



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

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

Certain information contained in this file is ***Exempt from Release*** under the Open Public Records Act (OPRA) (Public Law 2001, CHAPTER 404 (N.J.S.A. 47:1A-1 et seq.)) and Executive Orders issued by the Governor of New Jersey. The following information ***MUST*** be redacted prior to release:

- 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", is written over a horizontal line.

Bryan J. Dickerson, CA, CMR
Township Archivist

Issued: 8 January 2020



U20-002917

Tel. 609-665-7808 FAX: _____

[illegible]

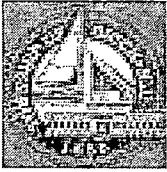
(office use only)

TOTAL COST	\$0
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FOR OFFICE USE ONLY (Optional)								
Est. Cost	Plans Rec'd by	Date Rec'd	Rejection Date	Approval Date	Re-viewer	Resubmission Dates		Re-viewer
	Approval	Rejection						
				12/10/20	WEL			
				10-13-2020	NG			
				10-6-20	NG			
				1-15-21	WEL			
	ENG	9/17/20		9/17/20	WEL			

8. ☐ Smoke Control Systems in Open Wells 12. ☐ Fire Alarm
9. ☐ Underground Storage Tanks
10. ☐ Swimming Pools, Spas and Hot Tubs
11. ☐ LPGas Tanks

D. Construct. Classification:	Present
	Propose



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723

Date Issued 03/05/2021
Control Number C-20-002917
Permit Number 20-2965
Permit Issue Date 12/14/2020
Certificate Number 20-2965

Certificate
Construction Code Division
(Certificate of Approval)

Identification

Work Site Location: 2791 HOOPER AVE Brick Township, NJ 08723 Block: 673 Lot: 8 Qual: _____
Owner in Fee: TRAHANAS REALTY LLC
Owner Address: PO BOX 955 RIVERSIDE CT 06878
Telephone: _____
Contractor: PHO HANOI - QUANG HA
Address: 2791 HOOPER AVE BRICK NJ 08723
Telephone: (609) 665-7808 Fax: _____ Federal Emp. Number: _____
License Number or Builders Registration Number: _____

Home Warranty Number: _____ Type of Warranty Plan: ☐ State ☐ Private
Use Group: B Construction Classification: _____
Maximum Live Load: 0 Maximum Occupancy Load: 6
Description of Work/Use: TENANT FIT UP - - PHO HANOI

Certificate Comments:

☐ **Certificate of Occupancy**

This serves notice that said building or structure has been constructed in accordance with the New Jersey Uniform Construction Code and is approved for occupancy.

☒ **Certificate of Approval**

This serves notice that the work completed has been constructed or installed in accordance with the New Jersey Uniform Construction Code and is approved. If the permit was issued for minor work, this certificate was based upon what was visible at the time of inspection.

☐ **Certificate of Continued Occupancy**

This serves notice that based on a general inspection of the visible parts of the building there are no imminent hazards and the building is approved for continued occupancy.

☐ **Temporary Certificate of Compliance**

The following conditions must be met no later than or the owner will be subject to fine or order to vacate:

This certificate has an expiration date of:

Conditions to be met:

☐ **Certificate of Clearance - Lead Abatement 5:17**

This serves notice that based on written certification, lead abatement was performed as per NJAC5:17 to the following extent.

- ☐ Total removal of lead-based paint hazards in scope of work
☐ Partial or limited time period (years); see file

☐ **Certificate of Clearance - Asbestos Abatement**

This serves notice that based on written certification, asbestos abatement was performed to the following extent.

- ☐ Total removal of asbestos hazards in scope of work
☐ Partial or limited time period (years); see file

☐ **Certificate of Compliance**

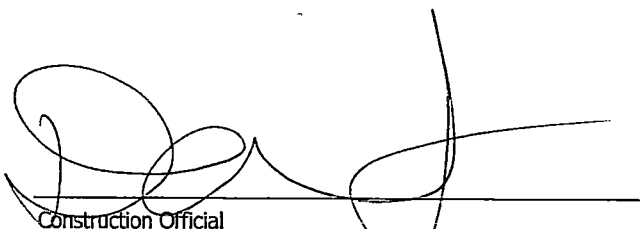
This serves notice that said potentially hazardous equipment has been installed and/or maintained in accordance with the New Jersey Uniform Construction Code and is approved for use until

☐ **Temporary Certificate of Occupancy**

The following conditions must be met no later than: or the owner will be subject to fine or order to vacate:

This certificate has an expiration date of:

Conditions to be met:


Construction Official

Date Printed: 03/05/2021

U.G.C. 5260 (rev. 08/05)

Fee: \$0.00
Check Number: _____
Collected By: _____

Tenant fit-ups / Commercial Renovations

Certificate requirements

[print](#)
[reset defaults](#)
[check all](#)
[complete](#)

Tenant fit-ups / Commercial Renovations**UCC Requirements**

Approved Final Building Inspection	comment	☒	☐
Approved Final Electrical Inspection	comment	☒	☐
Approved Final Plumbing Inspection	comment	☒	☐
Approved Final Fire Inspection	comment	☒	☐
Approved Final Elevator Inspection (If Applicable)	comment	☐	☒

Prior Approvals

Approval from the BTMUA (732) 458-7000	comment	☒	☐
OK PER MUA on 3-1-21 MFF			
Approval from the Division of Engineering (If Applicable)	comment	☐	☒
Final Ocean County Soil Conservation 714 Lacey Rd. Forked River (609) 971-7002 (If Applicable)	comment	☐	☒
Affordable Housing Approval (If Applicable)	comment	☐	☒
Signed Certificate of Occupancy Application	comment	☐	☒
All Updates Have Been Approved	comment	☒	☐

This checklist has been given to: [\(edit\)](#)



Pho Hanoi

BUILDING SUBCODE

TECHNICAL SECTION



Date Received
Control #

12/14/20

Date Issued
Permit #

20-2965

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

Block 673 Lot 8 Qualification Code _____

Work Site Location 2791 Hooper Avenue, Suite 209

Brick, NJ 08723

Owner in Fee: Trahans Realty, LLC

Tel. 914-629-5614 e-mail trahansrealty@gmail.com

Address P.O. Box 955, Riverside, CT 06878

Contractor: Quang Ha Tel. 609 665-7808

Address 328 S ZENKA AVE e-mail _____

GALLOWAY - NJ 08205

Contractor License No. or Builder Registration No. _____ Exp. Date _____

Home Improvement Contractor Registration No. or Exemption Reason _____

Federal Emp. ID No. _____ FAX: _____

JOB SUMMARY (Office Use Only)			
PLAN REVIEW	Date	Initial	INSPECTIONS
			Type: Failure Failure Approval Initial
☐ No Plans Required			Footings
☒ All	12/10/20	NRK	Footings/Bonding
☐ Footings/Foundations			Foundation
☐ Structural/Framework			Slab
☐ Exterior			Frame
☐ Interior			Truss Sys./Bracing
Joint Plan Review Required:			Barrier-Free
☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator			Insulation
SUBCODE APPROVAL for PERMIT			Finishes - Base Layer
Date: 12/10/20			Finishes - Final
Approved by: NRK			Energy
SUBCODE APPROVAL for CERTIFICATE			Mechanical
☒ CO ☐ CCO ☐ CA			TCO
Date: 02/14/21			Other
Approved by: NRK			Final
			Barrier-Free

B. BUILDING CHARACTERISTICS

Use Group Present _____ Proposed _____ Constr. Class Present _____ Proposed _____

No. of Stories _____ If Industrialized Building: _____

Height of Structure _____ ft. State Approved _____ HUD _____

Area — Largest Floor _____ sq. ft. Est. Cost of Bldg. Work:

New Bldg. Area/All Floors _____ sq. ft. 1. New Bldg. \$ _____

Volume of New Structure _____ cu. ft. 2. Rehabilitation \$ 4500

Max. Live Load _____ 3. Total (1+ 2) \$ _____

Max. Occupancy Load _____

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.

Sign here: Quang Phuc

Print name here: Quang Phuc

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Re model EXISTING, change
Cooking Equipment

TYPE OF WORK:

- ☐ New Building
- ☐ Addition
- ☐ Rehabilitation
- ☐ Roofing
- ☐ Siding
- ☐ Fence _____ Height (exceeds 6')
- ☐ Sign _____ Sq. Ft.
- ☐ Pool
- ☐ Retaining Wall _____ Sq. Ft.
- ☐ Asbestos Abatement Subchapter 8
- ☐ Lead Haz. Abatement NJAC 5:17
- ☐ Radon Remediation
- ☐ Other _____
- ☐ Demolition

FEE (Office Use Only)

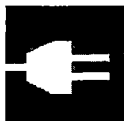
COMMERCIAL

Administrative Surcharge \$ _____
Minimum Fee \$ _____
State Permit Surcharge Fee \$ _____
TOTAL FEE \$ _____



Pho Hanoi

ELECTRICAL SUBCODE TECHNICAL SECTION



Marlboro Township
Construction Dept.
1070 Township Drive
Marlboro Township, NJ 07746
732-536-0290 X4888

Date Received
Control #
Date Issued
Permit #

12/14/20
20-2965

DR346420747

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

Block 673 Lot 8 Qualification Code _____
Work Site Location 2791 Hooper Ave

Owner in Fee: Quang HA Trahanas Realty LLC Nick Tachy

Tel. 609 665-7808 e-mail quangha@aol.com

Address 2791 Hooper Ave BRICK NJ 08724

Contractor: Joseph Battaglio Electrical Contractor Tel. 732 616-1800

Address P.O. BOX 764 e-mail JBElectrical17@gmail.com

Point Pleasant, NJ 08742

Contractor License No. 2742 Exp. Date 3/21

Home Improvement Contractor Registration No. or Exemption Reason _____

Federal Emp. ID No. 45-2451314 FAX: 732 999-3525

B. ELECTRICAL CHARACTERISTICS

Use Group Present _____ Proposed _____

[] Pole/Pad # _____ [] Temporary [] Other _____

Building Occupied as _____ Utility Co. _____

Est. Cost of Elec. Work \$ 8,300

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[] No Plans Required
[] Partial Underslab Utilities Approved
Date: _____ Approved by: _____

[x] Electric Plans Approved
Date: 10-13-2020 Approved by: VAC

Joint Plan Review Required:
[] Bldg. [] Plumb. [] Fire. [] Elev.

SUBCODE APPROVAL for PERMIT
Date: 10-13-2020
Approved by: VAC

SUBCODE APPROVAL for CERTIFICATE
[] CO [] CCO [] CA
Date: 2-16-21
Approved by: VAC

INSPECTIONS

Type:	Failure	Failure	Approval	Initial
Rough				
Barrier-Free				
Trench				
Temp. Serv.				
Constr. Serv.				
TCO				
Other				
Service				
Final				
Barrier-Free				
Temp. Cut-in-Card				
Final Cut-in-Card				
Annual Pool Inspection				
Date of Grounding and Bonding Certification				

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 and perform the work listed on this application.

Applicant sign/Contractor sign and seal here: Joseph Battaglio

Print name here: Joseph Battaglio

[x] Licensed Elec. Contractor [] Certif'd Landscape Irrigation Contr. [] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK:

Existing Restaurant

QTY.	SIZE	ITEMS
<u>6</u>		Lighting Fixtures
<u>5</u>		Receptacles
		Switches
		Detectors
		Light Poles
		Motors—Fract. HP
		Emergency & Exit Lights
		Communications Points
		Alarm Devices/F.A.C. Panel
		TOTAL NUMBERS
		Pool Permit/with UW Lights
		Storable Pool/Spa/Hot Tub
<u>1</u>	<u>17</u>	KW Elec. Range/Receptacle
<u>1</u>	<u>19.65</u>	KW Oven/Surface Unit
		KW Elec. Water Heater
		KW Elec. Dryer/Receptacle
		KW Dishwasher
		HP Garbage Disposal
		KW Central A/C Unit
		HP/KW Space Heater/Air Handler
		KW Baseboard Heat
		HP Motors 1/+ HP
		KW Transformer/Generator
<u>1</u>	<u>300</u>	AMP Service
		AMP Subpanels
		AMP Motor Control Center
		KW Elec. Sign/Outline Light

FEE (Office Use Only)

COMMERCIAL

Administrative Surcharge \$
Minimum Fee \$
State Permit Surcharge Fee \$
TOTAL FEE \$

30208 OH

MUNICIPALITY Brick Twp.



CUT-IN-CARD

LOCATION 2791 Hooper Ave

UTILITY CO _____

DA# 346-420-747

BLK 623 LOT 8

OWNER Quang HA

OCCUPANT PHO Hanoi

"Installation in the above premises has been inspected and is
in accordance with N.E.C. and DCA requirements."

☒ FINAL ☐ TEMPORARY This approval void after _____ days

DESCRIPTION OF SERVICE 3 Ø

INSTALLED BY Joe Battagione LICENSE NO 2742

DATE 12-21-20 PERMIT # 2965 INSPECTOR Ralph

☐ CALLED IN 12/21/20 Lic. No: 11424

U.C.C. Form F-350B 1 WHITE—UTILITY 2 CANARY—OFFICE/FILE 3 PINK—OFFICE/CONTRACTOR

* * * Communication Result Report (Dec. 22. 2020 7:03AM) * * *

13

Date/Time: Dec. 22. 2020 7:03AM

File	No. Mode	Destination	Pg(s)	Result	Page Not Sent
8733	Memory TX	JCPL	P. 1	OK	

Reason for error

M. 1) Hang up or line fail

M. 3) No answer

M. 5) Exceeded max. E-mail size

E. 2) Busy

E. 4) No facsimile connection

E. 6) Destination does not support IP-Fax

MUNICIPALITY Breck Twp.  **CUT-IN-CARD**

LOCATION 2791 Hooper Ave UTILITY CO. _____

DATE 346-420-747 BOX 623 LOT 8

OWNER Quang HA OCCUPANT PHO HANOI

"Indication to the above procedure has been inspected and is in accordance with N.E.C. and DCA requirements."

☒ PERMANENT ☐ TEMPORARY This approval valid after _____ days

DESCRIPTION OF SERVICE 3 @

INSTALLED BY Joe B. Taglio etc LICENSE NO. 2742

DATE 12-21-20 PERMIT # 2965 INSPECTOR Ralph

☐ CALLED IN 12/21/20 Lic. No. 11424

U.S. Army Corps of Engineers - Vicksburg District - Vicksburg, Mississippi



Pho Hanoi

PLUMBING SUBCODE TECHNICAL SECTION



Date Received
Control #
Date Issued
Permit #

12/14/20
20-2965

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

Block 673 Lot 8 Qualification Code _____
Work Site Location 2791 Hooper Avenue, Suite 209
Brick, NJ 08723
Owner in Fee: Trahanas Realty, LLC
Tel. (914) 629-5614 e-mail trahanasrealty@gmail.com
Address _____

Contractor: Quality Plumbing & Htg Inc Tel. (848) 992 3673
Address 325 Birch Ave e-mail _____
Beachwood N.J. 08722
Contractor License No. BJ 09885 Exp. Date 6/21
Home Improvement Contractor Registration No. or Exemption Reason (if applicable): _____
Federal Emp. ID No. 22-33 76535 FAX: (____) _____

B. PLUMBING CHARACTERISTICS

Use Group Present _____ Proposed _____
Building Sewer Size _____ Public Sewer _____ Private Septic _____
Water Service Size _____ Public Water _____ Private Well _____
Est. Cost of Plumbing Work \$ 3500.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW

- ☐ No Plans Required
☐ Partial -Underslab-Utilities Approved

Date: _____ Approved by: _____

☒ Plumbing Plans Approved

Date: 10-6-20 Approved by: [Signature]

Joint Plan Review Required:

☐ Bldg. ☐ Elec. ☐ Fire. ☐ Elev.

SUBCODE APPROVAL for PERMIT

Date: 10-6-20

Approved by: [Signature]

SUBCODE APPROVAL for CERTIFICATE

☒ CO ☐ CCO ☐ CA

Date: 2-16-21

Approved by: [Signature]

INSPECTIONS

Type:	Failure	Failure	Approval	Initial
Slab				
Rough				
Water				
Sewer				
Fixtures				
Gas Equipment				
Gas Piping				
LPGas Tank				
Fuel Oil Piping				
Solar				
TCO				
Final				

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 and perform the work listed on this application.

Applicant sign/Contractor sign and seal here: [Signature]

Print name here: Michael Tom Kowich
[X] Licensed Plumbing Contractor [] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Added Hand wash sink + Bat sink added 2 gas Appl. updating gas pipe

QTY.

