



Food Court-Construction Criteria

Construction Document Criteria

Introduction

Information contained in this section has been assembled to assist the architect and the architect's consultants in preparation of Food Court Construction Documents and Specifications. The architect is responsible for adhering to the requirements outlined in **Lease Criteria** as well as the following criteria.

Design Philosophy

The City Creek Center Food Court will provide an opportunity for Tenant's to express their individual identity & branding through the use of high end, sophisticated and sustainable materials.

The following Construction Document Criteria and the **Food Court Graphics Criteria**, which is available on our website at <http://tenantcoordination.taubman.com>, were created to help define the Food Court Design Philosophy.

As noted above, we encourage the use of sustainable design and construction practices for all aspects of Tenant Improvements. Please visit the U.S. Green Building Council's website at usgbc.org for more information.

Architecture and Finishes

Floors

Level 1 - Spaces FC102-FC105 on Grade:

5" inch concrete slab on grade with a minimum strength of 3,000 PSI reinforced with #4 @12" o.c. each way on a vapor barrier. Tenant shall provide additional sand fill and remove excess as required. (See Structural Section/drawings for additional information)

Level 1 -Spaces FC101, FC106, FC110-FC114 over Parking Deck:

Approximately 3-1/2" thick lightweight concrete over 3" deep x 18 gauge steel deck (6-1/2" overall-field verify). (See Structural Section/drawings for additional information)



Food Court-Construction Criteria

Storefront Work

Landlord Work

1. Full height decorative columns/neutral piers and partition walls separating Tenant service counter areas finished per Landlord's finish schedule for the Food Court. No deviations or modifications to configuration or finishes are permitted.
2. Curb for the support of the Tenant's counter fixtures conforming to the configuration of the storefront lease line. Landlord will install Tile per Food Court Finish Schedule at curb.

Tenant Work

Tenants service counter area and countertop and will be constructed to conform to Landlord's design parameters by the Tenant at Tenant's expense. Refer to Landlord's Food Court Graphics Criteria for acceptable materials and signage.

Walls, Partitions and Separations

Landlord Work

Landlord will erect metal stud partitions dividing the Tenant's premises from the adjacent tenant spaces or common areas at the Tenant's expense. Tenant shall verify Landlord's placement of wall studs prior to space acceptance and advise Landlord in writing of any discrepancies immediately. Failure to notify Landlord of discrepancies shall be regarded as acceptance by the Tenant.

Tenant Work

1. Demising walls and steel columns shall receive a minimum of one layer of 5/8" fire Type 'X' code gypsum wallboard with taped and spackled joints from floor to underside of structure above.
2. Tenant's interior partitions shall be constructed of metal stud framing with gypsum board finish on all sides with taped and spackled joints.
3. Tenant shall provide and install non-combustible fire stops as may be required at separations from the leased premises and ceiling above mall areas. Fire stop must not be attached to the Landlord's mall ceiling system.
4. Tenant to install Fry-Reglet reveal molding or equivalent as transition from Landlord neutral pier to tenant finishes.
5. Tenant to use base building Neutral Pier caulk color - Dow Corning #756 –SMS-Limestone-Silicone for filler/transition from tenant to landlord finish at Neutral pier as needed.



Exit / Access / Doors and Corridors

Exit/access doors shall be minimum 3'-0" x 7'-0" x 1-3/4" - 1 hour fire door or code permitted equivalent and frame with hardware in accordance with governing codes. Hardware must match existing building standards and keyways.

Typical door hardware includes:

- 1 Schlage store room lockset ND80PD OME Everest D 626
- 1 LCN Closer 4111EDA TBMC
- 1 10" kick plate 630
- 1 wall stop 626
- 1 set seals NGP 155s AL
- 3 hinges IVE 5BB1 4.5X4.5 NRP 630

1. After installation of exit/access door, Tenant shall restore service corridor to original condition. Where vestibules are constructed, extend corridor base into the vestibule and provide corner guards as per the Landlord's specifications.
2. Exit/access door shall be painted per color specified by Landlord and labeled with store name and number as specified by center management.
Corridor Door Paint Color: Benjamin Moore Berkshire Beige SG
Corridor Door Frames: Frames Benjamin Moore Texas Leather SG.
3. Exit/access corridor walls shall receive one layer of 5/8" fire code Type 'X' gypsum wallboard on both sides from floor to underside of structure above. All joints must be taped and spackled.

