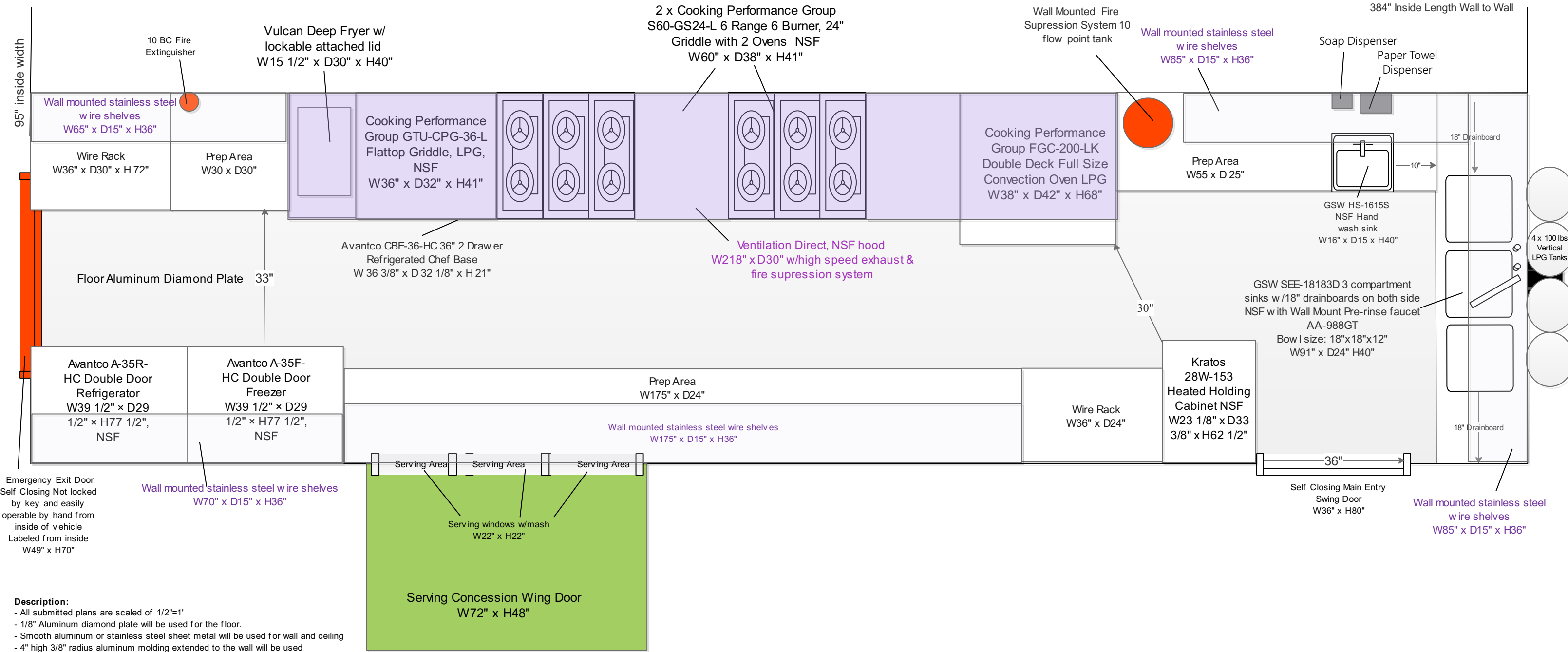
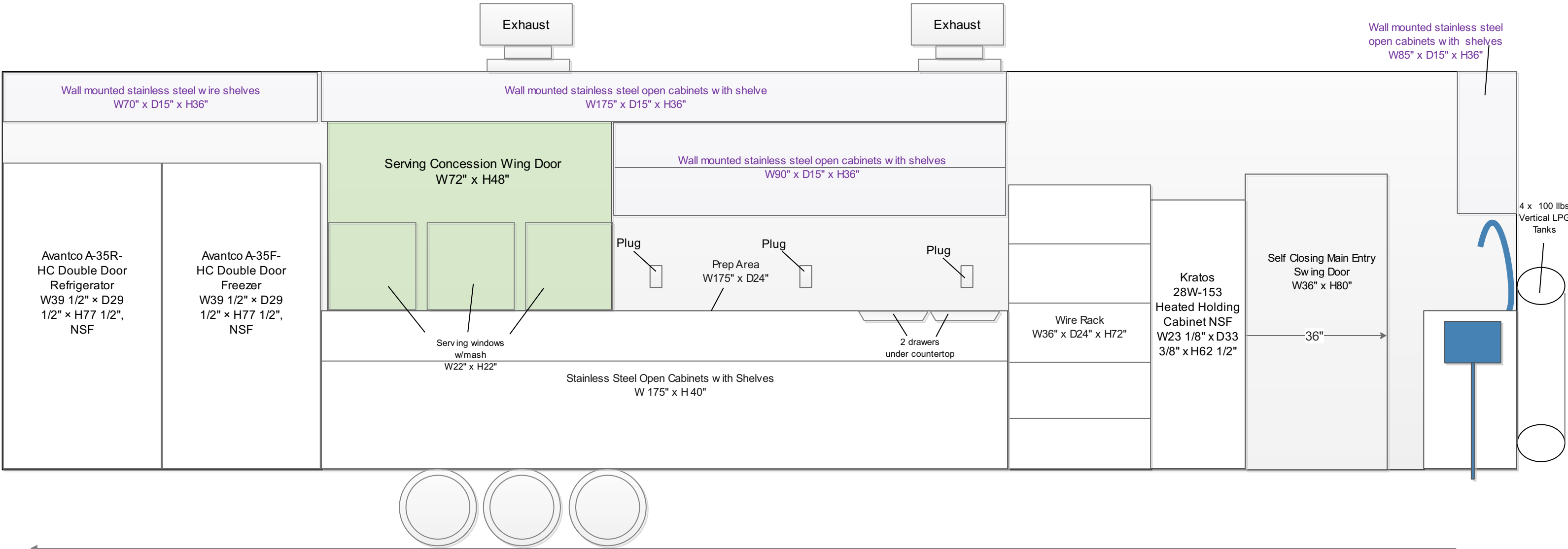


