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To be completed by DPW only



COUNTY OF LOS ANGELES
DEPARTMENT OF PUBLIC WORKS
Environmental Programs Division
900 S. Fremont Avenue
Alhambra, CA 91803-1331
Telephone: (626) 458-3517 Fax: (626) 458-3569

File	
Application No.	
Permit	
Area	Jurisdiction
Thomas Guide Pg	

AP42
NP

APPLICATION FOR INDUSTRIAL WASTE DISPOSAL PERMIT

Check One: New permit Permit Revision Change of Ownership (Effective Date _____) Non-use permit

PERMITTEE (OPERATOR) SEQUOIA FOODS LLC Tel. _____
(Legal Company Name) Corporation LLC Partnership Individual

LOCATION ADDRESS 12923 S. BUDLONGA AVE GARDENA CA 90247 Fax 310-515-9159
Street City State Zip

MAILING ADDRESS _____
Street City State Zip

TYPE OF INDUSTRY CATERING (General Description) _____ (Federal SIC No.)

PROPERTY OWNER/ADDRESS LAY CHOY

ASSESSORS PARCEL IDENTIFICATION: Map Book _____ Page _____ Parcel # _____ (From tax bill)

NUMBER OF EMPLOYEES (Full Time) 3 (Part Time) 3 Lot Size (SQ. FT.) 4000

GENERAL DESCRIPTION - Describe for each disposal method. Multiple disposal methods may require separate permits. Attach additional sheets if necessary. A minimum of four sets of engineered plans are required.

Method of disposal: Public sewer, Private underground disposal system, Surface waters, stream or storm drain,
 Haul to legal disposal point, Other (describe) _____

Subject to SUSMP approval Yes No If yes, approved QPM (cfs) _____

Raw materials used (attach MSDs where appropriate) VARIOUS FOOD INGREDIENTS

Products produced Food

Wastewater producing operations DISHWASHING

Constituents of waste discharge _____

Hours of plant operation 10 am to 6 pm Days per week (Check days) M T W Th F Sa Su

Average daily wastewater flow rate (gal. per day) _____ Time of discharge _____ to _____

Estimated five-minute peak wastewater flow rate (gal. per min.) _____ Days per week M T W Th F Sa Su

Indicate any daily, monthly, and seasonal variation, if any: _____

As a condition of the issuance of the permit herein applied for, the applicant agrees to submit additional information as may be required by the Director of Public Works. Permits may be subject to additional conditions and limitations. An inspection fee may be required upon permit issuance.

PERSON RESPONSIBLE FOR WASTE DISCHARGE:

I AFFIRM THAT ALL INFORMATION FURNISHED IS TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE.

NAME (Please print) FARRAH KHAN TITLE OWNER

SIGNATURE _____ DATE 5/4/10

TELEPHONE 323-428-3411

RETURN THIS APPLICATION, REQUIRED PLANS, SUPPORTING INFORMATION AND AN APPLICATION/PLAN REVIEW FEE OF \$ <u>1360.00</u> PAYABLE TO:	COUNTY OF LOS ANGELES DEPT. OF PUBLIC WORKS ENVIRONMENTAL PROGRAMS DIVISION 900 South Fremont Ave., Alhambra, California 91803-1331
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880.220A

**CERTIFICATION OF COMPLIANCE WITH
LOS ANGELES COUNTY LOBBYIST ORDINANCE**


This is to certify that I, as permit applicant, for the project located at _____		CA
LOCATION ADDRESS		
am familiar with the requirements of Los Angeles County Code Chapter 2.160 et seq., (relating to the Los Angeles County Lobbyist Ordinance) and that all persons acting on behalf of myself have complied and will continue to comply therewith through the application process.		
_____ APPLICANT (PRINT NAME)	_____ APPLICANT SIGNATURE	
_____ COMPANY NAME (If employed by an entity/agency)	_____ DATE	

**INFORMATION REGARDING
LOS ANGELES COUNTY CODE CHAPTER 2.160**

The purpose of this handout is to provide a simplified explanation of Los Angeles County Code Chapter 2.160 so that individuals may become familiar with the County's Lobbyist Policy. This document is only intended to be used as a supplement to the County Ordinance.

