



Township Archives
Township of Brick, NJ
401 Chambers Bridge Rd, Brick, NJ 08723

***This File Contains Personal Identifiable
Information of Private Citizen(s).***

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- Social Security Numbers
- Drivers' License Numbers
- Unlisted Phone Numbers
- Credit Card Numbers
- Bank Account Numbers and Balances

For further information, consult with the Township Clerk, Township Archivist or Township Attorney prior to release.

A handwritten signature in black ink, appearing to read "Bryan J. Dickerson".

Bryan J. Dickerson, CA, CMR
Township Archivist

Issued: 8 January 2020

Applicant Completes: Sections I, II, III (optional), IV, VI, and VII

C20-00389

V. FEE SUMMARY (for office use only)		Update	Update
1. Building	\$		
2. Electrical			
3. Plumbing			
4. Fire Protection			
5. Elevator Devices			
6. Subtotal			
7. Less 20% for State Plan Review	\$		
8. Subtotal	\$		
9. State Permit Surcharge Fee			
10. Subtotal	\$		
11. Cert. of Occupancy			
12. Other			
13. TOTAL	\$		

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL (*primary use*)

1. State Specific Use:

2. Use Group, Proposed: _____

3. Change in Use Group, Indicate Present:

4. No. of dwelling units: Total Units Income-restricted

Gained, Sale	_____	_____
Gained, Rental	_____	_____
Lost, Sale	_____	_____
Lost, Rental	_____	_____

B. NON-RESIDENTIAL (*primary use*)

1. State Specific Use:

2. Use Group, Proposed: _____

3. Change in Use Group, Indicate Present:

C. MIXED USE -List secondary use(s): _____

D. Construct. Classification: Present _____

Proposed _____

III. PLAN REVIEW (optional)		IV. DOES OR WILL YOUR BUILDING CONTAIN ANY OF THE FOLLOWING?			Proposed _____																	
DO YOU WANT: 1. ☐ Partial Releases 2. ☐ Prototype Processing		<table border="0"> <tr> <td>1. ☐ Elevators/Escalators/Lifts/ Dumbwaiters/Moving Walks</td> <td>4. ☐ Refrigeration Systems</td> <td>8. ☐ Smoke Control Systems in Open Wells</td> <td>12. ☐ Fire Alarm</td> </tr> <tr> <td>2. ☐ High Pressure Boilers</td> <td>5. ☐ Cross-Connections/Backflow Preventers</td> <td>9. ☐ Underground Storage Tanks</td> <td></td> </tr> <tr> <td>3. ☐ Pressure Vessels</td> <td>6. ☐ Hazardous Uses/Places of Assembly</td> <td>10. ☐ Swimming Pools, Spas and Hot Tubs</td> <td></td> </tr> <tr> <td></td> <td>7. ☐ Sprinklers/Standpipes</td> <td>11. ☐ LPGas Tanks</td> <td></td> </tr> </table>					1. ☐ Elevators/Escalators/Lifts/ Dumbwaiters/Moving Walks	4. ☐ Refrigeration Systems	8. ☐ Smoke Control Systems in Open Wells	12. ☐ Fire Alarm	2. ☐ High Pressure Boilers	5. ☐ Cross-Connections/Backflow Preventers	9. ☐ Underground Storage Tanks		3. ☐ Pressure Vessels	6. ☐ Hazardous Uses/Places of Assembly	10. ☐ Swimming Pools, Spas and Hot Tubs			7. ☐ Sprinklers/Standpipes	11. ☐ LPGas Tanks	
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Date Issued	12/17/2020
Control Number	C-20-003891
Permit Number	20-2831
Permit Issue Date	11/24/2020
Certificate Number	20-2831

Construction Code Division
(Certificate of Approval)

Work Site Location: 1643 ROUTE 88 Brick Township, NJ Block: 830 Lot: 31 Qual: _____
Owner in Fee: FABRIZIO PROPERTIES LLC
Owner Address: 312 SILVER LAGOON DR TOMS RIVER NJ 08753
Telephone: _____
Contractor DRAGON FIRE
Address 706 CAMPBELL AVE PORT MONMOUTH NJ 07758
Telephone: (732) 865-0427 Fax: (732) 201-0963 Federal Emp. Number: _____
License Number or Builders Registration Number: _____

Description of Work/Use: ALTERATION - COMMERCIAL - - FORMER IL BICONE ...NEW TAYLOR SAMS LOCATION - REPLACING GAS FIRED APPLIANCE

Page 1



Former (11/20/2011)
**FIRE PROTECTION SUBCODE
 TECHNICAL SECTION**



A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.

Block 830 Lot 31 Qualification Code _____

Work Site Location 1643 Route 88 Brick Township, NJ 08624

Owner in Fee: Fabrizio Properties LLC

Tel. 908 910 2886 e-mail taylor.samsbrick@comcast

Address 1563 Rt. 88

Contractor: Dragon Fire municipality Tel. 732 865-0427

Address 706 Campbell Ave. e-mail 706dragonfire@gmail.com

Port Monmouth, NJ 07758

Fire Protection Equipment, NJ Div of Fire Safety Permit No. PO1412

Fire Protection Equipment, NJ Div of Fire Safety Installer No. _____

Fire Alarm Contractor No. _____ Exp. Date _____

Home Improvement Contractor Registration No. or Exemption Reason _____

Federal Emp. ID No. 462167384 FAX: 732 201-0963

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present _____ Proposed _____

Constr. Class: Present _____ Proposed _____

Heating System: [] New or [] Modification to Existing
 or [] Conversion or [] Replacement

Fuel Type: [] Gas [] Oil [] Electric [] Solar
 [] Other _____

Location: _____

Total Cost of Fire Protection Work \$ 300.00

Fuel Storage Tank:

Fuel Type: [] Flammable or [] Combustible
 Capacity _____

Fire Alarm System: [] New or [] Existing

Location of Panel: _____

Fire Suppression/Standpipe System:

[] New or [] Existing

Location of Main Control Valve: _____

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[] No Plans Required.
 [] Partial -Underslab Utilities Approved

Date: _____ Approved by: _____

[] Fire Protection Plans Approved

Date: _____ Approved by: _____

Joint Plan Review Required:

[] Bldg. [] Elec. [] Plumb. [] Elev.

SUBCODE APPROVAL FOR PERMIT

Date: 11/29/20

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

[] CO [] CCO CA

Date: 12-2-20

Approved by: [Signature]

INSPECTIONS

Type: Failure Failure Approval Initial

Alarm System _____

Suppression Sys. _____

Standpipe _____

Fire Pump _____

Pre-Eng. System _____

Mechanical _____

Smoke Control _____

TCO _____

Flam/Combust Tanks _____

Fireplace Venting _____

Final _____

Other _____

Dates (Month/Day)

11/3/20

Date Received
 Control #

Date Issued
 Permit #

11-24-2020
20-2831

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application.

Applicant/Contractor
 sign here:

Print name here: Mike Wickham

D. TECHNICAL SITE DATA

☒ Certified Contractor ☐ Exempt Applicant

DESCRIPTION OF WORK: Re-Aim all nozzles for proper coverage

Water Supply Source over appliance line.

