# Table of Contents

**PREFACE**  
Welcome  

**INTRODUCTION**  
Cumberland Mall Introduction  
Location Map  
Site Plan  
Lease Plans  
Project Directory  

**SUBMISSION REQUIREMENTS**  
Tenant Submission Requirements  

**ENCLOSED MALL STOREFRONT DESIGN**  
General Criteria for Tenants within Enclosed Mall  
Design Control Zone  
Ceiling  
Demising Elements  
Storefront Finishes  
Storefront Bulkheads  
Typical Tenant Elevation  
Typical Tenant Section  
Common Mall Sections  
Floor and Base  
Storefront Closure Types and Store Walls  
General Signage Criteria  
Lighting Criteria  
HVAC Criteria  
Electrical Criteria  
Plumbing Criteria
**TABLE OF CONTENTS**

**FOOD COURT**

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Court Tenant Plan</td>
<td>59</td>
</tr>
<tr>
<td>Food Court General Criteria</td>
<td>60</td>
</tr>
<tr>
<td>Food Court Tenant Elevation</td>
<td>61</td>
</tr>
<tr>
<td>Food Court Tenant Section</td>
<td>62</td>
</tr>
<tr>
<td>Food Court Tenant Demising Piers</td>
<td>63</td>
</tr>
<tr>
<td>Food Court Tenant Design Control Zone</td>
<td>64</td>
</tr>
<tr>
<td>Food Court Tenant Front Finishes</td>
<td>65</td>
</tr>
<tr>
<td>Food Court Tenant Sign Criteria</td>
<td>66-68</td>
</tr>
<tr>
<td>Food Court Tenant Lighting Criteria</td>
<td>69</td>
</tr>
<tr>
<td>Food Court Tenant HVAC Criteria</td>
<td>70-73</td>
</tr>
<tr>
<td>Food Court Tenant Water and Sewer Criteria</td>
<td>74</td>
</tr>
<tr>
<td>Food Court Tenant Electrical Criteria</td>
<td>75</td>
</tr>
</tbody>
</table>

**LIFESTYLE CENTER EXPANSION**

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lifestyle Center Location Plan</td>
<td>79</td>
</tr>
<tr>
<td>Lifestyle Center Architectural Facade</td>
<td>81-83</td>
</tr>
<tr>
<td>Lifestyle Center Storefront Materials</td>
<td>84-85</td>
</tr>
<tr>
<td>Lifestyle Center Store Facade Structure</td>
<td>86</td>
</tr>
<tr>
<td>Lifestyle Center Store Display and Entry Zone</td>
<td>87-88</td>
</tr>
<tr>
<td>Lifestyle Center Store Interior Design</td>
<td>89-91</td>
</tr>
<tr>
<td>Lifestyle Center Store Lighting</td>
<td>92-93</td>
</tr>
<tr>
<td>Lifestyle Center Store Signage</td>
<td>94-96</td>
</tr>
<tr>
<td>Lifestyle Center Roof Related Requirements</td>
<td>97</td>
</tr>
<tr>
<td>Mechanical System Design Criteria</td>
<td>98-110</td>
</tr>
<tr>
<td>Electrical System Design Criteria</td>
<td>111-122</td>
</tr>
<tr>
<td>Fire Alarm System Criteria</td>
<td>123-126</td>
</tr>
</tbody>
</table>
PREFACE
Welcome to Cumberland Mall, one of Atlanta’s premier two-level enclosed shopping malls. Originally constructed in the early 1970’s, the mall and the neighborhood have experienced significant positive changes. A recent renovation and expansion of Cumberland has repositioned it to be consistent with the area’s now more affluent demographics.

The transformed mall features a sweeping redesign—every interior tactile surface has been touched with contemporary warmth — a complete floor to ceiling experience rich in tone and texture. The concourse evokes sensitivity to customer comforts; an intimate lobby mood balanced with gently curving geometries, enhanced shopper sight-lines, and plenty of soft seating throughout.

As part of the repositioning of Cumberland, a new 70,000 square foot open-air village signals the center’s new image, creating a dramatic new front-door directly to Center Court. The highly detailed and animated outdoor pedestrian plaza focuses on pedestrian friendly elements such as outdoor restaurant seating, extensive landscape groupings, water features, merchandise carts, and valet parking. A landscaped pedestrian pathway provides convenient access to the adjacent Galleria Convention Center.

The transformed Cumberland Mall is meeting the needs of the more sophisticated merchant and shopper alike, and is Atlanta’s new shopping experience.
CUMBERLAND MALL

RENDERING OF MAIN ENTRANCE AND LIFESTYLE COMPONENT
CUMBERLAND
MALL

RENDERING OF MAIN ENTRANCE
CUMBERLAND
MALL

RENDERING AT STREET LEVEL
INTRODUCTION
The following Tenant Design Criteria is intended to guide and assist Tenants in preparation of required design and construction documents. National or regional Tenants who use a prototype storefront design are no exception and must review and comply with these criteria to ensure compatibility.

The Tenant Design Criteria for Tenant improvements, together with the Lease, Exhibits, and the Lease Outline Drawings, comprise the Tenant Package. Each Tenant should be familiar with the project. The criteria are intended to encourage freedom of individual expression in design and to set forth a common point of departure for the benefit of all Tenants.

**PREVIOUSLY IMPROVED SPACES**

In previously improved spaces, Tenant accepts the Premises in an “AS IS” condition and shall fully remodel the storefront and interior of its space. No existing store or storefront materials, fixtures or finishes may be reused. Remodeling shall include architectural, mechanical, electrical, and plumbing work. Tenant shall be responsible for the demolition and removal of any and all existing equipment and finishes related to the Premises at Tenant’s sole expense.

Landlord may furnish Tenant with existing drawings for a previously occupied space or with a Lease Outline Drawing. In either case, Tenant shall be responsible for verifying all existing conditions and dimensions.

**GENERAL**

Timely and accurate communication is essential to the success of any major project. Landlord, by means of this manual, addenda to this manual and direct individual communication will keep Tenant informed of the overall project status and of specific needs. Please direct all communication to Landlord’s Retail Tenant Coordinator.
CUMBERLAND MALL

LOCATION MAP

[Map of the location of Cumberland Mall]

CUMBERLAND MALL
PROJECT DIRECTORY

Landlord
General Growth Properties
110 North Wacker Drive
Chicago, IL 60606
Phone: 312-960-5000
Fax: 312-960-5064

Retail Tenant Coordinator
General Growth Properties
110 North Wacker Drive
Chicago, IL 60606
Phone: 312-960-5000
Fax: 312-960-5064

Cumberland Mall Management
Cumberland Mall
1000 Cumberland Mall
Atlanta, GA 30339
Phone: 770-435-2206
Fax: 770-438-0432

Landlord’s Roofing Contractor
Tip Top Roofing
3151 Elizabeth Lane SE
Smyrna, GA 30080
Phone: 404-351-4410

Buildings Permit
Cobb Count Development & Inspections
191 Lawerence Street
Marietta, GA 30060
Phone: 770-528-2071
Fax: 770-528-2449

Cobb County Fire Marshal
Cobb County Fire & Emergency Services
1595 Country Service Parkway
Marietta, GA 30008
Phone: 770-528-8000
Fax: 770-528-8320

Cobb County Health Department
Environmental Section
3830 South Cobb Drive, Suite 102
Smyrna, GA 30080
Phone: 770-435-7815
Fax: 770-431-7410

Electrical / Gas
Georgia Power Company
96 Annex
Atlanta, GA 30396
Phone: 888-660-5890

Telephone
Bell South
Phone: 866-620-6000
SUBMISSION
REQUIREMENTS
TENANT SUBMISSION REQUIREMENTS

DRAWINGS AND SPECIFICATIONS SHALL BE PREPARED BY ARCHITECTS AND ENGINEERS LICENSED BY THE STATE OF GEORGIA AND SHALL BEAR A REGISTRATION SEAL, NUMBER AND SIGNATURE FOR EACH DESIGN DISCIPLINE.

The following items shall be included in the preliminary and construction document submittals:

GENERAL LANDLORD NOTES

All Landlord notes and comments must clearly appear on final revised drawings and must clearly appear on all drawings in the field. Bubble notes on revision sets, for easy recognition.

General Notes:

• Tenant’s general contractor is to check-in with the operating manager prior to work start.
• Tenant contractor shall perform first class workmanship. Acceptance contingent upon landlord approval.
• Fire protection plans (sprinkler drawings) must be engineered and wet sealed by a licensed registered fire protection engineer in the state of mall’s location. Submit two (2) sets of wet sealed fire protection plans and two (2) copies of hydraulic calculations to landlord.
• Show existing and relocated sprinkler head locations with final submittal.
• Submit four (2) copies of sign manufacturer’s shop plans for approval. Sign must be in compliance with lease exhibits.
• Tenant contractor will repaint and/or repair landlord property (neutral pies, bulkhead, rear corridor, etc.) damaged during tenant improvement.
• After General Growth Approval, any changes or modifications in the construction documents or tenant improvements must be approve by General Growth in writing.
• Match mall tile to the centerline of storefront closure. Provide hared and durable flooring surface extending at least 4 feet past the point of entry.
• Demising partitions must be fire code “X” sheetrock. Provide sheetrock on demising walls tight to deck as required by code.
• Support wires for ceiling grids must not be connected to any of Landlord’s mechanical, electrical, plumbing of fire protection piping or equipment.
• Do not channel slab on upper level. Core drill only.
• Tenant’s leased premises must comply with title III of the Americans with Disabilities Act (ADA). Compliance will include, but not be limited to, the design, construction and/or alteration of the leased premises, upon completion of the work, tenant or tenant’s architect must supply to landlord a letter, satisfactory to landlord, stating that the leased premises have been designed and constructed in accordance and are in compliance with the ADA.
TENANT SUBMISSION REQUIREMENTS

- Tenant’s storefront must be floor supported. Storefront cannot be suspended from mall soffit or structure.
- Provide floor drain with cleanout and exhaust fan in toilet area. Exhaust fan must be equipped with damper.
- Relief valve drain for hot water heater must be piped to nearest drain.
- Any penetrations or modifications to structural steel or concrete must be coordinated with local General Growth authority.
- All floor penetrations must be sleeved and sealed liquid tight.
- Wood blocking, decking and framing are allowed only below the ceiling line and only if it is mill-stamped fire retardant.
- All raised platforms must be constructed of non-combustible materials.
- Tenant is liable for compliance with all requirements of landlord’s fire protection engineers during original construction and all subsequent field inspections.
- Landlord cannot guarantee that internal changes have not occurred since these plans have been prepared. It is the responsibility of the tenant’s architect, to field check all dimensions and conditions prior to and during construction.
- All ceiling materials must have class “A” fire rating.
- All materials used in the construction of this space must be asbestos free.
- Tenant shall provide a waterproof membrane throughout all areas adjacent to water, and shall perform a water test with coordination of on-site General Growth authority.
- Tenant’s general contractor shall deposit with landlord (mall operations manager) without liability for interest, the sum of $5,000.00. This sum shall be applied toward costs incurred by landlord (or his contractor) to complete tenant’s work which tenant or tenant’s contractor fails to complete within 30 days after the punch list is received by tenant. The balance will be refunded after tenant improvement is accepted by landlord.
- Do not abandon any utilities or materials within lease space. Remove back to the source.
- Cover return air openings before and during construction.
- It is the responsibility of the tenant and the tenant’s contractor(s), when preparing for and proceeding with construction in the premises, to comply with all requirements of all applicable laws concerning hazardous substances. The tenant shall not permit the installation or use of any hazardous substances in any component of the premises during its tenancy.
- Submit material samples and color board for approval
- Relief valve drain for hot water heater must be piped to nearest drain.
- All cold and hot water lines must be insulated.
TENANT SUBMISSION REQUIREMENTS

- Sprinkler heads at gypsum board ceilings must be fully recessed and covered with metal plates finished to match adjacent surface. Center sprinkler heads in ceiling tiles where applicable.

