

**Santa Clara, CA 95050**

## ABBREVIATIONS & LEGEND

[illegible]

## USE PERMIT

TO PERMIT THE FOLLOWING USAGE FOR ICHINA JIUBA:

- 2) SELL, SERVE & CONSUMPTION OF ALCOHOLIC BEVERAGE WITHIN THE RESTAURANT'S PREMISES.

**T.I. SCOPE OF WORK:**

1. INTERIOR BUILT OUT FOR BAR/LOUZE AT THE 1ST LEVEL AND NEW FULL SERVICE KITCHEN RESTAURANT AT THE 2ND LEVEL OF THE TENANT SPACE
2. INSTALL NEW ELEVATOR & METAL PAN STAIR CASE
3. INSTALL NEW KITCHEN EQUIPMENT AND TYPE-I AND TYPE-II HOODS AT NEW KITCHEN AND BAR AREA.
4. NEW EXTERIOR STOREFRONT GLAZING SYSTEM & NEW INTERIOR FRAMELESS STOREFRONT
6. NEW INTERIOR FINISHES & RELATED PLUMBING, ELECTRICAL & MECHANICAL WORK
7. AUTOMATIC FIRE SPRINKLER SYSTEM MODIFICATION

## GENERAL NOTES

1. CONTRACTOR SHALL VERIFY EXISTING CONDITION ON SITE. NOTIFY ARCHITECT IMMEDIATELY IF THERE ARE ANY DISCREPANCY OR INCONSISTENCIES FOUND.
2. CHANGES IN DESIGN OR MATERIALS WILL NOT BE ACCEPTED WITHOUT WRITTEN AUTHORIZATION FROM ARCHITECT/OWNER.
3. ALL WARRANTIES DUE TO OWNER SHALL BE FORWARDED IN TRIPPLICATE FORM TO GENERAL CONTRACTOR/OWNER UPON COMPLETION OF THE JOB WITH NO EXCEPTION. FAILURE TO COMPLY WITH WILL RESULT IN DELAY IN PAYMENT TO SUBCONTRACTOR.
4. GENERAL CONTRACTOR SHALL SUBMIT ONE SET AS-BUILT DRAWINGS IN CAD FORMAT TO ARCHITECT AND OWNER UPON COMPLETION.
5. MODIFICATION OF EXISTING FIRE SPRINKLER SYSTEM TO BE DESIGN/BUILD BY GENERAL CONTRACTOR. DRAWINGS SHALL BE SUBMITTED TO FIRE DEPARTMENT FOR REVIEW AND APPROVAL.

## BLDG DATA

FLOOR AREA:  
1ST LEVEL AREA: 2,682 S.F.  
PATIO AREA: 432 S.F.  
2ND LEVEL AREA: 9,615 S.F.






APN: 274-43-093

OCCUPANCY: A-3  
BUILDING TYPE: III-B (MALL)  
STORY(IES): TWO  
FIRE SPRINKLE: YES








## SHEET INDEX

[illegible]

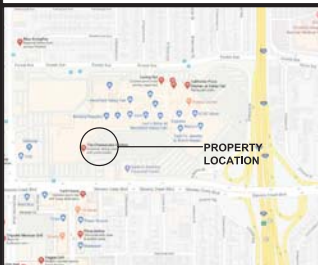
## PLAN SECTIONS

	CONCRETE
	CONCRETE BLOCK
	METAL STUDS
	WOOD STUDS
	SOUND INSU. PTN.

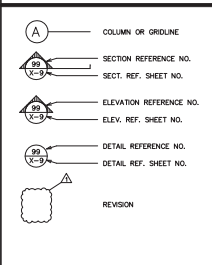
## DETAIL SECTIONS

	CONCRETE
	FINISHED WOOD
	PLYWOOD
	RIGID INSULATION
	BLANKET INSULATION
	ACOUSTICAL TILE
	GYPSUM BOARD

## VICINITY MAP



## SYMBOLS



**ARCHITECT:**  
SY-CHENG TSAI  
T SQUARE CONSULTING GROUP INC.  
PH: 408-321-9988  
TSC@TSQUAREGROUP.COM

TENANT COORDINATOR -DIRECTOR  
JENNIFER CUMMINGS  
PH: 310-871-2991  
JENNIFER.CUMMINGS@URW.COM

RETAIL DESIGN MANAGER -DIRECTOR  
EDMUND SPENCER  
PH: 310-994-9420  
EDMUND.SPENCER@URW.COM

**iCHINA JIUBA**  
at Westfield Valley Fair Shopping Center  
2855 Steven's Creek Blvd., Ste: #1891  
Santa Clara, CA 95050

