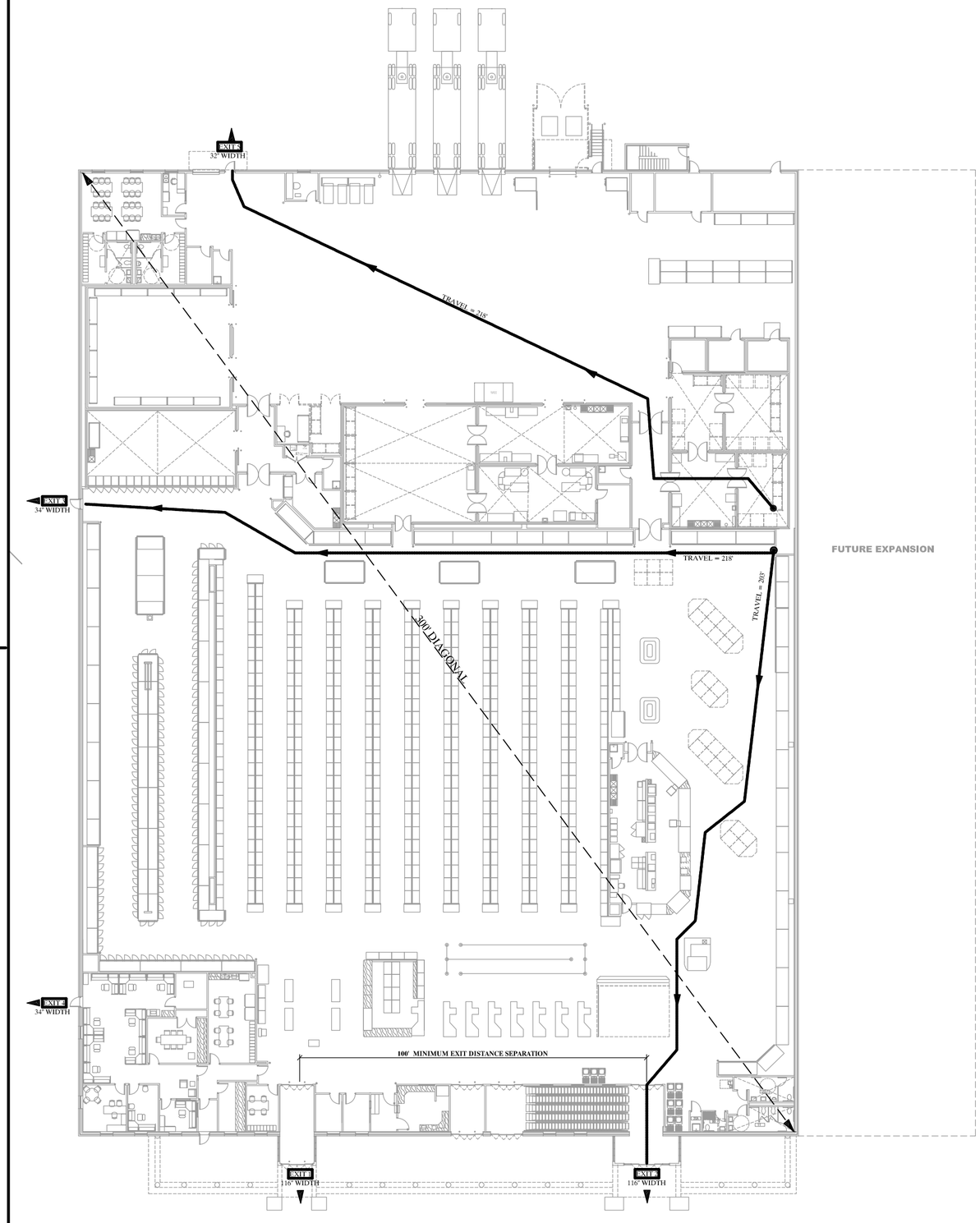


1 / A0.1 CODE PLAN

1/16"=1'-0"

CODE ANALYSIS

OCCUPANCY		
	IBC 309	"M" -MERCANTILE (SALES AREAS)
	IBC 304	"B" - BUSINESS (OFFICE AREAS)
	IBC 311	"S-1" STORAGE MODERATE HAZARD (STORAGE OF BAGS CARDBOARD BOXES, GRAINS, SUGAR AND TOBACCO, "S-2" STORAGE LOW HAZARD (STORAGE OF NON-COMBUSTABLES ON PALLETS OR IN CARTONS)
	IBC 508	"F-1" FACTORY MODERATE HAZARD (FOOD PROCESSING AREAS)
	IBC 508.3.1	F-1 IS AN ACCESSORY OCCUPANCY THAT DOES NOT OCCUPY MORE THAN 10% OF THE FLOOR AREA.
CLASSIFICATION IS NON-SEPERATED, MIXED OCCUPANCY GROUPS M, B,S-1, S-2		
INCIDENTAL USES		BOILERS AND REFRIGERATION EQUIPMENT ARE LOCATED ON THE ROOF STORAGE IS A MAIN USE OF THE MIXED USE CLASSIFICATION AND NOT INCIDENTAL
HEIGHTS AND AREAS		
	IBC 507.3	UNLIMITED : SPRINKLERED, ONE-STORY TYPE M,B,S WITH 60' PUBLIC RIGHT OF WAY
TYPE OF CONSTRUCTION		
	IBC 601	TYPE II B
	UFC	PRIMARY GATHERING PLACE WITH STAND-OFF REQUIREMENTS MET NO ADDITIONAL HARDENING OF BUILDING ELEMENTS REQUIRED.
FIRE RESISTIVE RATINGS		
	IBC TABLE 601	NONE REQUIRED ON STRUCTURAL FRAME, BEARING WALLS, FLOOR & ROOF
	IBC TABLE 602	NONE REQUIRED ON EXTERIOR WALLS
	UFC	STAND OFF DISTANCES ACHIEVED, NO ADDITIONAL HARDENING OR RATING REQUIRED
COMBUSTIBLE MATERIALS		
	IBC 603.1.1	FRT ALLOWED IN NONBEARING WALLS
	UFC 2-7.1	FRT NOT ALLOWED IN ANY PART OF ROOF OR ROOFING SYSTEM
FIRE RESISTANT CONSTRUCTION		
	IBC 704.2	PROJECTIONS (CANOPIES) NEED TO NON-COMBUSTABLE
	704.11	PARAPETS ARE NOT REQUIRED TO BE NON-COMBUSTABLE
	IBC 719.2	CONCEALED INSULATION MAX FLAME SPREAD 25
	UFC 2-7.1	CONCEALED INSULATIONS MAX SMOKE DEVELOPED INDEX 150 -DOES NOT APPLY TO MASONRY CAVITY WALL INSULATION WHERE MASONRY SEPARATES INSULATION FROM BUILDING INTERIOR OR TO INSULATION WITHIN HOLLOW METAL
	IBC 719.2	EXPOSED INSULATION MAX FLAME SPREAD 25
	UFC 2-7.1	EXPOSED INSULATION MAX SMOKE DEVELOPED INDEX 150
	IBC 719.5	ROOF INSULATION MAY BE COMBUSTIBLE PROVIDED IT IS COVERED WITH APPROVED ROOF.
	UFC 3-600-01	REQUIRES CEILING, WALL, AND FLOOR FINISHES TO COMPLY WITH NFPA 101
CLASSIFICATION RATINGS		
	NFPA 101	ALL FINISHES MUST COMPLY WITH NFPA 101 10.2.3.4
FIRE PROTECTION SYSTEMS		
	UFC 4-2.2	COMPLETE AUTOMATIC SPRINKLER PROTECTION MUST BE PROVIDED IN ALL NEW OR RENOVATED DoD FACILITIES

MEANS OF EGRESS

OCCUPANT LOAD FACTORS	SF	OCCUPANTS
RETAIL AREAS @ 1/30	37,778	1260
KITCHEN AND WORK AREAS @ 1/100	3,079	30
OFFICE AREAS @ 1/100	4,005	40
STORAGE/MECHANICAL @ 1/300	18,286	61
TOTALS	63148	1391

NFPA 7.4.1.2	4 EXITS REQUIRED FOR LOAD OF 1000+
NFPA 7.5.1.3.3	MINIMUM EXIT SEPARATION 100'
NFPA 36.2.5.2.1	DEAD END CORRIDORS NOT TO EXCEED 50'
NFPA 36.2.5.31	COMMON PATH OF TRAVEL NOT TO EXCEED 100'
NFPA 36.2.6.2	TRAVEL DISTANCE SHALL NOT EXCEED 250'
NFPA T 7.3.3.1	LEVEL COMPONENTS AND RAMPS = .2"/OCCUPANT = 279" MINIMUM

MERCANTILE SPECIFIC EGRESS REQUIREMENTS

NFPA 36.2.5.7	FRONT WALL EXITING -ALLOWED IF 1/2 REQUIRED EGRESS WIDTH IS AVAILABLE REQUIRED WIDTH (1260 ÷ 40) X.2 /2 =130" AVAILABLE WIDTH = 240"
NFPA 36.2.5.8	EXITING THRU CHECKSTANDS - 1/2 EXITS MUST BE REACHABLE WITHOUT PASSING THROUGH CHECK OUT STANDS
NFPA 36.2.5.5	REQUIRED AISLES SHALL NOT BE LESS THAN 36" IN WIDTH
NFPA 36.2.5.10	WHERE WHEELED CARTS ARE USED, ADEQUATE PROVISION SHALL BE MADE FOR TRANSIT AND PARKING TO MINIMIZE EGRESS OBSTRUCTION

EGRESS MARKING

NFPA 36.2.8	EGRESS ILLUMINATION SHALL COMPLY WITH SECTION 7.8
NFPA 36.2.9	CLASS "A" MERCANTILE OCCUPANCIES SHALL HAVE LIGHTING IN ACCORDANCE WITH SECTION 7.9
NFPA 36.2.9	WHERE AN EXIT IS NOT IMMEDIATELY APPARENT FROM ALL PORTIONS OF THE SALES FLOOR, MEANS OF EGRESS SHALL HAVE SIGNS IN ACCORDANCE WITH SECTION 7.10
NFPA 7.10.1.3	TACTILE SIGNS REQUIRED AT EACH EXIT DOOR
NFPA 7.2.1.2.1	EGRESS CAPACITY IS MEASURED FROM DOOR FACE TO OPPOSITE JAMB.
NFPA 7.2.1.2.1.5	SLIDING DOORS MUST COMPLY WITH 7.2.1.14
ACCESSIBILITY	
ADA F202.2.1-5	ACCESSIBLE EXEMPT SPACES INCLUDE MACHINERY SPACES FREQUENTED ONLY BE SERVICE PERSONNEL
ADA F206.1.1	SITE ARRIVAL POINTS MUST BE CONNECTED BY AN ACCESSIBLE ROUTE TO THE ACCESSIBLE ENTRANCES
ADA F206.4.1	50% OF PUBLIC ENTRANCES MUST BE ACCESSIBLE
ADA F208.2	8 ACCESSIBLE PARKING REQUIRED BASED ON A TOTAL OF 326 PROVIDED
ADA F208.2.4	MINIMUM OF 1 VAN PARKING SPACE REQUIRED
ADA F503.2	MINIMUM 8' WIDE X 20' LONG VEHICULAR PULL-UP SPACE WITH 5' WIDE ACCESS AISLE X LENGTH OF PULL-UP FOR PASSENGER LOADING
PLUMBING	
ADA F211.6	MUST PROVIDE 2 DRINKING FOUNTAINS TO COMPLY WITH 602
ADA F212.3	SINKS MUST COMPLY WITH 606, A SIDE APPROACH IS ALLOWED WHERE NO COOK TOP IS PROVIDED
ADA F213.2	TOILET ROOMS TO COMPLY WITH 603 PROVIDE COMPLIANT TURNING SPACE
ADA 903	LOCKER ROOMS MUST HAVE A BENCH COMPLYING WITH 903 AND 5% OF LOCKERS MUST COMPLY WITH 811
FIRE ALARM SYSTEMS	
ADA 702	PERMANENTLY INSTALL AUDIBLE AND VISIBLE ALARMS COMPLYING WITH NFPA 72
COUNTERS/ CHECKOUTS	
ADA 902	5% OF PERMANENT WORK SURFACES MUST BE ACCESSIBLE
ADA 904	PROVIDE AT LEAST ONE ACCESSIBLE COUNTER AREA AT SALES AND SERVICE COUNTERS
ADA 904	ALL CHECKOUTS MUST BE ON AN ACCESSIBLE ROUTE
ADA F227.2	MINIMUM 1 ACCESSIBLE CHECKOUT AISLE

CODE SUMMARY

APPLICABLE CODES. ALL WORK UNDER THIS CONTRACT SHALL COMPLY WITH THE PROVISIONS OF THE SPECIFICATIONS AND DRAWINGS, AND SHALL SATISFY ALL APPLICABLE CODES, ORDINANCES AND REGULATIONS OF ALL GOVERNING BODIES INVOLVED. ALL PERMITS AND LICENSES NECESSARY FOR THE PROPER EXECUTION OF THE WORK, SHALL BE SECURED AND PAID FOR BY THE CONTRACTOR INVOLVED

CODE ANALYZED: UFC 1-200-01, 27 NOV 2007, Including Change 2, dated 27JAN 2010

CODES:
- UFC 3-600-01 26 SEP 2007 (REFERENCED AS UFC) Including Change 1, dated 14 JUL 2009
- IBC 2006 (REFERENCED AS IBC)
- IBC 2006 COMMENTARY PAGE NUMBER PREFIXED WITH "C" (i.e., C7-124)
- NFPA 101, 2009 (REFERENCED AS NFPA)
- Applicable provisions in the U.S. Architectural and Transportation Barriers Compliance Board's Americans with Disabilities Act (ADA) and Architectural Barriers Act (ABA) Accessibility Guidelines for Buildings and Facilities, and ICC/ANSI 117.1 (Reference as ADA/ABA)

OCCUPANCY: NON-SEPERATED MIXED-USE, MAIN USES BEING M, B, & S-1
CONSTRUCTION TYPE: IIB, FULLY SPRINKLERED
NUMBER OF STORIES: ONE STORY, WITH MECHANICAL EQUIPMENT LOCATED ON THE ROOF.

MINIMUM NUMBER OF EXITS REQUIRED
* 4 (OCCUPANT LOAD = 1391)
* MAXIMUM DISTANCE FROM ANY POINT TO AN EXIT: 250' W/AUTOMATIC SPRINKLER SYSTEM

EXITS FRONT PART OF BUILDING
MINIMUM EXIT WIDTH REQUIRED:
* [1st FLR (1391)x(0.2")]=279"
* EXIT WIDTH PROVIDED: 334"
* EXITS PROVIDED: 5
* MINIMUM DISTANCE BETWEEN EXITS MAIN FLOOR; 300' / 3 = 100'

PLUMBING FIXTURES:
GROUP "M" OCCUPANT LOAD: 1391
R = REQUIRED BY CODE
P = PROVIDED IN BUILDING

	W.C.		UR.		LAV.		D.F.		S.S.	
	R.	P.	R.	P.	R.	P.	R.	P.	R.	P.
MALE	4	2	-	2	4	4	-	-	-	-
FEMALE	4	5	-	-	4	4	-	-	-	-
FAMILY	-	1	-	-	-	1	-	-	-	-
BUILDING	-	-	-	-	-	-	2	2	5	5

MAIN FLOOR AREA: 67,857 S.F..
ALLOWABLE SQ. FT: UNLIMITED
PER IBC 2006 507.3 THIS COMMISSARY IS A SPRINKLERED,ONE-STORY BUILDING OF TYPE B,F,M, OR S AND IS ADJOINED BY A PUBLIC WAY NOT LESS THAN 60' IN WIDTH.

OCCUPANCY LOAD FACTORS		SQ. FT.	OCCUPANT LOAD
RETAIL AREAS	@ 1 PER 30 sqft.	37,778	1260
KITCHEN AND WORK AREAS	@ 1 PER 100 sqft.	3,079	30
OFFICE AREAS	@ 1 PER 100 sqft.	4,005	40
STORAGE, STOCK AND SHIPPING	@ 1 PER 300 sqft.	18,056	60
MECHANICAL ROOMS	@ 1 PER 300 sqft.	230	1
TOTALS		63,148	1391

BUILDING AREAS:

GROUP "M" RETAIL	37,788 S.F.
GROUP "B" OFFICE AREAS	4,005 S.F.
GROUP "S1" STORAGE (MODERATE HAZARD)	18,056 S.F.
GROUP "F1" FACTORY (MODERATE HAZARD"	3,079 S.F.
NON OCCUPIED AREAS: (Toilet Rooms, Closets, Mechanical Spaces, Walls, Corridors, etc.)	4,929 S.F.
TOTAL INTERIOR AREA:	67,857 S.F.

