



General Information RETAIL AND RESTAURANT

Landlord's Tenant Coordinator

The role of the Tenant Coordinator is to serve as liaison between Landlord and the Tenant, Tenant's architect and Tenant's contractor. All plans and correspondence concerning Tenant's construction are to be submitted to the Landlord's Tenant coordination Department.

Tenant Coordination
City Creek Center
Livia Owens, Senior Tenant Coordinator
200 East Long Lake Road
P.O. Box 200
Bloomfield Hills, MI 48303-0200

Main Phone: (248) 258-6800
Fax: (248) 258-7301
Direct Phone: (248) 258-7455
Email: lowens@taubman.com

Mall Address

City Creek Center
Management Office
68 S. Main Suite B-100
Salt Lake City, UT 84101

Phone: (801) 238-5320
Fax: (801) 238-5321

Facilities Director: Jack Romaine

Phone: (804) 740-1518

Address (see address protocol on tenant coordination website for more specifics):

50 South Main Street (Block 76) and 51 South Main Street (Block 75)
Salt Lake City, UT 84150

Safety Health & Project Access Control

Coordinate with Facility Management

Building Information:

Construction Type: 1B fully sprinkled

Zoning Classification: The Retail Center is classified as a non-separated, mixed use occupancy that will include Assembly, Business, Mercantile, and Storage occupancies.

Delivery Hours: Coordinate with Facility Management and Tenant Coordination 48 hours prior to delivery.

Construction Hours: 7:00 a.m. until 9:00 pm Monday – Saturday. The Site will be closed on Sunday. Coordinate with Facility Management and Tenant Coordination.

Building Heights:

First to Second Floor: 19'-0", +/- 13'-4" clear from Top of concrete to equipment (Field Verify)

Second to Third Floor: 18'-0", +/- 13'-4" – Block 76 and +/- 13'-3" – Block 75 clear from Top of Concrete to equipment. (Field Verify)

Third Floor to Roof: TBD 18'-0", 13'-4" clear from Top of Concrete to equipment (Field Verify)



Floor Construction

Level: Block 75 and 76 Conditions vary by location. Refer to base building structural drawings for more information and field verify all structural conditions.) One or more of conditions listed below may apply.

1. Approximately 3 1/2" concrete over 3" composite steel deck.
2. Approximately 4" concrete over polystyrene foam fill. Foam thickness varies.
3. Approximately 6" concrete over 3" composite steel deck.

Design Load: Subject to landlord approval.

First Floor: 100 psf (live load)
Second Floor: 100 psf (live load)
Roof: 30 psf + snow load

Demising Wall Construction

One layer 5/8" gypsum board tenant side only on metal studs. Completed wall system will be 1 hr. fire rated.

Service Corridor Vestibule Required

Yes

One layer of 1/2" fire-retardant treated plywood 4'-0" high with 4" metal corner guards 8' high to be installed inside service vestibule recess to match Landlord corridor finish.

Utility Services and Points of Connection

Electrical: Service available to premises: 277/480 volt, 3 phase 4 wire, 60 hertz.

Watt Density: Retail Tenants: 14 watts/sq. ft.
Restaurant (sit down style) 24 watts/sq. ft.

Tenants will connect using Landlord supplied conduit from premises to distribution centers located in close proximity as determined by Landlord at Tenant expense.

Telephone

Tenant to extend telephone service in Landlord supplied conduit from premises to Landlord's designated telephone closet as determined by Landlord at Tenant's expense.

Plumbing

1 ¼" – 3" Cold Water stub located **above** the premises for First and Second floor tenant's and **below** the floor for third floor tenants, in a location determined by Landlord. Location of larger size stubs must be verified in field and at Tenants expense.

4" Sanitary Sewer and Plumbing Vent stubbed to a location determined by Landlord.

4" Kitchen waste stubbed to a location below the Tenant's premises for Food Court Tenant's and Restaurant spaces.

Provide heat tracing on all pipe subject to freezing.

Gas Utility Company meter manifolds locations as determined by Landlord.

A gas line will only be provided to food and beverage tenant spaces designated by the land lord in the shell design. 2" gas line per space. Tenant required to provide pressure regulators with vent limiting device per code. The Maxitrol 325 SAL600 has been accepted by the city for this installation.

Water Meter shall be available in 5/8"x3/4", 1", 1-1/2", 2". This meter will take 6 weeks from order date to receipt.

All water heaters shall be electric; some food and beverage tenants will be permitted to use gas if allowed for in shell design and construction. This must be approved during land lord review of construction drawings.

HVAC

Condenser Water Pipe Connections stubbed to a location within or in close proximity to tenant's premises.

Fire Protection

Sprinkler system is a hydraulically calculated fire protection system.

Tenants to connect to Fire protection sprinkler system main using Landlord contractor at Tenant expense.

Must use schedule 40 pipe. Thin wall pipe is not permitted.

Smoke detectors required

Tenant shall provide and install any required occupant notification system.

Tenants to connect to Fire Alarm System using Landlord contractor at Tenant expense

Toilet Facility requirements

Any tenant outside of the 300 foot travel distance measurement will provide facilities interior to their space as follows:

- a. Tenant less than 800 SF will have employee restroom installed by the tenant, no public facilities required.
- b. Tenant greater than 800 SF will have public facilities installed by the tenant.

Each TI will include an overall floor plan identifying where their space is located in relation to the restroom to confirm compliance with the 300 foot travel distance measurement (again measured from the central facility to the tenant storefront).

Exiting Requirements

One exit required in tenant spaces less the 1470 sf and with an occupancy load less than 50. All other spaces require a minimum of two exits.