KT-32J Trailer

1. Top View

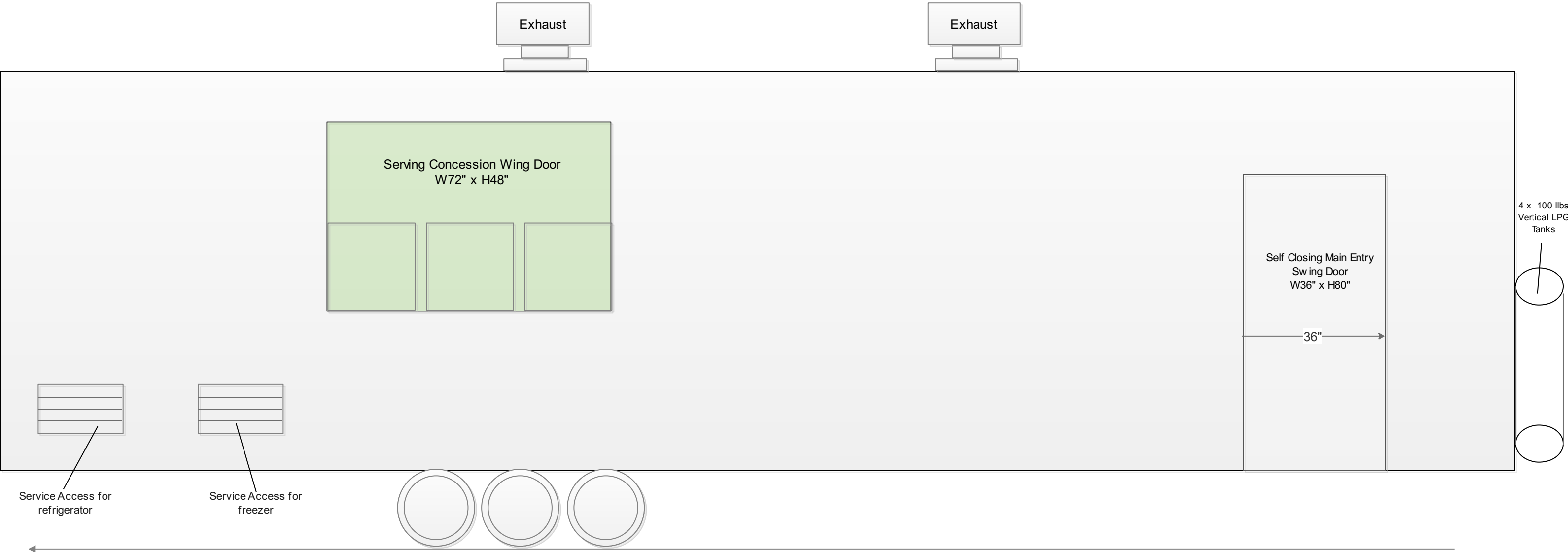


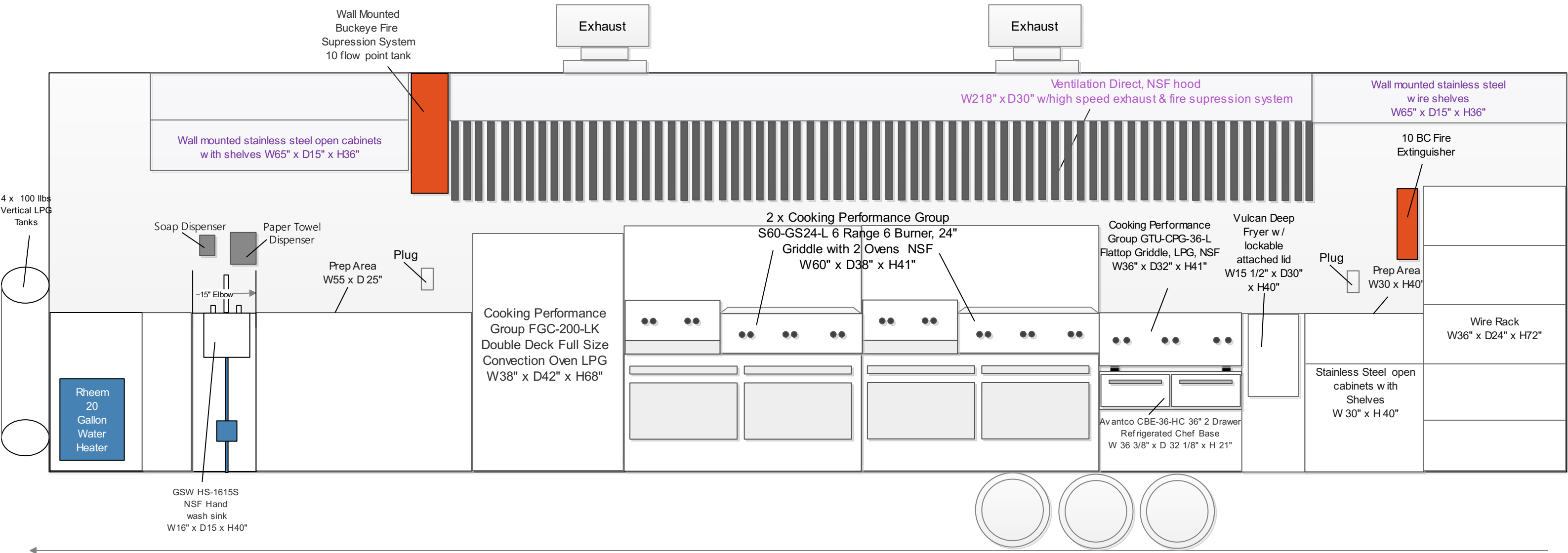
- Description:**
- All submitted plans are scaled of 1/2"=1'
  - 1/8" Aluminum diamond plate will be used for the floor.
  - Smooth aluminum or stainless steel sheet metal will be used for wall and ceiling
  - 4" high 3/8" radius aluminum molding extended to the wall will be used
  - NSF approved food graded silicon will be used to fill connections of cabinets, walls etc.
  - Aluminum diamond plate floor will be welded to fill gaps and connections to make it water resist
  - Specification sheet has been attached for all equipment used
  - All stainless steel cabinets installed with security latch to ensure doors reliability while moving
  - Shurflo water pump will be used model#: 2088-422-144, water delivery range 1.5-2.8 GPM.
  - Potable water inlet is 1" above overflow
  - 218" Type I hood has been provided
  - Utensil drawer is smooth and has rounded corners and can be easily pull out for cleaning
  - sanitizing buckets are mounted to the cabinet shelfe and they have covers to prevent spillage while vehicle is in motion
  - Wash down hose is located under the 3 compartment sink in custom built stainless cabinet. It is not located above any food equipment. The length of the hose is as long as the truck
  - Preparation area is stainless steel smooth and cleanable
  - Hand wash sink bowl size is 14" x 10" x 6"
  - All appliances are NSF approved (please see NSF letters attached)
  - Trailer inside height is 84"
  - Shatterproof LED light will be used
  - All equipment mounted securely to the framing structure and/or counter top.
  - all gas-fired appliances properly insulated in a manner that will prevent excessive heat buildup and/or injury
  - All units will be build to the Los Angeles County Health Code requirement
  - All equipment are sealed to floor or have minimum 6" cleaning space under.