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

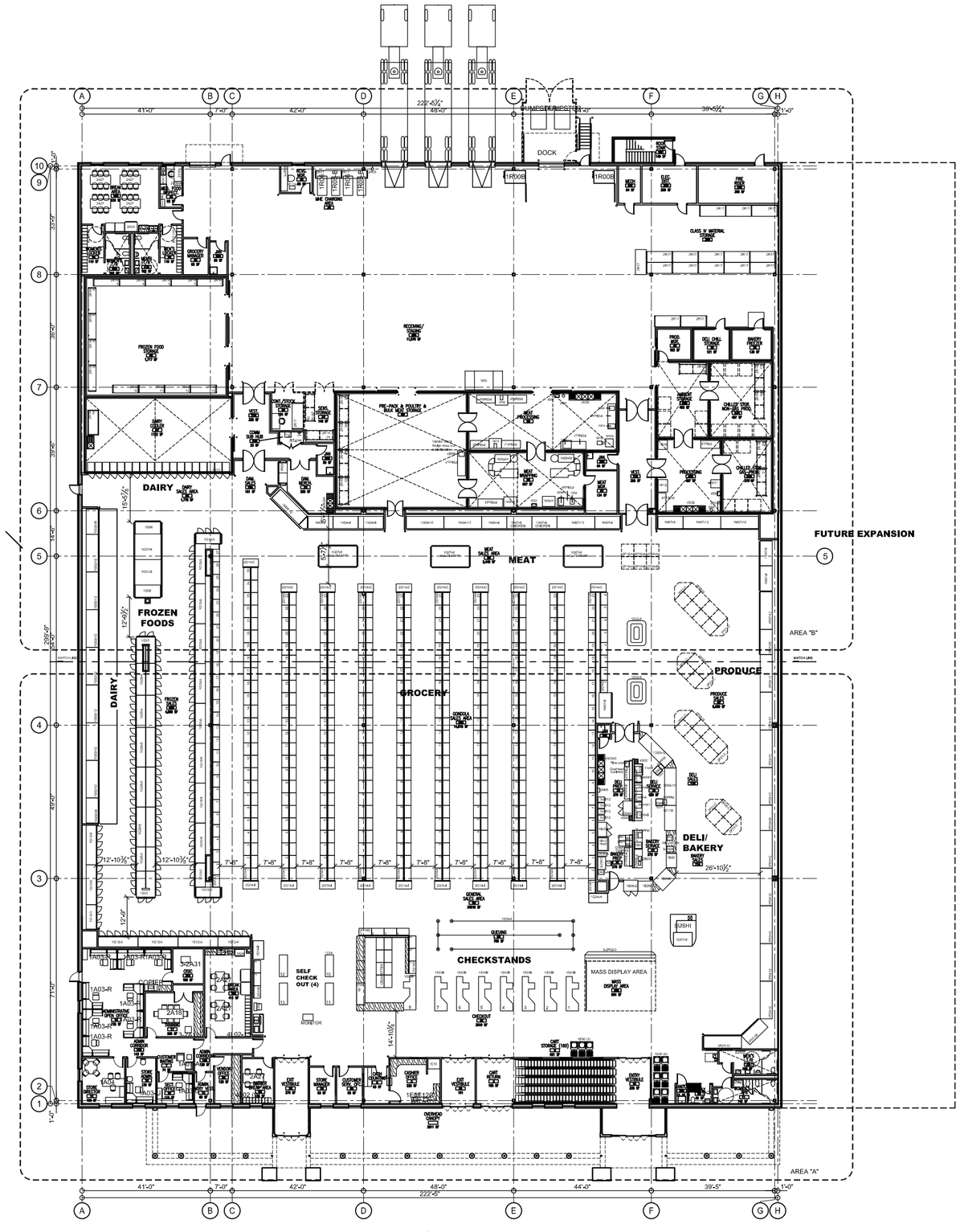
DESIGNED BY: DR AR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
CODE PLAN
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A0.1
SHEET NO. 1 OF 14
SEQUENCE NO. 10

FILE: DECA2-FTPOLK
REVISION: G:\DECA2\DECA2-FTPOLK\A



1 A1.1 OVERALL FLOOR PLAN

1/16"=1'-0"

NORTH REF.

ROOM LEGEND			
ROOM NO.	ROOM NAME	SQ FT	
1A	ENTRY VESTIBULE	338	
2A	EXIT VESTIBULE	161	
2B	EXIT VESTIBULE	270	
3	CART RETURN	155	
4	CASHIER OFFICE	228	
5	CASH COUNTING	93	
6A	CUSTOMER SERVICE OFFICE	93	
7	CUSTOMER WAITING	74	
8	CART STORAGE	491	
10	MEN'S TOILET ROOM	128	
11	WOMEN'S TOILET ROOM	142	
12	STORE DIRECTOR	198	
13	ADMIN. ENTRY VESTIBULE	60	
14A	ADMIN. CORRIDOR	126	
14B	ADMIN. CORRIDOR	143	
15	ADMINISTRATION OPEN OFFICE	735	
16A	BREAK AREA	411	
16B	BREAK AREA	536	
17	TRAINING	285	
18	STORE ADMIN.	139	
19	STORE MANAGER	93	
20A	JANITOR	21	
20B	JANITOR	56	
20C	JANITOR	54	
20D	JANITOR	56	
20E	JANITOR	17	
21A	VESTIBULE	395	
21B	VESTIBULE	335	
23	DAMAGED MERCH	208	
23A	DAMAGED SALES	181	
25	WOMEN'S LOCKER	110	
26B	WOMEN'S TOILET ROOM	102	
27B	MEN'S TOILET ROOM	102	
28	MEN'S LOCKER	110	
30	CONT./STOCK STORAGE	124	
31A	CISIC	108	
31B	COMM SUB HUB	23	
31C	FIRE RISER	305	
31D	ELEC. DIST.	209	
31E	MECHANICAL	84	
32	SENSITIVE STORAGE	154	
34	MEDICAL FOOD INSPECTION	93	
35	RECEIVING MANAGER	80	
36A	RECEIVING/STAGING	11721	
36B	CLASS IV MATERIAL STORAGE (INCL IN 38 AREA)		
38	MHE CHARGING AREA (INCL IN 38 AREA)		

39A	MASS DISPLAY AREA	964	
42	PRODUCE SALES (INCLUDED IN 69)		5450
43A	CHILL STORAGE GAS PRODUCE	378	
43B	CHILL STORAGE NON GAS PRODUCE	487	
44A	PROCESSING	487	
44B	AMBIENT STORAGE	403	
45	PRODUCE MANAGER	100	
46	GROCERY MANAGER	93	
55	MEAT PROCESSING	886	
56	MEAT WRAPPING	667	
57	MEAT MANAGER	134	
58	MEAT SALES AREA (INCLUDED IN 69)		2440
59	PRE-PACK, POULTRY & BULK MEAT STORAGE	1541	
66	DAIRY SALES AREA (INCLUDED IN 69)		1778
67	DAIRY COOLER	1146	
68	FROZEN FOOD STORAGE	1727	
68B	FROZEN SALES (INCLUDED IN 69)		4886
69	GENERAL SALES AREA	31173	
69A	GONDOLA SALES AREA (INCLUDED IN 69)		14518
70	DELI SERVICE	420	
71A	BAKERY SALES		-
71B	DELI SALES		-
72	BAKERY SERVICE	278	
73	DELI PREP.	362	
74	BAKERY PREP	276	
75	DELI CHILL STORAGE	119	
76	BAKERY FREEZER	142	
80	BAGGER BREAK AREA	136	
81	CHECKOUT	3619	
82	QUEUING	756	
84	VENDOR OFFICE	130	
97	SECT. OFFICE	115	
98C	ROOF STAIR	149	
99	FAMILY	46	
AREA CALCULATIONS			
GROSS BUILDING AREA		67,857 SF	
SALES AREA		38,745 SF	
SALES % OF NET		48%	
RECEIVING AREA		12,083 SF	
MECHANICAL & EQUIPMENT ROOMS		514 SF	
CANOPY AREA @ 50%		1756 SF	
TOTAL (GROSS AREA + CANOPY AREA)		69,613 SF	

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
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DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

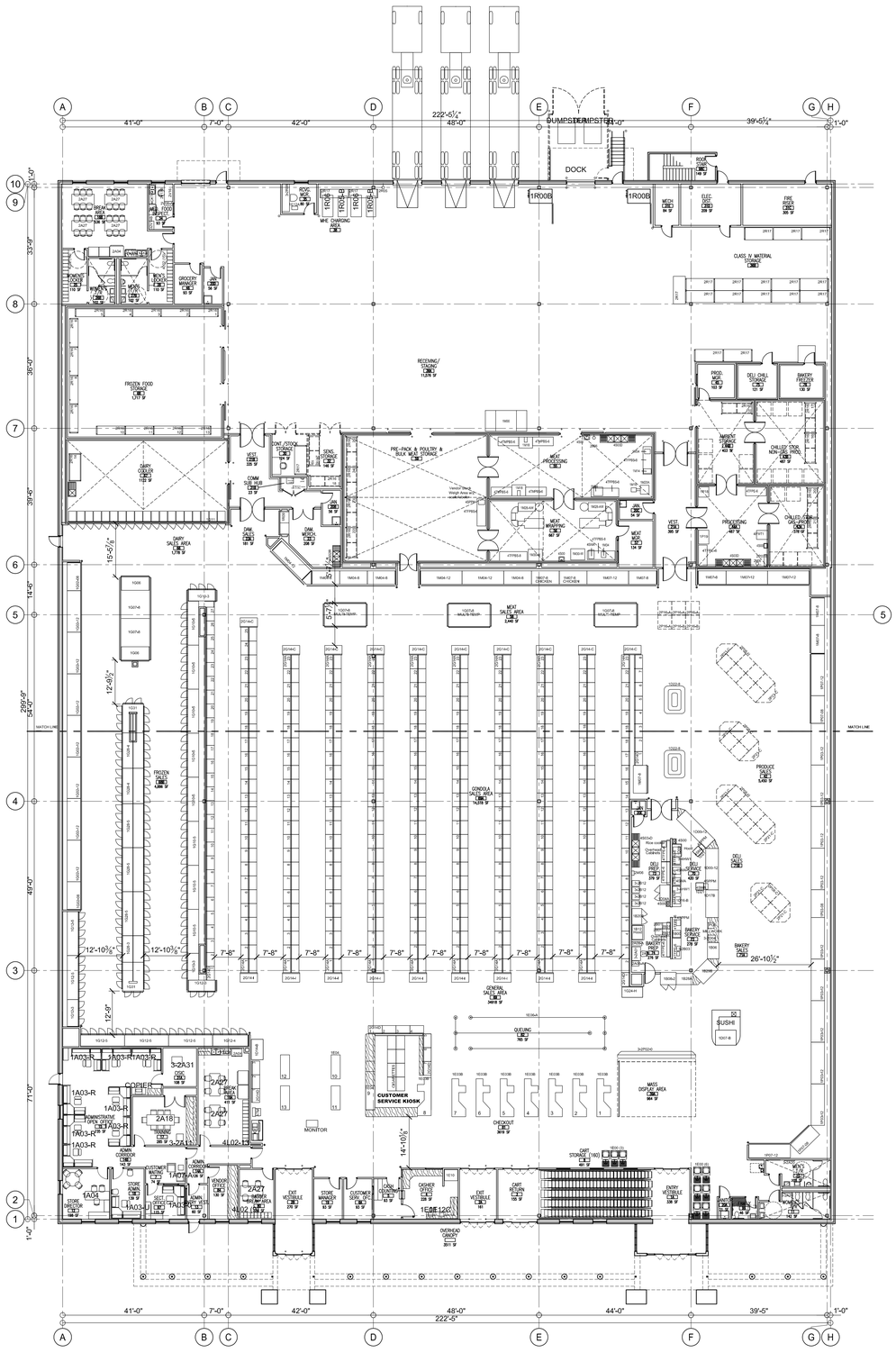
DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
OVERALL FLOOR PLAN
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A1.1
SHEET NO. 2 OF 14
SEQUENCE NO. 11

File: DE10-FTPOLK
Rev Name: DESIGNBCAXFTPOLK



1 A1.2 COMPOSITE EQUIPMENT PLAN

1/16"=1'-0"

NORTH REF.

