



1. HOT WATER IS PROVIDED AND CIRCULATED AT 140° F LIMITED AT THE CENTRAL PLANT VIA A MASTER MIXING VALVE IN ORDER TO HELP ELIMINATE DEVELOPMENT OF LEGIONELLA IN DOMESTIC HOT WATER SYSTEM.
2. HOT WATER TEMPERATURE IS REDUCED FROM 140° F TO 110° F VIA INDIVIDUAL MIXING VALVES AT EACH SINK / LAVATORY, REFER TO PLUMBING FIXTURE SCHEDULE ON SHEET P401.
3. FIXTURES USED FOR FOOD SERVICE (KITCHEN) UTILIZE 140° F.