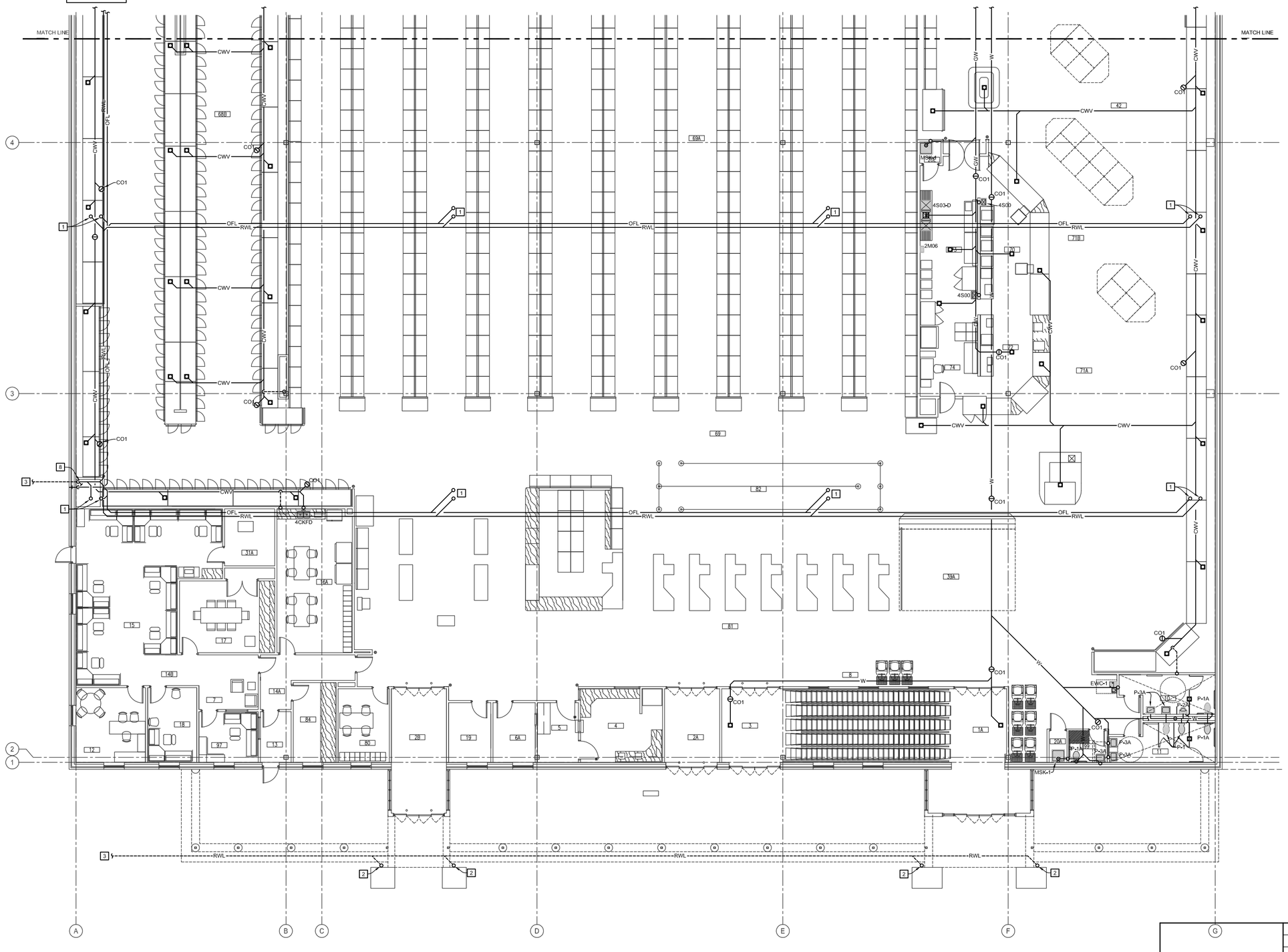


ROOM LEGEND			
ROOM NO.	ROOM NAME	SQ FT	
	FRONT END		1883
1A	ENTRY VESTIBULE	338	
2B	EXIT VESTIBULE	270	
3	CART RETURN	155	
4	CASHIER OFFICE	228	
5	CASH COUNTING	93	
2A	EXIT VESTIBULE	161	
6A	CUSTOMER SERVICE OFFICE	93	
10	MEN'S TOILET ROOM	128	
11	WOMEN'S TOILET ROOM	142	
19	STORE MANAGER	93	
80	BAGGER BREAK AREA	136	
99	FAMILY	46	
	ADMIN		3060
7	CUSTOMER WAITING	74	
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	
31A	CISIC	108	
84	VENDOR OFFICE	130	
97	SECT. OFFICE	115	
	SALES AREA		38745
8	CART STORAGE		491
23	DAMAGED MERCH		208
23A	DAMAGED SALES		161
39A	MASS DISPLAY AREA		964
42	PRODUCE SALES	5450	
58	MEAT SALES AREA	2440	
66	DAIRY SALES AREA	1778	
68B	FROZEN SALES	4886	
69A	GONDOLA SALES AREA	14518	
69	GENERAL SALES AREA		31173
70	DELI SERVICE	420	
71A	BAKERY SALES	-	
71B	DELI SALES	-	
72	BAKERY SERVICE	278	
73	DELI PREP.	379	
74	BAKERY PREP	276	1353
	DELI/BAKERY		
81	CHECKOUT		3619
82	QUEUING		756
	RECEIVING AREA		12083
30	CONT./STOCK STORAGE	124	
32	SENSITIVE STORAGE	154	
36A	RECEIVING/STAGING	11805	
38	MHE CHARGING AREA		
	OPERATIONAL SUPPORT		1051
20A	JANITOR	21	
20B	JANITOR	56	
20C	JANITOR	54	
20D	JANITOR	56	
21A	VESTIBULE	395	
21B	VESTIBULE	335	
25	WOMEN'S LOCKER	110	
26B	WOMEN'S TOILET ROOM	102	
27B	MEN'S TOILET ROOM	102	
28	MEN'S LOCKER	110	
31B	COMM SUB HUB	23	
31C	FIRE RISER	305	
31D	ELEC. DIST.	209	
34	MEDICAL FOOD INSPECTION	93	
35	RECEIVING MANAGER	80	
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	
59	PRE-PACK, POULTRY & BULK MEAT STORAGE	1541	
67	DAIRY COOLER	1146	
68	FROZEN FOOD STORAGE	1727	
75	DELI CHILL STORAGE	119	
76	BAKERY FREEZER	142	
98C	ROOF STAIR	149	

