

ACTIVE	1
ACTIVE	1
ACTIVE	1

ACTIVE	1

ACTIVE	1
--------	---

ACTIVE	1
ACTIVE	1
ACTIVE	1

ACTIVE	1
--------	---











ACTIVE	1

ACTIVE	1

ACTIVE	1
ACTIVE	1











ACTIVE	1

ACTIVE	1

ACTIVE	1
--------	---

ACTIVE	1

ACTIVE	1
ACTIVE	1
ACTIVE	1







London Underground  
 55 Broadway  
 London  
 SW1

AS AT 5.1.2019

TELEPHONE NUMBER

OPENING DATE

CONTRACT NUMBER

Asset No	New Asset		APPLIANCE	MANUFACTURER	MODEL no	SERIAL no
	#03233	10th Floor	Dishwasher	Hobart	AMXRS-16	MAA186582338
	#03080	10th Floor	Hotcupboard	Victor		
	#01045	10th Floor	Grill	Falcon		
	#01045	10th Floor	6 Burner Convection Oven			
	#01036	10th Floor	Mobile Hotcupboard			
	#03080	10th Floor	Hotcupboard	Victor		
	#04451	5th Floor	Dishwasher	Dawson	FC4EA	
	#03811	Grnd Floor	Boiling Top	Lincat	LBR2	21107687
	#03580	Grnd Floor	Double Pannini Grill	Ital	CCGR/2	#08G05984
	#03810	Grnd Floor	Table Top Heated Display			
	#04372	Grnd Floor	Rotary Toaster	Dualit	8008/QCS/2/800	2004.28
	#03181	Grnd Floor	Rotary Toaster	Dualit	2T	80200
	#10154	Grnd Floor	Water Boiler	MARCO	Ecoboiler	#08175230
	#10151	Grnd Floor	Grinder	Luigi	Aut	#0532805
	#06655	Grnd Floor	Convection Oven	Buffalo	GD279	41221953
	#03068	Grnd Floor	Dishwasher	Winterhater	GS302	
	#10153	Grnd Floor	Soup Kettle	Dualit	DSK6	2017.48
	#08150	Grnd Floor	Microwave Oven	Sharp	R23AM	140701180



CATERING EQUIPMENT MAINTENANCE PERFORMANCE MEASUREMENT - SCORE CARD

Critical Success Factor (CSF)			Key Performance Indicator (KPI)			Performance Indicator (PI)		Requirement	Measures
Name	Description	Weighting	Ref	Name	Weighting	Ref	Name		
Customers	Putting customers and users at the centre of everything we do.	10%	C1	Customer Satisfaction	10%	C1A	Feedback survey - commercial response	Contract compliant	Any instances of non-compliance against the contract T&C's Adherence to WRRR obligations Extent to which the supplier meets its Responsible Procurement and Sustainability objectives Is there an effective Business Continuity process in place
						C1B	Feedback survey - client response	Extent to which supplier meets the contract requirements on time and demonstrates a culture to do so	Is TIL management intervention only required when appropriate Does the Supplier consistency meet the requirements of the agreed specification Is information provided within the agreed timeframe and is communication from Supplier meetings effective
						C1C	Feedback survey - end user response	Extent to which service users receives good service and response to their needs	Have there been any instances where as a result of the Suppliers non-compliance or not carrying out works within the specified timescale, negatively impacted TIL's service deliver e.g. where this resulted in closure of a catering service or resulted in a station closure
People	Valuing Our People.	10%	P1	Training and Personnel	10%	P1A	Key Personnel turnover	Correct number of suitably trained staff	Are there the correct number of staff available to provide the agreed services Are staff suitably trained in the job they are performing Is there a suitable training programme in place and training records maintained Are staff adhering to TIL's policy & procedures Are staff in the correct uniform, with PPE provided where appropriate Adherence to the company standards for appropriate behaviour and appearance
Delivery	Delivering safe, reliable, clean, sustainable and accessible transport.	80%	D1	Planned Service Delivery (PSD)	15%	D1A	Planned service delivery provided against the Specification	Planned maintenance services provided at the agreed times and as per specification	Is there a planned maintenance programme in place and is it being adhered to Is the Company informed of any issues relating to the service, even if this is due to external circumstances
						D2A	Emergency faults rectified on time	Supplier to follow agreed process for resolving faults	Are all faults attended to within the agreed timeframe Is the Supplier proactively supporting the Company in delivering the catering service Are reactive tasks being closed out as per the agreed process In the event of service disruption due to faults not being resolved immediately, is there a process in place to mitigate service disruption
			D2B	Standard faults rectified on time					
			D2C	All faults rectified on time					
			D4	Management Information	10%	D4A	Asset Reporting	Supplier to manage assets to ensure correct usage and statutory compliance	Is the Supplier actively supporting the Company in prolonging asset lifecycle or reporting on replacement requirements
			D5	Health, Safety, Environmental	15%	D5B	Number of lost time injuries	Lost time measured against industry standards; trends identified and training implement to improve performance; Near misses and dangerous occurrences reported and recorded	Have lost hours as a result of work place accidents been correctly reported with any training implemented where necessary to avoid the risk of re-occurrence Have all near misses and dangerous occurrences been reported and recorded and improvement measures implemented
						D5C	Number of statutory notices / pollution events	Legislative Compliance	Have any statutory/legislative/client issues of non-compliance been addressed
D5D	Number of non compliances attributed to failure to meet a requirement of Schedule 7	Adherence to TIL's Health, Safety and Environment Policy				Does the Supplier display sound knowledge relating to safety matters Are the Suppliers Safety Policy and Procedures adequate for the delivery of the service Are all appropriate method statements and risk assessments in place Have there been any contraventions of H&S legislation and/or TIL's Health, Safety and Environmental Policy Have any reported non-compliance relating to health; safety and environment issues been addressed			

			D6	Technical	15%	D6A	Services/faults/maintenance completed in accordance with the Specification	Supplier to fully manage all aspects of service as per the Specification	<p>Is the service effectively managed</p> <p>Is the Supplier resolving all issues raised and documented with actions taken and closed out within the agreed timeframe</p> <p>Is the Suppliers nominated personnel contactable 24/7</p>
			D7	Commercial	10%	D7A	Accuracy of applications for payment	Budget adherence and correct reporting	<p>Are invoices presented in the agreed format on time with the relevant supporting information to ensure approval by TIL within the agreed timeframe</p> <p>Are quotes; revised budgets (where requested) and information presented in a timely and appropriate format</p> <p>Are services being provided as per budget, unless there is agreement in place for non-compliance</p> <p>Have any variations to contract been agreed and appropriately recorded</p>

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**ACTON TOWN**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
--------------	--------------	-------------------------

Drawn By: <b>GPM</b>	Date: <b>27/03/18</b>	Scale: <b>NTS</b>
-------------------------	--------------------------	----------------------

Checked By:	Date:
-------------	-------

Approved By:	Date:
--------------	-------

Dr. No. <b>AC_00_CAT</b>	Rev. <b>B</b>
-----------------------------	------------------

### A STAFF LOCKER ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER (CHEM CUPBOARD)

### B STORAGE ROOM

- 1 - SAFE
- 2 - STORAGE RACK
- 3 - STORAGE RACK

### C CATERING AREA

- 1 - REFRIGERATOR
- 2 - COLD DRINKS FRIDGE
- 3 - S/STEEL TABLE
- 4 - MERCHANDISE DISPLAY
- 5 - HOT FOOD SERVICE COUNTER
- 6 - CASH REGISTER
- 7 - COUNTER AND STORAGE UNITS (Part of 8)
- 8 - COFFEE MACHINE
- 9 - COUNTER AND STORAGE UNITS
- 10 - WATER BOILER
- 11 - BIN
- 12 - HAND WASH SINK
- 13 - SINK UNIT
- 14 - SINK UNIT
- 15 - S/STEEL SIDE TABLE
- 16 - DISHWASHER
- 17 - TROLLEY

### D SEATING AREA

- 1 - TRAY TROLLEY
- 2 - BIN
- 3 - TRAY COLLECTION TROLLEY

### E OFFICE AREA

- 1 - WORKSTATION

- 19 - FREEZER
- 20 - REFRIGERATOR
- 21 - FREEZER
- 22 - STORAGE RACK
- 23 - WORKTOP
- 24 - MICROWAVE
- 25 - FRYER
- 26 - GAS GRILL
- 27 - GAS RANGE
- 28 - GAS GRILL
- 29 - VENTILATION CANOPY
- 30 - S/STEEL WORKTOP
- 31 - S/STEEL WORKTOP
- 32 - TABLE TOP BLAST CHILLER
- 33 - WORKTOP
- 34 - WORKTOP
- 35 - WATER SOFTENER



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

### A KITCHEN

- 1 - SINK UNIT
- 2 - DISHWASHER
- 3 - S/STEEL TABLE
- 4 - SINK UNIT
- 5 - RACKING
- 6 - RACKING

### B KITCHEN

- 1 - HAND WASH SINK
- 2 - BIN
- 3 - FRIDGE & WORKTOP
- 4 - BLAST CHILLER
- 5 - FOOD MIXER
- 6 - HANDWASH BASIN
- 7 - INSECT CONTROL
- 8 - SOUP WELL
- 9 - AMBIENT COUNTER
- 10 - HOT FOOD COUNTER
- 11 - TILL
- 12 - FREEZER
- 13 - FREEZER
- 14 - VENTILATION CANOPY
- 15 - 6 X BURNER TOP

### C

- 1 - COFFEE MACHINE
- 2 - STORAGE RACK
- 3 - FRIDGE
- 4 - S/STEEL COUNTER
- 5 - COLD DISPLAY COUNTER
- 6 - HOT WATER BOILER
- 7 - S/STEEL TABLE

### D SEATING AREA

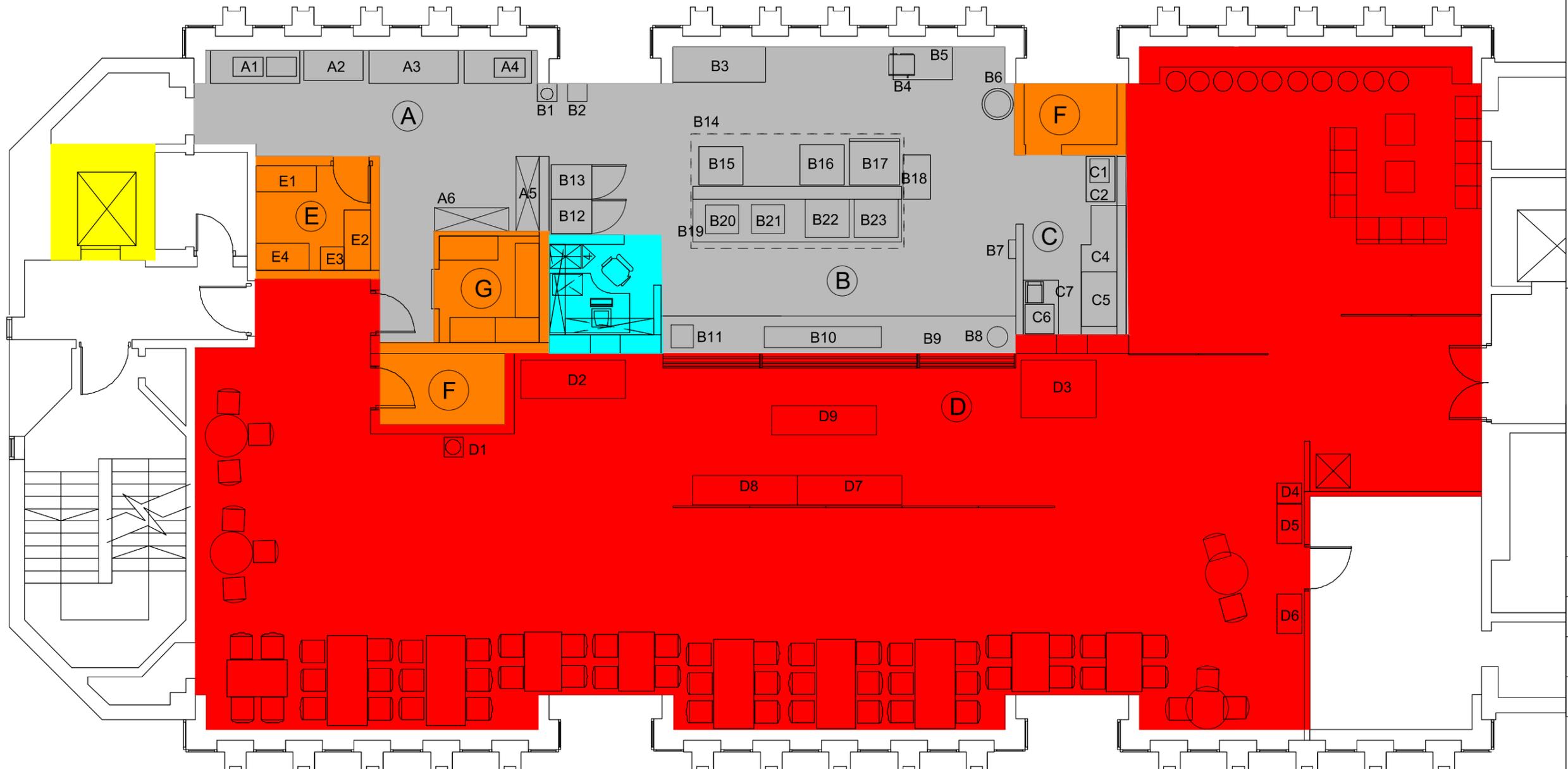
- 1 - WATER DISPENSER
- 2 - WOODEN TROLLEY
- 3 - COLD DISPLAY
- 4 - BIN
- 5 - TRAY COLLECTION TROLLEY
- 6 - TROLLEY
- 7 - MERCHANDISER
- 9 - MERCHANDISER
- 9 - MERCHANDISER

### E DRY STORE

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - SAFE
- 4 - STORAGE RACK

### F STORAGE

### G COLD ROOM



  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**ASHFIELD HOUSE**  
Layout:  
**EIGHTH FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 05/02/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. **AH\_08\_CAT** Rev. **4**



**A KITCHEN AREA**

- |                         |                                 |                                    |
|-------------------------|---------------------------------|------------------------------------|
| 1 - COMBI OVEN          | 16 - TWO BOWL SINK UNIT         | 31 - STORAGE RACKING               |
| 2 - WATER FILTER        | 17 - SHELF                      | 32 - S/STEEL TABLE                 |
| 3 - WASH DOWN HOSE      | 18 - SINK UNIT                  | 33 - BLAST CHILLER                 |
| 4 - REFRIGERATOR        | 19 - GREASE TRAP                | 34 - TOASTER                       |
| 5 - GRILL               | 20 - SHELF                      | 35 - SHELF                         |
| 6 - S/STEEL TABLE       | 21 - HAND WASH SINK UNIT        | 36 - MICROWAVE                     |
| 7 - HOT PLATE           | 22 - INSECT CONTROL             | 37 - SHELF                         |
| 8 - S/STEEL TABLE       | 23 - REFRIGERATOR               | 38 - REFRIGERATOR                  |
| 9 - TWIN FAT FRYER      | 24 - FREEZER                    | 39 - SERVICE COUNTER & HOT DISPLAY |
| 10 - S/STEEL TABLE      | 25 - DISHWASHER OUT TABLE       | 40 - REFRIGERATOR                  |
| 11 - VENTILATION CANOPY | 26 - CONDENSE CANOPY            | 41 - DRINKS MACHINE                |
| 12 - BIN                | 27 - DISHWASHER                 | 42 - CASH REGISTER                 |
| 13 - COUNTER CHILLER    | 28 - DISHWASHER IN TABLE & SINK | 43 - FIRE RATED ROLLER SHUTTER     |
| 14 - S/STEEL TABLE      | 29 - SPRAY                      |                                    |
| 15 - ANSUL CONTROL AREA | 30 - BIN                        |                                    |

**B SEATING AREA**

- 1 - UTILITIES UNIT
- 2 - TROLLEY HOUSING
- 3 - UNDER COUNTER FREEZER
- 4 - TALL FREEZER

**C OFFICE / STORAGE**

- 1 - DESK & CHAIR
- 2 - STORAGE

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

**REVISIONS**

Rev.	Details	Date

**LEGEND**

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**

COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:

**ASH HOUSE DEPOT**

Layout:

**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	23/02/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
AO_00_CAT	A

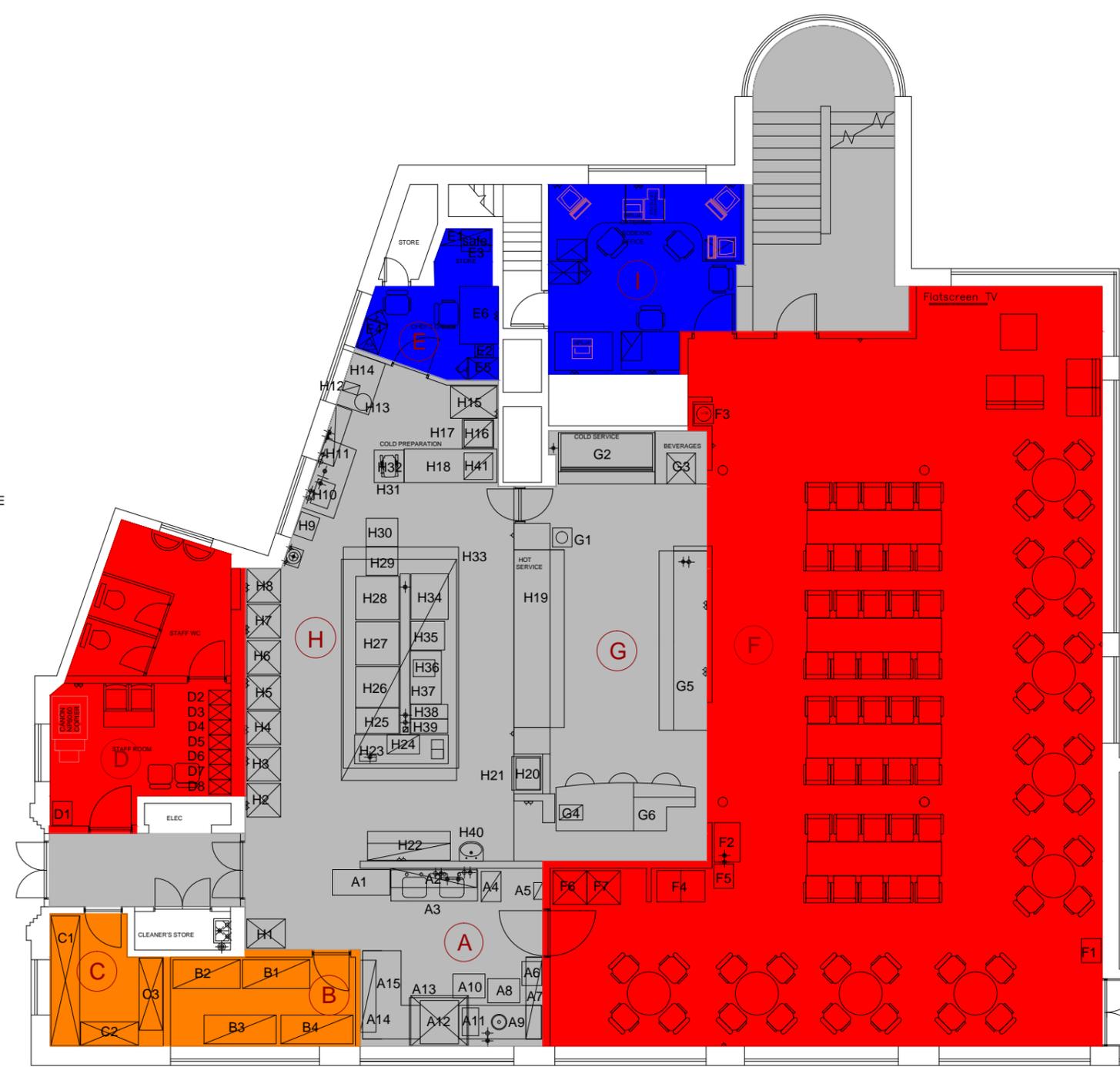
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



### A WASH AREA

- 1 - S/STEEL TABLE
- 2 - SHELF
- 3 - SINK UNIT
- 4 - FLOOR CLEANING MACHINE
- 5 - INSECT CONTROL
- 6 - BIN
- 7 - SHELF
- 8 - TROLLEY
- 9 - DIRTIES TABLE
- 10 - TROLLEY
- 11 - WATER SOFTNER
- 12 - DISHWASHER
- 13 - VENTILATION CANOPY
- 14 - SHELF
- 15 - CLEANS TABLE

### B STORAGE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK

### C STORAGE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - CHEMICAL STORE

### D STAFF ROOM

- 1 - BIN
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER
- 5 - STAFF LOCKER
- 6 - STAFF LOCKER
- 7 - STAFF LOCKER
- 8 - STAFF LOCKER

### E CHEF'S OFFICE

- 1 - SHELF
- 2 - BIN
- 3 - SAFE
- 4 - FILING CABINET
- 5 - FILING CABINET
- 6 - TABLE

### F SEATING AREA

- 1 - BIN
- 2 - CUSTOMER UTILITIES POINT
- 3 - WATER DISPENSER
- 4 - TRAY CLEARING
- 5 - BIN
- 6 - FREEZER
- 7 - FREEZER

### G SERVICE AREA

- 1 - TRAYS
- 2 - CHILLED FOODS DISPLAY
- 3 - COFFEE MACHINE
- 4 - HOT WATER DISPENSER
- 5 - SERVICE COUNTER - AMBIENT
- 6 - TILL POINT

### H CATERING AREA

- 1 - STORAGE RACK
- 2 - REFRIGERATOR
- 3 - REFRIGERATOR
- 4 - REFRIGERATOR
- 5 - REFRIGERATOR
- 6 - FREEZER
- 7 - FREEZER
- 8 - FREEZER
- 9 - BIN
- 10 - SINK UNIT
- 11 - SHELF
- 12 - FOOD PROCESSOR
- 13 - SOUP WARMER - FRONT OF HOUSE
- 14 - S/STEEL TABLE
- 15 - REFRIGERATOR
- 16 - FRIDGE / MICROWAVE
- 17 - S/STEEL TABLE
- 18 - S/STEEL TABLE
- 19 - HOT FOODS SERVING COUNTER
- 20 - MICROWAVE
- 21 - S/STEEL TABLE
- 22 - S/STEEL TABLE
- 23 - WORKTOP WITH GRILL
- 24 - GRILL
- 25 - S/STEEL TABLE
- 26 - BRATT PAN
- 27 - 6x BURNER COOKER
- 28 - OVEN
- 29 - S/STEEL TABLE
- 30 - S/STEEL TABLE
- 31 - LOW S/STEEL TABLE
- 32 - FOOD MIXER
- 33 - VENTILATION CANOPY
- 34 - COMBINATION OVEN
- 35 - GRIDDLE
- 36 - TOASTER
- 37 - S/STEEL TABLE
- 38 - DEEP FRYER
- 39 - DEEP FRYER
- 40 - HAND WASH
- 41 - FRIDGE UNDER TABLE