Ceiling Work

Landlord Work

Suspended decorative wood trellis suspended gypsum board ceiling with integrated lighting in the common areas and over the Tenant's service counter line, as per the Landlord's Standard Project Details. Lighting will be designed for minimum 32ftcandles of illumination at the counter.

Tenant Work

1. Ceiling heights are shown on the Space Layout Drawing (See Sheet 1 of 2) included with the Tenant Design Package. Tenant is responsible for field verification of the existing conditions. Ceiling heights above the height shown on the Space Layout Drawing may be possible but Landlord does not guarantee clearances for such ceilings. In some cases, existing utilities may be relocated by Tenant at Tenant's expense. Written approval from Landlord is required before proceeding with such work.
2. Metal suspension systems shall be used for all ceilings and shall be secured to Landlord's structural framing only. No connections to Landlord's roof deck will be permitted. Only lay-in acoustical ceilings may be secured to floor deck, refer to Landlord's Standard Project Details.
3. Combustible materials of any sort may not be used or stored above the Tenant's ceilings.
4. All diffusers, grilles, tracks, etc., must be painted to match finish ceiling.



5. Provide access panels to permit servicing to all equipment located above the ceiling. Access panels in hard surface ceilings must be www.wbdoors.com-WB DW 400 Series for Drywall Access Door or equivalent. A quality flush panel door with a tape-in drywall bead flange eliminates visual distraction created by projecting, surface-mounted units. Access panels should be installed on vertical ceiling soffits or located as inconspicuously as possible.

Floor Finishes

1. All floor finishes at the Tenant's service counter areas shall be per Landlord's approved Materials Schedule. Refer to Landlord's **Food Court Graphics Criteria** for acceptable materials and signage.
2. All floor finishes at the storefront lease line shall be the same finish floor elevation as the Landlord's mall floor.
3. A Schluter waterproof membrane is required throughout the leased premises. Installation is to be performed by Landlord's designated contractor at Tenant's expense.
4. Quarry or ceramic tile coved base at the column/neutral piers and partition walls between tenant service counter areas
5. VCT or sheet vinyl flooring is not permitted in service counter areas or kitchen/food preparation areas.

Interiors

1. **Rubbish Storage Rooms:** Provide a storage area for rubbish in all food or beverage service operations. All storage area floors above grade level shall have a Landlord approved Schluter waterproof membrane between Landlord's structural sub-floor and Tenant's finish floor.
2. **Food Preparation and Service Areas:** All food preparation and service area floors above grade level shall have a Landlord approved Schluter waterproof membrane between the structural sub-floor and Tenant's finish floor. They also must have an adequate number of floor drains.
3. All finishes shall be in compliance with **Health Code Requirements** (or approved by local health authority).
4. Counter cooking for display cooking only. No Deep Fryer's allowed at counter area.



Storefront Signage

1. Landlord to identify signage conditions for design and installation of storefront sign by Tenant. Refer to Landlord's Food Court Graphics Criteria for acceptable materials and signage.

Dimensional and Location Requirements

1. The average height of sign letters or components shall not exceed fourteen (14) inches.
2. The extreme outer limits of the sign letters and components shall be centered within a rectangular area that can be defined as follows: The two short sides shall not fall closer than twenty-four inches to the side lease lines of the premises.
3. The signage shall be supplied and installed by the Landlords Contractor at the tenant's expense.

Prohibited Sign Types

1. Signs with exposed neon or other lamps or signs using flashing lights.
2. Sign manufacturer's name, stamps or decals, or registered trademarks.
3. Signs with painted letters.
4. Signs employing luminous, vacuum-formed plastic letters.
5. Signs of exposed box or cabinet-type design that employ transparent, translucent or luminous plastic background panels.
6. Shadow box type signs.
7. Signs employing un-edged or uncapped plastic letters with no returns.
8. Paper, plastic or cardboard signs. In addition, stickers or decals of any kind are not permitted on the storefront glass or in entry area, unless approved by Landlord.
9. Signs with exposed fasteners, vents or weep holes.
10. Signs with an orientation other than horizontal, that is, no vertical, perpendicular or diagonal signage, etc., unless approved by Landlord.