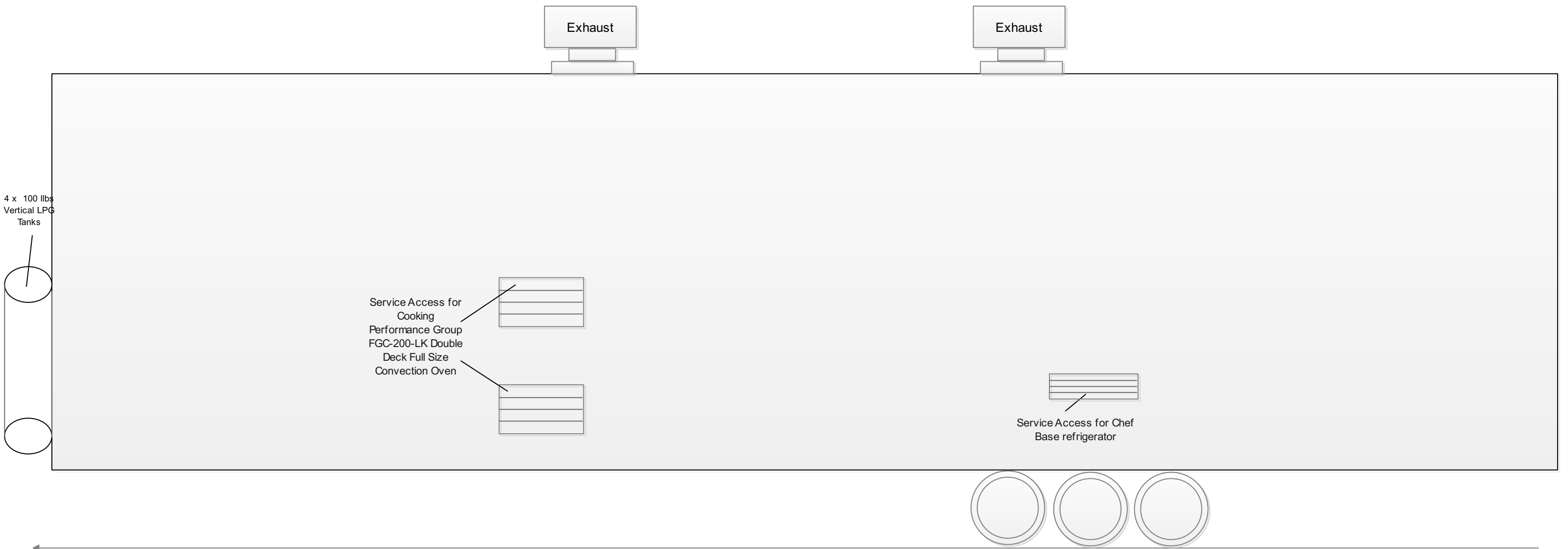


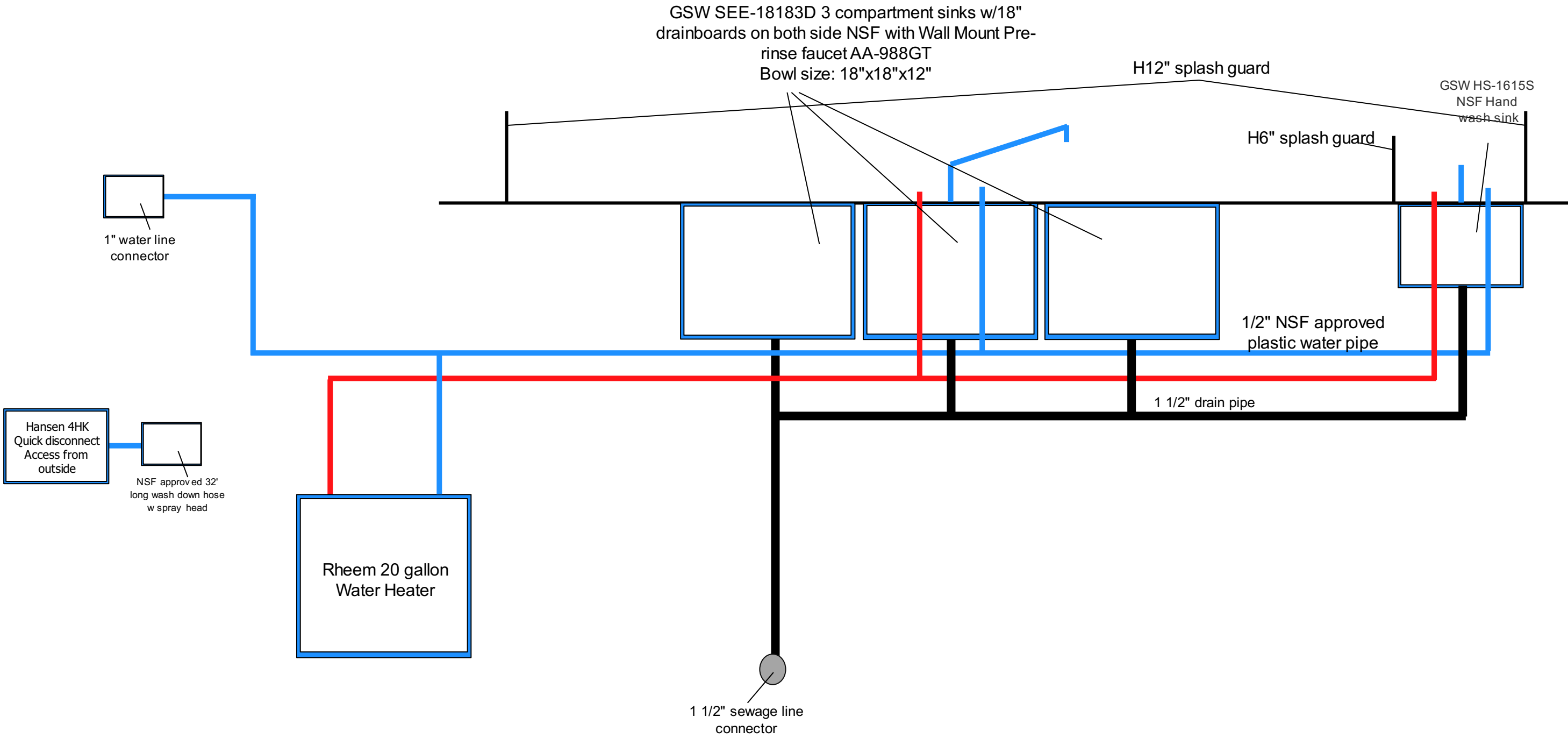
**Description:**

- Utensil Drawer is easily cleanable stainless steel material.
- Under sinks area will be covered with stainless steel and door.
- Washdown hose is equipped with pistol grip hose nozzle