FIXTURE/EQUIPMENT

FEE (Office Use Only)

\$

Water Closet

Urinal/Bidet

Bath Tub

Lavatory

Shower

Floor Drain

Sink

Dishwasher

Drinking Fountain

Washing Machine

Hose Bibb

Water Heater

Fuel Oil Piping

Gas Piping

LPGas Tank

Steam Boiler

Hot Water Boiler

Sewer Pump

Interceptor/Separator

Backflow Preventer

Greasetrap

Sewer Connection

Water Service Connection

Stacks AAV vent

Other _____

Administrative Surcharge \$

Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$

COMMERCIAL



Pho Hanoi

FIRE PROTECTION SUBCODE

TECHNICAL SECTION

Former Hi Dorian



840 5674 "B"
'C' occupants
8/14/20

Date Received
Control #

12/14/20

Date Issued
Permit #

20-2965

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

Block 613 Lot 8 Qualification Code _____

Work Site Location 2791 Hooper Ave

Owner in Fee: Trahanas Realty LLC

Tel. (914) 629-5614 e-mail trahanasrealty@gmail.com

Address PO. BOX 955 Riverside Ct 06878

Contractor: AI Commercial Kitchen Sdk Tel. (908) 433 1818

Address 88 PEAR STREET e-mail _____

TINTON FALLS NJ 07724

Fire Protection Equipment, NJ Div of Fire Safety Permit No. P 01443

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

Fire Alarm Contractor No. _____ Exp. Date 04/30/2023

Home Improvement Contractor Registration No. or Exemption Reason (if applicable): _____

Federal Emp. ID No. 45-5266946 FAX: (____) _____

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 \$ 2,500

JOBSUMMARY (Office Use Only)

PLAN REVIEW

[] No Plans Required

[] Partial Underslab Utilities Approved

Date: _____ Approved by: _____

[X] Fire Protection Plans Approved

Date: _____ Approved by: _____

Joint Plan Review Required:

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

SUBCODE APPROVAL for PERMIT

Date: 12/15/20

Approved by: [Signature]

SUBCODE APPROVAL for CERTIFICATE

[] CO [] CCO [] CA

Date: _____

Approved by: _____

INSPECTIONS	Failure	Failure	Approval	Initial
Type:				
Alarm System				
Suppression Sys.				
Standpipe				
Fire Pump				
Pre-Eng. System				
Mechanical				
Smoke Control				
TCO				
Flam/Combust Tanks				
Fireplace Venting				
Final				
Other				

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 sign/Contractor sign and seal here: [Signature]

Print name here: MICHAEL STEVEN

D. TECHNICAL SITE DATA [X] Certified Contractor [] Exempt Applicant

DESCRIPTION OF WORK:

Water Supply Source RE-PIPING THE FIRE SUPPRESSION SYSTEM

Method of Alarm/Suppression System Supervision _____

	NUMBER	FEE (Office Use Only)
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, bell)	_____	_____
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	_____	_____
Dry Chemical	_____	_____
CO ₂ Suppression	_____	_____
Foam Suppression	_____	_____
FM200 Suppression	_____	_____
Other	_____	_____
Other Systems	_____	_____
Kitchen Hood Exhaust System	_____	_____
Smoke Control System	_____	_____
Fuel-Fired Appliances [X] Gas [] Oil [] Solid	_____	_____
Fireplace Venting/Metal Chimney	_____	_____
Other	_____	_____

Administrative Surcharge \$ _____
Minimum Fee \$ _____
State Permit Surcharge Fee \$ _____
TOTAL FEE \$ _____

RECEIVING CLERK _____
DATE REC'D _____

ZONING PERMIT APPLICATION

PERMIT # 2D-20-01417
DATE ISSUED 12/14/20

BLOCK: 673 LOT: 8 QUALIFIER: _____ SITE ADDRESS: 2791 Hooper Ave, Suite 209, Brick, NJ 08723

IDENTIFICATION:

1. NAME OF OWNER IN FEE: Trohanas Realty, LLC
COMPLETE ADDRESS: P.O. Box 955
Riverside, CT 06878
PHONE # 914-629-5614 EMAIL: trohanasrealty@gmail.com
2. NAME OF APPLICANT: Quang Ha
APPLICANT ADDRESS: 2791 Hooper Ave, Suite 209,
Brick, NJ 08723
PHONE # 609-665-7808 EMAIL: quangha@aol.com
3. RESPONSIBLE PERSON FOR WORK: Quang Ha
PHONE# 609-665-7808 FAX# _____
4. SIGNATURE OF APPLICANT: Quang Phuc Ha

FOR OFFICE USE ONLY

FEE SUMMARY:

APPLICATION FEE: \$ 75-
OTHER: \$ _____
TOTAL: \$ 75-

REQUIRED BY APPLICANT

RESIDENTIAL: _____
COMMERCIAL: ☒ _____
EXISTING USE: Hi Dragon
PROPOSED USE: Pho Hanoi

BOARD APPROVAL: _____ PB _____ ZB _____
RESOLUTION#: _____
APPROVAL DATE: _____

PROJECT DESCRIPTION: (PLEASE CHECK APPLICABLE WORK & DESCRIBE)

*NEW BUILDING: _____ *ADDITION _____ *ALTERATION _____ *PORCH _____ *DECK _____

POOL: ABOVE GROUND _____ IN GROUND _____ FENCE: HEIGHT _____ TYPE _____ MATERIAL _____

HEIGHT: _____ (*IF APPLICABLE)

OTHER _____

DESCRIPTION: Tenant fit up

ZONING REVIEW: 9-16-20 DATE REVIEWED: 9-16-20 DATE DENIED: _____ DATE APPROVED: 9-16-20 INTLS: Cu (SEE BACK PAGE)

TOWNSHIP OF BRICK ZONING CHECKLIST

1) Four (4) copies of plot plan containing:

- All existing and proposed structures
- All dimensions of the lot and structures
- All setbacks from the structures to the property lines
- All adjacent streets and waterways
- If applicable, include a copy of the Zoning Board of Adjustment Resolution, the date that the map was signed, and/or the date that the subdivision map was filed with the Ocean County Clerk, along with the file map and number.

2) Two copies of the plans with dimensions and heights noted:

- Floor plans and elevations
- Signed site plans
- Property map
- Survey map

Choose which is applicable for submission

3) Plot plans and building plans must match for complete review

NOTE: NO PARTIAL, TAPED, FAXED, REDUCED OR ENLARGED COPIES CAN BE ACCEPTED



THIS DOCUMENT IS PRINTED ON WATERMARKED PAPER, WITH A MULTI-COLORED BACKGROUND AND MULTIPLE SECURITY FEATURES. PLEASE VERIFY AUTHENTICITY.

State of New Jersey
Department of Community Affairs
Division of Fire Safety



Hereby Issues To
MICHAEL STEVENS

The Following Certification As
**KITCHEN FIRE SUPPRESSION
SYSTEMS**

04/15/2020 to **04/30/2023**
Issue Date Lapse Date


Lieutenant Governor Sheila Y. Oliver
Commissioner

STATE OF NEW JERSEY
DIVISION OF FIRE SAFETY

This is to certify that: MICHAEL STEVENS

Has been certified as: CG-KFSS

04/15/2020 to 04/30/2023
Issue Date Lapse Date

183539
DPSID Number



PLEASE DETACH HERE

If your certification card is lost please notify:

Contractor's Certification and Emblems Unit
Division of Fire Safety
P.O. Box 809
Trenton, NJ 08625-0809

PLEASE DETACH HERE

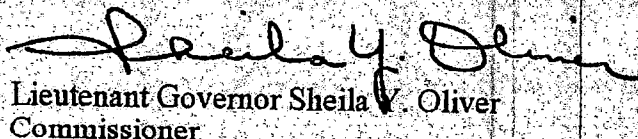
Dear MICHAEL STEVENS:

Congratulations on being certified in the fire protection title indicated above. Let me commend you on your professional attitude and desire to provide a valuable service to your employer, industry and the citizens of New Jersey.

Fire protection certifications are valid for a period of three years. Recertification is achieved by accumulating a prescribed number of continuing professional development points and/or experience and educational credits. Once the certificate holder has met those requirements a renewal application may be submitted to the Contractor Certification Unit.

Again, I would like to extend my congratulations to you on your accomplishments and trust you will continue to strive for excellence by your experience and professional development. Please do not hesitate to contact the Division of Fire Safety, Contractor Certification Unit at (609) 984-7860 if we may further assist you.

Sincerely,


Lieutenant Governor Sheila Y. Oliver
Commissioner

[illegible]

FLASH POINTS™

For:
Pho Hanoi Restaurant
2791 Hooper Ave
Brick, NJ 08724

Stamp

☒ System is Compliant with NJAC 5:70-3

☐ System is Non-Compliant

THIS FORM WILL BE FILED WITH THE LOCAL AHJ

A-1 COMMERCIAL KITCHEN SERVICES LLC

88 Pear Street
Tinton Falls, NJ 07724

Phone: 201-873-8168
a1ckslc@gmail.com



KITCHEN SYSTEM REPORT - PAGE 1

WORK ORDER NUM.	DATE	HAZARD AREA PROTECTED	
	2/22/21	Yes	
SYSTEM MFG.	SYSTEM CAPACITY	SYSTEM TYPE	NUM OF CYLS
pyrotech	60 L	wet	1
COMPANY	CONTACT	PHONE	FAX
Pho Hanoi			
ADDRESS	CITY	STATE	ZIP
2791 Hooper Ave	Brick Township	NT	
JJ FIRE PROTECTION DISTRICT	INSPECTION TYPE		
Brick Township	☒ INITIAL ☐ ANNUAL ☐ SEMI-ANNUAL ☐		

Initial Actions / Observations

Initial Actions / Observations	Y	N	N/A	System Functional Test	Y	N	N/A
1 Last Serviced By?			NA	21 System disarmed per manufacturer's recommendations?	☒	☐	☐
2 Were building personnel notified of the inspection?	☐	☐	☒	22 Mechanical detection line tested and found to operate properly?	☒	☐	☐
3 Was the monitoring company notified?	☐	☐	☒	23 Proper number and placement of detectors/links?	☒	☐	☐
4 System found charged and functioning at time of technician's arrival?	☒	☐	☐	24 Did the system operate properly from activation of a manual pull station?	☒	☐	☐
5 System un-tampered with since last visit?	☒	☐	☐	25 Gas shut-off valve installed and working properly? (Note location)	☒	☐	☐
6 System found to be at proper pressure upon arrival?	☒	☐	☐	26 Replaced links with proper temperature rating?	☒	☐	☐

Visually Check System

Visually Check System	Y	N	N/A	Cylinders and Agent	Y	N	N/A
7 Baffle-type filters installed in hood?	☒	☐	☐	27 Is the manual reset for electric gas valves operational?	☐	☐	☒
8 System [and appliance layout] appear unchanged since last service?	☒	☐	☐	28 Did all electrical appliances shut off upon system operation?	☐	☐	☒
9 Were the nozzle caps in place at time of arrival?	☒	☐	☐	29 Did all gas appliances shut off upon system operation?	☒	☐	☐
10 Visible piping and nozzles properly connected, braced, and free of damage?	☒	☐	☐	30 Did the make-up air shut down?	☒	☐	☐
1 Piping/conduit/cabling free from observable obstructions?	☒	☐	☐	31 Did the alarm system activate when the system tripped?	☒	☐	☐
2 Nozzle(s) inspected and found to be clear of obstructions?	☒	☐	☐	32 Did control head(s)/cylinder releasing device(s) operate properly?	☒	☐	☐
3 Correct nozzle type(s) for protected equipment, plenum and ducts?	☒	☐	☐				
4 Nozzle(s) properly positioned over appliances?	☒	☐	☐				
5 Nozzle(s) properly positioned in duct(s) and plenum(s)?	☒	☐	☐				
6 Is there a fan warning sign on hood?	☒	☐	☐				
7 Flow points/extinguishing agent within mfg's allowed maximums?	☒	☐	☐				

Hazard Inspection

8 Hazard configuration appeared to remained unchanged?	☒	☐	☐	37 Cartridge inspected or replaced within mfg's recommended interval (if applicable)? Weight	☒	☐	☐
9 Are all observable penetrations to the hood and duct sealed?	☒	☐	☐				
10 No readily observable obstructions or interference that could impact effectiveness of the suppression system?	☒	☐	☐				

NOTIFICATION OF DEFICIENCIES

CUSTOMER INITIALS: _____

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 represent an IMMEDIATE AND SERIOUS SAFETY CONCERN that the customer must correct. Service Company shall not be responsible if the Fire Suppression System malfunctions or fails to function. It is the owner's responsibility to ensure that all deficiencies are removed or repaired.

KITCHEN SYSTEM REPORT - PAGE 2

COMPANY <i>Pho Hanoi</i>	CONTACT	PHONE	FAX	
ADDRESS <i>2791 Hooper Ave.</i>	CITY <i>Bridgetonship</i>	STATE <i>NJ</i>	ZIP	CUSTOMER NUMBER

System Reactivation Final

System Reactivation Final

- | | | | | | | | | | |
|----|--|-------------------------------------|--------------------------|--------------------------|----|--|-------------------------------------|-------------------------------------|--------------------------|
| 38 | Test adapters/links, keeper pins, etc., removed from system? | ☒ | ☐ | ☐ | 48 | Operator's manual on site? | ☒ | ☐ | ☐ |
| 39 | Detection [link] line has proper tensioning? | ☒ | ☐ | ☐ | 49 | Class K portable extinguisher available and properly serviced? | ☒ | ☐ | ☐ |
| 40 | Was the control head reset? | ☒ | ☐ | ☐ | 50 | Remote manual release free from obstructions & operable? | ☒ | ☐ | ☐ |
| 41 | Were all fuel sources and power restored? | ☒ | ☐ | ☐ | 51 | Has the system been placed back in service? | ☒ | ☐ | ☐ |
| 42 | Were all pilot lights supplied by the gas valve relit? | ☒ | ☐ | ☐ | 52 | Monitoring company notified that the system is back in full service? | ☐ | ☐ | ☐ |
| 43 | Microswitch/relay(s) reset — electric appliances "on"? | ☒ | ☐ | ☐ | 53 | Were building personnel notified of the system condition? | ☒ | ☐ | ☐ |
| 44 | Are all nozzle caps in place? | ☒ | ☐ | ☐ | 54 | Have you received a signature from the building personnel? | ☐ | ☒ | ☐ |
| 45 | Were all filters reinstalled? | ☒ | ☐ | ☐ | 55 | Inspection tag affixed to system? | ☒ | ☐ | ☐ |
| 46 | Were all cartridges reinstalled? (if applicable) | ☐ | ☐ | ☐ | | | | | |
| 47 | Tandem/slave releasing device(s) reset properly? | ☒ | ☐ | ☐ | | | | | |

Department of Defense

[illegible]

Comments and Recommendations

[illegible]

NOTIFICATION OF EXHAUST SYSTEM GREASE BUILD UP **Customer Initials:** _____

NOTIFICATION OF EXHAUST SYSTEM GREASE BUILD UP **Customer Initials:** _____

☐ A mark made in the adjacent box indicates that we recommend that the entire exhaust and ventilation control system as well as all appliances be inspected by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction to determine if cleaning is required. Any visual observations or comments noted by a Service Technician regarding grease build up are for informational purposes only and are based on readily observable conditions at the time of service.