EQUIPMENT SCHEDULE

NO.	DESCRIPTION	CF/CI	GF/CI	GF/GI
ADMINISTRATIVE EQUIPMENT				
1A03-O	W-S GEN. OFFICE, STAND ALONE, CLERICAL LEVEL 3, 78" X 72"	1		
1A03-R	WORKSTATION GEN. OFFICE, STAND ALONE, ADMIN LEVEL 3, 96" X 108"	8		
1A03-U	WORKSTATION GEN. OFFICE, STAND ALONE, MGR LEVEL 3, 90" 102"	1		
1A04	OFFICE SET, MANAGEMENT, STORE DIRECTOR OR ZONE MGR ONLY, SYSTEMS FURNITURE			1
1A07	RECEPTION SUITE/ENTRANCE FURNITURE SET			1
2A04	REFRIG-FREEZER, HOUSEHOLD, 15 CU. FT., FOR BREAKROOM USE			2
2A18	CONFERENCE TABLE WITH ROTARY CHAIRS			1
2A26	COUNTERTOP MICROWAVE			2
2A27	4 SEAT TABLE, CAFETERIA, W/CHAIRS, NOT MOUNTED			7
3-2A11	PODIUM/LECTERN, W/CABINET			1
3-2A20	BABY CHANGING STATION	2		
3-2A31	CCTV STORAGE CABINET (POS-M ONLY), 3 SHELF			1
BAKERY EQUIPMENT				
1B00	BREAD SLICE, TABLE MODEL			1
1B06	REMOTE CASE, BAKERY, REFRIGERATED, CLERK SERVED	1		
1B08-2	REMOTE CASE, FROZEN FOOD, MULTIDECK 2 GLASS DOORS	1		
1B12	OVEN, ROTARY, ROLL-IN, SINGLE RACK			1
1B20B	PROOFER, ROLL-IN, TWO-DOOR, TWO SINGLE RACKS			1
1B28-B	CASE, CAKE DISP, S/C, MED TEMP, SELF SERVE W/REAR WORK STN	1		
1B29	BAKERY DISPLAY, PASTRY, 5 SHELF, 2 DOOR	1		
2B01	RACK, BAKERY, PAN COOLING WITH COVER, FOR USE WITH 1B15			4
3-2B03	PHOTO SCANNER & PRINTER, CAKE DECORATING			1
2A06-A	FILE CABINET, VERTICAL, 5 DRAWER, LETTER W/LOCK, DELI DEPT			1
2A08-A	BOOKCASE UNIT, STEEL, 2-6 SHELF, LETTER			1
2A16	CHAIR, ROTARY, TASK, ERGO WITH ARMS, HIGH BACK, DELI DEPT			1
3-2A01	DESK, SMALL, RIGHT HAND PEDESTAL FOR DELI			1
4S00	HAND WASH SINK	1		
4TFPE-6	TABLE, FOOD PREPARATION, ENCLOSED, CABINET STYLE, 6'			3
3-2B12	RACK, BAKERY, ROLL-IN, SNL			4
DELI EQUIPMENT				
1D00-12	REMOTE, CASE, DELI, REFRIGERATED, CLERK 3650	2		
1D04-2	REFRIGERATOR, REACH-IN, 2 DOOR, SELF-CONTAINED	1		
1D07-8	TABLE, PREP, SUSHI 6'			1
1D09	ROTISSERIE OVEN, SINGLE SECTION, 32 CHICKEN, COUNTERTOP MODEL	1		
1D14-B	HOT FOODS, HEATED, SELF-SERVICE ISLAND, DISP CASE 5 WELLS WITH BASE			1
1D17-B	REMOTE, SANDWICH TABLE, REFRIG, (IIN-COUNTER LINE-UP)	1		
1D21	SLIDING SLICER TABLE, MOBILE, "DELI BUDDY"			2
1D22-8	CASE, ISLAND DISPLAY, LOW PROFILE, FRESH MEAT, PRE-PACK MEAT OR DELI, W/ DELI SHELF, 8' SELF-CONTAINED	2		
3-2D04	DIGITAL "TAKE A NUMBER" SYSTEM			1
3-4HW1	HAND WRAPPER, ONE ROLL, TABLE MODEL			2
2M06	WALL MOUNT DRENCH HOSE	1		
4S00	HAND WASHING SINK, PEDESTAL TYPE DELI DEPT	1		
4S01-L	SINK, 1 COMP, 1 DRAINBOARD	1		
4S03D	SINK, 3 COMP FOR BOWL SIZE, S.S., 2 DRAINBOARDS, 7' L W/OPT DISPOSAL	1		
4SMA	SLICER, MEAT, AUTOMATIC, 30-50 SLICES PER MINUTE			4
4SPPM	STAND ALONE SCALE/PRINTER			3
4TFPE-6	TABLE, FOOD PREP, ENCLOSED, CABINET STYLE, 6'			5
1D16-B	PANINI GRILL, DOUBLE			1
GROCERY EQUIPMENT				
1G02-8	REMOTE, CASE, DAIRY, MULTI-DECK 8'	2		
1G02-12	REMOTE, CASE, DAIRY, MULTI-DECK 12'	7		
1G06	REMOTE, CASE FROZEN FOOD END CAP FOR WIDE ISLAND LOW TEMP	2		
1G07-8	REMOTE CASE, FROZEN FOOD, WIDE ISLAND, 8', LOW TEMP OPEN TYPE	3		
1G10-3	REMOTE CASE, FROZEN FOOD, 3 GLASS DOORS, LOW TEMP, UPRIGHT	3		
1G10-5	REMOTE, CASE, FROZEN FOOD, 5 GLASS DOORS, LOW TEMP, UPRIGHT	8		
1G11	REMOTE, DAIRY, REACH-IN DOORS, MILK/EGGS/JUICE, MED. TEMP W/GLASS DOORS, (WAS REQUIRED) FOR USE WITH ROLL-IN CARTS	19		
1G12-3	REMOTE, CASE, ICE CREAM, FROZEN FOODS, AND FROZEN JUICE, 3 GLASS DOORS, LOW TEMP, UPRIGHT	3		
1G12-4	REMOTE, CASE, ICE-CREAM, FROZEN FOODS, AND FROZEN JUICE, 4 GLASS DOORS, LOW TEMP, UPRIGHT	4		
1G12-5	REMOTE CASE, ICE CREAM, FROZEN FOODS, AND FROZEN JUICE, 5 GLASS DOORS, LOW TEMP, UPRIGHT	5		
1G24-H	MERCHANDISER, GRAB N GO, SELF-CONTAINED, MEDIUM TEMP MULTI-DECK, UPRIGHT, WALL OR END CAP	1		
1G28-3	REMOTE, CASE, ICE CREAM, BACK TO BACK, 3 GLASS DOORS EACH SIDE, LOW TEMP, UPRIGHT	1		
1G28-4	REMOTE, CASE, ICE CREAM, BACK TO BACK, 4 GLASS DOORS EACH SIDE, LOW TEMP, UPRIGHT	2		
1G28-5	REMOTE, CASE, ICE CREAM, BACK TO BACK, 4 GLASS DOORS EACH SIDE, LOW TEMP, UPRIGHT	3		
1G31	REMOTE, END CASE, 3 DOORS EACH SIDE AND 2 END DOORS, ICE CREAM, LOW TEMP, UPRIGHT	1		
2G14-A	SHELVING, ADJUSTABLE, GONDOLA, CANTILEVER, ISLAND TYPE, 3' OR 4' SECTIONS			209
2G14-C	CONTOURED END DISPLAY UNIT			10
2G14-D	SHELVING, ADJUSTABLE WALL, HALF GONDOLA, CANTILEVER, WALL TYPE, 3 OR 4 FT SECTIONS			68
2G14-I	WATERFALL, CONTOURED END DISPLAY FOR FRONT OF STORE SECTIONS, 51"-53" OVERALL DEPTH			9
MEAT EQUIPMENT				
1M00	SCALE, PLATFORM, MOBILE, DIGITAL, FOR WEIGHING BOXES	1		
1M04-8	REMOTE CASE, FRESH MEAT OR DELI, MULTI-DECK 8', MEDIUM TEMP, OPEN TYPE	4		
1M04-12	REMOTE CASE, MEAT OR PREPACKAGED DELI, MULTI-DECK, 12', MEDIUM TEMP. OPEN TYPE	3		
1M07-8	REMOTE CASE, FRESH MEAT OR DELI, MULTI-DECK 8', MEDIUM TEMP, OPEN TYPE	7		
1M07-12	REMOTE CASE, FRESH MEAT OR DELI, MULTI-DECK 12', MEDIUM TEMP, OPEN TYPE	3		
1M14	CHOPPER MEAT 8 LBS PER MINUTE	1		
1M16	MEAT MOLDING/BULKER MACHINE ATTACHMENT FOR USE WITH 1M20-A OR 1M20-B MIXER GRINDER, ONE FOR A SPARE UNIT	1		
1M18	MEAT SAW, BAND			2
1M20-A	MIXER, GRINDER, FLOOR MODEL, SINGLE HOPPER, 100LBS PER MINUTE GRIND RATE	1		
1M26	PATTY MOLDER, TABLE MODEL	1		
1M28-AW	SCALE/LABELER/WRAPPER SYSTEM, COMPACT, WIRELESS	2		
1M30-W	SCALE/LABELER/2 ROLL HAND WRAPPER SYSTEM, FOR LOW VOLUME USE, WIRELESS	2		
1M34	MEAT TENDERIZER, TABLE MODEL, WITH STRIP CUTTER	2		
2M06	WALL MOUNT DRENCH HOSE, WITH OUT SINK	1		
2R16	RACK, STORAGE, SHELF, 96" BEAM, 30" D, 96" H, WIRE MESH, GALV	4		
4SPPM	STAND-ALONE SCALE/PRINTER	1		
4SMA	SLICER, MEAT, AUTOMATIC, 30-50 SLICES PER MINUTE	1		
4S00	HAND WASHING SINK, PEDESTAL TYPE	2		
4S03D	SINK, 3 COMP, S.S., 2 DRAINBOARD, 10' L W/OPT DISPOSAL	1		
4TFPBS-6	TABLE, S.S. 30x72, FOOD PREP, W / BACKSPLASH, U/SHELF			4
4TFPBS-8	TABLE, S.S. 30x96, FOOD PREP, W/BACKSPLASH, U/SHELF			5

EQUIPMENT SCHEDULE

NO.	DESCRIPTION	CF/CI	GF/CI	GF/GI
PRODUCE EQUIPMENT				
1P03-08	REMOTE, CASE, PRODUCE, SINGLE DECK, 8 FT MED. TEMP.	1		
1P03-12	REMOTE, CASE, PRODUCE, SINGLE DECK, 12 FT, MED. TEMP.	9		
1P07-08	REMOTE, CASE, PRODUCE, PRE-CUT VEGETABLES, REFRIG 8 FT	2		
1P07-12	REMOTE, CASE, PRODUCE, PRE-CUT VEGETABLES, REFRIG, 12 FT	2		
1P18	SCALE, PLATFORM, MOBILE, DIGITAL, FOR WEIGHING BOXES	1		
1P19-W	SCALE/LABELER/2 ROLL HANDWRAPPER SYSTEM, FOR LOW VOLUME USE,	1		
2P07-B	INSTALLED PRODUCE MISTING SYSTEM	1		
2P08-C	A TILT TOP DISPLAY TABLE PRODUCE ITEMS			8
2P08-H	A TILT TOP DISPLAY TABLE PRODUCE ITEMS			16
2P16-A	ORCHARD BIN FOR USE WITHOUT ICE			4
2P16-B	ORCHARD BIN FOR USE WITH ICE			2
2P21-C	PRODUCE DISP, GOURMET END CAP, 7 FT L, FOR 48" EURO TABLE			8
2M06	WALL MOUNT DRENCH HOSE, WITHOUT SINK	1		
2R16	RACK, STORAGE, SHELF, 96" BEAM, 30" D, 96" H, WIRE MESH, GLAV	5		
4IFWT1	ICE FLAKER W/ ICE TRANSPORT SYSTEM AND ONE PORTABLE CART	1		
4S00	HAND WASHING SINK, PEDESTAL TYPE	1		
4S03D	SINK, 3 COMP, S.S. 2 DRAINBOARDS, 105"-107" L, WITH DISPOSAL UNIT	1		
4TFPE-6	TABLE, FOOD PREP, ENCLOSED, CABINET STYLE, 6'			2
FRONT END				
1E00	CART, SHOPPING, HANDICAP, BATTERY POWER			9
1E01	COIN & CURRENCY CALC SYS, SMALL AND MEDIUM STORES			1
1E03B	CHECKOUT COUNTER, MEDIUM COMMISSARY (5-18 LANES), POSM			8
1E04	CHECKOUT COUNTER, SELF-SERVICE, (QUAD +1)			5
1E06-A	QUEING SYSTEM, CHECKOUT, ELECTRONIC DIRECTIONAL SYSTEM			1
1E10	SAFE, 39 CU FT, CAPACITY, TL-30 RATED			1
1E12C	KEY CONTROL CABINET, 48 KEY SETS	1		
	CUSTOMER SERVICE KIOSK 15'x17'			1
RECEIVING EQUIPMENT				
1E12A	KEY CONTROL CABINET?	1		
1R00-B	BALER, CARDBOARD, VERTICAL, MEDIUM	2		
1R05-B	PALLET JACK, ELECTRIC, WALKIE STACKER, 3000 LB CAPACITY			2
1R06	FORKLIFT, SIT-DOWN, ELECTRIC, 4500 LB CAPACITY			2
1R09	DAMAGED MERCHANDISE UNIT	1		
2R05	EYE/FACE AND BODY SPRAY	1		
2R16	RACK, STORAGE, SHELF, 96" BEAM, 30" D, 96" H, WIRE MESH DECKING, GALVANIZED, FOR REFRIGERATED AREAS	21		
2R17	RACK, STORAGE, LOADED PALLET, PAINTED, 96" H	19		
3-2R08	DESK RECEIVING			1
VETERINARY EQUIPMENT				
2V06	REFRIGERATOR-FREEZER, HOUSEHOLD, 15 CU. FT., FOR VET USE			1
2V08-A	FILE CABINET, VERTICAL, 5 DRAWER, LETTER W/LOCK			1
2V16	DESK, STEEL, DOUBLE PEDESTAL, GENERAL OFFICE			1
2V17B	CHAIR, ROTARY, TASK, ERGO WITH ARMS, LOW BACK			1
3-2V14-B	BOOKCASE UNIT, STEEL, 2-6 SHELF, LEGAL			1
4CKT-D	COUNTER, KITCHEN TYPE, W/DISPOSAL, 72" W X 26" D X 40" H	1		
MISCELLANEOUS EQUIPMENT				
4S02R	SINK, TWO COMP, W/ ONE DRAINBOARD, HOSE SPRAYER, DISPOSAL	1		
3-2P02-D	FLORAL MODULAR DISPLAY SYSTEM			1
4L02	LOCKERS, CLOTHING, DOUBLE TIER	52		

FIXTURE & EQUIPMENT COUNT	QTY
DAIRY DOORS	19
FROZEN FOOD DOORS	150
GONDOLA END CAPS	19
FIXTURE & EQUIPMENT COUNT	**LF**
COFFIN CASE	48
MULTI TEMP COFFIN	48
DAIRY MULTI-DECK REACH INS	100
MEAT PRE-PACK CASE	92
FRESH MEAT CASE	68
PRODUCE CASE	156
GONDOLA SHELVING	1944

CF/CI = CONTRACTOR FURNISHED/CONTRACTOR INSTALLED
GF/CI = GOVERNMENT FURNISHED/CONTRACTOR INSTALLED
GF/GI = GOVERNMENT FURNISHED/GOVERNMENT INSTALLED

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERSONNEL AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR AR
DRAWN BY: DR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS

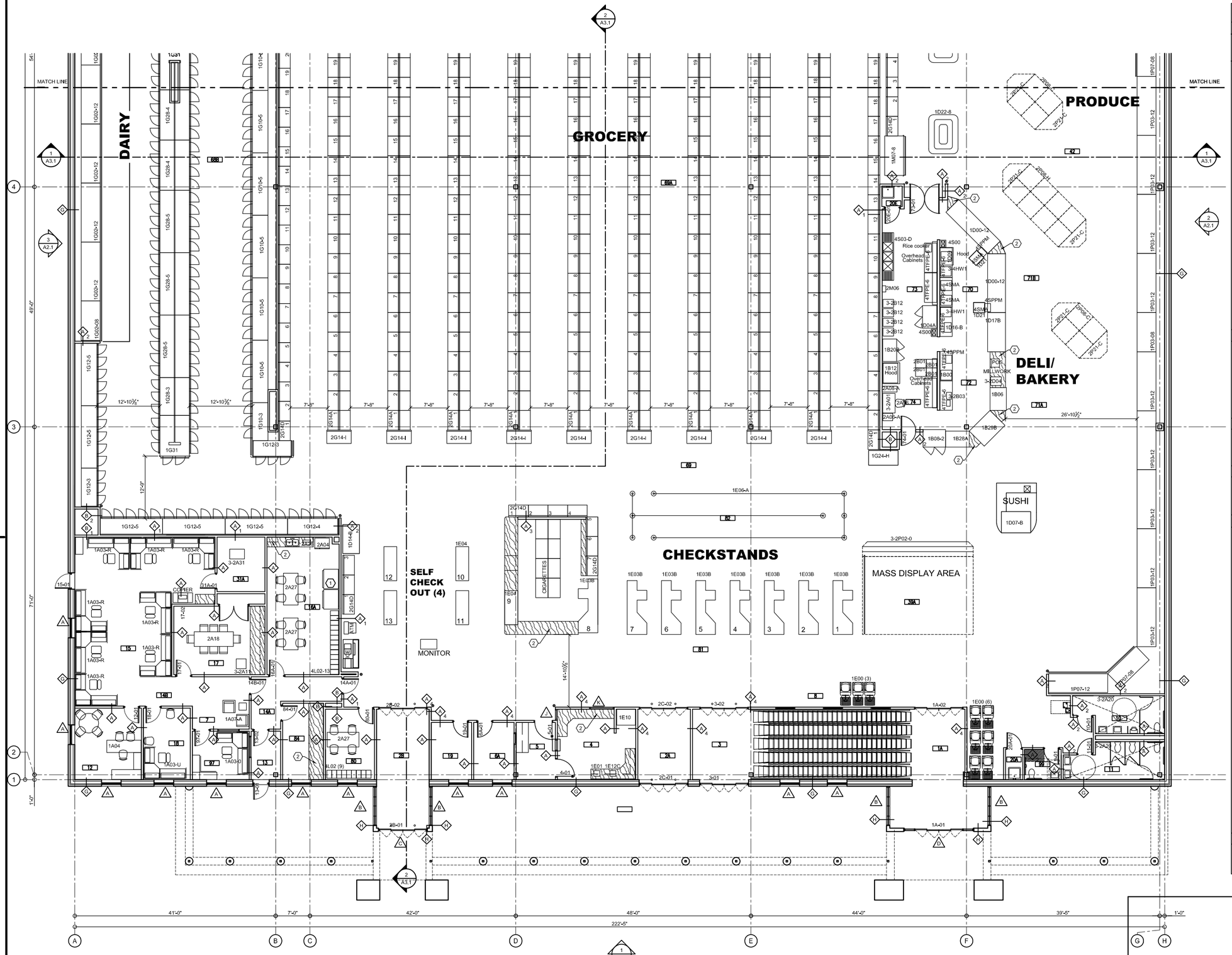
COMPOSITE EQUIPMENT PLAN

FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A1.2
SHEET NO. 3 OF 14
SEQUENCE NO. 12

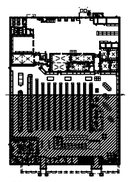
CTAB DE2A2_FTPOLK
FILE NAME
DIRECTORY DECAUDECASFTPOLK



1 ENLARGED FLOOR PLAN AREA "A" A1.3

1/8"=1'-0"

NORTH REF.



