

RESTAURANT TENANTS - GENERAL DESIGN REQUIREMENTS

Restaurants with frontage along *Twenty Ninth Street* must comply with the same storefront design criteria as the rest of the general *Twenty Ninth Street* Tenants. However, due to the specialty factors related to this type of service facility, restaurants have additional design criteria relating to their seating areas and furnishings.

- Entry is to be emphasized with a three dimensional storefront.
- Seating areas may be open to *Twenty Ninth Street* common areas above 3'-0" wall height. Table and counter tops are to be backed against solid storefront elements.
- All mechanical exhaust system requirements are subject to Landlord approval.
- Ceiling and lighting requirements are as specified for general Tenant spaces.
- Furnishings, including service stations, are to be submitted for Landlord approval.
- No restaurant floor slabs will be provided by the Landlord.
- No mechanical or HVAC equipment will be provided by the Landlord.
- All roof mounted mechanical equipment must not be visible from the public and common areas.

NOTE: Refer to *Signage and Graphics Criteria* for Signage and Graphics requirements.

- Signage by tenants
- Awning & canopy by tenants
- Outdoor dining areas
 - Umbrellas
 - Lighting
 - Guardrails



RESTAURANT TENANTS - MATERIALS

FLOORING

- All restaurant flooring must be sealed with a waterproof membrane.
- Quarry tile, porcelain ceramic or stone flooring with a continuous elastomeric membrane, continuing 4" minimum up the wall surface in the entire front service area.
- Flooring in back kitchens containing cooking equipment shall have an epoxy type flooring with a continuous covered base with a minimum of 4" high. Vinyl base is not permitted.

WALLS

- A back wall separates the service area from the prep area; these walls must prevent views in to the prep area, either by a self closing door, or by a staggered "blind" wall. Any exception to this requirement is subject to Landlord approval.
- All grout shall be sealed in areas of moisture or grease producing equipment.
- All walls visible to the public are to have appropriate finishes full height to the ceiling.
- Demising walls shall have a vapor barrier to prevent odor migration.

CEILINGS

- Service area ceilings should be consistent with the overall store design.
- Tenant is required to provide a gypsum board ceiling above the remaining service areas.
- Access panels are required in the Tenant's ceiling for access to Tenant's signage, j-boxes, valves, etc. Careful attention must be paid to the location and detailing of the panel in order to conceal panels from public view. Locations of neon sign transformers should be coordinated with panel locations.
- Prep area shall be scrubbable and meet local health code requirements.

COUNTER SURFACES

- Metal: Clear lacquer finish is required on natural metals other than stainless steel to prevent tarnishing.
- Stone: Sealant is required on natural stone to prevent staining.
- Glass/glass block: Clear, leaded/stained, etched, beveled, fritted, crackled or textured.
- Casework: Quality hardwood, stained and sealed, or enamel painted.
- Porcelain, ceramic tile, terrazzo, glass tile: glazed or natural.

COUNTER TOPS

- Counter tops to be solid surface such as "Corian" or similar solid surface material only.

LIGHTING

High quality incandescent lighting is required to accentuate the presentation of food. Recessed can lights, pendant lights and track lighting may be used to light the counters and service areas. All light fixtures must be submitted to the Landlord for approval. Compact fluorescents may not be used unless approved by Landlord.

PROHIBITED MATERIALS

- Plastic laminates
- Merchandising systems
- Other material deemed unacceptable by the Landlord

SIGNAGE AND GRAPHICS

- Refer to Signage and Graphics Criteria.