

## The Oaks



## FOOD COURT EXPANSION REQUIRED CONTRACTORS

### **ROOFING**

All American Roofing

Jim Brunett

(805) 388-2121

### **SLAB X-RAY**

West-Tex

(805) 485-2205

Davis Laboratories

(714) 529-7291

Ultra Sonic Devices

(310) 635-2700

### **FIRE SPRINKLERS**

Conejo Fire Protection

(805) 583-1777

### **FIRE ALARM**

Simplex

Jim Faltmier

(818) 247-1199

### **PLEASE NOTE:**

**Tenant will be responsible for paying drawing review fees for electrical plans per the following criteria:**

- \$300.00 for 100 amp - 200 amp tenants
- \$400.00 for 400 amp - 600 amp tenants
- \$500.00 for 800 amp - 1000 amp tenants
- \$600.00 for 1200 amp - 1600 amp tenants
- \$150.00 for re-checks

Landlord will require two (2) sets of electrical drawings upon submission.

Nikolakopoulos & Associates, Inc.

Alex Nikolakopoulos, Jr.

2780 Skypark Dr., Suite 280

Torrance, CA 90505

(310) 530-7277

(310) 530-7283 fax

## FOOD COURT GENERAL OVERVIEW

Tenants who utilize standard designs at other shopping centers that is not in compliance with this design criteria must modify their design from that normally used.

**Tenant's design must be done per attached finish schedule. Tenants will be required to carry out the entire design scheme as specified on the finish schedules. Modifications to finish schedule will not be allowed.**

Clarification of any item in this Criteria must be addressed to the Landlord's Tenant Coordinator.

Tenants must field verify all Landlord notes & existing space conditions prior to submittal of plans.

The "Food Tenant" design criteria is a sub section of the existing 'Tenant Design and Construction Criteria'. The details and requirements described herein are supplemental to those criteria and are specifically, although not exclusively, for Food Tenants.

Other documents developed for the Mall and provided to the tenant under separate cover must also be followed by the Food Tenants. These include but are not limited to:

- The Lease and its exhibits
- Tenant Design and Construction Criteria
- Sign Design & Construction Criteria
- Construction Rules and Regulations for Tenant's Contractor
- Exhaust information for Food Tenants

Food Tenant spaces have two distinct zones:

- Customer Service Area
- Prep Area

Although the Landlord establishes criteria for the materials and specifications in these zones, the design, procurement, installation cost and operation of this area are the responsibility of the Tenant.

### A. CUSTOMER SERVICE AREA

Includes all areas visible to the public (refer to pages FCT-1 thru FCT-8). All signage, including "order", "pay", "pick up" signs, product and pricing information must be approved by the Landlord throughout the entire term of the Tenant's lease.

#### Layout

Due to the high visibility of the Customer Service Area, particular attention is given to the design review of this area. Service areas, furnishings, display cookery, food prep and cooking areas visible from the mall common area must meet the Customer Service Area criteria. Support rooms and storage shall be concealed from public view. No part of the store may extend past the front lease line.

Products at front counter must be displayed to enhance the overall design/product and restaurant concept. Thoughtful merchandising of this area will be enforced. Merchandising Plan is required for Landlord review and approval.

A full-height partition wall must separate the

Customer Service Area and Prep Area Access to the Prep Area shall be via a self-closing door or between staggered "blind walls".

Mall structural columns, excluding those treated as neutral piers, located either within the Storefront Zone or along the store frontage, must be integrated into the store design.

All Tenant construction shall be self-supporting from the floor and structurally independent of the mall fascia and bulkhead structure. Tenant Construction may be braced horizontally/laterally to the overhead structure (NOT TO THE ROOF DECK) within the tenant space as depicted on Tenant plans and approved by the Landlord.

#### Facade Materials

All store designs and plans are subject to Landlord approval. The overall Customer Service Area image should have well coordinated, fully integrated components that reinforce the establishment's design theme.

**Refer to pages 10-25 for required finish schedule.**

Required Finish materials include the following:

- Limestone
- Glazed ceramic tile
- Porcelain tile

# The Oaks

## CUSTOMER SERVICE AREA (Cont'd.)

Finish materials shall not include the following materials:

- Weathered or distressed wood, shingles or boards.
- Plastic spandrel panels or applied plastic laminated materials.
- Faux or plastic formed brick, block or stone.
- Clear anodized aluminum.
- Other materials as deemed unacceptable by Landlord.

Neutral Piers & Demising Walls by Landlord as described in criteria graphics (pages 26 - 33).

### Seating

Tenants shall not provide, place or install any seating, display carts, etc. inside or outside of the lease premises.

### Lighting

Recommended lighting approaches include but are not limited to:

- Pendant fixtures that are suspended by cord, cables or chain with upright and/or downlight components.
- Recessed downlights.
- Surface mounted high-tech, high quality, low profile, and decorative fixtures.
- Indirect ceiling cove lighting system using

linear incandescent lamps, neon, or florescent lamps.

Unacceptable lighting approaches include but are not limited to:

- Acrylic or plastic lensed fixtures.
- No bare lamps are allowed to be seen.
- Surface, fluorescent fixtures.
- Track light fixtures.
- Strobe moving or fiber optic lights.
- Floor-mounted fixtures.

To create a consistent theme of lighting and appetizing color, lamp or "bulb" requirements must be adhered to, as follows:

- No linear T-5, T-8 or T-12 fluorescent lamps are allowed, unless specifically installed in a ceiling cove, where the lamp is not visible.

### Flooring

Tenant spaces FC01-FC07 are provided without a concrete slab. Tenant is required to provide a minimum 4" thick concrete slab.

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 12 inches, to protect the adjacent tenants and mall common areas.

Tenant shall furnish and install floor tile over waterproof membrane throughout the entire premises.

Floor material must be slip resistant porcelain tile such as FCT-QT-1 per attached Finish Schedule.

Unacceptable flooring materials:

- Vinyl
- Other non-integral colored materials, such as veneers, laminates, etcx.
- Carpet

### Ceiling

- The Tenant shall construct metal stud ceiling/soffit, and shall fully finish with 5/8" type "X" gypsum board and paint. Ceiling access panels, where required, must be depicted on the Tenant's plans, approved by the Landlord and be provided at the Tenant's expense. Frameless type access panels are preferred.