2 KEY PLAN A1.3

WALL SYSTEM TYPES

GENERAL NOTES

1. LIGHT GAUGE STUD SPACING 16" O.C. UNLESS OTHERWISE NOTED.
2. LIGHT GAUGE BRACING FOR SOFFITS, BULKHEADS,ETC.48"O.C. U.O.N

A	MTL STUD WALL 5/8 " GYP. BD. 3 5/8 " METAL STUDS @ 16"O.C. 5/8 " GYP. BD.
B	MTL STUD WALL 3 5/8 " METAL STUDS @ 16"O.C. 5/8 " GYP. BD.
C	4" COOLER WALL
D	5" FREEZER WALL
E	6" CMU WALL
F	FURRING 5/8" GYP. BD 1 1/2 " METAL STUDS @ 16"O.C.
G	EXTERIOR WALL TILT UP CONCRETE WALL SYSTEM 3 5/8" MTL STUDS 5/8" GYP. BD
H	EXTERIOR WALL STND MOD BRICK VENEER AIR SPACE 6" CMU 3 5/8" MTL STUDS 5/8" GYP. BD
J	CHAIN LINK FENCE
K	EXTERIOR WALL TILT UP CONCRETE WALL SYSTEM WITH RIGID INSLUATION
L	8" CMU WALL

WALL SYSTEM NOTES

1. EXTEND WALL TO STRUCTURAL DECK ABOVE AND SEAL VAPOR BARRIER TO ISOLATE UNCONDITIONED SPACE FROM SALES FLOOR
2. EXTEND WALL TO BOTTOM OF SOFFIT
3. PARTIAL HEIGHT WALL 48" WITH GYP CAP
4. EXTEND WALL TO CEILING CONSTRUCTION ABOVE
5. INSTALL VAPOR RETARDER ON WARM SIDE OF WALL FOR HUMIDITY CONTROL

GENERAL WALL TYPE NOTES:

1. UNLESS NOTED OTHERWISE, EXTEND WALL SHEATHING TO 6" ABOVE CEILING HEIGHT AND BRACE AS NECESSARY.
2. USE MOISTURE AND/OR MOLD RESISTANT GYPSUM BOARD IN AREAS AS REQUIRED BY DECA CRITERIA.

SYMBOLS LEGEND:

A — WALL SYSTEM
1 — WALL SYSTEM NOTE

PLAN LEGEND:

- 1 — PLAN NOTE
- 4 / A3.1 — DETAIL OR SECTION NUMBER / SHEET WHERE DRAWN
- 1 / A7.1 — INTERIOR ELEVATION NUMBER / SHEET WHERE DRAWN
- 101-1 — DOOR NUMBER (SEE SHEET A6.1)
- DIMENSION TO FACE OF STUD OR EXISTING WALL
- MILLWORK INDICATION
- SALES FLOOR BOLLARD
- WAREHOUSE FLOOR BOLLARD
- 39A — ROOM NUMBER (SEE ROOM LEGEND)
- CASE PROTECTION RAIL (A5.1 AND A5.2)
- PROTECTIVE WALL BUMPER RAIL (SEE FINISH PLANS A5.1 & A5.2)
- 1 / A2.1 — EXTERIOR ELEVATION NUMBER / SHEET WHERE DRAWN
- 3-2A20 — EQUIPMENT TAG (SEE SHEET A6.1)
- 2 / A3.1 — SECTION NUMBER / SHEET WHERE DRAWN

PLAN NOTES:

1. VENDING MACHINE BY OWNER
2. MILLWORK PER DECA CRITERIA

ROOM LEGEND

ROOM NO.	ROOM NAME
1A	ENTRY VESTIBULE
2A	EXIT VESTIBULE
2B	EXIT VESTIBULE
3	CART RETURN
4	CASHIER OFFICE
5	CASH COUNTING
6A	CUSTOMER SERVICE OFFICE
7	CUSTOMER WAITING
8	CART STORAGE
10	MEN'S TOILET ROOM
11	WOMEN'S TOILET ROOM
12	STORE DIRECTOR
13	ADMIN. ENTRY VESTIBULE
14A	ADMIN. CORRIDOR
14B	ADMIN. CORRIDOR
15	ADMINISTRATION OPEN OFFICE
16A	BREAK AREA
16B	BREAK AREA
17	TRAINING
18	STORE ADMIN.
19	STORE MANAGER
20A	JANITOR
20B	JANITOR
20C	JANITOR
20D	JANITOR
20E	JANITOR
21A	VESTIBULE
21B	VESTIBULE
23	DAMAGED MERCH
23A	DAMAGED SALES
25	WOMEN'S LOCKER
26B	WOMEN'S TOILET ROOM
27B	MEN'S TOILET ROOM
28	MEN'S LOCKER
30	CONT./STOCK STORAGE
31A	CISIC
31B	COMM SUB HUB
31C	FIRE RISER
31D	ELEC. DIST.
31E	MECHANICAL
32	SENSITIVE STORAGE
34	MEDICAL FOOD INSPECTION
35	RECEIVING MANAGER
36A	RECEIVING/STAGING
36B	CLASS IV MATERIAL STORAGE (INCL IN 38 AREA)
38	MHE CHARGING AREA (INCL IN 38 AREA)
39A	MASS DISPLAY AREA
42	PRODUCE SALES (INCLUDED IN 69)
43A	CHILL STORAGE GAS PRODUCE
43B	CHILL STORAGE NON GAS PRODUCE
44A	PROCESSING
44B	AMBIENT STORAGE
45	PRODUCE MANAGER
46	GROCERY MANAGER
55	MEAT PROCESSING
56	MEAT WRAPPING
57	MEAT MANAGER
58	MEAT SALES AREA (INCLUDED IN 69)
59	PRE-PACK, POULTRY & BULK MEAT STORAGE
66	DAIRY SALES AREA (INCLUDED IN 69)
67	DAIRY COOLER
68	FROZEN FOOD STORAGE
68B	FROZEN SALES (INCLUDED IN 69)
69	GENERAL SALES AREA
69A	GONDOLA SALES AREA (INCLUDED IN 69)
70	DELI SERVICE
71A	BAKERY SALES
71B	DELI SALES
72	BAKERY SERVICE
73	DELI PREP.
74	BAKERY PREP
75	DELI CHILL STORAGE
76	BAKERY FREEZER
80	BAGGER BREAK AREA
81	CHECKOUT
82	QUEUING
84	VENDOR OFFICE
97	SECT. OFFICE
98C	ROOF STAIR

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

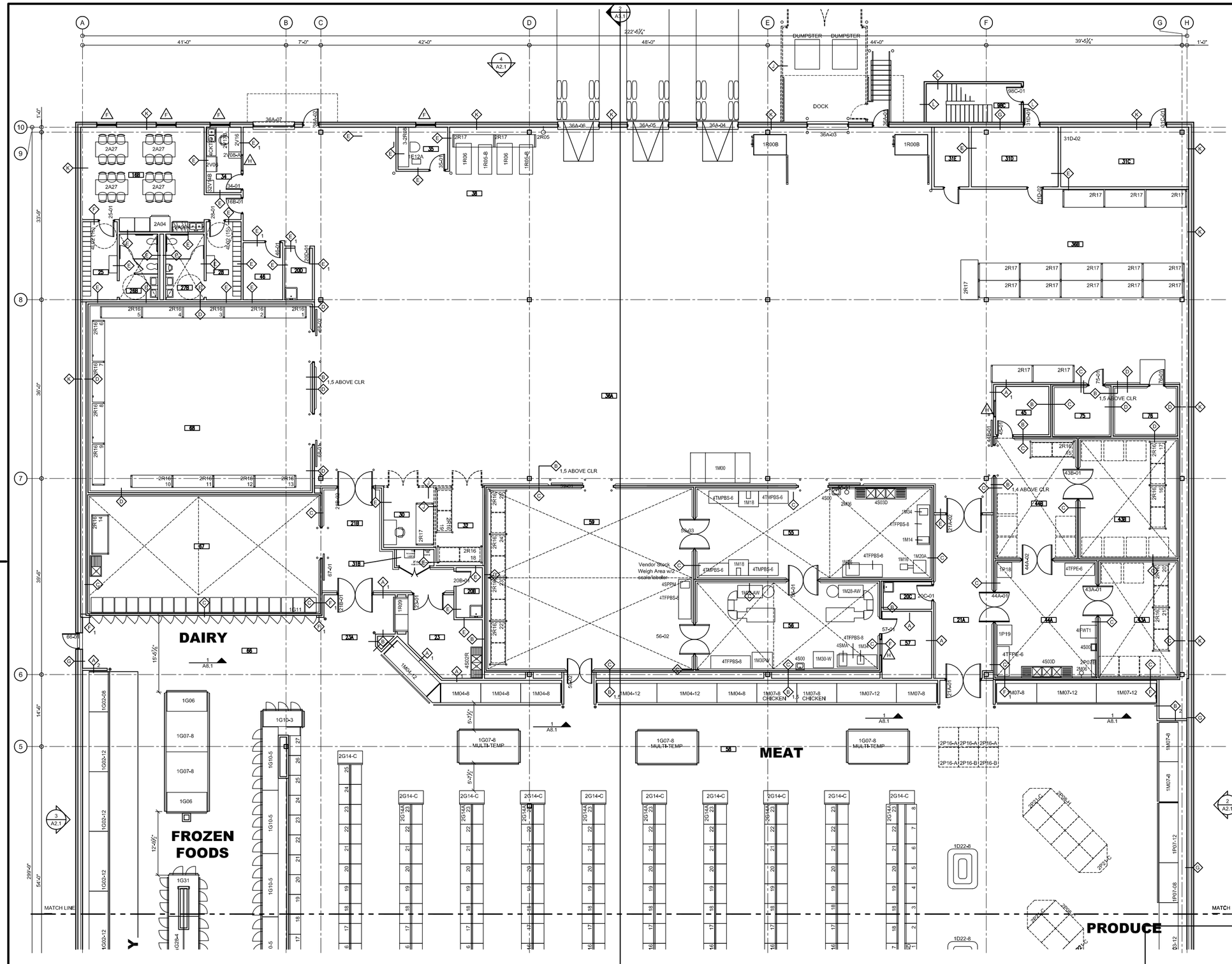
DESIGNED BY: DR,MO
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
ENLARGED FLOOR PLAN AREA "A"
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 13
DRAWING NUMBER A1.3
SHEET NO. 4 OF 14

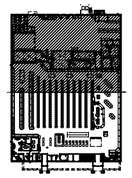
CTA# DECA2_FTPOLK
FILE NAME
DRAWING DECA2CAFTPOLK



1 A1.4 ENLARGED FLOOR PLAN AREA "B"

1/8"=1'-0"

NORTH REF.



2 A1.4 KEY PLAN

ROOM LEGEND	
ROOM NO.	ROOM NAME
1A	ENTRY VESTIBULE
2A	EXIT VESTIBULE
2B	EXIT VESTIBULE
3	CART RETURN
4	CASHIER OFFICE
5	CASH COUNTING
6A	CUSTOMER SERVICE OFFICE
7	CUSTOMER WAITING
8	CART STORAGE
10	MEN'S TOILET ROOM
11	WOMEN'S TOILET ROOM
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14A	ADMIN. CORRIDOR
14B	ADMIN. CORRIDOR
15	ADMINISTRATION OPEN OFFICE
16A	BREAK AREA
16B	BREAK AREA
17	TRAINING
18	STORE ADMIN.
19	STORE MANAGER
20A	JANITOR
20B	JANITOR
20C	JANITOR
20D	JANITOR
20E	JANITOR
21A	VESTIBULE
21B	VESTIBULE
23	DAMAGED MERCH
23A	DAMAGED SALES
25	WOMEN'S LOCKER
26B	WOMEN'S TOILET ROOM
27B	MEN'S TOILET ROOM
28	MEN'S LOCKER
30	CONT./STOCK STORAGE
31A	CISIC
31B	COMM SUB HUB
31C	FIRE RISER
31D	ELEC. DIST.
31E	MECHANICAL
32	SENSITIVE STORAGE
34	MEDICAL FOOD INSPECTION
35	RECEIVING MANAGER
36A	RECEIVING/STAGING
36B	CLASS IV MATERIAL STORAGE (INCL IN 38 AREA)
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44B	AMBIENT STORAGE
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46	GROCERY MANAGER
55	MEAT PROCESSING
56	MEAT WRAPPING
57	MEAT MANAGER
58	MEAT SALES AREA (INCLUDED IN 69)
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66	DAIRY SALES AREA (INCLUDED IN 69)
67	DAIRY COOLER
68	FROZEN FOOD STORAGE
68B	FROZEN SALES (INCLUDED IN 69)
69	GENERAL SALES AREA
69A	GONDOLA SALES AREA (INCLUDED IN 69)
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71A	BAKERY SALES
71B	DELI SALES
72	BAKERY SERVICE
73	DELI PREP.
74	BAKERY PREP
75	DELI CHILL STORAGE
76	BAKERY FREEZER
80	BAGGER BREAK AREA
81	CHECKOUT
82	QUEUING
84	VENDOR OFFICE
97	SECT. OFFICE
98C	ROOF STAIR

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

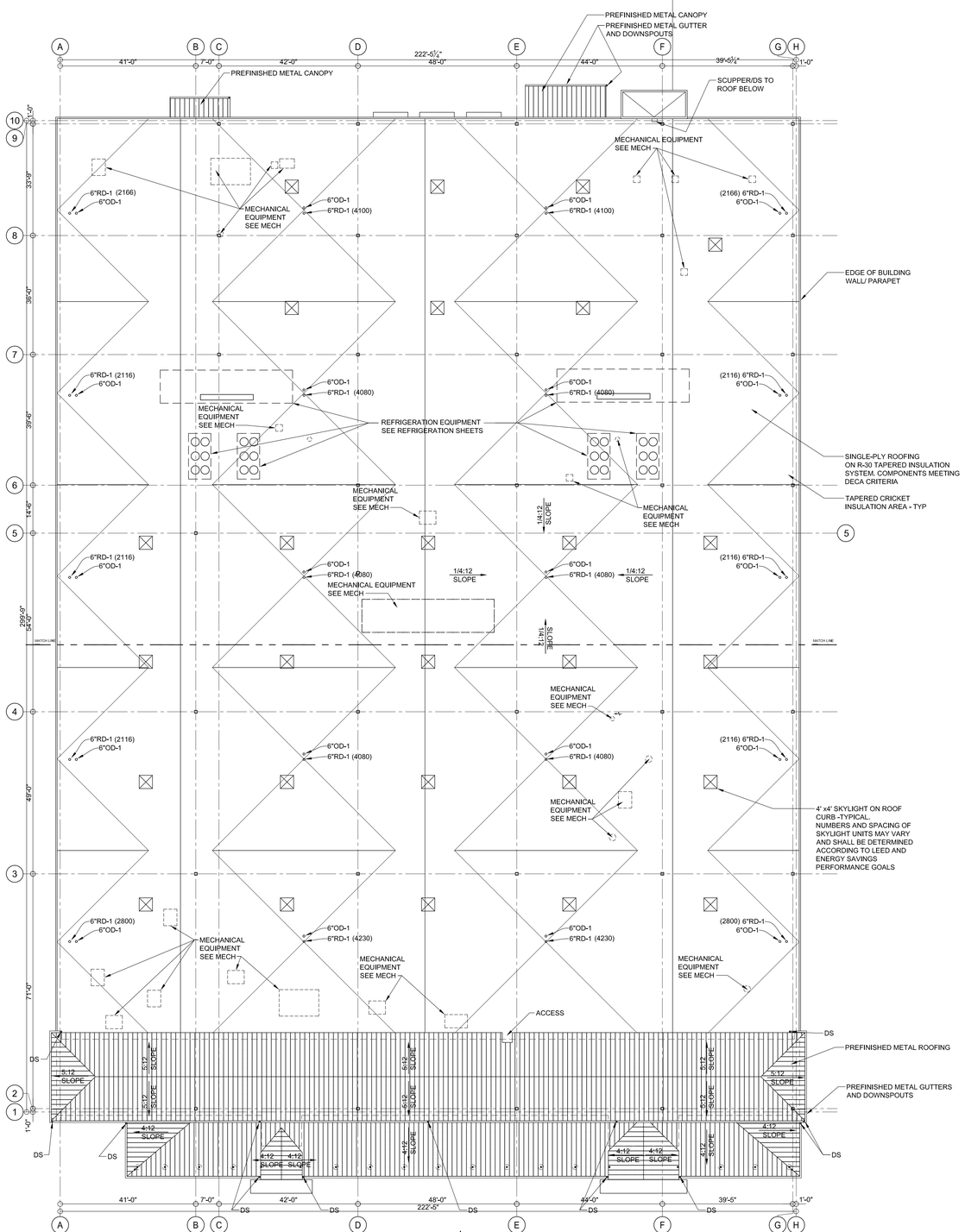
DESIGNED BY: DR,MO
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
ENLARGED FLOOR PLAN AREA "B"
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A1.4
SHEET NO. 5 OF 14
SEQUENCE NO. 14

CTA# DE10-2 FT POLK
FILE NAME: DE10MP01-DE10-2 FT POLK



1 A1.5 ROOF PLAN

1/16"=1'-0"

NORTH REF.