- Q. What is the purpose of the County Lobbyist Ordinance?
- A. Prior to August 28, 1992, the County did not regulate the activities of persons who lobby county officials. The Ordinance does not prohibit lobbying activities, but instead seeks to define a County Lobbyist and requires such individuals to register as such with the Board of Supervisors.
- Q. Who does this Ordinance apply to?
- A. This Ordinance applies to all persons applying for permits, licenses, contracts, franchises or grants from the County.
- Q. What does this Ordinance require?
- A. This Ordinance requires County Lobbyists to register with the Executive Officer of the Board of Supervisors. The initial registration must be filed within 20 days of first becoming a County Lobbyist. Renewals are to be filed within 20 days of the end of each calendar quarter. All applicants for a County permit, license, franchise or grant must certify that they are familiar with the requirements of Los Angeles County Code Chapter 2.160
- Q. What constitutes a "County Lobbyist"?
- A. County Lobbyist means any individual who is employed, contracts or otherwise receives compensation for influencing official action.
- Q. What defines influencing "official action"?
- A. Official action means the drafting, introduction, consideration, modification, enactment or defeat of any County Ordinance or Board of Supervisors motion or resolution, or the granting or denial of any County contract, permit, grant or license.
- Q. Where can I find more information regarding this Ordinance?
- A. A complete copy of the Ordinance is available for public review at all public counters in the Department of Public Works. Further information can be obtained by contacting:

Executive Office of the Board of Supervisors
500 West Temple Street
Los Angeles, CA 90012
(213) 974-1043

	<h2 style="margin: 0;">MI-G-AD</h2> <h3 style="margin: 0;">AUTOMATIC RECOVERY GREASE INTERCEPTOR</h3>
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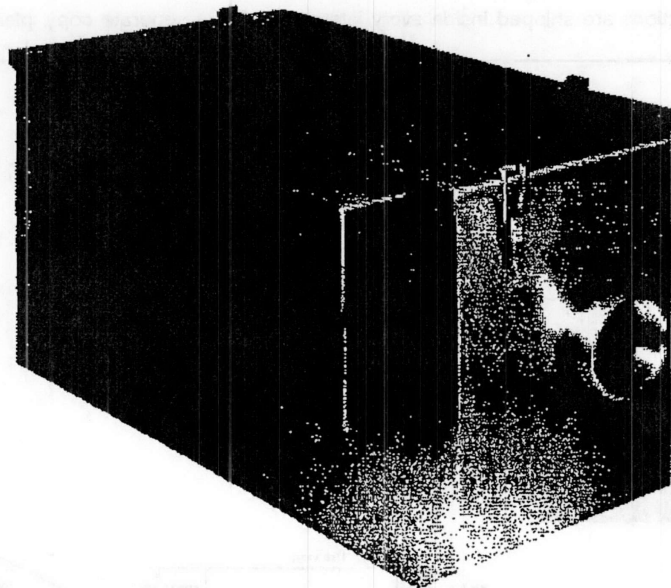
Internet address: www.mifab.com

Toll Free: 1-800-465-2736

Canada Toll Free: 1-800-387-3880

SPECIFICATION: MIFAB® Series MI-G-AD _____ with flow rate of _____ and grease holding capacity of _____ automatic recovery grease interceptor with removable internal basket strainer. Construction to be 16 gauge type 304 stainless steel heli-arc welded and polished to a #4 finish. Lid fastened down with stainless steel latches and catches welded in place. Built to NSF Standard #2 with affixed seal. Interceptor to include an electric draw-off valve and electronic sensors to control it and an audible alarm with visible lights. The interceptor shall be thermostatically controlled, maintaining the liquid within the device at an average 120 degrees to prevent the grease/oil from congealing. Interceptor complete with all components required for a quick start up and is prewired to U.L. standards. The heating element, thermostat, and electrical connections shall be enclosed in a type 304 stainless steel housing box equipped with a gasketed removable stainless steel cover. Interceptor will include an external vented flow control fitting for installation between the inlet and fixtures that it serves and a collection box for the recovered grease/oils, 120 Volts, 20 Amps is the power required. Interceptor must be hard wired in the field.

Plumbing and Drainage
Mechanical Section



Metric equivalents see chart below. (Dimension) Denotes Millimetres

Models MI-G-AD-4,5,6,7 are certified to the P.D.I. standard G-101 and I.A.P.M.O. standard PS-13-89. Interceptor is available in right to left or left to right flow. The direction of flow determines on which side of the body the electronic control panel is mounted. Customer must advise direction of flow. Connections are No-hub.

