



STARWOOD
RETAIL PARTNERS

TENANT DESIGN &
CONSTRUCTION CRITERIA
GLOBAL REQUIREMENTS

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MISSION STATEMENT

Welcome to the Starwood portfolio of properties! It's our mission at Starwood Retail Partners to distinguish ourselves through superior performance in retail development and continuous improvement of our portfolio to meet the changing needs of the retailers we serve. Our commitment to you is to furnish a well-designed, maintained and marketed retail environment capable of maximizing traffic and sales. Starwood Retail Partners will become your partner in upgrading the quality of retailing through higher standards and end results. We are very pleased to partner in this endeavor with retailers striving for these same goals and are ready to meet your needs, facilitate communication and share our expertise with you to complete your store on time. We wish you great success and we look forward to a mutually profitable relationship!

2.0 INTRODUCTION

2.1 PURPOSE OF THIS CRITERIA

The following Tenant Criteria establishes the standards of quality and design for each Retail Tenant. By following the criteria and guidelines, each Tenant can create an inviting and effective retail establishment, expressive of their individual brand, while being compatible with the overall design concept and image.

THE DESIGN CRITERIA MANUAL IS DIVIDED INTO:

3.0 DESIGN CRITERIA - INLINE STORES

A basic “set of rules” that the Tenant is required to work within and expand upon. These guidelines are written to encourage freedom of expression and creativity, while establishing a common point of departure for all Tenants

4.0 DESIGN CRITERIA - FOOD COURT

The Tenant Criteria establishes the standards of quality and design for each Food Tenant. By following the Criteria and guidelines, each Tenant can create an inviting and effective food establishment, expressive of their individual brand, while being compatible with the overall design concept and image of the Dining Court environment

5.0 TENANT SUBMISSION

The required construction documents & drawing submittals and approval procedure for each Tenant

6.0 STORE CONSTRUCTION

General Construction guidelines

7.0/8.0 ENGINEERING CRITERIA (MEP) - INLINE STORES/FOOD COURT

A set of technical requirements that all Tenants must follow.

9.0 GREEN CRITERIA

10.0 TYPICAL CRITERIA DETAILS

11.0 GLOSSARY OF TERMS



**DESIGN CRITERIA
INLINE STORES**

3.0 DESIGN CRITERIA - INLINE STORES

INTRODUCTION TO TENANT DESIGN CRITERIA

An attractive store design is an integral part of creating a cohesive shopping environment that appeals to and attracts customers, resulting in increased sales. Tenants are encouraged to be creative and individualistic in designing their storefronts, signage and interiors, while staying within the guidelines defined herein. The Landlord has established standards of quality and design, outlined in this Tenant Design Criteria Manual, which are compatible with the philosophy of Starwood Retail Partners. The criteria set forth are intended for use by all Tenants, including those who have a nationally, or regionally, recognizable storefront design.

The intent of this manual is to provide Tenants with a framework for achieving a high quality of design of their storefronts and interiors while recognizing the special character of certain areas. This criteria is intended as a common point of departure for all Tenants and is not intended to limit the creative aspect of Tenant design.

Landlord's Tenant Coordinator in the context of previously approved neighboring storefront will review all Tenant submissions. Tenants may be asked to modify materials or other elements of their storefront designs if, in the opinion of the Landlord's Design Development Team, their submitted design either repeats or compromises the individuality of adjacent storefronts, or the mall itself.

Each Tenant is expected to become familiar with the intent, scope, requirements and details of the project. All Tenant's Architects and Engineers are required to visit the lease premises before beginning preliminary design work, and Tenants are encouraged to discuss specific thoughts or questions regarding the criteria documents with the Tenant Coordinator prior to beginning design work.

THE DESIGN GUIDELINE CATEGORIES

3.1 Storefront

- Layers
- Dimensionality
- Texture
- High Quality Materials
- Dynamic Entries
- Digital Display

3.2 Store Interiors

- Control Zone
- Sales area
- Ceilings
- Lighting

3.3 Store Fixtures & Visual Merchandising

3.4 Signage & Graphics

- Primary Signage
- Secondary Signage
- Blade Signs

3.5 Exterior Storefront

3.0 DESIGN CRITERIA - INLINE STORES

3.1 STOREFRONT - GENERAL

Our centers are designed to maximize the Tenant's impact and visibility. Just as the store is designed to sell merchandise, our centers are designed to sell the store to the customer. Given that the average exposure time of your merchandise to a passing shopper is five to seven seconds, you must design a store that attracts the customers and encourages them to enter your store and explore the space.

This is achieved when a creative and cohesive store design establishes a signature identity for the merchandise presentation and is carried throughout the sales area. Signature storefronts employ imaginative use of materials and architectural elements, appropriate signage and a creative merchandise presentation.

ENCOURAGED

- Layer materials to add depth and texture
- Incorporate 3D design elements at storefront such as entries, eyebrows and display windows
- Compose storefront with respect to the size, shape and arrangement of parts/elements

Layers



Dimensionality



Texture



3.0 DESIGN CRITERIA - INLINE STORES

3.1 STOREFRONT - MATERIALS

Determining the finishes to be used on the storefront requires consideration of several issues, such as the quality of the material, appropriateness to the character of the store, and durability and maintenance. These issues significantly affect the customer's perception of your store and merchandise. We encourage the use of innovative materials.

Glass plays an integral role in the storefront design. Properly treated it contributes to the designs overall effectiveness, merchandising presentation and helps reduce "threshold resistance." Glass should be treated like any other material and should be used in a way that reinforces the store's complete design, style and character. In contemporary designs for example, full-height, butt glazing is preferable to framed windows. Refer to the local building codes when sizing of full height glass members. Traditional designs could employ articulated moldings, muntins or beveled glass. Leaded or stained glass also may be appropriate but may not be simulated, applied or reproduced in acrylic or plexiglass. All exposed edges should be polished. Silicone shall not be used unless required by local code. Clips or brackets, when required, should complement the design and not detract from the beauty of a clean and uninterrupted view of the store and merchandise

REQUIRED

- Hard surface, durable materials that require minimum maintenance
- Quality detail finish to storefront
- Storefronts shall be predominantly glass to provide views into the store, but glass should not be the exclusive material

ENCOURAGED

- Finished timber
- Glossy materials such as glass- transparent and back painted glass
- The use of sustainable materials

PROHIBITED

- Plastic laminates
- Wall covering or wallpaper
- Painted drywall
- Textured paint, stucco, or cork
- Vinyl tile, sheet vinyl or fabric wall coverings
- Plywood or MDF panels
- Materials that are determined to be less durable, aesthetically inappropriate, or incompatible with adjacent tenant or common area finishes according to the Landlord
- Simulated brick or stone
- Distressed wood, such as pecky cedar, rough sawn, softwood or shingles
- Rolling overhead grills, sliding grills/gates

High Quality Materials



Glass Storefront

3.0 DESIGN CRITERIA - INLINE STORES

3.1 STOREFRONT - ENTRIES

A key element of storefront design is the determination of the entrance aperture. Historically, the size of the entrance to a store has been inversely proportional to the price point of the merchandise; that is, the higher the price point the smaller the opening and vice versa. Equally important for the overall presentation of your merchandise is the articulation of the entry with the surrounding storefront architecture. In stores where a narrow entrance aperture is appropriate, hinged, pedestrian-sized doors that can be locked in an open position could be considered.

REQUIRED

- Entry door height per Landlord requirement. Refer to Property Specific Criteria

ENCOURAGED

- Horizontal sliding doors
- Fully glazed horizontal sliding doors, located at or behind the store lease line
- Side sliding gate/door which must recess into non-visible area
- Pivoting doors
- Other creative entry solutions approved by Landlord
- All storefront gate key switches shall be concealed within the storefront design. A door, smooth and flush, covered with adjacent surface material can be used. All hinges shall be fully concealed from view.

PROHIBITED

- Doors that swing past the lease line into the Mall common area
- Standard aluminum framed doors
- Top rolling grilles no protruding guide rails or controls. All to be flush if allowed or used
- Piano hinges, door hinges, or other visible hinges are not permitted
- No sales, soliciting, advertising, notices and no secondary or third party information may be displayed

Dynamic Entries



Pivoting Doors



Baffled Doors



Horizontal Sliding Doors

3.0 DESIGN CRITERIA - INLINE STORES

3.1 STOREFRONT - DIGITAL DISPLAY

REQUIRED

- Elevations of the entire Storefront showing the location of the Digital Display along with fixtures, signage, product, etc., located within the proposed area
- Landlord approved drawings & permit, if applicable, shall be kept on site at all times during installation
- Tenant/Tenants installer(s) must attend a pre-construction meeting with the individual Mall Management, 72 hours prior to installation/construction. Tenant/Tenants installer(s) shall coordinate with the Mall Management directly
- All specifications for the proposed Digital Display to be used at each Premises, including overall dimensions shall be submitted for review
- Digital Display must be at least two feet back from the storefront glazing
- Only static images, at a maximum of 8 images per minute, are permitted, only showing product
- All digital content is subject to mall management approval throughout Tenant's lease term. Mall management will have the right to request changes as needed
- Digital Display is limited to one monitor per Storefront/Control Zone
- Approved video units should utilize flat screen monitors only, with player or receiver concealed from view
- Each Store/Premises/Kiosk in which Digital Display will be used, will need to provide at a minimum: A Control Zone floor plan for the proposed Premises, showing the location of the Digital Display along with fixtures, signage, product, etc. that is located within the Proposed area

REQUIRED (continued)

- Digital Display cannot be greater than 1/3 of the window/display area. The goal shall be not to limit the visibility into the store
- All power sources and cords shall be hidden from public view
- All Digital Display shall be controlled by the Tenants 24/7-365 Time clock and illuminated during general operating hours as defined by Landlord
- Coordinate all floor cores/trenching and cuts, if applicable to the installation, with the Mall Operations Director
- All deliveries/activities shall be through the service corridor with limited hours for material loading, trash removal, etc.
- All Digital Display drawings shall be submitted to Landlord for review and approval prior to installation
- All submitted plans and elevations should show or illustrate the proposed Digital Display in each phase or presentation
- Plans must detail or specify power sources, locations, amps, voltage, etc., and how it will be tied into the Tenant's existing electrical panels
- Tenant/Tenant's installer(s) are responsible for obtaining all applicable Permits before commencing work, if required per jurisdiction
- Refer to Property Specific Manual for further requirements
- Tenant is fully responsible for the actions of their installers, including any repair of any damaged caused by the installation
- Good Labor relations apply at all times

3.0 DESIGN CRITERIA - INLINE STORES

3.1 STOREFRONT - DIGITAL DISPLAY (continued)

ENCOURAGED

- Image content and repetition should be thoroughly considered when planning the use of the Digital Display

PROHIBITED

- Digital Display shall not be located within the Storefront Entrance/Portal as a freestanding unit. However it may be built into a Storefront Entry/Portal
- No exposed fastenings, wiring or manufacturer's/underwriter's labels shall be visible to the general public. All must be out of view
- No sound is allowed
- Digital Displays may not contain any video, anything swinging, rotating, flashing, blinking or strobing
- No sales, soliciting, advertising, notices and no secondary or third party information may be displayed



Storefront Digital Display



Storefront Digital Display

3.0 DESIGN CRITERIA - INLINE STORES

3.2 STORE INTERIORS - CONTROL ZONE

THE FIRST 6'-0" FROM THE LEASE LINE IS THE DESIGN CONTROL ZONE:

REQUIRED

- Hard ceiling
- Recessed lighting
- Hard surface floor treatment (marble, granite, limestone, terrazzo, stained concrete, ceramic, porcelain tile or timber)
- All walls and ceiling must be treated with wall treatment, graphics, appliqué, or high quality treatment that works with the storefront design
- All floor finishes must be flush with one another with no tripping hazards (lips of more than 1/16" and slopes of more than 1/2" per foot are not acceptable)
- Lighting shall operate during mall hours and shall be controlled by a time clock (Occupancy sensors are required in all back of house areas)
- Ceiling heights within the Storefront shall not be lower than the top of the storefront glazing (Refer to the Architectural Criteria for specific Zone requirements)

ENCOURAGED

- Strong brand concept
- Cohesive fixture package
- Dramatic lighting of the ceiling and wall planes

PROHIBITED

- Linoleum tiles, low grade vinyl flooring/resilient flooring, or carpeting
- Slat walls, plastic laminate fixtures, grid displays, cork-board, or pegboard
- Surface mounted track lighting unless shrouded or recessed in a trough
- Square tiles smaller than 24"x24"
- Excessive use of mirrors
- Acoustical tile
- Fixtures with stacks of inventory

SPECIALTY USE TENANTS

A key element when designing for a Specialty Use Tenants, i.e. Spa, Massage, Nail Salon, Beauty Salon, Brow Threading, Military Recruiting, etc., is by enticing customers to enter and limiting visibility to the service area. The use of screens, opaque glass, shelving or architectural details shall be used to limit visibility from the storefront and mall common area to the service area beyond, helping to maintain a professional appearance and provide customer privacy. Displays can offer merchandising opportunities.

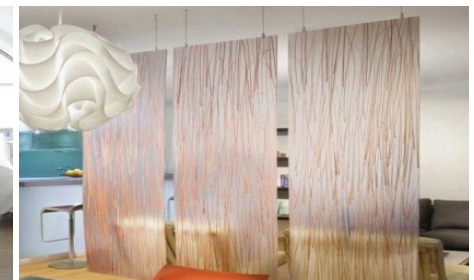
PROHIBITED

- Direct views into area of service
- Open bookcases



ENCOURAGED

- Decorative Displays
- Louvers / Living Walls



3.0 DESIGN INTENT - INLINE STORES

3.2 STORE INTERIORS - SALES AREA

Beyond the control Zone, the rear wall of the sales area is an important feature of the overall design concept and is often a focal point for displays, signage and merchandise.

REQUIRED

- All interior partitions must be finished with suitable materials
- A hard surface floor material is required at the storefront lease line and must extend at least six feet into the store

ENCOURAGED

- Commercial grade fabric wall coverings, synthetics and vinyl materials
- Wood trim, moldings or panel treatments
- Cast gypsum and fiberglass fabrications
- Painted gypsum board or painted plaster on lath
- Pre-finished or perforated metal panels
- Textured paint products
- Floors and walls: Marble, granite or stone



Create a Feature or Destination



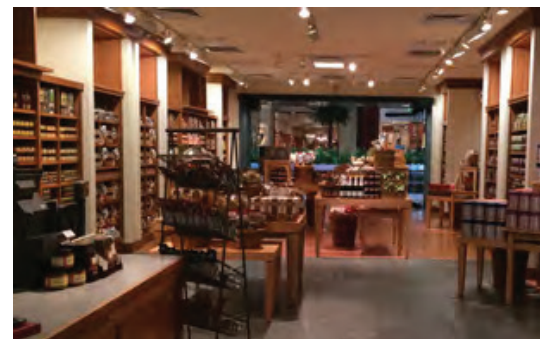
Integrate Displays as Interiors Feature

ENCOURAGED (continued)

- Utilize wall and ceiling as a branding opportunity
- Create dimensionality
- Hardwood floor, poured-in-place terrazzo or pre-manufactured terrazzo tiles
- Ceramic tile (particular consideration should be given to color combinations, matching grout color). Minimum acceptable tile size is 12" x 12"
- Create a sense of direction
- Integrate displays as an interior feature/destination

PROHIBITED

- The use of the following materials within the sales area
- Indoor/outdoor carpet
- Vinyl tile and vinyl or rubber bases
- Laminate flooring
- Resilient flooring
- Non-commercial grade materials
- Entries and doors to storage/stock areas should not be placed in customers' direct line of sight
- Changing rooms with curtains add Power Poles facing the front of the store



Create a Feature or Destination

3.0 DESIGN CRITERIA - INLINE STORES

3.2 STORE INTERIORS - CEILINGS

Just as floor treatments should reflect the fixturing and merchandise layout, so too should the ceiling accentuate the merchandise presentation. Articulated ceilings (i.e., ceilings of various heights, lighting coves, coffered ceilings, soffit, etc.) reinforce the design statement without interfering with merchandising. Ceiling treatments can be used to enhance the merchandise, emphasize or de-emphasize areas, and provide drama and focus.

REQUIRED

- Equipment is to be mounted in Tenant space with all vibration isolation shown on construction documents
- All diffusers are to be painted to match the surrounding ceiling
- All sprinkler heads in sales area must be recessed & covers painted to match surrounding area
- Access Panels shall not be visible from the Common Area
- Fabrics (confirm local codes governing their use in sprinklered spaces)

ENCOURAGED

- Two by two-foot, tegular, acoustical ceiling tile is the minimum acceptable ceiling treatment in sales areas and areas visible from the sales area. We strongly encourage more ambitious ceiling and lighting configurations based on merchandise, price point, location and size of your store. Lay-in ceilings in combination with gypsum board ceiling drops shall echo the configuration of the floor plan. Lay-in ceilings in conjunction with hard surface ceilings are best differentiated by a vertical distance of at least two inches as measured between their horizontal planes. Hard surface ceilings should continue horizontally at each plane four inches
- Gypsum board ceilings are encouraged in all stores. Other recommended ceiling treatments include:
 - Tin, aluminum, and other metals
 - Wood
 - Slats, panels or open-cell grid patterns
 - Trompe l'oeil painting (faux clouds, windows, etc.)
 - Fabrics (confirm local codes governing their use in sprinklered spaces)

PROHIBITED

- Combustible materials of any sort may not be used or stored above the tenants ceiling



Ceiling with Articulation



Ceiling as a Branding Opportunity



Ceiling with Lighting Feature

3.0 DESIGN CRITERIA - INLINE STORES

3.2 STORE INTERIORS - LIGHTING

Lighting is an essential and integral part of the visual presentation and store design. The role of lighting in the development of a successful retail environment include the following objectives:

REQUIRED

- All light fixtures, other than the decorative and approved track fixtures, are to be recessed
- All recessed fixtures, low voltage strips and socket channels shall be shielded with minimum cut-off of 45 degrees
- Showcases and displays are to be adequately lit and ventilated
- All fixtures are to meet current energy codes

ENCOURAGED

- Dramatic lighting of the ceiling and wall planes. Innovative suspended ceiling systems. Utilize lighting to accent branding
- Provide proper illumination to enhance and dramatized the merchandise
- Establish highlights of the merchandise presentation to distinguish visual organization and cash flow
- Create the desired ambiance within the sales area
- Create dimensionality



Utilize Lighting to Accent Branding

Three principal characteristics of lighting design should be considered:

- Correct lumen level
- Good color rendition
- Uniformity of coverage

These lighting principles should be applied to retail design using the following categories:

- Ambient lighting
- Perimeter lighting
- Accent lighting
- Task lighting

The proper balance of these types is key to appropriately lighting a retail merchandising environment. Typically, ambient lighting has the lowest level of intensity, perimeter walls are brighter to draw the customer into the area, and accent lighting is the brightest, to highlight display features. Task lighting is used for illuminating small work areas.

PROHIBITED

- Exposed lamps and flashing fixtures are not permitted without written Landlord's written approval
- Exposed neon
- Luminous ceilings

3.0 DESIGN CRITERIA - INLINE STORES

3.2 STORE INTERIORS - SECURITY & LIFE SAFETY

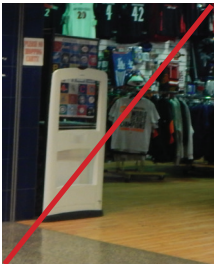
Starwood Retail Partners is committed to providing a safe and secure environment to Tenants and visitors. The following guidelines are designed to create a safe but inviting environment.

REQUIRED

- Electronic surveillance equipment is to be concealed in the interior architectural elements of the Tenant space
- Locations for security cameras should be part of the store design and shown on the construction documents
- Cut sheets and specifications of all security systems shall be submitted with the final floor plan for approval by Landlord
- Sprinkler systems must have concealed heads in accordance with all applicable codes
- Tenants are to provide all required direct egress, exit, exit lighting and audio/visual devices from their designated premises
- Connections to base building corridors for Tenant's egress must be approved by Landlord

PROHIBITED

- No freestanding cameras will be allowed in the sales area. They must be recessed into walls, ceilings, etc.
- Freestanding pedestals or hanging elements containing sensor equipment
- Cameras facing into the mall Common Area



3.0 DESIGN CRITERIA - INLINE STORES

3.3 STORE FIXTURES & VISUAL MERCHANDISING

Visual Merchandising is an essential component of store design and can be used to evoke customer response, lure customers into the store and entice them to buy. It encompasses all environmental aspects of a store such as mannequins, forms, props, fixturing, lighting, signage, and so forth. Visual merchandising should reflect your specific retail image and reinforce your design concept.

Studies confirm that attention to visual merchandising directly influences earnings. Dramatically illuminated, eye-catching window displays attract customers into your store. Complementary merchandise displayed on attractive fixtures generates multiple sales, as does the use of appropriate fixtures to highlight small items that could otherwise go unnoticed in a busy store.

DESIGN CONSIDERATIONS

- Cash wrap/counter
- Display counters & shelves
- Wall cabinets
- Showcases
- Pedestals, platforms, table, etc.
- Manufactured wall display systems
- Changing rooms
- Fixtures
- Furniture

ENCOURAGED

- Incorporate bold, strong and imaginative displays
- Retain a visual merchandiser to assist with concept
- Advertisement is permitted as part of the seasonal window display presentation
- Cash and wrap counters can be used as fixtures and should reflect the store architecture as well as other presentation elements. They play an important role in reinforcing your store design and servicing customer transactions. Special attention should be given to concealing all required functions such as equipment, packaging materials, refuse, cash drawers, cash registers, telephones, etc. The cash and wrap counter should not be visible from the mall area and should be set back from the storefront lease line a minimum of twenty feet. Provide a writing surface for customers

PROHIBITED

- Grid racks surface mounted to drywall
- Stacks of inventory, lengthy rows of clothing racks, folding tables, cluttered entrances or merchandise set on the floor
- Exposed trash containers
- Over-stacking fixtures
- Vinyl sale stickers are not permitted on storefront



Wall Display System



Cash Wrap

3.0 DESIGN CRITERIA - INLINE STORE

3.4 SIGNAGE AND GRAPHICS

Signage and graphics do more than just provide a name for your store. Signage should reinforce the character and quality of your store design and, as a counterpoint that enhances your merchandise presentation. Size, character, typography, composition, illumination, and height are important factors that make every storefront sign unique.

PRIMARY

The purpose of the storefront signage and criteria and requirements is to ensure storefront signage is:

- Contextually appropriate
- Contributing to development's character
- Visually attractive
- Professionally assembled and displayed in a first-class manner
- Externally or internally illuminated

SECONDARY

Secondary signage includes signage done in a creative manner in addition to the primary signage.

Examples include:

- Signage etched into storefront
- Signage applied to glass
- Signage as a display creatively behind glass
- Vertical signage

Secondary Signage



Tenant Logo

Primary Signage



Reverse Channel Letters with Push Thru Edge Lit Acrylic



Reverse Channel Letters

3.0 DESIGN CRITERIA - INLINE STORE

3.4 SIGNAGE AND GRAPHICS (continued)

REQUIRED

- Primary Signage limited to Tenant's trade name, as approved in the Lease, or as otherwise approved in writing by Landlord
- Nationally recognized Tenants may use a crest, shield, logo, or other established corporate insignias, but are encouraged to incorporate them in a three dimensional approach relating to context
- All signs must fit 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.
- Signage applied directly to the storefront glass must have matching letters and features on both sides of the glass to create a finish look when viewed from either side
- Individual pin mounted letters may project past the lease line up to 4" or per Property Specific requirements, whichever, is more stringent
- For individual letter height requirements, refer to Property Specific Manuals
- All storefront signage, including graphics and misc. signage, must be submitted to Landlord under separate cover prior to fabrication and installation for review and approval

ENCOURAGED

- Be brief and easy to read
- Educate the customer about fashion trends, price, value, or brand identity
- Avoid over-signing. Be very strategic in sign placement
- Imaginative signs utilizing a variety of materials are encouraged. Adaptation of current sign practices may be necessary in order to comply with these criteria

ADDITIONAL SIGNAGE REQUIREMENTS

- Signage shall be mounted only to landlord designated location
- The tenant is fully responsible for the actions of their sign contractors, including repair of any damaged caused by the contractors
- Signage must be installed during non-business hours or from behind full height barricade
- Access panels cannot be placed where visible from "mall" side of lease area
- Light "leaks" are prohibited
- All sign illumination must be concealed
- Electrical service to all tenant signs shall be on the tenants meter
- Ladders, cranes, scaffolding or other equipment used for the installation shall not be permitted in the center during business hours
- Any required UL labels or sign manufacturer branding tickers shall be concealed from view

APPROPRIATE DURABLE MATERIALS

- Cast, polished or painted metal
- Painted, stained or natural wood
- Glazed or mosaic tile
- Cast, natural or polished stone
- Other unique materials are subject to review by the Landlord

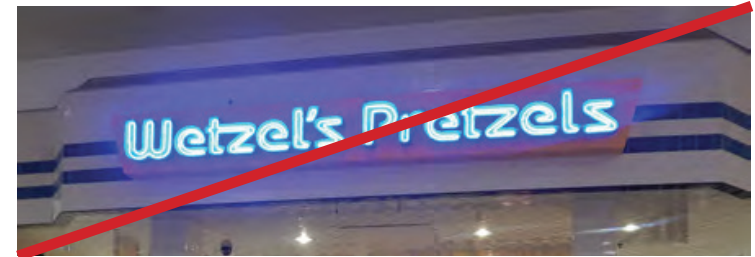
3.0 DESIGN CRITERIA - INLINE STORES

3.4 SIGNAGE AND GRAPHICS (continued)

PROHIBITED

- Neon signage
- Cloth, paper, cardboard, stickers, or decals
- Noise-making signs
- Odor producing signs
- Formed plastic or injection molded plastic sign
- Luminous vacuum formed letters
- Temporary wall signs, window signs, pennants, banners, flags, inflatable displays, or sandwich boards
- Hand-written signage
- Animated signs; signs consisting of anything swinging, rotating, flashing
- Plexi-face sign boxes/cabinet signs
- “Weep holes”, unless for exterior sign, in which weep hole screens would be required to prevent light leak
- Internally illuminated channel letters with plexi face and trim cap channel face
- Internally illuminated box signs
- Signage shall not exceed 50% total width of the storefront
- UL labels visible from the ground level
- No sign, advertisement, notice, or other lettering, include trademark symbols, shall be exhibited, inscribed, painted, or affixed on any part of the storefront except for the storefront identification sign
- No exposed fastenings, switches, wiring or manufacturer’s labels. All must be out of view from the public
- No advertising place cards, banners or other promotional material (including credit card signs) may be affixed to or maintained on the windows, fixtures, equipment or any other portion of the storefront

Prohibited Sign Types



Neon signs



Internally Illuminated Box Sign

3.0 DESIGN CRITERIA - INLINE STORES

3.4 SIGNAGE (continued)

ALTERNATE SIGNAGE

BLADE SIGN

- Based on district or location specific refer to Property Specific Manual for specific information
- Mounting Requirements vary per property. Refer to Property Specific Manual for specific information
- Check Zone to determine mounting justification to left or right of storefront
- These signs must be UL listed
 - Internally illuminated
 - Double sided
 - Reverse channel letters
 - Push through letters
- Sign contractor is responsible to ensure that sign is on separate circuit and on 7-day time clock set to Starwood Retail Partners mall requirements
- Screws must be at top only, Countersunk & painted to match sign
- Cut-off switch must be recessed in top of sign to avoid visibility
- Refer to Property Specific requirements for length, height and depth of sign as well as maximum logo height
- Mounting height shall be measured from floor to the top of the blade sign. Refer to Property Specific requirements for mounting height



Interior Blade Sign



Exterior Blade Sign

3.0 DESIGN CRITERIA - INLINE STORES

3.4 SIGNAGE (continued)

ALTERNATE SIGNAGE

THRESHOLD SIGNS

In addition to storefront signs, Tenants are encouraged to incorporate signs into their entry way flooring. Landlord will review threshold signs on an individual basis. Refer to Property Specific requirements for further information.

STOREFRONT WINDOW SIGNS

If the Tenant wishes to provide additional Tenant identity, it is to be located at the pedestrian level on the inside face of the storefront glass

- Storefront window signs may include either the Tenant's logo, name and website address
- Glazing signs are to be translucent (similar to frosted glass), reverse-reading and applied directly to the interior of the glass surface
- Tenant graphics on storefront glass shall be computer cut flat vinyl
- Graphics (text/letter/logos)
- Maximum allowable area of signage is subject to Landlord's review and approval
- Tenant graphics/logo will be limited to a maximum of 3" in height

AWNING/CANOPY SIGNS

Signage may be incorporated into the awning design which may be painted, silk-screened or integrated within the awning itself. The signage should be proportional to the awning size so that it does not clash or overpower the structure. Wording shall include Tenant's name and/or logo only. Tag lines will not be permitted. Refer to Property Specific requirements for further information.



Canopy Sign



Threshold Sign

3.0 DESIGN CRITERIA - INLINE STORES

3.5 EXTERIOR STOREFRONTS

At Starwood Retail Partners, our philosophy is to create retail centers that showcase exciting and successful stores. We encourage Tenants to be creative and innovative and recommend that they work with experienced professionals to create an inviting and exiting store. The design of these Tenants storefronts plays a large role in the overall presentation of the project at these exterior faces.

REQUIRED

- Tenants must carefully review base building design as well as that of neighboring Tenants to ensure that proposed designs compliment the Center's aesthetic
- Tenants must use materials that compliment the center's surrounding material palette and can withstand the temperature swings of the climate
- Entry Door height shall conform to Landlord requirement. Refer to Property Specific requirements for further information
- Doors must have self closing hardware
- Tenants must perform solar study for the facade and incorporate solar shading as needed to minimize heat gain through storefront glazing
- Mounting height and depth of sun-shading devices shall conform to Landlord requirements. Placement shall take into consideration storefront design of adjacent Tenants. Refer to Property Specific requirements for further information
- Tenants **with** designated patio areas must provide plans and sections illustrating railing placement in relation to the storefront
- Tenants **without** designated patio areas must coordinate any small seating areas with Landlord and obtain written approval prior to installation
- All signage must be approved by Landlord and City Department of Building and meet the requirements of the comprehensive sign package

ENCOURAGED

- Innovative sliding and pivoting doors
- Sun-shading devices of wood, metal, glass or other innovative materials
- The use of fabric awnings will be considered on a case by case basis and must be approved in writing by the Landlord prior to installation

PROHIBITED

- Vertical mullions
- Window film
- Standard Aluminum storefront systems
- Any materials not suitable for the climate in which the store will be built



Exterior Storefront



Storefront with Sunshading



**DESIGN CRITERIA
FOOD COURT**

4.0 DESIGN CRITERIA - FOOD COURT

INTRODUCTION TO TENANT 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 Food Court 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.

While Starwood outlines specific requirements and prohibitions, there is language in this document that is considered subjective (i.e. “standard”, “typical”, “creative”, “prototypical”, etc.).

It will be up to the Starwood Design Development Team’s discretion to determine whether your design meets the requirements outlined in this document. We will be working very closely with Tenants and their Designers to assure a completely integrated and appropriate design specific to their brand and corporate image. While designing your store the following principles must be adhered to:

- We are asking the Tenant to re-image their store to fit into the Food Court environment that Starwood envisioned for the property
- The design must be consistent with the quality of a high-end, sit-down restaurant

Please review the enclosed images and comments which will convey many of the concepts we are trying to achieve and discuss your ideas or concepts with your Tenant Coordinator.

THE DESIGN GUIDELINE CATEGORIES

4.1 Architectural Elements

4.2 Graphic Design

4.3 Lighting

4.4 Exhibition Cooking

4.5 Food Merchandising

4.6 Kitchen Equipment

4.7 Materials Selection

4.0 DESIGN CRITERIA - FOOD COURT

4.1 ARCHITECTURAL ELEMENTS

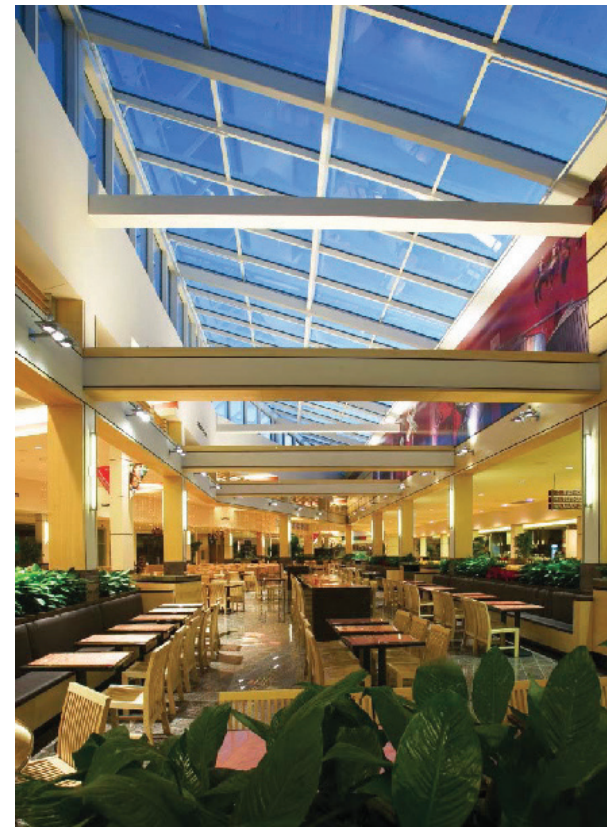
Add visual interest through changes in ceiling planes and wall planes. Treat columns and hoods as architectural features. Create service counters more intricately detailed.

REQUIRED

- All surfaces must be considered 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
- 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 with covers to match the adjacent ceiling. 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 finish to lease line
- Tenants must provide a sample board and/or sample of all finishes used in front of house (sales) are
- Side glass between Tenants must be covered
- Sneeze guards must return to the counter completely with no gap

PROHIBITED

- No direct view of “back of house”
- No swing gates at front counter unless required by code or approved by Starwood
- Acoustic ceiling tiles will not be permitted in the front of house



Chicago Ridge Food Court

4.0 DESIGN CRITERIA - FOOD COURT

4.2 SIGNAGE, GRAPHICS & MENU BOARDS

ENVIRONMENTAL GRAPHICS

In an era in which consumers are making decisions based on corporate identity we are encouraging companies to integrate 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 Starwood'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.

REQUIRED

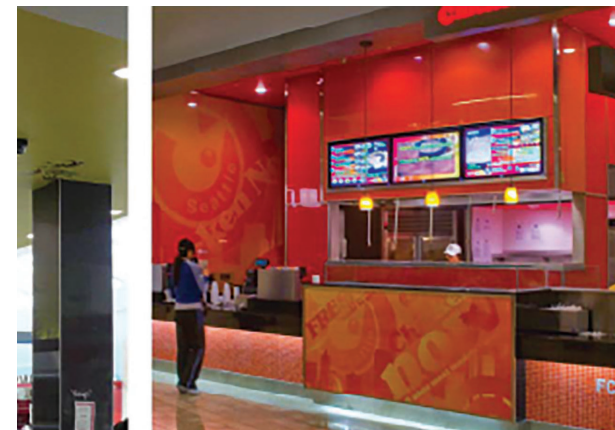
- Use a professional graphic designer to work with the architect to come up with an integrated environmental graphic
- Digital graphics are recommended to be printed on high quality vinyl and mounted behind glass
- Submit minimum 18" x 18" vinyl sample printed in full scale on final material for Landlord approval
- Detail the installation of the graphic in a clean seamless manner
- Environmental graphics can be placed in non-traditional areas including columns and hoods
- All graphic design elements are to be submitted with architectural drawings. They will be subject to review by Starwood's Tenant Coordinator
- Digital output must be a minimum of 150 dpi or greater

PROHIBITED

- No plexiglass
- No low resolution digital graphics



Environmental Graphics



Environmental Graphics

4.0 DESIGN CRITERIA - FOOD COURT

4.2 SIGNAGE, GRAPHICS & MENU BOARDS

MENU BOARDS

Traditional back-lit menu boards and back-lit transparencies will not be accepted. Non-traditional placement of the menu information creates visual interest and is strongly encouraged. See examples of menu on hoods, sidewalls, and counter.

