The Secretary may either reduce the approved yield or require additional testing or analysis to determine the impact upon the unmonitored source. A Source Permit will not be granted if unacceptable interference cannot be resolved or if the owner of the affected source does not accept a proposed solution.

(b) Solutions may include:
- (1) drill affected source deeper and test for water quantity;
- (2) test affected source or re-evaluate existing data;
- (3) connect affected water source onto acceptable **Public** water system;
- (4) develop an alternative water source for the affected source;
- (5) for some private water system, additional storage may be developed to offset the source interference; and
- (6) hydrofracture the well or redevelop by other methods.

Table A11-4 - MONITORING DISTANCES FROM TEST WELLS

MONITORING DISTANCE FROM TEST WELL TO A POTABLE WATER SOURCE	
MAXIMUM DAILY DEMAND OF TESTED WELL, GPM	**DISTANCE, FT.**
Design 0.68 0 - 1.9	0 - 200
2 - 4.9	0 - 500
5 - 19.9	0 - 1000
20 - 49.9	0 - 2000
50 - 99.9	0 - 2500
100 or greater	0 - 3000

11.7 Water Quality

11.7.0 Water Quality Requirements for **Public Transient Non**-Community and **Non-Public** Water Systems Requiring a Permit

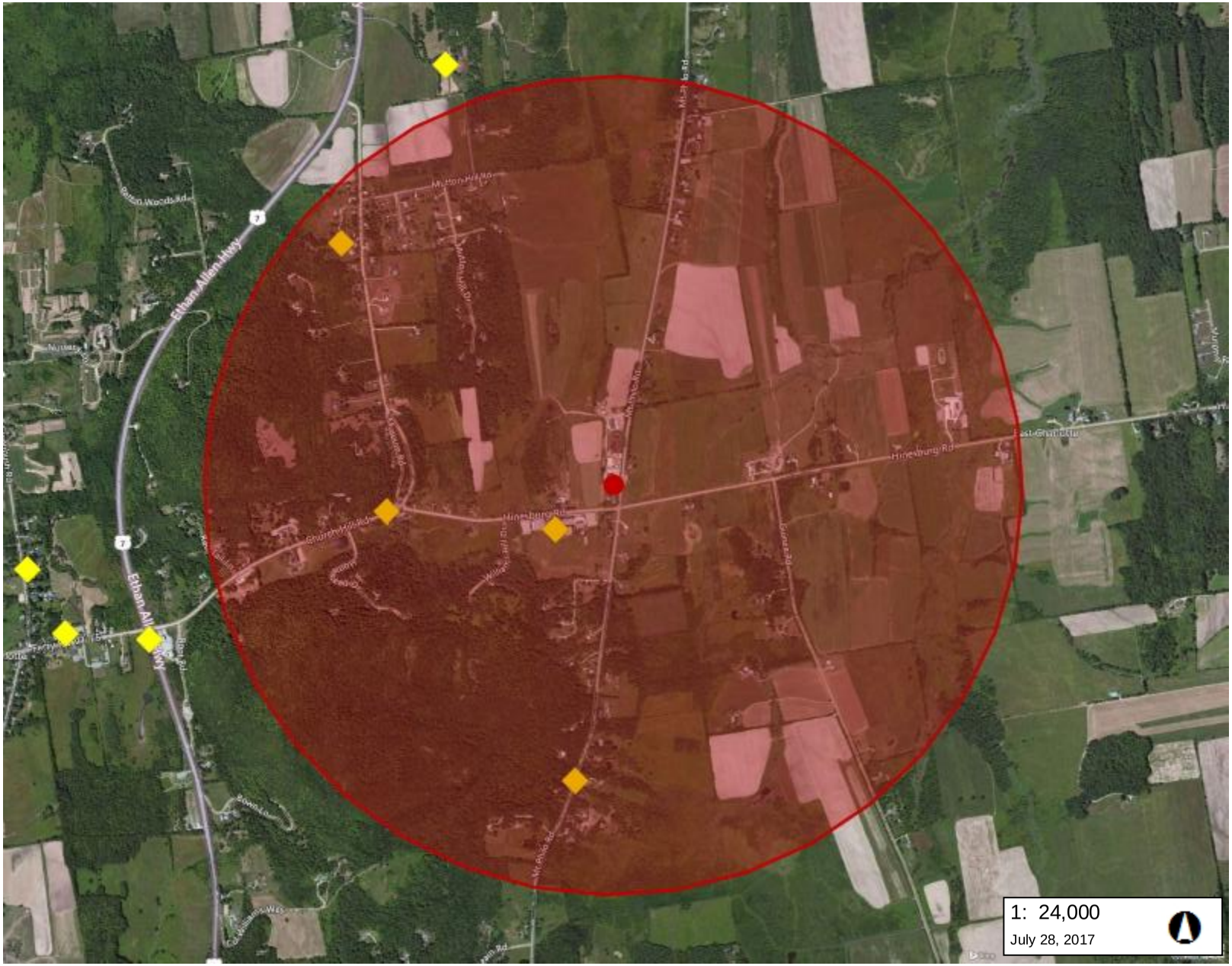
Public Transient Non-Community and **Non-Public** water systems shall be designed to provide potable water. The requirements for water quality testing are as follows:

(a) All **Public Transient Non-Community** water systems and **Non-Public** water systems requiring a permit shall monitor initially for contaminants as follows:
- (1) **Public Transient Non-Community** water systems shall initially monitor for all the contaminants identified in Tables A11-5 and A11-6.
- (2) **Non-Public** water systems requiring permits shall initially monitor for all the contaminants identified in Tables A11-5 and A11-7.
- (3) The Secretary may waive these monitoring requirements for **Non-Public** water systems upon review of either information readily available or submitted by the

Natural Resources Atlas

Vermont Agency of Natural Resources

vermont.gov



LEGEND

- Hazardous Site
- Town Boundary

NOTES

Map created using ANR's Natural Resources Atlas

1,219.0 0 610.00 1,219.0 Meters

WGS_1984_Web_Mercator_Auxiliary_Sphere 1" = 2000 Ft. 1cm = 240 Meters

© Vermont Agency of Natural Resources

THIS MAP IS NOT TO BE USED FOR NAVIGATION

DISCLAIMER: This map is for general reference only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable. ANR and the State of Vermont make no representations of any kind, including but not limited to, the warranties of merchantability, or fitness for a particular use, nor are any such warranties to be implied with respect to the data on this map.

Philo Ridge Farm

List of Hazardous Waste Sites within 1 Mile of Project

SITE NUMBER	SITE NAME	LAND USE RESTRICTION	ADDRESS	TOWN	PRIORITY	STAFF	CLOSURE DATE	SITE STATUS	SOURCE OF CONTAMINATION	CONTAMINANTS
951865	Charlotte Central School	No	Hinesburg Rd	Charlotte	SMAC	Unassigned	02/01/1996		UST-Gasoline	
982528	Williamson Residence	No	694 Church Hill Rd	Charlotte	SMAC	Mike Young	11/01/2000		Unknown, UST-Gasoline	Gasoline
20053404	Woodruff Residence	No	3527 Mt Philo Rd	Charlotte	SMAC	Ashley Desmond	09/30/2005		UST-Heating Oil	Heating Oil
20043244	Charlotte Masonic Lodge	No	Route 7	Charlotte	MED	Marc Roy			Above Ground Storage Tank, Heating Oil	Heating Oil

ENDYNE Inc.
Environmental Laboratories

Civil Engineering Assoc. Inc. 100725 10 Mansfield View Lane South Burlington, VT 05403 Atten: Michael Koch	PROJECT: 2766 Mt Philo Road WORK ORDER: **1711-26128** DATE RECEIVED: November 01, 2017 DATE REPORTED: November 13, 2017 SAMPLER: Michael Koch

VTP

Laboratory Report

Enclosed please find the results of the analyses performed for the samples referenced on the attached chain of custody. All required method quality control elements including instrument calibration were performed in accordance withreferenced method requirements and determined to be acceptable unless otherwise noted.

The column labeled Lab in the accompanying report denotes the laboratory facility where the testing was performed . A "W" designates the Williston, VT lab under NELAC certification ELAP 11263; "R" designates the Lebanon, NH facility under certification NH 2037 and "N" the Plattsburgh, NY lab under certification ELAP 11892. "Sub" indicates the testing was performed by a subcontracted laboratory. The accreditation status of the subcontracted lab is referenced in the corresponding NELAC and Qual fields.

The NELAC column also denotes the accreditation status of each laboratory for each reported parameter. "A" indicates the referenced laboratory is NELAC accredited for the parameter reported. "N" indicates the laboratory is not accredited. "U" indicates that NELAC does not offer accreditation for that parameter in that specific matrix. Test results denoted with an "A" meet all National Environmental Laboratory Accreditation Program requirements except where denoted by pertinent data qualifiers. Test results are representative of the samples as they were received at the laboratory

Endyne, Inc. warrants, to the best of its knowledge and belief, the accuracy of the analytical test results contained in this report, but makes no other warranty, expressed or implied, especially no warranties of merchantability or fitness for a particular purpose.

