



**BUREAU
VERITAS**

FACILITY CONDITION ASSESSMENT

prepared for

Griffin Structures - City of Laguna Beach FCA

1 Technology, Building I, Suite 829

Irvine, CA 92618

Dustin Alamo



Lost Pier Cafe
31131 CA-1, PCH
Laguna Beach, CA 92651

PREPARED BY:

*Bureau Veritas
6021 University Boulevard, Suite 200
Ellicott City, MD 21043
800.733.0660
www.bvna.com*

BV CONTACT:

*Michael Chaney
Program Manager
800.733.0660 x7294222
Michael.Chaney@bureauveritas.com*

BV PROJECT #:

164043.24R000-009.354

DATE OF REPORT:

August 13, 2024

ON SITE DATE:

June 10, 2024

Bureau Veritas

TABLE OF CONTENTS

1. Executive Summary	1
Campus Overview and Assessment Details	1
Campus Findings and Deficiencies.....	2
Facility Condition Index (FCI).....	3
Plan Types	4
2. Lost Pier Cafe	5
Immediate Needs.....	9
3. Site	15
Immediate Needs.....	17
4. ADA Accessibility	20
5. Purpose and Scope	22
6. Opinions of Probable Costs	24
Methodology	24
Definitions	25
7. Certification	26
8. Appendices	27



1. Executive Summary

Campus Overview and Assessment Details

General Information	
Property Type	Restaurant
Number of Buildings	1
Main Address	31131 CA-1, PCH, Laguna Beach, CA 92651
Site Developed	2008
Outside Occupants / Leased Spaces	Food Service Operations
Date(s) of Visit	June 10, 2024
Management Point of Contact	Griffin Structures Dustin Alamo, Vice President 949-280-4441 dalamo@griffinstructures.com
On-site Point of Contact (POC)	Dustin Alamo
Assessment & Report Prepared By	Bradley Fleming
Reviewed By	Michael Chaney Program Manager 800.733.0660 x7294222 Michael.Chaney@bureauveritas.com
AssetCalc Link	Full dataset for this assessment can be found at: https://www.assetcalc.net/



Campus Findings and Deficiencies

Historical Summary

The property was first established in 2008 and is used as a public bathroom facility and a restaurant. There have been no significant renovations since the original construction. The restaurant section of the building is leased out to a private party.

Architectural

The facility's structure consists of wood framing on a concrete slab. The building primarily has a clay tile roofing finish with modified bituminous as well. The façade is a stucco finish with steel exterior doors, and steel louvers with vinyl windows throughout. The interior floor finishes consist of a mix of quarry tile and sealed concrete. The walls and ceilings are painted gypsum board and FRP throughout. Other typical lifecycle-based interior and exterior finish replacements are budgeted and anticipated.

Mechanical, Electrical, Plumbing and Fire (MEPF)

The heating and cooling are supplied by a ductless mini-split unit that was installed by the restaurant last year. The plumbing system has been reported to be very problematic for the restaurant management with many clogs and a constant foul smell. An Individual electric water heater installed in 2018 supplies the domestic hot water for the restaurant. The electrical for the building is served by a main distribution panel. Interior and exterior lighting has been upgraded to LED. The building is protected by a sprinkler system.

Site

An open asphalt parking lot is shared between the building and the public beach access. Concrete sidewalks leading to all sides of the property connect with concrete walkways. Pole and building-mounted lighting serve the facility and appear to be sufficient. The stormwater drainage needs to be investigated and redone. The piping constantly gets clogged and the poor grading causes it to flood into the restaurant.

Recommended Additional Studies

No additional studies recommended at this time.

Facility Condition Index (FCI)

One of the major goals of the FCA is to calculate the Facility Condition Index (FCI), which provides a theoretical objective indication of a facility’s overall condition. The FCI is defined as the ratio of the cost of current needs divided by the current replacement value (CRV) of the facility. The chart below presents the industry standard ranges and cut-off points.

FCI Ranges and Description	
0 – 5%	In new or well-maintained condition, with little or no visual evidence of wear or deficiencies.
5 – 10%	Subjected to wear but is still in a serviceable and functioning condition.
10 – 30%	Subjected to hard or long-term wear. Nearing the end of its useful or serviceable life.
30% and above	Has reached the end of its useful or serviceable life. Renewal is now necessary.

The deficiencies and lifecycle needs identified in this assessment provide the basis for a portfolio-wide capital improvement funding strategy. In addition to the current FCI, extended FCI’s have been developed to provide owners the intelligence needed to plan and budget for the “keep-up costs” for their facilities. As such the 3-year, 5-year, and 10-year FCI’s are calculated by dividing the anticipated needs of those respective time periods by current replacement value. As a final point, the FCI’s ultimately provide more value when used to relatively compare facilities across a portfolio instead of being over-analyzed and scrutinized as stand-alone mathematical values. The table below presents the current, 3-year, 5-year, and 10-year FCI’s for this facility:

Facility	Cost/SF	Total SF	Replacement Value	Current	3-Year	5-Year	10-Year
Lost Pier Cafe	\$1,600	1,700	\$2,720,000	10.9%	24.5%	34.3%	42.4%

Immediate Needs

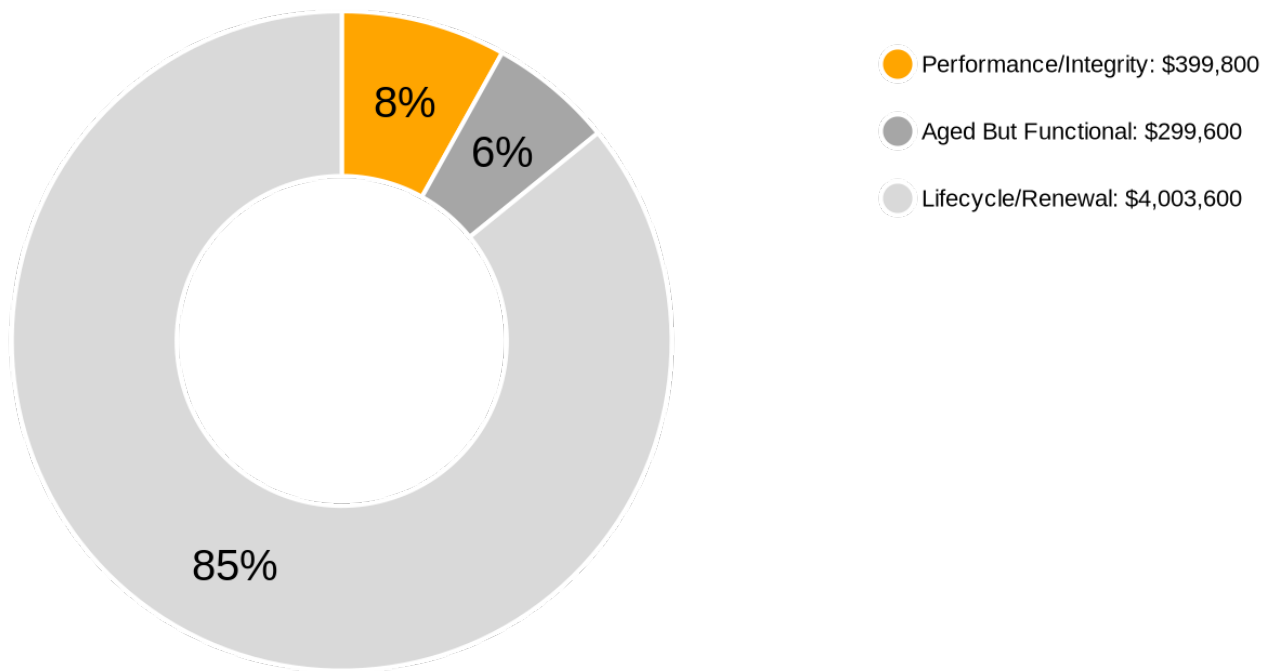
Facility/Building	Total Items	Total Cost
Lost Pier Cafe / Lost Pier Cafe	6	\$296,000
Lost Pier Cafe / Site	1	\$43,300
TOTAL	7	\$339,300

Plan Types

Each line item in the cost database is assigned a Plan Type, which is the primary reason or rationale for the recommended replacement, repair, or other corrective action. This is the “why” part of the equation. A cost or line item may commonly have more than one applicable Plan Type; however, only one Plan Type will be assigned based on the “best” fit, typically the one with the greatest significance and highest on the list below.

