



ADDENDUM LOG

June 2009

Full Update

February, 2014

Waterproof membrane language updated (fc5)

April, 2014

Carbon monoxide sensor language added (fc7)

November, 2014

Drink dispenser may not be placed on front counter (fc5)

November, 2015

Gas added to list of fuels for CO detection (fc7)

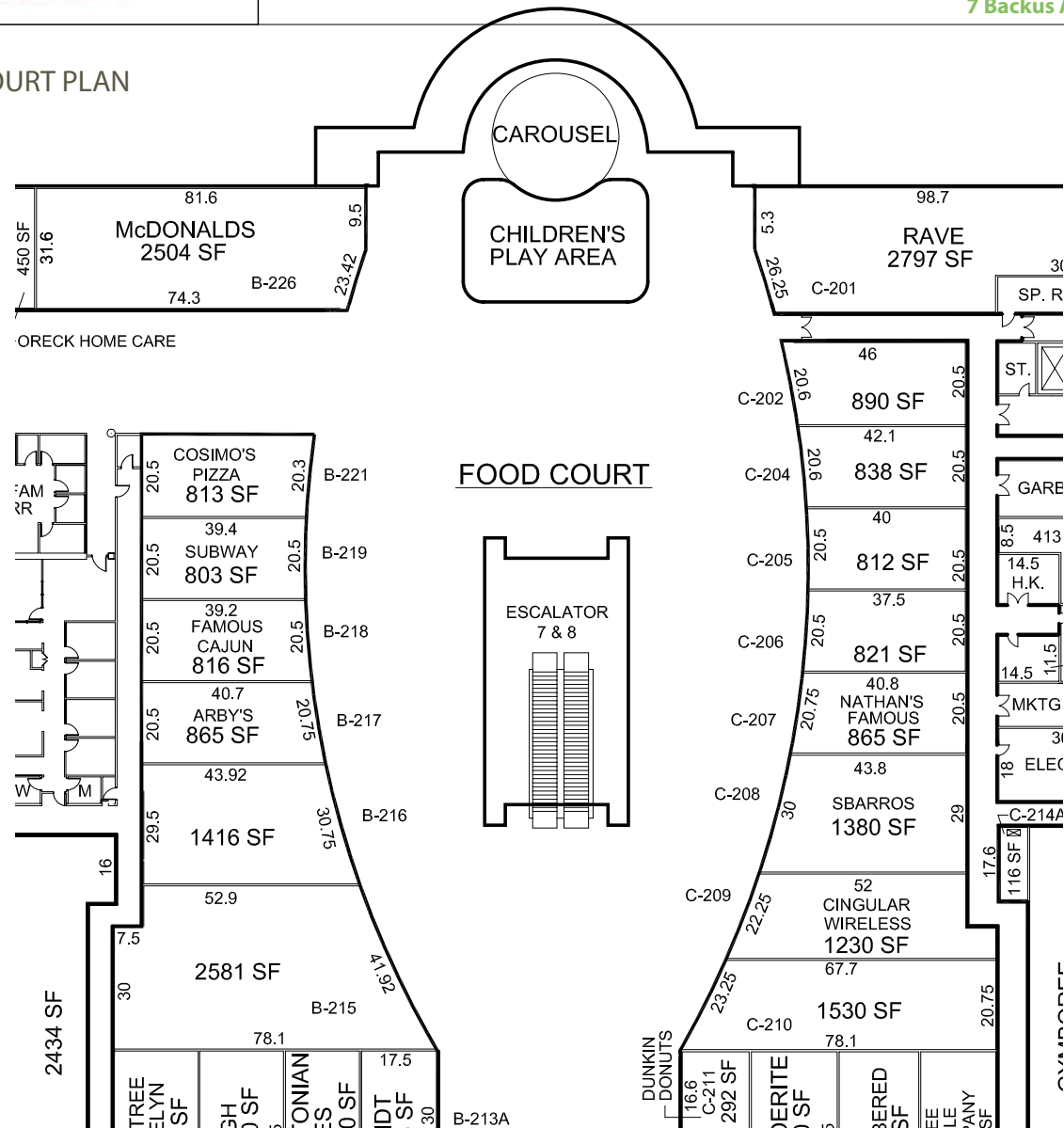
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ENLARGED FOOD COURT PLAN



GENERAL OVERVIEW

The following information will provide guidelines and detail requirements for a typical food court buildout. The Landlord has also provided elevations, sections, and typical details for use during the design of the Tenant space.

The consistent design of the Food Court is deliberate in intention to provide an upscale uniformity throughout, in keeping with the overall renovation of the Danbury Fair Mall. A clean, easy to maintain design has been developed, utilizing durable materials, specified by the Landlord.

TENANT CONSTRUCTION - CUSTOMER SERVICE AREA:

Front Counter

The Tenant must provide a counter-type operation. The counters will be constructed between demising piers to 2'-10" a.f.f. The face of the counter will be flush with the lease line. The base or lower portion will sit 4" behind the lease line as shown in the detail drawings on page fc21.

The Tenant's counter front must mimic the Landlord's bulkhead radius and must be finished with 6"x24" tile, "Alabastro Mikado" by Ergon, in color "Bambu", over fire treated plywood. The tiles will be installed with a 6" stagger pattern as shown on the attached "Typical Food Court Storefront Elevation" on page fc16. These tiles are to be purchased directly from the Landlord.

Tenant's countertop shall be solid surface, "Zodiaq" by DuPont, color "Clay Brown", radius to mimic the Landlord's bulkhead radius. The thickness of this material is to be 3/4".

The Tenant may incorporate a display case, steam table, or sneeze guard in the front counter subject to approval from Landlord. Such equipment, if permitted, may not exceed 30% of the store width and must be permanently installed with no wheels or vent grilles exposed to the consumer. Finish shall be chrome or stainless steel – no brass. Graphics on glass or sneeze guard or others surfaces are subject to Landlord's approval. No Tenant applied graphics are permitted on Landlord installed materials.

Soft drink machines must be on the Tenant's rear wall or rear counter. Drink dispenser and other utilitarian kitchen equipment may not be placed on the front counter.

Sign Shelf

The Tenant must construct a radiused sign shelf as shown on the "Food Court Tenant Storefront Section" Drawing. This shelf will include the internally illuminated acrylic panels to be installed for a source of back light for the Tenant's Storefront Signage. The Tenant's sign will be pin mounted on the forward edge of the shelf. See the "Sign Criteria" on page fc9 for details.

Lighting

Recessed incandescent downlighting (5" diameter) must be installed, centered in the radiused sign shelf above the counter to further illuminate the service area.

Fluorescent lighting, with protective lenses, is permitted in the food preparation area.

Tenant Divider Wall between Sales Area and Prep Area

Tenant's typical divider wall between service and preparation areas shall be installed between 10' - 13' from the lease line. Secondary countertop or back counter storage visible from the Food Court must adhere to the front counter specifications. A pass through opening is permitted from the sales area to the kitchen.

Flooring

The entire Lease Premises shall be completely and properly sealed using a 'Dex-o-tex' NEOBOND II Fracture Resistant Membrane Waterproofing or equal membrane type sealer approved by Landlord, prior to the installation of any finished flooring material. The membrane must be turned up all perimeter storefront walls, counters and surfaces a minimum of 24", to protect the adjacent Tenants and Mall common areas. Then, either FRP (prep area only), or tile is to be installed up to at least 4'. Tenant to submit detail to Landlord for approval prior to installation.

Mall tile must extend from the lease line to the counter.

FOOD COURT DESIGN

Divider Wall between Tenants

The Divider wall between Food Court Tenants will be finished with a minimum 6"x6" neutral/earth tone tile. Lower Divider Wall will be finished with a solid surface wall cap to be furnished and installed by the Tenant's contractor. See the Material Specifications listed on page fc15 for the solid surface wall cap and the tile wall finishes.

Tenants are required to install a 3/4" solid core wood door, "Chase Doors – KC 2000 Series", with 18 gauge brushed stainless steel cladding (fully clad on both sides); 12" diameter round view panel; stainless steel hinge cover; and 2" x 4" stainless steel door frame in the divider wall between service and food preparation areas. No pulls or spring bumpers allowed. Rolling grilles are not allowed.

TENANT CONSTRUCTION - PREPARATION AREA:

Walls

Walls in the preparation area, not visible to the eye, may be FRP, marlite, stainless steel panels, or ceramic tile.

Equipment

Structural drawings must be submitted for all equipment that is being hung from the Mall steel over 300 lbs (i.e., hoods, transformers, hot water heaters, etc.).

Exit Door

All exit door specifications, hardware, door handles, recess dimensions, etc. shall be per Landlord criteria and conform to local codes and ordinances.

Roof Work

All roof work must be by the Mall's required roofing contractor, at the Tenants expense.

The Tenant is required to remove all roof-mounted equipment and roof penetrations that will not be utilized by the Tenant's build-out of the space. These shall be removed down to the roof deck and the deck in-filled by the Mall's required roofer. All roofing repairs shall comply with the Mall's roofing criteria.

Do not attach, hang, suspend, laterally brace, or in any way connect to the roof deck. All Tenant construction must be self supporting or may connect to unistrut attached to the Mall structure but not to the roof deck.

Mechanical

Tenants are required to furnish and install their own mechanical systems as required for their operation. Please see Technical Criteria for Danbury Fair for all general mechanical criteria.

Kitchen Exhaust Systems

Kitchen exhaust systems are subject to Landlord's review to ensure the exhaust does not compromise the ventilation air of adjacent Mall rooftop units. Kitchen exhaust systems are subject to the following criteria:

1. The exhaust fan must be a SWSI centrifugal fan which must be fitted with a minimum 10'-0" stainless steel upblast. Guy wires must be attached to the roof in order to secure the stack. Use the Mall roofer for connection of the guy wires. No other type of exhaust fan is allowed.
2. The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
3. A "Grease Guard" grease containment system (or approved equal) must be installed to protect the Landlord's roof.
4. A quarterly maintenance program must be in place for the grease containment units. Proof of the maintenance contract must be presented to Landlord prior to the store opening.

FOOD COURT DESIGN (cont'd.)

Grease Exhaust

A grease guard must be provided on all exhaust blowers. Submit for approval.

"Supreme" Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust or grease laden air removal.