### I OFFICE

  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**ALLSOP PLACE**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	23/02/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
AP_00_CAT	A

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
Commercial, Projects & Accommodation  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**ACTON APP**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
	--	
Drawn By:	Date:	Scale:
GPM	23/02/18	NTS
Checked By:	Date:	
--		
Approved By:	Date:	
--		

Drg. No.	Rev.
<b>APP_00_CAT</b>	<b>A</b>



- A WASH ROOM**
- 1 - BIN
  - 2 - TWO-BOWL SINK UNIT
  - 3 - DISHWASHER

- B STORE ROOM**
- 1 - STORAGE SHELVING
  - 2 - STORAGE SHELVING
  - 3 - STORAGE SHELVING

- C CATERING AREA**
- 1 - BIN
  - 2 - STORAGE SHELF
  - 3 - HAND WASH SINK
  - 4 - TWO-BOWL S/S SINK UNIT
  - 5 - MICROWAVE
  - 6 - MICROWAVE
  - 7 - S/STEEL TABLE
  - 8 - 2 DOOR COUNTER FRIDGE
  - 9 - FREEZER
  - 10 - FREEZER
  - 11 - FREEZER
  - 12 - FRIDGE
  - 13 - FRIDGE
  - 14 - BLAST CHILLER
  - 15 - TOASTER
  - 16 - PLATE WARMER
  - 17 - SERVERY COUNTER
  - 18 - SERVERY COUNTER
  - 19 - S/STEEL CUPBOARD
  - 20 - TILL POINT
  - 21 - COFFEE MACHINE
  - 22 - TROLLEY
  - 23 - S/STEEL WORKTOP
  - 24 - COMBI OVEN
  - 25 - LOW S/STEEL CUPBOARD
  - 26 - DOUBLE FRYER

- 27 - GRILL
- 28 - S/STEEL CUPBOARD
- 29 - SINGLE FRYER
- 30 - 6 x HOB COOKER
- 31 - SINGLE OVEN
- 32 - VENTILATION CANOPY

- D STAFF ROOM**
- 1 - STAFF LOCKER
  - 2 - STAFF LOCKER
  - 3 - STAFF LOCKER
  - 4 - STAFF LOCKER
  - 5 - STAFF LOCKER
  - 6 - SAFE

- E OFFICE**

- F SEATING AREA**
- 1 - TRAY TROLLEY
  - 2 - SERVICE COUNTER
  - 3 - CHILLED FOODS DISPLAY
  - 4 - LITTER BIN

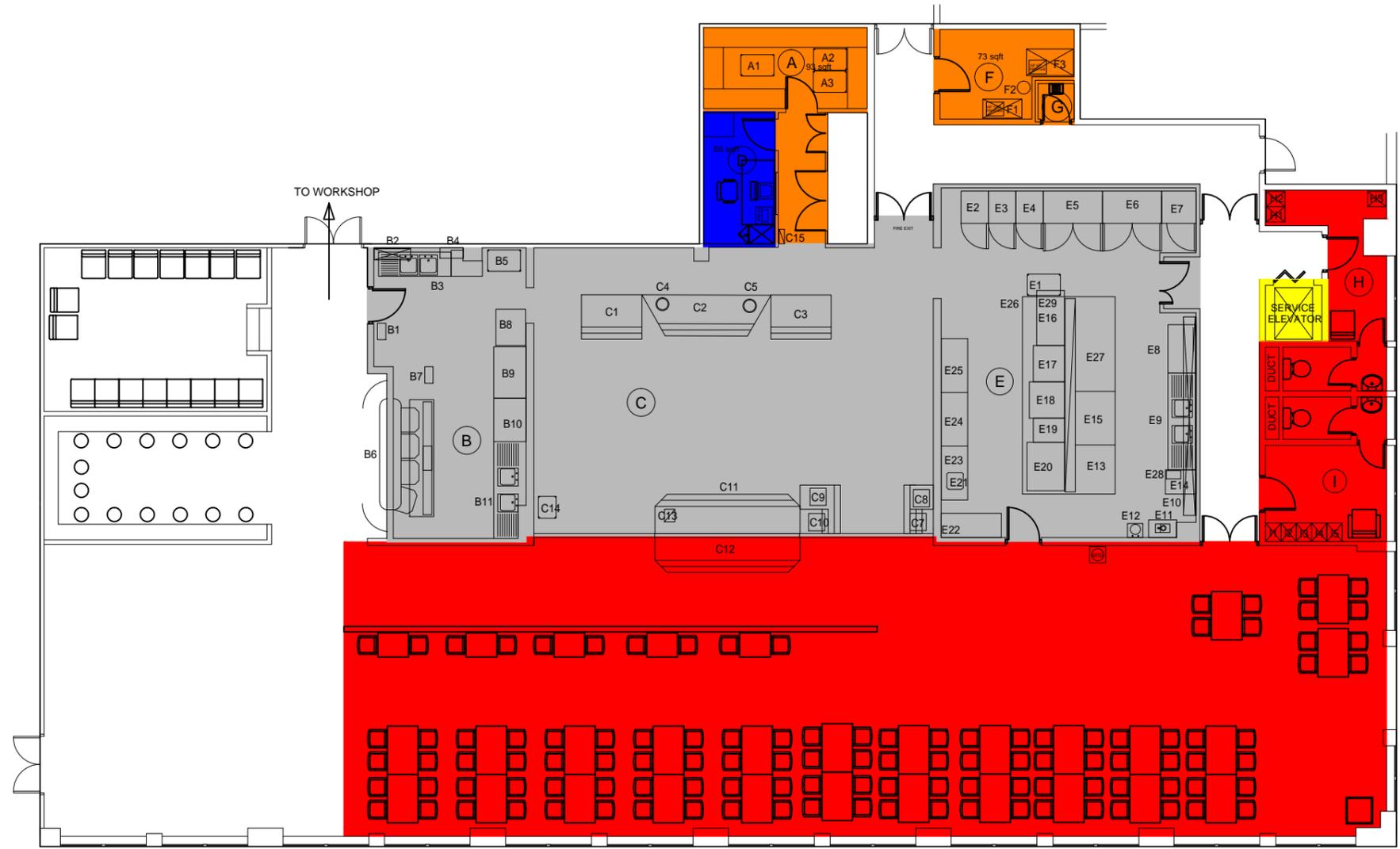
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating/ Sanitary
- Basic area (Dry storage/ Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



- |   |   |  |   |   |   |
|---|---|--|---|---|---|
| <p><b>(A) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - TROLLEY</li> <li>2 - TROLLEY</li> <li>3 - TROLLEY</li> </ul> <p><b>(B) DISHWASH/POT WASH AREA</b></p> <ul style="list-style-type: none"> <li>1 - BIN</li> <li>2 - SHELF</li> <li>3 - SINK UNIT</li> <li>4 - SPRAY HOSE</li> <li>5 - STORAGE RACK</li> <li>6 - TRAY CAROUSEL</li> <li>7 - BIN X 2</li> <li>8 - CUTLERY RACK</li> <li>9 - TABLING</li> <li>10 - DISHWASHER</li> <li>11 - DOUBLE SINK</li> </ul> | <p><b>(C) SERVICE AREA</b></p> <ul style="list-style-type: none"> <li>1 - HOT FOOD SERVICE COUNTER</li> <li>2 - HOT FOOD SERVICE COUNTER</li> <li>3 - HOT FOOD SERVICE COUNTER</li> <li>4 - SOUP WARMER</li> <li>5 - SOUP WARMER</li> <li>6 - CASH REGISTER</li> <li>7 - CASH REGISTER</li> <li>8 - TILL POINT</li> <li>9 - TILL POINT</li> <li>10 - CASH REGISTER</li> <li>11 - SERVICE COUNTER</li> <li>12 - SERVICE COUNTER</li> <li>13 - COFFEE MACHINE</li> <li>14 - COCA COLA FRIDGE</li> <li>15 - INSECT CONTROL</li> </ul> <p><b>(D) OFFICE</b></p> | <p><b>(E) CATERING AREA</b></p> <ul style="list-style-type: none"> <li>1 - TROLLEY</li> <li>2 - FREEZER</li> <li>3 - FREEZER</li> <li>4 - FREEZER</li> <li>5 - DOUBLE FRIDGE</li> <li>6 - DOUBLE FRIDGE</li> <li>7 - CHILLER</li> <li>8 - S/STEEL TABLE</li> <li>9 - DOUBLE SINK UNIT</li> <li>10 - SHELF</li> <li>11 - WATER BOILER</li> <li>12 - WASH HAND SINK</li> <li>13 - OVEN</li> <li>14 - S/STEEL WORKTOP</li> <li>15 - OVEN</li> </ul> | <p><b>(F) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - STORAGE RACK</li> <li>2 - VACUUM CLEANER</li> <li>3 - WASTE COMPACTOR</li> </ul> <p><b>(G) CLEANER'S CUPBOARD</b></p> | <p><b>(H) MALE CHANGING ROOM &amp; TOILET</b></p> <ul style="list-style-type: none"> <li>1 - STAFF LOCKER</li> <li>2 - STAFF LOCKER</li> <li>3 - STAFF LOCKER</li> </ul> <p><b>(I) FEMALE CHANGING ROOM &amp; TOILET</b></p> <ul style="list-style-type: none"> <li>1 - STAFF LOCKER</li> <li>2 - STAFF LOCKER</li> <li>3 - STAFF LOCKER</li> <li>4 - STAFF LOCKER</li> <li>5 - STAFF LOCKER</li> </ul> | <p><b>(A1) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - TROLLEY</li> <li>2 - TROLLEY</li> <li>3 - TROLLEY</li> </ul> <p><b>(A2) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - TROLLEY</li> <li>2 - TROLLEY</li> <li>3 - TROLLEY</li> </ul> <p><b>(A3) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - TROLLEY</li> <li>2 - TROLLEY</li> <li>3 - TROLLEY</li> </ul> <p><b>(F) STORAGE ROOM</b></p> <ul style="list-style-type: none"> <li>1 - STORAGE RACK</li> <li>2 - VACUUM CLEANER</li> <li>3 - WASTE COMPACTOR</li> </ul> <p><b>(G) CLEANER'S CUPBOARD</b></p> |
|---|---|--|---|---|---|

  
**Transport for London**  
 Commercial, Projects & Accommodation  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**ACTON REW**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	27/03/18	NTS
Checked By:	Date:	
Approved By:	Date:	
--		

Drg. No.	Rev.
AT_01_CAT	B

**A SEATING AREA**

- 1 - TROLLEY RACK
- 2 - COLA FRIDGE
- 3 - BIN
- 4 - TROLLEY
- 5 - CUTLERY STAND
- 6 - BIN

**B SMALL OFFICE**

- 1 - DESK
- 2 - STAFF LOCKER

**C CATERING AREA**

- 1 - CHILLED FOOD DISPLAY
- 2 - HOT PLATE
- 3 - CASH REGISTER
- 4 - SERVICE COUNTER & STORAGE UNIT
- 5 - COFFEE MACHINE
- 6 - COUNTER & STORAGE UNIT

**D CATERING AREA**

- 1 - WATER SOFTENER
- 2 - DISHWASHER & DRAINING TABLE
- 3 - GREAKEPAK
- 4 - SINK UNIT
- 5 - FREEZER
- 6 - FREEZER
- 7 - REFRIGERATOR
- 8 - BLAST CHILLER & WORKTOP
- 9 - HAND WASH SINK
- 10 - MICROWAVE
- 11 - S/S TABLE
- 12 - INSECT CONTROL
- 13 - S/STEEL TABLE
- 14 - GRILL
- 15 - 4 X BURNER COOKER
- 16 - LOW S/STEEL TABLE
- 17 - DOUBLE DEEP FRYER
- 18 - VENTILATION CANOPY

**E OFFICE**

- 1 - STORAGE RACK
- 2 - LOCKERS
- 3 - LOCKERS
- 4 - DESK & CHAIR
- 5 - SAFE

**F STAFF ROOM**

- 1 - STAFF LOCKERS
- 2 - STORAGE RACK

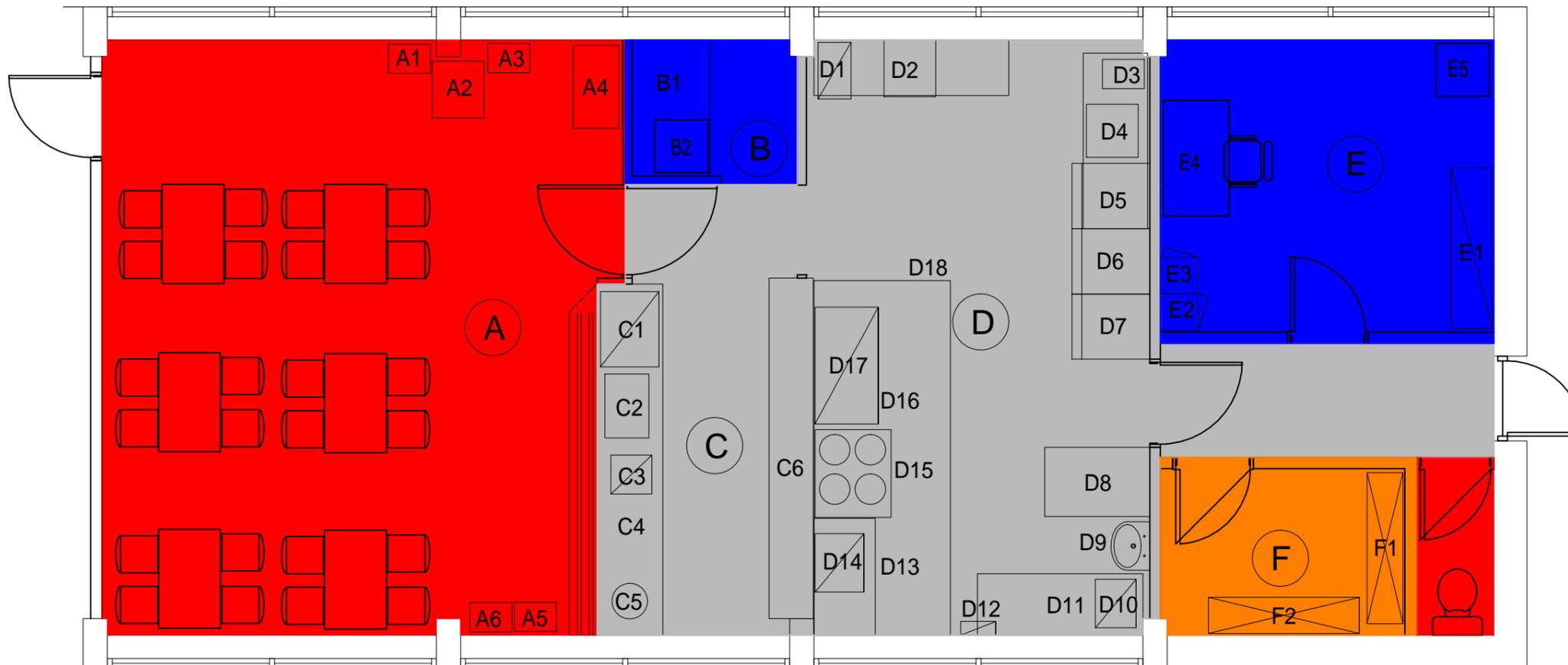
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

**REVISIONS**

Rev.	Details	Date

**LEGEND**

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

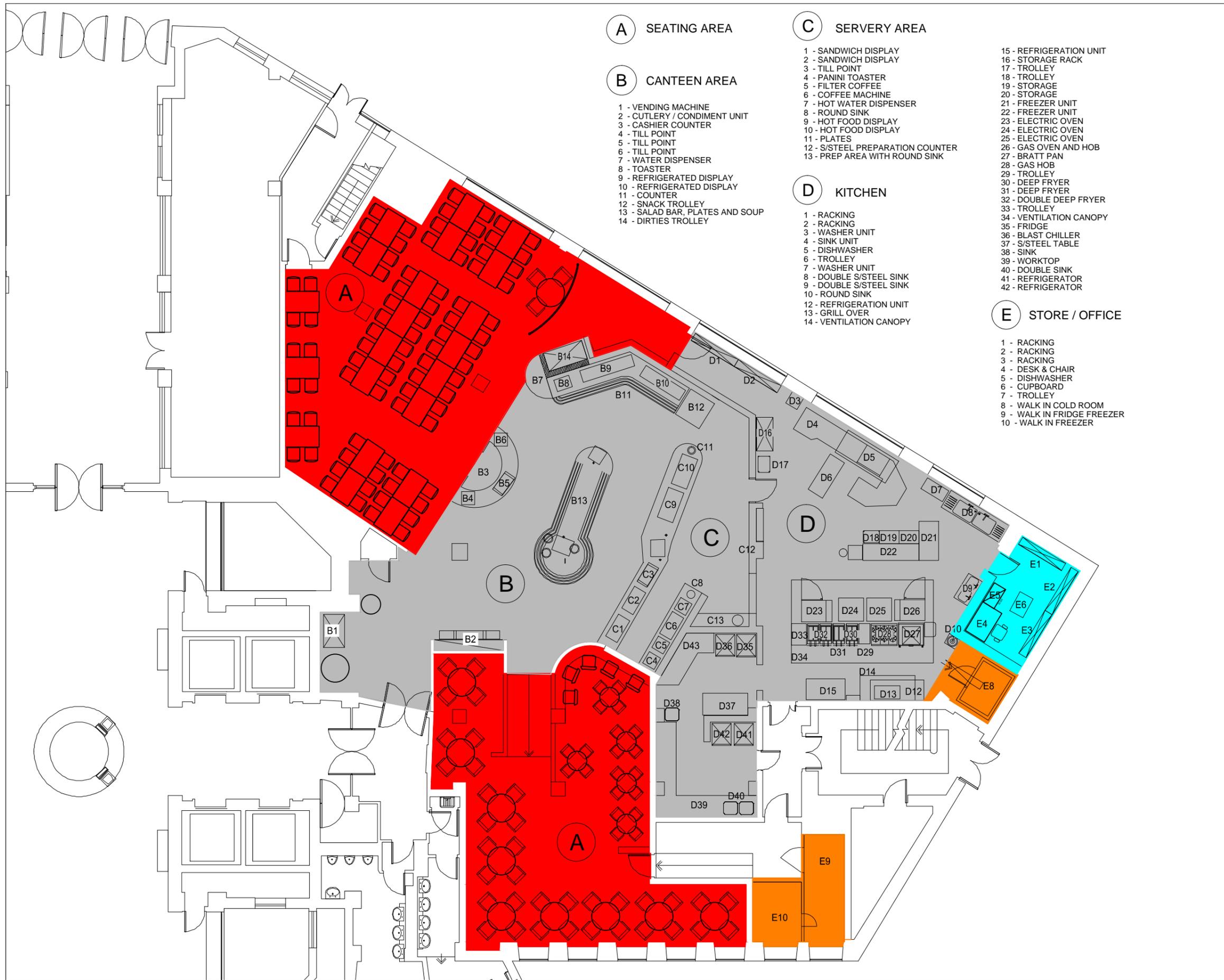


**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**BARKING STATION**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 17/04/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>BA_00_CAT</b>	Rev. <b>C</b>
------------------------------	------------------



**A SEATING AREA**

**B CANTEEN AREA**

- 1 - VENDING MACHINE
- 2 - CUTLERY / CONDIMENT UNIT
- 3 - CASHIER COUNTER
- 4 - TILL POINT
- 5 - TILL POINT
- 6 - TILL POINT
- 7 - WATER DISPENSER
- 8 - TOASTER
- 9 - REFRIGERATED DISPLAY
- 10 - REFRIGERATED DISPLAY
- 11 - COUNTER
- 12 - SNACK TROLLEY
- 13 - SALAD BAR, PLATES AND SOUP
- 14 - DIRTIES TROLLEY

**C SERVERY AREA**

- 1 - SANDWICH DISPLAY
- 2 - SANDWICH DISPLAY
- 3 - TILL POINT
- 4 - PANINI TOASTER
- 5 - FILTER COFFEE
- 6 - COFFEE MACHINE
- 7 - HOT WATER DISPENSER
- 8 - ROUND SINK
- 9 - HOT FOOD DISPLAY
- 10 - HOT FOOD DISPLAY
- 11 - PLATES
- 12 - S/STEEL PREPARATION COUNTER
- 13 - PREP AREA WITH ROUND SINK

**D KITCHEN**

- 1 - RACKING
- 2 - RACKING
- 3 - WASHER UNIT
- 4 - SINK UNIT
- 5 - DISHWASHER
- 6 - TROLLEY
- 7 - WASHER UNIT
- 8 - DOUBLE S/STEEL SINK
- 9 - DOUBLE S/STEEL SINK
- 10 - ROUND SINK
- 12 - REFRIGERATION UNIT
- 13 - GRILL OVER
- 14 - VENTILATION CANOPY

- 15 - REFRIGERATION UNIT
- 16 - STORAGE RACK
- 17 - TROLLEY
- 18 - TROLLEY
- 19 - STORAGE
- 20 - STORAGE
- 21 - FREEZER UNIT
- 22 - FREEZER UNIT
- 23 - ELECTRIC OVEN
- 24 - ELECTRIC OVEN
- 25 - ELECTRIC OVEN
- 26 - GAS OVEN AND HOB
- 27 - BRATT PAN
- 28 - GAS HOB
- 29 - TROLLEY
- 30 - DEEP FRYER
- 31 - DEEP FRYER
- 32 - DOUBLE DEEP FRYER
- 33 - TROLLEY
- 34 - VENTILATION CANOPY
- 35 - FRIDGE
- 36 - BLAST CHILLER
- 37 - S/STEEL TABLE
- 38 - SINK
- 39 - WORKTOP
- 40 - DOUBLE SINK
- 41 - REFRIGERATOR
- 42 - REFRIGERATOR

**E STORE / OFFICE**

- 1 - RACKING
- 2 - RACKING
- 3 - RACKING
- 4 - DESK & CHAIR
- 5 - DISHWASHER
- 6 - CUPBOARD
- 7 - TROLLEY
- 8 - WALK IN COLD ROOM
- 9 - WALK IN FRIDGE FREEZER
- 10 - WALK IN FREEZER

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

**REVISIONS**

Rev.	Details	Date

**LEGEND**

- Restaurant seating
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
Commercial, Projects & Accommodation  
55 BROADWAY  
LONDON  
SW1H 0BD

