

Construction Document Criteria

Introduction

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

Architecture and Finishes

Floors

Floors on Grade: Four inch concrete slab with a minimum strength of 3,000 PSI reinforced with 6" x 6" - W1.4 WWF on a vapor barrier (4 mil minimum). Tenant shall provide additional sand fill and remove excess as required.

Upper Level Floors: Approximately one inch of concrete topping in designated areas adjacent to the Tenant's storefront lease line.

Mezzanines: Where mezzanines are approved by the Landlord, Tenant is required to submit Structural Design Drawings and Calculations for Landlord's review and approval. Mezzanines shall be framed, supported, and constructed with materials suitable to the use intended and as required by governing codes.

Storefront Work

1. All materials employed in Tenant's storefront shall be hard surface, durable materials that require minimum maintenance.
2. All storefront work requiring structural support shall be floor supported and braced at their head sections by a welded structural steel framework secured to the existing building steel structure.
3. Storefront grilles shall be concealed in an overhead or side storage pocket during shopping center hours.
4. Identify and specify any security system to be used.
5. Any mechanical device (time clocks, grille locks, grille controls, etc.) shall be concealed within Tenant's storefront construction.
6. Expansion joints in storefronts must be detailed and illustrated in the Construction Documents. Expansion joints should be incorporated into the storefront design and be inconspicuous.

Walls, Partitions and Separations

1. Landlord will erect metal stud partitions dividing the Tenant's premises from the adjacent tenant spaces or common areas at the Tenant's expense. Tenant shall verify Landlord's placement of wall studs prior to space acceptance and advise Landlord in writing of any discrepancies immediately. Failure to notify Landlord of discrepancies shall be regarded as acceptance by the Tenant.
2. Demising walls and steel columns shall receive a minimum of one layer of 5/8" fire code gypsum wallboard with taped and spackled joints from floor to underside of structure above. Tenant to verify location of existing fire dampers to remain unobstructed.
3. Tenant's interior partitions shall be made of metal stud framing with gypsum board finish on all sides with taped and spackled joints.
4. Tenant shall provide and install non-combustible fire stops as may be required at separations from the leased premises and ceiling above mall areas. Fire stop must not be attached to the Landlord's mall ceiling system.

Exit / Access / Doors and Corridors

1. Exit/access doors shall be minimum 3'-0" x 6'-8" x 1-3/4" "B" label fire door and frame with commercial grade hardware in accordance with governing codes. Said doors shall be constructed in a recessed vestibule which will be constructed by Tenant at Tenant's expense.
2. After installation of exit/access door, Tenant shall restore service corridor to original condition. Where vestibules are constructed, extend corridor base into the vestibule and provide corner guards as per the Landlord's specifications.
3. Exit/access door shall be painted per color specified by Landlord and labeled with store name and number as specified by center management.
4. Exit/access corridor walls shall receive two layers of 5/8" fire code gypsum wallboard on both sides from floor to underside of structure above. All joints must be taped and spackled.

Ceiling Work

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

4. All diffusers, grilles, tracks, etc., must be painted to match finish ceiling.
5. Provide access panels to permit servicing to all equipment located above the ceiling. Access panels in hard surface ceilings must be flush with adjacent finishes. Access panels should be installed on vertical ceiling soffits or located as inconspicuously as possible.

Floor Finishes

1. All floor finishes at the storefront lease line shall be the same finish floor elevation as the Landlord's mall floor.
2. Expansion joints in sales areas must be detailed and illustrated in the Construction Documents. Expansion joint material must be compatible with the floor finish materials.

Interiors

1. **Toilet Rooms:** All toilet room floors above grade level shall have a Landlord approved waterproof membrane between the structural sub-floor and Tenant's finish floor. All toilet rooms shall have ceramic tile sanitary floors and bases that extend a minimum of 4" above finish floor. Floor drains and thresholds are also required.
2. **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, installed by Landlord's designated contractor, between Landlord's structural sub-floor and Tenant's finish floor.
3. **Food Preparation and Service Areas:** All food preparation and service area floors above grade level shall have a Landlord approved waterproof membrane, installed by Landlord's designated contractor, between the structural sub-floor and Tenant's finish floor. They also must have an adequate number of floor drains.

Storefront Signage

Dimensional and Location Requirements

1. The average height of sign letters or components shall not exceed twelve inches. Letters are limited to sixteen inch maximum height.
2. Signs shall not project beyond the storefront more than two inches if less than eight feet above finished floor line, nor more than four inches above eight feet.
3. The extreme outer limits of the sign letters and components shall fall within a rectangular area that can be defined as follows: The two short sides shall not fall closer than twenty-four inches to the side lease lines of the premises and the top side of which shall fall no closer than twelve inches to the soffit of the mall fascia.