Plan Type Descriptions & Distribution

Safety	■	An observed or reported unsafe condition that if left unaddressed could result in injury; a system or component that presents potential liability risk.
Performance/Integrity	■	Component or system has failed, is almost failing, performs unreliably, does not perform as intended, and/or poses risk to overall system stability.
Accessibility	■	Does not meet ADA, UFAS, and/or other accessibility requirements.
Environmental	■	Improvements to air or water quality, including removal of hazardous materials from the building or site.
Retrofit/Adaptation	■	Components, systems, or spaces recommended for upgrades in in order to meet current standards, facility usage, or client/occupant needs.
Aged But Functional	■	Any component or system that has aged past its industry-average expected useful life (EUL) but is not currently deficient or problematic.
Lifecycle/Renewal	■	Any component or system that is neither deficient nor aged past EUL but for which future replacement or repair is anticipated and budgeted.



10-Year Total: \$4,703,000

2. Lost Pier Cafe



Lost Pier Cafe: Building Systems Summary		
Address	31131 CA-1, PCH, Laguna Beach, CA 92651	
GPS Coordinates	33.5099288, -117.7520036	
Constructed/Renovated	2008	
Building Area	1,700 SF	
Number of Stories	1 above grade	
<i>System</i>	<i>Description</i>	<i>Condition</i>
Structure	Conventional wood frame structure over concrete slab foundation	Good
Facade	Primary Wall Finish: Stucco Secondary Wall Finish: Stone Windows: Vinyl	Fair
Roof	Primary: Hip construction with clay tiles Secondary: Flat construction with modified bituminous finish	Fair
Interiors	Walls: FRP Floors: Sealed concrete, quarry tile Ceilings: Painted gypsum board	Fair
Elevators	None	-

Lost Pier Cafe: Building Systems Summary		
Plumbing	Distribution: Copper supply and PVC waste & venting Hot Water: Electric water heaters with integral tanks Fixtures: Toilets and sinks in all restrooms	Poor
HVAC	Ductless mini-split unit and exhaust fans	Fair
Fire Suppression	Kitchen suppression system	Fair
Electrical	Source & Distribution: Main panel with copper wiring Interior Lighting: LED Emergency Power: None	Fair
Fire Alarm	Smoke detectors with exit signs only	Fair
Equipment/Special	Commercial kitchen equipment	Fair
Accessibility	Presently it does not appear an accessibility study is needed for the exterior and site areas. See the appendix for associated photos and additional information.	
Additional Studies	The plumbing was reported to have ongoing backup issues and a foul smell disrupting restaurant business	
Areas Observed	The interior spaces were observed to gain a clear understanding of the facility's overall condition. Other areas accessed and assessed included the exterior equipment and assets directly serving the building, the exterior walls of the facility, and the roof.	
Key Spaces Not Observed	All key areas of the facility were accessible and observed.	

The table below shows the anticipated costs by trade or building system over the next 20 years.

Lost Pier Cafe: System Expenditure Forecast						
System	Immediate	Short Term (1-2 yr)	Near Term (3-5 yr)	Med Term (6-10 yr)	Long Term (11-20 yr)	TOTAL
Facade	\$139,258	\$0	\$47,416	\$60,516	\$151,287	\$398,477
Roofing	\$0	\$0	\$15,805	\$0	\$15,936	\$31,741
Interiors	\$13,002	\$0	\$28,813	\$0	\$713,862	\$755,677
Plumbing	\$115,790	\$0	\$8,601	\$0	\$472,000	\$596,391
HVAC	\$0	\$0	\$23,708	\$0	\$163,053	\$186,761
Fire Protection	\$0	\$0	\$30,105	\$0	\$0	\$30,105
Electrical	\$0	\$0	\$61,640	\$63,477	\$24,519	\$149,636
Fire Alarm & Electronic Systems	\$0	\$0	\$24,370	\$0	\$50,664	\$75,034
Equipment & Furnishings	\$27,864	\$0	\$397,584	\$95,382	\$1,001,614	\$1,522,444
TOTALS	\$296,000	\$0	\$638,100	\$219,400	\$2,593,000	\$3,746,500

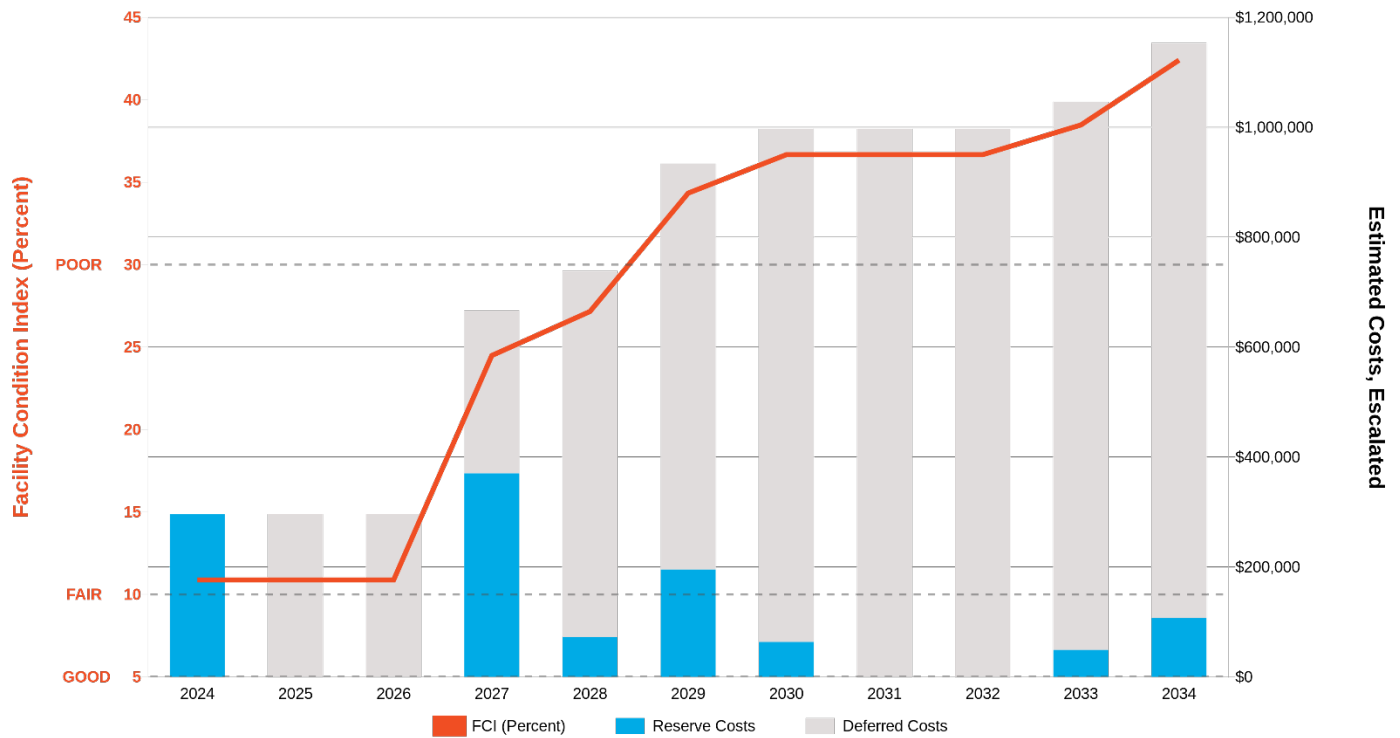
NEEDS OVER TIME: The vertical blue bars in the graphic below represent the year-by-year needs identified for the facility. The orange line forecasts what would happen to the FCI (left Y axis) over time, assuming zero capital expenditures over the next ten years. The dollar amounts allocated for each year are associated with the values along the right Y axis.

Needs by Year with Unaddressed FCI Over Time

Replacement Value: \$2,720,000.00

Inflation Rate: 5%

Average Needs (per year - over next 10 years): \$104,848.00



Immediate Needs

Location	UF Code	Description	Condition	Plan Type	Cost
Lost Pier Cafe / Lost Pier Cafe	D2014	Plumbing System, Supply & Sanitary, Medium Density (excludes fixtures), Replace	Poor	Performance/Integrity	\$115,800
Lost Pier Cafe / Lost Pier Cafe	B2011	Exterior Walls, any painted surface, 1-2 Story Building, Prep & Paint	Poor	Performance/Integrity	\$37,200
Lost Pier Cafe / Lost Pier Cafe	B2071	Louvers, Aluminum, Replace	Poor	Performance/Integrity	\$102,100
Lost Pier Cafe / Lost Pier Cafe	C1031	Interior Door, Wood, Solid-Core, Replace	Poor	Performance/Integrity	\$8,700
Lost Pier Cafe / Lost Pier Cafe	C1039	Door Hardware, Office, per Door, Replace	Poor	Performance/Integrity	\$4,300
Lost Pier Cafe / Lost Pier Cafe	E1038	Foodservice Equipment, Exhaust Hood, 8 to 10 LF, Replace	Poor	Performance/Integrity	\$27,900
TOTAL (6 items)					\$296,000

Key Findings



Exterior Walls in Poor condition.

any painted surface, 1-2 Story Building
Lost Pier Cafe
Building Exterior

Uniformat Code: B2010
Recommendation: **Prep & Paint in 2024**

Plan Type:
Performance/Integrity

Cost Estimate: \$37,200

The painted finish is cracking and spalling at multiple locations. - AssetCALC ID: 7701877



Door Hardware in Poor condition.

Office, per Door
Lost Pier Cafe
Throughout building

Uniformat Code: C1030
Recommendation: **Replace in 2024**

Plan Type:
Performance/Integrity

Cost Estimate: \$4,300

The door hardware is in deteriorated condition. - AssetCALC ID: 7701904



Plumbing System in Poor condition.

Supply & Sanitary, Medium Density (excludes fixtures)
Lost Pier Cafe
Throughout building

Uniformat Code: D2010
Recommendation: **Replace in 2024**

Plan Type:
Performance/Integrity

Cost Estimate: \$115,800

The plumbing system is not draining properly, with ongoing issues including strong sewer gas odors. - AssetCALC ID: 7701875



Interior Door in Poor condition.

Wood, Solid-Core
 Lost Pier Cafe
 Throughout building

Uniformat Code: C1030
 Recommendation: **Replace in 2024**

Plan Type:
 Performance/Integrity

Cost Estimate: \$8,700

The doors are in failing condition with deteriorating finishes and frames. - AssetCALC ID: 7701879



Foodservice Equipment in Poor condition.

Exhaust Hood, 8 to 10 LF
 Lost Pier Cafe
 Kitchen

Uniformat Code: E1030
 Recommendation: **Replace in 2024**

Plan Type:
 Performance/Integrity

Cost Estimate: \$27,900

The exhaust hood is assumed to be original construction, and has exceeded its expected useful life. - AssetCALC ID: 7701884



Louvers in Poor condition.

Aluminum
 Lost Pier Cafe
 Building Exterior

Uniformat Code: B2070
 Recommendation: **Replace in 2024**

Plan Type:
 Performance/Integrity

Cost Estimate: \$102,100

The louvers are corroded and deteriorating. - AssetCALC ID: 7701914

Lost Pier Cafe: Photographic Overview



1 – FRONT ELEVATION



2 – LEFT ELEVATION



3 – REAR ELEVATION



4 – RIGHT ELEVATION



5 – ROOFING



6 – ROOFING



7 – PUBLIC RESTROOMS



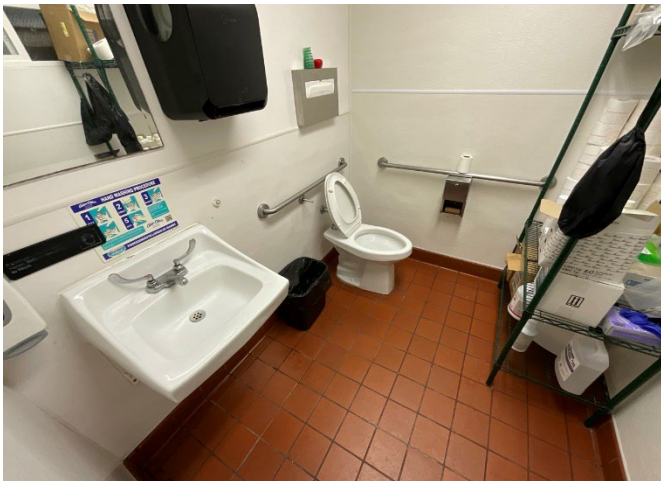
8 – KITCHEN



9 – OFFICE



10 – DRY FOOD STORAGE



11 – RESTROOM



12 – PARKING LOT



13 – EXHAUST FAN



14 – SPLIT SYSTEM DUCTLESS



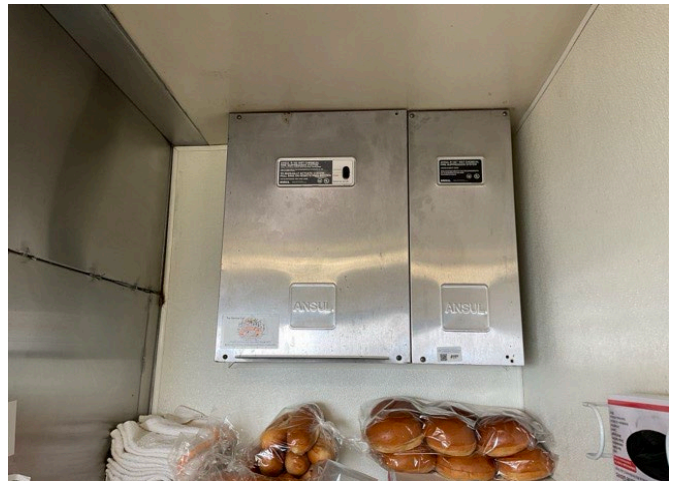
15 – WATER HEATER



16 – FOODSERVICE EQUIPMENT



17 – AIR CURTAIN



18 – FIRE SUPPRESSION SYSTEM

3. Site



Site: Site Information		
Site Area	2.23 acres	
Parking Spaces	161 total spaces all in open lots; 5 of which are accessible.	
<i>System</i>	<i>Description</i>	<i>Condition</i>
Site Pavement	Asphalt lots with limited areas of concrete aprons and pavement and adjacent concrete sidewalks, curbs, ramps, and stairs	Fair
Site Development	Building-mounted signage; chain link fencing; CMU wall dumpster enclosures Furnished with picnic tables, trash receptacles	Fair
Landscaping & Topography	Limited landscaping features Irrigation not present CMU retaining walls Severe site slopes along the east boundary	Fair
Utilities	Municipal water and sewer Local utility-provided electric and natural gas	Fair
Site Lighting	Pole-mounted: LED Building-mounted: LED	Fair
Ancillary Structures	None	Fair

Site: Site Information

Site Accessibility	Presently it does not appear an accessibility study is needed for the exterior and site areas. See the appendix for associated photos and additional information.
Site Additional Studies	The stormwater drainage needs to be investigated and redone. The piping constantly gets clogged and the poor grading causes it to flood into the restaurant.
Site Areas Observed	The exterior areas within the property boundaries were observed to gain a clear understanding of the site's overall condition.
Site Key Spaces Not Observed	All key areas of the exterior site were accessible and observed.

The table below shows the anticipated costs by trade or building system over the next 20 years.