Reviewed by:

Harry B. Locker, Ph.D.
Laboratory Director

Laboratory Report DATE REPORTED: 11/13/2017

CLIENT: Civil Engineering Assoc. Inc. WORK ORDER: **1711-26128**
PROJECT: 2766 Mt Philo Road DATE RECEIVED 11/01/2017

- 001 Site: Room #B3 Men's Handicap Bathroom Date Sampled: 11/1/17 Time: 9:55

Property Address (911): 2766 Mt Philo Road Charlotte VT 05445

Parameter	Result	Units	Method	Analysis Date/Time		Lab	NELAC	Qual
Total Coliform	< 1.0	MPN/100mls	SM20 9223B(97)	11/1/17	15:47	W	A	
e. coli	< 1.0	MPN/100mls	SM20 9223B(04)	11/1/17	15:47	W	A	

- 002 Site: Room #B3 Men's Handicap Bathroom Date Sampled: 11/1/17 Time: 9:55

Parameter	Result	Units	Method	Analysis Date/Time		Lab	NELAC	Qual
Chloride	3.6	mg/L	EPA 300.0	11/6/17		W	A	
Nitrate as N	0.26	mg/L	EPA 300.0	11/2/17	14:51	W	A	QA+
Nitrite as N	0.15	mg/L	EPA 300.0	11/2/17	14:51	W	A	
Odor	5	TON @ 60C	SM20 2150B (97)	11/2/17	9:52	W	A	O
pH	7.69	SU at 22.9C	SM 4500-H B.(97)	11/2/17	17:17	W	U	
Arsenic, Total	< 0.0010	mg/L	EPA 200.9	11/13/17		W	A	
Iron, Total	0.078	mg/L	EPA 200.7	11/10/17		W	A	
Manganese, Total	0.012	mg/L	EPA 200.7	11/10/17		W	A	
Sodium, Total	5.5	mg/L	EPA 200.7	11/10/17		W	A	

- 003 Site: Room #B3 Men's Handicap Bathroom Date Sampled: 11/1/17 Time: 9:55

Parameter	Result	Units	Method	Analysis Date/Time		Lab	NELAC	Qual
Uranium	2.6	ug/L	EPA 200.8	11/6/17	17:22	SW	A	SPG

Samples received in this project required pH. The EPA hold time for this analysis is 15 minutes and should be performed at the time of collection. Analysis was performed as soon as possible upon arrival at the laboratory.

Listed below are EPA Maximum Contaminant Levels (MCL) for commonly tested parameters. Exceedence of Primary Contaminant MCLs is deemed a significant health risk. Secondary Contaminant MCLs are standards that may have cosmetic or aesthetic concerns.

Primary Contaminant	MCL
Total Coliform	"Absent" 100mL or "< 1" MPN/100mL
e.coli	"Absent" 100mL or "< 1" MPN/100mL
Nitrate	less than 10 mg/L
Nitrite	less than 1.0 mg/L
Arsenic	less than 0.010 mg/L
Uranium	less than 0.020 mg/L (VT DEC Water Supply Standard)

Secondary Contaminant	MCL
Odor	less than 3 T.O.N. *
pH	between 6.5-8.5
Iron	less than 0.30 mg/L
Manganese	less than 0.05 mg/L
Sodium	less than 250 mg/L
Chloride	less than 250 mg/L

* Threshold Odor Number
O: Analysts describe the Odor as pencil shavings.

QA+: QA/QC associated with this analysis did not meet laboratory acceptance limits indicating the results may be biased high.

SPG: Analysis performed by subcontracted laboratory, Granite State. Results are presented here for your convenience. Refer to the complete subcontracted report, which has been appended to this report, for detailed information regarding this result.

Total Coliform Bacteria Background Information

A test result of other than "< 1." MPN/100ml or "Absent" denotes the presence of Coliform bacteria in the water sample. The presence of any level of Total Coliform bacteria indicates the possibility that pathogenic bacteria (bacteria that can make you ill) may be present in the water. Testing a water source specifically for the multitude of pathogenic bacteria is impractical. Instead, the EPA devised this relatively inexpensive Total Coliform test to use as a marker or indicator organism to evaluate the fitness of your water supply. Coliform bacteria are common and most are harmless; however, they should not be present in drinking water. Their presence indicates the water supply is susceptible to contamination by other more harmful bacteria. Water that does not pass this Total Coliform test is considered unfit to drink. If Coliform bacteria are detected in your water, the safest action is to boil for 5 minutes all water used for drinking and food preparation.

People drinking water containing Coliform may not exhibit any adverse health effects. A positive Total Coliform test indicates a water source has the potential to be impacted by harmful bacteria but cannot determine whether these more harmful bacteria are present.

This Total Coliform test also reports the presence or absence of E. coli which are a specific and more harmful subset of the Coliform family. A positive result for E. coli, indicates the water is unfit to drink.

Because springs and shallow wells are more likely to be under the direct influence of surface water, they can be difficult to keep free of Coliform. A positive Coliform result may be caused by several factors including:

1. A cracked or loose well cap.
2. An improperly sealed well casing at the bedrock interface allowing contaminated surface water to infiltrate the well.
3. Changes in the water table or other hydrogeological effects.
4. Contamination introduced during the sampling process due to improper technique.

If your Coliform count is low, resampling using a more rigorous sterile sampling procedure may correct the situation. However, it may be more economical to perform a more comprehensive disinfection procedure prior to re-testing.

Disinfection Instructions

Use a chlorine bleach solution to disinfect your water supply. Add one gallon of household laundry bleach for every 525 gallons of water. This means one gallon of bleach for every 350ft. of 6 inch diameter drilled well or 10ft. of 3-foot diameter well. Clean and disinfect the well head and casing. Ideally, run a garden hose back to the well and cycle the water through the plumbing of the home. After disinfection, open all faucets and appliances in the house to insure the treated water reaches all points in the distribution system. Allow the chlorinated water to sit in the pipes for at least 12 hours. Drain the water through a garden hose into a safe place. It is not advised that you flush the chlorinated water onto the lawn or into the septic system. Continue flushing your system until the chlorine odor is gone. Resample the water for bacteria 2 to 3 days after the chlorine smell has disappeared. Test your water sample twice per year to monitor water quality.

If you would like additional information you may contact Endyne, Inc. or the Vermont Department of Health Homeowner Assistance Office at (802) 863-7226 or on the Web @:
http://www.endynelabs.com
http://www.healthvermont.gov/enviro/water/safe_water.aspx

GRANITE STATE ANALYTICAL SERVICES, LLC

22 Manchester Road, Unit 2, Derry, NH 03038

Phone (800) 699-9920 (603) 432-3044 Fax (603) 434-4837

http://www.granitestateanalytical.com/

CERTIFICATE OF ANALYSIS FOR DRINKING WATER

Legend	
Passes	✓
Fails EPA Primary	⊗
Fails EPA Secondary	▼
Fails State Guideline	✕
Attention	⚠

DATE PRINTED: 11/07/2017

CLIENT NAME: Endyne, Inc.

CLIENT ADDRESS: 160 James Brown Dr.
Williston, VT 05495

SAMPLE ID#: 1711-00300-001

SAMPLED BY: Client-Customer

DATE AND TIME COLLECTED: 11/01/2017 9:55AM

DATE AND TIME RECEIVED: 11/03/2017 10:50AM

SAMPLE ADDRESS: 1711-26128-W

ANALYSIS PACKAGE: Uranium-GSA

VT

RECEIPT TEMPERATURE: 19.2° CELSIUS

MORE LOC INFO:

CLIENT JOB #

Test Description	Results	Test Units	Pass /Fail	DQ Flag	RL	Limit	Method	Analyst	Date-Time Analyzed
Uranium*	2.6	ug/L	✓		1	30 ug/L	EPA 200.8	SR-NH	11/06/17 6:09PM
Uranium	1.7	pCi/L	✓		0.67	20 pCi/L	EPA 200.8 Calc.	SR-NH	11/06/17 6:09PM

The results presented in this report relate to the samples listed above in the condition in which they were received.
RL: "Reporting limit" means the lowest level of an analyte that can be accurately recovered from the matrix of interest.

