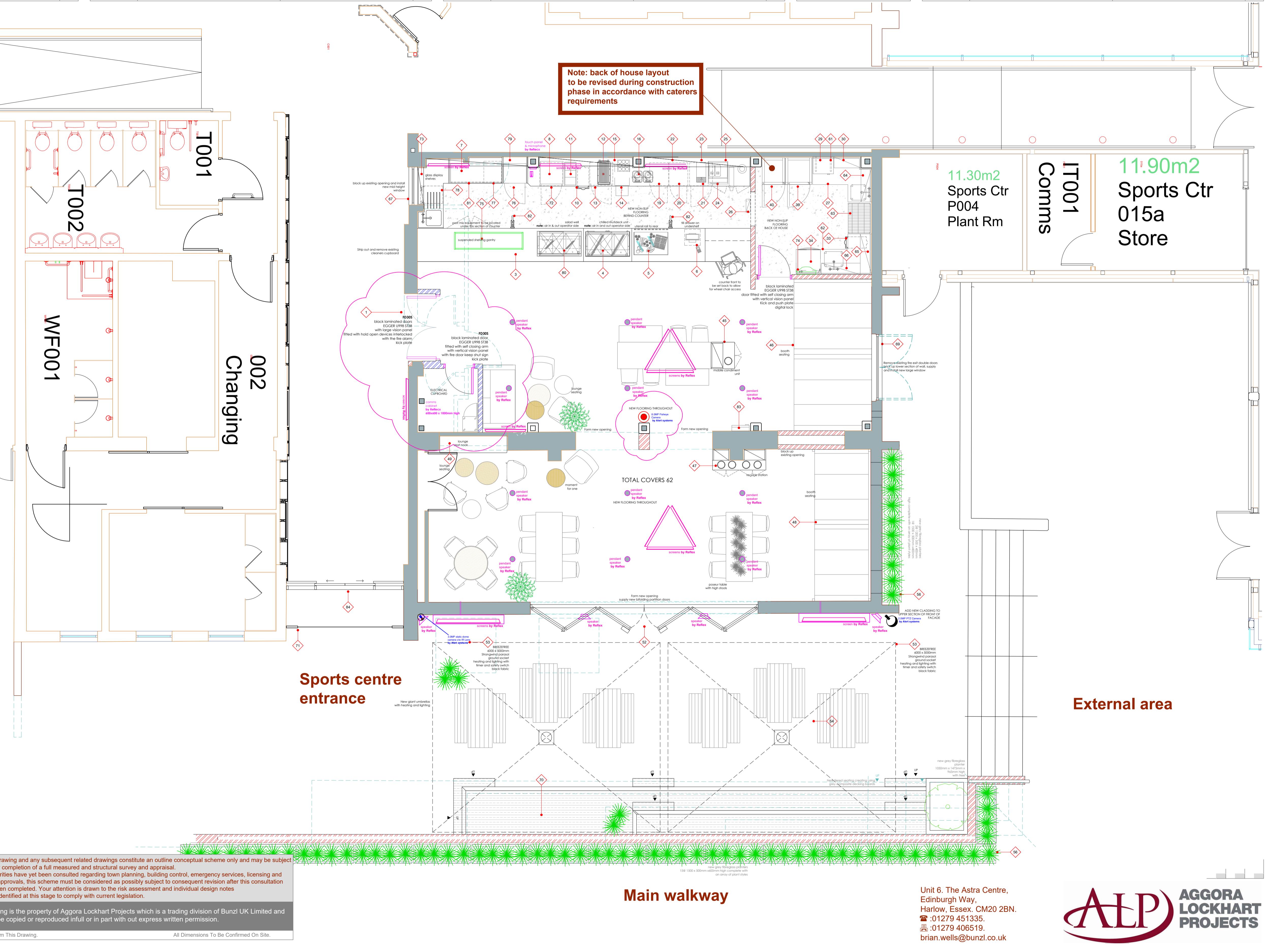


ITEM	COMMENTS	HEALTH AND SAFETY IMPLICATION	RISK	ITEM	COMMENTS	HEALTH AND SAFETY IMPLICATION	RISK	ITEM	COMMENTS	HEALTH AND SAFETY IMPLICATION	RISK	ITEM	COMMENTS	HEALTH AND SAFETY IMPLICATION	RISK
Cable Ties Used In Installation	Wherever possible electrical cables should not be allowed to trail over the floor. All cables and hoses should be left in a neat and tidy order.	Electrocution, tripping hazard, damage caused by other equipment running over cables.	High	Commando Sockets	Where equipment is mobile electrical connections should be made via Commando sockets.	Best practice, assists with easy movement and cleaning of equipment.	Low	Grills	Do not locate grills over gas oven ranges, either solid top or open top.	Unit will overheat and deteriorate, operators can scald themselves on the handles, difficult for operator to reach rear hob, cold burn	Medium	Specifics Risk Assessments And Register			
Bypass Valves	Water Softeners should be fitted with bypass valves as to allow full use of the equipment being supplied during breakdowns and maintenance work.	Dishwashing by hand: poor sterilisation could lead to food poisoning.	Low	Safety Chain	Any flexible hoses fitted to gas appliances must be secured to a secure wall or floor mounting by suitably approved mobility restraints.	Non compliance with regulations, danger of gas leaks and explosion if gas hose or mountings are ruptured, death.	High	Water Boilers	Boilers will be fitted with overflows or drained drain trays and taken to a ground level.	Boiling causing damage to client's property.	Medium	Bench Mounted Grills	Where these units are mounted on benches, the following must be considered: 1. The bench to which it is to be mounted must have a suitable reinforced top 2. If bench is mobile then safety chain should be supplied in order to protect services and prevent tipping.	The unit is too heavy and moving of item for cleaning could result in unit tipping over. Table should always be larger than the grills footprint by 50%. Castors must always be braked.	Medium
Softener Overflows	All water connected water softeners, where an overflow exists, must be connected to a permanent waste outlet.	Flooding of overflow will cause damage to client property.	Medium	Fryers	Where fryers are located adjacent to ranges or at the end of a line of equipment, side screens will be fitted.	Injury to staff if water mixes with hot oil, this will result in splattering causing serious burns.	High	Structure	Commercial equipment is heavy. Attention should be given to equipment loading if installing above ground level. Customer to ensure that floors are strong enough to support weight when fully loaded.	Collapses of floor causing costly damage and possible loss of life. Also rupturing of services which could lead to fire and explosions.	High	Structure	Commercial equipment is heavy. Attention should be given to equipment loading if installing above ground level. Customer to ensure that floors are strong enough to support weight when fully loaded.	Collapses of floor causing costly damage and possible loss of life. Also rupturing of services which could lead to fire and explosions.	High

EQUIPMENT SCHEDULE

1. Existing opening to be increased and create small lobby with new fire rated double entrance doors
2. item omitted