Method of Alarm/Suppression System Supervision _____

Flammable/Combustible Tanks

Alarm Systems

[] System

[] 110v interconnected

[] CO Detectors/110v

Alarm Devices (i.e., smoke, heat, pulls,
 water/flow)

Supervisory Devices (i.e., tampers, low/high air)

Signaling Devices (i.e., horn/strobes, bells)

Other Devices _____

TOTAL _____

Suppression Systems

Fire Pump _____ GPM Type _____

Dry Pipe/Alarm Valves _____

Pre-action Valves _____

Sprinkler Heads (Dry and Wet)

Standpipes _____

Pre-engineered Systems

Wet Chemical 1

Dry Chemical _____

CO₂ Suppression _____

Foam Suppression _____

FM200 Suppression _____

Other _____

Other Systems

Kitchen Hood Exhaust System _____

Smoke Control System _____

Fuel-Fired Appliances ☒ Gas [] Oil [] Solid 1

Fireplace Venting/Metal Chimney _____

Other _____

Administrative Surcharge \$ _____

Minimum Fee \$ _____

State Permit Surcharge Fee \$ _____

TOTAL FEE \$ _____

HOOD SIZE 14' x 54"
DUCT SIZE 24" x 12"

NOZZLES 14
DUCT 1
PLENUM 2
SURFACE 11

NOZZLE SPECS

A- 2D E- 2L
B- 1H
C- 2H
D- 1L

REMOTE LOCATION 10' PLUS

EQUIPMENT
GAS X
ELECTRIC X

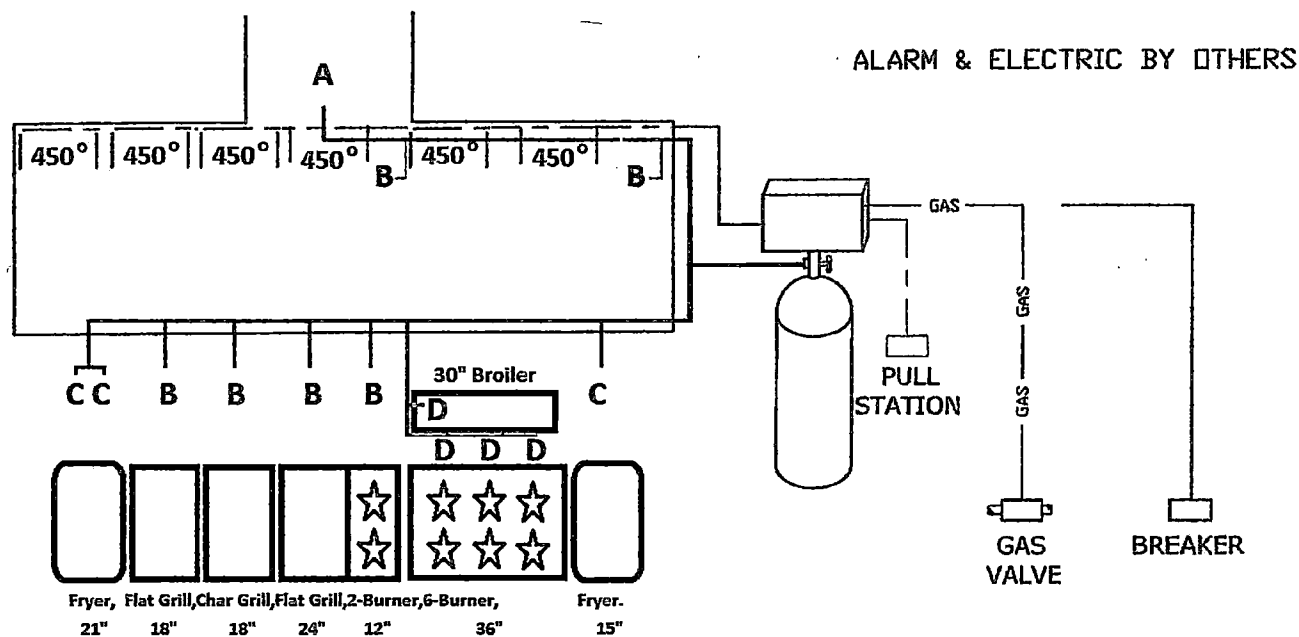
LINKS 6
G-450ml 6
G-360ml 0

CUSTOMER NAME Taylor Sam's
ADDRESS 1643 Route 88
Brick Township, NJ 08624

DATE 10/28/2020

SYSTEM TYPE ProTex II

Re-aim all nozzles for proper
coverage over appliance line



LEGEND

DESCRIPTION	COLOR	LINE TYPE
AGENT PIPE	RED	
PULL STATION	GREEN	
GAS VALVE	MAGENTA	
LINK LINE	BLUE	
DUCT	BLACK	

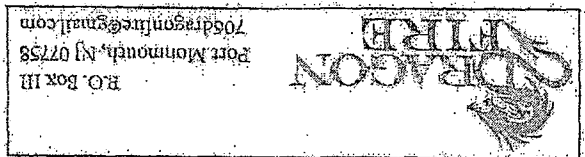
INSTALLED BY:

DRAGON FIRE

P.O. BOX 111

PORT MONMOUTH, N.J. 07758





KITCHEN SYSTEM REPORT - PAGE 1

WORK ORDER NO.	DATE	10/29/2020
SYSTEM NAME	SYSTEM CAPACITY	6 Gallon
SYSTEM TYPE	Wet	1
HAZARD AREA PROTECTED	NUM OF CYLS	1

COMPANY	Taylor Sam's
ADDRESS	1643 Route 88
CITY	Brick
STATE	NJ
ZIP	08624
CUSTOMER NUMBER	
CONTACT	
PHONE	
FAX	

Initial Actions / Observations

1	Local Service by?	Jersey Coast
2	Were building personnel notified of the inspection?	
3	Was the notification company notified?	
4	System found changed and functioning at time of technician's arrival?	
5	System unimpaired with service last visit?	
6	System found to be at proper pressure upon arrival?	
7	Ball-type filters installed in hood?	
8	Were the nozzle caps in place at time of arrival?	
9	Visible piping and nozzles properly connected, placed, and free of damage?	
10	Piping/conduits/coupling free from observable obstructions?	
11	Nozzle(s) inspected and found to be clear of obstructions?	
12	Correct nozzle type(s) for protected equipment, plenum and ducts?	
13	Nozzle(s) properly positioned over appliances?	
14	Nozzle(s) properly positioned in duct(s) and plenum(s)?	
15	Is there a fan warning sign on hood?	
16	Flow point/exhausting agent within mfg's allowed maximum?	
17	Hazard inspection	
18	Hazard configuration appeared to remain unchanged?	
19	Are all observable penetrations to the hood end duct sealed?	
20	No readily observable obstructions or interference that could impact effectiveness of the suppression system?	

21	System disassembled per manufacturer's recommendations?	
22	Mechanical detection line tested and found to operate properly?	
23	Proper number and placement of detectors/sensors?	
24	Did the system operate properly from activation of a manual pull station?	
25	Gas shut-off valve installed and working properly? (Note location)	
26	Replaced links with proper temperature rating?	
27	Is the manual reset for electric gas valves operational?	
28	Did all electrical appliances shut off upon system operation?	
29	Did all gas appliances shut off upon system operation?	
30	Did the make-up air shut down?	
31	Did the alarm system activate when the system tripped?	
32	Did control head(s)/cylinder releasing device(s) operate properly?	
33	Cylinder and system	
34	Hydrostatic test date of cylinder checked. Due: _____	
35	Were all cylinders free of signs of external corrosion and/or damage?	
36	Are all cylinders securely mounted?	
37	Cylinder inspected or replaced within mfg's recommended interval (if applicable)? Weight 588	

NOTIFICATION OF DEFICIENCIES		
20	No readily observable obstructions or interference that could impact effectiveness of the suppression system?	
19	Are all observable penetrations to the hood end duct sealed?	
18	Hazard configuration appeared to remain unchanged?	
Hazard inspection		
17	Flow point/exhausting agent within mfg's allowed maximum?	
16	Is there a fan warning sign on hood?	
15	Nozzle(s) properly positioned in duct(s) and plenum(s)?	
14	Nozzle(s) properly positioned over appliances?	
13	Correct nozzle type(s) for protected equipment, plenum and ducts?	
12	Nozzle(s) inspected and found to be clear of obstructions?	
11	Piping/conduits/coupling free from observable obstructions?	
10	Visible piping and nozzles properly connected, placed, and free of damage?	
9	Were the nozzle caps in place at time of arrival?	
8	System (and appliance) found to appear unchanged since last service?	
7	Ball-type filters installed in hood?	
Visually Check System		
6	System found to be at proper pressure upon arrival?	
5	System unimpaired with service last visit?	
4	System found changed and functioning at time of technician's arrival?	
3	Was the notification company notified?	
2	Were building personnel notified of the inspection?	
1	Local Service by?	Jersey Coast

A mark made in the adjacent box indicates that deficiencies exist with the current condition of the Fire Suppression System. If this is the case, the customer's authorized representative, by his or her signature and initials acknowledges these deficiencies remain an IMMEDIATE AND SERIOUS SAFETY CONCERN that the customer must correct. Service Company shall not be responsible for the fire suppression system malfunctions or failure to function. It is the customer's responsibility to ensure that all deficiencies are removed or repaired.

