

TWELVE OAKS

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 (6 mil minimum). Tenant shall provide additional sand fill and remove excess as required.

Upper and Intermediate Level Floors: Approximately two inches of concrete topping in designated areas adjacent to the Tenant's storefront lease line in Buildings A, B, C and D only. Approximate 2 1/2 " depression occurs within concrete topping in designated areas adjacent to the Tenant's storefront lease line in Building "E" tenant spaces only.

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.

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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.
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.
2. After installation of exit/access door, Tenant shall restore service corridor to original condition. Where vestibules are constructed, extend corridor base into vestibule, if provided, 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

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

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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 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 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 fourteen inch maximum height.
2. Signs shall not project beyond the storefront lease line 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.

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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: 75 pounds per square foot plus 20 pounds per square foot allowance for partitions.

Restaurants: 75 pounds per square foot.

Mezzanines: Subject to Landlord review and approval.

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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 twenty 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 and paid for by the Tenant.
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.

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 low 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) in Building "E" only. VAV control device sets will be available from Landlord's Field Representative for installation by Tenant's contractor.
4. Main temperature control communications loop box within the ceiling space of the Tenant's premises in Building "E" only.

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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 areas only:
 - a. Inside temperature of 76° Fahrenheit \pm 2° Fahrenheit dry bulb and 50% \pm 5% relative humidity during summertime when outside conditions are 92° Fahrenheit dry bulb and 75° Fahrenheit 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.

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, exhaust equipment including controls, ducts, insulation and all structural, plumbing, and electrical work for the leased premises. Each tenant shall provide an individual system proceeding for the air-conditioning ducts and the toilet exhaust duct provided. All equipment shall bear UL labels. Tenant must meet all requirements of ASHRAE/IESNA 90.1 – 2001 Energy Code.

General Requirements

1. Central Air-Conditioning System will provide 56° Fahrenheit \pm 2° Fahrenheit air with outside temperature at 92° Fahrenheit dry bulb and 75° Fahrenheit wet bulb. Maximum CFM available for Lower Level stores is 1.10 CFM/SF. Maximum SFM available for Upper Level Stores is 1.15 CFM/SF.
2. Tenant's heating equipment shall be designed to maintain the leased premises at an inside dry bulb temperature of 70° Fahrenheit when the outside temperature is 12° Fahrenheit dry bulb and average wind velocity is 15 MPH.
3. Tenant shall furnish and install standard low velocity air distribution system to sales areas of the leased premises. Tenant may elect to supply air to other than sales areas with the understanding that temperature, as stated above, may not be maintained.
4. Design, fabricate and construct all ductwork from galvanized sheet metal in accordance with the latest ASHRAE and SMACNA standards.
5. Tenant's supply-air ductwork shall be insulated and all ductwork shall be installed in concealed space above ceilings.
6. Buildings "A", "B", "C" and "D" only. All Lower and Upper Level tenants shall relieve air to mall through storefront or other acceptable means. Tenants on the Upper Level may be permitted to return air directly to the ceiling plenum. The storefront relief air opening shall be not less than 0.5 SF per 100 SF of Tenant's premises. Grille type doors are an acceptable alternate. Building "E" only: All tenants shall provide ceiling return-air registers or grilled (maximum velocity 400 FPM net).

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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 the 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 supplied from Tenant's power source consisting of 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° Fahrenheit in affected space.

Ventilation

1. **Sales Area:** Central air-conditioning supply system will provide minimum 7.5 CFM outside-air per occupant.
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 duct connection to Landlord's toilet exhaust system.

Air-Conditioning

Tenant shall furnish and install a minimum of one VAV control device set. Units shall have a capability to adjust in the field from 0 to 100 percent of minimum air flow (normally set at 20 percent minimum). Discharge air volume from units shall not be affected by the upstream duct pressure variations. Units shall be insulated to minimize noise to the space. Variable volume terminal units may be controlled by solid state electronic, electric or duct pressure power motors and space thermostat.

