

- A. Design reviews will be coordinated by the SHSU Project Manager at regular intervals.
- B. All specified items must have a demonstrated history in a similar institutional setting.
- C. Avoid custom material(s) or material(s) that require significant specialized maintenance.
- D. Construction documents must clearly identify and note specialty items, including their locations and mounting information.

- A. All kitchen equipment and work tables need to be made of stainless steel or other non-corrosive metal. Do not use any wood components in order to eliminate fungal growth environment.
- B. All kitchen equipment that has a GFCI receptacle needs to have it rated for 20 amps.

- A. All kitchen equipment and work tables must be tethered or anchored to prevent breakage of water, natural gas, and electrical lines that are attached to equipment.