



STATEMENT OF FINANCIAL INTEREST

Name of Applicant: **Mariana's Enterprises.**

To the best of your knowledge, does the Mayor or any member of the City Council, Planning Commission, or a Hearings Officer have any financial interest in this or any other property with the property owner, applicant, the property owner or applicant's general or limited partners, or an officer of their corporation or limited liability company?

Yes WKK No

If yes, please indicate the member of the City Council, Planning Commission or Hearings Officer who is involved and list the name(s) of the person or persons with whom the City Official holds an interest. Also list the Assessor's Parcel Number if the property in which the interest is held is different from the case parcel.

City Official: _____

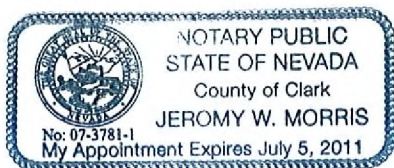
Partner(s): _____

APV: _____

Signature of Property Owner/Authorized Agent: Warren K. Kellogg
 State of Nevada County of Clark
 Subscribed and sworn before me

This 29 day of April, 2009

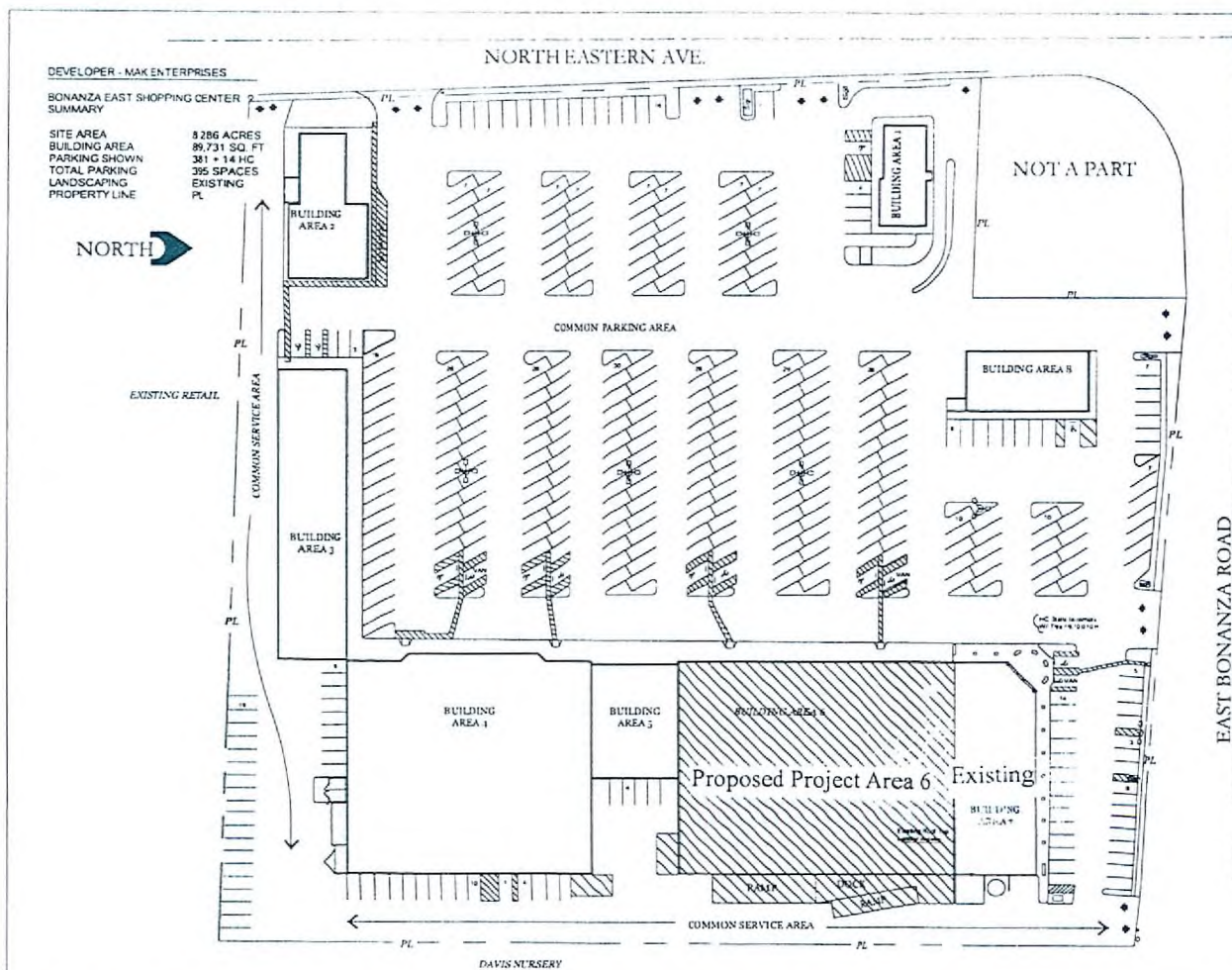
Donald W. Marvick
Notary Public in and for said County and State



