

CHANGES TO TENANT CRITERIA HANDBOOK

9/1/00

TABLE OF CONTENTS

Page 2. Correct Address to: 11150 N.W. 17th Street, Miami, Florida 33172 for FedEx or UPS only (U.S. Mail to be delivered to 11250 NW 25th Street Suite 118.)

Page 5. Building Codes. First paragraph. Delete final sentence "for the two story partition of the mall, a type IV for the one story portion."

Page 29.

(13-E) Delete 'duct board' and insert "galvanized duck with exterior insulation."

Additional Notes:

(B-4) The Tenant must provide Landlord specified gas pipe stands flashed in place by landlord contractor.

Page 36. If hot water is required, INSTAHOT is to be installed at tenant's expense.

Page 37. (6-G) Floor sinks - similar to Zum with basket strainers.

(E) The note in bold print should include that piping must be confined within the unit curb (same as page 30 -F).

Plumbing - Restaurant

*All restaurant kitchen drains/floor sinks, hub drains, or any other grease producing equipment required by code or landlord must flow through tenant grease interceptor.

Page 39. A. 4. b. Food court spaces will have available 4-wire at 208 3-phase only. No 4-wire is available at 277 voltage.

Page 40 C. Should have the same changes and comments as Page 8.

COMMENCEMENT OF CONSTRUCTION

Add 8. Contractor will reimburse Landlord/Tenant Coordination for all appropriate building permit and review fees before commencement of Tenant's work.

Add 9. The Tenant will provide evidence to the Landlord/Tenant Coordination that electrical service has been established under Tenant's name and transfer payment responsibility to Tenant.

10. Tenant's general contractor will attend Hoar Construction's safety orientation meeting and supply Tenant Coordination with evidence of attendance prior to commencement of Tenant's work.

11. Tenant's general contractor will supply Tenant Coordination with a copy of their adopted safety program for use within their demised premises.

Old number 8 is now number 12.

Old number 9 is now number 13.

TEMPORARY UTILITIES

Tenant's constructing rough shell spaces will be charged a non-refundable one-time rate per square foot of the premises for temporary electrical and water service utilities used during Tenants Construction in accordance with the Lease and reimbursable expenses. Tenants with white box build outs will be responsible for transferring existing meters into Tenant's name during the construction process and will pay for electrical service direct to FPL.

APPENDIX

Typical White Box Tenant Electrical Service, under Drawings Notes.

3. Should read "service feeder from distribution point to Tenant space by landlord."
4. Should read "meter socket by Landlord, meter by Florida Power & Light."
5. Should read "raceway and conductors by landlord."
6. Should read "disconnect by Landlord."
7. Should read "Transformer by Landlord."
8. Should read "120/208V service panel by landlord."

Typical Food Court Tenant Electrical Service.

3. Should read "service feeder from distribution point to Tenant space by Tenant at Tenant's expense. Conduit by Landlord."

Typical Rough Shell Tenant Electrical Service.

3. Should read "service feeder from distribution point to Tenant space by Tenant at Tenant's expense. Conduit by Landlord."

- 1 Forward**
- 2 Introduction**
 - The Handbook's Purpose
 - Tenant Coordinator
 - General Description
- 4 Jurisdictional Authorities/Directory**
 - Permit Application and Requirements
- 5 General Architectural Criteria**
 - Description of Mall Building
 - General Provisions
 - Building Codes
 - Structural Modifications
 - Design Superimposed Loads
- 6 General Mechanical and Electrical Criteria**
 - Design and Construction
- 8 Architectural Design Criteria - In-Line**
 - Storefront
 - Merchandising Zone
 - Fire Extinguishers
 - Employee Restrooms
 - Security Devices
 - Interior Finishes
 - Demising Partitions
 - Interior Partitions
 - Doors
 - Floors
 - Ceilings
 - Lighting
 - Interior Signage
- 13 Architectural Design Criteria – Food Court**
 - Interior Finishes for Food Stalls
 - Ceilings
 - Floors
 - Lighting
 - Demising Walls
 - Counters
 - Equipment and Fixtures
 - Displays
 - Security
 - Signage
 - Menuboards
 - Food Storage Outside Food Court Area
- 16 Architectural Design Criteria - Restaurants**
 - Interior Storefront
 - Signage
 - Menu Signs
 - Interior Furnishing and Finishes
 - Kitchens
- 17 Architectural Design Criteria - In-Line (Food Service)**

- 21 Architectural Design Criteria - Kiosks**
 - Food Court and Mall Kiosks
- 22 Mechanical Design Criteria - In-Line (White-Box)**
 - HV AC Design Criteria
 - Typical White-Box In-Line Tenant
 - Toilet Exhaust Diagram
 - Typical White-Box In-Line HVAC
 - System Schematic Diagram
 - Typical White-Box In-Line Reflected
 - Grid Layout Diagram
- 28 Mechanical Design Criteria – Food Court, Restaurant and Other Food Service Tenants**
- 33 Plumbing Design Criteria - In-Line (White-Box)**
 - Typical White-Box In-Line Tenant
 - Restroom Plan
- 37 Plumbing Design Criteria - In-Line (Rough Shell)**
- 39 Electrical Design Criteria - In-Line**
 - Typical White-Box In-Line Tenant
 - Electrical Service Diagram
 - Typical Food Court and Rough Shell
 - Tenant Electrical Service Diagram
- 42 Specific Area Utility Criteria Summary**
 - In-Line Retail Stores - White-Box and
 - Rough Shell
 - Restaurants and In-Line Food Service
 - Food Court
 - Retail Merchandising Unit/Kiosk
 - Anchor/Major - Big Box

TENANT CRITERIA HANDBOOK

FOREWORD

This Tenant Manual contains the criteria and procedures to be understood and strictly observed by Tenants, their Architects, Contractors, and other representatives to insure the efficient design and construction of the Tenant spaces. Conformance to the criteria and procedures in this manual will expedite plan reviews and the construction of the Tenant stores, thus avoiding unnecessary delays.

It is imperative that you and your consultants have a mutual understanding of the lease, its attached exhibits and the contents of this manual.

INTRODUCTION

THE HANDBOOK'S PURPOSE

The Dolphin Mall Tenant Criteria Handbook is the Architectural, Mechanical, Plumbing and Electrical Design Criteria for Tenant's improvements referred to in your Dolphin Mall Lease Agreement. This Handbook has been prepared to assist you, your architect, designer, engineer, and contractor in understanding and responding to the requirements of your Lease. The information contained herein may restate requirements contained in your Lease and its exhibits. If an ambiguity or inconsistency occurs concerning design issues, the requirements of this Tenant Handbook will govern.

References should also be made to Tenant Criteria for Storefront Design and Signage,

THESE CRITERIA APPLY TO ALL TENANTS AT THE DOLPHIN MALL WHETHER DESIGNED AND/OR BUILT BY LANDLORD OR TENANT, UNLESS OTHERWISE INDICATED IN SPECIFIC LEASE AGREEMENTS.

The Design of The Dolphin Mall is oriented around three (3) primary shopping thoroughfares, in addition to Retail Tenants, there are Food Court and Entertainment Zone Tenants, as well as Restaurant and In-Line Food Tenants. Different criteria for these tenants can be found in the appropriate sections of this Handbook including Anchor and Major Tenants.

The Tenant's design criteria contained in The Dolphin Mall Tenant Handbook, the Lease and the Lease Exhibits are intended to encourage quality design and to establish a common point of departure for the benefit of all Tenants'. Tenants are encouraged to discuss any specific thoughts about the criteria with their Tenant Coordinator before beginning preliminary design work.

Any renderings, drawings, and floor plans contained in this Tenant Handbook are for illustrative purposes only. The actual design and configuration of The Dolphin Mall as constructed may vary in certain aspects from such renderings, drawings and floor plans. In case of deviations between these illustrative drawings and the Tenant's Lease Outline Drawings (L.O.D.), the latter will govern.

This Handbook provides criteria for Tenant's improvements including floor treatments, ceilings, lighting and interior finishes. All improvements by the Tenant must be approved in advance by the Landlord according to the procedure outlined in the Tenant Submittal Requirements section of this Handbook.

All Tenants and Tenant's Architects and Engineers are required to visit the Leased Premises before beginning preliminary design work. The Tenant is solely responsible for field verification of all conditions.

TENANT COORDINATOR

It is the purpose of the Tenant Coordinator to help you open your store on time and to ensure that your store is architecturally compatible with, and of the same design quality, as The Dolphin Mall as a whole.

The Tenant Coordinator's role is to act as a liaison between the Landlord and the Tenant.

Tenant Coordination:
Dolphin Mall
Michael Cooper, Senior Tenant Coordinator
Taubman
200 East Long Lake Road, Suite 300
Bloomfield Hills, MI 48304-2324
<http://tenantcoordination.taubman.com>

Phone: (248) 258-6800
Fax: (248) 258-7301
Phone: (248) 258-7258
Email: mcooper@taubman.com

STRUCTURAL MODIFICATIONS

1. Demising walls are not load bearing. The Tenant may not hang or support fixtures, shelving, etc. from them. Structural backing must be provided by the tenant, for any merchandising attached to walls.
2. Mezzanines are not permitted.

DESIGN SUPERIMPOSED LOADS

Roof, UNO 30 psf
Second Floor 100 psf
First Floor 100 psf

1. Modifications and alterations to Landlord's framing structure will not be permitted without Landlord's prior written approval.
2. In the event that Landlord approves Tenant's request, Tenant will leave Landlord's structure as strong as or stronger than original design with finishes unimpaired. Additionally, the Tenant must return the structure to its original unaltered appearance at no cost to the Landlord, prior to vacating the Tenant space.

GENERAL MECHANICAL AND ELECTRICAL CRITERIA

DESIGN AND CONSTRUCTION

1. The Tenant's engineer shall refer to Lease Exhibit "C" for the design and construction criteria for Tenant's premises. Additional documents governing tenant construction are the Lease, Lease Exhibits, and the Dolphin Mall Tenant Criteria Handbook.
2. Tenant shall submit complete plans and specifications, with supporting schedules and tabulations, including tenant data on forms provided in this Handbook for approval in accordance with the "Tenant Submittal Requirements".
3. All plans, specifications, calculations, and tenant data forms shall be prepared by a Professional Engineer registered in the State of Florida.
4. All work shall be done in accordance with the applicable Codes and the requirements of Landlord's fire insurance underwriters. It is the Tenant's sole responsibility to conform to all Federal, State, and Local Codes, regulations and ordinances.