Data Qualifier (DQ) Flags: None

*** NELAP Accredited Analysis**

Donald A. D'Anjou, Ph. D.
Laboratory Director

This analysis meets NELAP requirements except as noted.
State Certifications: | NH 1015 | MA M-NH003 | ME NH00003 | RI 101513 | VT VT-101507 |
This certificate shall not be reproduced, except in full, without the written approval of Granite State Analytical Services, LLC

ENDYNE Inc.
Environmental Laboratories

Residential Testing Chain of Custody

1711-26128

1711-26128

Civil Engineering Assoc. Inc.
2766 Mt Philo Road

Customer Name: Civil Engineering Assoc., Inc.
Address: 10 Mansfield View Lane
City: South Burlington State: VT Zip: 05403

Email/Fax: mkoch@cea-vt.com
Phone Number: 802-864-2323
Sampler: Michael Koch

Project Description or
911 Designated Sample Address: 2766 Mt. Philo Road
City: Charlotte State: VT Zip: 05445

Source: Spring __ Well X Surface Water __ Unknown __
Was the water chlorinated within the past two weeks? Y (N) If so, Chlorine Residual? _____

First Draw Sample: Room #83 mens handicap bathroom Date: 11/1/17 Time: 9:55 AM
(Lead-Copper Only ex: Kitchen)

Flush Sample: _____ Date: _____ Time: _____
(Kitchen, bathroom, etc.)

Additional Sample: _____ Date: _____ Time: _____

Analyses Requested (Please circle) Parameters available by group or individually.

Metals samples must be preserved with acid for 24 hours prior to analysis

Bacteriological Total Coliform/e. coli $22 HPC $55	**Radiological** Gross Alpha* $60 Uranium* $50 Radium 226/228* $175	**FHA/VA Kit $75** Total Coliform / e. coli, Nitrate, Nitrite, First Draw Lead	**Kit C $140** Arsenic, Chloride, Copper, Iron, Lead, Manganese, Sodium, Nitrate, Nitrite, Hardness, Uranium*, Fluoride
Anions $15-20/each Nitrate, Nitrite, Fluoride, Chloride, Bromide, Sulfate, o-Phosphate	**Organics** VOC (EPA 524) $125 Diesel Range Organics $75 PCBs $125 Pesticides $150 Herbicides $150	**Table A11-5 &A11-7 $175** Total Coliform / e .coli, Nitrate, Nitrite, Arsenic, Chloride, Iron, Manganese, Sodium, Odor, pH, Uranium*	**Water Conditioning Package $65** Alkalinity, pH, Chloride, Sulfate, Calcium, Barium, Magnesium, Sodium, Potassium, Hardness
Metals $12-$35/each Aluminum Antimony Arsenic Barium Beryllium Boron Cadmium Calcium Chromium Cobalt Copper Iron Lead Magnesium Manganese Mercury Molybdenum Potassium Nickel Selenium Silver Sodium Thallium Vanadium Zinc		**Common Health Risk $120** Total Coliform / e.coli Nitrate, Nitrite, Fluoride, Arsenic, First Draw Lead, Gross Alpha*	**Common Aesthetics $60** pH, Chloride, Hardness, Calcium, Magnesium, Sodium, Iron, Manganese
Physical Properties Alkalinity (no headspace), Conductivity, Langelier's Corrosivty, pH, TDS, Turbidity, UV Trans	**Other (please indicate)**	**Comprehensive Package $200** Total Coliform / e. coli, pH, Conductivity, Total Hardness, Alkalinity, Chloride, Fluoride, Nitrate, Nitrite, Sulfate, Arsenic, Iron, Manganese, Lead (First Draw), Copper, Potassium, Sodium, Gross Alpha*	

*Indicates parameter will be sub-contracted to an outside certified laboratory.

Relinquished By: [signature] Date/Time: 11/1/17 10:50am
Received By: B Bugbee Date/Time: 11/1/17 10:50
Temp Check: 15.5 Delivered by: Client
Amt. Paid: 175 Cash ____ Check # 37250 Credit Card ____

ENDYNE Inc.
Environmental Laboratories

Project Preparation Form

Customer/ Project ID: _____

Chain #/Work Order #: 17[illegible]-26128

Date/Time of Preparation: 11/1 16:15 Prepped By: JF

Where did Bottles Originate? Endyne Client Other: _____

Did bottles arrive in good condition? Yes No NA _____

Were Custody Seals on Samples Intact? Yes No NA _____

Any Samples require Filtration Yes No At Laboratory Field Filtered

Analyst: _____ Filter Media: _____

Chemical Preservation	In Bottles Arrival	Added after Arrival	Chemical ID	Final pH /Cl_2 Neg.	Test Method of Bottles
Nitric Acid		X	170012	<2	metals
Sulfuric Acid					
Sulfuric Acid					
Hydrochloric Acid					
Sodium Hydroxide					
Chlorine Check					
Sodium Sulfite					
Sodium Thiosulfate					
Ascorbic Acid					

Comments: _____

See Additional Pages: Y N

Philo Ridge Farm - Commons Barn
Charlotte, Vermont

Fixture Unit Calculation per AWWA M22 2nd Edition

Customer	Philo Ridge Farm
Building Address	2766 Mt. Philo Road
Town	Charlotte
Type of Occupancy	Food Prep/Market

Fixture	Fixture Value (60 psi)		No. of Fixtures		Total Fixture Value
Kitchen Sink	2.2	x	13	=	28.6
Lavatory	1.5	x	4	=	6
Utility Sink	4	x	1	=	4
Urinal (wall)	7	x	0	=	0
Urinal (flush valve)	35	x	0	=	0
Toilet (tank)	4	x	4	=	16
Toilet (flush valve)	35	x	0	=	0
Hose (50 ft. Wash Down) - 1/2"	5	x	2	=	10
Hose (50 ft. Wash Down) - 5/8"	9	x	0	=	0
Hose (50 ft. Wash Down) - 3/4"	12	x		=	0
Sum					**64.6**
Customer Peak Demand (gpm) from Fig. 4.2					46
Pressure Factor* 40 psi					0.80
Adjusted Peak Demand					37
Irrigation - None					0
Total Peak Demand (gpm)					**37**

*Extrapolated using best fit curve of data from Table 4.1

Prepared By Civil Engineering Associates, Inc.
October 4, 2016

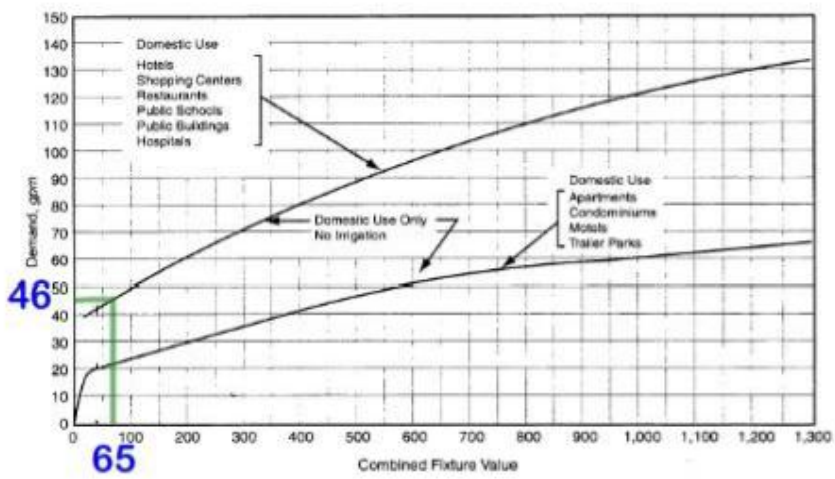


Figure 4-2 Water flow demand per fixture value—low range

Table 4-1 Pressure adjustment factors*

Working Pressure at Meter Discharge (psi)	Average Flow from 50 ft of 5/8-in. Hose and Sprinkler (gpm)	Pressure Adjustment Factor
35	6.7	0.74
40	7.2	0.80
50	8.1	0.90
60	9.0	1.00
70	9.8	1.09
80	10.5	1.17
90	11.2	1.25
100	12.1	1.34

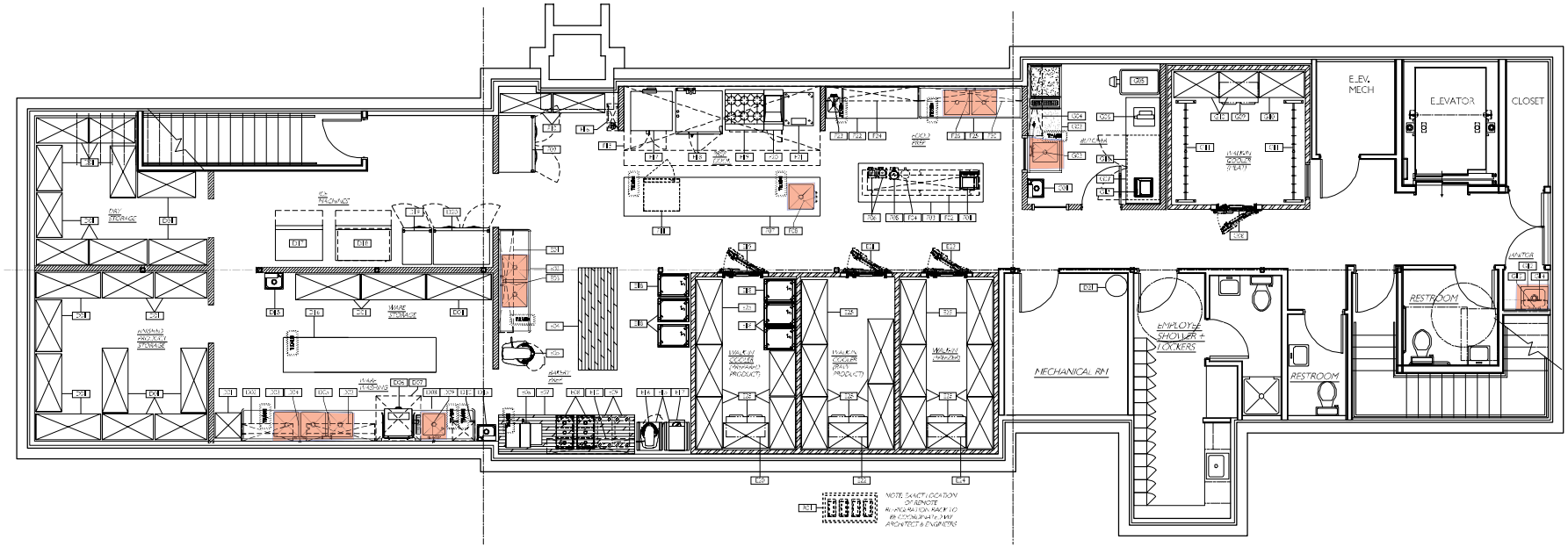
*derived from Table 4-1 and 4-2 of Manual M22 (1975).