Fumes And Odors

The following constitutes the minimum requirements for special exhaust systems which Tenant must furnish and install in the Leased Premises for the elimination of fumes and odors due to Tenant operations:

1. A separate exhaust system must be provided and installed which will generate negative pressure in the Leased Premises as outlined below.
2. A total negative pressure of 10% must be maintained during all hours that Tenant is operating its business in the Leased Premises.
3. The Tenant must have a certified air balancing contractor test the completed system and verify its operation according to these specifications. A copy of the air balancing report must be submitted to the Mall General Manager for review and approval prior to opening for business.
4. The combined HVAC and exhaust system per the above-noted specifications must be in operation during all hours that Tenant is operating its business in the Leased Premises.
5. The combined HVAC and exhaust system per the above-noted specifications must be in operation during all hours that Tenant is operating its business in the Leased Premises.
6. The combined HVAC system must be connected to the Landlord EMS by the Landlord required contractor. See the Technical Criteria section for specifics.
7. Indoor tenants which will be using any type of gas, liquid or solid fuel for heating, cooking or other use, must have an active carbon monoxide detector installed. The type should be an Hardwire Interconnectable 120-Volt Carbon Monoxide Alarm with Digital Display and Battery Backup.
8. Carbon dioxide detection is required if tenant has a carbon dioxide systems with 100 lbs. or more of carbon dioxide used in their beverage dispensing applications.

Energy Management System

Tenant must connect to the Mall's existing Energy Management System. In the process of Tenant renovation, the system must be upgraded to meet current criteria at Tenant's expense. Tenant must contact Landlord's designated contractor for the purchase and installation of the necessary controls and connection to the main control panel. Please see Technical Criteria for detailed information.

Structural

The structure or substructure that supports any new or replacement HVAC unit, transformer, other heavy equipment, or modification of any structure or substructure, shall be designed, engineered and installed at Tenant's sole cost and expense. Tenant shall provide structural engineering calculations and drawings from a licensed structural engineer (Registered in the State of the Center where the work is located) to Landlord for review and approval prior to installation of any such items or equipment.

All equipment is to be installed over structural members that can support the weight of the equipment in areas designated by Landlord.

All recommendations of design and verification of completion shall include the structural engineer's embossed seal from the state.

Utilities

Potable Water

A single water stub-in will be supplied by the Landlord from the Landlord's meter to each Tenant space. Tenant shall provide a water sub-meter that is accessible to Mall management.

Sanitary Waste

A 4-inch sanitary waste line shall be stubbed below each Tenant space by Landlord.

FOOD COURT DESIGN (cont'd.)

Venting

Tenant shall route their own vent lines to a point above the roof. The Tenant is required to use the Landlord's required contractor for any roof penetrations.

Tenants Grease Waste

Tenants are required to furnish and install a surface mounted individual grease trap within their demised premises.

Garbage Disposals

Garbage disposals are not allowed.

Fire Protection / Sprinkler System

Tenants must use the Mall's required sprinkler contractor.

Fire Alarm System

Tenants are required to tie into the Mall Fire Alarm System, per code, using the Mall's required contractor.

Gas Service

Gas is available at the Center. Tenants are required to contact the local gas company for service. Tenants are responsible for all gas piping to their demised premises.

Backflow Preventer

Food service, hair salons or other Tenants with equipment or operations that have the possibility of backflow will be required to install an approved backflow preventer. These must be certified and acceptable to the water district and checked yearly or as required by the local authority having jurisdiction.

Additional Information or Clarification

If any questions arise from the Tenant's interpretation of the design and criteria information, the Tenant shall assume all responsibility for clarification by written request to the Landlord.

FOOD COURT SIGNAGE

Drawing Requirements

Tenant's licensed sign contractor shall submit Sign Shop Drawings, directly to Landlord's Tenant Coordinator, as instructed, for approval prior to fabrication of signage. Drawings must be fully detailed and dimensioned, and shall include, but not be limited to the following information:

1. Elevation of the storefront including signage and graphics; showing all doors, architectural features, etc., and fully detailed/dimensioned sections and details through the storefront.
2. These fully detailed and dimensioned drawings shall be drawn to scale as noted:
 - Storefront Plan, Elevation and Sectional views at 1/2 inch scale.
 - Details of the Signage at 1/2 inch scale or larger.
 - Storefront Signage at 1/2 inch scale.
3. Letter style and typeface specifics.
4. Color and finish qualities of all portions of signage.
5. Mounting hardware.

Sign Construction / Installation

1. The Tenant is responsible for all signs, permits and installations.
2. Exposed crossovers between letters or words are not permitted.
3. Labels on exposed sign surfaces are not permitted, except those required by local ordinances. Any required labels must be inconspicuous.

Storefront Sign

1. The storefront sign must be installed on the radiused sign shelf above the Tenant's front counter. The front edge of the sign shelf is a stained oak finish.
2. Sign shall consist of 18" tall dimensional, non-illuminated letters, pinned off the sign shelf. Letters can reflect Tenant's identifying font and color.

3. Non-illuminated dimensional logos are permitted with Landlord approval, not to exceed 18" in height.
4. Signs shall be constructed of 1-1/2" sign foam, mounted on clear, rigid acrylic rods, 1/2" diameter.
5. Rods will be mounted on clear acrylic panel.