Site: System Expenditure Forecast

System	Immediate	Short Term (1-2 yr)	Near Term (3-5 yr)	Med Term (6-10 yr)	Long Term (11-20 yr)	TOTAL
Facade	\$0	\$0	\$0	\$0	\$0	\$0
Sitework	\$0	\$254,976	\$15,805	\$3,235,571	\$976,055	\$4,482,407
Follow-up Studies	\$43,300	\$0	\$0	\$0	\$0	\$43,344
TOTALS	\$43,300	\$255,000	\$15,900	\$3,235,600	\$976,100	\$4,526,000



Immediate Needs

Location	UF Code	Description	Condition	Plan Type	Cost
Lost Pier Cafe / Site	P2032	Engineering Study, Civil, Site Drainage, Evaluate/Report	Poor	Performance/Integrity	\$43,300
TOTAL (1 items)					\$43,300

Key Findings



Recommended Follow-up Study: in Poor condition.

Civil, Site Drainage
Site
Site

Uniformat Code: P2030
Recommendation: **Evaluate/Report in 2024**

Plan Type:
Performance/Integrity

Cost Estimate: \$43,300

Management reported that the storm water drainage is an ongoing issue. The piping constantly gets clogged and the poor grading causing it to flood the area reaching into the restaurant - AssetCALC ID: 7701888

Site: Photographic Overview



1 – AWNING



2 – PARKING LOTS



3 – TRASH RECEPTACLE



4 – FENCING



5 – RECYCLING CONTAINER



6 – PICNIC TABLE



7 – FLAGPOLE



8 – DUMPSTER ENCLOSURE

4. ADA Accessibility

Generally, Title II of the Americans with Disabilities Act (ADA) prohibits discrimination by entities to access and use of “areas of public accommodations” and “public facilities” on the basis of disability. Regardless of their age, these areas and facilities must be maintained and operated to comply with the Americans with Disabilities Act Accessibility Guidelines (ADAAG).

A public entity (i.e. city governments) shall operate each service, program, or activity so that the service, program, or activity, when viewed in its entirety, is readily accessible to and usable by individuals with disabilities.

However, this does not:

1. Necessarily require a public entity to make each of its existing facilities accessible to and usable by individuals with disabilities;
2. Require a public entity to take any action that would threaten or destroy the historic significance of an historic property; or
3. Require a public entity to take any action that it can demonstrate would result in a fundamental alteration in the nature of a service, program, or activity or in undue financial and administrative burdens. In those circumstances where personnel of the public entity believe that the proposed action would fundamentally alter the service, program, or activity or would result in undue financial and administrative burdens, a public entity has the burden of proving that compliance with 35.150(a) of this part would result in such alteration or burdens. The decision that compliance would result in such alteration or burdens must be made by the head of a public entity or his or her designee after considering all resources available for use in the funding and operation of the service, program, or activity, and must be accompanied by a written statement of the reasons for reaching that conclusion. If an action would result in such an alteration or such burdens, a public entity shall take any other action that would not result in such an alteration or such burdens but would nevertheless ensure that individuals with disabilities receive the benefits or services provided by the public entity.

Removal of barriers to accessibility should be addressed from a liability standpoint in order to comply with federal law, but the barriers may or may not be building code violations. The Americans with Disabilities Act Accessibility Guidelines are part of the ADA federal civil rights law pertaining to the disabled and are not a construction code. State and local jurisdictions have adopted the ADA Guidelines or have adopted other standards for accessibility as part of their construction codes.

During the FCA, Bureau Veritas performed a limited high-level accessibility review of the facility non-specific to any local regulations or codes. The scope of the visual observation was limited to the same areas observed while performing the FCA and the categories set forth in the material included in the appendix. It is understood by the Client that the limited observations described herein do not comprise a full ADA Compliance Survey, and that such a survey is beyond the scope of this assessment. A full measured ADA survey would be required to identify more specific potential accessibility issues. Additional clarifications of this limited survey:

- This survey was visual in nature and actual measurements were not taken to verify compliance
- Only a representative sample of areas was observed
- Two overview photos were taken for each subsection regardless of perceived compliance or non-compliance
- For any “none” boxes checked or reference to “no issues” identified, that alone does not guarantee full compliance

The following table summarizes the accessibility conditions of the general site and each significant building included in this report:

Accessibility Summary

<i>Facility</i>	<i>Year Built/ Renovated</i>	<i>Prior Study Provided?</i>	<i>Major/Moderate Issues Observed?</i>
Lost Pier Cafe	2008	No	No
Site	2008	No	No

No detailed follow-up accessibility study is currently recommended since no major or moderate issues were identified at the subject site. Reference the appendix for specific data, photos, and tables or checklists associated with this limited accessibility survey.

5. Purpose and Scope

Purpose

Bureau Veritas was retained by the client to render an opinion as to the Property's current general physical condition on the day of the site visit.

Based on the observations, interviews and document review outlined below, this report identifies significant deferred maintenance issues, existing deficiencies, and material code violations of record, which affect the Property's use. Opinions are rendered as to its structural integrity, building system condition and the Property's overall condition. The report also notes building systems or components that have realized or exceeded their typical expected useful lives.

The physical condition of building systems and related components are typically defined as being in one of five condition ratings. For the purposes of this report, the following definitions are used:

Condition Ratings	
Excellent	New or very close to new; component or system typically has been installed within the past year, sound and performing its function. Eventual repair or replacement will be required when the component or system either reaches the end of its useful life or fails in service.
Good	Satisfactory as-is. Component or system is sound and performing its function, typically within the first third of its lifecycle. However, it may show minor signs of normal wear and tear. Repair or replacement will be required when the component or system either reaches the end of its useful life or fails in service.
Fair	Showing signs of wear and use but still satisfactory as-is, typically near the median of its estimated useful life. Component or system is performing adequately at this time but may exhibit some signs of wear, deferred maintenance, or evidence of previous repairs. Repair or replacement will be required due to the component or system's condition and/or its estimated remaining useful life.
Poor	Component or system is significantly aged, flawed, functioning intermittently or unreliably; displays obvious signs of deferred maintenance; shows evidence of previous repair or workmanship not in compliance with commonly accepted standards; has become obsolete; or exhibits an inherent deficiency. The present condition could contribute to or cause the deterioration of contiguous elements or systems. Either full component replacement is needed or repairs are required to restore to good condition, prevent premature failure, and/or prolong useful life.
Failed	Component or system has ceased functioning or performing as intended. Replacement, repair, or other significant corrective action is recommended or required.
Not Applicable	Assigning a condition does not apply or make logical sense, most commonly due to the item in question not being present.

Scope

The standard scope of the Facility Condition Assessment includes the following:

- Visit the Property to evaluate the general condition of the building and site improvements, review available construction documents in order to familiarize ourselves with, and be able to comment on, the in-place construction systems, life safety, mechanical, electrical, and plumbing systems, and the general built environment.
- Identify those components that are exhibiting deferred maintenance issues and provide cost estimates for Immediate Costs and Replacement Reserves based on observed conditions, maintenance history and industry standard useful life estimates. This will include the review of documented capital improvements completed within the last five-year period and work currently contracted for, if applicable.
- Provide a full description of the Property with descriptions of in-place systems and commentary on observed conditions.
- Provide a high-level categorical general statement regarding the subject Property's compliance to Title III of the Americans with Disabilities Act. This will not constitute a full ADA survey, but will help identify exposure to issues and the need for further review.
- Obtain background and historical information about the facility from a building engineer, property manager, maintenance staff, or other knowledgeable source. The preferred methodology is to have the client representative or building occupant complete a Pre-Survey Questionnaire (PSQ) in advance of the site visit. Common alternatives include a verbal interview just prior to or during the walk-through portion of the assessment.
- Review maintenance records and procedures with the in-place maintenance personnel.
- Observe a representative sample of the interior spaces/units, including vacant spaces/units, to gain a clear understanding of the property's overall condition. Other areas to be observed include the exterior of the property, the roofs, interior common areas, and the significant mechanical, electrical and elevator equipment rooms.
- Provide recommendations for additional studies, if required, with related budgetary information.
- Provide an Executive Summary at the beginning of this report, which highlights key findings and includes a Facility Condition Index as a basis for comparing the relative conditions of the buildings within the portfolio.