3. New front server counter with drop down section for chilled multideck units. Standard height counter to fill bakery & DDA compliant section to pass area. Counter to have utensil rail fitted to underside of item 5 and open shelving to base unit to the rear with cupboards for post mix equipment.
4. New self help cold display with rear doors
5. New bonded glass ambient bakery display unit
6. Existing cash register with under mounted till drawer and printer
7. New back bar counter with recess to accept existing bain marie, voids to underside to accept fridges, open shelving and cupboards as shown plus inset wash hand basin and taps, inset sink bowl and taps with routed drainer section
8. Existing jacket potato oven
9. Item omitted
10. Bin with dolly
11. Existing bain marie set down within counter recess
12. New Merry chef high speed oven
13. Existing under counter fridge
14. New under counter ice machine
15. New upper back bar shelving unit
16. Existing blenders
17. Item omitted
18. Item omitted
19. Existing under counter glass door fridge
20. Existing under counter glass door fridge
21. Existing under counter fridge
22. New upper back bar shelving unit
23. Existing water boiler
24. New inset cup dispensers x3
25. Existing coffee machine
26. New decorative insect controller
27. New fabricated L shaped wall bench complete with inset sink bowl and taps
28. Item omitted
29. Existing microwave
30. Existing wall shelving
31. Item omitted
32. Item omitted
33. New bin with dolly
34. Existing under counter dishwasher
35. Item omitted
36. Item omitted
37. Item omitted
38. Item omitted
39. Existing upright cabinet
40. Existing upright cabinet
41. Item omitted
42. Item omitted
43. Item omitted
44. Item omitted
45. New mobile condiment unit
46. New booth seating
47. New clearing station with upper shelving
48. New booth seating
49. New lounge nook seat with padded wall to the rear
50. Item omitted
51. New internal loose furniture - various styles
52. New opening with double glazed bi folding doors
53. New large external umbrellas with heating and lighting x2
54. New external 100% recycled bench sets x6
55. Item omitted
56. New planters fibre glass planters
15 x 1500w x 500l x 600mm H
1 x 1500w x 500l x 400mm H
2 x 1200wx 500l x 400mm H
1 x 1050w x 1475L x 965mm H
57. New cladding to upper section of building
58. Item omitted
59. Item omitted
60. Item omitted
61. New wall shelf for existing microwave
62. New L shaped sink unit with inset sink bowl, taps and void to accept items 33 & 34
63. New 4 tier storage rack
64. New wall shelves x2
65. New wall shelves x2
66. New wall shelves x2
67. New mid height window to existing opening
68. Item omitted
69. New window to side elevation
70. New tiered external seating
71. New enhancement of sports centre external entrance
72. Existing under counter fridge
73. New glass display shelves to window x2
74. New battery operated grease management dosing unit
75. New suspended gantry with shelving and glass runners to underside
76. New upright bottle fridge
77. New ice machine
78. New under counter glass washer
79. New upper back bar shelving unit
80. New 3x1 salad well with full height glass screen and end glass
81. New 3 door bottle fridge with sliding doors
82. New 2no. post mix guns and equipment - by Compass
83. New wall mounted kiosk
84. New automatic entrance doors to replace existing