Blade Signage

1. Landlord to identify signage conditions and locations for design and installation of blade sign by Tenant. Refer to Landlord's **Food Court Graphics Criteria** for acceptable materials and signage.
2. Prohibited for blade signs include signs with exposed neon or other lamps or signs using flashing lights, ballast boxes or transformers, luminous-vacuum-formed plastic letters, exposed box or cabinet-type designs that employ transparent, translucent or luminous plastic background panels.

Menu Board

Tenants may place signage on their menu board provided it is consistent with the overall design/signage theme of the space and in proportion with the Menu Board. Video Display and/or liquid crystal display (LCD) Menu are encouraged. Tenant must submit Menu Board Drawing for Landlord review and approval.

Structural

Modifications and Alterations

Modifications and alterations to Landlord's framing structure will not be permitted without Landlord's prior written approval. In the event that Landlord approves Tenant's request, Tenant shall leave Landlord's structure as strong as or stronger than original design with finishes unimpaired.

Penetration of Landlord's Floor Structure

1. Concrete floor penetrations required by Tenant shall be coordinated with Landlord's Field Representative, shall be engineered to fit existing conditions and installed according to the Standard Project Details included with the Tenant Design Package.
2. All floor penetrations in food service/preparation areas and toilet rooms shall have watertight sleeves extending a minimum of 4" above finish floor.

Structural Design Loads

Food Court Tenants:	100 psf (reducible)
Lobbies:	100 psf (unreducible)
Outdoor Plaza:	100 psf (unreducible)
Roof:	30 psf + snow drift
Mezzanines:	Subject to Landlord review and approval.



Mechanical, Electrical, Plumbing and Fire Protection Criteria (Tenant Spaces FC101-FC106 and FC110-FC114)

Heating, Ventilation and Air-Conditioning- General Information

1. Verify points of connection to existing ducts, waste, vent and water stubs with Landlord's Field Representative.
2. Kitchen ventilation system to be approved by local health authorities.
3. Tenant shall not permit odors from within the leased premises to enter other areas of the center. If any tenant or occupant of the center objects to odors from the leased premises the Landlord may, at Landlord's discretion, instruct the Tenant to control such odors. Failure to correct the situation would be a material breach of the Lease. If Tenant's mechanical system is unable to function in a manner to prevent odors from leaving the premises, Tenant shall make the necessary adjustments or additions to its present system to the satisfaction of the Landlord's Field Representative.
4. Mechanical Load Tabulation Sheets must be filled out completely, certified and included with Construction Documents for Landlord Review.
5. Tenant shall engage a separate temperature control contractor for final set-up of system(s) operations and air balancing.

Mechanical - Connecting to the Central Condenser Water Supply Systems

It is suggested that each Food Court Tenant's HVAC design be submitted to Landlord on a preliminary basis prior to preparation of Construction Documents.

Landlord Work

Landlord will provide the following:

1. A series of central, outside-air intake duct (10" x 10") for connection to Tenant Heat Pump, and central kitchen greasy exhaust duct, all accessible to the Tenant's equipment. Configuration and routing to these ducts as determined by the Landlord.
2. Centrally supplied condenser water supply and return pipes via loops provided in the ceiling space with 2" valved connections stubbed into or in close proximity to each Tenant space for extension to Tenant's system.
3. The Condenser Water Supply System as provided by the Landlord will be designed and installed to maintain the following conditions within the leased premises:
 - a. Inside temperature of 74° Fahrenheit \pm 2° Fahrenheit dry bulb and 50% \pm 5% relative humidity during summertime when outside conditions are 94° Fahrenheit dry bulb and 62° Fahrenheit wet bulb and the total Sensible and Latent Heat Load of 60 BTUH/SF of leased premises is not exceeded.