Prohibited Sign Types

1. Signs with exposed neon or other lamps or signs using flashing lights.
2. Sign manufacturer's name, stamps or decals, or registered trademarks.
3. Signs with exposed raceways, ballast boxes or transformers.
4. Signs with painted letters.
5. Signs employing luminous, vacuum-formed plastic letters.
6. Signs of exposed box or cabinet-type design that employ transparent, translucent or luminous plastic background panels.
7. Shadow box type signs.
8. Signs employing un-edged or uncapped plastic letters with no returns.
9. 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.
10. Signs with exposed fasteners, vents or weep holes.
11. Signs with an orientation other than horizontal, that is, no vertical, perpendicular or diagonal signage, etc., unless approved by Landlord.

Structural Modifications and Alterations

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

Penetration of Landlord's Floor Structure

Concrete floor penetrations required by Tenant shall be coordinated with Landlord's Field Representative, shall be engineered to fit existing conditions and installed according to the Standard Project Details included with the Tenant Design Package.

Design Loads

Stores:

First Floor: 125 pounds per square foot.
Second Floor: 100 pounds per square foot.

Mezzanines:

Subject to Landlord review and approval.

Heating, Ventilation and Air-Conditioning

General Requirements (Applies to Each System)

1. Refer to **Section Three: Design** for additional criteria regarding **Mechanical and Electrical components**.
2. Verify points of connection to existing ducts, waste, vent and water stubs with Landlord's Field Representative.
3. Kitchen ventilation system to be approved by local health authorities.
4. 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.
5. Exhaust hoods on roof shall be up-blast type and be located a minimum of 20 feet away from all fresh-air intakes. Provide exhaust to remove all hot food odors.
6. Cutting and patching of roof openings, when approved by the Landlord, shall be done by the Landlord's roofing contractor at Tenant's expense.
7. Mechanical load tabulation sheets must be filled out completely, certified and included with Construction Documents for Landlord review.
8. Final temperature control wiring connections to the VAV device sets, zone sensor thermostats, and the central temperature control communications loop will be made by Landlord's temperature control contractor at Tenant's expense.
9. Tenant shall engage a separate temperature control contractor for final set-up of system(s) operations and air balancing.

All Tenants Shall Connect to the Central Air-Conditioning Supply System

Landlord Work

Landlord will provide a variable volume, central air conditioning system completely installed including "air-side economizer" operation with the following:

1. Conditioned, filtered, fixed temperature, variable volume air to each tenant space through a series of vertical duct shafts and horizontal supply ducts.
2. Conventional high velocity supply ducts stubbed into or in proximity to each tenant space.
3. Standard variable air volume control device sets complete with electronic controls and zone sensor thermostat(s). VAV control device sets will be available from Landlord's Field Representative for installation by Tenant's contractor.

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4. Main temperature control communications loop box within the ceiling space of the Tenant's premises.
5. Toilet exhaust ducts stubbed into or in proximity to each tenant space.
6. The air conditioning supply system as provided by the Landlord will be designed and installed to maintain the following conditions in the sales area only:
 - a. Inside temperature of 76°F +/- 2°F dry bulb and 50% +/- 5% relative humidity during summertime when outside conditions are 91°F dry bulb and 79°F wet bulb and the following inside design conditions are not exceeded:
 - Lighting: 6.0 watts/SF
 - Occupancy: one person/75 SF
 - b. Landlord's system will not operate during shopping center off-hours as determined by the Landlord.
7. Fire dampers for demising walls above ceiling for the passage of return-air. Fire dampers and sleeves will be available from Landlord's Field Representative for installation by Tenant's contractor.

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 proceeding from the high-velocity air conditioning ducts and the toilet exhaust duct provided. All equipment shall bear UL labels.

General Requirements

1. Central Air Conditioning System will provide 56°F +/- 2°F air with outside temperature at 91°F dry bulb and 79°F wet bulb. Maximum CFM available for Lower Level Stores is 1.15 CFM/SF. Maximum CFM available for Store with Roof Above is 1.20 CFM/SF.
2. Tenant heating equipment shall be designed to maintain the leased premises at an inside dry bulb temperature of 70°F when the outside temperature is 40°F dry bulb with average wind velocity of 15 MPH.
3. Tenant shall furnish and install standard low-velocity air 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.
4. Design, fabricate and construct all ductwork from minimum 26 gauge sheet metal in accordance with the latest ASHRAE and SMACNA standards. Caution, that fiberboard ductwork and flexible ductwork is not permitted.

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5. Tenant's supply-air ductwork shall be insulated and all ductwork shall be installed in concealed space above ceilings. Space between ceiling and structure shall be used as a return-air plenum.
6. All tenants shall provide ceiling return-air registers or grilles (maximum velocity 400 FPM net).
7. Tenant shall furnish and install all code complying temperature control wiring and conduit as required per manufacturer's recommendations or the Landlord's review comments.
8. Quantity of air supplied to the leased premises will be verified by Landlord upon review of Tenant's Construction Drawings and Mechanical Load Tabulation form.
9. Equipment must be installed allowing clear access for servicing.

