

Construction Criteria

INTERNATIONAL
MARKET PLACE

Honolulu, Hawaii

Prepared for:

International Market Place
Retail and Restaurant Tenants
and their project teams

Prepared by:

The Taubman Company

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I. Introduction

I. INTRODUCTION

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

The following Construction Document Criteria and the Design Criteria, which are available on our website at <http://Tenantcoordination.taubman.com>, referred to as **TC website**, were created to help define the Design Philosophy.

We encourage the use of sustainable design and construction practices for all aspects of Tenant Improvements. Please reference the U.S. Green Building Council's website at usgbc.org for more information.

The International Market Place will provide an opportunity for Tenant's to express their individual identity & branding through the use of high end, sophisticated and sustainable materials.

It is the intent and expectation that the Landlord, in concert with their tenants, and this Tenant Criteria, that we work together to further infuse the Tenant's Brand Identity with layers of similar detail to compliment this uniquely Hawaiian retail environment. Retailers are encouraged to infuse their brand with elements containing a recognizable symbolic relationship to Hawaii's environment, people or culture.

Governing Codes for Tenant Work:

- International Building Code, 2012 Edition with local amendments
- Uniform Plumbing Code, 2012 Edition with local amendments
- National Electrical Code, 2014 Edition
- International Energy Conservation Code, 2015 Edition

II. Architecture and Finishes

II. ARCHITECTURE AND FINISHES

These criteria should be considered minimum standards for all Tenant spaces. Street Facing Tenants along Kalakaua and Kuhio Avenue as well as Grand Lanai Level 3 Tenant should also comply with those specific criteria documents. Visit the TC Website for all IMP (International Market Place) Criteria.

Restaurant Tenants Only

1. Retractable Roof System: An electrically operated Retractable roof system is being provided at the covered patio areas on the Grand Lanai Level 3. Roof system is to be maintained by Tenant in good workable condition. System to be connected to tenants electrical system by the tenant with a fire alarm contact to allow for automatic retraction (open to sky condition) upon an alarm condition. See Fire Alarm section. See also Grand Lanai Criteria for Level 3 Restaurant Tenants for further information.
 - a. Tenant to comply with code/FM wind speed for operation of retractable roof system at covered patio: Tenant to comply with operational requirements of the retractable roof system at covered patio. The retractable roofs shall be opened when wind speeds in excess of 30 mph are forecast. Further, the Tenant shall comply with notifications from Mall Operations to open the roof system whenever so directed."
2. Restaurant Patio: A raised pedestal floor system is required in these areas. System should be removable so that the floor drains can be cleaned. See Grand Lanai Criteria for Level 3 Restaurant Tenants for further information.

Level 1 Grade Level Only

Certain cultural resources, including human burial remains, have been discovered during construction of this project. Certain locations of these discoveries have been determined to be forever preserved in the place they were found.

These Preserved in Place (PIP) locations have been surveyed and recorded, and been transferred onto Level 1 Tenants Space Layouts and will also be marked on the Tenants concrete slab within Tenants space. DISTURBING SOIL IN THESE PIP LOCATIONS IS PROHIBITED BY LAW. Limited grade level excavation is allowed, outside of PIP locations, however Landlord approval is required. If approved, Cultural monitoring will be required by LL at T expense.

A. Storefront Work

1. Materials: All materials should be suitable for tropical climate and convey durability and permanence. Materials employed in Tenant's storefront shall be hard surface, durable, materials that require minimum maintenance. Wood employed decoratively within or at the storefront, or anywhere within the leased premises, must comply with code requirements. All materials should be non-reflective.
2. Material Samples: **Tenant must provide an 11" x 17" material sample board** with their plan submittal (labels must be consistent with the plan submittal legend). In addition, Tenant must provide either photos of

finishes from a comparable existing store or renderings of the finishes for the proposed store with their plan submittal. **Visit the TC Website for all IMP Submittal information.**

3. Structural Support: Tenant's storefront construction must be floor supported at the base and shall be laterally braced at their head section to Landlord's structural framing or tenant's supplemental steel secured to the structural framing. No attachments to the Landlord's mall finished bulkhead, ceiling system or steel roof deck shall be permitted. Exterior storefront framing shall be detailed to accommodate ½" of vertical movement up or down due to floor live load deflection at all drift joint elevations shown on the shell Architectural drawings. □
4. Height(s):
 - a. Storefront Bulkhead Height:
 - i. First Level/Street Level: 13'-2" Height; Kalakaua/Kuhio Height: 14'-0" (All bulkhead heights provided require Tenant field verification and confirmation with space layout and base building drawings as they may vary)
 - ii. Second Level: 13'-2" Height; Kalakaua/Kuhio Height: 14'-0"
 - iii. Third Level: 13'-2" Height
 - b. Clear Ceiling Heights:
 - i. First/Street to Second Level: +/- 12'-6"
 - ii. Second Level to Third/Roof: +/- 12'-6".
 - iii. Third Level to Roof: +/- 12'-6" (All clear ceiling heights provided require Tenant field verification and confirmation with space layout and base building drawings as they may vary)
5. Storefronts and Glazing (all storefronts): Glazing: Where glazing is utilized, it shall be engineered for seismic and wind load site conditions as well as energy code requirements. Refer to local building codes for minimum seismic design provisions. Provide design for wind loading in accordance with the local building code and also to project specific criteria which incorporates Landlord insurance underwriter requirements. Also refer to wind loading maps on sheets S1.11 through S1.16 of the shell building construction documents and as follows:
 - a. Landlord Insurance Underwriter requirements: Structural drawings S1.11 through S1.16 show exterior cladding loads which have been calculated in accordance with the insurance carriers requirements, including Factory Mutual data sheet 1-28 dated January 2012. The loads shown are allowable stress level (ASD). The criteria used to calculate the pressures is shown below:
 - i. Basis of Design: FM Data Sheet 1-28/ASCE 7-05 (allowable stress-level wind provisions)
 - ii. Wind Velocity, V = 135 mph (3 sec gust)
 - iii. Wind Exposure: C.
 - iv. Exposure Classification: Partially Enclosed
 - v. Wind Importance Factor, Iw, =1.15.
 - vi. Terrain Factor, Kzt = 1.00
 - vii. Directionality Factor, Kd = 0.85.
 - viii. Large and small missile impact resistance: Not Required.
 - b. Local Building Code: Refer to Governing Codes for Tenant Work. Provide wind load design in accordance with the local code in addition to meeting the Landlord insurance underwriter

requirements.

- c. Exception: Exterior elements which do not comprise part of the building envelope (hanging signs for example) are required to meet wind loads in accordance with the Local Building Code but not subject to the additional Landlord insurance underwriter requirements outlined above.
6. Demising Wall-U Channel Transition: Tenant to provide 1” U-Channel transition at the leaseline of demising walls at the storefront. **There are no Landlord provided neutral piers, only U-Channel Transitions to the adjacent Tenant.**
 - b. **Scribe Tenant storefront material to mall bulkhead where possible.**
 5. Anti-Theft - Security System: Identify and specify any security system to be used. Fully concealed systems are *encouraged*. Door frame mounted or in floor systems are acceptable (see criteria below). **No free standing-exposed pedestal systems are permitted.**
 - a. In Floor Security sensors may be located within depressed concrete slab area located just inside storefront lease line. Concrete topping in-fill will be placed by the tenant. **Trenching of elevated structural slabs is not permitted.** (see Structural Section for additional information)
 6. Mechanical Devices: Any mechanical device (time clocks, grille locks, grille controls, etc.) shall be concealed within Tenant's storefront construction.
 7. Mirrors: No mirrors shall be visible from the common area facing the storefront.
 8. Egress Path: A clear egress path of 10 ft. is required in the mall concourse area in front of the storefronts. Tables/Chairs, signage and other obstructions must not be located in this space.
 9. Door Swing: All entry doors that swing outward must be setback into recessed openings and not impede the egress path.

