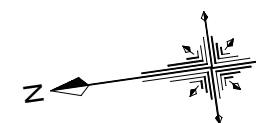


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This architectural floor plan illustrates a food processing facility, likely a school cafeteria or a small-scale industrial kitchen. The layout is organized into several functional zones:

- Preparation and Cooking Area (Top):** Includes a **配膳室** (Serving Room) with a long **配膳棚** (Serving Counter) and a **アレルギー食対応室** (Allergy-friendly Food Response Room) equipped with a sink and storage.
- Processing Area (Center):** The **調理室** (Cooking Room) is the central hub, featuring six large industrial cooking units. Adjacent to it is the **下処理室** (Pre-processing Room) with multiple sinks and storage units.
- Storage and Logistics (Bottom):** Includes a **倉庫** (Warehouse) for general storage, a **食材入荷** (Food Material Arrival) area, and a **換気ファン室** (Ventilation Fan Room) for air circulation.
- Cleaning and Maintenance (Left):** Features a **洗浄室** (Cleaning Room) and a **器具洗浄室** (Utensil Cleaning Room) with specialized sinks.
- Support and Restrooms (Right):** Contains a **休憩室** (Restroom), a **準備室** (Preparation Room), and restrooms including **男子更衣室** (Men's Changing Room), **女子更衣室** (Women's Changing Room), **脱衣** (Undressing), and **WC** (Toilet).
- Waste Management (Far Right):** Designated areas for **ゴミ庫** (Garbage Storage).

The plan also shows various utility features such as sinks, storage cabinets, and ventilation systems throughout the facility.



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