We understand operational requirements of changing food items and prices. It is up to the graphic designer to devise methods to do so while adhering to these goals.

REQUIRED

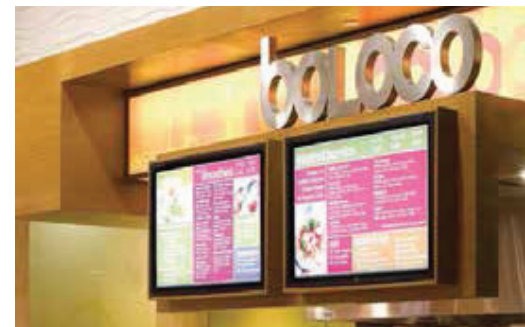
- Use a professional graphic designer to design your menu. Integrate menu into the overall graphic design of the space
- Use illuminated menu boards, lit from a remote source. Encourage creative use of alternative fonts. All fonts will be subject to Landlord approval
- Use food and lifestyle photos. However, all photos must be produced with the involvement of a professional food stylist and are subject to Landlord approval
- Menu drawings that completely detail the fabrication and installation methods must be submitted for Landlord approval
- Electronic menus are encouraged, however, they need to be integrated into the architectural design. The digital content should be created by a professional graphic designer
- Submit catalogue cut-sheets for monitor digital contents for Landlord approval

PROHIBITED

- No standard prototypical menu boards
- No back-lit transparencies unless reviewed and approved by Landlord
- No (traditional) back-lit menu boards unless reviewed and approved by Starwood
- No surface mounted monitor screens with exposed mounting elements



Non-Electronic Menu Board Prohibited



Electronic Menu Board

4.0 DESIGN CRITERIA - FOOD COURT

4.2 SIGNAGE, GRAPHICS & MENU BOARDS

SIGNAGE

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 complement the design of a chic contemporary restaurant. The signage should be a part of the graphic design as a whole.

REQUIRED

- 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 highest quality manner
- Refer to Property Specific Requirement graphics and signage shall be professionally assembled and displayed in a first-class manner
- Check mall specific sign criteria

PROHIBITED

- 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 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 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 DESIGN CRITERIA - FOOD COURT

4.3 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.

REQUIRED

- Landlord shall provide lighting in public spaces
- Tenant is responsible for all lighting within the entire demised premises
- Submit cut sheets of fixtures including manufacturer, model and any photos of specific fixture to Landlord for design approval
- For Tenant identification and signage, see architectural signing criteria
- Recessed incandescent quartz halogen or LED 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 shall be controlled separately, and is to be illuminated during mall operation hours
- All Tenant lighting and illuminated signs must be illuminated during the hours the mall is open. These signs shall be controlled by a time clock. Refer to Sign criteria
- Incandescent quartz halogen or LED 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 or LED for high impact on merchandise or food
- All display cases must be adequately lit and ventilated. Direct visual exposure of incandescent lamps and/or fluorescent tubes is prohibited
- Toe kick lighting should be fully concealed and staggered T5 or LED equivalent with 6” overlap should be used
- All Tenants must install occupancy sensors in all back of house areas to control lighting
- 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 per Landlord. Refer to Property Specific requirements
- All Tenants must install occupancy sensors in all back of house areas
- Submit cut sheets of fixtures including manufacturer, model and any photos of specific fixture to Landlord for design approval

PROHIBITED

- 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
- H. I. D. Lighting shall not be used unless approved by Starwood

4.0 DESIGN CRITERIA - FOOD COURT

4.3 LIGHTING DESIGN (continued)

PROHIBITED (continued)

- 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



Accent Lighting



Accent Lighting



Lighting-Architectural Jewelry

4.0 DESIGN CRITERIA - FOOD COURT

4.4 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 a Starwood Food Court. Starwood encourages retailers to incorporate exhibition cooking into their design.

REQUIRED

- 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
- Sneeze guards must return to the counter completely with no gap



Exhibition Cooking



Exhibition Cooking

4.0 DESIGN CRITERIA - FOOD COURT

4.5 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 Food Court restaurateur must do the same. It is important for the product to be presented in a fresh, natural and pure way.

REQUIRED

- Where appropriate, deli case displays should be incorporated into front counter. All deli/display cases are recommended to be frame-less square glass and UV bonded. Curved display cases are discouraged
- Steam tables, deli cases and food display presentation are recommended to 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

PROHIBITED

- No plastic or simulated food display allowed



Food Display



Food Display



Food Display

4.0 DESIGN CRITERIA - FOOD COURT

4.6 KITCHEN EQUIPMENT

Many traditional Food Court operators tend to look like “food factories”. This is not an acceptable design solution for Food Courts managed by Starwood. As a part of it’s goal of creating a café style environment, Starwood 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.

REQUIRED

- 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, frame-less sneeze guard is encouraged and must return to the counter with no gap
- 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 or a shroud shall be installed to shielded the back of equipment from the customers view
- 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. This determination will be made solely by Landlord design review. POS configuration must be submitted for Landlord review. No exceptions

- All equipment should be placed in the kitchen rather than the storefront
- Catalogue cut-sheets 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. Tenant shall provide a designated place to hide service items from public view and reduce visual clutter

PROHIBITED

- 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”

4.0 DESIGN CRITERIA - FOOD COURT

4.7 MATERIALS SELECTION

Materials 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. Tenant's must submit a sample board to Starwood Tenant Coordinator for approval. Careful selection of materials is necessary to emphasize the cafe environment.

RECOMMENDED COUNTER TOP

- Decorative Metal
- High End Porcelain/Ceramic/Mosaic
- Quartz
- Stone Slab
- High Quality Solid Surface or Granite
- High Quality Resin
- Stainless Steel
- Wood

COUNTER FRONT

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

MENU BOARD FEATURE WALL

- Molded MDF Panels
- Embossed Resin Panels
- Wood Veneer

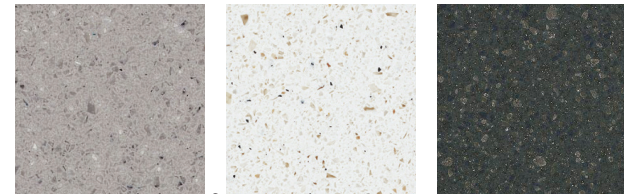
WALLS

- Back Painted Glass
- Graphic Mounted to the Rear of the Glass and Mounted to the Wall
- High End Porcelain/Ceramic/Mosaic/ Glass Tiles/Rectangular Tiles
- High Quality Wallpaper Graphics
- Required Wall and Neutral Pier Material

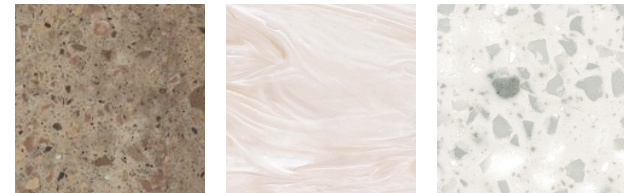
PROHIBITED

- No plastic laminates
- No Plexiglass
- No standard 4"x4", 6"x6", 12"x12" tiles unless approved by Starwood
- No painted surfaces except areas approved by Starwood, i.e. ceiling
- No standard wallpaper
- No heat applied wallcovering over another substrate or material

RECOMMENDED COUNTER TOP MATERIALS

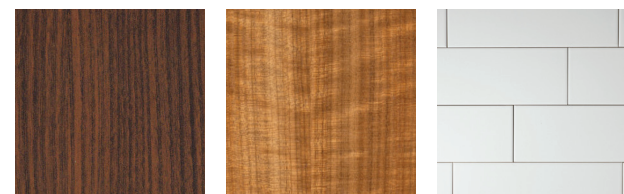


Quartz Solid Surface Zodiac, Caesar Stone or similar



Acrylic Solid Surface Corian or similar

RECOMMENDED COUNTER FRONT MATERIALS



Wood Veneer, Porcelain Tile or similar



Ceramic Tile, Glass Tile, Resin Panels or similar



TENANT SUBMISSION PROCESS

5.0 TENANT SUBMISSION PROCESS

5.1 PROCESS

The Tenant, at Tenant's expense, must select an architect to prepare complete plans and specifications for the improvements to the premises. The Tenant and the Tenant's architect may be subject to certain contracting, first source referral, hiring and job training programs. The Tenant must contact coordinator for specific requirements. Please refer to the first section under "Store Construction" of this handbook for additional information. Tenants needing assistance in locating an experienced, locally licensed architect should contact the Tenant Coordination Administrator. The Tenant must forward a copy of this Handbook along with a print of the Tenant Lease Plan, Design Control Drawings and associated details to their architect. It is the Tenant's and Tenant's architect's responsibility to obtain, review, and comply with all applicable and criteria contained herein. The Tenant shall notify the Tenant Coordinator of the architect's name, address and telephone number within 10 days of Lease execution or receipt of Tenant Lease Plan Package. All drawings must be signed and sealed by an architect registered in the state in which the project is built. After receiving the Tenant Lease Plan (TLP), carefully reviewing the design criteria and applicable codes, and field verifying the space conforms with the TLP, the Tenant's architect (in conjunction with the Tenant) shall proceed with the preliminary design of the Tenant's premises. It is the responsibility of the Tenant and Tenant's architect to schedule adequate time for Landlord's preliminary review. Tenant's subsequent revisions if required, final construction drawings and Landlord's final review.

5.2 DRAWING SUBMISSION

- Plans must be submitted to Landlord for approval in three phases:
 - Preliminary Design Documents
 - Construction Documents
 - Sign Shop Drawings
- These phases are detailed in this Section
- All drawing submittals shall be in Adobe PDF format
- All drawings shall be submitted electronically
- Please contact Starwood Retail Partners Tenant Coordination for project specific submission information
- Tenants are required to submit, for final Landlord approval, one color rendered Storefront Elevation correctly illustrating the Tenant's colors and finishes. This shall be in the form of PDF
- Tenants must submit a color sample board, including material/product specifications. This shall be in the form of a PDF

5.0 TENANT SUBMISSION PROCESS

5.3 REQUIRED DRAWINGS

PHASE 1: PRELIMINARY DRAWINGS

The purpose of this phase is to 1.) Acquaint the Landlord with the Tenant's design intent so that the Landlord may comment and/or; 2.) Advise Tenant of any changes necessary to meet the criteria prior to commencing the working drawing phase.

As soon as the preliminary design has been completed and approved by the Tenant and, before proceeding with final working drawings, Tenant's architect shall submit the preliminary drawing set to the Tenant Coordinator for review and approval. All drawings will be submitted electronically in PDF, format for review and commenting.

The preliminary design shall be submitted in a timely manner to meet the required commencement date.

Drawings shall clearly identify on a key plan the name of the project, Tenant's store name, and space number.

If Tenant's Storefront design follows a specific prototype, photographs of existing stores should be submitted to aid the Tenant Coordinator in review process.

Within thirty (30) calendar days, after date of Lease, or such other date as may be required for Tenant to achieve the Rent Commencement Date, Tenant shall, prepare and deliver the following, in .PDF electronic format:

- Preliminary Drawings for Tenants work containing a cover sheet, all applicable architectural, including but not limited to Storefront elevation and section(s), including any graphics and signage (indicate all materials and finishes), structural, electrical, mechanical (HVAC and plumbing) and sprinkler system details and specifications, in accordance with Landlord Design and Construction Criteria

PHASE 1: (continued)

- Submit a color rendered elevation of the storefront
- Sketches, perspectives, sections or other details that will clarify the design of the Storefront
- Material finish and color sample board(s), labeled

The Tenant Coordinator will review the preliminary design and make necessary corrections or suggestions and return, with comments and/or approval, one marked-up set of prints to the Tenant and Tenant's architect.

PHASE 2: FINAL DRAWINGS

After the preliminary drawings have been approved, Tenant's architect shall proceed with the final Construction Documents and specifications. These drawings shall incorporate the design suggestions and comments of the Tenant Coordinator, in accordance with the Landlord Design & Construction Criteria and the Tenant Lease Plan. Additional information may be required as deemed necessary by Landlord upon review of Tenant's drawings.

Tenant shall submit final Construction Documents to Landlord for review and approval. Tenant shall submit the final Construction Documents to the Starwood Retail Partners Property Specific Tenant Coordinator. All drawings and specifications must be clearly identified with the name of the project, the Tenant's store name, the Tenant space number, and the name and seal of the architect or engineer preparing these drawings indicating that he or she is registered with the state in which the project is located.

5.0 TENANT SUBMISSION PROCESS

ARCHITECTURAL PLANS

Drawings must contain the following information at a minimum:

- Cover Sheet including: site plan/vicinity map, key plan with space numb, Tenant address, Tenant Name (Trade Name), address, square footage and drawing list
- Occupancy load
- Construction type classification
- Use or occupancy classification
- Specific Code Requirements
- Compliance with Disabled Access Regulations
- An approved ADA path of travel should be incorporated in each Tenant's improvements package

FLOOR PLAN

- Demising wall locations and dimensions
- Dimensioned interior partitions
- Existing and proposed walls
- Restroom facilities
- Door locations, sizes, direction of swing
- Location of fixtures and equipment
- Floor Plans are required to have details showing that restroom facilities, public telephones, drinking fountains, door hardware, handrails, stairs, and point of sale locations are in compliance with all local codes and guidelines
- Control Zone plan

REFLECTED CEILING PLAN

- Ceiling heights including drops and soffit
- Types of ceiling construction
- Decor at ceiling
- Location of lighting fixtures, sprinkler heads, air diffusers, grilles, signage and access panels

STOREFRONT AND INTERIOR ELEVATIONS

- Color storefront elevation and/or submit photograph of similar stores as required
- Finishes and colors
- Signage
- Menu boards for food Tenants
- Toilet room interior elevations locating all toilet room accessories indicating ADA compliant mounting heights

NECESSARY SECTIONS AND DETAILS

- Longitudinal and transverse sections through store from slab to rough ceiling
- Large scale section through storefront from floor to rough ceiling
- Store closure details
- Details at neutral piers and Landlord's bulkhead at ceiling
- Wall sections and details
- Dimensioned Slab Penetration Plans

SCHEDULES

- Door and hardware schedules/details
- Room finish schedule

Refer to the Tenant Design & Construction Property Specific Manual for further detailed information

5.0 TENANT SUBMISSION PROCESS

PLUMBING PLANS

The plumbing drawings shall incorporate all minimum design and construction requirements:

PLUMBING PLAN

- Toilet facilities
- Location of all plumbing fixtures
- Location of sewer connection
- Location of plumbing vent connection
- Location of clean-outs and floor drains
- Domestic water distribution system
- Water meter location
- One Line Diagram

NECESSARY ISOMETRICS AND DETAILS

- Sanitary system isometric
- Domestic water isometric
- Water heater detail with relief valve and piping
- Detail of connection to Landlord's system
- Piping details for air handling units
- Energy Conservation Calculations

HEATING, VENTILATING & AIR CONDITIONING PLANS

The HVAC drawings shall incorporate all minimum design and construction requirements, including complete calculations indicating heat gain to and heat loss from the space for all lights, occupancy, exterior exposure (if any) and other heat producing elements.

HVAC PLAN

- Location and size of HVAC equipment
- Ductwork layout and sizes
- Ductwork material schedule
- Height above finished floor
- Damper locations
- Combination fire/smoke dampers at penetrations through fire-rated construction
- Type of insulation
- Location of diffusers, grilles and registers
- Thermostat location

EXHAUST SYSTEMS

- Specifications of exhaust equipment
- Location of equipment (including front and side elevations)
- Methods of installation

SCHEDULES AND DETAILS

- Diffuser and Grille Schedule
- Equipment schedule
- Toilet exhaust duct connection detail
- Energy Conservation Calculations
- HVAC load calculations

Refer to the Tenant Design & Construction Property Specific Manual for further detailed information

5.0 TENANT SUBMISSION PROCESS

ELECTRICAL

The electrical drawings shall incorporate all minimum design and construction requirements, complete calculations and show the total simultaneous load maintained at three hours or more for the store area and all other light, HVAC, and miscellaneous loads per square foot.

Electrical drawings and specifications shall show power and transformation for voltages, all circuits for store lighting (including emergency and night lighting), sign lighting, receptacles, toilet exhaust and other fans and service to HVAC and supplementary equipment.

Show single line power riser diagram indicating main disconnects, size of wire, conduit, panels, transformers, time clock, etc. Show panel schedule and itemized load breakdown in connected kilowatts for the premises including lighting, receptacles, sign lighting, water heating, special appliances, toilet exhaust fans, make-up air fan, miscellaneous space heating, sales door operator motor, fan coil unit, return air fans, air curtains, heat pumps, and large motors, etc.

ELECTRICAL PLAN

- Location of all floor and wall outlets
- Location of main service panels
- Location of connections, disconnects and controllers for toilet exhaust and other fans, motors and all HVAC equipment
- Location of all transformers, electrical and phone panels
- All loads assigned to circuits including an itemized load break down summary/schedule

LIGHTING PLAN

- Lighting fixture layout including night and sign lighting
- Emergency and exit light locations
- All lighting assigned to circuits
- Indicate signs and lights which are connected to time clock
- Emergency lighting and connection to Landlord provided Circuit
- Fire Alarm Plan
- Location of all devices
- Logic and sequencing
- Load calculations and voltage drop

SCHEDULES

- Lighting Fixture Schedule
- Electrical Panel Schedule for proper voltage. Refer to Property Specific requirements for further information

MISCELLANEOUS DETAILS

- Electrical Distribution Riser Diagram
- Feeder conduit and wire size
- Arrangement of panels, transformer, time clock, disconnects, meter, etc.
- Indicate telephone and conduit locations
- Conduit and wire size to HVAC equipment and panels as applicable
- Energy Conservation Calculations and controls compliance statement
- Provide Electrical load calculations showing loads less than 15 watts/sf connected load allowance

Refer to the Tenant Design & Construction Property Specific Manual for further detailed information

5.0 TENANT SUBMISSION PROCESS

5.4 APPROVAL AND RESUBMISSION

It must be understood that the Landlord's approval of the construction documents is for compliance with the criteria established in this Handbook only. By reviewing these drawings, the Landlord, its agent(s) and consultant(s) assume no responsibility for code compliance (including ADA requirements), dimensional accuracy, engineering accuracy or completeness of these drawings for construction purpose. It is the Tenant's sole responsibility to comply with all laws, codes, and regulations as may apply. The Landlord reserves the right to request additional detailed shop drawings for review after final working drawings have been approved. Upon receipt of complete sets of drawings and specifications as outlined above, the Landlord will review these drawings for compliance with the previously approved preliminary design and other criteria of this document, and return to the Tenant and the Tenant's architect. Simultaneously, one set of approved drawings is forwarded to the Landlord Tenant Construction Superintendent for field coordination during construction.

RESUBMITTALS

In event that any drawing submittal requires revisions and a re-submittal, Tenant shall, within 10 calendar days, revise and resubmit to Landlord. Once Tenant drawings are approved, no additional changes shall be made unless approved by Landlord in writing.

5.5 SIGNAGE AND ENVIRONMENTAL GRAPHICS

SHOP DRAWING SUBMITTAL

Tenant shall submit one (1) PDF-formatted copy of the proposed signage shop drawing after the final working drawing submittal, showing location, color, materials and attachment devices. Shop drawings for signage and/or menu boards shall include the following criteria:

- Elevation of main identity
- Plan of signage
- Section through signage
- Detail of all attachments
- Proposed graphics, photos and/or colors, including all materials in PDF format

Refer to the Tenant Design & Construction Property Specific Manual for further detailed information



**STORE
CONSTRUCTION**

6.0 STORE CONSTRUCTION

6.1 INTRODUCTION AND GENERAL CRITERIA

The following set of Construction Rules and Regulations has been formulated to create the most productive work environment for all parties concerned. Your cooperation along with your associates, the Landlord and our associates and other contractors is required and demanded for the success of the project. No infractions to these rules will be tolerated. Any questions or circumstances that may arise regarding these rules or the construction of your premises are to be reported to the Mall Management office immediately. Tenant Coordination and Mall Management staff is here to help facilitate the construction and opening of your client's store and we will do what is necessary to make this a productive process.

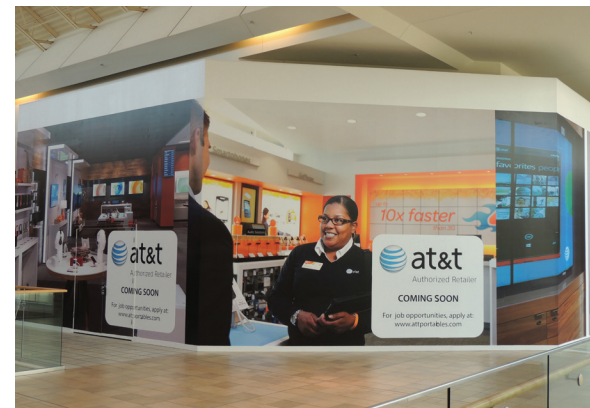
The Landlord and its representatives shall have the right to impose fines as outlined in the Tenant Contractor Rules and Regulations. Landlord and its representatives shall have the right to impose such fines at its own discretion with/without notice. Landlord, in its sole opinion, shall have the right to eject Tenant's Contractor from the premises if said contractor disregards the Tenant Contractor Rules and Regulations or in any other way delays work by Landlord, other Tenant's Contractor, or adversely impacts the operations of the existing center.

Tenant's General Contractor is required to contact Starwood Retail Partner's Mall Management Office and arrange a Pre-construction Meeting with the Mall Operations Director/General Manager to go over all construction rules and regulations for working in the specific mall.

Refer to Property Specific requirements for further information.

This meeting will discuss the following items, but not limited to:

- Building Permits
- Contractor's Fees
- All Insurance Requirements
- All Bonds
- Access to Project
- Parking
- All Deliveries Schedules and Designated Locations
- Service Elevators Requirements
- Security Requirements
- Safety Requirements
- Construction Schedules
- Barricade Requirements
- Construction Utilities
- Required Landlord Approved Drawings
- Any Construction Restrictions
- Construction Dumpster Locations



Construction Barricade Graphics

6.0 STORE CONSTRUCTION

6.2 REQUIRED DOCUMENTS

VICINITY MAP
SPACE PLAN W/SPACE NUMBER
RESPONSIBILITY SCHEDULE
DEMOLITION PLAN
FLOOR PLAN
CONTROL ZONE PLAN
SECTIONS AND DETAILS
REFLECTED CEILING PLAN
ELEVATIONS (STOREFRONT)
NEUTRAL PIER DETAILS
ELEVATIONS (INTERIOR)
SECTIONS (STOREFRONT)
FINISH PLAN AND SCHEDULE
DOOR SCHEDULE
EQUIPMENT/FIXTURE PLAN
RESTROOM PLAN & DETAILS
ADA COMPLIANCE DETAILS
MECHANICAL PLANS
ELECTRICAL PLANS
PLUMBING PLANS
CODE ANALYSIS
EGRESS PLAN
ELECTRICAL LOAD CALCULATIONS
HVAC LOAD CALCULATIONS

6.3 GENERAL GUIDELINES

STOREFRONT WORK

All storefront construction shall be self-supporting from the floor and structurally independent of mall construction/structure. Storefront construction may be braced horizontally/laterally to overhead structure (not to deck) within the Tenant's space.

Any mechanical devise (time clock, grille, grille lock, grille controls, etc.) shall be concealed within tenant's storefront construction.

Neutral piers are to repaired to like new condition and follow the most current design criteria manual requirements. Tenant contractor will repaint and/or repair Landlord's property, including but not limited to: neutral piers, bulkhead, soffit, rear corridor, etc., where damage has occurred due to Tenant's construction/improvements. Tenant's storefront work must be tied appropriately into Landlord's neutral pier. Detail work must be closely coordinated with mall management team and subject to necessary field conditions/changes as needed.

Barricades are required for all store remodels and renovations. Barricades must maintain all code clearances. Barricade graphics are at the Tenants or TGC expense. Graphics are required to be installed no later than 2 days after barricade is installed. Barricade graphic must be full height/coverage and submitted to Mall Management office for Landlord approval. Barricades may not be removed without approval from Mall Management. Removal will include complete patch and repair of existing surfaces to like new condition if damaged. Barricade plans, elevations and graphics are to be submitted on a separate cover, prior to construction for Landlords review and written approval. Refer to individual mall construction rules and regulations manual for specific Landlord information on barricade requirements.

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.

6.0 STORE CONSTRUCTION

GENERAL GUIDELINES (continued)

WALLS, PARTITIONS AND SEPARATIONS

It shall be the Tenant's responsibility to finish all demising partitions, as required, to meet all applicable codes and or design requirements at the Tenant's expense.

Demising walls and steel columns shall receive a minimum of one layer of 5/8" fire code gypsum wallboard with taped and spackled joints from floor to underside of structure above.

Tenant 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.

If Tenant intends to use a demising wall for support of shelf standards or heavy attachments, Tenant shall reinforce the wall or furnish independent supports.

STORE SECURITY SYSTEMS

Electronic security monitors located adjacent to the Tenant's entry shall be concealed within the interior architectural elements. Freestanding pedestals containing sensor equipment are prohibited. Manufacturer brochures/specifications of all security systems shall be submitted with the final floor plan for approval by Landlord.

Security systems, such as railings and turnstiles, are not acceptable.

WIRELESS INTERNET

All leases prevent any Tenant or licensee from interfering with the quiet enjoyment of any other Tenant or licensee. Accordingly, Tenant's wireless internet systems must be equipped with such hardware as to ensure that they do not cause any interference with existing licensee's wireless internet service. Any wireless internet service installed by a Tenant which interferes with the existing licensee's wireless internet services will constitute a violation of their lease.

ROOFING REQUIREMENTS

Tenant shall use Landlord's roofing contractor at Tenants expense, for all re-roofing, weatherproofing, flashing and patching procedures. Tenants General Contractor shall provide temporary weatherproofing for all roof penetrations until Landlord's roofing contractor has made the final patch, weatherproofing, flashing, etc.

Locations of all roof penetrations shall be reviewed and approved by Landlord in writing

Roof equipment plan design drawings shall include, but not limited to the following:

- Exact locations dimensioned to building column grid lines
- Penetration opening size and required reinforcement of roof deck
- Exact size and outline of all curbs with actual weight bearing on roof at each location (including, but not limited to, equipment, ducts, shafts, etc.)
- Location of existing Building structure and additional reinforcement required by Tenant's equipment weight
- Details of Landlord-approved curbs and penetration flashing
- Dimensioning of all required clearances
- All conduit or pipe penetration shall be made within the confines of the roof curb servicing the equipment requiring the penetration

Tenant shall procure and install walkways to and around all rooftop equipment, as shown in detail. This must be done by Landlord's roof contractor at Tenants expense.

No wood sleepers of any kind shall be allowed. No fans, vents, ducts, other devices or equipment shall be installed, outside the Premises, without Landlord approval.

No roof mounted refrigerant, electrical or water piping shall be installed horizontally over five feet (5'-0") in total length.

Conduit may not run horizontally on roof surface.

No equipment or curbs may be installed closer than twenty four inches (24") from another roof penetration

6.0 STORE CONSTRUCTION

GENERAL GUIDELINES (continued)

STRUCTURAL

Tenant, at Tenant's sole cost and expense, shall engage in the services of a structural engineer.

Tenant's structural engineer shall provide plans and specifications showing the device(s) or equipment location(s) and opening(s), installation details, weight specifications, load calculations, structural reinforcing details and structural opening details. These details and calculations shall be submitted to Landlord for review and approval.

The building's steel structure may be covered with fireproofing spray on beams and columns. Any changes, removal or disturbance of fireproofing spray shall be re-installed and return all fireproofing within the premises to original thickness.

All steel supports require by Tenant to be attached to the steel structure shall be clipped, not welded.



ENGINEERING GUIDELINES

7.0 ENGINEERING GUIDELINES

7.0 ENGINEERING GUIDELINES

- No MC Cable in demising walls
- No plumbing will be allowed within demising walls
- All home runs to Tenant's panels shall be in rigid steel conduit or EMT.
- All utility interruptions must be planned 2 days in advance with Mall Operations
- No conduit shall be supported from the roof/deck
- Tenant supplied 24/7 time-clock shall control: design control Zone, including but not limited to, storefront signage, show window lighting, show window receptacles, & entry lighting
- It is Tenant's responsibility to verify prior to bid and construction that existing available electrical service meets the Tenant's total connected load
- Tenant's GC/EC is responsible for all temporary power
- Service wiring shall be in metal conduit. Flexible conduit may only be used at fixture/equipment connections and are to be no greater than 6'-0" in length
- Electrical feeds to roof top units must be fed within the roof curb, or pre-manufactured pipe portals
- If power is redistributed by the Landlord, Tenant to furnish & install Landlord's specified electrical meter. Meter shall interface with Landlord's EMS, where required
- Tenant's GC/EC to survey all existing electrical equipment and verify that it is in good working order, meets all Codes, and matches the capacity and characteristics of the equipment indicated on their drawings and specifications
- Coordinate all new routing of conduit, feeder cables and connections with Landlord's main electrical gear and with mall operations
- Any upgrades to existing electrical equipment shall be at Tenant's expense and performed by Tenant's GC/EC with approval from Mall Operations
- All panels are to be surface mounted on code compliant plywood backers Do not recess within Landlord's demising wall

- Tenant to utilize Landlord approved control panel and Tenant's GC/EC to tie into Mall's fire alarm at Tenant's expense and coordinated with Mall Operations (where required)
- All ductwork must be hard pipe or sheet metal. No flex allowed unless used to connect grills/diffusers. Flex shall be 6'-0" or less
- All unexposed Supply Air and Outside Air ductwork shall be wrapped with fiberglass insulation with vapor barrier
- Equipment is to be mounted in Tenant space with all vibration isolation shown on construction documents
- Tenant is required to bring floor to a fully water tight condition, which could require repairing deficiencies or replacing the waterproof membrane and ultimately pass a 24 hour "water-proofing" test prior to finished flooring being installed. Waterproofing must be flood tested by Tenant and witnessed by Landlord
- Tenant will provide waterproofing in all designated areas of water usage

FOOD SERVICE TENANTS

- The Tenant's grease exhaust system(s) must maintain a negative air balance to the Mall. If odors migrate out of leased space, Tenant will then be required to increase the exhaust flow rate and maintain a greater negative air pressure within leased space to contain these odors. This requirement will also be at Mall Management discretion
- Food Service Tenants shall ensure the cleanliness of customer-facing areas of the business, back of house, and external areas. Grease rendering tanks must be within Tenant's premises
- All food service exhaust equipment must be equipped with a Grease Guard Containment System around roof-top grease exhaust fans.
- Tenant/Tenant GC to verify existing grease trap requirements with local jurisdiction and provide current calculations with AHJ or Health Department

7.0 ENGINEERING GUIDELINES

7.1 MECHANICAL REQUIREMENTS

(also see Property Specific Requirements)

HVAC CRITERIA GENERAL REQUIREMENTS

Restaurants, food service, pet shops, beauty salons, barber shops and any other occupancies which, in the sole opinion of the Landlord, produce odors, shall provide an exhaust system which will prevent such odors from entering the Enclosed Mall, other Tenant spaces or any other portion of the Common Area. In the event such exhaust system is required, Tenant shall, unless otherwise permitted in writing by Landlord, provide tempered make-up outside air up to ninety percent (90%) of all such exhaust. Clothes dryers shall be vented using rigid or flexible metal duct routed to an approved container or otherwise as specifically approved, in writing, by Landlord.

When locating odor producing exhaust, the direction of discharge from exhaust vents shall be such as to prevent odors from entering other systems-provided HVAC services are operating.

If, in the sole opinion of the Landlord, any of Tenant's roof mounted equipment accumulates grease, Tenant shall, at Tenant's expense, furnish and install grease collection and elimination facilities as required by Code. Such facilities may include, but not be limited to, a grease collection pan with a drain connected to Tenant's grease trap (where permitted by Code) and a source of hot water on the roof for use in cleaning grease accumulation within such pan.

In the event that Tenant wishes to reuse all or a portion of any existing HVAC system(s), Tenant shall indicate same on Tenant's Drawings for Landlord's review. In the event Landlord permits Tenant to reuse said systems, Tenant shall employ a qualified contractor to verify, by written confirmation to Landlord, that such HVAC system(s) is fully operable and in conformance with Landlord's design criteria provided in Landlord's Drawings (said written confirmation shall include, but not be limited to, an air balance report completed by an AABC certified air balance contractor and shall indicate, at a minimum, any discrepancies between design quantities and tested quantities), If any portion of Tenant's HVAC system(s) is not fully operable

or does not conform to Landlord's Design Criteria, Tenant shall, at Tenant's expense, have it's contractor repair or replace same to comply there with and thereafter provide Landlord with written confirmation thereof.

Tenants are required to install a seven (7) day time clock for controlling their HVAC system.

7.2 ELECTRICAL REQUIREMENTS

TENANT'S WORK

Tenant shall, at Tenant's expense, extend electrical service(s) to the premises and provide all work which shall include, but not be limited to, furnishing and installing the following electrical equipment and services in the Premises in accordance with all governing codes: Tenant shall, at Tenant's expense, extend electrical service(s) to the Premises and provide all work which shall include, but not be limited to, furnishing and installing the following electrical equipment and services in the premises in accordance with all governing codes: Transformers, panel boards (with twenty percent [20%] spare capacity), conduits, branch wiring, outlet boxes, and final connection to electrical devices including equipment necessary to provide a complete and operating system and the wiring and connection to the electrical demand panel (if applicable).

- Light fixtures and lamps, time clocks, clocks and signs
- Exit lighting and emergency lighting (with battery pack[s])
- Tenant shall make all arrangement for metering

Electrical material standards for the Premises shall be as follows:

- Electrical materials shall be new, conform to National Electrical Code (NEC) standards, bear the Underwriter's Laboratories, Inc. (UL) label and shall be compatible with the general architectural and aesthetic design of the store and Mall
- All transformers, if required, shall be of a dry type with low sound level, class H insulation

7.0 ENGINEERING GUIDELINES

7.2 ELECTRICAL REQUIREMENTS (continued)

- All conductors shall be copper with color coded insulation. Feeders and branch circuit wiring in locations requiring insulation above 60 degrees centigrade (60- C) shall be Moisture and Heat Resistant Thermoplastic (THW) or Nylon coated (THWN) or higher insulation. Branch circuit conductors shall not be smaller than number twelve American Wire Gauge (AWG). Communication, signal and control wiring shall be sized in accordance with the equipment manufacturer's recommendations and shall be routed in conduit
- Panel boards shall be three phase, four wire, solid neutral. Electrical cabinets shall be constructed of code gauge sheet steel with hinged steel door and trim and mounted on a plywood backer-board. Do not recess within Landlord's demising wall
- Branch circuit breakers shall be rated for ten thousand (10,000) Amps Interrupting Capacity (AIC) minimum at 120/208 volt and fourteen thousand (14,000) AIC minimum at 277/480 volt. Buss bracing and AIC rating shall be greater than the fault current value at the point of application
- All branch circuit breaker connections to main busses shall have bolted connections except for Square D equipment that may be a plug-on type
- Electric motors shall be designed to the latest National Electrical Manufacturers Association (NEMA) standards. All motors rated at less than one-half of one (1/2) horsepower shall be 120 volts or 208 volts, single phase. All motors rated at one-half of one (1/2) horsepower or more shall be 208 volts or 480 volts, three phase
- Conduit shall be rigid metallic or electrical metallic tubing (EMT). MC Cable may be used up to a maximum of ten feet (10') in length for final connection to ceiling mounted light fixtures only (BX or Romex type wiring will not be permitted under any circumstances). All conduit run in or under concrete slabs shall be rigid galvanized, a minimum of three-quarter inch (3/4") in diameter. No MC Cable shall be within shared demising walls
- All devices shall be of a specification grade
- Sales area fluorescent lighting shall be recess mounted. Acrylic prismatic type lenses shall not be acceptable unless specifically permitted by Landlord
- Tenant shall install a 24/7 time clock to control storefront signage, show windows and entrance area lighting, menu boards and display cases as Landlord may require
- Rear door buzzers or bells shall be shown on Tenant's drawings. Tenant shall make arrangements for all telephone service for the premises as well as the installation of equipment from Landlord's equipment location to and within the premises as may be required to accommodate Tenant's use thereof
- Transformers over 30 KVA are to be floor-mounted.

DRAWING REQUIREMENTS

Tenant's electrical drawings shall consist of, but not limited to, the following:

- Electrical floor plan at one-quarter inch (1/4"=1'-0") scale or larger (for power)
- Reflected ceiling plan at one-quarter inch (1/4"=1'-0") scale or larger (for lighting)
- Electrical diagram, including type and size of feeders, fuses, disconnect switches and main breakers
- Electrical panel(s) schedule, including circuit breaker sizes and all connected load calculations
- Lighting fixture schedule, including type, lamps, mounting, wattages, quantities and manufacturer's catalogue number and signage
- Fire/Smoke Alarm System controls and inter-connections (per specific Mall requirements)
- HVAC control schematic details
- Electrical load summary, including all connected and demand load calculations
- Equipment materials specifications

7.0 ENGINEERING GUIDELINES

7.3 PLUMBING REQUIREMENTS

PVC or ABS pipe shall be acceptable, above grade, unless otherwise specifically prohibited in the current Code, Authority Having Jurisdiction, or by the specific Mall property. Unless already existing, subject to Landlord's prior written approval, Landlord may permit Tenant to provide a sanitary sewer branch line for the premises from a location approved by Landlord and shown on Tenant's drawings. Tenant shall design and install all facilities and extensions of service to and within the Premises in accordance with the following:

- Plumbing vent risers shall be cast iron with a 90 degree offset at the roof. In the event a vent riser branch connection has been provided for the Premises, or is existing Tenant shall, at Tenant's expense, design and install all extensions of vent lines to such connections and, if required by Landlord, shall provide an additional capped connection of the same type at the vent riser branch for future use
- As per code or Tenant's requirements Tenant shall install a minimum of one (1) toilet room with one (1) three inch (3") floor drain (with trap primer) and clean out
- Grease traps with automatic draw off and flow control valves, subject to Landlord's approval as to size and type, shall be installed by Tenant in food, meat preparation and dish-washing areas or as may be required by Code
- All water heaters shall have a catch basin below and a snap valve installed to reduce the risk of flooding
- PVC or ABS piping must be protected from (1) physical damage and (2) fire damage
- All piping shall be supported from beam/joists only. Do not attach anything directly to the upper level slab or roof deck. Fastening and/or suspension devices shall be attached to the building structure only
- Water Heaters are to have (1) a snap valve installed to minimize risk of flooding and (2) to be placed within an emergency drain pan and piped directly to a floor drain

SANITARY SEWER (continued)

- If Tenant's use of the Premises (e.g., beauty shops, pet shops, eyeglass lens grinding, etc.) requires hair and/or solids interceptors, Tenant shall install same at points where such materials are being introduced into the plumbing system servicing the Premises
- All sanitary piping installed in lower level plenum areas shall be insulated to prevent condensate damage

DOMESTIC WATER

- Unless already existing, subject to Landlord's prior written approval, Landlord may permit Tenant to provide a domestic water line for the Premises from a location approved by Landlord and shown on Tenant's Drawings. Tenant shall design and install all facilities and extensions of service to and within the Premises in accordance with the following:
- All underground lines shall be Type K copper with no joints underground. All above ground lines shall be Type L copper with 95-5 solder joints
- Tenant shall install one (1) electrical hot water heater with the minimum capacity and energy efficiency as required by Code with safety controls and piping from the relief valve to Tenant's nearest floor drain in accordance with Landlord's requirements
- Water supplied to fixtures shall be valved
- Water closets shall be of a flush tank type and, if required by Code or at Tenant's requirements, shall accommodate the handicapped
- Domestic water piping shall be insulated with a minimum of one-half inch (1/2") insulation having an all service vapor barrier jacket with sealed joints
- Tenant shall make all arrangements for the installation of Tenant's water meter

7.0 ENGINEERING GUIDELINES

7.3 PLUMBING REQUIREMENTS (continued)

GAS SERVICE

In the event natural gas service is made available by the local Utility, and Landlord has approved Tenant's use of same, Tenant shall, at Tenant's expense, design and install extensions of service to and within the Premises in accordance with governing Codes and the following:

- All of Tenant's piping shall be black steel schedule 40 with malleable fittings and shall incorporate capped dirt type legs at all equipment
- Gas piping shall be supported in accordance with applicable Codes and shall not be permitted in any plenum area unless otherwise approved by Landlord, in writing. Gas shall not be used for water heating unless specifically permitted by the Landlord
- Tenant shall make all arrangements with the local Utility Company for metering. If using natural gas, Tenant shall coordinate application for service and connection with Gas supplier. Tenant is required to provide a gas manifold on the roof that includes a permanent tag identifying Tenant's name, address and space location within the property. Tenant will contact and coordinate with the gas company to assure proper installation and meter connections
- All Gas lines are to be painted yellow

7.4 TELEPHONE REQUIREMENTS

TELEPHONE DESIGN

Tenant shall install telephone service from the Landlord's terminal location to and within the demised Premises. The Tenant's Contractor shall make all necessary arrangements with the Utility, the Landlord and other Tenants affected for such service, subject to Landlord's approval.

Tenant shall pay all telephone installation and service charges directly to the telephone utility company furnishing the installation and service. Complete conduit system and distribution within Tenant's demised Premises shall be provided where required for utility company wires. Outlet boxes shall be four inches (4") square minimum width single device cover and telephone plate. Wire shall run in location as designated by the Landlord.

7.5 FIRE PROTECTION REQUIREMENTS

LANDLORD WORK

A wet-type Sprinkler Fire Protection system designed for ordinary hazard classification shall be made available. The Landlord's system consists of piping main with connections in each Tenant space. All branch piping and head installation is by Tenant

All sprinkler heads shall be semi-concealed or fully concealed of the same brand and type as installed by Landlord in the Mall common areas.


Tenant shall furnish an inspector's test connection if one currently does not already exist. The test connection shall be installed off the most remote sprinkler, as physically possible, from the sprinkler supply main or capped outlet connection located in the demised Premises.

Tenant shall not be allowed to stock the Tenant space until the entire sprinkler system has been inspected, approved and put into operation.

Tenant shall provide appropriate-type fire extinguishers in stock room areas and elsewhere throughout the Demised Premises, as required by all local Authorities Having Jurisdiction and the Landlord's insurance carrier. Fire extinguishers shall be furnished, as directed by the Fire Marshal, and be easily accessible. As a matter of routine practice, fire extinguishers shall be serviced and inspected annually.

7.6 SMOKE/FIRE ALARM REQUIREMENTS

Refer to Property Specific Requirements for further requirements



**ENGINEERING
GUIDELINES
FOOD COURT**

8.0 ENGINEERING GUIDELINES - FOOD COURT

8.1 MECHANICAL REQUIREMENTS

HVAC CRITERIA SYSTEM DESIGN

Tenant's mechanical installation is to be completed per all governing codes and all materials shall be new and of commercial grade and bare underwriter's label(s), where such labeling applies. Installation shall be performed by a licensed Mechanical Contractor, in a highest quality, workmanlike manner.

Tenant's HVAC system shall be designed and installed to include all areas of the Tenant Space.

Tenants with grease, odor or smoke producing operations such as pet stores, beauty shops, photo processing stores or stores with demonstration cooking facilities or food preparation and cooking areas may be required to install pollution control equipment at Tenant's expense.

The required pollution control system shall be designed in conjunction with the HVAC system to furnish and maintain a negative pressure relative to the mall common area and adjacent Tenant spaces to prevent transfer of odors and other contaminants.

For Tenants with odor producing operations, the amount of negative pressure required depends on the occupancy use, odor strength, size of the storefront opening and the area of the store. Landlord shall determine the required negative pressure but in no case shall it be less than 15%.

Such systems shall be submitted for Landlord's approval. Tenants who chose not to install such equipment and are found to, in Landlord's sole discretion, cause related problems with neighboring Tenants or the main mall system, shall be required to retrofit their exhaust system to include pollution control at Tenant's sole expense.

Tenant, at Tenant's sole expense, may install a supplemental mechanical system with written approval by Landlord. Landlord shall reserve the right to deny Tenant's request for a supplemental system at Landlord's discretion.

Other mechanical systems differing from the system designs described herein shall be reviewed by Landlord on a location basis. Landlord shall reserve the right to deny any variance from this criteria.

Tenant shall furnish complete data indicating system air balance in the Demised Premises and a certified third-party balance report no more than thirty (30) days after opening.

Tenant shall furnish complete data indicating system air balance in the Demised Premises and a certified third-party balance report no more than thirty (30) days after opening. The Tenant shall perform balancing of all duct systems related to the premises by use of a Landlord approved, independent air balance contractor. Balancing must be completed and an air balance report must be submitted and accepted by Landlord prior to the store opening for business. Report shall apply to all HVAC equipment, including box airflow sensor differential pressure readings at maximum cooling and toilet exhaust readings.

ROOF

Access to mall roof is restricted to Landlord personnel and Landlords designated contractors only. No Tenant contractor or sub-contractor shall be permitted on the roof unless permission has been obtained by Mall operations. Tenants are required to engage the services of the Landlord required contractor for all roof work and patching. Tenant will be required to submit a signed approval letter from Landlord's contractor to Mall operations before opening for business.

8.0 ENGINEERING GUIDELINES - FOOD COURT

STRUCTURAL

Tenant, at Tenant's sole expense, shall engage the services of a structural engineer. Engineering details shall be reviewed by Landlord's structural engineer.

Structural support of any Tenant's supplemental HVAC equipment (roof top and equipment suspended from structure) must be installed in accordance with the Landlord's Standard Project Details (SPD). Where Tenant's equipment location, size, weight or other factors do not allow application of the Landlord's Standard Project Details, Landlord's designated structural engineer must either design the required support or approve of Tenant's structural engineering design. For any nonstandard structural support designs, drawings signed and sealed by an engineer must be submitted with the permit application.

EQUIPMENT

Tenant shall provide and install make-up air and exhaust system, as required, including balancing and back-draft dampers, fire dampers, curbs, exhaust and intake air hood(s).

Air handling units, heating equipment, water heaters and other equipment located within the Demised Premises shall be floor-mounted or located over the toilet or storage areas on supports provided by Tenant, not to exceed maximum live load.

Noise and vibration that may be caused by the operation of any HVAC equipment must be controlled with vibration isolators, resilient mounting details, flexible duct connections, duct linings and other measures that may be required. Equipment that is mounted to the base building structure must be installed so that no noticeable vibration is transferred to the base building structure. Tenant is responsible for isolation of all equipment so that vibrations and noises are not transmitted. Any noises deemed objectionable by Landlord's Site Representative shall be corrected at Tenant's expense.

HVAC system shall be in operation whenever Landlord provided HVAC services are operating. Tenants are required to install a seven-day time clock for controlling their HVAC system and be connected to the fire/smoke alarm system, if on an independent HVAC system only.

Tenant's air-conditioning system shall be provided with all necessary controls and devices and be compatible with the enclosed shopping center air-conditioning system and fire alarm system. Low voltage controls shall be in conduit.

Tenant is required to hire Landlord's required contractor for installation and programming of HVAC controls. An approval letter from Landlord's contractor will be required to be submitted to Mall operations before store opening. Air handling units, heating equipment, water heaters and other equipment located within the Demised Premises shall be floor-mounted or located over the toilet or storage areas on supports provided by Tenant, not to exceed maximum live load. Tenants that have odor-producing operations shall install a forced-draft ventilation system to maintain a negative pressure within the Tenant Space and discharge into the atmosphere via the roof area. Tenant is responsible for proper diffusion of the exhaust in such a manner as to prevent odors from entering air intakes of other ventilation systems.

Air distribution devices shall be ceiling or side wall mounted registers or diffusers installed as required to achieve draft free air distribution in accordance with good engineering practices. A manual volume damper shall be installed upstream (minimum 3 feet) of registers or diffusers in all sales areas.

DUCT WORK

Hanger-wires, duct-straps, fastening devices, etc. shall be fastened to joists and/or beams above and conform to the Mechanical Code of the applicable State.

8.0 ENGINEERING GUIDELINES - FOOD COURT

DUCT WORK (continued)

Tenant shall furnish seismic support per Building Code at Tenant's expense. Tenant, at Tenant's expense, shall enclose any required duct shafts located outside the Tenant's space with a two (2) hour fire-rated partition. Landlord shall approve and designate the locations of any Tenant-required duct shaft located outside the Demised Premises.

No interior construction may be attached or fastened to the deck/slab above, joist bridging, joist cross-bracing, piping, conduit, ductwork or any other non-structural item. Do not weld, drill, shoot or screw into structural steel or joist. Use clamps, tie-wire, thru-bolts with washers. Refer to Landlord's construction manual for methods of attachment to structure.

Tenant shall specify the type of exhaust duct and duct insulation used, as per NFPA standards and Landlord's insurance carrier's requirements.

Supply and Outside Air ductwork shall be insulated. Insulation shall be a minimum of one and one half-inch (1-1/2") thick blanket-type insulation with a vapor barrier. Acoustical liner may be furnished, as required per NFPA standards, Landlord's insurance carrier's requirements and must be UL rated. Duct insulation for supply air ductwork shall have a minimum installed R value of 4.8; or greater, or as required by Code. Duct wrap shall have a FRK foil vapor barrier.

All ductwork systems shall be designed as low velocity (under 2500 fpm) and low pressure (under 2" water gauge). All ductwork shall be fabricated from galvanized sheet metal, stainless steel or black steel in accordance with the standards of American Society of Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and Sheet Metal and Air Conditioning Contractors National Association (SMACNA) for low pressure, low velocity ductwork.

All ductwork shall be hard pipe or sheet metal.

All distribution ducts are to be per SMACNA low velocity standards and details, including insulated supply air distribution to all supply diffusers. (Maximum 1,200 FPM duct velocity.) Flexible ducts are to be used only for termination of duct run to ceiling device and shall not exceed five feet (5'-0") in length.

Branches from main low-velocity trunk ductwork shall be furnished with splitters, dampers or similar balancing devices in accordance with the standards of SMACNA and the Associated Air Balancing council.

Fire dampers shall be furnished, where required by code. Tenant shall indicate the rating and location of fire dampers on design drawings. Provisions shall be made for sufficient access to each fire damper. All fire dampers must carry evidence of UL approval and appropriate fire rating.

Smoke Evac systems must remain or be re-designed to accommodate the new layout

Air distribution supply registers and/or diffusers shall be designed and specified for 50 fpm terminal velocity.

Tenant is not allowed to remove exterior insulation from Landlord's main ducts.

No combustible materials of any type are allowed above suspended ceilings.

HVAC duct-type smoke detectors shall be installed as required by code in every heating and cooling system upstream of any outside air intake, filters, or decontamination equipment, which, upon activation will automatically shut the system down (Per applicable Codes).

All equipment on roof shall be labeled with weatherproof signage indicating Tenant name and space number.

8.0 ENGINEERING GUIDELINES - FOOD COURT

MECHANICAL DRAWING REQUIREMENTS

Tenant shall submit HVAC plans, prepared by a licensed mechanical engineer, for Landlord's review and approval. Contractor and/or equipment supplier drawings shall not be permitted.

Tenant's HVAC drawings shall consist of, but not be limited to, the following:

- Floor plan and/or reflected ceiling plan at one-eighth scale (1/8") scale or larger, and shall include all ductwork, exhaust systems, hoods, piping and equipment
- Schematic diagram of the HVAC system controls, including all fire/smoke detection and alarm devices with all manufacturers' model numbers indicated
- Equipment schedules, including air-handling units, condensing units, roof units, exhaust fans, air devices (diffusers, registers and grilles) and any other equipment used, including manufacturers' name and number.
- Complete details sufficient for construction
- Material and equipment specifications
- Heating, cooling and ventilation load calculations
- Partial roof plan indicating all roof-mounted installations and roof penetration details

8.2 FOOD COURT/SERVICE: ADDITIONAL REQUIREMENTS

The Tenant is responsible for providing their own grease exhaust units(s) and all necessary duct work in accordance with the current NFPA #96, and applicable Building Code, and all local jurisdictions having authority.

All roof top equipment locations must have prior written approval from the Landlord.

All roof-mounted kitchen exhaust fans that handle a grease discharge, shall have a grease catch pan and grease guard system.

Grease exhaust duct shall be welded sixteen-(16) gauge metal enclosed with a two-(2)hour fire-rated shaft in accordance with all applicable codes.

Tenants who specify the use of a rooftop centrifugal exhaust fan for their cooking facilities shall provide proper clearance between the exhaust and the roof.