### Counters

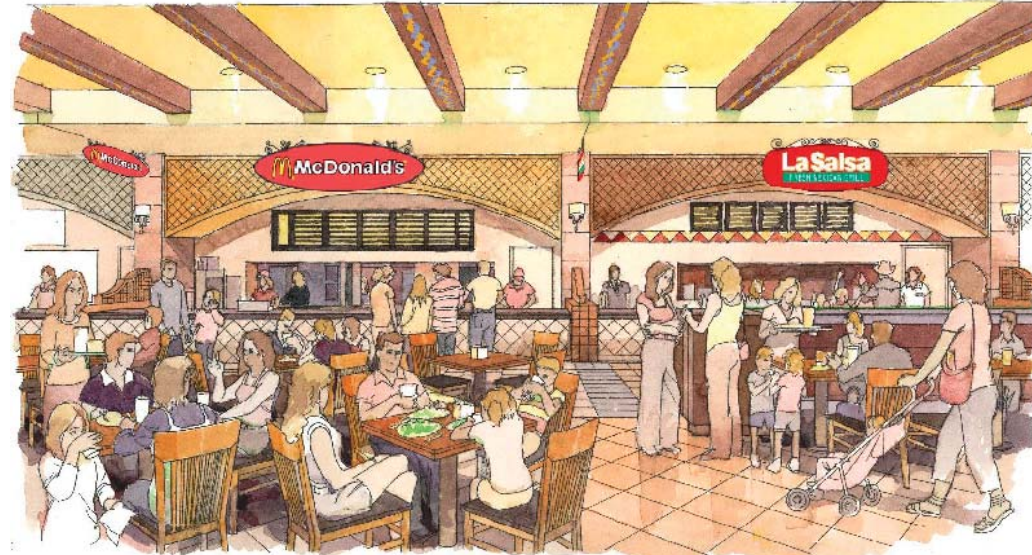
- The form and materials used for counters shall be designed to be inviting to the public to help lure them to the space.
- The face of the counter must be flush with the lease line.
- The face of the front counter's recessed toe kick material must be set back 4" minimum

# The Oaks

## CUSTOMER SERVICE AREA (Cont'd.)

from the front leaseline.

- Counter tops must be Granite FCT-ST 1,2 or 3 (refer to attached Finish Schedule).
- Maximum counter height is 2'-10". Counter design, including heights, must comply with all accessibility guidelines enforced by national or local jurisdictions and the Americans within Disabilities Act.
- Cash registers must be recessed into the counter.
- All supplies, paper good, packaging, and computer ordering systems must be hidden from view.
- All condiments must be stored behind the counter and dispensed only from permanent holders recessed into/or integrated with the counterop.
- Refrigerated display cases, equipment, accessories, and fixed displays must be fully integrated into the front counter and designed to fit the individual needs of each tenant. Display cases shall not project out further than the front edge of the counter top.
- Tray rails are prohibited.
- Drink dispensers and other utilitarian kitchen equipment may not be placed in direct view from the entrance to the store.
- Fully-recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays
- Sneeze guards shall be used above the front counters as required. Sneeze guards may not



- exceed 52" overall and not more than 50% of the total counter length. Glass should be tempered or a safety type.
- Detailed drawings of sneezeguard must be submitted for Landlord review and approval. The following are prohibited: Light gauge framing system, brass and chrome finishes and excessive sealant joints.
- Pass-thru windows with any customer views into kitchen zone are not allowed.
- Customized showcases for food display are permitted with Landlord approval.
- Showcases must reinforce the Tenant's image and be an integral part of the design within the counter. Showcases shall not exceed 14" above counter and 36" overall width. It shall not be more than 50% of the counter length and located no closer than 48" from the neutral pier.

- Employee access through the counter front is not permitted. Back counters visible to the public must be built in units with a recessed base detail.

### Rolling Grilles

- Rolling Grilles are not allowed

### B. PREP AREA

This area includes:

- Kitchen and prep areas.
- Storage
- Dish wash and pan wash area.
- Any areas that are not visible to the public.

### Lighting

Lighting may include, but is not limited to:

- 2'X4' lay-in surface-mounted fluorescent light fixtures.

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## PREP AREA (Cont'd.)

- Any fixture allowed by code necessary for food preparation.

### Flooring

Tenant spaces FC01-FC07 are provided without a concrete slab. Tenant is required to provide a minimum 4" thick concrete slab.

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 12 inches, to protect the adjacent tenants and mall common areas.

The finished floor must be sloped to the Tenant-installed floor drains.

flooring materials:

- Quarry tile
- Porcelain ceramic tile

Not allowed flooring materials:

- Vinyl
- Glazed ceramic tile
- Carpet
- Any other material deemed unsuitable by the Landlord

### Ceiling

2'X4' Drop-in panels with an approved finish shall

be permitted in storage areas so long as they are not visible to the customers.

### Walls

All walls in the Prep Area must be of a durable, non-porous, washable surface as required by health codes.

### Exit Door

All exit door specifications, hardware, door handles, recess dimensions, etc. shall be per Landlord criteria, and conformant to local codes and ordinances. Doors must be recessed and designed within an alcove.

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 formerly serving the leased premises that will not be utilized by the tenant's build-out of the space. These shall be removed down to the roof deck and repaired 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.

## SIGN CRITERIA

### Drawing Requirements

Tenant's licensed sign contractor shall submit Sign Shop Drawings, PDF file only, 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:

- Elevation of the storefront including signage and graphics; showing all doors, architectural features, etc., and fully detailed/dimensioned sections and details through the storefront.
- These fully detailed and dimensioned drawings shall be drawn to scale as noted:
  1. Storefront Plan, Elevation and Sectional views at ½ inch scale.
  2. Details of the signage at ½ inch scale or larger.
  3. Storefront signage at ½ inch scale.
- Letter style and typeface specifics.
- Color and finish qualities of all portions of signage.
- Material specifications and thickness.
- Transformer specifications, including input and output voltage of transformers. PK housing, (or other U.L. approved insulating sleeve approved by Landlord and local building codes), is required for all through wall penetrations and must be indicated on the sign shop drawings. Wiring specifications.
- Locations of service switches, access panels and transformers. None of these items shall be visible to the public from any portion of the Mall.

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## SIGN CRITERIA (con't)

- Type of lamps.
- Mounting hardware.

### Sign Construction/Installation

- The Tenant is responsible for all signs, permits, power sources, connections and installations.
- All raceways, transformers, ballasts, P.K. housing, conduit, boxes, electrode boxes and other wiring shall be concealed from public view.
- 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.

### Storefront Sign

- One sign allowed per tenant.
- Sign shall be externally illuminated using Peerless #LWAR9 ST Series (F28T5 lamp, 32 watts), location per criteria graphics.
- Sign shall have no lighting, moving, flashing, noise or odor producing mechanisms.
- Sign shall have a curvilinear shape (non rectangular) with dimensional graphics.
- Sign shall be suspended from ceiling with ornamental iron work (blocking in ceiling by tenant).
- Sign design must conform to Southern California

### Spanish style.

- Maximum dimensions allowed are: 16' wide x 3'-6"high x 6"deep
- Generally, gloss finishes are to be avoided (satin or matte are preferred)



### Blade Sign

- One blade sign allowed for food court tenants located on the north side of the food court (FC-01 thru FC-09) and in the rotunda (FC-10).
- Sign shall be externally illuminated by decorative adjustable spotlights mounted to the ceiling. Sign shall have no light, motion, noise or odor producing mechanisms.
- Sign shall have a curvilinear shape (non rectangular) with dimensional graphics.
- Sign shall be suspended from ceiling with ornamental iron work (blocking in ceiling by tenant).
- Maximum dimensions allowed are: 3'-0"wide x 2'-4"high x 3"deep



### Acceptable Sign Types

- Signs which have a Spanish Colonial influence and meet all criteria set forth in this manual
- Wood Signs
- Decorative Ironwork
- Decorative Tile
- Warm metallic finishes (Bronze, iron, copper)

### Unacceptable Sign Types

- Internally Illuminated
- Animated
- Foam Core
- Vacuum Formed
- Paper
- Cardboard
- Neon

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## SIGN CRITERIA (con't) / UTILITIES

### Exterior Sign

- Space FC-10 only refer to special criteria.