- Sprinkler shop drawings and supporting hydro-calculations must be submitted to, and approved by General Growth’s property insurance carrier. Contact the center’s on-site representative for landlord’s insurance carrier plan review contact, mailing address and submittal requirements.

PRELIMINARY DESIGN DRAWINGS

- Schematic floor plan locating all partitions, doors, store fixtures, plumbing fixtures and other construction. (minimum scale 1/4”)-3 sets

- Elevations of the storefront, including intended signage. (minimum scale 1/2”)

- Sections through the storefront.

- Identification of all surface material and finishes.

- Location and quantity of all items requiring penetration of roof deck or floor slab.

- Lighting plan and description of fixtures.

- Reflected ceiling plan.

- Location of any equipment, fixture or other element; the weight of which may exceed building design load of 100 pounds/sf of floor area.

- Key plan indicating location and space number of the Premises in the mall.

- Material sample board and color chips shall be presented on 8-1/2” x 11” illustration board and clearly labeled.

- Color rendering or photograph of storefront prototype.

CONSTRUCTION DRAWINGS AND SPECIFICATIONS

Complete set of drawings drawn to 1/4” scale minimum including floor plans, elevations, sections and details fully denoting design and construction requirements including but not limited to the following:

- Storefront showing all materials, colors, entrance treatments, complete sign details, etc.

- Floor plan showing all dimensions, materials, fixture layout, north arrow, key plan, Tenant space number, etc.

- Reflected ceiling plan showing all lighting, diffusers, sprinkler heads, ceiling heights and materials, etc.

- Overall sections, interior elevations, details of partitions, soffits, special conditions, door and finish schedule, etc.

- Complete description of structural support for all Tenant items requiring such support including load information on all items such as storefronts, coiling or sliding closures, etc.
CUMBERLAND MALL

TENANT SUBMISSION REQUIREMENTS

- The following drawings from the disciplines below to fully document requirements. Refer to Tenant Types (i.e. Enclosed Mall, Food Court, Lifestyle) for criteria for each discipline:

  LIGHTING CRITERIA

  HVAC CRITERIA

  ELECTRICAL

  PLUMBING

  FIRE PROTECTION PLAN-as prepared by sub-contractor shall be submitted to Landlord for approval including specifications and hydraulic calculations.

  STRUCTURAL DRAWINGS-necessary to fully document requirements.

- SPECIFICATIONS-shall be either included on drawings or bound separately on 8-1/2” x 11” sheets.

Submittal Requirements:
3 Sets of prints 24x36 format, Bound
1 Sample board
Specifications

Attn: Tenant Coordinator - Cumberland Mall
General Growth Properties
110 North Wacker Drive
Chicago, IL 60606
T: 312.960.5000
F: 312.960.5064
www.generalgrowth.com

SUBMITTALS

Tenant work shall comply with authorities, agencies or entities having jurisdiction over the Cumberland Mall Expansion.

APPLICABLE CODES

The following codes are currently applicable:

Plumbing: International Plumbing Code 2000
Mechanical: International Mechanical Code 2000
Electrical: NFPA 70 - National Electrical Code 2002
Life Safety: NFPA 101 2000
Accessibility: Georgia ADA 1997
Building Type/Permits: Occupancy Group M
Building Classification: Construction Type IV, Unprotected
TENANT SUBMISSION REQUIREMENTS

Tenants are required to submit plans and specifications to GGP for approval. For out parcel buildings, restaurants, and inline retail spaces, documents shall be forwarded to GGP Tenant Coordination Department in Chicago. The GGP corporate address is listed herein. Noted below are additional plan check processes.

RETAIL TENANTS

Drawing submission:
Submission process starts with 3 sets of drawings sent to the Cobb County Fire Marshall for review of the fire sprinkler and life safety issues. Once approved, drawings are picked up by the Tenant representative and taken to the Cobb County Development & Inspections for their review. Once approved, Tenant’s contractor may pick up the approved drawings and pay for permit fees.

During Construction:
Cobb County Development & Inspections will perform inspections on rough framing, mechanical, plumbing and electrical and perform a final inspection.

Fire Marshals’ will perform an 80% and a final inspection. They recommend a preconstruction meeting to help review and answer questions.

FOOD SERVICE TENANTS

Drawing submission:
Submission process starts with 4 sets of drawings sent to the Cobb County Fire Marshall for review of the fire sprinkler and life safety issues. Once approved, 3 sets of drawings are picked up by the Tenant representative and taken to the Cobb County Health Department.

Once approved by the Cobb County Health Department, 2 sets of drawings are picked up by the Tenant representative and taken to the Cobb County Development & Inspections for their review. Once approved, Tenant’s contractor may pick up the approved drawings and pay for permit fees.

During Construction:
Cobb County Development & Inspections will perform inspections on rough framing, rough mechanical, plumbing and electrical and perform a final inspection.

Fire Marshall will perform an 80% inspection and a final inspection. They recommend a preconstruction meeting to help review and answer questions.

Cobb County Health Department will perform a final inspection prior to tenant opening.

Note: Tenants are responsible for all review and inspection fees.
Contact Information

General Growth Properties, Inc.
110 North Wacker
Chicago, IL 60606
Phone: 312-960-5000

Cobb County Development and Inspections
191 Lawrence St.
Marietta, GA 30060
Phone: 770-528-2078

Cobb County Health Dept.
Environmental Section
3830 South Cobb Drive, Suite 102
Smyrna, GA 30080
Phone: 770-435-7815
Fax: 770-431-7410

The Cobb County Fire Marshall
Cobb County Fire and Emergency Services
1595 Country Service Parkway
Marietta, GA 30008
Phone: 770-528-8320

Sets of Documents

General Growth Properties, Inc.
3 sets of full size drawings
Prefer 24x36

Cobb County Development and Inspections
2 sets

Cobb County Health Dept.
3 sets

The Cobb County Fire Marshall
3 sets (4 sets if food service)

Signage Documents

- Two set of signage shop drawings.
- Two set of blade sign shop drawings (if applicable).
- Tenants must submit a separate signage drawing package. These drawings will be subject to separate Landlord approvals. Tenants should send signage submission packages to the attention of the Tenant Department in Chicago.

General Requirements

The Tenant or its general contractor must schedule a pre-construction meeting with the on-site representative prior to beginning construction.

The Tenant shall cause its general contractor to deposit with the Landlord without liability for interest, the sum of $5,000. This sum shall be applied towards any cost incurred by the Landlord or the Landlord’s contractor to complete any part of the Tenant’s work which the Tenant or the Tenant’s contractor fail to complete within the time period required by the lease.

Materials must be kept within the leased area. No storage of equipment or material is to be kept in unoccupied spaces, mall property, and parking lot areas.
CONTRACTORS GUIDELINES

The following is a brief description of required items/procedures for Tenant construction. Note that this is not a complete description of all requirements and limitations for Tenant construction. The Tenant’s contractor shall obtain a “Tenant Contractor Manual” at the site from an authorized General Growth representative for further guidelines.

QUALITY STANDARDS

Work by the Tenant’s contractor, including repair work, shall be performed in a first-class workmanlike manner and shall be in good and usable condition at completion. The Tenant shall require any person performing work to guarantee that the work is free from any and all defects in workmanship and materials for 1 year from the date of completion. The Tenant shall also require any such person to be responsible for the replacement or repair without additional charge of work done or furnished by or through such person which shall become defective within 1 year after substantial completion of the work. The correction of work shall include, without additional charge, all expenses and damages in connection with the removal, replacement or repair of any part of work which may be damaged or disturbed. Warranties or guarantees for material or workmanship on or regarding the Tenant’s work shall be contained in the contract or subcontract. The contract shall be written so that all warranties and guarantees shall benefit both the Landlord and the Tenant, as their respective interests appear, and so that the contract can be directly enforced by either party.

COORDINATION

The Tenant’s work shall be coordinated with the Landlord’s work as well as with the work of other Tenants, so that the Tenant’s work will not interfere with or delay the completion of other construction.

INSURANCE

The Tenant’s contractor must fulfill the following insurance requirements, and shall maintain coverages at no expense to the Landlord: (subject to change without notice)

Workers’ Compensation Insurance with statutory limits and Employer’s Liability Insurance with limits of not less than $100,000.00 General Liability Insurance with limits of not less than $3,000,000.00 combined single limit for bodily injury and property damage, including personal injury. Contractual Liability Coverage specifically endorsed to cover the indemnity provisions contained herein and Contractor’s Protective Liability Coverage if the contractor uses subcontractors.

Motor Vehicle Liability Insurance in the contractor’s name, including owned, non-owned, leased and hired car coverage with limits of not less than $2,000,000.00 combined single limit per occurrence for bodily injury and property damage.
ENCLOSED MALL
TENANT
GENERAL CRITERIA FOR TENANTS WITHIN ENCLOSED MALL

Storefronts are to effect a three-dimensional look. To provide design variety, undulating closure lines are highly encouraged. Storefronts may be recessed within the Tenant Lease Line. Tenants are required to utilize large amounts of glass emphasizing show windows along with highly imaginative and creative displays. These design goals can be accomplished through quality materials, good craftsmanship and innovative design.

The traditional flat front with horizontal sign band is prohibited. Creative signing techniques incorporated with the storefront design are encouraged. Storefronts should emphasize show windows and merchandise and should be given a “sense of entry.” Racks of clothing, table displays or typical stacking shelves will not be permitted within the Design Control Zone.

Landlord reserves the right to reject any storefront design or portion of the store visible from the public space, if in its sole opinion, that part is not in keeping with the criteria as set herein.

The general provisions and requirements are as follows:

- The storefront and premises shall be designed, fabricated and installed by Tenant at the Tenant’s expense.
- The storefront shall be designed to encourage and facilitate entry into the store. Tenants are encouraged to consider innovative presentation of merchandise.
- Totally open storefronts for the entire width of the Demised Premises are prohibited:
  a. Stores up to 15 feet wide may have not more than 7’-6” of the storefront lease width fully open with a minimum of 6’-0” allowed for door openings.
  b. Stores greater than 15’ wide but less than 45’ wide may have not more than 1/3 of the storefront lease width fully open.
  c. Stores greater than 45’ wide may have not more than 15’ of the storefront lease width fully open.
- Samples of all finishes and photos or video of prototype store (if available) must be submitted to the Landlord for approval. The Tenant shall be required to submit this material with their preliminary submission as described in this handbook under Submission Process.
- Tenants having storefronts on two malls may have two entrances, one on each mall storefront opening. Stores having storefronts on two malls may instead incorporate an angled (45°) entry where the storefronts meet, if approved by Landlord.
- Tenant storefronts shall align with demising element no less than 2’-0” from edge of demising element.
- The Tenant shall be required to utilize non-combustible construction materials except where fire resistant treated materials are required. All materials shall be approved by authorities having jurisdiction.
- Overhead glazing shall be laminated safety glass. Glass used in conjunction with storefront work shall be clear tempered plate glass, minimum 3/8” thick. Where applicable, exposed glass edges shall be polished. Visible tong marks are not permitted.
- Glass and show windows are encouraged in solid portions of storefronts. Butt joint glazing is required.
- Opaque portions of storefront shall be maximum 6 feet in length.
GENERAL CRITERIA FOR TENANTS WITHIN ENCLOSED MALL

- A minimum of 75% of the total storefront shall be visually transparent.

- Storefronts, excluding doors, must have a minimum 6” high base. Vinyl or rubber bases will not be permitted on mall side of storefront.

- No portion of the storefront shall extend beyond the Lease Line into the mall. An exception to this limitation will be the storefront signage, which may project 4” beyond the Lease Line.

- Storefront construction constituting additional structural loads, including sliding door tracks, rolling grilles, soffit/fascia elements, etc. shall be floor supported and shall be independent of Landlord’s structural framing.

- Storefront security systems must be unobtrusively incorporated into the Tenant’s Store Display and Entry Zone construction. Freestanding tower type systems are not allowed. Any theft detection/security system must be indicated on the Tenant’s Working Drawing, and the Tenant shall submit shop drawings which shall indicate size, location, design, and appearance. No system shall be installed without prior approval by the Landlord.

- Fire Sprinkler Requirements:
  a. In accordance with the requirements of the prevailing codes, the Tenant shall be responsible, at its expense, to fully sprinkler its premises.
  b. Tenant’s contractor to verify sprinkler requirements with city officials and gain proper approvals prior to construction.
  c. Sprinkler heads in all acoustical ceiling areas shall be recessed, two-piece type.
  d. Sprinkler heads are to be centered within the acoustical grid.
  e. Sprinkler heads in drywall ceilings, storefront bulkheads and showcase areas shall be recessed, flush-covered type factory painted to match ceiling color.
1. A Design Control Zone has been established in all Tenant premises. The Control Zone shall extend 5'-0" into the Tenant leased premises, measured from the store closure line. The Landlord shall have absolute right of approval over all Tenant design, signage and materials within this zone.

2. The Design Control Zone shall include display windows, retail graphics, display fixtures, signs, materials, finishes, color and lighting in front of the Design Control Line. Movable displays, or sales fixtures can not be located within the Design Control Zone except behind fixed display windows.

3. If a Tenant chooses to recess the store closure behind the designated Lease Line, the Design Control Zone will also recess respectively.

4. If a Tenant is allowed by the Landlord to “project” storefront beyond the Lease Line, the depth of the Design Control Zone will be increased by the projected dimension (e.g. 5'-0" + projection depth).

5. Acoustical tile is not an acceptable ceiling for any part of the Design Control Zone.

6. No solid fixtures or pre-packaged wall mounted grid systems including slat wall shall be permitted within the Design Control Zone.
CEILINGS

1. Ceiling height in sales area should be maximum twelve feet three inches (12’-0”). Where building conditions permit, higher ceilings may be allowed upon approval of Landlord’s Review. Cost of relocating air conditioning duct, conduit and other existing conditions shall be at the cost of the Tenant.

2. The ceiling in public areas shall be either concealed spline acoustical tile, acoustical T-bar with 24” x 24” tile with tegular edge, drywall or plaster construction. 24” x 48” modules will be permitted, only with additional decorative scoring.

3. All Tenant ceilings within 5’-0” of the Lease Line must be drywall.

4. The used of wood or other combustible material above ceiling or in any other attic spaces is prohibited.

5. Second floor Tenants shall attach their ceiling wires to the structural roof members only, attachment to the roof deck ducts and piping is strictly prohibited.

6. Use of acoustical tile and grid systems on vertical surfaces is prohibited.

7. Tenants must maintain a 1-hour fire-resistant rated floor/ceiling assembly between upper level and lower level within their premises.
DEMISING ELEMENTS

Current Conditions include a vertical demising element between leased spaces. This criteria directs new or renovated Tenants
to extend their storefront horizontally to meet the demising pier cap.

New Tenants creating a storefront will in some cases, abut an existing Tenant without the metal demising cap. The new Tenant
is required to remove its side of the temporary drywall element adjacent to the demising element and provide their storefront
material and base as indicated below.

Temporary Pier Design

Pier Design After Tenant Infill
STOREFRONT FINISHES

Tenant is encouraged to provide storefront finishes complimentary to the character and image of the mall of which located.

1. The following materials and details are encouraged on storefronts:
   - Marble, granite, and other exotic stones.
   - Metals, such as brass, copper, stainless steel, chrome and aluminum.
   - Stenciled, sandblasted, etched, leaded or stained glass.
   - Finished hardwoods of premium grade quality in accordance with American Woodworking Institute standards. (No wood laminate)
   - Acrylic resin products, i.e. solid surface material
   - Glass fiber reinforced gypsum or glass fiber reinforced concrete - painted.
   - Factory painted aluminum insulated panels; corrugated and/or perforated metals.
   - Classical forms/proportions/details.

2. The use of the following materials are prohibited on storefronts unless approved by Landlord:
   - Simulated versions of brick, wood, or stone.
   - Pegboard and pegboard fixture systems.
   - Vinyl wall covering or wallpaper.
   - Cork, cork tile or carpet.
   - Rustic wood siding, or shingles.
   - Plexiglas other than signs.
   - Translucent plastic panels.
   - Anodized or mill finished aluminum.
   - Painted gypsum board below tenant signage.
   - Plastic laminate, glossy finish.
   - Awnings

3. Metal used in Tenant storefront for glazing, sliding doors, wall panels, signband, etc. are to be factory painted or natural brass, bronze, stainless steel, copper or chrome.

4. Laminates on storefront designs are to be backed with a minimum 5/8” plywood or particle board, fire resistive treated.

5. Any surfaces or projections which may be hazardous to pedestrians are prohibited.
Bulkhead Modification Requirements:

Current conditions may include a signband and bulkhead over storefronts which have not been renovated. This criteria directs new Tenants to remove this signband, and bulkhead and extend the storefront vertically from the mall floor to the common mall ceiling. Tenants will be allowed to pop-out at entrances only.

Due to common area ceiling height restrictions, Tenants may not be able to have a consistent storefront height.

### Current Bulkhead - Lower Level at Common Mall

- **Existing Tenant Storefront Height:** 12'-3" (12 feet, 3 inches)
- **1/2" Reveal:**
- **Lease Line:**

### Modified Bulkhead - Lower Level at Common Mall

- **Tenant to Extend Storefront:** 14'-0" (14 feet, 0 inches)
- **Tenant to Remove Existing Bulkhead:**
- **Lease Line:**

**Note:** All projections must be held a minimum of 6" off ceiling. All projections subject to Landlords review and approval.
STOREFRONT BULKHEADS

Current Bulkhead - Upper Level at Common Mall

Modified Bulkhead - Upper Level at Common Mall
Typical Tenant Elevation

- Mall ceiling to remain
- Tenant to remove existing bulkhead and ceiling to 14'-0"

- Tenant space - A
- Tenant space - B
- Tenant space - C

- Tenant to remove existing gypsum board and tile base at demising pier to reveal
- Tenant to provide their storefront material and base material to reveal
- Metal demising pier and tile base by landlord
Typical Tenant Section

- PROVIDE OR MAINTAIN ONE HOUR SEPARATION FROM MALL ABOVE TENANT CEILING
- MALL CEILING TO REMAIN
- NEW TENANT CEILING TO BE AT 14'-0"
- TENANT TO REMOVE EXISTING BULKHEAD AND TENANT CEILING
- DEMISING PIER
- LEASE LINE
TENANT TO PROVIDE OR MAINTAIN ONE HR SEPARATION FIRE WALL
Common Mall Section at Bridges

TENANT TO PROVIDE OR MAINTAIN ONE HR. SEPARATION FIRE WALL
FLOOR AND BASE

- The Tenant is encouraged to provide their own floor finish complimentary to the mall flooring between the lease line and storefront closure line to enhance overall Tenant storefront image, with the following exceptions:

  The Mall’s standard floor tile may be used to cover any area between the lease line and the Tenant’s storefront closure line that is more than 1'-0". The Mall’s standard floor tile is required to cover any area between the Lease Line and the Tenant’s storefront closure line. The tile can be purchased from Mall Management.

- Tenant stone or tile flooring whether Landlord provided or Tenant shall be installed by Tenant. When stone or tile finishes extend over construction/control joints an antifracture membrane shall installed in accordance with manufacturer’s instructions, by Tenant as follows:

  ECB Membrane
  N.A.C. Products, Inc.
  P.O. Box 1266
  Cuyahoga Falls, OH 44223
  (216) 928-3414

- Storefront or display pedestals exposed to mall maintenance, excluding doors, must have a 6” high base that matches mall’s standard base or is complimentary to finish (marble, tile, or metal). Light colored bases will not be permitted.

- The finish floor elevation of the demised premises must be flush with the mall finish at the Lease Line. The use of reducer strips will not be permitted. All floor elevation changes within the demised premises must abide by local authority’s jurisdiction and approval. The interior floors must be covered with the highest quality materials. Ease of movement, safety, and maintenance should be primary considerations in floor covering.

- Acceptable flooring materials in sales and public areas include stone, carpet, wood (strip or plank), ceramic and porcelain tiles. The use of high quality Linoleum or decorative cement flooring may be specified if used in a manner which contributes to the overall design theme and character of the store subject to specific approval by the Landlord. (Stamped concrete is not acceptable in Control Zone, subject to Landlords review and approval)
STOREFRONT CLOSURE TYPES

• Overhead Rolling Grille:

The grille must be supported from the floor slab and braced only to the mall structure above. All track, guide brackets and support members must be recessed into the storefront, and not visible to the public. Finish of grille guides and bottom bar shall match storefront framing finish.

• Horizontal Sliding Grille:

Track must be installed flush with the finished soffit. Grille must be stored in concealed pockets not visible to the public. (Subject to Landlord review and approval)

• Swinging Doors:

If door is required to swing in the direction of exit, door must be set back a minimum depth equal to door width from lease line.

• Sliding Glass Doors:

Sliding glass doors are not permitted.