Authorized Customer Representative _____ Authorized Company Representative _____

Authorized Customer Representative _____ Authorized Company Representative _____

SIGNATURE: 

PRINT NAME: _____

SIGNATURE: _____

PRINT NAME: **KEN GIAN**

CERTIFICATION NUMBER: **P01443**

SIGNATURE: 

PRINT NAME: _____

SIGNATURE: _____

PRINT NAME: **KEN GIAN**

CERTIFICATION NUMBER: **P01443**

SIGNATURE: 

PRINT NAME: _____

SIGNATURE: _____

PRINT NAME: **KEN GIAN**

CERTIFICATION NUMBER: **P01443**

SIGNATURE: 

PRINT NAME: _____

SIGNATURE: _____

PRINT NAME: **KEN GIAN**

CERTIFICATION NUMBER: **P01443**

KITCHEN SYSTEM REPORT - PAGE 3

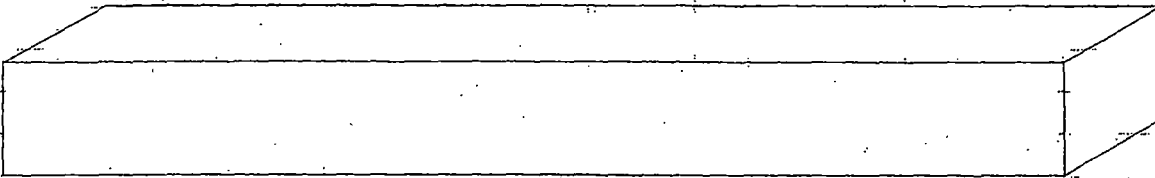
COMPANY <i>Pho Hanoi</i>	CONTACT	PHONE	FAX
ADDRESS <i>2791 Hooper Ave.</i>	CITY <i>Brick Township</i>	STATE <i>NJ</i>	ZIP
		CUSTOMER NUMBER	

Hood Size: 24 Feet

Duct Quantity & Size: 18x24

<i>Taper Duct</i>	<i>Burner</i>	<i>Wok 2x</i>	<i>Grill burner</i>	<i>oven</i>
<i>18"</i>	<i>36"</i>	<i>24"</i>	<i>60"</i>	<i>24"</i>
				<i>36"</i>

Label All Appliances



Size _____

Notes / Comments

INCLUDE ALL APPLIANCES. LABEL WITH TYPE AND SIZE

System Connected to Alarm? Yes _____ No ☒

Nozzle Quantity: Duct 1 Plenum 2 Appliance 9

Remote Pull: Yes ☒ No _____ Location Back Door

Gas Valve: Yes ☒ No _____ Size: 2"

Gas Valve Style: Electrical _____ Mechanical ☒

Gas Valve Location: Under Hood Type: Release / Pull ☒

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

Matthew Fagen

From: Susan Stanisz <sstanisz@brickmua.com>
Sent: Monday, March 01, 2021 8:32 AM
To: Matthew Fagen
Cc: Susan Stanisz
Subject: 2791 HOOPER AVE.

Morning Matt. We were out there & they are ok to CO.

SUSAN M. STANISZ
CUSTOMER ACCOUNTS SENIOR CLERK
Brick Utilities
1551 HIGHWAY 88 WEST
BRICK, NJ 08724
732-458-7000 EXT.4284
732-458-5378 FAX
sstanisz@brickmua.com



CONSTRUCTION PERMIT

Date Issued 12/14/20
Control # C-20-002917
Permit # 20-2965

IDENTIFICATION Block: 673 Lot: 8 Qualifier _____
Work Site Location: 2791 HOOPER AVE Brick Township, NJ 08723 Contractor: PHO HANOI - QUANG HA
Address: 2791 HOOPER AVE BRICK NJ 08723
Owner in Fee: TRAHANAS REALTY LLC
PO BOX 955 RIVERSIDE CT 06878 Telephone: (609) 665-7808
Telephone: _____ Lic. No. or Bldrs. Reg. No. _____
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:

TENANT FIT UP - PHO HANOI

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 \$18,800

D. Newman Construction Official 12/16/20 Date

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

1 WHITE - INSPECTOR

2 CANARY - OFFICE

3 PINK - TAX ASSESSOR

\$29.45 GOLD - APPLICANT

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.

PAYMENTS (Office Use Only)

Building	\$225
Electrical	\$505
Plumbing	\$204
Fire Protection	\$920
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$37
CO Fee	
Other	\$0
Total	\$1,891
Check No.	<u>1006</u>
Cash	\$0
Credit	\$0
Collected By	<u>[Signature]</u>
Date	<u>12/16/20</u>

2023 SERV. FEE

BLUE BAND	\$225.00
ELECTRIC	\$505.00
PLUMBING	\$204.00
FIRE	\$920.00
CO	\$37.00
TRA	\$75.00



Brick Township
401 Chambers Bridge Rd.
Brick, NJ 08723
(732) 262-1041

Date Issued:

Application Number: 12/14/20
ZA-20-01152

Application Date: 9/11/2020

Project Number:

Permit Number: 2P-20-0147

Fee:

\$75.00

Zoning Permit

Worksite **2791 HOOPER AVE**
Location: **Brick Township, NJ 08723**

Owner: **TRAHANAS REALTY LLC**
Address: **PO BOX 955**
RIVERSIDE, CT 06878

Applicant: **Quang Ha**
Address: **2741 Hooper Ave., Suite 209**
Brick, NJ 08723

Block: 673 Lot: 8 Qualifier: _____ Zone: B-3

This Certifies that an application for the issuance of a Zoning Permit has been examined.

Present Use: Restaurant

☐ Non Conforming Use

☐ Non Conforming Structure

Proposed Use: Restaurant Pho Hanoi Restaurant

Work Description:

Rehabilitation, Tenant Fit-Up - Interior alterations for new tenant. Changing from Hi Dragon to "Pho Hanoi" restaurant.

Additional Zoning Permit is required for additional work and signage.

Application Approved Date: 9/17/2020

Upon review it was determined that the Zoning Permit:

☒ Permitted by Ordinance

☐ Permitted by Variance approved on: _____

☐ Approved with Conditions

☐ Valid Nonconforming Use/Structure is established by

☐ Zoning Board of Adjustment

☐ Zoning Officer

Christopher J. Romano, Zoning Officer

9/17/2020

Date

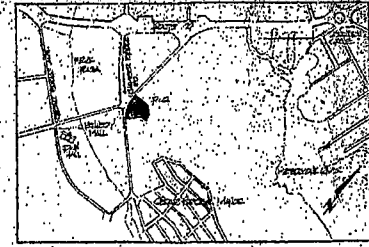
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2011 LUGBURY STREET
MELROSBURG, MA 01830
TEL: 978 657-7300

33 LUGBURY STREET
TOWN OF GARDENVILLE, MA 01201
TEL: 978 657-7300

850 BLOCK 0/3
DISTRICT B-2
OCEAN COUNTY, NEW JERSEY

LOT 15 830 BLOCK 01/1
ZONING DISTRICT B-2
SALES YOURSHIP OCEAN C

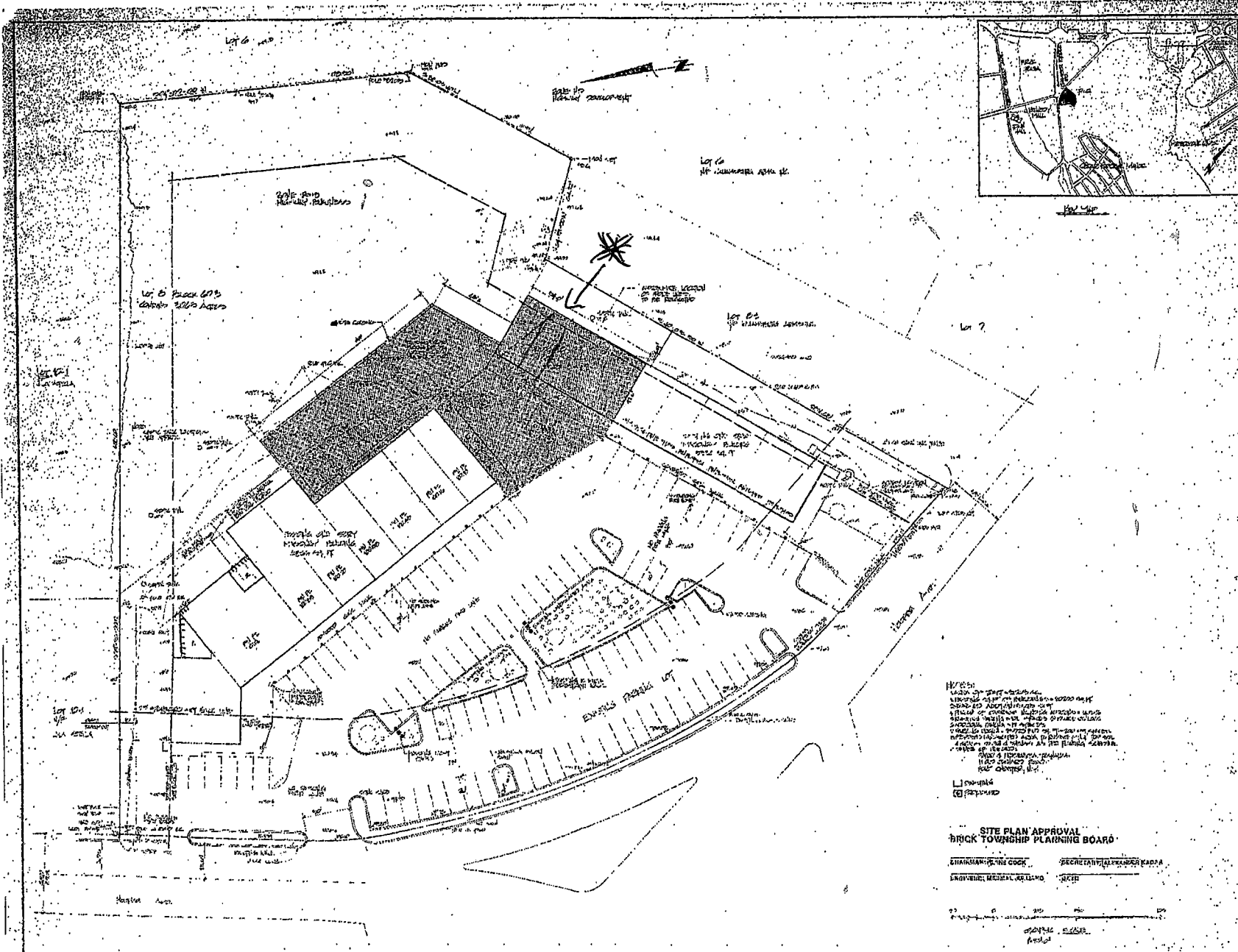


BROWN/SULLIVAN ASSOCIATES
 Architecture & Planning
 2015 MARKET STREET
 SUITE 200
 NEW JERSEY 07102

DATE: 10/20/2000
 DRAWING NO: 1000-0000

OWNER: [illegible]

PROPOSED BUILDING ADDITION - BRICK WALL
 TRAY MAP SHEET NO. 1
 LOTS 6 & 7 - BLOCK 679
 BRICK TOWNSHIP, OCEAN COUNTY, NEW JERSEY



NOTES:
 1. THE PROPOSED BUILDING ADDITION IS SHOWN IN SHADING.
 2. THE EXISTING BUILDING IS SHOWN IN DOTTED LINES.
 3. THE PROPOSED BRICK WALL IS SHOWN IN SOLID LINES.
 4. THE PROPOSED DRIVEWAY IS SHOWN IN DOTTED LINES.
 5. THE PROPOSED PARKING AREA IS SHOWN IN DOTTED LINES.
 6. THE PROPOSED LANDSCAPING IS SHOWN IN DOTTED LINES.
 7. THE PROPOSED FENCE IS SHOWN IN DOTTED LINES.
 8. THE PROPOSED SIGNAGE IS SHOWN IN DOTTED LINES.
 9. THE PROPOSED LIGHTING IS SHOWN IN DOTTED LINES.
 10. THE PROPOSED UTILITY LINES ARE SHOWN IN DOTTED LINES.

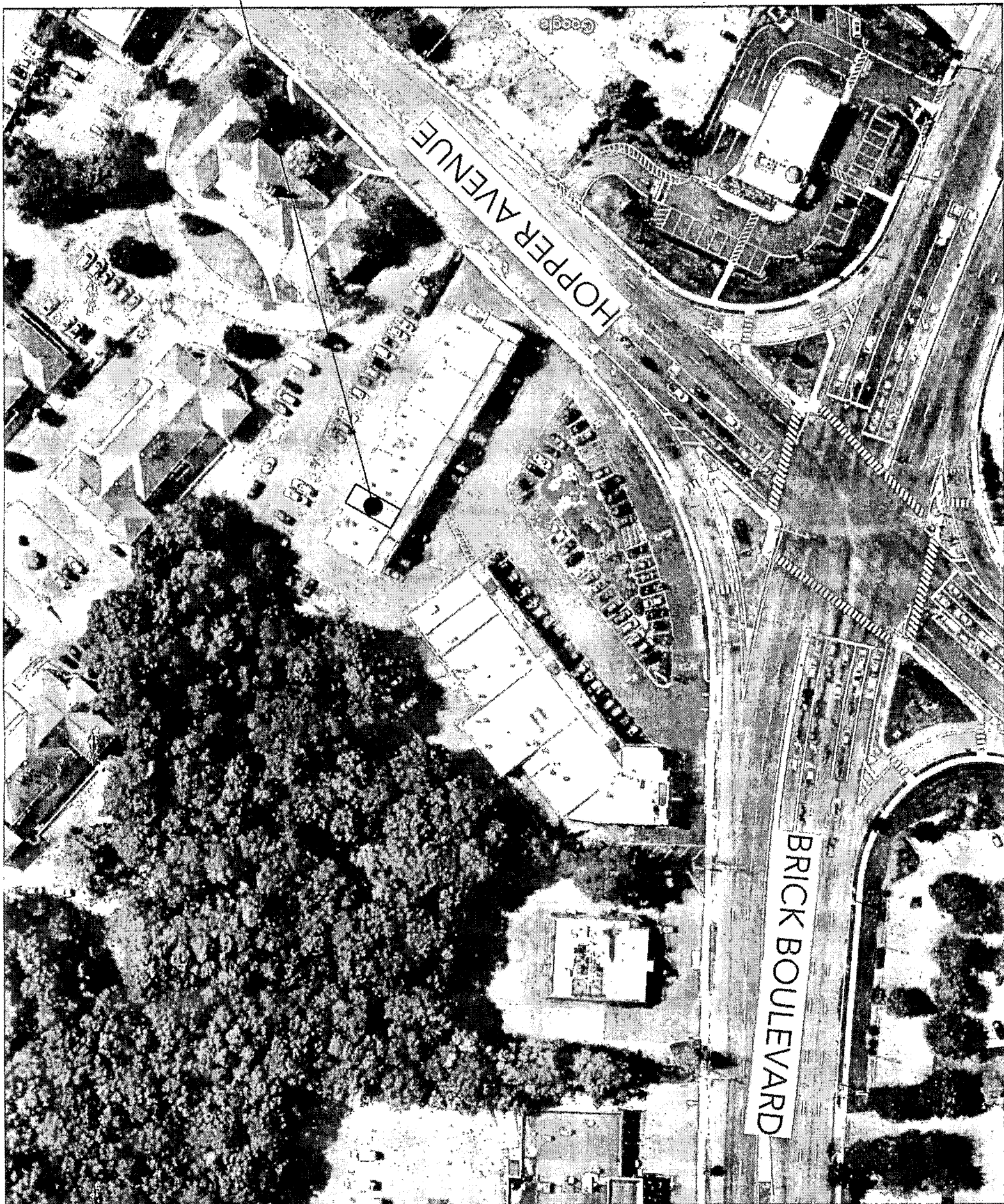
☐ PROPOSED
☒ EXISTING

SITE PLAN APPROVAL
 BRICK TOWNSHIP PLANNING BOARD

CHAIRMAN: [illegible] SECRETARY: [illegible]
 ENGINEER: [illegible] ARCHITECT: [illegible]