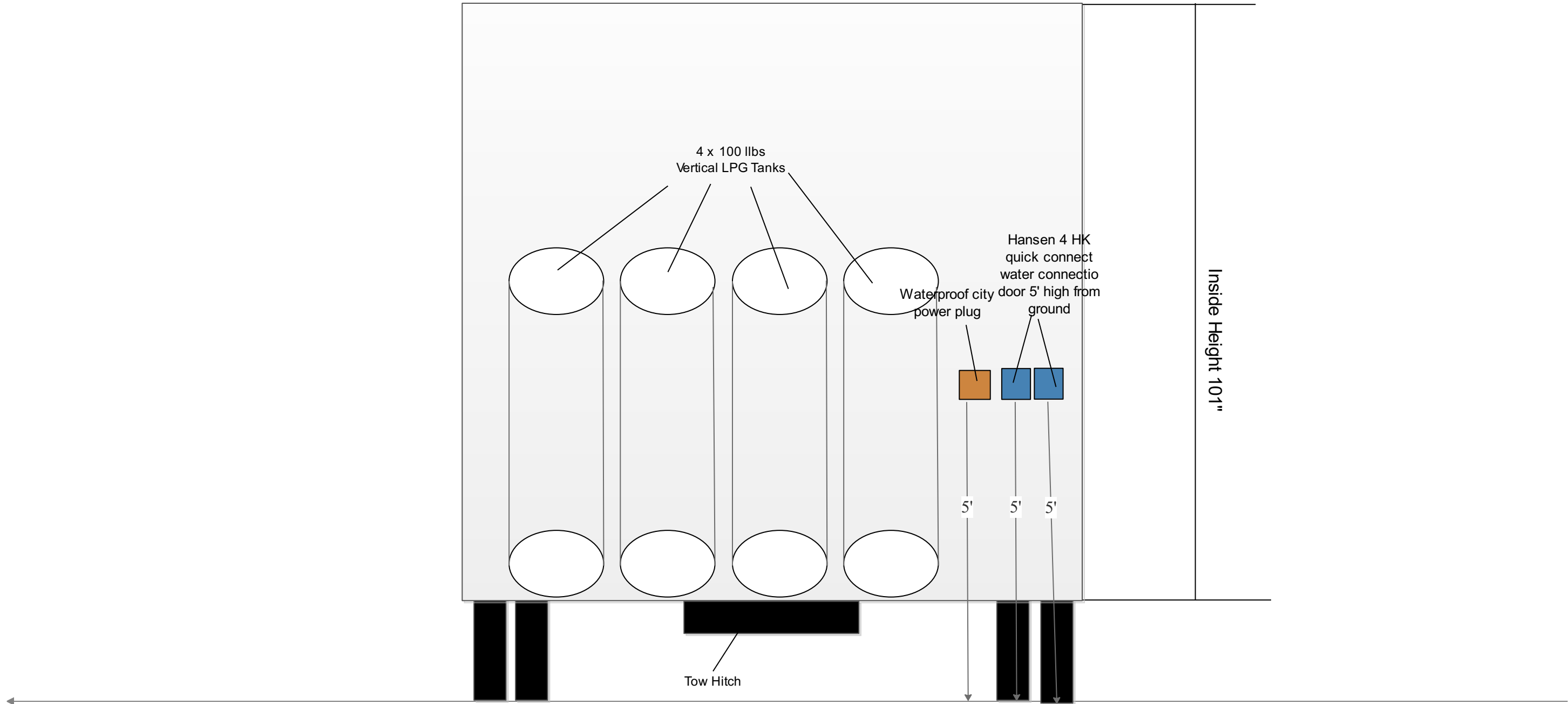








7. Front Side Exterior View





**T.R. ARNOLD & ASSOCIATES, INC.**

• Engineering • Plan Review • Inspection •

Form 401  
Issued 03/21/2012  
Revised 05/11/2022

# INSPECTION REPORT

Work Order No. 24-01143

Manufacturer LA Stainless Kings Client No. 7219 Date 3/15/2024

Plant Location 8926 CUMANICHE AVE CHATS WORTH GA

Inspector Greg Edwards Accompanied By: Tekla Horvath

Rate of Production 2 Per month Labels Controlled by: ☐ Manufacturer ☒ TRA

For Office Use only	Inspection Emphasis:	Material Storage	Tests Observed	Pass	Fail	N/A
Defects Logged <input type="checkbox"/>	Structural <input type="checkbox"/>	Lumber <input type="checkbox"/>	Gas High Pressure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Red Tags Logged <input type="checkbox"/>	Plumbing <input checked="" type="checkbox"/>	Trusses <input type="checkbox"/>	Gas Low Pressure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Inspection Logged <input type="checkbox"/>	Heating <input type="checkbox"/>	Plywood <input type="checkbox"/>	Electrical Continuity	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Reviewed By _____	Electrical <input checked="" type="checkbox"/>	Particleboard <input type="checkbox"/>	Electrical Operational	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Comments:	Fire Safety <input checked="" type="checkbox"/>	Insulation <input type="checkbox"/>	Electrical Polarity	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Records <input type="checkbox"/>	Doors <input checked="" type="checkbox"/>	Dielectric Strength <i>NA</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Remedial Level: _____	Windows <input checked="" type="checkbox"/>	Water Supply	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			DWV	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Fixture	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Egress Window Operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