B. Storefront Signage

Please note:

***Street Facing Tenants on Levels 1 and 2:** Tenants that are visible from the public right of way (STREET FACING) on Levels 1 and 2 MUST obtain a Sign Permit. Signage for Street Facing Tenants must strictly conform to the Street Facing Storefront Criteria found on the TC Website. Street Facing Tenants MUST submit their Sign Permit documents DIRECTLY to Landlord, not City/County of Honolulu

****Level 3 Tenants:** Please see Grand Lanai Criteria for specific Sign Criteria

*****All Tenants:** Storefront Signage must comply with Tenant's lease

Dimensional and Location Requirements (INTERIOR)

1. Number of Signs: Tenant shall identify the premises by installing **one primary identification sign** on the storefront elevation.
2. Store Name/Trade Name: Store identification signs shall be limited to the store name (d.b.a.). Wording of signs shall not include the product sold except as part of Tenant's trade name. The use of a crest, shield, logo, or other established corporate insignia which has been customarily displayed or associated with the store name may be approved on an individual basis by the Landlord at Landlord's sole discretion.
3. Height: The average height of sign letters or components shall **not exceed twelve inches (12")**. **Letters are limited to sixteen (16") maximum height.**
4. Projection: Signs shall not project beyond the storefront more than two inches (2") if less than eight feet (8 ft.) above finished floor line, nor more than four inches (4") above eight feet (8 ft.).
5. Limits: The extreme outer limits of the sign letters and components shall fall within a rectangular area that can be defined as follows:
 - a. The sides shall not fall closer than twenty-four inches (24") to the side lease lines of the premises; and
 - b. The top side of which shall fall no closer than twelve inches (12") to the soffit of the mall fascia.
6. Review and Approval: All signage, identification, and graphics are subject to the approval of the landlord. The landlord maintains all authority to reject any sign or sign component, whether specifically addressed in this manual, or not.
 - a. All signage shall be submitted to landlord for approval with scaled shop drawings. All signage must meet approval of local code authority.
 - b. All signs and sign installation shall comply with all local building and electrical codes.
7. Decals: In addition to the primary identification sign, graphics on the storefront glass doors are permissible, Subject to landlord approval. These may not be illuminated, and must adhere to:
 - a. Install on second surface, 3-4" MAX letter height, 36-42" AAF MAX

- b. Charge card decals shall not be affixed to any part of the storefront, nor shall any charge card identification be immediately visible from the public space.
8. Light Box Displays: Or equivalent illuminated displays, boxes, images are allowed however design subject to landlord approval.
 - a. Maximum size 4'x8'
 - b. Only 1 per storefront
 - c. No moving images or changes in illumination

Prohibited Sign Types

1. Signs with **exposed fasteners**, vents, or weep holes
2. Signs with exposed neon or other lamps or signs using flashing lights.
3. Sign manufacturer's name, stamps or decals, or registered trademarks.
4. Signs with exposed raceways, ballast boxes or transformers.
5. Signs with painted letters.
6. Signs employing luminous, vacuum-formed plastic letters.
7. Signs of exposed box or cabinet-type design that employ transparent, translucent or luminous plastic background panels.
8. Shadow box type signs.
9. Signs employing un-edged or uncapped plastic letters with no returns.
10. Paper, plastic or cardboard signs. In addition, stickers or decals of any kind are not permitted on the storefront glass or in entry area, unless approved by Landlord.
11. No sign, advertisement, notice or other temporary lettering shall be exhibited, inscribed, painted or affixed on any part of the storefront(s) except store identification signs.
12. Signs with an orientation other than horizontal, that is, no vertical, perpendicular (blade signs) or diagonal signage, etc. unless approved by Landlord.

C. Interiors

1. Restrooms: All Toilet Room floors above grade level shall have a Landlord approved **waterproof membrane** between the structural sub-floor and Tenant's finish floor across entire floor area and 4" up all walls. All Toilet Rooms shall have ceramic tile sanitary floors and base that extend a minimum of 4" above finish floor.
 - a. All Toilet Room floors on grade level shall have a LL approved water proofing membrane at perimeter walls to prevent migration to adjacent tenant spaces.
 - b. All bathrooms are to have an ADA complaint marble threshold (or equivalent) to help contain water in the event of a leak
2. Plumbing Fixture Travel Distance:
 - a. Retail Tenants complying with the 300' travel distance to central facilities:
 - i. Tenants with GLA 1,000 S.F. or less:
 - No facilities are required for public or customer use.
 - No drinking fountains are required.
 - ii. Tenants with GLA greater than 1,000 S.F.:
 - A single unisex toilet facility is required for employee use only (required by developer).
 - No drinking fountains are required.
 - b. Retail Tenants NOT complying with the 300' travel distance to central facilities:
 - i. Tenants with GLA 1,000 SF or less:
 - No facilities are required for public or customer use.
 - No drinking fountains are required.
 - ii. Tenants with GLA greater than 1,000 SF up to 2,000 SF:
 - A single unisex toilet facility is required for public/customer and employee use.
 - No drinking fountains are required.
 - iii. Tenants with GLA greater than 2,000 SF:
 - Public/customer and employee toilet facilities is required within the Tenant space as required by code (based on the number of occupants and use of the space).
 - Drinking fountains/water coolers is required for public/customer and employee use as required by code.

- c. Restaurant Tenants (regardless of travel distance and size):
 - i. Public/customer and employee facilities is required within the Tenant space as required by code (based on the number of occupants and use of the space).
 - ii. Drinking fountains is required for public/customer and employee use as required by code.
3. Rubbish and Recycling
 - a. Rubbish Storage Rooms: Provide a storage area for rubbish in all food or beverage service operations. All storage area floors above grade level shall have a Landlord approved **waterproof membrane** between Landlord's structural sub-floor and Tenant's finish floor across entire floor area and 4" up all walls.
 - b. Rubbish System: The City of Honolulu requires recycling of materials as well as food waste (bones, etc.). The mall has trash collection rooms adjacent to the loading docks as well as a small one on Level 3 of the parking area. Tenants will be required to obtain empty bins (separate for recycling and food waste) and return full bins to these rooms. Waste haul company will pick up from these rooms only.
4. Mop Sink: Tenant is to provide a mop sink in their space for general cleaning purposes.
5. Cooking Oil Disposal: Foodservice Tenants must ensure the cleanliness of customer-facing areas of the business, back of the house, and external areas. Rendering tanks location and oil management system for supply and disposal of cooking oil are subject to further review by Landlord.
6. Food Preparation and Service Areas: All food preparation and service area floors above grade level shall have a Landlord approved **waterproof membrane** between the structural sub-floor and Tenant's finish floor across entire floor area and 4" up all walls. They also must have an adequate number of floor drains.
 - a. All food preparation and service area floors on grade level shall have a LL approved water proofing membrane at perimeter walls to prevent migration to adjacent tenant spaces.
7. Health Code: All finishes shall be in compliance with Health Code Requirements (or approved by local health authority).
8. Stock Rooms: Tenants may exit through Stock Rooms if:
 - a. The stock room is of the same hazard classification as that found in the main retail area.
 - b. Not more than 50% of the exit access is through the stockrooms
 - c. Stock Room is not subject to locking from egress side
 - d. 44 inch clear aisle defined by full or **partial height fixed walls** and leads directly to the exit without obstructions.

9. Television, LCD's and Security Equipment: Television, LCD screens and security equipment, and all conduits, wiring, and related items in the sales area are subject to Landlord review and approval.
- a. Television & LCD Screens: The installation of Televisions & LCD screens in Tenant sales area for marketing and advertising is subject to Landlord review and approval.
 - i. If approved, Television & LCD screens must be a minimum of five (5) feet from the storefront lease line. (or per the lease)
 - ii. No flashing or strobing images.
 - iii. Content must adhere to decency standards in Lease and is subject to Landlord review and approval.
 - b. Antennas & Satellite Dishes: The installation of any roof mounted antenna/satellite must be approved, in writing, by Landlord and coordinated with Mall Facilities prior to install.
10. Exit/Emergency Lighting System: Tenant shall provide exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes).
- a. Emergency lighting shall be provided by Tenant to illuminate stock, food preparation area or sales area, code required emergency egress pathways, and rear exit way during power outages. Said lighting shall be battery operated and shall be recessed lights, separate unitary battery pack lights, or integral with selected general lighting fixtures.
 - b. **In areas visible to customers, battery assembly for emergency and exit lights shall be concealed by utilizing remote type light fixtures or integral with selected general lighting fixtures.**
11. Fireproofing: Covering and finishing of columns. Columns and floor beams, and composite concrete and steel floor deck are provided with spray-applied fireproofing by Landlord to achieve a two-hour fire resistance rating. Roof beams and steel roof deck have been provided with spray-applied fireproofing by Landlord to achieve a one-hour fire resistance rating. Tenant shall repair the fireproofing with approved methods as necessary to meet the required rating, wherever Tenant Work has caused it to be scraped or removed.
- a. In addition to spray fireproofing at the underside of the floor decking in certain areas of the mall (located beneath mall concourse areas) has been provided with a spray thermal insulation (Cafco "Heat-sheild®" providing a minimum of R-2 insulation. Any areas of insulation undisturbed by the tenant and/or tenant's contractor shall be repaired as necessary to meet required thermal insulation rating.

D. Flooring

1. **Floor Material:** All materials employed in Tenant's space shall be hard surface, durable, materials that require minimum maintenance. Wood employed anywhere within the leased premises, must comply with code requirements.
 - a. **Tenant's storefront – hard surface floor finish must extend to the leaseline**
 - i. Floor material must withstand regular contact with mall cleaning equipment.
 - ii. Vinyl floor products are not acceptable in the sales area.
 - iii. No vinyl or rubber base permitted in the sales area. Provide a hard surface-durable base material.
 - b. **Polished Concrete:** Polished Concrete floors are allowed on a case by case basis, if consistent with tenant prototype design
 - i. Prototype: Submit prototype design package as part of the approval process.
 - ii. Pattern/Texture: Provide score, diamond grind and/or bead blast pattern.
 - iii. Finish: Sealing the surface with clear acrylic, epoxy, or urethane sealer adds varied levels of sheen and depth, and protects the concrete from damage and staining.
 - iv. Concrete floors must be sealed with a high quality, low-VOC clear acrylic, epoxy, or urethane sealer, level 2 (minimum) sheen finish.
 - v. Color: Artistic designs using pigments, paints, epoxy are acceptable if wear resistant and consistent with prototype.
 - c. **Wood Flooring:** Solid wood or Engineered wood flooring with veneers of 2mm thickness or more and commercial grade (10 year warranty) finish are acceptable. No laminate or vinyl wood products are allowed in the sales area.
 - d. **Restrooms:** All tenant public restrooms (see Plumbing Criteria) must have hard surface, durable flooring with waterproof membrane. No vct flooring.
2. **Transitions:** **All floor finishes at the storefront lease line shall be the same finish floor elevation (flush-grout line) as the Landlord's mall floor.** Provide recessed/flush Schluter Type or equivalent transition strips in all other floor transition areas of Tenant space as needed based on floor material.
 - a. All toilet rooms are to have an ADA compliant marble threshold (or equivalent) to contain water in the event of a leak.
 - b. Along Kalakaua Tenant at SW corner needs to transition it's floor elevation and/or storefront to align the lower grade provided at that corner.
3. **Seismic or Expansion Joints:** Expansion joints in storefront or sales areas must be detailed and illustrated in the Construction Documents. Seismic or Expansion joint materials must be compatible with the storefront and floor finish materials.