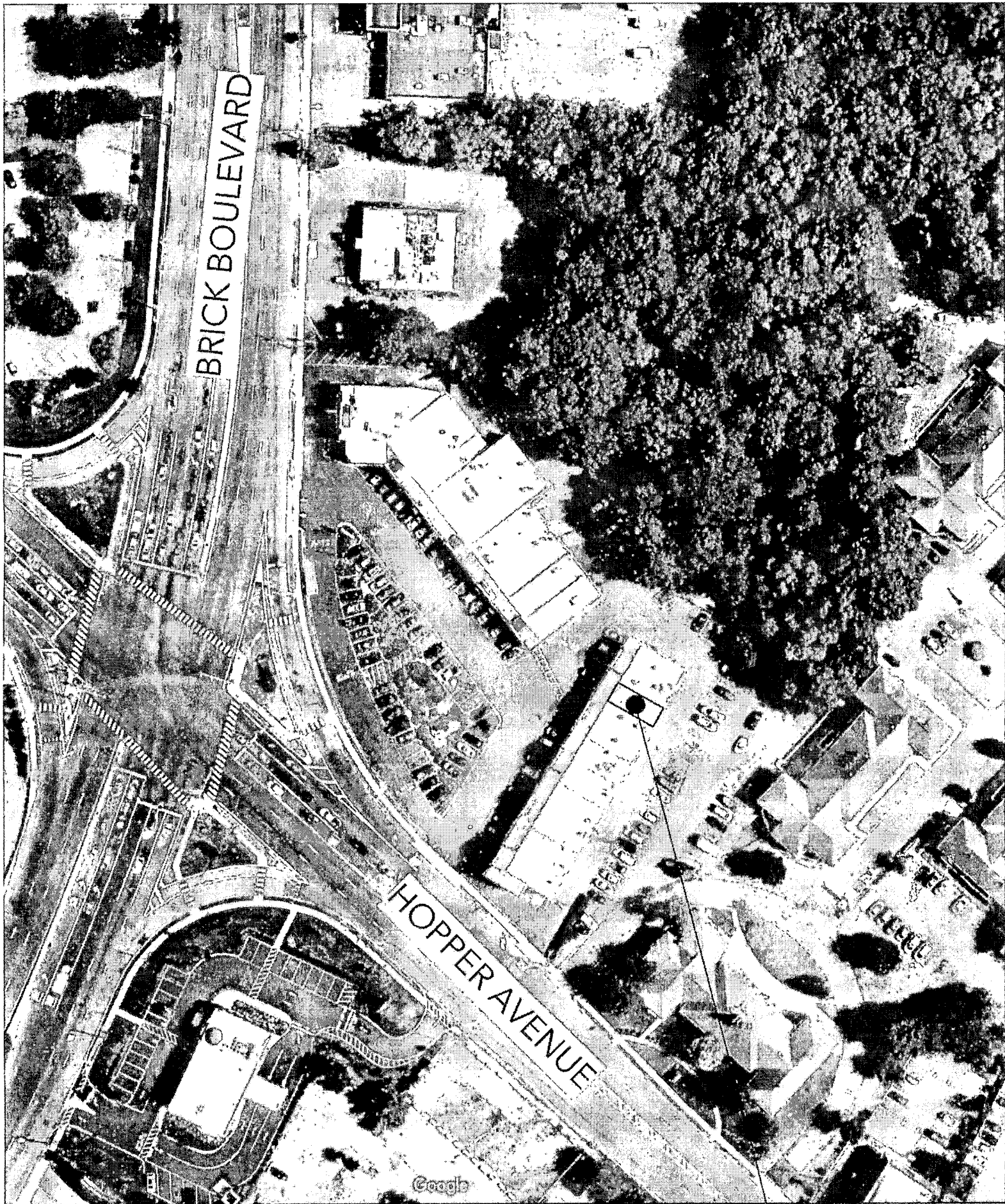
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 DATE: 10/20/2000

SUITE #209



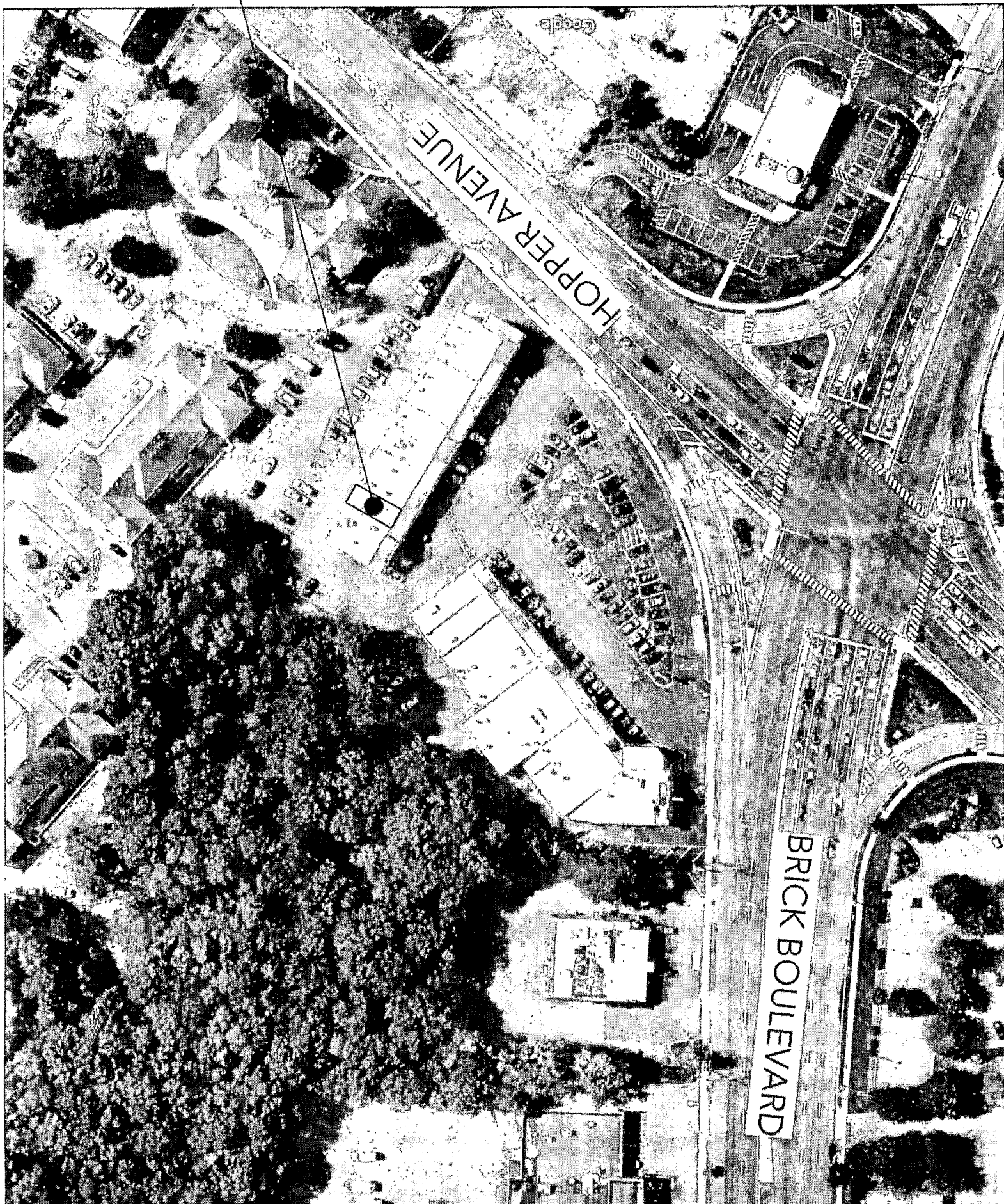


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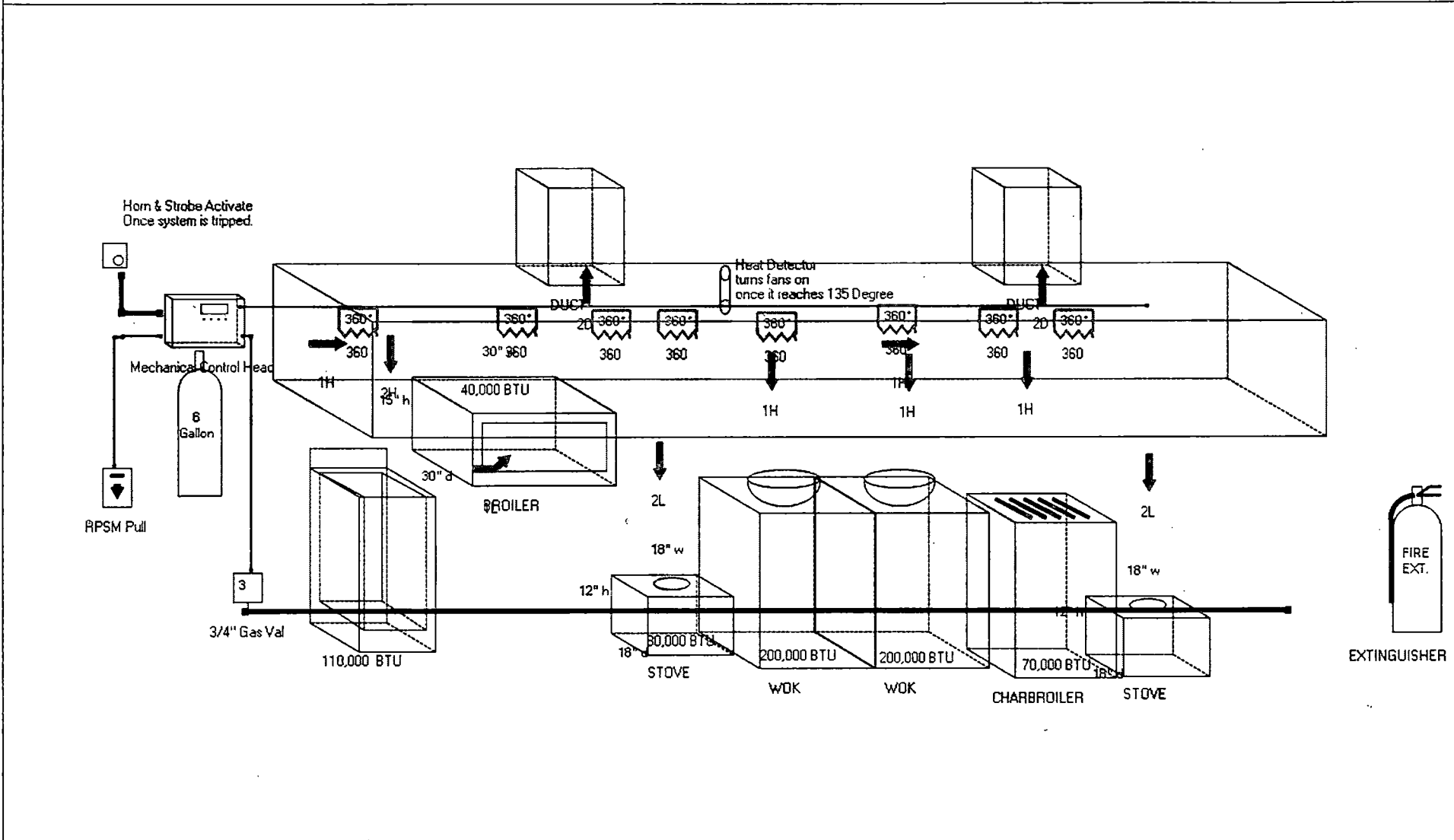


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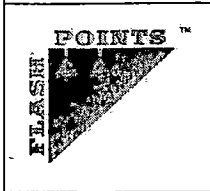
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Protex Pre-Engineered Fire Suppression System



Total System Flow Points = 20 : Flow Points Used = 16

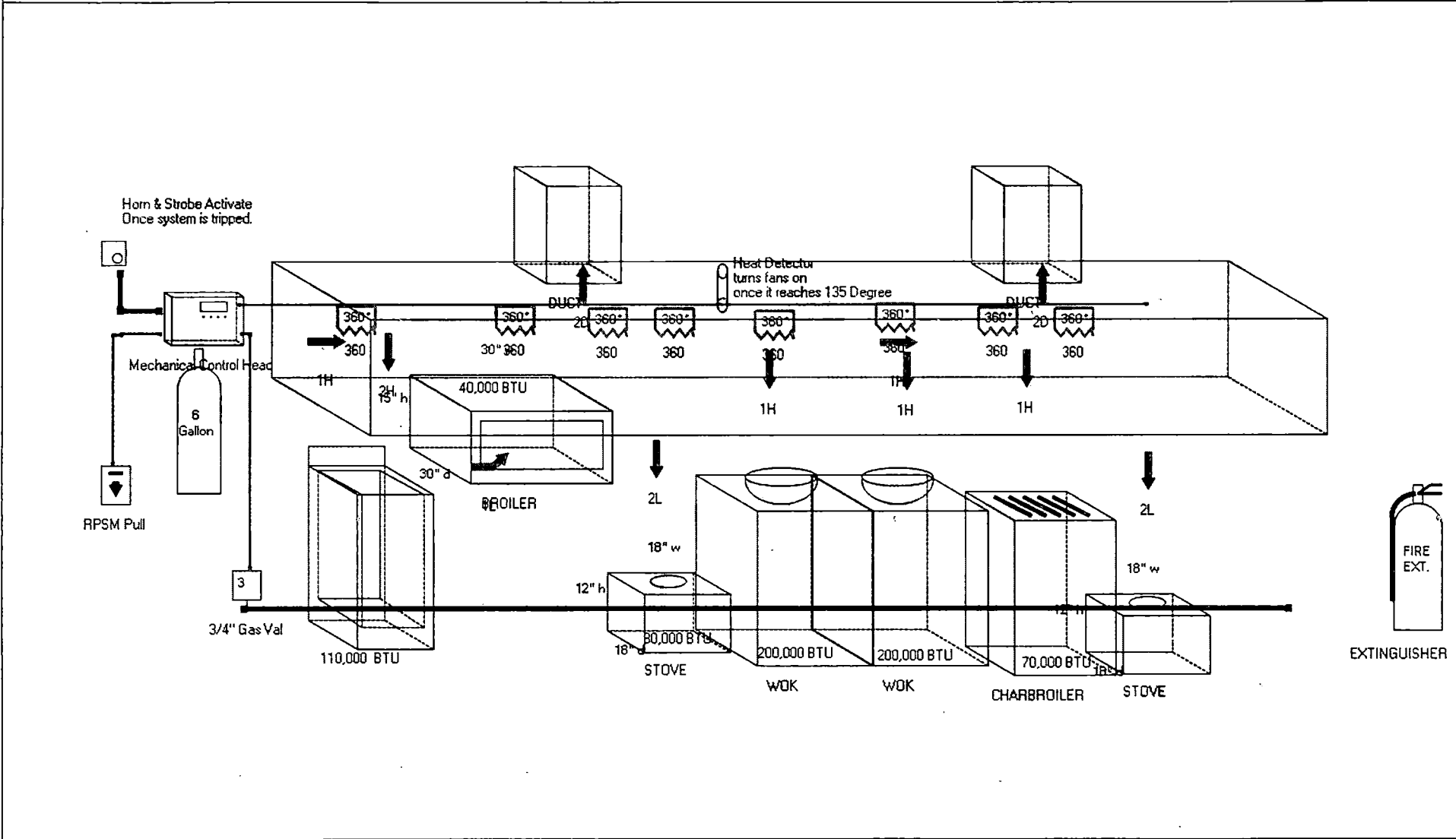


Designed & Installed by:
A1 Commercial Kitchen Services LLC
88 Pear Street
Tinton Falls, NJ 07724
(908) 433-1818

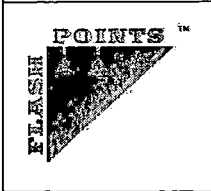
For:
Pho Hanoi Restaurant
2791 Hooper Ave
Brick, NJ 08724