MODEL NO.	U.S. GPM	CAPACITY LBS.	A	B	C	D	E	F
MI-G-AD-4	20	40	24" (600)	19" (475)	6.5" (163)	10" (250)	16.5" (413)	3" (75)
MI-G-AD-5	25	50	30" (750)	19" (475)	6.5" (163)	10" (250)	16.5" (413)	3" (75)
MI-G-AD-6	35	70	36" (900)	19" (475)	6.5" (163)	10" (250)	16.5" (413)	3" (75)
MI-G-AD-7	50	100	48" (1200)	19" (475)	8" (200)	13" (325)	21" (525)	4" (100)

Note: Add 8" (200) to the "A" dimension to obtain the overall length of the interceptor (which allows for draw-off valve and connections).

OPTIONAL VARIATIONS:

- External basket strainer box
- Left to right flow

suffix -EB
suffix -L-R

Right to left flow

suffix -R-L



MI-G-AD

**AUTOMATIC RECOVERY
GREASE INTERCEPTOR**

Internet address: www.mifab.com

Toll Free: 1-800-465-2736

Canada Toll Free: 1-800-387-3880

Function and Operation

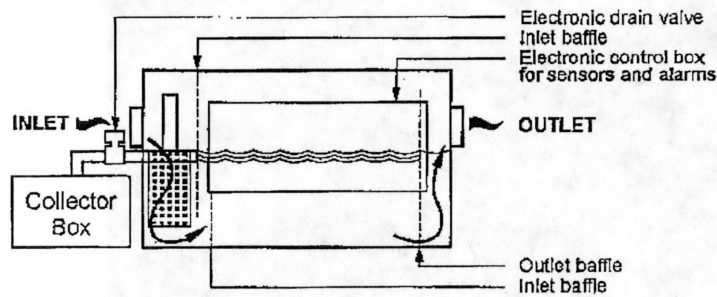
Water enters the interceptor and is forced down by the inlet baffle. The grease separates as it passes through the perforated inlet basket. The separated grease rises to the surface and is held by the outlet baffle. As grease accumulates in the retention area, the sensor will allow the opening of the draw-off valve. A thermostat maintains a constant temperature (approximately 120 degrees) to prevent the grease/oil from congealing. Grease will flow out to the collector box for recycling. If there is any change in the water level in the cabinet, the sensor will immediately stop the cleaning process, closing the draw-off valve, preventing the removal of water to the collector box.

After the cleaning cycle has been on for 10 minutes, an audible alarm will sound, until the reset button is pushed, to remind people to empty the collector box. If the grease should build up beyond the first sensor because of draw-off failure, a second alarm and light will turn on, alerting the operator to check the manual for troubleshooting. This will happen at about 30% grease capacity, preventing the possibility of grease overloading the interceptor before service can be performed.

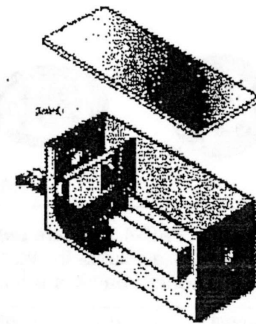
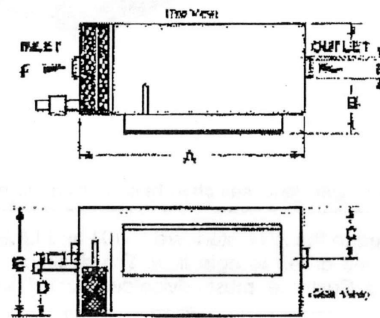
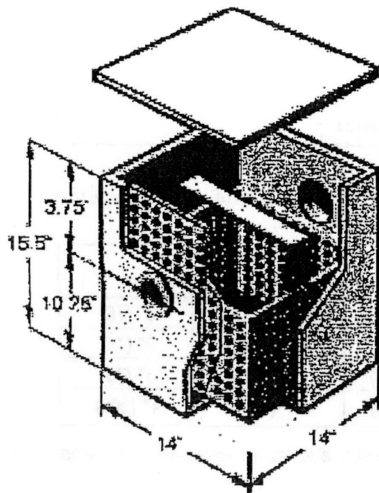
The interceptor should be left on all of the time to allow the sensor to control the removal of grease from the interceptor.

