freehold
RACEWAY MALL

# TENANT CRITERIA

MACERICH®

# VISION STATEMENT

**Welcome to Freehold Raceway Mall.**

It is our vision and mission at Macerich to distinguish ourselves through superior performance in retail development and continuous improvement of our portfolio, to meet the changing needs of our customers and the retailers we serve. Our commitment is to furnish a well-designed, well-maintained and well-marketed retail environment, capable of maximizing traffic and sales.

We are pleased to become partners with retailers, striving for the same goals. We are ready to facilitate communication and share our expertise with you to complete your store within expected timelines.

These criteria act as a guide for the design of all work by Tenants in conjunction with the provisions of the Tenant's lease with the Landlord. Tenants are encouraged to express their own unique design statement within the parameters of the Design Criteria as outlined in this manual.

National and regional "standard" Storefront concepts are respected to the extent that they meet the Design Criteria. However, Tenants should be aware that some concept modifications might be necessary to comply with the Center's Criteria.

The same is true for proposed designs that are overly similar to a neighboring Tenant's Storefront design. We wish to make the Mall as diverse and interesting as possible and enable each Tenant to make a singular statement with their design.

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## INTERACTIVE NAVIGATION

This Criteria is an interactive document. You may tap or click the top Navigation Bar or the Side Content Bar to navigate directly to that section.

## This page serves as a hub to the various sections included in this Criteria.

The sections in this Criteria break down the key categories of information to understand the design and construction requirements to incorporate a successful retail experience. Refer to the overviews included in the left side bar to learn more about the content included in each section.

It is the responsibility of the Tenant, its contractors, subcontractors, architects, engineers, employees, and agents to comply with terms of the Tenant Criteria, including the supplemental documents included in the Addendum.

The intent of this Criteria manual is to:

- Accelerate the leasing process by providing quick answers to questions about specific requirements.
- Establish the design expectations and technical requirements.
- Establish a coherent design by carefully curating and integrating within the Center.
- Guide the design standards.
- Answer basic questions about the design and construction process.
- Save time by minimizing design reviews.

# INLINE RETAIL CONTENT OVERVIEW

1.1 **DESIGN**
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1.2 **SIGNAGE**
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1.3 **TECHNICAL**
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## SECTIONS OF INTEREST

- ❑ *BUILDING DETAILS*
  Includes property reference photos and specific Storefront design details.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.
- ❑ *DESIGN INSPIRATION*
  Provides visual inspirations for design aesthetics.

**The Inline Retail Criteria provides key technical information and design requirements to ensure your store enlivens the consumer experience and interfaces with the Center.**

The Tenant and the Tenant's Architect assume the following important obligations:

- Fulfill the intent of the Criteria both in concept and in detail.
- Determine and respond to the actual physical conditions of the Tenant's location.
- Maintain and enhance the high standards of quality established in the construction of the Center.
- Ensure the quality of execution of all design material, finish, and detail concepts in the construction of the Tenant's improvement.
- Provide the required detail at all transitions from Tenant Storefront to neighboring Storefronts, as well as to the base building.

# DESIGN CRITERIA

- ❑ **STOREFRONTS**
  - ❑ *ENTRY*
  - ❑ *POP-OUTS / NEUTRAL PIER / CONSTRUCTION*
- ❑ **DESIGN CONTROL AREA**
  - ❑ *DESIGN REQUIREMENTS / WINDOW DISPLAY / PROHIBITED DESIGN ELEMENTS*
- ❑ **MATERIALS**
  - ❑ *GLAZING / DECORATIVE GLASS*
  - ❑ *WOOD / STONE / PLASTER*
  - ❑ *METAL / LEATHER*
  - ❑ *WALLCOVERINGS / SOLID SURFACE*
  - ❑ *PAINT / FAUX FINISHES / FABRIC / TILE*
- ❑ **INTERIORS**
  - ❑ *LIGHTING / FLOORING*
  - ❑ *CEILING / WALLS & PARTITIONS*
  - ❑ *EGRESS DOORS / RESTROOM*
- ❑ **EXTERIORS**
  - ❑ *STOREFRONT*
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  - ❑ *PAD SITES*

## SECTIONS OF INTEREST

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  Provides visual inspirations for design aesthetics.

**Tenants are encouraged to express the individuality of their brand through excellent design by forward thinking design teams.**

This Design Criteria focuses on strong design details visible from the Center common areas. Focusing on a strong Storefront design enlivens the retail experience and draws customers in to shop. Macerich's Design team is always excited to partner with Retailers in curating a unique and memorable shopping experience. Our team is available to collaborate on your inticing Storefront designs. The DESIGN INSPIRATION section is also a great launching point to explore design concepts and methods to engage customers.

- All Tenants must engage a reputable Architect.
- Design drawings must all be reviewed and Approved by the Landlord.
- All design elements and finishes must adhere to local and national building code requirements.

# DESIGN CRITERIA > STOREFRONTS

**The Center's success is dependent on the creative design contributed by individual Tenants.**
**It is vital that your Storefront design is integrated with the look and feel of the Center's aesthetic.**

The BUILDING DETAILS section includes Storefront reference photos of examples of various designs on each level of the Center.

# DESIGN CRITERIA > STOREFRONTS > ENTRY

## ENTRY

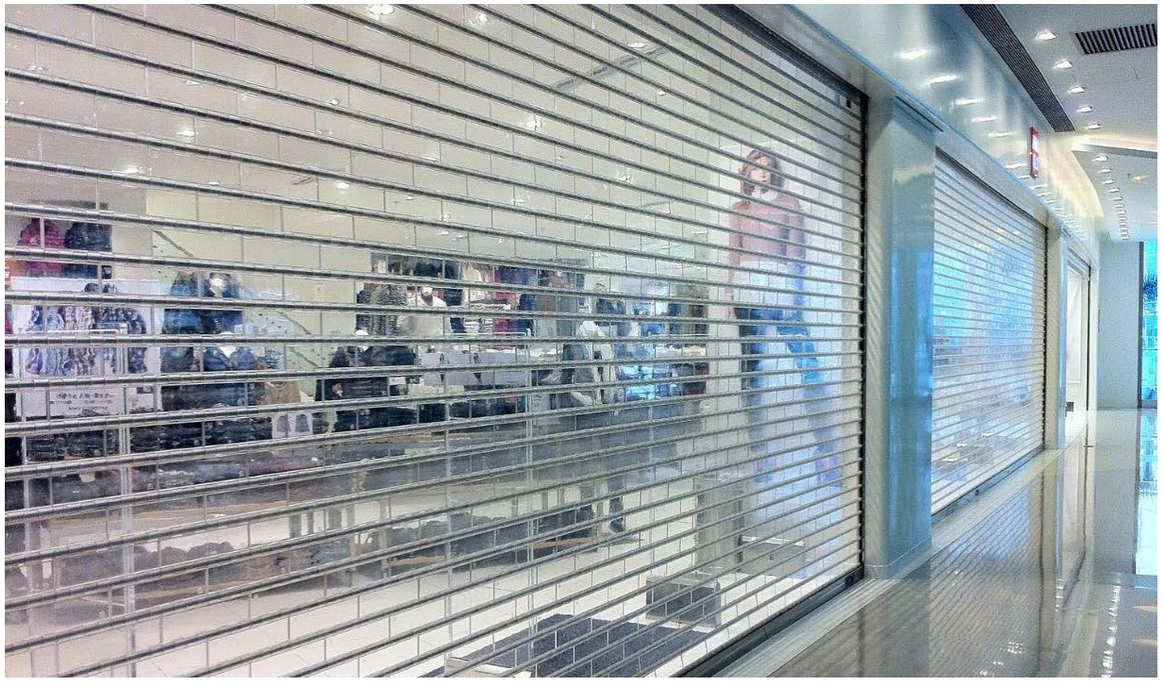
Your Storefront entry is a critical design feature to create an invitation to shop. As such all stores must express the entry as an identifiable part of the storefront. The underside of the entry portal soffit shall be finished to match the storefront.

### SWING DOOR ENTRY

- Swing doors should be located in a recessed vestibule a minimum of 3’ from the Storefront.
- No door swing shall project beyond the maximum allowable lease line.
- Minimum allowable door height is 9’-0”.
- All other doors are to be hinged or pivot-type doors. Doors are suggested to be the height of the glazed Storefront.
- Recessed entry flooring shall match the Center’s flooring requirements.

### FOR RARE EXCEPTION OF OPEN ENTRY

- Open storefront entries are not permitted. In a rare instance when an exception is made; an entry zone must be presented. Macerich will review all open Storefronts for alternate articulation and dimensional elements.
- Tenants choosing to have an open storefront are required to secure the premises after business hours with a coiling, sliding or folding security closure which complies with the following design guidelines:
  - Shall be set back from the lease line a minimum of 4”.
  - Shall coil overhead or coil, fold or slide horizontally to retract into pockets or enclosures to conceal from view during business hours.
  - All supports, tracks, guides and operating devices must be concealed flush with adjacent Storefront finishes when closure is in the open position and be integrated into the Storefront overall design expression.
  - Horizontal tracks are not allowed in the floor surface.
  - Exposed locking devices or latches are not allowed. Key switches shall be concealed and mounted within the Tenant Storefront proper.
  - All supports to be provided by Tenant. Suspending closures from existing building structure is not allowed.



# DESIGN CRITERIA > STOREFRONTS > POP-OUTS / NEUTRAL PIER / CONSTRUCTION

## POP-OUTS

Three dimensional pop outs in both plan and height are required for all Storefronts in all new Tenant areas.

- When storefronts are visible from the upper level, special care must be taken so the top is finished to match the Storefront design.
- Exposed conduits, raceways, access panels or equipment may NOT be visible**.**
- All surfaces of any visible projections must also be finished to match.
- No dust or falling debris may collect on surfaces visible from upper levels. Tenant is responsible for the upkeep of all surfaces.
- Designs may incorporate sloping tops at no less than a 3 in 12 pitch to create a debris resistant surface.

## NEUTRAL PIER

Tenant Storefronts are to abutt each other, separated by a 3/4” black, recessed, C-channel reveal. Tenant under construction is responsible for the installation of the reveal between adjacent storefreonts, if not currently existing.

## STOREFRONT CONSTRUCTION

- All storefront construction shall be self-supported from the floor and independent of the building fascia and bulkhead structure.
- Storefronts may be braced to the overhead structure within the Tenant space.
- Connections to the deck, mall mechanical, electrical, plumbing, or fire protection equipment for support is not permitted. This includes ceiling splay wires.
- Minimum 6” durable base is required along the entire length of the Storefront.

# DESIGN CRITERIA > DESIGN CONTROL AREA

**The Design Control Area (DCA) is the zone extended from the storefront lease line to 6’-0” inside your space, including all display windows and retail graphics, display fixtures, signs, materials, finishes, color and lighting fixtures within the area.**

At Macerich, we take special interest in the DCA as an extension of the retail presentation and showcase of the store’s merchandising. The intent is to convey excitement, and give the consumer a reason to shop.

Use of a professional Visual Merchandisers is highly encouraged. Design drawings shall have a display layout plan. The layout plan shall have cut sheets for fixture and/or mannequin types and include photographs of any existing Storefronts a Tenant may have that will enhance the layout plan.  A rendering is required if photographs are not available.

Stores with both interior and exterior presence must activate both DCA areas.  Tenants are encouraged to maintain open visibility into their Store to draw in Customers.

# DESIGN CRITERIA > DCA > REQUIREMENTS / WINDOW DISPLAYS / PROHIBITED ELEMENTS

## DESIGN REQUIREMENTS

- Ceiling must be a hard surface.
- Lighting fixtures must be consistent with the character of the Storefront design.
- Recess all lighting fixtures.
- A minimal profile track lighting system matching the color of the ceiling plane is allowed.
- Hard bases on the walls are required, including any permitted pop out areas.

## WINDOW DISPLAYS

Displays should be deliberate and integrated into the Storefront. Modulation of display systems and built-in architectural components will reinforce the design.

- Display cases must be adequately lit and ventilated.
- Digital monitors are permitted within 10’-0” behind glazing if integrated into the design and approved by Landlord. Coordinate with Tenant Coordinator for exterior applications and to confirm code or local requirements.

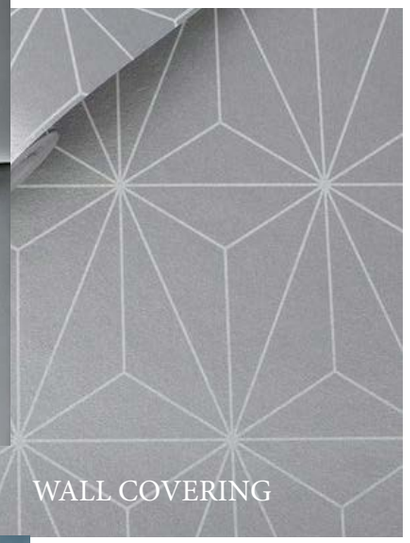
## PROHIBITED DESIGN ELEMENTS

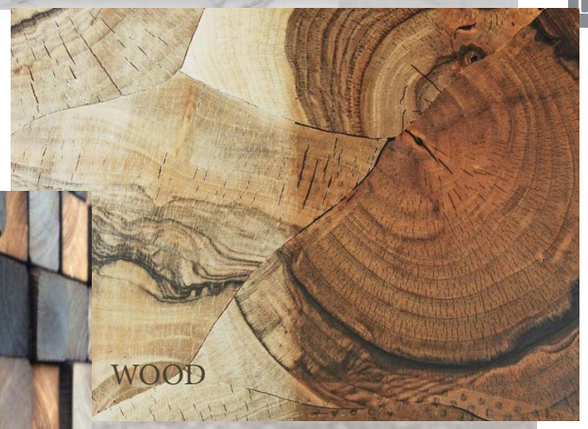
- Track lighting is not permitted in the DCA.
- Temporary signs for sales or clearances shall not be hung in the DCA or affixed to the glass inside or outside.
- No pegboard, slat wall or metal shelving of any kind may be placed in or extend into any part of the DCA.
- Security devices or freestanding pedestals are not permitted. They must be integrated and concealed.
- Carpet, vinyl or rubber materials of any sort will not be permitted within the DCA.
- Exposure of incandescent bulbs and/or fluorescent tubes are not allowed.

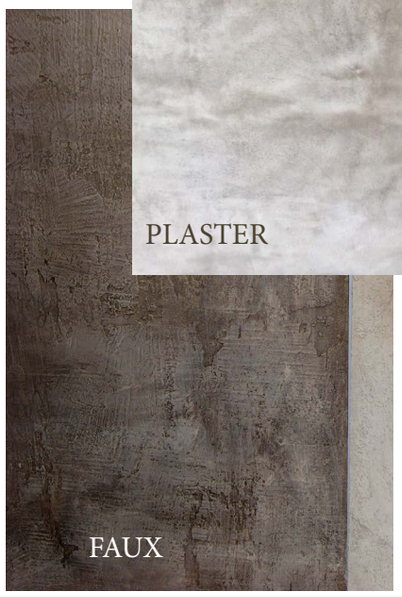
# DESIGN CRITERIA > MATERIALS

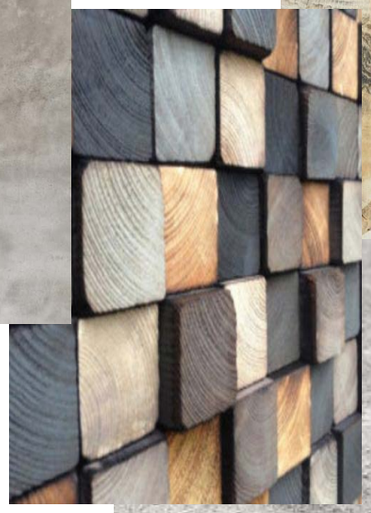
**As an important aspect of presenting the Tenant's unique brand image, finish materials are to be composed, articulated and executed in a creative and quality manner.**

All materials and applied finishes on the Storefront are to be high-grade, durable, non-corrosive and code compliant. They are to be maintained by Tenant at the Tenant's expense. All materials and finishes are subject to Landlord approval, and the inclusion of natural materials is encouraged.





# DESIGN CRITERIA > MATERIALS > GLAZING / DECORATIVE GLASS

## GLAZING

Storefront glazing, particularly clear glazing, is a key component to establish design character and create an invitation for the customer to visit.

- A minimum of 60% of the Storefront is to be display windows with clear glass.
- Reflective glass (including extensive use of mirror) and/or tinted glass is not permitted on Storefronts or in the Storefront entry zone.
- Tinting or films applied after the glass is installed is prohibited.
- All glass shall be tempered. Glazing must be a minimum of ½" thick, and large panes of glazing must be of sufficient thickness to meet code and be properly supported.
- Tenants may be required to provide seismic clips to stabilize tall expanses of glass. Silicone sealant at glazing joints is not permitted.
- Butt-joint glazing is encouraged for show windows that in-fill larger Storefront forms. Glass shall be clear polished plate or tempered glass as required by code.
- Window mullions are required to meet all material and finish standards.
- Decorative glazing such as colored, beveled, sandblasted or etched glass may be used to create accent pattern and interest. Decorative glazing can be used as an accent, but must meet all material standards.

## DECORATIVE GLASS

Decorative glass may be considered to provide a unique feature to the storefront.

- In frame-less assemblies, glass panel joint details edges must be polished, ground or chamfered. Glazing channels at corner conditions must be mitered.
- All exterior glazing units must have a solar heat gain coefficient (SHGC) of not more than 0.27 and a U-value of not more than 0.28.
- Exterior glass must be a minimum of 1" insulated, low E units.

# DESIGN CRITERIA > MATERIALS > STONE / PLASTER / DECORATIVE GLASS

## WOOD

Wood material can be used for Storefront construction but must comply with all local and national code requirements.

- Applications of painted or stained wood may include window frames, decorative trim, molding and solid areas, such as decorative bulkheads. In some cases, it may be used for larger architectural elements, such as columns and entablatures.
- Wood paneling and plank construction are not acceptable unless presented in a highly imaginative concept and approved by the Landlord.
- Wood specified for interior Storefronts must be kiln dried, mill quality hardwood and must meet local flame spread requirements (Class III 76-200), as well as comply with all code requirements.
- Painted wood must have a shop quality enamel finish. Wood without a paint finish must receive a clear, preservative sealant.
- A mock-up of the materials, colors, textures, or application may be required at Landlord's discretion.

## STONE

Granite, marble, limestone, travertine, slate, adoquin and other natural stone materials may be used for Storefront applications.

Stone may be polished, unpolished, sandblasted, flamed, honed, split-face or carved.

- Natural stone must be protected against staining and discoloration by means of sealers appropriate to the material.
- Craftsman-like attention to detail is required at all connections and transitions to other materials, and we recommend utilizing metal reveals for a clean finish.
- Corner and edge details must prevent visible unfinished edges. Exposed edges must be quirk mitered, chamfered or polished to match adjacent surface finish.

## PLASTER

Cement plaster (stucco) and Venetian plaster finishes may be considered for limited storefront applications.

- Apply an even texture of light dash, sand or smooth finish.
- Plaster or stucco should not be the primary Storefront material. Finishes should be used in combination with other high quality materials.

# DESIGN CRITERIA > MATERIALS > METAL / LEATHER

## METAL

Metal panel may be used to provide alternate texture on a portion of the storefront.

- High quality is expected for all metal applications, including careful finishing and quality fastener detailing.
- Metals may include: shop-painted aluminum and steel, stainless steel, solid brass, bronze, pewter, or enamel coated steel, and may be used for hardware, trim and panels when well designed and detailed.
- The following notes on metal material details must be called out on the submitted drawing set:
  - Minimum 1/2” thick fire-rated plywood or other solid substrate is required behind all metal panels.
  - Minimum 18 gauge metal panels are required.
  - All seams between metal panels must be identified on the storefront elevation and must be properly addressed during design review process.
- The following metal surface treatments are not allowed:
  - Oil canning (resulting from light reflection on an uneven or buckled surface)
  - Scratches
  - Warps, dents, occlusions
  - Visible seams or other imperfections
- Reveals, turn-in seams, welding or similar must be specified and detailed for approval. Metal panels will not be allowed to directly come into contact with adjacent panel or other materials.
- No visible fasteners are permitted.
- Lap joints and seams must be even, straight, and concealed when possible. Outside corners are to be mitered or continuous break shaped.
- Sealants on natural metals are required to prevent tarnishing and must be maintained by Tenant at Tenant’s expense.

## LEATHER

The use of leather “tiles” for vertical application can add a level of depth and texture to the Storefront. However, these tiles should not be used at an elevation that can be reached by the general population due to the delicate finish and to prevent damage over time.

- The Landlord recommends keeping the use of leather tiles on the Storefront above 7’-0” AFF.

# DESIGN CRITERIA > MATERIALS > WALLCOVERINGS / SOLID SURFACES

## WALLCOVERINGS

Wallcoverings can add depth and texture to Tenant Storefronts, but need to be applied accordingly based on the durability of the product.

Vinyl, Paper, or Fabric Wallcoverings are not considered durable and are expressly prohibited in the use of Tenant Storefronts.

- Any wallcoverings located at pedestrian level (below 7’-0” AFF) must be extremely durable and rated by the manufacturer for high traffic use.
- Any wallcoverings located above pedestrian level (higher than 7’-0” AFF) must be durable and washable for maintenance purposes.
- Removable/repositionable wall coverings are not permitted for Storefront use.
- All wallcovering applications must appear seamless and be securely affixed with commercial grade adhesive rated for high traffic use covering the entire back of the product.
- All maintenance of wallcoverings is by Tenant. No peeling, bubbling, or other separation of the wallcovering from the applied substrate is permitted to remain, and is the responsibility of the Tenant to repair in a time frame deemed acceptable by the Landlord.

## SOLID SURFACE

The use of large format solid surface panels can effectively mimic luxury materials in places where cost may be an issue (IE: Caesar Stone or Cambria), or to provide even, diffuse lighting elements in the storefront (IE: Lumicor or 3Form).

- All solid surface products must be rated for heavy duty commercial applications – residential quality products are not permitted.
- Joints, flat seams, and corner conditions of solid surface materials must be tight and seamless.
- All visible edges must be finished to the same level and quality as the front face of the material.
- If the body of the product is not consistent throughout, a mitered corner detail is required to keep the presentation clean.
- All corners and edges must be eased for safety purposes.
- No adhesive can be visible in the final application.

# DESIGN CRITERIA > MATERIALS > PAINT / FAUX FINISHES / FABRICS / TILE

## PAINT

- Surfaces should be maintained as an even and durable surface finish, at all times.
- Any paint application should show uniformity without evidence of touch-ups or batch variation.
- Paint should be colorfast, and well executed to prevent lap marks, brush marks, or poor coverage.
- Surfaces and materials shall be prepared and staged correctly to avoid problem conditions such as poor adhesion, sagging, chipping or flashing.
- Painted metal surfaces are not allowed.
- Painted gypsum board is not permitted on the storefront unless there is a factory applied finish of baked enamel or powder coat treatment.
- Painted MDF may be used with a finish process of 1 coat primer, 2 coats finish (sprayed and sanded between each step). Minimum thickness of the MDF is 3/4" on Storefronts.

## FAUX FINISHES

Faux finishes may be used at the Landlord's discretion.

- Actual samples of the faux finish must be submitted to the Landlord. Photographs of previous examples are helpful but may not be substituted for an actual sample.
- Faux finishes must be executed by a commercial artisan specializing in that medium.

## FABRICS

- Fabrics shall be commercial grade and tested in accordance with ACT Guidelines.
- Specifics for flammability and four aspects of fabric durability: Wet & Dry Crocking, Colorfastness to Light, Physical Properties, and Abrasion are to be documented for each fabric specified and available for Landlord review if requested.

## TILE

- Tile may be used in diverse applications and is encouraged to introduce light, texture, and graphic quality to a Storefront.
- Porcelain, cermaic, or glass tile in glazed or natural finishes may be used as accents and in limited field applications. Patterns over a large area must be sophisticated and well executed.
- Small intricate mosaic tile may be utilized for detail and accents only.
- Lapped or butt joints are not permitted. Outside cornered must be bull nose edge or special corner trim.
- Grout color should match the background color of the tile so as not to emphasise the grid.

# DESIGN CRITERIA > INTERIORS > LIGHTING / FLOORING

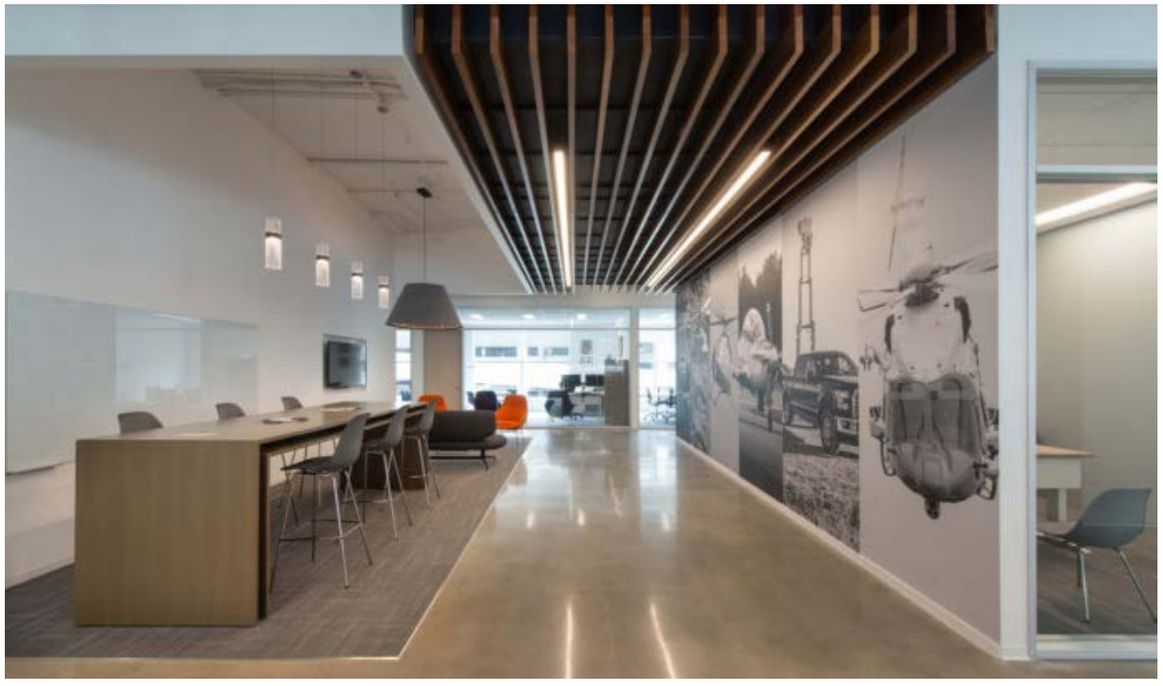
**The store interior design should emphasize your merchandise and create an exciting experience for the customer.**

It is the Tenant's responsibility to survey, capture and address all existing conditions within the space.

## LIGHTING

Lighting can greatly contribute to the design of a Tenant's store, by emphasizing architectural forms as well as highlighting signage, adding color and visual drama to walls and other design elements. The creative use of dramatic lighting is encouraged at entries, show windows and merchandise displays.

- Fixtures must be positioned to avoid glare directed into public areas. Do not over light.
- Wall sconces or decorative lamping may be used to cast light onto storefront forms, provided that bare bulbs are not exposed and that the finish and form of these fixtures coordinate with the overall Storefront design. Fixture cut sheets are required.
- Sconces shall be commercial grade in quality and size.
- Residential scaled sconces are not acceptable.
- Colors are subject to Landlord approval.
- 2'x2' or 2'x4' prismatic fluorescent lights are not allowed.
- Track lights shall be finished to match the ceiling.
- Strobe, spinner, or chase type lighting is not permitted.



## FLOORING

- Finished flooring is required in the full premises including in the recessed entry conditions and storage areas of the store.
- Hard surface base is required in all sales areas.
- Ensure floor material is durable and non-slip.
- Carpet must be commercial grade and meet local code required fire-proof ratings.
- Exposed concrete floors must be sealed.
- Transitions between flooring and common areas must be flush.
- Tenant is responsible to mitigate any/all ADA issues and clear with the appropriate municipality.

# DESIGN CRITERIA > INTERIORS > CEILING / WALLS & PARTITIONS

## CEILING

- Stores 800 s.f or less must have a gyp board ceiling, not an acoustic panel ceiling.
- Recessed entry conditions must have a finished soffit matching the storefront.
- Concealed light coves to highlight architectural elements are encouraged.
- Multi-level ceilings are encouraged.
- Gypsum wallboard, concealed spline, decorative patterned ceiling panels, and other "high-tech" materials are encouraged.
- Standard 24" x 48" acoustical panels are not allowed in sales areas.
- Sprinkler heads are to be fully recessed in hard or acoustical ceilings.
- All ceiling material shall be non-combustible. No combusible materials may be used above the finished ceiling.

## WALLS & PARTITIONS

- Demising walls are not designed to accommodate cantilevered or eccentric loads. If Tenant plans to use a demising wall for support of shelf standards, light soffits or heavy attachments, Tenant shall reinforce the wall as required by providing additional steel studs or independent supports for the shelf standards.
- Demising walls and ceiling shall be sound insulated to achieve a minimum STC rating of 50 by Tenants who produce above 80 dB (including but not limited to music stores, arcades, etc.) The Landlord will strictly enforce all Tenants' right to quiet enjoyment of their Leased Premises.
- Tenant shall protect fire proofed columns and braces with gypsum board, and furr as required.
- The following are required for hair salons, pet shops and all food preparation type Tenants:
  - Walls containing "wet" areas to be constructed of metal studs with water resistant ⅝" type "x" gypsum board.
  - Demising walls of pet shops shall have sheet metal installed on studs, behind drywall, up 3'-0" from floor.
- When Tenant chooses not to install a ceiling within Tenant's stockroom, Tenant shall extend the partition separating the stockroom from other areas of the store, to the underside of the structure above in order to isolate the stockroom from the sales area attic space. Tenant to verify if this is allowed by code.
- Metal or plastic laminate inserts are required for slatwall. No visible substrate at slats.
- Recessed wall standards are permitted.
- No open shelving with visible brackets or surface mounted systems are allowed.