Make-up air systems are required for all exhaust systems designed for a maximum of ninety percent (90%) of all exhausted air quantity. The exhaust and make-up air systems shall be electrically interlocked so that one switch activates both.

All cooking-exhaust ducts shall be seamlessly welded and comply with NFPA #96 requirements. Access doors are required and are to be on the vertical face of the horizontal run, at the bottom of the vertical riser and/or as required by Code. Automatic and manual devices for shutting down fuel or power supply shall be furnished.

A range exhaust hood shall be fabricated in accordance with all codes and shall be at least sixteen-(16) gauge or heavier stainless steel, with all joints welded.

Kitchen range hood exhaust ducts shall be insulated with fire-rated-type insulation or rated chase per NFPA standards, Landlord's insurance carrier's requirements and be UL rated, at specified heat temperature design. Please provide complete specification of type of insulation on the submittal drawings.

Hoods and exhaust systems for food processing shall be protected by a chemical extinguishing system, as required by Code, installed in accordance with all the requirements of the jurisdictional authorities and Landlord's insurance carrier. All systems shall be integrated with fire/life safety systems and be furnished with access panels, as required.

8.0 ENGINEERING GUIDELINES - FOOD COURT

8.2 FOOD COURT/SERVICE: ADDITIONAL REQUIREMENTS (continued)

When locating HVAC equipment on roof, special consideration shall be given to the distance between supply air intake ducts and to exhaust ducts. No exhaust or vent can be located within ten feet (10'-0"), or as required by code, of any fresh air intake.

Also, the direction of discharge from exhaust vents shall be such as to prevent odors from entering other systems.

Natural gas service is available for Food Court and restaurant Tenants only. If gas service is desired, Tenant shall contact Landlord's Tenant Coordinator and Mall Management to review the service connection location and pipe routing requirements before beginning design work. All gas lines are to be painted yellow.



GREEN CRITERIA

9.0 GREEN CRITERIA

9.1 INTRODUCTION

As part of this project, Tenants are expected to adhere to the project's Tenant Criteria Manual which includes the Green Tenant Criteria outlined in this section. The criteria includes suggested practices for the design, construction and operation of the Tenant's premises and is based on the U.S. Green Building Council (USGBC) LEED for Commercial Interiors certification program. Starwood strongly recommends all Tenants visit the USGBC website and apply for LEED certification. Again, this criteria is meant to be a guideline for LEED and all Tenants are encouraged to visit the USGBC website for more detailed information.

LEED is an internationally recognized green building certification system, providing third-party verification that a building or community was designed and built using strategies aimed at improving performance across all the metrics that matter most: energy savings, water efficiency, CO2 emissions reduction, improved indoor environmental quality and sustainability, and stewardship of resources and sensitivity to their impacts.

Developed by the U.S. Green Building Council (USGBC), LEED provides building owners, Tenants and occupants a concise framework for identifying and implementing practical and measurable green building design, construction, operations and maintenance solutions.

9.2 ECOLOGICAL FOOTPRINT WHY DESIGN AND CONSTRUCT A GREEN RETAIL SPACE?

Simply put, applying the Green strategies benefits your company's bottom line. In many cases, it is more cost effective in up front and/or life cycle costs, saving money on utility bills and operation costs. It creates a positive reputation for your company in the community. It increases sales and productivity by making both your employees and customers more comfortable through improved indoor quality. Finally, and arguably most importantly, it helps the overall environment by reducing our impact on energy and natural resource consumption and cutting down on the waste and pollution we create.

We know how important it is to conserve our natural resources and protect the health of occupants. Lighting and Heating/Air Conditioning of commercial buildings uses about half of the world's fossil fuel consumption and represents one-third of the US's electricity consumption. The construction and operation of commercial buildings have enormous impacts on both natural resources and the wellbeing of our customers and employees.

9.0 GREEN CRITERIA

9.2 ECOLOGICAL FOOTPRINT (continued)

COST BENEFIT

The most frequent question surrounding a green TI relates to the first cost of the build-out. “Will these measures cost more money up front?” The Tenant and its Design/Construction team should work together to choose a set of green measures from this criteria that make sense to the specific Tenant in terms of costs and benefits.

In some cases, many green measures will add no cost to your project. Some measures involve a modest first cost increase, but frequently save money over the long run by lowering utility bills. Some green measures may cost more, but yield benefits that are hard to quantify, such as improved occupant experience and productivity. In all cases, the key to eliminating or minimizing added costs is to set your goals early and have them included as part of your project from the very beginning. The desired green measures for the project should be clearly quantified during the selection of the Design team and it is important that the selected team has adequate knowledge of and/or experience in sustainable design.

9.3 GREEN CRITERIA CATEGORIES

9.4 Water Efficiency:

- Water Use Reduction
- Landscaping

9.5 Energy & Atmosphere

- Commissioning
- Energy Performance
- Refrigerant Management

9.6 Materials & Resources

- Storage and Collection of Recyclables
- Construction Waste Management
- Recycled Content
- Regional Materials

9.7 Indoor Environmental Quality

- Minimum Indoor Air Quality Performance
- Low-Emitting Material Adhesives, Sealants
Paints and Coatings

9.0 GREEN CRITERIA

9.4 WATER EFFICIENCY

WATER USE REDUCTION

INTENT

To increase water efficiency within the tenant space to reduce the burden of municipal water supply and wastewater systems.

REQUIREMENTS

Employ strategies that in aggregate use 30% less water than the water use baseline calculated for the tenant space. Calculate the baseline according to the commercial baselines outlined below:

- Commercial toilets = 1.28 gallons per flush (gpf)
- Commercial urinals = 1.0 gpf (No flush/waterless)
- Commercial lavatory (restroom) faucets = 0.5 (gpm) at 60 (psi)
- Commercial pre-rinse spray valves (for food service applications = Flow rate < 1.6 (gpm)
- Use Energy Star-rated appliances
- Restroom faucets w/max flow of 1.5 gpm for restaurant and .5 gpm for retail
- Install restroom faucet/toilet control of self closing design (i.e. automatically turn off when not in use.)

POTENTIAL TECHNOLOGIES & STRATEGIES

Water-sense certified fixtures and fixture fittings should be used where available. High efficient toilets and waterless urinals (where applicable) shall be installed in all Tenant restrooms.

LANDSCAPING (FOR EXTERIOR AND PAD TENANTS)

- Install weather based irrigation controls
- Use at least 10% native and 30% drought tolerant plants
- Minimize spray systems



Drought Tolerant Plant

9.0 GREEN CRITERIA

9.5 ENERGY & ATMOSPHERE COMMISSIONING

INTENT

To verify that the project's energy related systems are installed and calibrated to perform according to the owner's project requirements, basis of design and construction documents. Benefits of commissioning include reduced energy use, lower operation costs, fewer contractor callbacks, better building documentation, improved occupant productivity and verification that the systems perform in accordance with the Landlord's project requirements.

REQUIREMENT

The following commissioning process activities must be completed by the Tenant's design team:

- Designate an individual as the commissioning authority (CxA) to lead, review and oversee the completion of the commissioning process activities
- Develop and incorporate commissioning requirements into the construction documents
- Develop and implement a commissioning plan
- Verify the installation and performance of the systems to be commissioned
- Complete a summary commissioning report
- Commissioning process activities must be completed for the following energy-related systems at a minimum: HVAC and refrigeration including associated controls, Lighting and day lighting controls, Domestic hot water systems

COMMISSIONING (continued)

POTENTIAL TECHNOLOGIES & STRATEGIES

Engage a CxA as early as possible in the design process. Determine the Landlord's project requirements, develop and maintain a commissioning plan for use during design and construction and incorporate commissioning requirements in bid documents. Assemble the commissioning team, and prior to occupancy verify the performance of energy consuming systems. Complete the commissioning reports with recommendations prior to accepting the commissioned systems.

9.0 GREEN CRITERIA

9.5 ENERGY & ATMOSPHERE (continued)

ENERGY PERFORMANCE

INTENT

To establish the minimum level of energy efficiency for the tenant space systems to reduce environmental and economic impacts associated with excessive energy use.

REQUIREMENTS

Design portions of the building as covered by the Tenant's scope of work to comply with ANSI/ASHRAE/IESNA Standard 90.1-2013, or most current standard, and complete the following:

- Comply with the mandatory provisions (Sections 5.4, 6.4, 7.4, 8.4, 9.4 and 10.4) of ANSI/ASHRAE/IESNA Standard 90.1-2013
- Achieve the prescriptive requirements (Sections 5.5, 6.5, 7.5 and 9.5) or performance requirements (Section 11) of ANSI/ASHRAE/IESNA Standard 90.1-2013
- Reduce connected lighting power density a minimum of 10% below that allowed by ANSI/ASHRAE/IESNA Standard 90.1-2013
- Install ENERGY STAR® qualified equipment for a minimum of 50% (by rated power) of ENERGY STAR eligible equipment installed as part of the tenant's scope of work. This requirement includes appliances, office equipment, electronics, and commercial food service equipment Excluded are heating, ventilating and air conditioning (HVAC), lighting, and building envelope products
- Projects in California may use Title 24, Part 6 in place of ANSI/ASHRAE/IESNA Standard 90.1- 2013

9.0 GREEN CRITERIA

9.6 MATERIALS & RESOURCES

STORAGE AND COLLECTION OF RECYCLABLES

INTENT

To facilitate the reduction of waste generated by building occupants that is hauled to and disposed of in landfills.

REQUIREMENTS

Provide an easily accessible dedicated area or areas for the collection and storage of materials for recycling for the tenant space. Materials must include at a minimum paper, corrugated cardboard, glass, plastics and metals.

POTENTIAL TECHNOLOGIES & STRATEGIES

Designate an area for recyclable collection and storage that is appropriately sized and located in a convenient area. Instruct occupants on the recycling procedures associated with excessive energy use.

CONSTRUCTION WASTE MANAGEMENT

INTENT

To divert construction and demolition debris from disposal in landfills and incineration facilities. Redirect recyclable recovered resources back to the manufacturing process and reusable materials to appropriate sites.

REQUIREMENTS

Recycle and/or salvage a minimum of 50% nonhazardous construction and demolition debris. Develop and implement a construction waste management plan that, at a minimum, identifies the materials to be diverted from disposal and whether the materials will be sorted on-site or commingled.

POTENTIAL TECHNOLOGIES & STRATEGIES

Establish goals for diversion from disposal in landfills and incineration facilities and adopt a construction waste management plan to achieve these goals. Consider recycling cardboard, metal, brick, concrete, plastic, clean wood, glass, gypsum wallboard, carpet and insulation.

9.0 GREEN CRITERIA

9.3 MATERIALS & RESOURCES (continued)

RECYCLED CONTENT

INTENT

To increase demand for building products that incorporate recycled content materials, thereby reducing impacts resulting from extraction and processing of virgin materials.

REQUIREMENTS

Use materials, including furniture and furnishings, with recycled content, when possible.

POTENTIAL TECHNOLOGIES & STRATEGIES

Establish a project goal for recycled content materials, and identify material suppliers that can achieve this goal. During construction, ensure that the specified recycled content materials are installed. Consider a range of environmental, economic and performance attributes when selecting products and materials.

REGIONAL MATERIALS

INTENT

To increase demand for building materials and products that are extracted and manufactured within the region, thereby supporting the regional economy and reducing the environmental impacts resulting from transportation.

REQUIREMENTS

Use a minimum of 20% of the combined value of construction and Division 12 (Furniture) materials and products that are manufactured regionally within a radius of 500 miles.

POTENTIAL TECHNOLOGIES & STRATEGIES

Establish a project goal for locally sourced materials and identify materials and material suppliers that can achieve this goal. During construction, ensure that the specified local materials are installed and quantify the total percentage of local materials installed. Consider a range of environmental, economic and performance attributes when selecting products and materials.

9.0 GREEN CRITERIA

9.7 INDOOR ENVIRONMENTAL QUALITY MINIMUM INDOOR AIR QUALITY PERFORMANCE

INTENT

To establish minimum indoor air quality (IAQ) performance to enhance indoor air quality in the building, thus contributing to the comfort and wellbeing of the occupants.

REQUIREMENTS

For mechanically ventilated spaces, modify or maintain existing building outside air ventilation distribution system to supply at least the outdoor air ventilation rate required by ASHRAE 62.1-2010, or most current standard, Ventilation for Acceptable Indoor Air Quality.

POTENTIAL TECHNOLOGIES & STRATEGIES

Design ventilation systems to meet or exceed the minimum outdoor air ventilation rates as described in the ASHRAE standard. Balance the impacts of ventilation rates on energy use and indoor air quality to optimize for energy efficiency and occupant comfort. Use the ASHRAE Standard 62.1-2010 Users Manual for detailed guidance on meeting the referenced requirements.

LOW-EMITTING MATERIALS - ADHESIVES, SEALANTS, PAINTS AND COATINGS

INTENT

To reduce the quantity of indoor air contaminants that are odorous, potentially irritating and/or harmful to the comfort and well being of installers and occupants.

REQUIREMENTS

Adhesives, sealants and sealant primers must comply with South Coast Air Quality Management District (SCAQMD) Rule 1168. Paints and coatings applied to interior walls and ceilings must not exceed the Volatile Organic Compound (VOC) content limits established in Green Seal Standard GS-11, Paints, 1st Edition, May 20, 1993. Clear wood finishes, floor coatings, stains and primers applied to interior elements must not exceed the VOC content limits established in South Coast Air Quality Management District (SCAQMD) Rule 1113, Architectural Coatings, effective Jan 1, 2004.

POTENTIAL TECHNOLOGIES & STRATEGIES

Specify low (VOC) materials in construction documents. Ensure that VOC limits are clearly stated in each section of the specifications where adhesives, sealants, paints and coatings are addressed. Common products to evaluate include: general construction adhesives, flooring adhesives, fire-stopping sealants, caulking, duct sealants, plumbing adhesives, cove base adhesives, paints, coatings, stains and primers.

SCAQMD - <http://www.aqmd.gov/rules/reg/reg11/r1168.pdf>

9.0 GREEN CRITERIA

9.8 SUMMARY CHECKLIST FOR GREEN CRITERIA

- 1.0 WATER EFFICIENCY**
 - Use 30% less water
 - Landscaping

- 2.0 ENERGY & ATMOSPHERE**
 - Commissioning
 - Comply with ANSI/ASHRAE/IESNA standard 90.1 - 2013
 - Reduce lighting power density by minimum of 10%
 - Install ENERGYSTAR qualified equipment for a minimum of 50% of Tenants equipment
 - Zero use of chlorofluorocarbon (CFC) based refrigerants

- 3.0 MATERIALS & RESOURCES**
 - Provide collection and storage of materials for recycling
 - Recycle and/or salvage a minimum of 50% non hazardous construction and demolition debris
 - Use a minimum of 20% of the combined value of construction, materials and products that are manufactured regionally within a radius of 500 miles
 - Use materials, including furniture and furnishings, with recycled content

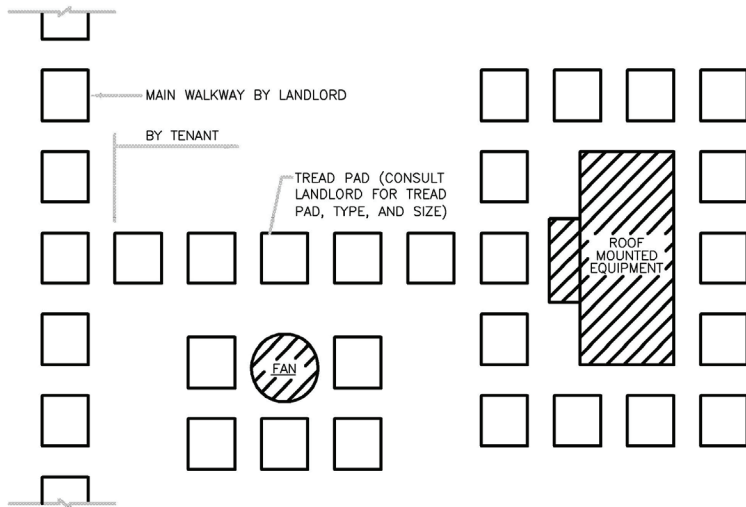
- 4.0 INDOOR ENVIRONMENTAL QUALITY**
 - Modify or maintain existing building outside air ventilation distribution system to meet or exceed the ASHRAE standard
 - Reduce the quantity of indoor air contaminants



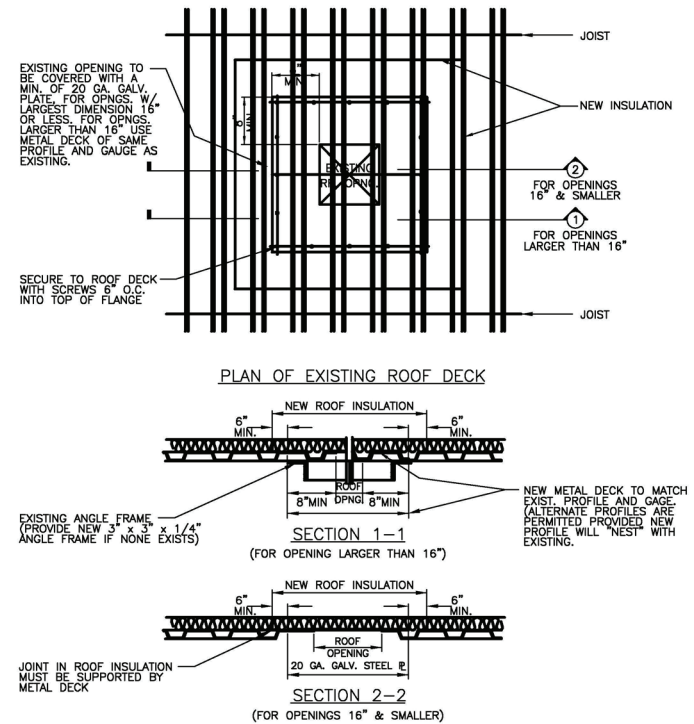
**TYPICAL
CRITERIA DETAILS**

10.0 TYPICAL CRITERIA DETAILS

10.1 ROOF TREAD PAD LAYOUT

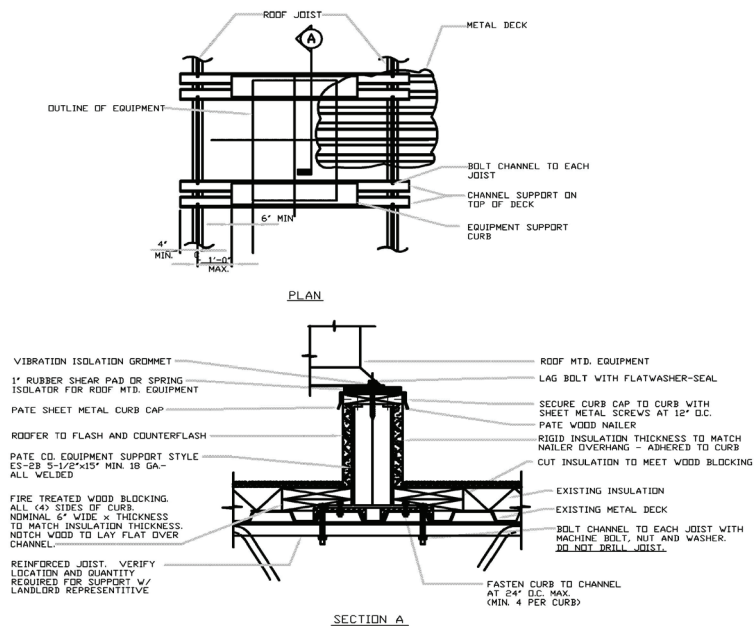


10.2 METAL DECK REPAIR



10.0 TYPICAL CRITERIA DETAILS

10.3 CONDENSING UNIT & OTHER SPECIAL ROOF MOUNTED EQUIPMENT SUPPORT DETAIL



NOTES:

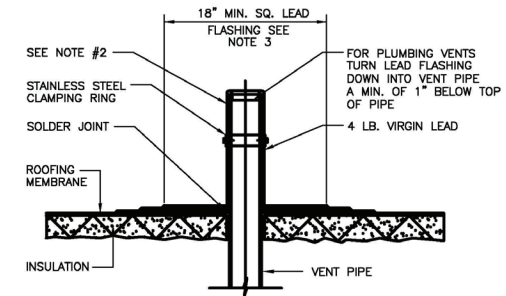
1. HVAC CONTRACTOR TO ALLOW ROOFER TO INSTALL COUNTERFLASHING PRIOR TO INSTALLING CURB CAP.