All Deficiencies Reinspected? Yes ☐ No ☐ N/A ☒

Labeled Yard Units Inspected? Yes ☐ No ☐ N/A ☒

All Deficiencies Reinspected? Yes ☐ No ☐ N/A ☒

Labeled Yard Units Inspected? Yes ☐ No ☐ N/A ☒

Unlabeled Yard Units - Checked Status of Q.C. Records? Yes ☐ No ☐ N/A ☒

Serial # of unit tested 0003346

All other units re-inspected for deviations noted on previous 402/s? Yes ☐ No ☐ N/A ☒

**INSPECT AND RECORD ALL UNLABELED YARD UNITS AND DEVIATIONS ON FORM 401 & 402**

[illegible]



# T.R. ARNOLD & ASSOCIATES, INC.

• Engineering • Plan Review • Inspection •

## INSPECTION OBSERVATION REPORT

Form 402  
Issued 03/21/2012  
Revised 05/11/2022

LA Stainless Kings Chatsworth CA 3/15/2024  
MANUFACTURER AND PLANT LOCATION Date

Page 2 Of 2

SERIAL NUMBER	DAPIA/CCI/MCI CODE REF.	OBSERVATIONS/COMMENTS
D003346		THIS IS A CALIFORNIA SPECIM
SPECIM 39820		FINAL INSPECTION OF HOT FOOD TRAILER CHECKED FOR COMPLIANCE TO CODE OF REGULATIONS TITLE 25 CHAPTER 3. SOME OF THE ITEMS, CHECKED EGRESS, EXIT SIGN, FINISHED ELECTRICAL, FINISHED PLUMBING, GAS LINES, GAS SHUT OFF VALVES, GAS FLEX LINES, TEMPERED WINDOWS, EXHAUST HOOD, FIRE SUPPRESSION SYSTEMS, FIRE EXTINGUISHER,
N010267		THIS IS FIRST INSPECTION OF CALIFORNIA SPECIM FOOD TRAILER, CHECKED ROUGH ELECTRICAL AND PLUMBING.
		SPECIM LABEL ON HAND WITH GREG EDWARDS 39821

I have reviewed the issues presented and instituted procedures for correction of non-conforming items.

Tekla Horvath

Manufacturers Representative

The above report is a true and accurate account of the issues noted to the best of my knowledge.

J. Edwards

Inspector

Time In 12:30

Time Out 2:30

Inspection time 2 hrs

California Mobile Kitchens KT-32J Equipment		
Equipment	Model number	Serial number
Cooking Performance Group GTU-CPG-36-L Flattop Griddle 36"	351GTUCPG36L	2307005802
2 x Cooking Performance Group S60-GS24-L Liquid Propane 6 Burner 60" Range with 24" Griddle/Broiler and 2 Standard Ovens - 276,000 BTU	351S60GS24L	left one: #11234141 right one: #11234142
Vulcan LG300-2 35-40 lb. Liquid Propane Floor Fryer - 90,000 BTU	LG300-2	DV1186390
Kratos 28W-153 Heated Holding Cabinet	28W-153	
Avantco CBE-36-HC 36" 2 Drawer Refrigerated Chef Base	178CBE36HC	577670930
Cooking Performance Group FGC-200-LK Double Deck Full Size Convection Oven LP	351FGC100L	top one: 1023FGCL 013 bottom one: 1023FGCL 061
Avantco A-35F-HC 39 1/2" Solid Door Reach-In Freezer	178A35FHC	390133930
Avantco A-35R-HC 39 1/2" Solid Door Reach-In Refrigerator	178A35RHC	309885637