For Non-Standard Tenants Installing Individual Heating, Ventilation and A/C Systems

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 make-up 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 rooftop air-cooled condensing units, make-up air units, and hood exhausters. Such equipment, located in areas designated by the Landlord to specified heights according to Landlord's approval.

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2. Tenant's air-handling units shall be floor-supported in the leased premises independent of Landlord's structural system. Do not suspend air-handling units from building structure.
3. All air supplied to Tenant's area by its equipment shall not migrate to the mall area or adjacent spaces.
4. There shall be a provision to bring in 100% fresh-air for cooling purposes anytime the outside temperature is below 60° Fahrenheit. Such provision shall be operated by automatic temperature controls. Relief-air shall be mechanically driven.
5. All supply and fresh-air ductwork shall be insulated and all ductwork on both levels 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. 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 as manufactured by Barber-Colman, Honeywell, Johnson, Powers or Robert-Shaw, and installed under the supervision of the manufacturer's representative. All dampers shall be motorized automatically.
8. Heating, ventilating, and air-conditioning shall be provided in all exterior lobbies, vestibules, and window display areas.
9. Tenant shall furnish and install, if applicable, a complete kitchen exhaust and makeup air duct system. Ductwork shall be fabricated of galvanized sheet metal in gauges specified by NFPA 96 for the use intended and shall be designed and constructed according to all codes and the latest ASHRAE and SMACNA standards.
10. 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. This ductwork shall be located in special shafts built by Tenant at locations and of construction designated by the Landlord. Non-grease laden ductwork that passes through service corridor walls or Upper Level floors shall have UL approved fire dampers located in ductwork at wall and floor. Provide approved access doors for such dampers. All grease laden ducts that pass through fire-rated partitions are to be encased in calcium silicate blocks or other suitable material approved for use by the code authorities.
11. 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 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.
12. Equipment must be installed allowing clear access for servicing.

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13. 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.

Heating

1. **Sales Area:** By electric duct heater supply unit and duct distribution system.
2. **Stock Area:** By electric unit heaters or ductwork at Tenant's option.
3. **Exterior Lobbies and Vestibules:** By electric cabinet unit heaters or ductwork at Tenant's option.
4. **Exterior Window Displays:** By electric duct heaters.

Ventilation

1. Supply system shall provide minimum air circulation of 1.25 CFM/SF of sales area, 0.5 CFM/SF of service and stock areas and minimum 7.5 CFM outside-air per occupant, but not less than 20% of all air supplied to the leased premises.
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 duct connection to Landlord's toilet exhaust system.

Air-Conditioning

1. Air-conditioning equipment shall be adequate to maintain in sales areas, inside conditions of 76° Fahrenheit dry bulb and 50% relative humidity with outside conditions of 97° Fahrenheit dry bulb and 78° Fahrenheit wet bulb.
2. All refrigerant piping shall be installed in ceiling space and extended through roof adjacent to the equipment. Suction lines shall be insulated.
3. **Air-conditioning units:** Carrier, Typhoon, Trane or approved equal with two inch thick filters with internally insulated furniture steel casing.

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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 for Restaurant Spaces #121 and #122 in Building "E".

Tenant Work

1. Plumbing fixtures and piping system including all rough-in and final connections for same. Installation of all hot and insulated cold water lines, drains, and vents, electrical water heaters, water meter, and final connections to Tenant's specialty equipment. All installed per governing codes.
2. Plumbing fixtures and accessories shall be of commercial quality and shall be of water conserving type.
3. Food and beverage service tenants shall connect all grease laden waste to a Landlord provided, exterior, grease receptor.
4. Floor drains to be provided in toilet rooms and kitchens.
5. Pipe sleeves shall be installed in penetrations through floor slabs.
6. Water Meters

Fire Protection

Landlord Work

Interior, ordinary hazard pipe schedule 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. Since the entire fire protection system for the project is required to be an inter-related, centrally controlled installation, Tenant shall use a qualified sprinkler contractor to design and install system within Tenant's premises in accordance with Landlord's requirements.
2. Tenant's sprinkler contractor shall submit shop drawings and specifications of the sprinkler system approved by the Fire Rating Inspection Bureau for Landlord's review. Landlord's approval of drawings and specifications shall not constitute the assumption of any responsibilities by the Landlord for the accuracy or sufficiency of such system. Tenant is solely responsible therefor.
3. Provide dry chemical fire protection system for range, hoods, etc.