Date:	9/8/2020

Protex Pre-Engineered Fire Suppression System



Total System Flow Points = 20 : Flow Points Used = 16

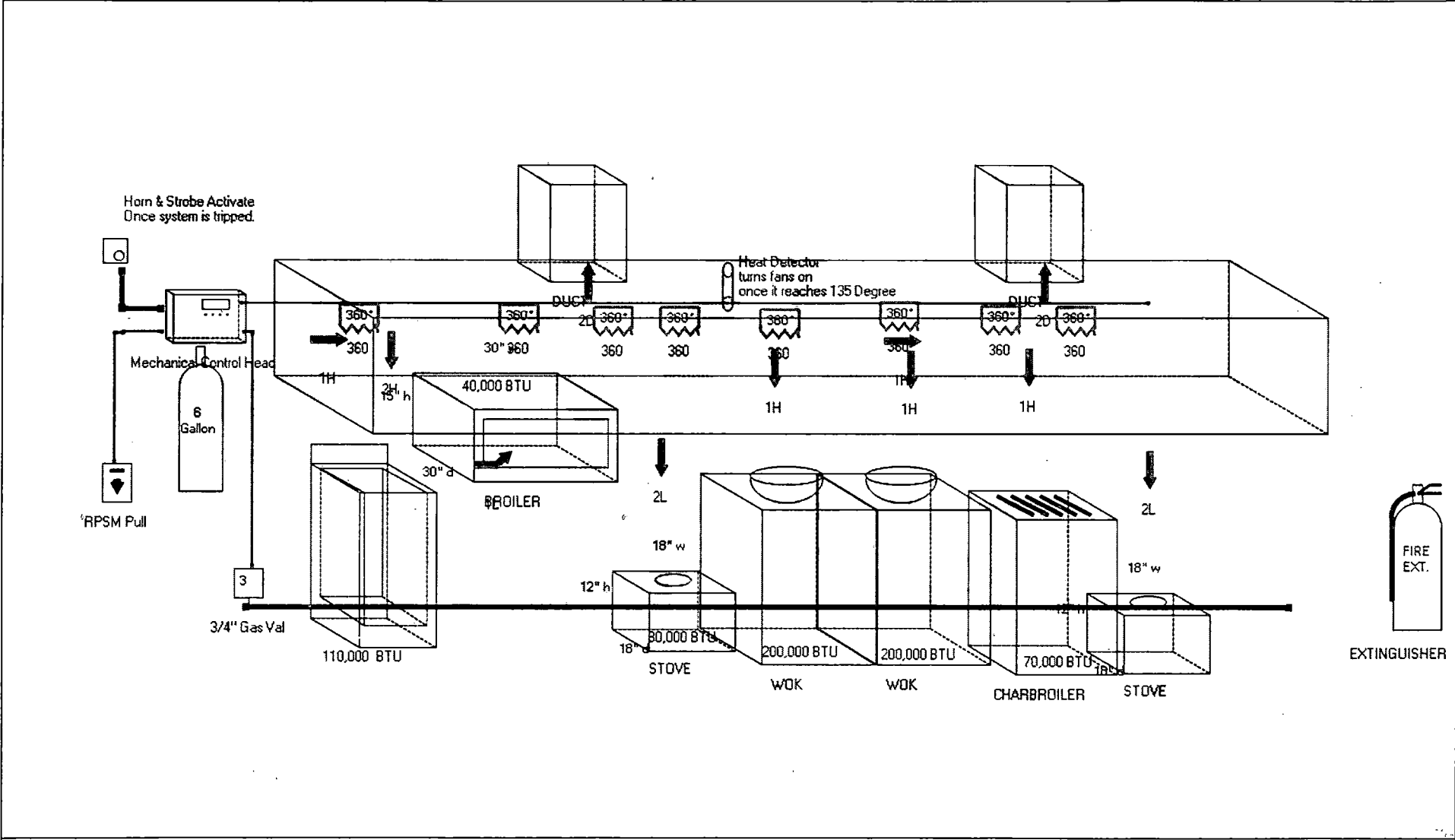


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(908) 433-1818

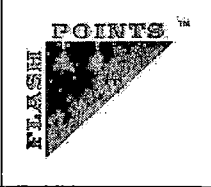
For:
Pho Hanoi Restaurant
2791 Hooper Ave
Brick, NJ 08724

Commercial Kitchen Seal
NFPA Certified
NJ Lic ID 01443
Stamp
Date: 9/8/2020

Protex Pre-Engineered Fire Suppression System
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Total System Flow Points = 20 : Flow Points Used = 16

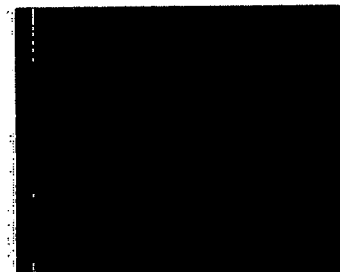
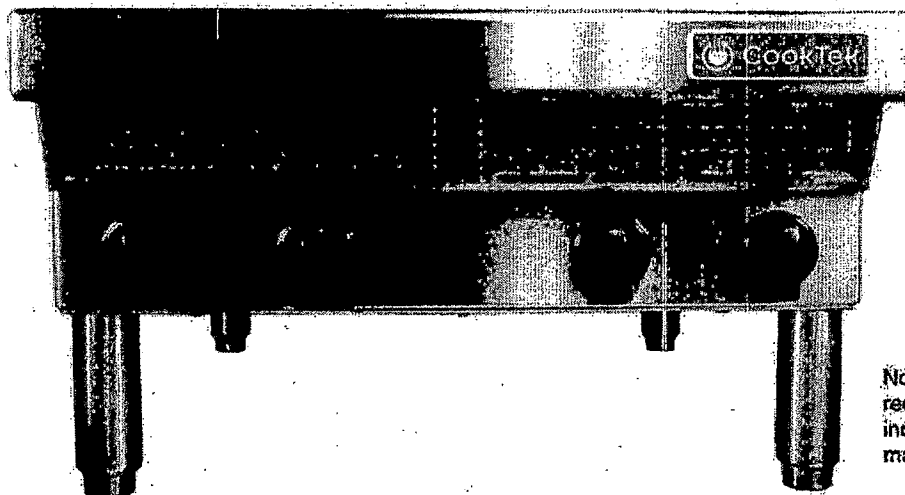


Designed & Installed by:
A1 Commercial Kitchen Services LLC
88 Pear Street
Tinton Falls, NJ 07724
(908) 433-1818

For:
Pho Hanoi Restaurant
2791 Hooper Ave
Brick, NJ 08724

	 JUL 16 PM 443
Date: 9/8/2020	

Product Name	4 Burner (Hob) Range	Quantity	Item #
--------------	----------------------	----------	--------



Simulated burner design
on each hob

Note: Induction cooking
requires the use of
induction compatible (i.e.
magnetic) cookware.



Standard Features

- Counter-top or work table mounted classic modular design with stainless steel housing, heavy duty electronic components, and high-impact thick glass-ceramic top engineered for true "back of the house" durability and strength
- Each induction burner (hob) has its own separate controls for independent operation and functionality
- Control knobs with 10 power cook settings for familiarity and ease of use
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Hob shuts off without affecting use of the other hobs, and displays error codes enabling user to diagnose and correct minor problems
- The two rear induction burners (hobs) are 5000 watts each (maximum output), equivalent to 2 x 44,000 BTU; the front two induction burners (hobs) are 3500 watts each (maximum output), equivalent to 2 x 31,000 BTU - total 17,000 watts, equivalent to 150,000 BTU
- LED bar graph by each burner (hob) display for precise user feedback
- Integral grease filter to ensure clean air intake
- Internal fans keep internal electronics cool
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Easy to clean high-impact glass-ceramic top surface
- Optional adjustable foot height range of 6-8" (152-203mm)
- Pan characterization feature measures pan almost instantly to allow unit to supply optimal power to each pan at every setting
- Variable speed fan
- Available in 208VAC 3 Phase
- One year limited parts and labor warranty in the in US/Canada only - see statement for details
- Made in the USA*

Specifications

Shall be a CookTek commercial induction range, model _____ with a total kW rating of 17kW.

Unit shall be manufactured in the United States and constructed of a stainless steel housing, heavy duty electronic components, and a high-impact glass-ceramic top.

Unit shall be equipped with a built-in microprocessor with auto-shut off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

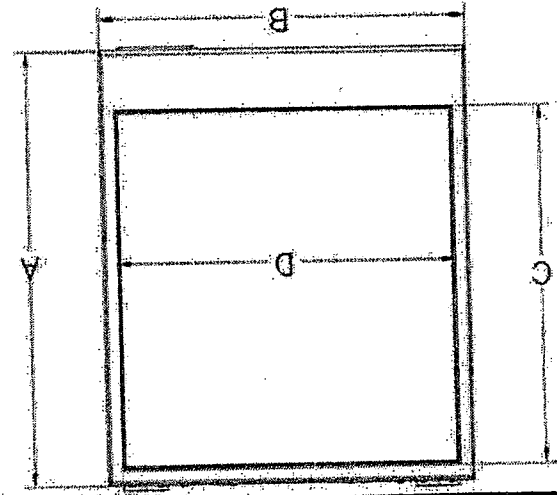
Unit shall have LED bar graph display for precise user feedback.

Unit shall operate on _____ power.

*of USA and imported parts

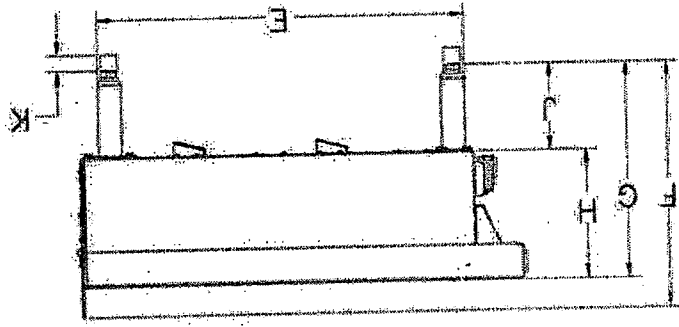
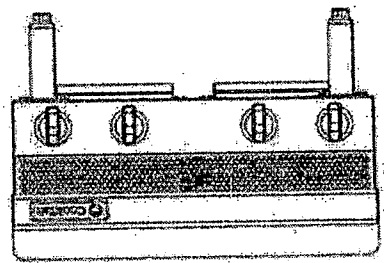
Global Operations
2801 Trade Center Drive
Carrollton, Texas 75007 USA
www.cooktek.com | www.turbochef.com

Phone: +1 800 908 1726
+1 214 379 1000
Fax: +1 214 379 1073



Dimensions		mm	
A	30.40	772	640
B	25.20	637	587
C	25.10	637	587
D	23.10	587	645
E	25.40	645	436
F	17.20	436	384
G	15.10	384	232
H	9.10	232	152
J	6.00	152	51
K	2.00	51	

*Feet are adjustable, height range is 5'-6" (152-203mm)



Specifications

Model Number	MC17004-200
Power Requirements	208VAC, 3 Ph, 4 Wire
Power Consumption	17,000W (max)
BTU Comparison	150,000 BTU (2 x 31,000 + 2 x 44,000)
Voltage	208VAC, 50/60 Hz, 3 Ph
Amperage	47.2A (max)
Power Range	150-3500W / hob front; 150-5000W / hob, back
Dimensions (in)	30.4" x 25.2" x 17.2"
Dimensions (mm)	772 x 640 x 436
Weight	120 lbs / 54.4 kg
Packaged Weight	150 lbs / 68.1 kg
Packaged Dimensions (in)	40" x 42" x 18"
Packaged Dimensions (mm)	1016 x 1067 x 457
Power Cord Length	not included
Plug Type	not included
Warranty	12-month limited parts and labor in U.S./Canada only - see statement for details

- Dedicated circuit required
- Internal fans require up to 140 CFM (3.9m³/min) free air-flow and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for sides and rear; 6" (152mm) below (i.e. minimum height of feet)



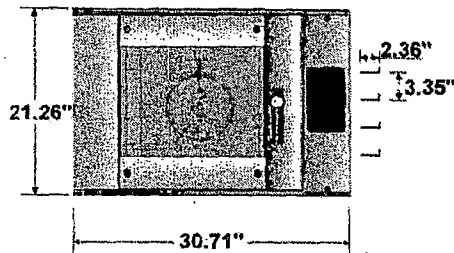
SPEC SHEET

ELECTRIC CONVECTION OVEN - 4 TRAYS - 16"x24" (400x600mm)

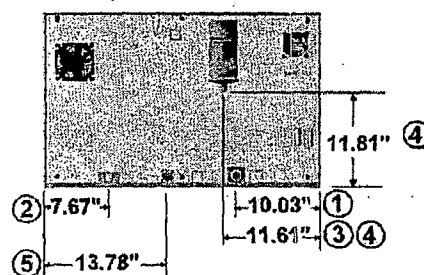
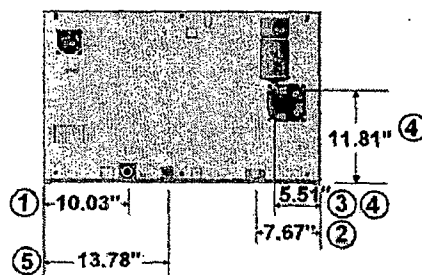
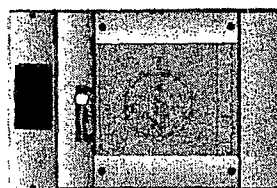
Model : FVU-04A12SK00 - FVU-04A12SKE0



Left hinges

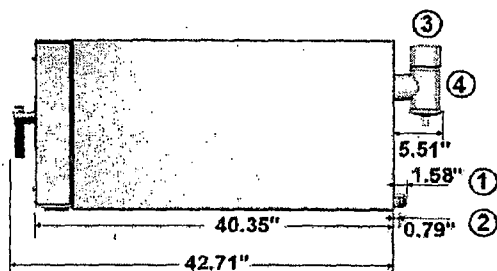


Right hinges

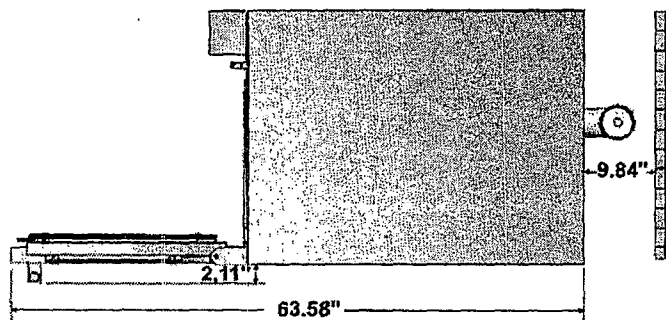


0,79" (20mm)
1,58" (40mm)
2,11" (53,5mm)
3,35" (85mm)
5,51" (140mm)
7,67" (195mm)
9,84" (250mm)
10,03" (255mm)
11,61" (295mm)
11,81" (300mm)
13,78" (350mm)
21,26" (540mm)
30,71" (780mm)
40,35" (1025mm)
42,71" (1085 mm)
63,58" (1615mm)

Side view



Top view



① Electric supply. Supply cable - 118,11" (3 m)

② Cold water connection at 39,37" (1 m) of the coupling point : 43.51 PSI mini - 72.51 PSI maxi (3 bar-5 bar) - coupling device F3/4-F1/2 + gasket fitted on the water solenoid valve

③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS»:

✓ Without hood: Oven outlet : tube Ø 2,99" (76 mm)

✓ With hood: Hood outlet : tube Ø 6,02" (153 mm)

✗ Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)

✗ Air flow :

✗ Low speed hood : 400 m³/h - 14125 cu ft/h - 235 CFM

✗ High speed hood : 1000 m³/h - 35315 cu ft/h - 235 CFM

④ Purging at 39,37" (1 m) of the coupling point Ø 0,79" (20 mm)

⑤ Hood connector.



Inlets ② ① and outlets ④ ③ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

Electrical power : 10,2kW

Heating power : 9,45 kW

Weight : 119 Kg

Voltage : 208/240 V/ 60 Hz / 3

Intensity : 26,8A

Garland

quanghap@aol.com <quanghap@aol.com>

Thu 9/3/2020 7:23 AM

To: The UPS Store #4475 <store4475@theupsstore.com>

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On Thursday, September 3, 2020, Thieng pham <phamthieng58@gmail.com> wrote:

Specifications:

Make / Model:	Atosa ATRC-24
Type:	Countertop Radiant Charbroiler
Heat Source:	Natural Gas
Cooking Surface Width (inches):	24
Burner BTU:	35,000
Total BTU:	70,000
Control Type:	Manual
Cooking Top Grate Material:	Heavy Duty Cast Iron
Heat Transfer Method:	Stainless Steel Radiants
Number of Burners:	2
Number of Controls:	2
Cooking Area:	528-sq. Inches approx.
Overall Dimensions (inches):	24.0 (W) x 27.6 (D) x 15.2 (H)
Ship Weights:	152.LB
Certification:	ETL and ETL-Sanitation (NSF 4 equivalent)

Pitco frialator

quanghap@aol.com <quanghap@aol.com>

Thu 9/3/2020 7:22 AM

To: The UPS Store #4475 <store4475@theupsstore.com>

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On Thursday, September 3, 2020, Thieng pham <phamthieng58@gmail.com> wrote:

PITCO SG14S NAT SPECS	
Width	15 5/8 Inches
Depth	34 1/2 Inches
Height	46 1/8 Inches
Fry Pot Width	14 Inches
Fry Pot Depth	14 Inches
Hertz	50 - 60 Hertz
Phase	1 Phase
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	40 - 50 lb.
Gas Inlet Size	3/4 Inches
Made in America	Yes
NSF Listed	Yes
Number of Fry Baskets	2
Number of Fry Pots	1
Power Type	Natural Gas
Split Pot	No
Total BTU	110,000
Type	Gas Floor Fryers

Customer questions about this product



ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com / www.atosausa.com
California, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington

Single & Double Stock Pot Stoves

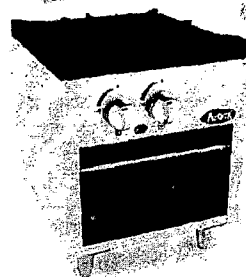
Standard Features

- Stainless steel sides and front valve cover
- Full width, removable stainless steel drip pan for easy cleanup
- Heavy duty cast iron top grates
- Heavy duty cast iron three-ring burner, rated at a total of 80,000 BTU/hr
- Cast iron burners and top grates
- Stainless steel tubing for pilots and pilot tips per burner ring
- Each burner is equipped with two continuous pilots
- Two manual controls to operate the inner and outer rings independently
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

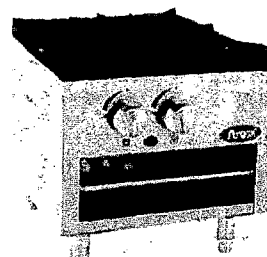
MODELS:

ATSP-18-1 / ATSP-18-2 / ATSP-18-1L / ATSP-18-2L

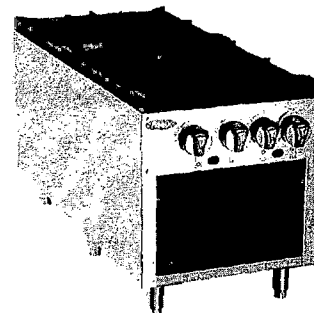
ATSP-18-1



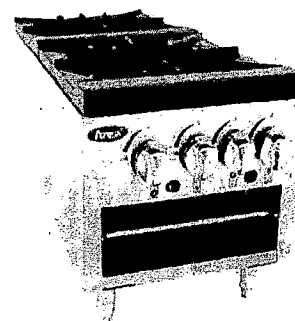
ATSP-18-1L



ATSP-18-2



ATSP-18-2L



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



Conforms to ANSI
STD Z13.1-1999 (Z13.1)
Certified in CA
STD 136-2009 (Z13.1)
Conforms to NSF/ANSI STD 4



ATOSA USA, INC.