NOTE: SPECIFY CURB TO MATCH ROOF SLOPE WHEN APPLIED TO SLOPED ROOF AREAS.

0.8 $\frac{12}{1}$ PITCH AT FOOD COURT ROOF AREA

VERIFY ALL ROOF PITCHES

10.4 PIPE / CONDUIT / VENT THROUGH ROOF FLASHING DETAIL

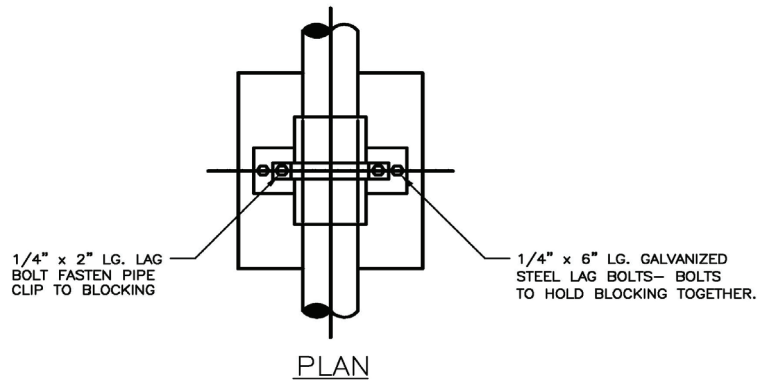


NOTES:

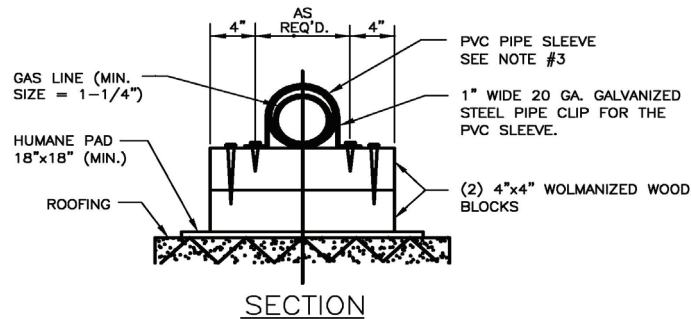
1. FOR BALLAST SYSTEMS, REPLACE BALLAST AFTER WORK IS COMPLETED.
2. 4 LB. LEAD FLASHING SHALL BE 1/4" MAX. DIAMETER LARGER THAN PIPE ALL JOINTS TO BE SOLDERED.
3. FLANGE SHALL BE SET BY ROOFER. CONTACT L.L. FOR LIST OF APPROVED ROOFING CONTRACTORS
4. ALL ROOFWORK TO BE PERFORMED BY MALL APPROVED ROOFING CONTRACTOR
5. VENTS SHALL BE A MINIMUM OF 10'-0" FROM OUTSIDE AIR INTAKES.

10.0 TYPICAL CRITERIA DETAILS

10.5 GAS LINE SUPPORT DETAIL



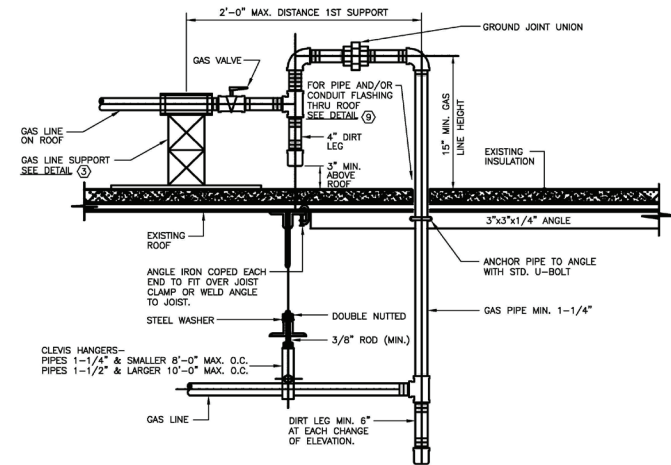
PLUMBING CONTRACTOR IS RESPONSIBLE TO PROVIDE GAS LINE SUPPORTS FOR ALL GAS LINES INCLUDING TENANTS PIPE SLEEVE AND CLIP.



NOTES:

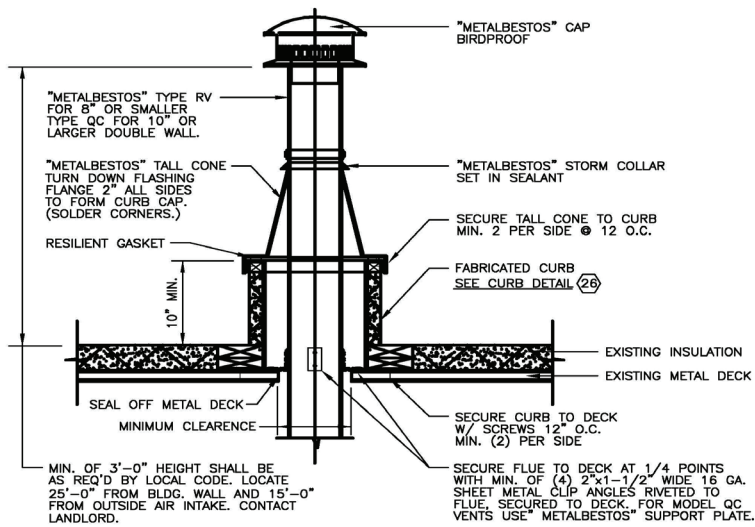
1. SUPPORT REQUIRED EVERY 10'-0" O.C. AND AT CHANGES IN DIRECTION.
2. INCREASE HEIGHT AS REQ'D FOR ROUTING ABOVE ROOF MOUNTED ACCESSORIES SUCH AS EXPANSION JOINTS.
3. PVC PIPE SLEEVE SHALL BE THE NEXT SIZE PIPE DIAMETER LARGER THAN THE OUTSIDE DIAMETER OF THE PIPE.

10.6 GAS PIPE THROUGH ROOF DETAIL



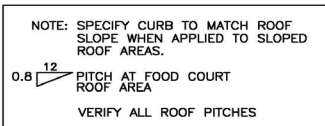
10.0 TYPICAL CRITERIA DETAILS

10.7 GAS FLUE THROUGH ROOF DETAIL

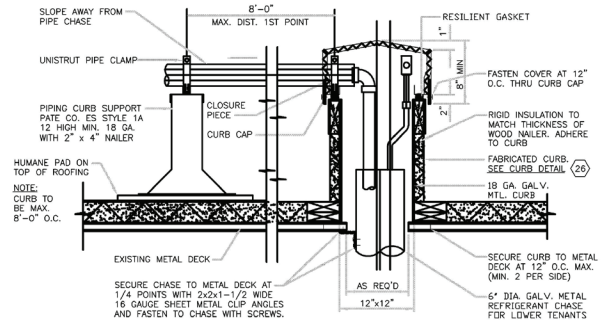
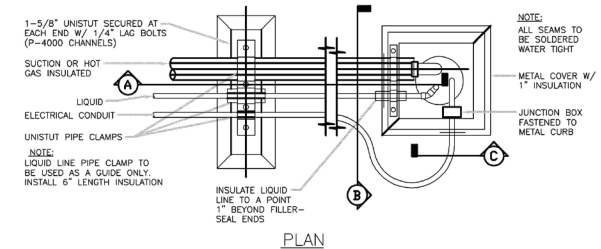


NOTES:

- H.V.A.C. CONTRACTOR TO COORDINATE INSTALLATION W/ LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING & COUNTERFLASHING INSTALLATION.
- CURB INTERNAL SIZES: FOR FLUES 3" THRU 5" ROUND - 9"x9" CURB, FOR FLUES 6" THRU 8" ROUND - 12"x12" CURB, FOR FLUES GREATER THAN 8" ROUND CONSULT WITH THE LANDLORD.

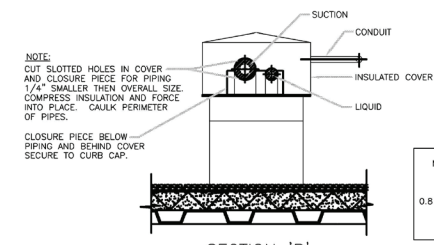


10.8 REFRIGERANT PIPING ROOF CHASE & PIPE SUPPORT DETAIL



SECTION 'A'

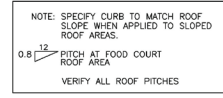
SECTION 'C'



SECTION 'B'

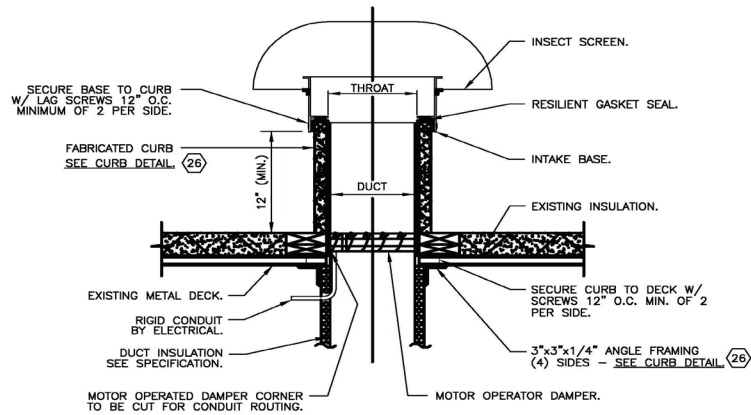
NOTES:

- HVAC CONTRACTOR TO COORDINATE INSTALLATION WITH LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING AND COUNTERFLASHING INSTALLATION.
- CHASE AND COVER INSTALLATION - 1" THICK NFPA COATED, PINNED ON 4" CENTERS AND GLUED TO SHEET METAL.
- CAULKING TO BE SILICONE BASE AND WATERPROOF.
- WHERE CHASE HAS NOT BEEN PROVIDED CONTACT LANDLORD FOR REFRIGERANT CHASE LOCATION AND ALTERNATE ENCLOSURE OF PIPING/CONDUIT.



10.0 TYPICAL CRITERIA DETAILS

10.9 O.A. INTAKE / GRAVITY RELIEF DETAIL



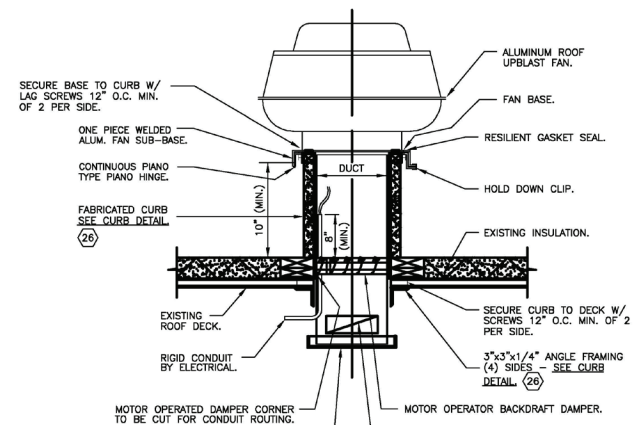
NOTES:

- H.V.A.C. CONTRACTOR TO COORDINATE INSTALLATION W/ LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING AND COUNTERFLASHING INSTALLATION.

NOTE: SPECIFY CURB TO MATCH ROOF SLOPE WHEN APPLIED TO SLOPED ROOF AREAS.

0.8/12 PITCH AT FOOD COURT ROOF AREA
VERIFY ALL ROOF PITCHES

10.10 RELIEF/ROOF EXHAUST FAN DETAIL



NOTES:

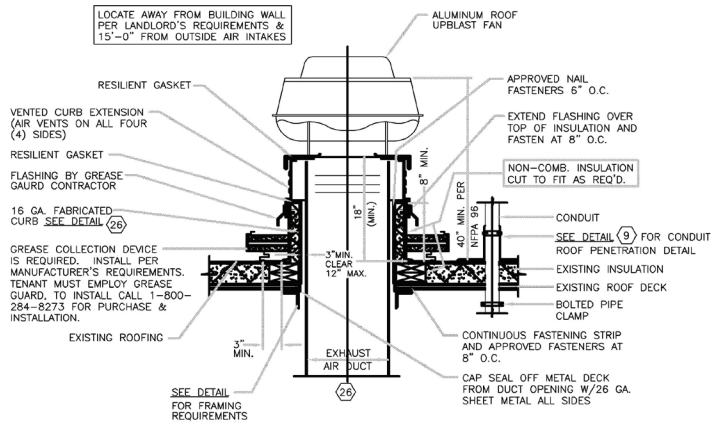
- H.V.A.C. CONTRACTOR TO COORDINATE INSTALLATION W/ LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING AND COUNTERFLASHING INSTALLATION.

NOTE: SPECIFY CURB TO MATCH ROOF SLOPE WHEN APPLIED TO SLOPED ROOF AREAS.

0.8/12 PITCH AT FOOD COURT ROOF AREA
VERIFY ALL ROOF PITCHES

10.0 TYPICAL CRITERIA DETAILS

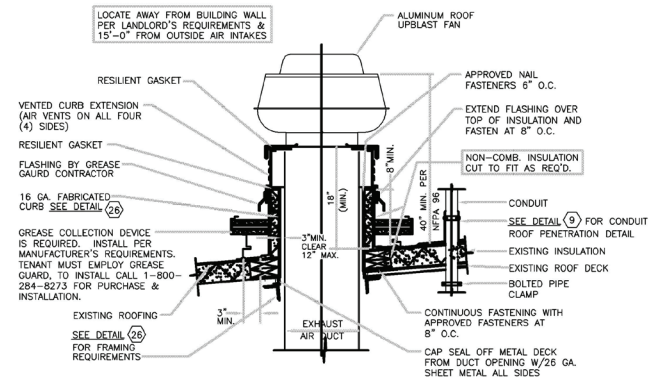
10.11 RESTAURANT GREASE FAN & PAN DETAIL



NOTES:

1. FOR BALLAST SYSTEMS REPLACE BALLAST AFTER WORK IS COMPLETED.
2. NEW INSULATION TO MATCH EXISTING INSULATION HEIGHT AND OF THE SAME OR GREATER THERMAL RESISTANCE VALUE.
3. ROOFING TO BE INSTALLED AND FLASHED-IN WITH MATERIALS TO MATCH EXISTING. INSTALL MATERIAL PER MANUFACTURER'S RECOMMENDATIONS.
4. HVAC CONTRACTOR TO COORDINATE INSTALLATION WITH LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING & COUNTERFLASHING INSTALLATION.
5. USE SELF DRILLING FASTENERS FOR METAL DECK, TOGGLES FOR GYPSUM DECKS.

10.12 RESTAURANT GREASE FAN & PAN DETAIL AT SLOPED ROOF



NOTES:

1. FOR BALLAST SYSTEMS REPLACE BALLAST AFTER WORK IS COMPLETED.
2. NEW INSULATION TO MATCH EXISTING INSULATION HEIGHT AND OF THE SAME OR GREATER THERMAL RESISTANCE VALUE.
3. ROOFING TO BE INSTALLED AND FLASHED-IN WITH MATERIALS TO MATCH EXISTING. INSTALL MATERIAL PER MANUFACTURER'S RECOMMENDATIONS.
4. HVAC CONTRACTOR TO COORDINATE INSTALLATION WITH LANDLORD'S ROOFER FOR PROPER SEQUENCE TO PERMIT FLASHING & COUNTERFLASHING INSTALLATION.
5. USE SELF DRILLING FASTENERS FOR METAL DECK, TOGGLES FOR GYPSUM DECKS.
6. SLOPE MUST BE VERIFIED IN FIELD PRIOR TO FABRICATION.

