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**ROTTERDAM  
SQUARE**

93 West Campbell Road, Schenectady, NY 12306



## Tenant Design Criteria

Section **fc** Food Court Criteria  
Updated: April 2009



**TABLE OF CONTENTS**

**FOOD COURT & IN-LINE FOOD TENANT CRITERIA**

General Overview	fc3
Customer Service Area	fc4-fc6
<i>Layout, Facade Materials, Neutral Piers &amp; Demising Walls, Seating, Signage, Lighting</i>	fc4
<i>Flooring, Ceiling, Counters</i>	fc5
<i>Rolling Grilles, Menu Board</i>	fc6
Prep Area	fc7-fc9
<i>Lighting, Flooring, Ceiling, Walls, Exit Door Mechanical</i>	fc7
<i>Grease Exhaust, Fumes and Odors, Structural</i>	fc8
<i>Utilities</i>	fc9

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CONTRACTOR'S RULES & REGULATIONS**

## GENERAL OVERVIEW

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

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 it's 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

## CUSTOMER SERVICE 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.

This area includes:

- All areas visible to the public

### 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.

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.

Finish materials may include the following:

- Natural, polished or honed stone and/or porcelain tile.

- All tile colors must be integral throughout the materials. (Glazed tiles are prohibited).
- Metals and architectural hardware shall have brushed, satin or polished stainless steel, color anodized, baked painted or antique finish.

Finish materials shall not include the following materials:

- Weathered or distressed wood, shingles or boards.
- Glazed tiles.
- Plastic spandrel panels or applied plastic laminated materials.
- Faux or plastic formed brick, block or stone.
- Clear anodized aluminum.
- 12"x12" tiles.
- Other materials as deemed unacceptable by Landlord.

### Neutral Piers & Demising Walls

The Customer Service Area shall address the full opening width, abutting the Neutral Walls on each side of the leased space and extending full height to the Mall soffit.

### Seating

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

### Signage

Refer to the “Sign Design & Construction Criteria”.

### Lighting

Recommended lighting approaches include but are not limited to:



**CUSTOMER SERVICE AREA (cont'd.)**

- 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**

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”, to protect the adjacent Tenants and Mall common areas.

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

Unacceptable flooring materials:

- Vinyl
- Glazed ceramic tile
- Other non-integral colored materials, such as veneers, laminates, etc.
- Carpet

**Ceiling**

Suspended ceiling design in customer service area is required.

Tenant must provide a reflected ceiling plan indicating any and all Tenant lighting, suspended design elements, signage and ceiling access panels for Landlord approval.

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.

**Counters**

- The form and materials used for counters shall be designed to be inviting to the public to help lure them to the space. Possible designs include counters that angle or arc slightly back into the space rather than running parallel to the lease line.
- Downward cove lighting on the counter face is required. The face of the counter must be set back 6” from the lease line, or as needed so that the required cove lighting does not protrude past the lease line.
- The face of the front counter’s recessed toe kick material must be minimum 9” back from the front lease line or as needed so that the required toe kick is recessed 3” behind the face of the counter.
- Counter tops must be “Corian” or similar solid surface materials, metal or stone. Tenant counter and counter tops are to be custom designed and fabricated. Plastic laminate is prohibited.
- Maximum counter height is 3’-6”. Counter design, including heights, must comply with all accessibility guidelines enforced by national or



**CUSTOMER SERVICE AREA (cont'd.)**

local jurisdictions and the Americans with Disabilities Act.

- Cash registers must be recessed so that they extend no more than 9” above the counter top.
- Condiment and utensil displays or dispensers must be fully recessed into the counter.
- Fully-recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays.
- Tray rails, if used shall be integrated into the counter design, be contained within the lease line and incorporate the required cove lighting.
- Drink dispensers and other utilitarian kitchen equipment may not be placed in direct view from the entrance to the store.
- Sneeze guards shall be used above the front counters as required.
- Trim or framework shall be solid metal with plating or a unique metal finish. Glass must be tempered or a safety type. Plexiglas is not permitted.
- Pass-thru windows with any customer views into kitchen zone are not allowed.

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.

**Menu Board**

- All menu boards must be submitted to the Landlord for review and approval prior to start of Tenant construction.
- 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 permitted.
- Frames, holders, text, photo displays, lighting and materials must be creatively designed.
- Internally illuminated menu boards are not permitted.

## 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.
- Any fixture allowed by code necessary for food preparation.

### 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 walls, counters and surfaces a minimum of 12" to protect the adjacent Tenants and Mall common areas.

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

Allowed flooring materials:

- Quarry tile
- Porcelain ceramic tile

Prohibited 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 conform to local codes and ordinances.

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 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.

### 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.

## PREP AREA (cont'd.)

"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 Tenants 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 between 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.

### 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 New York) 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.

**PREP AREA (cont'd.)**

**Utilities**

*Electrical*

A 2" empty electrical conduit will be stubbed to the Tenant premises from the Mall electrical room, if not already existing.

*Natural Gas*

Natural gas service is available for Tenants to obtain. Tenants will be responsible for obtaining gas service 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, if not already existing. Tenant shall provide a water sub-meter.

*Sanitary Waste*

A 4" sanitary waste line shall be stubbed below each Tenant space by Landlord, if not already existing. Tenant shall route their own vent lines to a point above the roof.

*Grease Waste*

Tenant shall install and maintain their own grease trap.

*Fire Protection*

Tenants must use the Mall's required sprinkler contractor.

*Submittal & Approval Requirements*

Landlord's review will not begin until a complete submittal 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.