# DESIGN CRITERIA > INTERIORS > EGRESS DOORS / RESTROOM

## EGRESS / SERVICE DOORS

- All retail Tenant spaces must provide two exits from the premises if required by code. Exits must meet all applicable ADA requirements.
- All secondary exit doors shall be backset so that the door does not swing into the corridor, or exit passageway.
- Doors entering a common exit passageway or corridor shall be labeled with the Tenant name and space number.

## RESTROOM

- 3” Floor drain and cleanout are required.
- Each restroom must have an exhaust system. Freehold Raceway mall utilizes fans with charcoal filters.
- Floor finishes in toilet rooms shall be ceramic tile with a coved 6” base. Tenant is required to provide a waterproof membrane beneath the finish floor surface up to a height of 4” along all walls.
- Toilet room walls and ceiling shall be constructed of metal studs with water-resistant ⅝” type “x” gyp board. Ceiling shall be a minimum of 8’ tall.
- A water shut-off valve is required at eye level.

# DESIGN CRITERIA > EXTERIORS > STOREFRONT DESIGN

Several retail and restaurant spaces at Freehold Raceway Mall also provide Exterior Storefront entrances with unique design opportunities.

## EXTERIOR STOREFRONT DESIGN

- The architectural design of the exterior Tenant storefront must incorporate and be sympathetic to the stylistic elements found with the architectural vocabulary of the landlord designed buildings within the mall expansion and renovation. Each building shell shares a common architectural basis and conceptual theme of which the tenant is responsible to compliment.
- Allowable Tenant storefront design areas range from 12’-0” to 16’-0” A.F.F. Tenants are encouraged to express their unique character through the storefront glazing, architectural rhythms, articulation of the main entry, detailing and materials. Opaque storefront areas are limited to 20% of the total Tenant facade unless otherwise approved by the landlord. Vertical breaks in the storefront design, a minimum of 8” wide, are required for any tenant with over 15’-0” linear feet of continuous glass storefront. A continuous base is required at a minimum of 8” high, in aluminum storefront or cast stone. Any tenant with a storefront opening over 12’-0” high, not interrupted by a Landlord-provided design element, must incorporate a horizontal feature to articulate the facade. All storefront designs are subject to Landlord approval. High quality, commercial grade materials in keeping with the Landlord’s material palate are required for the Tenant’s storefront. In general, the Landlord’s shell buildings of the expansion of Freehold Raceway Mall include face brick, cast stone, and manufactured stone and clear glazing with painted metal accents.
- Tenants are not required or allowed to include any awnings or canopies into their storefront design beyond those supplied by the Landlord.
- Tenants are encouraged to engage the customer along the exterior storefront with outdoor amenities such as benches, planters or cafe seating. Such amenities must be high quality commercial grade elements and are subject to approval by the Landlord. All elements must remain against the Tenant’s storefront and cannot extend beyond the lease line more than 3’-0”. Amenities may not align more than 25% of the linear width of the Tenant, must remain 10’-0” inside the demising line and are not allowed in front of any ‘pop- outs’.
- Restaurant tenants shall provide exterior seating areas contained with low patio enclosure within either low walls or a post and rail type enclosure. Low walls delineating the patio extents shall have a solid core (concrete or CMU) and finished with a veneer to match the corresponding building. Wall height should be 3’-0” and should include a cap that ties in with the architectural character of the building. Post and rail type enclosures shall consist of a solid core post (concrete or CMU) with a veneer and cap to match the corresponding building. Post height is not to exceed 48” and shall be at least 30” high: Adjoining rails shall be constructed of a commercial grade metal or aluminum and powder coated with a color that is consistent with the color palate of the corresponding building. Each patio area is required to have a metal gate consistent in height with the adjacent wall/ rail, allowing egress to an adjacent sidewalk in correspondence with all local codes.

# DESIGN CRITERIA > EXTERIORS > GLAZING / ENTRANCE / CONSTRUCTION

## EXTERIOR GLAZING AND WINDOW DISPLAYS

- The Tenant's storefront glazing must be clear transparent glass. Tinted or reflected glass is not permitted. Spandrel textured or pattern glass must be reviewed and approved by the Landlord.
- Tenants may be required to provide active glass storefronts on the side or rear of their space. A Tenant may incorporate a display window rather than an open storefront within their required storefront design areas on a rear facade.
- Display windows must be 90% transparent glass, well lit, a minimum of 1'-0" deep and may not extend beyond the lease line. Displays and/or graphics must be changed out on a bi-weekly basis and shall conform to the signage/graphic requirements outlined in the Exterior Tenant Sign Criteria Section.

## EXTERIOR STOREFRONT ENTRANCE

- Tenant's shall provide a maximum of one pair of outward swinging, high quality, commercial grade doors 8'-0" high and a minimum of 80% glass. Doors shall be recessed and may not protrude beyond the leading edge of the adjacent Tenant storefront into the common path of travel. The recessed door pocket must be a minimum of 50% greater in width than the door width. Tenants are encouraged to select unique door hardware to enhance the individual character of the storefront.
- Within the recessed door enclosure, the Tenant is required to provide a unique paving to abut the Landlord provided hardscape flush and complying with ADA requirements. Acceptable paving materials must be high quality commercial grade pavers, colored & scored concrete, tile or natural stone. Exposed softs within the recessed door enclosure are also the Tenant's responsibility and shall be constructed of a durable exterior material. Lighting shall be incorporated as needed within the door pocket.
- Exterior Tenants shall adhere to all interior store design criteria as outlined in the Tenant Design Criteria Manual for interior facing Tenants. Suitable flooring material shall be used within the sales area to provide adequate 'walk-of' space for tenants entering the store from outside who will track in dirt, mud and snow.

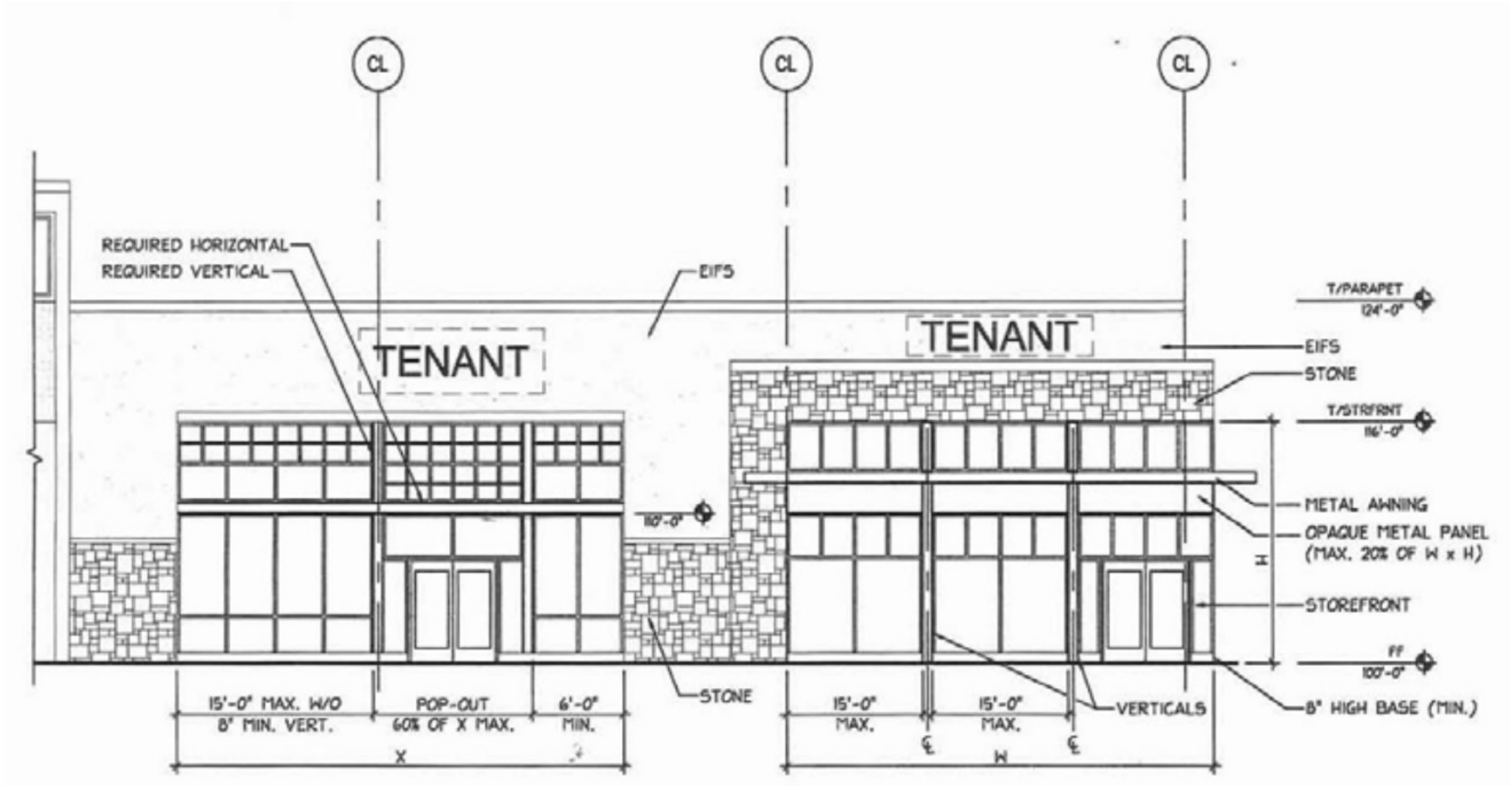
## EXTERIOR STOREFRONT CONSTRUCTION

- All facades shall be composed of exterior, weather tight storefront components and materials. High quality commercial grade storefront components are required. Flashing, sealing and other waterproofing at the storefront is the tenant's responsibility and shall not disturb the integrity of the landlord's shell.
- Structurally, the Tenant's storefront must be self-supporting, only attaching to the Landlord's building. The Tenant is responsible for any damage caused to the shell during their stores' construction.

# DESIGN CRITERIA > EXTERIORS > PAD SITES

## EXTERIOR PAD SITES

- Any Tenant located on an exterior building pad, within the mall expansion, shall design their building to incorporate into the overall Landlord established architectural theme while maintaining their unique corporate identity. Prototypical building materials, piers and or architectural features shall be modified to tie directly to or compliment the Landlord elevations.
- Any exposed facade of a pad building Tenant must be articulated on all exposed sides with the same level of architectural detailing, quality materials and use of glazing. Large blank walls are not acceptable.
- All service areas must be screened with an architectural masonry wall with a minimum of three materials at least 10’-0” high. Entries into the service area must be gated with a 75% opaque (minimum of 75%) painted metal gate. Gates must be high quality commercial grade and suitable to a service application.



# SIGN CRITERIA > CONTENTS


- ❑ **PRIMARY SIGNAGE**
  - ❑ *CONTENT / DESIGN ELEMENTS*
  - ❑ *PLACEMENT / DIMENSIONS / CONSTRUCTION*
- ❑ **SECONDARY SIGNAGE**
  - ❑ *WINDOWS / THRESHOLD*
  - ❑ *AWNINGS / BLADES*
  - ❑ *PROHIBITED ELEMENTS*
- ❑ **EXTERIOR SIGNAGE**
  - ❑ *GENERAL REQUIREMENTS*
  - ❑ *COLOR / PLACEMENT / UNACCEPTABLE SIGNAGE*


## SECTIONS OF INTEREST

- ❑ *BUILDING DETAILS*
  Includes property reference photos and specific Storefront design details.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.
- ❑ *ADDENDUM*
  Includes additional info on exterior signage requirements.

## Storefront signs are vital to the successful function of the Center.

The goal of this Criteria is to produce a colorful collage of signage that tastefully informs, delights, and stimulates the shopper.

All sign materials must be consistent with the design theme, enhancing the storefront and evoking a positive retail image.

Due to the variety of architectural treatments within the Center, each Storefront sign will be carefully considered in relationship to its particular location. What may be appropriate in one location may not work in another. Each proposed sign will be evaluated on its originality and compatibility with neighboring signs, and its overall image within the Shopping Center.

The Landlord reserves the right to disapprove any sign design that is not compatible with these criteria and the aesthetics of the Shopping Center.

This Criteria is intended to harmonize with the leasing documents. It is the responsibility of the Tenant to forward a copy of these Criteria to their architect, contractor and various consultants.

No deviation from the enclosed Criteria requirements will be accepted without prior written approval from Macerich.

Signage design and construction must be code compliant.

# SIGN CRITERIA > PRIMARY SIGNAGE

## Your primary sign is an opportunity to express your Brand's identity and individuality at the entry portal of your store.

The following sign types are encouraged as design options for your primary signage:

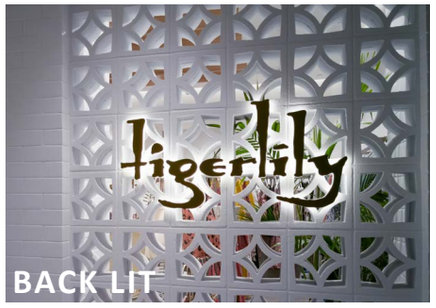
- **REVERSE CHANNEL (HALO LETTERS)** minimum of 3" deep and projected from the background.
- **INTERNALLY ILLUMINATED** sign housings having unique shapes with letters routed out and formed letters protruding beyond the routed out letter.
- **EDGE-LIT, SANDBLASTED GLASS** with a continuous light source.
- **CAST METAL LETTERS** raised or flush with the fascia surface.
- **GOLD LEAF** on glass or stone.
- **SILK-SCREENED** glass or metal panels.
- **INDIRECT ILLUMINATION** on non-internally illuminated signs (artisan type panel signs).

ROUTED

GLASS MOUNTED

EDGE LIT

LASER CUT



BACK LIT

FRONT LIT

DIMENSIONAL

PIN MOUNTED

# SIGN CRITERIA > PRIMARY SIGNAGE > CONTENT / DESIGN ELEMENTS

## SIGN CONTENT

- Sign wording is limited to the Tenant's trade name and shall not include specification of merchandise sold or services rendered, regardless of the Tenant's legal name. Corporate crests, logos or insignia may be acceptable pending the Landlord's approval and provided they are part of the Tenant's name.

## SIGN DESIGN ELEMENTS

- All primary Storefront signs must be illuminated. External illumination designs are subject to Landlord approval.
- Imaginative signs utilizing a variety of materials are encouraged. Adaptation of current sign practices may be necessary in order to comply with these criteria.
- Backlit components must be contained wholly within the depth of the letter. Maximum brightness may not exceed one hundred (100) foot-candles.

# SIGN CRITERIA > PRIMARY SIGNAGE > PLACEMENT / DIMENSIONS / CONSTRUCTION

## SIGN PLACEMENT

- One sign is permitted per store frontage unless additional signage is approved by Tenant Coordinator. Tenants occupying corner spaces may utilize one sign per elevation with a maximum of two (2) signs, or one sign on a diagonal corner. For unusually long tenant Storefronts, more than one sign may be allowed, with Landlord approval.
- Bottom of sign to be at 9’-0” A.F.F. minimum.

## SIGN DIMENSIONS

- Signs shall be designed as an integral part of the storefront, with letter size and location proportional to the overall storefront design, and in compliance with the Design Criteria.
- Letter size: must be proportional. Max allowed for height of letter is 13% of overall storefront height. Example - a storefront that is 12’-0” in height will be allowed to have a maximum letter height of 18.72”.
- Letter dimensions of greater proportions may be considered if, in the Landlord’s opinion, the sign design is of exceptional merit and architectural quality.

## SIGN CONSTRUCTION/INSTALLATION

- All Storefront signage and lighting, both interior and exterior, are required to be on a separate circuit and controlled by a time clock. Storefront signage and lighting are required to be on during operating hours and off during non-operating hours. This includes exterior building Storefront signage.
- Electrical raceways are not to be visible.
- High quality fabrications are required. Hums, flickers and light leaks are not permitted. Attachment devices, bolts, clips, threaded rods, fasteners, tubes, raceways, conduit, and other mechanisms are to be concealed. All labels must be away from public view. Signs must comply with all codes and regulations, must bear the UL label, and must have current sign permits.
- Tenant may use Landlord bulkhead for lateral bracing only.
- Threaded rods or anchor bolts shall be used to mount sign letters spaced out from background pane. Angle clips attached to letter sides will not be permitted. All bolts, fastenings, and clips shall be of hot-dipped galvanized iron, stainless steel, aluminum, brass or bronze, and no black iron materials of any type shall be permitted.
- Advertising placards, banners, pennants, names, insignia, trade-marks and other descriptive material may not be attached to the storefront or glazing.
- Visible weep holes are not permitted.
- Any existing holes from previous Tenant signage must be patched and painted.

# SIGN CRITERIA > SECONDARY SIGNAGE

In addition to the Primary Sign, all signage visible from the exterior of the store are considered Tenant Signs. These do not include messages used to advertise products, sales, or special events.

Several various Secondary Signs are allowed at the Center and detailed in this section.

The following general Secondary Sign requirements must be met by all Sign varieties:

## GENERAL

- Signs must be kept within the the lease line.
- Signs must be in proportion to the overall storefront and composition.

## MESSAGING

- Trade name and/or logo only, are allowed.
- No taglines may be incorporated.
- Established logos will be allowed and will be counted in the overall area calculations.

# SIGN CRITERIA > SECONDARY SIGNAGE > WINDOW / THRESHOLD

Secondary signage types and their requirements include:

## 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.

- 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 fat 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 three (3") inches in height.

## 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.

- Threshold signs are to be graphics comprised of logos, crests and accent.
- Finish is to be flush with adjacent materials and consistent with entry flooring quality.
- Recommended materials are wood, tile, stone, metal and terrazzo inlays.
- Threshold signs are not to extend beyond their lease line into the Center.

# SIGN CRITERIA > SECONDARY SIGNAGE > AWNINGS / BLADE SIGNS

## AWNINGS

Some Tenant Storefront designs include projected awnings. Landlord will review awnings and their signage on an individual basis.

- Glass or metal are the preferred materials of choice, although fabric awnings will be considered.
- Awning signage may be considered as the main Tenant's identification at the sole discretion of the Landlord in the interior of the Mall only.
- Signage may occur on the valence of the awning and may be painted or silk screened in a contrasting color.
- Logos shall be silk-screened and submitted with awning and sign drawings. Size of the logo shall be proportionate to the overall width of the awning and subject to Landlord's approval.
- The lowest point of the awning or shade shall be a minimum of eight feet (8'-0") above the finished floor. It is the designer's responsibility to ensure that awnings conform to all applicable codes.
- Materials such as Pana-flex, plastic or other vinyl materials shall not be permitted.
- Awnings shall be cleared and maintained in good condition at the sole expense of the Tenant
- Wording on awnings is limited to Tenant's DBA only.

## BLADE SIGNS

A blade sign is a double-sided sign mounted perpendicular to the building facade and suspended on a metal bracket, to be placed near the entrance(s) to a retail space.

Blade signs are subject to Landlord approval and may not be approved at all Store locations.

The following requirements must be followed for the design and installation of Blade Signage:

- Approved materials are: carved wood, painted wood, steel, torch cut steel, or brass.
- Tenant logos and images associated with the Store brand should be used.
- Maximum panel size shall be 600 square inches.
- Maximum letter height shall be 6". Letters should be dimensional.
- Signs shall clear a minimum of 8' from the finished floor and protrude no more than 3' from the Storefront.
- The attachment of the blade sign bracket must be reinforced by the installation of fire treated wood blocking during store construction. These details must be shown on the sign drawings and store Construction Documents.

# SIGN CRITERIA > SECONDARY SIGNAGE > PROHIBITED SIGNS AND MATERIALS

## PROHIBITED SIGNS AND MATERIALS

The following sign types and materials are not permitted:

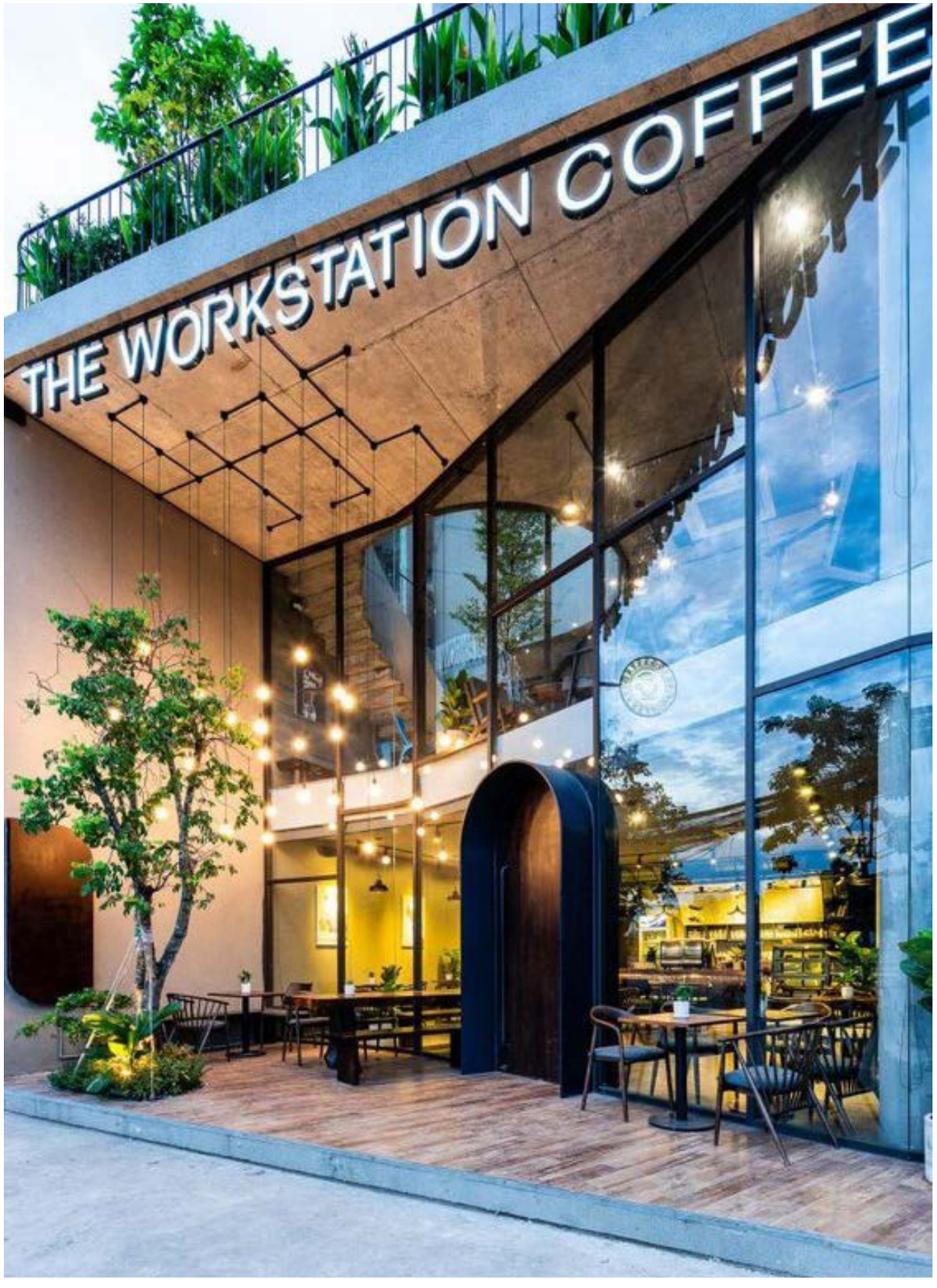
- Internally illuminated plexi-faced channel letters.
- Vacuum-formed or injection-molded plastic signs.
- Cabinet or standard “can type” signs with illuminated translucent backgrounds and silhouetted letters.
- Exposed skeleton neon applied directly to fascia element.
- Temporary or ‘sales’ signs attached to Storefront.
- Freestanding tripod signs.
- Flashing, scintillating, moving, sequencing, audible or odor producing signs.
- Paper, cardboard and Styrofoam signs.
- Credit card and advertising placards, decals, stickers or trademarks.
- Manufacturer labels.
- Carpet or rubber entry mat signs.
- Internally illuminated awnings.
- Signs employing un-edged or uncapped plastic logos or letters with no returns and exposed fastenings.
- No simulated materials (IE: wood grained plastic laminates, Zolatone etc.) or wall covering permitted.
- Signs painted on Storefront.
- No radioactive material shall be allowed to be used or installed as part of any Tenant construction scope of work. Furthermore, no radioactive signs such as Tritium exit signs shall be allowed in our Shopping Centers.

# SIGN CRITERIA > EXTERIOR SIGNAGE > GENERAL REQUIREMENTS

The following additional requirements must also be followed regarding Exterior Signage:

## GENERAL REQUIREMENTS

- All signage must meet the requirements of the Township of Freehold ordinance. This ordinance is available at www.twp.freehold.nj.us. More specifically, all exterior signage must be reviewed by the Planning/Zoning Officer for the Township of Freehold.
- Signage must be an integral design feature of the Tenant's storefront design, designed to complement the design of the overall facade and general building design. It is strongly recommended that each Tenant employ a graphic designer to develop sign concepts.
- All signs which are visible from the common walkway or parking areas shall require specific approval in writing by the Landlord.
- The Landlord has designated exterior sign locations on the Landlord's shell elevations. Variations from the specified location must be approved in writing by the Landlord.
- Signage must be anchored to Landlord provided backing. If sign is to be located where no backing occurs the Tenant is responsible to provide fire resistant treated (FRT) plywood.
- All signs must be illuminated. Signs shall be clock timer controlled and illuminated during all hours of operation of Freehold Raceway Mall. Circuiting for the signs shall be separate of store interior lighting.
- Wording is limited to the Tenant's trade name (dba) and logo. Each Tenant's customary signature and logo, hallmark, insignia, of other trade identification will be respected and reviewed on a case-by-case basis. Graphic representations are not limited in content although they should incorporate imagery consistent with the store theme or product line. Landlord reserves the right to approve all graphics and text. If Tenant has no usable logo or if logo is deemed unsuitable for application, Tenant shall use the following typeface: Mona Lisa Solid ITC Normal - lower case.
- Design shall provide for access to transformer and local disconnect. All electrical J-boxes to be located behind Tenant wall or above Tenant ceiling, not on the face of Tenant wall.
- Weight of signage attached to Landlord's base building is limited to 120 Ibs per linear foot. Sign loads that exceed this weight are subject to Landlord's prior approval. Tenant shall submit structural calculations prepared by a licensed structural engineer, to Landlord for review by Landlord's engineer, at Tenant's sole cost and expense.
- Tenants shall take care to not damage the Landlord's base building when attaching signs. If signage is to be located on metal panels or other impermeable surfaces, special clips must be used to attach signs to Landlord neutral surfaces to prevent surface damage.
- The total width of all permitted signs on a building facade shall not exceed 60% of the total facade width.
- All Signs must use halo lighting or use individually illuminated letters.
- Signage letter height shall not exceed 7.5% of the building elevation in the area where the sign is to be located (per town zoning requirements). However, in no case shall signage lettering exceed 24", regardless of building elevation.