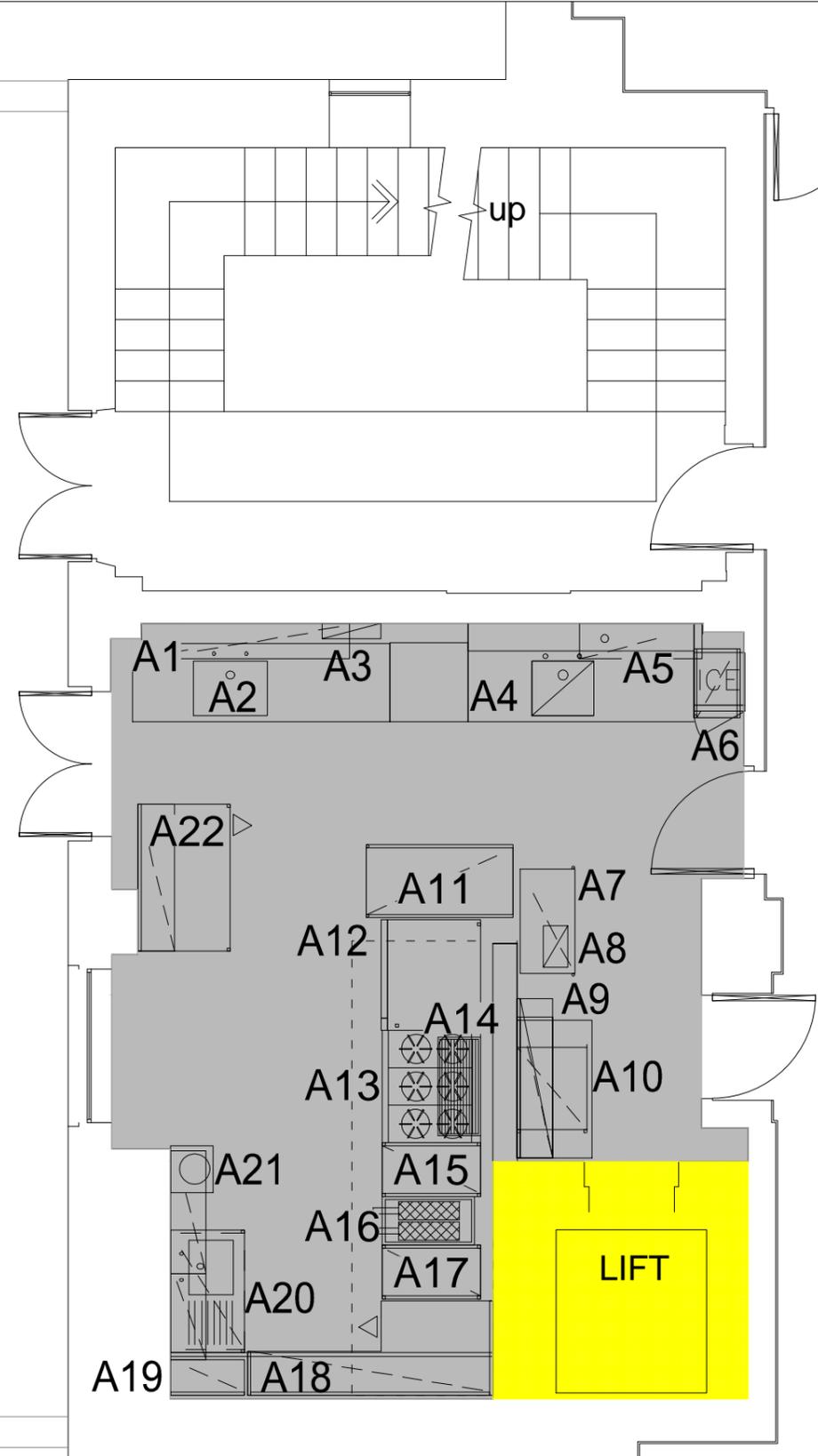
Drawing Title:  
**55 BROADWAY**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>13/02/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>BW_00_CAT</b>	Rev. <b>5</b>
------------------------------	------------------

# A KITCHEN

- 1 - SHELF
- 2 - SINK UNIT
- 3 - INSECT CONTROL
- 4 - SINK UNIT
- 5 - SHELF
- 6 - ICE MAKING MACHINE
- 7 - STORAGE RACK
- 8 - COFFEE FILTER MACHINE
- 9 - SHELF
- 10 - S/STEEL TABLE
- 11 - S/STEEL TABLE
- 12 - VENTILATION CANOPY
- 13 - 6 X BURNER GAS COOKER
- 14 - GRILL
- 15 - S/STEEL TABLE
- 16 - GRILL
- 17 - S/STEEL TABLE
- 18 - SHELF
- 19 - SHELF
- 20 - SINK UNIT
- 21 - WASH HAND SINK
- 22 - S/STEEL TABLE



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details	Date

## LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**55 BROADWAY**

Layout:  
**TENTH FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 05/02/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>BW_10_CAT</b>	Rev. <b>3</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### A STAFF ROOM

- 1 - BENCH
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER
- 5 - CHEMICAL CUPBOARD

### B STORE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK

### C CATERING AREA

- 1 - STORAGE RACK
- 2 - DOUBLE SINK UNIT
- 3 - TROLLEY
- 4 - DISHWASHER IN TABLE
- 5 - DISHWASHER
- 6 - SINK UNIT
- 7 - SINK UNIT
- 8 - SINK UNIT
- 9 - HAND WASH SINK UNIT
- 10 - STORAGE RACK
- 11 - S/STEEL WORKTOP & FRIDGE
- 12 - FREEZER
- 13 - REFRIDGERATOR
- 14 - REFRIDGERATOR

### D CATERING AREA

- 1 - COFFEE MACHINE
- 2 - CUP DISPENSER
- 3 - CHILLED FOOD DISPLAY
- 4 - CHILLED FOOD DISPLAY
- 5 - CUTLERY TRAY

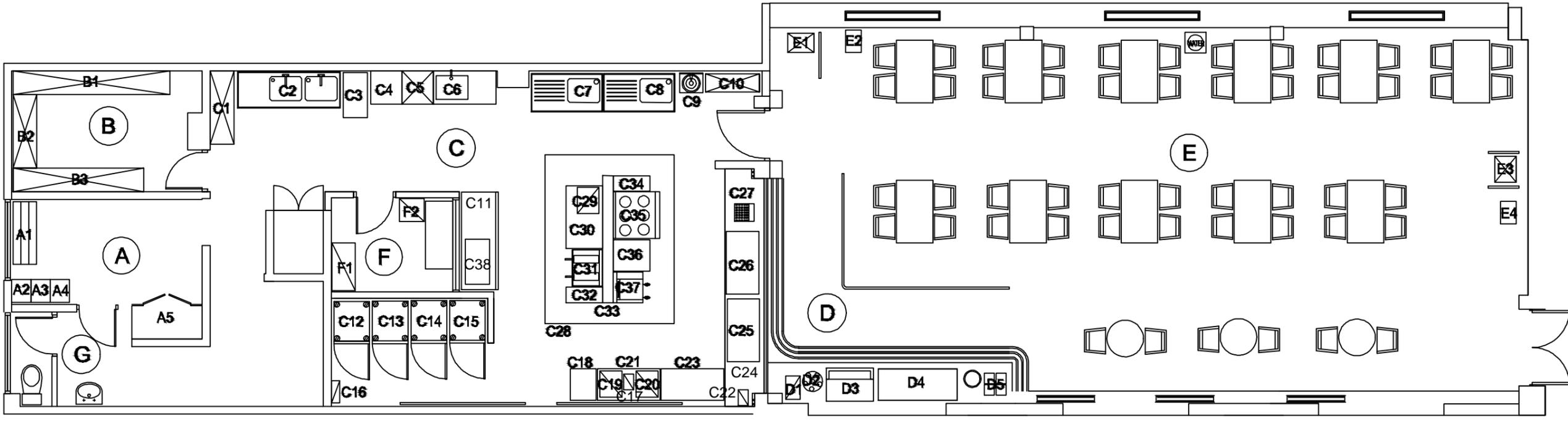
### E SEATING AREA

- 1 - TRAY TROLLEY
- 2 - BIN
- 3 - TRAY TROLLEY
- 4 - BIN

### F OFFICE

- 1 - STORAGE CUPBOARD
- 2 - SAFE

### G TOILETS

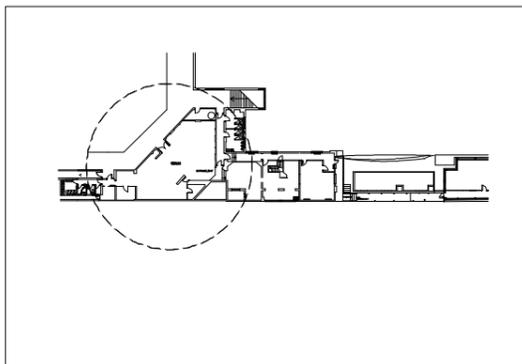


  
**Transport for London**  
GROUP PROPERTY AND FACILITIES  
VICTORIA STATION HOUSE  
191 VICTORIA STREET  
SW1E 5NE

Drawing Title:  
**EALING COMMON DEPOT**  
Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	13/01/17	NTS
Checked By:		Date:
Approved By:		Date:

Drg. No. **EA\_01\_CAT** Rev. **0**



**Site Location**

**A CATERING AREA**

- 1 - FREEZER
- 2 - FREEZER
- 3 - FREEZER
- 4 - REFRIDGERATOR
- 5 - BIN
- 6 - INSECT CONTROL
- 7 - CUPBOARD
- 8 - COUNTER - FRIDGE UNDER
- 9 - MICROWAVE
- 10 - MICROWAVE
- 11 - BLAST CHILLER
- 12 - REFRIDGERATOR
- 13 - COFFEE MACHINE
- 14 - CASH REGISTER
- 15 - SERVICE COUNTER
- 16 - HOT DISPLAY
- 17 - CHILLED DISPLAY
- 18 - BIN
- 19 - INSECT CONTROL
- 20 - HAND SINK
- 21 - DISHWASHER IN TABLE AND SINK
- 22 - DISHWASHER
- 23 - DISHWASHER OUT TABLE
- 24 - VENTILATION CANOPY
- 25 - TWO BOWL SINK
- 26 - STORAGE RACK
- 27 - CUPBOARD
- 28 - CORNER SINK
- 29 - HAND SINK
- 30 - TROLLEY
- 31 - HOB
- 32 - S/STEEL COUNTER
- 33 - COMBI OVEN
- 34 - S/STEEL COUNTER
- 35 - FOOD MIXER
- 36 - S/STEEL COUNTER
- 37 - DEEP FAT FRYER
- 38 - GRILL
- 39 - S/STEEL COUNTER

**B SEATING AREA**

- 1 - BIN
- 2 - DIRTIES TROLLEY
- 3 - TRAY TROLLEY

**C OFFICE**

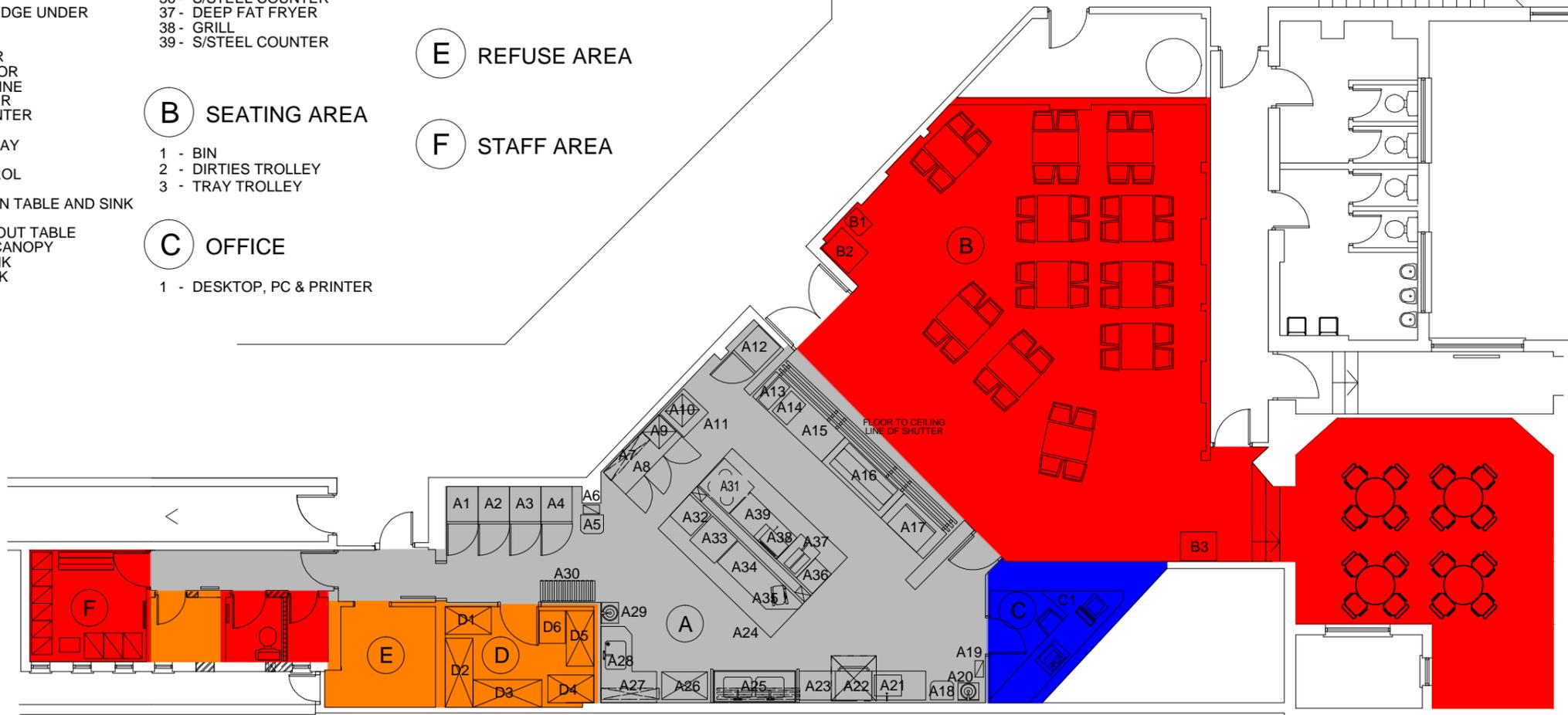
- 1 - DESKTOP, PC & PRINTER

**D STORE ROOM**

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK
- 5 - STORAGE RACK
- 6 - SAFE

**E REFUSE AREA**

**F STAFF AREA**



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

**REVISIONS**

Rev.	Details.	Date.

**LEGEND**

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**

COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:

**EARLS COURT STATION**

Layout:

**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>17/4/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>EC_00_CAT</b>	Rev. <b>D</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**5 ENDEAVOUR SQUARE**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 05/02/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

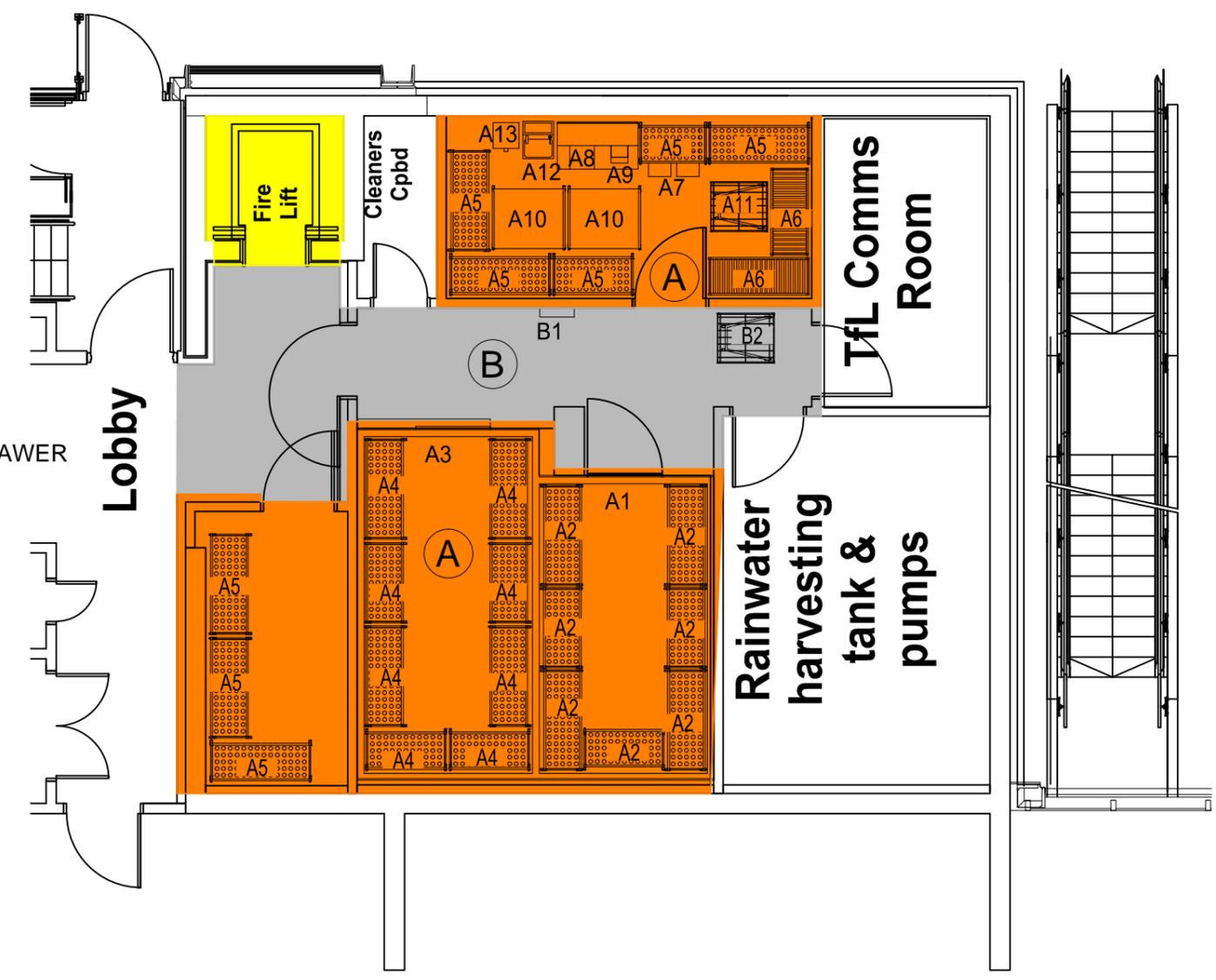
Drg. No. <b>ES_00_CAT</b>	Rev. <b>2</b>
------------------------------	------------------

## A CENTRAL COLD STORES

- 1 - WALK-IN FREEZER ROOM
- 2 - FREEZER ROOM RACKING
- 3 - WALK-IN COLD ROOM
- 4 - COLD ROOM RACKING
- 5 - MOBILE RACKING
- 6 - DUNNAGE RACKING
- 7 - MOBILE INGREDIENTS BINS
- 8 - MOBILE WORK BENCH / OVER SHELF / DRAWER
- 9 - BENCH SCALES
- 10 - GENERAL PURPOSE TROLLEYS
- 11 - CAGE
- 12 - HAND WASH BASIN
- 13 - WASTE BIN

## B CORRIDOR

- 1 - INSECT CONTROL UNIT
- 2 - CAGE



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

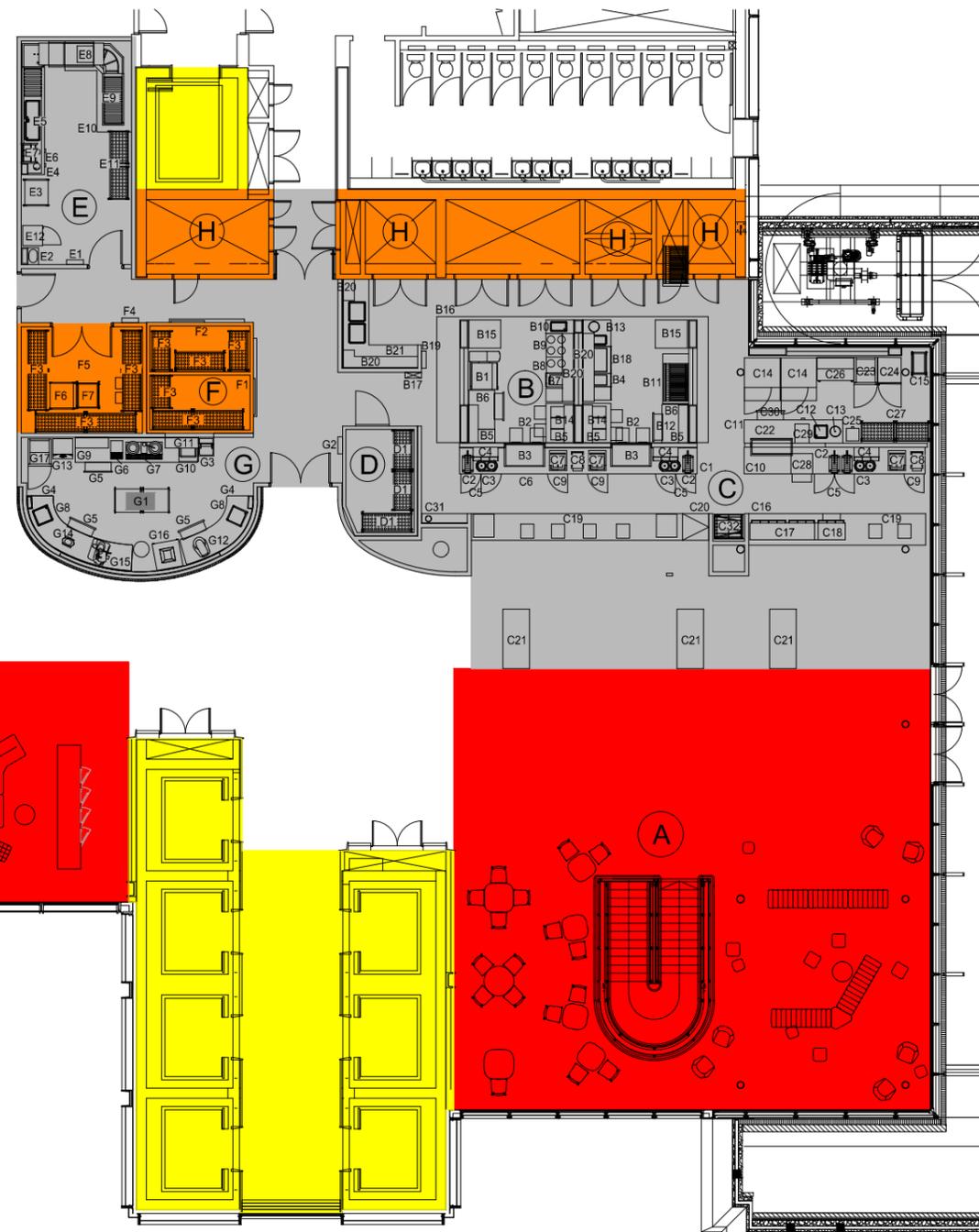
### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