Customer Initials: _____

Technician Initials: _____

Signature: _____

Date: _____

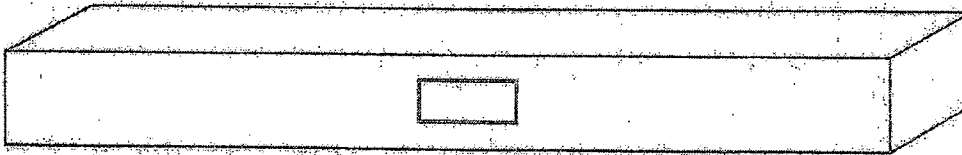
Page 1 of 1

KITCHEN SYSTEM REPORT - PAGE 3

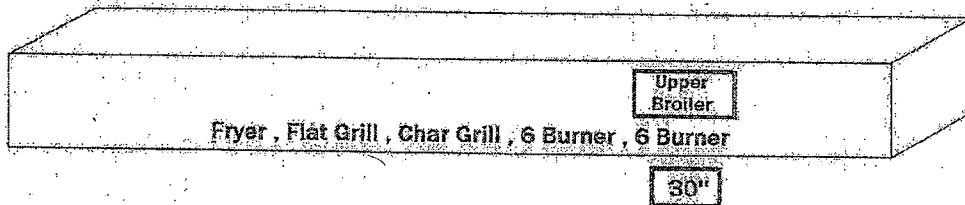
COMPANY Taylor Sam's	CONTACT	PHONE	FAX
ADDRESS 1643 Route 88	CITY Brick Township	STATE NJ	CUSTOMER NUMBER 08624

Hood Size: **14' X 54"**

Duct Quantity & Size: **1-24" x 12"**



Label All Appliances



Size: **21" 18" 18" 36" 36"**

Notes / Comments

INCLUDE ALL APPLIANCES, LABEL WITH TYPE AND SIZE

System Connected to Alarm? Yes ☒ No ☐ Horn Strobe	Gas Valve: Yes ☒ No ☐ Size: 2"
Nozzle Quantity: Duct 1 Plenum 2 Appliance 11	Gas Valve Style: Electrical ☐ Mechanical ☒
Remote Pull: Yes ☒ No ☐ Location: Right of Exit	Gas Valve Location: Right of Hood Type: <u>Release</u> / Pull

ALL CONDITIONS NOTED ARE LIMITED TO ONLY THOSE THAT COULD BE OBSERVED AT THE TIME OF THIS INSPECTION



CONSTRUCTION PERMIT

Date Issued 11-24-2020
Control # C-20-003891
Permit # 20-7831

IDENTIFICATION Block: 830 Lot: 31 Qualifier _____
Work Site Location: 1643 ROUTE 88 Brick Township, NJ Contractor DRAGON FIRE
Address 706 CAMPBELL AVE. PORT MONMOUTH NJ 07758
Owner in Fee FABRIZIO PROPERTIES LLC Telephone: (732) 865-0427
312 SILVER LAGOON DR TOMS RIVER NJ 08753 Lic. No. or Bldrs. Reg. No. P01412
Telephone: _____ Federal Employee No. _____

Is hereby granted permission to perform the following work:

- ☐ BUILDING ☐ PLUMBING ☐ LEAD HAZARD ABATEMENT
☐ ELECTRICAL ☒ FIRE PROTECTION ☐ DEMOLITION
☐ ELEVATOR DEVICES ☐ ASBESTOS ABATEMENT (Subchapter 8 only) ☐ OTHER

DESCRIPTION OF WORK:

ALTERATION - COMMERCIAL - FORMER IL BICCONE ...NEW TAYLOR SAMS LOCATION -
REPLACING GAS FIRED APPLIANCE

Note: If construction does not commence within one (1) year of date of issuance, or if construction ceases for a period of six (6) months, this permit is void.

Estimated Cost of Work \$300

D. I. Kurina
Construction Official

11/24/20
Date

U.C.C. F170
equiv (rev 1/04)

1 WHITE - INSPECTOR

2 CANARY - OFFICE

3 PINK - TAX ASSESSOR

4 GOLD - APPLICANT

PAYMENTS (Office Use Only)

Building	\$0
Electrical	\$0
Plumbing	\$0
Fire Protection	\$295
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$1
CO Fee	
Other	\$0
Total	\$296
Check No.	<u>6657</u>
Cash	\$0
Credit	\$0
Collected By	<u>M. Fagan</u>

REQUIRED INSPECTIONS

Construction work must be inspected in accordance with the State Uniform Construction Code Regulations N.J.A.C. 5:23-2.18. This agency will carry out such periodic inspections during the progress of work as are necessary to insure that the work installed conforms with the requirements of the Uniform Construction Code.

The owner or other responsible person in charge of work must notify this agency when work is ready for any required inspections specified below. Requests for inspections must be made at least 24 hours prior to the time the inspection is desired. Inspections will be performed within three business days of the time for which they are requested. The work must not proceed in a manner which will preclude the inspection until it has been made and approval granted.

☒ Required inspections for all subcodes for one- and two-family dwellings are as follows:

1. The bottom of footing trenches before placement of footings, except that in cases of pile foundations, inspections shall be made in accordance with the requirements of the building subcode.
2. Foundations and all walls up to grade level prior to back filling.
3. All structural framing, connections, wall and roof sheathing and insulation; electrical rough wiring, panel and service installation; rough plumbing. The framing inspection shall take place after the rough electrical and plumbing inspections and after the installation of the heating, ventilation and /or air conditioning duct system. The insulation inspection shall be performed after all other subcode rough inspections and prior to the installation of any interior finish material.
4. Installation of all finished materials, sealings of exterior joints, plumbing piping, trim and fixtures; electrical wiring, devices and fixtures; mechanical systems equipment.

Additional required inspections for all subcodes of construction, for other than one- and two-family dwellings, are fire suppression systems, heat producing devices and Barrier Free subcode accessibility, if applicable.

☐ Required special inspections. The applicant by accepting the permit will be deemed to have consented to these requirements:

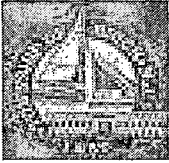
☒ A final inspection is required for each applicable subcode area before a final Certificate of Occupancy or Approval may be issued. The final inspections include the installation of all interior and exterior finish materials, sealing of exterior joints, mechanical system and other required equipment; electrical wiring, devices and fixtures; plumbing pipes, trim and fixtures; tests required by any provision of the adopted subcodes, Barrier Free accessibility, if applicable; and verification of compliance with NJAC 5:23-3.5, "Posting structures".

☒ A complete copy of released plans must be kept on the job site.

If you do not understand any of this information, please ask.

11/18/20-Spoke to Scott. Ym

Scott 908-910-2826



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723
(732) 262-1030

Subcode Official Review

Date: Wednesday, November 18, 2020

To: FABRIZIO PROPERTIES LLC
312 SILVER LAGOON DR
TOMS RIVER, NJ 08753

RE: Fire Subcode
Block: 830 Lot: 31 Qual:
1643 ROUTE 88
Permit Number: Control Number: C-20-003891
Last Submit Date: Monday, November 16, 2020

Dear FABRIZIO PROPERTIES LLC,

Your request is hereby denied based upon the following infractions.