# TITLE SHEET

DATE: 05/15/19

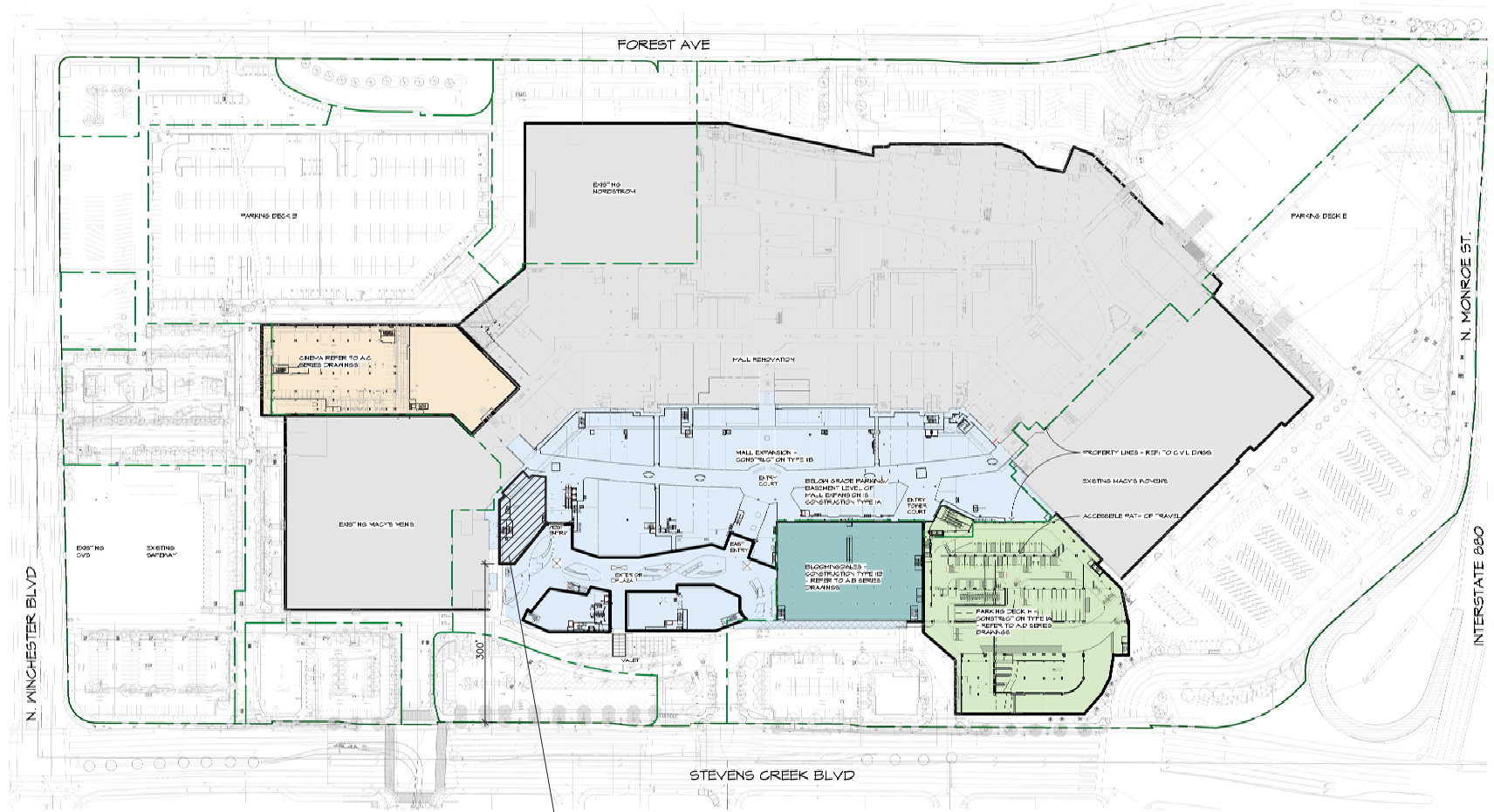
JOB NO. TS181149

REVISIONS:

SHEET NO.

## A0.1

DRAWN BY: YC



- GENERAL SITE PLAN NOTES:**
1. All processing for easements to be dedicated or vacated must be done prior to any occupancy of any portion of the expansion.
  2. The lot lines must be recorded prior to any occupancy of any portion of the expansion.



PROPOSED iChina Restaurant / Bar

**DRAWING PACKAGE AREAS:**

	SEE BLOOMINGDALES PACKAGE (1 TOTAL SET) FOR ARCHITECTURAL AND MEP DRAWINGS (ISSUED FOR PERMIT 11/8/16)
	SEE PARKING DECK H PACKAGE (2 TOTAL SETS) FOR ARCHITECTURAL AND MEP DRAWINGS (ISSUED FOR PERMIT 11/8/16)
	SEE MALL EXPANSION INTERIORS PACKAGE (4 TOTAL SETS) FOR ARCHITECTURAL AND MEP DRAWINGS
	AREA OF EXISTING MALL

**FOR REFERENCE ONLY - REFER TO BASE BUILDING PERMIT #17-04552 & #17-041788 FOR ALL SITE ACCESSIBLY AND INFORMATION**

**WESTFIELD VALLEY FAIR**  
18120 W. TAYLOR RD. SUITE 180  
TAYLOR, CA 95357

**WESTFIELD DESIGN & CONSTRUCTION**  
2580 Century Park East, 4th Floor  
Century City, CA 90067

**T SQUARE CONSULTING GROUP, Inc.**  
2000 CONCORD DRIVE, #20  
SAN JOSE, CA 95131-1892

RENEWAL DATE:  
06/30/22 '9

CONSULTANT:  
**JPR ARCHITECTS**  
39300 W. TAYLOR RD. SUITE 180  
TAYLOR, CA 95357  
TEL: (408) 321-9988  
FAX: (408) 321-9987

APPROVAL: Phase  
**Valley Fair Mall Expansion**

KEY PLAN: (Not to Scale)

ISSUE DATE: 05/15/19  
PERMITS & FOUNDATION PERMIT: 11/8/16  
SUPERSTRUCTURE PERMIT: 11/8/16  
FOUNDATION PERMIT: 11/8/16  
SITE SUMMARY PERMIT: 11/8/16  
SUPERSTRUCTURE PERMIT: 11/8/16  
FOUNDATION PERMIT: 11/8/16  
SUPERSTRUCTURE PERMIT: 11/8/16

JURISDICTION APPROVAL  
**CE-092**  
RECONCILED PERMIT SET  
PERMIT: 17-041788

**CE-061**  
WESTFIELD DRAWING ISSUE CODE  
Do not scale drawings. Use figure dimensions.  
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SHEET TITLE  
**ARCHITECTURAL SITE PLAN**

Job No. Date Scale  
1812 AS NOTED

SHEET NO.  
**A.E1.SP**

**ICHINA JIUBA**  
at Westfield Valley Fair Shopping Center  
2855 Steven's Creek Blvd., Ste: #1891  
Santa Clara, CA 95050

DATE: 05/15/19  
JOB NO. TS181149  
REVISIONS:

SHEET NO.  
**A1.1**

DRAWN BY: YC

## SITE PARKING COUNTS

AREA 1: 173  
 AREA 2: 273  
 AREA 3: N.I.P  
 AREA 4: 152  
 AREA 5: 247  
 AREA 6: 107  
 AREA 7: 87  
 AREA 8: N.I.P  
 AREA 9: 55  
 AREA 10: 74  
 UNDERGROUND STRUCTURE : 747  
 PARKING DECK B : 2,208  
 PARKING DECK D : 431  
 PARKING DECK E : 2,009  
 PARKING DECK H : 1,258  
 BLOOMINGDALES ROOF : 132  
 ROOF PARKING A : 264  
 ROOF PARKING B : 159

TOTAL SITE PARKING: 8,376 STALLS

NOTE: PARKING NUMBERS ARE APPROXIMATE AND MAY BE MODIFIED WITH PROJECT DEVELOPMENT.