STORE WALLS

• Demising Walls:

  a. Metal stud framing only will be provided by Landlord at demising partitions between Tenants unless gypsum board is pre-existing from a previous Tenant. Partitions between the Premises and any service corridors (as provided by Landlord) will be metal studs with non-combustible drywall on the corridor side only.

  b. Demising partitions must be finished by Tenant to the underside of the metal deck with all voids filled and all penetrations sealed with Thermo-fiber insulation or equal to maintain 1-hour fire-resistant wall assembly rating.

• Exterior Walls:

  b. The exterior walls of the shell construction will be left exposed inside the Tenant area. These walls will be finished by the Tenant at Tenant’s expense as approved by the Landlord. Tenant will be required to install a minimum of 6” batt insulation between the studs of the exterior wall.

  c. If Tenant's space adjoins a service corridor, Tenant shall furnish and install a 3’-0” x 7’-0” "60 minute" labeled door, jamb and hardware. Doors shall be recessed so as not to extend into service corridor when in the open position.
GENERAL SIGNAGE CRITERIA

Design of all Tenant signs, including color, material and function is subject to Landlord approval and shall conform to these Criteria.

No sign, advertisement, notice or lettering other than store names shall be exhibited, inscribed, painted or affixed on any part of any storefront or have visibility from or to the Mall unless specifically approved in writing by Landlord. Attachment devices, wiring, clips, transformers, lamps, tubes and other mechanisms for signs shall be concealed.

Storefront Signage must conform to the following:

• Bottom of signs which project beyond lease line must be a minimum of 8’-0” above Mall floor.
• Signs shall be illuminated and controlled by a time clock during hours the Mall is opened.
• One major sign or other graphic treatment is allowed per store. When a storefront has two or more elevations (based on location in the Mall) a second sign may be permitted with specific approval of Landlord.
• Sign text shall be limited to the name under which tenant operates its business as stated in the lease.
• The following types of signs, sign components, and devices shall not be permitted:
  a. Boxed or cabinet type, except when totally recessed and an integral part of the storefront.
  b. Cloth, paper, cardboard, stickers and decals.
  c. Moving, rotating and flashing.
  d. Exposed labels of manufactures, underwrites, etc. with logos of any type.

• Exposed neon is generally discouraged (all use of exposed neon is subject to Landlord review and approval). When exposed neon tubes are used to form sign letters, they shall be of graphic quality, integral part of storefront design and compatible with storefront finishes. No like colors of neon shall be permitted for adjoining stores. Also, the back of the neon tubes should be painted as to reduce glare.

• Signs shall conform to following dimensional requirements:
  e. No individual letter or logo height shall exceed 14”. Upper and lower case letters may be composed of 16” upper case and 14” lower case letters.
  f. No sign shall be closer than 30” from demising pier.
  g. Top of sign shall be no closer than 6” from the ceiling.
LIGHTING CRITERIA

- Storefront and interior reflected ceiling plans, specifications, and cut sheets shall be submitted to Landlord for review and approval prior to construction.

- Landlord does not supply lighting of storefronts. General Mall illumination will not provide adequate lighting for storefront merchandise.

- Recessed down lights are required at storefront entry ceiling.

- Exposed lights within the Premises, other than purely decorative, are only permitted with the prior written approval of Landlord.

- Showcases and display cases must be adequately lit and ventilated. Direct visual exposure of incandescent bulbs and/or fluorescent tubes is prohibited.

- If fluorescent ceiling light fixtures are used, they must incorporate “parabolic” diffusers or their equivalent. White acrylic egg crate or clear acrylic prism diffusers will not be permitted. Fluorescent fixtures within 10’-0” of the lease line are prohibited.

- Incandescent units may be used for general lighting only if Tenant has established an identity based on this motif and units are approved in writing by Landlord.

- Track type lighting shall be compatible with design of Tenant’s space and should not be visible from Malls common area.

- There shall be no direct glare from the store to the Mall area.

- Lighting used for display areas in Tenant storefronts must be on during the hours the Mall is open.
ENCLOSED MALL TENANT HVAC CRITERIA

1. General

Landlord will provide and maintain central chilled water plant and a system of chilled water supply and return piping to the Premises installed at a point determined by Landlord. Tenant agrees to adapt to Landlord’s chilled water system and provide an air handling unit with chilled water coil and connect same to Landlord’s chilled water supply and return piping. Tenant shall provide all required air distribution duct work air handling unit motors, controls, filters, grilles and the thermostats to properly regulate and control air distribution and temperatures within the Premises. Tenant shall provide heating by means of electric heating elements.

a. Cooling Design - Landlord’s central chilled water plant and system of chilled water supply and return piping will be designed to provide the following cooling capacities and chill-water flow rates per 1,000 SF of gross leasable area of the Premises.

Cooling Capacity = 36,000 BTU/HR per 1,000 SF.

Maximum Chilled Water Flow = 4 GPM per 1,000 SF at 12 degrees F temperature differential. Chilled Water Supply Temperature = 46 degrees F.

b. Operation - Landlord will make chilled water available to the Premises at such times and days as the Mall is normally open for business to the public.

Winter operation - chilled water plant is on an economizer system with a wet bulb reading below 40 degrees.

c. Regulations - Tenant shall comply will all rules, regulations, ordinances, requirements, and standards of any and all governing agencies having jurisdiction relative to the establishment of thermostat setting for public buildings.

2. Heating and Air Conditioning Design

a. Design conditions - Heating of Tenant’s Premises:
   1. Inside dry bulb temperature 75 degrees F.
   2. Outside dry bulb temperature 21 degrees F.

a. Design conditions - Cooling of Tenant’s Premises
   1. Inside dry bulb temperature 75 degrees F.
   2. Inside relative humidity 50%
   3. Outside dry bulb temperature 92 degrees F.
   4. Outside web bulb temperature 74 degrees F.

a. Design conditions - Ventilating of Tenant’s Premises:
   1. Total air circulated will be based on internal sensible heat load at peak requirements but not less than code requirements
   2. System will provide a maximum of 0.3 CFM of outside air per SF of lease area for ventilation. (Based on supply requirements exhaust ductwork or building penetrations will be provided or approved by Landlord.)
   3. Exhaust systems for Tenant toilet facilities shall be provided by an approved air treatment system in compliance with NSI Standard C-10 at Tenant’s sole cost and expense. No ductwork or building penetration will be provided or approved by Landlord.
3. Mechanical Construction

a. Ductwork: All Tenant’s ductwork shall be designed, furnished and installed by Tenant in strict accordance with ASHRAE guide most recent edition and the construction standards of the SMACNA, for the duct pressure class required.

b. Tenant’s Diffusers, Registers, Grilles: Will be of adjustable type for volume and directions.

c. Tenant’s Air Handling Unit: Tenant air handling equipment will be ceiling or floor supported horizontal type, with fans and chilled water cooling coil, throw away filters, automatic outside air and return dampers (if required) and adequate vibration isolating absorption devised. Tenant’s units will not be located on the roof of any space adjacent to Tenant’s Premises. Tenant’s air handling units will be located in an accessible area of Tenant’s Premises as determined by Tenant’s engineer and approved by Landlord. Tenant must provide auxiliary drain pans under air handling unit and access panels to provide access to air handling unit.

d. Tenant’s Electric Duct Heater: Shall incorporate safety devices as required by the National Electrical Code and local codes, and shall incorporate the necessary interlocks to prevent operation in reheat mode.

e. Tenant’s Dampers, Relief and Opening: All Tenant’s ducts conveying grease laden air, not furnished by Landlord, passing through the upper floor and/or the Tenant’s dividing partition will be installed as required in accordance with N.F.P.A. Bulletin 96A and must also comply with local building codes.

f. Special Make-up Air: Where required by special conditions other than Food Court tenants, such as grill, restaurant exhaust systems, etc., ducts for make-up air will be provided by Tenant. Such duct work will be exhausted by Tenant from the Premises to a weatherproof mounted ventilator at Tenant’s sole cost and expense.

g. Relief Air: Where Tenant’s space is not odor producing, as determined by Landlord, excess air may be released. This will not release the Tenant from responsibility of providing and maintaining the necessary toilet air treatment system.

h. Restaurant, Grill or Other Odor Producing Area: Will be required by code and as required to eliminate intrusion or infiltration of odors into the Mall, public areas or other tenant spaces. Hoods, filter, fire protection equipment and all equipment such as exhaust fans and grease duct connections shall be furnished and installed by Tenant at Tenant’s sole cost and expense. Tenant shall furnish and install grease vapor removal system. The grease ducts, exhaust fans, etc. shall be designed to exhaust a volume of air equivalent to 105% of the make-up air at Tenant’s sole cost and expense. All components of such systems must comply with all local building and mechanical codes.

i. Exhaust Fans: Tenant’s grease duct exhaust fans will be roof mounted as determined by Tenant’s engineer and approved by Landlord.

j. Location of Equipment: All Tenant’s components will be located within the Premises and so installed and located as to provide ease of removal or maintenance. Tenant shall provide adequate access panels as required by Landlord.

k. Tenant’s Piping: Tenant’s piping will be in strict accordance with ASTM and ASSA standards. All tenant chilled water piping must be installed in accordance with good field installation practice and thoroughly flushed prior to being opened up to the Mall main chilled water circulation systems. All tenant chilled water return connections to the main chilled water line shall be provided with a 100 mesh strainer in order that no debris or foreign objects will be introduced into the Mall main chilled water circulation system. All responsibility and repair of Tenant’s chilled water piping shall be at Tenant’s sole cost and expense.

l. The Premises shall have its own thermostat depending on the number of control zones which will control the temperature in such Premises.
ENCLOSED MALL TENANT HVAC CRITERIA

4. Heating, Ventilating and Cooling Controls

a. Temperature control system for Tenant’s store: Each of the respective during the business hours. It shall be Tenant’s responsibility to operate this system in accordance with Landlord’s instructions and requirements of the Lease.

b. All chilled water control valves installed by the Tenant shall be three-way chilled water control valves.

5. Drawing Requirements

Tenant shall submit a complete HVAC design in accordance with all applicable national and local codes. As a minimum, including the following:

a. HVAC load calculations.
b. Equipment schedules.
c. Duct and diffuser design (size and CFM).
d. HVAC controls schematic (sequence of operation).
e. Specification of materials
f. Installation and mounting details for all equipment located on roof.
g. Chilled water cooling - submit a cooling coil piping diagram and the manufacturer’s computer print-out of the air handling unit with cooling performance.

h. Include the following requirement statement: “Upon completion of installation, submit a certificate test and balance report to Landlord for review and approval. The report shall include chilled water temperatures and flow rates (as applicable) and all air flow balance data.”
ENCLOSED MALL TENANT ELECTRICAL CRITERIA

1. Electrical Service

a. Electrical service available for the Premises shall be 120/208 volt, 4 wire, 3 phase, 60 cycle, A.C.

b. Landlord shall size electrical service to allow tenant design to a maximum of 15 watt per square foot (of Premises) connected load. In no event shall Tenant’s electrical design criteria exceed the above loads without Landlord’s expressed written approval.

c. Electrical drawing submittals by Tenant must include a tabulation of total connected electrical load, including, but not limited to, quantities and sizes of lamps, appliances, signs, water heaters, and any type of equipment of fixture which shall use electrical energy. Such electrical loads shall be computed as stated in Paragraph b.