- |  |  |   |   |
|--|--|---|---|
| <p><b>A SEATING AREA</b></p> <p><b>B MAIN COOKING AREA</b></p> <ol style="list-style-type: none"> <li>1 - BRATT PAN</li> <li>2 - INSET WARMING DRAWERS</li> <li>3 - INSET WARMING DRAWERS</li> <li>4 - INFILL WORKTOP</li> <li>5 - 4 X 3 TIER WALL SHELVES</li> <li>6 - 2 X WORK BENCHES</li> <li>7 - GRIDDLE TOP</li> <li>8 - 2 ZONE INDUCTION TOP</li> <li>9 - 4 ZONE INDUCTION TOP</li> <li>10 - INSET SINK UNIT</li> <li>11 - CONVEYOR GRILL</li> <li>12 - FRIDGE/FREEZER</li> <li>13 - SINK &amp; HAND WASH BASIN</li> <li>14 - BAIN MARIES</li> <li>15 - COMBINATION OVEN</li> <li>16 - VENTILATION CANOPY</li> <li>17 - FIRE SUPPRESSION SYSTEM</li> <li>18 - GRIDDLE TOP</li> <li>19 - INSECT CONTROL</li> <li>20 - POT SHELVES</li> <li>21 - DOUBLE BOWL PAN WASH SINK</li> </ol> | <p><b>C SERVERY</b></p> <ol style="list-style-type: none"> <li>1 - REAR SERVERY COUNTER</li> <li>2 - PANINI GRILL</li> <li>3 - SOUP KETTLES</li> <li>4 - WRAPPING STATION</li> <li>5 - BOTTLE FRIDGE</li> <li>6 - HEATED PASS SHELVES</li> <li>7 - 3 X AUTOMATIC COFFEE MACHINES</li> <li>8 - 2 X FILTER COFFEE &amp; WATER BOILER</li> <li>9 - 3 X UNDERCOUNTER FRIDGES</li> <li>10 - REAR SERVERY COUNTER</li> <li>11 - WORKBENCH</li> <li>12 - INSET SINK</li> <li>13 - WASH HAND BASIN</li> <li>14 - 10 GRID COMBINATION OVEN &amp; HOOD</li> <li>15 - BAKERY TROLLEY</li> <li>16 - SERVERY COUNTER / DOLE WELLS /</li> <li>17 - REFRIGERATED DOLE WELLS</li> <li>18 - BAIN MARIE DISPLAY / HOT CUPBOARD</li> <li>19 - TILL UNITS</li> <li>20 - SERVERY COUNTER / HEATED DISPLAYS</li> <li>21 - 3 X RETAIL COUNTERS</li> <li>22 - BAKERY FOOD PASS UNIT</li> <li>23 - REFRIGERATOR</li> <li>24 - BLAST CHILLER / FREEZER</li> <li>25 - PEDAL BIN</li> <li>26 - MOBILE WORK BENCH / OVER SHELF</li> <li>27 - MOBILE SHELVING</li> <li>28 - MERRYCHEF OVEN</li> <li>29 - WASTE BIN</li> <li>30 - UNDERCOUNTER FRIDGE FREEZER</li> <li>31 - WORK BENCH / WASH HAND BASIN</li> <li>32 - CONTAINER TROLLEY</li> </ol> | <p><b>D COLD ROOM</b></p> <ol style="list-style-type: none"> <li>1 - MOBILE RACKING</li> </ol> <p><b>E DISHWASH AREA</b></p> <ol style="list-style-type: none"> <li>1 - INSECT CONTROL UNIT</li> <li>2 - JANITORIAL SINK</li> <li>3 - GP TROLLEY</li> <li>4 - INLET DISHWASH TABLE</li> <li>5 - DOUBLE BOWL SINK</li> <li>6 - 2 X WASTE BINS</li> <li>7 - BASKET LOADING RACK</li> <li>8 - RACK DISHWASH MACHINE</li> <li>9 - OUTLET DISHWASH TABLE</li> <li>10 - VENTILATION CANOPY</li> <li>11 - MOBILE RACKING</li> <li>12 - COSHH CUPBOARD</li> </ol> <p><b>F STORAGE ROOMS</b></p> <ol style="list-style-type: none"> <li>1 - COLD ROOM</li> <li>2 - FREEZER ROOM</li> <li>3 - MOBILE RACKING</li> <li>4 - INSECT CONTROL</li> <li>5 - DRY STORES</li> <li>6 - GP TROLLEY</li> <li>7 - GN TROLLEY</li> </ol> | <p><b>G COLD &amp; MEETING PREP AREA</b></p> <ol style="list-style-type: none"> <li>1 - GP TROLLEY</li> <li>2 - INSECT CONTROL UNIT</li> <li>3 - HAND WASH BASIN</li> <li>4 - CURVED WORK BENCH</li> <li>5 - 3 X UNDERCOUNTER FRIDGE/FREEZERS</li> <li>6 - WATER BOILER</li> <li>7 - BULK BREWER</li> <li>8 - SINK UNIT &amp; SERVICES RISER</li> <li>9 - WORKBENCH</li> <li>10 - INSET SINK UNIT</li> <li>11 - SHELVING</li> <li>12 - MIXER</li> <li>13 - BOTTLE FILLING STATION</li> <li>14 - FOOD PROCESSOR</li> <li>15 - SLICER</li> <li>16 - VAC PAC MACHINE</li> <li>17 - REFRIGERATOR</li> </ol> <p><b>H STORAGE</b></p> |
|--|--|---|---|



  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**5 ENDEAVOUR SQUARE**

Layout:  
**TENTH FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 13/02/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>ES_10_CAT</b>	Rev. <b>3</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**GOLDERS GREEN**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
--------------	--------------	-------------------------

Drawn By: <b>GPM</b>	Date: <b>17/4/18</b>	Scale: <b>NTS</b>
-------------------------	-------------------------	----------------------

Checked By:	Date:
-------------	-------

Approved By:	Date:
--------------	-------

Drg. No. <b>GG_01_CAT</b>	Rev. <b>D</b>
------------------------------	------------------

### A SEATING AREA

- 1 - TRAY TROLLEY
- 2 - BIN

### B SERVICE AREA

- 1 - CHILLED FOODS DISPLAY
- 2 - SOFT DRINKS REFRIGERATOR
- 3 - HOT FOOD SERVICE COUNTER
- 4 - CASH REGISTER
- 5 - COFFEE MACHINE
- 6 - SERVICE COUNTER

### C CATERING AREA

- 1 - REFRIGERATOR
- 2 - TOASTER
- 3 - S/STEEL TABLE
- 4 - MICROWAVE
- 5 - BLAST CHILLER
- 6 - MICROWAVE
- 7 - S/STEEL TABLE
- 8 - GRILL
- 9 - DEEP FRYER
- 10 - VENTILATION CANOPY
- 11 - STORAGE RACK
- 12 - S/STEEL TABLE
- 13 - REFRIGERATOR
- 14 - BLAST CHILLER
- 15 - GAS COOKER & OVEN
- 16 - COMBINATION OVEN
- 17 - S/STEEL TABLE

### D STORAGE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - TROLLEY

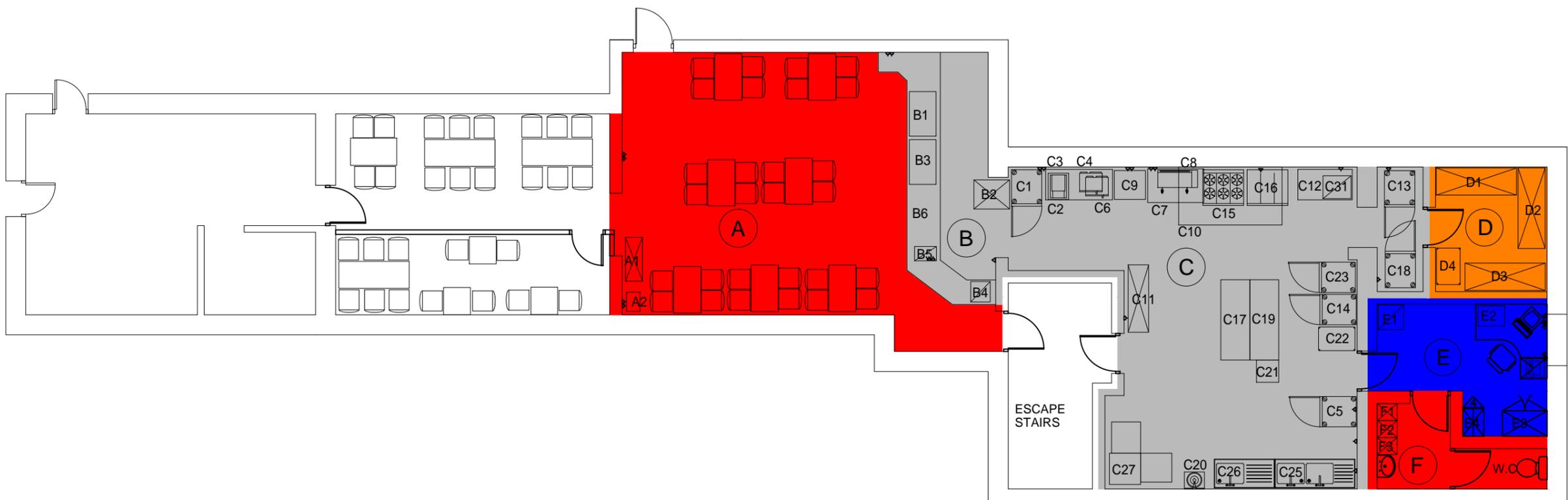
### E OFFICE

- 1 - STORAGE RACK
- 2 - SAFE
- 3 - CHEMICAL CUPBOARD
- 2 - FILLING CUPBOARD

### F STAFF ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER

- 18 - REFRIGERATOR
- 19 - S/STEEL TABLE
- 20 - WASH HAND SINK
- 21 - BIN
- 22 - TROLLEY
- 23 - FREEZER
- 24 - FREEZER
- 25 - DOUBLE SINK UNIT
- 26 - SINGLE SINK UNIT
- 27 - DISHWASHER



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

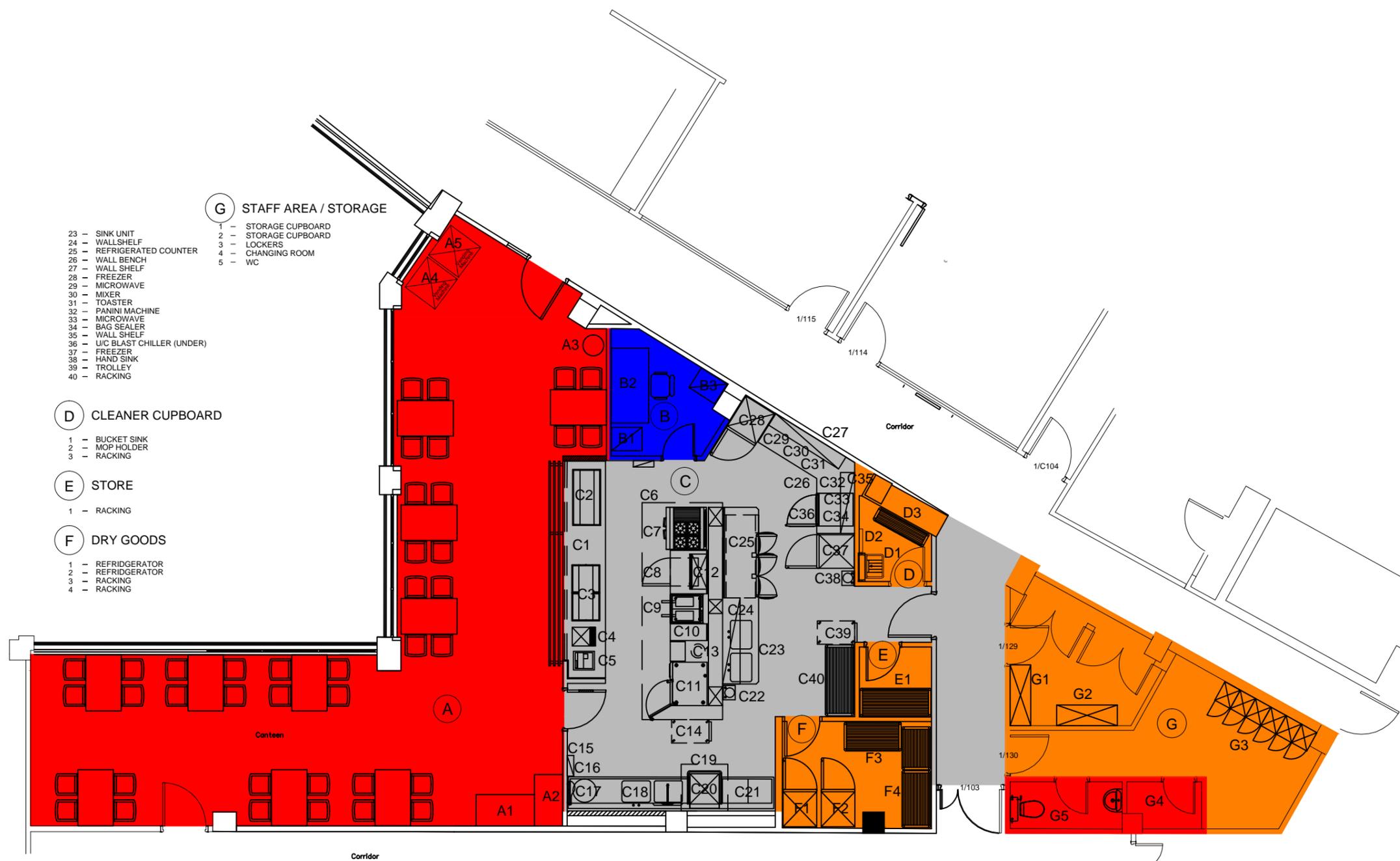
## LEGEND

- Restaurant seating/ Sanitary
- Basic area (Dry storage/ Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

- A SEATING AREA**
  - 1 - FOOD & DRINKS DISPLAY
  - 2 - S/STEEL CAB & CUTLERY TRAY
  - 3 - BIN
  - 4 - VENDING MACHINE
  - 5 - VENDING MACHINE
- B MANAGER'S OFFICE**
  - 1 - FILING CABINET
  - 2 - WORKSTATION
  - 3 - SAFE
- C CATERING AREA**
  - 1 - SERVERY COUNTER
  - 2 - CHILLING UNIT
  - 3 - HOT PLATE
  - 4 - TEA/COFFEE MACHINE
  - 5 - TILL POINT
  - 6 - EXTRACTION CANOPY
  - 7 - OVEN RANGE & GRIDDLE PLATE
  - 8 - U/C REFRIGERATOR
  - 9 - FRYER
  - 10 - INFILL BENCH
  - 11 - COMBINATION OVEN
  - 12 - GRILL
  - 13 - WATER FILTER
  - 14 - TROLLEY
  - 15 - INSECT KILLER
  - 16 - GREASE PAK
  - 17 - WASTE BIN & DOLLY
  - 18 - INLET TABLING C/W PRE-WASH
  - 19 - CONDENSE CANOPY
  - 20 - DISHWASHER
  - 21 - OUTLET TABLING
  - 22 - WASH HAND BASIN

- D CLEANER CUPBOARD**
  - 1 - BUCKET SINK
  - 2 - MOP HOLDER
  - 3 - RACKING
- E STORE**
  - 1 - RACKING
- F DRY GOODS**
  - 1 - REFRIDGERATOR
  - 2 - REFRIDGERATOR
  - 3 - RACKING
  - 4 - RACKING

- G STAFF AREA / STORAGE**
  - 1 - STORAGE CUPBOARD
  - 2 - STORAGE CUPBOARD
  - 3 - LOCKERS
  - 4 - CHANGING ROOM
  - 5 - WC



  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**GRIFFITH HOUSE**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	17/04/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
<b>GH_01_CAT</b>	<b>C</b>

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

#### A STORE ROOM

- 1 - TROLLEY
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK
- 5 - STORAGE RACK

#### B STAFF & STORE ROOM

- 1 - STORAGE RACK
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER

#### C CATERING AREA

- 1 - WASH HAND SINK
- 2 - SINK UNIT
- 3 - STORAGE RACK
- 4 - INSECT CONTROL
- 5 - FREEZER
- 6 - FREEZER
- 7 - FREEZER
- 8 - REFRIGERATOR
- 9 - REFRIGERATOR
- 10 - MICROWAVE
- 11 - S/S TABLE
- 12 - CHILLED FOODS DISPLAY
- 13 - HOT FOOD SERVICE COUNTER
- 14 - CASH REGISTER
- 15 - COUNTER & STORAGE UNIT
- 16 - COFFEE MACHINE
- 17 - BIN
- 18 - STORAGE RACK
- 19 - DISHWASHER
- 20 - SALT BOX
- 21 - SINK UNIT
- 22 - BUTLER'S SINK
- 23 - WATER DISPENSER

- 24 - S/STEEL TABLE
- 25 - BLAST CHILLER
- 26 - S/STEEL TABLE - REFRIGERATOR UNDER
- 27 - S/STEEL TABLE
- 28 - MICROWAVE
- 29 - S/STEEL TABLE
- 30 - VENTILATION CANOPY
- 31 - TOASTER
- 32 - GRIDDLE
- 33 - 6x BURNER COOKER & OVEN
- 34 - GRILL
- 35 - S/STEEL TABLE
- 36 - DEEP FRYER
- 37 - DEEP FRYER
- 38 - S/STEEL TABLE

#### D SEATING AREA

- 1 - DRINKS MACHINE
- 2 - MAIN POWER SWITCH UNIT

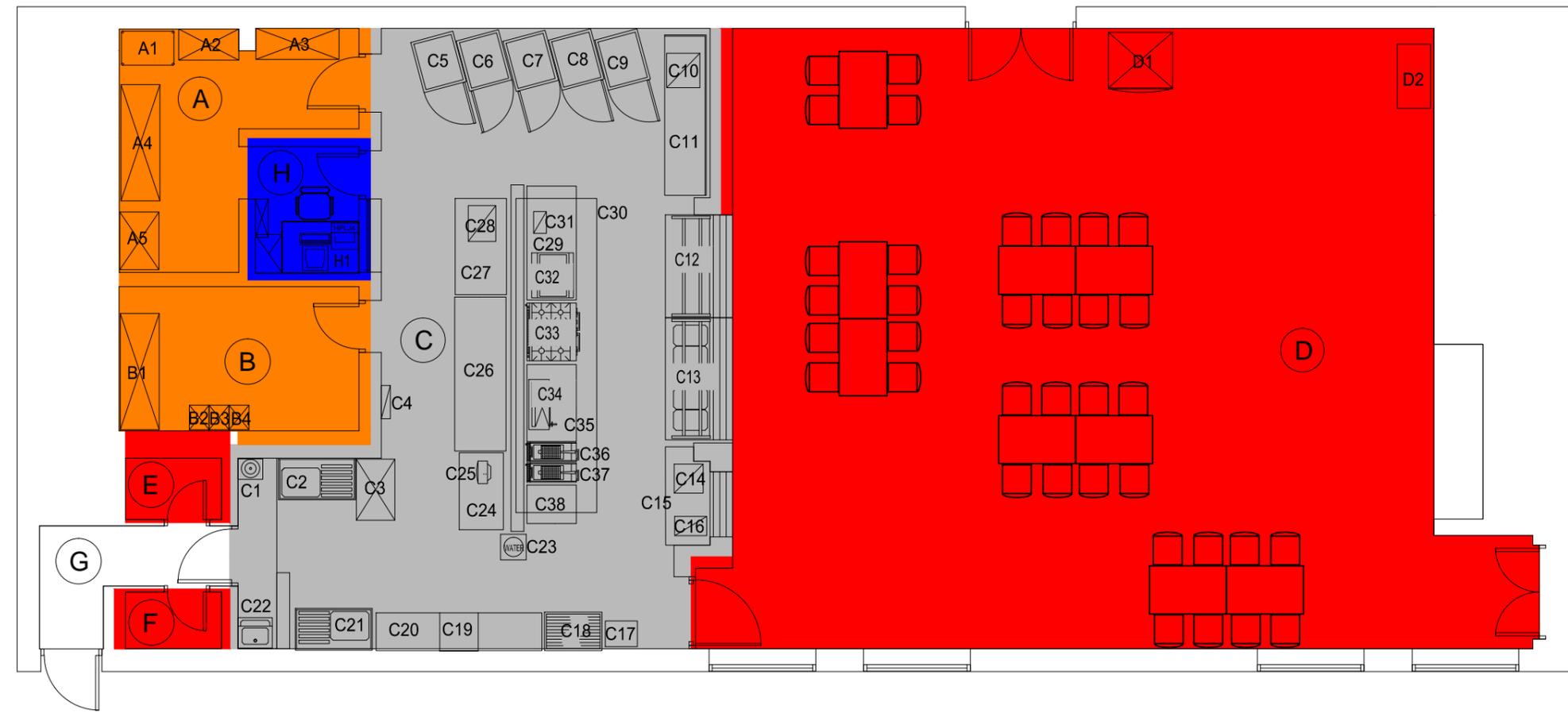
#### E LADIES TOILET

#### F GENTS TOILET

#### G FIRE EXIT

#### H OFFICE

- 1 - WORKSTATION



  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**HAINAULT DEPOT**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	27/03/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
HA_00_CAT	C

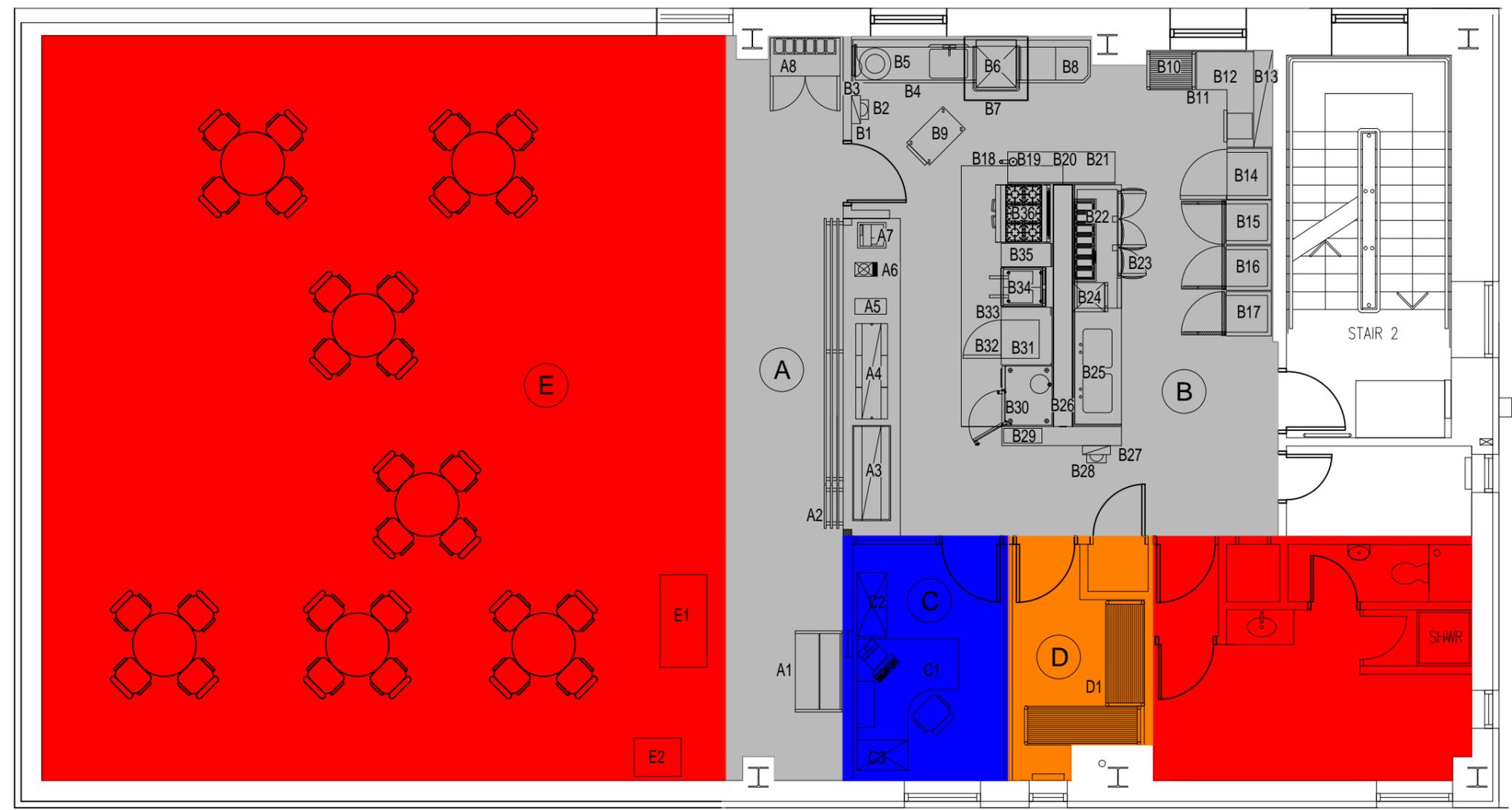
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