### Menu Board

- All menu boards must be submitted to the Landlord for review and approval prior to start of tenant construction.
- Only custom, professionally produced menu boards are allowed. Tenants are strongly encouraged to consult a graphic designer.
- Menuboard 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 permitted.
- High quality digital print outs for menu board may be approved at Landlord's discretion.
- Frames, holders, text, photo displays, lighting and materials MUST be creatively designed.
- Internally illuminated menu boards are not permitted.
- Professional quality drawings/renderings must be submitted for approval.
- Design shall be an integral part of the graphics and complimentary to primary signage character.
- 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.
- Photographs used in menu boards must be professionally produced and approved by the Landlord.
- The menu board must be non-reflective to avoid glare.



### 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 the structural engineer's embossed seal from the state.

### UTILITIES

Also refer to **Technical Criteria - Tenant Design Criteria**

### Mechanical

Tenants are required to furnish and install their own mechanical systems as required for their operation.

### Grease Exhaust

A grease guard must be provided on all exhaust blowers. Submit for approval. Tenant must maintain grease receptacle at no more than 75% of full capacity to ensure against overflow. Landlord reserves the right to contract for the removal of grease at the roof mounted blower at Tenant's expense.

"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 installed in the Leased Premises for the elimination of fumes and odors due to Tenant operations:

1. A separate exhaust system must be provided and

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## UTILITIES (con't) / SUBMITTAL & APPROVAL REQUIREMENTS

installed which will generate negative pressure in the Leased Premises as outlined below.

2. A total negative pressure of between five and ten percent (5-10%) must be maintained during all hours that Tenant is operating its business in the Leased Premises.
3. The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
4. 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.
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.

### Electrical

An empty, separate meter socket will be provided and empty conduit will be stubbed to the Tenant premises from the mall electrical room.

### Natural Gas

Natural Gas service is available for Tenants to obtain at the common utility company meter manifold. Tenant shall route for piping from manifold to Tenant space. This must be illustrated on Tenant's plan submitted to Landlord for approval. Tenants will be responsible for obtaining gas service directly from the gas company.

### 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. Tenant shall route their own vent lines to a point above the roof.

### Grease Waste

A 4-inch grease waste line shall be stubbed below each Tenant space by Landlord. Tenant shall route their own vent lines to a point above the roof. Landlord will provide and maintain a common grease interceptor for which the Tenant shall pay its share per the lease.

### Fire Protection / Sprinkler System

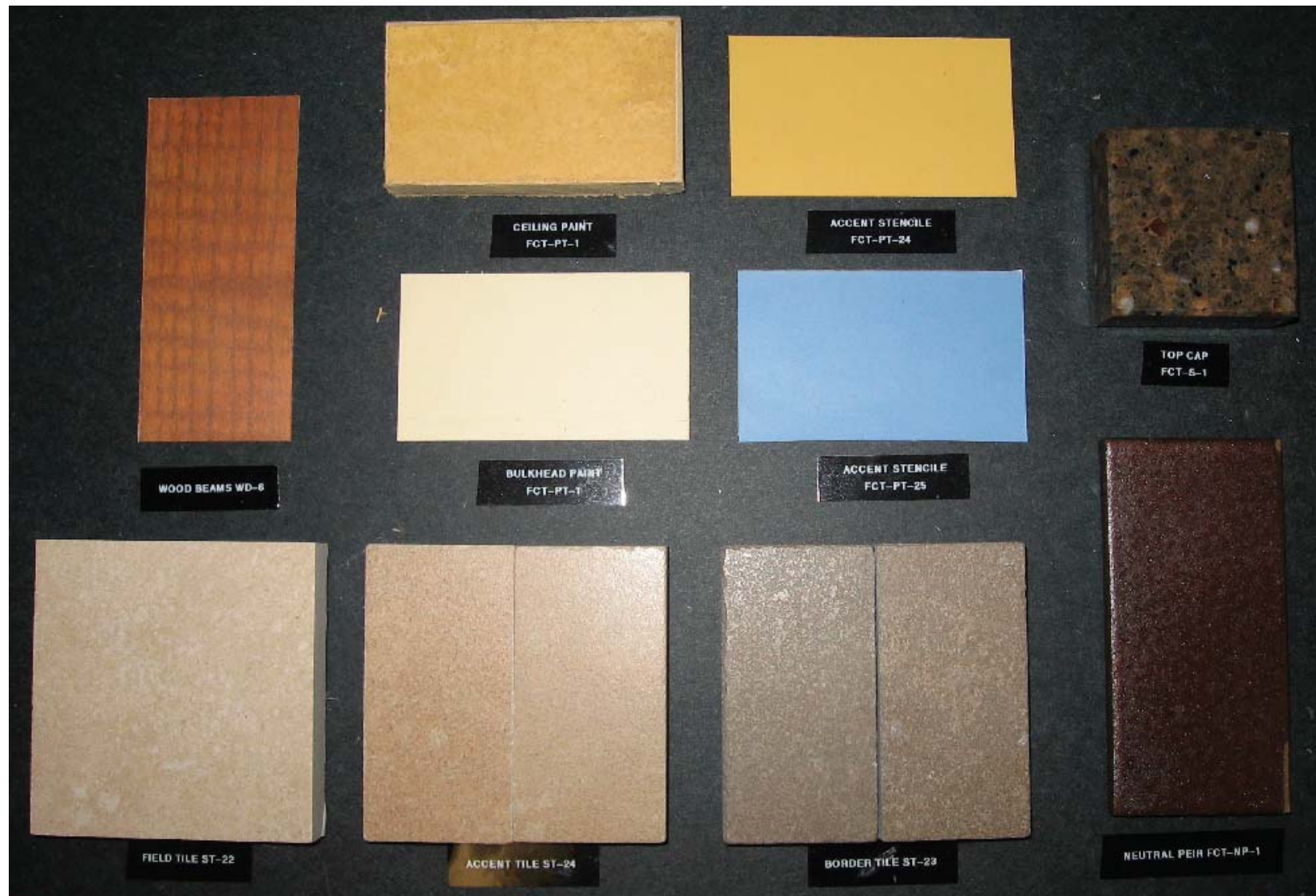
Tenants must use the mall's required sprinkler contractor.