2. Electrical Construction

a. Material-General: All electrical materials and equipment installed by Tenant shall be new and meet with the National Electrical Code Standards, unless a better grade shall be required by local codes, in which event such electrical materials and equipment must comply with local code requirements.

b. Codes and Ordinances: All of Tenant’s work must comply with provisions of the Lease including but not limited to compliance with the National Electrical Code and with all requirements of state and local authorities having jurisdiction over same.

c. Time Switches and Store Operating Hours: Tenant must provide time switches which are to control lighting for show windows, signs, and air handling unit(s) in conformity with such store opening hour requirements, plus sufficient additional lead and lag time to comply with normal business necessities.

d. Telephone Service: All telephone service thereto shall be provided by the Tenant. All telephone charges shall be paid by the Tenant directly to the entity providing the service, i.e. either the telephone utility company or the Landlord. Complete conduit system, if required, shall be provided by Tenant with pull wires installed in all conduit. Outlet boxes shall be 4” square minimum with single devices cover and telephone plate.

e. Lighting Fixtures: Lighting fixtures installed by Tenant shall be Underwriter Laboratories labeled and be of a type approved by the city inspection authorities having jurisdiction over same. Recessed fixtures installed by Tenant in furred spaces shall be connected by means of a flexible conduit and code approved wire run to a branch circuit outlet box which is independent of the fixture.

f. Nameplates: Tenant shall make sure that the following equipment will be identified with engraved bakelite nameplates: Distribution panels, motor starters, lighting panels and push button stations.

g. Electrical Water Heater: Electric water heaters shall be furnished and installed with automatic devices and shall be rated at no more than 1.5 KW with a maximum capacity of 12 gallons. Heaters exceeding such rating and capacity must be approved by Landlord in writing.

h. Fluorescent Fixtures: All lighting fixtures installed by Tenant in storage or other non-sales areas must have switch legs and local switches.

i. Panel boards: Panel loads must be furnished by Tenant in conformity to the following standards: If used for 120/208 volt lighting, panel boards must be equal to G.E. Type NLAB class panels.

3. Approval of Designs

Complete plans and specifications covering the electrical work adequate for permit and construction purposes shall be provided to Landlord and local governing authority for approval in writing before any work is started.
4. Drawing Requirements

Tenant shall submit a complete electrical design in accordance with all applicable national and local codes. As a minimum, including the following:

a. Light fixture schedule with fixture watts.
b. Panel board schedules (all equipment and loads).
c. Electrical diagram.
d. Electrical load summary.
e. Specification of materials.
f. Lighting and power circuit (size of conductors, conduits, fuses and circuit breakers).
ENCLOSED MALL TENANT PLUMBING CRITERIA

1. Plumbing and Fixtures

   a. Plumbing and Drainage: Tenant’s plumbing fixtures shall be confined to the limits of the Premises. Landlord shall provide a 4” sanitary sewer stub, and one 3/4” domestic cold water valve stubbed to the Premises. All plumbing fixtures will be the responsibility of the Tenant to provide and install at its sole cost and expense, including design costs and any additional piping required or any other cost associated with such plumbing fixtures. The Tenant shall install a suitable water meter as approved by local utility company in the toilet area. Exact location shall be coordinated with the Operation Director.

   b. Gas: Gas service will only be available to the Food Court tenants.
FOOD COURT TENANTS
Food Court Plan
FOOD COURT GENERAL CRITERIA

- The Food Court Tenant is responsible for the recessed lighting as outlined in the lighting criteria within the Design Control Zone of its demised premises.

- The Food Court Tenant must submit manufacturer’s catalog sheets of all visible equipment in the sales area to Landlord for approval.

- The counters and walls within areas visible to public view shall be finished with material that are compatible with other food court finishes, i.e. glazed ceramic tile, glass block, solid polymer countertops, or metals. The Food Court Tenant is to provide a 6” high tile Base at the Landlord’s demising pier. Painted or wallpapered walls are not permitted within the Design Control Zone.

- The Food Court Tenant shall provide quarry tile, porcelain tile, or unglazed ceramic tile as flooring and base with waterproofing membrane throughout the Food Court Tenant demised premises for an adequately water resistant and easily maintained floor. Material and color selection to be approved by Landlord. The Food Court Tenant shall slope setting bed to floor drain as best as possible to ensure positive drainage.

- Design requirements of this criteria shall be followed both in Tenant working drawings and in the construction of the leased premises. Any departure from the approved Tenant design is subject to the Landlord’s discretionary rejection and will need to be corrected to the satisfaction of the Landlord at the Food Court Tenant’s expense before the Food Court Tenant may begin operation.

- Tenant spaces which do not have direct access to the building’s exterior or a service corridor shall incorporate an access door within the counter design. Otherwise, no access door between the Tenant spaces and the Food Court will be permitted. All service doors must be recessed.

- Tenants shall provide and maintain a dry chemical or the required extinguishing devises advised by the local Fire Department and by the approved fire insurance organization.
FOOD COURT TYPICAL TENANT

Food Court Tenant Elevation

TENANT TO REMOVE EXISTING BULKHEAD AND CEILING (BEYOND) TO 13'-0" AFF.

TENANT SIGN PANEL BY LANDLORD. GRAPHICS BY TENANT. SEE GRAPHICS SECTION OF CRITERIA

DEMISING PIER BY LANDLORD. TENANT TO EXTEND THEIR FRONT COUNTER HORIZONTALLY TO THE FACE OF DEMISING PIER.

TENANT COUNTER BY TENANT
Food Court Tenant Section
Food Court Tenant Section

- Tenant Food Preparation Area
- Tenant Sales Area/Design Control Zone
- Mall

Annotations:
- Lease Line
- Demising Pier. Tenant is remove existing tile from face of demising pier/wall and ceiling and provide tenant's approved finish to rear wall.
- The Design Control Zone extends from the lease line to the tenant's rear wall.
- Tenant's rear wall by tenant
- Door by tenant
- Demising wall: metal stud by landlord finish by tenant
FOOD COURT TENANT DESIGN CONTROL ZONE

- A Design Control Zone has been established for all Food Court Tenants. The Design Control Zone shall extend from the Lease Line to and including the face of the wall separating the sales area from the food preparation area within Tenant’s demised premises. The Landlord shall have absolute right of approval over all Food Court Tenant design, signage and materials within this zone.

- The Food Court Tenant shall construct a rear wall behind the Design Control Zone. Specific designs must be submitted to the Landlord for approval on an individual basis. Such design must completely conceal the rear preparation area at all times. The Food Court Tenant may use any ceiling materials and lighting preferred in the rear preparation area and beyond, as long as it meets with the local code requirements and the Rules and Regulations Governing Construction. Specific designs varying from the above description must be submitted to Landlord for approval and must meet all local code requirements.

- The ceiling height in the Design Control Zone shall be 0’-0” above the finished floor. The Food Court Tenant shall supply and install a hard surface finished ceiling (gypsum board, tile, etc). The Food Court Tenant shall supply and install the approved light fixtures as stated in light requirements. The Food Court Tenant shall support ceiling from Landlord supplied and installed heavy gauge framing system. Food Court Tenant shall submit all ceiling system attachment details with all weight if the material to Landlord for final coordination and approval. Food Court Tenant to indicate framing around mall building mechanical system.

- The ceiling height permissible in the food preparation area behind the Design Control Zone shall be no lower than 9’-0” above finished floor.

- Acoustical tile is not acceptable ceiling for any part of the Design Control Zone.

- No means of security closure is permitted between the Design Control Zone and the Lease Line. Tenants will be required to break down their Tenant front operation, clean, and store any removable equipment in lockable cabinets or in a secured rear area. Tenant is responsible for installation of its own security system and lockable hardware.

- Food Court Tenant demising pier framing to be supplied and installed by Landlord. Food Court Tenant shall supply and install Landlord approved finishes.
FOOD COURT TENANT FRONT FINISHES

- The Food Court Tenant Countertop shall commence at a point which is flush with the Lease Line and step back as such counter extends to the flooring. It is suggested that counter fronts or faces have multiple planes to create further interest to the overall counter design.

- Tenant shall provide all finishes within the Demised Premises and those visible to the public.

- Within an organized architectural framework of the Landlord’s bulkhead and demising piers, the dominate visual elements will be the individual Tenant’s design of the space. It is the Landlords’ intent to provide guidelines for innovative design solutions in keeping with the Tenant’s retail signature. Lively colors and the creative use of materials are strongly encouraged.

- Service equipment, such as beverage machines, coffee makers and cooking equipment are not permitted at the Front Counter unless reviewed and approved by the Landlord. Items allowed on the Front Countertops, such as cash registers, must be recessed into the Front Counter. Kitchen equipment to be U.L. approved and labeled.

- Food Court Tenant must submit manufacturer’s catalog sheets of all visible equipment for Landlord’s review and approval. Landlord reserves the right to reject the use of equipment within the Design Control Zone.

- Napkin holders, straw dispensers and plastic utensil holders shall be recessed as an integral part of the Front Countertop design and shall not be located on any sneeze guards. All paper goods and supplies are to be stored in areas not visible to the public. Any clutter or other unsightly equipment such as boxes, shelves, sinks, shall be fully concealed from public view.

- Sneeze guards shall be provided by the Tenant to cover any food being displayed on the Front Countertop such as salads or sandwich ingredients. Food displays must be approved by all local health codes with final design review and approval by Landlord.
FOOD COURT TENANT SIGN CRITERIA

The sign element required for Food Court Tenants use is to occur 9'-0" above the Mall finish floor and extend vertical to 12'-0" above the Mall finish floor. In no event shall the Tenant’s sign occur outside this area without the Landlord’s prior written approval.

- The Landlord has provided an internally illuminated decorative sign structure on which the Tenant’s main sign will be installed. The Food Court Tenant will be responsible for providing a straight face panel with push-thru acrylic letters with translucent vinyl color faces per Tenants’ specification. Signage and graphic colors shall be reviewed by the Landlord for compatibility with the surrounding Tenants.

- The Landlord has also provided a decorative blade sign structure on which the Tenant’s secondary sign will be installed. The Food Court Tenant will be responsible for providing two acrylic overlay panels with Tenant’s logo in applied vinyl. Signage and graphic colors shall be reviewed by the Landlord for compatibility with the surrounding Tenants.

- Food Court Tenant signs are to be coordinated with Landlord’s sign fabricator, (information provided by Tenant Coordinator).

- Sign wiring must be concealed from view within the bulkhead. Provide local disconnect concealed from view.

- A surface mounted or ceiling hung menu board shall be designed and installed by the Tenant. The menu board must be installed at the rear of the sales area.

- Internally illuminated menu boards may be constructed of glass, Plexiglas, plastic laminate, acrylic, or metal. The Landlord encourages the Tenant to use imaginative and creative graphic approaches in the menu board design. Designs shall be reviewed and approved in writing by the Landlord.

- Each Tenant is permitted only one (1) sign facing into the Food Court. Any and all additional signs, such as “Order Here, “Pick Up,” etc. must be indicated on the plans submitted and be fully detailed as to construction and installation requirements (subject to Landlord review and approval).