Letter states new fryer was installed. A permit is required for any new appliances being installed. Please supply cut sheet specifications on new appliance

Sincerely,

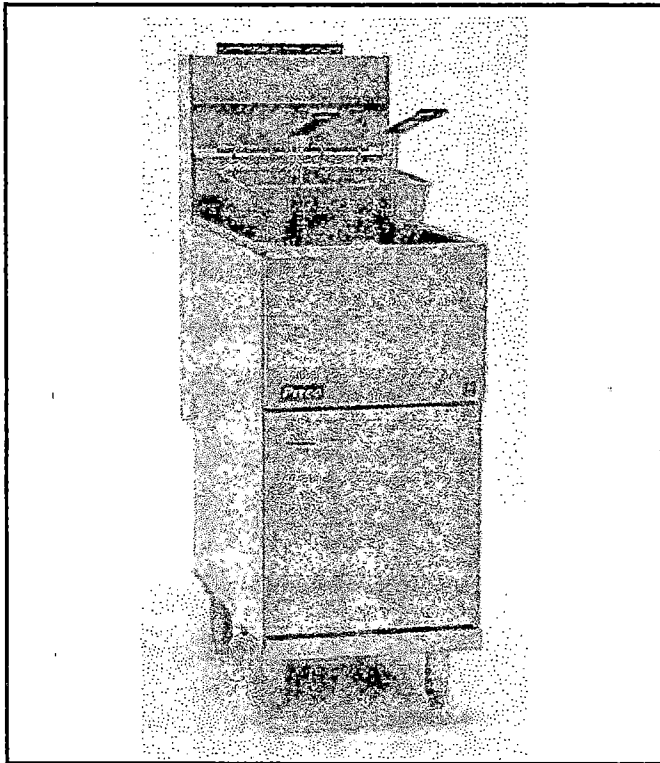
Richard Orlando, Subcode Official

CC:

Resubmit 11/18/20



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel with stainless front
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Triple baskets
- ☐ Covers
- ☐ Fryer cleaner
- ☐ Casters

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).

Find this product at:

Central
RESTAURANT PRODUCTS

1-866-285-1252



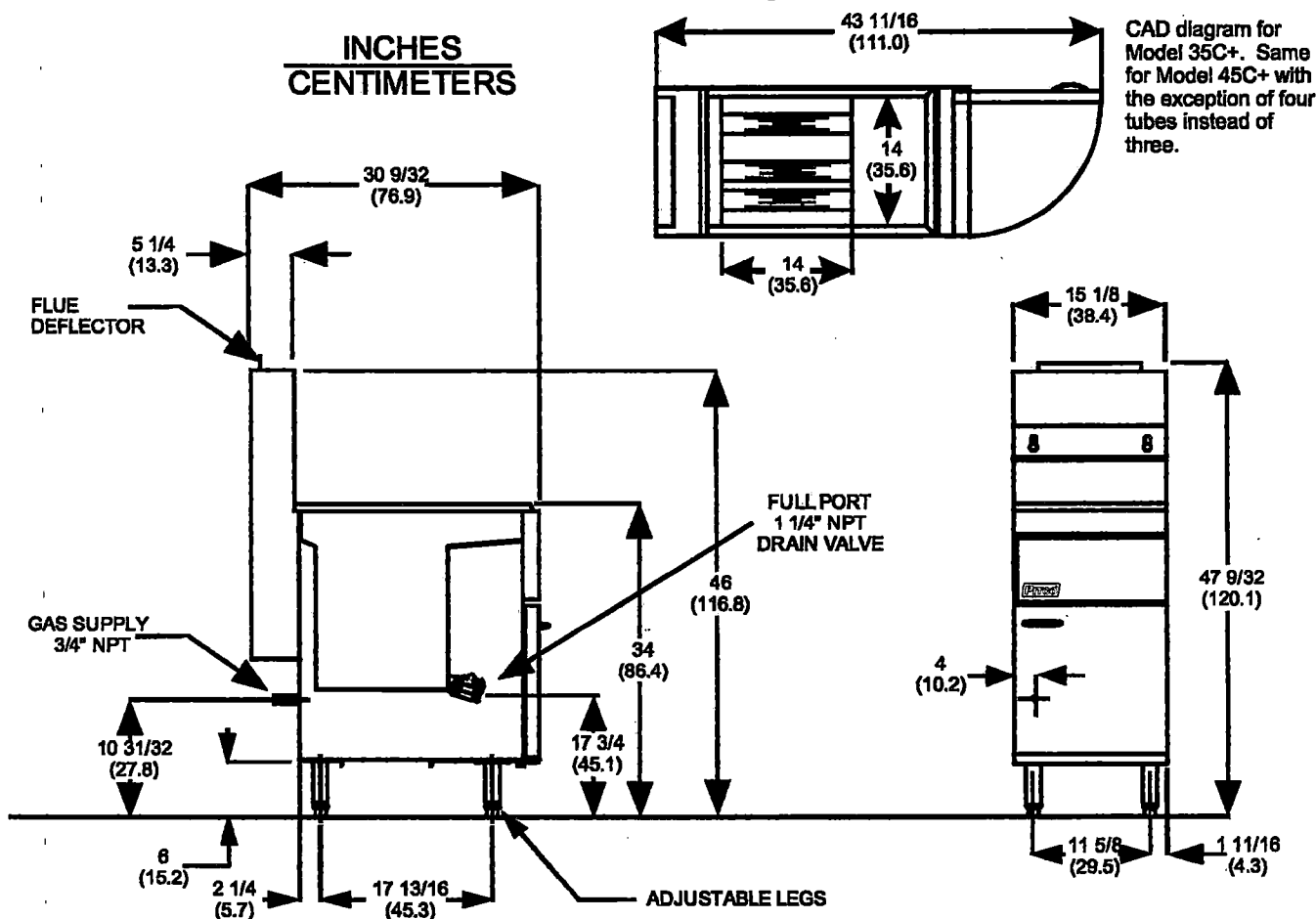
(Model 35C+ only)



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

L10-144 Rev 8 (04/08)

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



ELECTRICAL		OIL CAPACITY
Description	Voltage/Phase/HZ	
	120/1/60	24/1/50
	AMPS/EA	AMPS/EA
No electrical options available.		
		35 to 40 pounds (15.9 to 18.1 KG) – Model 35C+ 42 to 50 pounds (19.1 to 22.7 KG) – Model 45C+
SHIPPING INFORMATION		
		161 pounds (73 KG) / 17.0 cubic feet (0.48 cubic meters) (Model 35C+) 181 pounds (82.1 KG) / 17.0 cubic feet (0.481 cubic meters) (Model 45C+)
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS
90,000 BTU's/Hour (22,680 Kcal) – Model 35C+ 122,000 BTU's/Hour (30,744 Kcal) – Model 45C+ Available in Natural or Propane Gas. For other Fuel types, contact your Dealer/Distributor.		Cooks 63 lbs (28.6 KG) of fries per hour – Model 35C+ Cooks 85 lbs (38.6 KG) of fries per hour – Model 45C+ Frying area is 14" x 14" (35.6 cm x 35.6 cm)
SHORT FORM SPECIFICATION		
Provide Pitco Model 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with three stainless steel heat tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 2 3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm) for 35C+. Heat transfer for Model 45C+ shall be a minimum of 785 square inches (5,058 sq cm). Provide accessories as follows:		
TYPICAL APPLICATION		
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.		



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
 Phone (800) 258-3708 • (603) 225-6684 • Fax (603) 225-8472 • www.pitco.com L10-144 Rev 08 (04/08) Printed in the USA
 We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



Ocean County Health Department
Daniel E. Regenye, MHA, Public Health Coordinator/Health Officer
175 Sunset Avenue, PO Box 2191 Toms River, NJ 08754
Telephone: (732) 341-9700 Fax: (732) 286-1495
E-Mail: jprotonentis@ochd.org
www.ochd.org



Public Health
Prevent. Promote. Protect.