### BUILDING TYPE

#### Existing Macy's Women's (East)

Existing Macy's Men's (West)

Existing Nordstrom  
 Existing Mall  
 Existing Food Court  
 New Mall Expansion  
 New Cinema  
 New Bloomingdales  
 New Parking Deck H  
 New Underground Parking  
 (below mall expansion)

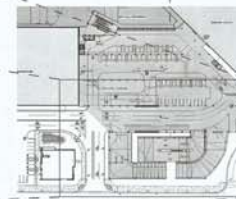
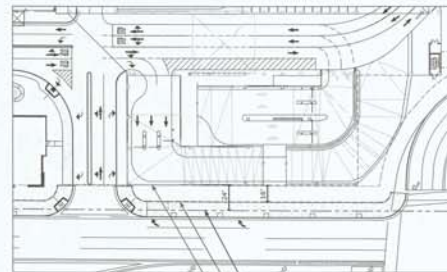
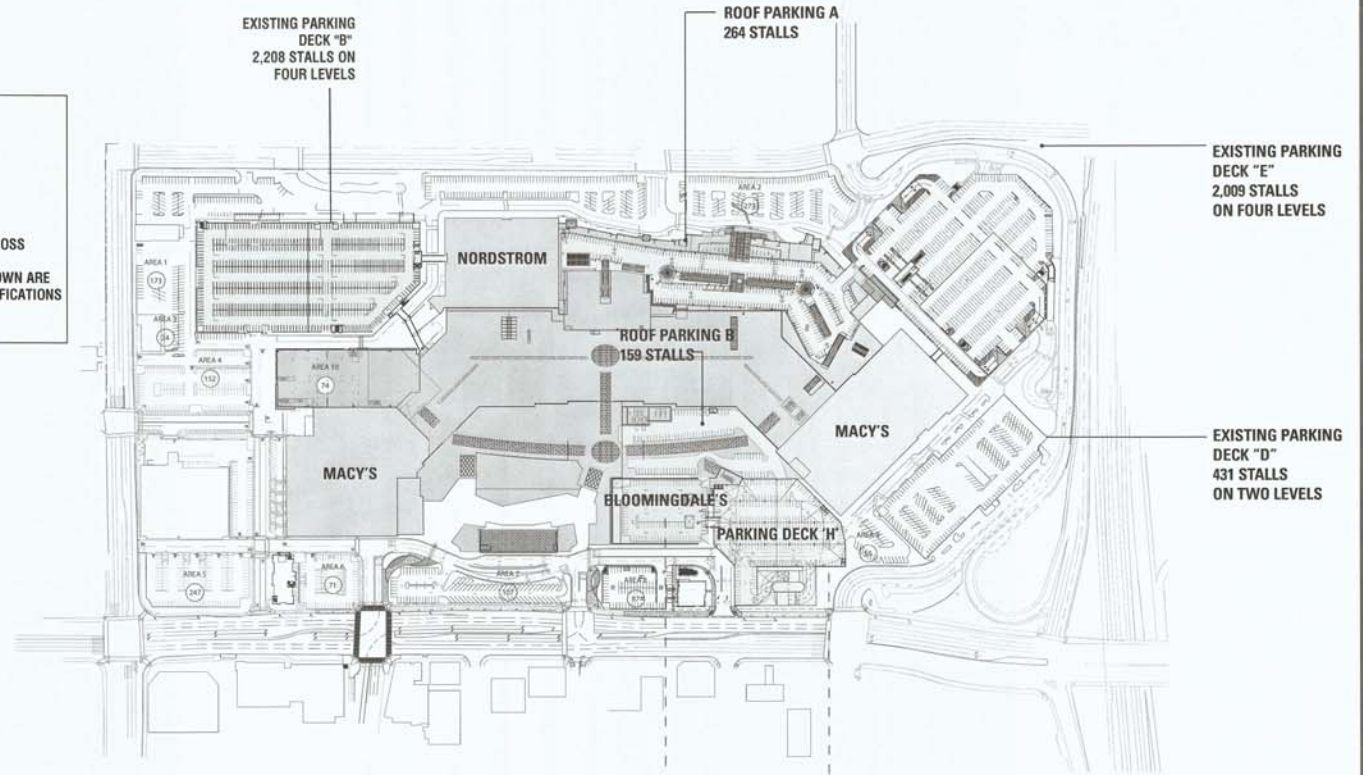
TYPE I FR  
 TYPE I FR  
 TYPE II N  
 TYPE II B  
 TYPE II A - 1 HR  
 TYPE II B  
 TYPE II B  
 TYPE II B  
 TYPE I A  
 TYPE I A

TOTAL GROSS BUILDING AREA (INCLUDING ANCHORS)  
 2,632,730 SF

GROSS LEASABLE AREA:  $\pm 2,012,140$  SF  
 NET LEASABLE AREA:  $\pm 1,710,319$  SF  
 REQUIRED PARKING: 7,601 SPACES  
 PROVIDED PARKING:  $\pm 8,376$  SPACES

#### NOTES:

1. NET LEASABLE AREA BASED UPON 85% OF GROSS LEASABLE AREA
2. LEASABLE AREA AND PARKING NUMBERS SHOWN ARE APPROXIMATE AND SUBJECT TO MINOR MODIFICATIONS
3. PARKING RATIO: 1 SPACE PER 225 NET SF



LEVEL 1



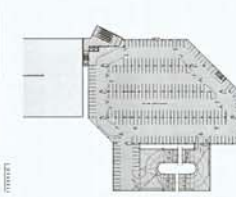
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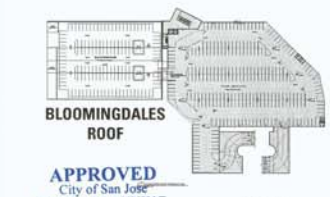
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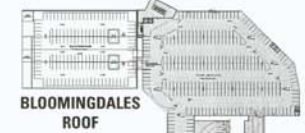
LEVEL 4



LEVEL 5



LEVEL 6

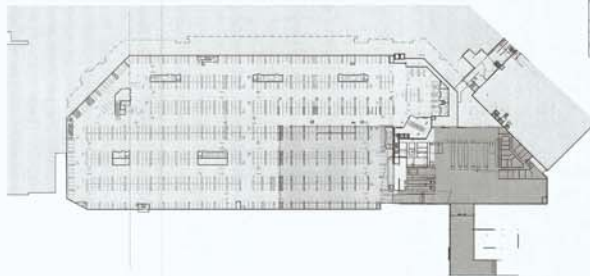


BLOOMINGDALES ROOF

APPROVED  
 City of San Jose  
 PBCE - PLANNING  
 By: Rebecca Houston

Date: 3/1/16

CONNECTS TO ROOF PARKING B



BELOW GROUND PARKING

EXISTING CONSTRUCTION DEMISING WALLS  
EXISTING

NEW EXTERIOR WALL, FRAMING TO MATCH EXISTING

NEW BLDG. STD. INTERIOR PARTITION TO UNDERSIDE OF BUILDING STRUCTURE, 3-5/8" x 20 CM. EACH STUD @ 24" O.C. AND 5/8" GYP. BD. EACH SIDE.