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

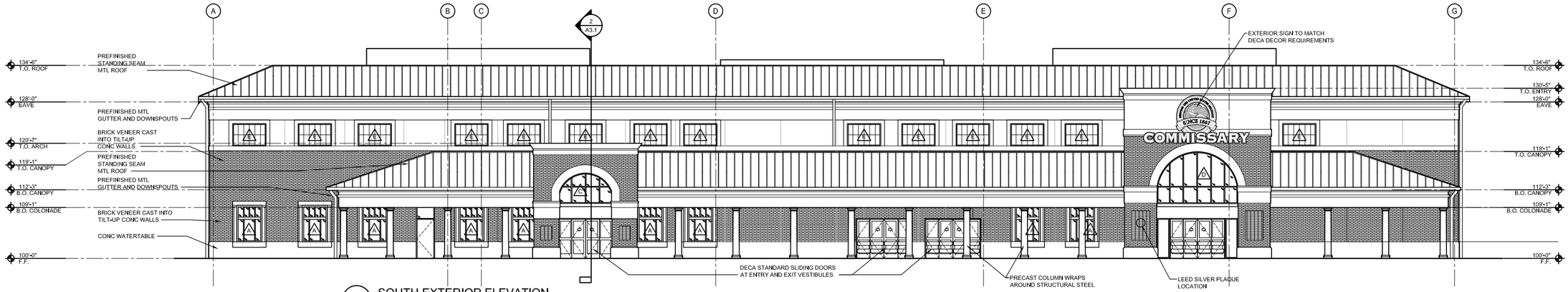
DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
ROOF PLAN
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

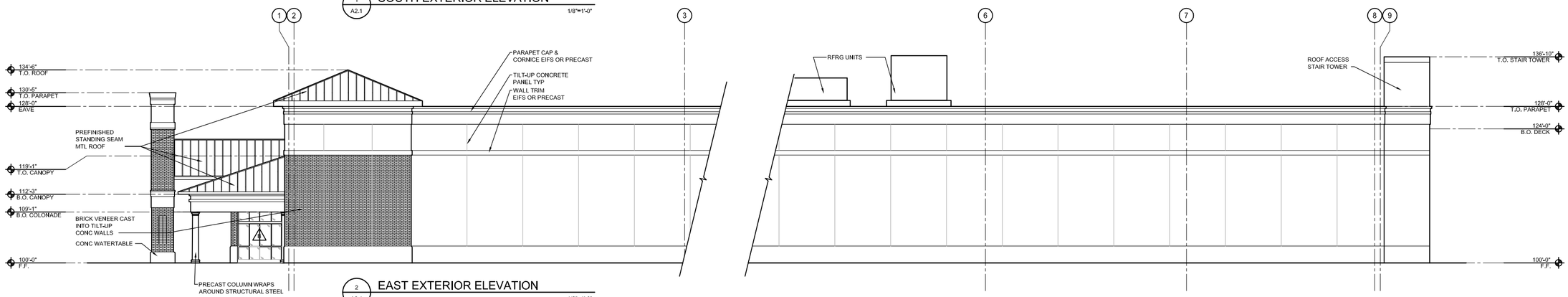
SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 15
DRAWING NUMBER A1.5
SHEET NO. 6 OF 14

CTA# DECA2_FTPOLK
FILE NAME
DIRECTORY DECA2\DECA2FTPOLK



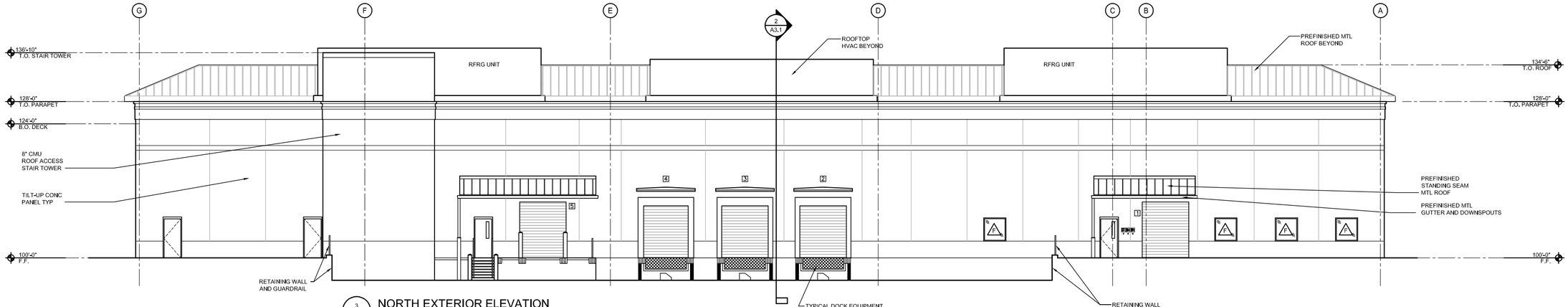
1 A2.1 SOUTH EXTERIOR ELEVATION

1/8"=1'-0"



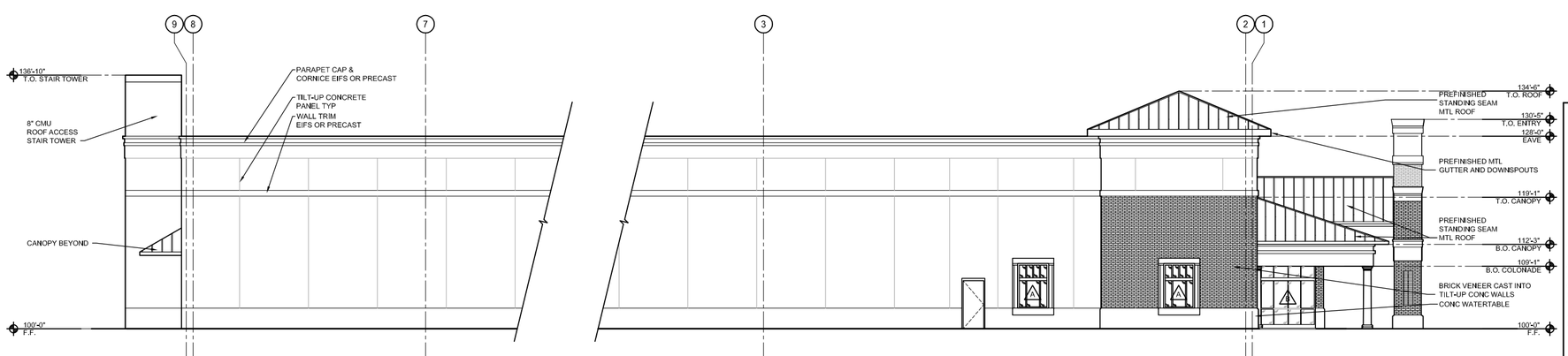
2 A2.1 EAST EXTERIOR ELEVATION

1/8"=1'-0"



3 A2.1 NORTH EXTERIOR ELEVATION

1/8"=1'-0"



4 A2.1 WEST EXTERIOR ELEVATION

1/8"=1'-0"

NOTE: ALL MATERIALS AND COLOR SELECTIONS TO BE COMPATIBLE WITH BASE DESIGN GUIDELINES

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

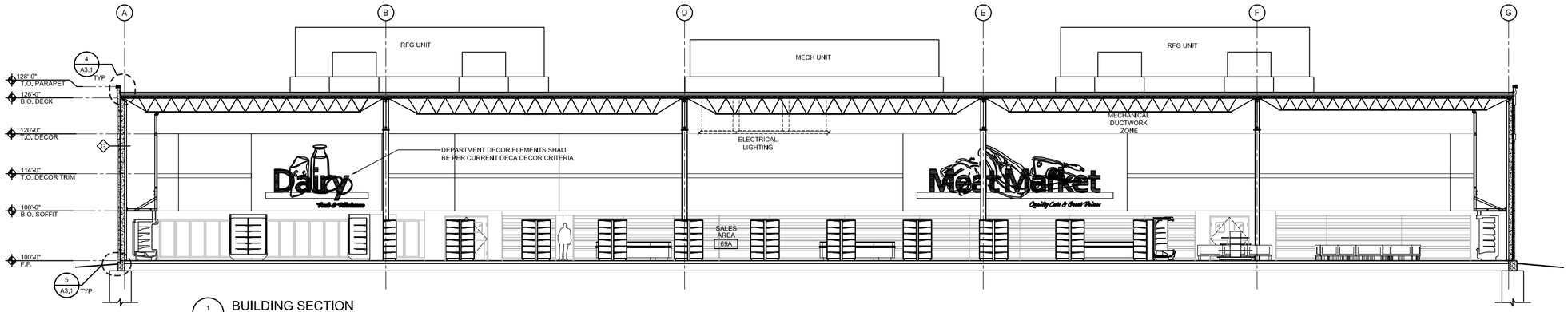
DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
EXTERIOR ELEVATIONS
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A2.1
SHEET NO. 7 OF 14
SEQUENCE NO. 16

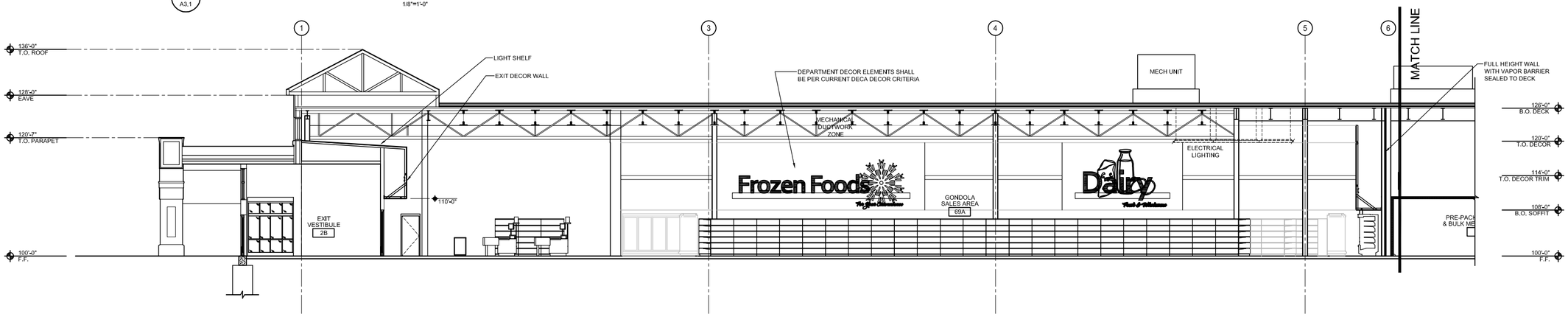
NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

File: DECA2_FTPOLK
Plot Name: DECA2DEAGLEFTPOLK
Plot Date: 1/3/2012



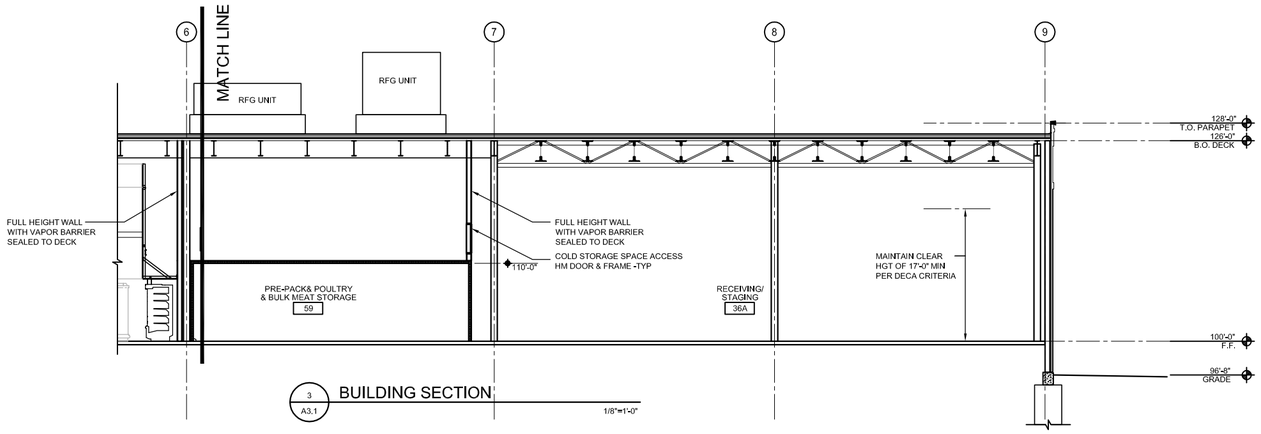
1 A3.1 BUILDING SECTION

1/8"=1'-0"



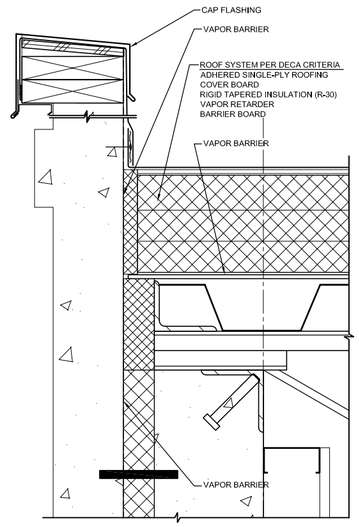
2 A3.1 BUILDING SECTION

1/8"=1'-0"



3 A3.1 BUILDING SECTION

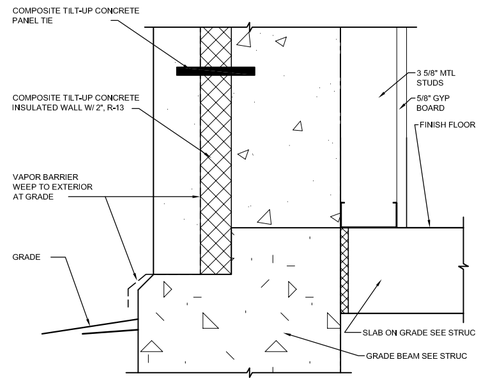
1/8"=1'-0"



4 A3.1 PARAPET DETAIL

TYPICAL

3"=1'-0"



5 A3.1 BASE OF WALL DETAIL

TYPICAL

3"=1'-0"

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR
DRAWN BY: NH
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS

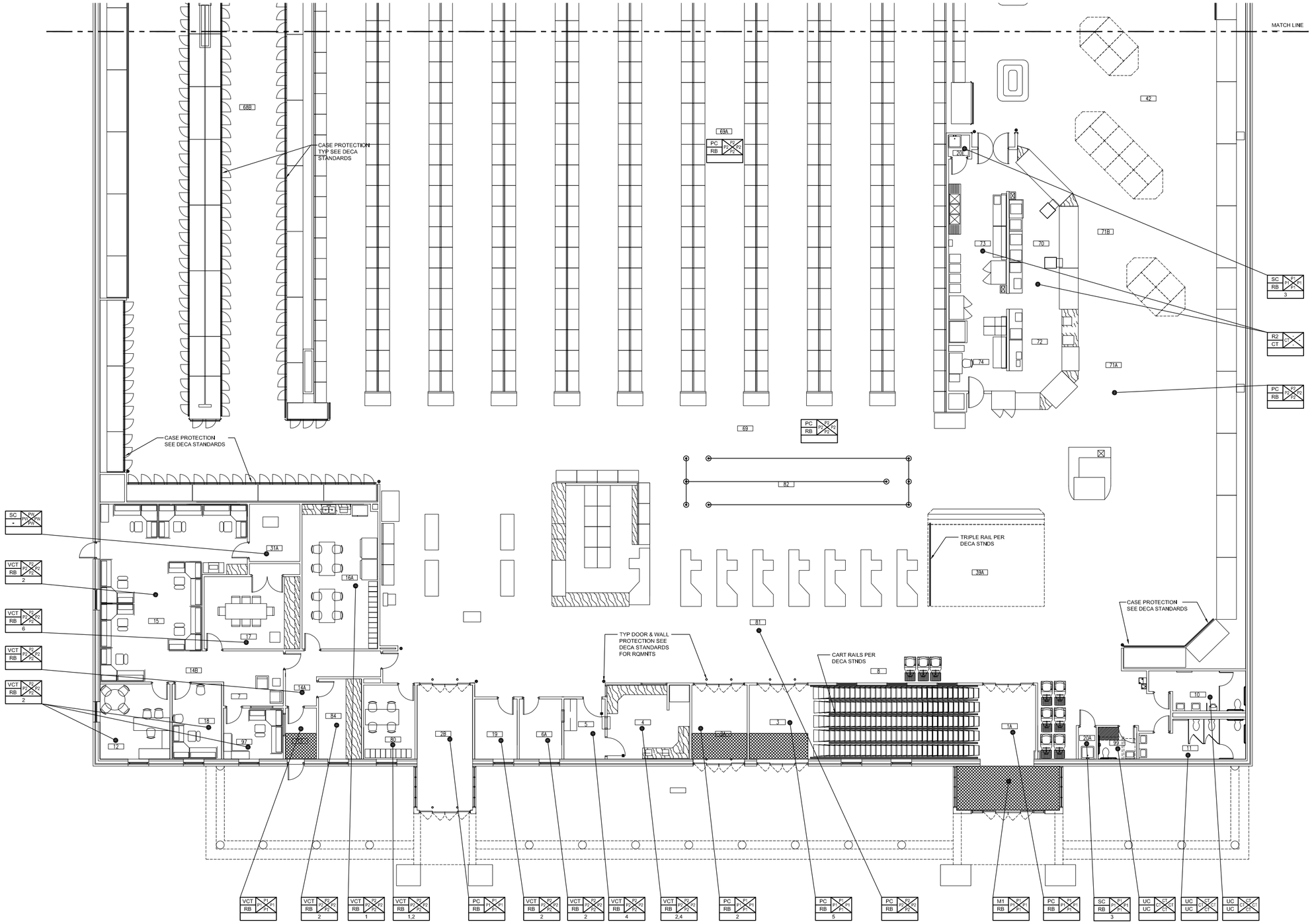
BUILDING SECTIONS

FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 17
DRAWING NUMBER A3.1
SHEET NO. 8 OF 14

CTA# DECA2-FTPOLK
FILENAME DECA2DEFAULTFTPOLK



1 A5.1 FINISH PLAN AREA 'A'

1/8"=1'-0"

ROOM FINISH LEGEND

FLOOR FINISH
BASE FINISH
ADDITIONAL NOTES
WALL FINISH

FLOOR FINISH LEGEND

M1 - WALK OFF MAT

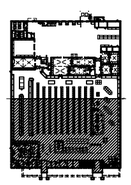
ROOM FINISH LEGEND

WALL FINISH
P1 MOISTURE RESISTANT GYPSUM WALLBOARD, PAINTED
P2 GYPSUM WALLBOARD, PAINTED
CT GLAZED CERAMIC TILE
CMU CMU WALLS, PAINTED
IP PREFABRICATED INSULATED PANEL
PW 3/4" THICK FIRE TREATED PLYWOOD ON ALL GYPSUM WALL SURFACES

FLOOR FINISH
PC CONCRETE, POLISHED
SC CONCRETE, SEALED
VCT VINYL COMPOSITION TILE
UC UNGLAZED CERAMIC TILE
R1 RESINOUS FLOORING
R2 RESINOUS FLOORING (DRY ROOMS)

BASE
RB RESILIENT BASE
UC UNGLAZED CERAMIC TILE

ADDITIONAL NOTES
1 PROVIDE RIGID WALL COVERING WAINSCOT ON ALL EXPOSED WALL SURFACES.
2 PROVIDE HORIZONTAL BLINDS ON ALL WINDOWS
3 PROVIDE 48' HIGH WAINSCOT OF FRP BEHIND MOP SINK
4 SECURE ROOM, REQUIRES 3/4" LAYER OF FIRE-TREATED PLYWOOD BENEATH GYPSUM WALLS AND CEILING
5 PROVIDE CART BUMPERS TO PROTECT WALL SURFACES
6 PROVIDE MARKER AND TACK BOARDS IN ACCORDANCE WITH DESIGN STANDARD



2 A5.1 KEY PLAN

ROOM LEGEND	
ROOM NO.	ROOM NAME
1A	ENTRY VESTIBULE
2A	EXIT VESTIBULE
2B	EXIT VESTIBULE
3	CART RETURN
4	CASHIER OFFICE
5	CASH COUNTING
6A	CUSTOMER SERVICE OFFICE
7	CUSTOMER WAITING
8	CART STORAGE
10	MEN'S TOILET ROOM
11	WOMEN'S TOILET ROOM
12	STORE DIRECTOR
13	ADMIN. ENTRY VESTIBULE
14A	ADMIN. CORRIDOR
14B	ADMIN. CORRIDOR
15	ADMINISTRATION OPEN OFFICE
16A	BREAK AREA
16B	BREAK AREA
17	TRAINING
18	STORE ADMIN.
19	STORE MANAGER
20A	JANITOR
20B	JANITOR
20C	JANITOR
20D	JANITOR
20E	JANITOR
21A	VESTIBULE
21B	VESTIBULE
23	DAMAGED MERCH
23A	DAMAGED SALES
25	WOMEN'S LOCKER
26B	WOMEN'S TOILET ROOM
27B	MEN'S TOILET ROOM
28	MEN'S LOCKER
30	CONT./STOCK STORAGE
31A	CISIC
31B	COMM SUB HUB
31C	FIRE RISER
31D	ELEC. DIST.
31E	MECHANICAL
32	SENSITIVE STORAGE
34	MEDICAL FOOD INSPECTION
35	RECEIVING MANAGER
36A	RECEIVING/STAGING
36B	CLASS IV MATERIAL STORAGE (INCL IN 38 AREA)
38	MHE CHARGING AREA (INCL IN 38 AREA)
39A	MASS DISPLAY AREA
42	PRODUCE SALES (INCLUDED IN 69)
43A	CHILL STORAGE GAS PRODUCE
43B	CHILL STORAGE NON GAS PRODUCE
44A	PROCESSING
44B	AMBIENT STORAGE
45	PRODUCE MANAGER
46	GROCERY MANAGER
55	MEAT PROCESSING
56	MEAT WRAPPING
57	MEAT MANAGER
58	MEAT SALES AREA (INCLUDED IN 69)
59	PRE-PACK, POULTRY & BULK MEAT STORAGE
66	DAIRY SALES AREA (INCLUDED IN 69)
67	DAIRY COOLER
68	FROZEN FOOD STORAGE
68B	FROZEN SALES (INCLUDED IN 69)
69	GENERAL SALES AREA
69A	GONDOLA SALES AREA (INCLUDED IN 69)
70	DELI SERVICE
71A	BAKERY SALES
71B	DELI SALES
72	BAKERY SERVICE
73	DELI PREP.
74	BAKERY PREP
75	DELI CHILL STORAGE
76	BAKERY FREEZER
80	BAGGER BREAK AREA
81	CHECKOUT
82	QUEUING
84	VENDOR OFFICE
97	SECT. OFFICE
98C	ROOF STAIR

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

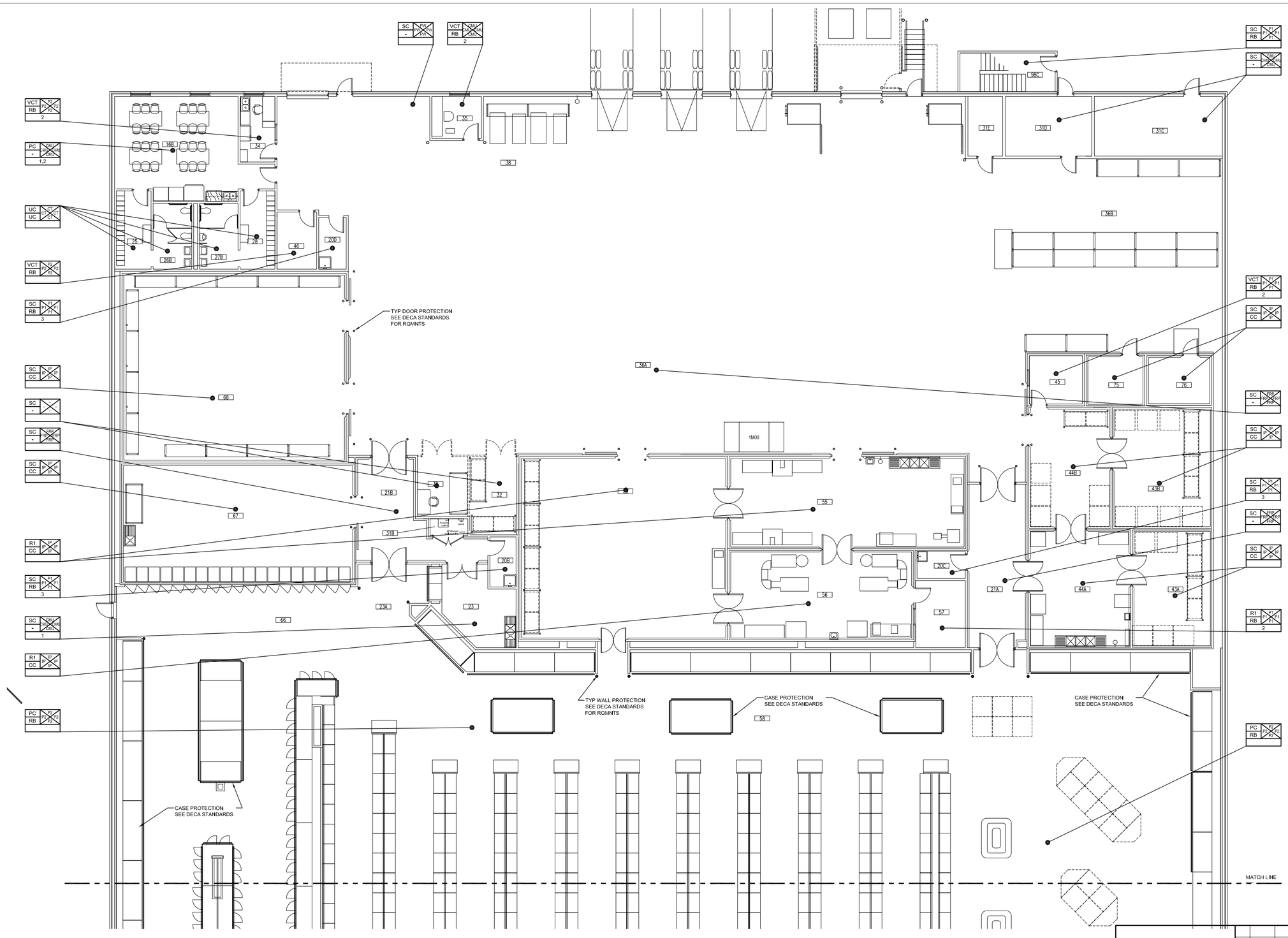
DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
FINISH PLAN AREA 'A'
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 18
DRAWING NUMBER A5.1
SHEET NO. 9 OF 14

CTA# DE0A2_FTPOLK
FILE NAME DE0A2DEC0JFTPOLK
PROGRAM DECA2DEC0JFTPOLK



1 A5.2 FINISH PLAN AREA 'B'

1/8"=1'-0"

ROOM FINISH LEGEND

FLOOR FINISH
BASE FINISH
ADDITIONAL NOTES
WALL FINISH

FLOOR FINISH LEGEND

WALK OFF MAT

FLOOR FINISH LEGEND

WALL FINISH
P1 MOISTURE RESISTANT GYPSUM WALLBOARD, PAINTED
P2 GYPSUM WALLBOARD, PAINTED
CT GLAZED CERAMIC TILE
CMU CMU WALLS, PAINTED
FRP FULL HEIGHT FIBERGLASS REINFORCED PANELS
IP PREFABRICATED INSULATED PANEL
PW 3/4" THICK FIRE TREATED PLYWOOD ON ALL GYPSUM WALL SURFACES

FLOOR FINISH
PC CONCRETE, POLISHED
SC CONCRETE, SEALED
VCT VINYL COMPOSITION TILE
UC UNGLAZED CERAMIC TILE
R1 RESINOUS FLOORING

BASE
RB RESILIENT BASE
UC UNGLAZED CERAMIC TILE
CC 6" CONCRETE CURB

ADDITIONAL NOTES
1 PROVIDE RIGID WALL COVERING WAINSCOT ON ALL EXPOSED WALL SURFACES.
2 PROVIDE HORIZONTAL BLINDS ON ALL WINDOWS
3 PROVIDE 48" HIGH WAINSCOT OF FRP BEHIND MOP SINK
4 SECURE ROOM, REQUIRES 3/4" LAYER OF FIRE-TREATED PLYWOOD BENEATH GYPSUM WALLS AND CEILING
5 PROVIDE CART BUMPERS TO PROTECT WALL SURFACES
6 PROVIDE MARKER AND TACK BOARDS IN ACCORDANCE WITH DESIGN STANDARD

2 A5.2 KEY PLAN

ROOM LEGEND

ROOM NO.	ROOM NAME
1A	ENTRY VESTIBULE
2A	EXIT VESTIBULE
2B	EXIT VESTIBULE
3	CART RETURN
4	CASHIER OFFICE
5	CASH COUNTING
6A	CUSTOMER SERVICE OFFICE
7	CUSTOMER WAITING
8	CART STORAGE
10	MEN'S TOILET ROOM
11	WOMEN'S TOILET ROOM
12	STORE DIRECTOR
13	ADMIN. ENTRY VESTIBULE
14A	ADMIN. CORRIDOR
14B	ADMIN. CORRIDOR
15	ADMINISTRATION OPEN OFFICE
16A	BREAK AREA
16B	BREAK AREA
17	TRAINING
18	STORE ADMIN.
19	STORE MANAGER
20A	JANITOR
20B	JANITOR
20C	JANITOR
20D	JANITOR
20E	JANITOR
21A	VESTIBULE
21B	VESTIBULE
23	DAMAGED MERCH
23A	DAMAGED SALES
25	WOMEN'S LOCKER
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27B	MEN'S TOILET ROOM
28	MEN'S LOCKER
30	CONT./STOCK STORAGE
31A	CISIC
31B	COMM SUB HUB
31C	FIRE RISER
31D	ELEC. DIST.
31E	MECHANICAL
32	SENSITIVE STORAGE
34	MEDICAL FOOD INSPECTION
35	RECEIVING MANAGER
36A	RECEIVING/STAGING
36B	CLASS IV MATERIAL STORAGE (INCL IN 38 AREA)
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42	PRODUCE SALES (INCLUDED IN 69)
43A	CHILL STORAGE GAS PRODUCE
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44B	AMBIENT STORAGE
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58	MEAT SALES AREA (INCLUDED IN 69)
59	PRE-PACK, POULTRY & BULK MEAT STORAGE
66	DAIRY SALES AREA (INCLUDED IN 69)
67	DAIRY COOLER
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68B	FROZEN SALES (INCLUDED IN 69)
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71A	BAKERY SALES
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72	BAKERY SERVICE
73	DELI PREP.
74	BAKERY PREP
75	DELI CHILL STORAGE
76	BAKERY FREEZER
80	BAGGER BREAK AREA
81	CHECKOUT
82	QUEUING
84	VENDOR OFFICE
97	SECT. OFFICE
98C	ROOF STAIR