M	New blockwork pier shown to central opening in accordance with structural engineers report	01.12.22	JHR
L	Further to receipt of fire officers comments the entrance door into the cafe have been changed to a double set of fire doors, the wall arrangement has been revised including modifying the services cupboard wall arrangement. CCTV design revised in accordance with universities security notes	25.11.22	JHR
K	Dept of back bar increased	04.11.22	JHR
J	Planters notes as part of ALP scope as instructed CCTV added to drawing	31.10.22	JHR
I	External steps re-configuration following site visit	10.10.22	JHR

Revision: Description: Date: Rev By:

H	G	Item 80 - revised to a sealed well with full height glass to front and ends. Windows and doors to front elevation replaced with bi-fold doors item 52, item 4.58x68 emitted items added 76 upright bottle fridge, item 77 ice machine, item 78 under counter glass washer, 79 upper back bar shelving unit, item 80 frost top, item 81 3 door bottle fridge, item 82 post mix guns & item 83 kiosk	03.10.22	JHR
F	E	AV Schematics added to plan, existing tiered steps re-configured in accordance with site discussions. Design of external tiered seating revised. External umbrellas increased in size otherwise, item 16 noted as existing, item 58 revised to solid doors with printed decal applied. External furniture unit with grey flag stones to external area omitted from scope, pendant lights over counter omitted from scope.	19.09.22	JHR
D	C	Item 4 reduced to one, item 59 added, item 9,17,18,36 omitted, item 56 planters to be by equipment, item 16 noted as existing, item 58 revised to solid doors with printed decal applied. External furniture unit with grey flag stones to external area omitted from scope, pendant lights over counter omitted from scope.	04.03.22	JHR
		Doors show to open outwards as requested by the fire officer	16.02.22	JHR

Revision: Description: Date: Rev By:

C	Following discussions with university the following changes were made: Item 1 entrance doors changed to automatic fire rated doors, size of BOH area reduced, item 3 front counter extended to include raised seating area and under counter W/H added to item 7 and back bar extended, additional furniture added internally, existing fire existing blocked off and new window to be installed, AV design to be by others, item 24 reduced to 3no, item 27 specification revised, item 54 reduced to 6no.	09.02.22	JHR
B	Item 4 reduced to one, item 59 added, item 9,17,18,36 omitted, item 56 planters to be by equipment, item 16 noted as existing, item 58 revised to solid doors with printed decal applied. External furniture unit with grey flag stones to external area omitted from scope, pendant lights over counter omitted from scope.	01.12.21	JHR
A	Doors show to open outwards as requested by the fire officer	05.11.21	JHR

Revision: Description: Date: Rev By: Drawing Approval: