





**STARWOOD
RETAIL PARTNERS**

METREON
**TENANT DESIGN &
CONSTRUCTION CRITERIA**
**PROPERTY SPECIFIC
REQUIREMENTS**

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1.0 PROPERTY INTRODUCTION

1.0 PROPERTY INTRODUCTION

A dynamic urban collective offering entertainment, retail, and dining all under one roof in the heart of the Yerba Buena neighborhood in downtown San Francisco servicing city dwellers, suburban commuters, convention attendees and visitors from around the world.

Centrally located at 4th and Mission Street and comprising of 317,00 square feet of retail and restaurant space, Metreon offers a simply unmatched location. Close to museums, theaters, galleries, residential high-rises, office towers and adjacent to the Moscone Convention Center.

Metreon boasts a renovated, state-of-the-art AMC theater with bar and lounge, City View, San Francisco's premier event venue, Target and the Bay Area's first Lemonade restaurant.

1.1 BASE BUILDING INFORMATION

CONSTRUCTION TYPE:

Existing Mall Building: Type 1B - Fire Resistive
Automatic sprinkler system throughout

OCCUPANCY TYPE:

Primary Occupancy: Mixed use
Occupancy Load: Per Code
Total Area:
Required Exits: Per Code

CODE INFORMATION

Building:
Mechanical: International Mechanical Code
Plumbing: Plumbing Code (IPC 2009)
Electrical: 2011 National Electrical Code
Fire: 2009 International Fire Code
Accessibility: American with Disabilities Act (ADA)
Energy: 2009 International Energy Conservation Code
All Local Ordinances Having Jurisdiction

It shall be the Tenant's responsibility to determine the edition of the above codes which are applicable (including supplements and state amendments) as codes are frequently revised and updated.

The most stringent requirement of the above-mentioned applicable codes shall govern each increment of the work.

1.0 PROPERTY INTRODUCTION

1.2 CONTACT INFORMATION

SHOPPING CENTER ADDRESS

135 Fourth Street
San Francisco, CA 94103

INTERIM MALL GENERAL MANAGER

Harvey Giddens
hgiddens@starwoodretail.com
451-369-6000

BUSINESS DEVELOPMENT MANAGER

Divina Biron
dbiron@starwoodretail.com
773-541-2857

SENIOR TENANT COORDINATOR

George Sladek
gsladek@starwoodretail.com
773-541-2885

STARWOOD RETAIL PARTNERS TENANT COORDINATION

1 E Upper Wacker Dr., Suite 3600
Chicago, IL 60601
tenantcoordination@starwoodretail.com
312-242-3200

BUILDING DEPARTMENT

City of San Francisco
Dept. of Building Inspection
1660 Mission Street
San Francisco, CA 94103
dbcustomerservice@sfgov.org
415-558-6505

Commercial Plan Check/
Office of Tenant Improvement
2nd Floor
1660 Mission Street
San Francisco, CA 94103
415-558-6133

FIRE DEPARTMENT

Bureau of Fire Protection
San Francisco Fire Department
1660 Mission Street
San Francisco, CA 94103
415-558-6505

HEALTH DEPARTMENT

City of San Francisco
Environmental Health Management Dept.
1390 Market Street
San Francisco, CA 94102

COMMUNICATION

Pacific Bell
800-750-2355

FM GLOBAL

1333 N. California Blvd.
Suite 200
Walnut Creek, California 94596
ATTN: 002560.66-05 - Metreon
ENGSanFranciscoPlanReview@fmglobal.com
(925) 287-4336

GAS & ELECTRIC COMPANY

Pacific Gas & Electric
800-743-5000

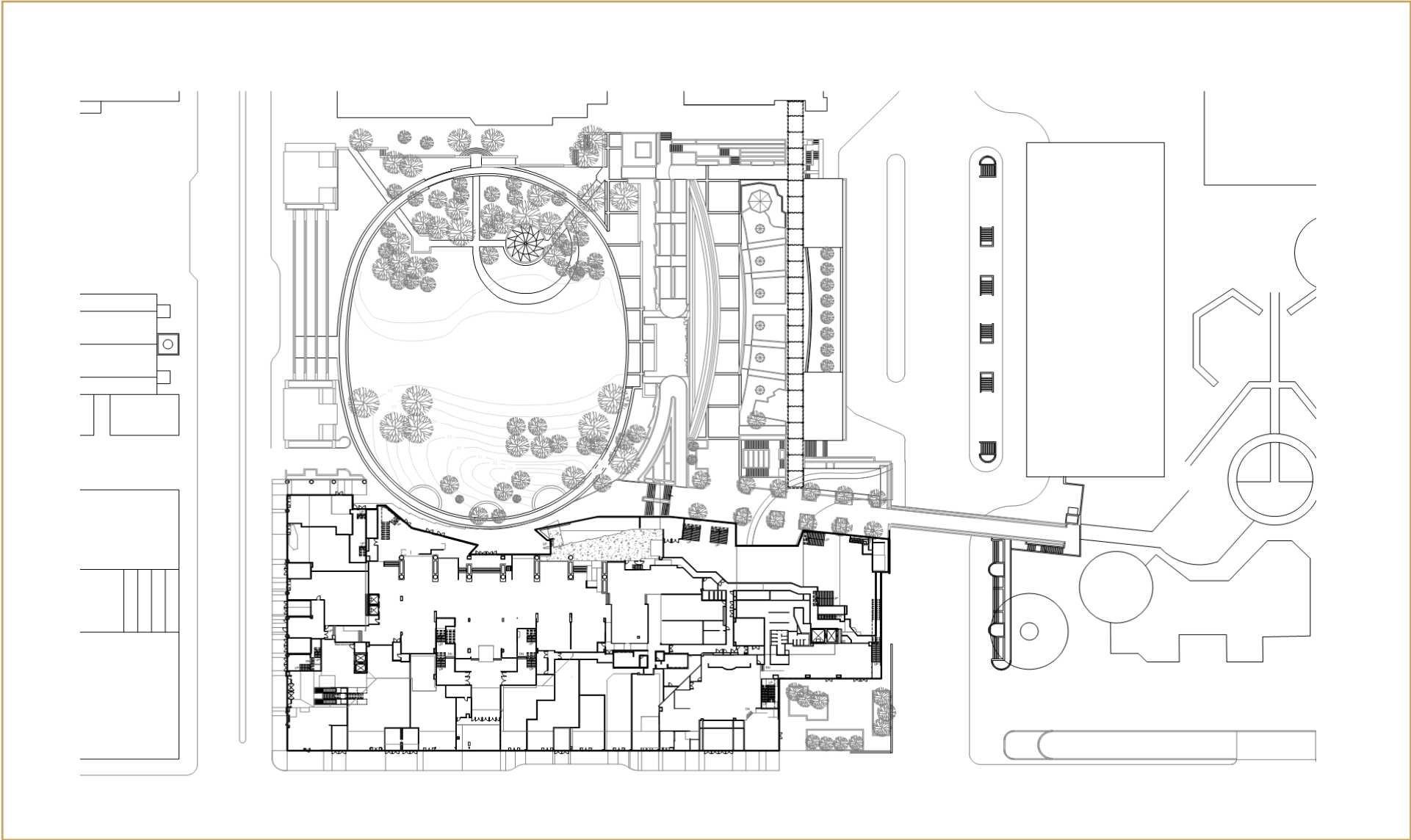
1.0 PROPERTY INTRODUCTION

1.3 VICINITY MAP



1.0 PROPERTY INTRODUCTION

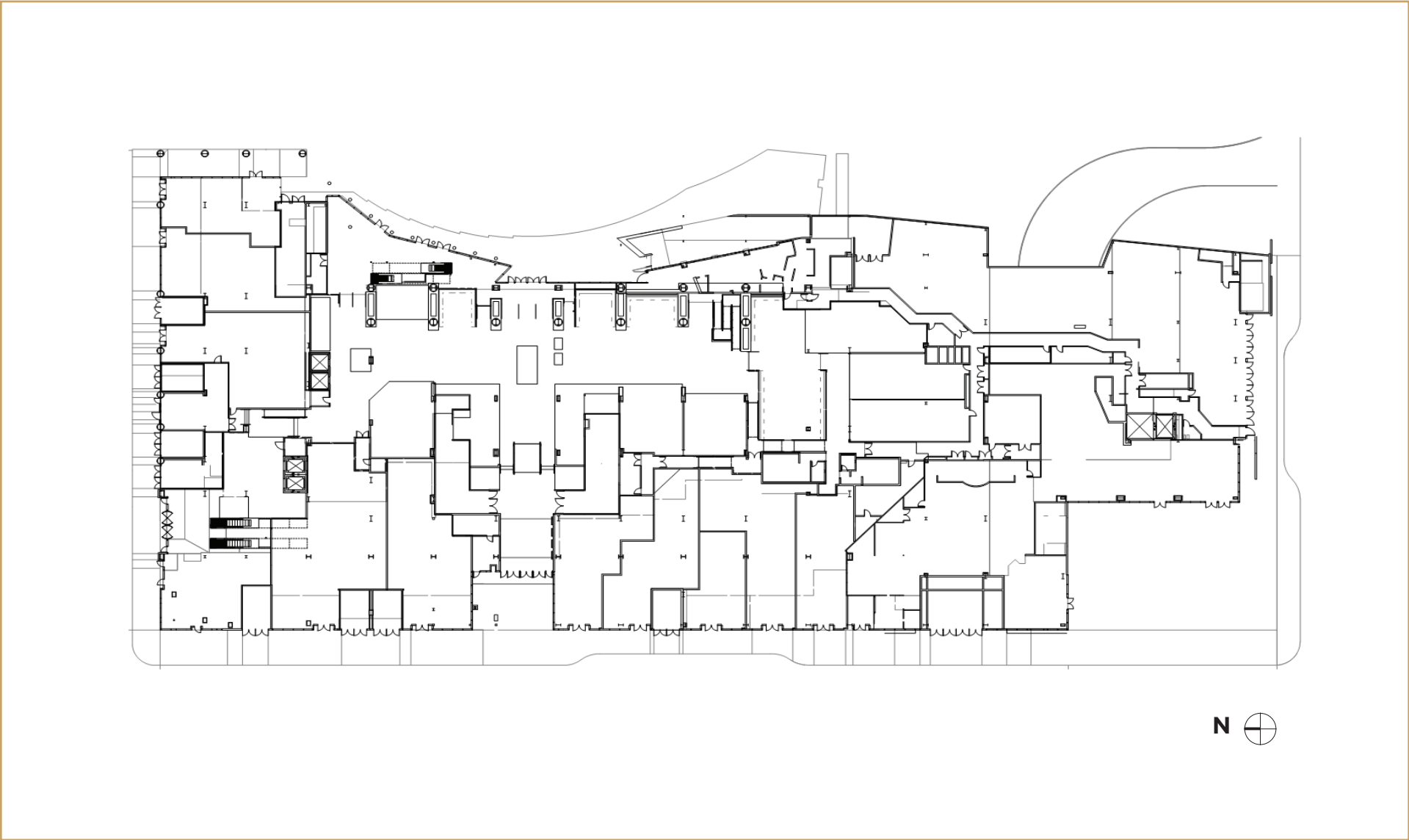
1.4 SITE MAP



ARCHITECTURAL LEASE PLANS

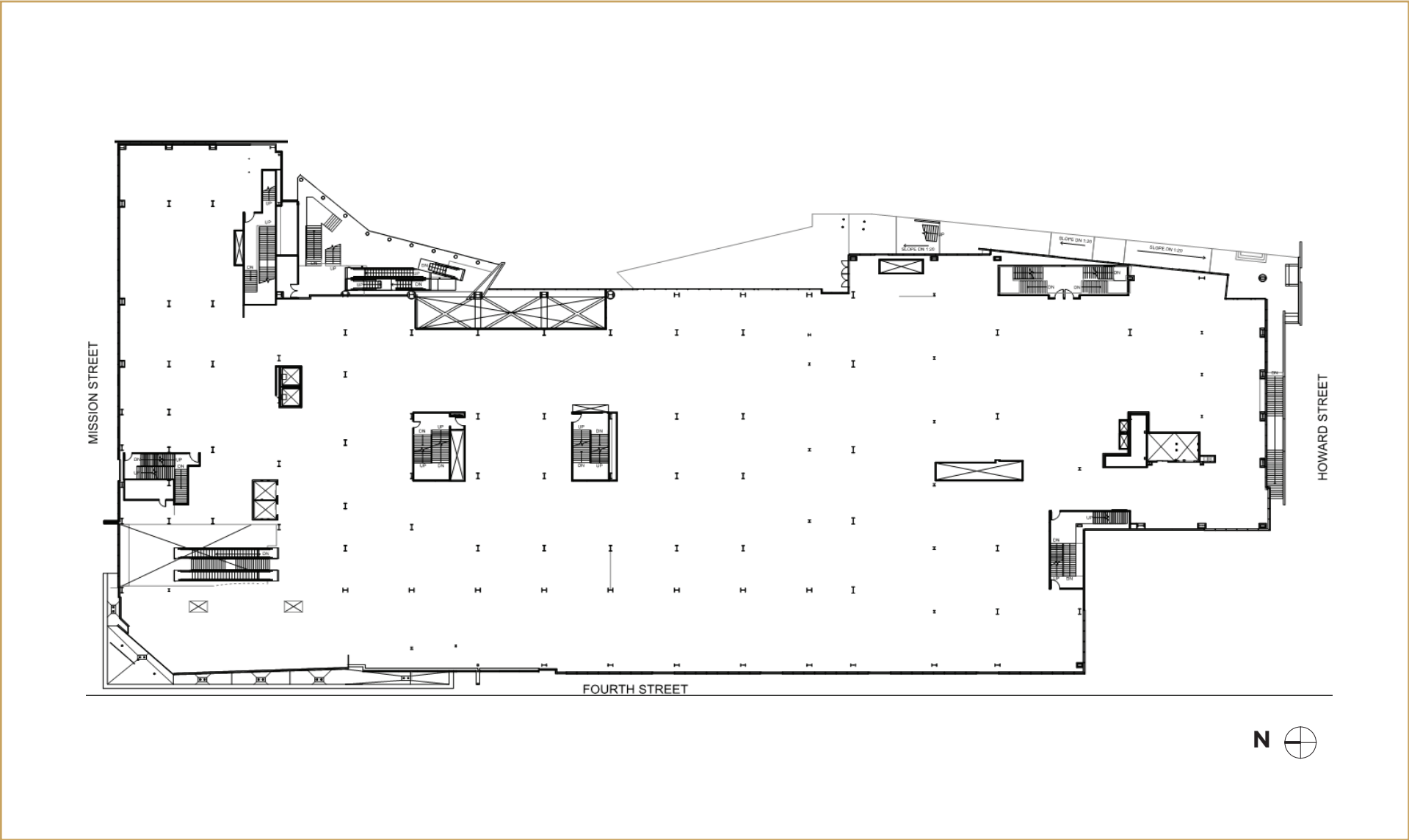
2.0 ARCHITECTURAL LEASE PLANS

2.1 LEASE PLAN - FIRST FLOOR



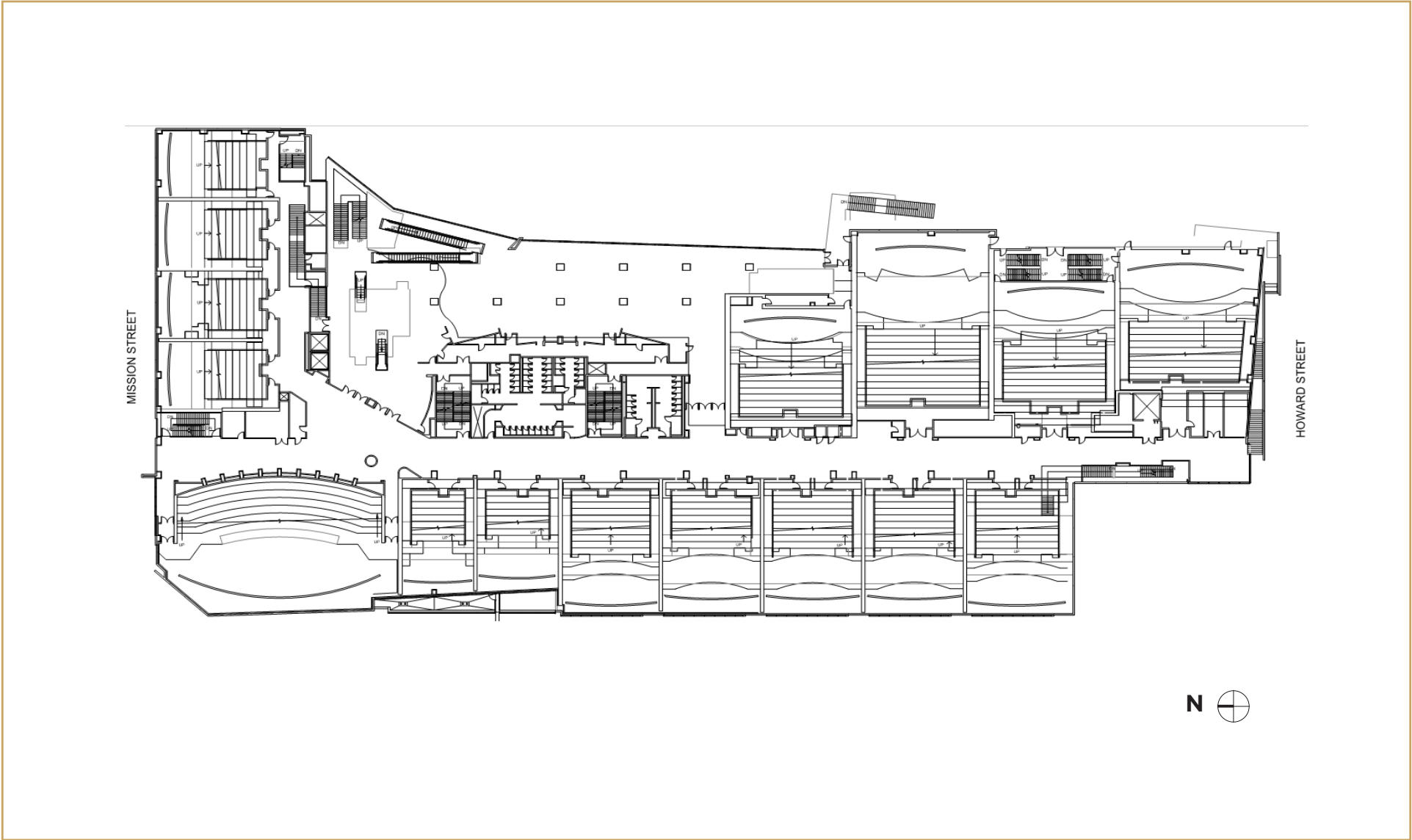
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2.2 LEASE PLAN - SECOND FLOOR



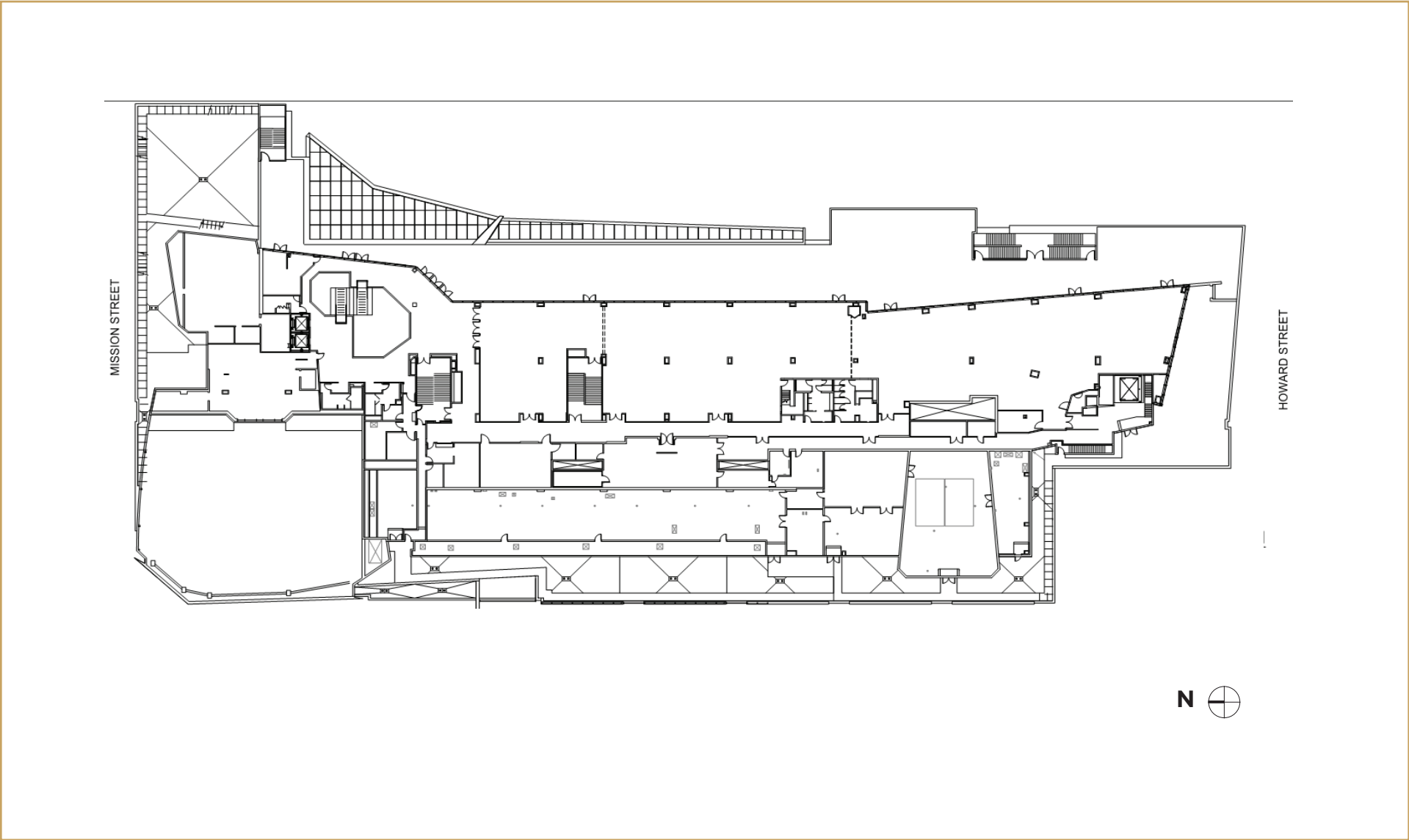
2.0 ARCHITECTURAL LEASE PLANS

2.3 LEASE PLAN - THIRD FLOOR



2.0 ARCHITECTURAL LEASE PLANS

2.4 LEASE PLAN - FOURTH FLOOR

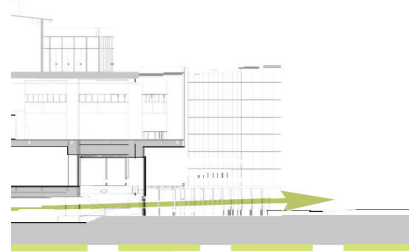
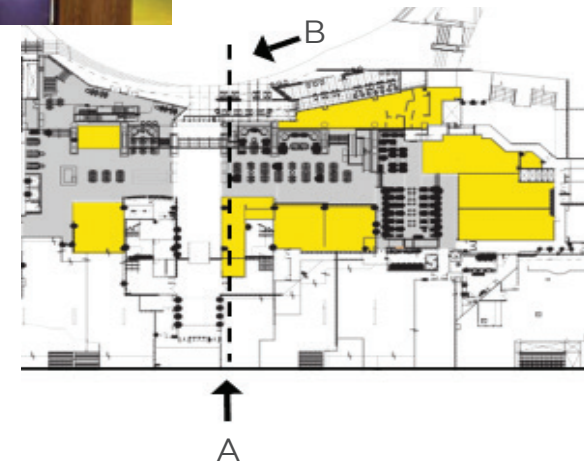
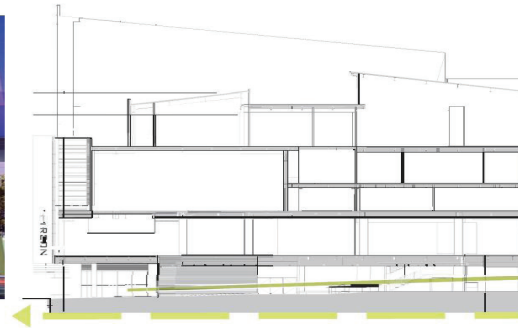


2.0 ARCHITECTURAL LEASE PLANS

2.5 LEASE PLAN - DINING TERRACE

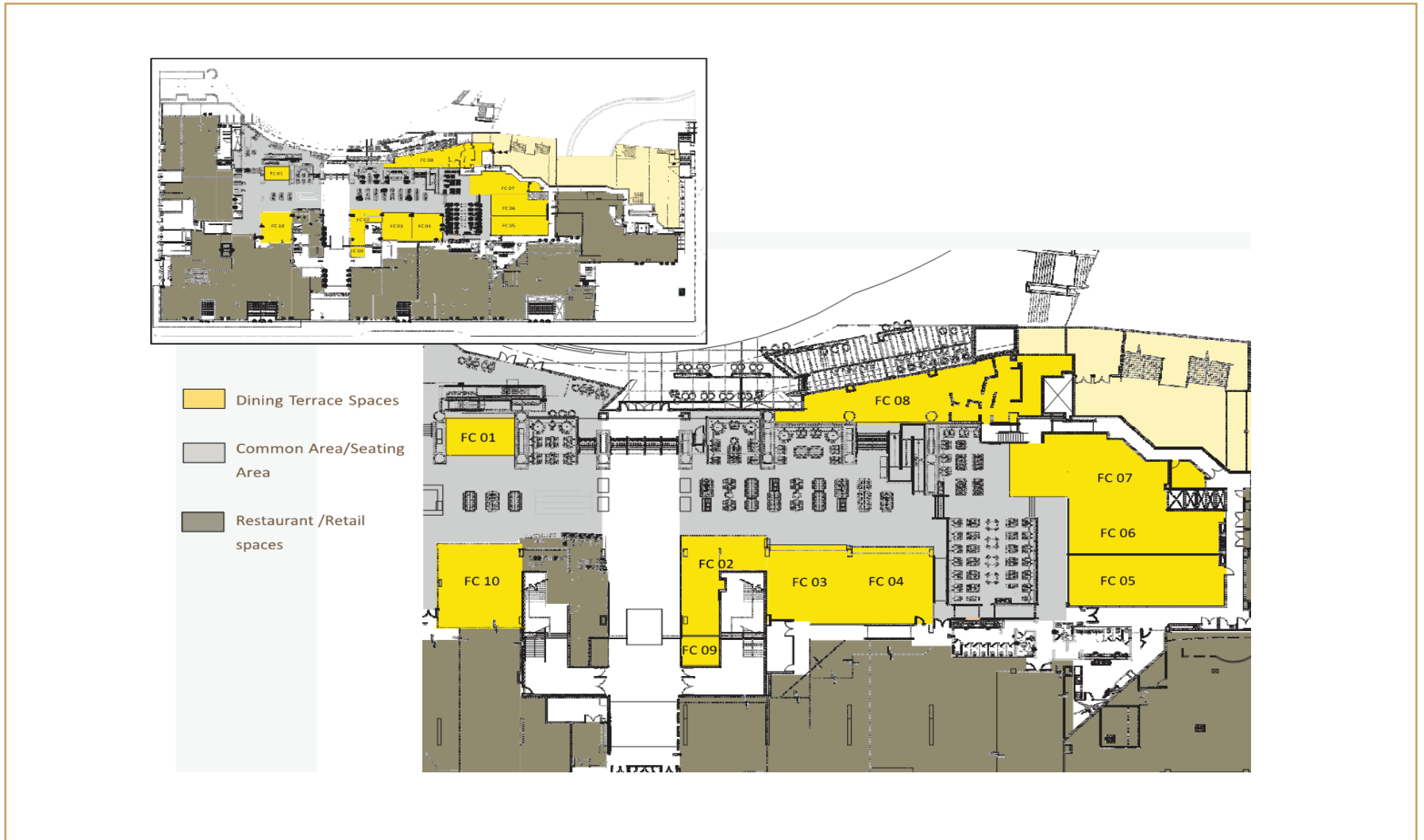
DESIGN CONCEPT

The space will be a unique and distinctly urban dining environment; a focal gathering space to Yerba Buena gardens. The dining terrace aesthetic is a contemporary lounge environment with clean lines reflecting the urban environment surrounding it. It is a composition of natural layered textures (wood, stone, and warm colors) contrasting a man-made “white box” interior. The dining terrace is a diversity of atmospheres with a range of spaces public and private. Its aesthetic combines both interior and exterior materials while offering restaurant tenants with unique food presentation, customer interaction and good design.



2.0 ARCHITECTURAL LEASE PLANS

2.6 LEASE PLAN - DINING TERRACE ENLARGED PLAN



ARCHITECTURE AND FINISHES

3.0 ARCHITECTURE AND FINISHES

3.1 STOREFRONT DESIGN

- Specifically, the storefront frame must have a six-inch (6”) minimum height for its base. This minimum dimension will be required along the entire exterior storefront. In some cases, the base will vary due to grading conditions. In such cases the minimum height of the base will remain six inches (6”). The maximum height for the base of a Tenant storefront will not exceed 8” at the highest elevation of each storefront bay. The base material may be metal, cast-stone, stone, or ceramic tile. Plywood, particleboard or any exterior insulation finish system will not be permitted for use as a base material
- All storefronts shall be self-supporting unless otherwise approved by the Landlord. The storefront may be braced to the base-building structure for lateral bracing only. No gravity loads may be suspended from the Landlord’s structure or bulkhead framing without the written approval of the Landlord’s structural engineer. No structural attachment will be allowed to the Landlord’s vertical neutral pier
- The project is located in a Seismic Category A per IBC designation
- The Landlord retains the right to approve all locations of storefront entrances to ensure their compatibility with the Shopping District architecture, landscape, and pedestrian traffic patterns. The Tenant will coordinate door locations with varying grade conditions. The Tenant will be responsible for all transitions between the lease space and exterior grade conditions at door locations
- All pedestrian ramps will meet all applicable codes
- At least 80% of the storefront area will be transparent. For transparent areas use only clear, non-insulated, uncoated glass. Large opaque areas of storefront will not be permitted. All mullion frame colors, materials and glass samples will be submitted to the Landlord for review and approval. Mullion layout and dimensions will be reviewed and approved by the Landlord
- Special attention must be given to materials, colors, lighting, signage, merchandising, displays, and fixtures
- The Landlord will furnish the standard mall flooring material at Tenant’s expense to the Tenant’s Contractor. The Tenant’s Contractor shall be responsible for the installation of the finish flooring up to the Tenant’s Storefront and closure line. Tenant Contractor shall purchase mall finish flooring for this purpose from the Landlord

3.2 WINDOW DISPLAY AND DESIGN CONTROL ZONE

- The display and design control zone is that area of the Tenant space that runs parallel from the storefront to a depth of five (5) feet into the space and remains in full view to the customer. Permanent built-in fixtures or partitions are not allowed in this zone
- The Tenant will provide a hard surface ceiling (gyp. wb, wood or metal) in the window display and design control zone for a dimension of at least five feet (5) from the storefront into the space. The ceiling height within five (5) feet of the storefront must be equal to or greater than the height of the transparent area of the storefront glazing in line with it
- A hard surface floor treatment (marble, granite, limestone, terrazzo, porcelain tile or wood) is required within the Design Control Zone
- All lighting within the Window Display and Design Control Zone must be recessed into the ceiling. Track fixtures may not be used unless they are recessed into a coffer and not visible from the Mall common area
- Cash wrap may not be located at the front of this zone
- Slat wall, plastic laminate fixtures, and grid displays are prohibited within this area
- Sprinkler heads must be fully recessed with a cover plate painted to match ceiling color



3.0 ARCHITECTURE AND FINISHES

3.3 INTERIORS

- All interior sales floor finish materials, plant materials, lighting, and merchandising fixtures will be submitted to the Landlord for approval
- Interior Lighting can achieve an ideal lighting effect, mood, intensity and practicality by using such light sources as halogen, incandescent, and (color-corrected) metal halide. All interior retail sales floor illumination will be glare-free. All down lights will be adjustable and shielded from view. Lighting angle will be no greater than 35 degrees from vertical. Fluorescent lamps may be used either for general or ambient lighting but will have the highest level of color rendition
- All reflectors will have vertical baffles, metal parabolic, para-cube or para-wedge grid. Acrylic lenses are not allowed. Two (2') by four (4') foot lay-in ceiling fixtures are not allowed in the sales area. Suggested luminaries are indirect cove lighting, wall sconces, table and floor lamps, direct merchandise lighting or up-lights. Ceiling ambient lights will not be the only source of merchandise lighting
- Featured lighting such as decorative lighting, chandeliers, illuminated signs, neon/cold cathode and industrial type lighting (i.e. luminous ceilings, pendant fixtures, wall mounted fixtures, strip or tube lighting, etc.) and sequential lighting effects such as strobes, spinners, or chase type lighting will be allowed only with prior written Landlord approval of the location, fixture type and fixture quantity prior to installation
- Due to the various grade elevations of the project, the ground floor retail spaces may vary in elevation. For those spaces that include more than one floor elevation, or spaces with floor elevations that do not meet the area development elevations at the desired main retail entry door, it will be the tenant's responsibility to design, fabricate, and install the transition between levels within the parameters of all applicable codes
- All tenant space ceilings will be ten (10') feet minimum clear height, except where otherwise noted in this design criteria or the LOD
- The use of concealed or underground security systems is required
- Tenants are responsible for the closure and security of their leased premises including the merchandise therein. Roll down grilles are not allowed. Landlord provided items shall not be altered in any way
- The Tenant will coordinate the ceiling design with all mechanical, electrical, plumbing, fire protection, lighting systems, and structural requirements. Tenant will provide access panels to Landlord or tenant equipment located above the ceiling where required by base building conditions or Tenant design

- Tenant storage and equipment will be located out of public view. Storage above the ceiling is prohibited. Temporary storage and temporary trash accumulation in public areas or in any place visible to the public is prohibited. Open storage of garbage or trash is prohibited. Trash carts and bins will be covered and emptied before reaching full capacity

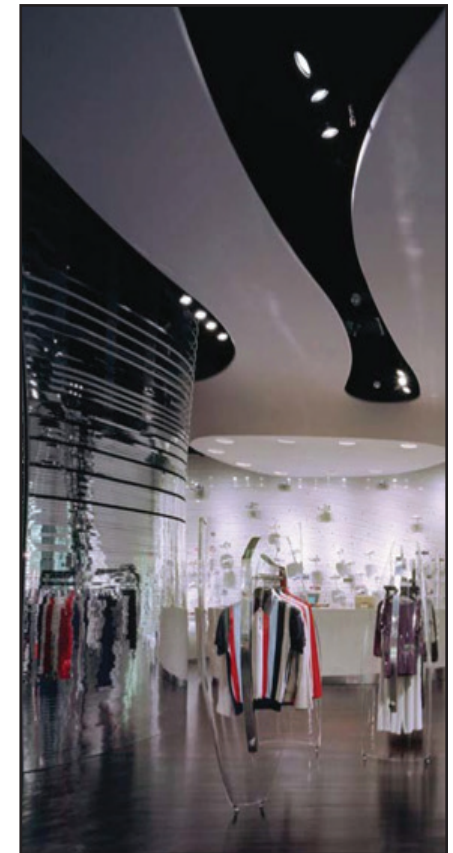


3.0 ARCHITECTURE AND FINISHES

3.4 LIGHTING

- The Tenant is responsible for all lighting at the ground floor retail exterior elevation, the store entrances, and from the store facade to the lease line. Based on the lineal feet of store frontage (non-service frontage), the tenant must have percentages of exterior store facade lit
- Tenants will provide illumination at the street sidewalk store entrances at all times with a minimum of 3 foot-candles, measured horizontally on the pavement at the street entrance doors. All exterior lighting will remain on from dusk to a time as may be determined by the Landlord.
- An appropriate level of illumination consistent with that utilized during business hours will be provided by the tenant in all storefronts at all times as determined above
- Track fixtures are permitted if they are not visible from the Public Zone and are contained within a light pocket in the window display.
- All storefront lighting shall operate during center hours and shall be controlled by a time clock.
- Decorative Metal Halide spotlighting within storefront display areas is encouraged.
- Exposed Neon signage is not permitted
- Direct visual exposure of lamps is prohibited
- All visible lighting is to be glare free
- Specialty fixtures that can be suspended off walls or store fixtures and pendant fixtures that add definition are encouraged
- Dramatic lighting of the ceiling and wall planes is encouraged
- Occupancy sensors are required in all back of house areas to control lighting
- In order to achieve the ideal lighting effect, mood, intensity and practicality, the following light sources are suggested as a guideline for developing a lighting plan: halogen, incandescent, and metal halide. All light sources will be warm tone unless there is a clearly defined color concept with a decorative multi-color effect. Other sources, such as LED's and fiber optics should be considered for energy efficient effect lighting
- Interesting, creative lighting is encouraged, including direct lit and indirect lit signs

- All retail store illumination will be glare free. All halogen, incandescent or metal halide down lights will be shielded to minimize glare and adjustable to aim away from external view. Minimal fluorescent lamps will be used for general or ambient lighting and will be shielded and concealed. Suggested light sources are indirect cove lighting, wall sconces, table and floor lamps, illuminated merchandise and or up-lights. Ceiling lights will not be the only source of merchandise lighting



3.0 ARCHITECTURE AND FINISHES

3.4 LIGHTING (CONTINUED)

- Display lighting will be adjustable and include shielding from the store exterior so that no direct light from interior fixtures intrudes beyond the store interior. Display lighting will be aimed to the side or to the rear of the display areas. Display lighting will not cause glare to the sidewalk pedestrian. Direct visual exposure of lamps (light bulbs) from the sidewalks is prohibited. Recessed or concealed lighting is strongly encouraged. Surface mounted display lighting will be concealed above the line of the storefront glass where possible
- Strobes, spinners and chase type lighting are not permitted
- Incandescent pendant units may be used for general lighting only if the Tenant has established an identity based on this theme or motif and with prior approval by the Landlord. Exposed fluorescent tube strip lighting is not allowed in sales or public areas. Low-voltage recessed or surface track lighting is recommended for high impact on merchandise. All showcases and display cases will be adequately lit and ventilated. LED and fiber optic lighting should be considered. Direct visual exposure of incandescent lamps and/or fluorescent tubes are not allowed. To retain and protect the visual environment of the area for the benefits of all Tenants, each individual Tenant will control the brightness of the Tenant's lighting fixtures
- Lighting for wall signage, blade signage, or environmental graphics will be circuited to Tenant's time clock. Maintenance of all Tenant lighting that is located outside the limits of the leased space will be the responsibility of the Tenant
- Sign illumination shall not create objectionable glare to pedestrians, motorists, and adjoining residents. Internally lit cabinet signs are not allowed



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA

GENERAL DESIGN CRITERIA

In the hyper-competitive retail industry, Starwood Retail Partners is constantly striving for improvements in order to differentiate our shopping environment from our competitors. The Dining Terrace is part of this equation. It is comprised of mall common areas and individual Tenant spaces. Our goal is to transform the environment from a “fast food hall” to a “cafe” style environment by breaking down traditionally large seating areas into small intimate groups, using “softer” materials and appropriate lighting fixtures to enhance the dining and shopping experience. We are encouraging Tenants to re-think their store design to achieve this vision by treating the entire visual presentation like a well- composed work of art, seamlessly integrating

- The design must begin to approach the quality of a high-end, sit-down restaurant
- No direct view of “back of house”
- All surfaces must be considered as design elements. The elements must work together to create an interesting overall composition
- All ceilings will be finished gypsum board ceilings with the exception of the “back of house” area

REQUIREMENTS

- Acoustic ceiling tiles will not be permitted in the front of house.
- Return air grilles in the front of house (sales) areas (if used) must be painted to match the adjacent ceiling
- Sprinkler heads must be fully recessed and painted to match the adjacent ceiling in the front of house (sales) areas. No exceptions
- Exposed hoods and columns need to be treated as architectural features and integrated into the overall design in a comprehensive manner
- The front of house access/swing doors into the service area must extend fully to the floor such that tenant tile is not visible underneath the access door from public mall area. Toe kick must be used along all store front counter areas, including aforementioned door
- Floor finish transition must occur at center of swing gate at closed position. Tenant must extend mall finish
- Tenants must provide a physical sample board and/ or sample of all finishes used in front of house (sales)area. Electronic submittals will not be accepted and no exceptions will be made to this policy



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

ENVIRONMENTAL GRAPHICS

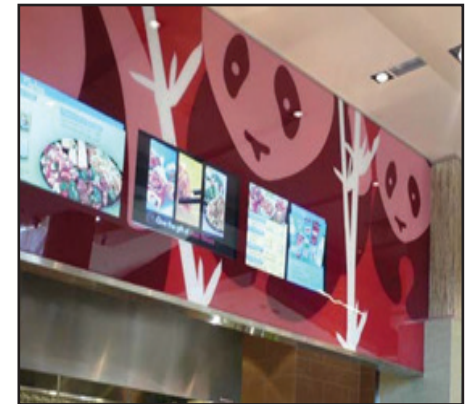
In an era in which consumers are making decisions based on corporate identity we are encouraging companies to bring their marketing strategies into the store design. This is accomplished through environmental graphics. Much like advertising, environmental graphics work to affect the consumer by impressing a mood and lifestyle. Retail shops have been incorporating this type of advertising into their stores for years. It is the Landlord's goal to bring this merchandising strategy into the food court as well. Environmental graphics should not be literal photos of your food offerings. It can be a backdrop for your store. The use of environmental graphics is an important element in getting your message and brand across to your potential customer. Environmental graphics tell the consumer what the product is all about. Name branding, lifestyle photos and environmental graphics are combined to convey information in a fresh modern way

REQUIREMENTS

- Use a professional graphic designer to work with the architect to come up with an integrated environmental graphic
- Digital graphics are recommended to be printed on high quality vinyl and mounted behind glass
- Detail the installation of the graphic in a clean seamless manner.
- Environmental graphics can be placed in non-traditional areas including columns and hoods
- A food stylist must be employed in the production of all food photography
- All graphic design elements are to be submitted with architectural drawings. They will be subject to strict review by Landlord

PROHIBITIONS

- No plexiglass
- No low resolution digital graphics
- No low quality digital output



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

MENU BOARDS

Menuing is an integral part of the graphic design of the space. LCD menu boards are strongly encouraged. All content should be designed by a professional graphic designer and integrated into the overall environmental graphic. We understand operational requirements of changing food items and prices. LCD menuing greatly facilitates this need. The graphic designer shall devise creative and attractive methods to convey the information in a clear, effective manner. Non-traditional placement of the menuing information creates visual interest and is strongly encouraged.

REQUIREMENTS

- Use a professional graphic designer to design your menuing. Integrate menuing into the overall graphic design of the space
- Implement a creative use of alternative fonts. All fonts will be subject to landlord approval
- Use food and lifestyle photos. However, all photos must be produced with the involvement of a professional food stylist and is subject to landlord approval
- Menuing drawings that completely detail the fabrication and installation methods must be submitted for landlord approval
- The LCD menu boards must be integrated into the architectural design. Submit catalogue cuts and monitor digital contents for Landlord approval

PROHIBITIONS

- No standard prototypical menu boards.
- No back-lit transparencies
- No (traditional) back-lit menu boards



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

DINING TERRACE LIGHTING DESIGN

Lighting design offers the designer the opportunity to satisfy both functional & aesthetic requirements. Care should be used in selecting light sources that compliment the food being served. Using a combination of ambient lighting accents and layering of architectural “jewelry” including decorative pendant lights will help activate the space.

REQUIREMENTS

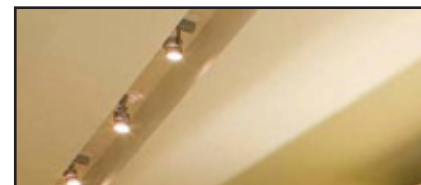
- Landlord shall provide lighting in public spaces
- Tenant is responsible for all lighting within the entire demised premises
- For tenant identification and signage, see architectural signing criteria
- Recessed incandescent quartz halogen luminaries shall be used for counter illumination and shall be of a low brightness and shielded type
- Foot-candle levels at counter height shall be 50 foot candle average maintained
- Recessed incandescent quartz down-lights with specular or semi-specular clear alzak reflectors are acceptable if they have a low brightness and are the shielded type
- All fixtures must utilize a clear tempered glass safety lens as per food preparation and local electrical codes
- The use of decorative type lighting such as luminous ceilings, chandeliers, pendant or wall units or clear type glitter strips are permitted only if the location is approved by Landlord
- All tenant lighting shall be controlled separately, and illuminated during operation hours
- H. I. D. Lighting shall not be used unless approved by Landlord
- Incandescent quartz halogen pendant units may be used for general lighting only if the tenant has established an identity on this theme or motif. Landlord shall have final approval of decorative type and location
- Quartz halogen incandescent PAR 16/20/30/38 spots or low voltage MR-16 quartz halogen type lighting, recessed or surface track is recommended for high impact on merchandise or food. These sources must be protected with a clear tempered glass safety lens equipped with the fixtures

REQUIREMENTS (CONTINUED)

- All display cases must be adequately lit and ventilated. Direct visual exposure of incandescent lamps and/or fluorescent tubes is prohibited
- To retain and protect the visual environment of the area and for the benefit of all tenants, each individual tenant shall limit the brightness of their lighting fixtures, which shall be subject to the Tenant Coordinator’s approval
- Emergency lighting must be fully recessed in the front-of-house (sales) areas. No surface mount type is allowed
- Use staggered under-counter lighting if used
- Bottom of pendant light must be installed at a minimum of 6’-6” A. F. F.

PROHIBITIONS

- No 2’ x 2’ or 2’ x 4’ fluorescent lighting in the front of house shall be allowed
- No recessed flush type acrylic lenses shall be used for general lighting
- No strobe, spinner or chase type lighting shall be used.
- No lighting shall be installed outside the demised premises
- No track lighting is permitted in the front of house area unless specifically approved by landlord. It can be used if it is hidden or recessed into ceiling, otherwise tenant should use mono-point type fixtures. Use of high quality fixtures is required. Submit cut sheets of fixtures including manufacturer, model and any photos of specific fixture to landlord for design approval



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

EXHIBITION COOKING

Whether it is grilling, chopping or plating a dish, seeing the art of cooking brings excitement to the customer. Exhibition cooking strikes a higher level of freshness in food served and offers a sophisticated experience that is unique to the Dining Terrace. The Landlord encourages retailers to incorporate exhibition cooking into their design.

REQUIREMENTS

- Food preparation such as chopping /mixing can be interpreted as exhibition cooking
- Showcasing the food preparation by opening the kitchen is encouraged
- Equipment used for exhibition cooking should be an integral part of the store design
- Uniforms at the front service area are encouraged as it strengthens brand image

FOOD MERCHANDISING

Food display /merchandising should be an integral part of the overall design. Just as successful retail merchants invest a great deal of time and energy in the display of their products, the successful dining terrace restaurateur must do the same. It is important for the product to be presented in a fresh, natural & pure way.

REQUIREMENTS

- Where appropriate, deli case displays should be incorporated into front counter. All deli / display cases should be frame-less square glass and UV bonded. Curved display cases are discouraged.
- Steam tables, deli cases and food display presentation should be much lower than standard height.
- Packaged food products can be used as part of the display system. Images of food can be used to emphasize the message

PROHIBITIONS

- No plastic food display allowed



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

KITCHEN EQUIPMENT

Many traditional food court operators tend to look like “food factories”. This is not an acceptable design solution for Dining Terraces. As a part of its goal of creating a café style environment, the Landlord will be closely monitoring the selection and placement of all equipment. As such, whatever equipment deemed essential for the operation must be fully integrated into the overall design. Therefore, all efforts must be made to minimize the amount of equipment visible to the public. All exposed equipment should be minimized and integrated into the overall conceptual design.

REQUIREMENTS

- Soda dispensers must be “slimline” with stainless steel finish and can only be accessed by tenant’s service employees
- All storage in “front of house” shall be accounted for in the built-in millwork
- UV bonded, frameless sneeze guard is encouraged
- Equipment may not merely be placed on the counter, it must be integrated into the overall design, encased in cabinetry, etc
- All equipment should be as compact as possible. If it is on the front counter it should be recessed into the counter to assure maximum sight lines
- All hand sink soap, paper towel dispensers and other fixtures must be compact in size with stainless steel finishes. Hand sink in front of house must be integrated into counter/cabinet
- POS system must be recessed into counter or shrouded such that the majority of the POS is hidden from view and what remains visible is pleasing to the eye. POS configuration must be submitted for Landlord review. No exceptions
- All equipment should be placed in the kitchen rather than the storefront
- Catalogue cuts for all equipment visible to the public must be submitted for review and approval by Landlord
- Service items including but not limited to straws, napkins, cups, plastic wares, condiments and other such items must be placed in recessed compartments on the counter. Otherwise, provide a designated place to hide service items from public view and reduce visual clutter

PROHIBITIONS

- No self-serve soda towers. No corporate graphics (i.e. Coca Cola, Pepsi, etc.)
- No free standing equipment at front counter
- No kitchen equipment provided by food purveyors will be allowed to display their signage/logo
- No exposed storage at the front of the store will be accepted. All storage shall be incorporated in the built-in millwork
- No front venting refrigerated display cases will be allowed at the front counter unless reviewed and approved by Landlord
- No full height freezer/refrigerator will be allowed at the “front of house”



3.0 ARCHITECTURE AND FINISHES

3.5 DINING TERRACE DESIGN CRITERIA (CONTINUED)

DINING TERRACE MATERIAL SELECTIONS

Material selection clearly plays a very important role in defining the cafe bistro ambiance. While it is important that the materials work in a functional way, they must also be employed to convey the overall message of your establishment to your customer. Tenants must submit a sample board to Landlord's Tenant Coordinator for approval. Careful selection of materials is necessary to emphasize the café environment.

RECOMMENDED COUNTER TOP

- Decorative Metal
- Back Painted Glass
- High End Porcelain / Ceramic / Mosaic / Glass Tiles
- High Quality Solid Surface or granite
- Quartz
- Stone Slab
- High Quality Resin
- Stainless Steel



RECOMMENDED COUNTER FRONT

- Decorative Metal
- Back Painted Glass
- High End Porcelain / Ceramic / Mosaic / Glass Tiles
- High Quality Solid Surface or granite
- High Quality Resin
- Quartz
- Stone Slab
- Stainless Steel
- Wood

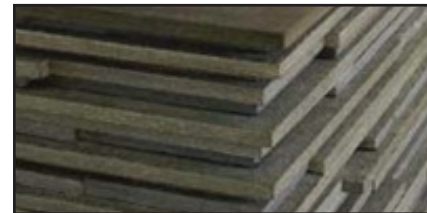


RECOMMENDED FRONT OF HOUSE WALLS

- Back painted glass
- Graphic Mounted to the rear of glass & mounted to the wall
- High End Porcelain / Ceramic / Mosaic / Glass Tiles
- High quality wallpaper graphics
- Rectangular tiles

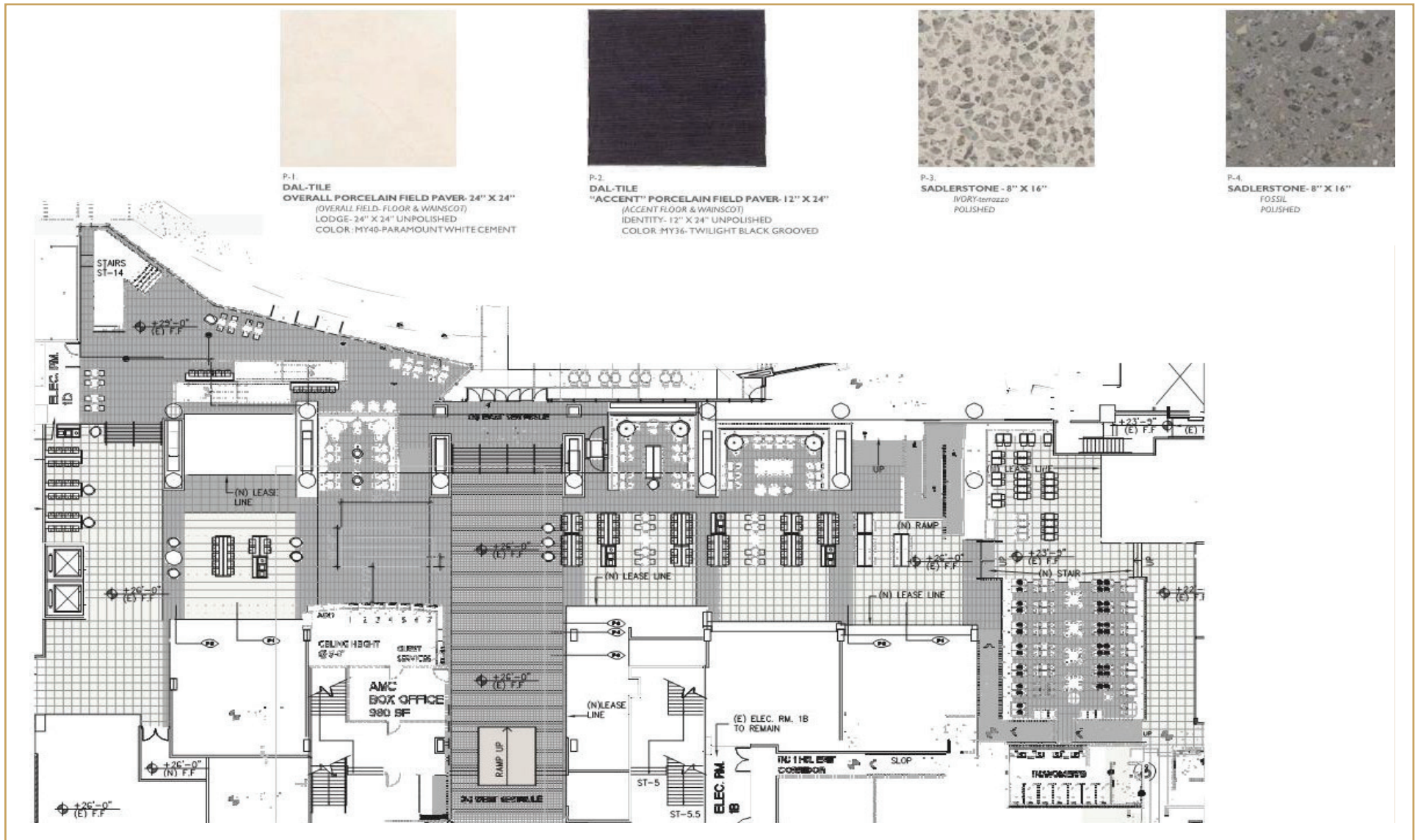
PROHIBITIONS

- No plastic laminates
- No plexiglass
- No standard 4" x 4", 6" x 6", 12" x 12" tiles
- No painted surfaces except areas approved by Landlord i.e. ceiling
- No wallpaper



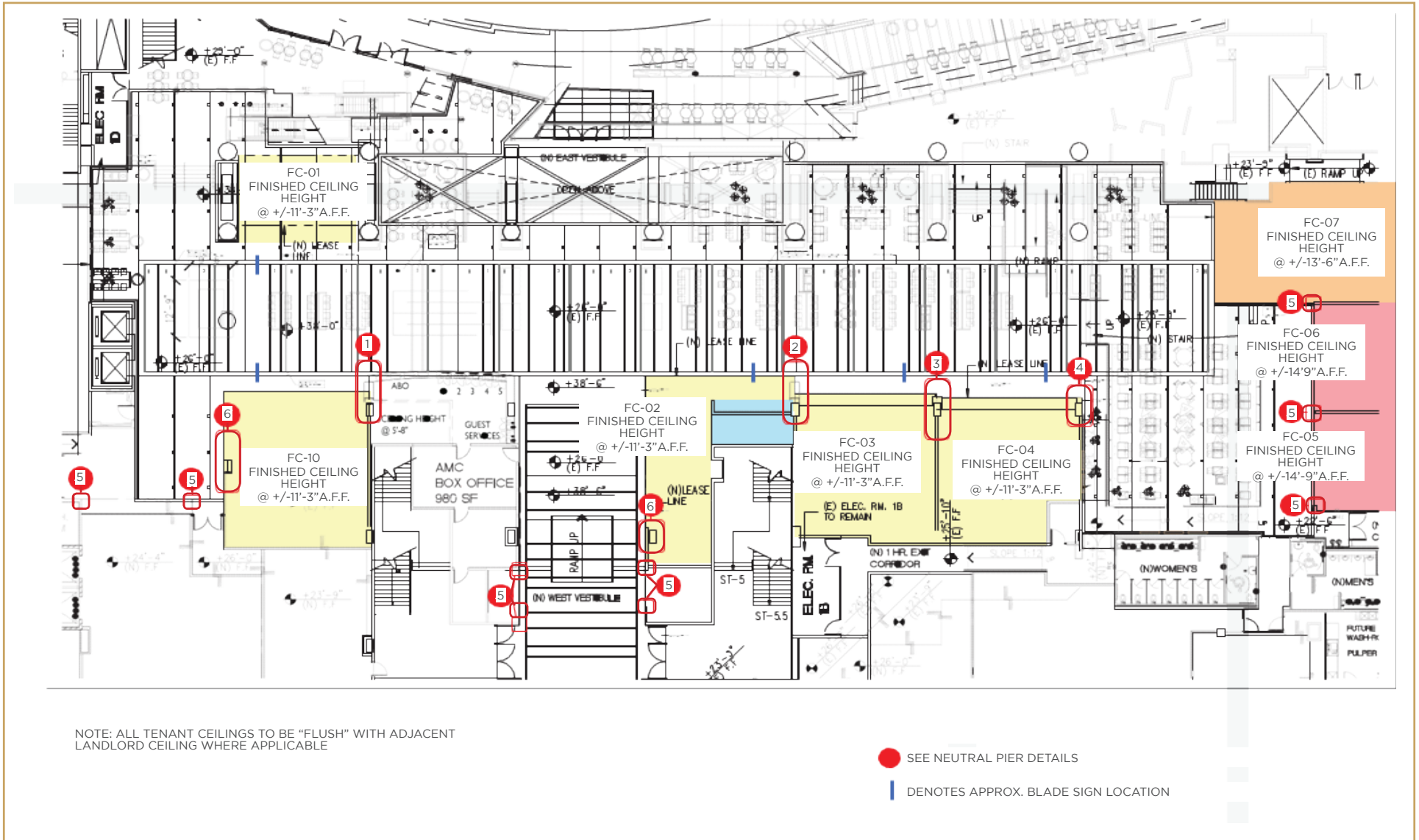
3.0 ARCHITECTURE AND FINISHES

3.6 DINING TERRACE MATERIALS AND FINISHES



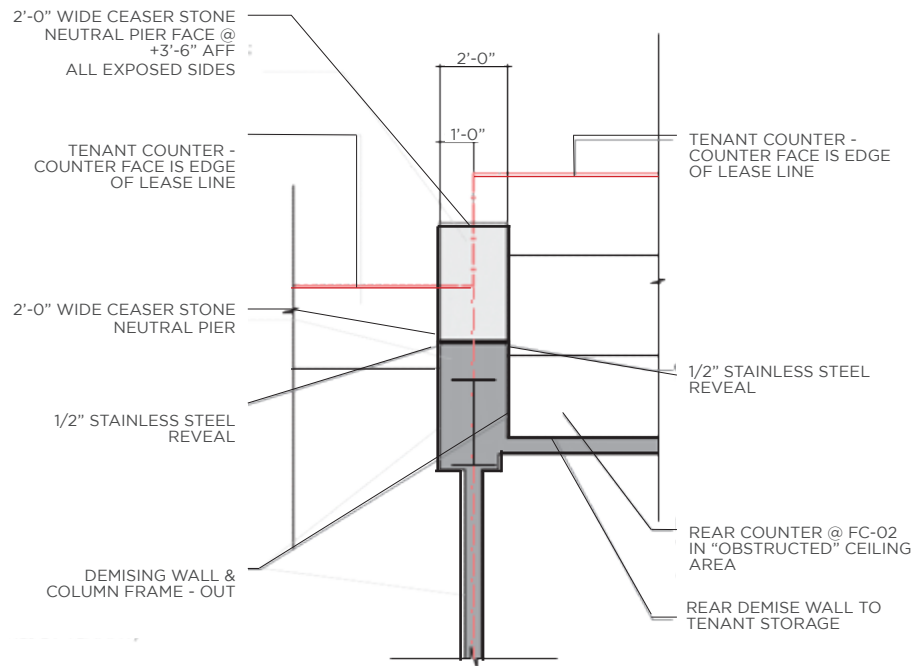
3.0 ARCHITECTURE AND FINISHES

3.7 DINING TERRACE TYP. DIAGRAM PLAN: CEILING HEIGHTS, NEURAL PIER TYPE AND BLADE SIGN LOCATIONS

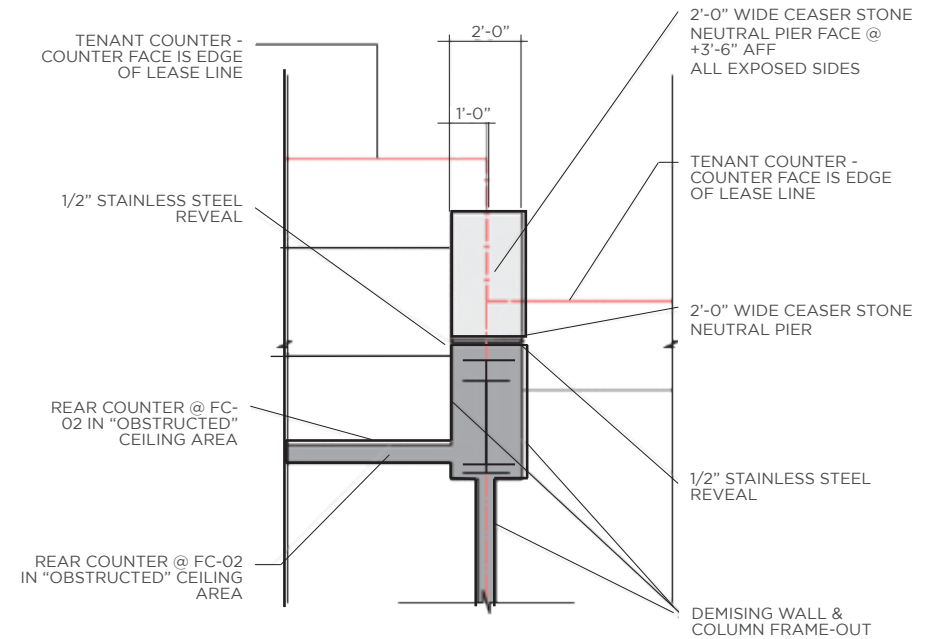


3.0 ARCHITECTURE AND FINISHES

3.8 NEUTRAL PIER DETAIL 1 @ COLUMN E

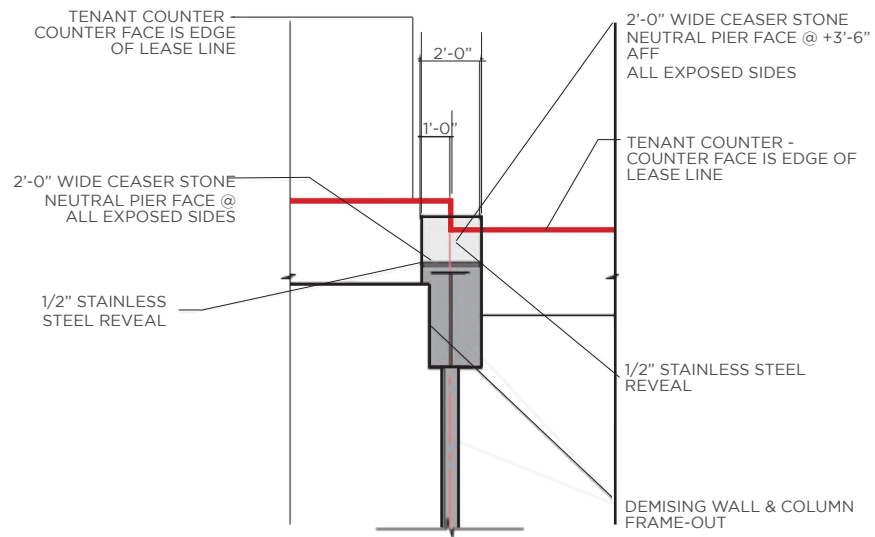


3.9 NEUTRAL PIER DETAIL 2 @ COLUMN H

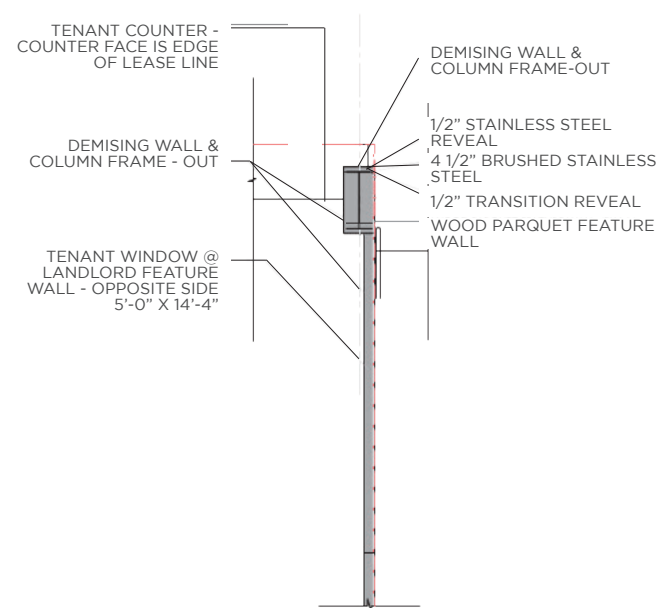


3.0 ARCHITECTURE AND FINISHES

3.10 NEUTRAL PIER DETAIL 3 @ COLUMN J

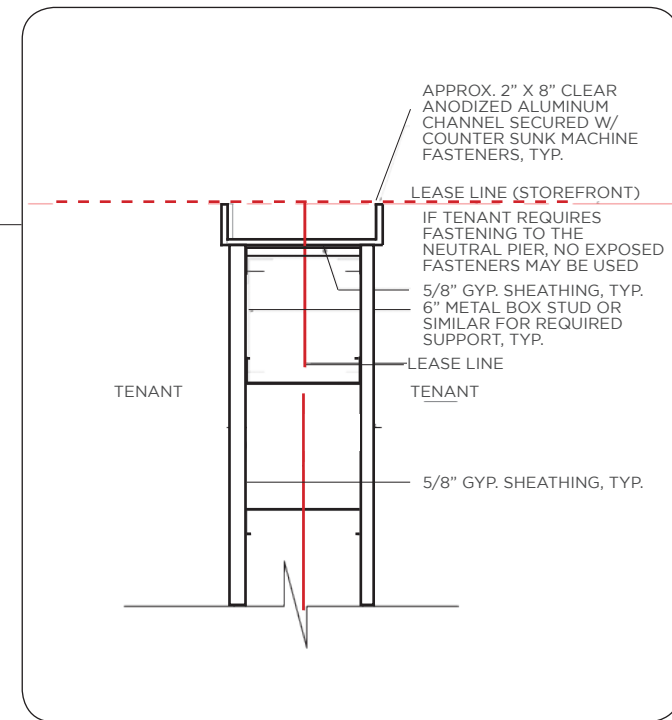
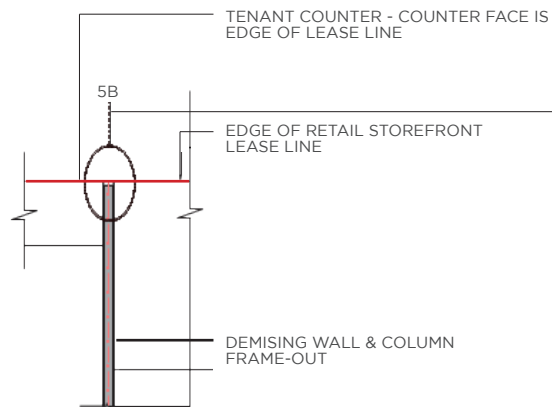


3.11 NEUTRAL PIER DETAIL 4 @ COLUMN K



3.0 ARCHITECTURE AND FINISHES

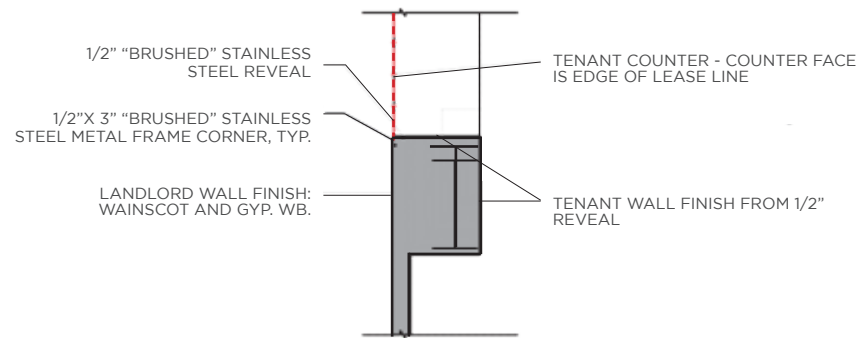
3.12 NEUTRAL PIER TYPE #2 - DETAIL 5 TYPICAL @ "C" CHANNEL & END CAP



Note: Typical "C" channel neutral pier can separate various conditions depending on tenant's specific location (i.e.: tenant counters/ tenant finishes/ landlord finishes)

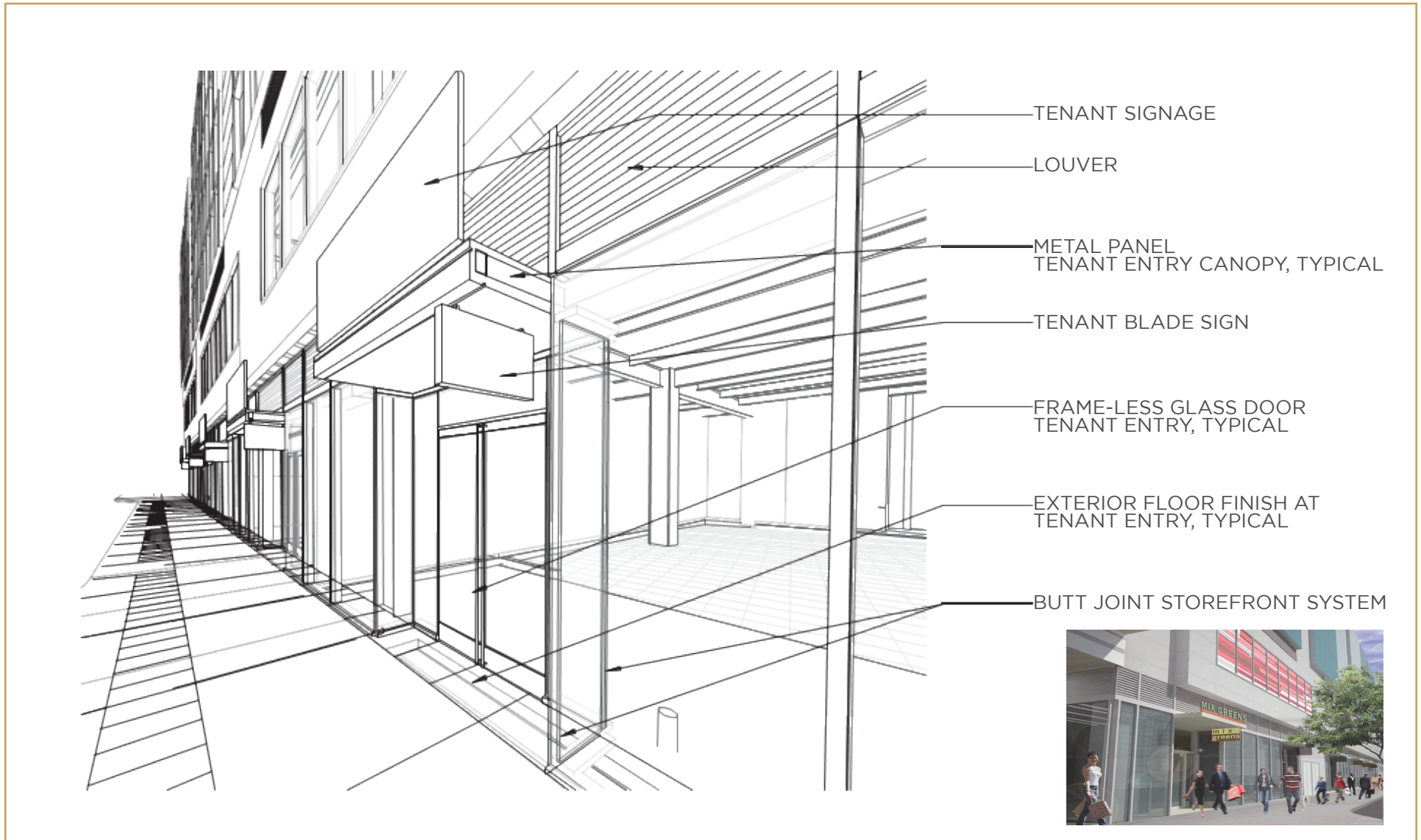
3.0 ARCHITECTURE AND FINISHES

3.13 NEUTRAL PIER TYPE #3 - DETAIL 6 TYPICAL @ 3" CORNER CAP DETAIL



3.0 ARCHITECTURE AND FINISHES

3.14 TYPICAL TENANT ENTRY DIAGRAM



3.0 ARCHITECTURE AND FINISHES

3.15 TYPICAL WEST ELEVATION (PARTIAL)

MULLION/FRAMES AND GLASS

(L) (M)

METAL CLADDING

TENANT SIGN
PAINTED LOUVERS (MATCH EXISTING) TO INTEGRATE W/ NEW CURTAIN WALL/MULLION SYSTEM TENANT ENTRY, DESIGN

TENANT CANOPY, TYPICAL
GLASS TRANSOM, TYPICAL
TENANT BLADE SIGN 1'-11" X 3'-6" L (TENANT SUPPLIED)
SMOOTH METAL PANEL- WHITE FINISH WITH PUSH-THRU LETTERS (SIGN TO BE "PIN-MOUNTED" TO BTM OF CANOPY / SOFFIT)

FLOATING RAIL WITH DOOR STOPPER PER MANUFACTURER

BUTT JOINT

FRAME-LESS GLASS DOOR ENTRANCE SYSTEM (BASED ON CR LAURENCE SYSTEM) W/ LOW PROFILE HARDWARE

STOREFRONT SYSTEM (KAWNEER 1600 SYSTEM WALL)

10" BOTTOM RAIL, TYPICAL

FLEXIBLE SEAL AT DOOR JAMBS PER MANUFACTURER

FULL HEIGHT PULL HARDWARES AT INTERIOR AND EXTERIOR

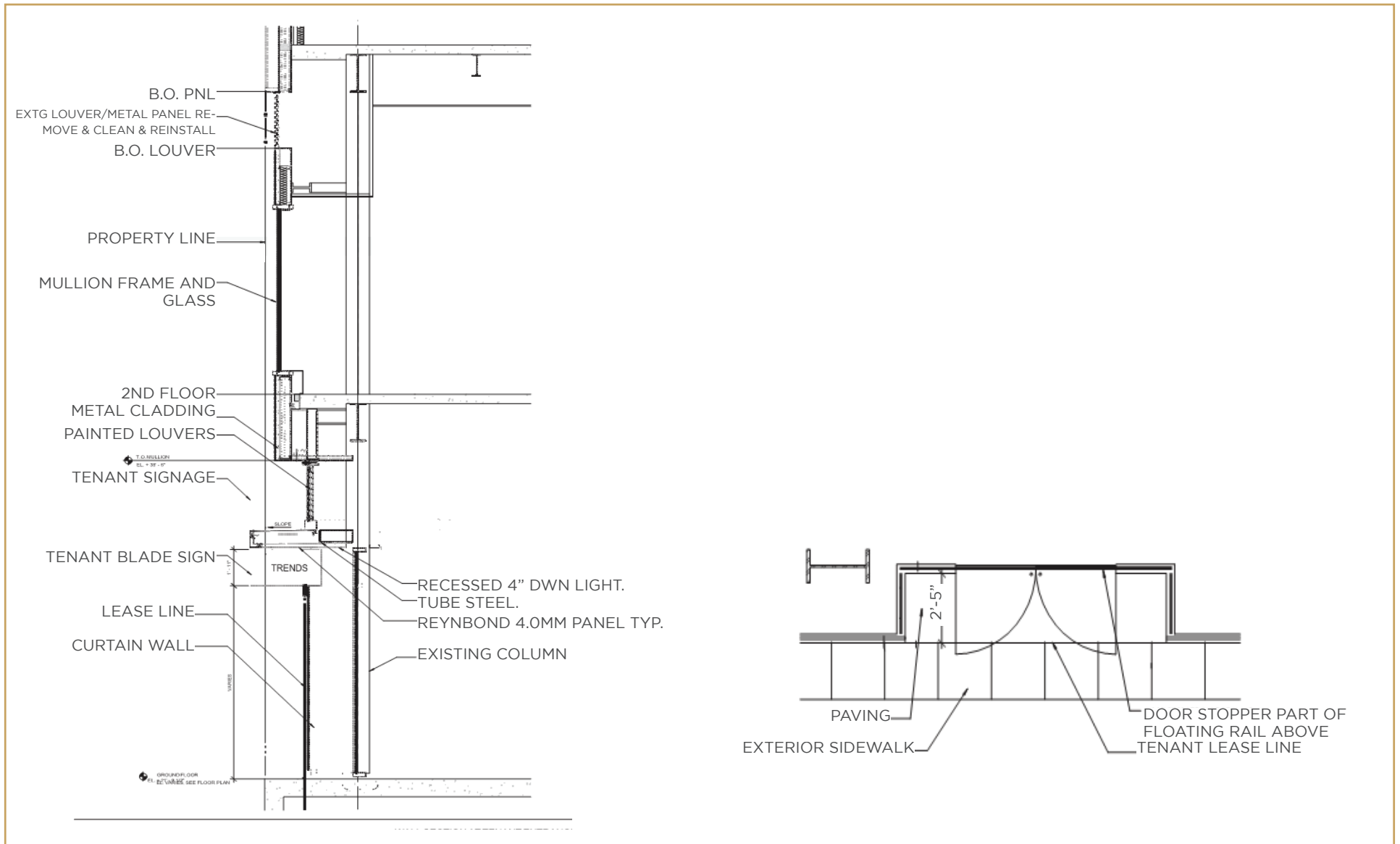
ALIGN

EQ. DOOR WIDTH EQ.



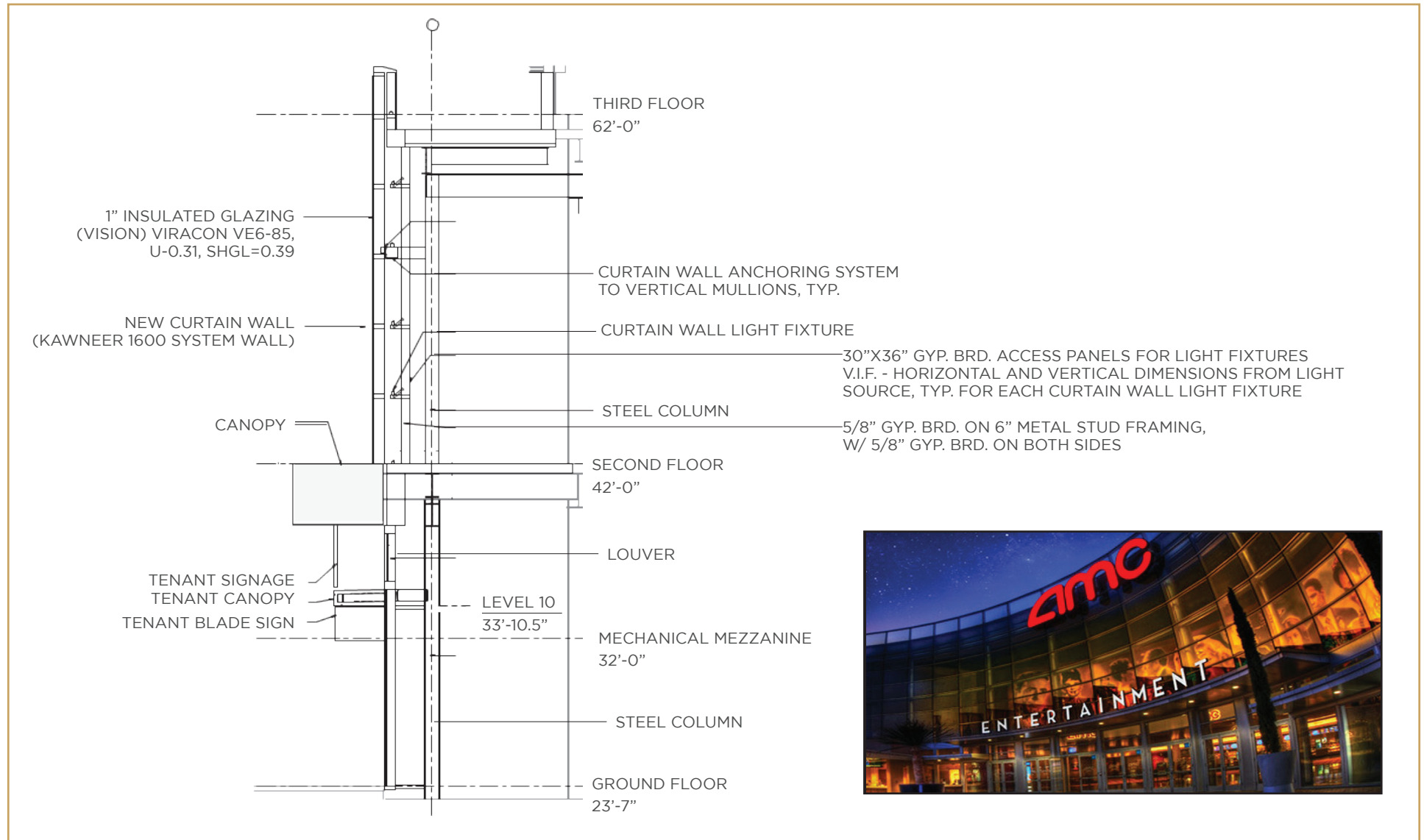
3.0 ARCHITECTURE AND FINISHES

3.16 TYPICAL WEST SECTION (PARTIAL)



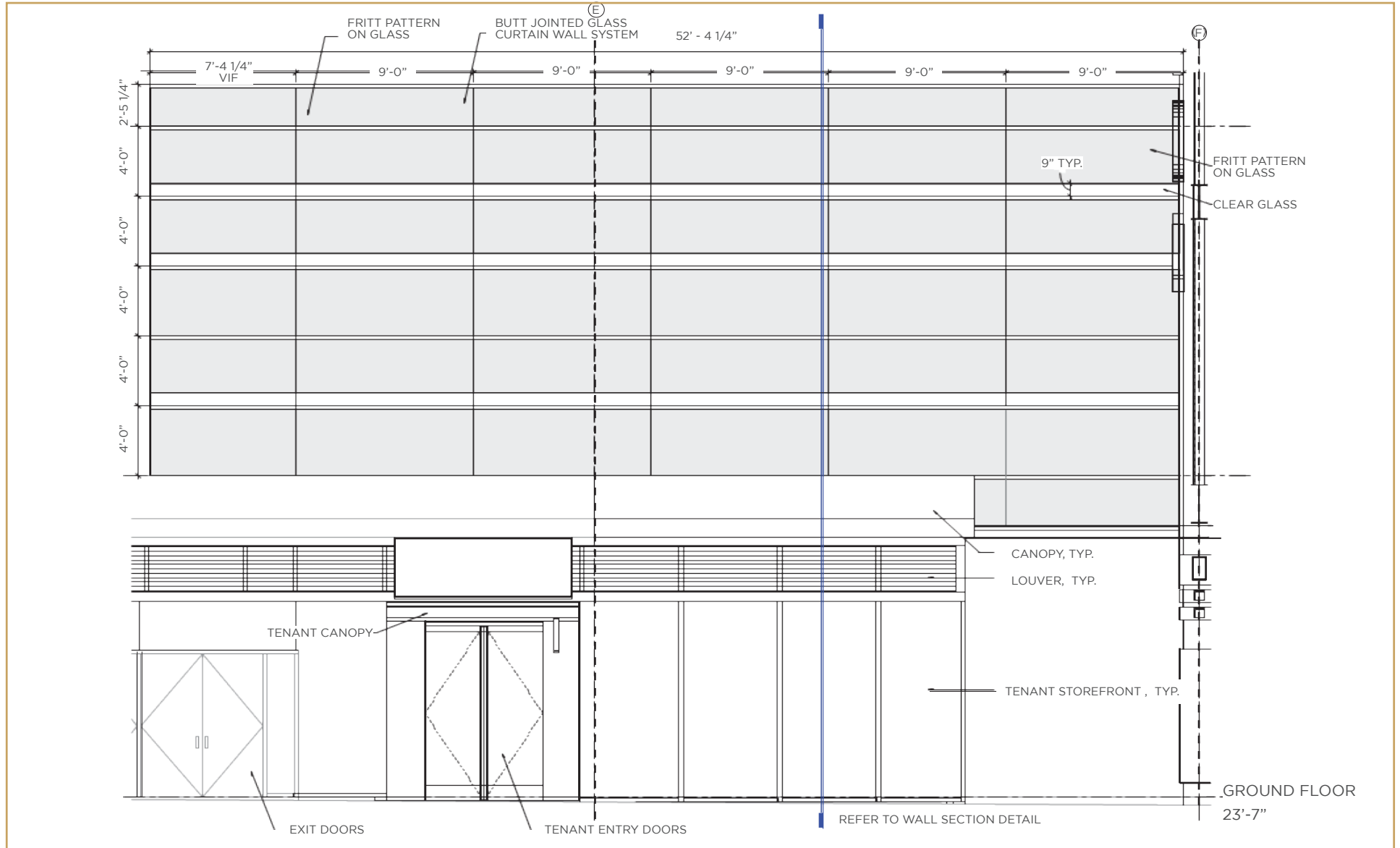
3.0 ARCHITECTURE AND FINISHES

3.17 TYPICAL WALL SECTION 1 @ COLUMN 11



3.0 ARCHITECTURE AND FINISHES

3.18 TYPICAL PARTIAL WEST ENTRY ELEVATION



SIGNAGE

4.0 SIGNAGE

4.1 GRAPHICS AND SIGNAGE CRITERIA

INTRODUCTION

- The Tenant's complete responsibility is to design, fabricate, install and maintain a unique graphic identity system. The Tenant must retain the services of a professional graphic designer to assist in the development of their interior and exterior graphic identity programs
- In an urban setting, the variety of the awnings and signage can contribute to the overall appeal and experience

SIGN TYPES AND NUMBER

- Exterior facing Tenants are permitted a main Identity sign and a Blade sign are required at the Tenants Storefront
- Wall signs:
 - Wall sign shall be aesthetically compatible with the Tenant's storefront design and the architecture of the building and will be reviewed and approved by Landlord on a case by case basis
 - The sign text of the wall sign shall be limited to trade name and logo only
 - Wall signs may be composed of individually pin mounted letters, halo illumination, mounted to the building in the allowed signage zone. Penetrations through base building walls must be kept to a minimum. Background surfaces for these letters must be contained within the limits of the wall sign zone as defined in the Lease Outline Diagram. All lettering attached to a Tenant background surface must be pin mounted above that surface or have thickness. All Tenant lettering and, if used, background surfaces shall be at least 1/4" from the surface of the wall. All Tenant background surfaces must be within 2" of the building wall surface. Lettering may not project more than 3" from the building wall surface.
 - Wall mounted sign cabinets are not acceptable

- Window Signs:
 - Any sign on the window, or behind the window, or within 20 feet of the window, and oriented to the street, shall be considered a window sign, and be controlled by the number and area requirements
 - Window signs are not permitted above the ground floor
 - The maximum window sign area per window bay for permanent signs either attached directly to the glass or within 5' of the glass is seven (7) percent of the area defined from the storefront sill up 2'-4"
 - Credit card signs posted either on the entrance door or on adjacent storefront glass are not permitted information shall be posted either on the entrance door or on adjacent storefront glass, with individual numerals and lettering not to exceed one square foot in area and with the font not to exceed 1" in height



4.0 SIGNAGE

4.1 GRAPHICS AND SIGNAGE CRITERIA (CONTINUED)

SIGN TYPES AND NUMBER (continued)

- Window Signs:
 - A postal address number, required in Arabic numerals, shall not exceed one square foot. The font must be 4" high, with no less than 0.5" of stroke width. The text shall be white and clearly visible for Fire Department emergency identification, and may be located either on the storefront or on vertical awning flap.
 - Hours-of-operation information shall be posted either on the entrance door or on adjacent storefront glass with individual numerals and lettering not to exceed one (1) square foot in area and with the font not to exceed 1" in height
- Projecting Signs:
 - Some Tenants will be required to design and install one blade sign while some will not be allowed such a sign. The Tenant will fabricate and install the bracket. Complex shapes and three-dimensional letters or figures are encouraged. The blade sign must have two faces. The bracket design will include face lighting for each side for the blade sign. Internally illuminated blade signs are prohibited

DESIGN AND ATTACHMENT OF SIGNS

- Signs and related logo graphics should express a refined urban sophistication. Materials for signs shall complement the color, material and overall character of the architecture. Internally illuminated sign cabinets are not allowed
- Signs shall be constructed of high quality, durable materials to resist wear in an urban setting. All materials should be subject to the Landlord's approval. Materials must be finished to withstand corrosion. All mechanical fasteners shall be of hot-dipped galvanized steel, stainless steel, aluminum, brass or bronze. All conduits, transformers, and other equipment shall be concealed and shall have UL ratings. Sign illumination shall not create objectionable glare to pedestrians, motorists, and adjoining residents
- Sign illumination should be integrated into the sign design
- All awnings will be attached to the Tenant's storefront without exception
- Where signs attach to buildings, penetrations must be approved by the Landlord. All attachment methods must strive to minimize penetrations in the building's face as each building face may be constructed of brick, pre-cast, metal accent panels or a combination. Signs attached to the buildings must have approved attachment methods shown on shop drawings. All electrical conduits must have approved penetrations as well.
- Raceways are not permitted

GENERAL CRITERIA

- Signage may be the single most important element of the entire store. This is the area where the Tenant can most effectively brand their storefront. In imaging your store, your signage should not mimic a fast food type operation. You should use the type of signage that would compliment the design of a chic modern restaurant. The signage should be a part of the graphic design as a whole

4.0 SIGNAGE

4.2 DINING TERRACE SIGNAGE

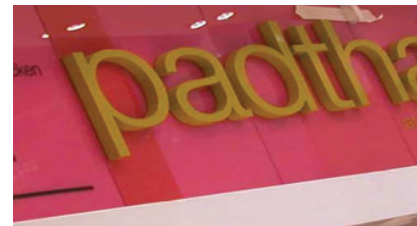
REQUIREMENTS

- Signage and environmental graphics must be conceived as an integral part of the design, so they do not appear as an afterthought application
- Primary storefront identification shall be limited to Tenant's trade name, as approved in the lease, or as otherwise approved in writing by Landlord.
- All signs must fit comfortably into their storefront architecture, leaving sufficient margins and negative space on all sides
- Thickness, height, and colors of sign lettering and graphics must be visually balanced and in proportion with other signs within the project
- All illuminated signs must be controlled by Tenant's time clock and illuminated during general operating hours as defined by the Landlord
- All submitted Tenant shop and storefront elevations should show and/or illustrate proposed signage in each phase of the presentation. Sign shop drawings for all signage must be presented to the Landlord for approval prior to commencement of fabrication.
- Signage shall be mounted only to Landlord designated location
- All sign illumination must be concealed
- All graphics and signage shall be professionally assembled and displayed in a first-class manner



PROHIBITIONS

- No sign, advertisement, notice or other lettering shall be exhibited, inscribed, painted or affixed on any part of the storefront except for the store identification sign
- No internally illuminated awnings with or without signage
- No internally illuminated channel letters with faced acrylic translucent face panels
- No signs fabricated of cloth, paper or cardboard
- No signs which are fabricated of vinyl such as the stick-on or decal type
- No noise-making signs
- No conventional plastic or acrylic faced box or cabinet signs
- No formed plastic or injection molded signs
- No luminous vacuum formed letters
- No temporary wall signs, window signs, pendants, banners, flags, inflatable displays or sandwich boards
- No animated signs: signs consisting of anything swinging, rotating, flashing, blinking, scintillating, strobing including any moving electronic message boards or centers or temporary lighting, such as, but not limited to search, flood or fluorescent gel lights
- No odor producing signs
- No hand-written signage
- No exposed lamps, including decorative neon
- No exposed fastenings or manufacturer's /underwriter's labels

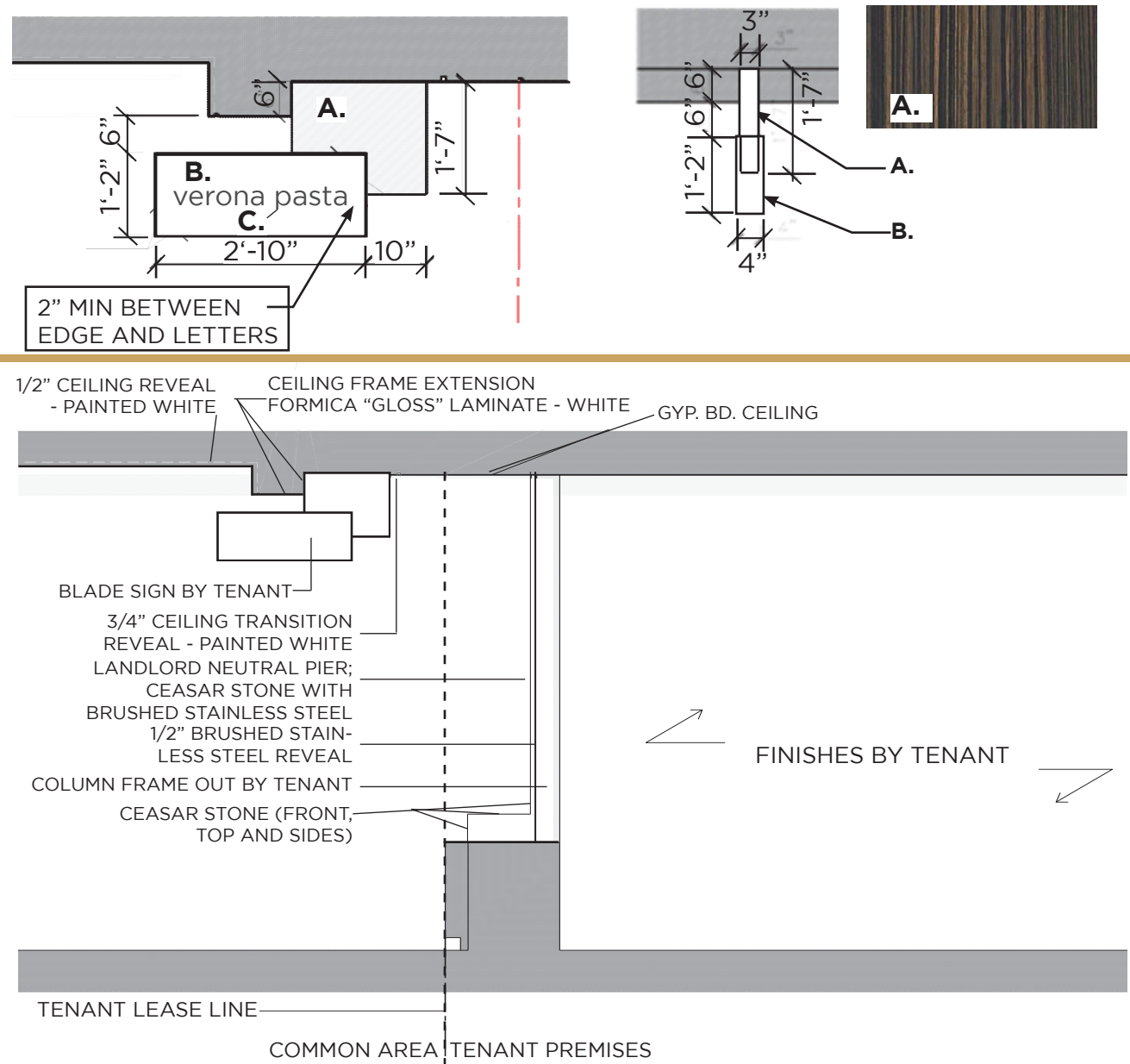


4.0 SIGNAGE

4.2A DINING TERRACE SIGNAGE - DETAILS

GENERAL CRITERIA

- SIGN IS DOUBLE SIDED
- A. INSET WOOD PANEL
 - FORMICA LAMINATE #9012-NT-EBONY NATURELLE FINISH
- B. TENANT TO BRAND SIGN WITH SIGNATURE COLOR & FINISH
 - PAINTED ALUMINUM CABINET SUGGESTED
 - NO VISIBLE SCREWS OR FASTENERS
- C. LETTERS TO BE FROSTED WHITE ACRYLIC WITH 1/2" PUSH THROUGH
 - ILLUMINATED
 - TENANT TO USE TENANTS UNIQUE FONT



ENGINEERING GUIDELINES

5.0 ENGINEERING GUIDELINES

5.1 HVAC SYSTEM

GENERAL NOTES

- All Tenant mechanical systems and equipment shall be installed, braced and insulated in accordance with all local code requirements.
- Rigid HVAC ductwork shall be sheet metal, galvanized steel or aluminum. Fiberglass “duct board” or other nonmetallic material is not acceptable. Kitchen grease and dishwasher exhaust ducts shall be 18-gauge stainless steel sheet metal with continuously welded joints and seams. Kitchen grease exhaust ducts shall be wrapped continuously with an approved fire wrap product

CHILLED WATER & HEATING SYSTEM

- Tenants to provide their own Fan coil units or Air handling units, ductwork and air distribution within their spaces

EXHAUST & MAKE-UP AIR SYSTEMS

- Tenants who have special exhaust requirements, as a result of grease, odor, moisture, or high heat producing operations, shall provide separate, special exhaust and make-up air facilities and shall be approved by Landlord. Tenants shall exhaust by means of centrifugal blowers provided by Tenant and located on Roof. Make-up air fans can be located within Tenant space
- For Dining Terrace spaces only, Tenant make- up air will be provided indirectly via Mall Central AHU’s on first floor serving Mall Zones. Tenant provides kitchen exhaust fan on roof
- For all Tenants other than Food Court Tenants, Tenant toilet and general exhaust shall discharge to the outside of the building and Tenant outside air shall be ducted by tenant to perimeter exterior louvers

5.1A HVAC CRITERIA

HVAC CRITERIA CHILLED WATER / HOT WATER SYSTEM

Equipment:	Chilled Water (CHW) & Heating Hot Water (HHW) system. Tenants to provide their own Fan coil units or Air handling units, ductwork and air distribution within the Premises CHW & HHW secondary loops are variable temperature variable pressure loops. CHW: 45°F - 60°F & 9-18 PSID HHW: 120°F - 180°F & 9-18 PSID CHW & HHW isolation valves are required if not existing, valves shall be easily clearly identified and readily accessible for emergency response purposes
HVAC load calculation:	Tenant to submit a detailed computer generated load calculation to justify request for chilled water
Controls:	Tenant shall verify compliance with current base building controls (BACNET compliant)
Outside/Relief Air:	Tenant outside air shall be ducted by Tenant to perimeter exterior louvers
Toilet Exhaust:	Tenant Toilet and general exhaust shall discharge to the outside of the building, it shall be ducted by Tenant to perimeter exterior louvers.