4. Anti-Fracture Membrane - Floor Isolation: It is recommended to install an Anti-Fracture Membrane at the column lines, transitions between the structural slab and any shrinkage cracks that are evident.

5. Restrooms: All Toilet Room floors above grade level shall have a Landlord approved **waterproof membrane** between the structural sub-floor and Tenant's finish floor across entire floor area and 4" up all walls. All Toilet Rooms shall have ceramic tile sanitary floors and base that extend a minimum of 4" above finish floor.
 - a. All Toilet Room floors on grade level shall have a LL approved water proofing membrane at perimeter walls to prevent migration to adjacent tenant spaces.

 - b. All bathrooms are to have an ADA complaint marble threshold (or equivalent) to help contain water in the event of a leak

E. Ceiling Work

1. Ceiling Heights: Tenant is responsible for field verification of the existing conditions. **Ceiling heights above the height shown on the Space Layout Drawing and listed below may be possible but Landlord does not guarantee clearances for such ceilings.** In some cases, existing utilities may be relocated by Tenant at Tenant's expense. Written approval from Landlord is required before proceeding with such work.
 - a. First to Second Level: +/- 18'-0" Height floor to floor, Height to underside of structure: Varies
 - i. First Level Allowable Ceiling Height is +/- 12'-6". Tenant is responsible for field verification of the existing conditions.
 - ii. Storefront Height at Mall Interior: 13'-2".
 - iii. Storefront Height at street facing (Kalakau/Kuhio Ave): Varies, confirm with base building drawings and the Space Layout Drawing
 - b. Second Level to Third Level: +/- 18'-0" Height floor to floor, Height to underside of structure: +/- varies
 - i. Second Level Allowable Ceiling Height is +/- 12'-6". Tenant is responsible for field verification of the existing conditions.
 - ii. Storefront Height at Mall Interior: 13'-2".
 - iii. Storefront Height at Street Facing (Kalakau/Kuhio Ave): Varies, confirm with base building drawings and the Space Layout Drawing.
 - c. Third Level to Roof: Height to underside of structure: Varies, confirm with base building drawings and the Space Layout Drawing
 - i. Third Level Allowable Ceiling Height is +/- 12'-6". Tenant is responsible for field verification of the existing conditions. Varies, confirm with base building drawings sheet A6.11 and the Space Layout Drawing.
 - ii. Storefront Height: Varies, confirm with base building drawings and the Space Layout Drawing.
2. Metal suspension systems: (Tenant's suspended ceilings shall be secured to Landlord's structural framing or Tenant's supplemental support system (uni-strut or equivalent)). Design for seismic loading and vibration isolation. No attachments to the Landlord's mall finished bulkhead, ceiling system or steel roof deck shall be permitted.
 - a. Ceilings: all suspended ceilings including seismic bracing designed and installed where required and in accordance with the Building Code for seismic design category C.

3. Sales Area Ceilings: Gypsum ceilings and soffits are required in the sales display area at the storefront (typically +/- 5'-0" from the lease line back into the store).
 - c. Open Ceilings- may be allowed on a case by case basis, if consistent with tenant prototype design
 - i. Submit prototype design package as part of the approval process
 - ii. Conduits, ductwork, etc. must be installed in an organized fashion and finished in accordance with tenant prototype
 - d. When using an acoustical lay-in tile ceiling in the sales area, tiles must be 2' x 2' with an exposed tegular edge.
 - e. Provide a change in ceiling height for interest, so the entire ceiling is not completely flat.
 - f. Combustible materials of any sort may not be used or stored above the Tenant's ceilings.
 - g. All diffusers, grilles, tracks, speakers, etc., must be painted to match finish ceiling.
4. Hanging Marketing Displays: Tenant Storefront hanging marketing displays must provide a recessed track or equivalent discreet hanging method. Hanging grids or other surface mounted hanging methods are prohibited.
5. Access Panels: Provide access panels to permit servicing of all Tenant and Landlord Equipment located above the ceiling. **Access panels in hard surface ceilings must be a flush panel door with a tape-in drywall bead flange.** Access panels should be located as inconspicuously as possible. No exposed fasteners on access panels allowed.
6. Lighting Fixtures: See Electrical Section for Lighting Criteria

F. Wall Partitions and Separations

LANDLORD WORK

1. **Demising Walls:** Landlord will erect 2" x 6" metal stud partitions dividing the Tenant's premises from the adjacent Tenant spaces or common areas at the Tenant's expense. **Tenant shall verify location per Space Layout Drawing**

Please Note: Landlord's placement of wall studs prior to space acceptance and advise Landlord in writing of any discrepancies immediately. Failure to notify Landlord of discrepancies shall be regarded as acceptance by the Tenant.

- a. **Demising walls are not designed to accommodate loading. All fixtures must be supported by blocking, the floor or new wall construction.**

TENANT WORK

1. **Wall Construction:** Tenant's interior partitions shall be constructed of metal stud framing with gypsum board finish on all sides with taped and spackled joints. 5/8" Firecode (UL listed) gypsum board shall be used on all partitions or exit passageways where a one hour or two hour fire resistant separation is required. All interior partitions shall have gypsum board finish on all sides. See page 17 for Fireproofing.

Note: Some exit passageways on Level 1 that serve as an exit discharge are required to provide a 2 hour rating.

- a. Tenant Demising walls and steel columns shall receive a minimum of one layer of 5/8" fire Type 'X' code gypsum wallboard with taped and spackled joints from floor to underside of structure above.
- b. Tenant shall provide and install non-combustible fire stops as may be required at separations from the adjacent leased premises and ceiling above mall areas.
- c. Tenants will be allowed to install utilities (pipes, conduits, etc.) within demising wall cavity; however this space to be shared with adjacent Tenant on first come basis. Tenant is responsible for protection against accidental damage.

G. Service Doors and Vestibules

1. Doors: shall be minimum 3'-0" x 7'-0" x 1-3/4" - 1 hour fire door or code permitted equivalent and frame with hardware in accordance with governing codes. Hardware must be self-closing and match existing building standards. Keyways and lock cores are by Tenant.
2. Finishes: After installation of Tenant exit/access door, Tenant shall restore base building service corridor to original condition.
 - a. Corridor Vestibules: Where vestibules are constructed, extend adjacent corridor finishes into the vestibule and provide corner guards as per the Landlord's specifications.
 - i. Vestibule Ceiling: Provide gypsum ceiling with a minimum height of 8'-0".
 - b. Projections: Tenant door may not project when fully open into the exit passageway.
 - c. Exit/access door shall be painted per color specified by Landlord and labeled with store name and number as specified by center management.
3. Wall Construction: Exit/access corridor walls shall receive minimum one layer of 5/8" fire code Type 'X' gypsum wallboard on both sides from floor to underside of structure above or as required by code. All joints must be taped and spackled. Refer to Space Layout.

II. Structural

III. Structural

Modifications and alterations: Modifications and alterations to Landlord's framing structure and floors will not be permitted without Landlord's prior written approval. In the event that Landlord approves Tenant's request, Tenant shall leave Landlord's structure as strong or stronger than original design with finishes unimpaired. Conditions vary by location. Refer to Base Building Structural drawings for more information and Field verify all structural conditions:

1. Slabs on grade, original slab construction and "leave-out" areas: **The reinforced concrete slab-on-grade is a structural diaphragm that is part of the shell building structure and provided by Landlord.**

- a. Removing Slab on grade, existing construction: Where the Tenant will demolish portions of the existing slab in order to facilitate mechanical installations, the Tenant shall obtain review and approval from the shell building Engineer of Record or other Landlord approved structural consultant prior to any work commencing. Tenant shall perform and provide the sawcut slab demolition and slab replacement in accordance with Slab Repair Detail 10/S4.1 project shell construction documents. Special Inspections shall be performed by the Owner-selected, shell building Special Inspection agency who shall be retained and paid by the Tenant.

2. Sacred Ground (as applicable to Level 1 Tenants only):

Certain cultural resources, including human burial remains, have been discovered during construction of this project. Certain locations of these discoveries have been determined to be forever preserved in the place they were found.