### Submittal & Approval Requirements

Landlords' review WILL NOT BEGIN until a COMPLETE electronic submittal per Macerich Plan Submittal Requirements has been received, including any additional information necessary or helpful to make an evaluation of the design.

Make all submittals to the Landlord's Tenant Coordinator. 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.





### THE OAKS - FOOD COURT TENANT 1: FINISH SCHEDULE 02/03/07

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T1	Ann Sacks or Macerich approved equivalent	Elements	A-31	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-1	Ann Sacks or Macerich approved equivalent	Elements	A-31	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-T-23	Tile X Design	Buoy Colto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretreed Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buoy Colto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretreed Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-1		Granite	Golden Leaf	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option One
FCT-ST-2		Granite	Cariaca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-4	Ceramic Technics Ltd.	Mammonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Mammonil Limestone	Galala	1'x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

Required Grout Colors:  
 Colored tile at food court tenant arches: Mapei, 11, Sahara Beige  
 Granites at food court tenant counter tops: Mapei, 09, Gray  
 Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

\* For more information, contact  
**Gerry King at (770) 740-0050 x 203**  
**gking@ceramictechnics.com**



### THE OAKS - FOOD COURT TENANT 2: FINISH SCHEDULE 02/03/07

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T2	Ann Sacks or Macerich approved equivalent	Elements	B-01 Algonquin Forest Matte	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-2	Ann Sacks or Macerich approved equivalent	Elements	B-01 Algonquin Forest Matte	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-BT-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-1		Granite	Golden Leaf	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option One
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-4	Ceramic Technics Ltd.	Marmoril Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Marmoril Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

Required Grout Colors:  
 Colored tile at food court tenant arches: Mapei, 11, Sahara Beige  
 Granites at food court tenant counter tops: Mapei, 09, Gray  
 Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit.

\* For more information, contact  
**Gerry King at (770) 740-0050 x 203**  
[gking@ceramictechnics.com](mailto:gking@ceramictechnics.com)



### THE OAKS - FOOD COURT TENANT 3: FINISH SCHEDULE 02/03/07

**Required Grout Colors:**

Colored tile at food court tenant arches: Mapei, 11, Sahara Beige

Granites at food court tenant counter tops: Mapei, 09, Gray

Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T3	Ann Sacks or Macerich approved equivalent	Elements	CR-01 Amber	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-3	Ann Sacks or Macerich approved equivalent	Elements	CR-01 Amber	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-T-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-3		Granite	Tropical Brown	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Three
FCT-ST-4	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

\* For more information, contact Gerry King at (770) 740-0050 x 203 [gking@ceramictechnics.com](mailto:gking@ceramictechnics.com)



**Required Grout Colors:**

Colored tile at food court tenant arches: Mapei, 11, Sahara Beige

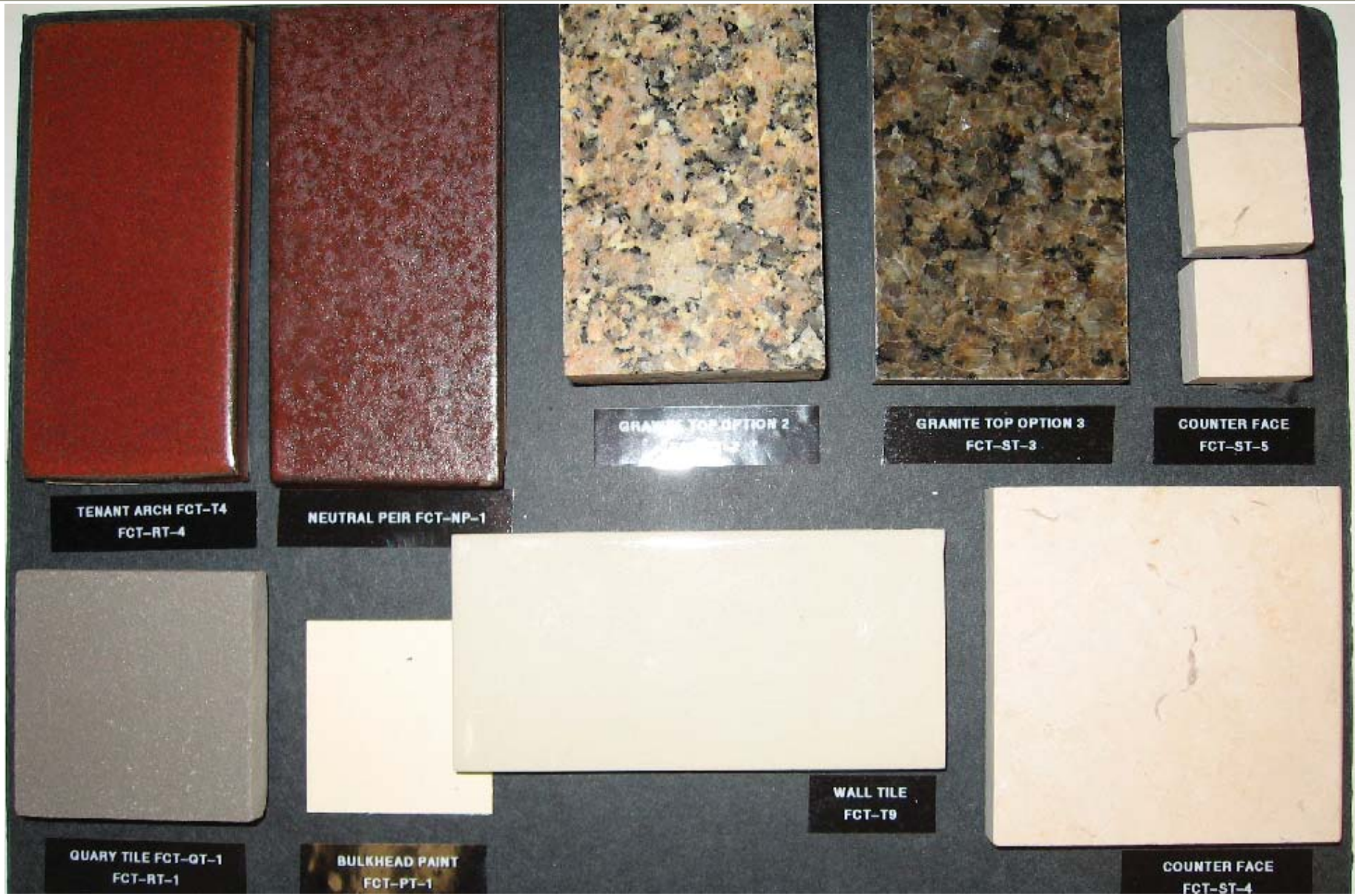
Granites at food court tenant counter tops: Mapei, 09, Gray

Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

**THE OAKS - FOOD COURT TENANT 4: FINISH SCHEDULE 02/03/07**

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T4	Ann Sacks or Macerich approved equivalent	Elements	SW-22	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-4	Ann Sacks or Macerich approved equivalent	Elements	SW-22	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-T-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-3		Granite	Tropical Brown	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Three
FCT-ST-4	Ceramic Technics Ltd.	Marmonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Marmonil Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

\* For more information, contact Gerry King at (770) 740-0050 x 203 [gking@ceramictechnics.com](mailto:gking@ceramictechnics.com)



Required Grout Colors:  
 Colored tile at food court tenant arches: Mapei, 11, Sahara Beige  
 Granites at food court tenant counter tops: Mapei, 09, Gray  
 Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

### THE OAKS - FOOD COURT TENANT 5: FINISH SCHEDULE 02/03/07

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T5	Ann Sacks or Macerich approved equivalent	Elements	A-24 Painted Hills	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-5	Ann Sacks or Macerich approved equivalent	Elements	A-24 Painted Hills	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-T-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Surethread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x 4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Surethread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-3		Granite	Tropical Brown	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Three
FCT-ST-4	Ceramic Technics Ltd.	Marmoril Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Marmoril Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

\* For more information, contact Gerry King at (770) 740-0050 x 203 [gking@ceramictechnics.com](mailto:gking@ceramictechnics.com)



**Required Grout Colors:**

Colored tile at food court tenant arches: Mapei, 11, Sahara Beige

Granites at food court tenant counter tops: Mapei, 09, Gray

Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

**THE OAKS - FOOD COURT TENANT 6: FINISH SCHEDULE 02/03/07**

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T6	Ann Sacks or Macerich approved equivalent	Elements	Sienna Gold	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-6	Ann Sacks or Macerich approved equivalent	Elements	Sienna Gold	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
*FCT-T-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut la fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
*FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-1		Granite	Golden Leaf	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option One
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-4	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

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Required Grout Colors:  
 Colored tile at food court tenant arches: Mapei, 11, Sahara Beige  
 Granites at food court tenant counter tops: Mapei, 09, Gray  
 Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

### THE OAKS - FOOD COURT TENANT 7: FINISH SCHEDULE 02/03/07

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>TILE</b>						
FCT-T7	Ann Sacks or Macerich approved equivalent	Elements	A-21 Slate	6"x 6"	Matte	Food Court Tenant Arches
FCT-RT-7	Ann Sacks or Macerich approved equivalent	Elements	A-21 Slate	2"x 6"	Matte	Food Court Tenant Arch Trim
FCT-T9	Ann Sacks or Macerich approved equivalent	AS7583-22	ANT WHITE	3"x6"	Polished	Food Court Tenant back service wall
* FCT-BT-23	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x cut to fit	Natural	Food Court Tenant Border Tile Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Tile Floor - OPTIONAL
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x 6"	Smooth	Food Court Tenant Service and Prep Cove Base - OPTIONAL
<b>STONE</b>						
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-3		Granite	Tropical Brown	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Three
FCT-ST-4	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Mamonil Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>Paint</b>						
FCT-PT-1	Benjamin Moore	220	Yellow Bisque		Satin	Bulkheads

\* For more information, contact Gerry King at (770) 740-0050 x 203 [gking@ceramictechnics.com](mailto:gking@ceramictechnics.com)



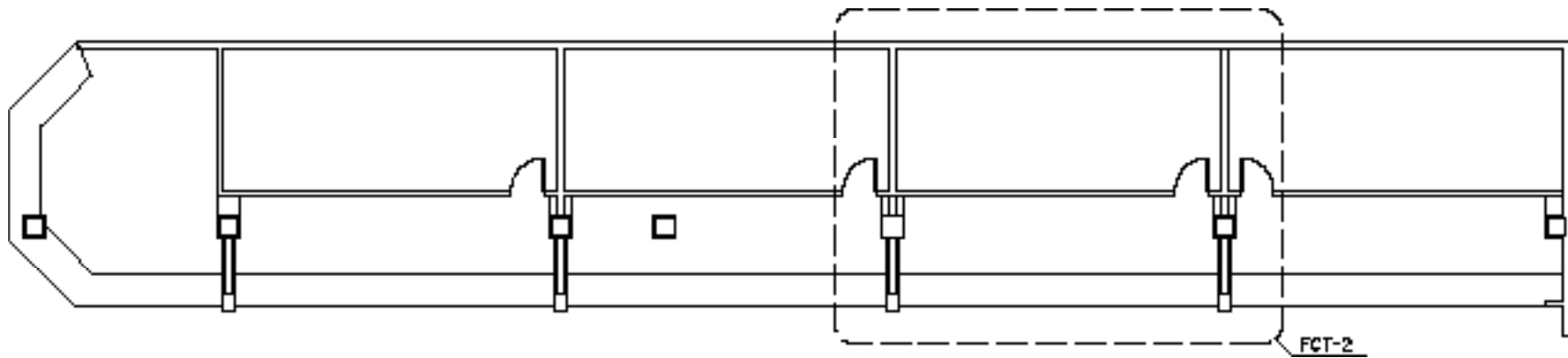
**THE OAKS - FOOD COURT TENANT 8,9 &10 (Food Kiosks): FINISH SCHEDULE 02/03/07**

CODE	MFG/ DISTRIBUTOR	NO.	COLOR	SIZE	FINISH	LOCATION
<b>Cove Base</b>						
* FCT-CB-1	Tile X Design	Buxy Cotto D'Este	Noisette Natural	12"x4"	Natural	Food Court Tenant Cove base Customer Side
FCT-QT-1	Dal-Tile	Suretread Pavers	Gray	6"x6"	Smooth	Food Court Tenant Service and Prep Cove Base
<b>STONE</b>						
FCT-ST-1		Granite	Golden Leaf	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option One
FCT-ST-2		Granite	Carioca Gold	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Two
FCT-ST-3		Granite	Tropical Brown	2cm thk slab	Polished	Food Court Tenant Stone Counter Top - Option Three
FCT-ST-4	Ceramic Technics Ltd.	Marmonil Limestone	Galala	1cm thk tile	Honed	Food Court Tenant Stone Counter Face
FCT-ST-5	Ceramic Technics Ltd.	Marmonil Limestone	Galala	1"x 1" Mosaic	Honed	Food Court Tenant Stone Counter Face
<b>All Other finishes will be reviewed and approved by Landlord.</b>						

Required Grout Colors:  
 Colored tile at food court tenant arches: Mapei, 11, Sahara Beige  
 Granites at food court tenant counter tops: Mapei, 09, Gray  
 Tile at food court tenant backwall and front wall(limestone): Mapei, 14, Biscuit