5. Landlord's approval of Tenant's design is intended to ensure that the Tenant's design respects the limitations of the Base Building systems; to ensure that the interfaces between the tenant systems and the Base Building systems conform to the respective limitations; and to assess that the Tenant's demand on the Base Building systems can be satisfied. Landlord approval does not insure satisfactory performance of tenant systems, nor compliance with any Code regulations and ordinances. It is the Tenant's sole responsibility to ensure that tenant systems will perform to the Tenant's satisfaction.
6. Tenant work shall be performed by a General Contractor licensed and bonded in the State of Florida. All work shall be in good usable condition when completed. Tenant shall require any person performing such work to guarantee the work to be free from defects in workmanship and materials for one (1) year from date of acceptance by Landlord.
 - a. Tenant's work shall be coordinated with the work being performed by the Landlord and other tenants in the building, to ensure that the Tenant's work will not interfere with or delay the completion of any other construction work in the building.
 - b. All piping and ductwork shall be installed as high as reasonably possible. All holes through structural members must be pre-approved in advance in writing by Landlord's structural engineer.
 - c. All components of Tenant's mechanical, electrical or plumbing system visible to the public, including but not limited to ductwork, piping, conduit, insulation and hangers, shall be laid out and installed in a neat and orderly configuration. Components shall be installed parallel or perpendicular to column lines.
 - d. Tenant must receive written permission from the Landlord in order to support or hang from the roof structure or place on the roof any equipment weighing over 100 lbs. All roof penetrations shall be performed by Landlord's contractor at Tenant's expense. Tenant's Contractor shall not be allowed to modify Landlord's roof structure.
 - e. Tenant shall restore any fireproofing damaged by installation of Tenant's fixtures and equipment. Tenant to provide protective covering to conceal all columns and, areas where fireproofing is exposed to 12'-0' AFF, per local code at Tenant's expense.
 - f. For compatibility with the Base Building sprinkler layout, the degree of openness and the location and size of solid surfaces in Tenant's ceiling plane must comply with NFPA-13, 1994 Edition, and the requirements of the Authority Having Jurisdiction. Tenant shall not install or store anything above 12'- 0" AFF.
 - g. Sprinkler heads shall be required beneath any solid horizontal surfaces in accordance with NFPA-13, 1994 Edition.
 - h. Tenant shall utilize quick response sprinklers throughout.
 - i. Tenant shall submit final drawings for review by Landlord's Fire Protection Consultant to ensure compatibility with the Base Building sprinkler design. Any modifications to the fire protection system shall be designed and installed by Landlords designated contractor at Tenant's expense.
 - j. To ensure compatibility with the covered Mall building smoke management system where Tenant spaces are provided with full or partial decorative ceilings, provisions shall be made such that the ceiling is at least 30% free open area, uniformly distributed. The free open area shall be distributed such that a maximum 10- foot spacing is provided between adjacent open areas in any direction. The free open area shall be provided via openings in the ceiling grid that may be finished with perforated metal grilles or louvers.

- k. When egg crate ceiling tile is provided, it will be required to meet the requirements of NFPA-13, 1994 Edition. Any Tenant whose ceiling is less than 15% free open area shall provide mechanical smoke control for that tenant space. Demising walls between tenant spaces above 12'- 0" AFF must be at least 50% open area (unobstructed by studs, mesh, ducts, equipment, etc.) to allow for smoke movement.

Any Tenant erecting partitions above 12'- 0" shall provide mechanical smoke control for the enclosed area(s). Tenant shall bear the cost of modifying the original smoke management system for the covered mall building to accommodate the Tenant's enclosed area, or provide an independent system if deemed necessary by Landlord's Engineer or governmental authorities.

STOREFRONT

The separation between the Leaseline, herein referred to as "Storefront," including any glazing, entries, doors, grilles, bracing and supports, depressions and any walls between the Leased Premises and the Mall will be designed and installed by Landlord at Tenant's expense per the Lease Agreement unless otherwise noted. Refer to Storefront & Signage Criteria for specific storefront criteria.

MERCHANDISING ZONE

The Merchandising Zone is the front of the Tenant space that extends from the Lease Line to all points 4' - 0" into the space and is subject to review and approval by Landlord. The Merchandising Zone includes all display windows and retail graphics, display fixtures, materials, finishes, color and lighting fixtures within the area.

The Merchandising Zone shall convey a store's merchandise identity and generate activity. It should convey excitement and give the consumer a reason to stop at the store. Tenants shall use the following design criteria for displays within the Merchandising Zone:

1. Design Drawings shall have a Merchandising Zone layout plan. The layout plan shall have cut sheets for fixtures and/or mannequin types and include photographs of any existing storefronts a Tenant may have that will enhance the layout plan. A rendering is required if photographs are not available.
2. Large temporary signs for special sales or clearances shall not be hung in the Merchandising Zone including any signs taped or suction cupped to storefront glazing.
3. All Merchandising Zone fixtures shall be professional and industry standard for display windows. Use of antiques or one-of-a-kind fixtures are encouraged.
4. The incorporation of a low wall or partition at the back of the Merchandising Zone may be approved if held to a maximum of 4'-0" above the finished floor.
5. No pegboard, slatwall or adjustable shelving of any kind may be placed in or extend into any part of the Merchandising Zone.
6. The Merchandising Zone will be illuminated with track lights specified by Landlord installed and supplied by Tenant at Tenant's expense. Track lighting to be powered off by Tenant's panel.
7. Additional floor or ceiling mounted incandescent track fixtures will be allowed if they match Landlord's specific criteria for this type of fixture.
8. No fluorescent lighting is permitted within the Merchandising Zone.

FIRE EXTINGUISHER

Fire extinguishers are required by local jurisdiction, but in no circumstances within 5 feet of leaseline.

EMPLOYEE RESTROOMS

Employee Restrooms will be provided by the Landlord as follows (unless otherwise noted):

1. Employee restrooms will be provided in all Tenant spaces of less than 1000 square feet or greater.
2. Employee restrooms will also be provided in all Tenant spaces of 1000 square feet or less provided the space is greater than 300 feet from a public restroom.
3. Employee restrooms will not be provided in any Tenant spaces of less than 1000 square feet provided the space is within 300 feet from a public restroom.

SECURITY DEVICES

All security devices, including pedestals and cameras, must be hidden or discretely located. These devices are considered unsightly when not concealed or design integrated at the storefront.

INTERIOR FINISHES

1. In accordance with Tenant's Lease Exhibit "C," Tenant will furnish all labor, material and equipment necessary to complete in a good, substantial and approved manner, the work described herein.
2. All Tenant construction will be behind the Lease Line.
3. All Tenant construction is subject to the approval of the Landlord and local Building Officials.
4. All Tenant construction will be of noncombustible materials.
5. Any damage by Tenant's contractor to Landlord's sprinkler system or any other fire rated assembly will be promptly reported by Tenant's contractor to Landlord, and repaired by Landlord at Tenant's expense.
6. All exposed construction within thirty (30) feet of storefront must be painted to match Landlords finish paint color (u.o.n.).

DEMISING PARTITIONS

1. Demising partitions as indicated on the Lease Outline Drawings will be metal studs only.
2. Gypsum board will be provided as follows:
 - a. Between adjacent Tenants, Tenants will provide 5/8" Type "X" gypsum wallboard from the floor to 12'- 0" A.F.F. on their side of the partition, supplying a one (1) hour rated wall system to 12'-0" AFF.
 - b. Between Tenants and Service/Exit Corridors, and at Smoke Zone partitions, Landlord will provide and install one (1) layer of 5/8" Type "X" gypsum wallboard on each side of the partition to the underside of the roof structure or 12'- 0" A.F.F. where the corridor is of tunnel construction. In tunnel applications, studs will not continue to the deck above 12' A.F.F. Wallboard Tenant's side of the partition is to be provided and installed at Tenant's expense. Wallboard is to be finished by the Tenant, ultimately providing a one (1) hour rated wall system for the full height of the partition.
 - c. Between Tenants and Anchor/Major Stores, Tenant will provide and install one (1) layer of 5/8" Type "X" gypsum wallboard on their side of the partition to the underside of the roof structure or 12'- 0" A.F.F. where the corridor is of tunnel construction. (Wallboard on Tenant's side of partition is to be provided and installed at Tenant's expense.) Wallboard is to be taped and finished by the Tenant, ultimately providing a one (1) hour rated wall system for the full height of the partition.
3. All joints must be fire taped. Exposed walls will be finished with three (3) coats of joint compound and sanded smooth, ready for paint.
4. All Tenants in the following use groups will extend gypsum board to deck above and insulate demising partition as follows:
 - a. Food establishments
 - b. Game rooms, arcades, video, record and tape stores
 - c. Pet stores
 - d. Salons
 - e. Other establishments as noted by Landlord's design review,
 - f. Sound/vibration criteria
 - The Tenant, as a noise-productive or noise-sensitive entity, recognize that the enjoyment and benefits drawn from one's premises can only be the result of respecting one's own privacy, including intrusion by noise from or to neighboring premises. Conscious of such demands, it is this article's intent, for everybody's benefit and enjoyment of his own premises, to make it part of the Lease contract between Owner and Tenant as a ruling body over noise matters and sound induced annoyances.
 - The Tenant, as a noise-productive or noise-sensitive entity, shall be aware that isolation of airborne noise (such as that of a radio, loudspeaker, or human voice) transmitted and through a partition (be it wall, floor or ceiling) through a propagating media like air) has to see with a set of measurements called STC, or Sound Transmission Class.