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

1 / P1.1 D-W-V PLUMBING PLAN-AREA A

0 4' 8' 16' 1/8"=1'-0"

SCALE: 1/8" = 1'-0"

NORTH REF.

ITEMS OF WORK		BUDGET/SCHEDULE SITE	S	C			BUDGET/SCHEDULE SITE	S	C
1	STORM LEADERS FROM RD-1 AND OD-1.			●	11	NOT USED.			
2	RWL LEADERS FROM GUTTERS LOCATED ON THE FRONT OF STORE. SEE ARCHITECTURAL DRAWINGS.			●	12	NOT USED.			
3	COORDINATE OUTLET LOCATION WITH CIVIL.			●	13	NOT USED.			
4	NOT USED.				14	NOT USED.			
5	NOT USED.				15	NOT USED.			
6	NOT USED.				16	NOT USED.			
7	NOT USED.				17	NOT USED.			
8	PROVIDE CLEANOUT AT BASE OF RWL & OFL RISERS AT APPROX. 24" AFF., TYP.			●	18	NOT USED.			
9	NOT USED.				19	NOT USED.			
10	NOT USED.				20	NOT USED.			

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

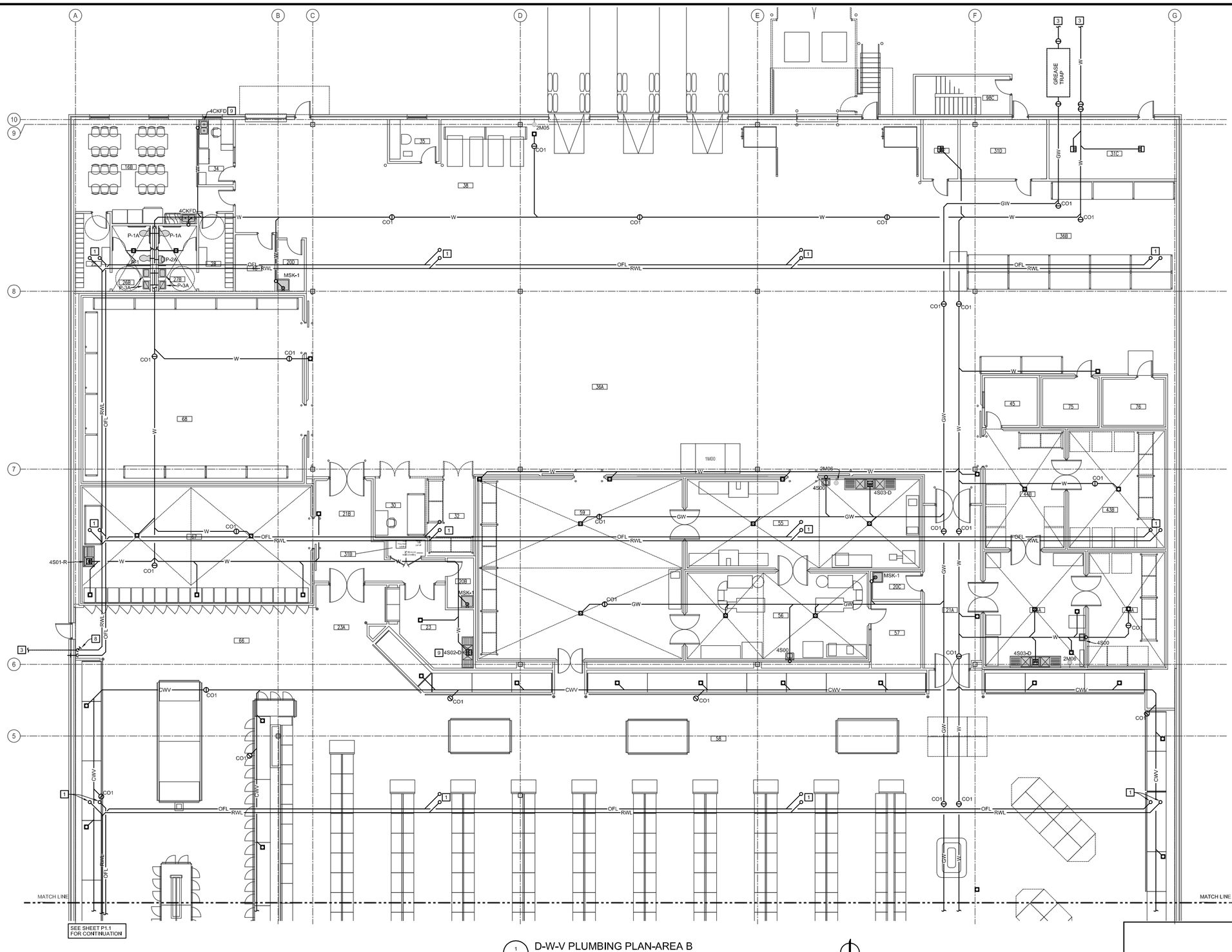
DESIGNED BY: RM
DRAWN BY: RM
REVIEWED BY: RA

DESIGN-BUILD
NEW COMMISSARY
RFP DOCUMENTS
D-W-V PLUMBING 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. 33
DRAWING NUMBER P1.1
SHEET NO. 1 OF 5

CTA DE-CA2_FPOLK
FILE NAME
DIRECTORY DECA2_FPOLK



1 P1.2 D-W-V PLUMBING PLAN-AREA B

1/8"=1'-0"

0 4' 8' 16'

SCALE: 1/8" = 1'-0"

NORTH REF.