Installation and maintenance instructions are shipped inside every interceptor. For a separate copy, please contact your nearest MIFAB® representative.

Plumbing and Drainage
Mechanical Section



INTERNAL BASKET



ROUGH IN DIMENSIONS

EXTERNAL BASKET BOX (Optional)

Note: Interceptor must be used with an external, vented flow control fitting properly sized for static head pressure to meet the P.D.I. G-101 standard and I.A.P.M.O. standard PS-13-89.

12923 S Budlong Ave
Gardena, CA 90247

OWNER

Sequoia foods LLC.

DBA:
Gourmet Grill Masters
Zaiqa Kitchens

contact:
Farrah Khan
323.428.3611

PRODUCTION



2275 TORRANCE BLVD. STE. 202
TORRANCE, CA 90501
TEL: 310.782.7551
FAX: 310.782.7108

NOTES

REVISIONS

3/06/10 health departments

SHEET TITLE

SITE PLAN



DATE

March 16, 2010

DRAWN BY

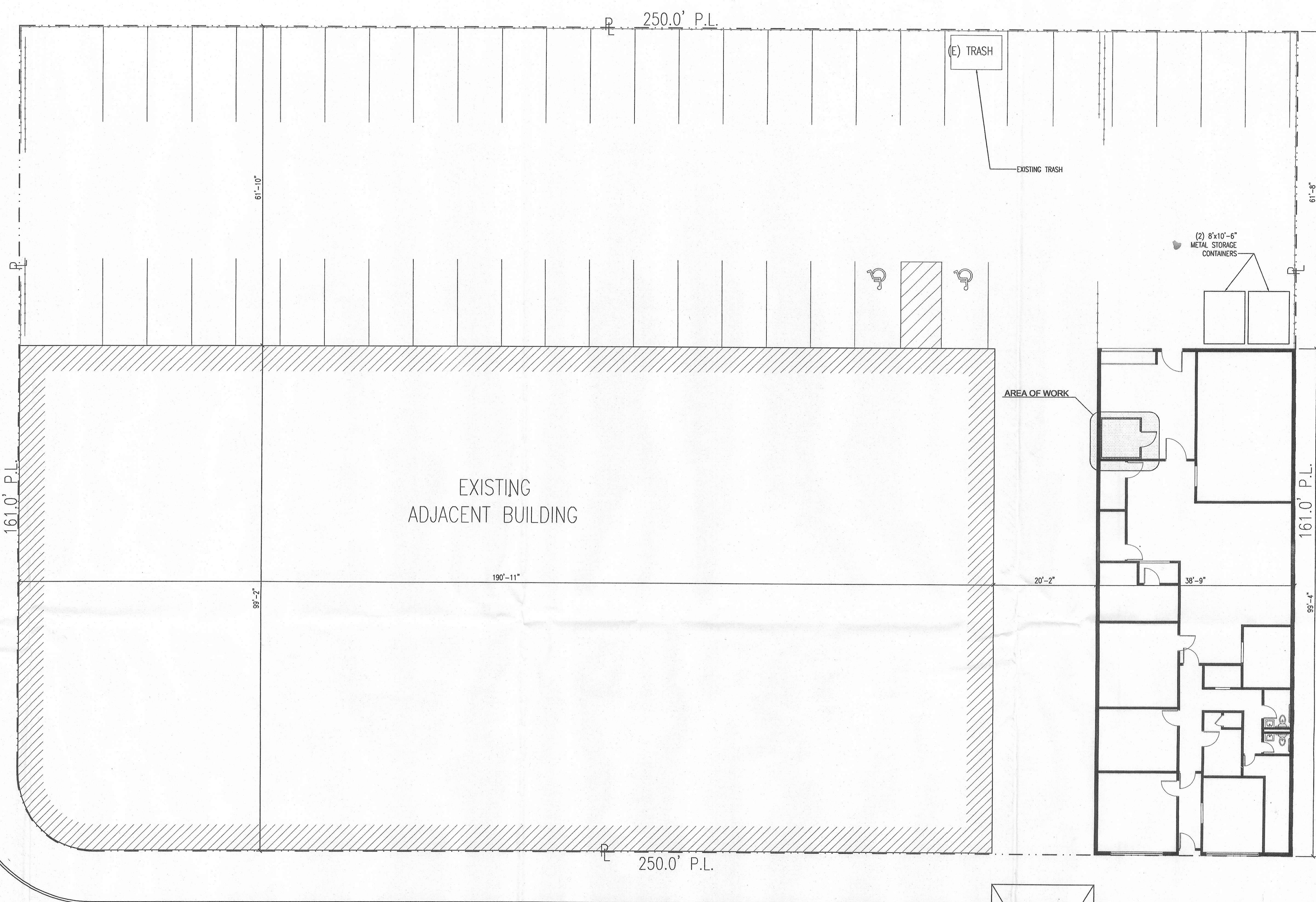
E. H.