5.0 ENGINEERING GUIDELINES

5.1B HVAC CRITERIA (DINING TERRACE, RESTAURANT & ODOR TENANTS)

HVAC CRITERIA CHILLED WATER / HOT WATER SYSTEM

Grease Exhaust:	<p>Food Tenants shall provide high efficiency grease filters</p> <p>Tenant exhaust operation must maintain a negative air balance to the kitchen to the front of house / dining area</p> <p>Protect roof and surrounding area with Grease Guard containment system</p>
Pollution Control Equipment:	Tenant may be required to install a pollution control system / equipment to prevent a majority of the grease / smoke/ odor laden particulate matter from entering the atmosphere
Replacement Air:	From Tenant outside air / dedicated make up air units (90% of all exhaust)
Odor, Thermal & Process Equipment Exhaust:	Odor producers (pets, hairstyling, nail salons, food, etc.) must maintain a minimum of 20% negative air pressure between their Premises and the mall common area

5.2 ELECTRICAL (ALL TENANTS)

GENERAL NOTES

- Tenant shall design and install an electrical/ telephone system to serve the Tenant Space. Tenant shall verify, by physical inspection, the existing service.
- Tenant power consumption will be metered by a Landlord owned networked metering system.
- Tenant shall install all electrical work necessary for a complete electrical distribution system within the premises, including, without limitation, transformers, electrical panels, disconnect switches, etc.
- All main feeder wires from the main electrical switch shall be sized to meet the minimum fuse protection capacity of Tenant's main electrical circuit breaker. Main service feeders, as a minimum, shall be treated for the sum of all loads, plus twenty-five percent (25%) spare capacity. Branch circuits connected loads shall not exceed eighty percent (80%) of rated capacity
- Minimum circuit wire size shall be #12 AWG, excluding control wiring. All main and branch circuitry wiring shall be copper. All wiring is to have 600-volt insulation, Type TW, THW, THWN or THHN for main feeders. Same color shall identify same phase throughout the system
- At no time can flexible conduit be used as common routing for wires
- Panel connected loads within the Tenant Space and main feeder conductors (from Landlord switchgear to panel) shall be balanced within plus or minus ten percent (10%) across all phases
- All conduits shall be concealed in finished areas. Minimum conduit shall be one-half inch (1/2") diameter and concealed in slab shall be three-quarter inch (3/4"). No conduit is allowed to be installed in the slab unless absolutely necessary. Coordinate all in slab work with Landlord's Structural Engineer
- All wiring shall be installed in conduit. Conduit shall be galvanized steel, rigid heavy wall or electrical metallic tubing. Watertight fittings shall be used where required by code

5.0 ENGINEERING GUIDELINES

5.2 ELECTRICAL (ALL TENANTS)

GENERAL NOTES (CONTINUED)

- Conduit hangers, clamps, light fixtures supports, etc shall be fastened to bar joists or beams. No attachment or support from any roof deck is allowed. Exposed conduits shall be in straight lines parallel with or at right angles to column lines or beams and separated at least three inches (3") from water or gas lines, wherever they run alongside or across such lines
- Flexible metal conduit shall be used only for connections inside casework and as the final connection four feet (4'-0") maximum length, minimum one-half inch (1/2") electrical trade size to recessed fixtures, motors and electrical equipment that may generate vibration through the conduit system. No BX, AC, MC or Romex type wiring can be allowed. Furnish liquid-tight flexible conduits for outdoor installations and floor boxes shall be watertight with cast threaded conduit hubs
- Pull boxes or junction boxes are required to be of minimum twelve- (12) gauge galvanized steel. Boxes in walls shall be galvanized pressed steel or cast metal. Caulk around boxes to eliminate noise transmission
- The electrical system serving the Tenant space shall be grounded in accordance with the latest requirements of the NEC
- Ground fault circuit interrupters shall be installed in branch circuits, where required by code
- Prior to making any conduit, pipe or duct-roof penetration and/or positioning any equipment on the roof, all the proposed locations and/or penetrations shall match locations, as indicated on the Landlord approved plans and be approved by Landlord's on-site representative
- As required, provide lock-on devices on panel circuit breakers for exit and emergency light and fire/smoke alarm system
- Furnish a complete typewritten identification directory card for all main and branch circuits in the panel door

MISCELLANEOUS ITEMS

- Dry type transformer noise level is limited to a maximum of fifty (50) DB average, measured at a distance of one foot (1'-0") from the case, per NEMA Publication No. TR- 1-1960 or latest revision thereof
- As required by governing codes, furnish Self-contained, battery pack emergency lighting and exit signs throughout the demised Premises
- All devices and equipment in finished areas shall be flush mounted, where possible
- Tenant's electrical contractor shall furnish an identification nameplate on Tenant's main disconnect switch in Landlord's switchboard. Nameplates shall be one-eighth inch (1/8") thick plastic, black on white and etched letters. The minimum size shall be one inch (1") with only the Tenant's space number engraved on such, permanently affixed
- Tenant shall provide and install complete telephone service support facilities as required by the serving telephone company.
- All Tenant telephone equipment is to be contained within the Tenant's space. Landlord shall provide a one inch (1") empty conduit from Landlord's telephone equipment room to Tenant's demised space. Extension of Landlord provided conduit to Tenant's telephone equipment is the responsibility of the Tenant. Tenant shall make application to the serving telephone company for service and shall comply with their requirements. Tenant's telephone equipment is not permitted in Landlord's telephone equipment room
- Tenant's HVAC system shall be powered off Tenant's electrical distribution system. Tenant shall provide all power and control wiring, including final connection

5.0 ENGINEERING GUIDELINES

5.2A ELECTRICAL CRITERIA (ALL TENANTS)

Voltage:	277/480V, 3ph, 4-wire
Power:	<p>Tenant shall connect to the Landlord's electrical distribution system</p> <p>Tenant must install a Landlord approved meter, in an accessible location, in accordance with Standard Project Details</p> <p>Meter and commissioning of Meter will be provided by Landlord at Tenant's expense</p> <p>If any part of the Tenant's electrical service / installation is not existing, Tenant shall install and/or furnish all equipment, materials, conduit, wiring, etc.</p>
Capacity:	Per available capacity from Mall, size of incoming power must be coordinated with Mall Management
Telephone:	Tenant to extend telephone service in conduit from Premises to Landlord's designated telephone closet as determined by Landlord at Tenant's expense

5.3 PLUMBING (ALL TENANTS)

GENERAL NOTES

- All Tenant plumbing systems and equipment shall be installed, braced and insulated in accordance with all local code requirements
- Tenant shall design and develop a complete plumbing system as needed with all the necessary facilities to serve the Demised Premises. This includes installing a sanitary sewer and vent system, a domestic hot and cold water system and gas system. Tenant shall make all connections to the existing utility services provided by Landlord

DOMESTIC WATER

- A domestic water service distribution system and valved outlet connection shall be located within or adjacent to the Tenant space. The outlet shall be sized as follows appropriately for Tenants use
- Tenants with high water usage (i.e. restaurants, cafe, food service, salons, pet shops, etc.) shall provide and install a domestic water sub-meter, per Landlord's specifications. The meter shall be located inside the Tenant space and shall have a readout in an accessible location at 5' above the finished floor
- Tenants shall provide and install a reduced pressure back-flow preventer on their water service within their space prior to making any other connections to the water service piping. Water piping shall be Type L hard copper tube above grade and Type K soft copper tube below grade
- Tenants are responsible for providing their own domestic water heaters within their own space. Water heaters shall be electric

5.0 ENGINEERING GUIDELINES

5.3 PLUMBING (ALL TENANTS - CONTINUED)

SANITARY SEWER AND VENT

- A sanitary sewer service main line and 4" plugged point of connection shall be provided by Landlord beneath the slab for each Tenant space. All points of connection shall be at a location and invert elevation selected by the Landlord. Location shall be field verified by Tenant. For Tenant spaces on the ground floor, a 4" stub-up to the floor is provided by Landlord within the Tenant space for use in locating the connection point
- Tenants on the ground floor requiring below grade work shall coordinate with Landlord prior to any slab demolition to prevent disturbance of Landlord's below-grade utilities
- Tenants with grease producing waste shall install an under counter grease trap within the premises, as required by code.
- A capped 3" sanitary vent connection shall be located within or adjacent to the Tenant space, in the ceiling at a location and elevation selected by the Landlord
- Sanitary waste and vent piping shall be cast iron with "No-Hub" couplings. Vent piping 1-1/2" and smaller, above grade, may be schedule 40 galvanized steel pipe with threaded couplings. Tenants shall install acid resistant piping (Polypropylene or Duriron Piping) for waste pipe serving beverage dispensers, juicers, etc. (any acid producing drainage receptor)

GAS SERVICE

- For food related Tenants gas service is available. Tenants connection of gas to master metered service provided by Landlord. Designated food service Tenants shall have a gas service line fed from the master gas meter to their space sized as follows:
 1. For ground floor restaurants, a valved gas stub is provided to each tenant with a capacity of 2000 CFH. Gas pressure is furnished as low pressure.
 2. For food court Tenants, a valved gas stub is provided by Landlord at low pressure with a capacity of 700 CFH
- Gas piping shall be Schedule 40 black steel pipe with threaded or welded couplings
- Tenants are responsible for the installation of all pressure regulating valves and the venting of such devices where applicable Tenants are required to install a gas sub-meter

5.3A PLUMBING CRITERIA (ALL TENANTS)

Water:	<p>Connection to Landlord Main.</p> <p>Tenant is direct customer of the Utility Company, Tenant is responsible to pay all fees and purchase water meter with remote reader</p>
Waste:	<p>4" connection off Landlord Main</p> <p>Designated connection point within or adjacent to space</p> <p>PVC or PEX is not permitted</p>
Vent:	<p>If tap is not provided then vent through roof by Tenant</p>
Grease Waste:	<p>By Tenant per local authority requirements</p> <p>Tenant is responsible to meet all local authority requirements for grease waste and sanitary line terminations</p>
Natural Gas:	<p>Gas is available from a master gas meter.</p> <p>Tenants are required to install a gas sub-meter per Landlord's specifications. The sub-meter shall be easily accessible with remote read capability</p>

5.0 ENGINEERING GUIDELINES

5.4 LIFE SAFETY (ALL TENANTS)

GENERAL NOTES

- Tenant shall furnish and install all necessary initiation devices, annunciation devices and controls as required by Local Authority Having Jurisdiction. The Tenant shall contract with Landlord's Designated Fire Alarm Contractor for design and programming
- Landlord's Designated Fire Alarm Contractor shall make final connections to Landlord's fire alarm system at the Tenant's sole cost and expense
- Provide wiring in accordance with NEC, NFPA and as required by Landlord's Designated Fire Alarm Contractor and any local authorities which may have jurisdiction
- The Tenant shall furnish and install duct detector(s) with remote test switch and LED indicator light in each Tenant HVAC unit, if required by code or by the authority having jurisdiction
- Tenant utilizing kitchen hood(s) shall have an independent fire suppression system within the hood(s) and shall connect the suppression system to Landlord's fire alarm system. (For final connections, see Landlord Work.) Tenant shall install an independent fire suppression system and provide conduit and wire as delineated through design documents issued by Landlord's Designated Fire Alarm Contractor (at Tenant's expense)
- All Zones shall be clearly labeled on the fire alarm control panel. If Tenant Demised Premises occupies two levels, Zones shall alarm each level independently
- The Tenant shall use only Landlord Designated Fire Alarm Contractor specified equipment to ensure compatibility with the Landlord's Fire Alarm system

FINAL TESTING OF FIRE ALARM SYSTEM

- Programming and testing of the devices and sequence of operation shall be by the Landlord's Designated Fire Alarm Contractor at the Tenant's expense
- Each Tenant's fire alarm system shall be final tested by the Local Building and Fire Marshal and witnessed by Landlord's on-site representative

5.4A LIFE SAFETY CRITERIA (ALL TENANTS)

Sprinklers:	Tenant shall directly employ the Landlord designated contractor to install and/or modify the existing grid or utilize connection provided All design shall be approved by all authorities having jurisdiction, the Landlord and the Insurer Sprinkler plans must be submitted, reviewed and accepted by FM Global before sprinkler system is connected or sprinkler work may commence. Contractor is allowed to disconnect sprinkler system after a city permit is received and FM Global has approved plans
Tenant Flow Switch:	No
Valve for Tenant Space:	No
Smoke Detection Systems:	Tenant shall install smoke detectors per Landlord requirements Smoke Detectors are provided by Johnson Controls International Tenant shall provide Audio/Visual alarms
Fire Alarm:	Tenant is required to tie into the Landlord's fire alarm system and utilize Landlord approved contractor at Tenant's expense

Note:

- Fire Marshall review is a separate process and must be completed to start construction



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