These Preserved in Place (PIP) locations have been surveyed and recorded, and been transferred onto Level 1 Tenants Space Layouts and will also be marked on the Tenants concrete slab within Tenants space. DISTURBING SOIL IN THESE PIP LOCATIONS IS PROHIBITED BY LAW. Limited grade level excavation is allowed, outside of PIP locations, however Landlord approval is required. If approved, Cultural monitoring will be required by Landlord at Tenant expense.

3. Typical Storefront Slab Condition: An approximate 3-1/2" depression occurs within concrete slab in designated areas adjacent to the Tenant's storefront lease line. The tenant shall provide concrete topping to achieve a finished floor elevation at the same elevation as the mall. For topping 2-1/2" or greater provide concrete with minimum compressive strength of 3,000 psi reinforced with 6x6 W1.4 x W1.4 woven wire mesh centered in the topping slab. Finish the topping slab as required to receive floor finishes. Refer to shell building Architectural plans and Structural slab plans of the Base Building Drawings for topping slab infill areas that shall be provided by the tenant.

4.

5. Structural Design Loads: Refer to the load maps, S1.1 through S1.6 of the Base Building Drawings which outline the floor loading criteria used for the shell building design throughout the project.

- a. Stores located on supported slabs (levels other than on-grade): **100** lbs. per square foot **reducible**.
- b. Common Areas, mall courts, restaurants, and galleries: **100** lbs. per square foot **unreducible**.
- c. On-grade slabs: 125 lbs. per square foot.

- d. Roof: 20 lbs. per square foot. Refer to load map drawing S1.4 of the shell building construction documents for areas of the roof which have been designed for an additional distributed 25 psf allowance for mechanical loading ((i.e. areas indicated G12 (25)).
 - i. Mechanical equipment that may be suspended from or installed over roof framing shall have supports distributed to limit loading on beams to this loading allowance. Where the proposed loading allowance will be exceeded, the Tenant shall submit structural calculations verifying the capacity of the base building structure, prepared by a structural engineer registered in the State of Hawaii for Landlord's review and approval.
 - ii. All structural design loads imposed on the roof structure by tenant mechanical equipment and other items weighing in excess of 400 pounds are subject to Landlord Review and Approval. Tenant shall submit loading, roof framing analysis and support details prepared by a structural engineer registered in the State of Hawaii for Landlord's review and approval.
 - iii. All loads shall be supported directly by roof framing; loads suspended from or bearing directly on the roof deck are not permitted.
6. Mezzanines: Upper Level floor framing has not been designed to support mezzanines. In the event an upper level Tenant is approved for a mezzanine, all structural enhancements of the floor framing and associated structure are the sole responsibility of the Tenant. Tenant shall submit structural mezzanine framing drawings and structural calculations verifying capacity of the base building structure, prepared by a structural engineer registered in the State of Hawaii for Landlord's review and approval.
7. Concrete floor penetrations: Required by Tenant shall be coordinated with Landlord's Field Representative structural consultant and shall be engineered to fit existing conditions and installed according to Typical Floor Deck Opening detail, 20/S4.34 of the shell building construction documents..
 - a. All floor penetrations in food service/preparation areas and toilet rooms shall have Water tight sleeves extending a minimum of 4" above finish floor.
 - b. Upper Level: Trenching depth for electric and security systems is **not permitted** in upper level slabs on metal deck.
 - c. Slabs on Grade: Slabs on grade may be saw cut to a maximum 1" depth for installation of security systems. The ground floor slab on grade and elevated slabs have been recessed 3 ½" from the mall floor along the tenant storefront. Security systems may be installed within the 3 ½" topping slabs provided by the tenant in these recessed zones. Excavating in certain areas on Level 1 is prohibited by law. See Sacred Ground page 15 for further info.
8. Fireproofing: Fireproofing is covering and finishing columns, beams and the upper level deck(s).
 - a. Columns and floor beams are provided with spray-applied fireproofing by the Landlord to achieve a two-hour fire resistance rating.

- b. Roof beams and steel roof deck have been provided with spray-applied fireproofing by the Landlord to achieve a one-hour fire resistance rating.
 - c. The tenant shall repair the fireproofing with approved methods as necessary to meet the required rating wherever tenant work has caused it to be scraped or removed.
9. Seismic Restraint, Vibration Isolation and Sound Attenuation: Vibration isolation and seismic restraint requirements must be provided for all equipment (floor mounted and suspended).
- a. Pollution Control Devices/Scubbers & exhaust fans often create excessive noise both in the kitchen and outside and may require additional sound attenuation.
 - b. Speaker systems must provide sound attenuation materials and installation methods so as not to infringe on adjacent Tenants quiet enjoyment. No speaker or sound emitting device shall be installed or employed within twenty feet (20') of Tenant's storefront lease line and shall be directed toward the interior of the space.
 - c. The design of all equipment supports and their connections to the shell structure shall be provided by the tenant. Submit details and calculations for design of these items, including loads imposed on the base building structure prepared by a structural engineer licensed in the State of Hawaii for Landlord review.
10. Safes: Provide structural information on safes load and path of travel for Landlord review and approval.
11. Special Steel Moment Frame and Special Steel Concentrically Braced Frame (SSMF & SSCBF) Attachment: The following are guidelines regarding attachments to the project brace members. It is acceptable to attach light, non-rigid finishes such as stud tracks or drywall. Typically such items could be attached via tack welds, small powder actuated fasteners or self-tapping screws and must be approved by Tenant Coordination.
- a. The following attachments are prohibited:
 - i. Connections to protected zones on brace members (diagonal braces) are prohibited. The protected zones are described in section 7.4 of AISC 341-05. On bracing members, the protected zones include the center $\frac{1}{4}$ of the brace as well as a zone extending and including the gusset plate to a point on the brace member beyond the gusset plate a distance equal to the brace width.
 - ii. Mechanical, electrical and plumbing, fire sprinkler, etc. connections to diagonal brace members.
12. Seismic or Expansion Joints: Expansion joints in storefront or sales areas must be detailed and illustrated in the Construction Documents. Seismic or Expansion joint materials must be compatible with the storefront and floor finish materials. The Seismic Joint must be detailed and illustrated in the Tenant Construction Documents for the storefront or floor areas. Joint materials must be compatible with the storefront and floor finish materials.

IV. Heating Ventilation and Air Conditioning

IV. Heating Ventilation and Air Conditioning

***** All Tenants Shall Connect to the Centralized Condenser Water Plant System (U.N.O)**

LANDLORD WORK

1. Centralized Condenser Water Plant: The Leased Premises are served from a Centralized Condenser Water Plant installed by Landlord which will deliver, during regular Shopping Center business hours, filtered, Condenser Water at a fixed temperature and variable volume. The system is designed to maintain the Leased Premises at 75°F. \pm 2°F. DB and 60% RH, when outdoor temperature is 90°F. DB and 73°F. WB, and latent heat gain does not exceed 23 BTU/hour per square foot of Leased Premises.
 - a. Condenser Water Loop: The Condenser Water Loop will provide Condenser Water Supply (CS) at a temperature of 88 degrees Fahrenheit, and Condenser Water Return (CS) at 103 degrees Fahrenheit (15 degree Fahrenheit delta t), for connection to Tenant's Water Source Heat Pump Unit(s). Tenants are allowed 2 GPM/Ton, based on the following Criteria: The above figures are averages only. Tenants are allowed a specific tonnage and GPM based on size of space, amount of storefront and orientation of the space. The specific Tenant Space allotments shall be as indicated on mechanical drawings.
 - b. Approximately the capacity per level is as follows:
 - i. Level 1 Retail Tenants @ 225 s.f./ton
 - ii. Level 2 Retail Tenants @ 200 s.f./ton
 - iii. Restaurant Tenants @ 125 s.f./ton
2. Outside Air: Outside air provided to the space will be unconditioned and must be accounted for in Tenant's load calculations for cooling requirements.
 - a. Outside Air Duct Main: Landlord will provide an OSA Main for Tenant's connection. See mechanical drawings for specific OA quantity allotted to each space. Level 3 Tenants and other Food Service or Restaurant Tenants are required to provide their own OA Ventilation Unit and ductwork, similar to those provided by the Landlord for inline Retail Tenants.
3. BAS System: A control communications loop will be provided by Landlord in close proximity to the Tenant's premises. One junction box is provided for each Chilled Water Tap and shall be located within the Tenant space.
4. Toilet Exhaust: Toilet exhaust ducts stubbed into to each Tenant space. Restaurants are required to provide their own toilet exhaust system based on the size and quantity of waste fixtures.

TENANT WORK

Tenant, at its sole cost and expense, shall prepare Construction Drawings and Specifications for and shall initially construct or provide all heating, ventilation, exhaust Equipment, including controls, ducts, insulation and all structural, plumbing and electrical for the leased premises. Each Tenant shall provide an individual system(s) as outlined below. All equipment shall bear UL labels. *Please refer to the Tenant Interface Diagrams provided in Tenants Design Package.*

Upon completion of Tenant build out, Tenant must provide one (1) pdf plan with as-built information for Mechanical, Electrical and Plumbing.