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4. **Stock Rooms:** Where stock exceeds twelve feet in height, coordinate design with the Fire Rating Inspection Bureau.

Design Requirements: Tenants 5,000 SF and Less

Ordinary hazard pipe schedule fire protection sprinkler system, fire hose cabinets, fire extinguishers and other equipment within Tenant's premises in accordance with Landlord's insurance underwriter's Fire Rating Inspection Bureau and code requirements.

Design Requirements: Tenants Over 5,000 SF and Building "E" Tenants

1. Hydraulically calculated fire protection sprinkler system, fire hose cabinets, fire extinguishers, and other equipment within Tenant's premises according to Landlord's Insurance Underwriters' Fire Rating Inspection Bureau and code requirements. Since the entire fire protection system for the project is required to be an inter-related, centrally controlled installation, Tenant shall cause to be designed and installed, by a qualified sprinkler contractor acceptable to Landlord, said system within Tenant's premises according to the Landlord's requirements; and shall submit for Landlord's review, shop drawings, specifications and hydraulic calculations for the sprinkler system that have been approved by the Fire Rating Inspection Bureau. Landlord's approval of this shall not constitute the assumption of any responsibilities by Landlord for the accuracy or sufficiency of the sprinkler system. Tenant shall be solely responsible for the system within the leased premises.
2. **Sales Area:** Density 0.18 GPM/SF over 2,500 feet.
3. **Pressure and Flow Requirements:** Verify with the Fire Rating Inspection Bureau.

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.

Electrical General Requirements

1. Refer to **Section Three: Design for requirements regarding Mechanical and Electrical components.**
2. Watt density equals 6.0 watts/SF (maximum heat producing load).
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 Landlord's distribution and electric meter rooms.
2. Telephone incoming feeders to project central distribution closets.

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Tenant Work

1. Electrical feeders in conduit from Landlord's distribution and electric meter room to Tenant's premises. This work shall include, but not be limited to, furnishing and installing a or fusible disconnect switch at electric metering distribution equipment and conduit and conductors of sufficient capacity for Tenant's requirements. Tenant shall coordinate metering and power requirements with Landlord. All conductors shall be insulated copper wire type THW or THWN. Minimum size shall be 300 amp at 480/277 volt, 3 phase, 4 wire. Landlord will perform the above work (if required) at Tenant's expense.
2. Tap box, panel board(s), transformer(s), distribution center, conduits, and branch wiring, outlet boxes, and final connections to all electrical devices including mechanical equipment, controls, and signs.
3. Panel board(s) shall be designed for 20% minimum spare ampacity (based on connected load) and 20% spare breaker space.
4. All lighting fixtures, lamps, convenience outlets, time clocks, signs, etc., and all related conduits and wiring.
5. All fluorescent or incandescent lighting fixtures in Tenant's sales areas, other than track-type and decorative fixtures shall be recessed. Fluorescent fixtures shall have deep cell parabolic lenses. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas inaccessible to customers. Connections to all devices in Tenant's sales areas shall be concealed.
6. Telephone and Internet equipment, conduits and wire installations from tenant Dmark to central distribution cabinet shall be coordinated through Granite Telecommunications at 855-GRT-GRID (855-478-4743).
7. Television and burglar alarm equipment, and all conduits, wiring, and related items for same. The installation of any roof mounted antenna must be approved, in writing, by Landlord.
8. Exit/emergency lighting system functioning on a normal source or battery operated source for loss of power conditions (as required by governing codes). Emergency lighting shall be provided by Tenant to illuminate stock or sales area and rear exit way during power outages. Said lighting shall be battery operated, recessed lights or twin-head light pack(s). In areas visible to customers, battery assembly for emergency lights shall be concealed and remote-type light fixtures used.
9. Transformers, ballast, conduit, wiring, and related items for signs. Circuits serving sign(s) shall be connected by a time switch.
10. **Service call system:** Tenant shall provide and install a buzzer call system and all related conduit and wire located at back service corridor and must not be audible in sales area.
11. Three phase transformers (dry-type), for all tenants, shall have six standard full capacity tap arrangements. Entire installation within Tenant's premises shall be balanced equally across all three phases.
12. Entire installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels.