ROOM LEGEND			
ROOM NO.	ROOM NAME	SQ FT	
	FRONT END		1883
1A	ENTRY VESTIBULE	338	
2B	EXIT VESTIBULE	270	
3	CART RETURN	155	
4	CASHIER OFFICE	228	
5	CASH COUNTING	93	
2A	EXIT VESTIBULE	161	
6A	CUSTOMER SERVICE OFFICE	93	
10	MENS TOILET ROOM	128	
11	WOMENS TOILET ROOM	142	
19	STORE MANAGER	93	
80	BAGGER BREAK AREA	136	
99	FAMILY	46	
	ADMIN		3060
7	CUSTOMER WAITING	74	
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	
31A	CISIC	108	
84	VENDOR OFFICE	130	
97	SECT. OFFICE	115	
	SALES AREA		38745
8	CART STORAGE		491
23	DAMAGED MERCH		208
23A	DAMAGED SALES		161
39A	MASS DISPLAY AREA		964
42	PRODUCE SALES	5450	
58	MEAT SALES AREA	2440	
66	DAIRY SALES AREA	1778	
68B	FROZEN SALES	4886	
69A	GONDOLA SALES AREA	14518	
69	GENERAL SALES AREA		3117
70	DELI SERVICE	420	
71A	BAKERY SALES	-	
71B	DELI SALES	-	
72	BAKERY SERVICE	278	
73	DELI PREP.	379	
74	BAKERY PREP	276	1353
	DELI/BAKERY		
81	CHECKOUT		3619
82	QUEUING		756
	RECEIVING AREA		12083
30	CONT./STOCK STORAGE	124	
32	SENSITIVE STORAGE	154	
36A	RECEIVING/STAGING	11805	
38	MHE CHARGING AREA		
	OPERATIONAL SUPPORT		10510
20A	JANITOR	21	
20B	JANITOR	56	
20C	JANITOR	54	
20D	JANITOR	56	
21A	VESTIBULE	395	
21B	VESTIBULE	335	
25	WOMEN'S LOCKER	110	
26B	WOMEN'S TOILET ROOM	102	
27B	MEN'S TOILET ROOM	102	
28	MEN'S LOCKER	110	
31B	COMM SUB HUB	23	
31C	FIRE RISER	305	
31D	ELEC. DIST.	209	
34	MEDICAL FOOD INSPECTION	93	
35	RECEIVING MANAGER	80	
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	
59	PRE-PACK, POULTRY & BULK MEAT STORAGE	1541	
67	DAIRY COOLER	1146	
68	FROZEN FOOD STORAGE	1727	
75	DELI CHILL STORAGE	119	
76	BAKERY FREEZER	142	
98C	ROOF STAIR	149	

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

ITEMS OF WORK									
		INDICATE CATEGORY					INDICATE CATEGORY		
		MFG	T	C			MFG	T	C
1	STORM LEADERS FROM RD-1 AND OD-1.			●	11	NOT USED.			
2	NOT USED.				12	NOT USED.			
3	COORDINATE OUTLET LOCATION WITH CIVIL.			●	13	NOT USED.			
4	NOT USED.				14	NOT USED.			
5	NOT USED.				15	NOT USED.			
6	NOT USED.				16	NOT USED.			
7	NOT USED.				17	NOT USED.			
8	PROVIDE CLEANOUT AT BASE OF RWL RISER AT APPROX. 24" AFF., TYP.			●	18	NOT USED.			
9	PROVIDE WITH GARBAGE DISPOSAL.			●	19	NOT USED.			
10	NOT USED.				20	NOT USED.			