6. Opinions of Probable Costs

Cost estimates are embedded throughout this report, including the very detailed Replacement Reserves report in the appendix. The cost estimates are predominantly based on construction rehabilitation costs developed by the *RSMMeans data from Gordian*. While the *RSMMeans data from Gordian* is the primary reference source for the Bureau Veritas cost library, secondary and supporting sources include but are not limited to other industry experts work, such as *Marshall & Swift* and *CBRE Whitestone*. For improved accuracy, additional research integrated with Bureau Veritas's historical experience with past costs for similar properties, city cost indexes, and assumptions regarding future economic conditions also come into play when deemed necessary. Invoice or bid documents provided either by the owner or facility construction resources may be reviewed early in the process or for specific projects as warranted.

Opinions of probable costs should only be construed as preliminary, order of magnitude budgets. Actual costs most probably will vary from the consultant's opinions of probable costs depending on such matters as type and design of suggested remedy, quality of materials and installation, manufacturer and type of equipment or system selected, field conditions, whether a physical deficiency is repaired or replaced in whole, phasing or bundling of the work (if applicable), quality of contractor, quality of project management exercised, market conditions, use of subcontractors, and whether competitive pricing is solicited, etc. Certain opinions of probable costs cannot be developed within the scope of this guide without further study. Opinions of probable cost for further study should be included in the FCA.

Methodology

Based upon site observations, research, and judgment, along with referencing Expected Useful Life (EUL) tables from various industry sources, Bureau Veritas opines as to when a system or component will most probably necessitate replacement. Accurate historical replacement records, if provided, are typically the best source of information. Exposure to the elements, initial quality and installation, extent of use, the quality and amount of preventive maintenance exercised, etc., are all factors that impact the effective age of a system or component. As a result, a system or component may have an effective age that is greater or less than its actual chronological age. The Remaining Useful Life (RUL) of a component or system equals the EUL less its *effective age*, whether explicitly or implicitly stated. Projections of Remaining Useful Life (RUL) are based primarily on age and condition with the presumption of continued use and maintenance of the Property similar to the observed and reported past use and maintenance practices, in conjunction with the professional judgment of Bureau Veritas's assessors. Significant changes in occupants and/or usage may affect the service life of some systems or components.

Where quantities could not be or were not derived from an actual construction document take-off or facility walk-through, and/or where systemic costs are more applicable or provide more intrinsic value, budgetary square foot and gross square foot costs are used. Estimated costs are based on professional judgment and the probable or actual extent of the observed defect, inclusive of the cost to design, procure, construct and manage the corrections.

To account for differences in prices between locations, the base costs are modified by geographical location factors to adjust for to market conditions, transportation costs, or other local contributors. When requested by the client, the costs may be further adjusted by several additional factors including; labor rates (prevailing minimum wage), general contractor fees for profit and overhead, and insurance. If desired, costs for design and permits, and a contingency factor, may also be included in the calculations.

Definitions

Immediate Needs

Immediate Needs are line items that require immediate action as a result of: (1) material existing or potential unsafe conditions, (2) failed or imminent failure of mission critical building systems or components, or (3) conditions that, if not addressed, have the potential to result in, or contribute to, critical element or system failure within one year or will most probably result in a significant escalation of its remedial cost.

For database and reporting purposes the line items with RUL=0, and commonly associated with *Safety or Performance/Integrity* Plan Types, are considered Immediate Needs.

Replacement Reserves

Cost line items traditionally called Replacement Reserves (equivalently referred to as Lifecycle/Renewals) are for recurring probable renewals or expenditures, which are not classified as operation or maintenance expenses. The replacement reserves should be budgeted for in advance on an annual basis. Replacement Reserves are reasonably predictable both in terms of frequency and cost. However, Replacement Reserves may also include components or systems that have an indeterminable life but, nonetheless, have a potential for failure within an estimated time period.

Replacement Reserves generally exclude systems or components that are estimated to expire after the reserve term and are not considered material to the structural and mechanical integrity of the subject property. Furthermore, systems and components that are not deemed to have a material effect on the use of the Property are also excluded. Costs that are caused by acts of God, accidents, or other occurrences that are typically covered by insurance, rather than reserved for, are also excluded.

Replacement costs are solicited from ownership/property management, Bureau Veritas's discussions with service companies, manufacturers' representatives, and previous experience in preparing such schedules for other similar facilities. Costs for work performed by the ownership's or property management's maintenance staff are also considered.

Bureau Veritas's reserve methodology involves identification and quantification of those systems or components requiring capital reserve funds within the assessment period. The assessment period is defined as the effective age plus the reserve term. Additional information concerning system or component replacement costs (in today's dollars), typical expected useful lives, and remaining useful lives were estimated so that a funding schedule could be prepared. The Replacement Reserves Schedule presupposes that all required remedial work has been performed or that monies for remediation have been budgeted for items defined as Immediate Needs.

For the purposes of 'bucketizing' the System Expenditure Forecasts in this report, the Replacement Reserves have been subdivided and grouped as follows: Short Term (years 1-3), Near Term (years 4-5), Medium Term (years 6-10), and Long Term (years 11-20).

Key Findings

In an effort to highlight the most significant cost items and not be overwhelmed by the Replacement Reserves report in its totality, a subsection of Key Findings is included within the Executive Summary section of this report. Key Findings typically include repairs or replacements of deficient items within the first five-year window, as well as the most significant high-dollar line items that fall anywhere within the ten-year term. Note that while there is some subjectivity associated with identifying the Key Findings, the Immediate Needs are always included as a subset.

7. Certification

Griffin Structures - City of Laguna Beach FCA (the Client) retained Bureau Veritas to perform this Facility Condition Assessment in connection with its continued operation of Lost Pier Cafe, 31131 CA-1, PCH, Laguna Beach, CA 92651, the "Property". It is our understanding that the primary interest of the Client is to locate and evaluate materials and building system defects that might significantly affect the value of the property and to determine if the present Property has conditions that will have a significant impact on its continued operations.

The conclusions and recommendations presented in this report are based on the brief review of the plans and records made available to our Project Manager during the site visit, interviews of available property management personnel and maintenance contractors familiar with the Property, appropriate inquiry of municipal authorities, our Project Manager's walk-through observations during the site visit, and our experience with similar properties.

No testing, exploratory probing, dismantling or operating of equipment or in-depth studies were performed unless specifically required under the *Purpose and Scope* section of this report. This assessment did not include engineering calculations to determine the adequacy of the Property's original design or existing systems. Although walk-through observations were performed, not all areas may have been observed (see Section 1 for specific details). There may be defects in the Property, which were in areas not observed or readily accessible, may not have been visible, or were not disclosed by management personnel when questioned. The report describes property conditions at the time that the observations and research were conducted.

This report has been prepared for and is exclusively for the use and benefit of the Client identified on the cover page of this report. The purpose for which this report shall be used shall be limited to the use as stated in the contract between the client and Bureau Veritas.

This report, or any of the information contained therein, is not for the use or benefit of, nor may it be relied upon by any other person or entity, for any purpose without the advance written consent of Bureau Veritas. Any reuse or distribution without such consent shall be at the client's or recipient's sole risk, without liability to Bureau Veritas.

Prepared by: Bradley Fleming
Project Assessor

Reviewed by:



Michael Chaney,
Program Manager
800.733.0660 ext. 7297980
michael.chaney@bureauveritas.com

8. Appendices

- Appendix A: Site and Floor Plan(s)
- Appendix B: Pre-Survey Questionnaire(s)
- Appendix C: Accessibility Review and Photos
- Appendix D: Component Condition Report
- Appendix E: Replacement Reserves
- Appendix F: Equipment Inventory List





Appendix A:

Site and Floor Plan(s)

Site Plan



 BUREAU VERITAS	Project Number	Project Name	 N
	164043.24R000-009.354	Lost Pier Cafe Griffin Structures	
	Source	On-Site Date	
	Google	June 10, 2024	

Appendix B: Pre-Survey Questionnaire(s)

BV FACILITY CONDITION ASSESSMENT: PRE-SURVEY QUESTIONNAIRE

Building / Facility Name: Lost Pier Restaurant

Name of person completing form: Kristen

Title / Association w/ property: Manager

Length of time associated w/ property: _____

Date Completed: 6/10/2024

Phone Number: _____

Method of Completion: DURING - verbally completed during assessment

Directions: Please answer all questions to the best of your knowledge and in good faith. Please provide additional details in the Comments column, or backup documentation for any **Yes** responses.