#### A SERVERY AREA

- 1 - REFRIGERATED DISPLAY
- 2 - SERVERY COUNTER
- 3 - MULTI-TIER
- 4 - HEATED DISPLAY
- 5 - AMBIENT MERCHANDISER
- 6 - BEVERAGE MACHINE
- 7 - TILL UNIT
- 8 - CONDIMENTS UNIT

- 11 - MIXER
- 12 - WALLBENCH & DRAWER
- 13 - WALL SHELF
- 14 - BLAST CHILLER
- 15 - FREEZER
- 16 - FREEZER
- 17 - REFRIGERATOR
- 18 - EXTRACTION CANOPY
- 19 - CAN OPENER
- 20 - WALL BENCH
- 21 - FOOD PROCESSOR
- 22 - AMBIENT GASTRONORM HOLDER
- 23 - REFRIGERATED COUNTER
- 24 - MICROWAVE
- 25 - WALLBENCH / SINK
- 26 - SERVICE SPINE
- 27 - INSECT KILLER
- 28 - WASH HAND BASIN

#### C OFFICE

- 1 - WORKSTATION
- 2 - STORAGE UNIT
- 3 - STORAGE UNIT

#### D DRY GOOD STORAGE

- 1 - DRY STORE RACKING

#### E SEATING AREA

- 1 - CLEANER TROLLEY
- 2 - WATER FOUNTAIN



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**HIGH BARNET**  
Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>17/4/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. **HB\_01\_CAT** Rev. **A**

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

### A SEATING AREA

- 1 - CHILLER CABINET
- 2 - TRAY TROLLEY

### B CATERING AREA

- 1 - INSECT CONTROL
- 2 - SERVICE COUNTER
- 3 - COFFEE MACHINE
- 4 - HOT FOOD SERVICE COUNTER
- 5 - COFFEE MACHINE
- 6 - SERVICE COUNTER
- 7 - S/STEEL TABLE
- 8 - TOASTER
- 9 - S/STEEL TABLE - FRIDGE UNDER
- 10 - SHELF
- 11 - SINK UNIT
- 12 - SINK UNIT
- 13 - BIN

- 14 - MICROWAVE
- 15 - COUNTER - FRIDGE UNDER
- 16 - INSECT CONTROL
- 17 - SINK UNIT
- 18 - FREEZER
- 19 - FREEZER
- 20 - INSECT CONTROL
- 21 - S/STEEL TABLE
- 22 - S/STEEL TABLE
- 23 - S/STEEL TABLE
- 24 - GRILL
- 25 - COUNTER - FRIDGE UNDER
- 26 - BLAST CHILLER
- 27 - VENTILATION CANOPY
- 28 - SERVICE SPINE
- 29 - REFRIGERATOR
- 30 - MICROWAVE
- 31 - 6 x BURNER COOKER & OVEN
- 32 - WORKTOP
- 33 - DEEP FRYER

### C WASH AREA

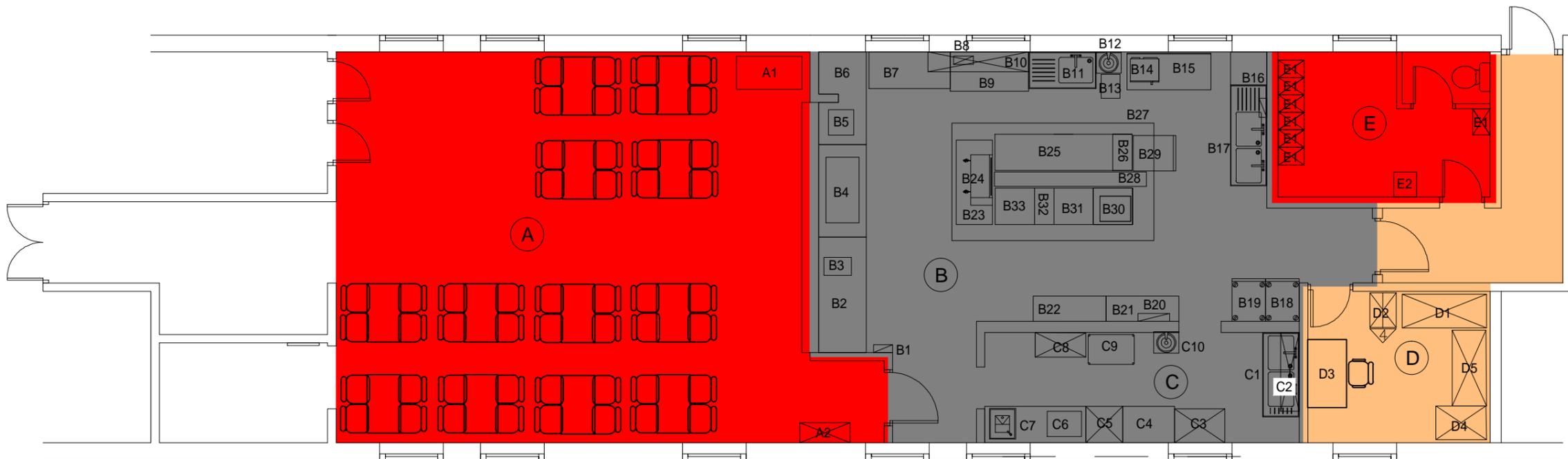
- 1 - SINK UNIT
- 2 - SHELF
- 3 - STORAGE RACK
- 4 - CLEANS TABLE
- 5 - DISHWASHER
- 6 - DIRTIES TABLE
- 7 - WASTE DISPOSAL UNIT
- 8 - STORAGE RACK
- 9 - TROLLEY
- 10 - WASH HAND SINK

### D STORAGE ROOM

- 1 - STORAGE RACK
- 2 - FILING CABINET
- 3 - DESK, CHAIR & COMPUTER
- 4 - STORAGE RACK
- 5 - STORAGE RACK

### E STAFF ROOM & OFFICE

- 1 - STAFF LOCKER x 7
- 2 - SAFE



**Transport for London**  
GROUP PROPERTY AND FACILITIES  
VICTORIA STATION HOUSE  
191 VICTORIA STREET  
SW1E 5NE

Drawing Title:  
**LEYTONSTONE STATION**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date: 00.00.00	Surveyed By:	Date of Occu Survey: 00.00.00
Drawn By: GPM	Date: 03/05/17	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>AC_00_CAT</b>	Rev. <b>2</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details	Date

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

## A SEATING AREA

- 1 - BIN
- 2 - BIN
- 3 - BIN
- 4 - SERVICE TABLE
- 5 - TRAY RACKING
- 6 - TRAY RACKING

## B CATERING AREA

- 1 - FOOD MIXER
- 2 - FOOD PROCESSOR
- 3 - FOOD PROCESSOR
- 4 - SINK UNIT
- 5 - TROLLEY
- 6 - SINK UNIT
- 7 - HAND WASH SINK
- 8 - DRAINER UNIT
- 9 - DISHWASHER
- 10 - SINK UNIT
- 11 - REFRIGERATOR
- 12 - TROLLEY
- 13 - INSECT CONTROL
- 14 - FREEZER
- 15 - FREEZER
- 16 - FREEZER
- 17 - CASH REGISTER
- 18 - SERVICE COUNTER
- 19 - COFFEE MACHINE
- 20 - HOT PLATE COUNTER
- 21 - CHILLED FOODS DISPLAY
- 22 - MICROWAVE
- 23 - S/STEEL WORKTOP
- 24 - BIN
- 25 - S/STEEL TABLE
- 26 - MICROWAVE
- 27 - BLAST CHILLER
- 28 - REFRIGERATOR & WORKTOP
- 29 - MICROWAVE OVEN

- 30 - MICROWAVE OVEN
- 31 - OVEN
- 32 - TRAY TROLLEY
- 33 - CASH REGISTER (NOT USED)
- 34 - S/STEEL WORKTOP
- 35 - BIN
- 36 - SOFT DRINKS REFRIGERATOR
- 37 - VENTILATION CANOPY
- 38 - CRISP DISPLAY
- 39 - 6 x BURNER COOKER & OVEN
- 40 - GRILL
- 41 - S/STEEL TABLE
- 42 - GRIDDLE
- 43 - DEEP FRYER

## C STORAGE ROOM

- 1 - STORAGE RACK
- 2 - FILING CABINET
- 3 - DISUSED MICROWAVE
- 4 - STORAGE RACK
- 5 - SINK UNIT
- 6 - BIN

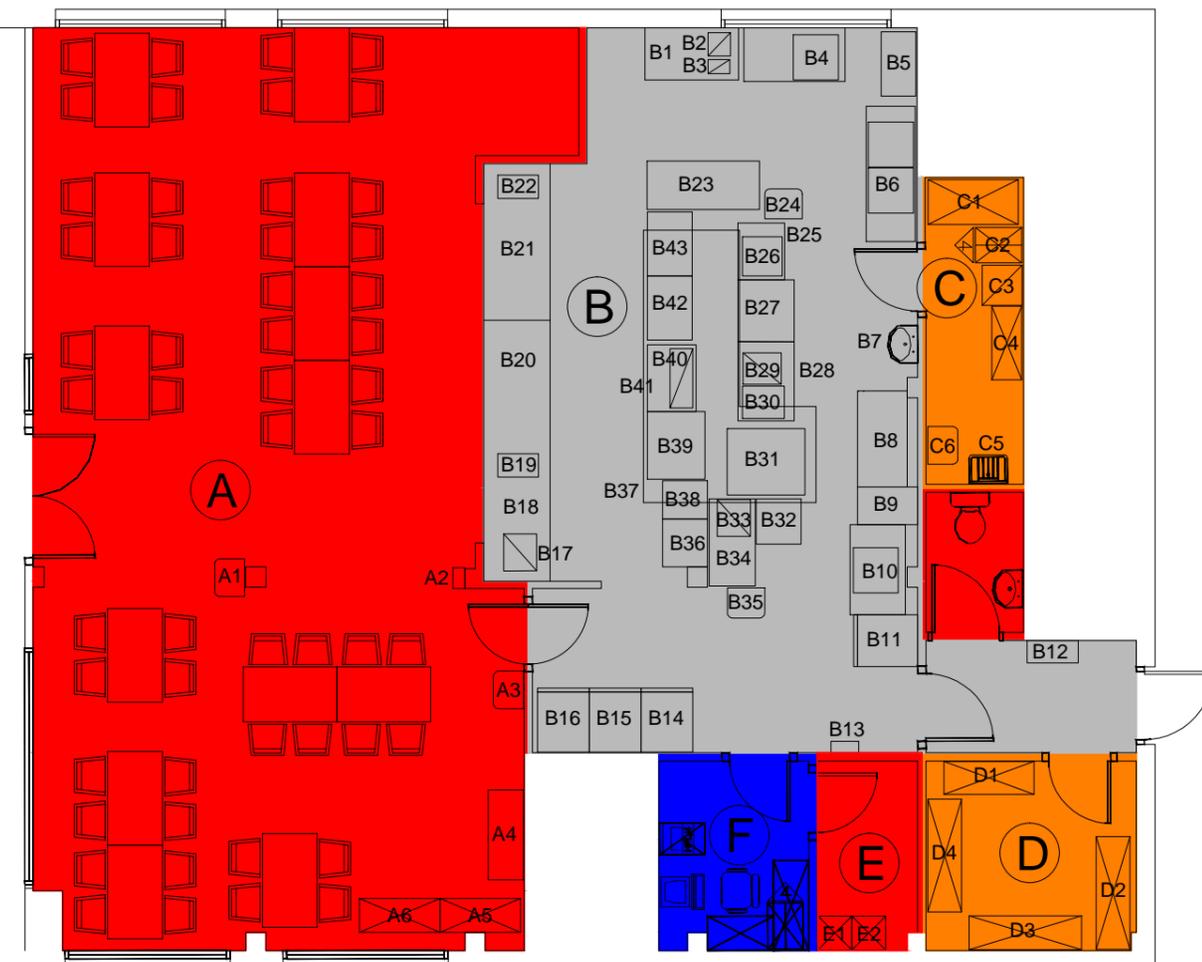
## D STORAGE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK

## E STAFF ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER

## F OFFICE



  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**MORDEN STATION**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

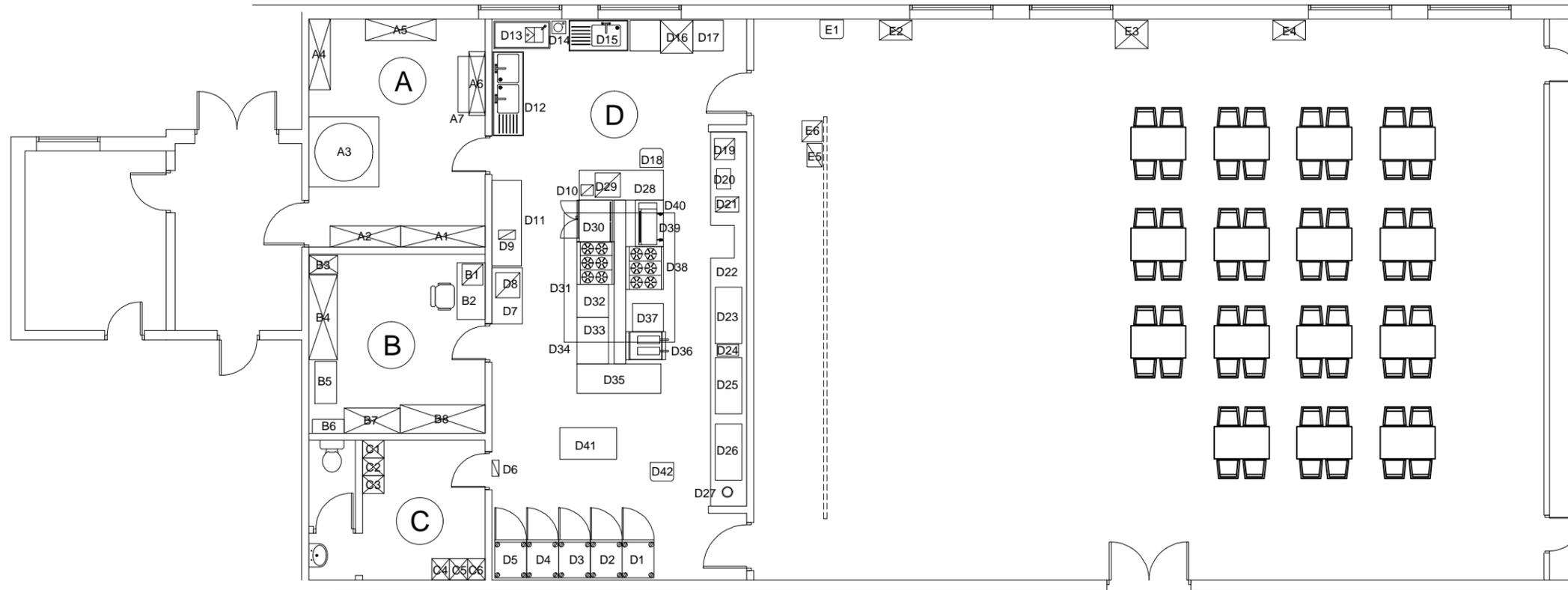
Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 27/03/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Dwg. No. <b>MO_00_CAT</b>	Rev. <b>B</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.



### A STORAGE ROOM

- 1 - SHELF UNIT
- 2 - CHEMICAL CABINET
- 3 - WATER BOILER
- 4 - SHELF UNIT
- 5 - SHELF UNIT
- 6 - TWO SHELVES
- 7 - TABLE

### B OFFICE & STORAGE ROOM

- 1 - SAFE
- 2 - DESK
- 3 - FILING CABINET
- 4 - TWO SHELF UNITS
- 5 - TROLLEY
- 6 - S/STEEL TABLE
- 7 - SHELF UNIT
- 8 - SHELF UNIT

### C STAFF ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER
- 5 - STAFF LOCKER
- 6 - STAFF LOCKER

### D CATERING AREA

- 1 - REFRIGERATOR
- 2 - FREEZER
- 3 - REFRIGERATOR
- 4 - FREEZER
- 5 - FREEZER
- 6 - INSECT CONTROL
- 7 - S/STEEL TABLE
- 8 - MICROWAVE
- 9 - FOOD MIXER

- 10 - CAN OPENER
- 11 - S/STEEL TABLE
- 12 - SINK UNIT
- 13 - FAT TRAP & TABLE
- 14 - HAND WASH SINK
- 15 - SINK UNIT
- 16 - DISHWASHER
- 17 - SINK & HAND SPRAY
- 18 - BIN
- 19 - CASH REGISTER
- 20 - CONFECTIONARY RACK
- 21 - COFFEE MACHINE
- 22 - SERVICE COUNTER
- 23 - CHILLED DISPLAY
- 24 - TOASTER
- 25 - HOT DISPLAY
- 26 - HOT DISPLAY
- 27 - PLATE LOWERATOR
- 28 - S/STEEL TABLE
- 29 - MICROWAVE
- 30 - COMBI OVEN
- 31 - HOB
- 32 - S/STEEL TABLE

- 33 - S/STEEL TABLE
- 34 - VENTILATION CANOPY
- 35 - S/STEEL TABLE
- 36 - FAT FRYER
- 37 - GRIDDLE
- 38 - HOB
- 39 - GRILL
- 40 - S/STEEL TROLLEY
- 41 - S/STEEL TABLE
- 42 - BIN

### E SEATING AREA

- 1 - BIN
- 2 - TRAY TROLLEY
- 3 - CHILLER CABINET
- 4 - TRAY TROLLEY
- 5 - CRISPS DISPLAY
- 6 - CUTLERY STATION



**Transport for London**  
GROUP PROPERTY AND FACILITIES  
VICTORIA STATION HOUSE  
191 VICTORIA STREET  
SW1E 5NE

Drawing Title:

**NEASDEN  
DEPOT**

Layout:

**GROUND FLOOR  
CATERING LAYOUT**

Survey Date: 00.00.00    Surveyed By:    Date of Occu Survey: 00.00.00

Drawn By: GPM    Date: 16/03/17    Scale: NTS

Checked By:    Date: 00.00.00

Approved By:    Date: 00.00.00

Drg. No. **NP\_00\_CAT**    Rev. **0**

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

### A STORE RM. & OFFICE

- 1 - OFFICE
- 2 - SAFE
- 3 - STORAGE RACK
- 4 - STORAGE RACK
- 5 - FILING CABINET

### B CATERING AREA

- 1 - TROLLEY
- 2 - INSECT CONTROL
- 3 - STORAGE RACK
- 4 - BIN
- 5 - SINK UNIT
- 6 - SINK UNIT
- 7 - DISHWASHER
- 8 - WASH HAND SINK
- 9 - HAND DRYER
- 10 - CASH REGISTER

- 11 - SERVICE COUNTER
- 12 - CHILLED FOODS DISPLAY
- 13 - HOT FOOD SERVICE COUNTER
- 14 - CRISP DISPLAY
- 15 - COFFEE MACHINE
- 16 - BIN
- 17 - MICROWAVE
- 18 - S/STEEL TABLE
- 19 - S/STEEL TABLE
- 20 - FREEZER
- 21 - REFRIDGERATOR
- 22 - FREEZER
- 23 - REFRIDGERATOR
- 24 - TROLLEY
- 25 - S/STEEL TABLE
- 26 - S/STEEL TABLE
- 27 - S/STEEL TABLE
- 28 - S/STEEL TABLE
- 29 - S/STEEL TABLE
- 30 - SERVICE SPINE
- 31 - WORKTOP
- 32 - DEEP FRYER

### C SEATING AREA

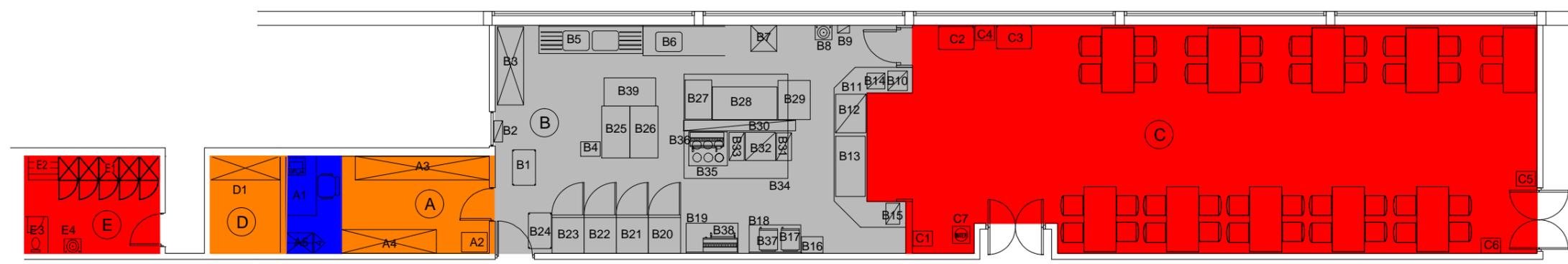
- 1 - BIN
- 2 - TROLLEY
- 3 - TROLLEY
- 4 - BIN
- 5 - BIN
- 6 - BIN
- 7 - WATER DISPENSER

### D CHEMICAL ROOM

- 1 - CHEMICAL SHELVES

### E CHANGING ROOM

- 1 - 5 X LOCKERS
- 2 - RACK
- 3 - WC
- 4 - HANDWASH SINK



  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**NORTHUMBERLAND PARK**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 17/4/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>NP_01_CAT</b>	Rev. <b>C</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**PALESTRA**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	05/02/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
<b>PA_00_CAT</b>	<b>3</b>

#### A CROCKERY STORE

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK
- 5 - STORAGE RACK
- 6 - STORAGE RACK
- 7 - STORAGE RACK