- Likewise, the Tenant, as a noise-productive or noise-sensitive entity, shall be aware that isolation of structural noise (such as that of footsteps, vibration by rotating machines, or poundings) transmitted through a flooring system (floor or ceiling) and through a solid propagating media like wood or concrete or any building material) has to see with a set of measurements called IIC, or Impact Insulation Class.
- The Tenant, as a noise-productive or noise-sensitive entity, shall be aware that technical data encountered in many brochures, whether as STC or IIC, often do not reflect the reality and should be regarded very cautiously. This is because measurement of sound/vibration isolating systems is mostly done in laboratories and cannot possibly encompass all conditions encountered in real-life situations neither than building systems: see architect 10 below.
- Likewise, the Tenant, as a noise-productive or noise-sensitive entity, shall be aware there exists conflicting codes and practice in the ruling of STC and IIC, and that any noise and/or sound impacting matter (such as fitting high output low frequency speaker cabinets or installing tiles on a flooring system when noise-sensitive Tenants may occupy the space below) should be submitted to the Owner and his Architect, and verified by a Professional Acoustic Engineer: see article 10 below.
- The Tenant, as a noise-productive or noise-sensitive entity, shall insure that noise created by existing activities from his neighbors, whether above, sideways or below, are not causing any annoyance to him/her, his/her staff and personnel, and in general do not cause or engender any nuisance in the running of his/her own activities.
- The Tenant, as a noise-productive or noise-sensitive entity, shall have the responsibility, and shall endeavor every effort, to insure his adjacent neighbors, whether above, sideways, or below, are not bothered by any noise or audible distraction of the Tenant's own produce.
- An audible distraction shall include – but not be limited to - any noise originating from or leaking out of the Tenant's own premises, such as:
 - loudspeakers or sound-producing devices
 - people's activities at Tenant's premises
 - footsteps, circulation or floor impacting noise
 - vibrating, rotating, mechanical, electrical or passive devices triggered by people or left to run on their own
 - in general, any airborne or structural excitation that sets walls, flooring or ceiling in minute motion - as vibration
- The Tenant as a noise-productive entity shall endeavor every effort to insure a Noise Criterion of NC-45 is not exceeded at his adjacent neighbor premises as a result of his own activities. A Noise Criterion of NC-45 defines sound pressure levels (at octave frequency bands) that must not exceed 76 dB (at 31.5 Hz), 67 dB (63 Hz), 60 dB (125Hz), 54 dB (250 Hz), 49 dB (500 Hz), 46 dB (1,000 Hz), 44 dB (2,000 Hz), 43 dB (4,000 Hz), 42 dB (8,000 Hz) and 40 dBA (as an overall RMS sound pressure).

- Whenever in doubt about noise and/or vibration Issue, the Tenant shall either consult the Owner, the Architect or a professional Acoustical Engineer, as listed and accredited by the: National Council of Acoustical Consultants 66 Morris Avenue Springfield, NJ 07081- 1409 Tel: 973-564-5859 Fax: 973- 654-7480 website: ncac.com.

5. Tenants requiring additional security may provide wire security mesh as approved by Landlord from 12'-0" A.F.F. to the roof on the demising partitions at Tenants expense.
6. All demising partitions are non-load bearing.

INTERIOR PARTITIONS

1. All partitions will be constructed of a minimum of 3-5/8" metal studs with 5/8" gypsum wallboard or other non-combustible finish on both sides to 12'- 0" A.F.F. Any combustible materials applied to partitions must receive a U.L. listed fire retardant coating.
2. Tenants must install 5/8" gypsum wallboard to 12'-0" minimum height on inside face of exterior walls.
3. All interior walls within the Tenants' sales area must be finished up to 12'-0" A.F.F. Acceptable finishes are:
 - a. Paint-minimum one (1) prime coat plus two (2) finish coats. Wall above a Tenant's light/ceiling line must be painted.
 - b. Not more than 50% of wall area may be covered with "slatwall," which must have a painted laminate finish. All screw holes must be covered, and edge conditions must be trimmed.
 - c. Wall coverings may be installed only as approved by Landlord.
 - d. Mirrors can be used in limited areas, not as a general wall finish and not near the storefront.
 - e. Wall Panel System-Acceptable finish is plastic laminate. Other finishes will be considered in Landlord's design review.
4. The use of the following materials is NOT allowed:
 - a. Pegboard walls and pegboard fixture systems;
 - b. Rough finish drywall;
 - c. Texture 1-11 plywood;
 - d. Metal-laminated wallboards;
 - e. Carpeting on walls; and
 - f. Other materials as noted by Landlord's design review.

DOORS

1. All interior doors used to access fire exit corridors will meet applicable Codes.
2. Fire exits must be clearly marked and maintained in accordance with governing codes and ordinances. Tenant will not install any hardware or other devices that would prohibit the use of any emergency fire exit.
3. All interior doors will have 1-1 /2 pairs of butt hinges, closers, and be a minimum 1-3/4" thick.
4. Interior wood doors may be hollow core and will be finished with a stain, clear varnish or paint.
5. All dressing rooms will have wood doors in areas visible to the public view. Curtains may be used in areas that are not visible to the public.
6. All doors to service corridors and other rated partitions will be "B" label with 1-3/4" thick. Corridor side to be painted to match color selected by Landlord. Doors that swing outward must be recessed in a vestibule, unless allowed by code and approved by Landlord.
7. Relocation of existing corridor doors will be by Landlord at Tenant's expense.

Exit/Service doors will be provided with temporary locksets by the Landlord.

FLOORS

1. Tenants shall install a floor covering in Tenant's sales area which conforms to the following criteria:
 - a. Wood installation shall be hardwood with water resistant surface.
 - b. Ceramic, quarry and stone tile installations must be commercial grade with non-slip surface.
 - c. Carpet must be commercial grade and must have proper fire ratings to meet local Codes. Carpeting will not be permitted where color quality or weave is not suitable for high traffic areas.
2. Tenant's floor finish shall be absolutely flush with mall floor finish. Tenant shall feather the concrete slab as required to achieve a flush transition. A metal transition strip shall be embedded in the floor finish at the intersection with the mall flooring.
3. Tenant shall provide a metal transition strip between opposing floor finishes, including but not limited to carpet and wood, or carpet and tile, and as required at any expansion joint which may occur in Tenant's space. Reducer strips are not permitted.
4. Tenant shall fill in any slab depressions and cracks occurring in their Leased Premises and cover with Tenant floor finish.
5. Tenant's floor finish shall go to the channel of the roll-up grille or line of Landlord's common area flooring.
6. Tenant shall provide ceramic tile, or wood base in sales area, including storefront pier from grille into tenant's space.
7. Stockrooms with exposed concrete floor shall be scaled and have a 4" vinyl base installed.

CEILINGS

Ceilings in Tenant spaces are not required. Tenants are encouraged to have an open ceiling which may incorporate an open grid or be painted. Any Tenant that installs a ceiling shall coordinate the design with all mechanical, fire protection, lighting systems and structural requirements as described in Mechanical and Electrical Sections of this Handbook. Tenant installed ceilings shall conform to the following criteria:

1. All ceilings must be a minimum of 8'-0" A.F.F. in restrooms, 11'-6" A.F.F. in Tenant spaces except where otherwise noted in the Lease Outline Drawings. Any Tenant whose ceiling is more than 85% enclosed shall provide suitable free area for HVAC return air and smoke exhaust. Tenant shall bear the cost of design and rearranging the original sprinkler system and return air HVAC system for the base building to accommodate Tenant enclosed areas if deemed necessary by Landlord's engineers or governmental authorities.
2. Landlord will allow the following ceiling types:
 - a. Metal or cloth baffle system.
 - b. Open cell metal grid.
 - c. Suspend pipe frame grid and banners.
 - d. Painted gypsum board.
 - e. Acoustical 24" x 24" or 24" x 48" lay-in-tile.
 - f. Open cell egg crate in varying colors and styles.
3. Ceilings are not permitted in stock rooms.
4. All ceiling suspension systems will be metal. Support for ceiling and all other hangers will be from top of structural joists only. Support from metal roof deck is not allowed. A superimposed load of 3 psf maximum is allowed from roof structure.
5. All ceilings, related framing, blocking and accessories will be noncombustible. No combustible materials may be used above finished ceiling surfaces.

LIGHTING

Within the Tenant's Premises the Tenant may select its own light fixtures, which meet the criteria listed below.

General Lighting

1. All lighting must be reviewed and approved by Landlord. Tenant is responsible for maintenance of all lighting within the entire Leased Premises.
2. Tenant will comply with applicable energy conservation and Building Code.
3. Fluorescent fixtures used for general store lighting will be deep- cell parabolic type. No sheet acrylic lens will be allowed.
4. Tenant's reflected ceiling plans and specifications will indicate all illuminating devices.
5. Installation of Tenant lighting in the Mall Common Area is prohibited.
6. Luminous ceilings are prohibited.
7. Additional incandescent lighting must be approved by Landlord.

8. All showcases and display cases must be adequately lit and ventilated. Direct visual exposure of incandescent and fluorescent tubes is prohibited.
9. No HID, metal halide, mercury vapor, etc., will be allowed, unless shielded from the Street Districts. No bare bulb lighting is allowed.

Fluorescent Lighting

1. Tenant's interior fluorescent lights are to be 20 amp. 277V or 120V with internal protection devices. Fluorescent ballasts will be high power factor type with individual non-resetting overload protection. Ballast harmonics may not exceed that total harmonic current distortion allowable by the electric utility.
2. Lamps and tubes will be deluxe warm white for better color rendition. (3500 Kelvin)
3. Fluorescent strip lighting must not be installed perpendicular to Tenant's storefront.
4. If fluorescent lighting is the primary source, a second lamp type, incandescent, should be used for accent along walls, especially the rear wall.

Track Lighting

1. Quartz incandescent Par 38 spots or low voltage to match Landlord spec track lighting.
2. Lights will be finished to match ceiling, other finished to be approved by Landlord.
3. Track heads are to be outfitted with shields or louvers, unless otherwise approved by Landlord.

INTERIOR SIGNAGE

Refer to Storefront & Signage Criteria

ARCHITECTURAL DESIGN CRITERIA - FOOD COURT

The Food Court at The Dolphin Mall is located directly off one of the thoroughfare zones with one entry into the Food Court. The Food Court's theme is reflected in the architectural features, seating, and decorative objects in the court. The Food Court Tenants surround the general seating area.

Each individual Food Court Tenant is part of an exciting, memorable group of stores enticing the passerby with the sight and taste of foods sold. The unique and thoughtful design of the visual identity of the food stall, along with the quality, service and variety of foods offered, is essential to the overall success of the group of stores brought together in these special places.

The store should tell a cohesive story about the food offered. The many aspects of the operation should all support the theme: cooking out front, signage, the menu board, the finishes from front to back of the stall, the appearance of the staff uniforms and the display of the product all work together to broadcast a strong message to the public.

Food sells itself. Show the fresh ingredients and final products wherever possible. Overwhelm the shopper with the abundance of what is offered, and emphasize the uniqueness of the cuisine at the front counter.

"Up front" is the key. Catch the passerby with unique arrangements and beautiful containers, as well as the food presentation at the front counter - not the cash register, soda dispenser, condiments, napkins and silverware. Remember, everyone has those to give or sell. Emphasize the specialness of your product.

The cook should be the center of attention. He or she is the master of ceremonies, underlining how fresh the product is, as well as performing a memorable show in the store. Chopping, slicing, baking or grilling, whatever the particular activity is, its attraction emphasizes the quality of the product.

The employees are the most visible representation beyond the food. Their courtesy in dealing with the public and their well-attended appearance are important to the success of the Tenant's theme. The choice of uniforms is an opportunity to consistently support the overall concept for the store.