- Any permanent or temporary signs, posters, notices, announcements, advertisements, or hand made signs at the main serving counter are prohibited. Promotional and sales messages must be incorporated into the design of the menu board. The Landlord shall require removal of any signs not in keeping with the design intent and which have not been approved.
FOOD COURT TENANT SIGN CRITERIA

Sign Structure For Tenant’s Main Sign

CEILING

STAINLESS STEEL RODS CONCEAL POWER SUPPLY TO SIGN IN ROD

TENANT SUPPLIED BACKLIT, PUSH-THRU ACRYLIC TENANT GRAPHIC WITH TRANSLUCENT VINYL COLOR FACES. GRAPHIC ARTWORK AND COLORS TO BE SUBMITTED TO MALL MANAGEMENT FOR APPROVAL

FABRICATED ALUMINUM SIGN CABINET TO CONTAIN LIGHT BOX PAINT FINISH ICI 538 GRAND CANYON BY LANDLORD

TENANT SUPPLIED STAND OFF MOUNTED REMOVABLE PANEL. PAINT FINISH ICI 2005 FRENCH WHITE WITH GRAPHIC LINES PAINTED DARK SILVER MP 18133 (BY LANDLORD SIGN VENDOR AT TENANTS EXPENSE)

SIGN CABINET BY LANDLORD

LIGHT BOX BY LANDLORD

INTERNALLY ILLUMINATED PUSH THRU LETTER BY TENANT

OVERLAY PANEL BY TENANT

CUMBERLAND MALL
FOOD COURT TENANT SIGN CRITERIA

FABRICATED ALUMINUM SIGN CABINET WITH FACE

TENANT PROVIDED FACE PANEL: FACE PANEL PAINTED IC 2005 FRENCH WHITE WITH DETAIL LINES PAINTED DARK SILVER MP 18133

TENANT PROVIDED 3M VINYL LOGO GRAPHIC, GRAPHIC ARTWORK AND COLORS TO BE SUBMITTED FOR MALL APPROVAL

STAINLESS STEEL ROD CONNECT SIGN TO MOUNTING PLATE

METAL MOUNTING PLATE ON COLUMN

FRONT VIEW

SIDE VIEW

Sign Structure For Tenant’s Blade Sign
FOOD COURT TENANT LIGHTING CRITERIA

- Tenants shall provide lighting behind the lease line. Fixtures visible to the public are subject to the Landlord’s approval.

- Fixtures used for lighting the front counter top must be:
  
  Compact fluorescent down light with a regressed glass lens, six inch aperture, semi-specular diffuse (haze) reflector and flange, vertical lamp, electronic ballast. Cooper (Portfolio) number C6042 E 6081 H 2G, or equal by Indy Lighting. Lamp will be a 32 watt triple tube compact fluorescent, 3000K CCT. Mounting required on 2'-0" centers above the Tenant counter. Pendant fixtures may be used for lighting the front counter top (subject to Landlord review and approval).

- Fixtures used for lighting the menu board and counter tops shall be controlled by dimmers.

- EMERGENCY LIGHTING:

- Each Tenant shall provide emergency lighting in accordance with all applicable codes to emergency exits. All such lights should be clearly marked on Tenant’s electrical plans.
FOOD COURT TENANT UTILITIES

HEATING, VENTILATING AND AIR CONDITIONING (HVAC)
Tenant, at Tenant’s sole cost and expense, shall provide and install a complete HVAC system all in accordance with provisions of the lease.

The Tenant shall design and install all work and/or systems or sub-systems related to HVAC unit, and required by same to be complete and functional in every respect, including but not limited to the air distribution system, the power wiring system, the condensate drain disposal system, the heating system and the ventilation system. All said design and installation shall be at Tenant’s sole cost and expense and shall be in strict compliance with manufacturer’s installation requirements.

The Tenant shall employ the HVAC contractor selected by the Landlord for providing and installing the above reference HVAC work. Ductwork, diffusers, etc. within the Tenant’s space may be provided and installed by a HVAC contractor of Tenant’s choice.

- Tenant, at Tenant’s sole cost and expense, shall provide and install a complete HVAC system all in accordance with the provisions of the lease.

- The Tenant shall design and install all work and/or systems or sub-systems related to HVAC unit, and required by same to be complete and functional in every respect, including but not limited to the air distribution system, the power wiring system, the condensate drain disposal system, the heating system and the ventilation system. All said design and installation shall be at Tenant’s sole cost and expense and shall be in strict compliance with the manufacturer’s installation requirements.

- The Tenant shall employ the HVAC contractor selected by the Landlord for providing and installing the above reference HVAC work. Ductwork, diffusers, etc. within the Tenant’s space may be provided and installed by a HVAC contractor of Tenant’s choice.

- The Tenant’s HVAC contractor shall extend the condensate drain from the stub at the roof curb opening to the nearest roof drain. Tenant shall provide all required piping, fittings, hangers, insulation, etc. as required. The entire cost of the condensate disposal system shall be borne by the Tenant.

- The Landlord shall have the authority to reject any faulty or improper or non-workmanlike installation. All said installations shall be corrected at the Tenant’s sole cost and expense.

- The Landlord specifically disallows the use of field built modifications to the HVAC roof curb.

- The Landlord specifically disallows the use of pitch pockets on this project. In those events where roof penetrations are required for the passage of power wiring, control wiring, condensate drains, refrigerant piping, etc. and said penetrations cannot be confined within the HVAC curb, then and only then shall the Landlord approve alternate methods. Any such alternate method shall in general require the installation of a pipe curb and shall be clearly defined by the Tenant’s drawings and specifications.
FOOD COURT TENANT UTILITIES

• The Landlord specifically disallows the use of pipe rollers or similar devices, which are potentially damaging to the roofing materials or to the building structure, for moving HVAC units across the roof surface.

• The Tenant’s HVAC control system shall be designed for continuous fan operation during occupied hours. The Tenant’s room thermostat shall not be equipped with a fan “on-auto” switch which would permit intermittent fan operation but shall have a “heat-off-cool” system switch only. The Tenant’s HVAC control system shall also include a pilot light or system “off indicator” so interconnected as to be illuminated whenever the system switch is in the “off” position. Said pilot light shall be blue and shall be located on the side near neutral pier of the neutral band. Said pilot light shall be furnished and installed by the HVAC contractor at Tenant's sole cost and expense as a part of the air conditioning package. The pilot light shall be a low voltage type fixture requiring not more than 24 V.A.C.

• Tenant’s Electric Heater: Tenant’s electric heater may be built into the Tenant’s air conditioning unit or may be of the duct mounted type. In either case, the heater must incorporate all safety devices required by the National Electric Code and all other local codes and shall incorporate the necessary interlocks to prevent operation in the reheat mode.

• Outside Air: The Tenant shall introduce outside air for ventilation purposes into the Demised Premises through the air conditioning unit only and then only in a tempered and filtered condition. The HVAC equipment shall include a manual outside air damper and hood assembly capable of delivering up to 15% outside air. The HVAC equipment may include a 100% outside air system so designed and controlled as to provide free cooling under certain conditions.

• Activation of any space and/or duct smoke detectors shall de-energize all the Tenants provided supply air and/or make-up air fans through fire alarm system and energy management system.

• Design Conditions - Heating of the Tenant’s Demised Premises:
  - Inside Design Dry Bulb Temperature: 72°F
  - Outside Design Dry Bulb Temperature: 21°F

• Design Conditions - Cooling of the Tenant’s Demised Premises:
  - Inside Design Dry Bulb Temperature: 75°F
  - Inside Design Relative Humidity: 50%
  - Outside Design Dry Bulb Temperature: 92°F
  - Outside Design Wet Bulb Temperature: 74°F
• Design Conditions - Ventilating of the Tenant’s Demised Premises:
  
  ▪ Total air circulated will be based on internal sensible heat load at peak requirements but shall not be less than code requirements or less than minimum air requirements of the HVAC unit.

  ▪ Tenant’s system shall provide a minimum of 15 to 20% outside air for ventilation but not less than 0.15 CFM per square foot of lease area and not less than code requirements should same be greater.

• Design Conditions - Building Factors:
  
  ▪ “U” Factor for the roof assembly - .05 BTU/HIR/Ft.2/°F (includes no finish ceiling).

  ▪ “U” Factor for the exterior wall assembly-.072 BTU/HIR/Ft.2/°F (includes R-11 batts and interior gypsum board provided and installed by Tenant).

• Ductwork and Air Distribution Devices: All Tenant’s ductwork shall be designed, furnished and installed by Tenant in strict accordance with the ASHRAE Guide (latest edition) and the SMACNA Construction Standards (latest edition).

• Tenant’s ceiling diffusers shall be compatible with ceiling type and grids.

• Special Make-Up Air: Where special equipment such as restaurant exhaust systems, etc. tend to create negative pressures within the Tenant’s Demised Premises, the Tenant shall furnish make-up air in a quantity of 85% to that being exhausted. All ducts, fans, filters, controls, etc. required to deliver said make-up air shall be at the Tenant’s sole cost and expense and in a manner approved by the Landlord.

• Restaurant, Grill, or Odor Producing Areas will be as required by Code and as required to eliminate intrusion or infiltration of odors into the Mall, public areas or other Tenant spaces. Hoods, filter, fire protection equipment and any equipment such as exhaust fans and ducts shall be furnished and installed by Tenant at Tenant’s sole cost and expense. Tenant must submit all information pertaining to this Section at the same time that it submits its Preliminary Plans for approval, and incomplete or sketchy submittals by Tenant shall automatically be disapproved by the Landlord.

• Exhaust fans will be roof mounted type. They shall be installed on a curb which is to be installed by the Landlord’s roofing contractor at the sole cost and expense of the Tenant. Wall caps will not be permitted. Where roof mounted equipment is used, framing is required when any of the following conditions occur:

  ▪ The largest roof opening dimensions exceeds 12”.

  ▪ The combined weight of the curb and equipment exceeds 100 lbs.
FOOD COURT TENANT UTILITIES

• All such roof opening frames are to be installed at the sole cost and expense of the Tenant and with the approval of the Landlord’s engineer who shall be advised concerning the weight and size of all such equipment.

• All roof ducts and rough-in will be performed by the Landlord’s roofing contractor at the Tenant’s sole cost and expense.

• Location of Equipment: All Tenant’s components will be located within or directly above the Tenant’s Demised Premises unless otherwise indicated on base building HVAC roof plan, where installation of Tenant’s roof exhaust and/or air cooled condensing equipment is restricted. Equipment to be installed and located as to provide ease of removal or maintenance. Tenant shall provide adequate access panels as required by Landlord.

• Tenant’s piping will be in strict accordance with ASTM and ASA standards.

• Temperature Control System for Tenant’s Store: Each of the respective Tenant’s Demised Premises shall have its own thermostat or thermostats, depending on the number of control zones, which will control the quantity of air from Tenant’s unit during regular business hours.