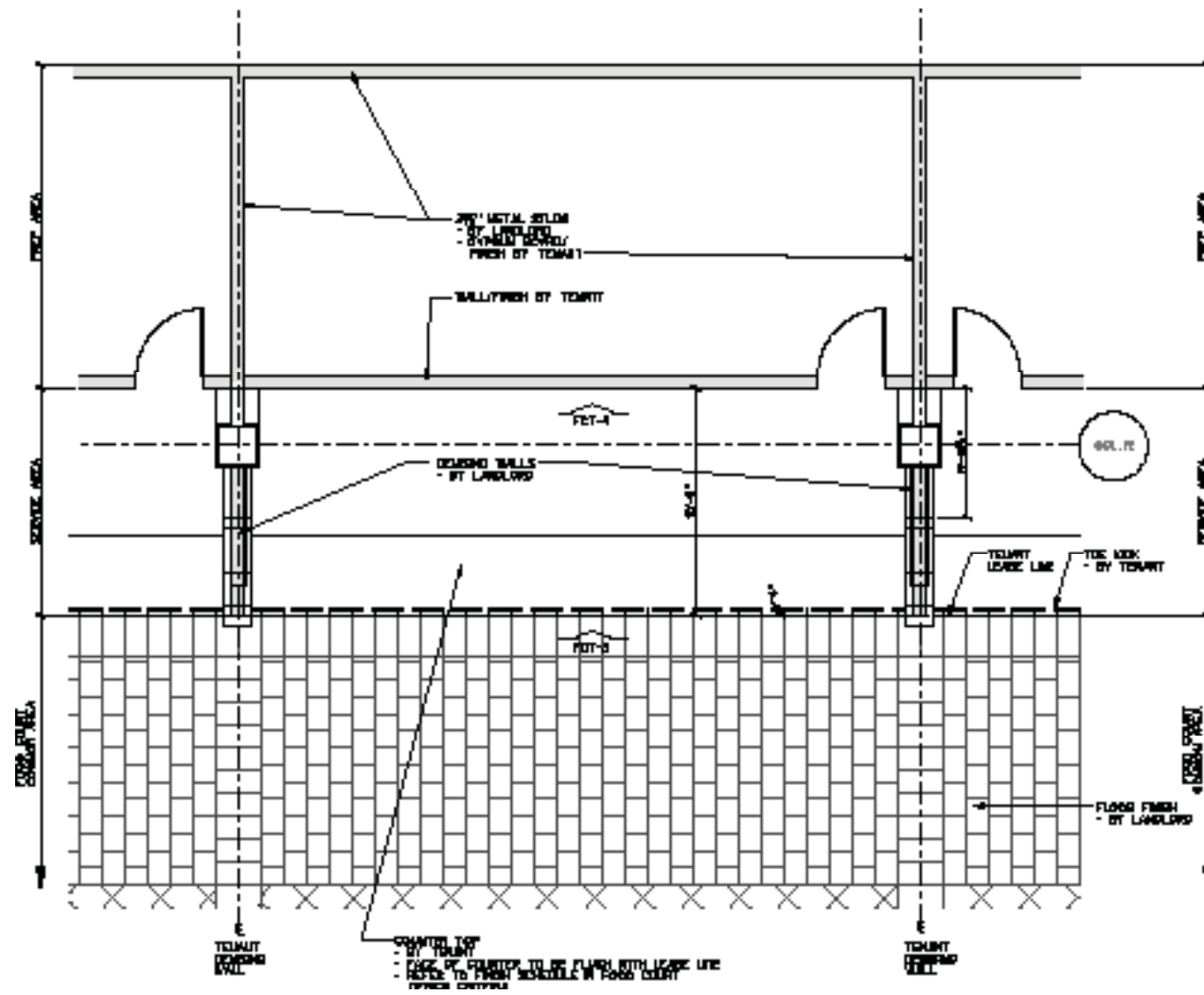
\* For more information, contact  
**Gerry King at (770) 740-0050 x 203**  
**gking@ceramictechnics.com**