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

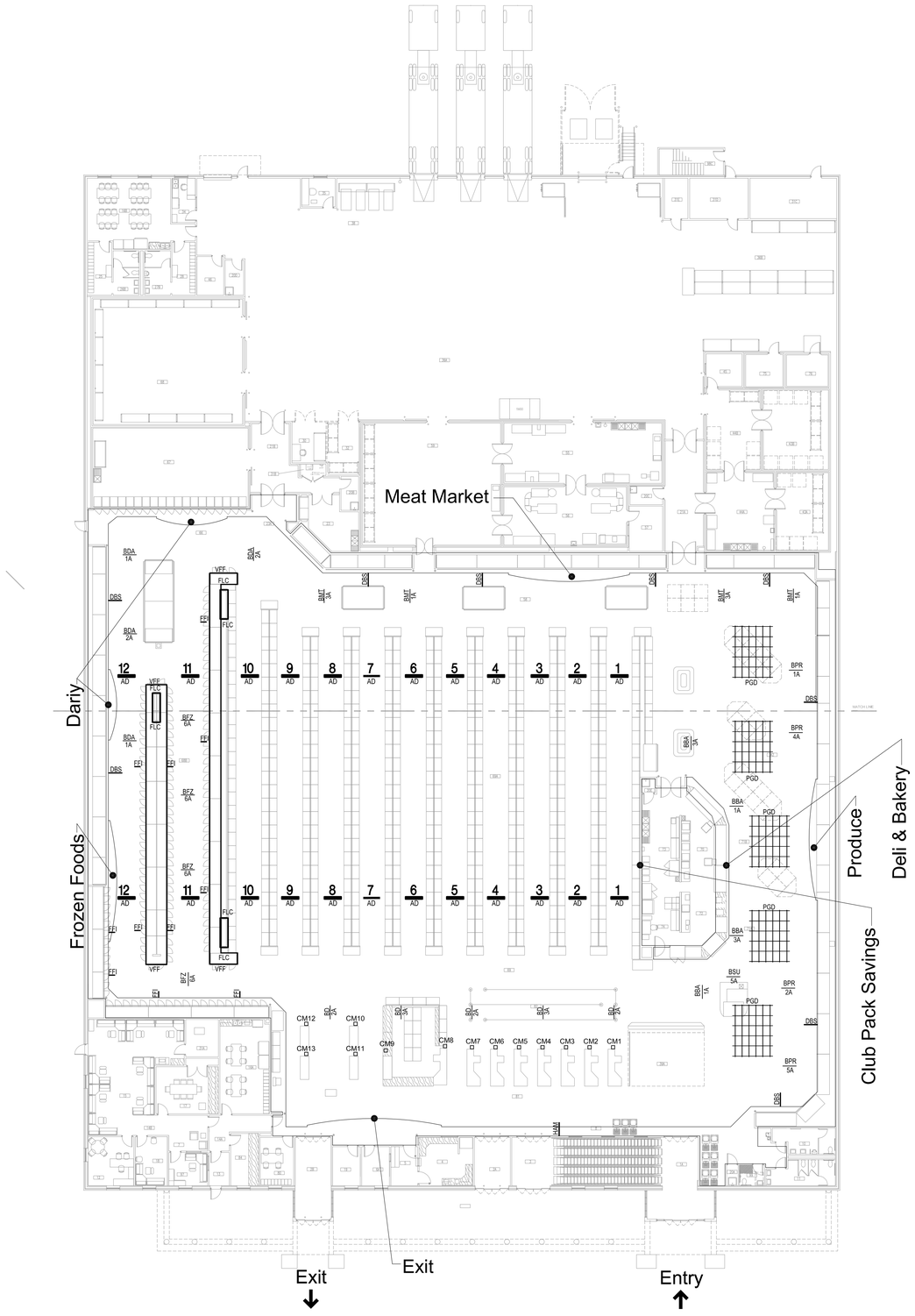
DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
FINISH PLAN AREA 'B'
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 19
DRAWING NUMBER A5.2
SHEET NO. 10 OF 14

CTA# DECA2-FTPOLK
FILE NAME
PLOTTED BY DECA2DECA2FTPOLK



1 A5.3 DECOR PLAN

1/16"=1'-0"

Decor Placement Plan

DESIGNER NOTE:
DIMENSIONALLY LOCATED DECOR ELEMENTS, BANNERS AND AISLE DIRECTORIES TO FIT SIZE OF ACTUAL STORE FOOTPRINT AND CEILING HEIGHTS
BASIS OF DESIGN:50,000 SF TO 80,000 SF.
REFER TO DECA DECOR PACKAGE FOR ALL REQUIREMENTS AND DETAILS

Banner Count

Qty.	Banner No.	Type / Color	Qty.	Banner No.	Type / Color
2	BBA-3A	Bakery - Red	2	BMT-3A	Meat - Red
2	BBA-1A	Bakery - Orange	1	BPR-2A	Produce-Yellow
0	BDL-1A	Deli - Orange	1	BPR-5A	Produce - Dark Green
0	BDL-2A	Deli - Yellow	1	BPR-1A	Produce - Orange
2	BD-3A	DeCA - Red	1	BPR-4A	Produce - Green
3	BD-2A	DeCA - Yellow	4	BFZ-6A	Frozen Foods - Light Blue
2	BDA-1A	Dairy - Orange	0	BSF-7A	Seafood - Blue
2	BDA-2A	Dairy - Yellow	0	BSF-8A	Seafood - Dark Blue
2	BMT-1A	Meat - Orange	1	BSU-5A	Sushi - Dark Green

Decor Element Count

Qty.	Decor Sym.	Type
9	DBS	Department Blade Signs
11	FFI	Frozen Food Identifiers
2	VFF	Valance over Frozen Foods
6	FLC	Frozen Letters & Artwork on chases
13	CM	Checkstand Markers
24	AD	Aisle Directory
5	PDG	Produce Decor Grids
0	CSD	Customer Service Decor
1	HAM	Historic Artwork Mural

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS

DECOR PLAN

FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
SEQUENCE NO. 20
DRAWING NUMBER A5.3
SHEET NO. 11 OF 14

CFM DECA2_FTPOLK
FILE NAME
DIRECTORY DECA2/DECA2FTPOLK

DOOR & FRAME SCHEDULE

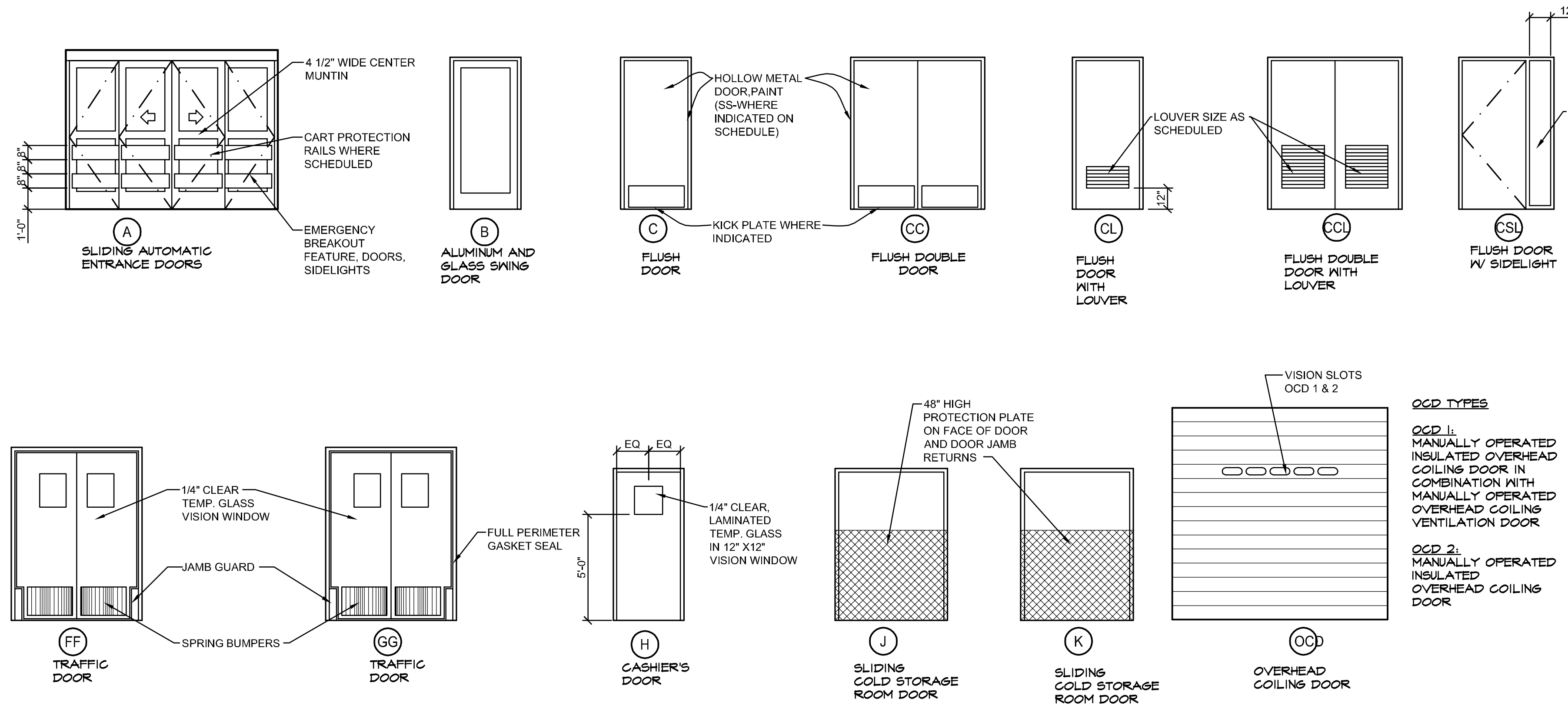
DOOR NUMBER	ROOM NAME	DOOR SIZE W	DOOR SIZE H	DOOR SIZE T	DOOR MTL	DOOR TYPE	GLASS	NOTES	FRAME MTL	FRAME TYPE	FRAME NOTES	FIRE RATING	HARDWARE
1A-01	ENTRY VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
1A-02	ENTRY VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
2B-01	EXIT VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
2B-02	EXIT VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
2C-01	EXIT VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
2C-02	EXIT VESTIBULE	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
3-01	CART RETURN	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
3-02	CART RETURN	4'-0"	7'-0"	1 3/4	AL	A	T	1	HM	1		-	
4-01	CASHER'S OFFICE	3'-6"	7'-0"	1 3/4	SS	H	L	2	ST	1			1
5-01	CASH COUNTING	3'-6"	7'-0"	1 3/4	ST	C		2	ST	1			1
6A-01	CUSTOMER SERVICE	3'-0"	7'-0"	1 3/4	ST	E	V	4	HM	1			
9-01	FAMILY RESTROOM	3'-0"	7'-0"	1 3/4	ST	C		3	HM	1			
10-01	MEN'S	3'-0"	7'-0"	1 3/4	ST	CL		3	HM	1			
11-01	WOMEN'S	3'-0"	7'-0"	1 3/4	ST	CL		3	HM	1			
12-01	STORE DIRECTOR'S OFFICE	3'-0"	7'-0"	1 3/4	WD	CSL	V	4	HM	1			
13-01	ADMIN VESTIBULE	3'-0"	7'-0"	1 3/4	AL	B	T		HM	1			
13-02	ADMIN VESTIBULE	3'-0"	7'-0"	1 3/4	AL	B	T		HM	1			
14A-01	ADMIN CORRIDOR	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM	1			
14B-01	ADMIN CORRIDOR	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM	1			
15-01	ADMIN AREA	3'-0"	7'-0"	1 3/4	ST	C		2	HM	1			
16A-01	EMPLOYEE BREAK ROOM	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM	1			
16B-01	EMPLOYEE BREAK ROOM (BOH)	3'-0"	7'-0"	1 3/4	ST	D	V	2	HM	2			
17-01	TRAINING ROOM	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM	1			
17-02	TRAINING ROOM	3'-0"	7'-0"	1 3/4	WD	CC			HM	1			
18-01	STORE ADMIN OFFICE	3'-0"	7'-0"	1 3/4	WD	CSL	T	4	HM	1			
19-01	STORE MGR OFFICE	3'-0"	7'-0"	1 3/4	WD	E	V	4	HM	1			
20A-01	JANITOR	3'-0"	7'-0"	1 3/4	ST	C		2	HM	1			
20B-01	JANITOR	3'-0"	7'-0"	1 3/4	ST	C		2	HM	2			
20C-01	JANITOR	3'-0"	7'-0"	1 3/4	ST	C		2	HM	2			
20D-01	JANITOR	3'-0"	7'-0"	1 3/4	ST	C		2	HM	2			
20E-01	JANITOR	3'-0"	7'-0"	1 3/4	ST	C		2	HM	2			
21A-01	VESTIBULE	3'-0"	8'-0"	1 3/4	TD	FF	V		ST	1			
21A-02	VESTIBULE	3'-0"	8'-0"	1 3/4	TD	FF	V		ST	1			
21B-01	VESTIBULE	3'-0"	8'-0"	1 3/4	TD	FF	V		ST	1			
21B-02	VESTIBULE	3'-0"	8'-0"	1 3/4	TD	FF	V		ST	1			
23-01	DAM MERCH	3'-0"	7'-0"	1 3/4	ST	CCL		2	ST	2			
25-01	WOMEN'S LOCKER	3'-0"	7'-0"	1 3/4	ST	CL		3	HM	2			
28-01	MEN'S LOCKER ROOM	3'-0"	7'-0"	1 3/4	ST	CL		3	HM	2			
31A-01	CISIC	3'-0"	7'-0"	1 3/4	ST	D	V	2	ST	1			1
31C-01	FIRE RISER	3'-0"	7'-0"	1 3/4	HM	C		2	HM	1			
31D-01	ELEC. DIST	3'-0"	7'-0"	1 3/4	HM	C		2	HM	1			
31D-02	ELEC. DIST	3'-0"	7'-0"	1 3/4	HM	C		2	HM	2			
31E-01	MECHANICAL	3'-0"	7'-0"	1 3/4	HM	C		2	HM	1			
34-01	MED FOOD INSPEC.	3'-0"	7'-0"	1 3/4	ST	E	V	2,4	HM	2			
35-01	RECEIVING MANAGER	3'-0"	7'-0"	1 3/4	ST	E	V	2,4	HM	2			
36A-01	RECEIVING	3'-0"	7'-0"	1 3/4	HM	D	V	2,5	HM	2			
36A-02	RECEIVING	3'-0"	7'-0"	1 3/4	HM	D	V	2,5	HM	2			
36A-03	RECEIVING	6'-0"	9'-0"	1"	ST	OCD1		5					
36A-04	RECEIVING	8'-0"	9'-0"	1"	ST	OCD2		5					
36A-05	RECEIVING	8'-0"	9'-0"	1"	ST	OCD2		5					
36A-06	RECEIVING	8'-0"	9'-0"	1"	ST	OCD2		5					
36A-07	RECEIVING	6'-0"	9'-0"	1"	ST	OCD1		5					
36A-08	COOLER CLG ACCESS	2'-8"	3'-8"	1 3/4	HM	C			HM	1			
36A-09	COOLER CLG ACCESS	2'-8"	3'-8"	1 3/4	HM	C			HM	1			
43A-01	PRODUCE CHILLED STOR	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
43B-01	PRODUCE CHILLED STOR (GAS)	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
44A-01	PRODUCE PROC.	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
44A-02	PRODUCE PROC	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
44B-01	PRODUCE AMBI. STOR	6'-0"	7'-0"	1 3/4		K		7					2
45-01	PRODUCE MGR OFF.	3'-0"	7'-0"	1 3/4	ST	E	V	2,4,5	HM	2			
46-01	GROCERY MGR OFF.	3'-0"	7'-0"	1 3/4	ST	E	V	2,4,5	HM	2			
55-01	MEAT PROCESSING	6'-0"	7'-0"	1 3/4	S	K		7					2
56-01	MEAT WRAPPING	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
56-02	MEAT WRAPPING	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
57-01	MEAT MGR OFFICE	3'-0"	7'-0"	1 3/4	ST	E	V	2,4,5	HM	2			
59-01	BULK MEAT STORAGE	6'-0"	7'-0"	1 3/4	S	K		7					2
59-02	BULK MEAT STORAGE	3'-0"	8'-0"	1 3/4	TD	FF	V		ST	1			
59-03	BULK MEAT STORAGE	3'-0"	7'-0"	1 3/4	TD	GG		6	HM	2			
66-01	DAIRY SALES AREA	3'-0"	7'-0"	1 3/4	HM	C		5	HM	1			3
67-01	DAIRY CHILL STORAGE	6'-0"	7'-0"	1 3/4	S	K		7					2
68-01	FROZEN FOOD STOR	6'-0"	7'-0"	1 3/4	S	K		7					2
68-02	FROZEN FOOD STOR	6'-0"	7'-0"	1 3/4	S	K		7					2
73-01	DELI PREP	3'-0"	7'-0"	1 3/4	WD	D	V	8	HM	1			
74-01	BAKERY PREP	3'-0"	7'-0"	1 3/4	WD	D	V	8	HM	1			
75-01	BAKERY CHILL STOR	3'-0"	7'-0"	1 3/4	W	J							2
76-01	BAKERY FREEZER	3'-0"	7'-0"	1 3/4	W	J							2
80-01	BAGGER BREAK ROOM	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM				
84-01	VENDOR	3'-0"	7'-0"	1 3/4	WD	D	V	2	HM				
97-01	SECT. OFFICE	3'-0"	7'-0"	1 3/4	WD	CSL	V	4	HM	1			
98C-01	ROOF ACCESS STAIR	3'-0"	7'-0"	1 3/4	HM	C		5	HM	1			3