Data Overview		Response		
1	Year(s) constructed	Constructed 2008	Renovated	Restaurant started lease in 2018
2	Building size in SF	1,700	SF	
3	Major Renovation/Rehabilitation		Year	Additional Detail
		Facade		
		Roof		
		Interiors		
		HVAC		
		Electrical		
		Site Pavement		
		Accessibility		
4	List other significant capital improvements (focus on recent years; provide approximate date).			
5	List any major capital expenditures planned/requested for the next few years. Have they been budgeted?			
6	Describe any on-going extremely problematic, historically chronic, or immediate facility needs.	Poor storm drainage Ongoing plumbing issues causing foul smell		

Mark the column corresponding to the appropriate response. Please provide additional details in the Comments column, or backup documentation for any **Yes** responses. (**NA** indicates "Not Applicable", **Unk** indicates "Unknown")

Question		Response				Comments
		Yes	No	Unk	NA	
7	Are there any problems with foundations or structures, like excessive settlement?		X			
8	Are there any wall, window, basement or roof leaks?		X			
9	Has any part of the facility ever contained visible suspect mold growth, or have there been any indoor air quality complaints?		X			
10	Are your elevators unreliable, with frequent service calls?				X	
11	Are there any plumbing leaks, water pressure, or clogging/backup issues?	X				
12	Have there been any leaks or pressure problems with natural gas, HVAC piping, or steam service?		X			
13	Are any areas of the facility inadequately heated, cooled or ventilated? Poorly insulated areas?		X			
14	Is the electrical service outdated, undersized, or problematic?		X			
15	Are there any problems or inadequacies with exterior lighting?		X			
16	Is site/parking drainage inadequate, with excessive ponding or other problems?	X				
17	Are there any other unresolved construction defects or significant issues/hazards at the property that have not yet been identified above?		X			
18	ADA: Has an accessibility study been previously performed? If so, when?		X			
19	ADA: Have any ADA improvements been made to the property since original construction? Describe.		X			
20	ADA: Has building management reported any accessibility-based complaints or litigation?		X			
21	Are any areas of the property leased to outside occupants?	X				



Signature of Assessor



Signature of POC

Appendix C: Accessibility Review and Photos

Visual Survey - 2010 ADA Standards for Accessible Design

Property Name: Lost Pier Restaurant

BV Project Number: 164043.24R000-009.354

Facility History & Interview					
Question		Yes	No	Unk	Comments
1	Has an accessibility study been previously performed? If so, when?		X		
2	Have any ADA improvements been made to the property since original construction? Describe.		X		
3	Has building management reported any accessibility-based complaints or litigation?		X		

Lost Pier Restaurant: Accessibility Issues				
Category	Major Issues (ADA study recommended)	Moderate Issues (ADA study recommended)	Minor Issues	None*
Parking				X
Exterior Accessible Route				X
Building Entrances	NA			
Interior Accessible Route	NA			
Elevators	NA			
Public Restrooms				X
Kitchens/Kitchenettes	NA			
Playgrounds & Swimming Pools	NA			
Other	NA			

**be cognizant that if the "None" box is checked that does not guarantee full compliance; this study is limited in nature*

Lost Pier Restaurant: Photographic Overview



OVERVIEW OF ACCESSIBLE PARKING AREA



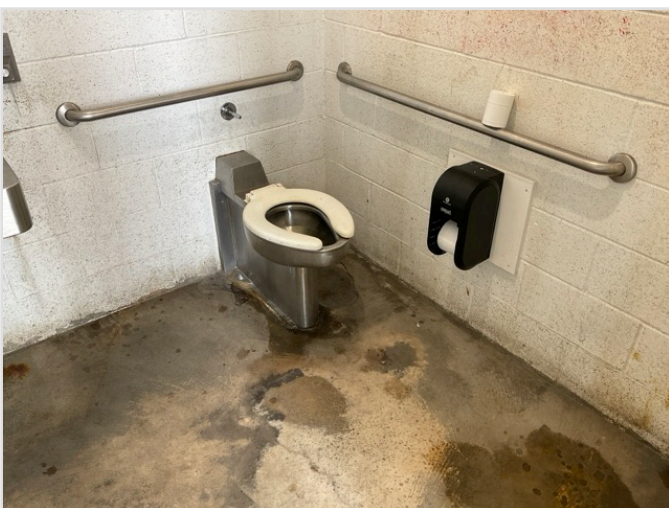
CLOSE-UP OF STALL



ACCESSIBLE PATH



ACCESSIBLE PATH



TOILET STALL OVERVIEW



SINK, FAUCET HANDLES AND ACCESSORIES

Appendix D:

Component Condition Report

Component Condition Report | Lost Pier Cafe / Lost Pier Cafe

UF L3 Code	Location	Condition	Asset/Component/Repair	Quantity	RUL	ID
Facade						
B2010	Building Exterior	Poor	Exterior Walls, any painted surface, 1-2 Story Building, Prep & Paint	2,000 SF	0	7701877
B2010	Building Exterior	Good	Exterior Walls, Stone	1,000 SF	34	7701878
B2020	Building exterior	Fair	Screens & Shutters, Rolling Security Shutter, 55 to 100 SF	3	5	7701894
B2020	Building Exterior	Fair	Window, Aluminum Double-Glazed, 16-25 SF	2	14	7701921
B2020	Building Exterior	Fair	Window, Vinyl-Clad Double-Glazed, up to 15 SF	4	14	7701870
B2050	Building Exterior	Fair	Exterior Door, Steel, Standard	14	24	7701908
B2070	Building Exterior	Poor	Louvers, Aluminum	17	0	7701914
Roofing						
B3010	Roof	Fair	Roofing, Modified Bitumen	200 SF	5	7701880
B3010	Roof	Good	Roofing, Clay/Concrete Tile	2,000 SF	34	7701916
B3020	Roof	Fair	Roof Appurtenances, Roof Access Ladder, Steel	15 LF	24	7701885
B3060	Roof	Fair	Roof Hatch, Metal	1	14	7701864
Interiors						
C1030	Throughout building	Poor	Interior Door, Wood, Solid-Core	2	0	7701879
C1030	Throughout building	Poor	Door Hardware, Office, per Door	2	0	7701904
C2010	Throughout building	Fair	Wall Finishes, Laminated Paneling (FRP)	3,400 SF	14	7701926
C2030	Throughout building	Good	Flooring, Quarry Tile	1,400 SF	34	7701898
C2030	Throughout building	Fair	Flooring, any surface, w/ Paint or Sealant, Prep & Paint	300 SF	3	7701895
C2050	Throughout building	Fair	Ceiling Finishes, any flat surface, Prep & Paint	1,700 SF	4	7701923
Plumbing						
D2010	Throughout building	Poor	Plumbing System, Supply & Sanitary, Medium Density (excludes fixtures)	1,700 SF	0	7701875
D2010	Restrooms	Fair	Sink/Lavatory, Wall-Hung, Enameled Steel	4	14	7701859
D2010	Roof	Fair	Water Heater, Electric, Commercial (12 kW)	1	14	7701905
D2010	Restrooms	Fair	Toilet, Commercial Water Closet	1	14	7701896
D2010	Throughout building	Fair	Drinking Fountain, Wall-Mounted, Single-Level	1	3	7701887
D2010	Restrooms	Fair	Sink/Lavatory, Wall-Hung, Vitreous China	1	14	7701918
D2010	Utility closet	Fair	Sink/Lavatory, Service Sink, Floor	2	19	7701858
D2010	Restrooms	Fair	Toilet, Commercial Water Closet	10	14	7701881
HVAC						
D3030	Building exterior	Good	Split System Ductless, Single Zone	1	14	7701865
D3050	Throughout building	Fair	HVAC System, Ductwork, Medium Density	1,700 SF	14	7701890
D3060	Kitchen	Fair	Supplemental Components, Air Curtain, 5' Wide Non-Heated	1	5	7701876
D3060	Roof	Fair	Exhaust Fan, Roof or Wall-Mounted, 24" Damper	1	14	7701892

