



①: Bottle cooler behind the front counter where spirituous liquor will be stored when ready to sell. Liquor storage

②: Front counter where the POS is as well as extra paper/plastic supplies are. An employees only area.

③: Indoor dining area

④: Front patio dining area

⑤: Back patio dining area

⑥: Outdoor kitchen area. Employees only area.

⑦: Indoor kitchen area. Employees only area.

⑧: Server/Exposition. Employees only area.

⑨: Dish pit. Employees only area.

⑩: Office. A lockable room only management have access to. Where extra spirituous liquor will be stored in when not ready to sell. Liquor storage

⑪: Women's bathroom

⑫: Men's bathroom.

⑬: Window display. Inaccessible except to management.

⑭: Tractor display. Inaccessible except to employees.

⑮: Supply storage area. Employees only area.

3a: Fountain soda machine and tea
3b: Self-serve station with BBQ sauces, utensils, napkins, etc.

3c: Tables

4a: Tables

5a: Tables

6a: Fridge. 6b: Storage shelf. 6c: Freezer

6d-h: Meat smokers

6i: Grill

7a: Fridge. 7b: Sink. 7c: Prep table.

7d: Oven/proofer. 7e: Ingredient bar.

7f: Container warmer. 7g: Ingredient bar. 7h: Prep table. 7i: Fridge.

8a: Server/food window.

9a: Dishwasher. 9b: Grease trap.

9c: Sink. 9d: Ice machine.

9e: Soda dispensers.

9f: Storage shelves.