Equipment Schedule

Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes
D01	21	Wire Shelving Unit w/ Posts	Metro	5R Series	NIC	5 Tiers Of Shelving Each Unit
D02	2	S/S Wall Shelf w/ Rail	Fabrikator	Custom	NIC	—
D03	1	S/S Three Compartment Sink w/ Drain Landing	Fabrikator	Custom	NIC	—
D04	1	Pre-Rinse w/ Add-A-Faucet	T&S	B-0133+ADF0-8	NIC	—
D05	1	Faucet w/ Spout	T&S	B-0231	NIC	—
D06	1	Mop Hook w/ Mop Clamp	Vollrath	Vollrath	Owner	Owner To Locate
D07	1	S/S Condensate Hood	Captive-Aire	Custom	NIC	w/ S/S Ceiling Insulation
D08	1	S/S Soiled Dish Table	Fabrikator	Custom	NIC	—
D09	1	Pre-Rinse w/ Add-A-Faucet	T&S	B-0133+ADF0-8	NIC	—
D10	1	S/S Slant Rail Shelf	Fabrikator	Custom	NIC	—
D11		Spare Number	—	—	—	—
D12		Spare Number	—	—	—	—
D13		Spare Number	—	—	—	—
D14		Spare Number	—	—	—	—
D15	2	Hand Sink w/ Faucet / Soap + Towel	Advance Tabco	7-PS-27	NIC	—
D16	1	S/S Work Table w/ Shelf	Fabrikator	Custom	NIC	—
D17	1	Ice Machine w/ Bin	Hoshizaki	KM-1301SAH / B1300SF	NIC	Self Contained Refrigeration
D18	1	Ice Machine w/ Bin	Hoshizaki	KM-1301SAH / B1300SF	NIC	Self Contained Refrigeration
D19	1	Refrigerator, Reach-In	True MFG.	STG1R-1S	NIC	Self Contained Refrigeration
D20	1	Freezer, Reach-In	True MFG.	STG1F-1S	NIC	Self Contained Refrigeration
D21	1	Combi Water Filtration System	US Pure	GAC-700SS	NIC	—
D22	2	S/S Wall Shelf	Fabrikator	Custom	NIC	—
D23	1	S/S Two Compartment Prep Sink	Fabrikator	Custom	NIC	—
E01	1	Faucet w/ Spout	T&S	B-0231	NIC	—
E04	1	S/S Work Table w/ Hinge Stock Top	Fabrikator	Custom	NIC	—
E05	1	Food Mixer, 20 Qt.	Hobart	HL200-1STD	NIC	—
E06	1	Dough Sheeter	Sammic	CL189-30	NIC	—
E07	1	S/S Work Table w/ Hinge Stock Top	Fabrikator	Custom	NIC	—
E08	2	Ingredient Bin	Wilshire	1-WFB	NIC	—
E09	2	Ingredient Bin	Rubbermaid	FG36C18BVH-T	NIC	—
E10	2	S/S Wall Shelf	Fabrikator	Custom	NIC	—
E11		Spare Number	—	—	—	—
E12		Spare Number	—	—	—	—
E13		Spare Number	—	—	—	—
E14		Spare Number	—	—	—	—
E15	2	Equipment Stand w/ Pan Slides	New Age	96001	NIC	—
E16	1	Food Mixer, 20 QT.	Hobart	HL200-1STD	NIC	—
E17	1	Ice Cream Machine	Carpigiani	LB1000F	NIC	—
E18	6	Sheet Pan Rack	Metro	2S1824	NIC	—
E19	1	Walk-In Cooler	Duraveld	Custom	NIC	Part Of # E21 + E23
E20	1	Evaporator Coil For # E19	Duraveld	Custom	NIC	Refrigeration Line To + From # R01
E21	1	Walk-In Cooler	Duraveld	Custom	NIC	Part Of # E19 + E23
E22	1	Evaporator Coil For # E21	Duraveld	Custom	NIC	Refrigeration Line To + From # R01
E23	1	Walk-In Freezer	Duraveld	Custom	NIC	Part Of # E19 + E21
E24	1	Evaporator Coil For # E23	Duraveld	Custom	NIC	Refrigeration Line To + From # R01
E25	19	Wire Shelving w/ Posts	Metro	NK Series	NIC	5 Tiers Of Shelving Each Unit

Equipment Schedule

Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes
F01	1	Vacuum Stager	Multivac USA	HVS 430-P	NIC	—
F02	1	S/S Single Overshelf w/ Perforated Upright Rail	Fabrikator	Custom	NIC	—
F03	1	S/S Work Table w/ Stand	Fabrikator	Custom	NIC	—
F04	1	Orange Juicer	Sunkist	8	NIC	—
F05	1	Food Processor	Robot Coupe	R2N ULTRA	NIC	—
F06	2	Angled Hand Prep	Vollrath	VH1H-1	NIC	—
F07	1	S/S Work Table w/ Prep Sink Frame	Fabrikator	Custom	NIC	—
F08	1	Faucet w/ Spout	T&S	B-0221	NIC	—
F09	1	Refrigerator, Reach-In	True MFG.	STG2R-1S	NIC	Self Contained Refrigeration
F10	2	Wire Shelving w/ Posts	Metro	18 Series	NIC	5 Tiers Of Shelving Each Unit
F11	1	Slim Cutting Board Undercounter	Maxx	RCT1D-HS	NIC	Self Contained Refrigeration
F12		Spare Number	—	—	--	—
F13		Spare Number	—	—	--	—
F14		Spare Number	—	—	--	—
F15	1	S/S Exhaust Hood, Type 1	Avtec EcoAire	Custom	NIC	w/ ECO Air System For # F15
F16	1	Fire Suppression System For # F15	Ansul	ANSUL R-102	NIC	Ansul To Provide Hoses
F17	1	Convection Oven, Double Deck	Blodgett	DFG-100-208	NIC	—
F18	1	Combi Oven, Double Deck	Alto-Shaam	(2) CTP7-20G	NIC	—
F19	1	6 Burner Range w/ Standard Oven	Jade	JTR1-6-36	NIC	—
F20	1	Fryer	Jade	JTF-40-E18	NIC	—
F21	1	Smoker	Traeger	SNK-060-0-05N	NIC	—
F22	1	S/S Work Table w/ Hand Sink	Fabrikator	Custom	NIC	w/ (1) Spice Rack (E-526 & E-527)
F23	1	Faucet w/ Spout	T&S	B-0231	NIC	—
F24	2	S/S Wall Shelf	Fabrikator	Custom	NIC	—
F25	1	S/S Two Compartment Sink	Fabrikator	Custom	NIC	—
F26	1	Faucet w/ Spout	T&S	B-0231	NIC	—
F27		Spare Number	—	—	--	—
F28		Spare Number	—	—	--	—
F29		Spare Number	—	—	--	—
F30	2	S/S Wall Shelf	Fabrikator	Custom	NIC	—
G01	1	Hand Sink w/ Faucet / Soap + Towel	Advance Tabco	7-PS-27	NIC	—
G02	1	S/S Butcher Table w/ Sink	Fabrikator	Custom	NIC	—
G03	1	Faucet w/ Spout & Spray Hose	T&S	B-0231+	NIC	—
G04	2	S/S Wall Shelf	Fabrikator	Custom	NIC	—
G05	1	Meat Grinder	Hobart	4732-30UDLP	NIC	—
G06	1	Meat Saw	Simon	35-FT-1824	NIC	—
G07	1	S/S Work Table	Fabrikator	Custom	NIC	—
G08	1	Walk-In Cooler	Duraveld	Custom	NIC	—
G09	1	Evaporator Coil For # G08	Duraveld	Custom	NIC	Refrigeration Line To + From # R01
G10	3	Wire Shelving Unit w/ Posts	Metro	NK Series	NIC	5 Tiers Of Shelving Each Unit
G11	2	S/S Meat Handling Rail	Fabrikator	Custom	NIC	—
G12	1	S/S Prep Sink	Advance Tabco	9-2-15-40	NIC	—
G13	1	Faucet w/ Spout	T&S	B-0665-X-S11P	NIC	—
G14	1	S/S Chemical Shelf w/ Mop + Broom Holder	Advance Tabco	16-CH	NIC	—
G15	1	Vacuum Stager	Multivac America	HVS 430-P	NIC	—
G16	1	Refrigerator, Undercounter	True MFG.	TUC-60-DA	NIC	Self Contained Refrigeration
R01	1	Refrigeration Rack For # s E19, E21, E23, + G08	Copeland	Custom	NIC	Refrig. Lines To + From E20, E22, E24, G09



