



FIRST FLOOR PLAN - PRODUCTION SPACE PARTITIONS
 SCALE: 1/8" = 1'-0"

- GENERAL NOTES:**
- THE SCOPE OF WORK FOR THE PARTITIONING OF RAW PRODUCTION SPACE INVOLVED SHALL BE AS SHOWN ON THIS PLAN AND SHALL BE PHASED AS FOLLOWS:
 - PHASE 1 - FRESH LOBSTER & FISH AREA, MECH ROOM, ELEC ROOM, MAINT SHOP, WASTE TREATMENT, REFRIGERATED DOCK, LOB. CHILLER, LOB. REC., LOBSTER BUTCHERING & LOBSTER MEAT PICKING AREA (RTE)
 - PHASE 2 - C.I.P. ROOM, RAW HYGIENE AREA, FISH FILLETING AREA, FISH SHIPPING & RECEIVING AREA, RAW HYGIENE AREA
 - PHASE 3 - FISH FILLETING AREA, FISH SHIPPING & RECEIVING AREA, RAW HYGIENE AREA
 - FINAL LAYOUT OF PARTITIONS TO BE APPROVED BY FISH PRIOR TO CONSTRUCTION.
 - NEW PARTITIONS TO BE COORDINATED WITH EXISTING FLOOR DRAINS.
 - ALL STRUCTURAL DETAILS DESIGNED & COORDINATED BY OTHER.