SCALE

As Noted

DRAWING #

A1.0

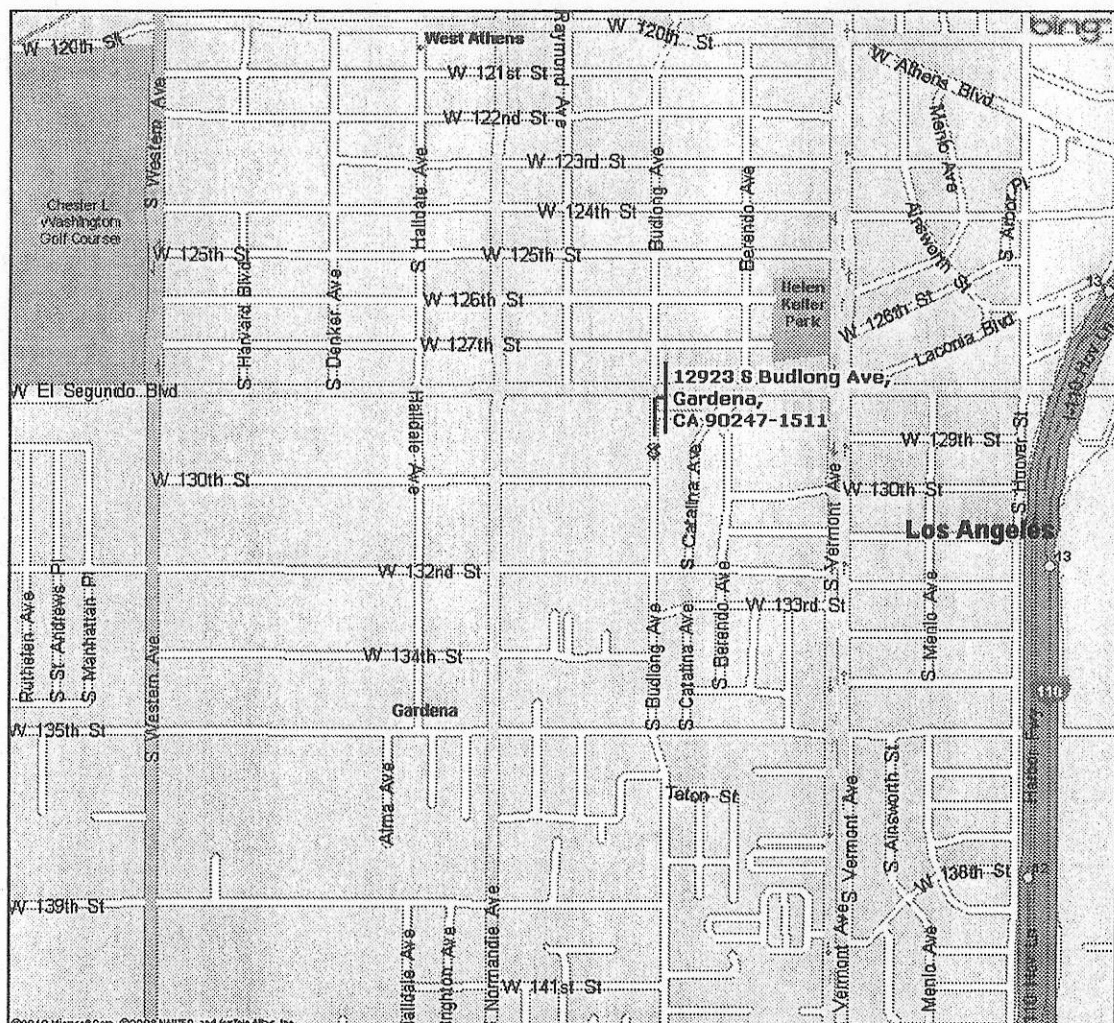
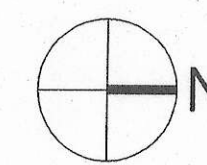


BUDLONG

SCOPE OF WORK

INSTALL NEW WALK-IN-FREEZER PER MANUFACTURE SPECS.