Heating

1. The majority of required tenant heating will be generated by inherent internal loads, that is, the daytime contribution from people and lighting.
2. Those tenants affected by external heat losses (exterior walls, doors, windows, floors, etc.) shall install independent electric heat from Tenant's power source consisting of the following:
 - a. **Roof:** By self-contained, thermostatically controlled electric unit heaters installed in the space between ceiling and roof. Unit heaters shall be designed to maintain a minimum inside dry bulb temperature of 55°F in this plenum. Thermostat shall be set and locked at 55°F.
 - b. **Exterior Walls, Doors, Windows:** By self-contained, thermostatically controlled electric heaters or electric baseboard type radiant heaters. Heaters shall be designed to maintain a minimum inside dry bulb temperature of 70°F in affected spaces.

Ventilation

1. **Sales Area:** Central air conditioning supply system will provide minimum outside air per occupant, as required by code.
2. **Toilet Rooms:** Shall be exhausted per local code requirements. 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.

Air Conditioning

Tenant shall install a minimum of one Landlord supplied VAV control device set. VAV control device sets are of the variable volume type with 90% shut-off, complete with electronic controls and zone sensor thermostat(s). Note that VAV control device will require a 110v, single phase dedicated electrical circuit.

Additional Requirements for Non-Standard Tenants

1. It is suggested that each Non-Standard Tenant's HVAC design be submitted to Landlord on a preliminary basis prior to preparation of Construction Documents.
2. Tenant shall provide all process requirements, hood exhausts, equipment vents, and other contaminated exhausts. When permitted by the Landlord, they shall extend in ductwork through the roof. For first level tenants, this ductwork shall be located in special shafts built by the Tenant at locations and of construction designated by the Landlord. 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. Provide approved access doors for service to fire dampers. All grease laden ducts that pass through fire-rated partitions are to be encased in calcium silicate blocks or other suitable material approved for use by the code authorities. First level tenants should consider using UL listed pre-fabricated modular grease duct system components as manufactured by "Metal-Fab," "Metalbestos" or the "Van Packer Company."
3. 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.
4. All process exhausts, hood exhaust, equipment vents, and other contaminated exhaust, when permitted by Landlord, shall discharge vertically to the atmosphere twenty feet minimum horizontally away from any fresh-air intakes, properly dispersing odors or fumes away from same. 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. System to be similar to "Grease Guard Company," Schaumburg, Illinois.
5. Equipment must be installed allowing clear access for servicing.
6. Tenant's roof equipment shall be located in areas designated by the Landlord to specified heights and according to Landlord's approval.
 - a. 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. 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.

Plumbing

Landlord Work

1. On-site water supply mains combined for domestic and fire protection, shut-off valves and fire hydrants. Interior domestic water branch lines stubbed above or below Tenant's premises at a point to be determined by Landlord.
2. Sanitary and plumbing vent branch lines stubbed at a point to be determined by Landlord.
3. Gas Utility Company meter manifolds at exterior service courts.

Tenant Work

1. Plumbing fixtures and piping systems including all rough-in and final connections for same. Installation of all hot and insulated cold water lines, drains and vents, electrical water heaters, water meter and final connections to Tenant's specialty equipment. All installed per governing codes.
2. Plumbing fixtures and accessories shall be of commercial quality and shall be of water conserving type. Tenant tank type water closets to be equipped with Sloan "flushmate," or equal, pressure assisted flushing device.
3. Floor drains to be provided in toilet rooms and kitchens.
4. Pipe sleeves shall be installed in penetrations through floor slabs.
5. Install an electronic "pulse" type water meter near floor, in an accessible location, in accordance with Project Standard Details. Meter, transmitter, and address of meter will be provided by Landlord at Tenant's expense.
6. Food and beverage service tenants shall provide an exterior grease interceptor properly sized for all grease contributing fixture drains and connected to the building sanitary sewer system. Location of these interceptors will be determined by Landlord.
7. 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.
8. Food and beverage service tenants on the second level shall be required to provide the following:
 - a. Waterproof membrane installed by Landlord's designated contractor at Tenant's expense.
 - b. Install all under floor sanitary and kitchen waste piping in soldered type DWV copper.
 - c. Insulate all under floor sanitary and kitchen waste piping.

Fire Protection

Landlord Work

1. Interior hydraulically calculated fire protection sprinkler system main stubbed above tenant's premises at a point to be determined by Landlord. Fire protection system is provided with a supervised alarm system.