FLOOR PLAN - BASEMENT LEVEL

KITCHEN, RESTAURANT + BAR SPECIALISTS
Burlington, VT
Ph: 802.863.1222
Fax: 1-866-710-2164
Web: http://www.kitchenspecialists.com
Email: info@kitchenspecialists.com

Architect
Weather Hill Design Associates
P.O. Box 113
Warren, VT 05674

Project Title:
Philo Ridge Farm
Farm Commons Barn

No.	Date	Issue Notes
1		
1		

Date: August 31, 2016
Project #: R-2016-1031
Drawn by: AWS
Checked by: KPR
Reviewed by: AWS
Project Manager: AWS
Drawing Title: Food Service Preliminary Equipment Plan (Basement)
Scale: 1/4" = 1'-0"
Sheet #: FS-2.0

Equipment Schedule

Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes	Electrical	Phase	Amps	Hgt. AFF	Location	Electrical Information	Electrical Notes	Gas	BTU	Gas Hgt. AFF	CW	HW/ Steam	Water Hgt. AFF	Drain	Drain Hgt. AFF	Plumbing Info	Plumbing Notes
D01	23	Wire Shelving Unit w/ Posts	Metro	BR Series	KEC	5 Tiers Of Shelving Each Unit	—							—									
D02	2	S/S Wall Shelf w/ Pot Rack	Fabricator	Custom	KEC	—	—							—									
D03	1	S/S Three Compartment Sink w/ Clean Landing	Fabricator	Custom	KEC	—	—							—						(3) 1 1/2" D	14"		Direct Thru Grease Trap
D04	1	Pre-Rinse w/ Add-A-Faucet	T&S	B-0133-ADF12-B	KEC	—	—							—			1/2"	1/2"	18"			Wall	
D05	1	Faucet w/ Spout	T&S	B-0231	KEC	—	—							—			1/2"	1/2"	18"			Wall	
D06	1	Dish Machine, High Temp	Verify	Verify	Owner	Owner To Lease	208/60	3	60.0 (Verify)	18"	Wall	Junction Box	Verify w/ Supplier	—				3/4"	18"	2" Indirect	Floor Sink	Wall	Verify w/ Supplier
D07	1	S/S Condensate Hood	Captive Aire	Custom	KEC	w/ S/S Ceiling Enclosure	—							—									
D08	1	S/S Soiled Dishtable	Fabricator	Custom	KEC	—	—							—						1 1/2", 1" ID	Floor Sink		
D09	1	Pre-Rinse w/ Add-A-Faucet	T&S	B-0133-ADF12-B	KEC	—	—							—			1/2"	1/2"	18"			Wall	
D10	1	S/S Slant Rack Shelf	Fabricator	Custom	KEC	—	—							—									
D11		Spare Number	—	—	—	—	—							—									
D12		Spare Number	—	—	—	—	—							—									
D13		Spare Number	—	—	—	—	—							—									
D14		Spare Number	—	—	—	—	—							—									
D15	2	Hand Sink w/ Faucet / Soap + Towel	Advance Tabco	7-PS-87	KEC	—	—							—			1/2"	1/2"	18"	1 1/2"	20"	Wall	
D16	1	S/S Worktable, Island	Fabricator	Custom	KEC	—	—							—									
D17	1	Ice Machine w/ Bin	Hoshizaki	IM-500SAA / B700SF	KEC	Self Contained Refrigeration	120/60	1	11.5	78"	Wall	Junction Box		—			1/2"		78"	(2) 3/4" ID	Floor Sink	Wall	Filtered Supply From # D21
D18	1	Ice Machine w/ Bin	Hoshizaki	KM1301SAH / B900SF	KEC	Self Contained Refrigeration	208/60	1	12.4	78"	Wall	Junction Box		—			1/2"		78"	(2) 3/4" ID	Floor Sink	Wall	Filtered Supply From # D21
D19	1	Refrigerator, Reach-In	True MFG.	STG1R-1S	KEC	Self Contained Refrigeration	120/60	1	4.8	78"	Wall	NEMA 5-15P Cord & Plug		—									
D20	1	Freezer, Reach-In	True MFG.	STG2F-2S	KEC	Self Contained Refrigeration	120/60	1	6.7	78"	Wall	NEMA 5-15P Cord & Plug		—									
D21	1	Central Water Filtration System	US Pure	GAC 7000SE	KEC	—	—							—			3/4"		60"			Wall	
E01	2	S/S Wall Shelf	Fabricator	Custom	KEC	—	—							—									
E02	1	S/S Two Compartment Prep Sink	Fabricator	Custom	KEC	—	—							—						(2) 1 1/2" ID	Floor Sink		
E03	1	Faucet w/ Spout	T&S	B-0231	KEC	—	—							—			1/2"	1/2"	18"			Wall	
E04	1	S/S Worktable w/ Maple Block Top	Fabricator	Custom	KEC	—	—							—									
E05	1	Food Mixer, 30 QT.	Hobart	HL400-1-STD	KEC	—	208/60	3	5.6	60"	Wall	Junction Box		—									
E06	1	Dough Sheeter	Somerset	CDR-500	KEC	—	120/60	1	15.0	48"	Wall	NEMA 5-15P Cord & Plug		—									
E07	1	S/S Worktable w/ Maple Block Top	Fabricator	Custom	KEC	—	—							—									
E08	2	Ingredient Bin	Winholt	148PIB	KEC	—	—							—									
E09	2	Ingredient Bin	Rubbermaid	FG360088WHT	KEC	—	—							—									
E10	2	S/S Wall Shelf	Fabricator	Custom	KEC	—	—							—									
E11		Spare Number	—	—	—	—	—							—									
E12		Spare Number	—	—	—	—	—							—									
E13		Spare Number	—	—	—	—	—							—									
E14		Spare Number	—	—	—	—	—							—									
E15	2	Equipment Stand w/ Pan Slides	New Age	98001	KEC	—	—							—									
E16	1	Food Mixer, 20 QT.	Hobart	HL200-1-STD	KEC	—	120/60	1	8.0	18"	Wall	NEMA 5-15P Cord & Plug		—									
E17	1	Ice Cream Machine	Carpigiani	LB1003	KEC	—	208/60	1	20.0	36"	Wall	Junction Box		—									
E18	6	Sheet Pan Rack	Metro	RD3N	KEC	—	—							—									
E19	1	Walk-In Cooler	Duracold	Custom	KEC	Part Of # E21 + E23	120/60	1	20.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
E20	1	Evaporator Coil For # E19	Duracold	Custom	KEC	Refrigeration Lines To + From # R01	120/60	1	5.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—						3/4" Indirect	Floor Sink		
E21	1	Walk-In Cooler	Duracold	Custom	KEC	Part Of #'s E19 + E23	120/60	1	20.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
E22	1	Evaporator Coil For # E21	Duracold	Custom	KEC	Refrigeration Lines To + From # R01	120/60	1	5.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—						3/4" Indirect	Floor Sink		
E23	1	Walk-In Freezer	Duracold	Custom	KEC	Part Of #'s E19 + E21	120/60	1	20.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