1 SITE PLAN
SCALE: 3/32=1'-0"



2 VICINITY MAP
N.T.S.

CITY OF LOS ANGELES
FIRE DEPARTMENT
FIRE PREVENTION DIVISION
APPROVED
By: [Signature] Date: 4-23-10
FIRE PREVENTION ENGINEER
 Subject to field inspection approval
 Subject to conditions of plans
 Subject to compliance with correction sheet requirements
The stamping of the plan and specifications SHALL NOT be held to permit or to be an approval of the violation of any provisions of any County/City Ordinance or State Law.

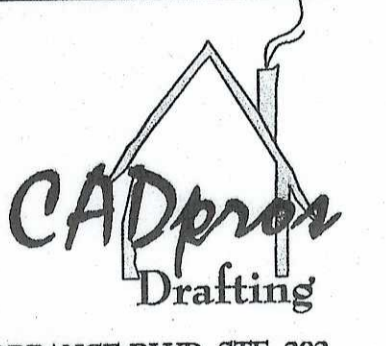
12923 S Budding Ave
Gardena, CA 90247

OWNER
Sequoia foods LLC.

DBA:
Gourmet Grill Masters
Zaiqa Kitchens

contact:
Farrah Khan
323.428.3611

PRODUCTION



2275 TORRANCE BLVD. STE. 202
TORRANCE, CA 90501
TEL: 310.782.7551
FAX: 310.782.7108

NOTES

REVISIONS

3/06/10	health departments

SHEET TITLE
FLOOR PLAN



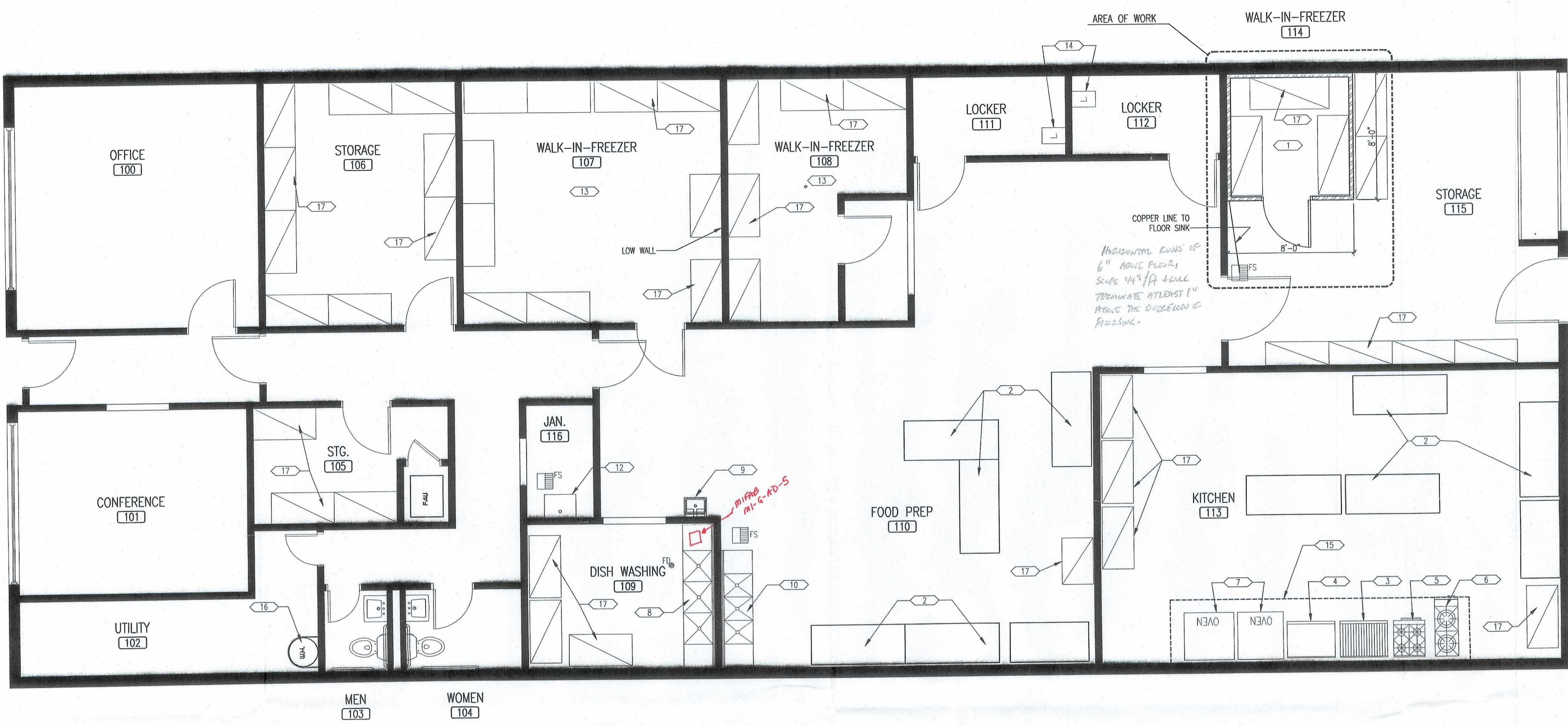
DATE
March 16, 2010

DRAWN BY
E. H.