PLAN REVIEW

Insp Date: 11/9/2020
Business: Taylor Sam's
1563 Route 88
Brick, NJ 08724

Business ID: OW001002

Inspection: OH002049
File Number: 055543
Phone: 732-458-7267
REHS: B-102062 George McCoy
Reason: 05. PLAN REVIEW
Results: Approved

Notes

THIS FOOD PLAN WAS OBSERVED TO BE SATISFACTORY.

ALL NECESSARY ITEMS ARE LISTED TO FACILITATE EFFICIENT ,COMPLIANT OPERATION.

PREP. , CLEAN UP . AND STORAGE AREAS ARE SAT.

ONCE ALL CLEAN UP HAS BEEN COMPLETED.

CONTACT THIS AGENCY TO ARRANGE FOR A PRE OPERATIONAL INSPECTION.

24 HRS . NOTICE ARE REQUIRED.

CONTACT ME. MR McCoy

BE SURE TO ALSO CONTACT YOUR LOCAL OFFICIALS ,FOR ANY AND ALL OTHER REQUIRED INSPECTIONS.

NOV 18 2020

Inspector

Acknowledged Receipt :

Page 1 of 1

1948 2 1 10:15

SAMWICHES

THE PRIME SLICED ANGUS BEEF TOPPED WITH SHARP CHEDDAR, BROWN GRAVY & ONION RINGS ON A CIABATTA ROLL WITH FRENCH FRIES...\$9.29

THE TORTA BLACKENED GRILLED CHICKEN, QUESO FRESCO, GUACAMOLE, SHREDDED LETTUCE PRESSED TO PERFECTION ON BOLILLO SERVED WITH FRESH CUT FRIES ...\$9.09

VEG OUT FRESH ROASTED CAULIFLOWER, CHEDDAR CHEESE AND ARUGULA PRESSED TO PERFECTION SERVED WITH FRENCH FRIES ...\$8.99

TAYLOR'S REUBEN HOUSE COOKED CORNED BEEF BRISKET, SWISS, HOUSE MADE KRAUT & SPECIAL SAUCE ON RYE WITH FRENCH FRIES...\$9.09

THE BELLA BREADED CHICKEN CUTLET, FRESH MOZZARELLA, BASIL PESTO, ROASTED RED PEPPER, SERRANO HAM & BALSAMIC GLAZE ON PRESSED CIABATTA BREAD WITH FRENCH FRIES ...\$9.09

THE ACOSTA HOUSE BRAISED PORK, SERRANO HAM, SWISS, DILL PICKLES, MUSTARD AND CHIPOTLE SAUCE PRESSED ON CUBAN BREAD WITH FRENCH FRIES ...\$9.09

HONEY B. CHICKEN

GRILLED CHICKEN SMOTHERED WITH JACK CHEESE, LETTUCE, TOMATO & SWEET HONEY MUSTARD SERVED WITH FRESH CUT FRIES...\$9.09

PRINCE HARRY BEER BATTERED FRESH CATCH WITH SPECIAL SAUCE, LETTUCE AND TOMATO ON A SUB ROLL WITH FRESH CUT FRIES ...\$9.19

THE BIG CHEESE

GRILLED CHEESE WITH AMERICAN & CHEDDAR ON SOURDOUGH BREAD WITH FRENCH FRIES...\$7.99
ADD TOMATO \$1
ADD TOMATO & BACON \$2

I LOVE THANKSGIVING

HOUSE ROASTED SLICED TURKEY, CRANBERRY MAYO, STUFFING ON SOURDOUGH WITH FRENCH FRIES & SIDE OF TURKEY GRAVY ...\$9.09

BLT APPLEWOOD BACON, LETTUCE, TOMATO & HELLMAN'S MAYO ON TOASTED SOURDOUGH WITH FRESH CUT FRIES ...\$8.19

TS "COUNTRY CLUB"

HOUSE ROASTED TURKEY, HAM, LETTUCE, TOMATO, BACON, AND HELLMAN'S MAYO PILED HIGH ON WHEATBREAD WITH FRENCH FRIES...\$8.99

BURGERS

NUMBER 1 BURGER ALL AMERICAN HANDCRAFTED GROUND BEEF ON TOASTED BUN WITH LETTUCE, TOMATO, PICKLE & FRESH CUT FRIES...\$9.19
ADD CHEESE \$1.09
ADD BACON \$1.19

MONSTER SAM'S OUR BURGER TOPPED WITH TAYLOR HAM, FRIED EGG, AMERICAN CHEESE ON TOASTED BUN WITH FRENCH FRIES ...\$10.19

TAYLOR'S TACOS

THE SAMMI SOSA...\$6.99
BRAISED SALSA
CHICKEN LETTUCE, TOMATO, QUESO FRESCO, CHIPOTLE SAUCE STUFFED IN YOUR CHOICE OF 3 CRISPY OR SOFT TACOS WITH SIDE OF BLACK BEAN & CORN SALSA

THE DOUBLE K...\$6.99
GRILLED MARINATED SHRIMP SANTA FE SLAW, QUESO FRESCO, CHIPOTLE SAUCE WITH CHOICE OF 3 CRISPY OR SOFT TACOS WITH SIDE OF BLACK BEAN & CORN SALSA

PLATES

EMPIRE STEAK OF MIND GRILLED SIRLOIN, SAUTÉED GARLIC BABY SPINACH AND MASHED POTATOES ...\$12.99

LAST THURSDAY TRADITIONAL TURKEY DINNER WITH HONEY ROASTED TURKEY, MASHED POTATO, STUFFING, CRANBERRY SAUCE WITH HOMEMADE GRVY ...\$11.99

LET'S BOWL BLACKENED CHICKEN BREAST, FRIED BROWN RICE, HOUSMAN SHREDDED LETTUCE, PICO DE GALLO, CRISPY TORTILLA STRIPS, QUESO FRESCO & CHIPOTLE SAUCE ...\$9.99 (SUBSTITUTE STEAK OR SHRIMP \$4)

TONY C'S PARAI BREADED CHICKEN CUTLETS TOPPED WITH HONEY MADE MARINARA SAUCE, FRESH MOZZARELLA OVER PASTA...\$11.99

THE COWTIPPER TAYLOR'S HOMEMADE MEATLOAF WITH BROWN MUSHROOM GRVY AND MASHED POTATOES ...\$11.99

ASK YOUR SERVER WE MIGHT HAVE SOME FRESH FISH IN THE HOUSE!!!

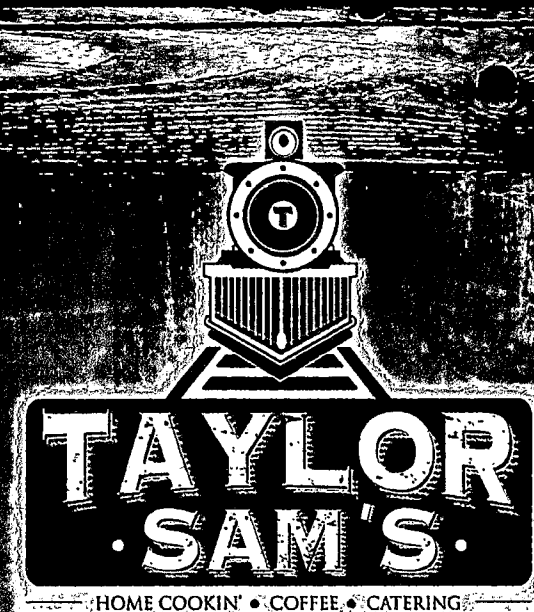
THE BRUISER DRY RUBBED CHARBROILED BURGHER TOPPED WITH CREAMY GORGONZOLA, ARUGULA AND TOMATO ON TOASTED BUN WITH FRESH CUT FRIES ...\$10.19