HVAC

1. Cooling Equipment: Tenant shall provide and install within its Leased Premises, Condenser Water Source Heat Pump Units with DDC Controllers that can be interfaced with the Landlord's Centralized BAS System. Tenant shall design and install the air distribution system for its Leased Premises in accordance with Tenant Mechanical Interface Details (TI-1) included in Tenant Design Package.
 - a. The Tenant's temperature sensor shall include an over-ride button for afterhours cooling operation. The programming features and requirements are to be coordinated with the Landlord.
2. Variable Air Volume (VAV's): Tenants will be required to provide a local VAV box between the Landlord's outside air duct and the Tenant's fan coil unit.
 - a. Level 3 Tenants shall provide their own outside air ventilation units and connecting ductwork.
 - b. VAV Controls: The VAV boxes will be controlled by Temperature and Carbon Dioxide sensors provided by Tenant in the Tenant space.
3. Drain Pans: Provide secondary drain pans below all Heat Pump Units/piping and properly drain to comply with all local codes.
4. Condenser Water Piping Connection: Condenser water piping systems are to include a suitable strainer on the supply side of the Tenant's fan coil unit and a flow control balancing valve on the return, 2-way shut-off valve and flexible piping connections. A 2-way modulating control valve interlocked with the fan coil shall also be provided by the Tenant. Piping materials are to comply and be compatible with Landlord's piping systems and suitable for a plenum installation.
5. Insulation: All ductwork and condensate piping shall be insulated. All ductwork and Condenser Water Piping on all levels shall be installed in concealed space above ceilings.
 - a. Engineered design of unit support including design of seismic bracing of mechanical equipment where required by the Building Code for seismic design category C. Submit details prepared by a qualified Hawaii-licensed engineer including information illustrating proposed loads imposed on the base building for all mechanical equipment weighing more than 400 pounds.

6. Scrubber units: Shall be installed bearing on the Tenant's floor or suspended from framing above. Locate suspended units within areas dedicated for mechanical equipment loading. See Structural Section, item 3. Structural Design Loads.

Ventilation

1. Outside Air: Tenant will connect to Landlord OSA duct stub. Retail Tenant is to design the OSA system for 7.5 CFM/Person and .12 CFM/S.F.; Restaurant Tenant shall provide their own dedicated outside/make-up air system independent of the Landlord system.
2. Toilet Rooms-Exhaust: Tenant shall provide exhaust fans to satisfy exhaust requirements for toilet rooms and for removal of heat or odors generated within the Leased Premises. Exhaust fans shall be located within the Leased Premises. Exhaust air discharge for inline Retail Tenants shall connect to the toilet exhaust system provided by Landlord. Toilet exhaust for Restaurant or Food Service Tenants shall be completely the responsibility of such tenant. Exhaust equipment shall be of ceiling or in-line type complete with backdraft damper and minimum 26 gauge sheet metal duct connection to Landlord's toilet exhaust system. Tenant's exhaust fan shall be controlled by a local switch provided by Tenant.
3. Pressure Relief System: Tenant shall provide a pressure relief system for the HVAC. The system shall consist of counter balanced backdraft damper, ductwork, relief grille/louver discharging to the exterior at a Landlord approved location. Discharge grille/louver shall be mounted in an inconspicuous location approved by leasing and the design architect. See Contract Drawings and Leasing Details for acceptable location and installation parameters.
4. Tenants are responsible for relief of their individual spaces. Relief shall be via entry doors, ductwork, dampers and louvers, grilles, etc. to a storefront location acceptable to the Landlord.

General Requirements (Applies to Each System)

1. Air Distribution System: Tenant shall furnish and install a standard distribution system to sales or dining areas of the leased premises. Tenant may elect to supply air to other than sales or dining areas with the understanding that temperature, as stated above, may not be maintained.
2. Ductwork: Design, fabricate and construct all ductwork from minimum 26 gauge sheet metal in accordance with the latest ASHRAE and SMACNA standards.
 - a. Fiberboard ductwork and flexible ductwork to air devices, other than short runs (8'-0" or less), are not permitted.
 - b. Tenant's supply-air ductwork shall be insulated and all ductwork shall be installed in concealed space above ceilings. Space between Tenant's ceiling and structure shall be used as Tenant's return-air plenum as needed.
3. BAS System Temperature and Monitoring Controls: Final temperature, CO2, VAV and Fan Coil control wiring connections to the central BAS control communications loop and junction box will be made by Landlord's BAS contractor at Tenant's expense.

- a. **The Landlord's BAS system will monitor Tenant's temperature, CO2 and OSA Delivery Temperature.**
4. Control Wiring: Landlord shall furnish for Tenant installation (at Tenant's expense) all code complying temperature control wiring as required per manufacturer's recommendations or the Landlord's review comments. All control wiring shall be in conduit.
5. Points of Connection: Verify points of connection to existing ducts, waste, vent and water stubs with Landlord's Field Representative.
6. Access: Equipment must be installed allowing clear access for servicing. Access must also be provided to Landlord Equipment as well (see access panel requirements).
7. Air Balancing: Tenant shall engage a separate temperature control contractor for final set-up of system(s) operations and a separate Testing & Balancing contractor for all air balancing. **Tenant will provide the Air Balance report to the facility upon completion of the Tenant HVAC system (we recommend that the Tenant be required to use Landlord's BAS contractor).**
8. Registers: All Tenants shall provide ceiling return-air registers or grilles.
9. Roof Work/Equipment: ROOF ACCESS WILL BE VERY LIMITED DUE TO THE SPECIAL DISTRICT ORDINANCE FOR THE DEVELOPMENT AND LIMITED ROOF AREA. All Tenants' roof equipment must be reviewed and approved by Landlord.
 - a. Location: Tenants shall be located in areas designated by the Landlord to specified heights and according to Landlord's approval. Exception: Should weight or location of equipment by Tenant require supports, screens, catwalks or roof hatch and ladder, they shall be provided by Tenant according to Standard Project Details. Landlord will determine when and where the above shall be required.
 - b. Structural Design Loads: Subject to Landlord Review and Approval. Tenant shall submit loading, roof framing analysis and support details - prepared by a structural engineer registered in the AHJ for Landlord's review and approval.
 - c. Finish: All such equipment shall be factory-finish painted according to the Landlord's paint schedule and specifications.
 - d. Identification: Tenant's roof equipment shall be clearly identified with Tenant's name.

- e. Support: All equipment rails and curbs shall be positively anchored to the supporting structure and all equipment secured to the rails/curbs to resist the effects of **175 mph winds** (based on ultimate loads using ASCE7-10). Anchorage requirements shall be included on the Tenant's Mechanical plans.
 - f. Roof Walkway Pads and Grease Pads: Tenant shall provide walkway and grease pads per landlord roofing contractor's specs.
 - g. Cutting and Patching: Cutting and patching of roof openings, when approved by the Landlord, shall be done by the Landlord's roofing contractor at Tenant's expense.
 - h. Roof Screening of Tenant's Equipment: Rooftop equipment screening is required by local municipality. See Grand Lanai Criteria for Landlord design intent for screening Tenant's rooftop equipment.
10. Odors: Tenant shall not permit odors from within the leased premises to enter other areas of the center. If any Tenant or occupant of the center objects to odors from the leased premises, the Landlord may, at Landlord's discretion, instruct the Tenant to control such odors. Failure to correct the situation would be a material breach of the lease. If Tenant's mechanical system is unable to function in a manner to prevent odors from leaving the premises, Tenant shall make the necessary adjustments or additions to its present system to the satisfaction of the Landlord's Field Representative.

Restaurant Tenants -3rd Level

1. Restaurant tenants designated to receive Condenser Water for air conditioning and individual exhaust and ventilation systems of the Leased Premises (areas defined on leasing plans and Exhibit "A" of this Lease).
2. The Leased Premises are served from a Centralized Condenser Water Plant installed by Landlord which will deliver, during regular Shopping Center business hours, filtered, Condenser Water at a fixed temperature and variable volume. The system is designed to maintain the Leased Premises at 75°F. \pm 2°F. DB and 60% RH, when outdoor temperature is 90°F. DB and 73°F. WB, and Tenant's total internal sensible and latent heat gain does not exceed 23 BTU/hour per square foot of Leased Premises.
3. Tenant shall provide and install within its Leased Premises, Water Source Heat Pump Units with DDC Controllers that can be interfaced with the Landlord's Centralized BAS System. Tenant shall design and install the air distribution system for its Leased Premises in accordance with Standard Project Details. Each Tenant shall provide its own individual system (i.e. heating, ventilation and air-conditioning equipment and controls, ducts, insulation, water supply, venting and drainage, fresh air supply and return, exhaust and make-up air, dehumidification and humidification equipment, water saving equipment and all structural, plumbing and electrical work related thereto). All equipment shall bear UL label.
4. **All equipment shall be contained within Tenant's Leased Premises except ventilation, make-up air units, and hood exhausters. Such equipment located on the roof shall only be located in areas designated by the Landlord to specified heights, and in accordance with Landlord's standard details for roof-mounted equipment. All refrigerant piping shall be installed in ceiling space and extend through roof adjacent to the equipment. Suction lines shall be insulated.**
5. Tenant's air handling units shall be floor-supported in Tenant's space independent of Landlord's structural system. Tenant's air handling units may be secured to Landlord's structural framing provided the structural system is designed by a structural engineer and complies with all required codes and building structural tolerances. Any tenant equipment will require design for seismic loading and vibration isolation. No connections to Landlord's decking will be permitted.
6. Kitchen equipment will be required to use pollution control devices within the tenant space for the kitchen exhaust systems. Provide exhaust to remove all hot food odors. Tenants will be required to use UV lights for grease mitigation in the kitchen hoods. Odor and smoke removal devices (scrubbers) are required on the exhaust fans and located within the Tenant space. Charcoal or wood burning cooking equipment may require a 4-stage system.
7. All Process exhausts, hood exhausts, equipment vents and other contaminated exhausts permitted by the landlord shall discharge to the atmosphere at an approved location and shall be a minimum of twenty (20) feet horizontally from any fresh air intakes.
8. All supply air ductwork shall be insulated and all ductwork on all levels shall be installed in concealed space above ceilings. Space between ceilings and structure shall not be used as a return air plenum.