Integral to the design of the store is graphic presentation. Together with the architectural design, and the presentation of the particular cuisine, consistency, uniqueness and good professional graphic design lends to the successful execution of the theme. Careful selection of a name for the store and products can emphasize further the establishment theme.

Adherence to the guidance provided by an overall theme, or set of design concepts cannot be overemphasized. It may be the difference between looking temporary or permanent, complete or incomplete.

Establish the desired image and carry it through in every aspect on your new endeavor to a successful conclusion.

INTERIOR FINISHES FOR FOOD STALLS

The following design criteria pertains to the Food Service Area - the first 8'-0" from the outside face of the front counter back into the premises (see Lease Outline Drawing).

CEILINGS

Tenant is responsible for installing a drywall ceiling from the front bulkhead throughout the Food Service Area or full extent of area visible to the public. The Tenant is responsible for installing a drywall or a 2' x 2' cleanable lay-in-tile ceiling in the food prep area (area not visible to the public) which meets all Codes and ordinances.

FLOORS

Quarry or ceramic tiles only are permitted in the Food Stall Area. No VCT is allowed including back area kitchens.

LIGHTING

General illumination throughout food stalls is by Tenant.

1. Task and display lighting may be track-mounted on the inside face of the drywall bulkhead over Tenant counter for general illumination and to spot menu board as approved by Landlord.
2. Color-corrected fluorescent lighting integral with food cases is allowed.
3. Tenants may install fluorescent fixtures in food prep or storage areas that are blocked to public view.
4. Fluorescent lighting is not allowed in the front area or areas visible to the public.

DEMISING WALLS

Refer to the Lease Outline Drawings for type and location of demising walls and piers provided by the Landlord.

1. A portion of the demising wall in the area visible to the public will be installed by the Tenant as specified by the Landlord. Refer to the Lease Outline Drawings.
2. The remaining portion of the Tenant's serving area in full public view will be finished with tile approved by the Landlord.
3. The Tenant's preparation area and kitchen walls will be finished with either tile, FRP (Fiber Reinforced Plastic) or stainless steel. FRP can only be used in areas that are not visible to the public.

COUNTERS

1. Tenants will install a continuous serving counter as shown on the Lease Outline Drawing. No component of the storefront counter shall exceed 3'-6" A.F.F.
2. Counter tops must be one of the following materials:
 - a. Marble/granite
 - b. Stainless steel
 - c. "Corian" or equivalent
 - d. Ceramic tile (Plastic laminate is not allowed)

Counter tops must extend over the counter face by a distance of 6" and return towards finish floor for a distance of not greater than 8", forming a "light cove" in which Tenant will install continuous fluorescent lighting (light source not be visible to customers sitting at tables) to "wash" the counter face.

The front face of the counter top is to be installed 4" back from the face of the demising pier. If a tray shelf or tray runners are to be incorporated in the counter, the leading edge of the element is to be located flush with the front face of the counter top.

3. Counter fronts must allow for a 6" high tile base (color and specifications to be furnished by Landlord).
4. The counter front finish must be constructed per the storefront criteria included with the Landlord's Tenant Design Package in material and design determined by the Landlord.

Sneeze guards and cooler display units must be built-in and fully integrated into the counter design.

EQUIPMENT AND FIXTURES

1. Tenant equipment on counter is to be set back a minimum of 6" from the counter front edge and must not project above the Equipment Control Line. The Equipment Control Line is 4'-6" from the finished floor.
2. The demising piers at the front counter have been designed to "open" the food stalls and increase visibility. All equipment and fixtures abutting the demising pier will not project above the Equipment Control Line.
3. No "used" equipment may be installed.

4. Beverage machines, cash registers, cup dispensers and other "miscellaneous equipment" on the front counter are subject to design review. They must be recessed into the front counter and placed below the 4'-6" high Equipment Control Line. Attention should be given to the use of these items in the overall design of the storefront.
5. No simulated wood grain finish is permitted on equipment within public view.
6. All napkin holders, straw dispensers, and plastic utensils must be kept off the sneezeguard.
7. All paper goods and supplies are to be stored in areas not visible to the public.
8. Heating lights are to be horizontal.

DISPLAYS

1. Movable and/or portable displays are not permitted on the front counter. No displays are permitted beyond the Lease Line.
2. Plants (live or artificial) are not permitted.
3. Tenants are encouraged to provide food displays at the back or side walls. The displays will be illuminated and neatly stocked by the Tenant. Metal rack or wood/glass shelves are permitted.
4. The placement and handling of photographs of food items requires careful consideration. Avoid the casual look of several cheaply framed photographs mounted directly on the walls overlapping a tiled accent wall. The photographs can either be internally backlit transparencies or mounted directly to a stiff backboard and either box framed or mounted within separate frames.

Because of the depths of backlit photographs it will be necessary to recess or semi-recess the box into the wall-especially on the side walls where the edges of the box are more prominent.

Multiple photographs are to be assembled into group arrangements.

5. Displays set in front counters are limited to 4'-6" overall height above finished floor. Low pie cases and condiment trays are permitted. Front counter displays will be protected by transparent glass or acrylic guards.

Rotating cases or displays are not allowed.

6. All showcases and display cases must be lighted and vented. Direct visual exposure of incandescent bulbs and/or fluorescent tubes is not permitted. Display cases must have glass front (preferably curved glass) with mirrored sides and back. Glass must be tempered or safety.

Acrylic Plastic is not permitted.

SECURITY

Roll-down or side closing security closures are not permitted at front counter.

SIGNAGE

Refer to Storefront & Signage Criteria

MENUBOARDS

1. Customized menu boards with an artisan quality and Remote illumination by gooseneck lamp fixtures are most desired.

Materials: Internally or externally illuminated acrylic, glass, or metal, with changeable acrylic, painted, plastic, silk screened or vinyl copy.

2. Menuboards must have a black background and feature colored or white lettering.
3. Commercial product advertising or suppliers logo on menuboards are not permitted. Paper signs are not permitted.
4. The menuboard may be suspended or mounted on the wall separating the customer service and food preparation areas. Minimum distance from the Lease Line of 8'-0".
5. "Daily Specials", advertising signs or signs for seasonal or temporary promotions must be integrated into the menuboard or into permanent sign holders.
6. Large, overblown graphics not internally illuminated and featuring breads, fruits, or other items of merchandise are desired at the side walls.
7. Menuboard design is to be submitted as part of Submittal I including fabrication technique, layout letter style, and quality of design, color illustration of photographs.

FOOD STORAGE IN STORAGE ROOMS OUTSIDE FOOD COURT AREA

1. Submit drawings and or specifications of all storage devices (shelving, cabinets, etc.) and refrigeration equipment.
2. Wood shelving and cabinets are not allowed. All storage will be on metal and raised at least 6" above finished floor.
3. The overall height of any shelving, cabinets, or equipment will not obstruct the sprinkler coverage.
4. All equipment must meet local Codes.

ARCHITECTURAL DESIGN CRITERIA - RESTAURANTS

Any and all design proposals are subject to Landlord approval.

Restaurants are located throughout the Mall at various entrances. Where possible, Tenants are encouraged to take advantage of exterior exposures by installing an exterior entrance and adjacent glazing. These openings will allow access into the Restaurant from the entry court and views into and out of the Restaurant to the entry landscaping. Rough framing and penetration of Landlord's exterior wall will be by Landlord's designated contractor at Tenant's expense.

The types of exterior treatment installed by Tenant may include glass storefronts or greenhouses. In addition, an awning attached to the building facade or freestanding awning/canopy is encouraged to provide weather protection and add color and identity to the Restaurant entrance. Tenant will submit to Landlord the proposed exterior entrance and samples of materials for approval. Maintenance and replacement of exterior treatments will be by Tenant.

INTERIOR STOREFRONT

Refer to Storefront & Signage Criteria

SIGNAGE

Refer to Storefront & Signage Criteria

MENU SIGNS

Framed, tamper resistant menu signs displaying actual dining table printed menus may be attached to the storefront adjacent to the entry. Maximum size is 2 feet wide by 3 feet high. Materials utilized must compliment the restaurant design.

INTERIOR FURNISHING AND FINISHES

All interior furnishings and finishes visible to the public are subject to review and approval by the Landlord.

KITCHENS

Kitchens and storage area floors will be quarry or ceramic tile installed by Tenant. Consult applicable building and health codes for finish and wall construction requirements for kitchen, storage, and related food preparation areas.

Sound and odor control - refer to in-line (white-box).

All trash storage is to be within tenant space.

ARCHITECTURAL DESIGN CRITERIA IN-LINE (FOOD SERVICE)

1. Tenants in mall areas with a counter operation must adhere to the following:
2. The edge of the counter top must be held back a minimum four (4) feet from Lease Line.
3. Sound and odor control - refer to In-Line (White Box) criteria.
4. All trash storage is to be within Tenant Space.
5. See Food Court Criteria for additional criteria.

KIOSKS

Refer to Storefront & Signage Criteria

FOOD COURT AND MALL KIOSKS

Tenant must consult with Landlord prior to addressing their preliminary design.

MECHANICAL DESIGN CRITERIA IN-LINE

HVAC DESIGN CRITERIA

A. General Design and Installation Criteria

1. In-line Retail Tenants have been provided with a Variable-Air-Volume (VAV) System, complete with VAV boxes, ductwork, air services and controls. Cooling will be provided by means of packaged direct expansion (DX) rooftop equipment. Heating may be provided by means of electric strip heaters in the VAV terminal boxes. Ductwork and diffusers are at an approximate elevation of 11'-10" A.F.F. in ceiling grid. Each In-Line tenant shall be responsible for any modifications required to accommodate changes to their air distribution. The Landlord has also provided a Toilet Exhaust System(s) that serve each In-line Retail Tenant Area.
2. The Landlord-provided VAV Boxes for In-line Retail Tenants may include electric heat for temperature control purposes. If a Tenant determines a need for additional heating within their space, (i.e., Stock Rooms, Entrances to the outside) they shall provide such at the Tenant's expense after review and approval by the Landlord. Tenants who may require any additional heat shall install electric resistance heating only (power from Tenant's panel).
3. The Tenant shall be responsible for design and installation of any supplementary air conditioning system(s) within its Lease Premises, subject to Landlord approval and existing conditions.
4. The design of any modifications to the Tenant HVAC system shall conform to the following criteria:

- a. General: All calculations shall be in accordance with the latest edition of the ASHRAE Fundamentals Handbook, all applicable Federal, State and Local Codes and engineering practice. All calculations shall be certified by a Professional Engineer registered in the State of Florida and shall be submitted to the Landlord's Engineer for review and approval. It is the Tenant's responsibility to verify that adequate cooling is available from the Landlord-provided VAV system. Any additional Tenant air-conditioning required will be at the Tenant's sole expense and subject to conditions outlined by the Landlord.
- b. Design Conditions: Tenant cooling calculations and equipment selections have been based on the following conditions:

SEASONS	INDOOR TEMP	OUTDOOR TEMP	WIND
Summer	76 FDB / 50% RH	91 FDB / 79 FWB	7.5 MPH
Winter	70 FDB / 30% RH	40 FDB	15 MPH

During unoccupied periods, cooling system shall have a maximum setup temperature of 85° F.