NEW BLDG. STD. INTERIOR PARTITION TO 6" ABOVE CEILING GRID, 3-5/8" x 20 CM. EACH STUD @ 24" O.C. AND 5/8" GYP. BD. EACH SIDE.

FURRING WALL OUT OF 3-5/8" MTL. STD @ 24" O.C. W/ 5/8" GYP. BD. AT FACE SIDE OF WALL TO 6" ABOVE CEILING.

NEW 1 IN. FIBER SHAF. WALL U/L DESIGN U415 SYSTEM A, 1" USG SHEETROCK PROCEDE R PANELS JOINTS FINISHED, 2-1/2" USG C-H STD 25 CM. 24" O.C., 1" USG SHEETROCK GYPSUM LINER PANEL

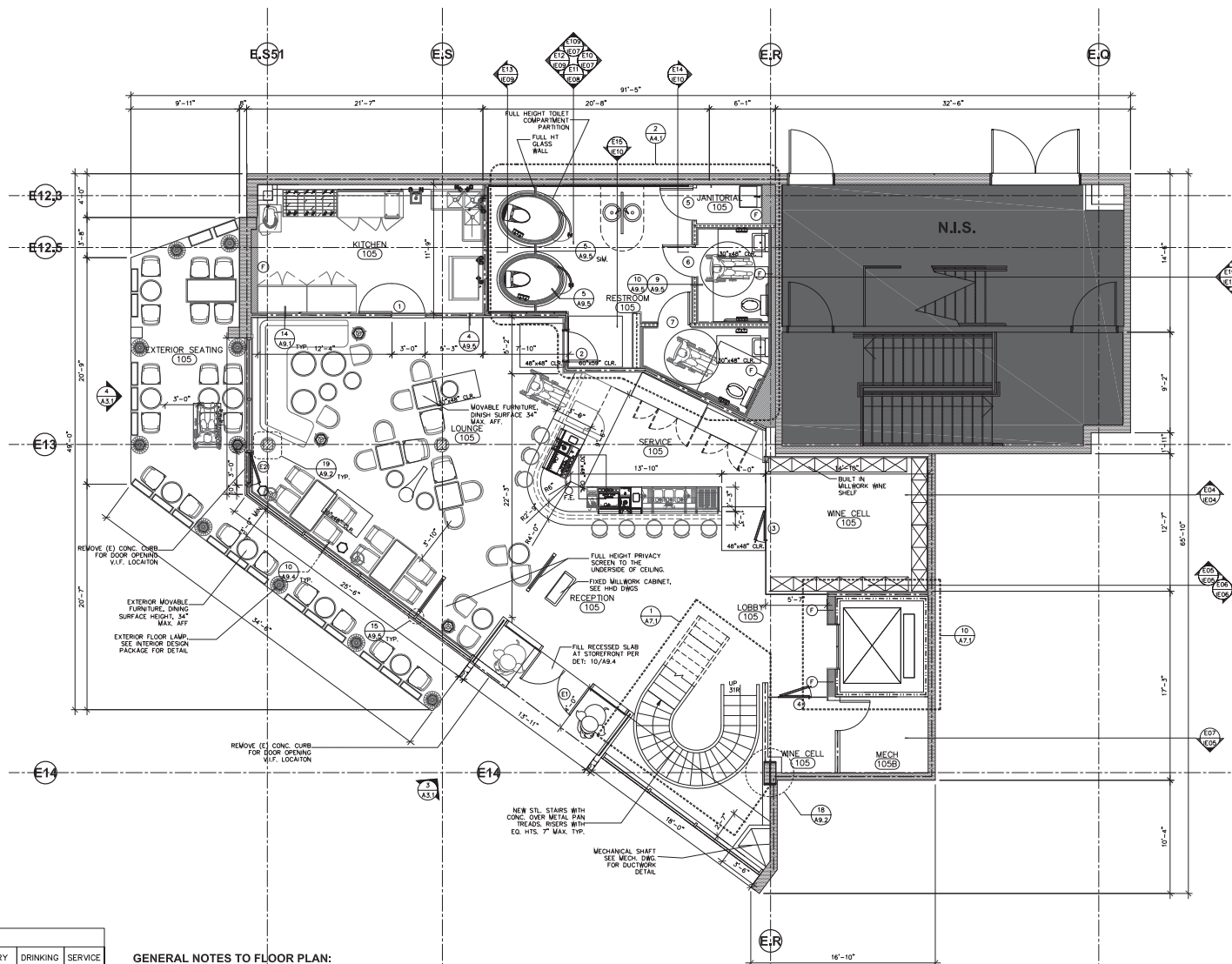




- (1) ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS.
- (2) ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT LEAKAGE. ALL SURFACES OF THE EQUIPMENT SHALL BE EASY TO CLEAN. SHELVING SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ACCUMULATION OF DIRT OR DEBRIS. ALL EQUIPMENT SHALL BE SECURED SO THAT UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING.
- (3) ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.
- (4) ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE THERE IS CLOSE CONTACT BETWEEN PERSONNEL. IF THE PREPARATION OF FOODS IS PROPOSED, SNEEZE GUARD MUST BE CONSTRUCTED OF APPROVED MATERIAL. SNEEZE GUARDS ARE NOT REQUIRED IF THE PREPARATION OF PORTABLE SNEEZE GUARD MAY BE USED IF SIZE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION.
- (5) ALL CUTTING BOARDS SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVAL.
- (6) ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE HAVE THERMOMETERS WHICH ARE EASILY READABLE IN PROPER WORKING NORMS AND AREAS. THE WRITER PANELS SHOULD BE ABOVE FLOOR.
- (7) STORAGE SHELVING MUST HAVE A SMOOTH, NON-POROUS SURFACE. STORAGE SHELVES SHALL BE ABOVE FLOOR.
- (8) EXHAUST HOODS MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOODS SHALL EXTEND 6 INCHES BEYOND ALL SIDES OF COOKING AREA. EXHAUST SYSTEMS SHALL BE DESIGNED TO PROVIDE SUFFICIENTLY ACCURATE MECHANICAL MAKE-UP AIR MUST BE PROVIDED TO PRODUCE A POSITIVE PRESSURE IN THE KITCHEN AREA.
- (9) TANKS AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PERIPHERY. THE EXHAUST FAN WHIN FANS SHALL BE LOCATED OUTSIDE THE BUILDING. EXHAUST FAN SHALL BE SHUT OFF AT NIGHT THEREIN, AND CAPABLE OF 12 AIR CHANGES PER HOUR.
- (10) ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FAIR AND COMFORTABLE ENVIRONMENT. THE VENTILATION SYSTEM MUST BE AVAILABLE FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE EMPLOYEE.