9. All air supplied to Tenant's area by its equipment shall not migrate beyond premises or beyond adjacent spaces.
10. Standards of design and construction shall be in accordance with latest ASHRAE and SMACNA Guides.
11. Tenant shall provide all process requirements; hood exhausts make-up air supplies, equipment vents and other contaminated exhausts. When permitted by Landlord, Tenant may extend its ductwork through the roof. Ductwork which passes through service corridor walls shall have U.L. approved fire dampers located in ductwork at wall. Provide approved access doors for such dampers.
12. Tenant roof equipment **if/when approved by Landlord** shall be located in areas designated by Landlord to specified heights and in accordance with Landlord's standard details for equipment on the roof.
13. Should weight or location of equipment by Tenant require supports, screens, cat walks or roof hatch and ladder, they shall be provided by Tenant in accordance with standard details. Landlord shall determine when and where the above shall be required.
14. Roof Screening of Tenant's Equipment: If required by local municipality, see Grand Lanai Criteria for Landlord specifications for screening Tenant's rooftop equipment.
15. All above equipment shall be finish painted in accordance with Landlord's paint schedule and specifications.
16. Tenant's roof equipment shall be clearly identified with Tenant's name and space number.
17. Level 3 Tenants and those with and other Food Service and/or Restaurant Tenants are required to provide their own OA Ventilation Unit and ductwork.
18. Kitchen Exhaust and MUA Systems (Restaurant Spaces): For Lease Spaces designated for Food and Beverage Services, Tenant shall provide all process requirements, hood exhausts, equipment vents and MUA units as needed.
19. Kitchen Exhaust: Tenant shall furnish and install, if applicable, a complete **kitchen exhaust and make-up air duct system**. Ductwork shall be fabricated of metal in type and gauges specified by NFPA 96 for the use intended and shall be designed and constructed according to all codes and the latest ASHRAE and SMACNA standards.
20. All process exhausts, hood exhaust, equipment vents, and other contaminated exhaust, when permitted by Landlord, shall discharge vertically to the atmosphere twenty feet (20ft) minimum horizontally away from any fresh-air intakes, properly dispersing odors or fumes away from same. All grease hood exhaust fans must be equipped with internal grease collection receptors. Additionally, all grease hood exhaust fans must be surrounded by a self-contained grease retention system to protect the adjacent roof surfaces.

21. Exhaust Ductwork Path of Travel (Restaurant Spaces R): For **3rd Level Restaurant Tenants below Management Area, ductwork shall be located in special shafts built by the Landlord** at Tenant Expense at locations and of construction designated by the Landlord and code.
- a. Non-grease laden ductwork that passes through service corridor or adjacent Tenant walls or Upper Level floors shall have UL approved fire dampers located in ductwork at wall and floor.
 - i. Provide approved access doors for service to fire dampers.
 - b. All grease laden ducts that pass through fire-rated partitions are to be encased in suitable material and fire rating approved for use by the code authorities.
 - c. Pollution Control Devices: Kitchen equipment will be required to use pollution control devices **within the Tenant space** for the kitchen exhaust systems.
 - i. Exhaust Types: Exhaust hoods on roof shall be up-blast type. Provide exhaust to remove all hot food odors.
 - ii. UV Lights: Tenants will be required to use UV lights for grease mitigation in the kitchen hoods.
 - iii. Scrubbers: Odor and smoke removal devices (scrubbers) are required on the exhaust fans and located **within the Tenant space**. Charcoal or wood burning cooking equipment may require a 4 stage system.
 - iv. Access: Provide approved access doors to ductwork and/or equipment in accordance with local codes. All grease laden ducts that pass through fire-rated partitions are to be encased in suitable material approved for use by the code authorities.

22. Roof Work/Equipment: ROOF ACCESS WILL BE VERY LIMITED DUE TO LOCAL ORDINANCES AND URBAN ENVIRONMENT. All Tenants' roof equipment shall be located in areas designated by the Landlord to specified heights and according to Landlord's approval. Exception: Should weight or location of equipment by Tenant require supports, screens, catwalks or roof hatch and ladder, they shall be provided by Tenant according to Standard Project Details. Landlord will determine when and where the above shall be required.
- a. Structural Design Loads: Subject to Landlord Review and Approval. Tenant shall submit loading, roof framing analysis and support details - prepared by a structural engineer registered in the AHJ for Landlord's review and approval.
 - b. Finish: All such equipment shall be factory-finish painted according to the Landlord's paint schedule and specifications.
 - c. Identification: Tenant's roof equipment shall be clearly identified with Tenant's name and space number.
 - d. Support: All equipment rails and curbs shall be positively anchored to the supporting structure and all equipment secured to the rails/curbs to resist the effects of **175 mph winds** (based on ultimate loads using ASCE7-10). Anchorage requirements shall be included on the Tenant's Mechanical plans.
 - e. Roof Walkway Pads and Grease Pads: Tenant shall provide walkway and grease pads per landlord roofing contractor's specs.
 - f. Cutting and Patching: Cutting and patching of roof openings, when approved by the Landlord, shall be done by the Landlord's roofing contractor at Tenant's expense.
 - a. Roof Screening of Tenant's Equipment: Tenants with rooftop equipment are required by local municipality to provide and install screening. Local municipality requires that Tenants' Rooftop Equipment is screened. See Grand Lanai Criteria for design intent for screening Tenant's rooftop equipment.
23. Odors: Tenant shall not permit odors from within the leased premises to enter other areas of the center. If any Tenant or occupant of the center objects to odors from the leased premises, the Landlord may, at Landlord's discretion, instruct the Tenant to control such odors. Failure to correct the situation would be a material breach of the lease. If Tenant's mechanical system is unable to function in a manner to prevent odors from leaving the premises, Tenant shall make the necessary adjustments or additions to its present system to the satisfaction of the Landlord's Field Representative.

V. Plumbing

V. Plumbing

LANDLORD WORK

1. Points of Connection: On-site water supply mains for domestic and fire protection, shut-off valves, and fire hydrants.
 - a. Water: 3/4" interior domestic water branch line stubbed into Retail Tenant's premises. 2" interior domestic water branch line stubbed into Restaurant Tenant's premises.
 - b. Sanitary: 4" sanitary waste line and 3" plumbing vent branch lines stubbed below and above Tenant's premises for Retail Tenants. Either 4" or 6" Sanitary Waste Line and 3" plumbing vent branch lines stubbed below and above Tenant's premises for Restaurant Tenants.
 - c. Gas: Gas Utility Company meter manifolds will be located in an area designated by Landlord.
 - d. Grease Waste: 6" grease waste line and 3" plumbing vent branch lines stubbed below and above Tenant's premises for designated food and beverage service Tenant spaces.
 - i. Grease Interceptor: A grease interceptor(s) has been provided by Landlord to service each designated food and beverage Tenant space.

TENANT WORK

1. Sacred Ground (as applicable to Level 1 Tenants only):

Certain cultural resources, including human burial remains, have been discovered during construction of this project. Certain locations of these discoveries have been determined to be forever preserved in the place they were found.

These Preserved in Place (PIP) have been surveyed and recorded, and been transferred onto Level 1 Tenants Space Layout and will also be marked on the Tenants concrete slab within Tenants space. DISTURBING SOIL IN THESE PIP LOCATIONS IS PROHIBITED BY LAW. Limited grade level excavation is allowed, outside of PIP locations, however Landlord approval is required.
2. Upon completion of Tenant build out, Tenant must provide one (1) pdf plan with as-built information for Mechanical, Electrical and Plumbing.
3. System: Plumbing fixtures and piping system including all rough-in and final connections for same. Installation of all insulated hot and insulated cold water lines, drains, and vents, electrical water heaters, water meter, and final connections to Tenant's specialty equipment. All installed per governing codes.
4. Plumbing Fixture Travel Distance:
 - a. Retail Tenants complying with the 300' travel distance to central facilities:
 - i. Tenants with GLA 1,000 S.F. or less:

- No facilities are required for public or customer use.
 - No drinking fountains are required.
- ii. Tenants with GLA greater than 1,000 S.F.:
- A single unisex toilet facility is required for employee use only (required by developer).
 - No drinking fountains are required.
- b. Retail Tenants NOT complying with the 300' travel distance to central facilities:
- i. Tenants with GLA 1,000 SF or less:
- No facilities are required for public or customer use.
 - No drinking fountains are required.
- ii. Tenants with GLA greater than 1,000 SF up to 2,000 SF:
- A single unisex toilet facility is required for public/customer and employee use.
 - No drinking fountains are required.
- iii. Tenants with GLA greater than 2,000 SF:
- Public/customer and employee toilet facilities is required within the Tenant space as required by code (based on the number of occupants and use of the space).
 - Drinking fountains/water coolers is required for public/customer and employee use as required by code.
- c. Restaurant Tenants (regardless of travel distance and size):
- i. Public/customer and employee facilities is required within the Tenant space as required by code (based on the number of occupants and use of the space).
- ii. Drinking fountains is required for public/customer and employee use as required by code.
5. Plumbing fixtures and accessories: Shall be of commercial quality and shall be of water conserving type. Tenant tank type water closets to be equipped with Sloan "flushmate," or equal, pressure assisted flushing device.
- a. Water closets shall be limited to a maximum flow rate of 1.28 GPF.
- b. Urinals shall be limited to a maximum flow rate of .125 GPF.
- c. Lavatories shall be limited to a maximum flow rate of 0.5 GPM.