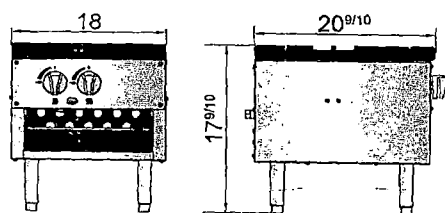
ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com / www.atosausa.com
 California, Colorado, Florida, Georgia, Illinois,
 Massachusetts, New Jersey, Ohio, Texas, Washington

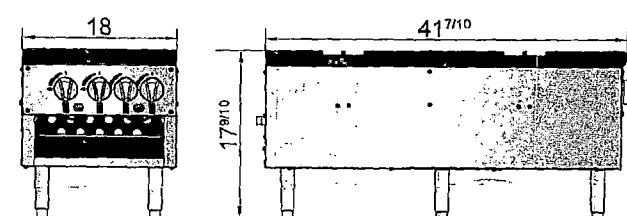
SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure(in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Net weight(lbs)	Gross weight(lbs)
ATSP-18-1	2 Burners Independent Manual Control	NG	4	40,000	80,000	4" w.c.	105.8	119
		LP	10	40,000	80,000	10" w.c.		
ATSP-18-2	4 Burners Independent Manual Control	NG	4	40,000	160,000	4" w.c.	201.7	221.6
		LP	10	40,000	160,000	10" w.c.		
ATSP-18-1L	2 Burners Independent Manual Control	NG	4	40,000	80,000	4" w.c.	103.6	116.8
		LP	10	40,000	80,000	10" w.c.		
ATSP-18-2L	4 Burners Independent Manual Control	NG	4	40,000	160,000	4" w.c.	198.4	220.5
		LP	10	40,000	160,000	10" w.c.		

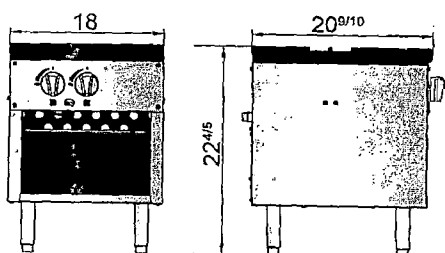
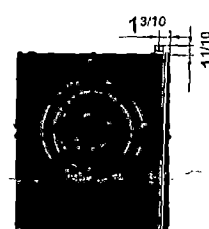
PLAN VIEW



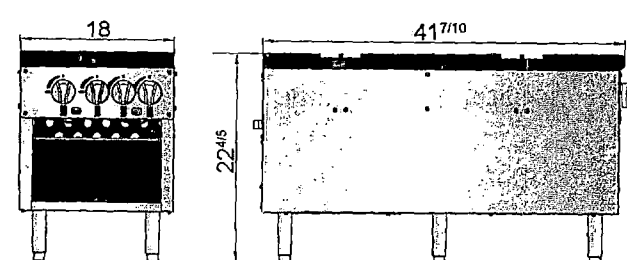
ATSP-18-1L



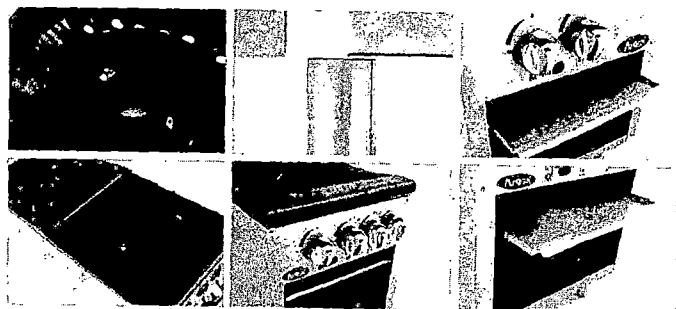
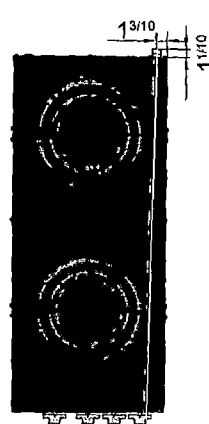
ATSP-18-2L



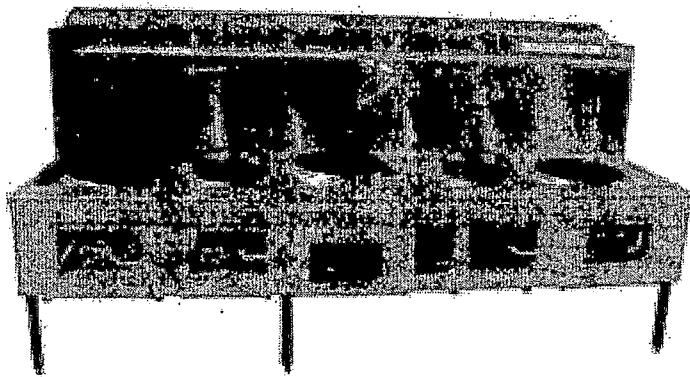
ATSP-18-1



ATSP-18-2



WOK-Series Chinese Wok Ranges With Burners



PRODUCT HIGHLIGHTS

- » Heavy-Duty Construction Ensures Durability
- » Easy Access Manually Controlled Swing Faucet
- » Water-Cooled Top Help Control
- » Stove Top Temperature
- » Stainless Steel Front, Pipe Rack, & Splash
- » Stainless Series Available with Up to 10 Chambers
- » Front Gas 1.5 Manifold to Each Burner
- » 12", 16", 18", 20", 22" Chambers Available
- » Jet, Duck, and Ring Burner Types
- » Natural or Propane Gas
- » AIA Certified, and NSF Approved

Call seller for custom sizing

For questions or ordering info:

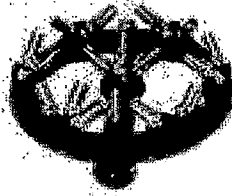
Phone: (917) 525-2066
Email: support@kitchenall.com
Web: www.kitchenall.com

MODEL	BURNER	LENGTH	WIDTH	HEIGHT	BTU	WEIGHT
WOK1	1	24" - 48"	45"	64"	100,000	400 LB.
WOK2	2	42" - 66"	45"	64"	200,000	800 LB.
WOK3	3	54" - 94"	45"	64"	300,000	1200 LB.
WOK4	4	80" - 125"	45"	64"	400,000	1450 LB.
WOK5	5	120" - 160"	45"	64"	500,000	1800 LB.
WOK6	6	150" - 175"	45"	64"	600,000	2100 LB.
WOK7	7	170" - 195"	45"	64"	700,000	2500 LB.
WOK8	8	185" - 225"	45"	64"	800,000	3100 LB.
WOK9	9	200" - 245"	45"	64"	900,000	3950 LB.
WOK10	10	240" - 275"	45"	64"	1,000,000	4250 LB.



BURNER TYPES

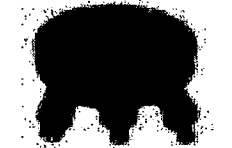
► Jet



► Duck



► Ring



ORDER FORM

Model Number: _____

Specify Gas Type:

NG _____ LP _____

Size of Wok Ring: (13", 16", 18", 20", 22")

1) _____ 2) _____ 3) _____ 4) _____ 5) _____ 6) _____ 7) _____ 8) _____ 9) _____ 10) _____

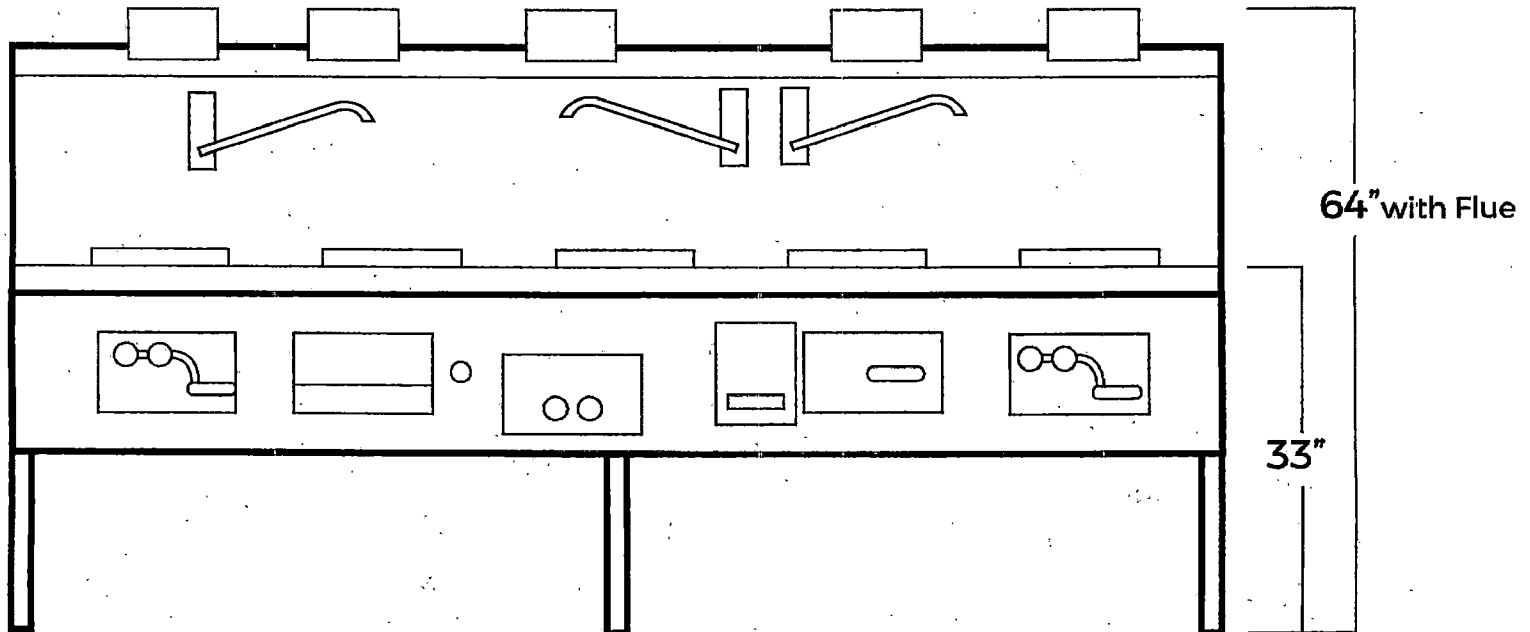
Burner Type: (Jet 23 Tip, Jet 32 Tip, Duck Jet, Ring)

1) _____ 2) _____ 3) _____ 4) _____ 5) _____ 6) _____ 7) _____ 8) _____ 9) _____ 10) _____

Drain Location:

Right _____ Left _____

DIAGRAM





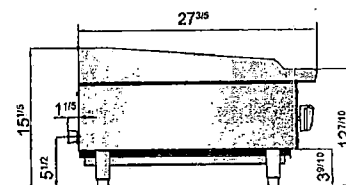
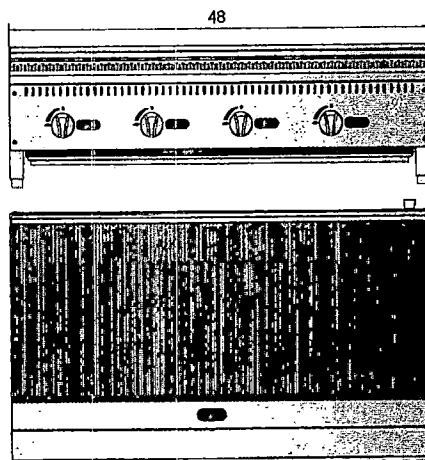
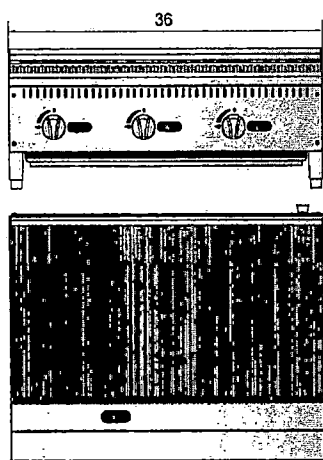
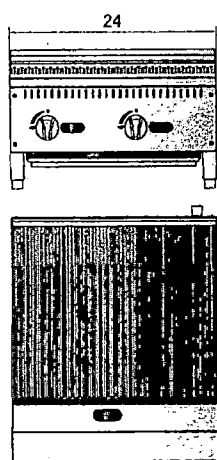
ATOSA USA, INC.

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www.atosa.com / www.atosausa.com
 California, Colorado, Florida, Georgia, Illinois,
 Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work area (inch)	Net weight (lbs)	Gross weight (lbs)
ATCB-24	2 Burners Independent Manual Control	NG	4	35,000	70,000	4" w.c.	23 ^{9/10} × 20 ^{1/5}	136.9	168.2
		LP	10	35,000	70,000	10" w.c.			
ATCB-36	3 Burners Independent Manual Control	NG	4	35,000	105,000	4" w.c.	35 ^{7/10} × 20 ^{1/5}	190.9	238.1
		LP	10	35,000	105,000	10" w.c.			
ATCB-48	4 Burners Independent Manual Control	NG	4	35,000	140,000	4" w.c.	47 ^{9/10} × 20 ^{1/5}	247.8	313.7
		LP	10	35,000	140,000	10" w.c.			