General Requirements

Tenant Work

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

Design Criteria

1. **Sales Area:** Density 0.20 GPM/SF over 3,000 feet.
2. **Stock Rooms:** Where stock exceeds 12 feet in height, coordinate design with the Fire Rating Inspection Bureau.
3. **Pressure and Flow Requirements:**

	STATIC	RESIDUAL	FLOW
First Level	106 PSI	70 PSI	825 GPM
Second Level	100 PSI	63 PSI	825 GPM

Sprinkler Heads

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

Electrical

General Requirements

1. Refer to **Section Three: Design** for additional criteria regarding Mechanical and Electrical components.
2. Watt density:
 - a. Retail Tenants: 6.0 watts/s.f.
 - b. Food & Beverage Service Tenants: 40.0 watts/s.f.
3. Transformers are to be supported at the floor, not from the building structure.
4. Equipment must be installed allowing clear access for servicing.
5. Electrical Data Tabulation Sheets must be filled out completely, certified and submitted with Construction Documents for Landlord Review Process.

Landlord Work

1. Electrical primary and secondary distribution feeders to center's central distribution bus duct(s), panel board(s) and switchboard(s).
2. Power available for the leased premises is 480/277 volt, 3 phase, 4 wire, 60 hertz.
3. Telephone incoming feeders to project central distribution closets.

Tenant Work

1. Electrical feeders in conduit from Landlord's distribution equipment to Tenant's premises. This work shall include, but not be limited to, furnishing and installing a circuit breaker at Landlord's distribution equipment and conduit and conductors of sufficient capacity for Tenant's requirements. All conductors shall be insulated copper wire type THW or THWN. Minimum size shall be 100 amp at 480/277 volt, 3 phase, 4 wire.
2. Install an electronic "pulse" type check meter, in an accessible location, in accordance with Standard Project Details. Meter and commissioning of meter will be provided by Landlord at Tenant's expense.
3. Tap box, panel board(s), transformer(s), distribution center, conduits and branch wiring, outlet boxes and final connections to all electrical devices including mechanical equipment, controls and signs.
4. Panel board(s) shall be designed for 20% minimum spare ampacity (based on connected loads) and 20% spare breaker space.
5. All lighting fixtures, lamps, convenience outlets, time clocks, signs, etc. and all related conduits and wiring.

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6. All fluorescent or incandescent lighting fixtures in Tenant's sales areas, other than track-type and decorative fixtures shall be recessed. Fluorescent fixtures shall have deep cell parabolic lenses. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas inaccessible to customers. Connections to all devices in Tenant's sales areas shall be concealed.
7. Telephone and Internet equipment, conduits and wire installations from tenant Dmark to central distribution cabinet shall be coordinated through Granite Telecommunications only, (855) GRT-GRID / (855) 478-4743.
8. Television and burglar alarm equipment and all conduits, wiring and related items for same. The installation of any roof mounted antenna must be approved, in writing, by Landlord.
9. Exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes). Emergency lighting shall be provided by Tenant to illuminate stock or sales area and rear exit way during power outages. Said lighting shall be battery operated, recessed lights or twin-head light pack(s). In areas visible to customers, battery assembly for emergency lights shall be concealed and remote-type light fixtures used.
10. Transformers, ballast, conduit, wiring and related items for signs. Circuits serving sign(s) shall be connected by a time switch.
11. **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.
12. Three phase transformers (dry-type) for all Tenants shall have six standard full capacity arrangements. Entire installation within Tenant's premises shall be balanced equally across all three phases.
13. Entire installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels.
14. All electrical, telephone and low voltage wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted. Speaker or low voltage wiring must be plenum rated or in conduit.
15. The neutral conductor shall not be bonded to ground at Tenant's electrical distribution equipment. The ground fault protection in Landlord's distribution system will not function properly if the neutral is bonded to ground anywhere. Correct this situation if found existing.
16. 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.

Fire Alarm System

Landlord Work

1. Landlord will provide a fire alarm annunciator loop with 24 volt DC power circuit and central fire alarm interface junction boxes in each Tenant space.
2. Landlord will furnish Tenant one fire alarm interface module, one power circuit module and all horn/strobe, audio/visual devices as may be required by NFPA 72 and/or local code authorities to adequately cover his space, all at Tenant's expense.

Tenant Work

1. Tenant shall furnish and install all code complying and Landlord approved audio/visual annunciator equipment and materials within Tenant's premises and extend conduit and fire alarm cable to the nearest mall central fire alarm interface junction box(es).
2. There shall be a minimum of one audio/visual annunciator device per tenant space or more as required to be heard throughout the store. Spacing of audio/visual annunciator devices shall be determined by NFPA 72.
3. Visual strobe annunciator device(s) for the hearing impaired shall be no more than 100 feet apart with additional devices required in stock room(s), toilet room(s), offices and central fitting room areas, inc.
4. The final connection of Tenant's fire alarm cable to the mall central fire alarm annunciator junction box terminal strip and testing of Tenant's fire alarm system shall be by Landlord's fire alarm contractor at Tenant's expense.
5. Restaurant tenants that have a kitchen hood fire suppression system and/or required duct type smoke detectors in individual air handling systems must connect an alarm from these systems into the mall central fire alarm system, all at Tenant's expense.
6. Entire installation must conform to Standard Project Details.