# SIGN CRITERIA > EXTERIOR SIGNAGE > COLOR / PLACEMENT / UNNACEPTABLE SIGNS

## COLOR REQUIREMENTS

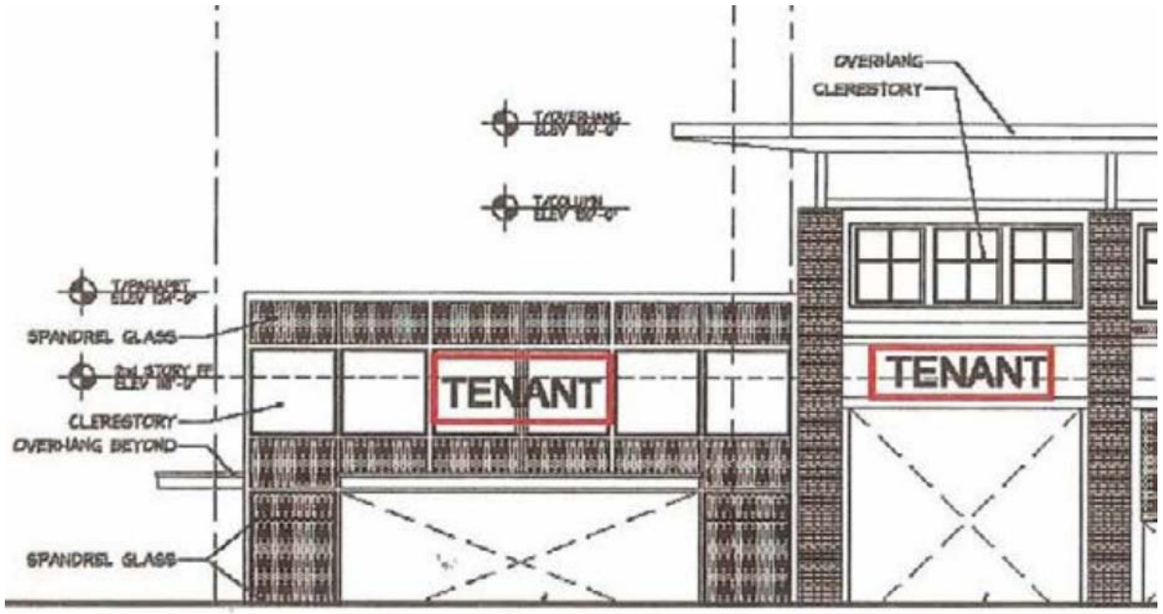
- The Township of Freehold required exterior store signs to be one of the following colors:
  - Black 3M 3630-22 Arlon 2500-22
  - White 3M 3630-20  Arlon 2500-20
  - Bronze 3M 3630-69  Arlon 2500-69
  - Red 3M 3630-53 Arlon 2500-253
  - Red 3M 3630-33 Arlon 2500-33
  - Red 3M 3630-73 Arlon 2500-73
  - Green 3M 3630-76 Arlon 2500-76
  - Green 3M 3600-26 Arlon 2500-26
  - Green 3M 3630-12 Arlon 2500-126

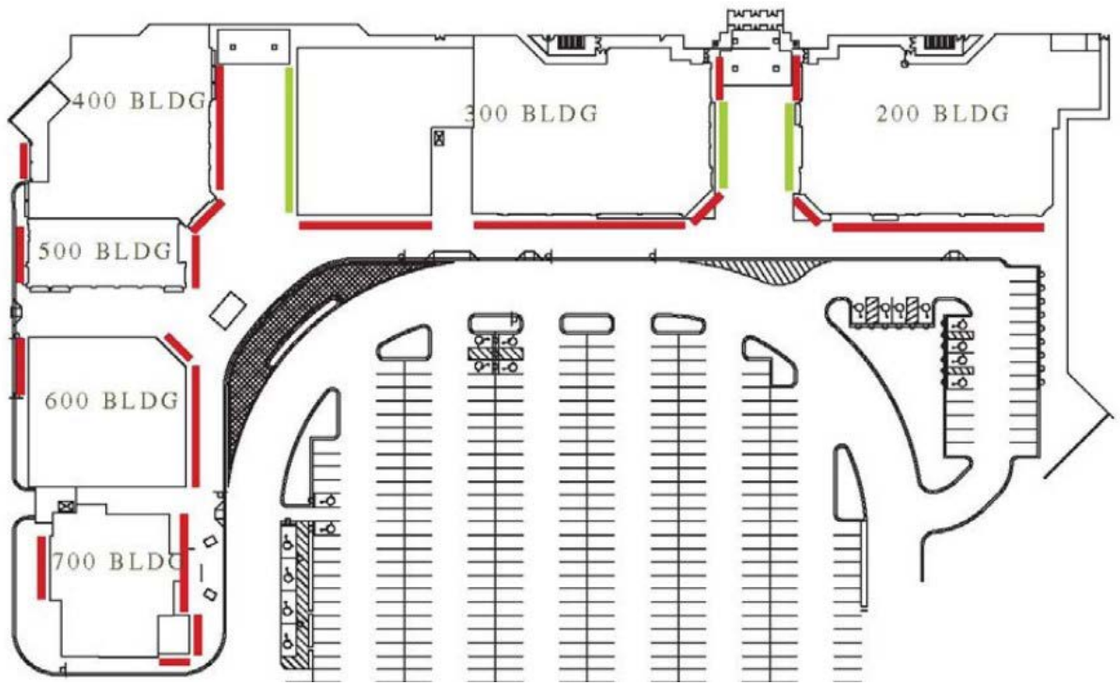
## EXTERIOR STOREFRONT SIGN PLACEMENT

- Primary and Secondary Fascia Sign placement locations are shown on the adjacent Zone plan.  Secondary signs occur on the side or rear walls of the Tenant that are highly visible to pedestrian or vehicular traffic. The placement and size of the facia sign must conform with all applicable codes and must be approved by the Landlord.

## UNNACEPTABLE EXTERIOR SIGN SYSTEMS

- Exposed or surface mounted box or cabinet type signs.
- Any signage with exposed raceway or electrical connections.
- Exposed tube neon signs and open face channel letters with exposed tube neon.
- Cloth, paper, cardboard and other similar stickers or decals on or around the storefront surfaces. Permanent window graphics are permitted.
- Freestanding, moving, rotating, flashing, animated or noisemaking signs.
- Signs which are not professional in appearance.



# TECHNICAL CRITERIA > CONTENTS


- **ELECTRICAL**
  - *POWER SOURCE / METER*
  - *REQUIREMENTS*
  - *DATA & COMMUNICATIONS*
  - *LIGHTING*
- **LIFE SAFETY**
  - *SPRINKLER*
  - *FIRE ALARM*
  - *EGRESS*
- **PLUMBING**
  - *REQUIREMENTS*
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  - *EXHAUST / DUCTWORK / VAV SYSTEMS*
  - *ENERGY MANAGEMENT SYSTEM*
- **STRUCTURAL**
  - *DESIGN DETAILS*

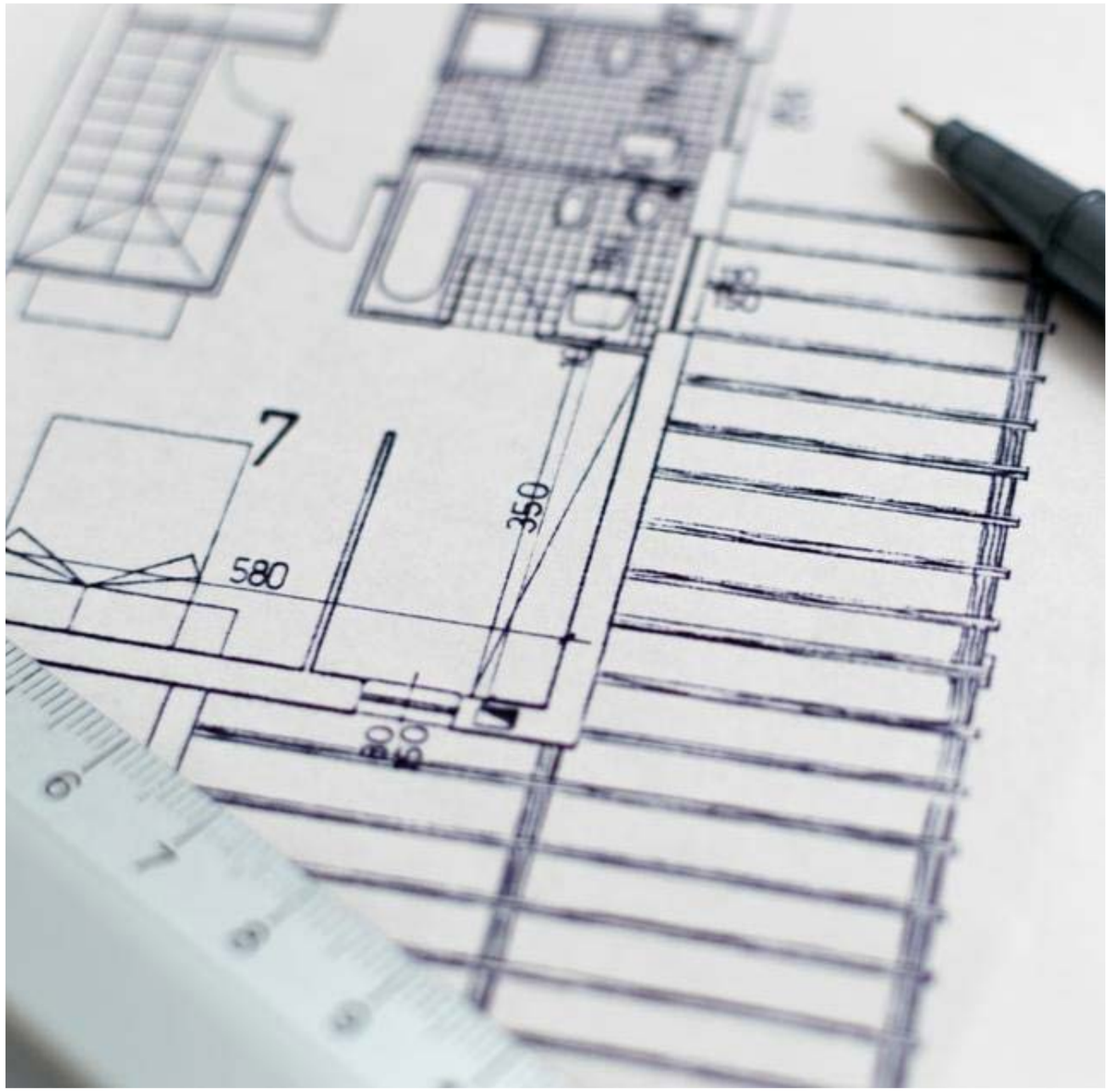

## SECTIONS OF INTEREST


- *BUILDING DETAILS*
  Includes Property reference photos and specific Storefront design details.
- *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.
- *ADDENDUM*
  Includes additional info on exterior signage requirements.


**The Inline Technical Criteria provides buildings details and design requirements for the Center's technical systems.**

It is the Tenant's responsibility to verify existing conditions and comply with all applicable codes and standards for technical systems.

Tenants are required to adhere to the full Criteria during their design and construction.



# TECHNICAL CRITERIA > ELECTRICAL > POWER SOURCE / METER

## PROVIDED POWER SOURCE

Tenant shell spaces typically provide an empty conduit to a main power source. The main power source available for Tenant connections will be 277/480v or 120/208v, 3 phase, 4 wire available from the nearest electrical room. The Landlord will provide for each Tenant an open "window" in the "Westinghouse Pow-R- Way" buss duct system.

### I. TENANT REQUIREMENTS

Tenants are required to meet the following requirements related to connecting to their power source:

- **MAIN POWER SOURCE CONNECTION** must be performed by the Landlord's designated electrician, at the Tenant's expense.
- **FEEDERS** to the tenant space are the Tenants responsibility, installation of a dry type transformer, panels and complete distribution throughout their space.
- **DEMAND CHECK METER** must be installed in the mall electric room or in Tenant's space for those areas of the mall where applicable. (Check with the mall's Operations Manager or Tenant Coordinator prior to construction start).
- **LARGER CONDUIT,** if required, is a Tenant responsibility to install from the power source to the demised premises.

## METER DETAILS

Tenants that elect to install a GE demand check meter must adhere to the following:

- Load survey should be made of entre space to include lighting, HVAC and miscellaneous electrical equipment.
- Meter should be sized for mid-range reading at design load.
- Meters over 200 amps will require current transformers and CT meters. CT ratio shall be selected such that CT secondary current is not less than .125 amps when the space is under minimum load conditions.
- Always use current transformer meter with CT, not self-contained.
- Be sure that CT is installed on all three legs of service being metered.
- Take amp readings on each leg to verify accuracy of meter during normal operating hours.
- Furnish Mall owner with the following information on meter prior to installation for approval by Mall owner: Model number, Multiplier, Service type, and Wiring diagram on installation.
- Meter should be tested by an independent testing agency and a certificate furnished to the Mall owner.
- Furnish the Mall management with underwriters' certificate upon completion of work.
- Must use mall required electrical contractor for this meter installation. Ashtin Electric Frank Young 732-261-5772.

# TECHNICAL CRITERIA > ELECTRICAL > REQUIREMENTS

## SYSTEM REQUIREMENTS

- **NO DIRECT ATTACHMENT** to the slab, roof deck, ductwork, piping or conduit above. Conduit and raceway hangers, clamps, light fixtures, junction boxes, supports, etc. must be fastened to joists and/or beams.
- **ACCESS PANELS** must be provided at all junction box locations and at smoke detectors above the ceiling.
- **IDENTIFY** all Tenant equipment in the Mall electric room with clear labels that include the Tenant name and space number.
- **TENANT EQUIPMENT** typically includes, but is not limited to: all outlet boxes, floor boxes, wire raceways, power/telephone poles, plug-in molding, wiring devices, and hanger supports for a complete distribution must be furnished and installed by Tenant.
- **FEEDERS** are typically the Tenant responsibility to the Tenant space.
- **WATERTIGHT FLOOR BOXES** are required.
- **PULL BOXES/J-BOX MATERIAL** must be a minimum of 12 gauge galvanized steel outlets. Boxes in walls must be galvanized pressed steel or case metal. Caulk around boxes to eliminate noise transmission.
- **CONTROLS** including Manual or magnetic starters, switches, contactors, relays, time switches, safety devices, dimmers and other controls must be commercial type with heavy duty ratings and must be installed in strict conformance with the manufacturer's recommendation and applicable codes.
- **EXPOSED WIRING** is not permitted. All wiring of any type must be installed in conduit or must be metal clad cable (MC). Metal clad cable will only be allowed for concealed branch circuit wiring within the demised premises. Flexible conduits must be used for connections to vibrating equipment.
- **COPPER** is required for all wiring.
- **CONDUIT** is required for all wiring, including low voltage.
- **GROUND SYSTEM TO BUILDING STEEL** as structure is designed with a "UFER" grounding system.
- **MAIN CIRCUIT BREAKER** for the Tenant will be furnished and installed by the Landlord at the Tenant's expense.
- **SERVICE SIZE** requested by Tenant is subject to approval by Landlord. If the Tenant's electrical requirements exceed the standard size provided by the Landlord, the Tenant will submit total Load Calculations to confirm their requirement. Tenant is responsible to confirm the service size before work commences.
- **SLAB TRENCHING** is not permitted without written permission from the Landlord. Tenant to provide all structural support needed if trenching is permitted, including written certification to the Landlord that the trenching has not affected the integrity or weighty capacity of the slab. Trenching is not permitted on the Second Level.

# TECHNICAL CRITERIA > ELECTRICAL > DATA & COMMUNICATIONS / LIGHTING

## DATA AND COMMUNICATIONS – INSTALL AND PROVIDER REQUIREMENTS

Telecommunications service is provided and administered throughout the Center by Granite Grid. The service includes a dedicated concierge customer service representative for each Tenant, high-bandwidth service (tailored to suit Tenant demand), centrally coordinated installations, moves and repairs.

- **ACCOUNT SETUP AND SERIVCE INSTALLATION** is the Tenant responsibility to coordinate direct through Granite Grid. Other data providers are not permitted at this property as they do not have an access agreement in place. ****It is highly recommended to coordinate service install a minimum of 4 weeks in advance.**
- **TELEPHONE DEMARC WORK** must be performed by Landlord's approved telephone subcontractor.
- **TELEPHONE SERVICE** is the Tenant responsibility to contact the local Telephone Company and install within their premises.

## LIGHTING – SYSTEM REQUIREMENTS

- **LIGHTING IN TENANT SPACE** is the Tenant's responsibility. The Tenant will not install any lighting outside the Tenant's space with the exception of Mall required standard lighting at back doors. These fixtures shall be photo cell controlled.
- **LIGHTING SCHEDULE** is required for review in conjunction with a reflected ceiling plan.
- **TIME CLOCK** is required to control display window lighting and be on during the hours the Shopping Center is open.
- **DISPLAY WINDOW LIGHTING** at the ceiling must be glare-free and at approved levels at the storefront glass line and not hang down below the top of storefront glass.
- **RECESSED INCANDESCENT DOWN LIGHTS** are permitted.
- **DECORATIVE LIGHTING FIXTURES** for storefront illumination, such as luminous ceilings, chandeliers, pendant or wall units or clear type glitter strips are permitted if approved by Landlord. No strobe, spinner or chase type lighting shall be used.
- **CODE REQUIRED LIGHTING** such as exit, emergency and night lights must be provided throughout.
- **SALES AREA FLUORESCENT LIGHTING** must be recessed and must use metal parabolic louver type lenses with a minimum of 18 cell configuration for a standard 2' x 2' fixture. Bare lamp fluorescent or fluorescent fixtures with acrylic prismatic lenses may be used only in concealed areas or stock rooms.
- **TRACK LIGHTING** may be used if the track is painted to match the ceiling color.
- **LIGHTING CONTROL SYSTEM** is the Tenant responsibility, including connection to the Building Management system and connection to the Fire Alarm system.

# TECHNICAL CRITERIA > LIFE SAFETY > SPRINKLER / FIRE ALARM / EGRESS

## SPRINKLER SYSTEM REQUIREMENTS

- **SPRINKLER MODIFICATIONS** are the Tenant's is responsibility, designed and installed in accordance with NFPA 13.
- **SPRINKLER DESIGN AND INSTALLATION** must be performed by the mall required sprinkler contractor.
- **DESIGN CONTROL AREA** requires flush mount heads.
- **PIPING** must be as close to walls and as high to underside of roof framing as possible.
- **LANDLORD NOTIFICATION** is required in writing at least 24 hours in advance of making any modifications to the sprinkler systems. Contractor must notify the fire department and any alarm monitoring company for verification that the system is fully drained. The contractor must notify the Landlord when the system is back on line.

## FIRE ALARM REQUIREMENTS

- **FIRE ALARM DETECTION SYSTEM** is a Tenant responsibility to provide within the Tenant space as an extension of the Landlord's building-wide addressable fire alarm system.
- **FIRE ALARM INSTALLATION** must be performed by the Landlord's designated contractor.
- **FIRE ALARM TIE-IN** to the building wide addressable system must be performed by the Landlord's designated contractor.

## EGRESS REQUIREMENTS

- **FIRE BARRIER FROM ADJACENT SPACE** must be separated by at least 1-hour fire barriers with 60 minute opening protectives.
- **FIRE BARRIER FROM EXIT STAIR DISCHARGE** must be separated by 2-hour fire barriers with 90 minute opening protectives.
- **AUTOMATIC SPRINKLER SYSTEMS** must protect passageways.
- **SMOKE DETECTION SYSEM** must protect passageways.
- **GAS PIPING,** if distributed along the exit passageway routes, will be separated from the exit passageway by fire rated construction and will not be considered to be located within the exit passageways.
- **ALLOWED UTILITIES** in exit passageways are limited to; Electrical wiring (no higher than 480 volts phase-to-phase and 277 volts phase to-neutral) in electrical conduit, Low-voltage wiring (security, music, telephone, data, etc.), enclosed junction boxes, Fire alarm equipment and wiring, Noncombustible piping, and Mechanical ductwork.
- **PROHIBITED UTILTIES** in exit passageways include; Electrical equipment such as panels, switchgear, and transformers, Grease traps, and Natural Gas piping.

# TECHNICAL CRITERIA > PLUMBING > METER / SYSTEM REQUIREMENTS

## SYSTEM OVERVIEW

Tenant shell spaces are typically provided a domestic cold water line and sanitary line stubbed into the space.

The following criteria must be followed during the design and construction of the Tenant space:

## WATER METER REQUIREMENTS

- **INSTALL** must be below the lavatory.
- **VERIFICATION AND APPROVAL** of install must be obtained by the Operations Manager, or a member of the Operations staff at the property.

## SYSTEM REQUIREMENTS

- **SHUT OFF VALVE** located at eye level in a wall behind a labeled access door is required. Locate in or near employee restroom and/or as designated by Landlord.
- **ELECTRIC WATER HEATERS** are required for domestic hot water.
- **SANITARY VENTS** through the roof shall be at a locatation designated by the Landlord.
- **FLOOR DRAINS** are required in the toilet room and in all “wet” areas.
- **WATERPROOFING** must be installed in all “wet areas” such as kitchens, restrooms, mop sinks, drinking fountains, etc. The waterproof membrane must extend 4” vertically on all demising walls. This membrane will be water tested by the General Contractor and inspected and signed off by Mall Personnel. If the membrane fails the water test, it must be replaced.
- **CLEAN OUTS** must terminate flush with the finish floor or wall. No clean outs are permitted above the ceiling.
- **GARBAGE DISPOSALS** are not allowed.
- **HAIR SALONS/PET SHOPS** must provide hair and solids interceptors on all sinks and basins which may receive human or animal hair. After installation, these hair interceptors shall be properly maintained so as to keep the sanitary system free from any adverse conditions. A maintenance contract with Mall-approved vendor is required to be submitted for record with Mall Operations
- **HAIR RECEPTORS** must be installed on all sinks, basins, and special sanitary unis which may in any way receive human or animal hair.
- **KITCHEN SINKS** including pot sinks, scullery sinks, pre-wash sinks and other kitchen units must be connected to a grease trap.
- **DISHWASHERS** may not be connected to grease trap.
- **UPPER LEVEL TENANTS** must coordinate with lower level for any and all floor penetrations.
- **ADA RESTROOMS** are required in every Tenant space with a minimum of one water closet and one lavatory and in accordance with local code officials and must include a 3” floor drain. Mop sinks and water fountains must be installed per local code requirements. An exception to this requirement is only permitted for Food Court Tenants who are within close proximity to the public restrooms upon approval of the Landlord and local code official.
- **NEW REMODELS** must remove or replace all underground plumbing. Unused underground plumbing must be removed, not abandoned in place.
- **WATERLESS URINALS** are required in tenant restrooms when urinals are used.
- **LOW-FLOW WATER CLOSETS** using 1.6 GPF or less gallons per flush are required where water closets are used.
- **OPERATION SENSORS AND LOW-FLOW HEADS** using 0.5 GPM or less are required if Tenant is installing a Restroom.

# TECHNICAL CRITERIA > MECHANICAL > HVAC DESIGN / GENERAL / LOAD CALCS / EXISTING

## INTERIOR TENANT HVAC DESIGN

For interior Tenants, the HVAC system is a central variable air volume (VAV) system with an integral DDC control system that each Tenant will be required to connect in order to maintain the integrity of the system. The Tenant's HVAC system must be designed in accordance with the following criteria and the Tenant's Lease Agreement.

## EXTERIOR TENANT HVAC DESIGN

For exterior Tenants, if use of roof top units, roof-type supplemental supply, condensing units or exhaust air units by the Tenant is permitted by the Landlord, units must be located on that part of the roof of the building directly above the demised premises as designated by Landlord. Tenant must provide and install all necessary piping and other necessary appurtenances for the operation of the roof top equipment. To the extent any of Tenant's equipment is to be located on the roof, the Tenant agrees to erect roof units in accordance with the requirements of the Landlord and the Tenant further agrees to repair any and all damage to the roof and structure caused by hoisting installation and the maintenance and/or servicing of such equipment, all of which must be at the sole cost and expense of the Tenant.

The Tenant must furnish and install all curbs, supports, lintels, pipes, ducts, vent caps, air inlets, exhaust hoods, louvers, flashings, counterflashing, etc. as required for any equipment requiring openings through the roof and/or exterior walls. The use of curb adapters is not allowed.

The Landlord has the right to inspect the quality of the work and approve locations and, if found unsatisfactory, reject same. All cutting, patching and restoring of roofing is to be done by the Landlord's roofing contractor at the Tenant's expense. All repairs, maintenance and damage to the roof and/or building due to Tenant's installation must be at the Tenant's cost and expense.

## GENERAL REQUIREMENTS

- **VIBRATION ISOLATORS** are required to be installed on all HVAC equipment, whether on the roof or within the Tenants space.
- **MAXIMUM NOISE** criteria of NC40 is required for all spaces except kitchens and other similar work areas.
- **AIR BALANCE REPORT** is required prior to closing out construction and will be performed by an independent test and balancing agency at the sole cost and expense of the Tenant.
- **CONDENSATE LINES** from HVAC units must be copper, run at right angles, drain into the Tenant space, and (if applicable) secured to the roof per mall required roofer's specifications. Pipe supports shall be spaced no more than 6'-0" apart.
- **ENGINEERS MUST NOTE** appropriate access doors or lift out panels at every fan-powered VAV unit location. There may not be any obstructions to the fan-powered VAV unit. Tenants are encouraged to pre-order their fan-powered unit(s) and controls from Trane. There will be a six-week minimum lead-time required on all units.

## LOAD CALCULATIONS

The Tenant must perform all calculations in accordance with methods set forth in the latest American Society of Heating, Refrigeration and Air Conditioning Engineers' Guide and Data Book and in accordance with good engineering practice. All calculations must be tabulated in a concise, orderly manner.

The Tenant's air handling unit shall furnish ample supply air to the premises during occupied Center hours on a year-round basis based on the following:

**Heating load calculation:** All spaces must be calculated to maintain the minimum space temperatures in sales and public spaces of 68° F and 50° F in non-public spaces.

**Cooling load calculation:** All spaces must be calculated to maintain the minimum space temperature of 73° F and a maximum relative humidity of 55% and shall take into account all interior heat producing items such as people, equipment, roof and exterior walls.

The Tenant is required to submit calculations indicating the heating and cooling loads for the space and calculations for exhaust and make-up air.

## EXISTING SYSTEMS

The Lease may allow some Tenants to resuse existing HVAC system equipment. In such cases, the following requirements must be followed:

- **CONFIRM** the existing system meets the Tenant Criteria requirements.
- **REPLACE** any units the Landlord deems in need of replacing. This may occur anytime during the terms of the Lease. Replaced units must adhere to the Tenant Criteria.
- **REUSE** of equipment older than 5 years is not permitted.
- **ALTERATION** of the existing system must be submitted and approved by the Landlord.
- **SUBMIT DOCUMENTATION** of the following prior to opening:
  1. A letter from an HVAC contractor asserting that the HVAC unit(s) operate in "like-new" condition.
  2. A copy of the maintenance agreement for the unit(s).
  3. Photographs of the existing unit(s) provded by the Tenant's HVAC maintenance contractor.

# TECHNICAL CRITERIA > MECHANICAL > EXHAUST / DUCTWORK / VAV SYSTEM

## EXHAUST REQUIREMENTS

- **ODOR PRODUCING TENANTS** such as restaurants, pet shops, hair salons, nail salons, and the like must maintain 10% negative air pressure with respect to the Mall by providing make-up air equal to 90% exhaust air volume.
- **SEPARATE MAKE-UP OUTDOOR AIR SYSTEM** may be required to balance Tenant's exhaust system. Spaces that require exhaust must be designed to provide negative air pressure relative to adjoining conditioned spaces to prevent odor transfer.
- **ROOF MOUNTED EXHAUST FANS** must be ducted to ceiling grilles located approximately in the center and rear of the demised premises and specifically near the area where the odors are generated. The system shall be designed to cause the exhaust air to gravitate from the Mall common area to the odor producing area and then exhausted out.
- **EXHAUST FANS** must be interlocked with the light switches for the store customer service area.
- **OPERATION** of the combined HVAC and exhaust system must be on during all hours that the Tenant is open for business.
- **STORE EXHAUST SOLUTIONS** shall not include air filtration systems or bathroom exhaust fans.
- **INTERIOR TENANT TOILET EXHAUST** system requires a ductless charcoal filtered exhaust fan which vents above the ceiling. There is no common exhaust at this Center.
- **EXTERIOR TENANTS** can exhaust directly through the roof of their premises.

## SPECIFIC REQUIREMENTS FOR ODOR PRODUCING TENANTS

- **NAIL SHOPS** may be required to install scrubbers. This will be determined on a case by case basis.
- **ODOR PRODUCING AREAS** must include the necessary equipment to remove any odors. This work will be approved in writing by the Landlord and at the sole expense of the Tenant. Examples of such Tenant's include; hair or nail shops, pet shops, and food preparation shops.

## KITCHEN EXHAUST REQUIREMENTS

- **LANDLORD REVIEW** is required to ensure the exhaust does not compromise the ventilation air of adjacent mall roof top units.
- **GREASE GUARD CONTAINMENT SYSTEM** (or approved equal) must be installed to protect the Landlord's roof. A quarterly maintenance program must be in-place for the grease containment units. Proof of the maintenance contract must be presented to Operations Manager prior to the store opening. Roof work must be performed by the required roofing contractor.

## DUCTWORK

- Air conditioning ductwork must be galvanized sheet metal type constructed in accordance with SMACNA requirements for low-pressure ductwork. Duct velocities must not exceed 1600 fpm. A maximum of 8'-0" of flexible round duct may be used for run-outs to individual outlets. No other flex duct will be allowed. Round duct will be externally wrapped with 1" thick 1½ # density insulation.
- The Tenant will furnish all distribution ductwork within the Tenant's demised space. Grilles or diffusers will be furnished and installed by the Tenant.

## VARIABLE AIR SUPPLY (VAV) SYSTEM

- Interior Tenants will furnish and install Trane VPEF parallel fan-powered variable air volume (FPVAV) units and controls, as noted in EMS section below, that conform to the Landlord's variable air volume system. Heating must be with an electric coil integral to the VAV box (see schedule).
- Tenants or their Mall approved contractor will deal directly with Trane for purchase and installation of each VPEF unit.
- The Tenant's engineer will determine the size and number of VAV units. Note: The Mall is capable of providing each Tenant with a maximum of one (1) cfm/per square foot for cooling. The conditioned supply air temperature will be between 55° F and 60° F at 55% + 10% relative humidity. The static pressure available at the Owner's supply duct will be 0.65" TSP, minimum.
- Each FPVAV unit includes the following: 480/60/3 door interlocking disconnect switch, Main power fusing, Transformer for 24-volt control switch, Throwaway filter, Motor starter, Reheat contacts, Flow ring.
- The Tenant's HVAC design will be reviewed by the Landlord for conformance to the main ductwork design. Drawings will be submitted to the Landlord by the Tenant and made a part of the final review process. The Mall ductwork shop drawings are available from the Landlord's Tenant Coordinator indicating duct locations within the Tenant's demised premises. The Tenant's Engineer is responsible for locating the existing supply and return taps. If the existing taps are to be abandoned, they must be capped and sealed airtight. During construction, all supply and return air taps must be capped. No conditioned air will be supplied to the space until the VAV box is installed and under EMS control.

**TRANE SUBMITTAL DATA**

| VPEE SIZE | MAX CFM | P" | NC | FAN CFM | FAN SP | HTG KW | HTG STAGE | HTG FLS | AIR T | FAN HP |
|---|---|---|---|---|---|---|---|---|---|---|
| 0607 | 600 | .47 | 32 | 420 | low | 2.0 | 1 | 2.4 | 15.0 | 1/8 |
| 1107 | 1100 | .25 | 30 | 525 | med | 3.5 | 1 | 4.2 | 21 | 1/8 |
| 1711 | 1700 | .38 | 37 | 725 | low | 4.5 | 1 | 5.3 | 19.3 | 1/3 |
| 2415 | 2400 | .27 | 33 | 950 | low | 5.5 | 1 | 6.6 | 18.2 | 1/3 |
| 3220 | 3200 | .30 | 33 | 1420 | med | 7.5 | 1 | 9.1 | 16.6 | 1/2 |

# TECHNICAL CRITERIA > MECHANICAL > ENERGY MANAGEMENT

## ENERGY MANAGEMENT SYSTEM (EMS)

The mall EMS system is designed for interior Tenants. The building EMS system is a Niagara Based Tridium system.