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

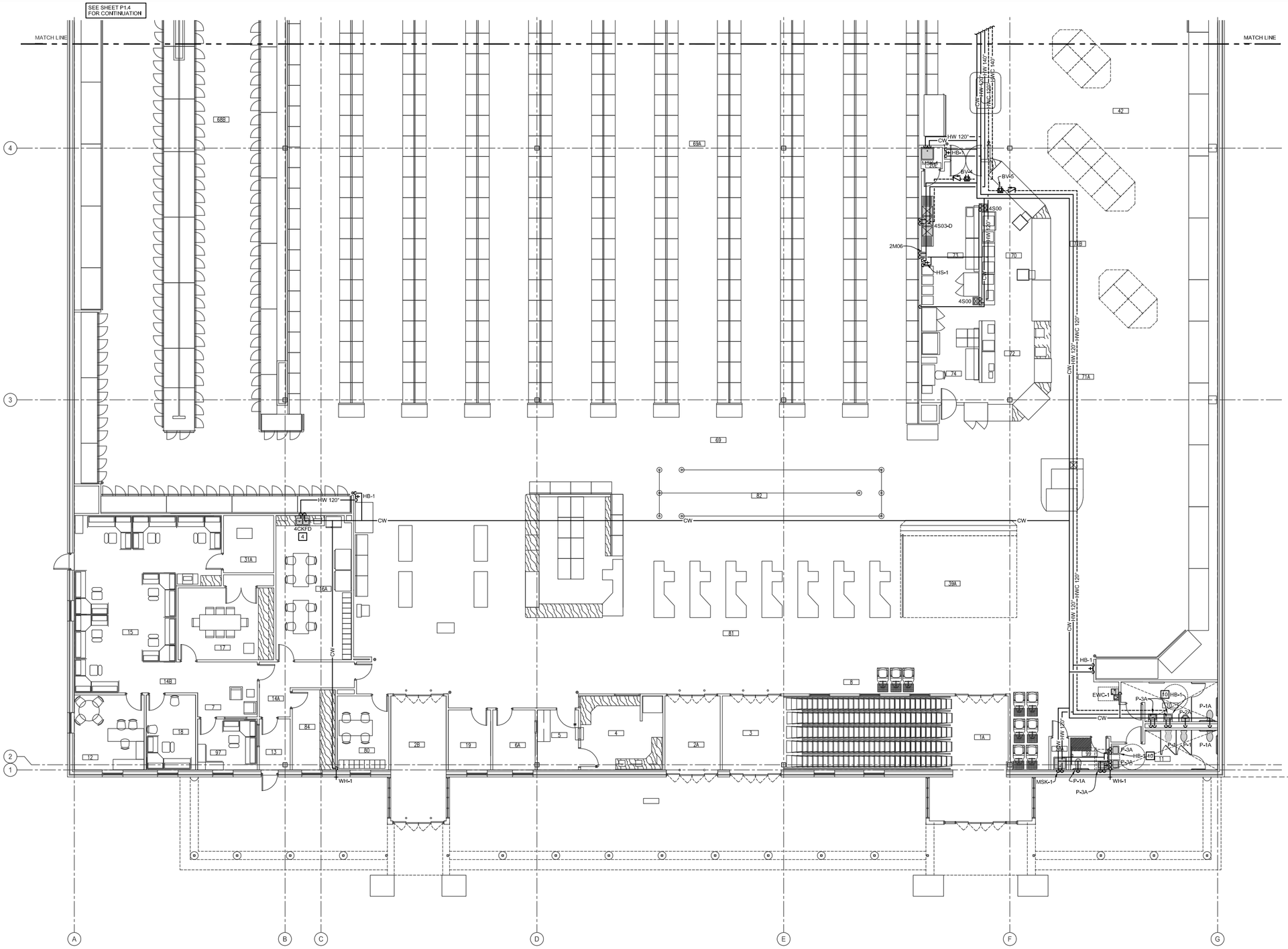
DESIGNED BY: RM
DRAWN BY: RM
REVIEWED BY: RA

DESIGN-BUILD
NEW COMMISSARY
RFP DOCUMENTS
D-W-V PLUMBING 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. 34
DRAWING NUMBER P1.2
SHEET NO. 2 OF 5

CTA DECAS_FPOLK
FILE NAME
DIRECTORY DECAS_FPOLK



1 P1.3 DOMESTIC WATER PLUMBING PLAN-AREA "A"

0 4' 8' 16' 1/8"=1'-0"

SCALE: 1/8" = 1'-0"

NORTH REF.

ROOM LEGEND			
ROOM NO.	ROOM NAME	SQ FT	
	FRONT END		1883
1A	ENTRY VESTIBULE	338	
2B	EXIT VESTIBULE	270	
3	CART RETURN	155	
4	CASHIER OFFICE	228	
5	CASH COUNTING	93	
2A	EXIT VESTIBULE	161	
6A	CUSTOMER SERVICE OFFICE	93	
10	MEN'S TOILET ROOM	128	
11	WOMEN'S TOILET ROOM	142	
19	STORE MANAGER	93	
80	BAGGER BREAK AREA	136	
99	FAMILY	46	
	ADMIN		3060
7	CUSTOMER WAITING	74	
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	
31A	CISIC	108	
84	VENDOR OFFICE	130	
97	SECT. OFFICE	115	
	SALES AREA		38745
8	CART STORAGE		491
23	DAMAGED MERCH		208
23A	DAMAGED SALES		181
39A	MASS DISPLAY AREA		964
42	PRODUCE SALES	5450	
58	MEAT SALES AREA	2440	
66	DAIRY SALES AREA	1778	
68B	FROZEN SALES	4886	
69A	GONDOLA SALES AREA	14518	
69	GENERAL SALES AREA		31173
70	DELI SERVICE	420	
71A	BAKERY SALES	-	
71B	DELI SALES	-	
72	BAKERY SERVICE	278	
73	DELI PREP.	379	
74	BAKERY PREP	276	13537
	DELI/BAKERY		
81	CHECKOUT		3619
82	QUEUING		756
	RECEIVING AREA		12083
30	CONT./STOCK STORAGE	124	
32	SENSITIVE STORAGE	154	
36A	RECEIVING/STAGING	11805	
38	MHE CHARGING AREA		
	OPERATIONAL SUPPORT		10516
20A	JANITOR	21	
20B	JANITOR	56	
20C	JANITOR	54	
20D	JANITOR	56	
21A	VESTIBULE	395	
21B	VESTIBULE	335	
25	WOMEN'S LOCKER	110	
26B	WOMEN'S TOILET ROOM	102	
27B	MEN'S TOILET ROOM	102	
28	MEN'S LOCKER	110	
31B	COMM SUB HUB	23	
31C	FIRE RISER	305	
31D	ELEC. DIST.	209	
34	MEDICAL FOOD INSPECTION	93	
35	RECEIVING MANAGER	80	
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	
59	PRE-PACK, POULTRY & BULK MEAT STORAGE	1541	
67	DAIRY COOLER	1146	
68	FROZEN FOOD STORAGE	1727	
75	DELI CHILL STORAGE	119	
76	BAKERY FREEZER	142	
98C	ROOF STAIR	149	

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

ITEMS OF WORK		MAKE IT GLYCOLIC					MAKE IT GLYCOLIC		
		MTE	#	#			MTE	#	#
1	NOT USED.				11	NOT USED.			
2	NOT USED.				12	NOT USED.			
3	NOT USED.				13	NOT USED.			
4	PROVIDE WITH POINT-OF-USE WATER HEATER.			●	14	NOT USED.			
5	NOT USED.				15	NOT USED.			
6	NOT USED.				16	NOT USED.			
7	NOT USED.				17	NOT USED.			
8	NOT USED.				18	NOT USED.			
9	NOT USED.				19	NOT USED.			
10	PROVIDE HB-1 UNDER LAVATORY.			●	20	NOT USED.			