#### B KITCHEN

- 1 - HAND WASH BASIN
- 2 - 2 TIER WALL SHELVING
- 3 - 2 TIER WALL SHELVING
- 4 - 2 TIER WALL SHELVING
- 5 - WORK BENCH/SINK UNIT
- 6 - REFRIGERATOR
- 7 - 2 TIER WALL SHELVING
- 8 - 2 TIER WALL SHELVING
- 9 - REFRIGERATOR
- 10 - 2 TIER WALL SHELVING
- 11 - 2 TIER WALL SHELVING
- 12 - WORK BENCH/SINK UNIT
- 13 - 2 TIER WALL SHELVING
- 14 - REFRIGERATOR
- 15 - UNDERCOUNTER ICE MACHINE
- 16 - BULK BREWER

#### C SERVERY

- 1 - WORK BENCH/SINK UNIT
- 2 - REFRIGERATOR
- 3 - REFRIGERATOR
- 4 - WALL MOUNTED DISPLAY SHELF
- 5 - SINK UNIT
- 6 - PANINI GRILL
- 7 - COOK & HOLD OVEN
- 8 - VENTILATION CANOPY
- 9 - SINK UNIT
- 10 - WALL MOUNTED DISPLAY SHELF
- 11 - REFRIGERATOR
- 12 - REFRIGERATOR

#### D COFFEE BAR & PAYMENT

- 1 - SALAD BAR
- 2 - SINK UNIT
- 3 - COFFEE GRINDER
- 4 - 3 GROUP COFFEE MACHINE
- 5 - WATER BOILER
- 6 - PANINI GRILL
- 7 - COOK & HOLD OVEN
- 8 - VENTILATION CANOPY
- 9 - SINK UNIT
- 10 - WALL MOUNTED DISPLAY SHELF
- 11 - REFRIGERATOR
- 12 - REFRIGERATOR

#### E DISHWASH

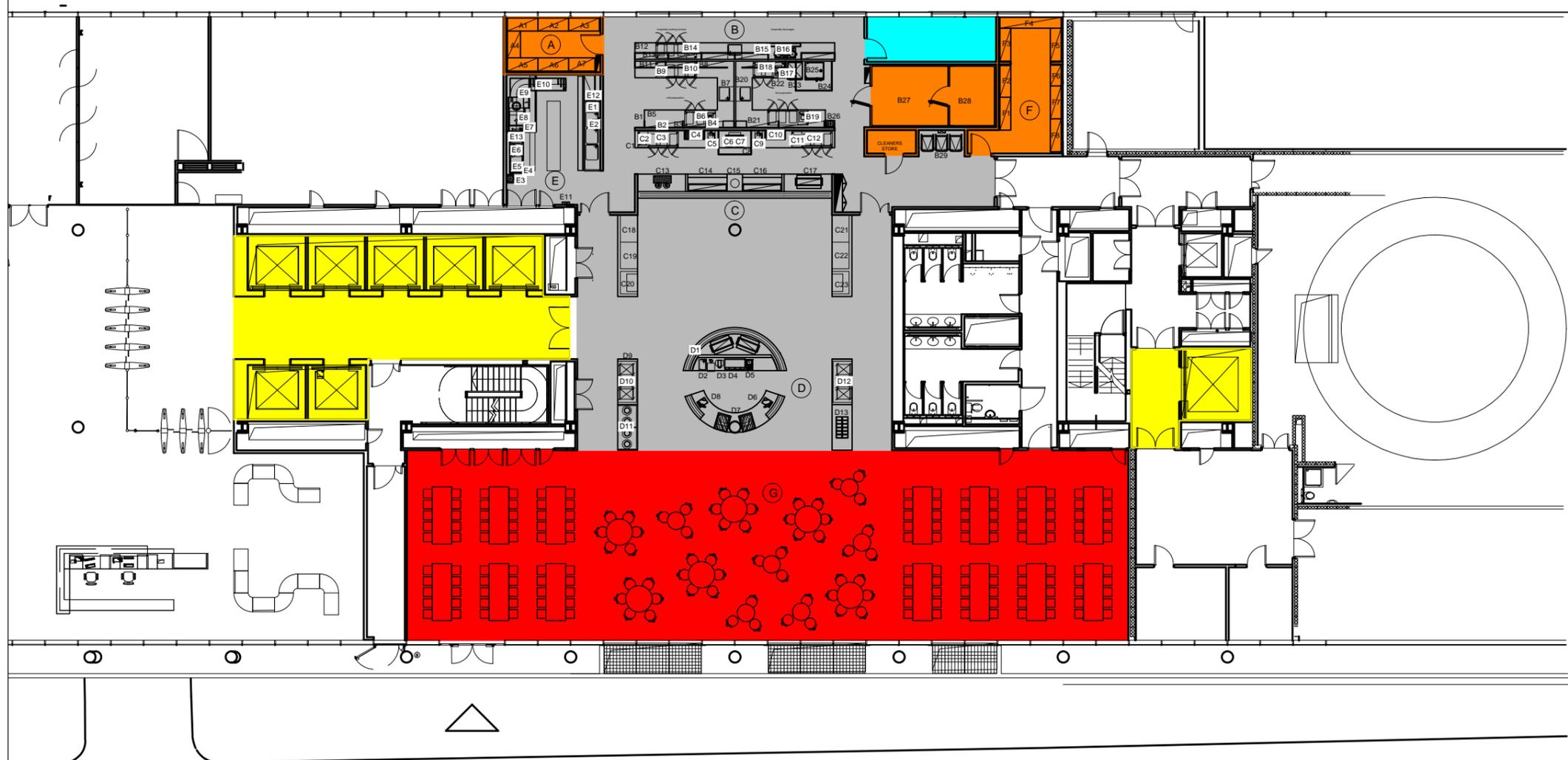
- 1 - TRIPLE BOWL SINK UNIT
- 2 - SWIVEL TAP
- 3 - WASH HAND BASIN
- 4 - DISHWASH SORTING INLET BENCH
- 5 - WASTE DISPOSAL UNIT
- 6 - PRE-RINSE SPRAY ARM
- 7 - VENTILATION CANOPY
- 8 - DISHWASHER
- 9 - 90 DEGREE EXIT TABLE
- 10 - OUTLET BENCH
- 11 - INSECT CONTROL UNIT
- 12 - FOUR TIER RACKING
- 13 - WATER SOFTENER/BREAKTANK/PUMP

#### F STORE ROOM

- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - STORAGE RACK
- 4 - STORAGE RACK
- 5 - STORAGE RACK
- 6 - STORAGE RACK
- 7 - STORAGE RACK
- 8 - STORAGE RACK

#### G SEATING

- 1 - SOUP
- 14 - SANDWICH DELI
- 15 - HOT CARVERY
- 16 - SANDWICH DELI
- 17 - HOT DISPLAY
- 18 - CHILLED MULTI DECK
- 19 - CHILLED MULTI DECK
- 20 - AMBIENT DISPLAY/TRAY PICK UP
- 21 - CHILLED MULTI DECK
- 22 - CHILLED MULTI DECK
- 23 - AMBIENT DISPLAY/TRAY PICK UP



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**PETTY FRANCE**

Layout:  
**FIFTH FLOOR  
CATERING LAYOUT**

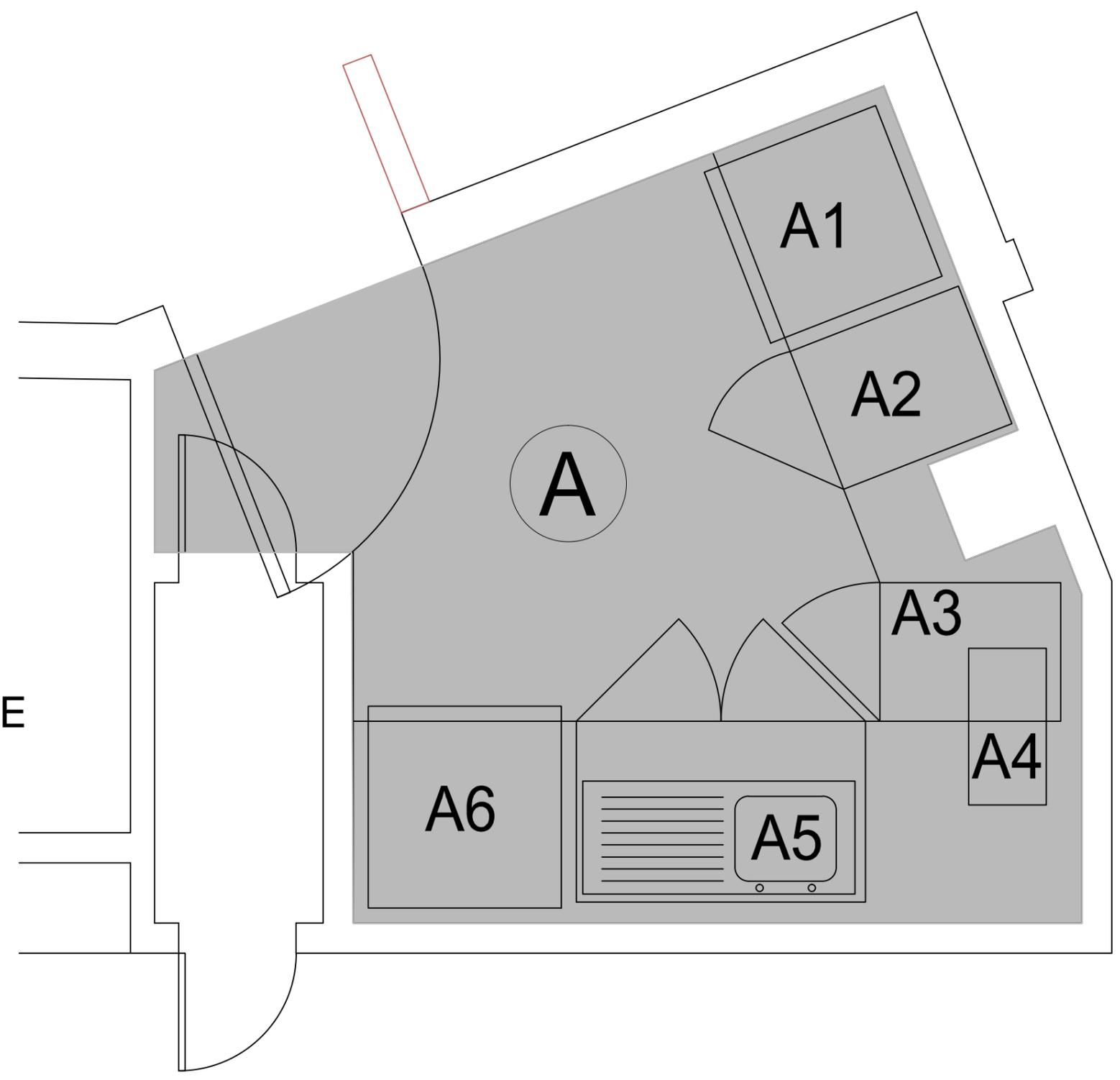
Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>05/02/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>PF_05_CAT</b>	Rev. <b>1</b>
------------------------------	------------------

# A

## KITCHEN

- 1 - REFRIGERATOR
- 2 - STORAGE
- 3 - STORAGE
- 4 - COFFEE MACHINE
- 5 - SINK UNIT
- 6 - DISHWASHER



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

## A KITCHEN

- 1 - CANOPY/FILTERS
- 2 - RATIONAL OVEN
- 3 - CONVOTHERM OVEN
- 4 - GREASE GUZZLER
- 5 - S/S TABLE WITH SINGLE REDUCTION HOB
- 6 - MICROWAVE OVEN
- 7 - BLAST CHILLER
- 8 - HAND WASH BASIN
- 9 - HAND WASH BASIN
- 10 - COUNTER S/S TABLING
- 11 - UNDER COUNTER FRIDGE
- 12 - SINGLE BOWL SINK
- 13 - HAND WASH BASIN
- 14 - HAND WASH BASIN
- 15 - SINGLE BOWL SINK
- 16 - SINGLE BOWL SINK
- 17 - SINGLE BOWL SINK
- 18 - UNDER COUNTER FRIDGE
- 19 - UNDER COUNTER FRIDGE
- 20 - UNDER COUNTER FRIDGE
- 21 - MICROWAVE OVEN
- 22 - MICROWAVE OVEN
- 23 - SINGLE INDUCTION HOB
- 24 - ANSAL SUPPRESSION
- 25 - INSECTICUTOR

## B SERVERY

- 1 - HAND WASH BASIN
- 2 - HAND WASH BASIN
- 3 - UNDER COUNTER FRIDGE
- 4 - UNDER COUNTER FRIDGE
- 5 - CHILLED DISPLAY
- 6 - CHILLED DISPLAY
- 7 - SHAWARMER GRILL
- 8 - PANINI GRILL
- 9 - CANOPY & FILTERS

## D PANTRY

- 1 - FRIDGE
- 2 - COFFEE BULK BREWER
- 3 - FILTER COFFEE MACHINE
- 4 - UNDER COUNTER METER
- 5 - HAND WASH BASIN
- 6 - SINGLE BOWL SINK

## F COFFEE BAR

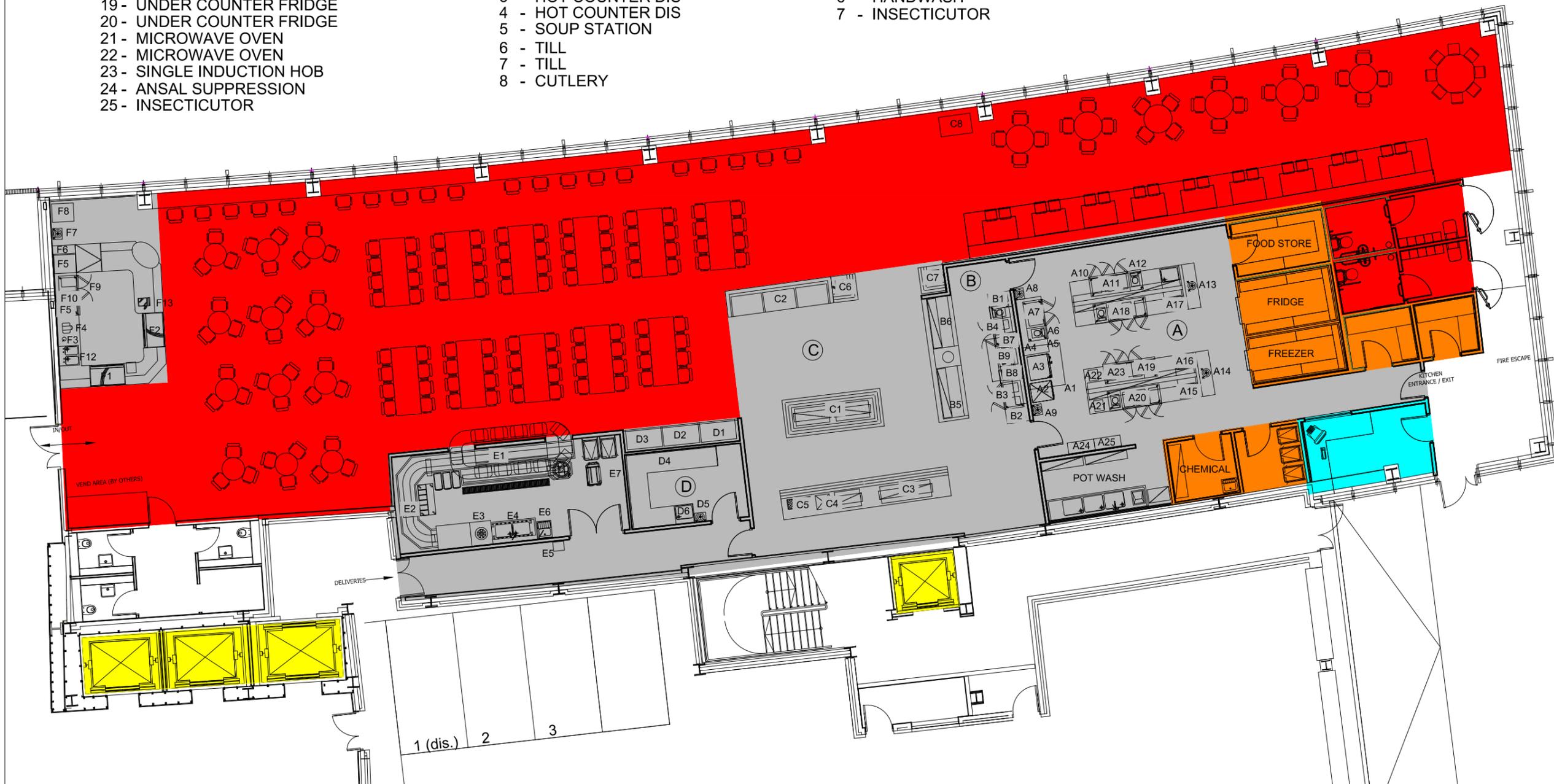
- 1 - CHILLED DISPLAY
- 2 - CHILLED DISPLAY
- 3 - COFFEE GRINDER
- 4 - MILK COOLER
- 5 - COFFEE MACHINE - 3 GROUP
- 6 - BULK BOILER
- 7 - HAND WASH
- 8 - ICE CREAM FREEZER
- 9 - UNDERCOUNTER FRIDGE
- 10 - ICE MAKER
- 11 - DRINKS MACHINE
- 12 - DOUBLE SINK
- 13 - TILL POINT

## C DISPLAY

- 1 - CHILLED DISPLAY
- 2 - CHILLED DISPLAY
- 3 - HOT COUNTER DIS
- 4 - HOT COUNTER DIS
- 5 - SOUP STATION
- 6 - TILL
- 7 - TILL
- 8 - CUTLERY

## E DISHWASH AREA

- 1 - TRAY CAROUSEL
- 2 - DISHWASHER CONVEYOR
- 3 - DISWASHER
- 4 - TABLING CLEANS
- 5 - GREASE GUZZLER
- 6 - HANDWASH
- 7 - INSECTICUTOR



**Transport for London**

COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:

**PIER WALK**

Layout:

**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	13/02/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
<b>PW_00_CAT</b>	<b>4</b>

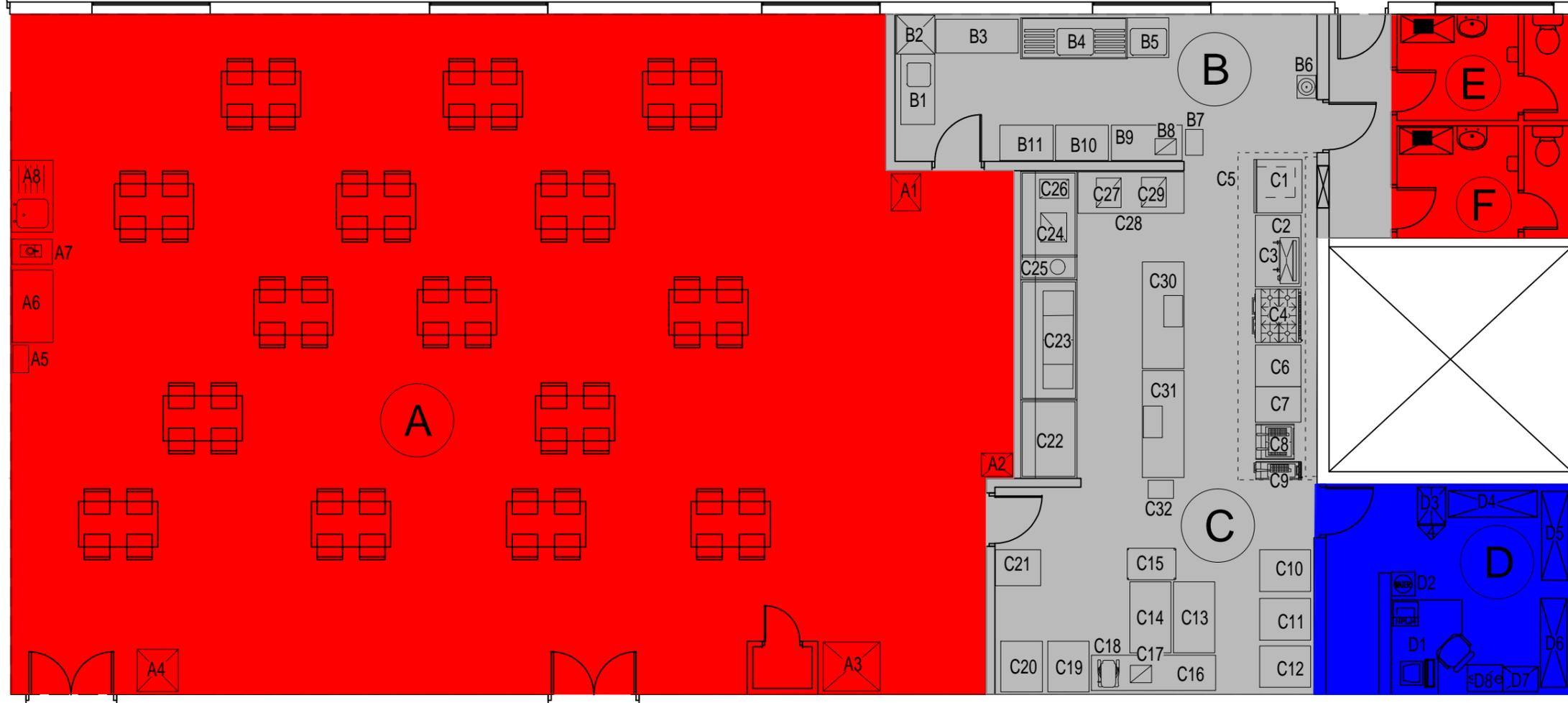
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



#### A SEATING AREA

- 1 - SOFT DRINKS FRIDGE
- 2 - CRISP DISPLAY
- 3 - CONFECTIONARY VENDING MACHINE
- 4 - SOFT DRINKS VENDING MACHINE
- 5 - BIN UNIT
- 6 - S/S TABLE
- 7 - WATER BOILER
- 8 - SINK UNIT

#### B WASH ROOM

- 1 - SINK UNIT DRIP AREA
- 2 - DISHWASHER
- 3 - DIRTIES TABLE
- 4 - SINK UNIT
- 5 - SINK UNIT
- 6 - HAND WASH SINK
- 7 - BIN
- 8 - WEIGHING SCALES
- 9 - S/S TABLE
- 7 - STORAGE RACK
- 8 - STORAGE RACK

#### C CATERING AREA

- 1 - COMBINATION OVEN
- 2 - S/STEEL TABLE
- 3 - GRILL
- 4 - 6 X BURNER COOKER & GRILL
- 5 - VENTILATION CANOPY
- 6 - GRIDDLE
- 7 - S/STEEL TABLE
- 8 - DEEP FRYER
- 9 - DEEP FRYER
- 10- REFRIGERATOR
- 11- REFRIGERATOR
- 12- FREEZER
- 13- S/STEEL TABLE
- 14- S/STEEL TABLE
- 15- S/STEEL TABLE
- 16- S/STEEL TABLE
- 17- FAN
- 18- FOOD MIXER
- 19- FREEZER
- 20- FREEZER
- 21- BLAST CHILLER
- 22- CHILLED FOODS DISPLAY
- 23- HOT FOOD SERVICE COUNTER
- 24- EPOS CASH REGISTER
- 25- SERVICE COUNTER

#### D OFFICE

- 1 - WORKSTATION
- 2 - WATER DISPENSER
- 3 - FILING CABINET
- 4 - STORAGE UNIT
- 5 - STORAGE UNIT
- 6 - STORAGE UNIT
- 7 - STORAGE CABINET
- 8 - SAFE

#### E MALE CHANGING ROOM

- 1 - STORAGE RACK

#### F FEMALE CHANGING ROOM

- 1 - COSHH CUPBOARD

- 26- COFFEE MACHINE
- 27- MICROWAVE
- 28- S/STEEL TABLE
- 29- MICROWAVE
- 30- S/STEEL TABLE
- 31- S/STEEL TABLE
- 32- BIN

  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**RUISLIP**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>17/04/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>RU_01_CAT</b>	Rev. <b>0</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



### A CATERING AREA

- 1 - FREEZER
- 2 - FRIDGE
- 3 - UNDER COUNTER REFRIDGERATION
- 4 - TABLING
- 5 - SINGLE SING BOWL
- 6 - SHELF ABOVE SINK
- 7 - BLAST CHILLER (UNDER)
- 8 - VENTILATION CANOPY
- 9 - WASH SINK
- 10 - RACKING
- 11 - COOKER & OVEN
- 12 - TABLING

- 13 - GRILL
- 14 - DOUBLE FRYER
- 15 - OVEN
- 16 - MICROWAVE
- 17 - FIXED S/STEEL CUPBOARD
- 18 - SINGLE SINK
- 19 - DISHWASHER
- 20 - TABLING
- 21 - CHEMICAL CUPBOARD
- 22 - CHILLER
- 23 - TILL
- 24 - HOT FOOD
- 25 - COUNTER

### B SEATING AREA

- 1 - TRAY TROLLEY

### C DRY FOOD STORE

- 1 - FREEZER
- 2 - RACKING
- 3 - RACKING
- 4 - RACKING

### D KITCHEN OFFICE

### E CHANGING ROOMS



**Transport for London**

COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:

**SOUTH LONDON HOUSE**

Layout:

**THIRD FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 27/03/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>SL_03_CAT</b>	Rev. <b>B</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details.	Date.