• When product of smoke is detected by any of the Tenants’ duct smoke detectors and/or by any of Tenants’ space smoke detectors, all Tenants’ AC units shall be de-energized and all the Tenants’ make-up air units shall be de-energized. The Tenants’ exhaust air units shall remain operating.

• When product of smoke is detected by any smoke detectors in the mall seating area, all the Tenants’ exhaust air units shall be de-energized and make-up air units shall remain energized through fire alarm system and energy management system.

• Noise Level: Tenant HVAC equipment shall not exceed the noise level set for mall area but in no case exceed NC45.

• Tenants shall maintain a minimum of 55°F temperature within the Tenant’s Demised Premises during winter night set back. Should the Tenant require any control devises such as time clocks, night set-back thermostats, mark time switches, etc. to perform this function automatically, the Landlord strongly recommends that the Tenant negotiate directly with the Landlord’s HVAC contractor for the installation or retain the services of a qualified control company for the installation. In any case, the system shall be installed in accordance with the manufacturer’s instructions and shall be subject to the Landlord’s approval.

• The Landlord strongly recommends that each Tenant retain the services of a qualified heating and air conditioning service company to perform routine preventive maintenance on the rooftop air conditioning units and equipment. Failure to maintain the units as recommended by the equipment manufacturer may void the Tenant’s HVAC contractor’s warranty.

• All power and control wiring, condensate drains, etc., shall be routed through the roof curb opening and not through pitch pans.
FOOD COURT TENANT UTILITIES

WATER AND SEWER SERVICE

Landlord may provide a water stub and sanitary waste system stub. Tenant shall be responsible for completing all additional plumbing from Landlord's service locations into and throughout the Demised Premises including provisions for condensate disposal. All water and sewer systems within the Demised Premises shall be installed by Tenant. Tenant shall provide and install at Tenant’s expense an appropriately sized water re-registering meter, 3/4” Rockwell sealed register. Tenant’s plumber will install same at the meter setting manifold located in the service corridor. Tenant shall pay to Landlord its proportionate share of the initial water and sewer availability and/or impact fees.

GAS SERVICE

Landlord may provide a natural gas stub to each Tenant space. The Tenant must arrange with the local gas company for meter installation. Tenant’s plumber will be responsible for routing the gas line from the stub to Tenant’s equipment.

SANITARY SEWER

Dedicated kitchen grease waste system has been run to all Food Court Tenants. This line has a large grease interceptor in the Service Court. In addition, each Food Court Tenant shall provide a small grease interceptor for its own use within the Demised Premises. No toilets or garbage disposals shall be allowed to tie into this line.

CODE ENFORCEMENT

In addition to the Building Department and the Fire Marshal, one (1) set of plans shall be submitted to:

Cobb County Health Department
Environmental Section
3830 South Cobb Drive, Suite 102
Smyrna, GA 30080
Phone: (770) 435-7815

TELEPHONE SERVICE

The Landlord will arrange with the telephone company servicing the entire Shopping Center to install telephone service to the telephone equipment room located as determined by the Landlord. Tenant shall arrange with the telephone company to bring such service from said service point into the Demised Premises, and any and all cost so incurred shall be borne by Tenant. Landlord has provided a 1” empty conduit for the purpose of routing necessary telephone cable from telephone equipment room to Tenant’s Demised Premises. See “General Information” for telephone service contact.
FOOD COURT TENANT UTILITIES

ELECTRICAL SERVICE

Landlord may provide electrical service at 277/480 volt, 3 phase 4 wire, from equipment located in the main electrical room or exterior wall for extension by the Tenant to the Demised Premises. Landlord shall provide an empty conduit from the electrical service point to the Demised Premises. The empty conduit shall be sized to accommodate a copper conductor based on a design load of 45 watts per square foot (of Demised Premises) leasable area. Any increase above this design load must be proved in writing by Landlord. Any change in the conduit size will be at Tenant’s sole cost and expense. Landlord may furnish an electrical distribution system complete with service fusible type disconnect switch and metering equipment. Tenant’s responsibility will begin at the “load” side of the service disconnect switch. The Tenant shall furnish and install, at Tenant’s sole cost and expense, appropriately sized fuses and the service conductors from the service disconnect switch to the Demise Premises in the empty conduit installed by the Landlord.

The power characteristics of the electrical service shall be 277/480 volt, 3 phase, 4 wire, 60 cycle. All electrical wiring to and in the Demised Premises and for the lighting fixtures to be placed therein shall be installed by the Tenant. In accordance with provisions of the lease, all fluorescent lighting and all large power equipment shall be served by 277/480 volt system when available, and all incandescent lighting, convenience outlets, and small power equipment shall be served by a 120/208 volt system. If Tenant’s needs require a reduction of voltage to 120/208 volt system, Tenant shall be required to install and maintain the proper type transformer equipment necessary to reduce the voltage to the 120/208 volt system.

The Tenant shall provide all power wiring, disconnecting and starting devices for the makeup air, exhaust fans or air conditioning unit.

Any additional controls and interlocks required by the Tenant shall be furnished and installed by the Tenant, including all wires required by same. All wiring shall comply fully with all applicable codes and shall be installed in a professional and workmanlike manner. Tenant shall be required to submit all the necessary information as to its electrical power needs to the Landlord for approval.

FIRE DETECTION SERVICE

The Landlord will extend the building’s central fire detection system to a junction box located within the Tenant’s Demised Premises.

The Tenant may extend the building’s central fire detection system to Tenant provided fire detection devices located within the Tenant’s Demised Premises. Devices and associated wiring provided by the Tenant shall be compatible with Landlord’s central fire detection system.

When a Tenant space fire detection device activates, it shall cause the Tenant’s air handling system to operate as described in the smoke control sequence of operation under the HVAC section of the criteria.
Lifestyle Center Plan

CUMBERLAND
MALL

FACADE
BY
TENANTS

SEATING
ZONE

LIFESTYLE
CENTER

CANOPY
ZONES

SEATING
ZONE

JCPenney
Tenant will be responsible for construction of their entire retail facade - with connection to the base building in accordance with the Landlord’s working drawings and specifications. The Landlord will provide a weather-tight roof structure onto which the Tenant must make weather-tight facade connection at the Lease Line(s) according to structural details outlined under “Store Facade Structure”. As part of the Tenant-designed facade, the Tenant is responsible for the installation of a high-quality exterior weather-tight storefront, including entry doors. Designs of the facades (including heights) are encouraged to vary within the limits of the criteria established below.

**Tenant Facade Requirements**

The Tenant shall provide facade construction between the centerlines of the demising walls that shall comply with the following:

- Facades shall be composed of exterior weather-tight storefront components.
- Storefront glazing shall be insulated glazing with clear glass.
- Necessary insulation, flashing, sealing and other waterproofing measures at the storefront shall be the responsibility of the Tenant.
- If aluminum or other prefabricated storefront components are used, they shall be high quality commercial grade components installed and weatherproofed in accordance with all manufacturers’ recommendations. In the case of aluminum storefront systems, anodized finished or other factory applied finishes are required. The storefront framing shall be compatible with the base building materials, and also reflective of the Tenant’s desired design presentation.

**Store Facade Planning**

The storefront construction shall not project beyond the Lease Line, except for approved projecting elements such as signage, awnings, or canopies. The Tenant facade shall fully infill between the center line of the demising walls. The Tenant facade will attach to the front of the Landlord’s provided shell (see figure on page 73 and 74). The facade is required to extend to a minimum height of 25 feet but not above a height of 30 feet above finished floor.

**Store Facade Transparency**

Tenants are allowed to express their individuality by the degree of transparency of the storefront. Opaque wall areas shall not exceed 55 percent of the total area of the Tenant facade.

**Storefront Base**

Tenants are required to install a storefront base which must be constructed of cast stone or natural stone, unless otherwise approved by Landlord.
LIFESTYLE ARCHITECTURAL FACADE

Typical Tenant Facade

COLUMN

25'-0" MINIMUM/30'-0" MAXIMUM
TOP OF PARAPET

PARAPET AND COPING
BY TENANT

ROOF (VARES)

"-6"

FACADE
BY TENANT

LEASE LINE

CONCRETE SLAB
BY TENANT

EXTERIOR
SURFACE
BY LANDLORD

COLUMN FOOTING
BY LANDLORD

FACADE FOOTINGS
BY TENANT

COLUMN

VARES
14 TO 16 CLEAR

ROOF &
STRUCTURE
BY LANDLORD
LIFESTYLE ARCHITECTURAL FACADE

Recessed Door Entry Requirements
Tenants must provide outward swinging doors at the store entry. The doors are encouraged to be substantially glass and must be a minimum of 8'-0" high.

Entry Door Requirements
Plain aluminum storefront framed doors with standard type handles and hardware are not allowed. The storefront doors are required to incorporate decorative features that enhance the overall storefront. Tenant designers should strive to specify doors that become an integral aesthetic feature to the overall storefront. Doors shall be weather-tight with all necessary hardware and accessories. Thresholds shall comply with ADA requirements and shall provide an even transition from exterior to interior.
LIFESTYLE STOREFRONT MATERIALS

ACCEPTABLE STOREFRONT MATERIALS

Glass
Clear 1” thick, insulated (tempered where required)
Sandblasted, frosted, etched, or textured glass

Metals
Stainless steel-brushed or matte finishes
Solid brass or copper accents
Other metals to be reviewed on a case by case basis

Brick
Product: Full Brick Veneer

Cast Stone/Precast
Other materials must be approved by Landlord

UNACCEPTABLE STOREFRONT MATERIALS

Glass
Mirror
Plexiglas

Laminates
Plastic laminate or solid surfacing
Simulated materials: brick, stone, wood etc.

Metals
Anodized aluminum
Unfinished, unless otherwise approved

Tile
Ceramic Tile
Clay or Concrete Shingles
Vinyl tile or sheet vinyl

Wood
Rough cut lumber or barn siding
Distressed or unfinished wood
Plywood Paneling
Simulated wood products

EIFS is not allowed unless approved in writing by Landlord.

Recessed Entry Area Finishes

Where the entry is recessed, the Tenant shall install the Landlord’s standard border paving, extending from the Lease Line to the door closure line.

The ceiling at the exterior recessed entry area shall be weatherproofed finished material such as metal panel or stucco. The Tenant shall provide exterior-rated recessed lighting in the ceiling to accent the entry.

Awnings and Canopies

Tenants are required to incorporate decorative design elements such as awnings and canopies that project beyond the plane of the facade, provide modest pedestrian protection from sun and rain, and add dimensional interest to the character of the storefront. Store facade projecting elements shall comply with the following:

• Minimum height to bottom of projecting element; 9’-O”
• Horizontal projection requirements:
  Maximum Projection: 7’-O”
  Minimum Projection: 3’-O”
• Minimum Lineal Footage:
  80 % of total facade frontage
LIFESTYLE STOREFRONT MATERIALS

Horizontal projection requirements are measured from the Lease Line.

Accessory lighting shall be required beneath projecting elements that extend greater than 3'-0" to provide lighting of the pedestrian walking surface.

Projecting elements shall be designed and located so that they do not create a significant visual barrier to adjacent Tenant store facades. Landlord shall have final determination regarding clearance and sight line issues.