DOOR NOTES
1. OPERABLE SIDELITES BREAKAWAY TO PROVIDE 10'-0" EGRESS IN THE EVENT OF AN EMERGENCY
2. KICK PLATE (PUSH SIDE)
3. KICK PLATE (BOTH SIDES)
4. PROVIDE HORIZONTAL BLINDS GLAZING
5. INSULATED DOOR
6. DOOR REQUIRES GASKET
7. DOOR REQUIRES PLASTIC STRIP CURTAIN
8. 40" HIGH KICK PLATE BOTH SIDES

HARDWARE NOTES
1. STORE ROOM FUNCTION MORTISE LOCKSET WITH KEY
2. SAFETY RELEASE LOCK
3. EXIT LOCK WITH ALARM

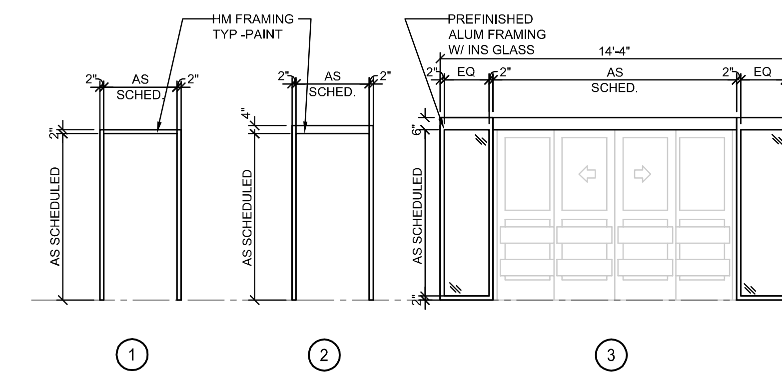
DOOR MATERIAL
AL ALUMINUM
SS SECURITY GRADE 14 GA STEEL
ST STEEL
WD SOLID CORE WOOD
HM HOLLOW METAL
TD TRAFFIC DOOR
S INSULATED SLIDING DOOR
W INSULATED SWING DOOR

GLAZING TYPES
V VISION GLASS
T TEMPERED GLASS
L LAMINATED VISION GLASS



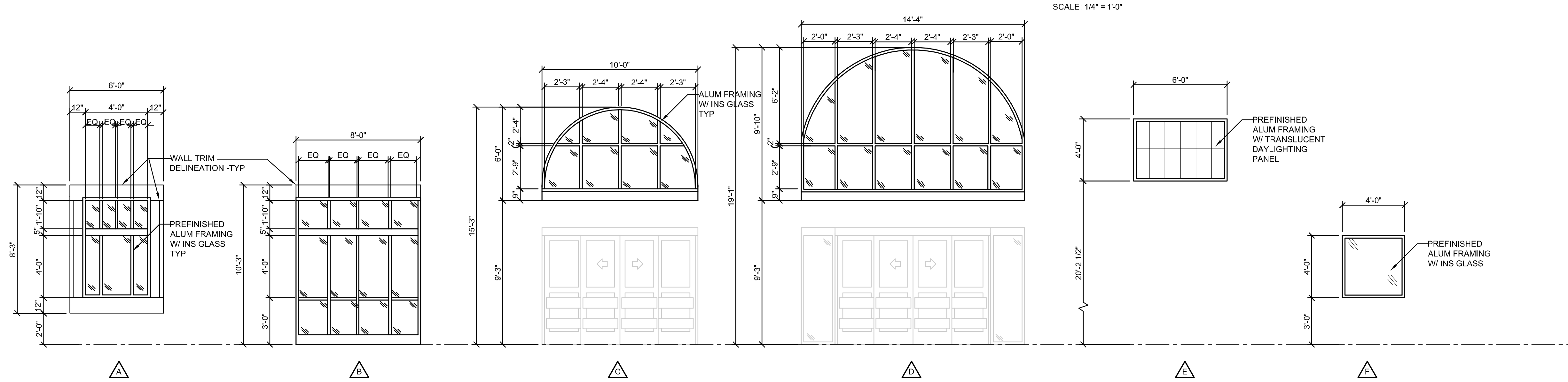
DOOR TYPES

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



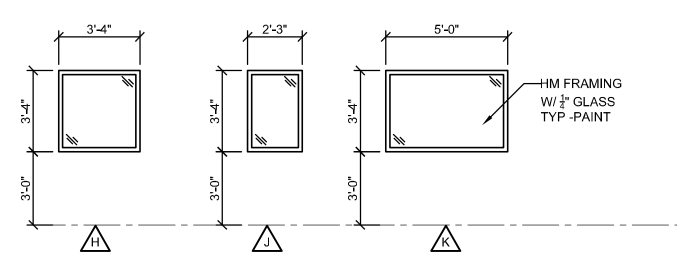
FRAME TYPES

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



WINDOW TYPES

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



INTERIOR WINDOW TYPES

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

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF, BASED ON AND LIMITED TO OUR NORMAL FUNCTIONS PERFORMED UNDER OUR CONTRACT WITH THE GOVERNMENT, IT IS OUR PROFESSIONAL OPINION THAT THIS PROJECT IS DESIGNED IN ACCORDANCE WITH APPLICABLE DOD REGULATIONS.

SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

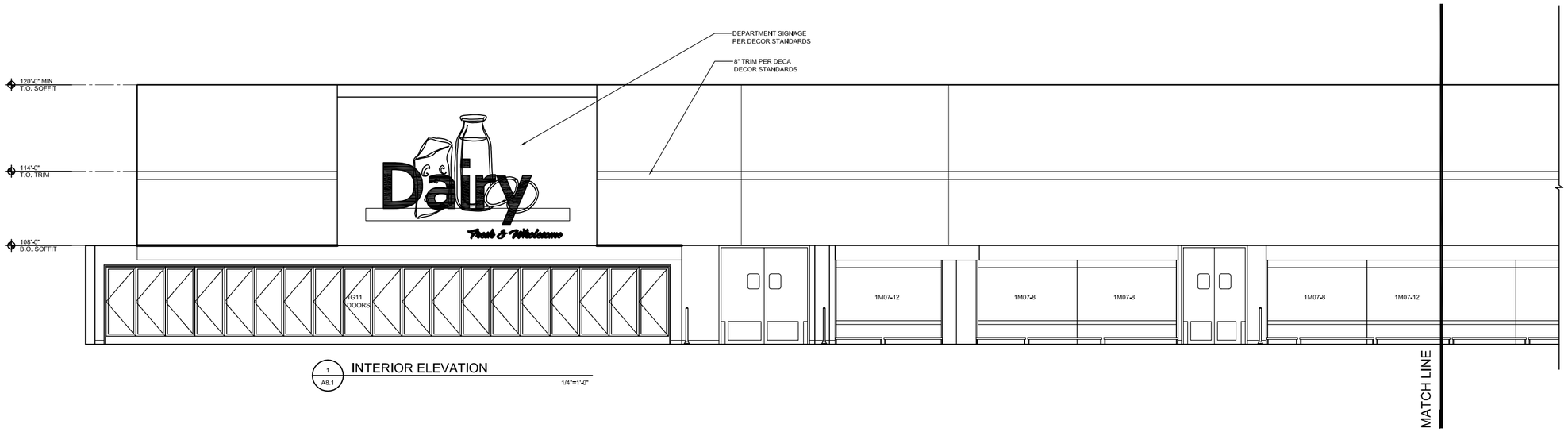
CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR,MO
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
DOOR AND WINDOW SCHEDULES
FORT POLK
LA

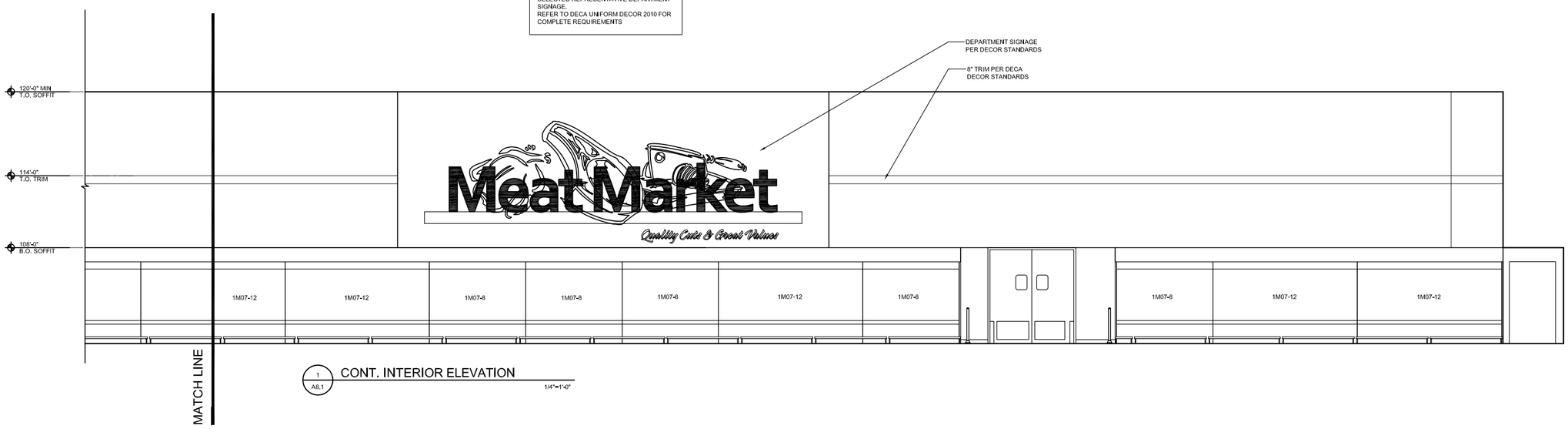
SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS
SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A6.1
SHEET NO. 12 OF 14
SEQUENCE NO. 21



1 A8.1 INTERIOR ELEVATION

1/4"=1'-0"

SELECTED REPRESENTATIVE DEPARTMENT SIGNAGE.
REFER TO DECA UNIFORM DECOR 2010 FOR COMPLETE REQUIREMENTS



1 A8.1 CONT. INTERIOR ELEVATION

1/4"=1'-0"

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
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DEFENSE COMMISSARY AGENCY
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FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

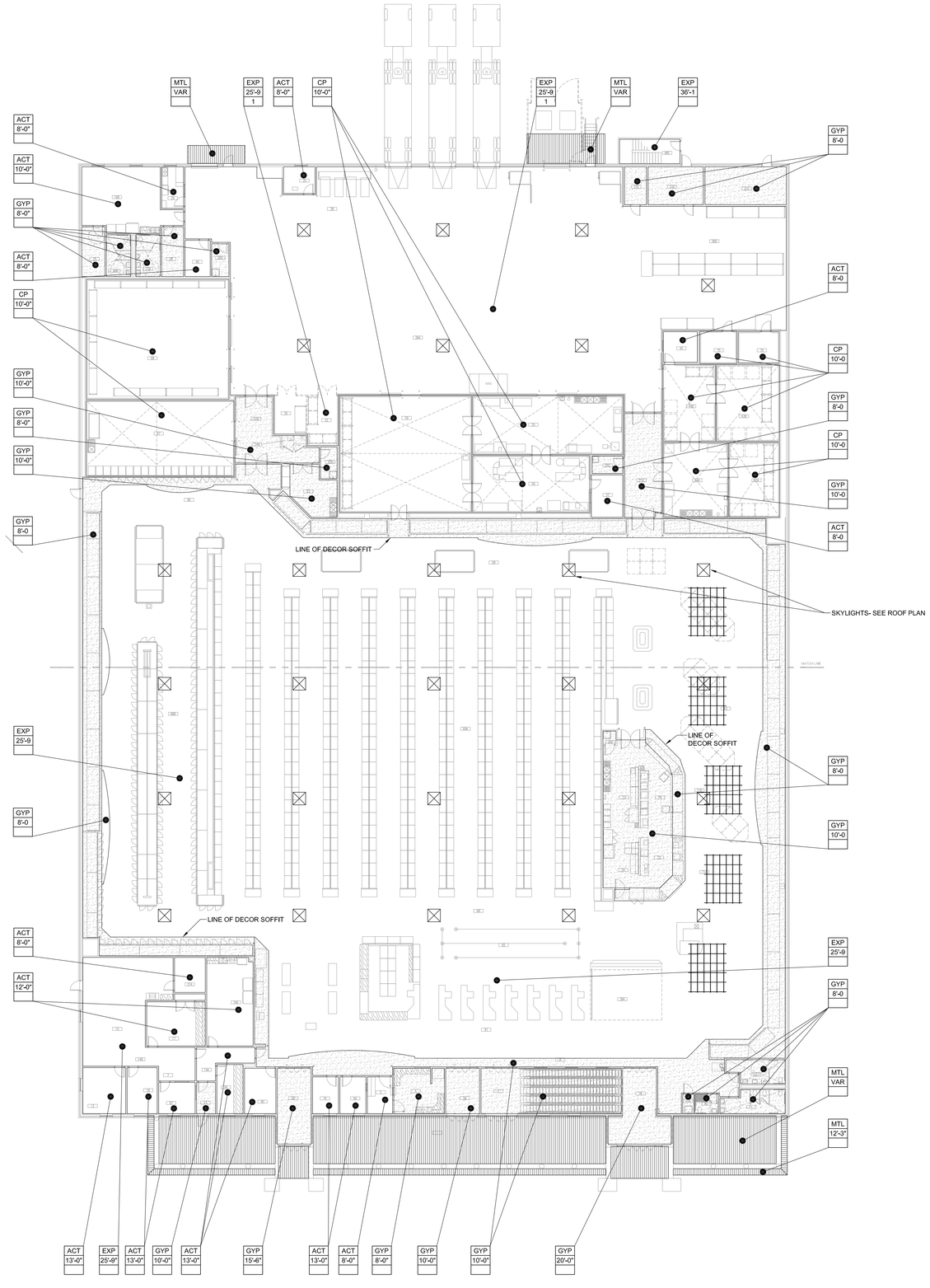
DESIGNED BY: DR
DRAWN BY: NH
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
INTERIOR ELEVATIONS
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A8.1
SHEET NO. 13 OF 14
SEQUENCE NO. 22

CTA# DE10-2 FTPOLK
FILE NAME
DRAWING DE10-2A-FTPOLK



1 A901 REFLECTED CEILING PLAN

1/16"=1'-0"

REFLECTED CEILING LEGEND

CEILING MATERIAL
CEILING HEIGHT
ADDITIONAL NOTES

ADDITIONAL NOTES

1. MINIMUM 17'-0" HEIGHT TO STRUCTURE OR OBSTRUCTION PER DECA STANDARDS

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

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SYM.	D.O. NO.	ACTION	DATE	DESCRIPTION OF REVISION

CTA ARCHITECTS & ENGINEERS
13 NORTH 23RD STREET
BILLINGS MONTANA
1.406.248.7455

DEFENSE COMMISSARY AGENCY
DIRECTORATE OF PERFORMANCE AND POLICY
FACILITIES PROGRAMMING AND PLANNING DIVISION
FORT LEE, VIRGINIA
FACILITIES CONSTRUCTION AND SUSTAINMENT DIVISION
LACKLAND AFB, TEXAS

DESIGNED BY: DR
DRAWN BY: AR
REVIEWED BY: MO

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS

REFLECTED CEILING PLAN

FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER A9.1
SHEET NO. 14 OF 14
SEQUENCE NO. 23

CTAF DECA2_FTPOLK
FILE NAME
DIRECTORY DECA2DECA2FTPOLK