SCALE
As Noted

DRAWING #

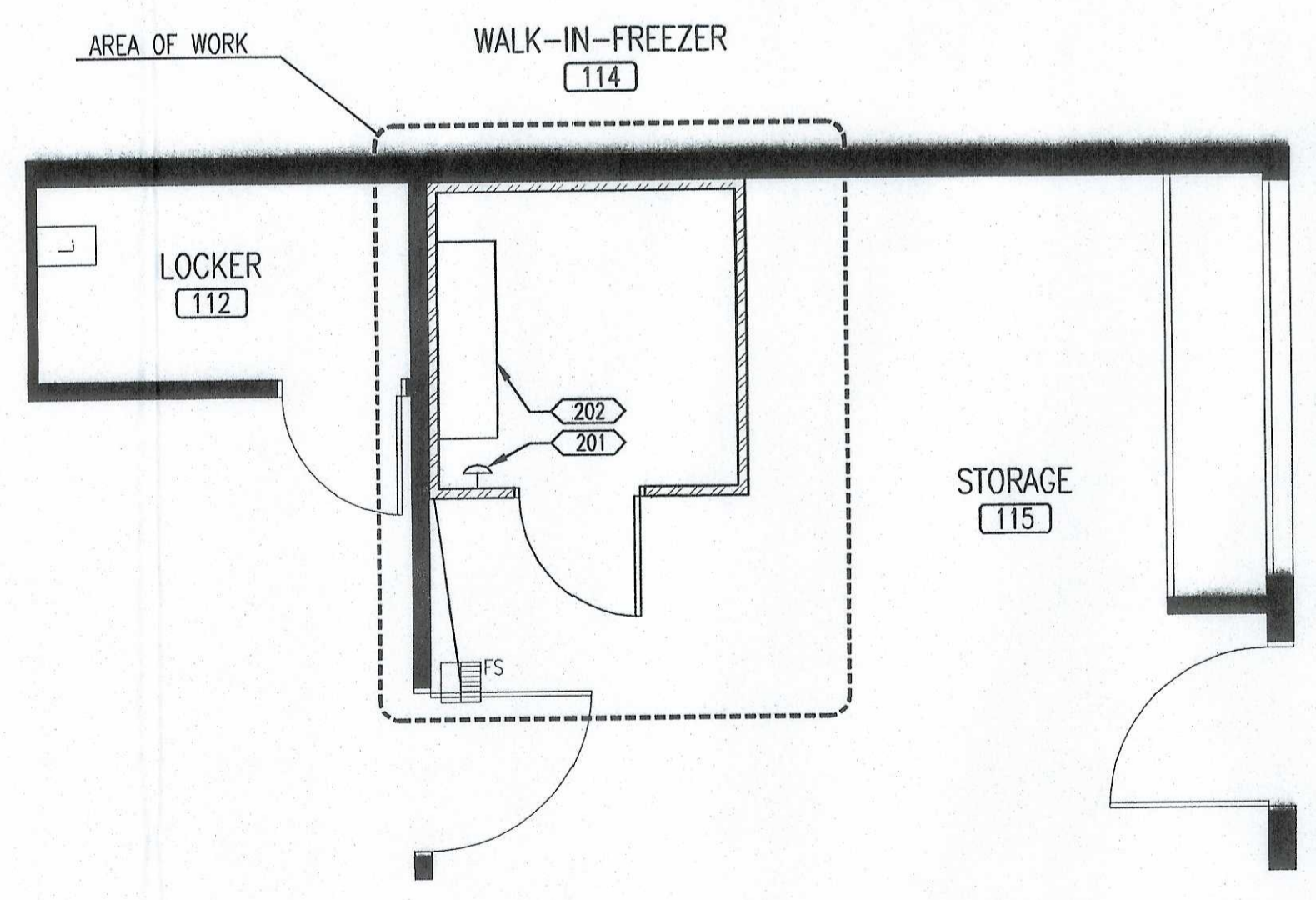
A-2



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

ANY CHANGES TO APPROVED PLAN
MUST BE BROUGHT TO YOUR PLAN
CHECKERS ATTENTION.

inspection and
to beginning
AT LEAST
PRIOR notice



PARTIAL REFLECTED PLAN
SCALE: 1/4" = 1'-0"

- CEILING KEYNOTES**
- 201 LIGHT PER MANUFACTURE
 - 202 COOLING FANS PER MANUFACTURE

FINISH SCHEDULE

ROOM	FLOOR	BASE 6" high	CEILING	WALL
114	GALV. STEEL	3/8" GALV. STEEL	GALV. STEEL	GALV. STEEL

- NOTES:**
- ALL FINISHES IN NEW WALK-IN-FREEZER TO BE PER MANUFACTURE "KOLPAK"
 - ALL EXISTING FINISHED TO REMAIN AS IS

- EQUIPMENT SCHEDULE**
- 1 NEW 8'x8' WALK IN FREEZER, MANUF: KOLPAK, MODEL: PR199-LO
 - 2 EXISTING 72"x30" STAINLESS STEEL TABLE
 - 3 EXISTING 36" GRILL
 - 4 EXISTING 36" GRIDDLE
 - 5 EXISTING 24" CHAR-BROILER
 - 6 EXISTING 18" 2 BURNER RANGE
 - 7 EXISTING OVEN
 - 8 EXISTING 3 COMPARTMENT SINK
 - 9 EXISTING HAND WASH SINK
 - 10 EXISTING FOOD PREP. SINK
 - 11 EXISTING STORAGE SHELVES
 - 12 EXISTING MOP SINK
 - 13 EXISTING WALK IN FREEZER
 - 14 EXISTING 5 TIER METAL LOCKERS
 - 15 EXISTING HOOD
 - 16 EXISTING WATER HEATER
 - 17 S.S. STORAGE SHELVES

- LEGEND**
- FS FLOOR SINK
 - FD FLOOR DRAIN

- PARTITION LEGEND**