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JUN 04 2009

SUP-34609
REVISED
07/09/09 PC



Mariana's Super Mercado

APN: 139-36-111-017
574 NORTH EASTERN AVE.
LAS VEGAS, NEVADA 89101

CONTACT INFORMATION

OWNER / TENANT
Mariana's Super Mercado
2501 EAST BONANZA ROAD
LAS VEGAS, NEVADA 89101
CONTACT: RUBEN ANAYA
PHONE (702) 604-9617
FAX (702) 642-7057

BUILDER:
HARDY DEVELOPMENT
LAS VEGAS, NEVADA
CONTACT: MERLIN HARDY
PHONE (702) 316-4837
FAX (702) 433-5030
LIC NO. B-35060

CODE ANALYSIS

NAME	Mariana's Super Mercado
APN	139-36-111-017
ADDRESS	574 NORTH EASTERN AVE LAS VEGAS, NEVADA 89101
LOCAL JURISDICTION	CITY OF LAS VEGAS BUILDING DEPARTMENT
ZONING	CURRENT ZONING: C-1 REQUIRED ZONING: C-1
CODES UTILIZED FOR REPAIRS	2006 IBC, 2006 UBC, 2006 UPC, 2006 LFC, 2003 ASHRAE 90.1, 2006 NEC, 2006 EFC, SNA, & COMMENTS
PROPOSED USE	GROCERY STORE
OCCUPANCY GROUP CLASS	M (2006 IBC Chapter 503.1 Exception 1)
CONSTRUCTION TYPE	V-B (2006 IBC Chapter 601.1)
FIRE ENCLOSURE GROUP OF EXITS	N/A
EXIT ACCESS CORRIDORS	N/A
TENANT SPACE SEPARATIONS	N/A (IBC SEC 508 TABLE 508.1.3)
INTERIOR BEARING WALLS/COLUMNS	N/A
ROOF CONSTRUCTION	PHASE 1: EXISTING
FIRE RESISTIVE CONST	PHASE 2: IBC Chapter 5.9 & 5.9.4
ALLOWABLE STORIES	2
ALLOWABLE HEIGHT	40' ACTUAL HEIGHT: 35'
ALLOWABLE SF BUILD AREA	ACTUAL AREA: 37,300 (see LFC This page)
OCCUPANCY	
USABLE SPACE	
M SALES RETAIL AREA (10w/20)	AREA: 17,450 OCC FACTOR: 100 OCC LOAD: 362
KITCHEN AREA (1 per 200)	1,500 200 28
A SEATING EATING AREA (1 per 15)	672 15 43
A STORAGE STOCK (1 per 100)	7,568 100 76
FUTURE LEASE SPACE (1 per 100)	1,400 100 14
NEW OFFICE W/C CONC (1 per 100)	4,501 100 45
TOTAL OCCUPANT LOAD	37,577

