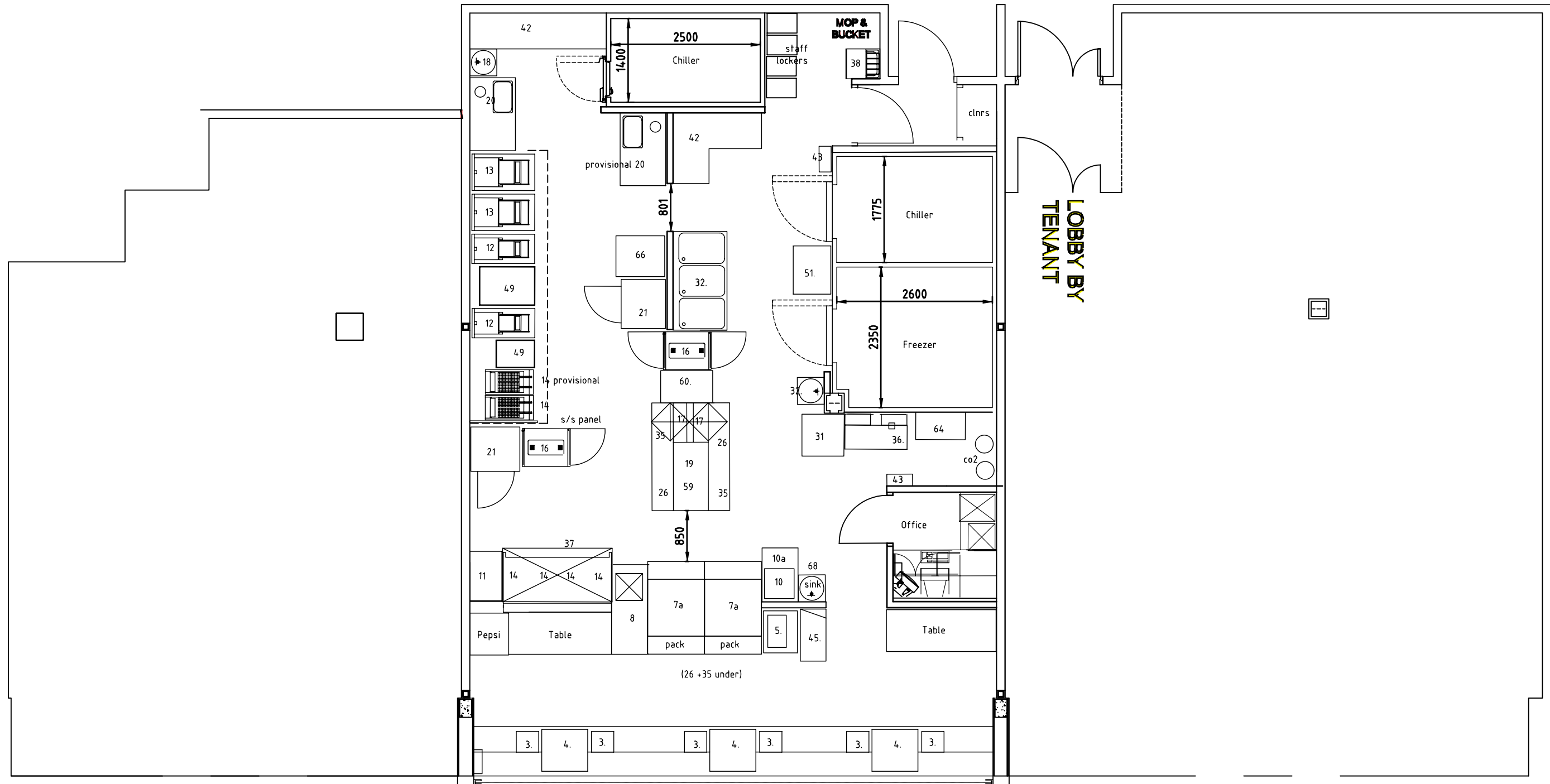


# TYPICAL LAYOUT FOR A FOOD COURT



we understand that  
there is a remote,  
dry store,  
bin/rubbish area, oil  
store and staff  
facilities



section of counter  
will need to be  
constructed in such  
a way as to allow  
kitchen equipment to  
be replaced