- c. Cooling Loads: Cooling load calculations shall be based on maintaining the indoor design conditions described above. Cooling load calculations shall take into account internal heat production from items such as lighting, people and equipment. Cooling load calculations shall include sensible heat gains of 250 BTUH/person and latent heat gains of 250 BTUH/person, multiplied by fifty (50) sq. ft. per occupant. Heat gains from lighting and equipment shall be based on actual values derived from fixture data and equipment nameplates; lighting and equipment loads shall not exceed 4 watts per square foot. Building construction factors for cooling load calculations shall be as follows: exterior wall U-value=0.18; roof U-value=0.05. Landlord has provided cooling for In-line Tenants at a rate no less than 420 sq. ft. per ton, which includes ventilation and building construction loads.
- d. Ventilation Air: Outside air shall be provided in accordance with ASHRAE Std. 62-1989.

- e. Toilets: Toilet exhaust systems shall provide toilet room exhaust rates of 9 air changes per toilet room.
 - f. Calculations: Tenant cooling (and heating) load calculations which shall be prepared for any systems modifications are as follows: block peak cooling load; (block peak heating load); instantaneous peak cooling load for each space; (instantaneous heating load for each space); circulated CFM required for peak cooling load; exhaust air quality calculations for each exhaust system; fan static pressure calculations for each fan system.
5. All Tenant HV AC system modifications shall be constructed to meet the following criteria:
- a. General: All HVAC materials and equipment shall be new and commercial grade quality. Any modifications to the building required to accommodate Tenant fit-out shall be made only after the Landlord's written approval and at Tenant's expense. Relocation of Base Building ductwork or other building systems is not permitted. Tenant's contractor is responsible for visiting the site and noting existing building conditions, and for coordinating its work with the Base Building systems. The Tenant shall NOT make any modifications to Building Fire Detection systems or HV AC controls, without the pre-approved of the Landlord. Any such modification shall be by the Landlord at Tenant's expense.
 - b. Ductwork: Supply air distribution, return air, and toilet exhaust air ductwork shall be sized, designed and installed in accordance with the applicable Codes, and the latest recommended practices of ASHRAE and SMACNA.

- Duct systems shall be designed for low velocity, and pressure drop through ductwork downstream of V A V terminal units shall not be greater than 0.25" W.C. All main and branch ductwork shall be fabricated of galvanized steel except low pressure ducts downstream of VA V boxes, less than 48" in width may be fiberglass type 800 galvanized duct with exterior insulation.
- Ductwork shall be constructed in accordance with the standards pertaining to 2" W.G. duct construction class and static pressures rating, for positive or negative pressure, and meet the requirements of SMACNA seal class A and leakage class 6.

Sealing of ducts with duct tape is NOT allowed. (Except approved tape for fiberglass ductwork).

- All main duct branch take-offs shall be via 45 degree entry fittings, bell mouthed fittings or conical duct tape. Each branch duct take-off shall be provided with a locking quadrant-type air balancing damper.
- Square and rectangular duct elbows shall be provided with double thickness turning vanes in accordance with SMACNA standards.
- Retail Tenants may use flexible insulated ductwork, to make final connections to supply air devices. The installed length of flexible ductwork shall not exceed 14'-0". Food Court, Restaurant and other food service Tenants may NOT use flexible ductwork.
- Food Court, Restaurant and other food service Tenants shall NOT use internally lined ductwork.
- Duct, equipment, and or pipe supports which are visible from the Common Area must be wire or rod type (straps not allowed).
- Tenant shall provide fire dampers wherever ductwork installed by Tenant penetrates a fire-rated assembly. All fire dampers must carry evidence of UL listing.

- Restaurant and other food service Tenants, if allowed on Landlord's Central VA V System, shall isolate the Building return Plenum System through their space and provide exhaust acceptable to the local code authorities. All work to be at Tenant's expense.
 - All ductwork shall be designed and installed in such a manner as to prevent the transmission of vibration and/or noise to or through the ductwork.
 - Tenant ductwork and miscellaneous HV AC equipment shall be supported from structural members as designed by the Landlord. No tenant duct shall be hung from Base Building ductwork, electrical conduit, sprinkler piping, plumbing piping, roof deck, or any other building system.
 - Tenant ductwork shall not extend beyond the Tenant's Leased Premises.
- c. **Temperature Sensor:** The Landlord shall furnish and install at Tenants expense (for In-line Tenant spaces) thermostat(s) for control of the VA V Box (es).
- d. **Odors:** Tenants that may produce objectionable odors (i.e. animals, hairstyling, manicure, food, etc.) must make provisions for maintaining acceptable negative air pressures within their space with respect to adjacent Tenants and the Mall. All odors shall be exhausted to the outside as approved by the Landlord with building return plenums segregated through the Tenant Space. Negative pressure must be maintained to -.02 during hours of Operation.
- e. **Balancing:** The Central VA V systems serving the In Line Tenants shall be tested and balanced by the Landlord upon completion and start-up of the mall. The Tenant is responsible for any modifications to the balance of the Tenant's HVAC system. The Tenant shall use an AABC or NEBB certified HV AC balancing contractor to adjust and balance the Tenant's HVAC systems to the design air quantities indicated on the Tenant's design drawings, but not in excess of the VA V box capacity designated by the Landlord. Balancing must be performed and submitted to the Landlord for review and approval at least two weeks prior to opening of the Leased Premises. If balancing is not performed or received by the Landlord, the Landlord shall balance the Tenant's HVAC systems at the Tenant's expense.
- f. The Tenant shall maintain a record set of "As-Built" documents showing the actual installed configuration and details of the HV AC systems within the Tenant space. The "As-Built" documents shall be drawings and specifications, and a complete accounting of all materials, details, field changes and clarifications, and other pertinent construction information.

MECHANICAL DESIGN CRITERIA IN-LINE (cont.)

B. Life Safety Interface

1. The Landlord will provide, as part of the Base Building work, all controls and accessories necessary to allow shutdown or sequencing of the Landlord provided VAV system, via the fire alarm system and the Mall's Building Automation System (BAS), as required in the event of an alarm. In addition, the Landlord will provide all controls and fans associated with the In-Line Tenant smoke control system for the mall (see #3 below).
2. Tenants providing independent rooftop HVAC systems shall provide smoke detectors that shall be per Landlord Specifications, compatible and addressable through the mall's fire alarm system. All connections to Landlord's system shall be by the Landlords designated contractor at Tenant's expense.
3. The Landlord will provide a Base Building smoke control system for In-Line tenants and common areas consisting of smoke control exhaust fans, supply fans, controls and operating sequences for rooftop air conditioning units and fans. For any Tenant requiring an independent smoke control system, the Tenant shall design and install such systems, subject to the review and approval of the Landlord. All modifications to the Base Building, including roof penetrations, fire alarm wiring, etc., shall be done by Landlords designated contractor at Tenant's expense. The Tenant shall provide all contacts, addressable modules, and relays necessary to interface with the Mall's fire alarm system and BAS for smoke control, including programming and software systems changes.
4. All Restaurant Tenants with hoods protected by ansul systems must supply all necessary interface to address malls, fire alarm system and BAS.

C. Exhaust

1. In-Line Tenants shall provide any required modifications for their toilet exhaust as required by their tenant fit-up.
2. Tenant's toilet exhaust fan shall be rated to exhaust 9 air changes per hour for the toilet rooms served.

MECHANICAL DESIGN CRITERIA-FOOD COURT, RESTAURANT AND OTHER FOOD SERVICE TENANTS

1. The Landlord has not provided Food Court Restaurant and other food service Tenants with rooftop air conditioning units. Restaurant and other food service Tenants are responsible for fit-out of their HY AC systems, including rooftop air conditioning units, to satisfy all applicable requirements (i.e., calculations, balancing, start-up) previously described. Food Court, Restaurant and other food service Tenants are also responsible to provide individual kitchen exhaust and make-up air systems.
2. Kitchen HY AC systems shall be designed and constructed so that the kitchen is maintained at a negative pressure relative to mall common area of no higher than 0.02" W.O. A minimum of 70% and a maximum of 85% (or per local code) of the kitchen exhaust air quantity shall be replaced by Tenant installed make-up air systems. The remainder of the make-up air required shall be drawn from adjacent public areas.
3. All kitchen exhaust fans shall be upblast discharge type, bearing evidence of UL & NSF approval for kitchen exhaust service. Kitchen exhaust fans shall be provided with a 1" grease drain, sand or media filled roof-guard grease containment systems, cleanout door and meet all Code requirements. The exhaust fan discharge shall be a minimum of 40" above the roof surface. The Tenant shall furnish the appropriate roof curb(s) which shall be installed by the Landlord's roofing contractor at Tenant's expense.
4. All make-up air units shall include fans, filters and all appurtenances required for the make-up systems. The make-up air intake shall be a minimum of 36" above the roof surface. 9" curbs to be installed by Landlords contractor at Tenant's expense, Tenant to contract direct with landlord's contractor.
5. Tenant's locations for air conditioning, kitchen exhaust fans and make-up air units are subject to Landlord's and local code approval. The Tenant shall submit a framing plan to the Landlord for review and approval by the Landlord's Engineer. The Tenant's framing plan shall include details of equipment curbs, equipment weights, dimensions and installation requirements all located to Mall grid coordinate centerlines. AD rooftop equipment, roof curbs, duct roof penetrations, etc. shall be provided with steel frames consistent with the Landlord's engineer's standards. The Landlord may, at Landlord's option, install required structural elements and structural modifications at the Tenant's expense. All roof penetrations and steel roof framing shall be performed by the Landlord approved contractors. Engineering details for typical roof top installations will be by Landlord's Engineer at Tenant's expense.

Under NO circumstances shall the Tenant cut through the existing roof or alter any openings, curbs, roof flashing, roof structural elements, etc. without Landlord's written approval.