- (11) EXHAUST VACUUM BREAKERS OR OTHER APPROVED BACKFLOW PREVENTION DEVICES REQUIRED AT WATER SUPPLY LINES TO SINKS WITH THROAT SPRINGS, DISHWASHERS, STEAM PIPING, GLASS LUGS LINES, STEAM APPLIANCE MAINS, REFRIGERATOR DISCHARGE LINES, STEAM CONDENSATE IRRIGATION SYSTEM, AND OTHER FIXTURES WHEN REQUIRED.
- (12) AT LEAST ONE SINK OR ONE COMPARTMENT CUP BOARD SHALL BE AVAILABLE FOR HAND WASHING PURPOSES. THE HAND WASHING STATION SHALL BE LOCATED NEAR SEWER CONNECTION, I.E., FIXED IN-LINE AIR GAP OR DRAIN TO A FLOOR DRAIN.
- (13) A SEPARATE WALL-MOUNTED, HAND WASH BASIN IS REQUIRED WITHIN OR ADJACENT TO THE FOOD PREPARATION AND PACKAGING AREA, PROVIDED PERMANENT MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
- (14) ALL SINKS SHALL BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM

OCCUPANT LOAD FACTOR (CPC CHAPTER 4 TABLE A)	OCCUPANCY	WATER CLOSET		URINAL	LAVATORY		DRINKING FOUNTAIN	SERVICE KITCHEN
		M	F		M	F		
LOUNGE & EXTERIOR SEATING AREA: 1765 S.F. OCCUPANT: 60 MALE: 30 FEMALE: 30	A-3	1:50	1:25	1:100	1:200	1:100	1:125	
# OF FIXTURE PROVIDED		0.6	1.2	0.3	0.15	0.3	0.48	1
		4 UNISEX			4 UNISEX			1

- 1). NOTES CALLED OUT "HND DWGS", PLEASE REFER TO INTERIOR DESIGN DRAWINGS FOR FINISHES SPECIFICATIONS AND DETAILS.
- 2). ALL INTERIOR WALL FINISHES REFERRED TO HND DRAWINGS, FINISH MATERIALS APPLY TO DRYWALL TO MEET MANUFACTURE SPECIFICATION AND RECOMMENDATION.
- 3). SHAFT BY OTHER AS NOTED. SHAFT WALLS TO BE COMPLETED BY OTHER TENANTS, ICHINA PROVIDE FINISHES OVER SHAFT WALLS. GC TO COORDINATE WORK DONE BY OTHERS FOR INSPECTION SIGN-OFF.



SCALE : 1/4" = 1'-0"



**EXISTING CONSTRUCTION DEMISING WALLS**

**EXISTING**

**NEW EXTERIOR WALL, FRAMING TO MATCH EXISTING**

**NEW BLDG. WALL HEIGHT PARTITION TO UNDERGOE OF BUILDING STRUCTURE, 3-5/8" X 20 GA. METAL STUDS @ 24" O.C. AND 5/8" OYP. BD. EACH SIDE.**

**NEW BLDG. STD. INTERIOR PARTITION TO 6" ABOVE CEILING GRID, 3-5/8" X 25 GA. METAL STUDS @ 24" O.C. AND 5/8" OYP.**

**FURNING WALL TO 6" 3-5/8" WLL. STD @ 24" O.C. W/ 5/8" OYP. BD. AT FACE SIDE OF WALL TO 6" ABOVE CEILING.**

**NEW 1 HR RATED SHAFT WALL; UL DESIGN U415 SYSTEM A, 4" UFG SHEETROCK FIREPROOF & PANELS JOINTS FINISHED, 3-1/2" UFG C-HI STD @ 24" O.C. 1" UFG SHEETROCK GYPSUM LINER PANELS**

**TENANT LEASE LINE**

1 WINDOW TYPE  
2 GLAZING  
A9,1 SHEET WHERE OCCURS

1' DETAIL NUMBER  
A9,1 SHEET WHERE OCCURS  
TYP.