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

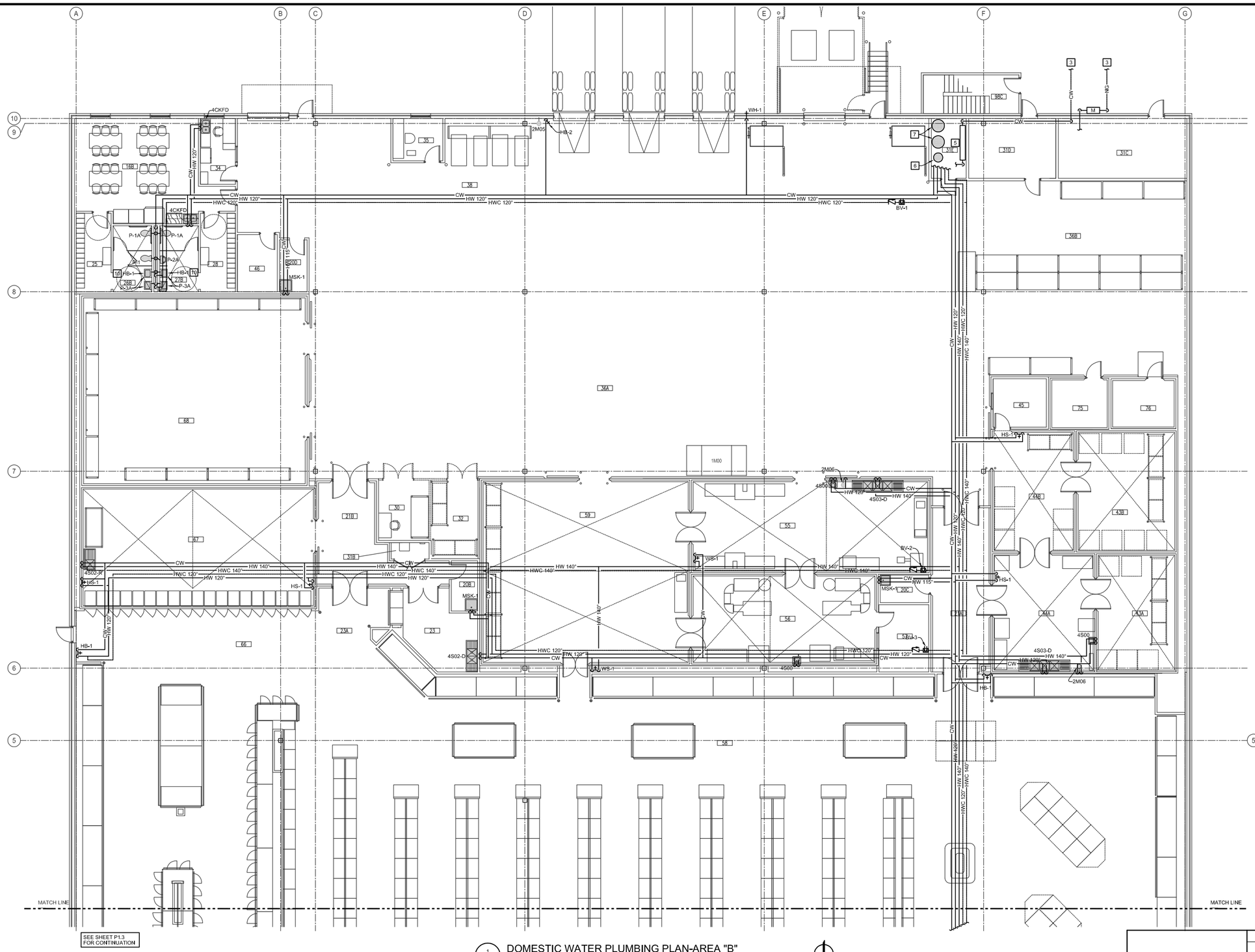
DESIGNED BY: XX
DRAWN BY: XX
REVIEWED BY: RA

DESIGN-BUILD NEW COMMISSARY
RFP DOCUMENTS
DOMESTIC WATER PLUMBING PLAN AREA 'A'
FORT POLK
LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS
ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.
DATE: JANUARY 3, 2012
PROJECT NO. DE10MP01
DRAWING NUMBER P1.3
SHEET NO. 3 OF 5
SEQUENCE NO. 35

CTA# DECAA_FTPOLK
FILE NAME
DIRECTORY DECAA\DECAA_FTPOLK



1 P1.4 DOMESTIC WATER PLUMBING PLAN-AREA "B"

1/8"=1'-0"

0 4' 8' 16'

SCALE: 1/8" = 1'-0"

NORTH REF.