Food Court Construction Criteria

Introduction

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

Architecture and Finishes

Floors

Floors on Grade: Composite concrete and metal deck floor structure depressed 7/8" below mall finish floor elevation.

Mezzanines: Where mezzanines are approved by the Landlord, Tenant is required to submit Structural Design Drawings and Calculations for Landlord's review and approval. Mezzanines shall be framed, supported, and constructed with materials suitable to the use intended and as required by governing codes.

Storefront Work

Landlord Work

1. Backdrop wall and "themed" surround defining the rear of the Tenant's service counter area, including support footings, in a configuration as determined by Landlord and reflected in Landlord's Standard Project Details; finishes on the service counter side of this wall are provided by the Landlord per the Landlord's finish schedule for the Food Court. No deviations or changes to the configuration or finish are permitted. The wall structure is exposed on the Tenant's kitchen/food preparation side for ease of construction and utility routing. The Tenant shall provide one (1) layer of 5/8" type "X" gypsum board, taped and spackled extending from the floor slab to the underside of the structure above.
2. Decorative neutral piers and low partition walls separating Tenant service counter areas topped with decorative glass screens, and clad with plastic laminate, tile and GFRG mouldings per the Landlord's finish schedule for the Food Court. No deviations or modifications to configuration or finishes are permitted.
3. Curb for the support of the Tenant's counter fixtures conforming to the configuration of the storefront lease line. Landlord's tile finish will be installed by Landlord per the Landlord's specifications.

Tenant Work

1. Service counter front will be constructed to conform to Landlord's design parameters by the Tenant at Tenant's expense. The counter top or tray rail "lip" will be of a design and material specified by the Landlord and purchased by the Tenant from a Landlord specified source.
2. Wood employed decoratively at the service counter area or anywhere within the leased premises, must be fire retardant treated in compliance with code requirements.

Walls, Partitions and Separations

Landlord Work

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

Tenant Work

1. Demising walls and steel columns shall receive a minimum of one (1) layer 5/8" type "X" gypsum board with taped and spackled joints from floor to underside of structure above.
2. Tenant's interior partitions shall be made of metal stud framing with gypsum board finish on all sides with taped and spackled joints.
3. Tenant shall provide and install non-combustible fire stops as may be required at separations from the leased premises and ceiling above mall areas. Fire stop must not be attached to the Landlord's mall ceiling system.

Exit / Access / Doors and Corridors

1. Exit/access doors shall be minimum 3'-0" x 6'-8" x 1- 3/4" "B" label fire door and frame with commercial grade hardware in accordance with governing codes. Said doors shall be constructed by Tenant at Tenant's expense.
2. After installation of exit/access door, Tenant shall restore service corridor to original condition. Where vestibules are constructed, extend corridor base into the vestibule and provide corner guards as per the Landlord's specifications.
3. Exit/access door shall be painted per color specified by Landlord and labeled with store name and number as specified by center management.
4. Exit/access corridor walls shall receive one layer of 5/8" fire code gypsum wallboard on both sides from floor to underside of structure above. All joints must be taped and spackled.

Ceiling Work

Landlord Work

1. Articulated, suspended gypsum board ceiling with integrated lighting in the common areas and over the Tenant's service counter line as per the Landlord's lighting schedule. Lighting will be designed for 50 foot-candles of illumination at the counter.

Tenant Work

1. Ceiling heights within the Tenant's service and kitchen/food preparation areas are shown on the Space Layout Drawing (See Sheet 1 of 2) included with the Tenant Design Package. Tenant is responsible for field verification of the existing conditions. Ceiling heights above the height shown on the Space Layout Drawing may be possible but Landlord does not guarantee clearances for such ceilings. In some cases, existing utilities may be relocated by Tenant at Tenant's expense. Written approval from Landlord is required before proceeding with such work.
2. Metal suspension systems shall be used for all ceilings and shall be secured to Landlord's structural framing only. No connections to Landlord's metal deck will be permitted.
3. Combustible materials of any sort may not be used or stored above the Tenant's ceilings.
4. All diffusers, grilles, tracks, etc., must be painted to match finish ceiling.
5. Provide access panels to permit servicing to all equipment located above the ceiling. Access panels in hard surface ceilings must be flush with adjacent finishes. Access panels should be installed on vertical ceiling soffits or located as inconspicuously as possible.

Floor Finishes

1. All floor finishes at the storefront lease line shall be the same finish floor elevation as the Landlord's mall floor.
2. A waterproof membrane is required throughout the leased premises. Installation is to be performed by Landlord's designated contractor at Tenant's expense.
3. A quarry or ceramic tile coved base at the low partition walls between tenant service counter areas.
4. VCT flooring is not permitted in service counter areas.

Interiors

1. Rubbish Storage Rooms and mop sinks are to be provided in all Tenant spaces.

Storefront Signage

Landlord Work

1. Support rods and signage frame furnished with pull wire for a suspended tenant sign to be installed by Tenant in front of the service counter.
2. Blade sign frames and indirect lighting sources. Tenant to provide background panel and install dimensional signage and graphics.