- b. The condenser water supply system will be available during regular shopping center hours. Landlord shall determine when such system shall be available.
 - Condenser Water Supply: 85° Fahrenheit
 - Condenser Water Return: 95° Fahrenheit Maximum
4. Gas may be used for cooking purposes only (no space heating and water heating). Gas line to Tenant's gas equipment by Tenant

Tenant Work

Tenant, at its sole cost and expense shall prepare Design, Construction Drawings and Specifications for, and shall initially construct or provide all heating, ventilation, exhaust equipment and controls, ducts, insulation, and all structural, plumbing, and electrical work related thereto. Each tenant shall provide an individual system(s) as outlined below. All equipment shall bear UL labels.

1. Furnish and install a self-contained water source heat pump unit for air conditioning and heating within the leased premises.
 - a. Tenant will supply in-line secondary pumping system(s) to utilize the condenser water loop.
 - b. Condenser water will be available during regular shopping center hours. Tenant temperature and operation controls should be set accordingly.
2. Furnish and install all code complying temperature controls as required by the manufacturer's recommendations
3. Tenant shall furnish and install a standard, low-velocity air distribution system to condition the leased premises. Design, fabricate and construct all ductwork from galvanized sheet metal in accordance with the latest ASHRAE and SMACNA standards.
4. Tenant shall furnish and install, if applicable, a complete kitchen exhaust and make-up air duct system. Ductwork shall be fabricated of galvanized sheet metal in gauges specified by NFPA 96 for the use intended and shall be designed and constructed according to all codes and the latest ASHRAE and SMACNA standards.
5. Tenant shall provide all process requirements, hood exhausts, equipment vents and other contaminated exhausts and connect to Landlord's central kitchen exhaust system. Tenant shall supply and install an Air Balancing/Measuring Device connected directly to a High Efficiency Hood for Air Flow Balancing. Non-grease laden ductwork that passes through service corridor walls or Upper Level floors shall have UL approved fire dampers located in ductwork at wall and floor. Provide approved access doors for such dampers. All grease laden ducts that pass through fire-rated partitions are to be encased in calcium silicate blocks or other suitable material approved for use by the code authorities.
6. A Vulcan Calstat 1E2B9-85 Hood Fan - Heat Sensor must be installed inside each grease hood riser that will turn hood exhaust fans on if cooking occurs after regular center hours. Tenant to contract directly with Landlord Contractor



7. If Applicable - All process exhausts, hood exhaust, equipment vents, and other contaminated exhaust, when permitted by Landlord, shall discharge vertically to the atmosphere twenty feet minimum horizontally away from any fresh-air intakes, properly dispersing odors or fumes away from same.
8. All air supplied to Tenant's area by its equipment shall not migrate to the mall area or adjacent spaces. Tenant's system(s) shall provide a minimum constant negative pressurization with regard to the public mall area of 10% or as required by the Landlord.
9. Condenser water piping systems are to include a suitable strainer on the supply side of the Tenant's water source heat pump and a flow control balancing valve on the return and flexible piping connections. Piping materials are to comply and be compatible with Landlord's piping systems. Unit is to be installed with properly designed vibration isolation to eliminate all transmission of vibration to building structure. Tenant's air-conditioning unit shall be floor supported in Tenant's space independent of Landlord's structural system. Do not suspend air-conditioning unit from building structure.
10. Tenant's supply and make-up air ductwork shall be insulated and shall be installed in concealed spaces above ceilings. The space between the ceiling and the structure shall not be used as a return-air plenum. Return-air from conditioned space to air-handling equipment must be duct connected.
11. Equipment must be installed allowing clear access for servicing.

Heating

Tenant heating will be supplied by the tenant water source heat pump and by inherent internal loads, that is, the daytime contribution from people, lighting and equipment.

Ventilation

Sales Area: Minimum outside-air for condenser ventilation purposes shall be provided to Tenant taken from Landlord's central, outside-air duct. All additional make up/outside air shall be taken from common area HVAC system.

Plumbing

Landlord Work

1. On-site water supply mains combined for domestic and fire protection, shut-off valves, and fire hydrants. Interior domestic water branch line stubbed into Tenant's premises
2. Sanitary Grease Waste Line and plumbing vent branch lines stubbed below and above Tenant's premises.
 - a. Gas Line stubbed into Tenant's premises.