MOM'S BURGER CHERRY'S FAVORITE HANDCRAFTED BURGER TOPPED WITH MUSHROOM, ONION & SWISS ON A TOASTED BUN WITH FRENCH FRIES ...\$10.19

THE MOLLY...\$6.99
CARNE ASADA STEAK, CHEDDAR CHEESE, PICO DE GALLO, SHREDDED LETTUCE, CHIPOTLE SAUCE STUFFED IN 3 TACOS CHOICE OF CRISPY OR SOFT WITH BLACK BEAN & CORN SALSA

MISS PIGGY...\$6.99
BBQ BRAISED PORK TACOS WITH SANTA FE SLAW, QUESO FRESCO, CHIPOTLE SAUCE WITH CRISPY OR SOFT SHEET WITH BLACK BEAN & CORN SALSA

FROM SCRATCH: (makin' some-thing) By starting from the beginning with the basic ingredients



FREE DELIVERY

Taylor Sam's

1563 Route 88

Brick, NJ 08724

Ph: 732-458-SAMS (7267)

Fax: 732-994-0136

WWW.TAYLORSAMS.COM



TAYLOR'S CHOICE

THE KENTUCKY BREAKFAST

BUTTERMILK FRIED CHICKEN TOSSED IN SPICY MAPLE SAUCE OVER A FRESH HOUSE MADE WAFFLE\$10.69 (NO SUBSTITUTIONS PLEASE)

THE BUTTERFLY

FRESH CHALLAH BREAD FRENCH TOAST STUFFED WITH SWEET CINNAMON CREAM CHEESE & WARM SYRUP....\$9.09

HOT BANANAS

THREE FRESH GRIDDLED BUTTERMILK PANCAKES TOPPED WITH HOMEMADE BANANAS FOSTER AND FRESH WHIPPED CREAM ...\$9.29

PACO'S BREAKFAST

CRISPY EMPANADA STUFFED WITH SEASONED GROUND BEEF & FARM FRESH EGGS, TOPPED WITH QUESO FRESCO, CORN & BLACK BEANS SERVED WITH HOMEFRIES AND FRESH SALSA ON THE SIDE ...\$9.59

TAYLOR'S BENEDICT

TOASTED ENGLISH MUFFIN TOPPED WITH TAYLOR HAM, POACHED EGGS SMOTHERED IN HOLLANDAISE SERVED WITH HOMEFRIED POTATOES ...\$9.59

COWBOY ROOTS

GRILLED 10OZ. SIRLOIN WITH 2 EGGS ANY STYLE, CHOICE OF TOAST AND HOMEFRIES...\$12.59

EGG SPECIALS & FAVORITES

THE SIMPLE SAM

2 EGGS ANY STYLE, CHOICE OF BREAKFAST MEAT, TOAST & HOMEFRIES...\$7.69

2-2-4 2 EGGS ANY STYLE, 2 STRIPS OF BACON, 2 SAUSAGE, 2 BUTTERMILK PANCAKES WITH HOME FRIES ...\$9.79

(ADD TAYLOR HAM FOR \$2.29)

TAYLOR CAKES

FRESH BUTTERMILK PANCAKES SERVED WITH WHIPPED BUTTER & WARM SYRUP

FULL STACK \$6.99 SHORT STACK \$4.99

(ADD FRESH SEASONAL FRUIT & WHIPPED CREAM \$2.39

ASK SERVER FOR SELECTION

FRENCH CONNECTION

SIX SLICES OF FRESH CHALLAH BREAD FRENCH TOAST SERVED WITH WHIPPED BUTTER, POWDERED SUGAR & WARM SYRUP ...\$8.19

OLD FASHION OMELETTE

THREE EGGS WITH CHEDDAR CHEESE SERVED WITH HOMEFRIES (ADD YOUR FAVORITE FILLINGS FOR .59 EACH) ...\$7.39

THE BEANSIE OMELETTE

FILLED WITH BLACK BEANS, MIXED MEXICAN CHEESES, SPINACH, MUSHROOM SERVED WITH HOMEFRIES AND HOUSE ROASTED SALSA ...\$9.39

DENVER LINE OMELETTE

DICED HAM, FRESH BELL PEPPERS, SWEET ONIONS SERVED WITH HOMEFRIES ...\$9.19

TAYLOR'S OMELETTE

THREE EGGS WITH DICED TAYLOR HAM & AMERICAN CHEESE SERVED WITH HOMEFRIES ...\$9.29

WASHTAG DELICIOUS

SHREDDED HOUSE BRAISED CORNED BEEF, CARMELIZED ONIONS & SWEET PEPPERS WITH HOMEFRIES, 2 SUNNY SIDE EGGS & RYE TOAST...\$9.59

SUBSTITUTE EGG WHITES ON ANY PLATE \$1.59

SAMWICHES

THE ORIGINAL TAYLOR

JERSEY STYLE TAYLOR HAM, EGG AND AMERICAN CHEESE ON A KAISER ROLL...\$4.49

POTBELLY

BACON, EGG AND CHEESE ON A FRESH KAISER ROLL ...\$4.49

THE SIZZLER

SAUSAGE, EGG AND CHEESE ON A FRESH KAISER ROLL ...\$4.49

RAY RAY MUFFIN

HARD COOKED EGG, DOMESTIC HAM, AMERICAN CHEESE ON A TOASTED ENGLISH MUFFIN ...\$4.59

THE FAT SAM

TAYLOR HAM WITH HOMEFRIED POTATOES, BACON, FRIED EGG AND AMERICAN CHEESE ON A SUB ROLL ...\$7.19

THE SLIM SAM....EGG WHITE AND CHEESE ON WHOLE GRAIN SLICED BREAD.....\$5.39

SIDES

HOMEFRIES \$3

TOAST \$2

BAGEL W/ BUTTER \$2.29

BAGEL W/ CREAM CHEESE \$2.79

BACON, SAUSAGE, HAM OR TAYLOR HAM \$3.29

ENGLISH MUFFIN \$1.29

FRESH SEASONAL FRUIT CUP \$1.19

QALIMAI WITH FRESH FRUIT \$4.59

SNACKS

TAYLOR YAMS SWEET POTATO FRIES TOPPED WITH MAPLE BUTTER AND TOASTED WALNUTS\$6.29

TORPEDOS HOMEMADE TAQUITOS FILLED WITH BRAISED CHICKEN AND MIXED CHEESES SERVED WITH OUR OWN PEPPER JELLY & CHIPOTLE SAUCE ...\$6.69

VEGGIE PATCH QUESADILLA ROASTED CAULIFLOWER, BABY SPINACH, PORTABELLO MUSHROOMS, MONTERAY JACK & SHARP CHEDDAR CHEESE SIDE HOUSE ROAST SALSA & SOUR CREAM\$7.79

SCOTTY'S SLIDERS HOMEMADE SLIDERS, YOUR CHOICE OF BBQ PORK, CHEESEBURGER, OR CRISPY CHICKEN CLUB ON A SWEET TOASTED ROLL ...\$7.19

SOUPS N SALADS

FRANNY'S CHICKEN SOUP

CHUNKS OF TENDER ROOT VEGETABLES, FRESH DILL, EGG NOODLES (MADE FRESH DAILY, GET IT BEFORE IT RUNS OUT) SERVED WITH CHALLAH BREAD...CUP \$4.09 BOWL \$6.19

SOUP OF THE MOMENT...CUP \$3.39 BOWL \$4.29 QUART \$9

SPIN CLASS SALAD

FRESH BABY SPINACH, DICED APPLES, TOASTED WALNUTS, GORGONZOLA, DRIED CRANBERRIES WITH HONEY DIJON VINAIGRETTE ...\$8.49

BLACK N BLEU SALAD

BLACKENED SIRLOIN, RED ONION, TOMATOES & GORGONZOLA OVER ROMAINE & ARUGULA WITH RED WINE VINAIGRETTE\$9.19

TAYLOR'S CHOP SALAD

MARINATED GRILLED CHICKEN, OLIVES, TOMATO, CUCUMBER, EGG, CHEESE, BACON OVER MIXED LETTUCE & CHOICE OF DRESSING ...\$9.09

