RE:

The Dude’s Brewing Company

395 Santa Monica Pl. Ste. 304

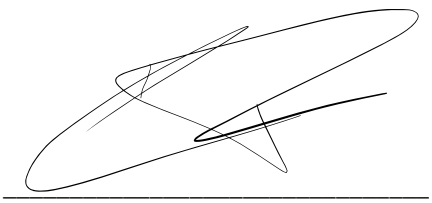
Santa Monica, CA 90401

The undersigned contractor has inspected the walk-in cooler at the above-described project which, as to layout, size and type of materials, has been constructed and is substantially completed in accordance with NSF standards.

The walk-in refrigerator has two well-fitted doors, opens into the kitchen area of the food facility, and was constructed flush with the floor; coved base was provided at the intersection of floors and walls at a 4” height; all panels and joints are flashed or sealed to walls and/or ceiling with approved sealant as needed to prevent rodent and vermin harborage; non-corrodible shelving was used with a height at least six (6) inches above the floor; wall and ceiling panels are certified or classified for sanitation to applicable NSF/ANSI standards.

The walk-in refrigerator was designed with the proper refrigeration load requirements based upon the panel construction, draft system load, and heat transfer through the insulated walls. Wall panels are 5” in thickness and are rated at an R value of 40.

The draft system was constructed with all stainless steel liquid contact and approved polyolefin and vinyl tubing. These products are certified under NSF 51 for food equipment and NSF 61 for drinking water systems. The barrel head used at the bar wall is coated with an FDA approved epoxy for sanitation purposes.



Cameron Davis

Owner and Founder | Draft Beer Intelligence

cameron@draftbeerintel.com | (951) 201-9055

TESTING AND CERTIFICATIONS

KPS GLOBAL®

State Licensed Contractor

This license is not required in all states (29 do not require state building contractor licenses).

Alaska
California
Delaware
Florida
Georgia
Louisiana
Mississippi
Nevada
New Mexico
North Dakota
Oregon
South Carolina
Tennessee
Utah
Virginia
Washington
West Virginia

State Certified Manufacturer of Modular/Component Structures

This certification is required to obtain and apply State Labels to preassembled Environmental Enclosures prior to shipping into the state

Alabama
Arizona
California
Colorado
Connecticut
Georgia
Iowa
Kentucky
Louisiana
Maryland
Massachusetts
Minnesota
Missouri
New hampshire
New Jersey
North Dakota
Rhode Island
South Carolina
Tennessee
Virginia
Washington

Code Compliance Testing

The International Building Code required this testing be done by a nationally recognized third party testing agency. This testing is not acceptable if conducted by the manufacturer or the foam insulation supplier

ASTM C-272 - Water absorption
ASTM C-273 - Shear Strength
ASTM C-393 - Flexural Strength
ASTM C-518 - Thermal Transmission
ASTM D-635 - Horizontal Burning
ASTM D-1621 - Compressive Properties
ASTM D-1622 - Density
ASTM D-1623 - Tensile Strength
ASTM D-2126 - Dimensional Stability
ASTM D-2294 - Adhesion
ASTM D-2856 - Open Cell Content
ASTM E-72 - Compressive Load, Transverse Load and Racking Load
ASTM E-90 - Acoustic Performance
ASTM E-331- Water penetration of exterior walls
ASTM E-661- Concentrated and Impact Loads

Flammability

ASTM E-84, ANSI 2.5, NFPA 255, UBC 42-1 – Surface Burning Characteristics-Core
ASTM D-1929 - Ignition Properties Required by Chapter 26 of the IBC for plastic insulation in sprinklered buildings
ASTM E-108 - Fire test of roof panels
FM 4880 - Fire Rating of Insulated Wall & Ceiling Panels - Room
UL 723 - Surfaced Burning Characteristics-Finished panels specified by Food Consultants
UL1715 - Fire Rating of Insulated Wall & Ceiling Panels - Room
CAN/ULC S-102 - Surface Burning Characteristics – Core and Finished Panel
CAN/ULC S-127 - Corner Wall Flammability
CAN/ULC S-138 - Fire Growth and Damageability – Room Required to sell product in Canada
NFPA 286 - Fire Contribution – allows panels without sprinklers and without Thermal Barriers

Engineering Services

Registered with the Texas Board of Professional Engineers to offer and preform Engineering Services in the State of Texas

LISTINGS AND LABELS

Sanitation

National Sanitation Foundation (NSF)

Standard 7 Required by many Health Departments and specified by Food Consultants

US Department of Agriculture (USDA) Acceptance

Required for meat and poultry processing facilities

Canadian Food Inspection Agency (CFIA) Acceptance

Required for meat and poultry processing facilities in Canada

Electrical

ETL/UL 471- UL Standard for Safety-Refrigerators/Freezers

CSA C22.2 – CAN/CSA Refrigeration Equipment Required for all prewired electrical in Canada