Each control package must include the following:

- All control hardware as noted below
- Wiring diagrams and sequence of operations

Specifications for the compatibility of VAV controls with the Macerich Tridium Network:

- VAV controls will be upgraded during the following conditions:
  - All tenant fit-outs
  - All tenant renovations
  - New VAV installations
  - Existing controller failure
- Controls shall be supplied and installed by the Mall's Authorized Digital Controls Vendor Contact: Automated Building Controls - Darrel Golden - 732-918-8958.
- VAV installation shall include (but not be limited to) the following:
  - Mounting and wiring of all control devices
    - VAV Controller
    - Space Sensor
    - Transformer
    - Supply air temperature sensor
    - Pressure sensor and tubing
    - BUSS wire
    - Contractor shall run a communication BUSS wire (See wiring specification for detailed parameters) from the VAV controller to the nearest JACE panel or BACnet BUSS junction.
- All low volt control wiring
- Integration into Macerich Tridium Network system including the following points
  - Space Temperature
  - Supply Air Temperature
  - CFM
  - Damper Position
  - Reheat Stages
  - Setpoints
- Start-up, program, and commission controls including:
  - Damper operation
  - Reheat operation (If applicable)
  - CFM accuracy
  - Sensor accuracy
- Contractor shall inspect pressure pick-up and replace as necessary
- All work shall be warranted for one-year after Macerich acceptance

Technical Specifications for the VAV controls:

- VAV controller shall be a Honeywell PVB Series Spyder BACnet VAV controller.
  - Rated Voltage: 20–30 Vac; 50/60 Hz
  - Power Consumption:
    - 100 VA for controller and all connected loads (including the actuator on model PVB6463AS)
    - Controller Only Load: 5 VA maximum; models PUB6438S and PVB6438NS.
    - Controller and Actuator Load: 9 VA maximum; model PVB6436AS
    - External Sensors Power Output: 20 Vdc ±10% @ 75 mA maximum
    - VAV Operating & Storage Temperature Ambient Rating (models PVB6436AS and PVB6438NS): Minimum 32 F (0 C); Maximum 122 F (50 C)
    - Relative Humidity: 5% to 95% non-condensing
    - LED: Provides status for normal operation, controller download process, alarms, manual mode, and error conditions
    - Real Time Clock Operating Range: 24-hour, 365-day, multi-year calendar including day of week and configuration for automatic daylight savings time adjustment to occur at 2:00 a.m. local time on configured start and stop dates
    - Power Failure Backup: 24 hours at 32 F to 122 F (0 C to 50 C)
    - Accuracy: ±1 minute per month at 77 F (25 C)
  - Digital Input (DI) Circuits
    - Voltage Rating: 0 to 30 Vdc open circuit
    - Input Type: Dry contact to detect open and closed circuit
    - Operating Range: Open circuit = False; Closed circuit = True
    - Resistance: Open circuit > 3,000 Ohms; Closed circuit < 500 Ohms
  - Digital Triac Output (DO) Circuits
    - Voltage Rating: 20 to 30 Vac @ 50/60Hz
    - Current Rating: 25 mA to 500 mA continuous, and
    - 800 mA (AC rms) for 60 milliseconds
- Velocity Pressure Sensor shall be a Honeywell PVB Series (models PVLB6436AS and PVB6438NS only)
  - Operating Range: 0 to 1.5 in. H2O (0 to 374 Pa)
  - Accuracy: ±2% of full scale at 32 F to 122 F (0 to 50 C); ±1% of full scale at null pressure
- Actuator shall be Honeywell PVB6436AS
  - Rotation Stroke: 95° ± 3° for CW or CCW opening dampers
  - Torque Rating: 44 lb-in. (5 Nm)
  - Run Time for 90° rotation: 90 seconds at 60 Hz
  - Operating Temperature: -4 F to 140 F (-20 to 60 C)

# TECHNICAL CRITERIA > EMS (CONTINUED) / STRUCTURAL

- Space sensor shall be the Honeywell TR Series (TR70, TR71, TR75)
  - Compatibility: Full feature set, including scheduling and password protection requires the latest Spyder firmware (field upgradeable with Spyder Flash Tool), Spyder Tool version greater than 4.18, and WEBs-AX Workbench version 3.4.57 or greater.
  - Construction: Two-piece construction, cover and internally wired sub-base. Field wiring, 18 to 24 AWG (0.82 to 0.20 sq. mm), connects to a terminal block in the subbase.
  - Mounting Options: The LCD wall modules can be mounted on a standard two by four inch junction box or on a 60 mm diameter junction box. The modules may be mounted up to 200 f. (61 m) from the programmable controller. Twisted pair wiring is recommended for distances longer than 100 f. (30.5 m).
  - Environmental Ratings: Operating Temperature: 30°F to 110°F (-1°C to 43°C) Shipping Temperature: -40°F to 150°F (-40°C to 65.5°C) Relative Humidity: 5% to 95% non-condensing
  - Temperature Setpoint Range: Default range is 55°F to 85°F (10°C to 35°C); configurable for other ranges. Temperature Sensor Accuracy: ±0.36°F at 77°F (±0.2°C at 25°C)
  - Power: 18 Vdc power is supplied to the wall module from the 2-wire S-BUS connection to the programmable controller.
  - BUSS wire shall be UL Level 4, 22 AWG (0.65 mm) twisted pair.
- Tenant specific programming of the EMS utilizing the Mall criteria
- Electrical Contractor is to provide power to Trane FPVAV box and reheats. Motor starter, reheat contactors, flow ring to be provided by Trane.
- In the event the Tenant reuses an existing FPVAV box, it is mandatory that Automated Building Controls be employed to
  - Replace VAV controls (as noted above)
  - Modify Tenant specific programming

## STRUCTURAL DESIGN REQUIREMENTS

- **SELF SUPPORTED STOREFRONTS** are required. Tenant may not support the storefront from the bulkhead, fascia, or roof deck. Structural lateral bracing support for Tenant storefronts must be from the roof joists.
- **ROOF DECK ATTACHMENT OR USE AS SUPPORT** for fixtures and equipment is not permitted.
- **HEAVY ITEMS** require structural drawings if weighing 300 lbs. or more.
- **JOIST REINFORCING** is required for roof top equipment as well as steel support for all roof openings.

# FOOD CRITERIA CONTENT OVERVIEW

**2.1 FOOD COURT**
DETAILS SPECIFIC DESIGN, SIGNAGE, AND TECHNICAL REQUIREMENTS FOR FOOD COURT TENANTS.

**2.2 INLINE COUNTER SERVICE**
DETAILS SPECIFIC DESIGN, SIGNAGE, AND TECHNICAL REQUIREMENTS FOR FOOD TENANTS WITH COMMON AREA FACING COUNTER SERVICE AND LIMITED OR NO SEATING.

**2.3 RESTAURANTS**
DETAILS SPECIFIC DESIGN, SIGNAGE, AND TECHNICAL REQUIREMENTS FOR FOOD TENANTS WITH INTERIOR OR EXTERIOR FACING RESTAURANT SERVICE.

## SECTIONS OF INTEREST

- ❑ *INLINE CRITERIA*
  Standard design, technical, and sign requirements in addition to the contents in this section.
- ❑ *DESIGN INSPIRATION*
  Provides design inspirations for visual aesthetics.
- ❑ *BUILDING DETAILS*
  Includes property reference photos and specific Storefront design details.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.

**This Food Tenant Criteria is specifically tailored to highlight unique technical and design requirements for Tenant's cooking, preparing, and selling food products.**

Through the application of the Criteria guidelines, Food Tenants will produce distinctly original designs unique to their brand and the Center. These guidelines are to help maintain a consistent design quality while still allowing each Tenant to achieve a high level of expression and diversity.

The goal is to enhance the shopping experience for our Customer through the quality and artfulness of Tenant design.

This Criteria will often point to the INLINE RETAIL CRITERIA, as several requirements and design concepts are shared.

The Tenant's Architect is encouraged to contact the Landlord's Tenant Coordinator to discuss any specific design intentions prior to commencing design work. The Tenant Coordinator will strive to resolve all outstanding design issues. However, the Tenant Coordinator may, in the best interest of the Center, reject any aspect of the Tenant's design.

If an acceptable design cannot be agreed upon, the Landlord may, at the Tenant's expense, provide an additional concept Storefront design for consideration.

# FOOD COURT > CONTENTS


- ❑ **FOOD COURT ZONE PLAN**
  - ❑ *COMMON AREA DETAIL*
- ❑ **DESIGN REQUIREMENTS**
  - ❑ *STOREFRONT*
  - ❑ *FOOD DISPLAY & PREP / SEATING / QUEUING*
  - ❑ *LAYOUT / SERVICE COUNTER DESIGN / SIGN SHELF*
  - ❑ *STOREFRONT & COUNTER MATERIALS / COUNTER ELEMENTS*
  - ❑ *LIGHTING*
  - ❑ *LIGHTING SPECIFICATIONS*
  - ❑ *STOREFRONT CEILING / ROLLING GRILLE / NEUTRAL PIERS & DEMISING WALLS*
  - ❑ *INTERIOR & PREP AREAS*
- ❑ **SIGNAGE**
  - ❑ *STOREFRONT*
  - ❑ *MENU BOARD*
- ❑ **TECHNICAL**
- ❑ **DESIGN DETAILS**
  - ❑ *DESIGN SCHEME*
  - ❑ *FINISH SCHEDULE*
  - ❑ *ARCHITECTURAL DETAILS*


SECTIONS OF INTEREST


- ❑ *DESIGN INSPIRATION*
  Provides design inspirations for visual aesthetics.
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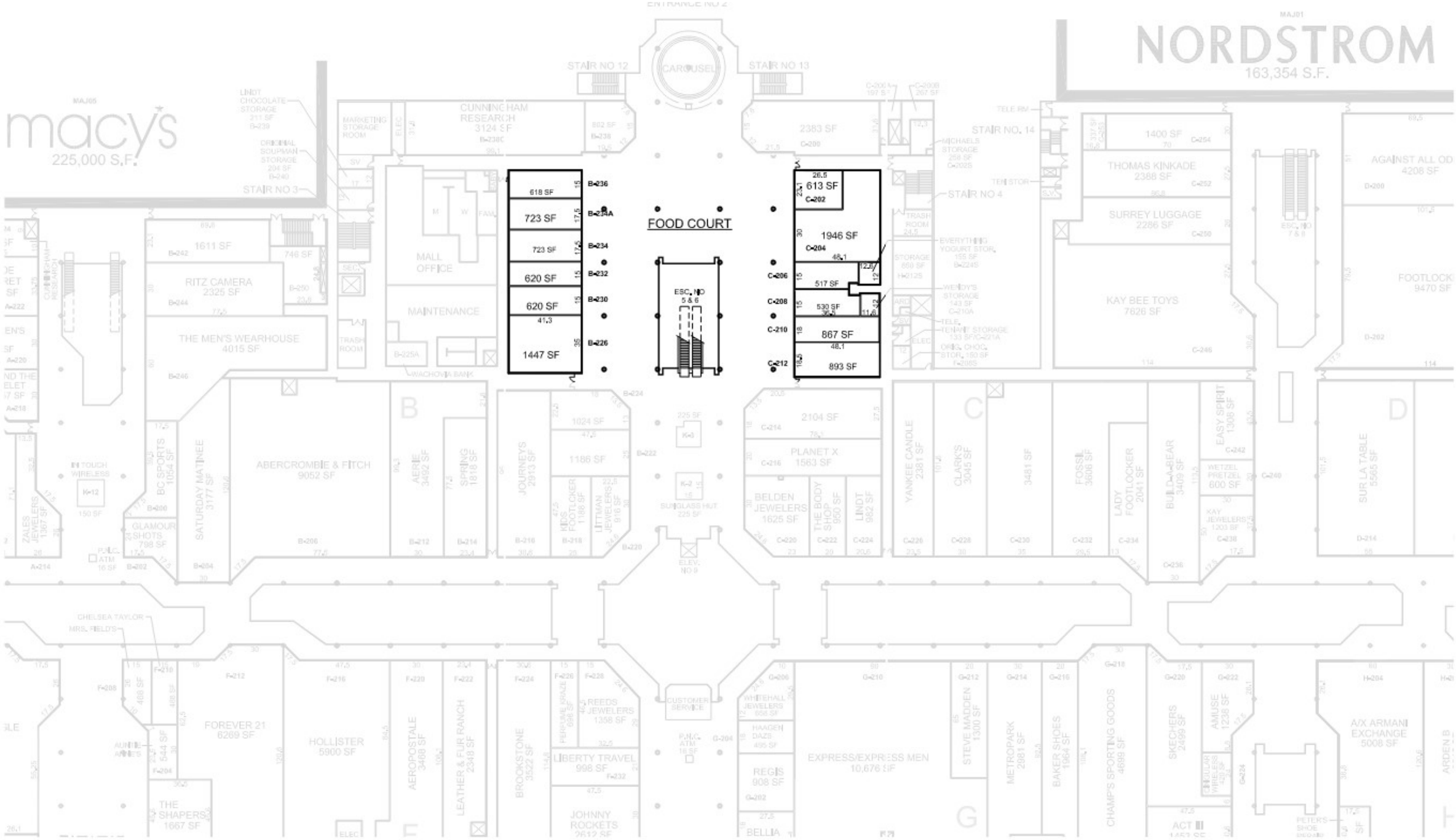
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.


**The Food Court Criteria provides key technical information and design requirements to ensure your food service enlivens the consumer experience and interfaces with the Center's food court design.**

The Tenant and the Tenant's architect assume the following important obligations:

- Fulfill the intent of the Criteria both in concept and in detail.
- Determine and respond to the actual physical conditions of the Tenant's location.
- Maintain and enhance the high standards of quality established in the construction of the Center.
- Ensure the quality of execution of all design material, finish, and detail concepts in the construction of the Tenant's improvement.
- Provide the required detail at all transitions from Tenant Storefront to neighboring Storefronts, as well as to the base building.

# FOOD COURT > ZONE PLAN



# FOOD COURT > ZONE PLAN > COMMON AREA DETAIL

# FOOD COURT > DESIGN > STOREFRONT

**OVERVIEW**

Food Courts may include a variety of spaces that are comfortable and stylish, inviting the Customer to come, stay, eat, and enjoy.

The design of each unit, as viewed from the common area, must convey the unique character and sense of identity for each Tenant and also be compatible with the overall Architectural design of the Food Court.

The Storefront design area considers all portions of the Store that are visible to the public, in front of the full height service area partition.

Unique and unexpected storefront design will spark interest to draw in Customers.

Encouraged Storefront design traits include:

- Use of contrast:
  - Mixing modern and traditional design elements.
  - Mixing neutrals with colors.
  - Blending shiny and matte surfaces.
- Combining patterns with solids.
- Embracing unique craft and technology.
- Using special features, tasteful props, and displays.

# FOOD COURT > DESIGN > FOOD DISPLAY & PREPARATION / SEATING / QUEUING

**FOOD DISPLAY**

Showcases must reinforce the Tenant's image and be an integral part of the design within the counter.

Glass must be tempered or a safety type. Plexiglas is not permitted.

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.

**FOOD PREPARATION AS THEATRE**

When food preparation is visible to the public, the area is required to be designed with a sense of theater.

The need for an authentic, shared, and unique experience has grown over time. Unique experiences are the opposite of one-size-fits-all approach of the "chain". Tenants that offer a peek into the making of what they sell help include the Customer and make for an authentic experience.

**SEATING**

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

Select specific areas may include private and bistro style seating. These options are site specific, so discussing early with Leasing and Tenant Coordination is recommended. Design Approval is required for all common area Tenant seating.

**QUEUE AREAS**

All food venues must provide a queue layout that allows for the Mall to maintain its code minimum distances for general circulation.

Stanchions are not allowed. Other indicators for Customer directional flow will be considered.

# FOOD COURT > DESIGN > LAYOUT / SERVICE COUNTER DESIGN / SIGN SHELF

## 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 strict design standards.

- Support rooms and storage shall be concealed from public view.
- 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”.
- Pass-thru windows with any Customer views into kitchen zone are not allowed.
- Landlord may require that any Storefront setback area shall have flooring compatible in quality, color and pattern to the Mall flooring material.
- 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.

## FRONT SERVICE COUNTER DESIGN

- The Tenant must provide a counter-type operation. The counters will be constructed between demising piers to 2’-10” AFF. The base will sit 4” behind the face of the counter.
- 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 other 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. No soda machines of any kind are permitted on the front counter.

## SIGN SHELF

- The Tenant must construct a radiused sign shelf as shown on the “Food Court Tenant Storefront Section” Drawing. The Tenant’s sign will be pin mounted on the forward edge of the shelf. Refer to the “Storefront Sign” details on the following pages.
- Tenant Divider Wall between Sales Area and Prep Area Divider wall between service and preparation areas shall be installed by Tenant. Secondary countertop or back counter storage visible from the Food Court must adhere to the front counter specifications. A pass-through is not permitted.

# FOOD COURT > DESIGN > STOREFRONT & COUNTER MATERIALS / COUNTER ELEMENTS

**FRONT SERVICE COUNTER AND STOREFRONT MATERIALS**

All finish materials must be backed by a minimum ⅝" solid surface material and may include the following:

- Counter tops must be solid surface materials, metal or stone. Tenant counter and counter tops are to be custom designed and fabricated.
- All stone/tile colors must be integral throughout.
- Metal panels and architectural hardware shall have a professional and durable finish.
- Color anodized, baked painted or antique finish
- Wood veneers and weathered or distressed wood (submit specification for approval)
- Resin panels such as 3-Form products
- Back-painted tempered glass panels
- Glass tiles

Finish materials shall NOT include the following materials:

- 4"x4", 6"x6", 12"x12" glazed tiles
- Shingles or boards
- Plastic laminate
- Faux or plastic formed brick, block or stone
- Clear anodized aluminum
- Other materials as deemed unacceptable by Landlord

**COUNTERTOP ELEMENTS**

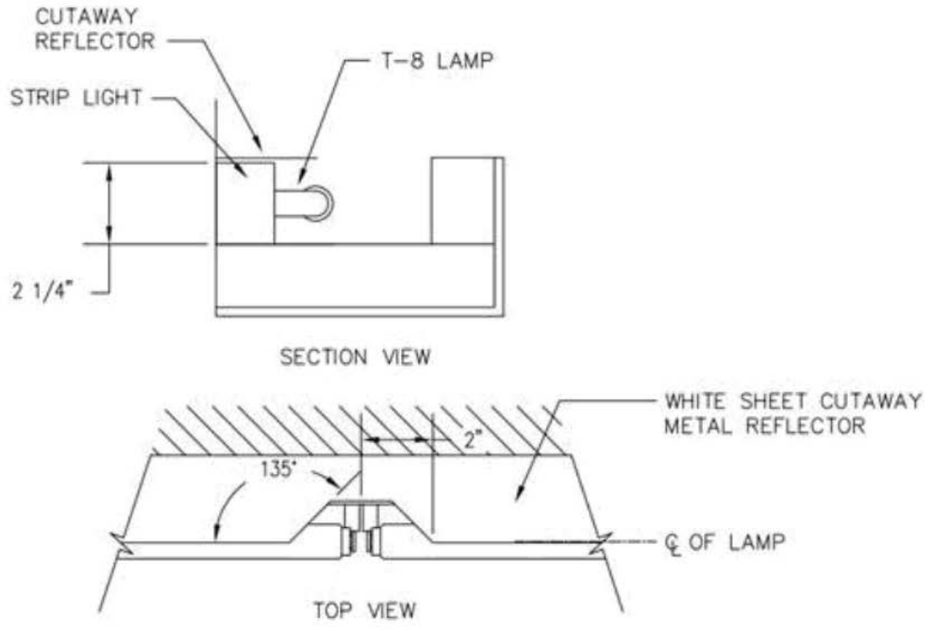
- Cash registers must be recessed so that they extend no more than 9" above the counter top.
- Condiment and utensil displays or dispensers must be fully recessed into the counter.
- Fully recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays.
- Tray rails, if used shall be integrated into the counter design and be contained within the lease line.
- Drink dispenser and other utilitarian kitchen equipment may not be placed on the front counter.
- 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.

# FOOD COURT > DESIGN > LIGHTING

**LIGHTING**

Tenants are required to follow the lighting requirement as specified below:

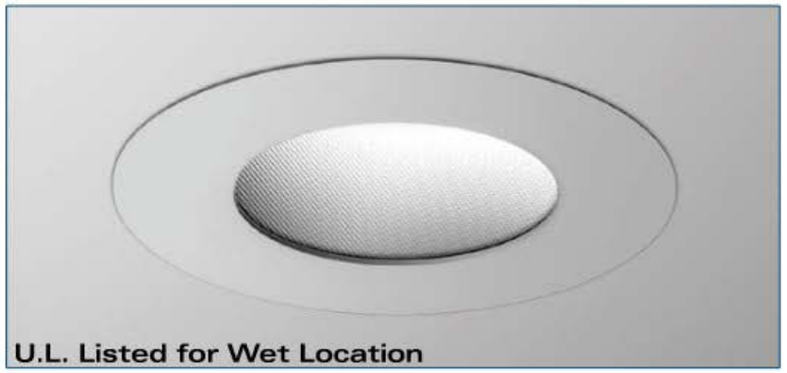
- Over-Counter Downlights must be Lensed low-light wattage metal halide downlight. Nominal 5-1/2" deep x 10" wide x 14" long. Nominal 5" diameter trim, supplied with factory-applied "primer" finish. Trim shall be painted in field to match "P-13" painted ceiling finish. Integral electronic ballast. Tempered solite glass lens, gasketed, Voltage by Electrical Engineer. U.L. wet location rated.
  - Specification: # RSA lighting ACT950MH-ES16MH-volt-ACT1986MH-PM.
  - Lamps: 20-WES16 metal halide, 3000k G.E.
  - Remarks: Voltage as required by E.E. Supplied with factory-applied "primer" finish. Trim shall be painted in field to match "P-13" painted ceiling finish.
- Fluorescent lighting with protective lenses is permitted in the food preparation area.
- Type F7 Lighting Fixtures are required to be surface mounted one lamp fluorescent strip fixture 48", in architectural cove. Die formed steel, high reflectance baked white enamel finish. Provide cutaway reflctor, electronic ballast.
  - Manufacturer: Columbia CS Series; Lithonia C Series; Metalux SS Series; Daybrite T Series; Lightolier SW Series, H.E. Williams 76 Series
  - Lamp: One F32T8
  - Watts: 32
- Unacceptable lighting approaches include but are not limited to:
  - Acrylic or plastic lensed fixtures.
  - No bare lamps are allowed.
  - Surface mounted fluorescent fixtures.
  - Track light fixtures.
  - Strobe moving or fiber optic lights.
  - Floor-mounted fixtures.




4 / E9.1 MOUNTING FOR TYPE F7

NO SCALE

# FOOD COURT > DESIGN > LIGHTING SPECIFICATIONS



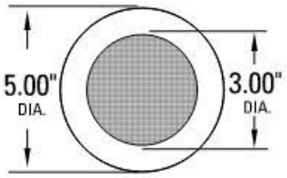

## ACCURUS - ROUND SHOWERLIGHT

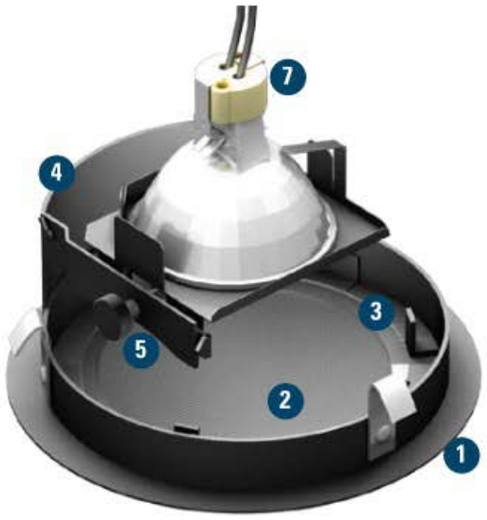
Item #

| | |
|---|---|
| **ACT1986** | 5" adjustable round showerlight - MR16 37W max. |
| **ACT1986MH** | 5" adjustable round showerlight - ES16MH |

Finish

| | |
|---|---|
| **WH** | White |
| **BK** | Black |
| **S** | Industrial Silver |
| **SS** | Stainless Steel (painted) |
| **PM** | Primer |

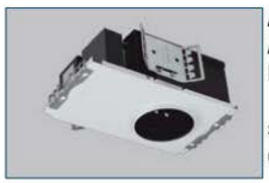



## Features

1) **Thin, 0.04" faceplate provides a virtually flush installation.**
2) **Solite™ soft focus lens for even distribution of light.**
3) **Lens is gasketed for 100% moisture seal.**
4) **Locking alignment plate provides 360" rotational adjustment and ensures original orientation of trim even after re-lamping.**
5) **Locking adjustment knob with angle indicators.**
6) **Flat black powder coated internal finish reduces visibility of components from below the ceiling.**
7) **"POSI-GRIP" bi-pin lamp socket for firm, mechanical lamp connection. (included with MR16 housings)**
8) **Includes steel safety cable.**

### ACCURUS HOUSINGS

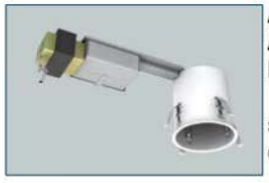


**ACT950 - (MR16)**
**ACT950MH - (ES16MH)**
NEW CONSTRUCTION

see page 46-51 for details

**ACT952IC - (MR16)**
**ACT952ICMH - (ES16MH)**
INSULATED CEILING

see page 46-51 for details

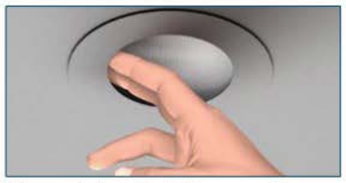


**ACT954 - (MR16)**
**ACT954MH - (ES16MH)**
REMODEL

see page 46-51 for details

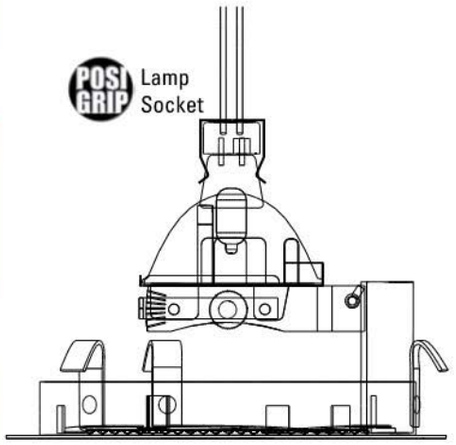
### EASY TRIM REMOVAL

**Trim removal for relamping is easily achieved by pressing up on the lens.**

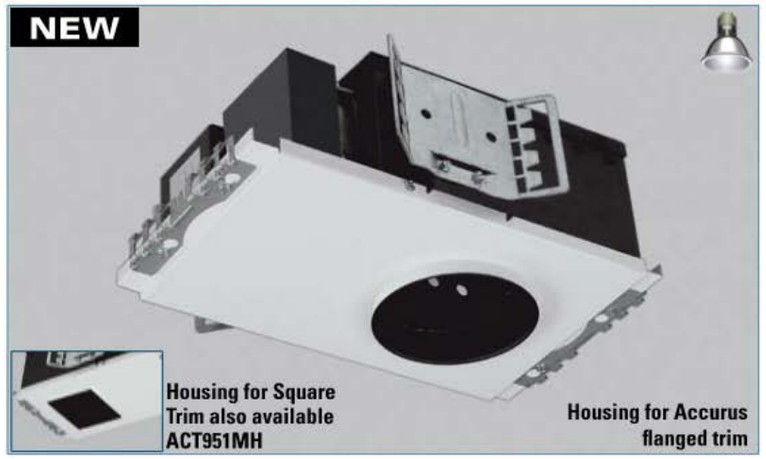


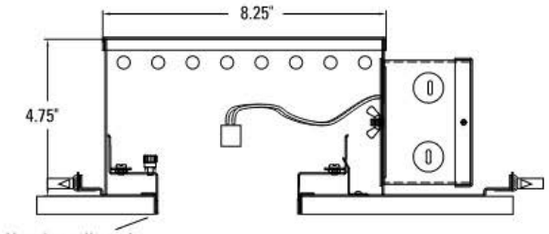
**The gasket seal will temporarily separate to allow leverage.**

**Simply grab the trim and pull downward. Lens snaps back in to place.**



# FOOD COURT > DESIGN > LIGHTING SPECIFICATIONS




- **Configured with integral electronic metal halide ballasts**

**NEW CONSTRUCTION HOUSING DIMENSIONS**

| HEIGHT | LENGTH | WIDTH | CEILING CUT-OUT |
|---|---|---|---|
| 4.75" | 13.75" | 9.75" | 4.50" dia. or sq. |

## ACCURUS NEW CONSTRUCTION HOUSING

Item #

| | |
|---|---|
| **ACT950MH** | New Construction Housing for Round Trim - for ES16MH Lamp |
| **ACT951MH** | New Construction Housing for Square Trim - for ES16MH Lamp |

**Wattage**

| | |
|---|---|
| **20** | 20 Watt ES16 Metal Halide |
| **39** | 39 Watt ES16 Metal Halide |

**Voltage**

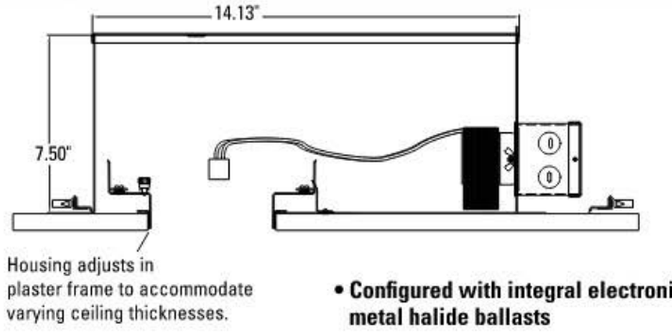
| | |
|---|---|
| **120** | 120V (Standard) |
| **277** | 277V |

Ordering Example

**ACT950MH-39-120**

Accurus new construction housing, Ballast for 39 Watt ES16 metal halide lamp, 120 volts

- For new construction applications
- Housing includes metal halide ballast and junction box.
- 120V input. U.L. listed for through branch wiring.
- Housing and plaster frame constructed of 18 gauge CRS with durable powder coat finish.
- Thermal protection provided to guard against overheating and misuse of insulation. Vent holes in housing provide cooler operation.
- Includes butterfly brackets and adjustable 16 ga. steel hanger bars.




- **Configured with integral electronic metal halide ballasts**

## ACCURUS INSULATED CEILING HOUSING

Item #

| | |
|---|---|
| **ACT952ICMH** | IC Housing for Round Trim - for ES16MH Lamp |
| **ACT953ICMH** | IC Housing for Square Trim - for ES16MH Lamp |

**Wattage**

| | |
|---|---|
| **20** | 20 Watt ES16 Metal Halide |
| **39** | 39 Watt ES16 Metal Halide |

**Voltage**

| | |
|---|---|
| **120** | 120V (Standard) |
| **277** | 277V |

Ordering Example

**ACT952ICMH-39-120**

Accurus Insulated Ceiling housing, Ballast for 39 Watt ES16 metal halide lamp, 120 volts

- For new construction applications with insulated ceilings
- Housing includes metal halide ballast and junction box.
- 120V input. U.L. listed for through branch wiring.
- Housing and plaster frame constructed of 18 gauge CRS with durable powder coat finish.
- Thermal protection provided.
- Includes adjustable 16 ga. steel hanger bars.

**INSULATED CEILING HOUSING DIMENSIONS**

| HEIGHT | LENGTH | WIDTH | CEILING CUT-OUT |
|---|---|---|---|
| 7.50" | 17.13" | 10.75" | 4.50" dia. or sq. |

# FOODCOURT > DESIGN > STOREFRONT CEILING / GRILLE / NEUTRAL PIERS & WALLS

**STOREFRONT CEILING**

- Suspended ceiling of gypsum board (hard lid) is required in Customer areas.
- Tenant must provide a reflected ceiling plan indicating any and all Tenant lighting, suspended design elements and signage for Landlord approval.
- Ceiling access panels, where required must be depicted on the Tenant's plans, approved by Landlord and be provided at Tenant's expense.

**ROLLING GRILLES**

Rolling grilles are not allowed.

**NEUTRAL PIERS**

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

- 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 unless otherwise directed by Landlord.
- Special condition neutral walls may be low and extend back from the face of the lease line. This condition increases visibility into the store, however, it requires close coordination with the Tenant Coordinator in the design process.

**DEMISING WALLS**

- The demising wall between Food Court Tenants will be finished with a 4.29" x 18" ceramic tile to the ceiling line. Demising pier will be finished with 6"x6" ceramic tile below 5'-6" and painted gyp board above 5'-6" to be furnished and installed by the Tenant's contractor.
- 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.

# FOOD COURT > DESIGN > INTERIOR AND PREP AREA

Kitchen areas, storage, dish areas, and any other areas not visible to the public must meet the following design requirements:

**LIGHTING**

Lighting may include, but is not limited to:

- 2’ x 4’ lay-in surface-mounted fluorescent light fixtures.
- Any fixture allowed by code necessary for food preparation.

**FLOORING**

Tenant shall furnish and install throughout the entire demised premises, First Choice Safety Flooring as developed by B&H Commercial Services, Inc. This 1/4” resilient thermoplastic vinyl is waterproof when properly installed. For ordering and installation please contact Commercial Vinyl Solutions, LLC. 919-355-8242 or email at info@commercialvinylsolutons.com.

Unacceptable flooring materials:

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

**CEILING**

2’ x 4’ 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 DOORS**

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

# FOOD COURT > SIGNAGE > STOREFRONT

Food Court Tenant's primary Storefront sign must be creative, imaginative and incorporated into the overall Storefront design.

- The storefront sign must be installed on the radiused sign shelf above the Tenant's front counter.
- Sign shall consist of 18" tall dimensional, illuminated letters, pinned of the sign shelf. Letters may reflect Tenant's identifying font and color.
- Illuminated dimensional logos are permitted with Landlord approval, not to exceed 18" in height.
- Signs shall be mounted on clear, rigid acrylic rods, 2" high and 2" in diameter.
- A 2'-0" clear space is required from the edge of Tenant sign to end of the sign shelf.

Prohibited Signs/Materials

- Internally illuminated plexi-faced channel letters.
- Vacuum-formed or injection-molded plastic signs.
- Cabinet or standard "can type" signs with illuminated translucent backgrounds and silhouetted letters.
- Exposed skeleton neon applied directly to fascia elements.
- Temporary or "sales" signs attached to storefront.
- Freestanding tripod signs.
- Flashing, scintillating, moving, sequencing, audible or odor producing signs.
- Paper, cardboard and foam signs.
- Credit card and advertising placards, decals, stickers or trademarks.
- Manufacturer labels.

# FOOD COURT > SIGNAGE > MENU BOARDS

Menu board applications must be a part of the overall store design. We strongly encourage using a graphic designer to create your boards.

**DESIGN REQUIREMENTS**

The following requirements must be used when designing your menu boards:

- All menu boards must be submitted to the Landlord for review and approval prior to start of Tenant construction.
- Professional quality drawings/renderings must be submitted for approval.
- Design shall be an integral part of the graphics and complimentary to primary signage character.
- Overall width of menu board cannot exceed 60% of overall Storefront width.
- 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.
- The menu board must be non-reflective to avoid glare.

**PERMITTED ELEMENTS**

Permitted menu board design elements include:

- Artisan type quality such as chalkboards, painted wood or unusual materials and combinations of material.
- Frames, holders, text, photo displays, lighting and materials must be creatively designed.
- High quality digital printouts for menu board may be approved at Landlord’s discretion.
  - Photographs used in menu boards must be professionally produced and approved by the Landlord.
  - Plasma screens cannot be surface mounted.
- Externally illuminated menu boards are allowed.
  - Tenant is required to submit light fixture cut sheet for approval.

**PROHIBITED ELEMENTS**

Not permitted menu board design elements include:

- Standard factory designs.
- Standard surface-mounted box-type internally illuminated menu boards are not permitted.

# FOOD COURT > TECHNICAL

Food Court Tenants must adhere to the technical requirements found in the INLINE TECHNICAL CRITERIA.

In addition to the requirements detailed in the Technical Criteria, Tenants cooking food in their space must adhere to the following:

## GENERAL REQUIREMENTS

- **KITCHEN SINKS** including pot sinks, scullery sinks, pre-wash sinks and other kitchen units must be connected to a grease trap.
- **DISHWASHERS** may not be connected to grease trap.
- **GREASE INTERCEPTOR** must be designed and approved by Landlord prior to installation, especially if located outside the lease line.
- **OIL COLLECTION AND HAULING SYSTEM** is required for Tenants with fryers or other grease/oil generating equipment that does not run through an interceptor. Landlord does not provide a centralized collection point.
- **BACKFLOW PREVENTERS** are required for food service, hair salons or other Tenants with equipment or operations that have the possibility of backflow. These must be certified and acceptable to the water district and checked yearly or as required by the local authority having jurisdiction.

## KITCHEN EXHAUST REQUIREMENTS

- **LANDLORD REVIEW** is required to ensure the exhaust does not compromise the ventilation air of adjacent mall roof top units.
- **GREASE EXHAUST** must be provided on all exhaust blowers. Supreme Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust or grease laden air removal. Exhaust must route to the roof.

## 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:

- A separate exhaust system must be provided and installed which will generate negative pressure in the Leased Premises as outlined below.
- 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.
- The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
- The Tenant must have an AABC 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.
- 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.
- The combined HVAC system must be connected to the Landlord EMS by the Landlord required contractor. See the Technical Criteria section for specifics.
- 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 and Hardwire Interconnectable 120- Volt Carbon Monoxide Alarm with Digital Display and Battery Backup.
- 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.

# FOOD COURT > TECHNICAL

## STRUCTURAL

The structure or sub-structure 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.

## ELECTRICAL

An empty 2" conduit is typically available. Tenant must install a demand check meter per Landlord specs using the Landlord required contractor. See the Technical Criteria section for specifics. For data, an empty 1" conduit is typically available.

## NATURAL GAS

Natural Gas service is available for Tenants to obtain. Tenants will be responsible for obtaining gas service from the gas company. Gas is permitted for cooking equipment only, not for HVAC.

## POTABLE WATER

A single water 2" stub-in will be supplied by the Landlord from the Landlord's meter to each Tenant space. Tenant shall provide a water meter below the lavatory.

## SANITARY WASTE

A 4" 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.

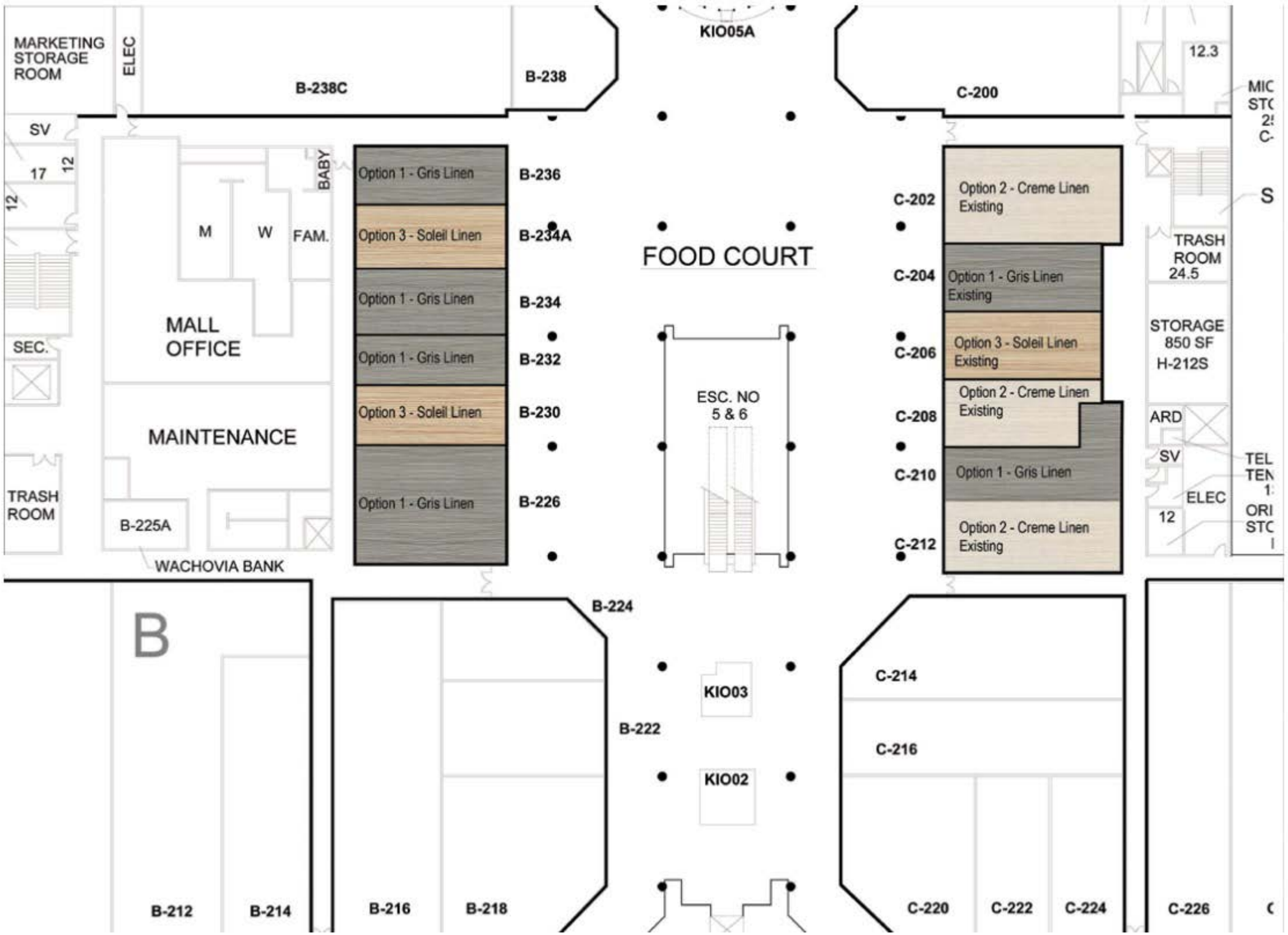
## GREASE WASTE

Tenant shall provide their own grease trap.

## FIRE PROTECTION / SPRINKLER SYSTEM

A junction box is typically available for tie into the fire alarm system. Tenants must use the Mall's required sprinkler contractor as well as connect to the Landlord's fire alarm system, using the Landlord required fire alarm contractor.

# FOOD COURT > DESIGN DETAILS > DESIGN SCHEME



# FOOD COURT > DESIGN DETAILS > FINISH SCHEDULE

| Code | Manufacturer | Product Number / Color | Finish | Size | Location | Comments |
|---|---|---|---|---|---|---|
| **CERAMIC TILE - OPTION 1 COLOR SCHEME** | | | | | | |
| CT-36B | Ergon, Alabastro Evo | Cremo | | 6 x 6 | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-36B/B | Ergon, Alabastro Evo | Cremo | | 6 x 6 bullnose | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-37a | Daltile - Fabrique | Gris Linen P690 | | 12 x 12 | tenant counterface | 1/16" grout joints typical, grout color: G-1; tile contact: Lisa Case @ Daltile; phone: 303.279.3620 |
| CT-38a | CT-Sardinia Limestone | Cliff | | 4.29 x 18 | tenant walls | 1/16" grout joints typical, grout color: G-3; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-38e | Sonoma Pietra di Noto | Havana | | 5.78 x 24 | tenant base | 1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| **PAINT** | | | | | | |
| P-1 | Benjamin Moore | HC-92 Wheeling Neutral | satin | | recessed bulkhd behind tenant sign | Painted option per Tenant Criteria |
| P-6 | Benjamin Moore | 955 Berber White | satin | | tenant demising pier / bulkhead | |
| **SOLID SURFACES** | | | | | | |
| SS-2 | CaesarStone | 435O Lagos Blue | polished | | Food Court tenant counter top | |
| **GROUT** | | | | | | |
| G-1 | Laticrete | 24 Natural Grey | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-3 | Laticrete | 35 Mocha | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-5 | Laticrete | 66 Chestnut Brown | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-6 | Mapei | 11 Sahara Beige | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |

Tenant Counter Top: CaesarStone 4350 Lagos Blue Polished

Tenant Counter Face: Daltile - Fabrique
Color: Gris Linen P690
Size 12x12

# FOOD COURT > DESIGN DETAILS > FINISH SCHEDULE

| Code | Manufacturer | Product Number / Color | Finish | Size | Location | Comments |
|---|---|---|---|---|---|---|
| **CERAMIC TILE -** | **OPTION 2 COLOR SCHEME** | | | | | |
| CT-36B | Ergon, Alabastro Evo | Cremo | | 6 x 6 | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-36B/B | Ergon, Alabastro Evo | Cremo | | 6 x 6 bullnose | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-37b | Daltile - Fabrique | Creme Linen P686 | | 12 x 12 | tenant counterface | 1/16" grout joints typical, grout color: G-4; tile contact: Lisa Case @ Daltile; phone: 303.279.3620 |
| CT-38b | Sonoma Pietra di Noto | Sand | | 4.29 x 18 | tenant walls | 1/16" grout joints typical, grout color: G-4; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-38e | Sonoma Pietra di Noto | Havana | | 5.78 x 24 | tenant base | 1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| **PAINT** | | | | | | |
| P-1 | Benjamin Moore | HC-92 Wheeling Neutral | satin | | recessed bulkhd behind tenant sign | Painted option per Tenant Criteria |
| P-6 | Benjamin Moore | 955 Berber White | satin | | tenant demising pier / bulkhead | |
| **SOLID SURFACES** | | | | | | |
| SS-3 | CaesarStone | 2020 Cinder | polished | | Food Court tenant counter top | |
| **GROUT** | | | | | | |
| G-4 | Laticrete | 17 Marble Beige | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-5 | Laticrete | 66 Chestnut Brown | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-6 | Mapei | 11 Sahara Beige | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |

Tenant Counter Top: CaesarStone 2020 Cinder polished

Tenant Walls: Sonoma Pietra di Noto
Color: Sand
size: 4.29x18

Tenant Counter Face: Daltile - Fabrique
Color: Creme Linen P686
Size 12x12

# FOOD COURT > DESIGN DETAILS > FINISH SCHEDULE

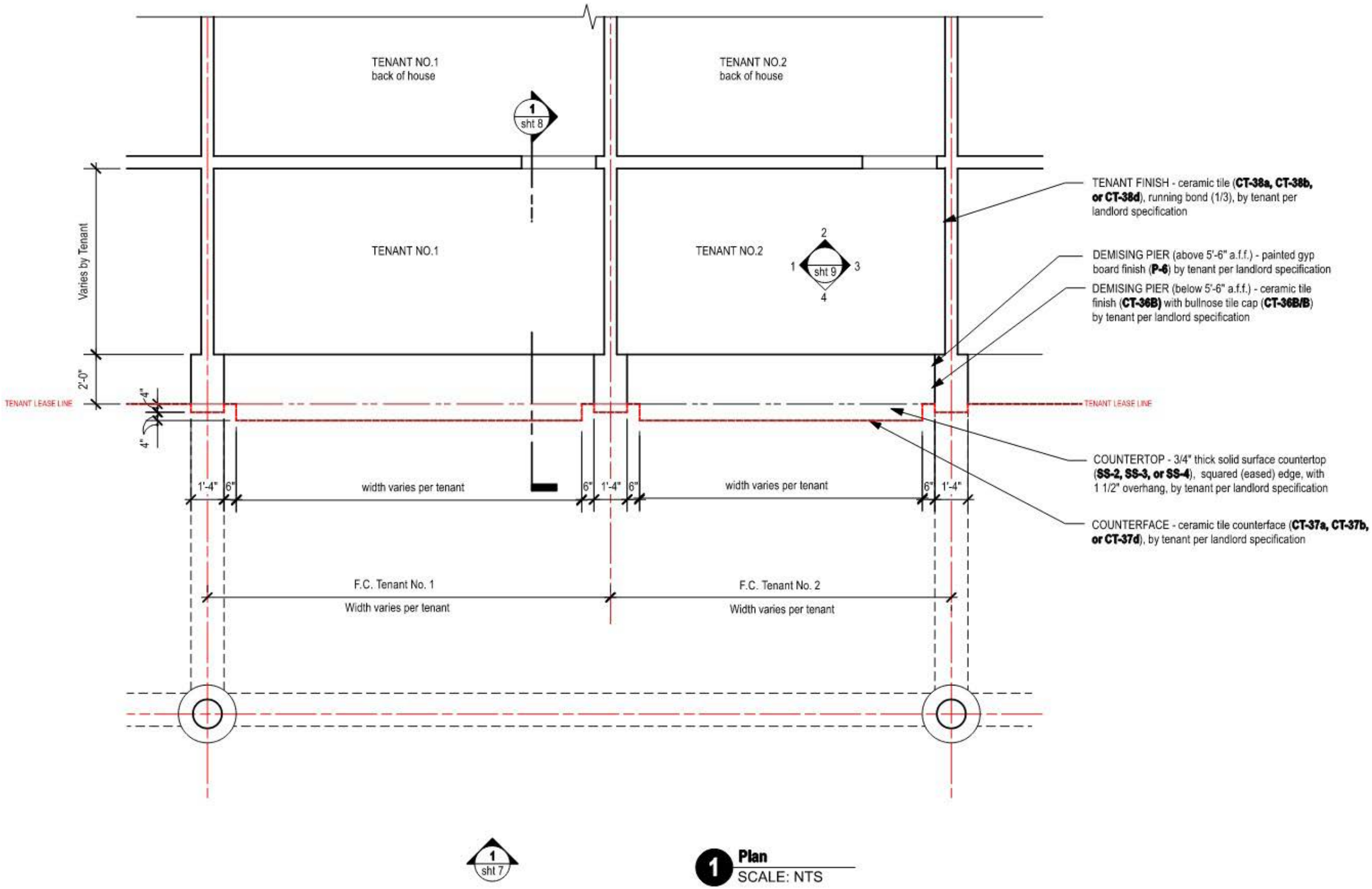
| Code | Manufacturer | Product Number / Color | Finish | Size | Location | Comments |
|---|---|---|---|---|---|---|
| **CERAMIC TILE -** | **OPTION 3 COLOR SCHEME** | | | | | |
| CT-36B | Ergon, Alabastro Evo | Cremo | | 6 x 6 | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-36B/B | Ergon, Alabastro Evo | Cremo | | 6 x 6 bullnose | tenant demising pier | 1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-37d | Daltile - Fabrique | Soleil Linen P687 | | 12 x 12 | tenant counterface | 1/16" grout joints typical, grout color: G-2; tile contact: Lisa Case @ Daltile; phone: 303.279.3620 |
| CT-38d | Sonoma Pietra di Noto | Havana | | 4.29 x 18 | tenant walls | 1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| CT-38e | Studio Marmi Limestone | Olive Brown Honed | | 5.78 x 24 | tenant base | 1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050 |
| **PAINT** | | | | | | |
| P-1 | Benjamin Moore | HC-92 Wheeling Neutral | satin | | recessed bulkhd behind tenant sign | Painted option per Tenant Criteria |
| P-6 | Benjamin Moore | 955 Berber White | satin | | tenant demising pier / bulkhead | |
| **SOLID SURFACES** | | | | | | |
| SS-4 | CaesarStone | 3200 Baja | polished | | Food Court tenant counter top | |
| **GROUT** | | | | | | |
| G-2 | Laticrete | 40 Latte | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-5 | Laticrete | 66 Chestnut Brown | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |
| G-6 | Mapei | 11 Sahara Beige | | | | Grout to be sealed minimum 12" a.f.f., all locations typical |

Tenant Counter Top: CaesarStone 3200 Baja polished

Tenant Walls: Sonoma Pietra di Noto
Color: Havana
size: 4.29x18

Tenant Counter Face: Daltile - Fabrique
Color: Soleil Linen P687
Size 12x12

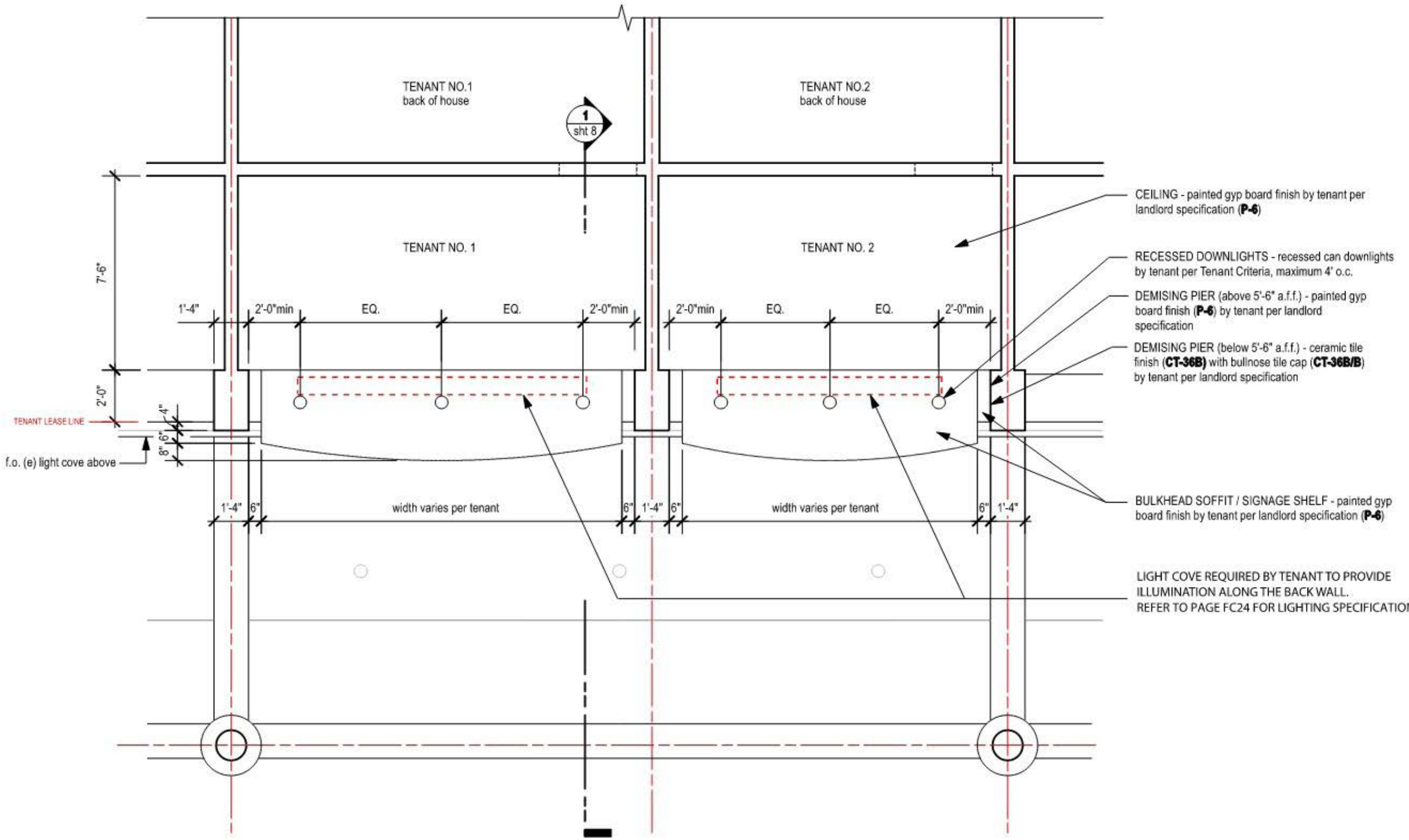
# FOOD COURT > DESIGN DETAILS > ARCHITECTURAL DETAILS




1
sht 7

**1 Plan**
SCALE: NTS

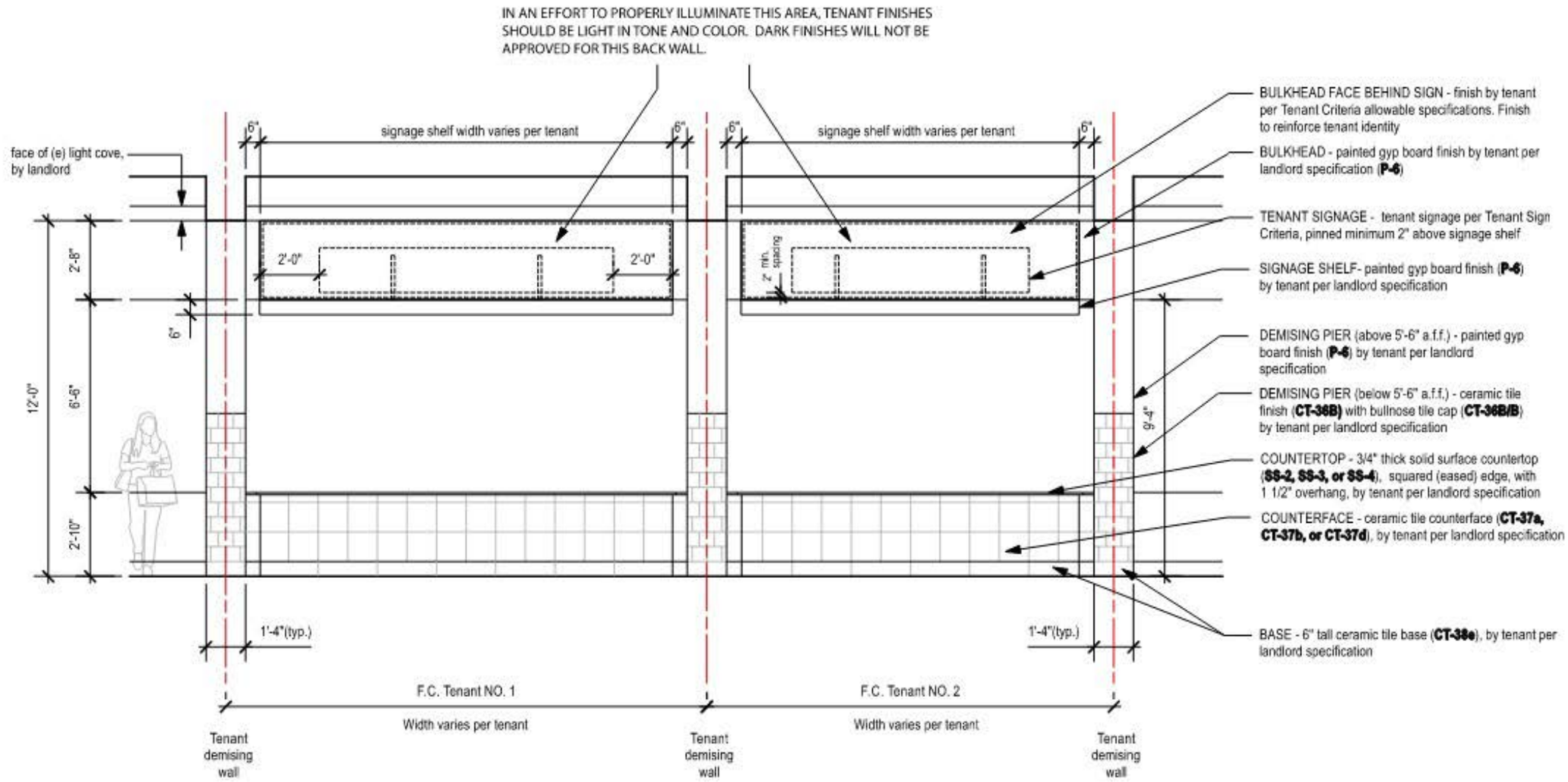
# FOOD COURT > DESIGN DETAILS > ARCHITECTURAL DETAILS