6. All Tenant rooftop equipment must be located at a reasonable distance from Base Building roof drains. Exhaust fans shall be located a minimum of 20'-0" from any outdoor air intake, including Mall units. The Tenant shall submit a plan showing proposed locations of exhaust fans and make-up air units including all existing roof equipment and features within 30'-0" minimum of the Tenant's Leased Area, for Landlord's review and approval.
7. If the Landlord determines that a screen is required to enclose the Tenant's air conditioning and kitchen equipment, the Landlord shall install the screen at the Tenant's expense. The use of low profile HYAC equipment is required.

8. Placement of tenant rooftop units and kitchen ventilation equipment or materials for structural modifications and roofing work shall be by crane or helicopter. The Landlord will NOT allow equipment to be ROLLED across or improperly rested upon the roof without specific approval and direction by the Landlord, Damage to the roof resulting from Tenant work shall be repaired by the Landlord at Tenant's expense.
9. Tenant kitchen hoods shall bear evidence of UL approval. Hoods shall be of all welded stainless steel or black steel construction with liquid-tight joints. Filters and grease extractors shall be UL listed. Kitchen hood assemblies shall comply with all applicable building and fire protection Codes and be fabricated in accordance with NFPA-96. Hoods may be make-up type which will allow a minimum of 70% and a maximum of 85% of kitchen exhaust air quantity to be made up directly in the hood.
10. The Tenant shall furnish, install and maintain in proper working order, automatic fire extinguishing equipment to protect all kitchen hoods above cooking areas.
 - a. Automatic devices for shutting off fuel and/or power supply to appliances getting the surface protection.
 - b. A readily accessible and clearly identified means to manually actuate the fire extinguishing system, provided in the path of ingress or egress.
 - c. All necessary controls and relays to properly sequence fans, to shutdown make-up air units and to communicate with the Mall's fire detection system. Tenant shall provide an individual addressable module on Landlord's fire detection system.
11. Before the fire protection system is fabricated, the system's supplier shall obtain a permit from the Miami-Dade County Fire Department. All submittals must go through Landlords permit expeditor.
12. Tenants providing water type hoods shall provide a direct connected hot water supply with a reduced pressure back-flow preventer for cleaning, and a full size waste water connection running to grease trap, coordinate with Landlord.
13. Food Court, Restaurant and other food service Tenant air conditioning, shall be designed, fabricated and installed per the following criteria:
 - a. Make-up air and air conditioning duct work shall be fabricated from galvanized sheet metal in accordance with the latest SMACNA duct construction requirements.
 - b. Kitchen hood exhaust duct work shall be constructed of a minimum 16 gage or heavier stainless steel or black steel. All joints and seams shall be continuously welded, liquid and air tight. Kitchen exhausted ductwork shall be pitched back to the kitchen at the slope of 1/4" per foot.
 - c. Kitchen hood exhaust ducts, when required by code, shall be insulated with a minimum of four (4) inches calcium silicate or high temperature mineral wool insulation. Kitchen hood exhaust ducts shall be enclosed in fire rated enclosures when required by Code.
 - d. High temperature, liquid and air tight access doors for kitchen hood exhaust duct cleaning shall be provided in the horizontal duct runs at 20 foot intervals and at the bottom and top of each vertical riser. A minimum of one access door for cleaning is required in both horizontal and vertical duct work.

- e. The bottom edge of cleanout doors shall not be less than two (2) inches above the bottom of the duct. Horizontal ducts shall be pitched up (away from the hood) in the direction of air flow at a minimum pitch of 1/4" per foot. Provide a grease drain at the base of each vertical kitchen hood exhaust duct. Access doors, as described above shall be provided at each required sprinkler head. Horizontal duct work sheet metal gage, hangers and supports shall be sized to accommodate the added weight of the fire suppression agent and prevent the duct from collapsing.
 - f. Dishwasher exhaust ductwork shall be fabricated in accordance with SMACNA standards. Dishwasher ductwork shall be insulated with one-inch thick, 3/4 lbs/cu. ft. density, rigid fiberglass duct insulation board with mylar foil facing.
14. Food Court, Restaurant and other food service Tenant's shall clean their filters, duct systems, exhaust hoods and grease collecting devices on a regular basis. These Tenants shall also take the appropriate steps necessary to prevent the depositing and accumulation of grease on the roof. Roof-guard grease containment systems are required. Damage to the roof resulting from Tenant neglect shall be repaired by the Landlord at Tenant's expense. The Landlord reserves the right to maintain the Tenant's hood and grease collecting devices at Tenant's expense.
15. All walk-in coolers, refrigerators and freezer boxes shall be provided with insulated floor systems. All walk-in boxes shall be provided with a minimum of one dry sprinkler head as required by Code and/or Landlord's insurance carrier. All sprinkler heads shall be installed by the Landlord's designated contractor at Tenant's expense. Heat should not be rejected into plenum as AIC load.
16. Requirements for Tenant Having Display Cooking
- The following special design and installation criteria apply to all Food Court, Restaurant and other food service Tenants who install display cooking equipment exposed to public view.
- Display cooking is at front counter of Food Court, Restaurant and other food service Tenants only if the installation makes adequate provision for safety and hygiene, and is arranged not to have a detrimental effect on common area air conditioning. All display cooking locations shall be specifically approved by the Landlord.
- a. Transparent tempered sneezeguards shall be installed on the three sides of the display cooking surface exposed to the public view.
 - b. Display cooking surfaces shall be provided with an UL approved and listed kitchen exhaust hood as specified elsewhere in this Handbook.
 - c. Tenant shall install and maintain type ABC fire extinguishers in accordance with NFP A 10 and as approved by the Miami-Dade County Fire Department.
17. General Notes
- a. The Tenant's Engineer is solely responsible for complete design of Smoke Evac System – verify with Landlord that code requires Smoke Evac System.
 - b. Tenants who supply independent HVAC systems shall be responsible for design and installation of a smoke control system equivalent to and compatible with the Base Building Fire Detection/smoke control systems. Wiring for system shutdown, Base Building interlock and final connections to fire alarm, life safety and BAS systems shall be by Landlords designated contractor at Tenants expense. Tenant shall also provide any transfer ducts required to maintain Base Building smoke zoning as determined by Landlord.

- c. Smoke Control System design shall comply with Chapter 39 of the Dade County Edition of the South Florida Building Code and shall insure a minimum of 9 air changes/hour exhaust and a minimum of 6 air changes/hour make-up air, for the zone(s) in alarm. Fan selection, layout and configuration shall comply with the existing smoke systems on the Mall. All fans associated with the smoke control system shall be connected to the Mall's emergency generator, through appropriate panels and/or switchboards. Exact design shall be the responsibility of the Tenant. However, emergency power allowances for Tenant smoke exhaust and make-up air are in the range of 900 to 1300 SF (tenant area) per horsepower (HP). If Tenant's smoke control (emergency) power requirements exceed this range, the Tenant shall contact the Landlord prior to releasing TI documents for construction.
- d. Coordinate rooftop unit and fan curb and equipment layouts with structural steel roof framing and establish exact locations for all equipment in conformance with project structural engineer and code requirements. Tenant shall be responsible to make whatever field adjustments are required to accommodate structural steel framing.
- e. Tenant shall be responsible to provide the proper quantity and size of tie-down anchors to secure their rooftop units against wind force loads, in conformance with codes. Method and configuration of tie-down anchors shall match that utilized on the in-line tenant and common area rooftop units for the Mall.
- f. Condensate from all rooftop A/C units must be piped to the Mall's condensate drain system (under roof) in compliance with code and Landlord's approval. Condensate piping from rooftop A/C units may not be routed across roof nor terminate at roof drains or interior rainwater leaders. In most Tenant spaces, the condensate drain piping must be extended from the stub-in point located at the floor of the space to the rooftop A/C unit(s). All condensate piping shall be installed within the interior of the Tenant space and piped up to the rooftop A/C unit within the confines of the unit roof curb.
- g. All roof-top equipment must be curb or curb rail mounted.
- h. All shop drawings for hoods and Ansul systems must be submitted to landlord's permit expeditor with construction drawings prior to permit plan review.
- i. Hood drawings, ducts, fans and ventilation schedules must be included in tenant's construction drawings.
- j. All tenant's roof-top equipment must be painted per Landlord's specifications and numbered with tenant's store number and equipment number.
- k. No interior lined duct.
- l. Duct must be supported with the same specifications as page 37 D-4.
- m. Hoods must be provided in tenant drawings and approved by landlord's engineer.

PLUMBING DESIGN CRITERIA –INLINE

A. Design Criteria

1. All Tenants are provided water, sewer and vent for their space in accordance with the Box.
2. If Tenant layout, as approved by Landlord, requires additional underslab plumbing, Tenant shall provide at Tenant's expense.
3. All Tenants with water usage are to provide water meters type T-10 in a location determined by Landlord's representative at Tenant's expense. Remote read out must be provided when needed.
4. All Tenants with toilet rooms who require hot water shall utilize instantaneous type water heaters, (installed by Tenant).
5. Tenants with large hot water requirements may utilize storage type electric or gas (if available) water heaters. Tenant shall provide drain in the Leased Premises for pressure relief. All storage type water heaters shall be floor mounted.
6. Tenants shall install floor drains and trap primers as required by local Codes and health ordinances.
7. Tenant shall provide grease waste disposal system in accordance with local Codes. The Local Codes shall determine which fixtures route through the grease interceptor. Food Court Tenants and certain spaces designated as Restaurant have been provided with a grease waste stub-in including grease interceptors located outdoors. Tenant shall provide internal grease waste piping and additional interceptors at Tenant expense. Tenant shall provide internal grease interceptor within their demised space whenever piping-passes through a common area or adjacent spaces. Grease inceptor to be per Miami-Dade approved specification.
8. Tenants shall install individual hair interceptors on all sinks, basins, and special sanitary units which in any way receive human or animal hair. All hair interceptors must be made accessible and maintained.

B. Natural Gas

1. Natural gas service is available in locations as designated by Landlord.
2. Tenants requiring natural gas shall arrange for gas service directly with the gas utility. Tenant shall install all gas distribution piping to, and within, its Leased Premises at its sole cost.
3. All tenant gas piping shall be painted per landlord's specification and shall be labeled by tenant with Tenant's name and space number, and the word gas at Tenant's expense.
4. Tenant's gas piping on roof must be installed on landlord's spec unistrut with expansion rollers.