### LEGEND

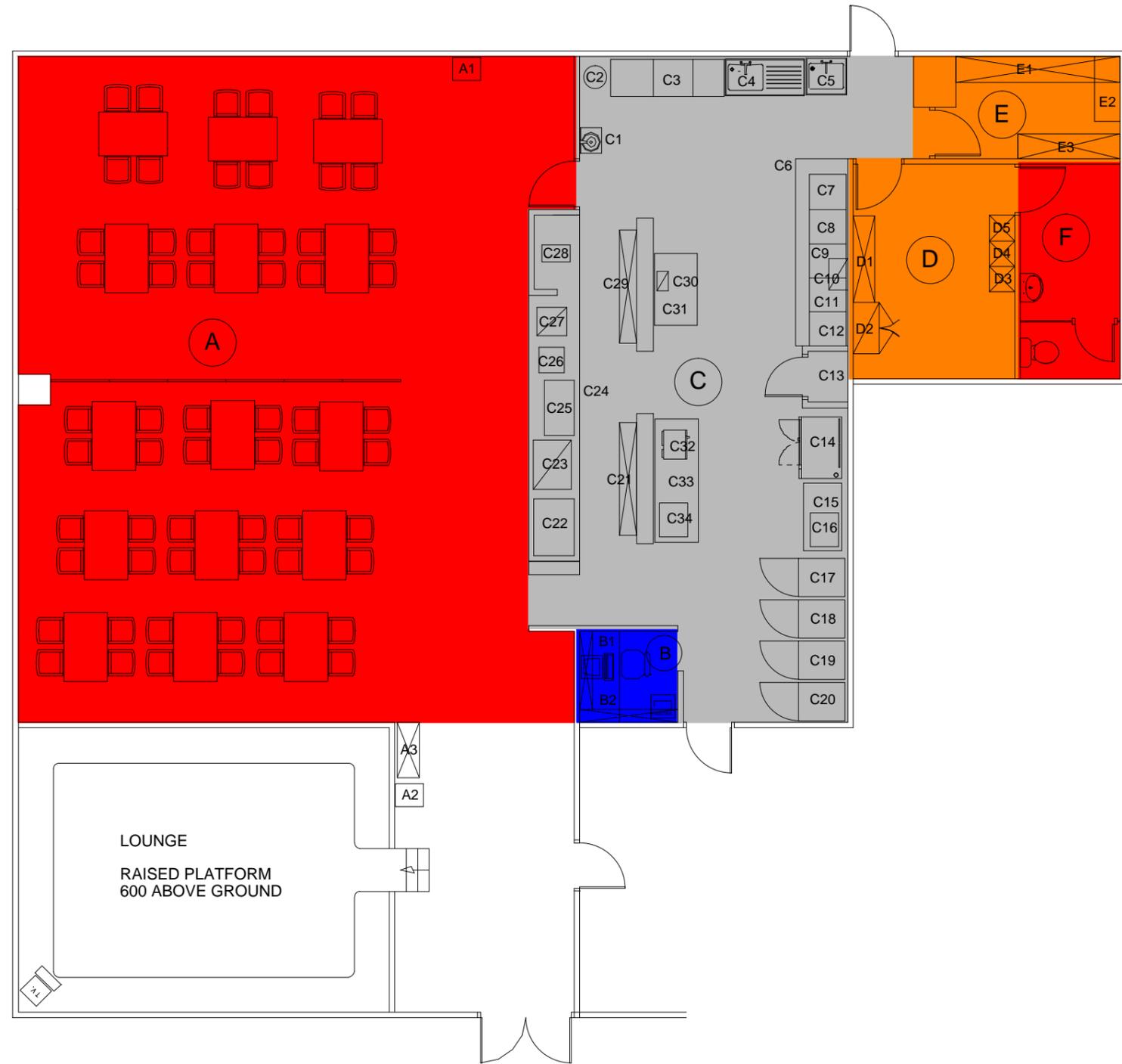
- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

  
**Transport for London**  
 Commercial, Projects & Accommodation  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**STONEBRIDGE PARK  
DEPOT**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>09/04/18</b>	Scale: <b>NTS</b>
Checked By: <b>--</b>	Date:	
Approved By:	Date:	

Dwg. No. <b>SP_00_CAT</b>	Rev. <b>B</b>
------------------------------	------------------



#### A SEATING AREA

- 1 - BIN
- 2 - BIN
- 3 - TRAY TROLLEY

#### B OFFICE

- 1 - SHELF
- 2 - SHELF

#### C CATERING AREA

- 1 - WASH HAND SINK
- 2 - BIN
- 3 - DISHWASHER
- 4 - SINK UNIT
- 5 - SINK UNIT
- 6 - VENTILATION CANOPY
- 7 - WORKTOP WITH DRAWER
- 8 - DEEP FRYER
- 9 - WORKTOP WITH DRAWER
- 10 - GRIDDLE
- 11 - GRILL
- 12 - 4 X HOB COOKER
- 13 - STORAGE CUPBOARD
- 14 - DELFIELD BLAST CHILLER
- 15 - S/STEEL TABLE
- 16 - FALCON OVEN
- 17 - REFRIGERATOR
- 18 - FREEZER
- 19 - FREEZER
- 20 - REFRIGERATOR
- 21 - SHELF
- 22 - CHILLED FOODS DISPLAY
- 23 - HOT PLATE SERVICE UNIT
- 24 - SERVICE COUNTER
- 25 - HOT PLATE
- 26 - CASH REGISTER
- 27 - COFFEE MACHINE

- 28 - WATER BOILER
- 29 - SHELF
- 30 - TOASTER
- 31 - S/STEEL TABLE
- 32 - MICROWAVE
- 33 - S/STEEL TABLE
- 34 - MICROWAVE

#### D STORAGE ROOM

- 1 - STORAGE RACK X 3
- 2 - CHEMICAL STORAGE
- 3 - STAFF LOCKER
- 4 - STAFF LOCKER
- 5 - STAFF LOCKER

#### E STORAGE ROOM

- 1 - SHELF
- 2 - LOW SHELF
- 3 - STORAGE RACK

#### F TOILET

LOUNGE  
RAISED PLATFORM  
600 ABOVE GROUND

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

  
**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**STRATFORD TRAIN CREW**

Layout:  
**SECOND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 27/03/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. **STR\_02\_CAT** Rev. **B**

### A KITCHEN

- 1 - CASH REGISTER
- 2 - BEVERAGE MACHINE
- 3 - TOASTER
- 4 - INDUCTION HOB
- 5 - INDUCTION HOB
- 6 - EXTRACTION CANOPY
- 7 - HOT SERVERY
- 8 - PLATE DISPENSER
- 9 - REFRIGERATED SERVERY
- 10 - POT RACK
- 11 - POT WASH BENCH
- 12 - WATER SOFTENER
- 13 - DISHWASHER OUT BENCH
- 14 - DISHWASHER
- 15 - SINGLE BOWL SINK
- 16 - GAS DEEP FRYER TWIN WELLS
- 17 - EYE LEVEL GAS GRILLE

- 18 - 6 BURNER GAS CONVECTION OVEN
- 19 - PLANETARY FOOD MIXER ON LOW BENCH
- 20 - MICROWAVE OVEN
- 21 - COMBINATION OVEN
- 22 - COMBINATION OVEN
- 23 - TABLING
- 24 - EXTRACTION CANOPY
- 25 - INSECT KILLER
- 26 - PANINI GRILL
- 27 - TABLING
- 28 - FREEZER
- 29 - RACKING
- 30 - BLAST FREEZER
- 31 - SINGLE SINK
- 32 - FOOD PREP BENCHES
- 33 - SINGLE SINK
- 34 - HAND WASH SINK

### B OFFICE

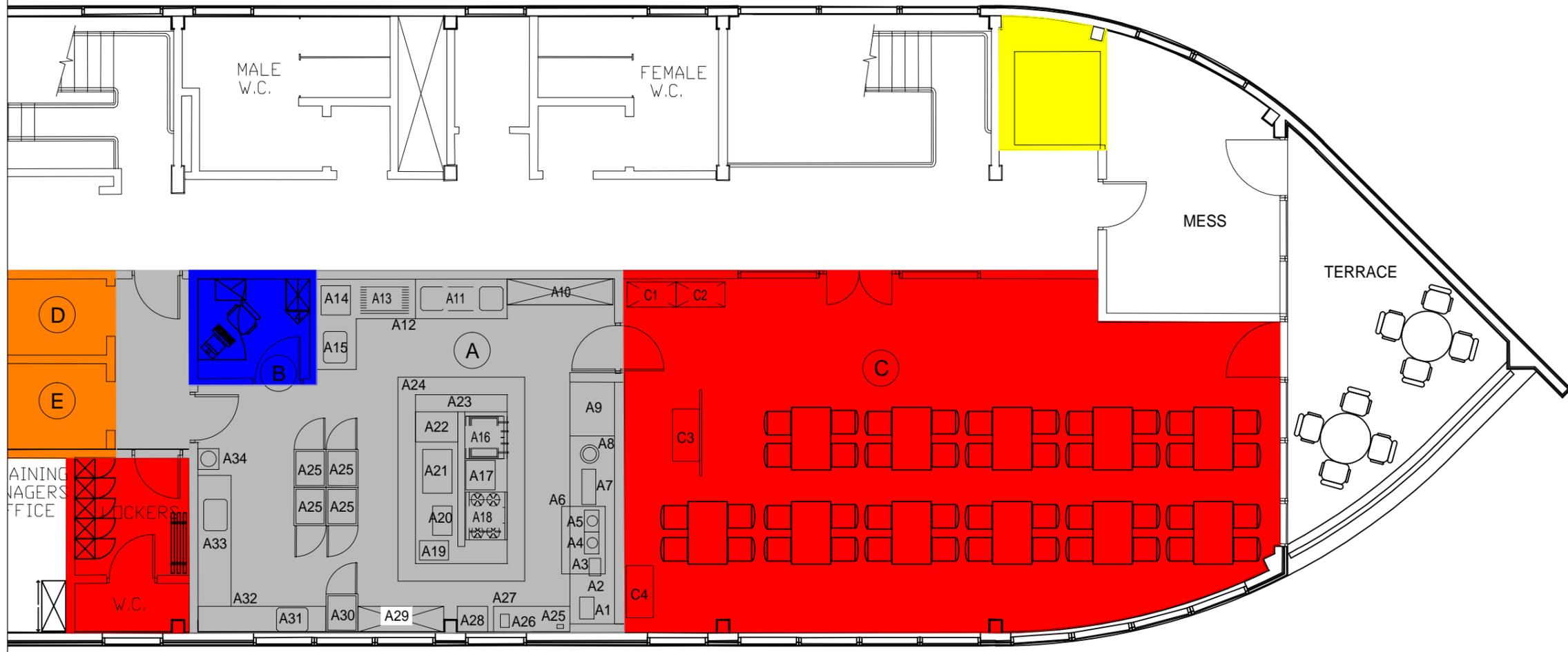
- 1 - DESK & CHAIR
- 2 - FILING CABINET

### C SEATING AREA

- 1 - CLEARING TRAY RACKING
- 2 - CLEARING TRAY RACKING
- 3 - CONDIMENTS & UTENSILS
- 4 - COKE FRIDGE

### D CLEANING CUPBOARD

### E DRY FOOD STORAGE



TRAINING MANAGERS OFFICE  
LOCKERS  
W.C.

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

### A SEATING AREA

- 1 - TELEVISION
- 2 - CHILLED FOOD DISPLAY
- 3 - DIRTIES TROLLEY
- 4 - BIN

### E DRY FOOD STORE

- 1 - SHELF
- 2 - STORAGE RACK
- 3 - LOW CUPBOARD
- 4 - STORAGE RACK
- 5 - SAFE

### B CATERING AREA

- 1 - SERVICE COUNTER
- 2 - HOT FOOD SERVICE COUNTER
- 3 - COFFEE MACHINE
- 4 - CASH REGISTER
- 5 - WORKTOP COUNTER
- 6 - INSECT CONTROL
- 7 - TOASTER
- 8 - REFRIGERATOR & WORKSHOP
- 9 - S/STEEL TABLE
- 10 - MICROWAVE
- 11 - MICROWAVE
- 12 - BLAST CHILLER
- 13 - FREEZER
- 14 - REFRIGERATOR
- 15 - VENTILATION CANOPY

### C WASH AREA

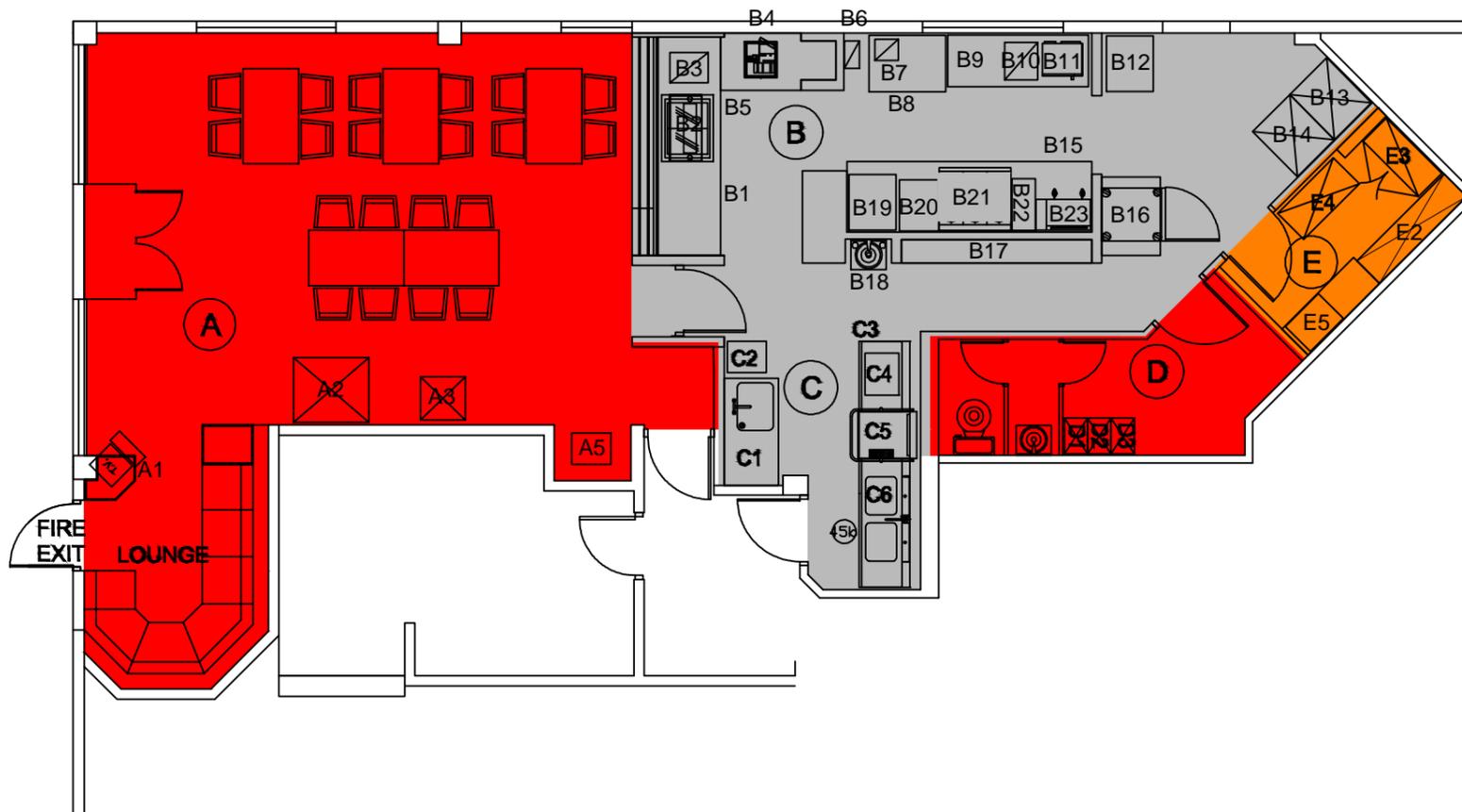
- 1 - SINK UNIT
- 2 - BIN
- 3 - DIRTIES TABLE
- 4 - WATER SOFTENER
- 5 - DISHWASHER
- 6 - DOUBLE SINK UNIT

### D STAFF CHANGING AREA & TOILET

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER

#### LEGEND

- Restaurant seating/ Sanitary
- Basic area (Dry storage/ Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**SEVEN SISTERS**  
 Layout:  
**SECOND FLOOR  
 CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: GPM	Date: 09/04/18	Scale: NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>SV_02_CAT</b>	Rev. <b>B</b>
------------------------------	------------------



**A SEATING AREA**

- 1 - DIRTIES TROLLEY
- 2 - DIRTIES TROLLEY
- 3 - DIRTIES TROLLEY
- 4 - DIRTIES PP1
- 5 - CONDIMENT TABLE
- 6 - VENDING
- 7 - VENDING

**B KITCHEN**

- 1 - ELECTRIC ROLLER SHUTTER
- 2 - CONDIMENTS TABLE
- 3 - TILL POINT
- 4 - COFFEE MACHINE
- 5 - HOT COUNTER
- 6 - HOT COUNTER
- 7 - TOASTER
- 8 - DISPLAY FRIDGE
- 9 - DISPLAY FRIDGE
- 10- DRINKS FRIDGE
- 11- RACKING
- 12- BLAST CHILLER
- 13- S/STEEL TABLE
- 14- FLY KILLER
- 15- HAND WASH BASIN
- 16- SLADETTE 2 DOOR FRIDGE
- 17- PANINI GRILL
- 18- S/S TABLE
- 19- SINGLE BOWL SINK
- 20- GREASE TRAP (UNDER)
- 21- SINGLE BOWL SINK
- 22- GREASE TRAP UNDER
- 23- 2 DOOR COUNTER FRIDGE
- 24- S/S TABLE
- 25- MICROWAVE OVEN
- 26- S/STEEL TABLE
- 27- FOOD MIXER
- 28- S/STEEL TABLE
- 29- FOOD DISPOSAL UNIT

- 30- S/S TABLE
- 31- SINGLE BOWL SINK
- 32- DISHWASHER
- 33- S/STEEL TABLING
- 34- TROLLEY
- 35- DEEP FRYERS
- 36- 6 BURNER GAS OVEN
- 37- INFILL S/S TABLE
- 38- DOUBLE ROTATIONAL OVEN
- 39- OVEN TRAY TROLLEY
- 40- OVEN TRAY TROLLEY

**C CHEMICAL STORAGE ROOM**

**D OFFICE**

- 1 - FILING CABINETS
- 2 - WORKSTATION
- 3 - SAFE
- 4 - FILING CABINET

**E STORAGE**

- 1 - WALK-IN FRIDGE
- 2 - DRY FOOD STORAGE

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

**REVISIONS**

Rev.	Details.	Date.