Tenant Work

1. Plumbing fixtures and piping system including all rough-in and final connections for same. Installation of all hot and insulated cold water lines, drains, and vents, electrical water heaters, water meter, and final connections to Tenant's specialty equipment. All installed per governing codes.
2. Plumbing fixtures and accessories shall be of commercial quality and shall be of water conserving type.
3. Food and beverage service tenants shall connect all grease laden waste to a grease receptor. Tenant is responsible for setting up a regularly scheduled servicing of the grease receptor as determined by the Landlord. Grease traps are required to be installed inside each Food Court tenant space. If the Grease traps are tied to a 3 compartment sink that has a food prep sanitary compartment as well the wash and rinse compartments, the wash and rinse compartments must be tied into grease trap using closed system. The sanitary compartment may indirectly drain to a floor sink with proper separation between drain pipe and floor sink per code.
4. Floor drains to be provided in toilet rooms and kitchens. Pipe sleeves shall be installed in penetrations through floor slabs. Drain Pans shall be installed below spaces in all areas where pipes are located in mechanical/electrical rooms as needed per local and state codes.
5. Provide water meter within the leased premises at tenant expense. Install meter near floor (preferably in Toilet Room) in an easily accessible location. Meter shall read in gallons.
6. Gas fired water heaters not permitted, only electric.
7. Food and beverage service tenants shall be required to provide a waterproof membrane installed by Landlord's designated contractor at Tenant's expense.
8. Tenant to provide vent less 5 lb. PRV at tie in to gas line. The Maxitrol 325 SAL600 has been accepted by SLC Building Dept. for this application.

Fire Protection - General Requirements

Landlord Work

1. Interior Tenant Fire Service Main (TFSM) routed to each tenant space at a point to be determined by Landlord. TFSMs have been hydraulically calculated to provide a minimum of 650 gpm to the most remote tenant on each level.
2. The TFSMs are monitored by the Landlord's fire alarm system.



Tenant Work

1. Hydraulically calculated fire protection sprinkler system, fire hose cabinets, fire extinguishers, and other equipment within Tenant's premises according to Landlord's Insurance Underwriters' Fire Rating Inspection Bureau and code requirements. Since the entire fire protection system for the project is required to be an inter-related, centrally controlled installation, Tenant shall cause to be designed and installed, by a qualified sprinkler contractor acceptable to Landlord, said system within Tenant's premises according to the Landlord's requirements; and shall submit for Landlord's review, shop drawings, specifications and hydraulic calculations for the sprinkler system that have been approved by the Fire Rating Inspection Bureau. Landlord's approval of this shall not constitute the assumption of any responsibilities by Landlord for the accuracy or sufficiency of the sprinkler system. Tenant shall be solely responsible for the system within the leased premises.
2. Valves are not allowed in the sprinkler system. Valving and alarm system is accomplished at source to building by Landlord.
3. Provide Ansul R-102 hood fire protection system. Submit system drawings to SLC Building and Fire for review and Permit.

Fire Protection Design Criteria

1. **Sales Area:** Density 0. 18 GPM/SF over 2,500 feet.
2. **Stock Rooms:** Where stock exceeds twelve feet in height, coordinate design with local AHJ and FM Global.
3. **Standard Pressure Piping System Component:** Listed for 175 psig minimum working pressure.
 - a. Fire Sprinkler system design criteria as follows.
 1. Tenant Lease Spaces: Ordinary Hazard, Group 2
 2. Ordinary Hazard Occupancies: 250 gpm for 60 to 90 minutes.
 - b. Lease Space level 100
 1. Minimum flow of 650 gpm at 90 psi to the hydraulically most remote point of the Tenant Fire Service Main.
 - c. Lease space level 118
 1. Minimum flow of 650 gpm at 80 psi to the hydraulically most remote point of the Tenant Fire Service Main.

Sprinkler Heads

1. Sprinkler heads in gypsum board and other hard surface ceilings must be concealed type while sprinkler heads in lay-in ceilings to be semi-recessed heads. Pendant type sprinkler heads are permitted only in stock/storage areas.
2. All sprinklers shall be Quick Response.



Electrical

General Requirements

1. Transformers are to be supported at the floor/wall, not from the building structure.
2. Equipment must be installed allowing clear access for servicing.
3. Electrical Data Tabulation Sheets must be filled out completely, certified, and submitted with Construction Document for Landlord Review Process.