2 DOOR NUMBER

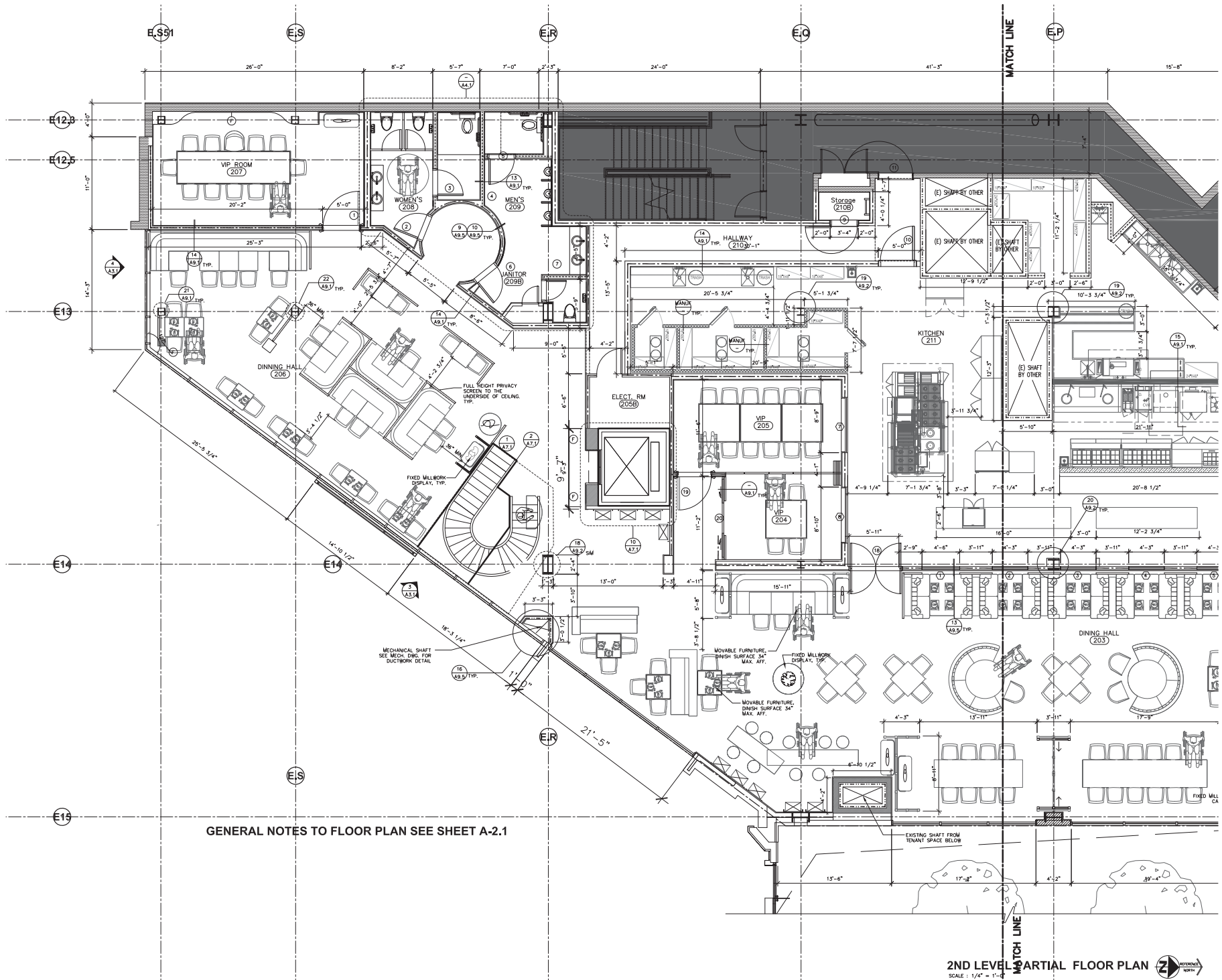
1 WINDOW NUMBER

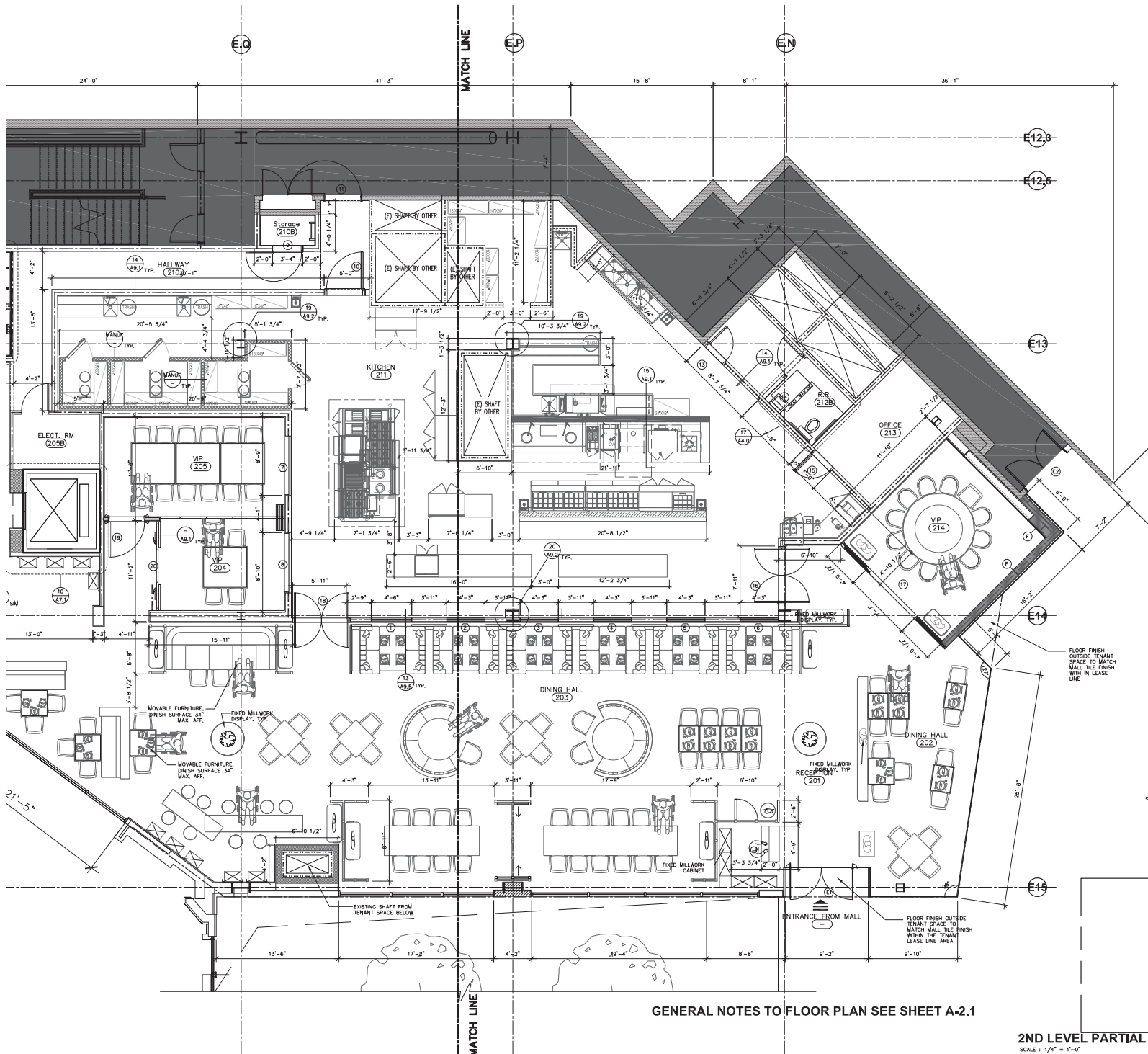
ALIGN FACE OF FINISH  
W/FACE OF FINISH

- ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET REQUIREMENTS.
- 2) ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT LEAKAGE. ALL SURFACES SHALL BE FINISHED TO A SMOOTH SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ACCUMULATION OF DIRT OR WASH BASIN. ALL EQUIPMENT AND COUNTERS MUST BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING.
- 3) ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.
- 4) ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE THERE IS CLOSE CONTACT BETWEEN PERSONNEL. IF THE USE OF FOODS IS PROPOSED, "SNEEZE GUARD" MUST BE CONSTRUCTED OF APPROVED MATERIAL. IF NOT USED, AN ALTERNATIVE METHOD SUCH AS A PORTABLE SNEEZE GUARD MAY BE USED IF SPACE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION.
- 5) ALL CUTTING BOARDS SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVAL.
- 6) ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE HAVE THERMOMETERS WHICH ARE EASILY READABLE IN PROPER WORKING NORMS AND ACCURACY. THE HIGHEST SHOULD BE ABOVE FLOOR, TWO DEGREES.
- 7) STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, UNPAINTED SURFACE. SHELVING SHOULD BE AT LEAST ABOVE FLOOR.
- 8) EXHAUST HOODS MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOODS SHALL EXTEND SIX INCHES BEYOND ALL SIDES OF COOKING AREA. EXHAUST SYSTEMS SHALL BE DESIGNED TO MAINTAIN THROUGHOUT ADEQUATE MECHANICAL MAKE-UP AIR MUST BE PROVIDED TO PRODUCE A POSITIVE PRESSURE (WALK-IN). EXHAUST SYSTEMS SHALL BE DESIGNED TO REMOVE ALL VAPORS, FOGS, AND STEAM FROM THE COOKING AREA. TUBES AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PERMISSIBLE. THE EXHAUST FAN WHEN SHUT OFF SHALL BE CAPABLE OF HOLDING BACK ANY PRESSURE THAT MAY BUILD UP TO THE OUTSIDE. EXHAUST FANS SHALL BE CAPABLE OF 12 AIR CHANGES PER HOUR.