ROOM LEGEND			
ROOM NO.	ROOM NAME	SQ FT	
	FRONT END		1883
1A	ENTRY VESTIBULE	338	
2B	EXIT VESTIBULE	270	
3	CART RETURN	155	
4	CASHIER OFFICE	228	
5	CASH COUNTING	93	
2A	EXIT VESTIBULE	161	
6A	CUSTOMER SERVICE OFFICE	93	
10	MENS TOILET ROOM	128	
11	WOMEN'S TOILET ROOM	142	
19	STORE MANAGER	93	
80	BAGGER BREAK AREA	136	
99	FAMILY	46	
	ADMIN		3060
7	CUSTOMER WAITING	74	
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	
31A	CISIC	108	
84	VENDOR OFFICE	130	
97	SECT. OFFICE	115	
	SALES AREA		38745
8	CART STORAGE		491
23	DAMAGED MERCH		208
23A	DAMAGED SALES		161
39A	MASS DISPLAY AREA		964
42	PRODUCE SALES	5450	
58	MEAT SALES AREA	2440	
66	DAIRY SALES AREA	1778	
68B	FROZEN SALES	4886	
69A	GONDOLA SALES AREA	14518	
69	GENERAL SALES AREA		3117
70	DELI SERVICE	420	
71A	BAKERY SALES	-	
71B	DELI SALES	-	
72	BAKERY SERVICE	278	
73	DELI PREP.	379	
74	BAKERY PREP	276	1353
	DELI/BAKERY		
81	CHECKOUT		3619
82	QUEUING		756
	RECEIVING AREA		1208
30	CONT./STOCK STORAGE	124	
32	SENSITIVE STORAGE	154	
36A	RECEIVING/STAGING	11805	
38	MHE CHARGING AREA		
	OPERATIONAL SUPPORT		10510
20A	JANITOR	21	
20B	JANITOR	56	
20C	JANITOR	54	
20D	JANITOR	56	
21A	VESTIBULE	395	
21B	VESTIBULE	335	
25	WOMEN'S LOCKER	110	
26B	WOMEN'S TOILET ROOM	102	
27B	MEN'S TOILET ROOM	102	
28	MEN'S LOCKER	110	
31B	COMM SUB HUB	23	
31C	FIRE RISER	305	
31D	ELEC. DIST.	209	
34	MEDICAL FOOD INSPECTION	93	
35	RECEIVING MANAGER	80	
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	
59	PRE-PACK, POULTRY & BULK MEAT STORAGE	1541	
67	DAIRY COOLER	1146	
68	FROZEN FOOD STORAGE	1727	
75	DELI CHILL STORAGE	119	
76	BAKERY FREEZER	142	
98C	ROOF STAIR	149	

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

ITEMS OF WORK		INDICATE (✓) IN COLUMN (•)					INDICATE (✓) IN COLUMN (•)		
		MFG	I	C			MFG	I	C
1	NOT USED.				11	NOT USED.			
2	NOT USED.				12	NOT USED.			
3	COORDINATE OUTLET LOCATION WITH CIVIL.			•	13	NOT USED.			
4	NOT USED.				14	NOT USED.			
5	WATER ENTRANCE, INSTALL PER DECA DESIGN CRITERIA.			•	15	NOT USED.			
6	DOMESTIC WATER HEATER.			•	16	NOT USED.			
7	HOT WATER RECLAIM STORAGE TANKS.			•	17	NOT USED.			
8	NOT USED.				18	NOT USED.			
9	NOT USED.				19	NOT USED.			
10	PROVIDE HB-1 UNDER LAVATORY.			•	20	NOT USED.			

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: XX

DRAWN BY: XX

REVIEWED BY: RA

DESIGN-BUILD
NEW COMMISSARY
RFP DOCUMENTS
DOMESTIC WATER PLUMBING PLAN AREA 'B'
FORT POLK
LA

SUBMITTED BY:

ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.