E24	1	Evaporator Coil For # E23	Duracold	Custom	KEC	Refrigeration Lines To + From # R01	208/60	1	12.0 (Verify)	Verify	Ceiling	Junction Box	Direct From # R01	—						3/4" Indirect	Floor Sink		
E25	19	Wire Shelving w/ Posts	Metro	NK Series	KEC	5 Tiers Of Shelving Each Unit	—							—									
F01	1	Vacuum Bagger	Minipak USA	MVS 45XP	KEC	—	120/60	1	13.0	Stub Up	Undershelf	NEMA 5-15P Cord & Plug		—									
F02	1	S/S Single Overshelf w/ Perimeter Utensil Rail	Fabricator	Custom	KEC	—	—							—									
F03	1	S/S Worktable, Island	Fabricator	Custom	KEC	—	—							—									
F04	1	Orange Juicer	Sunkist	8J	KEC	—	120/60	1	4.3			NEMA 5-15P Cord & Plug	Use At Convenience Outlet	—									
F05	1	Food Processor	Robot Coupe	R2N ULTRA	KEC	—	120/60	1	7.0			NEMA 5-15P Cord & Plug	Use At Convenience Outlet	—									
F06	2	Blender, Food Prep	Vitamix	VM0101	KEC	—	120/60	1	11.5			NEMA 5-15P Cord & Plug	Use At Convenience Outlet	—									
F07	1	S/S Worktable w/ Prep Sink, Island	Fabricator	Custom	KEC	—	—							—						1 1/2" Indirect	Floor Sink		
F08	1	Faucet w/ Spout	T&S	B-0221	KEC	—	—							—			1/2"	1/2"	Stub Up			Floor	
F09	1	Refrigerator, Reach-In	True MFG.	STG2R-2S	KEC	Self Contained Refrigeration	120/60	1	9.1	78"	Wall	NEMA 5-15P Cord & Plug		—									
F10	2	Wire Shelving w/ Posts	Metro	BR Series	KEC	5 Tiers Of Shelving Each Unit	—							—									
F11	1	Blast Chiller, Undercounter	Piper	RCM054S	KEC	Self Contained Refrigeration	208/60	1	6.7	Stub Up	Floor	NEMA 5-15P Cord & Plug		—									
F12		Spare Number	—	—	—	—	—							—									
F13		Spare Number	—	—	—	—	—							—									
F14		Spare Number	—	—	—	—	—							—									
F15	1	S/S Exhaust Hood, Type I	Avtec EcoArc	Custom	KEC	w/ ECO Azur System For # F15	120/60	1	20.0	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
F16	1	Fire Suppression System For # F15	Avtec	ANSUL R102	KEC	Avtec To Pre-Pipe Hoods	120/60	1	20.0 (24 HR Circuit)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
F17	1	Convection Oven, Double Deck	Blodgett	DFG-100-DBL	KEC	—	120/60	1	(2) 6.0	18" & 36"	Wall	NEMA 5-15P Cord & Plug	Two Connections As Shown	3/4"	110,000	24"						Wall	
F18	1	Combi Oven, Double Deck	Alto-Shaam	(2) CTP7-20G	KEC	—	120/60	1	(2) 20.0	18" & 36"	Wall	NEMA 5-20P Cord & Plug	Two Connections Required	(2) 3/4"	(2) 98,000	24" & 48"	(4) 3/4"		18" & 36"	(2) 1 1/2"	Floor Sink	Wall	(2) Filtered, (2) Non-filtered
F19	1	6 Burner Range w/ Standard Oven	Jade	JTRH-6-36	KEC	—	—							1"	245,000	24"						Wall	
F20	1	Fryer	Jade	JTFF-40-18	KEC	—	—							1"	110,000	24"						Wall	
F21	1	Smoker	Town	SM-30-L-SS-N	KEC	—	—							3/4"	60,000	24"						Wall	
F22	1	S/S Worktable w/ Hand Sink	Fabricator	Custom	KEC	w/ (1) Each Bobrick B-526 & B-8221	—							—						1 1/2" Direct	20"	Wall	
F23	1	Faucet w/ Spout	T&S	B-0325	KEC	—	—							—			1/2"	1/2"	18"			Wall	
F24	2	S/S Wall Shelf	Fabricator	Custom	KEC	—	—							—									
F25	1	S/S Two Compartment Sink	Fabricator	Custom	KEC	—	—							—						(2) 1 1/2" ID	Floor Sink		
F26	1	Faucet w/ Spout	T&S	B-0231	KEC	—	—							—			1/2"	1/2"	18"			Wall	
F27		Spare Number	—	—	—	—	—							—									
F28		Spare Number	—	—	—	—	—							—									
F29		Spare Number	—	—	—	—	—							—									
F30	2	S/S Wall Shelf	Fabricator	Custom	KEC	—	—							—									
G01	1	Hand Sink w/ Faucet / Soap + Towel	Advance Tabco	7-PS-87	KEC	—	—							—			1/2"	1/2"	18"	1 1/2" Direct	20"	Wall	
G02	1	S/S Butcher Table w/ Sink	Fabricator	Custom	KEC	—	—							—						1 1/2", 1" ID	Floor Sink		
G03	1	Faucet w/ Spout & Spray Hose	T&S	B-0175	KEC	—	—							—			1/2"	1/2"	18"			Wall	
G04	2	S/S Wall Shelf	Fabricator	Custom	KEC	—	—							—									
G05	1	Meat Grinder	Hobart	4732-BUILD-UP	KEC	—	208/60	3	15.0	48"	Wall	Junction Box		—									
G06	1	Meat Saw	Omcan	BS-IT-1524	KEC	—	120/60	1	15.0	48"	Wall	NEMA 5-15P Cord & Plug		—									
G07	1	S/S Worktable	Fabricator	Custom	KEC	—	—							—									
G08	1	Walk-In Cooler	Duracold	Custom	KEC	—	120/60	1	20.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—									
G09	1	Evaporator Coil For # G08	Duracold	Custom	KEC	Refrigeration Lines To + From # R01	120/60	1	5.0 (Verify)	Verify	Ceiling	Junction Box	Verify w/ Shop Drawings	—						3/4" Indirect	Floor Sink		
G10	3	Wire Shelving Unit w/ Posts	Metro	NK Series	KEC	5 Tiers Of Shelving Each Unit	—							—									
G11	2	S/S Meat Hanging Rail	Fabricator	Custom	KEC	—	—							—									
G12	1	S/S Mop Sink	Advance Tabco	9-OP-40	KEC	—	—							—						2" Direct	-4"	Floor	
G13	1	Service Faucet	T&S	B-0665-BSTP	KEC	—	—							—			1/2"	1/2"	36"			Wall	
G14	1	S/S Chemical Shelf w/ Mop + Broom Holder	Advance Tabco	K-245	KEC	—	—							—									
G15	1	Vacuum Bagger	MiniPak America	MVS 45XP	KEC	—	120/60	1	13.0	48"	Wall	NEMA 5-15P Cord & Plug		—									
G16	1	Refrigerator, Undercounter	True MFG.	TUC-60ADA	KEC	Self Contained Refrigeration	120/60	1	5.1	18"	Wall	NEMA 5-15P Cord & Plug		—									
R01	1	Refrigeration Rack For #'s E19, E21, E23, + G09	Cooltec	Custom	KEC	Refrig. Lines To + From E20, E22, E24, G09	208/60	3	60.0	Verify	Outdoors	Junction Box	Verify w/ Shop Drawings	—									