Blade Signs

Blade signs are not permitted in the Food Court.

FOOD COURT DESIGN (cont'd.)

Menu Boards

All menu boards must be located within the Demised Premises on the partition dividing the service area from the storage area. Tenant shall submit photograph, detailed rendering or shop drawing of proposed menu board to Landlord's Coordinator for approval.

1. All menu boards must be submitted to the Landlord for review and approval prior to start of Tenant construction.
2. Menu boards shall be of an artisan type quality such as chalkboards, painted wood or unusual materials and combinations of material. Standard factory designs will not be allowed.
3. Standard surface-mounted box-type internally illuminated menu boards are not permitted.
4. Tenants are strongly encouraged to consult a graphic designer.
5. High quality digital print outs for menu board may be approved at Landlord's discretion.
6. Frames, holders, text, photo displays, lighting and materials must be creatively designed.
7. Externally illuminated menu boards are allowed. Tenant is required to submit light fixture cut sheet for approval.
8. Professional quality drawings/renderings must be submitted for approval.
9. Design shall be an integral part of the graphics and complimentary to primary signage character.
10. Overall width of menu board cannot exceed 60% of overall storefront width.
11. Photographs used in menu boards must be professionally produced and approved by the Landlord.
12. The menu board must be non-reflective to avoid glare.

Menu Sign Construction/Installation

- The Tenant is responsible for all signs, permits, power sources, connections and installations.
- All raceways, transformers, ballasts, PK housing, conduit boxes, electrode boxes and other wiring shall be concealed from public view.
- All such menu boards must be incorporated within the back wall design. Plasma screens can not be surface mounted.
- Exposed crossovers between letters or words are not permitted.
- Metal sign materials, fastenings and clips of all types shall be hot-dipped galvanized iron, stainless steel or brass. Black iron materials of any type are not permitted.
- Labels on exposed sign surfaces are not permitted except those required by local ordinances. Any required labels must be inconspicuous.
- All electrical sign components must be U.L. labeled.
- Mounting height to be a minimum of 7'-0" to bottom of sign with maximum height of 10'-0" and held a minimum of 10" from edge of walls.

Additional Food Court Signage

Food option signage, such as "Order here" shall be dimensional, rigid signs. The materials must be easy to maintain and be kept free of grease, dust, fingerprints, etc.. All signage must be applied straight.

Submit all signage, fully detailed and dimensioned, for Landlord approval, on elevations and plans. Submit material specifications for approval.

Appropriate signage may include:

1. Order Here
2. Pick Up
3. Specials

Vendor Collateral Signage

Vendor collateral signage, such as credit card signs or decals, cardboard easels, paper posters and others creating visual clutter will not be allowed.

FOOD COURT DESIGN (cont'd.)

The following types of menu boards will be allowed:

1. Digital menu boards

- All such menu boards must be incorporated within the back wall design. Plasma screens can not be surface mounted.



FOOD COURT DESIGN (cont'd.)

2. Artisan type quality such as digital graphic chalkboards



3. Painted Wood



FOOD COURT DESIGN (cont'd.)

4. Unusual materials and combinations of materials



(Clear plexi-mounted in horizontal frames and attached to two rods)



(Framed menu boards mounted on a back panel with graphics and logo)



(Printed graphics and images)



(Clear plexi-mounted on back wall with interesting graphics and dimensional text)

FOOD COURT DESIGN (cont'd.)



(Clear plexi with wood backing; externally illuminated)



(Overlay of graphic panels suspended from the ceiling and incorporated with the main storefront sign)

The following types of menu boards will not be allowed

- Internally illuminated menu boards



FOOD COURT MATERIALS

CUSTOMER SERVICE AREA

Counter Face Tile	(CT-32)
Size:	6" x 24"
Manufacturer:	Ergon
Product/Finish:	Alabastro Mikado
Color:	Bambu
Grout:	Mapei 14-Biscuit
Countertop (radiused)	(SS-2)
Manufacturer:	CaesarStone
Product/Finish:	Quartz
Size:	3/4"
Colors:	Lagos Blue #4350
Grout:	Mapei 04-Bahama Beige
Wall Tile	(CT - 35, 36, 37)
Size:	6" x 6"
Manufacturer:	Crossville
Product/Finish:	Color Blox
Option 1	
Colors: (CT-35)	A1108 Sea Otter
(CT-37)	A1109 Sidewalk Chalk
Grout:	Mapei 11-Sahara Beige
Option 2	
(CT-41)	A1101 Sandbox
(CT-42)	A1102 Roasted Marsh- mallow
Grout:	Mapei 94 - Straw
Painted Wall Finishes	(P-7)
Type:	Flat Finish
Manufacturer:	Benjamin Moore
Color:	244 Strathmore Manor