- 9) ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER DISPOSITION OF EXHAUST AIR. EXHAUST SYSTEMS SHALL BE DESIGNED TO PROVIDE FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE PERSONnel.
- 10) ALL MECHANICAL VACUUM BREAKERS OR OTHER APPROVED BACKFLOW PREVENTION DEVICES REQUIRED AT WATER SUPPLY LINES TO SINKS WITH DRINKING SPOTS, SPOON RESTS, ICE MAKING MACHINES, STEAM CLEANERS, SINKS, TOILETS, URINALS, GARGLES, SHOWERS, MACHINE LAUNDRIES, IRRIGATION SYSTEMS, AND OTHER FIXTURES REQUIRE REGULAR TESTING.
- 11) AT LEAST ONE SINK OR ONE CUP COMPARTMENT SHALL BE AVAILABLE FOR HAND WASHING. HAND WASH BASINS SHALL BE LOCATED NEAR EACH SEWER CONNECTION, I.E., FIXED IN-LINE AIR GAP OR DRAIN TO A FLOOR DRAIN OR SEWER LINE.
- 12) A SEPARATE WALL-MOUNTED, HAND WASH BASIN IS REQUIRED WITHIN OR ADJACENT TO THE FOOD PREPARATION AND PACKAGING AREA, PROVIDE PAPER-TOWEL MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
- 13) ALL SINKS MUST BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FLOW

OCCUPANT LOAD FACTOR (CPD CHAPTER 4 TABLE A)	OCCUPANCY	WATER CLOSING		URINAL	LAVATORY		DRINKING FOUNTAIN	SERVICE SINK
		M	F		M	F		
DINING & VIP ROOM AREA: 4,568 S.F. OCCUPANT: 152 MALE: 76 FEMALE: 76	A-3	1:50	1:25	1:100	1:200	1:100	1:125	
# OF FIXTURE PROVIDED		1.5	3.0	0.8	0.38	0.8	—	1
		2	3	2	2	2	—	1







GENERAL NOTES TO FLOOR PLAN SEE SHEET A-2.1

2ND LEVEL PARTIAL FLOOR PLAN  
SCALE: 1/4" = 1'-0"



NO.	DESCRIPTION



**T SQUARE CONSULTING GROUP, Inc.**  
2000 CONCORD DRIVE, #200 TEL: (408) 321-9888  
SAN JOSE, CA 95128-1802 FAX: (408) 321-9887



SY-CHENG TSAI C-24234

**iCHINA JIUBA**  
at Westfield Valley Fair Shopping Center  
2855 Steven's Creek Blvd., Ste: #1891  
Santa Clara, CA 95050