Approvals

Miami-Dade County - Florida Building Code – Hurricane Winds

Required for outdoor installation in Florida

City of Los Angeles - Municipal Building Code – Seismic Forces

Required for indoor & outdoor installation in Los Angeles

City of Houston - Houston Building Code- Fire and Structural

Required for indoor & outdoor installation in Houston

City of New York - Material & Equipment Acceptance – Toxicity

Required for indoor & outdoor installation in New York City

State of California - Licensed Thermal Insulation Manufacturer

Required to sell product in California

State of Oregon - Prefabricated Structures

Required to sell product in Oregon

State of Wisconsin - Material Approval

Required to sell product in Wisconsin

KASON®

Serving You Since 1926

RUBBA SEAL

Silicone Adhesive Sealant

Kason's **Rubba Seal** is a reliable and versatile sealant for use in the food service industry or any job that requires silicone adhesive. It's 100% acetoxy-based formula is RU and NSF certified so it can be used safely in environments managing food.

When applied, Rubba Seal stays in place until it dries, providing a strong and flexible bond. It's resistant to water and moisture to help control wet and dry settings and can endure extreme temperatures, from as low as -80°F to as high as 500°F with our special hi-temp formula.

Air-cures fast: Tack-free in 20 minutes and dry overnight.

Can be used for standard and high tempuratures.

Forms a waterproof seal to keep moisture in and out.

Nozzle is removable for easy cleaning and reuse after tube is opened.

Solid 10 oz. cylinder fits all caulking guns; flexible 3 oz. tube available for small jobs.

Doesn't sag when applied and won't peel when dry.

NSF

57 Amlajack Blvd Newnan, GA 30265 WWW.KASONIND.COM 1-800-93-KASON

KASON® Serving You Since 1926

RUBBA SEAL
Silicone Adhesive Sealant

PROPERTIES

Skin Time	12 Minutes
Tack Free	Time 20 Minutes
Cure Rate	1/4 " Bead / 24 Hours
VOC	30g/L (2.97% by Wt)
Elongation @ Break	550 %
Hardness (shore A)-	20 +/- 5
Movement	+/- 25%
Peel Strength	19 psi
Bond Durability on Glass/Vinyl/Aluminum	25%
Tensile Strength	75 psi
Staining	None
UV Resistance	Excellent
Application Temperature	-31 deg. F to 149 deg. F
Temperature Resistance	-76 deg. F to 450 deg. F (500 deg. F for Short Intervals)

SURFACE PREPARATIONS
The substrate must be clean, dry, frost free, sound and free of any oils, greases or incompatible sealers, paints or coatings that may interfere with adhesion. Do not apply if surface is damp or contaminated. It is recommended to test all substrates prior to applications.

DIRECTIONS
For best results, prepare clean surface. Cut nozzle to desired bead size. Apply with caulking gun, forcing sealant onto the substrate, then tool if needed. Clean excess material with mineral spirits or similar solvent.

STORAGE
Material is to be stored under controlled dry environment (below 75° F). Use within 18 months from date of manufacture. For best results, keep material in tightly closed containers when not in use.

NSF listed STD 051 for Food Zone use. All Foods. Authorized by USDA for use in Federally inspected meat and poultry plants. When cured and washed, sealant meets requirements of FDA regulation No. 21 CFR177.2600. Meets the following: U.S. FED. TTS-00230C, TTS-001543A, ASTM C920-79 and Canadian CGSB-19-GP-9MA Type 1. UL Recognized, file No. E175317.

57 Amlajack Blvd Newnan, GA 30265 WWW.KASONIND.COM 1-800-93-KASON

versatile
building products

714-829-2600
Fax 714-829-2604
245 Carl Karcher Way
Anaheim, CA 92801 USA
www.garagecoatings.com

Date: April 2, 2015
To: All Interested Parties
From: Thomas Choe
Chemist
Versatile Building Products

Subject: VBP materials compliant to U.S. Department of Health – FDA 2013 Food Code

This letter is to certify that either broadcast aggregate or solid-color top-coated with 4001, 4010, 4100, 4195, 4800, 5073, 5100, 5108, 5197, 5205, 5325, 5340, 5350, and 5400, when applied per VBP written application guidelines for each, meet all known FDA coating requirements for floor, wall, ceiling, and food preparation services as outlined in:

U.S. Department of Health and Human Services, Public Health Services
Food and Drug Administration 2013 Food Code
Chapter 6: Physical Facilities
Part 6-1: Materials for Construction and Repair
Subpart 6-101: Indoor Areas
Paragraph 6-101.11: Surface Characteristics
Part 6-2: Design, Construction, and Installation
Subpart 6-201: Cleanability
Paragraph 6-201.11: Floors, Walls, and Ceilings

VBP further certifies that these cured coatings contain neither heavy metals nor toxic levels of known materials.
Please feel free to call with any questions or comments you have.