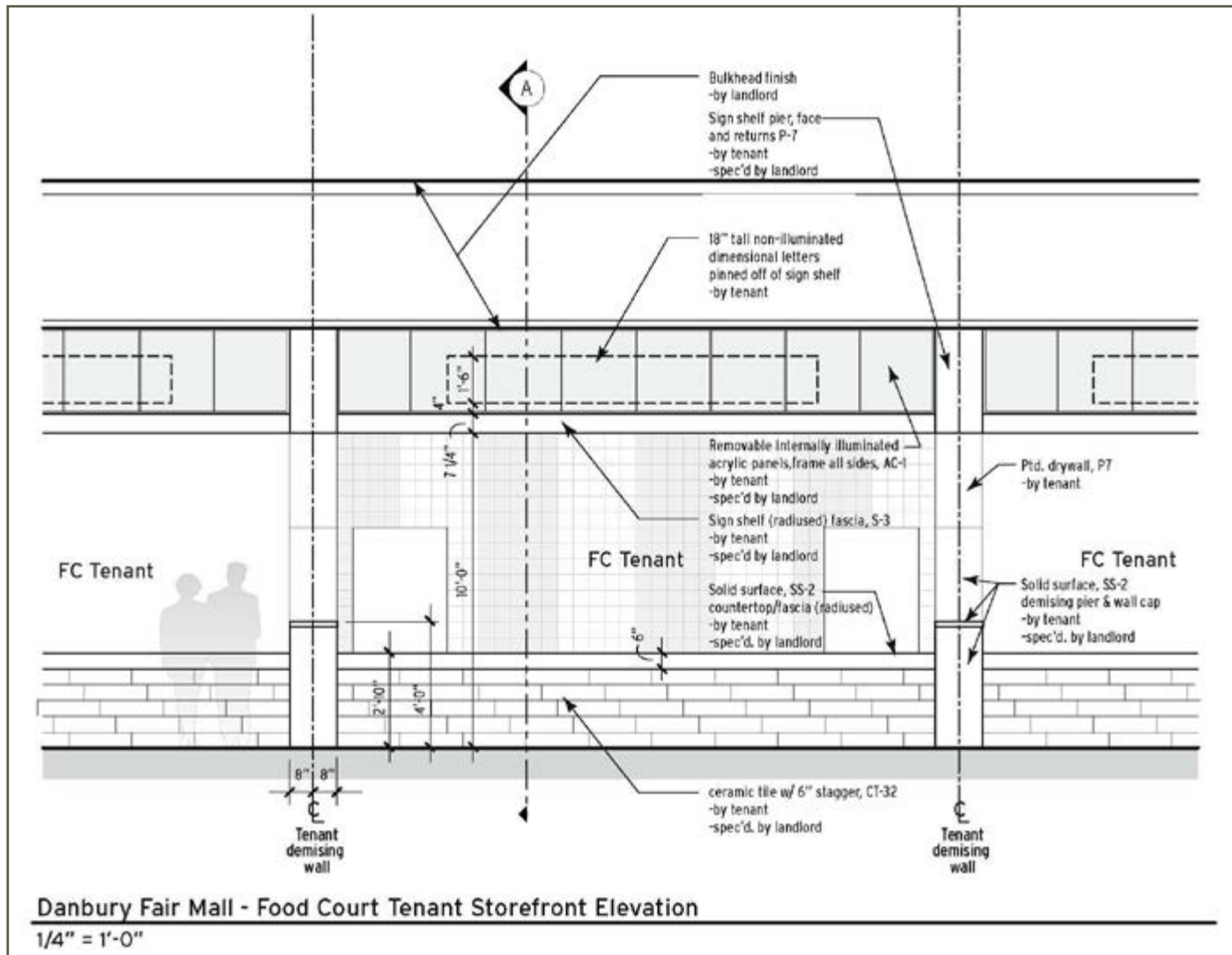
Painted Ceiling Finishes	(P-8)
Type:	Satin Impervo
Manufacturer:	Benjamin Moore
Color:	OC-9, Ballet White
Wall Solid Surface Cap	(SS-2)
Manufacturer:	CaesarStone
Product/Finish:	Quartz
Size:	3/4"
Colors:	Lagos Blue #4350
Grout:	Mapei 04-Bahama Beige
Flooring	
Manufacturer:	Dur-A-Flex, Inc.
Product/Finish:	Dur-A-Flex/Dur-A- Quartz Foodservice System
Distributor:	Concrete Supplement Co., 800-932-0882
Finish:	Slip Resistent
Color:	Q11-13