Component Condition Report | Lost Pier Cafe / Lost Pier Cafe

UF L3 Code	Location	Condition	Asset/Component/Repair	Quantity	RUL	ID
D3060	Kitchen	Fair	Supplemental Components, Air Curtain, 5' Wide Non-Heated	1	5	7701861
Fire Protection						
D4010	Kitchen	Fair	Fire Suppression System, Commercial Kitchen, per LF of Hood	10 LF	4	7701897
Electrical						
D5020	Kitchen	Fair	Distribution Panel, 120/208 V	1	14	7701903
D5030	Throughout building	Fair	Electrical System, Wiring & Switches, Average or Low Density/Complexity	1,700 SF	24	7701909
D5040	Throughout building	Fair	Interior Lighting System, Full Upgrade, Medium Density & Standard Fixtures	1,700 SF	6	7701919
D5040	Building exterior	Fair	Exterior Fixture w/ Lamp, any type, w/ LED Replacement	13	5	7701868
Fire Alarm & Electronic Systems						
D7030	Throughout building	Fair	Security/Surveillance System, Full System Upgrade, Average Density	1,700 SF	3	7701886
Equipment & Furnishings						
E1030	Kitchen	Good	Foodservice Equipment, Refrigerator, 1-Door Reach-In	1	13	7701860
E1030	Kitchen	Fair	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	9	7701872
E1030	Kitchen	Fair	Foodservice Equipment, Food Warmer, Tabletop Drawers (Set of 4)	1	3	7701857
E1030	Kitchen	Good	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	13	7701925
E1030	Kitchen	Fair	Foodservice Equipment, Range/Oven, 6-Burner	1	3	7701899
E1030	Kitchen	Fair	Foodservice Equipment, Icemaker, Freestanding	1	3	7701913
E1030	Kitchen	Fair	Foodservice Equipment, Deep Fryer	1	3	7701863
E1030	Kitchen	Fair	Foodservice Equipment, Griddle	1	3	7701917
E1030	Kitchen	Fair	Foodservice Equipment, Conveyor Toaster	1	5	7701893
E1030	Kitchen	Fair	Foodservice Equipment, Dairy Cooler/Wells	1	3	7701912
E1030	Kitchen	Fair	Foodservice Equipment, Fountain Drink Dispenser	1	4	7701867
E1030	Kitchen	Fair	Foodservice Equipment, Dairy Cooler/Wells	1	3	7701862
E1030	Kitchen	Fair	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	9	7701910
E1030	Kitchen	Poor	Foodservice Equipment, Exhaust Hood, 8 to 10 LF	1	0	7701884
E1030	Kitchen	Good	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	12	7701873
E1030	Kitchen	Good	Foodservice Equipment, Refrigerator, 2-Door Reach-In	1	10	7701906
E1030	Kitchen	Fair	Sink/Lavatory, Commercial Kitchen, 3-Bowl	1	14	7701911
E1030	Kitchen	Good	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	13	7701907
E1030	Kitchen	Fair	Sink/Lavatory, Commercial Kitchen, 1-Bowl	2	14	7701902
E1030	Kitchen	Fair	Foodservice Equipment, Draft Beer System, Air-Cooled	1	5	7701920
E1030	Kitchen	Fair	Foodservice Equipment, Deep Fryer	1	3	7701891
E1030	Kitchen	Fair	Foodservice Equipment, Refrigerator, Undercounter 2-Door	1	9	7701869

Component Condition Report | Lost Pier Cafe / Site

UF L3 Code	Location	Condition	Asset/Component/Repair	Quantity	RUL	ID
Facade						
B2080	Site	Fair	Awning, Metal, per SF of awning	150 SF	24	7701901
Pedestrian Plazas & Walkways						
G2020	Site	Fair	Parking Lots, Pavement, Asphalt, Seal & Stripe	83,000 SF	2	7701889
G2020	Site	Fair	Parking Lots, Pavement, Asphalt, Mill & Overlay	83,000 SF	9	7701882
Sitework						
G2060	Site	Fair	Trash Receptacle, Medium-Duty Metal or Precast	3	4	7701900
G2060	Site	Fair	Fences & Gates, Fence, Chain Link 6'	80 LF	24	7701874
G2060	Site	Fair	Flagpole, Metal	1	14	7701922
G2060	Site	Fair	Trash Receptacle, Heavy-Duty Fixed Concrete	4	9	7701924
G2060	Site	Fair	Picnic Table, Wood/Composite/Fiberglass	12	8	7701883
G2060	Site	Fair	Dumpster Enclosure, Masonry (CMU) Walls, 8' High (per LF), Replace/Install	30 LF	24	7701915
G2060	Site	Good	Dumpster Pad, Concrete, Replace/Install	150 SF	34	7701871
Follow-up Studies						
P2030	Site	Poor	Engineering Study, Civil, Site Drainage, Evaluate/Report	1	0	7701888

Appendix E:

Replacement Reserves

Replacement Reserves Report



8/13/2024

Uniformat CodeID	Cost Description	Lifespan (EUL)	EA	RUL	Quantity	Unit	Unit Cost	w/ Markup	*Subtotal	2024	2025	2026	2027	2028	2029	2030	2031	2032	2033	2034	2035	2036	2037	2038	2039	2040	2041	2042	2043	2044	Deficiency Repair Estimate					
E1030	7701872 Foodservice Equipment, Refrigerator, Undercounter 2-Door, Replace	15	6	9	1	EA	\$1,700.00	\$10,526.40	\$10,526										\$10,526													\$10,526				
E1030	7701906 Foodservice Equipment, Refrigerator, 2-Door Reach-In, Replace	15	5	10	1	EA	\$4,600.00	\$28,483.20	\$28,483											\$28,483												\$28,483				
E1030	7701873 Foodservice Equipment, Refrigerator, Undercounter 2-Door, Replace	15	3	12	1	EA	\$1,700.00	\$10,526.40	\$10,526												\$10,526											\$10,526				
E1030	7701907 Foodservice Equipment, Refrigerator, Undercounter 2-Door, Replace	15	2	13	1	EA	\$1,700.00	\$10,526.40	\$10,526													\$10,526										\$10,526				
E1030	7701925 Foodservice Equipment, Refrigerator, Undercounter 2-Door, Replace	15	2	13	1	EA	\$1,700.00	\$10,526.40	\$10,526														\$10,526									\$10,526				
E1030	7701860 Foodservice Equipment, Refrigerator, 1-Door Reach-In, Replace	15	2	13	1	EA	\$2,700.00	\$16,718.40	\$16,718														\$16,718									\$16,718				
E1030	7701902 Sink/Lavatory, Commercial Kitchen, 1-Bowl, Replace	30	16	14	2	EA	\$1,600.00	\$9,907.20	\$19,814															\$19,814								\$19,814				
E1030	7701911 Sink/Lavatory, Commercial Kitchen, 3-Bowl, Replace	30	16	14	1	EA	\$2,500.00	\$15,480.00	\$15,480															\$15,480								\$15,480				
Totals, Unescalated										\$295,916	\$0	\$0	\$319,817	\$59,753	\$152,942	\$47,369	\$0	\$0	\$31,579	\$65,635	\$0	\$10,526	\$40,558	\$739,325	\$53,870	\$0	\$0	\$317,030	\$23,839	\$37,152			\$2,195,312			
Totals, Escalated (5.0% inflation, compounded annually)										\$295,916	\$0	\$0	\$370,228	\$72,630	\$195,198	\$63,479	\$0	\$0	\$48,990	\$106,913	\$0	\$18,904	\$76,477	\$1,463,813	\$111,993	\$0	\$0	\$762,971	\$60,240	\$98,575						\$3,746,326