- EXISTING WALLS TO REMAIN
 - NEW WALK-IN-FREEZER WALLS.
4" THICK 26GA GALVANIZED STEEL WALLS WITH URETHANE INSULATION PER "KOLPAK"

COUNTY OF LOS ANGELES
DEPARTMENT OF PUBLIC WORKS
ENVIRONMENTAL PROGRAMS DIVISION
CLEARANCE
FOR INDUSTRIAL WASTES

Facilities for the collection and disposal of liquid industrial wastes including any floor drains, floor sinks, and interceptors or other pretreatment facilities shall be installed as shown on this plan with the traps, vents, or other appurtenances required by the Plumbing Code. No additions or alterations of these facilities shall be made without the written permission of the Department of Public Works. This clearance does not permit or approve the violations of the provisions of any ordinance or statute.

By: *[Signature]* Date: 7/8/10
ENVIRONMENTAL PROGRAMS DIVISION

SUBJECT TO CORRECTIONS IN RED

24 w/contingency
to be used as
under the scope of work!
ANGELES DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH
PLAN CHECK PROGRAM
CONSTRUCTION/EQUIPMENT INSTALLATION IS
PERMITTED EXCEPT AS NOTED BELOW FOR:
1703
TYPE OF FOOD ESTABLISHMENT
DOES NOT VIOLATION OF ANY
W. ORDINANCE OR REGULATION
12/31/10 BY: *[Signature]*
DATE L.A. COUNTY HEALTH OFFICE
CORRECTION SHEET (ATTACHED) 3/23/10