SIGNAGE AREA

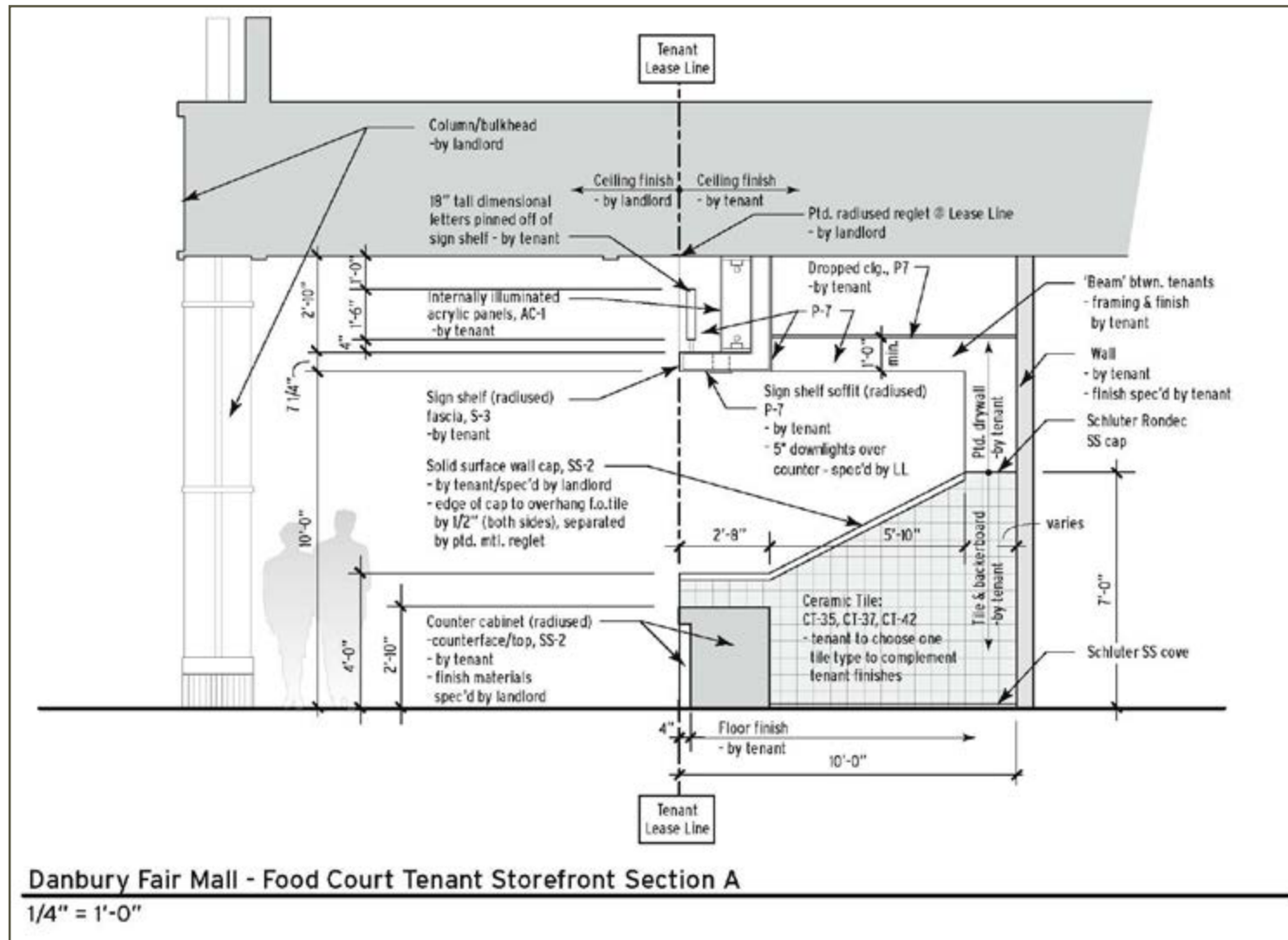
Sign Shelf Finish	(P-7)
Finish:	Satin Impervo
Manufacturer:	Benjamin Moore
Color:	244 Strathmore Manor
Illuminated Acrylic Panel	(AC-1) & Lamp
Size:	1/8" thick
Manufacturer:	Crossman
Product/Finish:	Sandblasted
Colors:	Honey Onyx
Seam:	"H" channel - clear
Lamp:	Bartco Lighting BFL2 82-S**-120
	High output T5 Floures- cent 3000K 82 CRI, 200 hrs
Sign Shelf Down Lighting	
Size:	5" diameter
Manufacturer:	Accurus
Product/Finish:	Round Showerlight
Specification:	RSA Lighting ACT950MH-ES16MH- VOLT ACT1986MH-PM
Lamps:	20-W ES16 Metal Halide, 3000K by G.E.
Other:	Integral electronic ballast. Tempered Solite glass lens, gasketed.