ROMAN EMPIRE

TRADITIONAL CAESAR SALAD WITH CRISPY ROMAINE LETTUCE, PARMESAN CHEESE, HOMEMADE CROUTONS AND HOUSEMADE CAESAR DRESSING ...\$7.09

RIO RANCHO SALAD SALSA CHICKEN, BLACK BEANS, CORN, AVOCADO, QUESO FRESCO OVER MIXED GREENS SPRINKLED WITH TORTILLAS TOSSED WITH ROASTED TOMATO & CHIPOTLE VINAIGRETTE ...\$9.19

THE BEVERLY EDAMAME, SHREDDED CARROTS, TOMATOES, SLICED ALMONDS, SHREDDED RED CABBAGE OVER FRESH ROMAINE WITH SESAME GINGER DRESSING\$8.79

WHAT'S THE SCOOP? CHOICE OF TUNA OR CHICKEN SALAD GARNISHED WITH DEVILED EGGS, TOMATOES, AND CUCUMBERS OVER ROMAINE LETTUCE WITH DRESSING CHOICE ...\$9.09



(Stainless steel backsplash)

this was changed from a range to fryer

Air dry rack

Misdirected drain

Three Bay Sink

Floor Drain Grease Trap

Slop sink

Back door

Dish Area

Walk-In

Office

Take out area

Pizza Oven with Hood

Fryer

Flat top

Char Grill

000
000

Salamander

000
000

Fryer with oil burner

2 Drawer Refrigeration

Hood 14 feet



Floor Drain



Floor Drain

Reach In Refrigerator

Bain Marie Fridge

Freezer

Stand up Fridge

Refrigerator Bain Marie

Electric Soup Well

00

Pass Line

Sink

Hand sink

Table

Ceramic Tile Floors

All Surfaces Stainless Steel / Marble / FRP walls

9 LED Lights w/ Covers

Public Sewer

Public Water

Wipeable Commercial Grade walls / Ceilings

Entrance TO Kitchen

Hand Sink

Serve Coffee Station

Soda Fountain

Melting

Restroom M

Restroom F

Hot Water Heater (Enclosed)

Foyer

Fridge

Dining

Front Door

Taylor Sam's
1643 Rt. 88
Brick, NJ 08724

Block/Lot: 830.31.
Jerry Girls. Salon
LLC
DBA Taylor Sam's

Corporate Address
1563 Rt. 88
Brick, NJ 08724
Contact: Scott
908 910 2826



Ocean County Health Department
Daniel E. Regenye, MHA, Public Health Coordinator/Health Officer
175 Sunset Avenue, PO Box 2191 Toms River, NJ 08754
Telephone: (732) 341-9700 Fax: (732) 286-1495
E-Mail: jprotonentis@ochd.org
www.ochd.org



PLAN REVIEW

Insp. Date: 11/9/2020
Business: Taylor Sam's
1563 Route 88

Business ID: OW001002

Brick, NJ 08724

Inspection: OH002049
File Number: 055543
Phone: 732-458-7267
REHS: B-102062 George McCoy
Reason: 05. PLAN REVIEW
Results: Approved

Notes

THIS FOOD PLAN WAS OBSERVED TO BE SATISFACTORY.

ALL NECESSARY ITEMS ARE LISTED TO FACILITATE EFFICIENT, COMPLIANT OPERATION.

PREP., CLEAN UP, AND STORAGE AREAS ARE SAT.

ONCE ALL CLEAN UP HAS BEEN COMPLETED.

CONTACT THIS AGENCY TO ARRANGE FOR A PRE OPERATIONAL INSPECTION.

24 HRS. NOTICE ARE REQUIRED.

CONTACT ME: MR McCoy

BE SURE TO ALSO CONTACT YOUR LOCAL OFFICIALS, FOR ANY AND ALL OTHER REQUIRED INSPECTIONS.

Inspector _____

Acknowledged Receipt: _____

Page 1 of 1

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.....

Taylor Sqm's
 1643 Rt. 88
 Jersey Girls Salon
 LLC
 Block/Lot: 830.31
 Corporate Address
 1543 Rt. 88
 Back NT 08124

Take out area

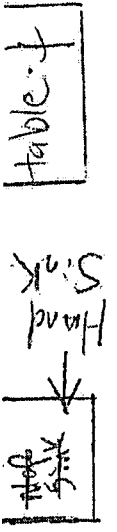
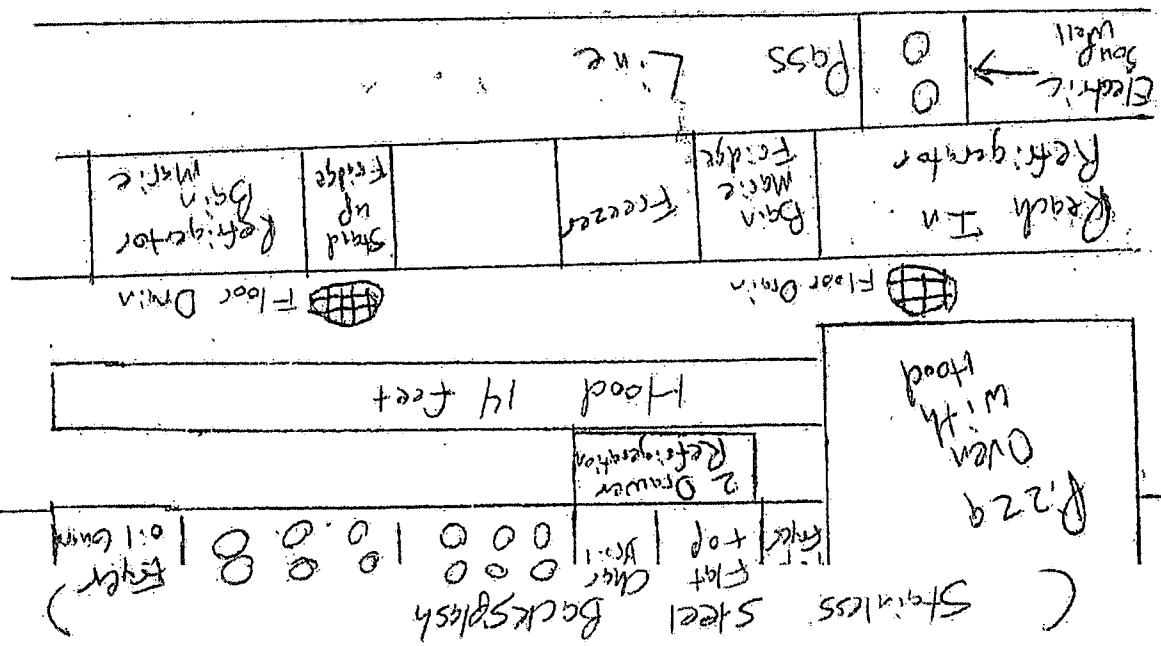
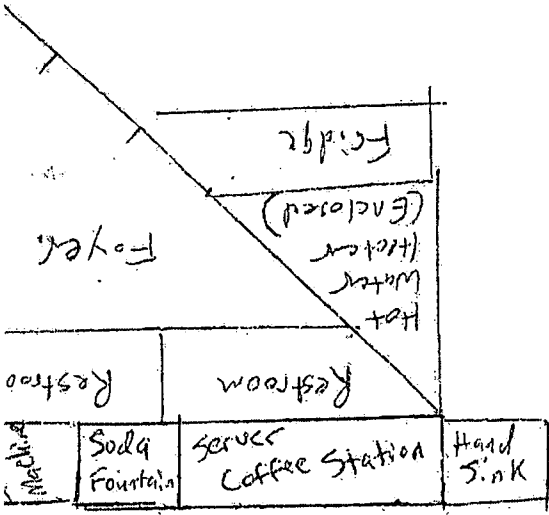
Office