Cordially,

Thomas Choe

POLYMER COMPOSITES, INC.
1871 South Lake Place Ontario, CA 91761
877403 8008
www.polymercompositesinc.com

MAX CLR A/B and MAX CLEAR A/B
Technical Data Sheet For Food Contact Application

DESCRIPTION

MAX CLR A/B is a two-part, epoxy-based resin system specially formulated to provide a crystal clear coating that demonstrates excellent durability, adhesion, and toughness to a variety of substrates. Its moderate setup time and low viscosity make MAX CLR A/B an ideal specialty purpose coating, adhesive and impregnating resin for composites.

It is highly resistant to amine-blushing making MAX CLR A/B an excellent choice as a sanitary sealant or coating for wood countertops, tabletop, and other surfaces requiring impermeability or as a clear decorative coating purposes.

MAX CLR A/B is suitable for use as a barrier coating and adhesive for direct food contact applications. MAX CLR A/B complies to Title 21 CFR 175.105 and CFR 175.300 mandates for direct and indirect resinous adhesive and coating for food contact.

MAX CLR A/B bonds well to a variety of substrates such as composite materials, concrete and ceramic products, plastics, wood, glass, steel, aluminum and most soft metals.

MAX CLR A/B is 100% solids and does not contain Ozone Depleting Chemicals (ODC), nonreactive plasticizers or solvent fillers. MAX CLR A/B performs well in a wide range of service temperature. It demonstrates low exothermic reaction and low shrinkage during and after cure, yielding excellent dimensional stability, crucial for casting applications.

MAX CLR A/B cures to a tough, resilient and chemical resistant t hermetic barrier, capable of curing in high humidity and low temperature.

PHYSICAL PROPERTIES

Density	1.10 G/CC
Foam and Color	Clear Liquid
Viscosity	800 – 1,200 cPs @ 25ºC Mixed
Mix Ratio	50 Parts “B” to 100 Parts “A” By Weight
Working Time	45 – 50 Minutes @ 25ºC (100 gram mass)
Peak Exotherm	70ºC (100 gram mass)
Handle Time	5.5 Hours
Full Cure Time	36 Hrs. Minimum @ 25ºC

MECHANICAL PROPERTIES

Hardness	72 ± 5 Shore D @25°C
Tee-Peel Strength	5.7 Lbs. Per Inch Width @25°C
Tensile Shear Strength	1,300 psi @ 25ºC
	800 psi @ -80ºC
	550 psi @ 100ºC
Elongation	9.0% @ 25ºC
Compressive Strength	2,100 to 2,500 psi @25°C
Heat Distortion Temp.	80ºC

ELECTRICAL AND THERMAL CONDUCTIVITY PROPERTIES

Volume Resistivity	4.7 X 10^{13} Ohms-Cm
Dielectric Strength	510 Volts/Mil 60 Cycles
Dielectric Constant	4.0 (10 kHz)
Dissipation Factor	0.014 (10 kHz)
Thermal Conductivity (Unfilled)40°- 45°C	0.25 W/mK

POLYMER COMPOSITES, INC.
1871 South Lake Place Ontario, CA 91761
877403 8008
www.polymercompositesinc.com

CHEMICAL RESISTANCE PERFORMANCE

FULL IMMERSION at 22°C
MEASURED PERCENT CHANGE IN WEIGHT
Specimen Cure - 7 days @ 25ºC plus 1 hours at 100ºC
Specimen Size - 1 Cubic Inch
Percent Change In Weight

REAGENT	3 days	28 days
Deionized Water	0.09%	0.10%
Sea Water	0.11%	0.28%
100% Methanol	7.93% Destroyed	-2.41% Destroyed
80% Ethanol	3.98%	4.28%
Toluene	0.40%	2.86%
Xylene	0.14%	0.25%
Butyl Cellosolve	6.63%	5.31%
MEK	2.7%	Destroyed
10% Lactic Acid	0.11%	0.42%
10% Acetic Acid	0.11%	0.45%
70% Sulfuric Acid	0.08%	0.14%
50% Sodium Hydroxide	0.1%	0.1%
30% Sodium Hypochlorite	0.51%	1.36%

NOTICE REGARDING FOOD SAFE RESIN SYSTEMS

This formulation is in accordance with CFR Title 21, Part 175.300 and 175.105 for direct and indirect food contact as a resinous adhesive or coatings.

For Coatings Applications
http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=175.300
For Adhesives Application
http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=175.105

Proper care must be taken to insure all usage instructions such as accuracy of mix ratio proportioning, component mixing to a homogenous state and established curing schedule must be observed. Please make sure to review all published usage instructions and processing information posted on this item page. Proportioning the resin and curing agent by weight must be observed to achieve an accurate mix ratio and reduce the likelihood of improper proportioning.

The FDA CFR Title 21 175.300 (coatings applications) only provides a list of raw materials and chemical compounds that can be utilized for the formulation of the MAX CLR A/B and similar resin system for the same purpose. We validate the efficacy of the MAX CLR A/B formulation by performing our internal laboratory extractable and leachable studies and deem its suitable performance.

The user should thoroughly test any proposed use of this product and independently conclude satisfactory performance in the application. Likewise, if the manner in which this product is used requires government approval or clearance, the user must obtain and validate said approval.