Lost Pier Cafe / Site

Uniformat CodeID	Cost Description	Lifespan (EUL)	EA	RUL	Quantity	Unit	Unit Cost	w/ Markup	*Subtotal	2024	2025	2026	2027	2028	2029	2030	2031	2032	2033	2034	2035	2036	2037	2038	2039	2040	2041	2042	2043	2044	Deficiency Repair Estimate				
G2020	7701889 Parking Lots, Pavement, Asphalt, Seal & Stripe	5	3	2	83000	SF	\$0.45	\$2.79	\$231,271			\$231,271					\$231,271					\$231,271					\$231,271					\$925,085			
G2020	7701882 Parking Lots, Pavement, Asphalt, Mill & Overlay	25	16	9	83000	SF	\$3.50	\$21.67	\$1,798,776									\$1,798,776														\$1,798,776			
G2060	7701900 Trash Receptacle, Medium-Duty Metal or Precast, Replace	20	16	4	3	EA	\$700.00	\$4,334.40	\$13,003				\$13,003																			\$13,003			
G2060	7701883 Picnic Table, Wood/Composite/Fiberglass, Replace	20	12	8	12	EA	\$600.00	\$3,715.20	\$44,582								\$44,582															\$44,582			
G2060	7701924 Trash Receptacle, Heavy-Duty Fixed Concrete, Replace	25	16	9	4	EA	\$1,400.00	\$8,668.80	\$34,675									\$34,675														\$34,675			
G2060	7701922 Flagpole, Metal, Replace	30	16	14	1	EA	\$2,500.00	\$15,480.00	\$15,480													\$15,480										\$15,480			
P2030	7701888 Engineering Study, Civil, Site Drainage, Evaluate/Report	0	0	0	1	EA	\$7,000.00	\$43,344.00	\$43,344	\$43,344																						\$43,344			
Totals, Unescalated										\$43,344	\$0	\$231,271	\$0	\$13,003	\$0	\$0	\$231,271	\$44,582	\$1,833,451	\$0	\$0	\$231,271	\$0	\$15,480	\$0	\$0	\$231,271	\$0	\$0	\$0			\$2,874,946		
Totals, Escalated (5.0% inflation, compounded annually)										\$43,344	\$0	\$254,976	\$0	\$15,805	\$0	\$0	\$325,422	\$65,869	\$2,844,285	\$0	\$0	\$415,330	\$0	\$30,649	\$0	\$0	\$530,078	\$0	\$0	\$0					\$4,525,758

Appendix F: Equipment Inventory List

D20 Plumbing													
Index	ID	UFCode	Component Description	Attributes	Capacity	Building	Location Detail	Manufacturer	Model	Serial	Dataplate Yr	Barcode	Qty
1	7701905	D2010	Water Heater	Electric, Commercial (12 kW)	50 GAL	Lost Pier Cafe / Lost Pier Cafe	Roof	Rheem	ES50-15-G-1	DX0718 A081803516	2018		1
D30 HVAC													
Index	ID	UFCode	Component Description	Attributes	Capacity	Building	Location Detail	Manufacturer	Model	Serial	Dataplate Yr	Barcode	Qty
1	7701865	D3030	Split System Ductless	Single Zone	1 TON	Lost Pier Cafe / Lost Pier Cafe	Building exterior	MRCOOL	DIY-12-HP-C-115C25	SA33108	2023		1
2	7701892	D3060	Exhaust Fan	Roof or Wall-Mounted, 24" Damper	3600 CFM	Lost Pier Cafe / Lost Pier Cafe	Roof	Cook	195 VCRH 195VCRHB	138SH7 1969-00/000670	2018		1
3	7701876	D3060	Supplemental Components	Air Curtain, 5' Wide Non-Heated		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Mars	STD236-1UA-0B	1088716S	2008		1
4	7701861	D3060	Supplemental Components	Air Curtain, 5' Wide Non-Heated		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Mars	Illegible	Illegible	2008		1
D40 Fire Protection													
Index	ID	UFCode	Component Description	Attributes	Capacity	Building	Location Detail	Manufacturer	Model	Serial	Dataplate Yr	Barcode	Qty
1	7701897	D4010	Fire Suppression System	Commercial Kitchen, per LF of Hood		Lost Pier Cafe / Lost Pier Cafe	Kitchen				2008		10
D50 Electrical													
Index	ID	UFCode	Component Description	Attributes	Capacity	Building	Location Detail	Manufacturer	Model	Serial	Dataplate Yr	Barcode	Qty
1	7701903	D5020	Distribution Panel	120/208 V	200 AMP	Lost Pier Cafe / Lost Pier Cafe	Kitchen	Murray Electrical Products	No dataplate	No dataplate	2008		1
E10 Equipment													
Index	ID	UFCode	Component Description	Attributes	Capacity	Building	Location Detail	Manufacturer	Model	Serial	Dataplate Yr	Barcode	Qty
1	7701893	E1030	Foodservice Equipment	Conveyor Toaster		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Vulcan	No dataplate	No dataplate	2008		1
2	7701912	E1030	Foodservice Equipment	Dairy Cooler/Wells		Lost Pier Cafe / Lost Pier Cafe	Kitchen	No dataplate	No dataplate	No dataplate	2008		1
3	7701862	E1030	Foodservice Equipment	Dairy Cooler/Wells		Lost Pier Cafe / Lost Pier Cafe	Kitchen	No dataplate	No dataplate	No dataplate	2008		1
4	7701863	E1030	Foodservice Equipment	Deep Fryer		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Dean	No dataplate	No dataplate	2008		1
5	7701891	E1030	Foodservice Equipment	Deep Fryer		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Dean	No dataplate	No dataplate	2008		1
6	7701920	E1030	Foodservice Equipment	Draft Beer System, Air-Cooled		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Beverage-Air Corporation	BM 23-S-31	11606607			1
7	7701884	E1030	Foodservice Equipment	Exhaust Hood, 8 to 10 LF	10 LF	Lost Pier Cafe / Lost Pier Cafe	Kitchen	Cook	120 KSP 120KSP-B	138S960084-02/0033201	2008		1
8	7701857	E1030	Foodservice Equipment	Food Warmer, Tabletop Drawers (Set of 4)		Lost Pier Cafe / Lost Pier Cafe	Kitchen	No dataplate	No dataplate	No dataplate	2008		1
9	7701867	E1030	Foodservice Equipment	Fountain Drink Dispenser		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Manitowoc	16-1321	No dataplate	2013		1
10	7701917	E1030	Foodservice Equipment	Griddle		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Vulcan	No dataplate	No dataplate	2008		1
11	7701913	E1030	Foodservice Equipment	Icemaker, Freestanding		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Manitowoc	Inaccessible	Inaccessible	2008		1
12	7701899	E1030	Foodservice Equipment	Range/Oven, 6-Burner		Lost Pier Cafe / Lost Pier Cafe	Kitchen	Vulcan	No dataplate	No dataplate	2008		1
13	7701860	E1030	Foodservice Equipment	Refrigerator, 1-Door Reach-In		Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	T-23-HC	10386771	2022		1
14	7701906	E1030	Foodservice Equipment	Refrigerator, 2-Door Reach-In		Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	T-49-HC	9649324	2019		1
15	7701872	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door		Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TUC 48 HC	9447224	2018		1

16	7701925	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door	Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TUC 48 HC	10408613	2022	1
17	7701910	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door	Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TWT-48-HC	9410771	2018	1
18	7701873	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door	Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TUC 48 HC	10236874	2021	1
19	7701907	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door	Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TUC 72 HC	10462496	2022	1
20	7701869	E1030	Foodservice Equipment	Refrigerator, Undercounter 2-Door	Lost Pier Cafe / Lost Pier Cafe	Kitchen	True Manufacturing Co	TWT-48-HC	9410765	2018	1
21	7701902	E1030	Sink/Lavatory	Commercial Kitchen, 1-Bowl	Lost Pier Cafe / Lost Pier Cafe	Kitchen				2008	2
22	7701911	E1030	Sink/Lavatory	Commercial Kitchen, 3-Bowl	Lost Pier Cafe / Lost Pier Cafe	Kitchen				2008	1