SPECIAL INSPECTIONS REQUIRED	
COMMON PATH OF TRAVEL 75 MAX	60' REQUIRED SALES AISLE (OK)
FURTHER TRAVEL DIST 200 MAX	192 REQUIRED SEE CREAMERY (OK)
EXITS REQUIRED OVER 500 OCC	3 PROVIDED
BATHROOMS REQUIRED IBC 2902.1	2 PROVIDED
NOI / SERVICE SINK REQ IBC 2902.1	1 PROVIDED
DRAINING FOUNTAIN OCC >30 x 11	1 PROVIDED (water available at existing area)

PARKING REQUIREMENTS	
TOTAL (Common Parking Required Min/Max)	37 / 190,750 + 145
TOTAL (Common Parking PROVIDED)	381 + 11 HC + 3 HC VAN + 380
(PARKING OK)	

CONSTRUCTION & WALL CONDITIONS

This plan is for an interior tenant improvement of an existing food market. All perimeter retaining walls & HVAC are existing that will be repaired and added to in order to create new design. Most interior partitions and walls are new. Equipment and office enclosures are existing. Office enclosures design will be reduced and replaced per new proposed plan. Bathrooms are existing but will be completely renovated and fixtures replaced. Plumbing walls will be 1/2" or as noted as deemed necessary. All utilities are existing to the site & terminate at tenant improvement, a new 1200 Amp service will be added to power new equipment demands and a 1200 gpm grease interceptor will be added at south east corner of project. All room areas are as shown on plan. Bathrooms and accessories will be ASNC accessible. Limited structure work will be performed under this permit. AS F.T.P. 06 unless noted.

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FIRE NOTES

PROVIDE A PORTABLE FIRE EXTINGUISHER WITH A RATING OF NOT LESS THAN 2-A OR 2-ABC WITHIN 75 FEET TRAVEL DISTANCE TO ALL PORTIONS OF THE BUILDING. ALSO DURING CONSTRUCTION ALL LOCATIONS SHOWN ON THESE DRAWINGS ARE SUGGESTED. FINAL LOCATIONS ARE TO BE DETERMINED BY THE FIRE INSPECTOR.

A STATE LICENSED FIRE SPRINKLER CONTRACTOR SHALL COMPLETE ALL NECESSARY DOCUMENTATION AND DRAWINGS FOR FIRE SPRINKLERS. IF SPRINKLERS ARE REQUIRED BY CODE FOR THIS PROJECT.

ALL FIRE SPRINKLERS IN LAY-IN & HARD CEILINGS SHALL BE SAW RECESSED. SPRINKLERS LOCATED IN CEILING TILE SHALL BE CENTERED IN THE CEILING TILE PATTERN. IF THE TILE HAS A CENTER GLOUE TO GIVE THE APPEARANCE OF A 2X4 AREA, NOT THE 2X4 AREA. ALL SPRINKLERS IN DOWNS SHALL BE CENTERED. ALL OTHER SPRINKLERS SHALL BE PLACED TO ALIGN WITH OTHER CEILING OR WALL FEATURES.

EVERY EXIT DOOR SHALL BE OPENABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL EFFORT OR KNOWLEDGE. SPECIAL LOCKING DEVICES SHALL BE APPROVED TYPE. ALL DOORS SHALL HAVE HANDSPRINGER LEVER HANDLES.

PROVIDE ILLUMINATION EXIT SIGNS AS REQUIRED BY BUILDING CODES. REFER ALSO TO ELECTRICAL DRAWINGS.