Construction and Merchandising Debris Removal

Prior to Grand Opening, Landlord will provide Construction and Merchandising Debris dumpsters for intermingled materials. If separation of material is required for LEED participation, all additional costs will be at tenant expense.

CONSTRUCTION PREREQUISITES

Please refer to the Construction Rules and Regs

FOOD COURT

Food Court Address

Food Court Address:
28 South State Street
Salt Lake City, UT 84150

Facilities Director: Jack Romaine

Phone: (804) 740-1518

Safety Health & Project Access Control

Prior to accessing the Project all contractor employees are required to attend a site specific safety orientation and participate in Substance Abuse Testing conducted by the site controlling contractor (Big-D Construction)

Orientations are approximately one and one half hour long and are held **Monday through Friday-7am at Big-D Construction's City Creek Center Offices located at 135 S. Regent Street Salt Lake City, UT.** Big-D Construction may be contacted at (801) 505-4500.

Substance Abuse Testing: Employees are not permitted onsite until the result of the test is reported by the testing laboratory and then verified by the Tenant Coordinator. Therefore, employers are encouraged to make arrangements to have their employees complete the substance abuse test several days in advance of when employees are to report to the project.

Building Information

Construction Type: 1B/Fully Sprinkled (403.31)

Zoning Classification: Mercantile

Delivery Hours: 6:00 – 9:00 p.m., Monday – Saturday

Construction Hours: 7:00 a.m. – 10:00 p.m., Monday – Saturday coordinate with onsite manager

Building Heights

First to Second Floor:	17'-6", Clear Height to underside of structure: +/- 15'-0", field verify
Second to Third Floor:	17'-6", Clear Height to underside of structure: +/- 15'-0", field verify
Third Floor to Roof:	19'-0", Clear Height to underside of structure: +/- 16'-0", field verify
Allowable Ceiling Height:	12'-0"
Food Court:	18'-0", Clear Height to underside of structure: +/- 16'-0", field verify

Floor Construction

Level 1 -Spaces FC102-FC105 on Grade:

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

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

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

Design Load: Food Court: 100 psf (reducible)
 Lobbies: 100 psf (unreducible)
 Outdoor Plaza: 100 psf (unreducible)
 Roof: 30 psf + snow drift

Demising Wall Construction

One layer 5/8" gypsum board Tenant side only on metal studs.

Service Corridor Vestibule Required

Yes

One layer of 1/2" fire-retardant treated plywood 4'-0" high with 4" metal corner guards 8' high to be installed inside service vestibule recess to match Landlord corridor finish.

Utility Services and Points of Connection

Electrical: Service available to premises: 277/480 volt, 3 phase wire, 60 hertz

Watt Density: Retail Tenants
 Food Service Tenants
 Food Court Tenants

Tenants with electrical service requirements of **less** than 200 amps connect using Landlord supplied conduit from premises to distribution centers located in close proximity as determined by Landlord at Tenant expense.

There are no services available for Tenants with service requirements **greater** than 200 amps.

Telephone

Tenant to extend telephone service in Landlord supplied conduit from premises to Landlord's designated telephone closet as determined by Landlord at Tenant's expense.

Plumbing

3/4" Cold Water stub located **above** the premises for First and Second floor tenant's and **below** the floor for third floor tenants, in a location determined by Landlord. Location of larger size stubs must be verified in field and at Tenants expense.

4" Sanitary Sewer and Plumbing Vent stubbed to a location determined by Landlord.

Grease traps are required to be installed inside tenant each Food Court tenant space. If the Grease traps are tied to a 3 compartment sink that has a food prep compartment as well the wash and rinse compartments, the wash and rinse compartment must be tied into grease trap using closed system. The sanitary compartment may indirectly drain to a floor sink with proper separation between drain pipe and floor sink per code.

4" Kitchen waste stubbed to a location below the Tenant's premises for Food Court Tenant's and Restaurant spaces.

Gas Utility Company meter manifolds locations as determined by Landlord.

1", 5-psi gas line per space. Tenant required to provide pressure regulators with vent limiting device per code. The Maxitrol 325 SAL600 has been accepted by the city for this installation.

Water Meter shall be Elster/AMCO C700 (available in 5/8"x3/4", 1", 1-1/2", 2") combined with the Energy Axis Module. This meter will take 6 weeks from order date to receipt.

HVAC

Condenser Water Pipe Connections stubbed to a location within or in close proximity to tenant's premises.

Food Court Tenant's 2000 CFM of make-up air available from the common area HVAC system.

Grease Exhaust maximum CFM of 4000 unless reviewed and approved by Landlord and base building mechanical engineer (Van Boerum & Frank Associates Inc.).

Tenant shall install a Halton Balancing/Measuring Device that connects directly to tenant's Hood for Air Flow Balancing per Landlord specifications. Air Flow Balancing Test performed by Landlord approved contractor at tenant expense.

A Hood Fan -Heat Sensor will be required to be installed inside each grease hood that will turn hood exhaust fans on if cooking occurs after regular center hours. Tenant to contract directly with Landlord Contractor.

Fire Protection

Sprinkler system is a hydraulically calculated fire protection system. Must use schedule 40 pipe. Thin wall pipe is not permitted.

Fire protection systems installed in exhaust hoods are required to be ANSUL R-102 systems. This system will require drawings submitted to and approved by SLC building and fire department. This approval will require a permit and final inspection by SLC fire department. Special inspection fees will be paid at time of inspection by tenant contractor.

Smoke detectors required

No smoke control occurs in common area (food court) and through tenant ceiling plenums. Tenant shall provide and install any required occupant notification system.



Toilet Facility requirements

Any tenant outside of the 300 foot travel distance measurement will provide facilities interior to their space as follows:

- a. Tenant less than 800 SF will have employee restroom installed by the tenant, no public facilities required.
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