KITCHEN, RESTAURANT + BAR SPECIALISTS

El Cerrito, CA PH: 510-710.2694 | Burlington, VT PH: 802.503.1222

Web: http//www.krbspecialists.com

Email: info@krbspecialists.com

Architect: Weather Hill Design Associates, P.O. Box 113, Warren, VT 05674

Project Title: Philo Ridge Farm — Farm Commons Barn — --- — ---

No.	Date	Issue Notes
—	—	

Date: August 31, 2016
Project ID: R-2016-1031
Design By: AW3
Drawn By: KPR
Reviewed By: AW3
Project Manager: AW3
Drawing Title: Food Service Equipment Schedule (Basement)
Scale: N.T.S.
Sheet No.: FS-2.1

Equipment Schedule

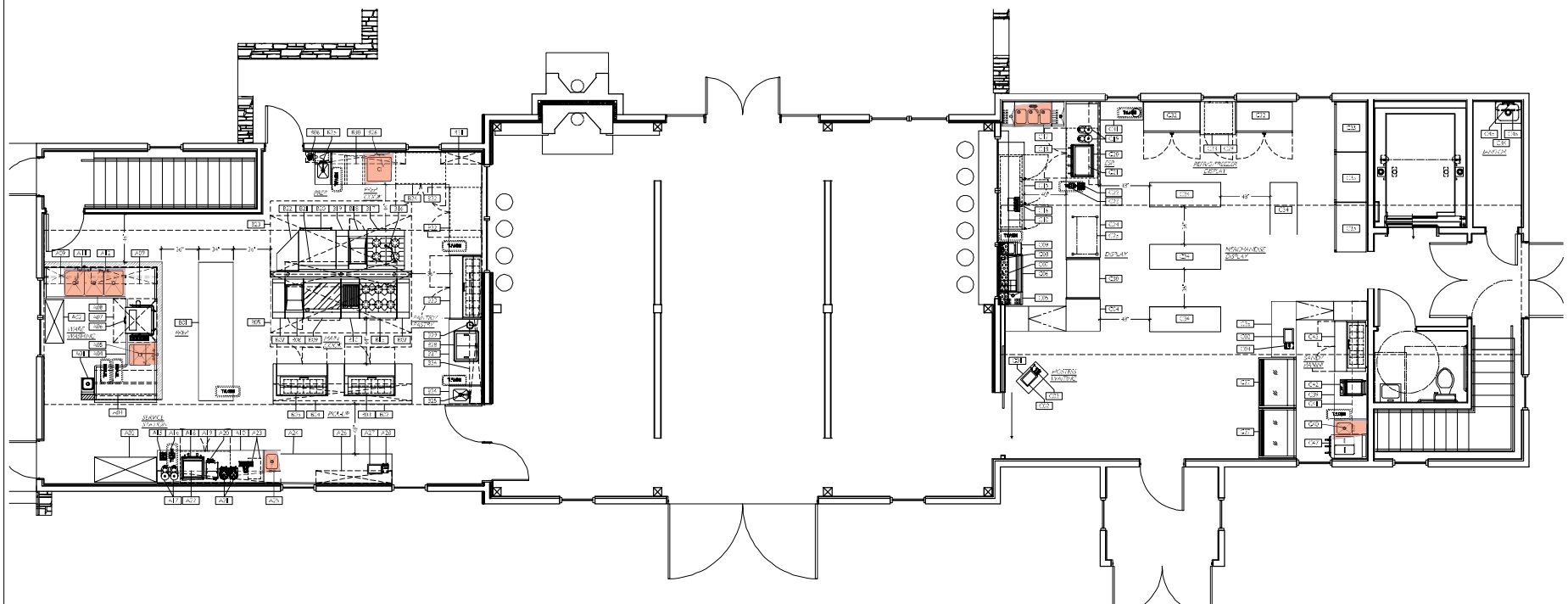
Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes
A01	1	Hand Sink w/ Faucet / Soap + Towel	Advance Tabco	7-PS-20	KEC	—
A02	2	Wire Shelving w/ Posts	Hatco	WR-Series	KLC	5 Tiers Of Shelving Each Unit
A03	1	S/S Double Sided Plant Rack Shelf	Fabricator	Custom	KLC	—
A04	1	S/S Solid Tabletop	Fabricator	Custom	KEC	—
A05	1	Pre-Rinse w/ Aqua-Faucet	T&S	B-0133-ADF-D-3	KEC	—
A06	1	Dish Machine High Temp	Verify	Verify	Owner	Owner To Lease
A07	1	S/S Condiments Insert	Avtec	Custom	KLC	w/ S/S Ceiling Insert
A08	1	S/S Clean Dish Shelf	Fabricator	Custom	KLC	—
A09	2	S/S Wall Shelf w/ Pot Rail	Fabricator	Custom	KEC	—
A10	1	S/S Service Counter w/ Hand Sink	Fabricator	Custom	KEC	w/ (1) Sach Basin - B-226 & B-2221
A11	1	Pre-Rinse w/ Aqua-Faucet	T&S	B-0133-ADF-D-3	KEC	—
A12	1	Faucet w/ Spout	T&S	B-0221	KEC	—
A13	1	Spare Number	—	—	—	—
A14	1	Spare Number	—	—	—	—
A15	1	Glass Filler	Espresso Parts	EPF6662	KEC	—
A16	1	Knock Box	Vollrath	8606448	KEC	—
A17	2	Espresso Grinder	Verify	Verify	Owner	Owner To Lease
A18	1	Espresso Machine, Compact 2 Group	Verify	Verify	Owner	Owner To Lease
A19	1	Refrigerator, Undercounter	True MFG	TUC-48-HC-D	KLC	Self Contained Refrigeration
A20	1	Coffee Brewer	Verify	Verify	Owner	Owner To Lease
A21	2	Coffee Dispenser	Verify	Verify	Owner	Owner To Lease
A22	2	S/S Wall Shelf	Fabricator	Custom	KEC	—
A23	1	Chilled / Sparkling Water Dispenser w/ Drip Tray	Cornelius	CB-4-DCM	KLC	—
A24	1	S/S Service Counter	Fabricator	Custom	KLC	—
A25	1	Faucet w/ Spout	T&S	B-0221	KEC	—
A26	2	S/S Wall Shelf	Fabricator	Custom	KEC	—
A27	1	POS Terminal	Verify	Verify	Owner	—
A28	1	POS Printer	Verify	Verify	Owner	—
B01	1	S/S Work Table, Hand	Fabricator	Custom	KLC	—
B02	1	S/S Chef's Counter	Fabricator	Custom	KEC	—
B03	2	Refrigerator, Sandwich Top	True MFG	TSSU-48-24D-2	KEC	Self Contained Refrigeration
B04	1	S/S Double Tier Overshelf	Fabricator	Custom	KEC	—
B05	1	S/S Exhaust Hood, Type I	Avtec-EchoArc	Custom	KEC	w/ ECO Aire System For #'s B05 - B23
B06	1	Fire Suppression System For #'s B05 & B23	Ansul	AHJ-5, R-102	KLC	Avtec To Provide Hoses
B07	2	Range Spreader 12"	Jade	JTPH-12	KLC	—
B08	1	Fryer	Jade	JTFF-40-18	KEC	—

Equipment Schedule

Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes
B09	1	Chiller Range w/ Standard Oven	Jade	JTFR-36-C-36	KEC	—
B10	1	Broiler Range w/ Cabinet Base	Jade	JTRB-18-B	KLC	—
B11	1	Spare Number	—	—	—	—
B12	1	Spare Number	—	—	—	—
B13	1	Spare Number	—	—	—	—
B14	1	Spare Number	—	—	—	—
B15	1	6 Burner Range w/ Standard Oven	Jade	TR-6-C-36	KLC	—
B16	1	Pot Filler Faucet	T&S	B-0312	KLC	—
B17	1	4 Burner Range w/ Standard Oven	Jade	TR-4-C-38	KEC	—
B18	1	Fryer	Jade	JTFF-40-18	KEC	—
B19	1	Range Spreader 12"	Jade	JTPH-12	KEC	—
B20	1	Convection Oven w/ Worktop	Jade	JTRB-36-WT-36C	KEC	—
B21	1	S/S Single Tier Table Shelf Plate Shelf	Fabricator	Custom	KLC	—
B22	1	S/S Wall Counter	Fabricator	Custom	KLC	—
B23	1	S/S Exhaust Hood, Type I	Avtec-EcoAir	Custom	KEC	w/ Wall Lining / Ceiling Sidebaxes
B24	1	S/S Work Counter w/ Prep & Hand Sink	Fabricator	Custom	KEC	w/ (2) Sach Basins - B-226 & B-2221
B25	2	Faucet w/ Spout	T&S	B-0235	KEC	—
B26	1	Faucet w/ Spout	T&S	B-0221	KLC	—
B27	1	S/S Work Counter w/ Hand Sink	Fabricator	Custom	KLC	—
B28	1	Ice Cream Freezer, Dipping	Adpi / Meiko	WDF-1	KEC	—
B29	1	Dispenser w/ Faucet	Bunn	D-3-1	KEC	—
B30	2	S/S Wall Shelf Bridgeline	Fabricator	Custom	KEC	w/ LED Lighting Below Lower Shelf
B31	2	S/S Wall Shelf Bridgeline	Fabricator	Custom	KLC	w/ LED Lighting Below Lower Shelf
B32	2	Refrigerator, Undercounter	True MFG	TUC-24-HC-D	KLC	Self Contained Refrigeration
B33	1	Refrigerator, Sandwich Top	True MFG	TSS-60-24-D-2G	KLC	Self Contained
B34	2	S/S Wall Shelf Bridgeline	Fabricator	Custom	KEC	w/ LED Lighting Below Lower Shelf
C01	1	Hostess Stand	Verify	Custom	GC / MG	—
C02	2	POS Terminal	Verify	Verify	Owner	—
C03	2	POS Printer	Verify	Verify	Owner	—
C04	1	Millwork Cafe Side Counter w/ Hinge Gate	Verify	Custom	GC / MG	—
C05	1	Dishtowels	Perlick	TSD12	KEC	—
C06	1	Ice Bin w/ Speed Rail	Perlick	TS34SC / SR-836	KEC	—
C07	1	S/S Pour Rail	Fabricator	Custom	KEC	—
C08	1	Glass Filler	Microwalk	GF-1-SH	KLC	KLC Installs w/ # C07
C09	1	Hand Sink w/ Faucet / Soap + Towel	Perlick	TS1P-SN	KLC	—
C10	1	Millwork Bar Low Wall + Counter Top	Verify	Custom	GC / MG	—