DEFERRED SUBMITTALS

DEFERRED SUBMITTAL ITEMS SHALL BE SUBMITTED TO THE REGISTERED DESIGN PROFESSIONAL IN RESPONSIBLE CHARGE WHO SHALL REVIEW THEM AND FORWARD THEM TO THE BUILDING OFFICIAL WITH NOTATION INDICATING THAT THEY HAVE BEEN REVIEWED TO BE IN GENERAL CONFORMANCE WITH THE DESIGN OF THE BUILDING. THE DEFERRED SUBMITTAL ITEMS SHALL NOT BE INSTALLED UNTIL THEIR DESIGN AND SUBMITTAL DOCUMENTS HAVE BEEN APPROVED BY THE BUILDING OFFICIAL. IBC 100.3.4.2 (SEE ATTACHED OF 1 & OF 2 REPORT WHEN APPLICABLE).

BUILDING AREA CALCULATIONS	
CONSTRUCTION TYPE: V-B	17,450
USABLE SPACE: 17,450	17,450
SALES RETAIL AREA (10w/20)	17,450
KITCHEN AREA (1 per 200)	1,500
A SEATING EATING AREA (1 per 15)	672
A STORAGE STOCK (1 per 100)	7,568
FUTURE LEASE SPACE (1 per 100)	1,400
NEW OFFICE W/C CONC (1 per 100)	4,501
TOTAL OCCUPANT LOAD	37,577
RESTROOM CALCULATIONS	
1 W/C PER 750 OCCUPANTS	50
1 LAV PER 750 OCCUPANTS	50
MEAN: (50) OCCUPANTS REQ (1 LAV & 1 W/C)	50
WOMEN: (100) OCCUPANTS REQ (1 LAV & 1 W/C)	100
PROVIDED: 11 LAV & 11 W/C	11
DOWN EATING AREA CALC	
1 W/C PER 750 OCCUPANTS	50
1 LAV PER 750 OCCUPANTS	50
MEAN: (50) OCCUPANTS REQ (1 LAV & 1 W/C)	50
WOMEN: (100) OCCUPANTS REQ (1 LAV & 1 W/C)	100
PROVIDED: 11 LAV & 11 W/C	11
TOTAL PATHTHES PROVIDED	
(21 LAV & 21 W/C) EACH (BATHROOMS: 10)	10

FLOOR PLAN GENERAL NOTES

ALL DIMENSIONS ARE TO FINISH FACE OF DRY BOARD, UNLESS NOTED OTHERWISE. CLEAR DIMENSIONS ARE TO FACE OF FINISH. CONTRACTOR SHALL CHECK AND VERIFY SIZE AND LOCATION OF DUCT OPENINGS AND PLUMBING RUNS WITH MECHANICAL DRAWINGS BEFORE FRAMING WALLS, ROOFS, ETC.

PROVIDE FRAMING, HARDWARE AND NECESSARY INSTALLATION BACKING AS REQUIRED BY CODE.

PROVIDE CATCH LIGHTS AS REQUIRED BY CODE.

ALL TENANT WALLS TO BE PER PLAN DETAILS UNLESS OTHERWISE NOTED.