6. **Drains and Waterproofing:** Floor drains (4") and elastomeric **waterproof membranes** shall be provided in toilet rooms and kitchens, and/or other rooms with water supply or drainage across entire floor area and **4" up all walls**. Food and beverage service Tenants on the second level shall be required to provide a Waterproof membrane in all wet areas at Tenant's expense.
7. **Hammer Arrestors:** Provide water hammer arrestor behind access panel in Tenant restrooms.
8. **Grease Waste:** Food and Beverage Service Tenants shall connect all grease laden waste to the common grease waste system designated for their space. Landlord is responsible for coordinating regularly scheduled servicing of the grease interceptor system at Tenants expense.
 - d. In addition to connecting to the common grease waste system, each Food and Beverage Service Tenant will be required to connect their 3-compartment sinks to a **floor mounted grease trap** within their space. Cleaning/maintenance of the Grease Trap are the Tenant's responsibility.
9. **Floor Penetrations:** Pipe sleeves shall be installed in penetrations through floor slabs.
10. **Mop Sink:** Tenant is to provide a mop sink in their space for general cleaning purposes.
11. **Domestic Water Meter:** The Landlord shall furnish at Tenant's expense the domestic water meter and register for installation by tenant. The output from the domestic water meter shall be integrated to the unitary controller at the OA VAV box.
 - a. **Wiring:** The wiring between the meter register and the unitary controller shall be furnished by the Landlord at tenant's expense for installation by the tenant.
 - b. **Specs:** The Tenant water meters shall be Neptune model T-10 and shall include a Tricon S register which is set up to provide a pulse output for each 10 gallons consumed.
 - c. **Installation:** **Install meter near floor (preferably in Toilet Room and +/- 5 ft. AFF) in an easily accessible location.**
12. **Gas:** Food and beverage service Tenants shall make gas service arrangements with the gas utility company. Routing of gas line shall be approved by Landlord prior to construction. See General Information for Utility Company contact information.
13. **Drain Pans:** Tenants located above any base building or Tenant mechanical/electrical rooms shall install drain pans below all piping installed by Tenant (running through the rooms), properly drain and comply with all local and AHJ codes.

VI. Fire Protection

VI. Fire Protection

A. Sprinkler System

LANDLORD WORK

1. Tenant Fire Service Main: Interior Tenant Fire Service Main (TFSM) routed to each Tenant space at a point to be determined by Landlord. TFSM's have been hydraulically calculated to provide a minimum of 750 gpm to the most remote Tenant on each level.
2. Monitoring: The TFSM's are monitored by the Landlord's fire alarm system.

TENANT WORK

1. Design and Approval: Tenant fire sprinkler contractor shall provide a hydraulically calculated fire protection sprinkler system, fire extinguishers, and other equipment within Tenant's premises shall be in accordance with the **Landlord's Insurance Underwriters' Fire Rating Inspection Bureau (FM Global), NFPA 13, all applicable state/local code requirements**. Since the entire fire protection system for the project is required to be an inter-related, centrally controlled installation, Tenant shall cause to be designed and installed, by a qualified sprinkler contractor acceptable to Landlord, said system within Tenant's premises according to the Landlord's requirements; and shall submit for Landlord's review, Specifications, Seismic Calculations, Materials Cut Sheets – Specifications (manufacture, model, size, etc.) for sprinkler heads, sprinkler pipe, and fittings and All Components (sprinklers, pipe, fittings, etc.) hydraulic calculations for the sprinkler system that have been approved by the Fire Rating Inspection Bureau (FM Global). Landlord's approval of this shall not constitute the assumption of any responsibilities by Landlord for the accuracy or sufficiency of the sprinkler system. Tenant shall be solely responsible for the system within the leased premises.
 - a. **FM Global approval is needed prior to Tenant's start of construction.**
2. Tap: Tenant fire sprinkler contractor's work shall begin at the 6 in. Tenant Fire Service Main (TFSM) provided by the Landlord within the Tenant space. Tap into the TFSM shall be by the Landlord's sprinkler contractor at the Tenant's expense. The TFSM serving the Tenant space is not to be used as a cross main for the Tenant provided system. **Only one tap into the TFSM is allowed.**
 - a. Individual Tenant control valves are not allowed in the sprinkler system. Valving and alarm system is accomplished at source to building by Landlord.

Fire Protection Design Criteria

1. Fire Sprinkler system design criteria as follows.
 - a. Tenant Lease Spaces: Density – 0.20 gpm / sq. ft.
 - b. Operating Area – Hydraulically most remote 2,500 sq. ft. (locations of partitions shall be ignored when choosing remote area).

- c. Temperature Rating / Response Type – Ordinary / Quick Response or Standard Response.
 - d. K-Factor – 8.0 Minimum
 - e. Sprinkler Spacing – 130 sq. ft. maximum, with a maximum of 12 ft between sprinklers.
 - f. Hose Stream Allowance – hose stream allowances are not required within the Tenant calculations. A 250 gpm hose stream allowance has already been included in the calculations for the TFSM.
 - g. Where storage/merchandise is high piled and or hazard commodities are stored coordinate design criteria with NFPA 13 and FM Global.²
 - h. TFSM's have been sized based on hydraulic calculations, to provide the above described water supply. Tenant sprinkler calculations need only to be taken back to the connection on the TFSM.
 - i. All sprinkler systems components shall be UL Listed and FM Global approved for fire protection.
 - j. Provide dry chemical fire protection for range hoods, etc.
2. Lease Space Level 1– available water supply
- a. 110 psi static, 80 psi residual, while flowing 750 gpm to the hydraulically most remote point of the Tenant Fire Service Main.
3. Lease Space Level 2 – available water supply
- a. 100 psi static, 70 psi residual, while flowing 750 gpm to the most remote point of the Tenant Fire Service Main.
4. Lease Space Level 3 – available water supply
- a. 88 psi static, 60 psi residual, while flowing 750 gpm to the most remote point of the Tenant Fire Service Main.
5. **Upon completion of Tenant build out, Tenant must provide one (1) pdf plan with as-built information for Mechanical, Electrical, Plumbing and Fire Sprinkler System.**
6. **Tenant to reapply fire proofing removed as a result of attachments and hangers made to the structure per Architectural Section C No. 11.**
7. **No hangers attached to the deck unless physically not possible. Utilize trapeze hangers as necessary. Refer to Structural Section No. 10.**

Fire Sprinklers

Sprinklers in finished ceilings may be fully pendent with flat, recessed or fully concealed escutcheons. Fully pendent type sprinkler heads are permitted only in stock/storage areas. All sprinklers may be Standard or Quick

Response (all sprinklers in the same compartment shall be the same response type) with a minimum K-Factor of 8.0.

Restaurant Tenants Level 3 Only

No Fire Sprinklers are required under retractable canopy.

B. Fire Alarm System

LANDLORD WORK

1. General Features: Landlord will provide a fire alarm addressable Signaling Line Circuit (SLC), emergency voice evacuation system speaker circuit, and visual notification appliance synchronization circuit at the Tenant interface junction box located in the back of house corridor behind the Tenant space. Base building Tenant interface junction boxes will be provided and installed by the Landlord.
2. Modules: Landlord will provide and install the following addressable modules:
 - a. One (1) addressable input module to monitor trouble conditions on the tenant auxiliary power supply.
 - b. One (1) addressable relay module to shutdown tenant background music sound systems.
 - c. One (1) addressable signal module to activate and synchronize the tenant auxiliary power supply.
 - d. One (1) addressable signal module to activate the tenant emergency voice evacuation speaker notification appliances.
 - e. One (1) addressable input module to monitor tenant kitchen hood suppression system (as necessary).

TENANT WORK

1. General Features: Tenant will provide and install all initiating devices, notification appliances, and auxiliary power supplies as required by all applicable codes and standards and installed in accordance with NFPA 72 within the Tenant's premises. Tenant shall provide and install all necessary cabling and conduit within the Tenant's premises starting at the Landlord provided Tenant interface junction boxes.
2. Modules, Devices, Appliances, etc.: There shall be a minimum of one (1) combination speaker / visual notification appliance per Tenant premises. Tenant shall provide adequate audible and visual coverage within their premises in accordance with NFPA 72.
 - a. Occupant Notification Appliances: Tenant shall provide and install speaker and visual notification appliances within each sales floor area, stock room, toilet room, and central fitting room areas in accordance with the applicable building and fire codes and NFPA 72. All visual notification appliances in Mall and Tenant shall be synchronized.