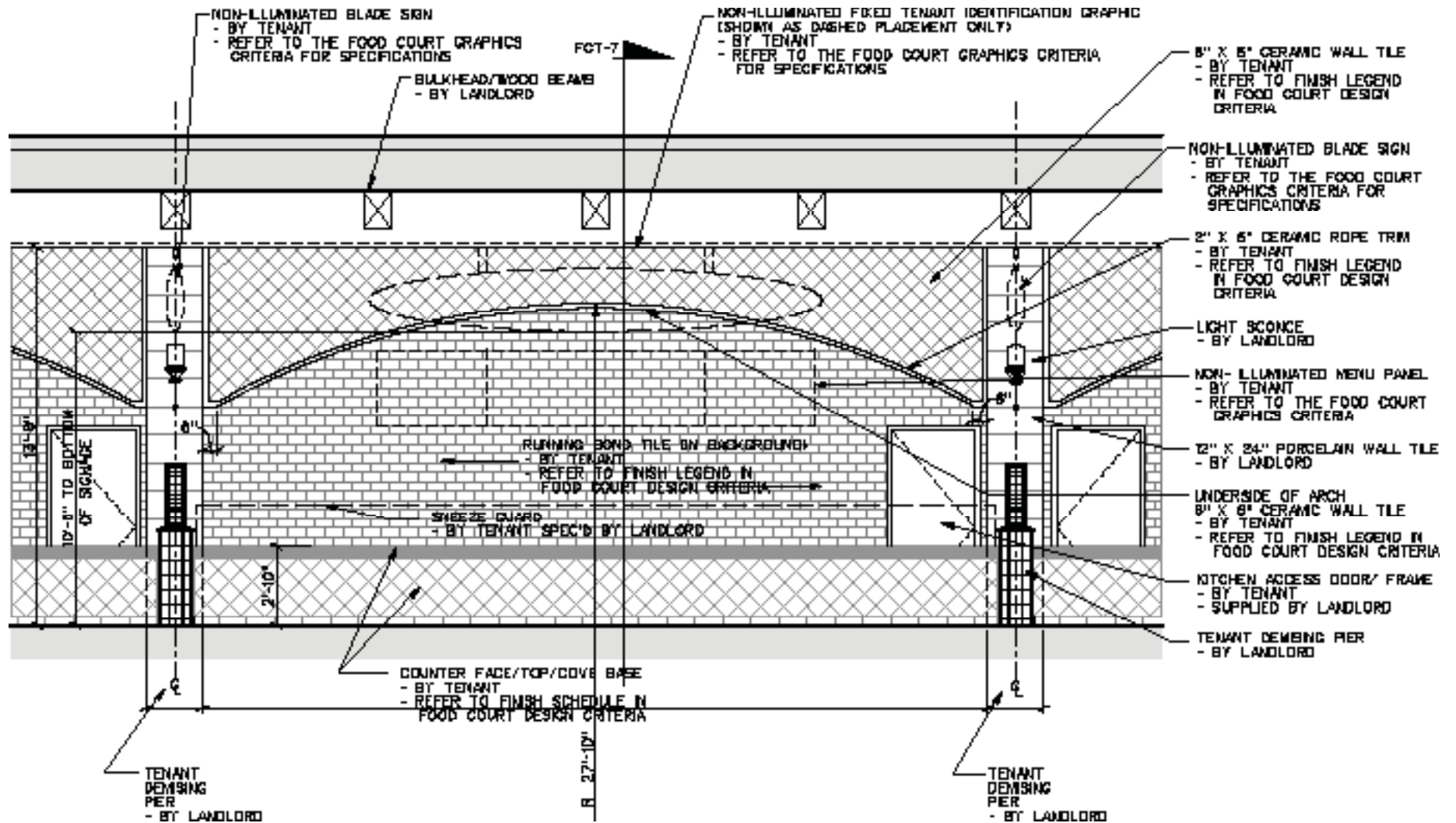
Overall Plan

# The Oaks



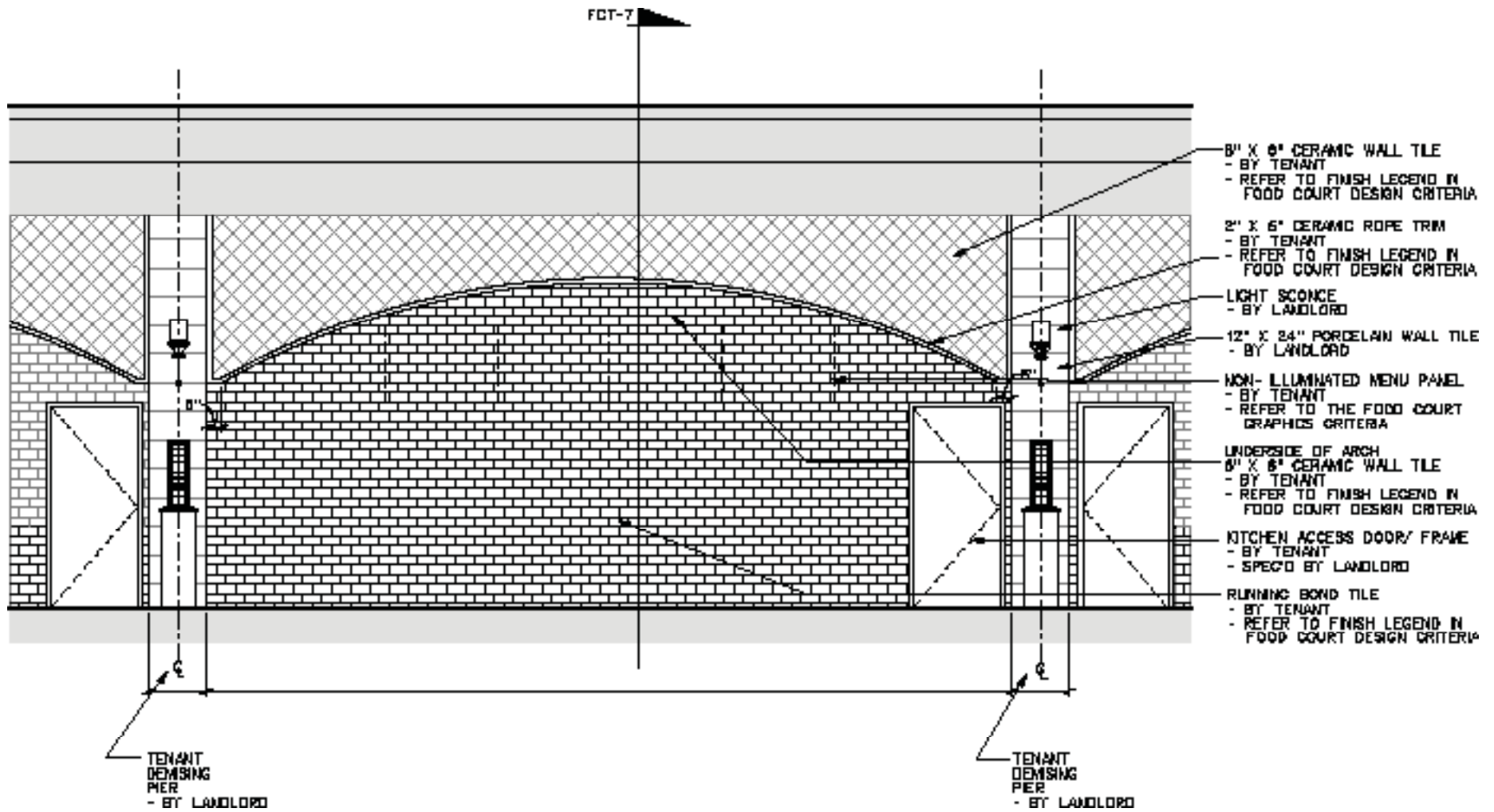
Enlarged Plan

# The Oaks

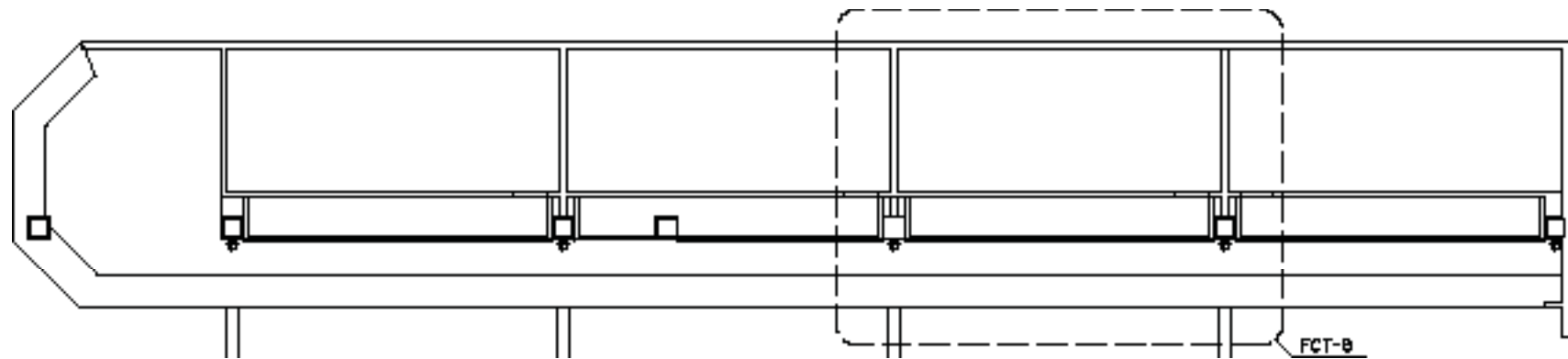


Elevation 1