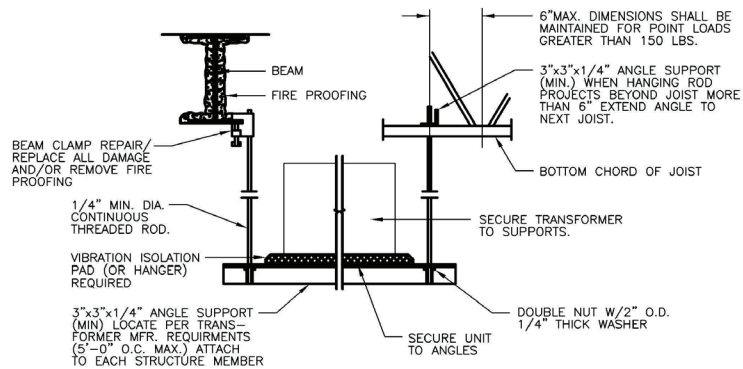
NOTE: SPECIFY CURB TO MATCH ROOF SLOPE WHEN APPLIED TO SLOPED ROOF AREAS.

0.8/12 PITCH AT FOOD COURT ROOF AREA

VERIFY ALL ROOF PITCHES

10.0 TYPICAL CRITERIA DETAILS

10.13 TRANSFORMER HANGING SUPPORT DETAIL



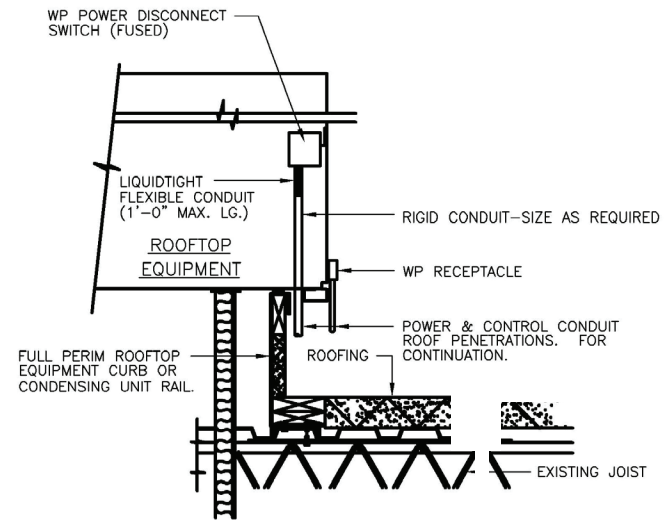
BEAM SUPPORT

JOIST SUPPORT

NOTES:

1. CONSULT WITH LANDLORD'S STRUCTURAL ENGINEER FOR LOCATION AND HANGING REQUIREMENTS FOR EQUIPMENT 300 LBS. OR MORE.
2. SIZE OF STRUCTURAL SUPPORTS (ROD ANGLES, ETC.) ARE MIN. AND SHALL BE SIZED BY TENANT OR TENANT CONTRACTOR AS REQ'D. FOR PROPER SUPPORT AND STRUCTURAL INTEGRITY.
3. DO NOT DRILL HOLES IN EXISTING STRUCTURAL MEMBERS UNLESS APPROVED BY LANDLORD IN WRITING.
4. ATTACHMENT TO TOP CHORD IS PERMITTED.

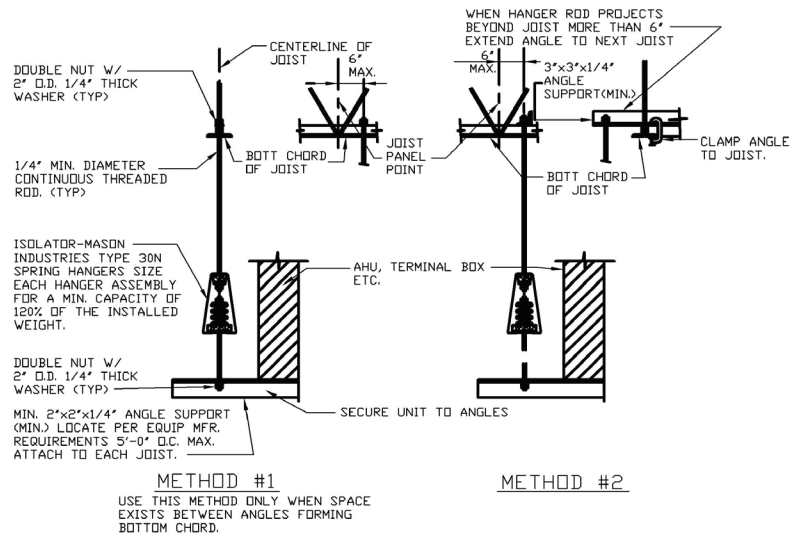
10.14 ROOF MOUNTED CONDENSER OR EQUIPMENT CONDUIT DETAIL



1. LOCATE SO NOT TO OBSTRUCT ANY SERVICE TO CONDENSER OR EQUIPMENT OR READING OF NAMEPLATE.
2. DO NOT INSTALL CONDUIT THRU CURBS. USE SEPERATE ROOF PENETRATIONS.
3. PITCH POCKETS ARE NOT PERMITTED.

10.0 TYPICAL CRITERIA DETAILS

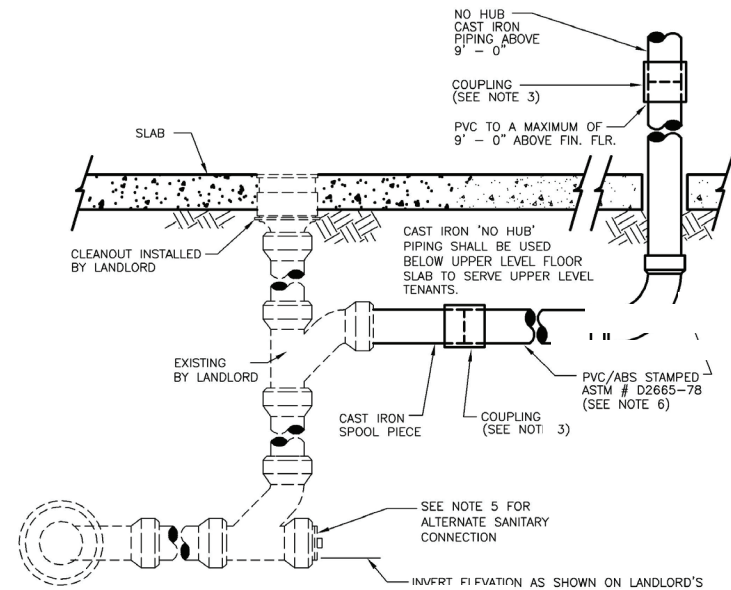
10.15 EQUIPMENT SUPPORT DETAIL



NOTES:

1. FIELD VERIFY LANDLORD'S APPROVED LOCATION OF H. V. A. C. EQUIPMENT WITH LANDLORD'S REPRESENTATIVE BEFORE PROCEEDING.
2. CONTACT LANDLORD FOR H. V. A. C. EQUIPMENT LOCATIONS FOR EQUIPMENT OVER #200.
3. SIZE OF STRUCTURAL SUPPORTS (RODS, ANGLE, ETC.) ARE MINIMUMS AND SHALL BE RESIZED BY TENANT OR TENANT CONTRACTOR AS REQUIRED FOR PROPER SUPPORT AND STRUCTURAL INTEGRITY.
4. DO NOT DRILL HOLES IN EXISTING STRUCTURAL MEMBERS UNLESS APPROVED BY LANDLORD IN WRITING.

10.16 TENANT SANITARY PIPING DETAIL

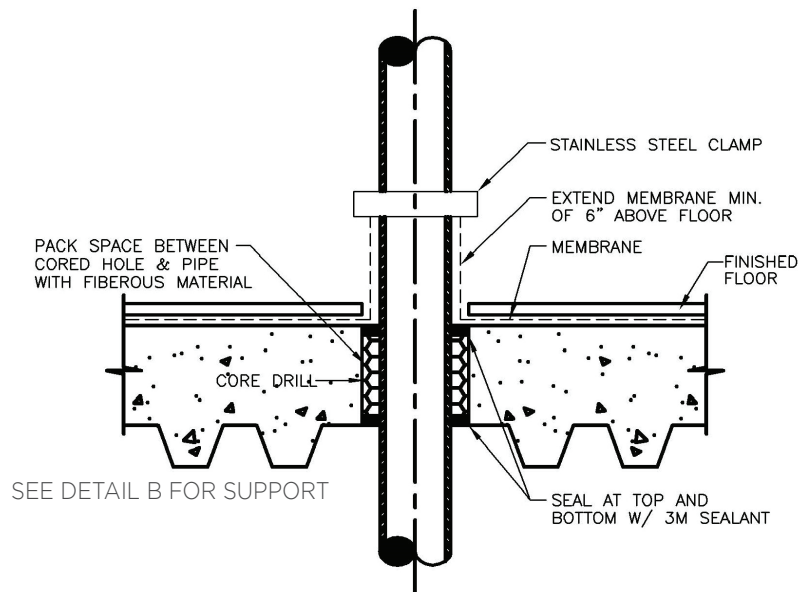


NOTE:

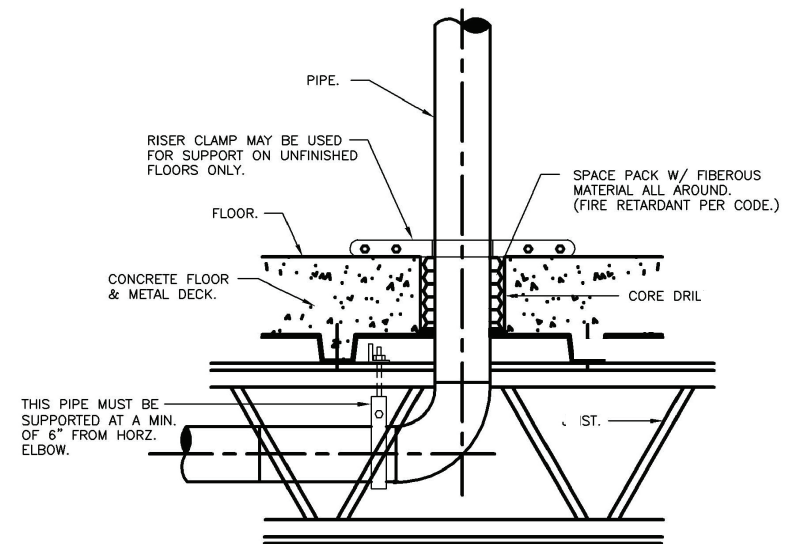
1. TENANT SHALL CONNECT SANITARY DRAIN TO CONNECTIONS PROVIDED BY LANDLORD.
2. TENANT SHALL NOT MODIFY LANDLORD'S DRAIN OR MAKE CONNECTIONS TO SANITARY MAIN.
3. ABOVE AND UNDERGROUND COUPLINGS SHALL BE "CLAMP-ALL" DRAIN COUPLING MODEL-HI-TORQ 125.
4. NO PVC PIPING SHALL BE ALLOWED IN RETURN AIR PLENUMS.
5. IF EXISTING LANDLORD PROVIDED UPPER SANITARY TENANT CONNECTION CANNOT BE USED, CONTRACTOR SHALL USE LOWER ALTERNATE SANITARY CONNECTION.
6. TENANT MAY USE CAST IRON BELL AND SPIGOT WITH APPROVED COMPRESSION FITTINGS BELOW GROUND.

10.0 TYPICAL CRITERIA DETAILS

10.17 PIPE / CONDUIT UPPER LEVEL FLOOR PENETRATION DETAIL A

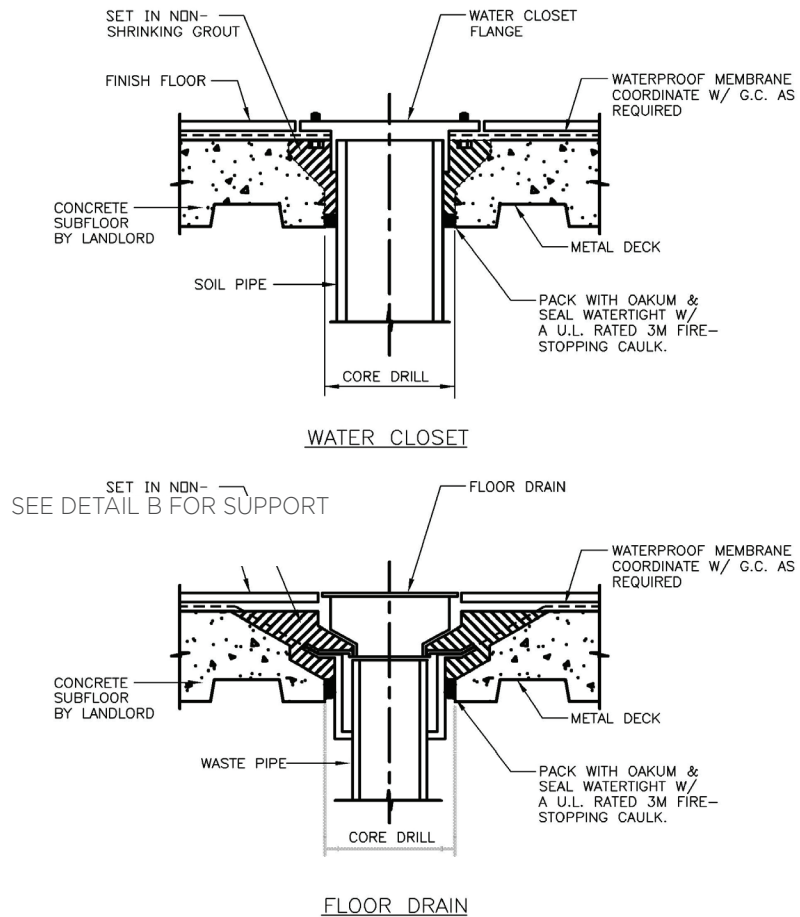


10.18 PIPE / CONDUIT UPPER LEVEL FLOOR PENETRATION DETAIL B

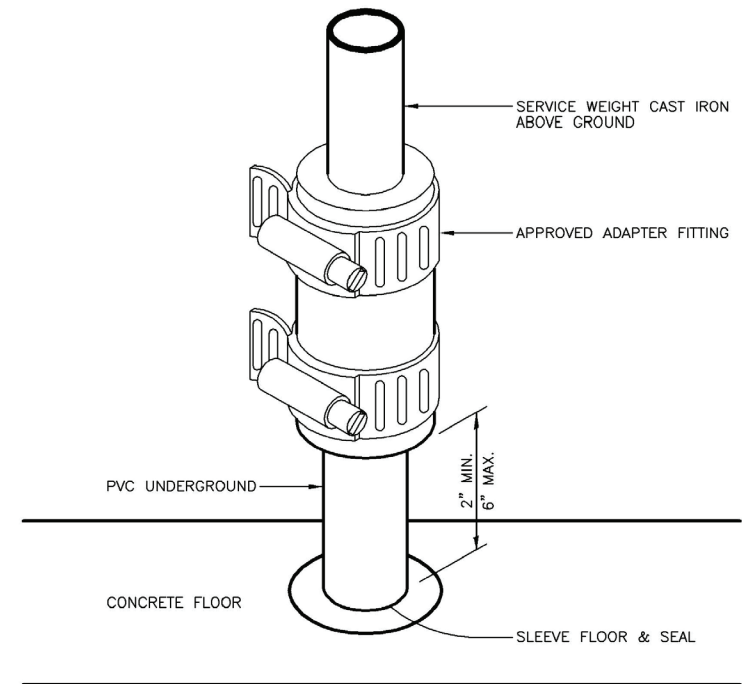


10.0 TYPICAL CRITERIA DETAILS

10.19 DETAILS OF UPPER FLOOR PENETRATIONS



10.20 UNDERGROUND DRAIN WASTE VENT TRANSITION





GLOSSARY OF TERMS

11.0 GLOSSARY OF TERMS

BASE BUILDING	Overall project envelope construction, including Common and Service Areas. Exclude all work which is the responsibility of the Tenant
BULKHEAD (LANDLORD)	Element above the Tenant's storefront and below the Landlord's ceiling. Defines maximum height of the Tenant's storefront
CERTIFICATE OF INSURANCE	Document from your insurance carrier required before construction can commence on site
COMMON AREA	All areas of the Shopping Center available to the public, that is not demised retail space (inline or kiosk)
DATUM LINE	The horizontal or base line, from which the heights of points are measured
DEMISING PARTITION WALL	A common wall between adjoining shops or between a shop and a Common Area. The demising partition extends back from the neutral pier
DESIGN CONTROL ZONE	The area between the lease line and the Design Control Line in which the Landlord controls all aspects of design and materials
DUCT	An enclosed air channel for distributing conditioned air
GLAZING	Glass treatment (window, glass block, etc.)
GRAPHICS	Lettering, symbols and logos used for signage at the storefront or throughout the store interior
GRILLE HOUSING	Enclosed housing which supports a security grille and fully encloses it when in the open position

11.0 GLOSSARY OF TERMS

MEP	Mechanical, Electrical, Plumbing. Engineering disciplines needed
POS	Point of Sale
SHOPPING CENTER MANAGEMENT	Starwood Retail Partners
SAMPLE BOARD	An 8.5" x 11" composition displaying actual samples of the proposed materials for the store construction
SHOP DRAWINGS	Drafted, technical drawings describing all dimensions, materials, connections and methods of construction of a physical object, i.e., cabinets, signage, counters, etc.
SHOPPING CENTER	Starwood facility where Tenant's store Premises is located
TENANT COORDINATOR	Starwood's design representative and reviewer of Tenant's design submittals
TENANT	Store Tenant per lease



STARWOOD
RETAIL PARTNERS