**LEGEND**

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

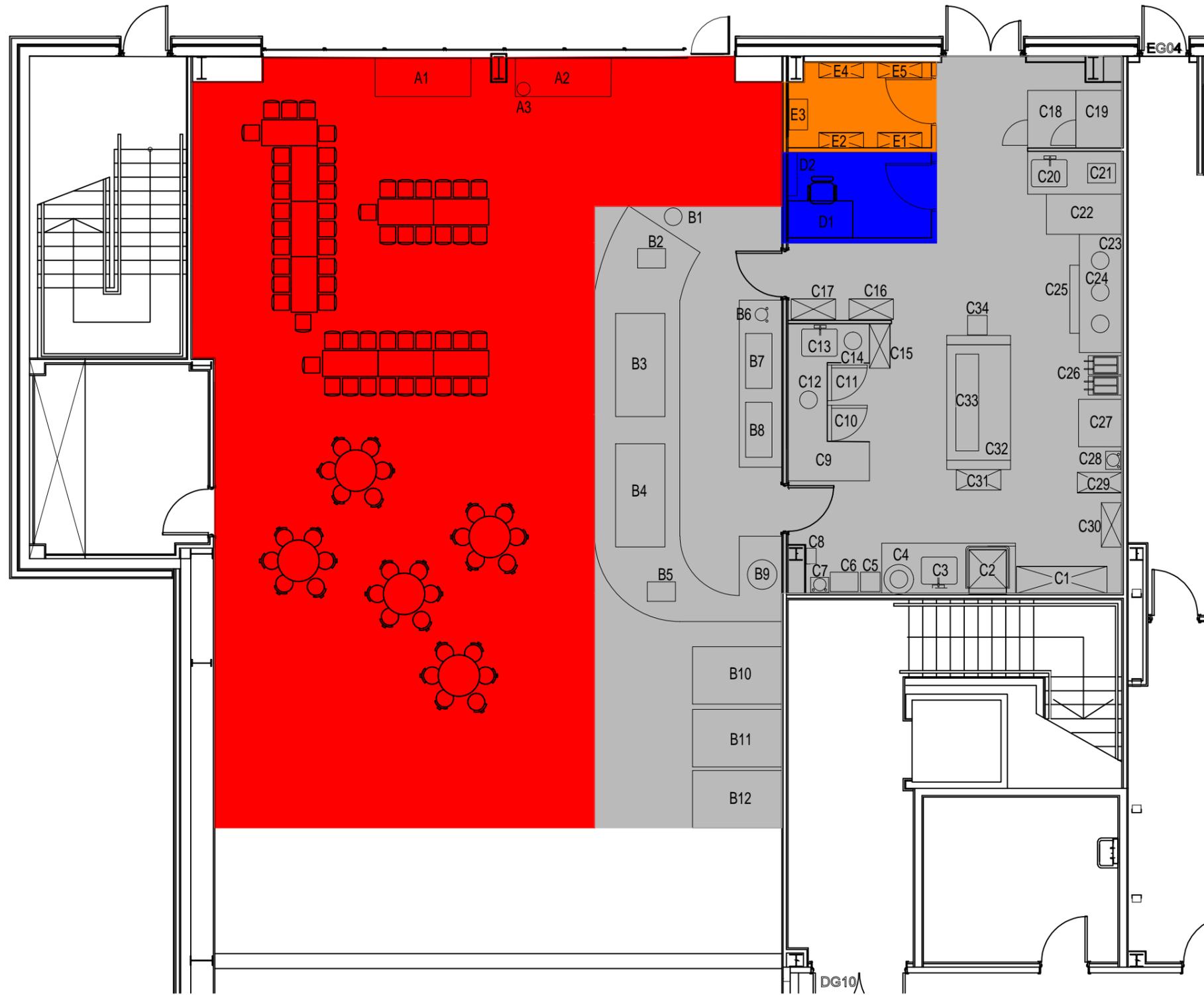


**Transport for London**  
COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:  
**TRACKSIDE HOUSE  
STRATFORD MARKET DEPOT**  
Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>29/03/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>TR_00_CAT</b>	Rev. <b>0</b>
------------------------------	------------------



NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

### REVISIONS

Rev.	Details	Date

### LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxiliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

#### A SEATING AREA

- 1 - CLEANING TROLLEY
- 2 - CONDIMENTS
- 3 - BIN

#### B SERVERY AREA

- 1 - BIN
- 2 - TILL POINT
- 3 - HOT COUNTER
- 4 - COLD DISPLAY
- 5 - TOASTER
- 6 - HANDWASH SINK
- 7 - INDUCTION STOVE
- 8 - MASTER CHEF OVEN
- 9 - HOT WATER BOILER
- 10 - MARS CHOCOLATE VENDING
- 11 - DISPLAY FRIDGE
- 12 - SNACK DISPLAY MACHINE

#### C KITCHEN

- 1 - POT RACK
- 2 - DISHWASHER
- 3 - WASH UP SINK
- 4 - WASTE BIN
- 5 - WASTE BIN
- 6 - GREASE PAK
- 7 - HANDWASH SINK
- 8 - INSECT CONTROL
- 9 - S/S TABLING
- 10 - UNDER COUNTER FRIDGE
- 11 - UNDER COUNTER FRIDGE
- 12 - CAKE MIXER
- 13 - SINK
- 14 - COFFEE MACHINE
- 15 - RACK
- 16 - RACK
- 17 - RACK
- 18 - WALK IN FRIDGE
- 19 - WALK IN FREEZER
- 20 - PREP SINK
- 21 - MICROWAVE
- 22 - RATIONAL OVEN
- 23 - S/S TABLING
- 24 - INDUCTION HOBBS X 3
- 25 - OVEN
- 26 - DEEP FRYER X 2
- 27 - S/S TABLING
- 28 - HANDWASH SINK
- 29 - RACKING
- 30 - RACKING
- 31 - RACKING
- 32 - WORK BENCH
- 33 - TABLE TOP FREEZER
- 34 - WASTE BIN

#### D CATERING OFFICE

- 1 - OFFICE DESK
- 2 - SHELF

#### E DRY STORE

- 1 - RACK
- 2 - RACK
- 3 - CUPBOARD
- 4 - RACK
- 5 - RACK

  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**TUCA, ILFORD**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By: <b>GPM</b>	Date: <b>17/04/18</b>	Scale: <b>NTS</b>
Checked By:	Date:	
Approved By:	Date:	

Drg. No. <b>TUCA_00_CAT</b>	Rev. <b>A</b>
--------------------------------	------------------

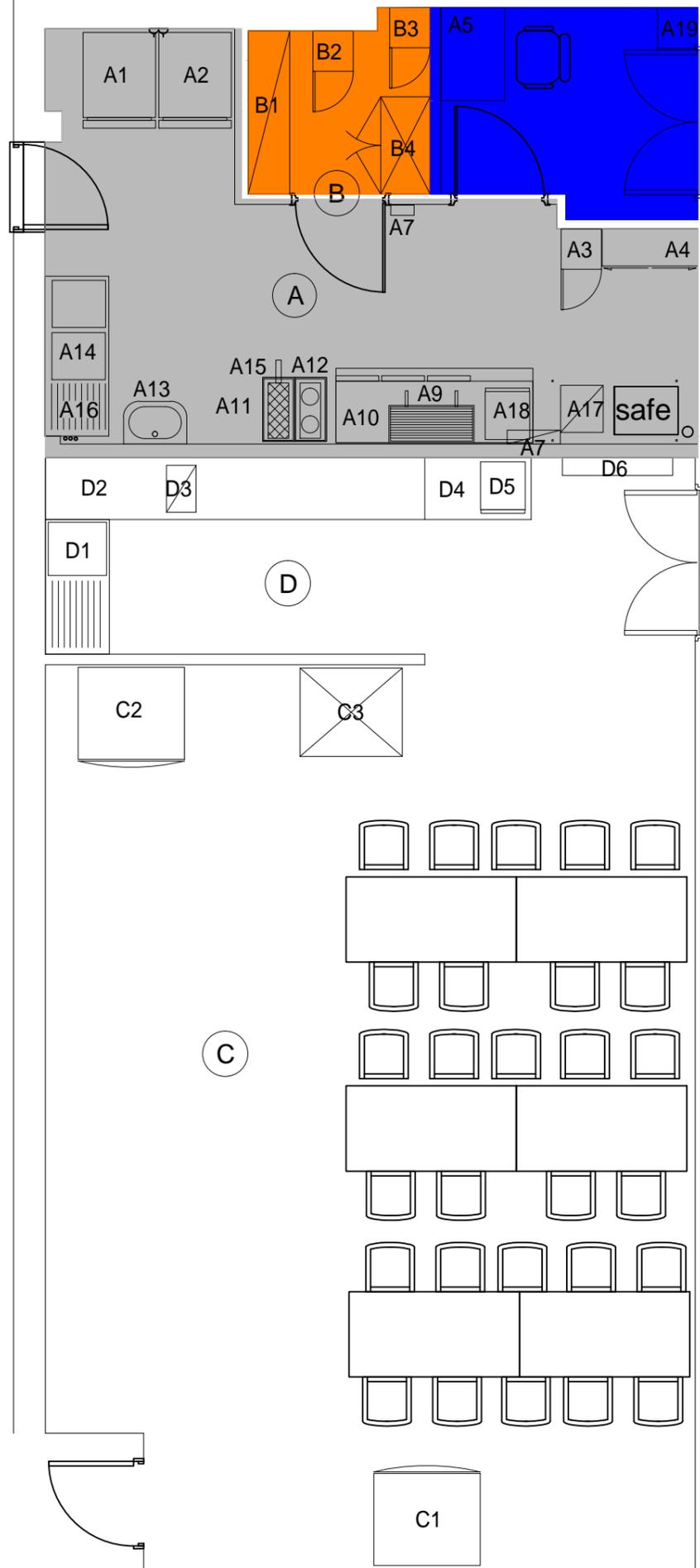
NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



### A KITCHEN AREA

- 1 - FREEZER
- 2 - REFRIGERATOR
- 3 - CUPBOARD
- 4 - FIRST AID CUPBOARD
- 5 - DESK
- 6 - CASH REGISTER
- 7 - INSECT CONTROL
- 9 - GRILL
- 10 - REFRIGERATOR & WORKTOP
- 11 - HOB COOKER
- 12 - DEEP FRYER
- 13 - HAND WASH SINK
- 14 - SINK UNIT
- 15 - OFFICE DRAWER
- 16 - DISHWASHER
- 17 - MICROWAVE
- 18 - WORKBENCH S/S
- 19 - OFFICE DRAWER

### B STORAGE ROOM

- 1 - STORAGE RACK
- 2 - CHEMICAL CUPBOARD
- 3 - STORAGE CUPBOARD
- 4 - STORAGE CUPBOARD

### C RESTAURANT AREA

- 1 - SOFT DRINKS VENDING MACHINE
- 2 - COFFEE MACHINE SNACK
- 3 - CONFECTIONARY VENDING MACHINE

### D MESS AREA

- 1 - SINK UNIT
- 2 - S/STEEL UNIT
- 3 -
- 4 - S/STEEL UNIT
- 5 - MICROWAVE
- 6 - WORKBENCH

  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**UPMINSTER DEPOT**

Layout:  
**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
--------------	--------------	----------------------

Drawn By: <b>GPM</b>	Date: <b>17/4/18</b>	Scale:
-------------------------	-------------------------	--------

Checked By:	Date:
-------------	-------

Approved By:	Date:
--------------	-------

Drg. No. <b>UP_00_CAT</b>	Rev. <b>C</b>
------------------------------	------------------

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office



GROUND FLOOR

### (A) MESS

### (B) SEATING AREA

- 1 - SOFT DRINKS VENDING MACHINE
- 2 - CONFECTIONARY VENDING MACHINE
- 3 - TABLE
- 4 - COFFEE MACHINE
- 5 - TRAY TROLLEY
- 6 - POOL TABLE

### (C) CATERING AREA

- 1 - S/STEEL TABLE
- 2 - DRINKS FRIDGE
- 3 - TOASTER
- 4 - REFRIGERATOR
- 5 - BLAST CHILLER
- 6 - HAND WASH SINK
- 7 - INSECT CONTROL
- 8 - SINK UNIT

- 9 - FREEZER
- 10 - FREEZER
- 11 - STORAGE RACK
- 12 - SINK UNIT
- 13 - BIN
- 14 - BIN
- 15 - CASH REGISTER
- 16 - COUNTER & STORAGE UNIT
- 17 - HOT CUPBOARD
- 18 - CHILLED FOODS DISPLAY
- 19 - S/STEEL WORKTOP
- 20 - S/STEEL TABLE
- 21 - GRILL
- 22 - 6x BURNER GAS COOKER
- 23 - S/STEEL TABLE
- 24 - MICROWAVE
- 25 - MICROWAVE OVEN
- 26 - DEEP FRYER
- 27 - VENTILATION CANOPY
- 28 - TRAY TROLLEY
- 29 - MERCHANDISE TROLLEY
- 30 - BIN
- 31 - DISHWASHER IN TABLE
- 32 - DISHWASHER OUT TABLE
- 33 - S/STEEL TABLE
- 34 - S/STEEL TABLE
- 35 - DISHWASHER
- 36 - RACK
- 37 - TROLLEY

### (D) STORAGE ROOM

- 1 - STORAGE RACKING
- 2 - DOUBLE DOOR FREEZER
- 3 - STORAGE RACK
- 4 - STORAGE RACK

### (E) STAFF ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - BENCH
- 5 - STAFF LOCKER
- 6 - STAFF LOCKER
- 7 - BIN
- 8 - SEATING BENCH

### (F) TOILET

- 1 - HAND WASH SINK

### (G) OFFICE

- 1 - SAFE
- 2 - 2 DRAWER FILING CABINET
- 3 - FILING CABINET



**Transport for London**

COMMERCIAL PROJECTS & ACCOMMODATION  
55 BROADWAY  
LONDON  
SW1H 0BD

Drawing Title:

**WHITE CITY STATION**

Layout:

**GROUND FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	09/04/18	NTS
Checked By:		Date:
Approved By:		Date:

Drg. No.	Rev.
WC_00_CAT	B

NOTE:  
THIS LAYOUT IS PRODUCED ON THE BASIS OF  
AN INTERNAL DIMENSION CHECK SURVEY.  
ALL DIMENSIONS MUST BE CHECKED AND  
VERIFIED ON SITE BY THE MAIN CONTRACTOR  
PRIOR TO COMENCEMENT OF ANY WORK OR  
SHOP DRAWINGS.

## REVISIONS

Rev.	Details.	Date.

## LEGEND

- Restaurant seating/  
Sanitary
- Basic area (Dry storage/  
Auxilliary room/Cold Room)
- Kitchen / Corridor
- Lift / Lift Lobby
- Office

### A STAFF ROOM

- 1 - STAFF LOCKER
- 2 - STAFF LOCKER
- 3 - STAFF LOCKER
- 4 - CHEMICAL CUPBOARD

### B OFFICE

- 1 - DESK
- 2 - FILING CABINET

### C STORAGE ROOM

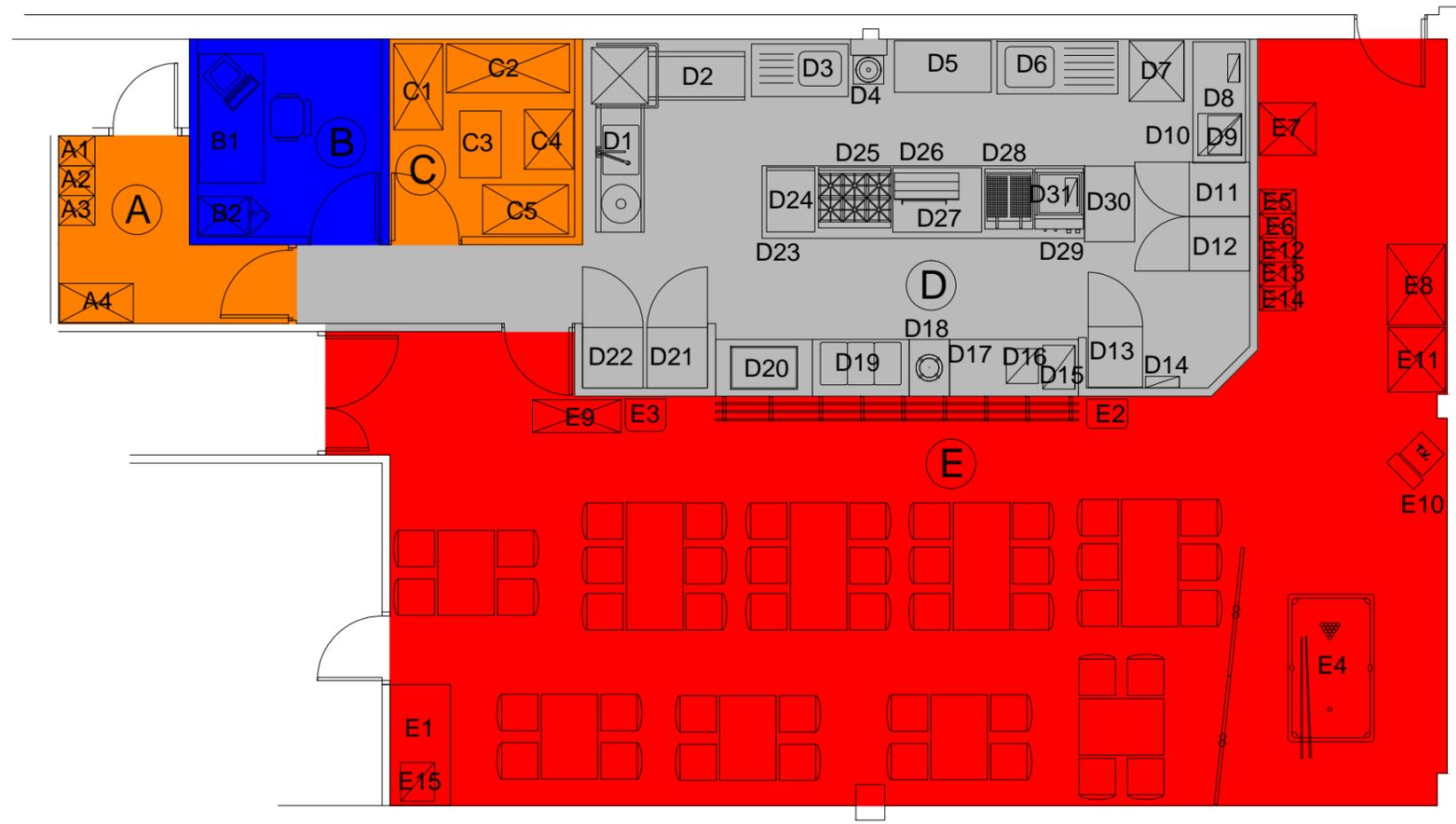
- 1 - STORAGE RACK
- 2 - STORAGE RACK
- 3 - TROLLEY
- 4 - STORAGE RACK
- 5 - STORAGE RACK

### D CATERING AREA

- 1 - SINK UNIT
- 2 - DISHWASHER
- 3 - SINK UNIT
- 4 - HAND WASH SINK
- 5 - S/STEEL TABLE
- 6 - SINK UNIT
- 7 - SOFT DRINKS REFRIGERATOR
- 8 - S/STEEL TABLE
- 9 - MICROWAVE OVEN
- 10 - MICROWAVE OVEN
- 11 - REFRIGERATOR
- 12 - FREEZER
- 13 - REFRIGERATOR
- 14 - INSECT-O-CUTER
- 15 - COFFEE MACHINE
- 16 - CASH REGISTER

### E SEATING AREA

- 17 - SERVICE COUNTER & STORAGE UNIT
  - 18 - PLATE LOWERATOR
  - 19 - HOTPLATE COUNTER & HOT CUPBOARD
  - 20 - CHILLED FOODS DISPLAY
  - 21 - FREEZER
  - 22 - BLAST CHILLER
  - 23 - VENTILATION CANOPY
  - 24 - S/STEEL TABLE
  - 25 - 6 X BURNER COOKER & OVEN
  - 26 - GRILL
  - 27 - S/STEEL TABLE
  - 28 - DEEP FRYER
  - 29 - GRIDDLE
  - 30 - S/STEEL TABLE
  - 31 - TOASTER
- 1 - TABLE
  - 2 - TRAY TROLLEY
  - 3 - BIN
  - 4 - POOL TABLE
  - 5 - STAFF LOCKER
  - 6 - STAFF LOCKER
  - 7 - HOT BEVERAGES MACHINE
  - 8 - SOFT DRINKS VENDING MACHINE
  - 9 - TRAY TROLLEY
  - 10 - TELEVISION
  - 11 - CONFECTIONARY VENDING MACHINE
  - 12 - STAFF LOCKER
  - 13 - STAFF LOCKER
  - 14 - STAFF LOCKER
  - 15 - MICROWAVE



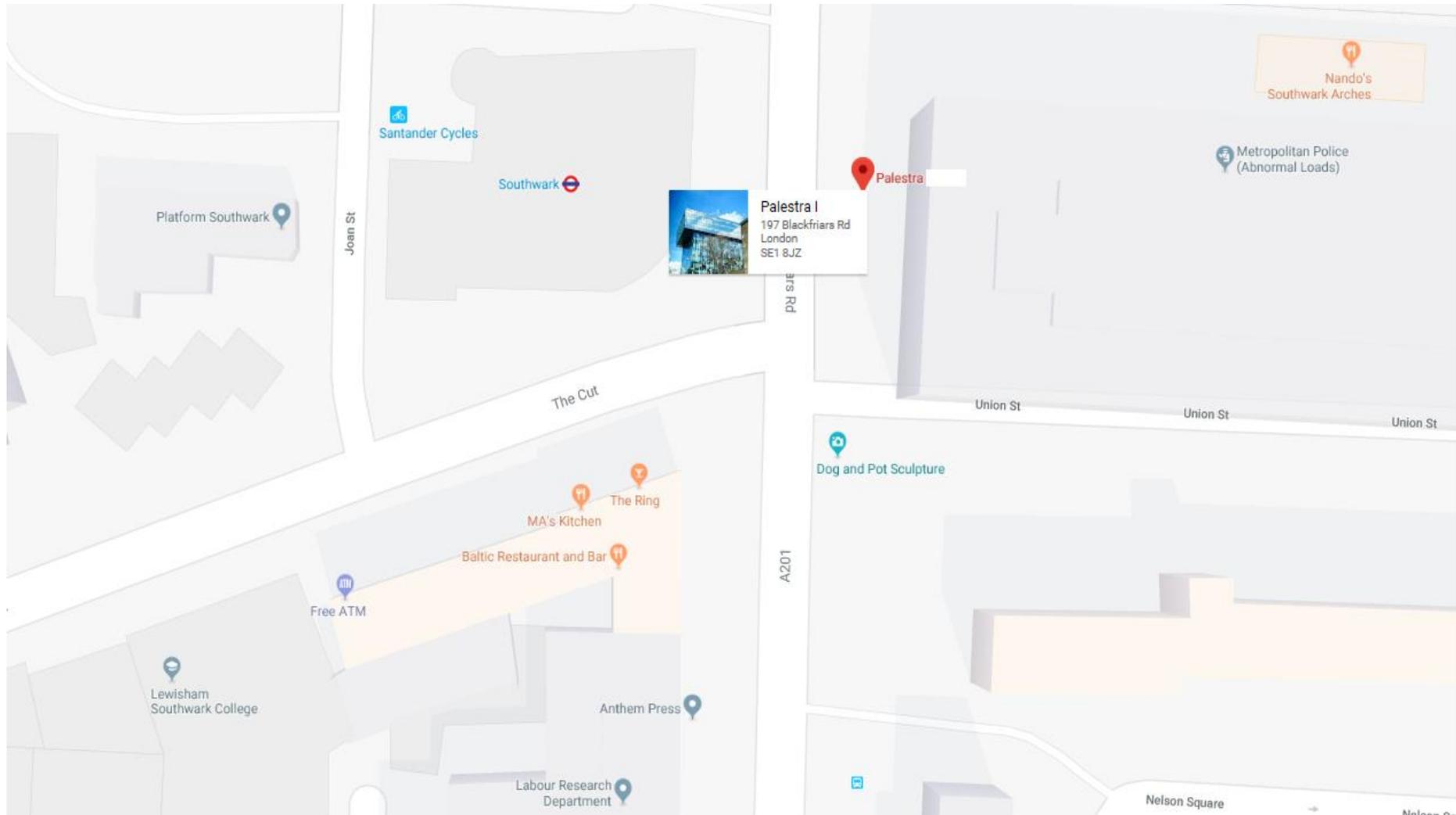
  
**Transport for London**  
 COMMERCIAL PROJECTS & ACCOMMODATION  
 55 BROADWAY  
 LONDON  
 SW1H 0BD

Drawing Title:  
**WEMBLEY PARK**

Layout:  
**FIRST FLOOR  
CATERING LAYOUT**

Survey Date:	Surveyed By:	Date of Occu Survey:
Drawn By:	Date:	Scale:
GPM	23/02/18	NTS
Checked By:	Date:	
Approved By:	Date:	

Drg. No.	Rev.
WP_01_CAT	A



Palestra, Southwark