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13. All electrical wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted. Speaker or low voltage wiring must be plenum rated or in conduit.
14. The neutral conductor shall not be bonded to ground 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.
15. Unless approved otherwise in the Tenant's lease, a roof access agreement is required prior to the installation of any roof mounted antenna or satellite dish.

Fire Alarm System

Landlord Work

Landlord will provide an addressable fire detection annunciator loop with fire detection interface junction boxes and required addressable modules in each tenant space.

Tenant Work

(Occupant notification required in all tenant spaces exceeding 1,000 square feet)

1. Tenant shall furnish and install all code complying and Landlord approved fire and smoke detection equipment and materials within tenant's premises and exterior conduit and fire alarm cable to the nearest mall central fire detection interface junction box, work shall also include an occupant notification voice alarm system with speakers, strobe devices and power modules.
2. Tenant shall provide monitoring/detection functions for the following:
 - a. Sprinkler system shut-off valve tamper switch.
 - b. Smoke/fire detection system devices in tenant installed air-handling equipment.
 - c. Ansul type hood extinguishing systems.
 - d. Any required area smoke detectors.
3. All tenant installed devices, equipment and materials shall be compatible with, and of the same manufacturer as, the mall base building system.
4. The final connection of tenant's fire alarm cable to the mall central fire detection annunciator junction box modules and testing of tenant's fire detection/notification system shall be by Landlord's fire alarm contractor at tenant's expense.

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. A site visit, as indicated in the Lease Agreement, is also necessary by the architect and his consultants. Contact Facility Director at (248) 348-9438.

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Architecture and Finishes

Floors:

Floors on Grade: Approximately four inch concrete slab with a minimum strength of 3,000 PSI reinforced with 6" c 6" – W1.4 WWF on a vapor barrier (4 mil minimum). Tenant shall provide additional sand fill and remove excess as required, and provide compaction to 95% modified proctor.

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. (see page 5 as well)

Landlord Work

1. Backdrop wall 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 Sheet 2 of 3, 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 sparkled extending from the floor slab to the underside of the structure above.
2. Demising partitions separating tenant service counter areas constructed of 3 5/8" metal studs topped with decorative porcelain tile screen. (see detail on sheet 2 of 3).
3. Decorative neutral piers. (see detail on sheet 2 of 3).
4. Curb for the support of the Tenant's counter fixtures conforming to the configuration of the storefront lease line and finished per Landlord specifications.

Tenant Work

1. Service counter, display cases and equipment. All materials employed shall be hard surface, durable materials that require minimum maintenance. Finishes shall comply with local health department standards.
2. One (1) layer of 5/8" type "X" gypsum board applied to the Tenant's side of the demising partition separating tenant service counter areas and finishes as per the Tenant's Landlord approved finish schedule.
3. Wood employed decoratively at the service counter area or anywhere within the leased premises, must receive a finish meeting a flame spread rating per local 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.

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Tenant Work

1. Demising walls and concrete 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. Note: F.R.P. board is not an acceptable finish in the serving area.
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.
4. A waterproof membrane is required up all demising wall (\pm 6" high). Time base is required (\pm 4" high).
5. Do not remove fireproofing materials from existing columns, beams or decking.

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 will be constructed by Tenant at Tenant's expense. Maintain one hour rating per local codes.
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" type "X" gypsum wallboard on both sides from floor to underside of structure above. All joints must be taped and spackled. Maintain one hour rating per local codes.
5. If required by code, provide sprinkler coverage in the vestibule ceiling.