**ELEVATIONS**

DATE: 05/15/19

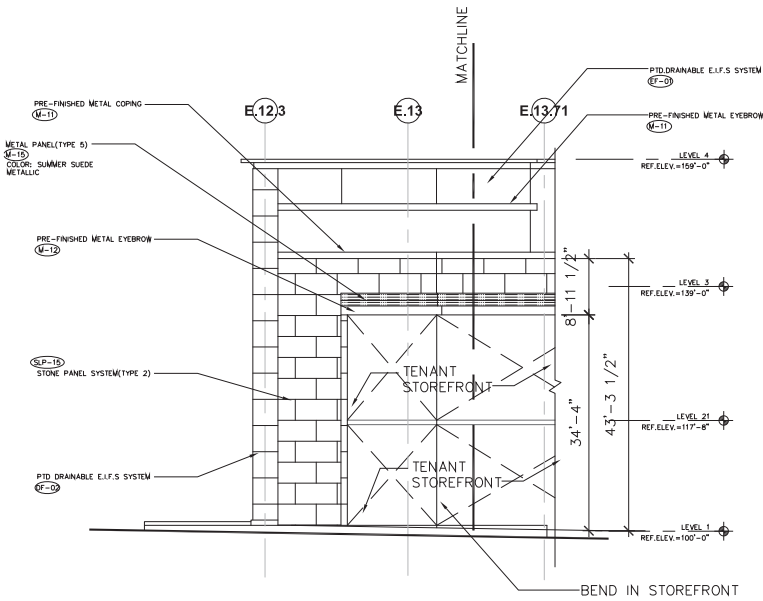
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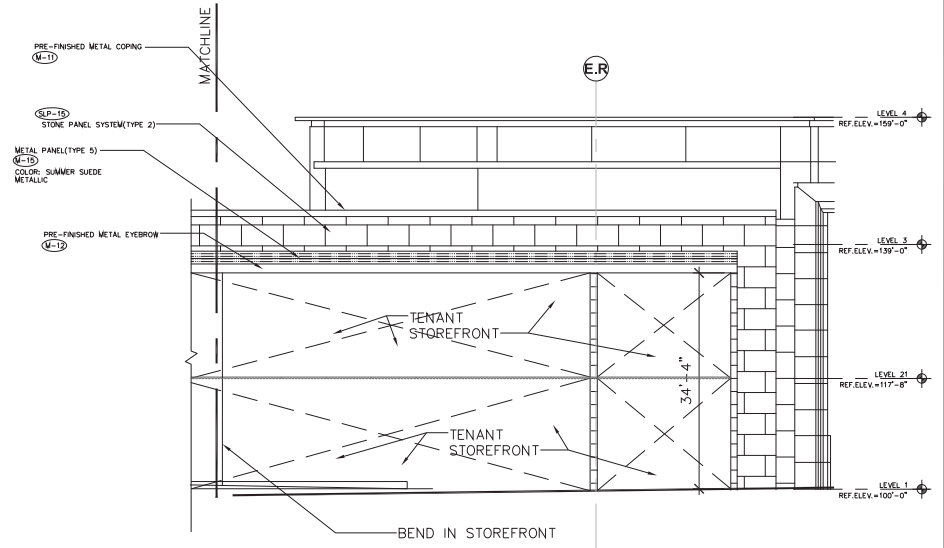
SHEET NO.

**A3.1**

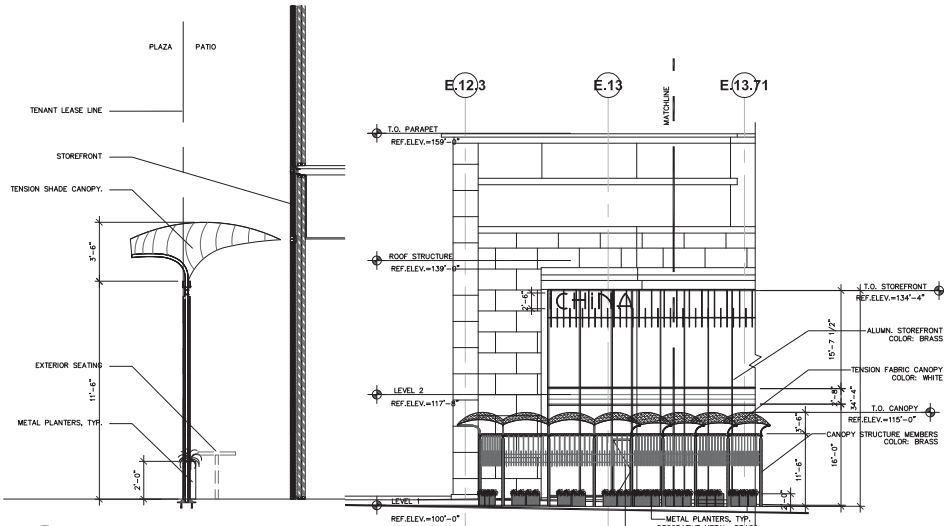
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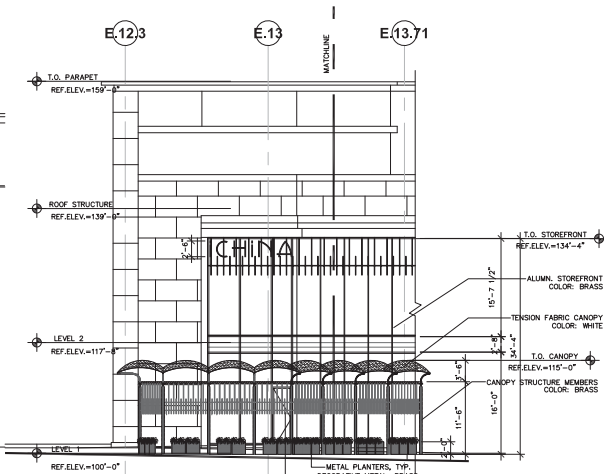
2  
A3.1  
EXISTING SOUTH ELEVATION  
1/8" = 1'-0"



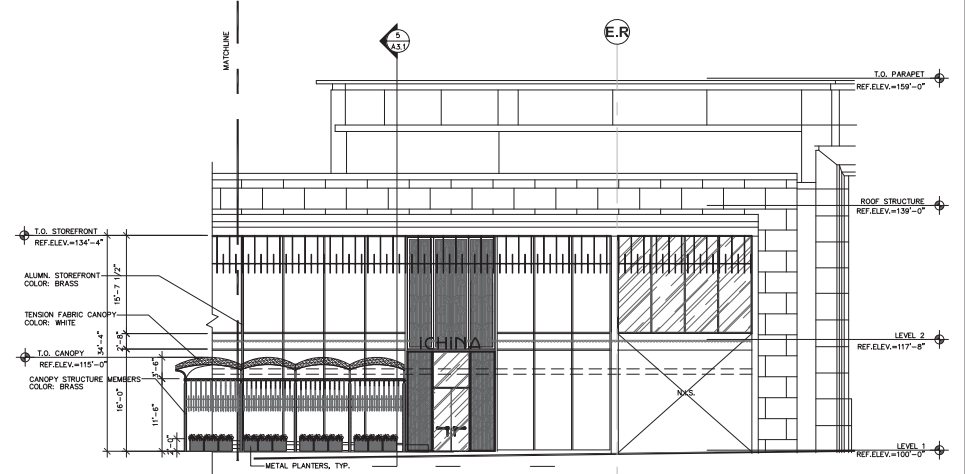
1  
A3.1  
EXISTING EAST ELEVATION  
1/8" = 1'-0"



5  
A3.1  
PATIO SECTION  
SCALE: 1/8" = 1'-0"



4  
A3.1  
PROPOSED SOUTH ELEVATION  
SCALE: 1/8" = 1'-0"



3  
A3.1  
PROPOSED EAST ELEVATION  
SCALE: 1/8" = 1'-0"