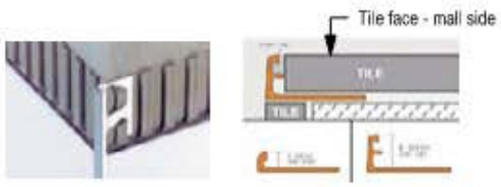

1 sht 7

**1 Reflected Ceiling Plan**
SCALE: NTS

# FOOD COURT > DESIGN DETAILS > ARCHITECTURAL DETAILS

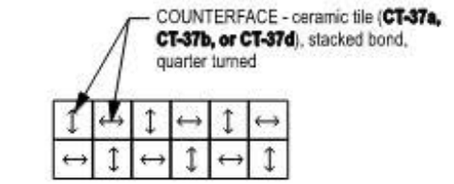



**1 Tenant Elevation**
Scale: 1/4" = 1'-0"



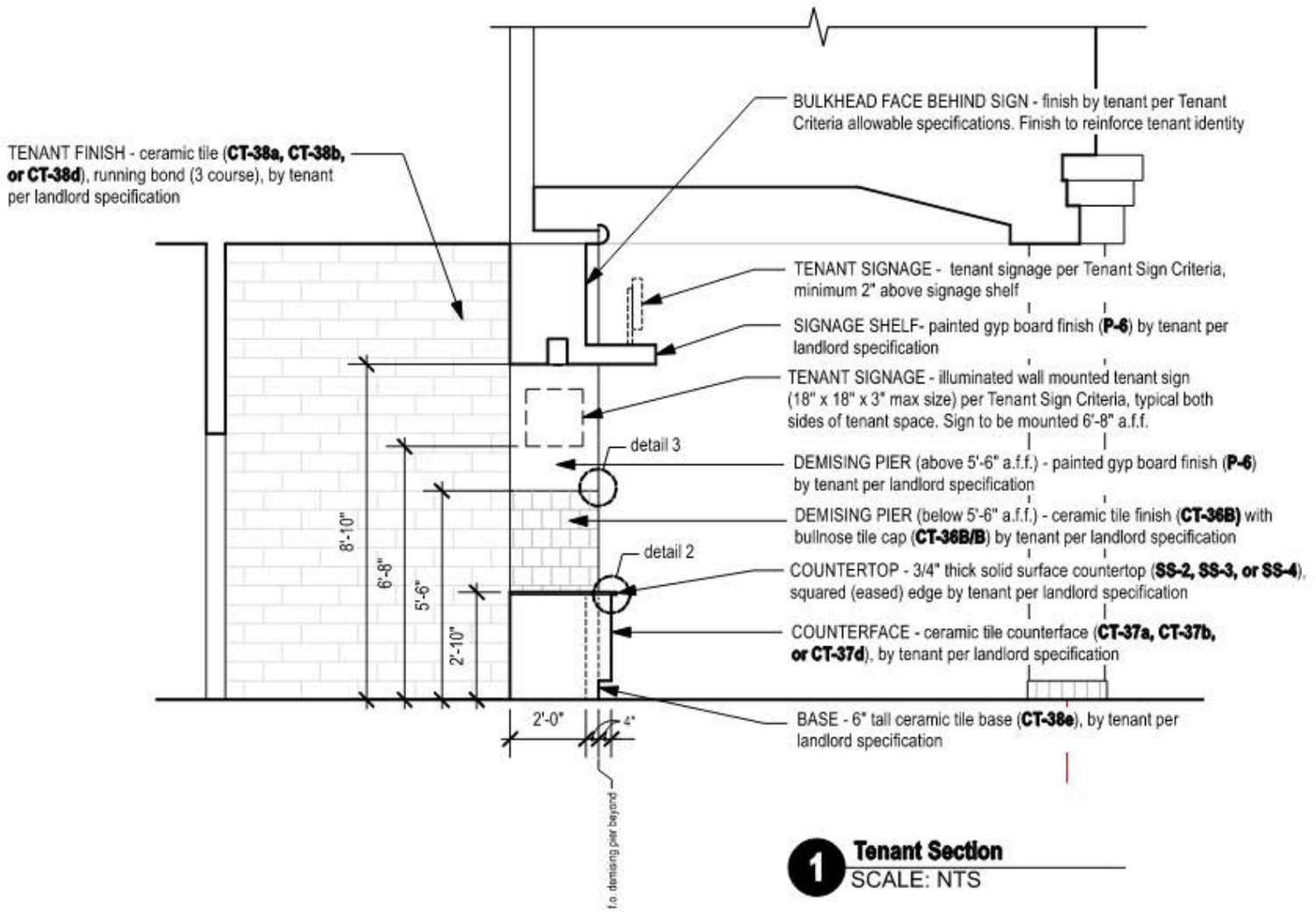

**Schluter - JOLLY** metal finishing edge profile, typical at **ALL** exposed outside corners (vertical and horizontal). Finish: ANI, Satin Nickel, anodized aluminum.
Website reference: ***www.schluter.com/2267.aspx*** for specific detail information

**2 Counterface Tile - Typical CORNER DETAIL**
SCALE: NTS

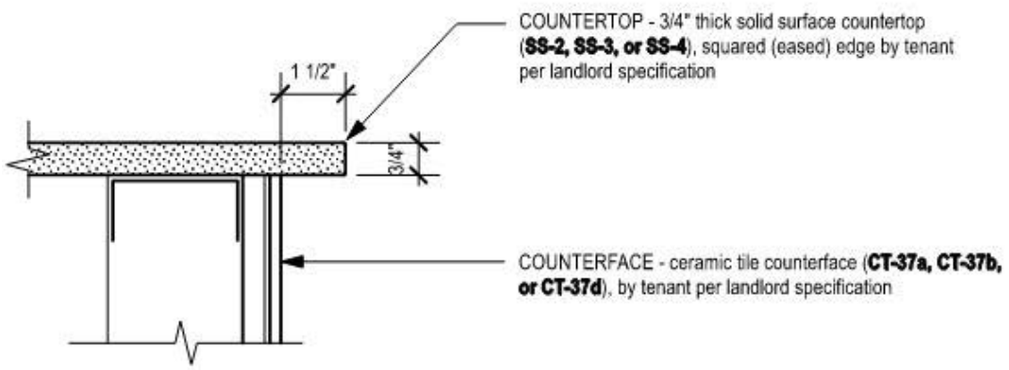



**3 Counterface Tile Pattern DETAIL**
Scale: 1/4" = 1'-0"

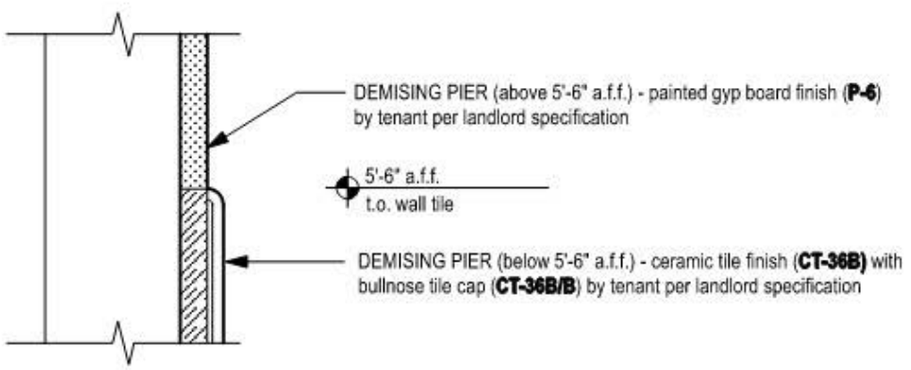
# FOOD COURT > DESIGN DETAILS > ARCHITECTURAL DETAILS




**1 Tenant Section**
SCALE: NTS

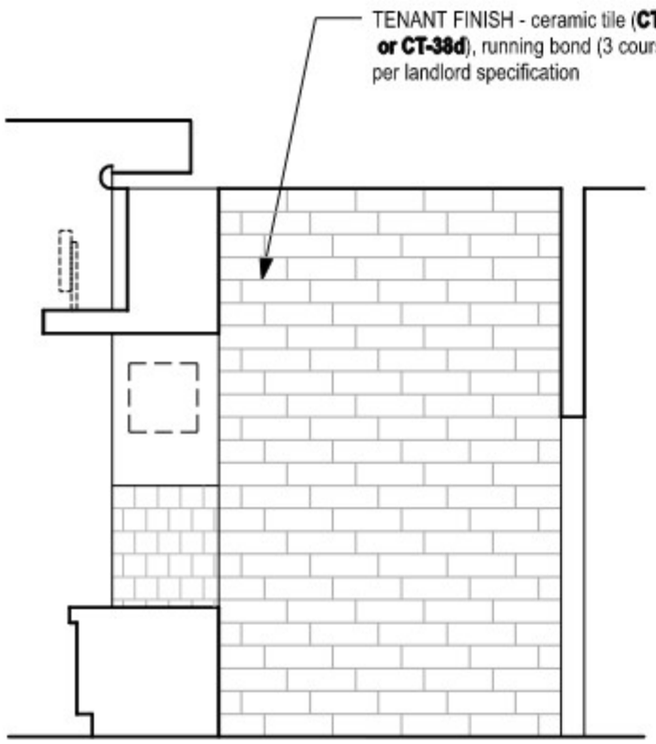



**2 Countertop - Typical SECTION DETAIL**
SCALE: NTS

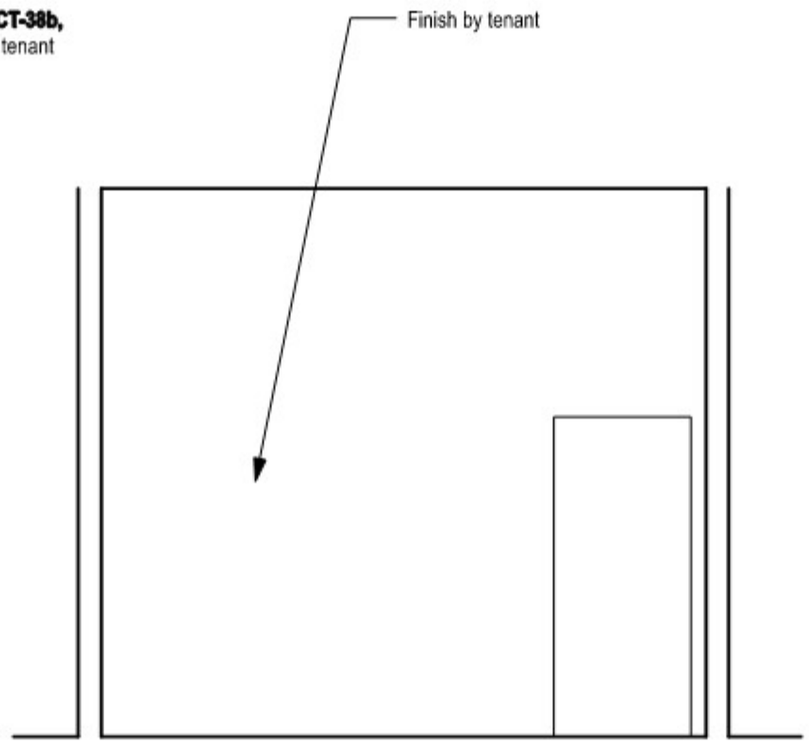



**3 Wall Tile - Typical SECTION DETAIL**
SCALE: NTS

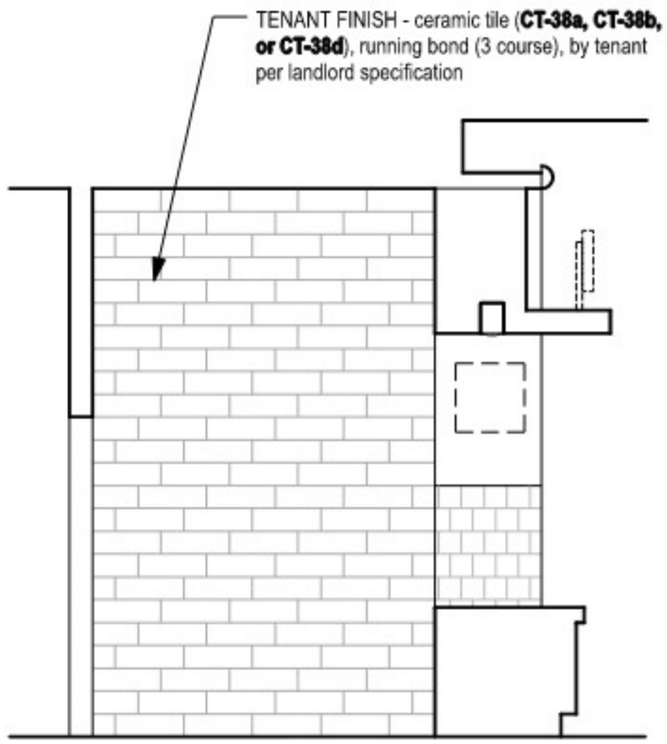
# FOOD COURT > DESIGN DETAILS > ARCHITECTURAL DETAILS




**1 Interior Wall Elevation**
SCALE: NTS




**2 Interior Wall Elevation**
SCALE: NTS




**3 Interior Wall Elevation**
SCALE: NTS

# INLINE COUNTER SERVICE > CONTENTS


- ❑ **DESIGN**
  - ❑ *PREP & FOOD DISPLAY / LAYOUT*
  - ❑ *QUEUE / PATIOS / SEATING*
  - ❑ *COUNTER DESIGN / COUNTER ELEMENTS*
  - ❑ *MATERIALS / LIGHTING / FLOORING*
- ❑ **SIGNAGE**
  - ❑ *PRIMARY SIGNAGE / MENU BOARDS*
- ❑ **TECHNICAL**


## SECTIONS OF INTEREST

- ❑ *INLINE CRITERIA*
  Includes standard design, technical, and sign requirements in addition to the contents in this section.
- ❑ *DESIGN INSPIRATION*
  Provides design inspirations for visual aesthetics.
- ❑ *BUILDING DETAILS*
  Includes property reference photos and specific storefront design details.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.

**The Inline Food Counter Service Criteria provides key technical information and design requirements to ensure your common area facing counter food service enlivens the consumer experience and interfaces with the Center.**

This criteria will often point to the INLINE RETAIL CRITERIA as several requirements and design concepts are shared. The content is this section highlights the unique concepts for food service design.

The tenant and the tenant's architect assume the following important obligations:

- Fulfill the intent of the Criteria both in concept and in detail.
- Determine and respond to the actual physical conditions of the Tenant's location.
- Maintain and enhance the high standards of quality established in the construction of the Center.
- Ensure the quality of execution of all design material, finish, and detail concepts in the construction of the Tenant's improvement.
- Provide the required detail at all transitions from Tenant storefront to neighboring storefronts, as well as to the base building.

# INLINE COUNTER SERVICE > DESIGN > PREP & FOOD DISPLAY / LAYOUT

Inline and Restaurant Food Tenants must adhere to the design requirements found in the INLINE RETAIL DESIGN CRITERIA.

In addition to the requirements detailed in the Design Criteria, Tenants serving food in their space must adhere to the following design requirements:

**PREPARATION AS THEATER**

Tenant's offering a peek into the making of food, by nature, include the Customer and make for an authentic experience. This inclusion of the Customer will increase engagement and is highly encouraged.

**FOOD DISPLAY**

When displaying food, the following requirements must be followed:

- Showcases must reinforce the Tenant's image and be an integral part of the design within the counter.
- Glass must be tempered or a safety type. Plexiglas is not permitted.
- 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.

**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 strict design standards.

- Support rooms and storage shall be concealed from public view.
- 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".

# INLINE COUNTER SERVICE > DESIGN > QUEUE / PATIOS / SEATING

## QUEUE AREAS

All food venues must provide a queue layout that allows for the Mall to maintain its code minimum distances for general circulation.

Stanchions are not allowed. Other indicators for customer directional flow will be considered.

## PATIO AREAS

Exposed patios are encouraged however, they should not extend beyond the lease line. in special cases there may be opportunity to extend the patio but it must be in compliance with all common mall code, circulation requirements, and leasing agreements.

Projection or canopy may increase the visibility of the storefront over seating areas. They also help with lighting the Storefront.

- Common mall flooring must be maintained. Coordinate with Landlord design if railings or other elements will have an effect on the flooring.

## SEATING

Where interior seating is needed or desired, it is suggested that the enclosure line be moved into the lease space by approximately 12 feet.

- Patio seating must be separated from the common area circulation in the Mall. A layout will be required.
- All visible furniture must be reviewed by the Landlord for suitability both aesthetically, as well as for performance specifications.
- Tenant is responsible to confirm additional requirements with the local authorities for any railing or barrier for the Tenant's proposed area.
- In some cases options for furniture may be supplied by the mall design team for the Tenant to choose from.

# INLINE COUNTER SERVICE > DESIGN > COUNTER DESIGN / COUNTER ELEMENTS

**FRONT SERVICE COUNTER DESIGN**

- The form and materials used for counters shall be designed to be inviting to the public to help lure them to the space.
- Tenant to specify a protective edge at the bottom 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 laminated countertops are prohibited.
- Maximum counter height is 3’-6”. Counter design, including heights, must comply with all accessibility guidelines enforced by national or local jurisdictions and the Americans with Disabilities Act.
- Sneeze guards shall be used above the front counters as required.

**COUNTERTOP ELEMENTS**

- 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.
- Drink dispenser and other utilitarian kitchen equipment may not be placed on the front counter.

# INLINE COUNTER SERVICE > DESIGN > MATERIALS / LIGHTING / FLOORING

**FRONT SERVICE COUNTER AND STOREFRONT MATERIALS**

All finish materials must be backed by a minimum ⅝" solid surface material and may include the following:

- Countertops must be solid surface materials, metal or stone. Tenant counter and counter tops are to be custom designed and fabricated.
- All stone/tile colors must be integral throughout.
- Metal panels and architectural hardware shall have a professional and durable finish.
- Color anodized, baked painted or antique finish
- Wood veneers and weathered or distressed wood (submit specification for approval)
- Resin panels such as 3-Form products
- Back-painted tempered glass panels
- Glass tiles

Finish materials shall NOT include the following materials:

- 4"x4", 6"x6", 12"x12" tiles
- Shingles or boards
- Plastic laminate
- Faux or plastic formed brick, block or stone
- Clear anodized aluminum
- Other materials as deemed unacceptable by Landlord.

**LIGHTING**

Tenants must light both their Storefront as well as the countertop. Lighting on architectural elements and menu boards are required.

**FLOORING**

All "wet" areas must install a waterproof membrane that is tested and confirmed by the Landlord. Full requirements can be found in the plumbing section of the INLINE TECHNICAL CRITERIA.

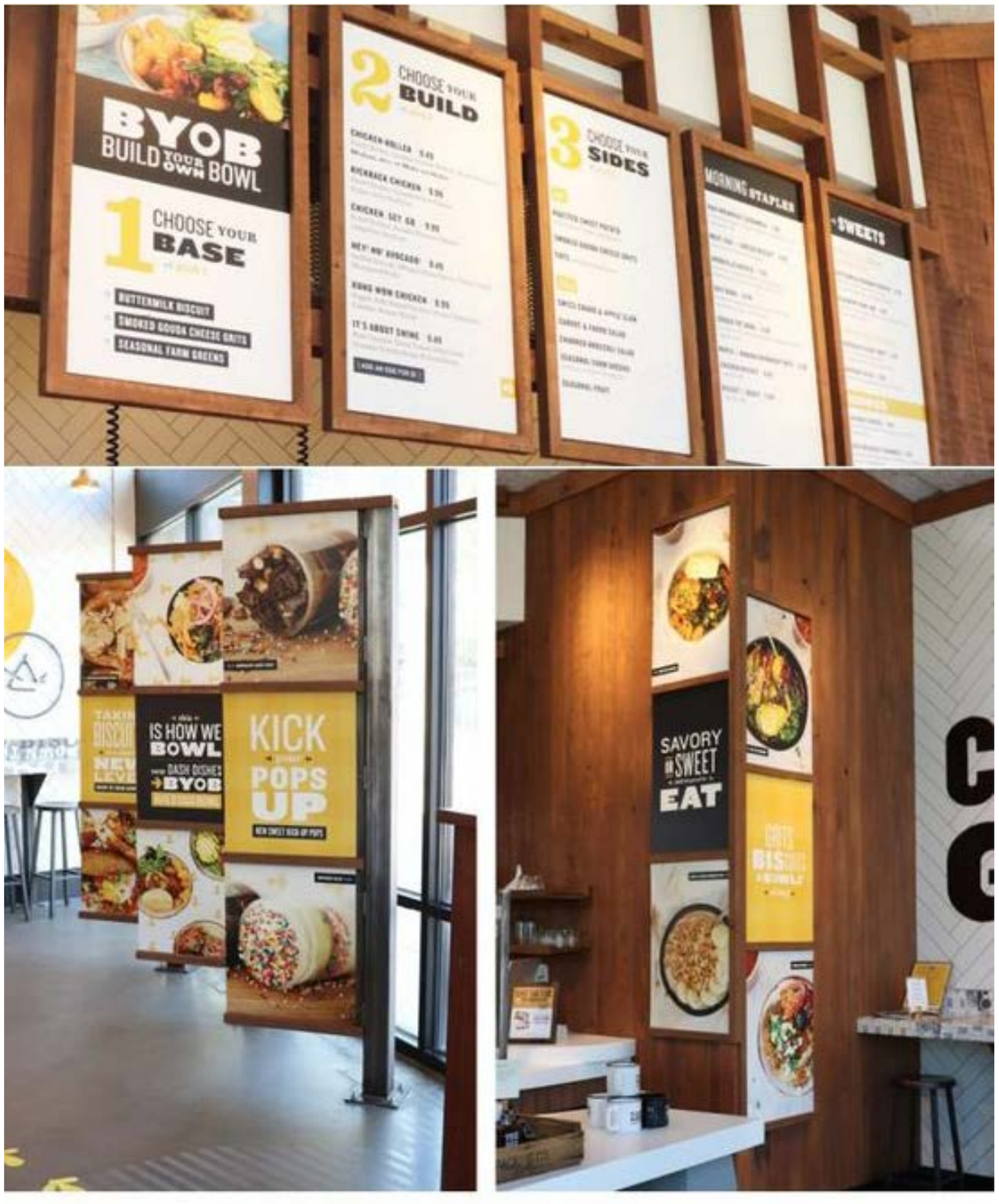
# INLINE COUNTER SERVICE > SIGNAGE > PRIMARY / MENU BOARDS

**PRIMARY STOREFRONT SIGN**

Inline and Restaurant Food Tenants must adhere to the signage requirements found in the INLINE SIGN CRITERIA.

**MENU BOARDS**

Inline and Restaurant Food Tenants must adhere to the menu board requirements found in the FOOD COURT SIGN CRITERIA.



# INLINE COUNTER SERVICE > TECHNICAL

Inline and Restaurant Food Tenants must adhere to the technical requirements found in the INLINE TECHNICAL CRITERIA.

In addition to the requirements detailed in the Technical Criteria, Tenants cooking food in their space must adhere to the following:

## GENERAL REQUIREMENTS

**KITCHEN SINKS** including pot sinks, scullery sinks, pre-wash sinks and other kitchen units must be connected to a grease trap.

**DISHWASHERS** may not be connected to grease trap.

**GREASE INTERCEPTOR** must be designed and approved by Landlord prior to installation, especially if located outside the lease line.

**OIL COLLECTION AND HAULING SYSTEM** is required for Tenants with fryers or other grease/oil generating equipment that does not run through an interceptor. Landlord does not provide a centralized collection point.

**BACKFLOW PREVENTERS** are required for food service, hair salons or other Tenants with equipment or operations that have the possibility of backflow. These must be certified and acceptable to the water district and checked yearly or as required by the local authority having jurisdiction.

## KITCHEN EXHAUST REQUIREMENTS

**LANDLORD REVIEW** is required to ensure the exhaust does not compromise the ventilation air of adjacent mall roof top units.

**GREASE EXHAUST** must be provided on all exhaust blowers. Supreme Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust or grease laden air removal. Exhaust must route to the roof.

## RESTAURANT SPECIFIC REQUIREMENTS

**PLANS MUST SHOW** sizes and locations for all duct and piping through roof as well as all required fireproofing.

**CONTAIN ALL GARBAGE AND REFUSE AREAS WASH DOWN** "grey" water and properly drain off into city approved system (i.e. sewer or storm).

## FOOD PREP AND BAKING ON SITE REQUIREMENTS

**INSTALL DRY CHEMICAL EXTINGUISHING DEVICES** (such as Ansul) approved by the fire insurance rating organization carriers.

**MAINTAIN ALL EXHAUST DUCTS AND FILTERS** in a clean condition. Ducts are to be professionally cleaned on a regular basis to help prevent grease fires.

**GARBAGE AND REFUSE MUST BE PLACED IN CONTAINERS** which shall be kept, until collected, in a self-contained area within the demised premises set aside for the storage of garbage and/or storing of inflammable or combustible materials. Tenant agrees to install and maintain appropriate chemical extinguishing devices.

**FAILURE TO INSTALL REQUIRED EQUIPMENT** referred to in this section and/or to subscribe to the servicing thereof, Landlord shall have the right to enter the demised premises and to make any necessary installations and charge the cost of such installations and/or the servicing thereof to Tenant which Tenant agrees to pay to Landlord, as additional rent, within ten (10) days after demand.

## GAS UTILITY

Gas may be available at the Center for cooking applications. If available, Tenant, at its sole cost and expense and in compliance with local code must procure gas service to and within the demised premises and will make all necessary arrangements with the local Gas Company for such service.

## SERVICE REQUIREMENTS

**GAS METER INSTALLATION** at gas meter header is the responsibility of the Tenant.

**GAS PIPING INSTALLATION**, when allowed, is the responsibility of the Tenant to provide and install. Roof piping must be placed on pillow blocks or similar arrangement. All roof repairs to be by the Landlord's required roofer at Tenant's expense.

**PRESSURE REGULATORS** required for connection to Tenant's equipment is the responsibility of the Tenant. Coordinate with Landlord for regulator vent routing.

# RESTAURANTS > CONTENTS


- ❑ **DESIGN**
  - ❑ *STOREFRONT / PREPARATION AS THEATER*
  - ❑ *CONTROL AREAS / SEATING*
  - ❑ *EXTERIOR*
- ❑ **SIGNAGE**
  - ❑ *STOREFRONT / MENU BOARDS*
- ❑ **TECHNICAL**


## SECTIONS OF INTEREST

- ❑ *INLINE CRITERIA*
  Includes standard design, technical, and sign requirements in addition to the contents in this section.
- ❑ *DESIGN INSPIRATION*
  Provides design inspirations for visual aesthetics.
- ❑ *BUILDING DETAILS*
  Includes Property reference photos and specific Storefront design details.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines requirements on how and what to compile for submittals to the Landlord for design reviews.

**The Restaurant Criteria provides key technical information and design requirements to ensure your interior or exterior facing restaurant food service enlivens the consumer experience and interfaces with the Center.**

This Criteria will often point to the INLINE RETAIL CRITERIA as several requirements and design concepts are shared. The content is this section highlights the unique concepts for food service design.

The Tenant and the Tenant's architect assume the following important obligations:

- Fulfill the intent of the Criteria both in concept and in detail.
- Determine and respond to the actual physical conditions of the Tenant's location.
- Maintain and enhance the high standards of quality established in the construction of the Center.
- Ensure the quality of execution of all design material, finish, and detail concepts in the construction of the Tenant's improvement.
- Provide the required detail at all transitions from Tenant Storefront to neighboring Storefronts, as well as to the base building.

# RESTAURANTS > DESIGN > STOREFRONT / PREPARATION AS THEATER

Restaurant Food Tenants must adhere to the design requirements found in the INLINE DESIGN CRITERIA.

In addition, Tenants serving food in their space must also adhere to the following:

## GENERAL STOREFRONT AND DESIGN

We encourage a cohesive presentation of the brand within the context of the whole Mall design, while the individual brand is important and the two must harmonize. Design should be tailored to its location both within the community and the whole Center's aesthetics.

Restaurants may face both the interior and the exterior, and are often located adjacent to a Mall entry. The exterior and the interior are subject to different Criteria standards, both for presentation and signage.

Interior restaurants oftentimes have a waiting area within the common space.

- If needed these must be shown in the submissions and be approved by Landlord. They must be coordinated with common area needs and code requirements.

## PREPARATION AS THEATER

Tenant's offering a peek into the making of food, by nature, include the Customer and make for an authentic experience. This inclusion of the Customer will increase engagement and is highly encouraged.

# RESTAURANTS > DESIGN > CONTROL AREAS / SEATING

**CONTROL AREAS**

The DCA is the area at the front of the Tenant space that extends from the lease line to all points 6’-0” into the space. It should convey excitement and give the consumer a reason to engage.

Exposed patios are encouraged however, they should not extend beyond the lease line. In special cases there may be opportunity to extend the patio but it must be in compliance with all common Mall code and circulation requirements.

Projection or canopies may increase the visibility of the Storefront over seating areas. They also help with lighting the Storefront.

In addition to the general DCA Criteria for inline stores the following requirements must be met:

- All patio rails, reception podiums, waiting areas, menu presentations, lighting, heating, visible banquet detailing, and material palates must be presented for review and approval.
- Common Mall flooring must be maintained. Coordinate with Landlord design if railings or other elements will have an effect on the flooring.