Dimensional and Location Requirements

Tenant Work

1. Sign letters and graphics must be confined to within the limits of the signage frame provided by the Landlord as shown on Landlord's Standard Project Details.
2. Dimensional sign letters and graphics to be applied by Tenant to Tenant provided blade sign background per Landlord Standard Project Details.
3. All storefront signage shall be illuminated.
4. An illuminated menu board sized to fit within the confines of the "themed" surround at the rear of the service counter area. The minimum height to the underside of the menu board shall be seven feet. (7'-0").

Prohibited Sign Types

1. Signs with exposed neon or other lamps or signs using flashing lights.
2. Sign manufacturer's name, stamps or decals, or registered trademarks.
3. Signs with exposed ballast boxes or transformers.
4. Signs employing luminous, vacuum-formed plastic letters.
5. Signs of exposed box or cabinet-type design that employ transparent, translucent or luminous plastic background panels.
6. Shadow box type signs.
7. 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.
8. Signs with exposed fasteners, vents or weep holes.
9. Signs with an orientation other than horizontal, that is, no vertical, perpendicular or diagonal signage, etc., unless approved by Landlord.

Structural

Modifications and Alterations

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

Design Loads

Food Court Tenants: 100 pounds per square foot.

Roof: 20 pounds per square foot. Mechanical equipment is to be mounted on roof curbs or rails installed by Tenant as required to comply with the structural parameters of the roof. Submit load calculations and support details.

Mezzanines: Subject to Landlord review and approval.

Heating, Ventilation and Air-Conditioning

General Requirements

1. Refer to **Section Three: Design**, for additional criteria regarding Mechanical and Electrical components.
2. Verify points of connection to existing ducts, waste, vent and water stubs with Landlord's Field Representative.
3. Kitchen ventilation system to be approved by local health authorities.
4. 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.
5. Exhaust hoods on roof shall be up-blast type and be located a minimum of 20 feet away from all fresh-air intakes. Provide exhaust to remove all hot food odors.
6. Cutting and patching of roof openings, when approved by the Landlord, shall be done by the Landlord's roofing contractor at Tenant's expense.
7. Mechanical load tabulation sheets must be filled out completely, certified and included with construction documents for Landlord review.
8. Tenant shall engage a separate temperature control contractor for final set-up of system(s) operations and air balancing.

Landlord Work

Landlord shall initially construct or provide the following:

1. Designated areas of the roof which have been structurally reinforced to support Tenant's roof-top air conditioning, exhaust and make-up air equipment.
2. Up to 1000 CFM of make-up air made available from common area HVAC system, through Tenant's storefront.

Tenant Work

Tenant, at its sole cost and expense, shall prepare Design, Construction Drawings and Specifications for and shall initially construct and provide all heating, ventilation, and air conditioning supply, venting, and drainage, fresh-air supply and return, exhaust and makeup air, dehumidification and humidification equipment, water saving equipment, and all structural, plumbing, and electrical work related thereto. Each Tenant shall provide an individual system. All equipment shall bear UL labels.

General Requirements

1. All equipment shall be contained within Tenant's premises except roof-top packaged air conditioning units, air cooled condensing units, make-up units, and hood exhausters.
2. Tenant's air conditioning equipment shall be designed to maintain the leased premises at an inside dry bulb of 76°F and 50% relative humidity when the outside conditions are 91°F dry bulb and 79°F wet bulb.
3. Tenant's heating equipment shall be designed to maintain the leased premises at an inside dry bulb temperature of 70°F when the outside temperature is 40°F with average wind velocity of 15 mph.
4. All air supplied to Tenant's area by its equipment shall not migrate to the mall area or adjacent spaces.
5. Tenant's supply and fresh-air ductwork shall be insulated and all ductwork shall be installed in concealed space above ceilings. Space between ceiling and structure shall not be used as a return-air plenum. Return-air from conditioned space to air-handling equipment must be duct connected.
6. Tenant shall furnish and install a standard, low-velocity air distribution system to condition the leased premises. Design, fabricate and construct all ductwork from galvanized sheet metal in accordance with the latest ASHRAE and SMACNA standards.
7. Commercial grade temperature controls shall be provided for heating, cooling, and ventilating system installed under the supervision of the manufacturer's representative. All dampers shall be motorized automatically.