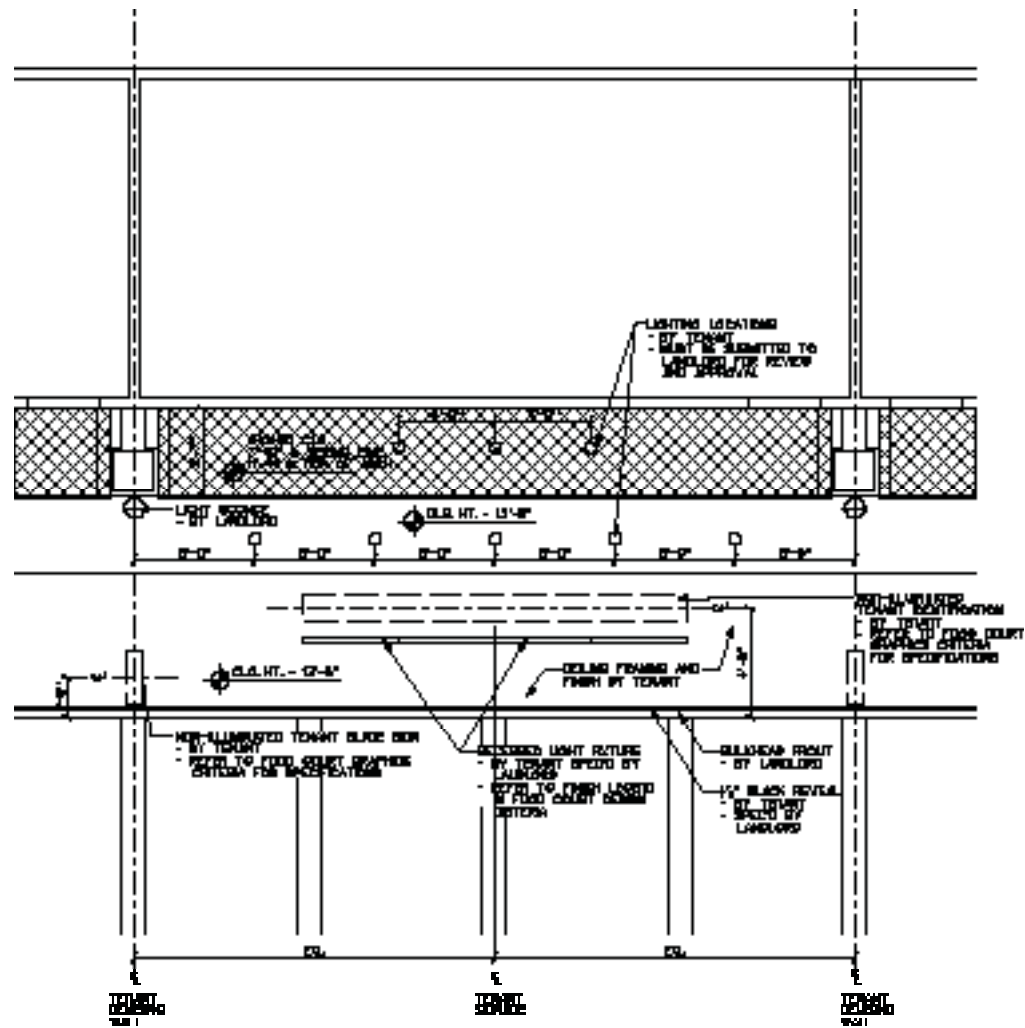
# The Oaks



Elevation 2

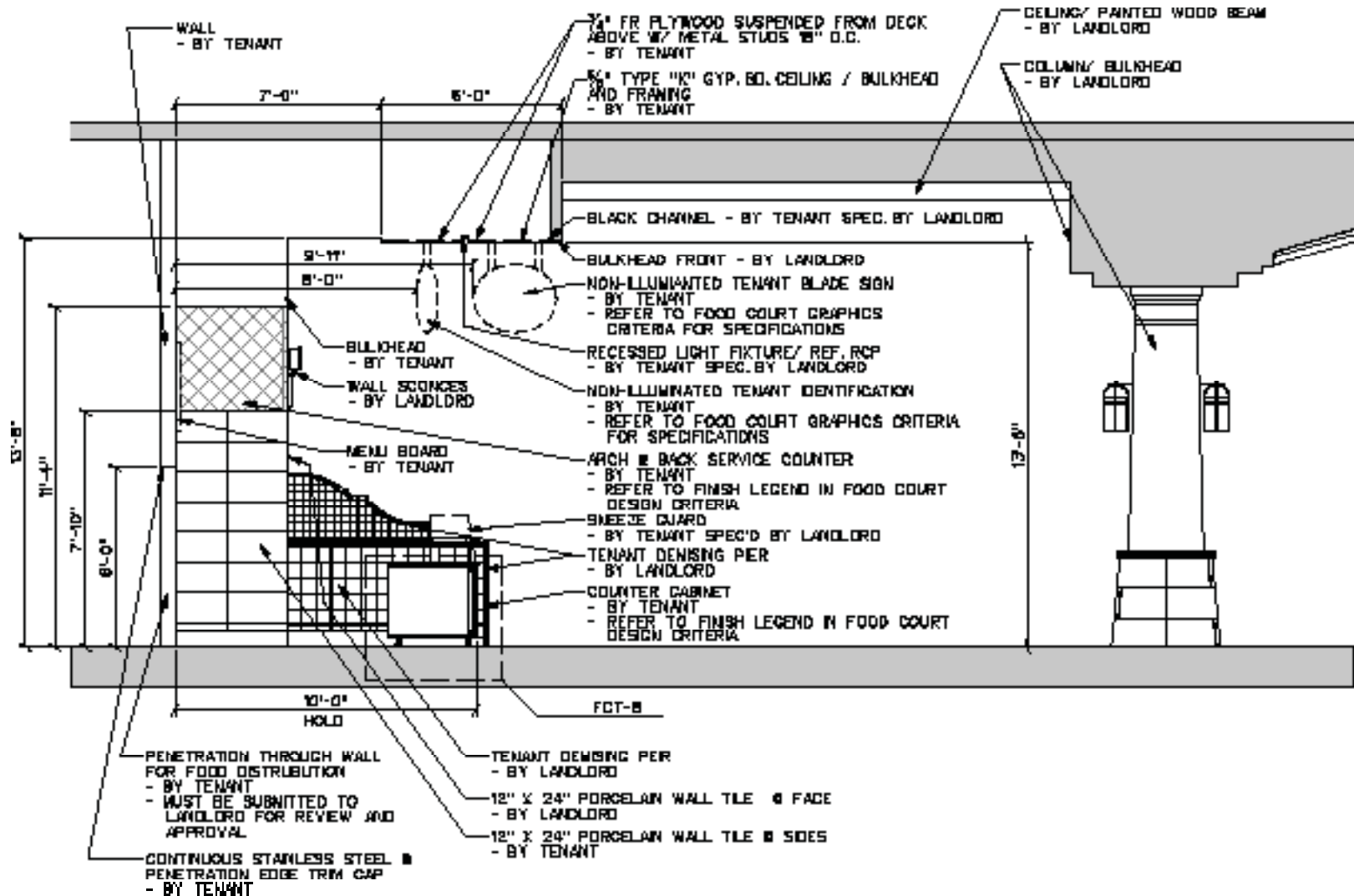


Overall Reflected Ceiling Plan



Enlarged Reflected Ceiling Plan

# The Oaks



Section