Ceiling Work

Landlord Work

1. Articulated, suspended gypsum board ceiling with integrated lighting in the common areas and over the Tenant's service counter area as per the Landlord's lighting schedule.

Tenant Work

1. Ceiling heights within the Tenant's kitchen/food preparation areas are shown on the Space Layout Drawing (see sheet 1 of 3) 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.

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2. Metal suspension systems shall be used for all ceilings and shall be secured to Landlord's structural framing only. No connections to Landlord's roof deck will be permitted. Only lay-in acoustical ceilings may secure to floor deck, refer to Landlord's Standard Project Details.
3. Combustible materials of any sort may not be used or stored above the Tenant's ceilings.
4. All diffusers, grilles, tracks, etc., must be painted to match finish ceiling.
5. Provide access panels to permit servicing to all equipment located above the ceiling. Access panels in hard surface ceilings must be flush with adjacent finishes. Access panels should be installed on vertical ceiling soffits or located as inconspicuously as possible.
6. Kitchen ceiling(s) are to be minimum 2' x 4' Health Department compliant tiles.

Floor Finishes

1. All floor finishes at the storefront lease line shall be the same finish floor elevation as the Landlord's mall floor. All finishes are to conform with local health department requirements.

Interiors

1. Rubbish Storage Rooms and mop sinks are to be provided in all Tenant spaces. (see page 2 for waterproofing requirements).

Storefront Signage Dimensional and Location Requirements

Tenant Work

1. Sign letters or components shall conform to parameters defined for allowable tenant signage area as approved by Landlord. Generally, maximum height letters is 12" (1'-0"). Submit sign shop drawings.
2. Sign letters and graphics are to be mounted to backdrop wall in location as designated by Landlord. Refer to sheet 2 of 3.
3. All illuminated menu board located on backdrop wall to tenant service are in shall be internally illuminated individual channel letters.
4. All signs and menu boards shall be internally illuminated or have individually illuminated sign letters. Tenant's primary sign must be halo-illuminated with face-it letters.

Prohibited Sign Types

1. Signs with exposed lamps or using flashing lights.
2. Suspended "order", "pick-up" "pay here ", etc. signage.
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.

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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, unless approved by Landlord.
11. Signs with exposed fasteners, vents or weep holes.
12. 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

Stores: 125 pounds per square foot. (Slab on grade, see detail on sheet 2 of 3).

Roof: 20 pounds per square foot. (Built-up insulated roofing, see detail on sheet 2 of 3).

Mezzanines: Subject to Landlord review and approval.

Note: Structural footings for existing columns must not be compromised in any manner. Consult Facilities Director prior to removal of fill for any plumbing work.

Heating, Ventilation and Air-Conditioning (H.V.A.C.) Systems

Landlord Work

1. Cutting and patching of roof openings when approved by the Landlord shall be done by the project roofing contractor designated by the Landlord at the Tenant's expense.
2. Up to 1000 CFM of make-up air made available from the common Dining Area HVAC system.
3. For certain tenants: Centrally located special shafts, through second level above, at locations and of construction designated by the Landlord.

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General Requirements

Tenant Work

Tenant at its sole cost and expense shall prepare Construction Drawings and Specifications for heating, ventilating, and air-conditioning (H.V.A.C.) system including, but not limited to, air moving and conditioning equipment, air distribution ductwork and controls, grease hood exhaust and collection system, and all required structural supports, piping, plumbing, and electrical work related thereto.

1. 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 Facility Director.
3. Kitchen ventilation system to be approved by local health authorities. Note: "Open flame" cooking is not permitted on serving/counter lines.
4. Tenant shall provide means to transfer the makeup air from the dining area to the respective hood locations within each tenant's premises.
5. 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.
6. 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 Facilities Director for review and approval.
7. 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.
8. Each Tenant shall provide an independent HVAC system to satisfy the environmental needs within its demised premises.
9. Tenant shall provide additional structural steel support (properly designed for mounting Tenant's roof-top air conditioning), make-up air and exhaust equipment. Verify location with Facility Director.
10. Tenants HVAC and refrigeration condensing equipment shall be located on roof top curbs provided by Tenant. Updischarge grease hood exhaust fans may be independently mounted on ventilated roof curbs. 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 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 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.