DATE: JANUARY 3, 2012

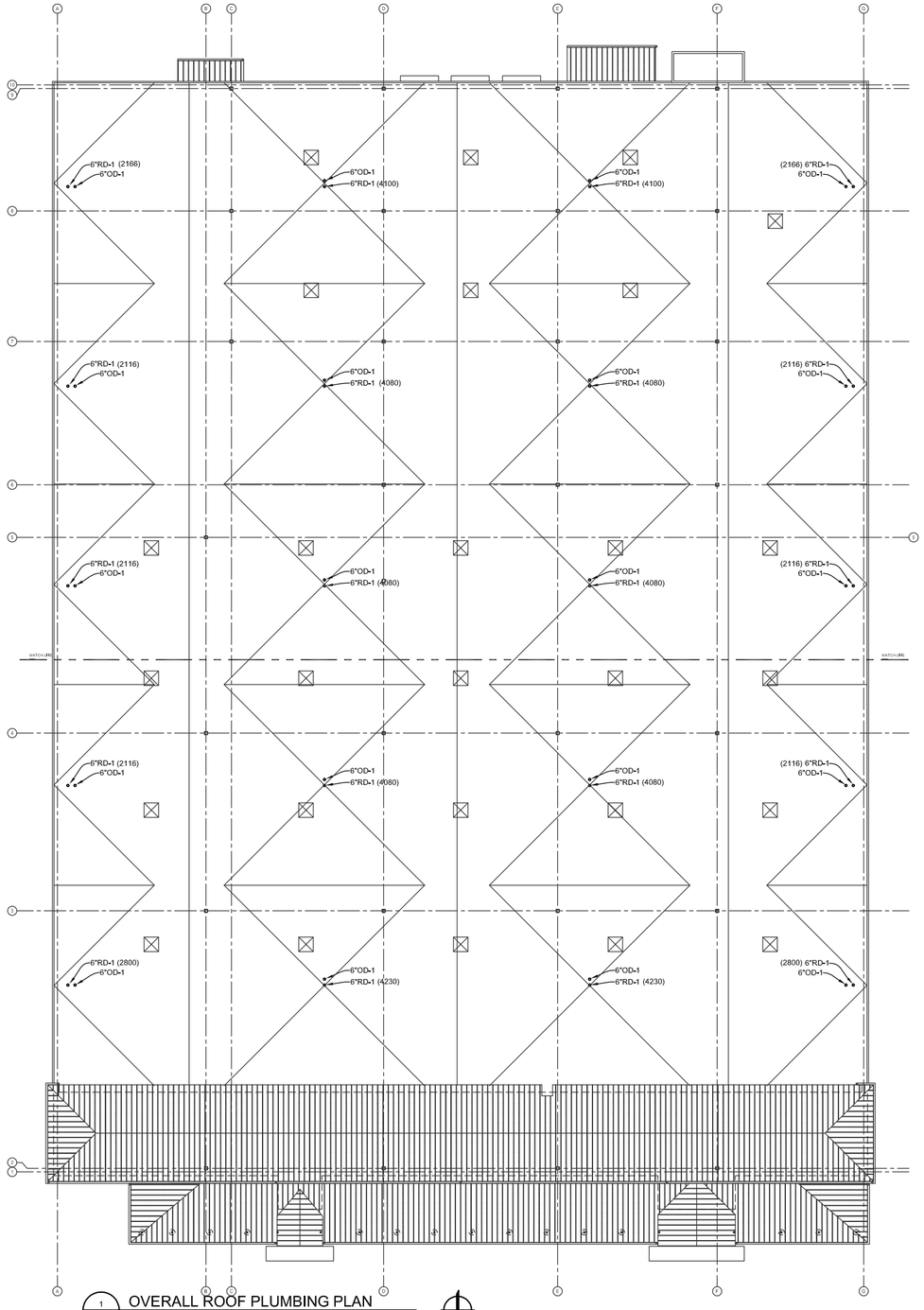
PROJECT NO. DE10MP01

DRAWING NUMBER P1.4

SHEET NO. 4 OF 5

SEQUENCE NO. 36

CTA# DECA2-FTPOLK
FILE NAME
DIRECTORY DECA2-FTPOLK



1 P1.5 OVERALL ROOF PLUMBING PLAN

1/16"=1'-0"

NORTH REF.

PLUMBING FIXTURE SCHEDULE

ITEM	FIXTURE	COLD	HOT	WASTE	VENT
EWC-1	ELECTRIC WATER COOLER, WALL HUNG	1/2"	—	2"	1-1/2"
FD-1	FLOOR DRAIN - 5" ROUND	—	—	4"	2"
FD-2	FLOOR DRAIN - 8" ROUND	—	—	4"	2"
FD-3	HUB DRAIN - REFRIG. CASES, CONCEALED	—	—	3"	2"
FD-5	FLOOR DRAIN - 8" SQUARE	—	—	4"	2"
FS-6	FLOOR SINK	—	—	4"	2"
FD-7	FLOOR SINK - 12" x 12"	—	—	4"	2"
HB-1	HOSE BIBB, VACUUM BREAKER, WHEEL HANDLE	3/4"	3/4"	—	—
HB-2	HOSE BIBB, VACUUM BREAKER, WHEEL HANDLE	3/4"	—	—	—
HS-1	HOSE STATION, MIXING VALVE, W/ HOSE RACK	1/2"	1/2"	—	—
MSK-1	MOP SINK	3/4"	3/4"	3"	2"
OD-1	OVERFLOW DRAIN	—	—	—	—
P-1A	WATER CLOSET, ADA	1-1/2"	—	4"	2"
P-2A	URINAL, ADA	1-1/2"	—	2"	2"
P-3A	LAVATORY, ADA	1/2"	1/2"	2"	1-1/2"
RD-1	ROOF DRAIN	—	—	—	—
WH-1	WALL HYDRANT	3/4"	—	—	—
WS-1	WASH STATION, MIXING VALVE, W/ HOSE RACK	3/4"	3/4"	—	—
2M06	EMERGENCY EYEWASH	3/4"	3/4"	—	—
4CKFD	DOUBLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"
4S00	SINGLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"
4S01-L	TRIPLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"
4S01R	SINGLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"
4S02-D	DOUBLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"
4S03-D	TRIPLE COMPARTMENT SINK	3/4"	3/4"	2"	1-1/2"

PLUMBING LEGEND

SYMBOL	DESCRIPTION
CW	DOMESTIC COLD WATER
HW 115°	DOMESTIC HOT WATER, 115°
HW 140°	DOMESTIC HOT WATER, 140°
HWC 115°	DOMESTIC HOT WATER RECIRC. 115°
HWC 140°	DOMESTIC HOT WATER RECIRC. 140°
W	WASTE
GW	GREASE WASTE
CWV	COMBINED WASTE & VENT
V	VENT
RWL	RAIN WATER LEADER
OFL	OVERFLOW LEADER
CO	CLEAN OUT
FCO	FLOOR CLEAN OUT
WCO	WALL CLEAN OUT
CD	CONDENSATE DRAIN
D	DRAIN
NG	NATURAL GAS
	SHUTOFF VALVE
	GATE VALVE
	BALL VALVE
	BUTTERFLY VALVE
	GLOBE VALVE
	GAS SHUT-OFF COCK
	SWING CHECK VALVE
	SPRING CHECK VALVE
	STRAINER
	WATER OUTLET (TYPE INDICATED)
	BACKFLOW PREVENTER (TYPE INDICATED)
	SLEEVE (PIPE) THRU WALL OR FLOOR
	FLEX CONNECTOR (TYPE INDICATED)

SYMBOL	DESCRIPTION
	HOSE END DRAIN VALVE
	PRESSURE REDUCING VA.
	TEMP. & PRESSURE RELIEF VALVE
	AUTOMATIC AIR VENT
DE	DIELECTRIC UNION
	UNION
	AUTOMATIC FLOW BALANCING VA
	DIAL THERMOMETER
	PRESSURE GAUGE - PROVIDE WITH PIGTAIL FOR STEAM
	PIPE ANCHOR
	SOLENOID VALVE
	L.P. VALVE
	ECCENTRIC PLUG BALANCING VA.
	VALVE IN RISER
	TEE UP
	TEE DOWN
	ELBOW UP
	ELBOW DOWN
	PIPE CAP
	PIPE DRAIN & CAP
	CONNECT TO EXISTING
	NEW PIPING
	EXISTING PIPING
	PIPING TO BE REMOVED

