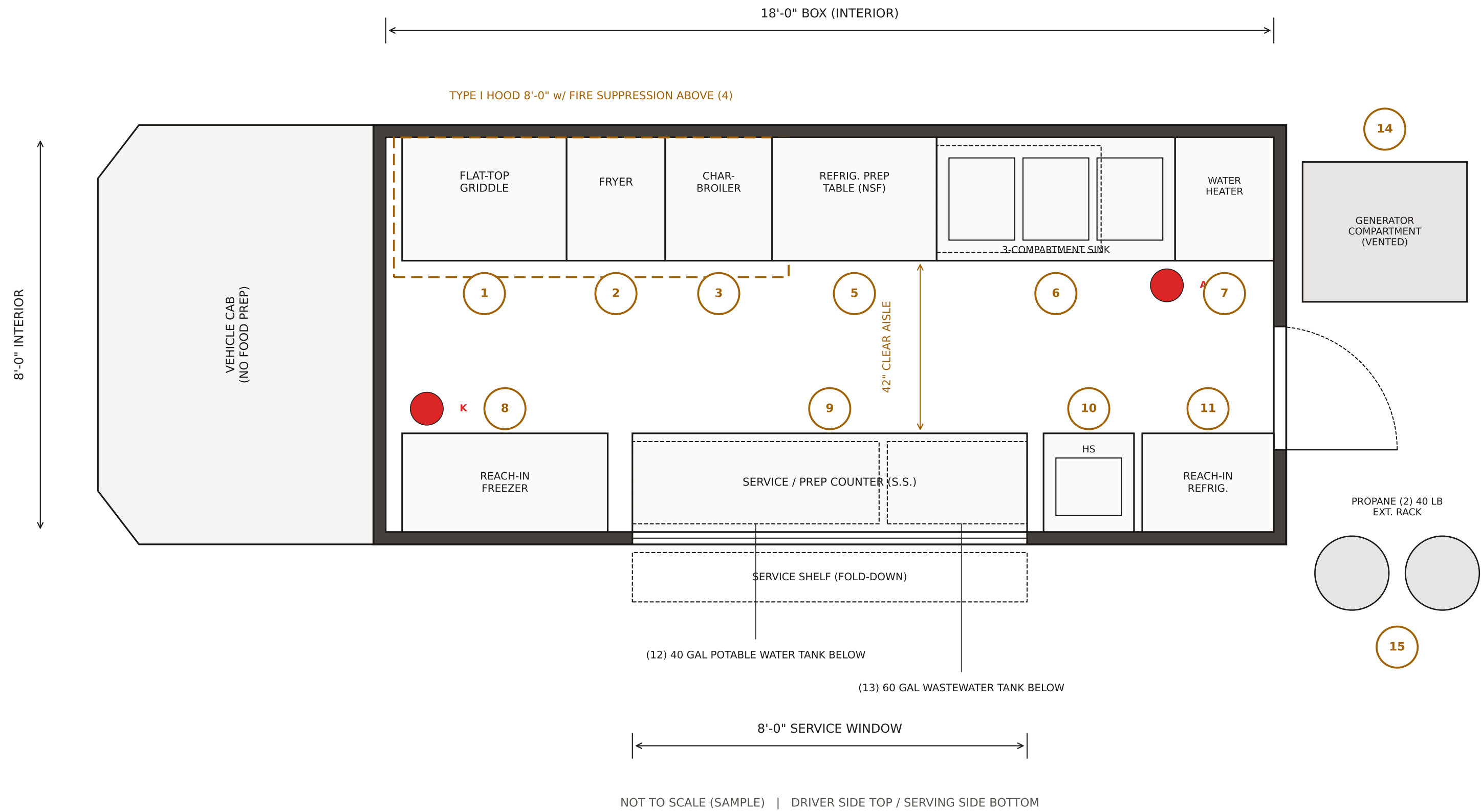


FOOD TRUCK FLOOR PLAN — SAMPLE



EQUIPMENT SCHEDULE

|    |                           |                    |
|----|---------------------------|--------------------|
| 1  | Flat-top griddle 36"      | Gas, under hood    |
| 2  | Fryer 40 lb               | Gas, under hood    |
| 3  | Charbroiler 24"           | Gas, under hood    |
| 4  | Type I hood + suppression | UL 300, NFPA 96    |
| 5  | Refrigerated prep table   | NSF/ANSI 7         |
| 6  | 3-compartment sink        | + drainboards      |
| 7  | Water heater 6 gal        | 120°F min. at taps |
| 8  | Reach-in freezer          | NSF                |
| 9  | S.S. service counter      | Smooth, cleanable  |
| 10 | Handwash sink             | Soap, towels, sign |
| 11 | Reach-in refrigerator     | 41°F or below      |
| 12 | Potable water tank 40 gal | NSF/ANSI 61        |
| 13 | Wastewater tank 60 gal    | ≥15% over potable* |
| 14 | Generator                 | Vented, exterior   |
| 15 | Propane cylinders         | NFPA 58, exterior  |

GENERAL NOTES

1. Finishes: smooth, durable, nonabsorbent, easily cleanable (FRP or S.S. walls, sealed seams).
2. Floor: non-slip, coved at wall base.
3. Handwash sink separate from 3-comp. sink; splash guard where < 24" apart.
4. Hot & cold water at all sinks; air gap / backflow per plumbing code.
5. Hood, suppression & K-class extinguisher inspected by fire marshal.
6. \*Wastewater tank sizing varies by state (15%-50% larger).
7. Layout shown is a sample. Final plan follows the county health and fire department checklist for the unit.

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Food truck & trailer floor plans for health and fire department permits

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PROJECT

FOOD TRUCK - SAMPLE LAYOUT

UNIT

8'-0" x 18'-0" STEP VAN

SHEET

FT-1 FLOOR PLAN

NOTE

SAMPLE - NOT FOR CONSTRUCTION