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12. 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.
13. 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 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 adjustment or additions to its present system to the satisfaction of the Landlord's Facility Director.
14. Ductwork shall be fabricated of galvanized sheet metal in gauges specified by NFPA 96 for the use intended and shall be designed and constructed according to all codes and the latest ASHRAE and SMACNA standards.
15. Grease exhaust ductwork shall be located within rated enclosure as required by Code. Provide approved access doors for service.
16. All exhaust and termination vents shall discharge vertically to the atmosphere twenty feet minimum horizontally away from any fresh-air intakes.
17. Equipment must be installed allowing clear access for servicing.
18. Tenant's roof equipment shall be located in areas designated by the Landlord to specified heights and according to Landlord's approval
19. All roof equipment shall be factory-finish painted. Tenant's roof equipment shall be clearly identified with Tenant's name and store number.
20. Tenant may use gas heating equipment in conjunction with the air-conditioning, make-up air and plumbing systems.
21. Commercial grade temperature controls shall be provided for the HVAC system as supplied by the equipment manufacturer or Barber-Colman, Parker, Johnson, Powers, or Robert-Shaw, and installed under the supervision of the manufacturer's representative. Point to point wiring diagrams shall be developed and submitted for respective design engineer's approval with approved copy given to Facilities Director.

Heating, Ventilating and Air-Conditioning System Parameters

1. Refrigeration capacity shall be adequate to maintain in sales area, inside conditions of 76° Fahrenheit dry bulb \pm 2° Fahrenheit and 50% relative humidity + 5% relative humidity when outside conditions are 92° Fahrenheit dry bulb and 75° Fahrenheit wet bulb,
 - a. Lighting 6.0 watts/s.f
 - b. Occupancy: one person per 75 s.f.
2. Air-conditioning units: Split or packaged rooftop system, direct expansion, gas fired, UL listed and ARI rated.
3. Heating capacity shall be adequate to maintain 65° Fahrenheit inside temperature when outside conditions are 12° Fahrenheit dry bulb and wind velocity is 15 MPH.

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Heating

1. Winter design condition -10° Fahrenheit outside dry bulb temperature and an average wind velocity of 10.5 MPH.
2. Kitchen and serving areas to have an air distribution system in compliance with local codes.

Ventilation

1. Supply system shall provide minimum air circulation of 1.25 CFM/SF of sales area, 0.5 CFM/SF of service and stock areas and minimum 7.5 CFM outside-air per occupant, but not less than 20% of all air supplied to the leased premises.
2. Toilet Rooms: Exhausters shall be Breidert, Cames, Exitaire, Jennaire or approved equal. All roof mounted units for tenant shall be of aluminum construction.

Air-Conditioning

1. Air-conditioning equipment shall be adequate to maintain in sales areas, inside conditions of 75° Fahrenheit dry bulb and 50% relative humidity with outside conditions are 90° Fahrenheit dry bulb and 75° Fahrenheit wet bulb.
2. All refrigerant piping shall be installed in ceiling space and extend through roof adjacent to the equipment. Suction lines shall be insulated.
3. Air-conditioning units: Carrier, Typhoon, Trane or approved equal with two-inch thick filters with internally insulated furniture steel casing.

Tenant's roof equipment shall be located in areas designated by the Landlord to specified heights and according to Landlord's Standard Project details for equipment on the roof.

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.

Finish: All such equipment shall be factory-finish painted according to the Landlord's paint schedule and specifications.

Identification: Tenant's roof equipment shall be clearly identified with Tenant's name.

Plumbing

Landlord Work

1. Indoor water supply lines for domestic cold water with shut-off valves.
2. Point of connection to sanitary waste line adjacent to or within leased premises as designated by Landlord.
3. Point of connection to Grease Waste line adjacent to or within leased premises as designated by Landlord for disposal of the Tenant's grease waste.
4. Gas Utility Company meter manifolds at exterior service courts.