PLUMBING ABBREVIATIONS

AB.C.	ABOVE CEILING	HWC	HOT WATER CIRCULATION
AFF	ABOVE FINISHED FLOOR	MAX	MAXIMUM
AV	ACID VENT	MIN	MINIMUM
AW	ACID WASTE	NG	NATURAL GAS
BFF	BELOW FINISHED FLOOR	(N)	NEW
BG	BELOW GRADE	NO	NORMALLY OPEN (VALVE)
CA	COMPRESSED AIR	NC	NORMALLY CLOSED (VALVE)
CD	CONDENSATE DRAIN	OFL	OVERFLOW RAIN LEADER
CO	CLEANOUT	(R)	PIPE RISE
CKV	CHECK VALVE	SHT	SHEET
CW	COLD WATER	SOC	SHUT OFF COCK (GAS)
CX	CONNECT TO EXISTING	SOV	SHUT OFF VALVE
(D)	PIPE DROP	TPL	TRAP PRIMER LINE
DN	PIPE DROP TO NEXT LEVEL	UG	UNDERGROUND
DTL	DETAIL	UP	PIPE RISE TO NEXT LEVEL
(E)	EXISTING	V	VENT
FCO	FLOOR CLEANOUT	VA	VALVE
FND	FOUNDATION DRAIN	VTR	VENT THRU ROOF
GCO	GRADE CLEANOUT	W	WASTE
HW	HOT WATER	WCO	WALL CLEANOUT

DOMESTIC WATER HEATER SCHEDULE

REFERENCE				PERFORMANCE DATA						
PLAN CODE	SERVICE	MFGR.	MODEL NO.	TYPE	STOR (GAL)	INPUT (KW)	RECOV (GPH)	TEMP RISE	ELEC SERVICE (V/PH/HZ)	REMARKS
DWH-1	STORE									

EXPANSION TANK SCHEDULE

PLAN CODE	MFGR	MODEL NO	TOTAL VOLUME	ACCEPTANCE FACTOR	PRECHARGE PRESSURE	DIA. (IN.)	HEIGHT (IN.)	REMARKS
XT-1								

NOTES:
1. AFTER INSTALLATION, VERIFY SYSTEM PRESSURES AND SET TANK TO TYPICAL STATIC SYSTEM PRESSURE.
2. GLYCOL MIXTURE PER MANUFACTURERS RECOMMENDATIONS.
3. SOLAR EXPANSION TANK PER MANUFACTURER RECOMMENDATION.

INLINE CIRCULATING PUMP SCHEDULE

PLAN CODE	MFGR	MODEL NO	GPM	HEAD (FT)	RPM	HP	POWER V/PH/HZ	REMARKS
CP-1								
CP-2								

STORAGE TANK SCHEDULE

PLAN CODE	SERVICE	MFGR	MODEL NO	STORAGE (GAL)	DIA (IN)	HT (IN)	REMARKS
ST-1	DWH-1						
ST-2	DWH-1						

TEMPERATURE MIXING VALVE SCHEDULE

PLAN CODE	SERVICE	MFGR	MODEL	INLET HOT TEMP (°F)	INLET COLD TEMP (°F)	OUTLET TEMP (°F)	DESIGN FLOW (GPM)	MAX. PRESS. DROP (PSI)	REMARKS
TMV-1	STORE								

NOTES:
1 - VALVE SHALL COMPLY WITH ASSE 1016.
2 - PROVIDE REDUCERS AS REQUIRED TO MAKE FINAL CONNECTIONS.

CLEANOUT SCHEDULE

CO. NO.	TYPE	LOCATION	WADE NO.	REMARKS
C01	ABOVE FLOOR	NOT BURIED		

BALANCING VALVE SCHEDULE

PLAN CODE	MFGR.	MODEL NO.	BODY SIZE (MM)	FLOW RATE	REMARKS
BV-1					
BV-2					
BV-3					
BV-4					
BV-5					

NOT FOR CONSTRUCTION - PRELIMINARY DESIGN

ITEMS OF WORK

		BIDDER'S ITEM NUMBERS					BIDDER'S ITEM NUMBERS		
		BIDS	B	C			BIDS	B	C
1	NOT USED.				11	NOT USED.			
2	NOT USED.				12	NOT USED.			
3	NOT USED.				13	NOT USED.			
4	NOT USED.				14	NOT USED.			
5	NOT USED.				15	NOT USED.			
6	NOT USED.				16	NOT USED.			
7	NOT USED.				17	NOT USED.			
8	NOT USED.				18	NOT USED.			
9	NOT USED.				19	NOT USED.			
10	NOT USED.				20	NOT USED.			

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: RM
DRAWN BY: RM
REVIEWED BY: RA

DESIGN-BUILD NEW COMMISSARY

RFP DOCUMENTS

OVERALL

ROOF PLUMBING PLAN, LEGENDS & SCHEDULES

FORT POLK

LA

SUBMITTED BY: CTA ARCHITECTS ENGINEERS

ENGINEER: CTA ARCHITECTS ENGINEERS

SOL. NO.

DATE: JANUARY 3, 2012

PROJECT NO. DE10MP01

DRAWING NUMBER P1.5

SHEET NO. 5 OF 5

SEQUENCE NO. 37

CODE: DECAF_FTPOLK
FILENAME:
DIRECTORY: DECAF_FTPOLK