FOOD COURT ELEVATION



FOOD COURT SECTION



Tenant Design Criteria

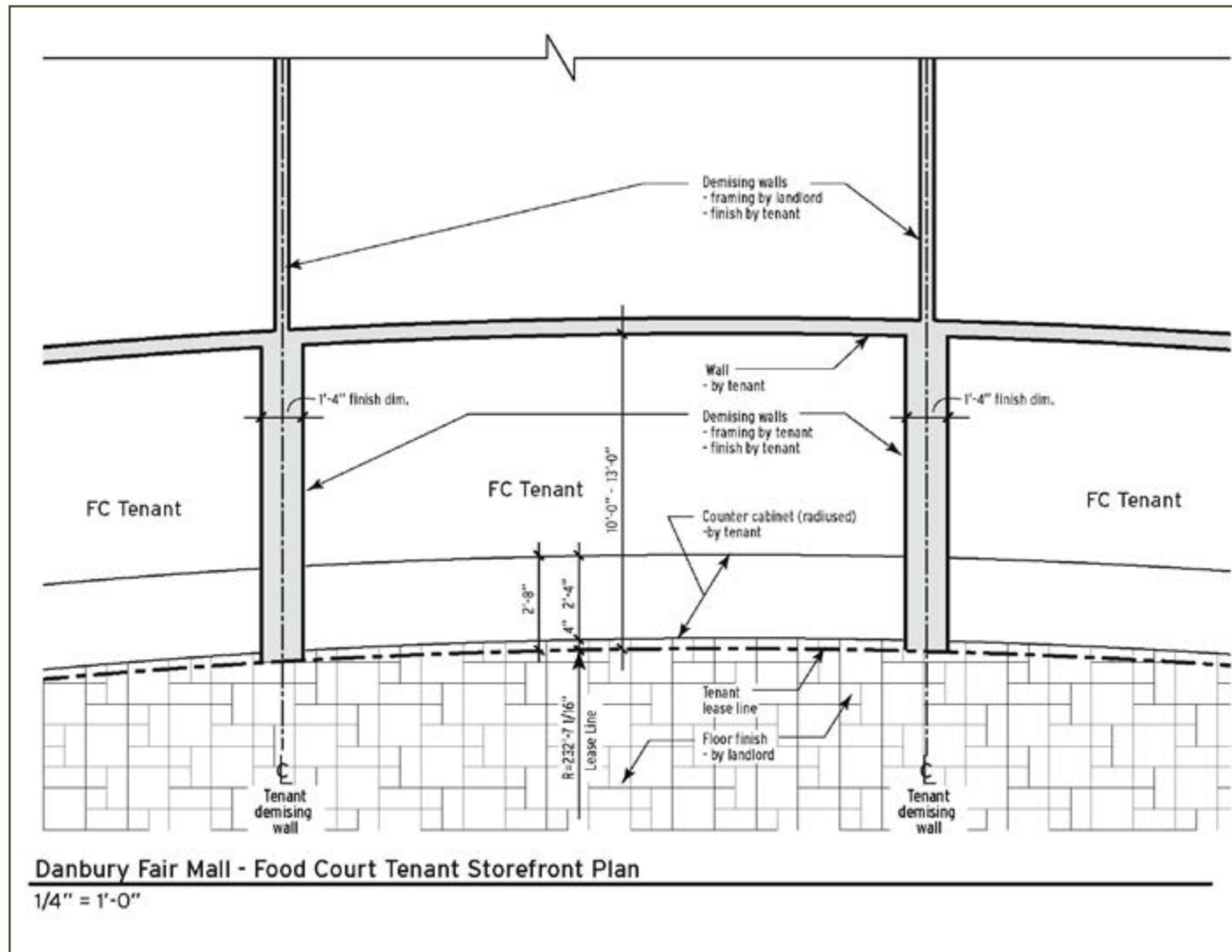
Section **fc** Food Court Criteria
Updated: November 2015