Landlord Work

1. Electrical primary and secondary distribution feeders to Center's central distribution panel board(s) and switchboard(s).
2. Power available for the leased premises is 480/277 volt, 3 phase, 4 wire, 60 hertz.
3. Telephone incoming feeders to project central distribution closets.
4. Landlord has provided a 200 amp circuit breaker and meter in Mall switchboard and a 2" empty conduit stubbed into Tenant's premises.
5. Landlord has provided one, 1-1/4" empty conduit for Telephone service stubbed into Tenant's premises.

Tenant Work

1. Electrical feeders in existing conduit from Landlord's distribution equipment to Tenant's premises. Tenant shall coordinate metering and power requirements with Landlord. All conductors shall be insulated copper wire type THW or THWN.
2. Tap box, panel board(s), transformer(s), distribution center, conduits, and branch wiring, outlet boxes, and final connections to all electrical devices including mechanical equipment, controls, and signs.
3. Panel board(s) shall be designed for 20% minimum spare ampacity (based on connected load) and 20% spare breaker space.
4. All lighting fixtures, lamps, convenience outlets, time clocks, signs, etc., and all related conduits and wiring.
5. All fluorescent or incandescent lighting fixtures in Tenant's sales areas, other than track-type and decorative fixtures shall be recessed. Fluorescent fixtures shall have deep cell parabolic lenses. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas inaccessible to customers. Connections to all devices in Tenant's sales areas shall be concealed.
6. Telephone equipment and wire from central distribution point outside the leased premises to, and within the leased premises and related items for same.
7. Television and burglar alarm equipment, and all conduits, wiring, and related items for same. The installation of any roof mounted antenna must be approved, in writing, by Landlord.



8. Exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes). Emergency lighting shall be provided by Tenant to illuminate stock, food preparation area or sales area and rear exit way during power outages. Said lighting shall be battery operated, recessed lights or twin-head light pack(s). In areas visible to customers, battery assembly for emergency lights shall be concealed and remote type light fixtures used.
9. Transformers, ballast, conduit, wiring, and related items for signs. Circuits serving sign(s) shall be connected by a time switch.
10. Service call system: Tenant shall provide and install a buzzer call system and all related conduit and wire located at back service corridor and must not be audible in sales area
11. Three phase transformers (dry-type), for all tenants, shall have six standard full capacity tap arrangements. Entire installation within Tenant's premises shall be balanced equally across all three phases.
12. Entire installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels.
13. All electrical wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted. Speaker or low voltage wiring must be plenum rated or in conduit.
14. The neutral conductor shall not be bonded to ground ahead of Tenant's step-down Transformer. The ground fault protection in Landlord's distribution system will not function properly if the neutral is bonded to ground anywhere. Correct this situation if found existing.
15. Unless approved otherwise in the Tenant's lease, a roof access agreement is required prior to the installation of any roof mounted antenna or satellite dish.



For additional supporting documentation and reference information to assist you in preparing your drawings, please refer to the following Base Building Documents and Landlord Standard Project Details.

1. Refer to the City Creek Center Base Building Documents listed below for information regarding Food Court construction.

Architectural	A100, A100.2, A100A-D, A301-303, A306-307, A430-435, A509
Structural	SE001, SF100, SF504, SF510
Mechanical	M100A, M100B, M100C, M100D MP100A, MP100B, MP100C, MP100D
Electrical	EP100.1, EP100.2, EL100.1, EL100.2
Plumbing	P100A, P100B, P100C, P100D
Fire Protection	FP100
Life Safety	LS100

2. Refer to City Creek Center Food Court Graphics Criteria for materials and Signage guidelines. (Available on our website at <http://tenantcoordination.taubman.com>)
3. Refer to City Creek Center Food Court Conceptual-Virtual Tour for a conceptual-visual Reference on our website.
4. *In order to expedite the plan review by the Building Services & Business Licensing Department, please reference the Base Building Plans - MEP page number(s) that corresponds to the Tie-In information on each of your MEP sheets(IE: M-100 for HVAC Tie-In information, etc.) .*
5. *Submit Sheet A-100 with plan submittals to Health and Building Department - identifying tenant space.*