C. Materials and Installation

1. All piping systems must be compatible with the type of materials used by Landlord and comply with the following:
 - a. Drainage, Vent Pipe and Fittings: Service weight hubless-type cast iron pipe fittings for above-ground installation; schedule 40 PVC DWV, for below-ground installation.
 - b. Joints: Stainless steel coupling with stainless steel clamps and bolts as manufactured by Tyler Pipe or equal for above ground installation and solvent weld joints for below-grade installation. Pipe and joining coupling to be from same manufacturer. Copper DWV piping is acceptable above the floor slab.
 - c. Water Piping Above Grade: Type "L" copper tubing, seamless drawn, hard temper with plain ends conforming to ASTM B-88. Fittings: Wrought copper with socket ends for silver solder. No lead bearing solder is permitted.
 - d. Water Piping Below Grade: Type "K" copper tubing, seamless drawn, hard temper with plain ends conforming to ASTM B-88. Fittings: Wrought copper with socket ends.
 - e. Gas Piping: Black steel pipe schedule 40, ASTM A-53 seamless with threaded ends and malleable iron threaded fittings or welded as may be required by local codes authorities or Landlord's Insurance carrier.
 - f. Tenant shall provide dielectric fittings at all junctions where piping of two different metals meet.
2. All valves for domestic water shall be 125 psi test. All bronze wedge gate valves or line size quarter-tum ball valves as manufactured by the following manufacturers.
 - a. Fairbanks
 - b. Jamesbury
 - c. Walworth
 - d. Nibco
 - e. Kennedy
 - f. Watts
 - g. Crane
 - h. Stockkam
 - i. Worcester
 - j. Apollo
3. Valves for Gas Piping System: All bronze lubricated plug valve, threaded for screwed pipe, as manufactured by Walworth, Rockwell Nordstrom or Jomar.
4. Pipe to be supported securely from hangers as follows:
 - a. Pipe hangers to be supported form structural members by means of beam clamps. Beam clamps shall be steel with bolt, nut and socket threaded for rod connections as manufactured by F&S, Grinnell, Central Foundry.
 - b. Hangers shall not be supported from steel floor and/or roof decking.

- c. Where required, and upon Landlord approval, Tenant's plumbing contractor is responsible to install additional intermediate structural supports for hangers.
 - d. All hangers exposed to public view must be evenly spaced and grouped as much as possible with supports for other trades to minimize visual clutter in the upper portions of all spaces exposed to public view.
 - e. Cast iron pipe must be supported at least every five feet, and at every joint and fitting. Cast iron pipe branches without support must have hangers four foot maximum on center.
 - f. Minimum hanger rod diameter shall not be less than, and maximum spacing of supports for steel and copper horizontal piping shall not be greater than, the valves specified in ASHRAE equipment handbook, latest edition.
5. Provide chrome plated cast brass escutcheons with set screw, deep type, to cover sleeves or fitting projections.
 6. Plumbing fixtures must comply with the ADA guidelines and be equal in quality of manufacture to the following models:
 - a. Water Closet: Peerless Pottery, No. 5668, 12" rough, 17 1/2," high handicap, 1.6 GPF, bowl with tank as required with trip lever.
 - b. Urinal: American Standard, Washbrook 6501.010 with zurn flush valve.
 - c. Lavatory: Peerless Pottery No. 30, Spencer, 19" x 17", American Standard faucet, two handle centerset with gooseneck spout and wrist blade handleless, grid drain, trap, offset tail-piece and stops/supplies.
 - d. Floor Drains: J.R. Smith Manufacturing Company.
 - e. Electrical Water Coolers: Sunroc-NWC-8HF with trap, and stop/supply fittings.

D. Pipe Installation

1. Insulate all hot water piping. Insulation shall be of the type specified below, and at least of minimum thickness specified in ASHRAE Standard 90.1-1989, or required by local code whichever is greater.
2. All insulation shall have complete fire and smoke 25-50 hazard ratings. Insulation shall be 1" thick glass fiber type as manufactured by Owens-Coring Fiberglass, or equal. Insulation shall have a minimum density of 4.0 lb. and a K-factor of 0.25.

PLUMBING DESIGN CRITERIA - IN-LINE (SHELL)

A. Design Criteria

1. All Tenants are provided water and sewer stub-ins for their space in accordance with the Lease. Stub-in locations are noted on the lease outline drawings (L.O.D.) or Mall Construction Drawings.
2. If Tenant layouts, as approved by Landlord, requires additional underslab plumbing, Tenant shall provide at Tenant's expense.
3. All Tenants with water usage are to provide water meters type T-10 in a location determined by Landlord's representative at Tenant's expense. Remote read out must be provided when needed.
4. Tenant's gas piping on roof must be installed on landlords' spec unistrut with expansion rollers.
5. All tenant gas piping shall be painted per landlord's specification and shall be labeled by tenant with Tenant's name and space number, and the word gas at Tenant's expense.

6. All Tenants who require hot water use for their restroom(s) shall utilize instantaneous type water heaters.
7. All Tenants with large hot water requirements may utilize storage type electric or gas (if available) water heaters. Tenant shall provide drain in the Leased Premises for pressure relief. All storage type water heaters shall be floor mounted.
8. All Tenants shall install floor drains as required by local Codes and health ordinances.
9. If Tenant layouts, as approved by Landlord, require grease waste, the tenant shall provide grease waste disposal system in accordance with local Codes. The Landlord and Local Codes shall determine which fixtures route through the grease interceptor. Certain Tenant spaces designated by Landlord have been provided with a grease waste stub-in including grease interceptors located outdoors. Tenant shall provide internal grease interceptor within their demised space whenever piping-passes through a common area or adjacent spaces. Grease inceptor to be per Miami-Dade approved specification.
9. All Tenants shall install individual hair interceptors on all sinks, basins, and special sanitary units which in any way receive human or animal hair. All hair interceptors must be made accessible and maintained.
10. All food service tenants are required to provide a landlord approved waterproof membrane in all areas where water usage is present.

B. Materials and Installation

1. All piping systems must be compatible with the type of materials used by Landlord and comply with the following:
 - a. Drainage. Vent Pipe and Fittings: Service weight hubless-type cast iron pipe fittings for aboveground installation; schedule 40 PVC DWV for below-ground installation.
 - b. Joints: Stainless steel coupling with stainless steel clamps and bolts as manufactured by Tyler Pipe or equal for above ground installation and solvent weld joints for below-grade installation. Pipe and joining coupling to be from same manufacturer. Copper DWV piping is acceptable above the floor slab.
 - c. Water Piping above Grade: Type "L" copper tubing, seamless drawn, hard temper with plain ends conforming to ASTM B-88. Fittings:
Wrought copper with socket ends for silver solder. No lead solder is permitted.
 - d. Water Piping below Grade: Type "K" copper tubing, seamless drawn, hard temper with plain ends conforming to ASTM B-88. Fittings: Wrought copper with socket ends.
 - e. Gas Piping: Black steel pipe schedule 40, ASTM A-53 seamless with threaded ends and malleable iron threaded fittings or welded as may be required by local codes authorities or Landlord's Insurance carrier.
 - f. Tenant shall provide dielectric fittings at all junctions where piping of two different metals meet.

2. All valves for domestic water shall be 125 psi test. All bronze wedge gate valves or line size quarter-tum ball valves as manufactured by the following manufacturers.
 - a. Fairbanks
 - b. Jamesbury
 - c. Walworth
 - d. Nibco
 - e. Kennedy
 - f. Watts
 - g. Crane
 - h. Stochkam
 - i. Worcester
 - j. Apollo
3. Valves for Gas Piping System: All bronze lubricated plug valve, threaded for screwed pipe, as manufactured by Walworth, Rockwell-Nordstrom or Jomar.

ELECTRICAL DESIGN CRITERIA -IN-LINE

A. Design Criteria

1. Tenant electric demand, including storefront lighting, shall not exceed the Tenant's allotted watts per square foot. Electrical loads in excess of allotted amount require written approval from the Landlord. Tenant shall be charged for the additional reviews, upgrades and revisions to Landlord's power, lighting, signal, and life safety systems.
2. Materials, products and equipment, including components thereof, shall be new and be identified by Underwriter's Laboratories, Inc. as suitable for the purpose, and shall meet the requirements of the National Electrical Code and all applicable local codes.
3. No portion of the Tenant's electrical system shall be affixed to the exterior walls or roof.
4. Electrical service provided shall be 480 volt, three phase, three wire (four wire is available at Tenant's expense). Landlord shall provide minimum systems as follows:
 - a. White Box- 480V, 3 Phase, 3W Switch - 480V, *1201208* Tenant Transformer *120/208* Volt Panelboard
 - b. Food Court - 480V, 3 Phase, 3W Switch
 - c. Rough Shell - Stub-up only
 - d. Major/Anchor - Stub-up only (u.o.n.)
 - e. Kiosks, Retail Merchandising Unit - 120V Circuits from House Panels
5. Tenant's electrical distribution system shall be designed to withstand and safely interrupt an available short circuit current that has been verified with the Landlord.
6. Tenant electrical feeders shall be sized for no more than three percent (3%) voltage drop at the calculated design demand. Long feeder runs may require larger conductors than sizing based on ampacity alone would indicate, due to the voltage drop.

7. In White-box Tenant spaces, Landlord shall provide, at Tenant's expense, utility metering at the metering point. Landlord shall provide service and ground conductors from the switch to Tenant's electrical panel, using copper conductors of the size indicated on the approved Tenant Electric Load Data form.
8. All conductors shall be soft-drawn annealed copper. Aluminum conductors are not allowed. All conductors shall be color coded.
9. Tenant's distribution and lighting panelboards shall be of the three phase, four wire distributed phasing type. Tenant's circuiting shall be arranged to present, as nearly as possible, an evenly balanced load on all phases. 120/208V panels shall be equal to Square D, Type NQOD. 480V panels shall be equal to Square D, Type NEHB. All circuit breakers shall be bolted, thermal and magnetic breakers.
10. The following equipment shall be identified with engraved bakelite nameplates: distribution panels, lighting panels, motor starters push button stations, disconnect switches.
11. All electrical work shall be installed to be readily accessible for operating, servicing, maintaining and repainting. Hangers shall include all miscellaneous steel and shall be fastened to steel, concrete or masonry-not to piping. Hangers and supports exposed to public view must be uniformly spaced and neatly installed, with no excess material beyond what is required for the support function. All conduit shall be concealed where possible. Exposed conduit shall be in straight lines parallel with, or at right angles to, column lines or beams and separated by at least 3 inches from water lines.
12. Tenant shall provide its schedule on the Tenant Electrical Load Data form for demand calculations. Tenant's estimated coincident demand load shall not exceed the allowable demand load specified in the SPECIFIC AREA CRITERIA. Tenant shall balance the loads on all phases.
13. Tenant shall perform all electrical work and submit all calculations in accordance with the National Electrical Code. All calculations shall be expressed in VA or KVA and AMPS.
14. Tenant must arrange for telephone service directly with the Telephone Company. Tenant shall furnish, install, and maintain telephone wiring and equipment serving its Leased Premises.
15. Tenant shall submit complete plans and specifications for Landlord's approval for all electrical work, including lighting, power, signal, life safety, and riser diagrams. Tenant shall also submit completed Tenant Electrical Load Data Form and Electrical Panel Board Schedules in the format provided by the Landlord. The Tenant shall have Landlord's written approval before any work is started.