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Tenant Work

1. Kitchen and plumbing fixtures and associated piping systems including all rough-in and final connections for same. Installation of all hot and cold water lines, drains and vents, water heaters, water meter and final connections to Tenant's specialty equipment. All installed per governing codes.
2. For gas service Tenant shall make service arrangements with Utility Company. Routing of gas line shall be approved by landlord prior to construction.
3. Collect all grease contributing fixture drains and connect to the Landlord's common Grease Waste System Line.
4. Floor drains and sanitary, grated, floor sinks shall be provided in kitchens and food preparation areas.
5. In-line grease interceptors will be required for specified kitchen fixtures such as a three-compartment sink.

Fire Protection

Landlord Work

Interior, ordinary hazard pip schedule fire protection sprinkler system main and grid above tenant's premises stubbed for connection by Tenant at a point determined by Landlord. Fire protection system is provided with a supervised alarm system.

General Requirements

Tenant Work

1. Ordinary hazard pipe schedule 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 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. Provide dry chemical fire protection system for range, hoods, etc.

Design Criteria

1. **Stock Rooms:** Where stock exceeds 12 feet in height, coordinate design with the Fire Rating Inspection Bureau.
2. **Pressure and Flow Requirements:** Verify with the Fire Rating Inspection Bureau.

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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/kitchen areas.

Electrical

Landlord Work

1. Electrical primary and secondary distribution feeders to central meter center in electrical room.
2. Power available for the leased premises is 480/277 volt, 3 phase, 4 wire, 60 hertz.
3. Telephone terminal board in electrical room.

General Requirements

Tenant Work

1. Transformers and exhaust hoods are to be supported from the floor, not from the building structure.
2. Equipment must be installed maintaining code clearances allowing ready access for servicing.
3. Electrical Data Tabulation Sheets must be filled out completely, certified and submitted for Landlord review and approval.
4. Tenant shall coordinate service requirements and metering with the local electric utility company. Minimum conductor size shall be #6 THHN, copper, and minimum conduit shall be 1".
5. Electrical service feeders in conduit from Landlord's designated meter location in electrical meter center to Tenant's premises. This work shall include, but not be limited to, furnishing and installing a meter and breaker at metering equipment. Breaker shall be sized to suit Tenant's requirements.
6. Panel board(s), transformer(s), all conduits, wiring, outlet boxes and fittings, and final connections to all electrical devices, including mechanical equipment controls and signs.
7. Panel board(s), shall be selected for 20% minimum spare ampacity (based on connected loads) and 20% spare breaker space.
8. All lighting fixtures, lamps, convenience outlets, time clocks, signs, etc.
9. Bare lamp fluorescent or incandescent fixtures may not be used except in stockrooms or areas not visible or inaccessible to customers.
10. Telephone and Internet equipment, conduits and wire installations from tenant Dmark to central distribution cabinet shall be coordinated through Granite Telecommunications at 855-GRT-GRID (855-478-4743).
11. Television and burglar alarm equipment and all conduits, wiring and related items for same.

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The installation of any roof mounted antenna must be approved, in writing, by Landlord.

12. Emergency lighting to illuminate stock and work areas during power outages. In areas visible to customers, battery pack assembly for emergency lights shall be concealed.
13. Transformers, ballast, conduit, wiring and related items for signs. Circuits serving sign(s) shall be operated via a time switch coordinated with Food Court operation.
14. 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.
15. Three phase transformers (dry-type) with six standard full capacity tap arrangements. Entire installation within Tenant's premises shall be balanced equally across all three phases.
16. The complete installation shall meet all requirements of national or local electrical codes. All equipment shall bear UL labels.
17. All electrical wiring systems shall be in conduit. The use of "Bx" or "Romex" is not permitted. Speaker or low voltage wiring must be plenum rated or in conduit.
18. All conduits serving roof equipment shall be flashed and counter flashed at point of penetration through roof with lead or galvanized flashing.
19. 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.
20. 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. Tenant must engage the designated mall fire alarm system contractor for this work at Tenant's expense.