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8. Tenant shall furnish and install, if applicable, a complete kitchen exhaust and makeup 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.
9. Tenant shall provide all process requirements, hood exhausts, equipment vents and other contaminated exhausts. When permitted by the Landlord, they shall extend in ductwork through the roof. Non-grease laden ductwork that passes through service corridor or adjacent tenant walls shall have UL approved fire dampers located in ductwork at wall. Provide approved access doors for service to fire dampers. All grease laden ducts that pass through fire-rated partitions are to be encased in calcium silicate blocks or other suitable material approved for use by the code authorities. Tenant should consider using UL listed pre-fabricated modular grease duct system components as manufactured by "Metal-Fab", "Metalbestos" or "The Van Packer Company".
10. All process exhausts, hood exhaust, equipment vents and other contaminated exhaust, when permitted by Landlord, shall discharge vertically to the atmosphere 20 feet 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 integral 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. System to be similar to "Grease Guard Company," Schaumburg, Illinois.
11. Tenant shall provide means to transfer the make-up air from the common area to the respective hood locations within each tenant's premises.
12. Premises must be maintained at all times at a negative pressure with respect to the mall and the common dining area. Kitchen exhaust requirements in excess of 1000 CFM shall be provided by Tenant's make-up air and conditioning system.
13. Tenant shall engage the services of an independent air balance contractor for final air balancing. Tenant shall submit a copy of the air balancing report to the Landlord's Field Representative for review and approval.
14. Grease hoods shall be sized to accurately match the needs of the respective tenant's cooking operation. Oversized hoods shall be avoided. Grease hoods shall be UL and NSF listed, of the high velocity type rated on a lineal foot basis.
15. Tenant exhaust fan(s) shall be interlocked with its respective make-up air system, if any, and with the kitchen light switch to assure continuous operation of the exhaust system during hours of food court occupancy.
16. Equipment must be installed allowing clear access for servicing.

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17. Tenant's roof equipment shall be located in areas designated by the Landlord to specified heights according to Landlord's approval.
 - a. **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. **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.

Heating

1. The majority of required Tenant heating will be generated by inherent internal loads, that is, the daytime contribution from people, lighting, and equipment.
2. Those tenants affected by external heat losses (exterior walls, doors, windows, floors, etc.) shall install independent electric heat fed from Tenant's power source.

Ventilation

1. **Sales Area:** Minimum outside air for ventilation purposes shall be provided by Tenant.

Plumbing

Landlord Work

1. On-site water supply mains combined for domestic and fire protection, shut-off valves and fire hydrants. Interior domestic water branch lines stubbed above Tenant's premises at a point to be determined by Landlord.
2. Sanitary and plumbing vent branch lines stubbed at a point to be determined by Landlord.
3. Kitchen waste branch lines stubbed at a point to be determined by Landlord.
4. Gas utility company meter manifolds located at exterior service courts.

Tenant Work

1. Plumbing fixtures and piping system, including all rough-in and final connections for same. Installation of all hot and insulated cold water lines, drains and vents, electrical water heaters, water meter and final connections to Tenant's specialty equipment. All installed per governing codes.
2. Plumbing fixtures and accessories shall be of commercial quality and shall be of water conserving type.
3. Floor drains to be provided in kitchens.
4. Pipe sleeves shall be installed in penetrations through floor slabs.

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5. Install an electronic "pulse" type water meter near floor, in an accessible location, in accordance with Standard Project Details. Meter, transmitter and address of meter will be provided by Landlord's designated contractor at Tenant's expense.
6. Food Court tenants shall connect all grease laden waste to the Landlord's common Kitchen Waste System line, additionally, Tenant's pot and pan sink shall be provided with an individual floor mounted grease trap.
7. Food Court tenants shall make gas service arrangements with the gas utility company. Routing of gas line shall be approved by Landlord prior to construction.
8. Food Court tenants shall be required to provide the following:
 - a. Waterproof membrane installed by Landlord's designated contractor at Tenant's expense.
 - b. Install all under floor sanitary and kitchen waste piping in soldered type DWV copper.
 - c. Insulate all under floor sanitary and kitchen waste piping.

Fire Protection

Landlord Work

1. Interior hydraulically calculated fire protection sprinkler system main stubbed above Tenant's premises at a point to be determined by Landlord. Fire protection system is provided with a supervised alarm system.

Tenant Work

1. Hydraulically calculated fire protection sprinkler system, fire hose cabinets, fire extinguishers and other equipment within Tenant's premises according to Landlord's Insurance Underwriter's Fire Rating Inspection Bureau and Code Requirements. Since the entire fire protection system for the project is required to be an interrelated, centrally controlled installation, Tenant shall cause to be designed and installed, by a qualified sprinkler contractor acceptable to Landlord, said system within Tenant's premises according to the Landlord's requirements and shall submit for Landlord's review shop drawings, specifications and hydraulic calculations for the sprinkler system that have been approved by the Fire Rating Inspection Bureau. Landlord's approval of this shall not constitute the assumption of any responsibilities by Landlord for the accuracy or sufficiency of the sprinkler system. Tenant shall be solely responsible for the system within the leased premises.
2. Valves are not allowed in the sprinkler system. Valving and alarm system is accomplished at source to building by Landlord.
3. Provide dry chemical fire protection system for range, hoods, etc.