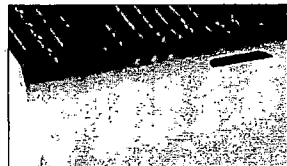
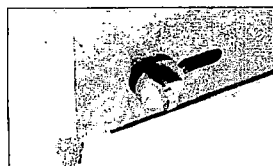
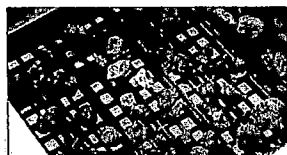
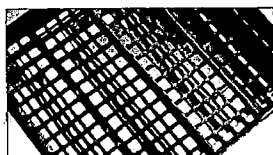
PLAN VIEW



ATCB-24

ATCB-36

ATCB-48





MODELS:

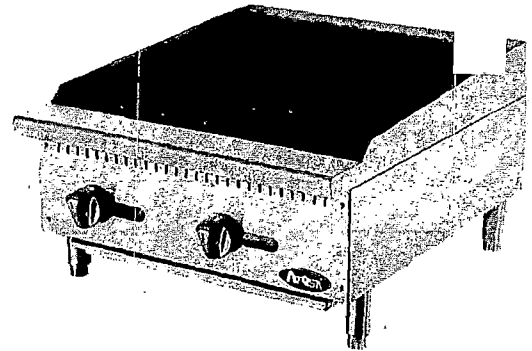
ATCB-24 / ATCB-36 / ATCB-48

Countertop Charbroilers

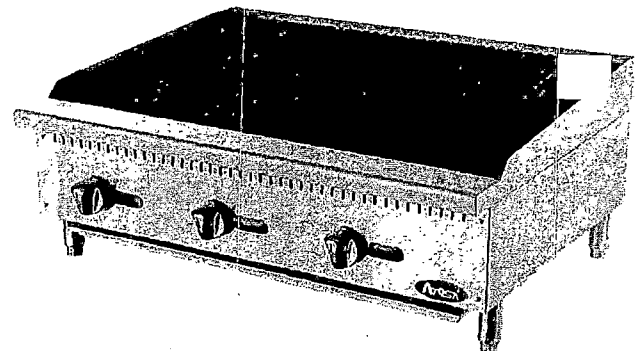
Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Units include lava briquettes standard
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

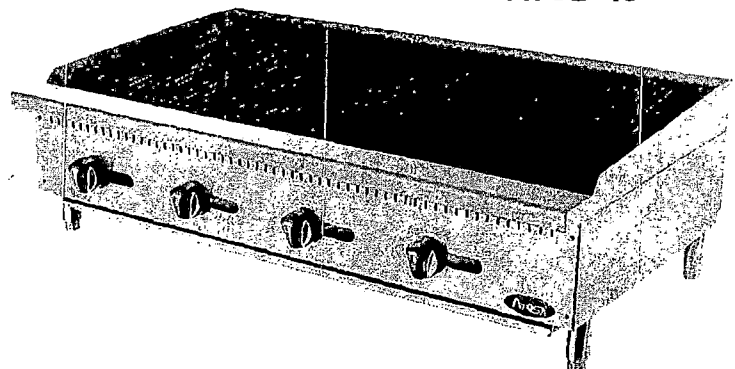
ATCB-24



ATCB-36



ATCB-48



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



Conforms to ANSI
 STD Z39.2-1969 (Z39.2)
 Certified to CSA
 STD 1.4-2000 (Z39.1)
 Conforms to NSF/ANSI STD



ATOSA USA, INC.

ENGINEERING PERMIT APPLICATION

RECEIVING CLERK _____

PERMIT # _____

BLOCK 673 LOT 8 ADDRESS 2791 Hooper Ave, Suite 209, Brick, N.J. 08723**IDENTIFICATION:**1. WORK SITE ADDRESS 2791 Hooper Ave, Suite 209, Brick, NJ 087232. APPLICANT Quang Ha3. NAME OF OWNER IN FEE Trahanas Realty, LLC.ADDRESS P.O. Box 955, Riverside, CT 06878PHONE 914-629-5614 EMAIL trahanasrealty@gmail.com

4. PRINCIPAL CONTRACTOR _____

ADDRESS _____

PHONE _____ EMAIL _____

5. ARCHITECT OR ENGINEER James Dziegrenuk ArchitectADDRESS 130 Woodside Ave, #3, Norberth, PA. 19072PHONE 215-913-7956 EMAIL jim.dziegrenuk@icloud.com6. RESPONSIBLE PERSON FOR WORK Quang HaADDRESS 2791 Hooper Avenue, suite 209, Brick, NJ 08723PHONE 609-665-7808 EMAIL quangha@aol.com**FEE SUMMARY:**

APPLICATION FEE \$ _____

REVIEW FEE \$ 200

INSPECTION FEE \$ _____

OTHER _____ \$ _____

BOND(S) \$ XTOTAL \$ 200**SPECIAL CONDITIONS:**

OCEAN COUNTY SOILS _____

DRAINAGE EASEMENTS _____

UTILITY EASEMENTS _____

CONSERVATION EASEMENTS _____

FEMA REQUIREMENTS _____

D.E.P. PERMITS _____

BOARD APPROVAL: ☐ PB ☐ ZB

APPLICATION NUMBER _____

APPROVED DATE _____

PROJECT DESCRIPTION:☐ GRADING/CLEARING ☐ ROAD OPENING ☐ SOIL REMOVAL / FILL☐ RETAINING WALL ☐ POOL ☐ BULKHEAD / DOCK ☐ DWELLING☐ TREE REMOVAL ☐ COMMERCIAL SITE MAINTENANCE☐ DESCRIPTION _____**ENGINEERING REVIEW:**DATE RECEIVED 9/17/20 DATE REJECTED _____ DATE APPROVED 9/17/20 INITIALS LoF. V. M. O. T. - 11/10/20



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: 9/9/2020
Business: Pho Hanoi
2791 Hooper Avenue
Store #209
Brick, NJ 08723

Business ID: OW000965

Inspection: OH001967
File Number: 055297
Phone: 347 413 3125
REHS: B-102062 George McCoy
Reason: 05. PLAN REVIEW
Results: Approved

Notes

THIS FOOD PLAN IS SATISFACTORY.
ONCE ADDITIONAL RENOVATION AND CLEAN UPS ARE COMPLETE
CONTACT ME TO ARRANGE FOR A PRE OPERATIONAL INSPECTION.
MR MCCOY. 732-684-7664. CELL.
24 HRS . NOTICE ARE REQUIRED.

A handwritten signature in black ink, appearing to be "D. Regenye".

Inspector

Acknowledged Receipt :

Page 1 of 1



LEARN2SERVE FOOD PROTECTION MANAGER CERTIFICATION

This certifies that

Jason Lau

has achieved the title of

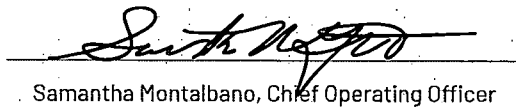
**Certified Food Protection Manager
with Online Proctor**

Issue Date: 08/20/2020

Certificate number: L2SC-3-003977

Test Name: Form A21




Samantha Montalbano, Chief Operating Officer

*THIS CERTIFICATE IS NON-TRANSFERABLE & VALID UPTO 5 YEARS FROM THE ISSUE DATE
DEPENDING ON YOUR LOCAL HEALTH DEPARTMENT'S REQUIREMENTS.*

6801 N Capital of Texas Hwy, Bldg 1, Suite 250 | Austin, TX 78731 | 877.881.2235 | www.360training.com

✂ (CUT HERE)

✂ (CUT HERE)



This certifies that

Jason Lau

has achieved the title of

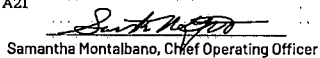
**Certified Food Protection Manager
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Samantha Montalbano, Chief Operating Officer

*THIS CERTIFICATE IS NON-TRANSFERABLE & VALID UPTO 5 YEARS FROM THE ISSUE DATE
DEPENDING ON YOUR LOCAL HEALTH DEPARTMENT'S REQUIREMENTS.*

Congratulations on becoming a Certified Food Protection Manager.

Learn2Serve also provides training courses in:

Food Safety Handler, Alcohol Seller/Server, HACCP, and Sexual Harassment

Please contact us today to learn more about how you can take advantage
of these quality courses, or visit www.Learn2Serve.com.

Bánh Mì

		Price
#1 The Classic	Pate, Pork belly, Ham, Mayo, Carrot, Daikon, Cilantro	\$10.00
#2 The Signature	Beef Tenderloin, Onion, Daikon, Carrot, Cucumber, Shallot, Cilantro, Scallion, House Sauce	\$11.50
#3 Chicken Signature	Chicken, Onion, Daikon, Carrot, Cucumber, Shallot, Cilantro, Scallion, House Sauce	\$11.00
#5 Vegetarian	Vegetarian Ham, Mayo, Carrot, Daikon, Cilantro	\$10.00

		Price
Phở		
Grand Combination	Tenderloin, Shank, Beef Balls, Onions, Scallions, Cilantro	\$15.00
Combination	Rare Tenderloin, Beef Shank, Onions, Scallions, Cilantro	\$14.00
Rare Tenderloin Beef	Rare Tenderloin, Onions, Scallions, Cilantro	\$14.00
Beef Shank	Beef Shank, Onions, Scallions, Cilantro	\$14.00
Beef Balls	Beef Balls, Onions, Scallions, Cilantro	\$14.00
Pork Chops	Pork Chops, Onions, Scallions, Cilantro	\$14.00
Shrimp	Shrimp, Onions, Scallions, Cilantro	\$15.50

		Price
Over Rice		
Vietnamese Beef Cubes	Tenderloin Beef Cubes with onions and house sauce served over rice	\$15.00
Vietnamese Chicken	Chicken thigh with onions and house sauce served over rice	\$13.00
Grilled Pork Chop	Grill Pork Chops served over rice	\$13.00
Curry Chicken	Thai Curry sauce, grilled chicken, assorted vegetables	\$13.00
Curry Beef	Thai Curry sauce, tenderloin beef, assorted vegetables	\$14.00

		Price
French Fries		
French Fries	Fried in Peanut oil	\$6.00

HOT

Coffee	Med	Large
Brewed Coffee	\$ 3.50	\$ 4.50
Iced Milk Coffee		
Cold Brew		
Milk Foam Cold Brew		
Add on shots \$1.50		
Vanilla * Caramel * Salted Caramel * Hazelnut		

ICED

	MED	LARGE
	\$ 3.95	\$ 4.95
	\$ 3.95	\$ 4.95
	\$ 5.00	\$ 5.95
	\$6.00	\$7.00

Full-Leaf Tea	Earl Grey, Roobios, Green Tea, Chamomile, English Breakfast, Green Mint	\$ 3.95	\$ 4.50			
Full-Leaf Tea Latte	Earl Grey, Roobios, Green Tea, Chamomile, English Breakfast, Green Mint	\$ 4.95	\$ 5.50			
Iced Tea		\$ 3.95	\$ 4.50	\$ 3.25	\$ 3.75	
Matcha		\$ 4.95	\$ 5.50	\$ 4.50	\$ 4.95	
Chai		\$ 4.95	\$ 5.50	\$ 4.50	\$ 4.95	
Lemon Tea		\$ 4.25	\$ 4.75	\$ 3.50	\$ 3.95	
Milk Tea		\$ 5.25	\$ 5.95	\$ 6.00	\$ 6.75	
Caramel Milk Tea		\$ 5.25	\$ 5.95	\$ 6.00	\$ 6.75	
White Peach Green Tea		\$ 5.25	\$ 5.95	\$ 6.00	\$ 6.75	
Passion Fruit Green Tea		\$ 5.25	\$ 5.95	\$ 6.00	\$ 6.75	
Add Topping \$1.50						
Bubbles * Herbal Jelly * Pudding * Lychee Jelly						

BubbleTea (ICED ONLY)		Med	Large
Milk Tea		\$ 6.50	7
Taro Milk Tea		6.5	7
Milk Foam Green Tea		\$ 7.00	7.5
Milk Foam Black Tea		\$ 7.00	7.5

Add Additional Topping \$1.5

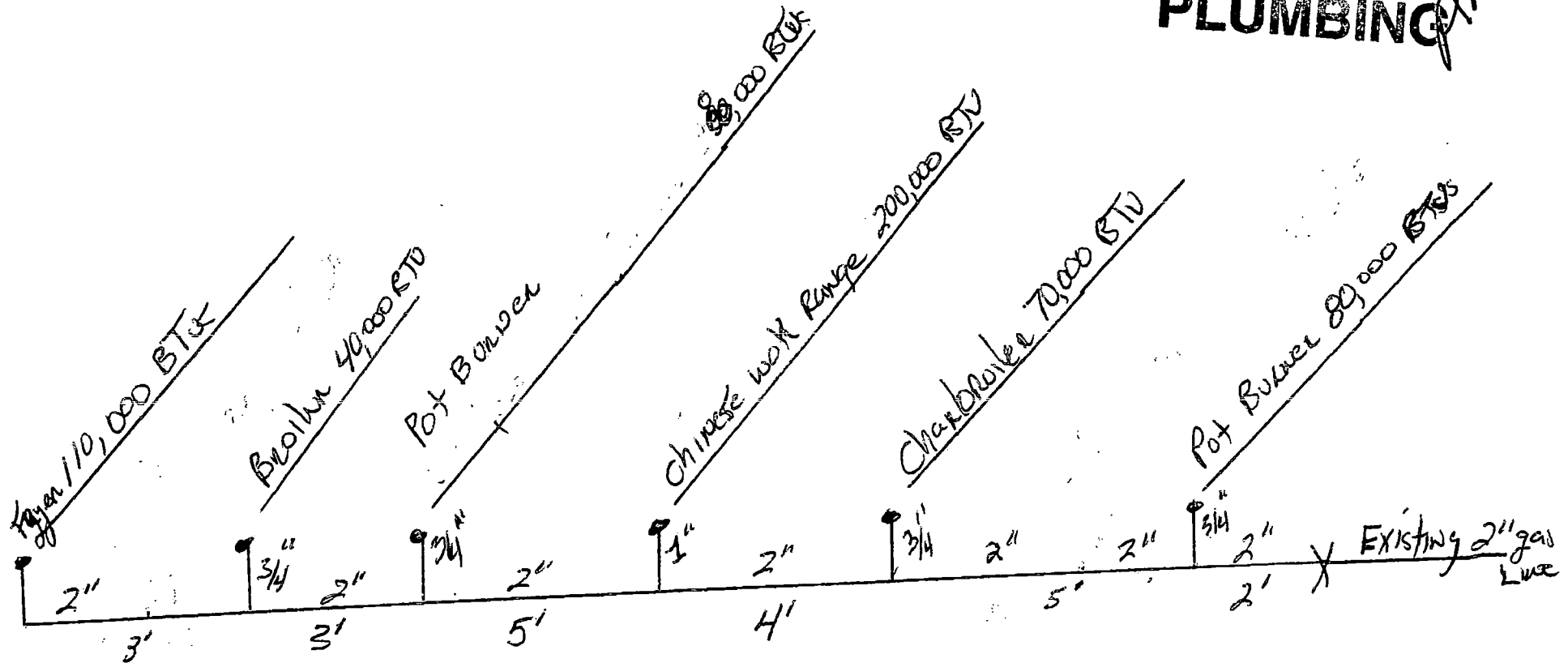
Bubbles * Herbal Jelly * Pudding * Lychee Jelly * Milk Foam			
Yogurt Drinks (ICED ONLY)			
Mango Yogurt	\$ 5.25	\$ 5.95	
Lychee Yogurt	\$ 5.25	\$ 5.95	
Grapefruit Yogurt	\$ 5.25	\$ 5.95	
Green tea Yogurt	\$ 5.25	\$ 5.95	
Sparklers(ICED ONLY)		Med	Large
Lychee Lime	\$ 5.95	\$ 6.50	
Grapefruit Lemon	\$ 5.95	\$ 6.50	
Honey Passion Fruit	\$ 5.95	\$ 6.50	

REJECTED

OCT 06 2020

PLUMBING

PLAN



Total BTUs - 590,000 BTUs

Total Run on pipe - 200 Ft

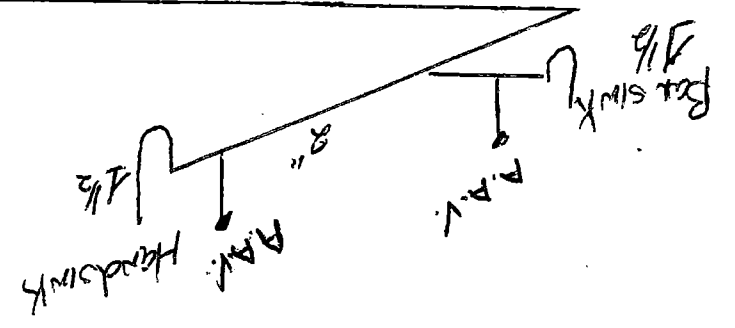
[Signature]

REJECTED
OCT 06 2020
PLUMBING

3"
Existing 2" vent

Michael J. [Signature]

Nov 21





ATOSA USA, INC.

Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com / www.atosausa.com
California, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington

Countertop Charbroilers

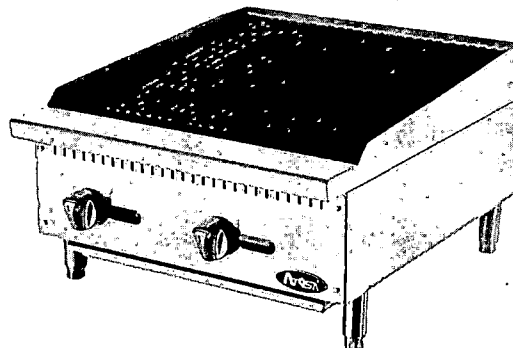
Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Units include lava briquettes standard
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

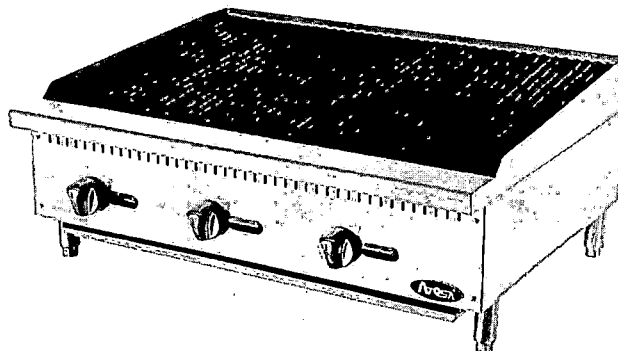
MODELS:

ATCB-24 / ATCB-36 / ATCB-48

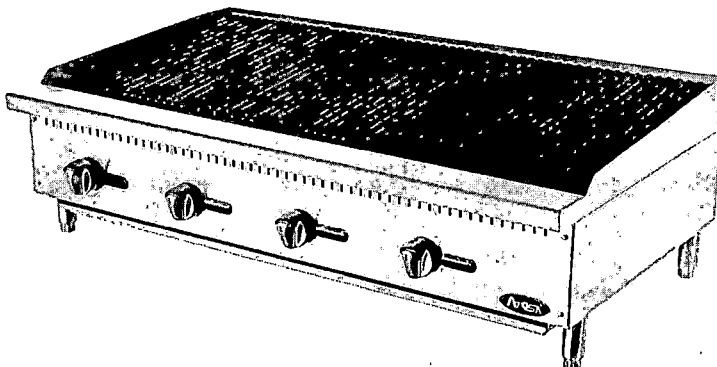
ATCB-24



ATCB-36



ATCB-48



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)

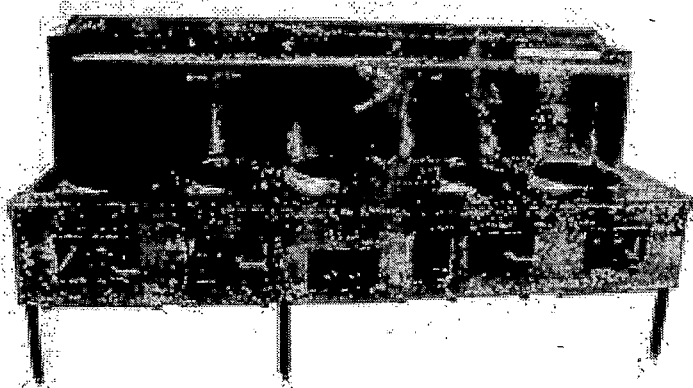


Conforms to ANSI
STD Z39.1-1996 (D011)
Certified to CSA
STD 1.8B-2009 (D011)
Conforms to NSF/ANSI STD 4



ATOSA USA, INC.

WOK-Series Chinese Wok Ranges With Burners



PRODUCT HIGHLIGHTS

- » Heavy-Duty Construction Ensures Durability
- » Easy Access Manually Controlled Swing Faucet
- » Water-Cooled Top Help Control Stove Top Temperature
- » Stainless Steel Front, Pipe Rack, & Splash
- » Stainless Series Available with Up to 10 Chambers
- » Front Gas 1.5 Manifold to Each Burner
- » 12", 16", 18", 20", 22" Chambers Available
- » Jet, Duck, and Ring Burner Types
- » Natural or Propane Gas
- » AGA Certified, and NSF Approved

Call seller for custom sizing

For questions or ordering info:

Phone: (917) 525-2066
Email: support@kitchenall.com
Web: www.kitchenall.com

MODEL	BURNER	LENGTH	WIDTH	HEIGHT	BTU	WEIGHT
WOK1	1	24" - 48"	45"	64"	100,000	400 LB.
WOK2	2	42" - 66"	45"	64"	200,000	800 LB.
WOK3	3	54" - 94"	45"	64"	300,000	1200 LB.
WOK4	4	80" - 125"	45"	64"	400,000	1450 LB.
WOK5	5	120" - 160"	45"	64"	500,000	1800 LB.
WOK6	6	150" - 175"	45"	64"	600,000	2100 LB.
WOK7	7	170" - 195"	45"	64"	700,000	2500 LB.
WOK8	8	185" - 225"	45"	64"	800,000	3100 LB.
WOK9	9	200" - 245"	45"	64"	900,000	3950 LB.
WOK10	10	240" - 275"	45"	64"	1,000,000	4250 LB.



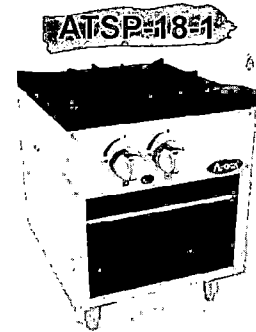
Single & Double Stock Pot Stoves

Standard Features

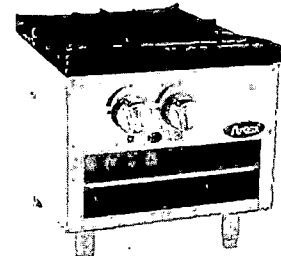
- Stainless steel sides and front valve cover
- Full width, removable stainless steel drip pan for easy cleanup
- Heavy duty cast iron top grates
- Heavy duty cast iron three-ring burner, rated at a total of 80,000 BTU/hr
- Cast iron burners and top grates
- Stainless steel tubing for pilots and pilot tips per burner ring
- Each burner is equipped with two continuous pilots
- Two manual controls to operate the inner and outer rings independently
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

MODELS:

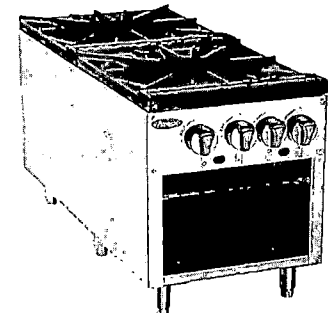
ATSP-18-1 / ATSP-18-2 / ATSP-18-1L / ATSP-18-2L



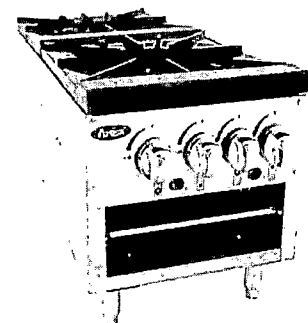
ATSP-18-1L



ATSP-18-2



ATSP-18-2L



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



Conforms to ANSI
STD Z39.1-1999 (Z39.11)
Certified to CSA
STD 1.8B-2009 (CSA11)
Conforms to NFPA 704-2011



Pitco frialator

quanghap@aol.com <quanghap@aol.com>

Thu 9/3/2020 7:22 AM

To: The UPS Store #4475 <store4475@theupsstore.com>

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On Thursday, September 3, 2020, Thieng pham <phamthieng58@gmail.com> wrote:

PITCO SG14S NAT SPECS	
Width	15 5/8 Inches
Depth	34 1/2 Inches
Height	46 1/8 Inches
Fry Pot Width	14 Inches
Fry Pot Depth	14 Inches
Hertz	50 - 60 Hertz
Phase	1 Phase
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	40 - 50 lb.
Gas Inlet Size	3/4 Inches
Made in America	Yes
NSF Listed	Yes
Number of Fry Baskets	2
Number of Fry Pots	1
Power Type	Natural Gas
Split Pot	No
Total BTU	110,000
Type	Gas Floor Fryers

Customer questions about this product

Garland

quanghap@aol.com <quanghap@aol.com>

Thu 9/3/2020 7:23 AM

To: The UPS Store #4475 <store4475@theupsstore.com>

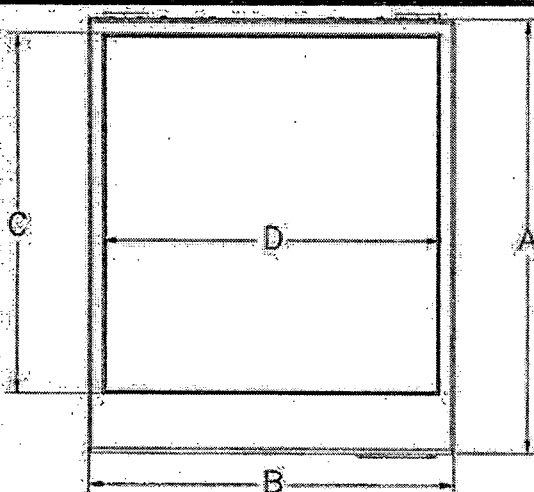
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On Thursday, September 3, 2020, Thieng pham <phamthieng58@gmail.com> wrote:

Specifications:

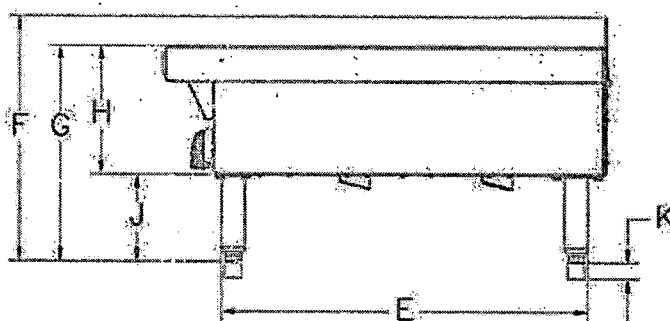
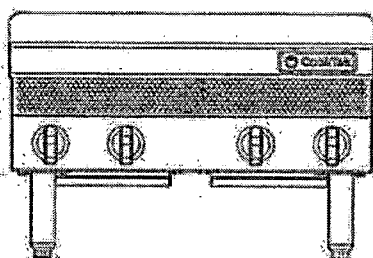
Make / Model:	
Type:	Countertop Radiant Charbroiler
Heat Source:	Natural Gas
Cooking Surface Width (inches):	24
Burner BTU:	35,000
Total BTU:	70,000
Control Type:	Manual
Cooking Top Grate Material:	Heavy Duty Cast Iron
Heat Transfer Method:	Stainless Steel Radiants
Number of Burners:	2
Number of Controls:	2
Cooking Area:	528-sq. Inches approx.
Overall Dimensions (inches):	24.0 (W) x 27.6 (D) x 15.2 (H)
Ship Weights:	152 LB
Certification:	ETL and ETL-Sanitation (NSF 4 equivalent)



Dimensions		
	inches	mm
A	30.40	772
B	25.20	640
C	25.10	637
D	23.10	587
E	25.40	645
F	17.20	436
G	15.10	384
H	9.10	232
J	6.00	152
K	2.00	51

*Feet are adjustable, height range is 6'-8" (182-203mm)

- Dedicated circuit required
- Internal fans require up to 140 CFM (3.9m³/min) free air flow and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for sides and rear, 6" (152mm) below (i.e. minimum height of feet)



Specifications

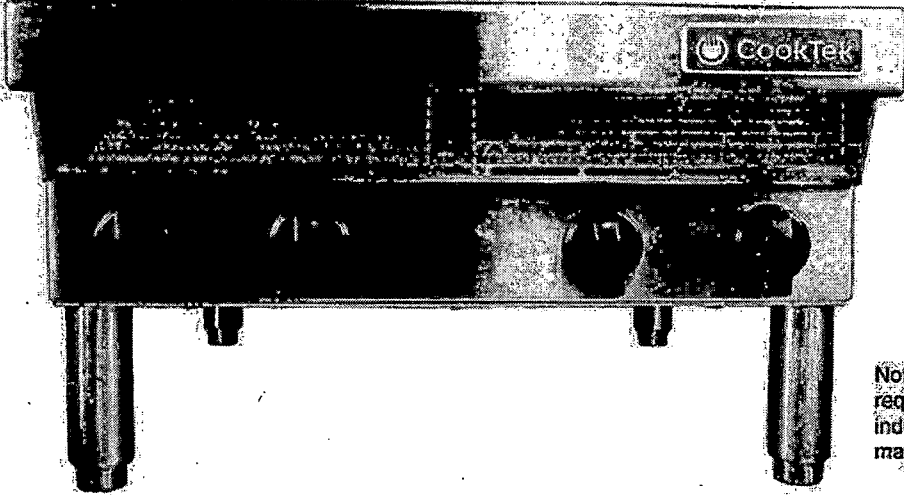
Model Number	MC17004-200
Power Requirements	208VAC, 3 Ph, 4 Wire
Power Consumption	17,000W (max)
BTU Comparison	150,000 BTU (2 x 31,000 + 2 x 44,000)
Voltage	208VAC, 50/60 Hz, 3 Ph
Amperage	47.2A (max)
Power Range	150-3500W /hob front; 150-5000W /hob, back
Dimensions (in)	30.4" x 25.2" x 17.2"
Dimensions (mm)	772 x 640 x 436
Weight	120 lbs / 54.4 kg
Packaged Weight	150 lbs / 68.1 kg
Packaged Dimensions (in)	40" x 42" x 18"
Packaged Dimensions (mm)	1016 x 1067 x 457
Power Cord Length	not included
Plug Type	not included
Warranty	12-month limited parts and labor in U.S./Canada only - see statement for details

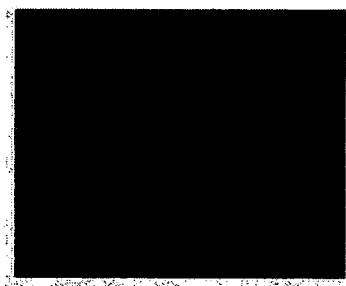
Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

Global Operations:
2801 Trade Center Drive
Carrollton, Texas 75007 USA
www.cooktek.com | www.turbachef.com

Phone: +1 800.908.8726
+1 214.379.6000
Fax: +1 214.379.6073

Product Name	4 Burner (Hob) Range	Quantity		Item #	
---------------------	----------------------	-----------------	--	---------------	--





Simulated burner design on each hob

Note: Induction cooking requires the use of induction compatible (i.e. magnetic) cookware.



Standard Features

- Counter-top or work table mounted classic modular design with stainless steel housing, heavy duty electronic components, and high-impact thick glass-ceramic top engineered for true "back of the house" durability and strength
- Each induction burner (hob) has its own separate controls for independent operation and functionality
- Control knobs with 10 power cook settings for familiarity and ease of use
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Hob shuts off without affecting use of the other hobs, and displays error codes enabling user to diagnose and correct minor problems
- The two rear induction burners (hobs) are 5000 watts each (maximum output), equivalent to 2 x 44,000 BTU; the front two induction burners (hobs) are 3500 watts each (maximum output), equivalent to 2 x 31,000 BTU - total 17,000 watts, equivalent to 150,000 BTU
- LED bar graph by each burner (hob) display for precise user feedback
- Integral grease filter to ensure clean air intake
- Internal fans keep internal electronics cool
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Easy to clean high-impact glass-ceramic top surface
- Optional adjustable foot height range of 6-8" (152-203mm)
- Pan characterization feature measures pan almost instantly to allow unit to supply optimal power to each pan at every setting
- Variable speed fan
- Available in 208VAC 3 Phase
- One year limited parts and labor warranty in the in US/Canada only - see statement for details
- Made in the USA*

Specifications

Shall be a CookTek commercial induction range, model _____ with a total kW rating of 17kW.

Unit shall be manufactured in the United States and constructed of a stainless steel housing, heavy duty electronic components, and a high-impact glass-ceramic top.

Unit shall be equipped with a built-in microprocessor with auto-shut off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have LED bar graph display for precise user feedback.

Unit shall operate on _____ power.

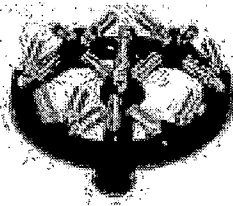
*of USA and imported parts

Global Operations
2801 Trade Center Drive
Carrollton, Texas 75007 USA
www.cooktek.com | www.turbachef.com

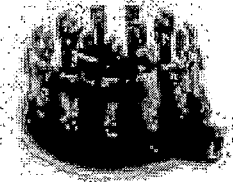
Phone: +1 800.908.8726
+1 214.379.6000
Fax: +1 214.379.6073

BURNER TYPES

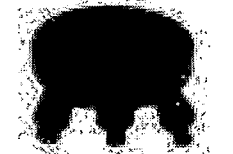
► Jet



► Duck



► Ring



ORDER FORM

ModelNumber: _____

Specify Gas Type:

NG ___ LP ___

Size of Wok Ring: (13", 16", 18", 20", 22")

1) ___ 2) ___ 3) ___ 4) ___ 5) ___ 6) ___ 7) ___ 8) ___ 9) ___ 10) ___

Burner Type: (Jet 23 Tip, Jet 32 Tip, Duck Jet, Ring)

1) ___ 2) ___ 3) ___ 4) ___ 5) ___ 6) ___ 7) ___ 8) ___ 9) ___ 10) ___

Drain Location:

Right ___ Left ___

DIAGRAM