- b. Auxiliary Power: Tenant shall provide and install auxiliary power supplies as necessary for Tenant visual notification appliances. Tenant shall coordinate connection to a dedicated 120 VAC circuit and shall provide twenty four (24) hours, followed by fifteen(15) minutes of battery backup in each APS.
 - c. Smoke Detection: Tenant shall provide and install smoke detector above APS. Spot type smoke detection shall be addressable and connected to the Landlord's base building fire alarm system, at the Tenant's expense.
 - d. Duct Smoke Detection: Tenant shall provide and install duct type smoke detection within each individual air handling unit as required. Duct type smoke detection shall be addressable and connected to the Landlord's base building fire alarm system, at the Tenant's expense.
 - e. HVAC shutdown: Tenant shall provide and install addressable relay modules within three (3) feet of the associated HVAC controls to initiate HVAC shutdown as required. Addressable relay modules shall be connected to the Landlord's base building fire alarm system, at the Tenant's expense.
 - f. Hood Suppression Systems: Tenant shall provide and install addressable input modules monitor tenant hood suppression systems as required. Restaurant Tenant kitchen hood suppression systems shall be provided and installed by the Tenant. Addressable input modules shall be connected to the Landlord's base building fire alarm system, at the Tenant's expense.
 - g. Exterior Canopy Systems: Tenants shall provide addressable relay modules as needed to retract the exterior canopy systems upon a fire alarm condition.
- 3. Connections: Final connection of the Tenant's fire alarm system to the Landlord provided base building fire alarm system shall be provided by the Landlord's base building contractor, at the Tenant's expense.
 - 4. Conduit: All tenant fire alarm wiring or cable shall be in rigid or EMT conduit. Flexible conduit is not acceptable. Tenant shall color code all conduits, backboxes, and fittings in accordance with the tenant coordination requirements.
 - 5. Acceptance: Final acceptance testing of the Tenant's premises fire alarm system shall be performed by the Landlord's base building contractor concurrent with the base building's fire alarm system final acceptance test, at the Tenant's expense.
 - a. Entire installation shall conform to the Standard Project Details.

VII. Electrical

VII. Electrical

General Requirements

1. **Tenant Electric Design Loads:**
 - a. **Retail (dry goods): 14 watts/sq. ft. maximum demand load.**
 - b. **Restaurant (sit down style): 25 watts/sq. ft. maximum demand load.**
2. **Lighting Control:** Utilize daylight sensors and dimmable ballasts to control light levels in day-lit zones of your space where appropriate and occupancy sensors for lighting in auxiliary spaces (non-sales areas).
 - a. Select high quality, energy efficient fixtures considering aesthetics and the visual comfort of occupants.
3. **Access:** Equipment must be installed allowing clear access for servicing.

LANDLORD WORK

1. **Electric Service Conduits:** Landlord has provided 2.5" or 4" empty electric service conduits with pull cords from Tenant's leased premise to nearest Tenant Electrical Closet. Refer to Base Building Tenant Conduit Provision Plans. Sheet E7.1.
2. **Electric Service Characteristics:** Power for the leased premises is available at 480/277 volts, 3 phase, 4 wire, 60 hertz. Maximum electric service size for Tenants receiving 2.5" conduits shall be 200 amps. Where Tenant services are anticipated to be in excess of 200 amps, one or more 4" conduits have been provided as specified in the Base Building Tenant Conduit Provision Plans. Sheets E7.1., E7.2, and E7.3
3. **Electric Service Provisions:** Landlord has provided a Tenant Distribution Switchboard located in a Tenant Electrical Closet in the general vicinity of the Tenant. **All Tenant circuit breakers in the Tenant Distribution Switchboards are to be furnished by Tenant and installed by Landlord contractor at Tenant expense.**
4. **Electric Meter:** Landlord will provide a Shark 200S electronic submeter with WIFI Ethernet capability at tenant expense. **Tenant will install the meter in their space.** WIFI connectivity shall be inspected and approved by Landlord in the field.
5. **Telecommunications Service Conduits:** Landlord has provided 1" or 1.5" empty telecommunications service conduits with pull cords from Tenant's leased premise to nearest Center Telecommunications Closet. Refer to Base Building Tenant Conduit Provision Plans. Sheets E7.1., E7.2, and E7.3
6. **Telecommunications Service Backbone:** Landlord has provided the Telecommunications Service Backbone from the "Main Point of Entry (MPOE)" to the Telecommunications Closets distributed throughout the Center. Telecommunications service cabling from the Telecommunications Closet to the Tenant's leased premise shall be the responsibility of the Tenant in conjunction with the Landlord and Telecommunications Service Provider.

TENANT WORK

7. **Upon completion of Tenant build out, Tenant must provide one (1) pdf plan with as-built information for Mechanical, Electrical and Plumbing.**
8. Electrical Service Feeders and Other Equipment: Tenant shall provide electrical service feeders in existing conduit from Landlord's distribution switchboard to Tenant's premises. Tenant shall coordinate metering and power requirements with Landlord. All conductors shall be insulated copper wire, type THHN/THWN.
9. Tenant Service Circuit Breakers: All Tenant service circuit breakers in the Landlord provided Tenant Distribution Switchboards are to be furnished by Tenant and installed by Landlord's contractor at Tenant expense.
10. Other Equipment: Tenant shall provide all panelboards, transformers, conduits, wiring, and final connections to all electrical devices, equipment, and appurtenances within the Tenant's leased premises.
11. Fixtures- Misc.: Tenant shall provide all lighting fixtures, lamps, signs, controls, and all associated conduits and wiring within the Tenant's leased premises.
12. Lighting Fixtures: All lighting fixtures in Tenant's sales areas, other than decorative fixtures, shall be high quality, energy efficient - commercial grade fixtures.
 - a. All Lighting in the Design Control Area (+/- 6'-0" from leaseline into tenant space) shall be **recessed or concealed behind a soffit** unless otherwise approved by Landlord. Lighting outside the storefront display area may be surface mounted.
 - b. Lighting shall not spill outside premises and no direct glare shall be visible to public view.
 - c. Tenant shall utilize energy efficient LED lighting where possible.
 - d. Fluorescent fixtures shall be 2' x 2' direct/indirect type with perforated - center basket diffusers. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas inaccessible to customers. Sample Specification: Lithonia Lighting, Avante, 2AV 2'x2', or sim.
13. Panelboard Design: Panelboards shall be designed for 20% minimum spare ampacity (based on connected load) and 20% spare breaker space.
14. Telecommunications Service Cabling: Tenant shall provide telecommunications service cabling in existing conduit from the Telecommunications Closet to the Tenant's leased premise.
15. Television, LCD's and Security Equipment: Television, LCD screens and security equipment, and all conduits, wiring, and related items in the sales area are subject to Landlord review and approval.
 - e. Television & LCD Screens: The installation of Televisions & LCD screens in Tenant sales area for marketing and advertising is subject to Landlord review and approval.
 - f. If approved, Television & LCD screens must be a minimum of five (5) feet from the storefront leaseline.

- g. No flashing or strobing images.
 - h. Content must adhere to decency standards in Lease and is subject to Landlord review and approval.
16. Antennas & Satellite Dishes: The installation of any roof mounted antenna/satellite must be approved, in writing, by Landlord and coordinated with Mall Facilities prior to install.
17. Exit/Emergency Lighting System: Tenant shall provide exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes).
- i. Emergency lighting shall be provided by Tenant to illuminate stock, food preparation area or sales area, code required emergency egress pathways, and rear exit way during power outages. Said lighting shall be battery operated and shall be recessed lights, separate unitary battery pack lights, or integral with selected general lighting fixtures.
 - j. In areas visible to customers, battery assembly for emergency and exit lights shall be concealed by utilizing remote type light fixtures or integral with selected general lighting fixtures.**
18. Signage: Tenant shall provide transformers, ballasts, conduit, wiring, and related items for signs. Circuits serving sign(s) shall be connected by a time switch.
19. **Transformers: Transformers are to be mounted on the floor, structural wall or platform supported by the floor, not from the building structure or demising wall. Suspension of transformer not allowed. Provide details and structural drawing if floor mounted with raised platform.**
- k. Three phase transformers (dry-type), for all Tenants, shall have six standard full capacity tap arrangements. Entire installation within Tenant's premises shall be balanced to within 10% across all three phases.
20. Service Call System: Tenant shall provide and install a buzzer call system and all related conduit and wire located at back service corridor and must not be audible in sales area
21. Codes and UL: Entire installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels or labels from other third party testing agencies recognized by the local code enforcement authority.
22. Conduit: All electrical wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted. Speaker, security, or other low voltage wiring within the Tenant's leased premise must be plenum rated or in conduit.
23. Roof Access: Unless approved otherwise in the Tenant's lease, a Roof Access Agreement is required prior to the installation of any roof mounted antenna or satellite dish.