Design Criteria

1. **Sales Area:** Density 0.20 GPM/SF over 3,000 feet.
2. **Stock Rooms:** Where stock exceeds 12 feet in height, coordinate design with the Fire Rating Inspection Bureau.
3. **Pressure and Flow Requirements:**

	STATIC	RESIDUAL	FLOW
Food Court Level	100 PSI	63 PSI	825 GPM

Sprinkler Heads

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

Electrical

General Requirements

1. Refer to **Section Three: Design** for additional criteria regarding Mechanical and Electrical components.
2. Watt density equals 50.0 watts/s.f.
3. Transformers are to be supported at the floor, not from the building structure.
4. Equipment must be installed allowing clear access for servicing.
5. Electrical Data Tabulation Sheets must be filled out completely, certified and submitted with Construction Documents for Landlord Review Process.

Landlord Work

1. Electrical primary and secondary distribution feeders to Center's central distribution bus duct(s), panel board(s) and switchboard(s).
2. Power available for the leased premises is 480/277 volt, 3 phase, 4 wire, 60 hertz.
3. Telephone incoming feeders to project central distribution closets.

Tenant Work

1. Electrical feeders in conduit from Landlord's distribution equipment to Tenant's premises. This work shall include, but not be limited to, furnishing and installing a circuit breaker at Landlord's distribution equipment and conduit and conductors of sufficient capacity for Tenant's requirements. All conductors shall be insulated copper wire type THW or THWN. Minimum size shall be 100 amp at 480/277 volt, 3 phase, 4 wire.
2. Install an electronic "pulse" type check meter, in an accessible location, in accordance with Standard Project Details. Meter and commissioning of meter will be provided by Landlord at Tenant's expense.
3. Tap box, panel board(s), transformer(s), distribution center, conduits and branch wiring, outlet boxes and final connections to all electrical devices including mechanical equipment, controls and signs.
4. Panel board(s) shall be designed for 20% minimum spare ampacity (based on connected loads) and 20% spare breaker space.
5. All lighting fixtures, lamps, convenience outlets, time clocks, signs, etc. and all related conduits and wiring.
6. All fluorescent or incandescent lighting fixtures in Tenant's sales areas, other than track-type and decorative fixtures shall be recessed. Fluorescent fixtures shall have deep cell parabolic lenses. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas inaccessible to customers. Connections to all devices in Tenant's sales areas shall be concealed.
7. Telephone and Internet equipment, conduits and wire installations from tenant Dmark to central distribution cabinet shall be coordinated through Granite Telecommunications only, (855) GRT-GRID / (855) 478-4743.
8. Television and burglar alarm equipment and all conduits, wiring and related items for same. The installation of any roof mounted antenna must be approved, in writing, by Landlord.
9. Exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes). Emergency lighting shall be provided by Tenant to illuminate stock or sales area and rear exit way during power outages. Said lighting shall be battery operated, recessed lights or twin-head light pack(s). In areas visible to customers, battery assembly for emergency lights shall be concealed and remote-type light fixtures used.
10. Transformers, ballast, conduit, wiring and related items for signs. Circuits serving sign(s) shall be connected by a time switch.
11. Service call system: Tenant shall provide and install a buzzer call system and all related conduit and wire.
12. Three phase transformers (dry-type) for all Tenants shall have six standard full capacity arrangements. Entire installation within Tenant's premises shall be balanced equally across all three phases.

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13. Entire installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels.
14. All electrical, telephone and low voltage wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted.
15. The neutral conductor shall not be bonded to ground at Tenant's electrical distribution equipment. The ground fault protection in Landlord's distribution system will not function properly if the neutral is bonded to ground anywhere. Correct this situation if found existing.

Fire Alarm System

Landlord Work

1. Landlord will provide a fire alarm annunciator loop with 24 volt DC power circuit and central fire alarm interface junction boxes in each Tenant space.
2. Landlord will furnish Tenant one fire alarm interface module, one power circuit module and all horn/strobe, audio/visual devices as may be required by NFPA 72 and/or local code authorities to adequately cover his space, all at Tenant's expense.

Tenant Work

1. Tenant shall furnish and install all code complying and Landlord approved audio/visual annunciator equipment and materials within Tenant's premises and extend conduit and fire alarm cable to the nearest mall central fire alarm interface junction box(es).
2. There shall be a minimum of one audio/visual annunciator device per tenant space or more as required to be heard throughout the store. Spacing of audio/visual annunciator devices shall be determined by NFPA 72.
3. Visual strobe annunciator device(s) for the hearing impaired shall be no more than 100 feet apart with additional devices required in stock room(s), toilet room(s), offices and central fitting room areas, inc.
4. The final connection of Tenant's fire alarm cable to the mall central fire alarm annunciator junction box terminal strip and testing of Tenant's fire alarm system shall be by Landlord's fire alarm contractor at Tenant's expense.
5. Restaurant tenants that have a kitchen hood fire suppression system and/or required duct type smoke detectors in individual air handling systems must connect an alarm from these systems into the mall central fire alarm system, all at Tenant's expense.
6. Entire installation must conform to Standard Project Details.