Food Court

fc17

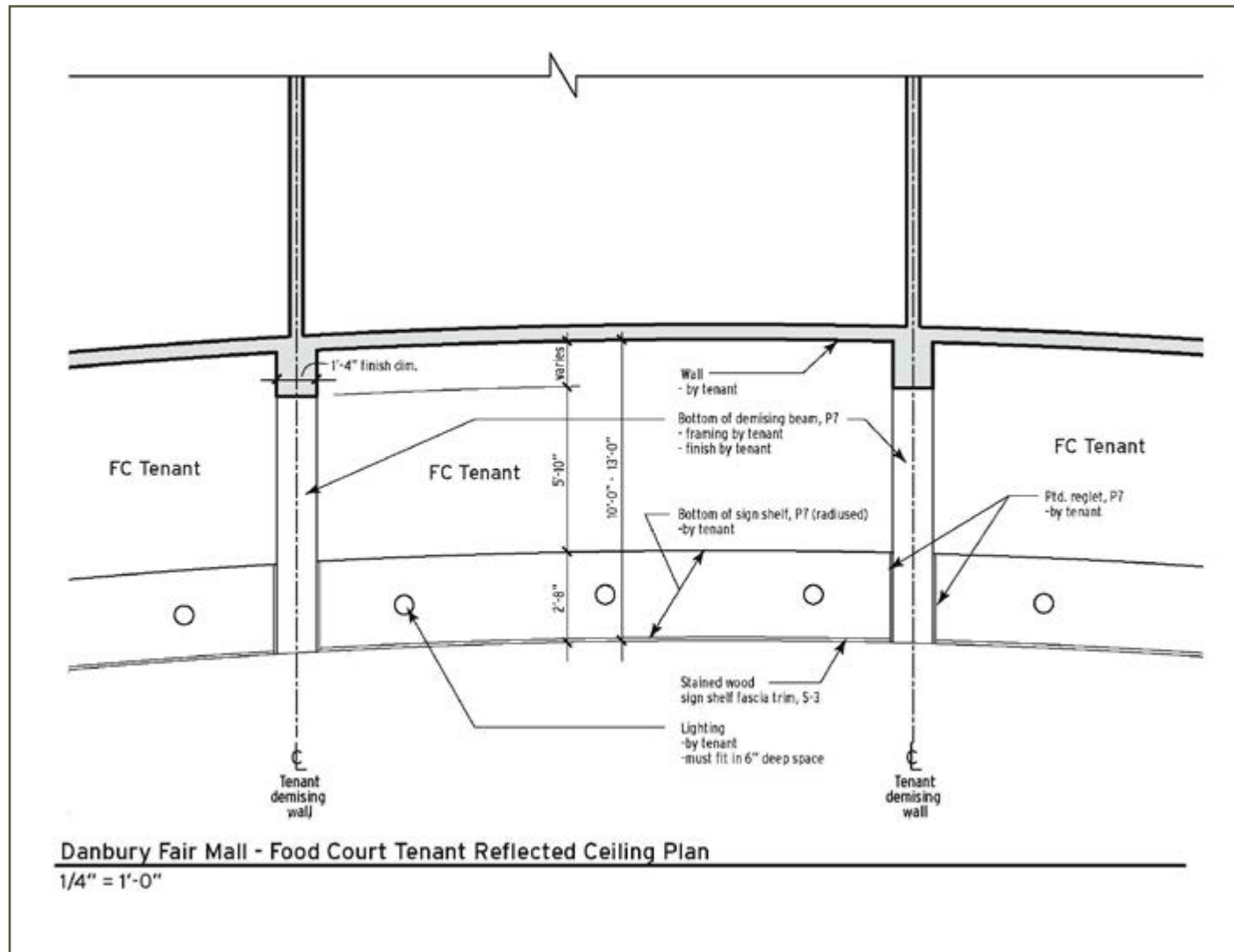


FOOD COURT TENANT PLAN

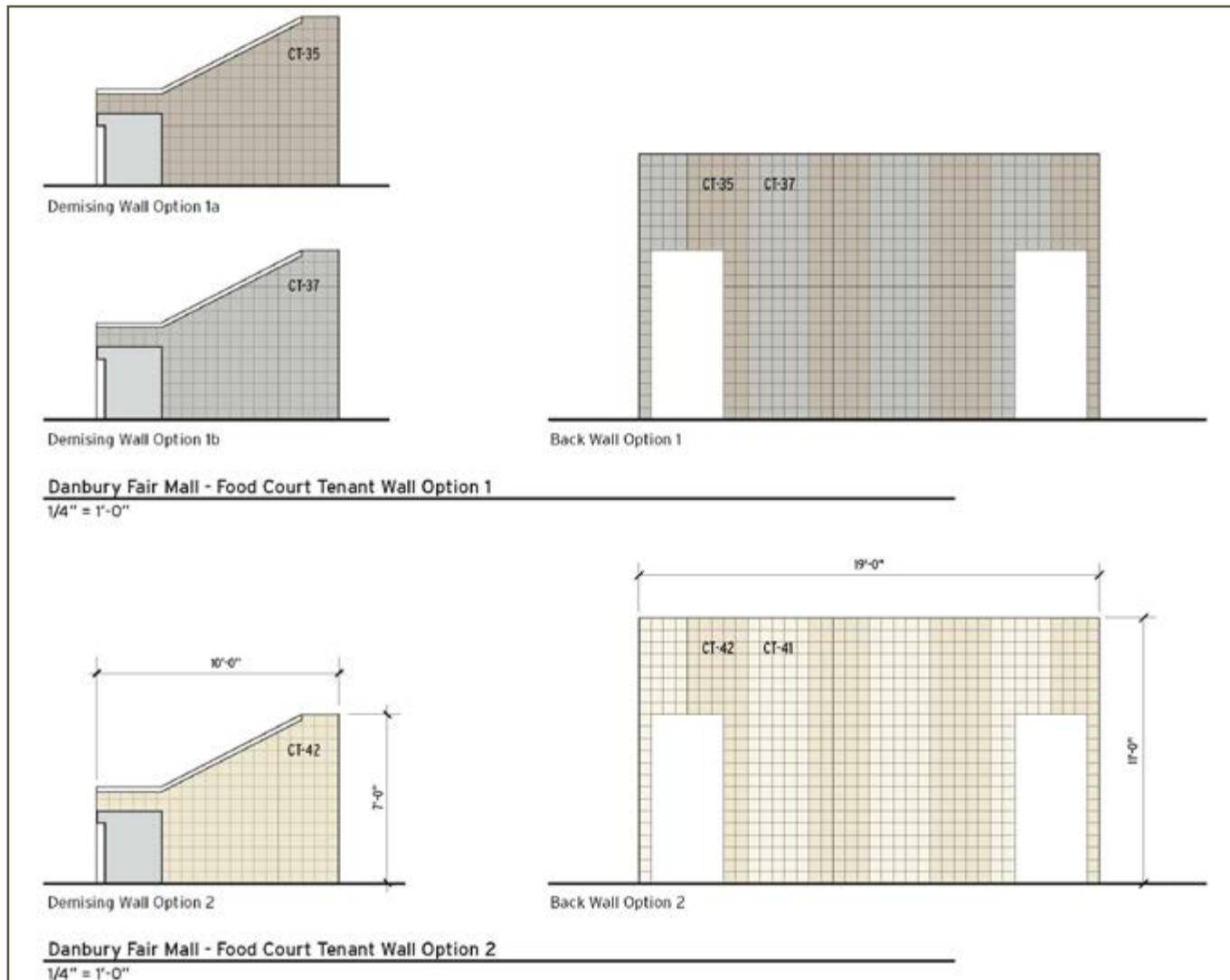




FOOD COURT REFLECTED CEILING PLAN



FOOD COURT WALL OPTIONS



FOOD COURT DETAILS