**SEATING**

Where interior seating is needed or desired, it is suggested that the enclosure line be moved into the lease space by approximately twelve (12’) feet.

Seating design requirements include:

- Patio seating must be separated from the common area circulation in the Mall by a low barrier. A layout will be required for review.
- All visible furniture must be reviewed by the Landlord for suitability both aesthetically, as well as for performance specifications.
- Tenant is responsible to confirm additional requirements with the local authorities for any railing or barrier for the Tenant’s proposed area.

# RESTAURANTS > DESIGN > EXTERIOR

Restaurants with exterior Storefronts will be subject to the general Criteria in this manual, for aesthetics.

Exterior design should be tailored to its location both within the community as well as the whole Mall and its aesthetics.

**SITE PLANS**

- A Site Plan must be submitted that includes all required calculations for GLA, GBA, and parking requirements.
- Site Circulation must be included showing the adjacent intersections, driveways, drive directions, and dimensions of all access points.
- Photos of adjacent and onsite conditions may be required by Ownership for the review process.

**AMENITIES**

- Planters, heat lamps, tables, chairs etc., must be submitted for approval. All amenities must be commercial grade and suitable for outdoor use.
- Pendant or sconce lighting must be submitted for approval by Landlord.
  - Lighting plans of canopies and trellis are available in Landlord supplied base drawings.
- Umbrellas are only allowed in the designated areas and cannot overhang into the public right-of-way.
  - Umbrellas should be small in scale (maximum 6’-0” in diameter) and no more than 9’-0” high at the peak.
  - Wood or metal are the only acceptable materials for the umbrella structure. No insignia, graphics or text are permitted on the umbrella fabric.
  - The umbrella fabric must be flame retardant material in a color approved by Landlord’s Tenant Coordinator.

**EXTERIOR PATIOS**

- Any changes to an existing patio must be approved by Landlord. Tenant is responsible to confirm the requirements with the local municipality for proposed use.
- Temporary elements such as greeting stands, or waiting areas must be submitted for review.
- Confirm code height and density of railings for any necessary barriers.
- Patio layouts with adjacent circulation dimensions must be included in the first submittal of documents for design review.
- Railing design details should be submitted with the concept and construction packages for approval by the Landlord design team.

# RESTAURANTS > SIGNAGE > PRIMARY / MENU BOARDS

**PRIMARY STOREFRONT SIGN**

Inline and Restaurant Food Tenants must adhere to the Signage requirements found in the INLINE SIGN CRITERIA.

Exterior signage must adhere to the requirements established by the local municipality.

**MENU BOARDS**

Inline and Restaurant Food Tenants must adhere to the menu board requirements found in the FOOD COURT SIGN CRITERIA.

# RESTAURANTS > TECHNICAL

Inline and Restaurant Food Tenants must adhere to the technical requirements found in the INLINE TECHNICAL CRITERIA.

In addition to the requirements detailed in the Technical Criteria, Tenants cooking food in their space must adhere to the same requirements found in the INLINE FOOD TECHNICAL CRITERIA.

# FOOD DESIGN ELEMENTS AND REQUIREMENTS > CONTENTS


- ❑ FOOD DISPLAY
- ❑ FOOD PREPARATION AREA
- ❑ MENU BOARDS
- ❑ CONDIMENTS AND UTENSILS


## SECTIONS OF INTEREST

The following sections provide additional details and requirements related to this Criteria:

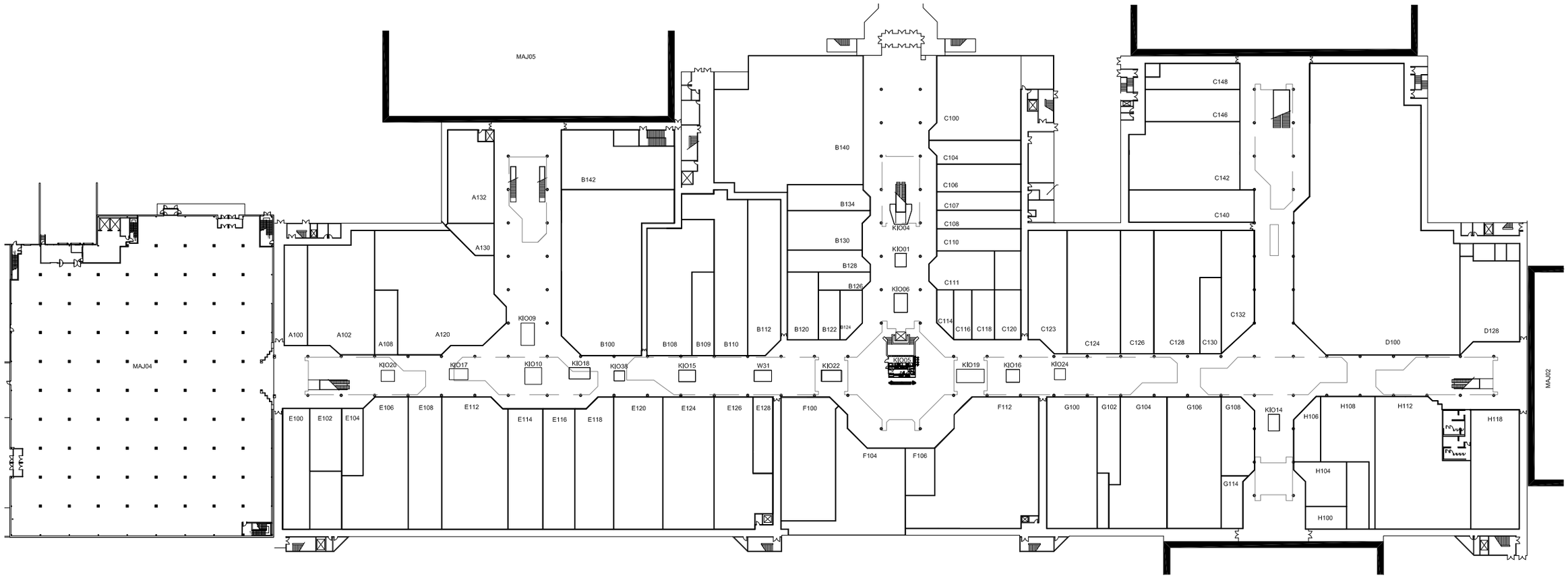
- ❑ *DESIGN INSPIRATION*
  Provides visual inspirations for design aesthetics.
- ❑ *PROPERTY INFO*
  Includes information on the Property's building codes, area permitting, and required contractors.
- ❑ *SUBMITTALS*
  Outlines the requirements on how and what to compile for submittals to the Landlord for design reviews.

## A FEAST FOR YOUR EYES!

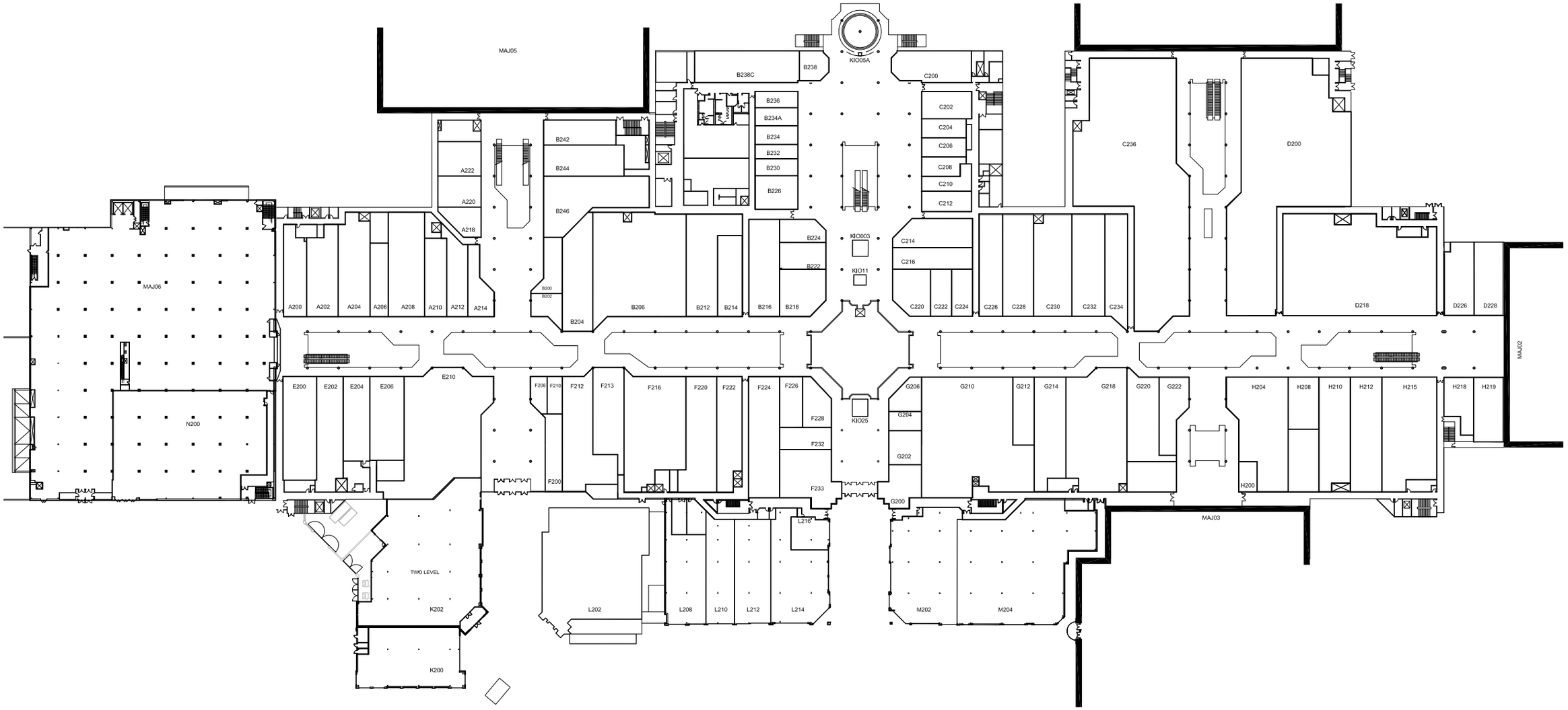
This section provides an overview of the specific design elements and requirements to consider for a "wet" food producing kiosk. It is important to embrace the cooking and display of food as an integral design element to your kiosk. Food is a great tool to entice the consumer.

# MALL ZONES > FIRST LEVEL

**This section provides storefront visual references located within Freehold Raceway Mall.**



# MALL ZONES > SECOND LEVEL



# DESIGN INSPIRATION CONTENT OVERVIEW

4.1 **VISUAL CONCEPTS**
GUIDE TO DIFFERENT AESTHETIC CONCEPTS ENCOURAGING VIBRANT STORE DESIGNS.

4.2 **KEY DESIGN ELEMENTS**
OVERVIEW OF THE CORE DESIGN ELEMENTS TO EMBRACE WHEN CREATING AN ENLIVENING RETAIL EXPERIENCE.

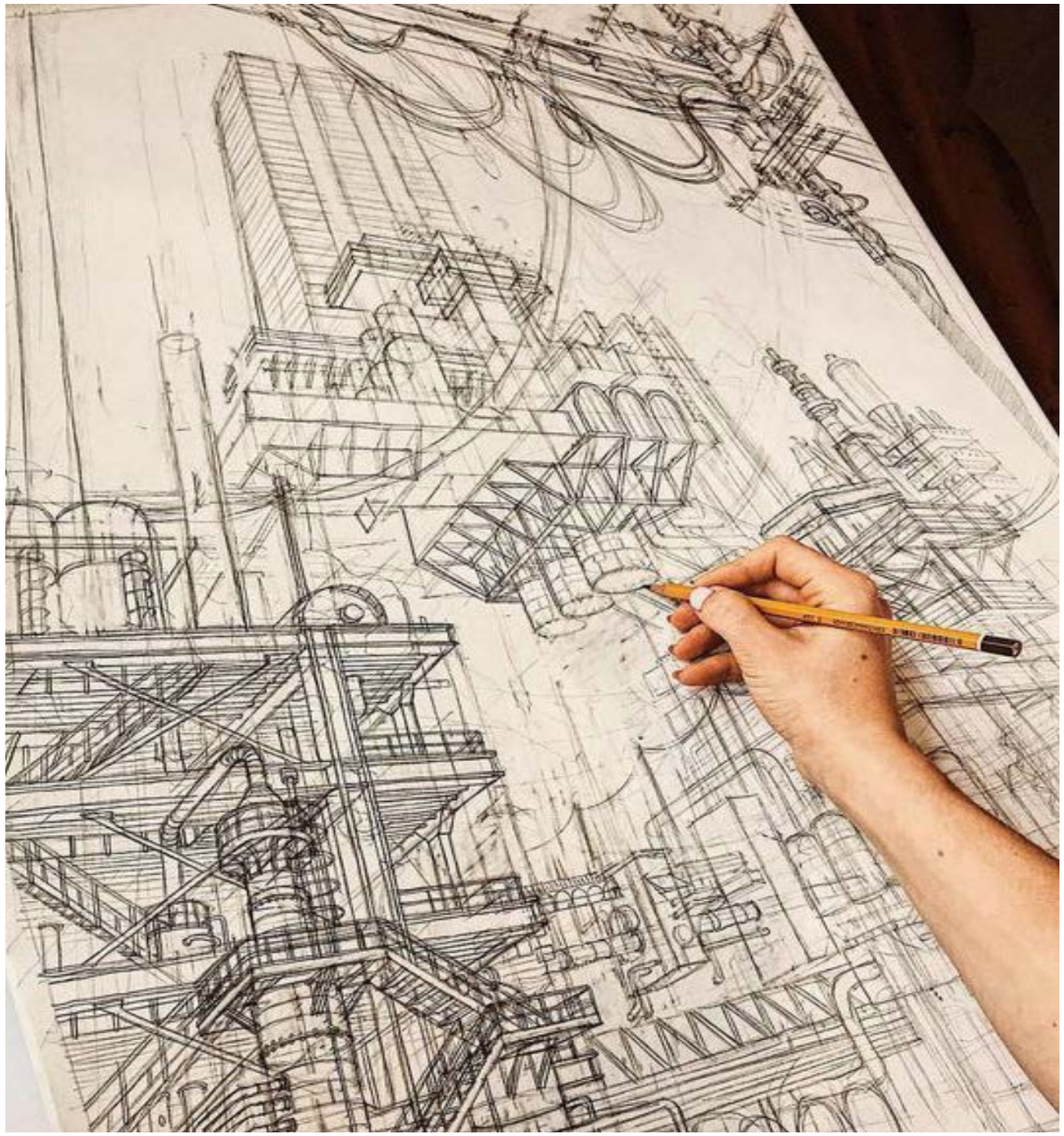
**The vibrant character of great shopping destinations is comprised of exceptional storefronts with texture, color, lighting, graphics and merchandising enlivening the pedestrian experience.**

Tenants are encouraged to express their individuality and their brand identity through excellent design by forward thinking design teams.

# VISUAL CONCEPTS > OVERVIEW

- ❑ ARTISAN
- ❑ URBAN
- ❑ WHIMSICAL
- ❑ INVITING
- ❑ ARTSY
- ❑ THEATRICAL

This section highlights six design concepts encouraged by Macerich for Tenants looking for additional inspiration. Our Design team welcomes Tenants to engage in these concepts and invites open collobaration in an effort to create store designs that enhace the retail experience.



# VISUAL CONCEPTS > ARTISAN

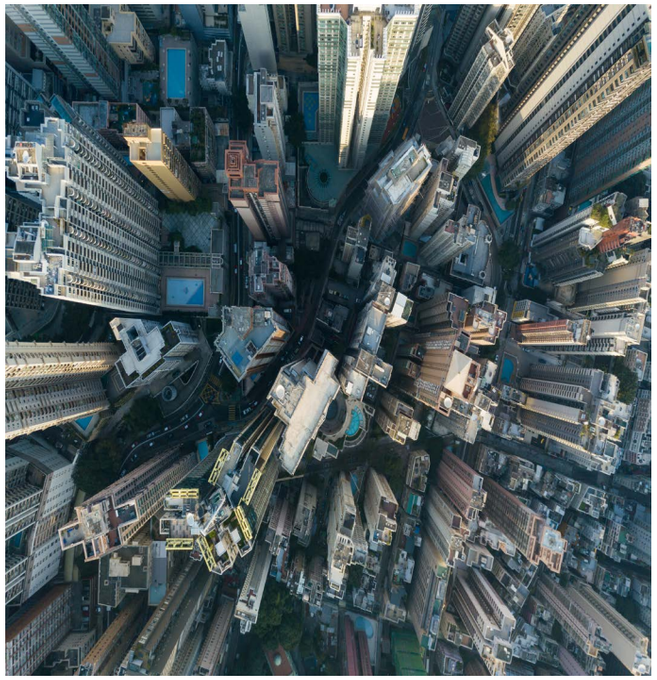
## ARTISAN

**NATURAL, SOPHISTICATED, UNIQUE**

# VISUAL CONCEPTS > URBAN

## URBAN

**EDGY, FUNKY, STREET SAVVY STYLE, INDUSTRIAL**



# VISUAL CONCEPTS > WHIMSICAL

## WHIMSICAL

**UNEXPECTED, PLAYFUL, COLORFUL**

# VISUAL CONCEPTS > INVITING

## INVITING

**WARM, CALM, OPEN, SOFT**

# VISUAL CONCEPTS > ARTSY

## ARTSY

**QUIRKY, AVANT GARDE, SURPRISING**

# VISUAL CONCEPTS > THEATRICAL

## T H E A T R I C A L

**DRAMATIC, HIGH CONTRAST, MOVEMENT**

# KEY DESIGN ELEMENTS > BRANDING / VISUAL MERCHANDISING

**Macerich embraces four key design elements to engage Customers and encourage Store traffic and sales. Strong use of textures, colors, lighting, graphics, and merchandising in these elements help draw Customers and inliven the pedestrian experience.**

## BRANDING

A brand is a name, term, design, symbol, color or some other feature that identifies a seller's product or services as distinct from those of other seller's.

Your branding can be communicated with signage, graphics, materials, shapes, colors, textures, patterns and the overall look and feel of your kiosk, to tell a story and create a lasting experience.

## VISUAL MERCHANDISING

Strong visual presentation and merchandising are essential and integral components of retail design.

- Attempt to create triangular composition within style groups or color groups. (display in groups of three or five).
- Start with a center feature, (best sellers and hot items), and merchandise out symmetrically or asymmetrically in a balanced manner.

# KEY DESIGN ELEMENTS > LAYERING / TECH AND MEDIA

## LAYERING

How can you make a wall / elevation into a canvas for communication to the Customer as they walk towards or by your store?

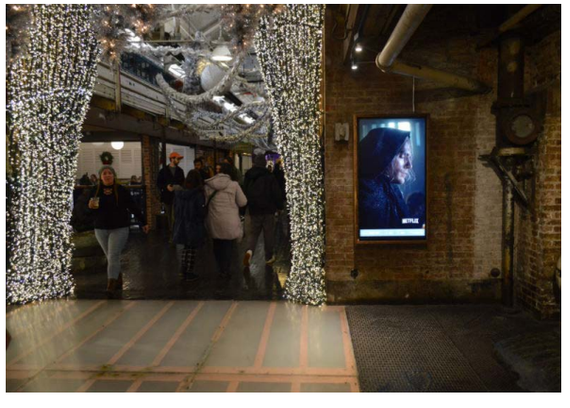
- Incorporating patterns and textures.
- Overlaying materials to create dimensionality.
- Molding shapes to create softness.
- Overlapping to create shadows and depth.

## TECHNOLOGY AND MEDIA

Technology can enhance your online operation by transforming your retail space into a multifunctional one, that lends itself to being an in-store pick up location, payment booth or advertising billboard.

Integrating technology into your Store design can:

- Become an extension of you.
- Supplement your salesforce with interactive screens for ordering, self-design functions and more.
- Keep your business connected with your customer.
- Help you tell a story.
- Help make menu boards easier to update and better communicate your offerings to your Customer via LCD screen loops.



# PROPERTY INFO CONTENT OVERVIEW


5.1 **ADDRESS & HOURS**
LOCATION AND SCHEDULE INFORMATION.

5.2 **SITE PLAN**
OVERVIEW MAP OF CENTER.

5.3 **CONTACTS**
MALL CONTACTS, REQUIRED CONTRACTORS, LOCAL MUNICIPALITIES, AND UTILITY CONTACT INFO.

5.4 **CODES AND PERMITTING**
OVERVIEW OF BUILDING CODE, CLASSIFICATIONS, AND LOCAL PERMITTING.

5.5 **OPERATIONS AND UTILITIES**
OVERVIEW OF CENTER OPERATIONS AND TYPICALLY AVAILABLE UTILITIES.

5.6 **CONSTRUCTION**
OVERVIEW OF CONSTRUCTION PROCEDURES.


**The Property Info Criteria provides an overview of the Center's building classification, contacts, local permitting, and typically provided utilities.**

It is important to note that the Contacts section includes the Center's required contractors. These contractors **must** be used during the design and buildout of your Store.

# ADDRESS & HOURS

Freehold Raceway Mall is located between Route 33 and Route 9 in the Township of Freehold. The Center is open 7 days a week. Open hours for individual restaurants and entertainment venues may vary.

**Center Address**

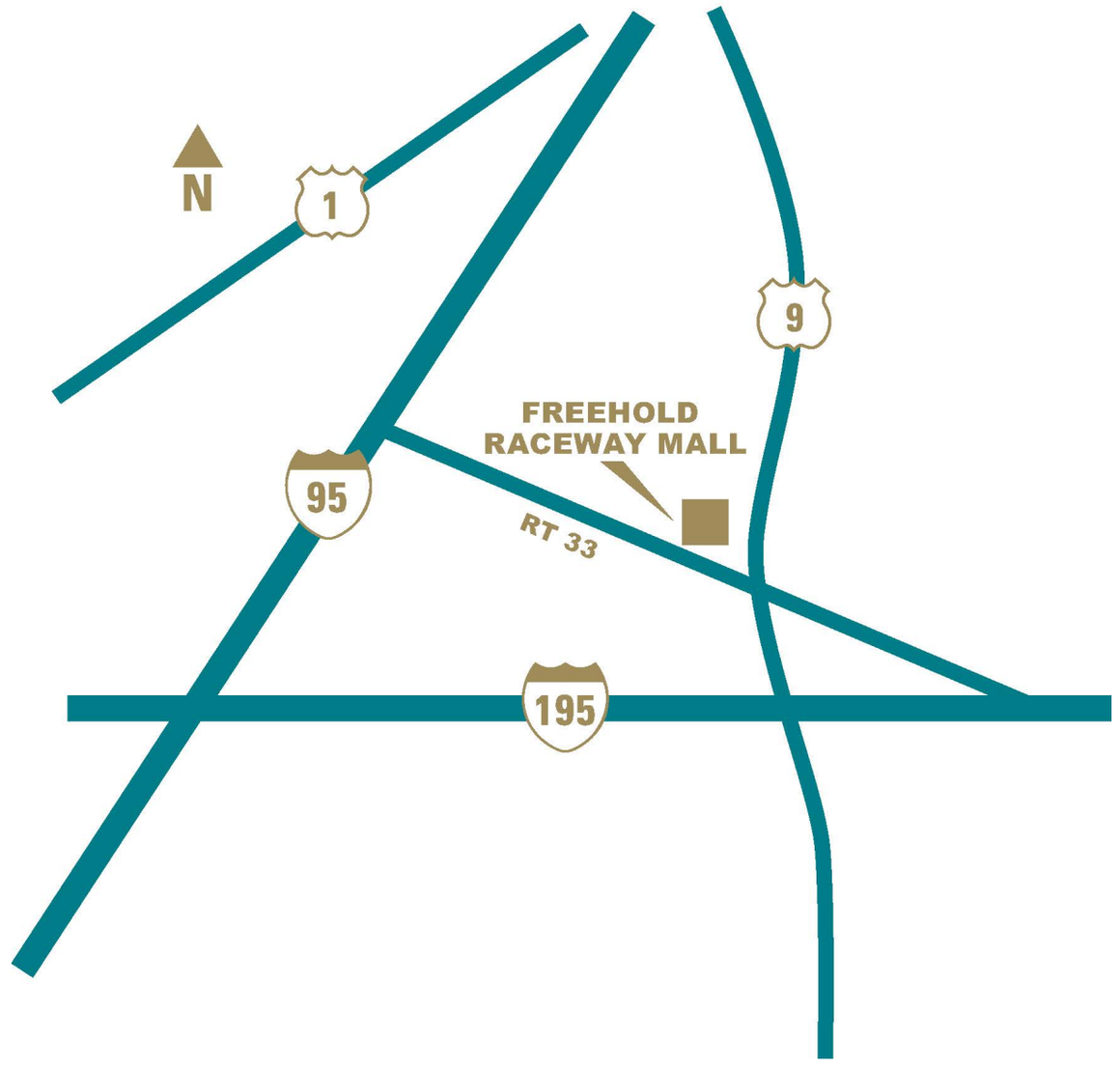
3710 Route 9 South

Freehold, New Jersey 07728

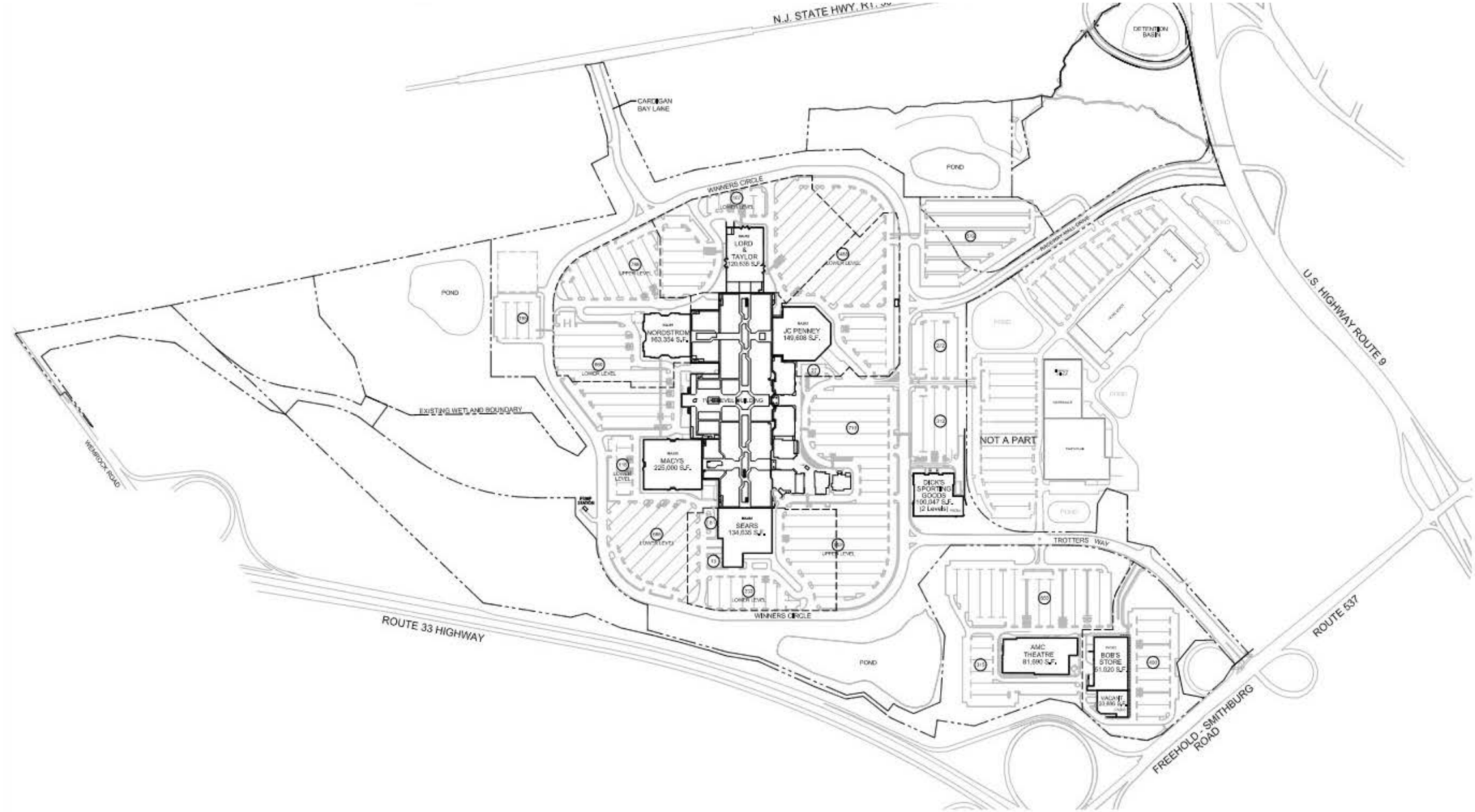
**Center Hours**

Monday - Saturday: 10:00 AM to 9:30 PM

Sunday: 11:00 AM to 7:00 PM



# SITE PLAN


N.J. STATE HWY. RT. 33
DETENTION BASIN
CARDIGAN BAY LANE
POND
WINNERS CIRCLE
LORD & TAYLOR 120,636 S.F.
NORDSTROM 163,334 S.F.
JC PENNEY 149,608 S.F.
MACY'S 225,000 S.F.
SEARS 134,636 S.F.
DICK'S SPORTING GOODS 100,047 S.F. (2 Levels)
NOT A PART
TROTTERS WAY
AMC THEATRE 81,680 S.F.
BOB'S STORE 51,020 S.F.
VACANT 33,680 S.F.
U.S. HIGHWAY ROUTE 9
ROUTE 537
FREEHOLD-SMITHBURG ROAD
ROUTE 33 HIGHWAY
WEMROCK ROAD
EXISTING WETLAND BOUNDARY
POND
WINNERS CIRCLE

# CONTACTS > PROPERTY TEAM / REQUIRED CONTRACTORS

## PROPERTY TEAM

The following points of contacts are available to discuss site details and procedures. The primary point of contact for inquiries is the Tenant Coordinator.