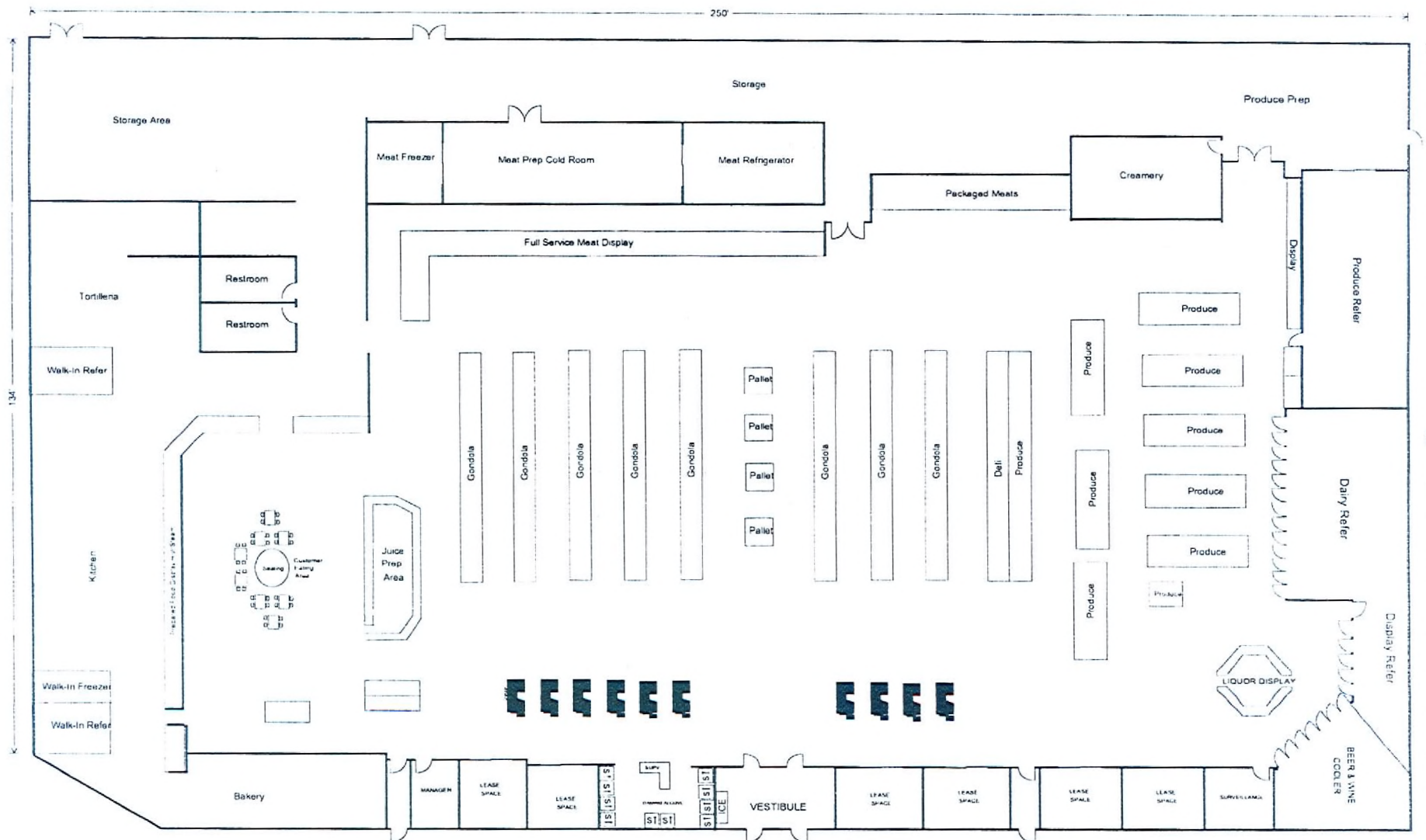
CONTRACTOR NOTE

Contractor acknowledges that this plan is for an interior tenant improvement of an existing food market. All perimeter retaining walls & HVAC are existing that will be repaired and added to in order to create new design. Most interior partitions and walls are new. Equipment and office enclosures are existing. Office enclosures design will be reduced and replaced per new proposed plan. Bathrooms are existing but will be completely renovated and fixtures replaced. Plumbing walls will be 1/2" or as noted as deemed necessary. All utilities are existing to the site & terminate at tenant improvement, a new 1200 Amp service will be added to power new equipment demands and a 1200 gpm grease interceptor will be added at south east corner of project. All room areas are as shown on plan. Bathrooms and accessories will be ASNC accessible. Limited structure work will be performed under this permit. AS F.T.P. 06 unless noted.



PROJECT LOCATION





Mariana's Super Mercado
574 N. Eastern Ave.
Las Vegas, NV 89101

Total Sq. Footage: 37,052 SF
Customer Area: 20,622 SF
Liquor Display and Beer & Wine Sq. Ft: 2,000
Date Prepared: 5/19/09

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MAY 26 2009

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07/09/09 PC