Equipment Schedule

Item #	QTY	Description	Manufacturer	Model	Furnished By	Notes
C11	1	Spare Number	—	—	—	—
C12	1	Spare Number	—	—	—	—
C13	1	Spare Number	—	—	—	—
C14	1	Spare Number	—	—	—	—
C15	1	Refrigerator, Back Bar	Perlick	83SB-4	KEC	Self Contained Refrigeration
C16	1	Beer Tower w/ 24" Tray	Perlick	69524-TT / 5020	KEC	—
C17	1	Three Compartment Sink w/ Faucet	Perlick	3S3N-FC	KLC	—
C18	1	Refrigerator, Undercounter	True MFG	TUC-48-HC-D	KLC	Self Contained Refrigeration
C19	2	Espresso Grinder	Verify	Verify	Owner	Owner To Lease
C20	1	Espresso Machine, 2 Group	Verify	Verify	Owner	Owner To Lease
C21	1	Tapered Pass Shelf	Verify	Custom	GC / MG	—
C22	1	Glass Filler	Espresso Parts	EPF6662	KEC	—
C23	1	Knock Box	Vollrath	8606448	KLC	—
C24	1	Millwork Cafe Front Counter	Verify	Custom	GC / MG	—
C25	1	Glass Dry Pastry Display	Verify	Custom	GC / MG	—
C26	1	Spare Number	—	—	—	—
C27	1	Spare Number	—	—	—	—
C28	1	Spare Number	—	—	—	—
C29	1	Millwork Counter	Verify	Custom	GC / MG	—
C30	1	Refrigerator, Pastry Display, Case	Structural Concepts	HR53SS-IR	KEC	—
C31	1	Millwork Condiment Counter	Verify	Custom	GC / MG	—
C32	2	Refrigerator, Merchandiser	True MFG	GDM-49-SL-HC-LD	KEC	Self Contained Refrigeration
C33	1	Freezer, Merchandiser	Continental	UC-72-GSD	KLC	Self Contained Refrigeration
C34	4	Merchandising Display Shelving	Verify	Verify	GC	—
C35	3	Refrigerator, Open Air Merchandiser	True MFG	TAC-48-D	KEC	Self Contained Refrigeration
C36	1	Mirror Deli Front, 4 Side Counters w/ Hinge Gate	Fabricator	Custom	GC / MG	—
C37	2	Refrigerator, Deli Case	RPI	SCBD48R	KEC	Self Contained Refrigeration
C38	1	Spare Number	—	—	—	—
C39	1	S/S Deli Prep Work Counter w/ Hand Sink	Fabricator	Custom	KEC	w/ (1) Sach Basin - B-226 & B-2221
C40	1	Faucet w/ Spout	T&S	B-0221	KEC	—
C41	1	Millwork Display Shelving	Verify	Custom	GC / MG	—
C42	1	Sandwich Press	Star	CM14HS	KEC	—
C43	1	Refrigerator, Sandwich Top	True MFG	TSSU-48-24D-2	KEC	Self Contained Refrigeration
C44	1	S/S Prep Sink	Advance Tabco	9-2-54-24	KLC	—
C45	1	Soiled Dishes	185	R-266A-SSIF	KLC	—
C46	1	S/S Chemical Shelf w/ Mop + Broom Holder	Advance Tabco	9-2-36	KEC	—
C47	1	Soft Serve Machine	Carpigiani	193 PFA	KEC	Self Contained Refrigeration



KITCHEN, RESTAURANT + BAR SPECIALISTS
Burlington, VT
Ph: 802.863.1222
Web: http://www.kitchenbarspecialists.com
Email: info@kitchenbarspecialists.com

Client
Weather Hill Design Associates
P.O. Box 113
Warren, VT 05674

Project Title:
Philo Ridge Farm
Farm Commons Barn

No.	Date	Issue Notes
1	1	
1	1	

Date: August 31, 2016
Project #: R-2016-1031
Drawn by: AW3
Checked by: KPR
Reviewed by: AW3
Project Manager: AW3
Drawing Title: Food Service Equipment Plan – Partial Schedule (Ground Floor)
Scale: 1/4" = 1'-0"
Dwg. #: FS-1.0

Philo Ridge Farm Well Analysis
New Production Well
Storage Requirements

Instantaneous Peak Yield

10	GPM - Well Driller's Blow Yield estimate
No	Is this a qualified Test conforming to 11.8.2.2 of the WSR?
5	GPM - Instantaneous Peak Yield (Long Term yield)
0	Number of Residential Units
37	GPM - Estimated Instantaneous Peak Demand
490	GPD - Average Day Demand (Design Flow)
0.68	GPM - Maximum Day Demand (ADD/720)
No	Is 2/3's of the Maximum Day Demand greater than the Long Term Yield?
NA	If Yes, then Storage (S) is equal to the Average Day Demand = S (Gallons)
Yes	Does the Long Term Yield exceed the Maximum Day Demand?
270	If, yes, then Storage = lessor of 55% of Average Day Demand = S (Gallons)
	or
Yes	Does Long Term Yield Exceed the Maximum Day Demand
	If, yes, then Storage = The following equation S = D(1-Y/P)
490	= D (Project Average Day Demand (gallons))
37	= P (Project Instantaneous Peak Demand, GPM)
5	= Y (Water Source Yield, GPM)
424	= S (Gallons)
270	**Min. Required Storage (Gallons)**

Casing Storage

800	Depth of Well (FT)
20	Static Water Level (FT)
	DD = Predicted Draw-down (FT)
126.2	DD = SE + (TAH ((MDD/Y))
20	SE = Depth to Static water Level (FT)
780	TAH = Total Available Head (well Depth - Minus Static level)
0.68	MDD = Maximum Day Demand (GPM)
5	Y = Long Term Yield (GPM)
20	Depth of Well above bottom of Well (FT)
770	Lowest Pump Installation Depth (FT)
643.8	Available Storage (Pump Elev - DD)(VLF)
6	Diameter of Well (Inches)
0.196	Volume of water per VLF (CF)
1.47	Volume of water per VLF (gal)
946	**Available Storage Volume (Gal)**
Yes	Is well Casing Storage > Storage Requirement?
0	Gallons of Supplemental Pressure Storage to be Provided

VERMONT OFFICIAL STATE WEBSITE

AGENCY OF NATURAL RESOURCES

Department of Environmental Conservation

Well Completion Report Searchable Database

Home

Return

Date Well Was Completed:	04-03-2017
Date Report Received:	05-23-2017
Well Driller License Number:	222 = Robert Frost , Vermont Well and Pump
Well Report Number:	33840
Well Number/Tag Number:	33840
Comments:	hydrofractured
Town:	Charlotte
Map Cell:	
Tax Map:	
E-911 Address:	2688 Mt. Philo Rd
Sub Division:	
Lot Number:	
Owner's First Name:	
Owner's Last Name:	Philo Ridge LLC
Purchaser's First Name:	
Purchaser's Last Name:	
Well Use Code:	01 = Domestic
Reason for Well Code:	1 = New Supply
Drilling Equipment Code:	
Total Depth of Well (in feet):	820.00
Yield (in GPM):	10.00
Yield Test Tested For (in hours):	1.00
Static Water Level (in feet):	20.00
Well Is Overflowing:	N
Date Measured:	
Depth To Bedrock (in feet):	140
Total Casing Length (in feet):	150.00
Casing Diameter (in inches):	8.00
Casing Length Below Land Surface (in feet):	0.00
Casing Length Exposed (in feet):	24.00
Casing Material:	1 = Steel
Casing Weight (in lbs/foot):	29.00
Casing Finish Code:	
Length of Liner used (in feet):	
Liner Diameter (in inches):	
Liner Material:	
Liner Weight (in lbs/foot):	
Liner Type:	
Grout Type:	3
Seal Type:	
Diameter Drilled In Bedrock (in inches):	0.00
Depth Drilled In Bedrock (in feet):	0.00
Screen Make and Type:	
Screen Material:	
Screen Length (in feet):	0.00
Screen Diameter (in inches):	
Screen Slot Size (in inches):	
Depth to top of Screen below land surface (in feet):	
Gravel Size or Type:	

Method of Sealing Casing Code:	1 = Drive shoe only
Yield Test Method Code:	
Well Development Code:	
Not Steel Casing:	N
Has Water Been Analyzed	N
Well Has Screen:	N
AW Partial:	N
Unique GIS Name:	
Latitude:	44.31720
Longitude:	-73.22401
Location Determination Method:	14 = GPS location
Well Type:	Bedrock
Depth To Liner Top (in feet):	
HydroFractured:	N
Hydro Fractured Resulting Flow (GPM):	
Well Location Submitted As A Dot On A Map:	N
Abandoned Per Water Supply Rule:	N
Date Of Abandonment:	
Reason For Abandonment:	
Well Driller Supervising Abandonment:	
Date Of Deepening or Hydrofracture:	
Well Driller Deepened/Fractured:	
Provided VDH Info To Owner:	Y
Signed Form:	Y
RecordStatus:	A
UOE:	Heather Campbell
DOE:	9/15/2017 11:11:00 AM
UOC:	
DOC:	
WellReportID:	116612

	Starting Depth	Ending Depth	Water Bearing	Lithology Code	Code Description	Lithology Description
View	0.00	15.00	0	C	Clay	brown
View	15.00	130.00	0	H	Hardpan	w/till
View	130.00	140.00	0	G	Gravel	
View	140.00	230.00	0	R	Rock, bedrock, ledge, etc.	
View	230.00	710.00	0	R	Rock, bedrock, ledge, etc.	
View	710.00	820.00	0	R	Rock, bedrock, ledge, etc.	

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