Walk-In

Dish Area

Floor Drain
 Grease trap
 Sink
 Back door

Ceramic Tile Floors
 All Surfaces Stainless Steel/Marble
 9 LED Lights w/ covers
 Public Sewer
 Public Water
 Wipeable Commercial Grade walls/Ceilings



HOOD SIZE 14' x 54"
DUCT SIZE 24" x 12"

NOZZLES 14
DUCT 1
PLENUM 2
SURFACE 11

NOZZLE SPECS
A- 2D E- 2L
B- 1H
C- 2H
D- 1L

REMOTE LOCATION 10' PLUS

EQUIPMENT
GAS X
ELECTRIC X

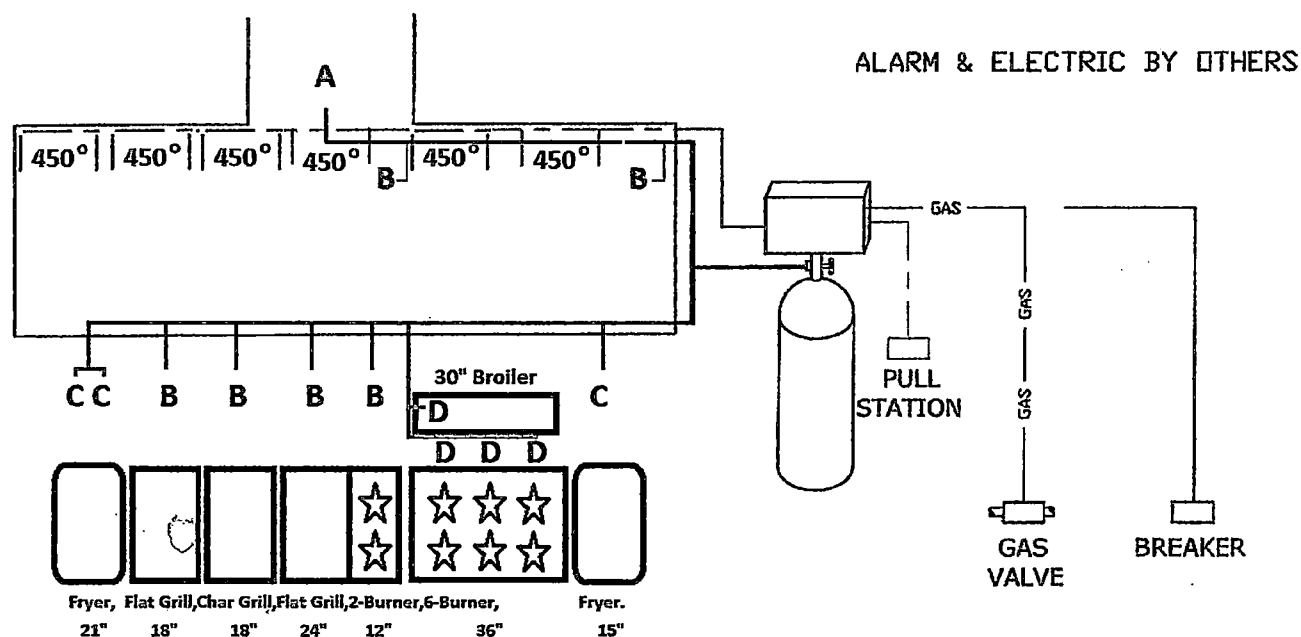
LINKS 6
G-450ml 6
G-360ml 0

CUSTOMER NAME Taylor Sam's
ADDRESS 1643 Route 88
Brick Township, NJ 08624

DATE 10/28/2020

SYSTEM TYPE ProTex II

Re-aim all nozzles for proper
coverage over appliance line



LEGEND

DESCRIPTION	COLOR	LINE TYPE
AGENT PIPE	RED	_____
PULL STATION	GREEN	_____
GAS VALVE	MAGENTA	_____ GAS _____ GAS
LINK LINE	BLUE	_____
DUCT	BLACK	_____

INSTALLED BY:

DRAGON FIRE

P.O. BOX 111

PORT MONMOUTH, N.J. 07758



Note*

Because of the space we had under the hood we took out a range that

use 240,000 BTU and replaced it

with a fryer that uses 90,000 BTU.

Now we are in compliance with codes on each side under the hood.

72

1870-1871

1872-1873

1874-1875

1876-1877

1878-1879

1880-1881

HOOD SIZE 14' x 54"
DUCT SIZE 24" x 12"

NOZZLES 14
DUCT 1
PLENUM 2
SURFACE 11

NOZZLE SPECS
A- 2D E- 2L
B- 1H
C- 2H
D- 1L

REMOTE LOCATION 10' PLUS

EQUIPMENT
GAS X
ELECTRIC X

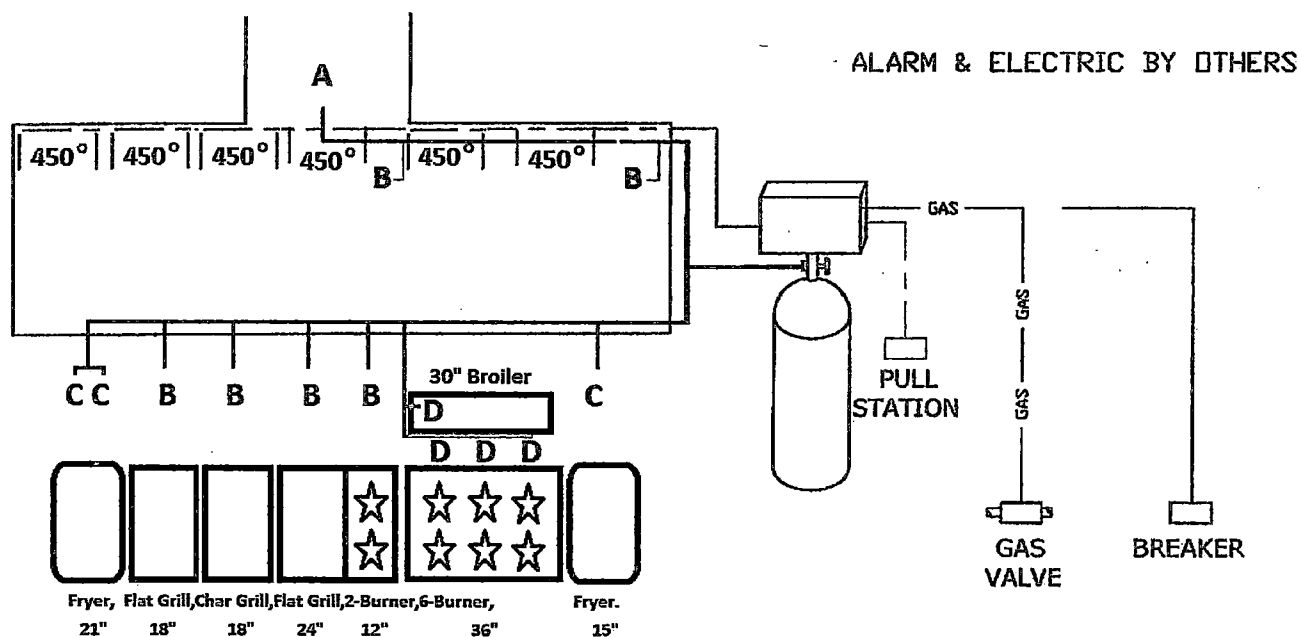
LINKS 6
G-450ml 6
G-360ml 0

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ADDRESS 1643 Route 88
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Re-aim all nozzles for proper
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GAS VALVE	MAGENTA	_____
LINK LINE	BLUE	_____
DUCT	BLACK	_____

INSTALLED BY:

DRAGON FIRE

P.O. BOX 111

PORT MONMOUTH, N.J. 07758