B. Motors

1. Motors shall be designated to latest NEMA Standards. Motors rated Y, HP and larger shall be three phase. Motors rated less than y, HP shall be 120 volt, single phase.
2. Manual motor starters with overload protection may be used for fractional horsepower motors. Single phase starters shall be Square D or equal. Three phase starters shall be provided with overload relay in each phase. Magnetic motor starter shall be used for integral horsepower motors. Combination starters, when used, shall contain fusible switches. Reduced voltage starters shall be used on all motors larger than 50 HP.

C. Lighting

1. Fluorescent fixtures shall have electronic ballasts and T8 lamps. Preheat and/or trigger start fixtures shall be used only in special applications requiring lamps less than four feet in length. All fluorescent fixtures shall be with (triphosphor lamps and a minimum 79CRI) where exposed to public view. Merchandise display cases may only utilize 120VFluorescent fixtures. Cool white lamps may be used only in storage areas not exposed to public view.
2. Lighting fixtures shall be furnished and installed as required by the Tenant approved layout.
3. The storefront Merchandising Zone will be illuminated with track lights or recessed can lights, as supplied by Landlord at Tenant's expense, and powered off of the Tenant's panel.
4. Complete descriptive information must be submitted to Landlord, including pictorial representation, for all lighting fixtures exposed to public view.
5. Where Code allows recessed fixtures installed in furred spaces, they shall be connected by means of flexible conduit and AF wire run to a branch circuit outlet box which is independent of the fixture.
6. Fluorescent ballasts shall be electronic high power factor, with individual, non-resetting overload protection. Ballast harmonics may not exceed that total harmonic distortion allowable by the electric utility.
7. Landlord shall provide normal, emergency and exit lighting within Tenant Spaces as required by code and minimally as follows:
 - a. White Box - In-line Tenants
 - b. Food Court - None
 - c. Rough Shell - None
 - d. Major/Anchor - None (U.O.N.)

Tenant shall provide any additional emergency and exit lighting within its premises as required by code.

SPECIFIC AREA UTILITY CRITERIA SUMMARY

These Specific Area Criteria relate to the following Tenants within The Dolphin Mall:

1. In-Line Retail Stores & Rough Shell
2. Restaurants and In-line food service Tenants
3. Food Court
4. Retail Merchandising Units/Fixed Kiosks
5. Anchors/Majors - Big Box

All Tenant improvements are subject to the Landlord's approval and shall conform to all general, mechanical, plumbing and electrical criteria above.

Refer to Dolphin Mall Tenant Handbook 2, the Lease and Exhibit C for additional Design Criteria relating to each area. The Dolphin Mall Handbooks shall govern should there be a discrepancy in design criteria.

IN-LINE RETAIL STORES - BOX AND SHELL

A. HVAC

1. In-line Retail Tenant Areas are encouraged to refer to the typical Retail Services Schematic in the handbook for typical utility locations and suggested Layout of HVAC System and electrical panel.
2. Each In-line Retail Tenant is provided with a VAV box or boxes.

B. Plumbing

1. Water Connection: 1"
2. Sewer Connection: 4"
3. Vent: 3"

C. Electrical

1. Maximum design capacity for each In-line Tenant's electrical system (480Y, 3-phase, 3-wire) = 10 watts per square foot.

D. Life Safety

1. Tenant shall provide interface between Tenant's fire alarm system and Mall Building Fire Alarm system. It shall consist of appropriate contacts wired to the Landlord provided junction box and Landlord system module. Final connection programming by Landlord's designated contractor at Tenants expense.

E. Smoke Control

1. Criteria for design is a minimum of 9 air changes, exhaust and a minimum of 6 air changes, make up supply.

RESTAURANTS AND IN-LINE FOOD SERVICE

A. HVAC

1. Each Restaurant Tenant shall provide a complete packaged roof-mounted air conditioning system. Roof-mounted AC units shall be self-contained, air-cooled type. Air conditioning equipment scheduling and space temperature will be controlled via programmable space temperature sensors. Roof mounted equipment will be screened from public view as required by Landlord at Tenant's expense.
2. Restaurant Tenants shall install individual air conditioning, kitchen exhaust, toilet/general exhaust and make-up air systems in accordance with the mechanical criteria. Tenant-provided make-up air systems shall replace a minimum of 70% and a maximum of 85% of the kitchen exhaust quantity. The remainder shall be drawn from the Landlord's common area air conditioning system through the dining area.
3. Landlord shall install Tenant's roof curb (or curbs) at Tenant's expense for all HV AC equipment. Location of the roof curb is subject to approval by Landlord. Landlord shall also make all roof penetrations at Tenant's expense.
4. Roof mounted smoke exhaust fans, if required by code, shall be provided by the Tenant. Restaurant Tenants must provide independent exhausted of toilet rooms and janitor's closets in their spaces.

B. Plumbing

Tenant shall arrange gas service directly with the Gas Company for its account. Tenant shall run distribution piping to and within its Leased Premises at its sole cost

- a. Water Connection: 2"
- b. Sewer Connection: 4"
- c. Grease Waste Connection: 4" (if applicable)
- d. Vent: 3"
- e. Gas: 2" (minimum)

Tenant shall provide additional in-line grease interceptors within its premises as directed by Landlord.

C. Electrical

Maximum design capacity for each Tenant's electrical system (277/480Y, 3-phase, 4-wire) = 50 watts per square foot.

D. Life Safety

Tenant shall provide interface between Tenant's fire alarm system and Mall Building Fire Alarm system. It shall consist of appropriate contacts wired to the Landlord provide junction box and Landlord system module. Final connection by Landlords designated contractor at Tenants expense.

E. Smoke Control

Criteria for design is a minimum of 9 air changes, exhaust and a minimum of 6 air changes, make up supply.

Criteria for smoke control fans are in the range of 900-1300 SF per fan horsepower.

SPECIFIC AREA UTILITY CRITERIA SUMMARY

FOOD COURT

A. HVAC

Each Food Court Tenant shall provide a complete roof mounted HV AC system. Roof-mounted AC units shall be self-contained, air-cooled type. Each Food Court Tenant is responsible for its kitchen exhaust and make-up air ventilation systems. Location and visual appearance of roof mounted equipment will be screened from public view as required by Landlord and/or local authorities at Tenants expense. Food Court Tenants shall install individual kitchen exhaust and make-up air systems in accordance with the mechanical criteria. Tenant provided make-up air systems shall replace 85% of the kitchen exhaust quantity. The remainder shall be drawn from the Landlord's common area air conditioning system through the servicing area. Landlord shall install Tenant's roof curb(s) at Tenant's expense. Landlord shall make all roof penetrations at Tenant's expense.

Roof mounted smoke control exhaust fans, if required by code, shall be provided by the Tenant at the Tenant's expense. Installation of Tenant's roof curbs and roof penetrations will be by Landlord at Tenant's expense.

B. Plumbing

Tenant shall arrange gas service directly with the Gas Company for its account. Tenant shall run distribution piping to and within its Leased Premises at the sale cost of the Tenant.

- a. Water Connection: 2"
- b. Sewer Connection: 4"
- c. Grease Waster Connection: 4"
- d. Gas: 2" (minimum)

Tenant shall provide an in-line grease interceptor.

C. Electrical

Maximum design capacity for each Tenant's electrical system (480V, 3-phase, 4-wire) = 50 watts per square foot.

D. Life Safety

Tenant shall provide an interface between Tenant's fire alarm system and main building fire alarm system. It shall consist of appropriate contacts wired to the Landlord provided junction box and Landlord system module. (Final connection programming by Landlord's designated contractor at Tenant's expense.)

E. Smoke control

Criteria for design is a minimum of 9 air changes, exhaust and a minimum of 6 air changes, make up supply. Criteria for smoke control fans are in the range of 900- 1 300 SF per fan horsepower.

RETAIL MERCHANDISING UNITS/KIOSKS

A. Electrical – RMU

Landlord will provide two (2) 20 amp, 120 volt, 3 phase, 3 wire including ground duplex receptacle for each Tenant.

B. Electrical-Fixed Kiosks

Landlord will provide five (5) 20A circuits, 120V, 3- phase - 3-wire including ground, three (3) duplex receptacles for each tenant.

C. Telephone

Landlord shall provide each Tenant with a single empty 1" conduit and telephone outlet box to the nearest telephone closet. Telephone and Internet equipment, conduits and wire installations from tenant Dmark to central distribution cabinet shall be coordinated through Granite Telecommunications at 855-GRT-GRID (855-478-4743).

ANCHOR / MAJOR - BIG BOXES

A. HVAC

Each Tenant shall provide a complete roof mounted HV AC system. Roof-mounted AC units shall be self-contained, air-cooled type. Location and visual appearance of roof mounted equipment will be screened from public view as required by Landlord and/or local authorities, at Tenant's expense. Anchor / Major Tenants with food service shall install individual kitchen exhaust and make-up air systems in accordance with the mechanical criteria. Tenant provided make-up air systems shall replace 85% of the kitchen exhaust quantity. The remainder shall be drawn from the Landlord's common area air conditioning system through the servicing area. Landlord shall install Tenant's roof curb(s) at Tenant's expense. Landlord shall make all roof penetrations at Tenant's expense.

B. Plumbing

Tenant shall arrange gas service directly with the Gas Company for its account. Tenant shall run distribution piping within its Leased Premises at the sale cost of the Tenant.

- a. Water Connection: 2"
- b. Sewer Connection: 4"
- c. Grease Waster Connection: 4" (if applicable)
- d. Gas: 2" (minimum)

Tenant shall provide in-line grease interceptor(s) within its premises if directed by Landlord.

C. Electrical

Maximum design service capacity for each Major/Anchor big box electrical system (277/480V, 3-phase, 4-wire) = 20 watts per square foot.

D. Life Safety

Tenant shall provide an interface between Tenant's fire alarm system and main building fire alarm system. It shall consist of appropriate contacts wired to the Landlord provided junction box and Landlord system module. Final Connection by Landlords designated contractor at Tenants expense.

E. Smoke Control

Criteria for design is a minimum of 9 air changes, exhaust and a minimum of 6 air changes, make up supply. Criteria for smoke control fans are in the range of 900-1300 SF per fan horsepower.