**PROPERTY MANAGER**

Frank Lucia

Phone: (732) 577-1300

frank.lucia@macerich.com

**OPERATIONS MANAGER**

Peter Kleva

Phone: (732) 577-1300

peter.kleva@macerich.com

**TENANT COORDINATION**

Lisa Kennedy, Manager, Tenant Coordination

Phone: (585) 249-4462

lisa.kennedy@macerich.com

**LEASING**

Mary Merkley

Phone: (585) 249-4477

mary.merkley@macerich.com

**LANDLORD/OWNER**

The MACERICH Company

401 Wilshire Blvd., Suite 700

Santa Monica, CA 90401

## REQUIRED CONTRACTORS

The following points of contacts are the required contractors that must perform the construction for their related field and/or systems. These contractors are required since they have intimate knowledge of the property building systems and can properly interface Tenant systems with the base building infrastructure.

**SPRINKLER CONTRACTORS**

Allied Fire & Safety

Phone: (732) 922-3399

Phone: (732-566-2186

or

Cardinal Fire Protection

194 Stone Hill Road

Colts Neck, NJ 07722

Phone: (732) 566-2186

**ENERGY MANEGEMENT**

Automated Building Controls - Darrel Golden

Phone: (732) 918-8958

**DATA PROVIDER / LOW VOLTAGE**

Granite Grid Services

****It is highly recommended to coordinate service install a minimum of 4 weeks in advance**

Rob Norton

Phone: (781) 884-5545

rnorton@granitenet.com

**FIRE ALARM CONTRACTOR**

ORR Fire Protection - Edgar Martinez

Phone: (848) 235-6725

emartinez@orrprotection.com

**ROOFING CONTRACTOR**

Roof Maintenance Systems - Bill Tipton

Phone: (732) 938-7373

**DUMPSTER / CLEANUP**

Freehold Cartage - Ed Oliver

Phone: (732) 489-3804

**Barricade**

Boston Barricade

NY Local Team

Doug Guerra (GM)

772-257-7330

dguerra@bostonrs.com

# CONTACTS > UTILITIES / LOCAL AGENCIES / ENGINEERS OF RECORD

## UTILITIES

The following points of contact are required to set up utility accounts:

**ELECTRICAL**

*Electric is billed by Landlord - Tenant to install check meter*

Jersey Central Power & Light
331 Newman Spring Road BLDG 3
Red Bank, NK 07701
Phone: (732) 212-4242

**DATA**

*Data is required to be set up through Granite Grid. Other service providers do not have a Right of Entry agreement and are not permitted.*

Granite Grid Services - Rob Norton
Phone: (781) 884-5545
rnorton@granitenet.com

**REFUSE**

Freehold Cartage - Ed Oliver
Phone: (732) 489-3804

**WATER/SEWER**

Freehold Township Water and Sewer
One Municipal Plaza
Freehold, NJ 07728
Phone: (732) 294-2170

**MOVING AND STORAGE**

Lowy's Moving Services
1930 Heck Avenue
Neptune, NJ 07753
Phone: (732) 775-4118

## LOCAL AGENCIES

The following points of contacts are the local agencies responsible for plan reviews and inspections:

**BUILDING AND SAFETY**

Freehold Township Planning & Zoning
One Municipal Plaza
Freehold, NJ 07728
Phone: (732) 294-2076

**HEALTH DEPARTMENT**

Freehold Township
One Municipal Plaza
Freehold, NJ 07728
Phone: (732) 294-2060

**FIRE DEPARTMENT**

Freehold Township Water and Sewer
One Municipal Plaza
Freehold, NJ 07728
Phone: (732) 294-2066

**BUSINESS LICENSING**

Monmouth County Clerk
33 Mechanic Street
Freehold, NJ 07728
Phone: (555) 431-7324

## ENGINEERS OF RECORD

The following points of contacts are the engineers of record on the building:

**STRUCTURAL ENGINEER**

Schoor Depalma
Phone: (732) 577-9000

**MEP ENGINEER**

Clive Samuels & Associates, Inc.
Phone: (732) 643-9666

**CIVIL ENGINEER**

Stantex Consulting Services, Inc.
Phone: (585) 413-5475

**BASE BUILDING ARCHITECT**

ka architecture
Phone: (216) 781-9744

**BUILDING EXPANSION ARCHITECT**

Gilligan & Bubnowski Architects
94 Broad Street
Eatontown, NJ 07724
Phone: (732) 460-1790

# CODES AND PERMITTING

## BUILDING CODE OVERVIEW

Freehold Raceway Mall offers spaces for retail, restaurants, and entertainment. Below are the pertinent property details related to local building codes. It is the sole responsibility of the Tenant's Architect, Engineers, Consultants, and Contractors to comply with all applicable federal, state, and local codes and ordinances for their occupancy type.

### Building Type

Two level regional shopping center of approxiamately 1,898,846 sqaure feet of gross leasable area.

### Approved Occupancy Types

Mercantile

### Construction Classification

Covered center building type II-B construction, mercantile, with business, storage.

### Applicable Codes

Currently adopted edition of the Uniform Construction Code as amended and adopted by the Township of Freehold and Monmouth County, New Jersey.

It is the sole responsibility of the Tenant's Architect, Engineers, Consultants, and Contractors to comply with all applicable federal, state, and local codes and ordinances for their occupancy type.

## PERMITTING

Tenant construction, signage, and food service all require permitting from The Township of Freehold.

### I. BUILDING PERMIT

Building permits are obtained through the Township of Freehold. Permit applications and process information can be found at: http://twp.freehold.nj.us/commercial-tenant-fitting

# OPERATIONS AND UTILITIES

## OPERATIONS

The following is a brief overview of the site infrastructure available during retail operations and construction.

### I. PARKING

Parking is available around the properties various. Coordinate parking locations with Mall Management.

### II. DELIVERIES

Freehold Raceway Mall offers multiple truck dock delivery bays. Coordinate locations and delivery times with Mall Management.

### III. TRASH

Tenants must coordinate directly with Freehold Cartage for trash hauling services.

## SITE UTILITIES AND SERVICES

The following is an overview of the utilities and services typically available for inline retail spaces. Please refer to lease language for any agreed upon changes that may overwrite these typical service provisions. It is the Tenant's responsibility to verify existing conditions and comply with all applicable codes and standards for all Technical systems.

### I. ELECTRICITY

Tenant shell spaces typically provide conduit to a main power source.

Landlord bills based on usage. Tenants are required to install a check meter

### II. DATA AND COMMUNICATIONS

Tenant shell spaces typically provide a conduit with pull string to nearest Granite rack.

Phone and internet services are provided on-site through Granite Grid.

Tenants must coordinate directly with Granite Grid to set up their data utility.

Other data providers do not have a right of access agreement and are not permitted access to the property.

### III. SPRINKLER SYSTEM

Tenant shell spaces typically provide an automatic sprinkler system according to NFPA guidelines.

Tenants are responsible for contracting with the Landlord's required sprinkler vendor to adjust any existing grids, or install new if none exist, and tie into the main system.

### IV. FIRE ALARM SYSTEM

Tenants are responsible for contracting with the Landlord's required fire alarm vendor to install all code-required alarm, horns, strobes, conduit within the Tenant's space to tie into the Landlord's main fire alarm panels.

### V. WATER

Tenant shell spaces typically provide domestic cold water stubbed into the space. Size and location of the pipe varies per space. Spaces also typically provide a sanitary line stubbed into the space or located under the floor slab. Size and location of the line varied per space.

Tenants are required to install a water meter and set up an account with the local Municipality.

### VI. HVAC

Tenants are required to furnish and install their own VAV system and integrate to the mall's DDC control system.

### VII. GAS

Gas utility is not available for in-line retailers.

# CONSTRUCTION > PRE-CONSTRUCTION / CLOSE OUT

## CONSTRUCTION

The following is a brief overview of the construction process and requirements for a tenant build outs:

### CONTRACTOR REQUIREMENTS AND WORKING ENVIRONMENT

Tenant, at Tenants sole cost and expense must ensure the following:

- **The Township of Freehold requires harmony with local trade unions.**
- **All tradespersons entering the job site should be current members of a local building trades union and shall, at all times, carry on their person such evidence of proof of their membership..**
- **All materials transported to and from the site should be done so by members of a current local building trades union.**
- **The General Contractor of Record must be listed on the Permit and Insurance. Contractor must be licensed in the State where the work is taking place.**

### PRE-CONSTRUCTION

Prior to any construction commencement, the contractor's site superintendent is required to meet with the Landlord to review property construction requirements, submit construction documentation, and provide payment for property construction fees.

Required pre-construction documents include:

- Landlord Approved Construction Documents
- Contractors Rules & Regulations to be completed and signed in full
- Approved GC Certificate of Insurance
- A copy of the Building Permit issued by the City
- General Contractor's state license
- Construction Progress Schedule
- Subcontractor List (include associated trade, contact name and phone number)

The Landlord will send a Preparedness Letter detailing the fees required for collection prior to scheduling this pre-construction meeting.

CONTRACTOR RULES AND REGULATIONS, and INSURANCE REQUIREMENTS are linked in the ADDENDUM.

### CLOSE OUT

At construction completion, the Landlord will meet with the superintendent to perform a punch list walkthrough. The created punch list is required to be completed to the Landlord's satisfaction in order to close out the construction project. All construction charges must be paid in full. A reference PUNCH LIST is linked in the ADDENDUM.

To complete closeout, the following documents are required to be submitted:

- Copy of Certificate of Occupancy or equivalent and Proof of Passing Final Inspections.
- Final list of Subcontractors (please make any changes or additions from the list supplied at pre-con)
- Unconditional Lien Waivers from all contractors, subcontractors and materials and service suppliers.
- Notarized Affidavit from General Contractor stating that no liens exist as a result of Tenant's work.
- Notarized AIA documents G702 & G703 (if the job is $100,000.00 or more) / General Contractors Final Billing
- AABC or NEBB Certified Air Balance Report
- As-Built Documents (record set of what was constructed at the site, including Architectural, Structural, Mechanical, Plumbing, Electrical, Fire Protection, etc.) Electronic (PDF) format preferred.

# SUBMITTAL CRITERIA CONTENT OVERVIEW


6.1 **CONSTRUCTION DOCUMENTS**
SUBMITTAL REQUIREMENTS FOR ARCHITECTURAL AND TECHNICAL DESIGN DOCUMENTS.

6.2 **SIGNAGE DRAWINGS**
SUBMITTAL REQUIREMENTS FOR PRIMARY AND SECONDARY STOREFRONT SIGN DESIGNS.

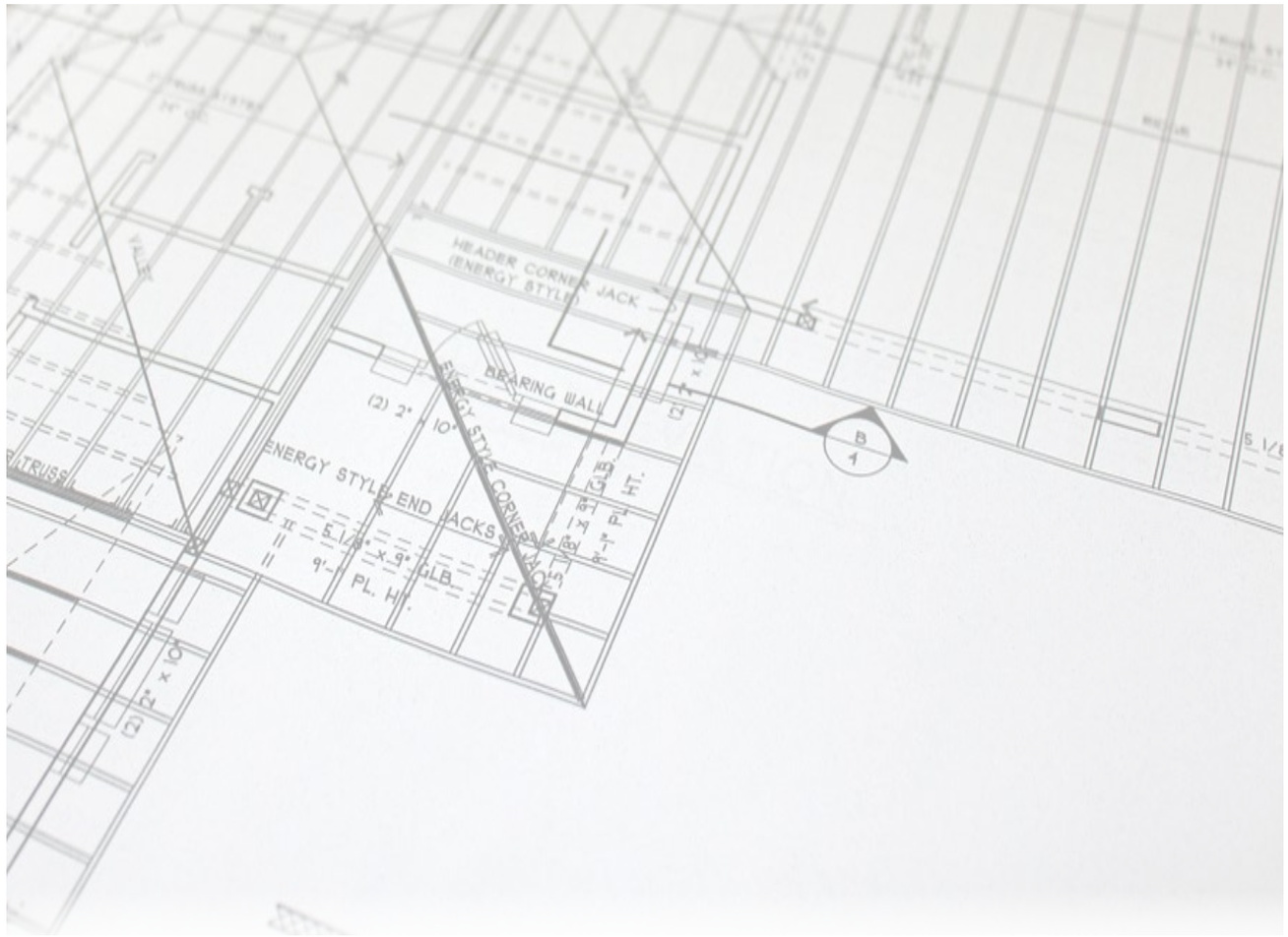
6.3 **KIOSK DRAWINGS**
SUBMITTAL REQUIREMENTS FOR ARCHITECTURAL AND TECHNICAL KIOSK DESIGN DOCUMENTS.


**The Submittals Criteria highlights the Landlord review process and drawing submittal requirements to ensure a quick and smooth drawing review for your design and Construction Documents.**

Tenant construction and signage drawings must be reviewed and Approved by the Landlord before the drawings can be submitted for permit. Permits from the local Municipality are required for all incoming Tenant construction and signage.

It is always the Tenant's responsibility to ensure:

- Compliance with the Lease document.
- Field verification of conditions and dimensions.
- Discrepancies between the drawings and the as-build conditions.
- Coordination with trades to ensure compliance with all local and national codes.



# CONSTRUCTION DOCUMENTS > PROCESS & TIMELINE

## DRAWING REVIEW PROCESS

Drawing reviews are required to be submitted in two stages for Landlord review; Preliminary and final Construction Documents. Preliminary drawings are required to ensure the design process moves quickly by ensuring that all Criteria requirements are understood and adopted early in the design. This helps ensure an expedited review of the final Construction Documents.

## REVIEW TIMELINE

| Step | Action | Time Period |
|---|---|---|
| 1 | Tenant submits preliminary design. | Required 20 days after Lease Execution or 10 days following previous submittal disapproval. |
| 2 | Landlord Approved Preliminary Design. | 15 days after confirmed completion of Step #1. |
| 3 | Tenant submits final construction drawings. | Required 20 days after Tenant Coordinator approval at Step #2. |
| 4 | Landlord Approves final documents. | 15 days after completion of Step #3. |
| 5 | Tenant submits drawings for permit. (If applicable) | 5 days after confirmed completion of Step #4. |
| 6 | Tenant responds to any requests from or comments by permitting jurisdiction. | 5 days. |
| 7 | Upon permit review approval, Tenant pays all fees and logs out permit. | 5 days. |

# CONSTRUCTION DOCUMENTS > SUBMITTALREQUIREMENTS > PRELIMINARY

## PRELIMINARY DESIGN SUBMITTAL

The Preliminary Document review process will evaluate all the criteria discussed in this manual, including overall three-dimensional form, degree of design uniqueness and identity, use and detailing of materials, colors and lighting, and integration of signage and graphics.

Submittals are to provide the reviewer with a clear understanding of proposed design concepts.

The submission must be complete in order to fairly evaluate the proposal and prevent continuation of work on an unacceptable design.

Tenant shall submit to Landlord an electronic PDF files of the following:

- **Color and Material Sample Board**
  Include actual samples of all Tenant colors and materials visible to the public, on a digital sample board. Clearly label all materials and reference to floor plan elevations.
- **Perspective and/or Photo Image(s)**
  Colored perspective rendering and/or prototypical photo images of the proposed storefront, including graphics and signage.
- **Cover Sheet**
  Include: Name of Tenant, name of Mall or Center, space number, Applicable Codes, Building Type and Occupancy Type, Leased square footage, and Key Plan
- **Floor Plan**
  ¼" Scale Minimum showing: Entire lease dimensioned space with room names, floor finishes, casework and fixture locations.
- **Reflected Ceiling Plan**
  ¼" Scale Minimum showing: Lighting design, including fixture types and locations, signage, access panels, Overhead projections such as light coves and fascia systems, and Entrance.
- **Sections**
  1" Scale Minimum showing: Entry, Display windows and fascia, Sign integration into storefront design.
- **Storefront Elevations**
  ½ Scale Minimum showing: Exterior views - front and sides, Signs, graphics, logos.

A physical sample board is also required, mounted on foam core or card stock to be sent in coordination with your Tenant Coordinator.

# CONSTRUCTION DOCUMENTS > SUBMITTAL REQUIREMENTS > FINAL

## FINAL DRAWING SUBMITTAL

After Preliminary Drawing Approval, it is critical to quickly complete and submit Final Construction Documents for Landlord review.

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 Tenant Coordinator. The Landlord plan review and approval process is independent of local permitting for construction. The Tenant is responsible for procurement and compliance with local, state and federal codes and requirements.

Tenant shall submit to Landlord an electronic PDF files of the following:

- **Responsibility Schedule**
  Any work, which is the Landlord's responsibility, must be listed clearly on a responsibility schedule on the cover sheet.
- **Cover sheet**
  Include a Key Plan, Name of Tenant, name of Mall or Center, space number and location leased premises within Mall or Center, Applicable codes, building type and occupancy type, Leased square footage, Responsibility schedule, and Drawing index.
- **Floor Plans**
  ¼" Scale Minimum showing: Entire lease space with room names, Floor finishes, casework and fixture locations, and Demolition plan.
- **Reflected Ceiling Plan**
  ¼" Scale Minimum showing: Complete lighting design, including fixture types and locations, signage, access panels, Overhead projections such as light coves and fascia system, Entry, Connection to Landlord's work, Tenant's framing and/or additional structure showing freestanding from Landlord's structure.
- **Sections**
  1" Scale Minimum showing: Entry, Display windows and fascia, Sign integration into storefront design, Connection to Landlord's work, Tenant's framing and/or additional structure showing freestanding from Landlord's structure.
- **Interior Elevations**
  ¼" Scale Minimum showing: All sales floor interior views, Built-in casework, signage, and display systems.
- **Storefront Elevations**
  ½" Scale Minimum showing: Exterior views - front and sides, Signs, graphics, logos, Landlord neutral piers, Storefront finishes (to be referenced to finish schedule)
- **Architectural Details**
  ½" Scale Minimum.
- **Door Schedule**
  Include floor transition details and anti-theft security system details.
- **Details, Catalogue Cut Sheets, and Fixture Finishes**
- **Finish & Color Schedule**

# CONSTRUCTION DOCUMENTS > SUBMITTAL REQUIREMENTS > FINAL ENGINEERING

## FINAL DRAWING SUBMITTAL - ENGINEERING DRAWINGS

The Landlord does not review for mechanical, electrical, plumbing, or structural design, nor does the Landlord accept responsibility for the Tenant's adherence to governing codes.

Tenant shall submit to Landlord an electronic PDF files of the following engineering drawings included in the final drawing set:

### I. MECHANICAL DESIGN DOCUMENTS

- Make, type, and performance of all equipment.
- Sign and seal by a Licensed Engineer in the state where the Shopping Center is located.
- Calculations showing the heating and cooling required, including transmission and ventilation losses in the space, and heat and cooling provided for the ventilation supply, and exhaust required for the space. Calculations must be performed in accordance with the latest ASHRAE standards and tabulated in a concise, orderly manner.
- Temperature control system data showing make, control, and energy management systems.
- Exhaust system layout including CFM and equipment specifications.
- Reflected ceiling plan showing HVAC equipment.
- Roof plan with equipment locations.
- Structural details for support of all rooftop equipment and equipment suspended from the steel structure.

### II. PLUMBING DESIGN DOCUMENTS

- Make, type, and performance of all equipment.
- Sign and seal by a Licensed Engineer in the state where the Shopping Center is located.
- Complete plumbing system design and floor plan for the Tenant space including, but not limited to the toilets, sinks, urinals, drains, hot water heaters, water coolers, grease trap/interceptors and connections into existing water and sewer lines.
- Single line diagram.
- Fixture schedule.
- Water heater detail as applicable.
- Grease trap cut sheets as applicable.

### III. FIRE PROTECTION / SMOKE EVACUATION DESIGN DOCUMENTS

- Reflected ceiling plan, with revised sprinkler head locations.
- Design must be City approved before construction

### IV. ELECTRIC DESIGN DOCUMENTS

- Sign and seal by a Licensed Engineer in the state where the Shopping Center is located.
- Panel schedules, load calculations, and meter information, if applicable.
- Structural drawings for all equipment that will be suspended from the steel structure.
- Electrical load summary and Title 24 Energy Calculations (for State of California).
- Floor plan depicting equipment locations and branch circuitry.
- Reflected ceiling plan depicting the layout of light fixtures.
- System one line diagrams.
- Lighting fixture schedule.
- Equipment legend.

### V. STRUCTURAL DESIGN DOCUMENTS

- Design elements affecting the structure of the base building.
- Alterations, additions, modifications and reinforcements to the base building which shall be required to accommodate Tenant's Work.
- All calculations & details (Include ICBO numbers on all framing details, Seismic bracing details for State of California.)
- All forms required by governmental agencies and Governmental Regulations, fully and properly completed and executed by Tenant.
- Partial structural framing plan showing existing conditions for new and existing rooftop installations and proposed reinforcement, which shall be accompanied by structural engineers' calculations, drawn on a scale of ½"=1'0''.
- Ceiling, soffits, storefront attachment details to existing base building.
- A letter from a state-registered structural engineer certifying that all new equipment and design elements serving the Premises are adequately supported to carry the new load.

# SIGNAGE DRAWINGS > PROCESS & TIMELINE

## DRAWING REVIEW PROCESS

Sign drawing reviews are required to be submitted in two stages for Landlord review; Preliminary and final Construction Documents. Preliminary drawings are required to ensure the design process moves quickly by ensuring that all Criteria requirements are understood and adopted early in the design. This helps ensure an expedited review of the final Construction Documents.

## REVIEW TIMELINE

| Step | Action | Time Period |
|---|---|---|
| 1 | Tenant submits preliminary design. | Required 20 days after Lease Execution or 10 days following previous submittal disapproval. |
| 2 | Landlord Approved Preliminary Design. | 15 days after confirmed completion of Step #1. |
| 3 | Tenant submits final sign drawings. | Required 20 days after Tenant Coordinator approval at Step #2. |
| 4 | Landlord Approves final documents. | 15 days after completion of Step #3. |
| 5 | Tenant submits drawings for permit.<br>(If applicable) | 5 days after confirmed completion of Step #4. |

# SIGNAGE DRAWINGS > SUBMITTAL REQUIREMENTS > PRELIMINARY, FINAL

## PRELIMINARY DESIGN SUBMITTAL

The Preliminary Document review is intended to acquaint the Landlord with the Tenant's signage design intent.

Submittals are to provide the reviewer with a clear understanding of proposed design concepts.

The submission must be complete in order to fairly evaluate the proposal and prevent continuation of work on an unacceptable design.

Tenant's licensed sign contractor shall submit to the Center's Tenant Coordinator electronic PDF files of the following:

- **Perspective and/or Photo Image(s)**
  Colored perspective rendering and/or prototypical photo images of the proposed storefront, including graphics and signage.
- **Storefront Elevations**
  ½ Scale Minimum showing: Exterior views - front and sides, Signs, graphics, and logos highlighting sign dimensions and materials.

## FINAL DRAWING SUBMITTAL

After Preliminary Drawing Approval, it is critical to quickly complete and submit Final Construction Documents for Landlord review.

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 Tenant Coordinator. The Landlord plan review and approval process is independent of local permitting for construction. The Tenant is responsible for procurement and compliance with local, state and federal codes and requirements.

The Landlord does not accept responsibility for the Tenant's adherence to governing codes or verification of job site conditions.

Tenant's licensed sign contractor shall submit to the Center's Tenant Coordinator electronic PDF files of the following:

- 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:
  - 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.
- 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 UL 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.
- Neon tube specifications, including color and dimension (in mm) of tubes to be used.
- Type of lamps.
- Mounting hardware.

# KIOSK DRAWINGS > PROCESS & TIMELINE

## DRAWING REVIEW PROCESS

Kiosk drawing reviews are required to be submitted in two stages for Landlord review; Preliminary and final Construction Documents. Preliminary drawings are required to ensure the design process moves quickly by ensuring that all Criteria requirements are understood and adopted early in the design. This helps ensure an expedited review of the final Construction Documents.

## REVIEW TIMELINE

| Step | Action | Time Period |
|---|---|---|
| 1 | Tenant submits preliminary design. | Required 20 days after Lease Execution or 10 days following previous submittal disapproval. |
| 2 | Landlord Approved Preliminary Design. | 15 days after confirmed completion of Step #1. |
| 3 | Tenant submits final Construction Documents. | Required 20 days after Tenant Coordinator approval at Step #2. |
| 4 | Landlord Approves final documents. | 15 days after completion of Step #3. |
| 5 | Tenant submits drawings for permit. | 5 days after confirmed completion of Step #4. |

# KIOSK DRAWINGS > SUBMITTAL REQUIREMENTS > PRELIMINARY, FINAL

## PRELIMINARY DESIGN SUBMITTAL

The Preliminary Document review is intended to acquaint the Landlord with the Tenant's signage design intent.

Submittals are to provide the reviewer with a clear understanding of proposed design concepts.

The submission must be complete in order to fairly evaluate the proposal and prevent continuation of work on an unacceptable design.

Tenant's licensed architect shall submit to Landlord an electronic PDF files sized 24" x 36" format of the following on:

- Colored perspective rendering and/or prototypical photo images of the proposed kiosk, including graphics and signage.
- A material sample board, (8-1/2" x 11" minimum), clearly noting the Tenant name and Mall name.
- A floor plan.
- Sections and elevations of the kiosk.

## FINAL DRAWING SUBMITTAL

After Preliminary Drawing Approval, it is critical to quickly complete and submit Final Construction Documents for Landlord review.

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 Tenant Coordinator. The Landlord plan review and approval process is independent of local permitting for construction. The Tenant is responsible for procurement and compliance with local, state and federal codes and requirements.

The Landlord does not accept responsibility for the Tenant's adherence to governing codes or verification of job site conditions.

Tenant's licensed architect shall submit to Landlord an electronic PDF files sized 24" x 36" format of the following on:

- A cover sheet including a vicinity map, location map, (LOD), all code compliance notes as required by the city.
- Floor plan detailed and scaled, showing all components, counters, cash wraps, islands, condiment area layout, partitions etc.
- All finishes and fixtures with complete schedules and keyed plans and elevations.
- Details and sections of each side as well as the pylon, counter edge, millwork, toe kick, raised flooring, wall caps, special conditions etc.
- All interior and exterior elevations, with sign locations and dimensions.
- Anything necessary to describe structures or design features, not depicted or easily understood.
- Electrical drawings including a plan layout.
- Plumbing drawings, if applicable.
- Equipment schedule and finish schedule.
- Sign shop drawings, with plan, elevations, sections, materials and details.

# ADDENDUM LINKS

This Addendum contains links to supplemental documents of specific requirements and information. These documents are considered part of the Tenant Criteria Package. Clicking the links below will navigate to the described documents. It is the responsibility of the Tenant, its contractors, subcontractors, architects, engineers, employees, and agents to comply with terms of the Tenant Criteria, Addendum included.

## GLOSSARY

I. GLOSSARY OF TERMS

Defines commonly used terms for clarity.

## DESIGN ADDENDUM

I. MACERICH SUSTAINABILITY HANDBOOK

Guide to encourage energy efficient, sustainable design.

II. SPECIALTY LEASING CRITERIA

Design requirements for temporary Tenant's buildout and signage.

## BARRICADE ADDENDUM

I. BARRICADE GUIDELINES

Guide to installing and activating construction barricades with graphics.

## CONSTRUCTION ADDENDUM

I. CONTRACTOR RULES AND REGULATIONS

Document detailing the rules and regulations Tenant contractors must adhere to during their construction. This document must be reviewed and signed by the Site Superintendent overseeing the Tenant build out.

II. CERTIFICATE OF INSURANCE SAMPLE

Sample insurance for reference.

III. HOT WORK PERMIT

Required form to submit when construction required hot work.

IV. PUNCH LIST

Reference Landlord Punchlist that that Landlord will use to inspect and confirm completion of Tenant construction.