Projecting elements shall be designed and constructed with the highest quality standards, even when unfinished framing components, fasteners and other elements are exposed for design presentation.

Acceptable Awning/Canopy Materials

• Glass

• Clear, 1/2” (mm.) thick tempered with polished and beveled edges

• Sandblasted, frosted, etched, or textured glass

• Metals

  Stainless steel - brushed or matte finishes
  Solid brass or copper accents
  Painted steel frames for glass insets
  Other metals to be reviewed on a case by case basis

• Canvas

  Solid colored canvas
  Colors to be approved by Landlord

• Cables and Tiebacks

  See Metals
LIFESTYLE STORE FACADE STRUCTURE

Storefronts shall be self supporting—transferring all gravity loads to the Tenant’s concrete slab and footings.

Accessory storefront elements such as awnings and canopies shall be supported by the Tenant’s storefront structure. Only lateral loads shall be applied to the Landlord’s base building—as indicated by the structural detail below.

Tenant Canopy Section
LIFESTYLE STORE DISPLAY AND ENTRY ZONE

The Store Display and Entry Zone General Requirements

For the purposes of these criteria, the Store Display and Entry zone extends into the store a minimum of 7’-0” from the storefront Lease Line. Tenants must comply with these requirements.

Floor Finishes

Floor finishes in this zone shall be hard, high quality, durable materials. At the entry, the floor finish shall be a non slip material. Carpeting is not allowed in the Store Display and Entry zone. The finished floor elevations at the store entrance must align with the elevation of the exterior walkway, adjacent to the Tenant entrance with a weatherproofed threshold of minimal thickness (not to exceed 1/2”) provided at the doors.

Ceilings

Ceiling surfaces within the Store Display and Entry zone shall be gypsum board, wood, or other type of hard surface material with a minimum elevation of 12’-0”’. Store exit signs must be located hidden from view from within the promenade. Sprinkler heads in the ceiling must be flush or fully recessed. The cover plates are to be chrome finished or factory painted to match the ceiling color.

Acoustical tile and metal "slat" ceilings will not be allowed in the Store Display and Entry zone area.

Store Display and Entry Zone Merchandising

Extending 7’-0” back from the storefront glazing, the sidewalls and show windows shall be dedicated for use as a high quality show window display. A creative display is required - standard merchandise racks and wall finishing materials such as slatwall will not be allowed in this display zone.

Distinctive, high quality and appropriate display techniques which best showcase the Tenant’s merchandise must be used. At the storefront entry, display fixtures or merchandise must be placed at least three feet beyond the Tenant’s entry door.

Merchandise racks and display features must not block customer traffic flow in and out of the Tenant premises.

Storefront Security Systems

Storefront security systems must be unobtrusively incorporated into the Tenant’s Store. Display and Entry zone construction. Freestanding tower type systems are not allowed. Any theft detection/security system must be indicated on the Tenant’s Working Drawing, and the Tenant shall submit shop drawings which shall indicate size, location, design, and appearance. No system shall be installed without prior approval by the Landlord.

Miscellaneous Store Display and Entry Zone Requirements

Television monitors to be installed at the storefront or within the Store Display and Entry Zone require specific approval by the Landlord. Monitors shall be incorporated into the overall storefront design and are to be encased within attractive display fixtures to conceal all surfaces except for the screen surface. The monitors, if allowed, may not emit any sound.

No speakers will be allowed in the storefront or store interior which would allow sounds to be heard from the outdoor walkway.
LIFESTYLE STORE DISPLAY AND ENTRY ZONE

Storefront Lighting

Display window lighting shall be incandescent or similar color light source, as approved by the Landlord. Light sources and track lighting shall not be visible from the adjacent sidewalk or street areas. Sodium lamps are prohibited in storefront areas.

Spotlighting may be accomplished by recessed, incandescent, adjustable angle fixtures or by track mounted adjustable spotlights. Flood lamps 150-watt or spotlights may be used for normal throw with 250-watt lamps or low voltage concentrating spotlights for low throw or high accents. Adjustable units must be focused so that the lamp brightness is not visible from the sidewalk or street areas.
LIFESTYLE STORE INTERIOR DESIGN

General Planning Requirements

Tenants are encouraged to provide a high quality, well detailed, and unique interior environment which complements the storefront design.

The store layout, fixtures, etc. must be designed to comply with handicapped accessible requirements which are defined by local, state, or national codes or laws.

Interior Finishes

Interior finishes are to be high quality, long lasting, and durable. Finishes shall comply with building code and insurance underwriter requirements for appropriate fire resistance and flame spread ratings. Trade fixtures shall be first class new fixtures with durable finishes consistent with the anticipated public exposure.

Acceptable Store Interior Elements

- Hardwoods: Finished wood shall be millwork quality kiln dried wood with a durable protective finish where exposed to public contact
- Ceramic Tile
- Natural Stones
- Metals
- Solid Surfacing
- Carpet (commercial grade)
- Gypsum wall board
- 2’-O”x 2’-O” fluorescent fixtures
- Painted gypsum board

Unacceptable Store Interior Elements

- Vinyl flooring and bases in sales area
- Vinyl stripping between material floor changes
- Indoor/Outdoor carpeting
- Unfinished and anodized metals
- 2’-O”x 4’-O” fluorescent fixtures
- Acrylic lenses
- Strobe, spinner, chase, or moving lighting
- 2’-O”x 4’-O” acoustical ceiling system in sales area
- Mirrored ceiling
- Slatwall (in control zone)
LIFESTYLE STORE INTERIOR DESIGN

Floor Finishes

The Tenant is responsible for installing finished floor coverings. Transitions between floor finishes of unequal thickness are to be accomplished by a gradual transition with floor leveling compound to create a smooth and level walking surface. Tripping hazards such as vinyl or rubber carpet trip strips and noticeable reducer trim are not permitted. At the transition between stone/ceramic tile materials and carpeting, the Tenant shall utilize a terrazzo edge angle or other similar trim to create a clean and smooth transition. Carpeting, if used in the sales area, shall be of the highest quality. Commercial grade high quality cut pile or loop/cut pile combination carpeting is required. Loop carpeting is not allowed. Provide waterproof membrane to base height where water is present (e.g. restrooms and kitchens)

Floor Finishes Not Permitted

• Carpet extending into the Storefront Display/Entry Zone
• Vinyl tile or any other sheet good flooring in the sales area
• Vinyl or rubber base in the sales area
• Simulated materials, such as simulated wood, of any kind
• Single color low profile loop carpeting in the sales area
• The Landlord may allow exceptions to the above restrictions if the Tenant can show the proposed material contributes to an overall high quality interior design. Low quality appearances are not allowed.

Interior Ceiling Criteria

Tenants are required to furnish and install a finished ceiling system throughout the entire space. Tenants with open to deck ceiling systems must install duct work wiring, etc, in a neat, clean matter. Such elements including roof deck and structure must be painted (unless otherwise approved).

Ceiling heights in the Tenant’s space shall be a minimum of 12’-0’’.

Sprinkler heads in the ceiling must be flush or fully recessed. The cover plates are to be chrome or factory painted to match ceiling color.

Ceilings Permitted

• High quality lay in ceilings, maximum size 2’x2’ within a matching color suspension grid are allowed beginning 7’-0” back from the lease line into the tenant space.
• Painted gypsum board ceilings or other high quality non combustible ceiling materials: tenants are encouraged to utilize coffers or coves to provide design/lighting detail to the ceiling plane.
• Open sales area ceilings are permitted only where all structural, mechanical, and electrical elements above the sales area are painted (unless otherwise approved by Landlord), and in compliance with code and plenum return requirements.
LIFESTYLE STORE INTERIOR DESIGN

Ceilings Not Permitted

- 2’x4’ lay in ceilings in the sales area in a suspension grid or any non-regular edged ceiling tile installed in a suspension grid.
- Mirrored ceiling.
- A wood ceiling is not permitted except where installed in accordance with the following:
  a. Wood must be fire retardant.
  b. Wood trim or panels must be installed on the underside of a gypsum board ceiling so no wood is exposed to the plenum space above the ceiling.

Demising Walls

Metal stud framing shall be provided by the Landlord for the demising walls which separate adjacent tenants. At the corridor walls, the Landlord will install gypsum board on the corridor side of the wall only.

The Tenant shall provide minimum one layer of 5/8” fire code gypsum board, taped, spackle, sanded, and finished on the Tenant side of the metal studs. Interior wall surfaces accessible or visible to the public shall be finished in an appropriate manner using quality materials and finishes.

Sound insulation or an additional stud wall is left to the discretion of the individual tenants, but will not be provided by the Landlord.
**LIFESTYLE STORE LIGHTING**

**Interior Lighting General Requirements**

Lighting within the Tenant’s premises is to be designed to accentuate the merchandise and product display within the storefront windows as well as the general sales area of the store.

**Lighting Fixtures**

Lighting fixtures shall be high quality commercial grade. The fixtures shall be constructed and installed to be glare free and shall comply with all applicable code requirements. Specific fixture requirements are as follows:

**General Lighting**

High Intensity Discharge (H.I.D.) lighting discouraged (subject to Landlords review and approval). All fixtures within Tenant’s public areas, unless decorative shall be fully recessed.

To retain and protect the visual environment of the area for the benefit of all Tenants, each individual Tenant shall limit the brightness of their lighting fixtures subject to Landlord approval.

Mercury Vapor and High Pressure Sodium lamps are not permitted.

**Store Lighting Criteria**

- Luminous ceiling or glitter strips are not permitted.
- Exposed, unshielded neon tube lighting of any kind in a location below eight feet above the floor is not permitted.

**Incandescent Lighting**

Low voltage type lighting recessed or surface track is recommended for high visual impact on merchandise.

Pendant-mounted track fixtures may be used for general lighting only if Tenant has established an identity based on this theme or motif.

Fully-exposed bulbs or colored incandescent bulbs are not permitted except special ornamental lamps approved by Landlord.

All soffits within recessed entries shall be illuminated with recessed down lights.

**Fluorescent Lighting**

Fluorescent fixtures, if visible from the common walkways, shall be recessed and shall employ parabolic louvers. White acrylic egg crate or acrylic prismatic lenses are not permitted.

Bare lamp fluorescent fixtures may not be used in areas visible to the public.

If fluorescent lighting is used, it must be of a low brightness type. Acrylic lenses or bare fluorescent tubes are prohibited. Acceptable lamp colors are warm white, deluxe warm white or deluxe cool white. Low voltage type lighting is recommended for high impact on merchandise displays. Unique, creative track heads are encouraged.
LIFESTYLE STORE LIGHTING

Exterior Lighting

Lighting is encouraged to be installed on the Tenant’s facade as approved by Landlord.

Exit Signs and Emergency Lights

Exit signs and emergency lights shall be installed to serve their intended function, but located so they do not have a significant adverse affect on the storefront or interior design aesthetics.

Designers shall specify low profile emergency light packs, or the emergency lighting shall be the regular lighting with battery backup power.
LIFESTYLE STORE SIGNAGE

Signage Criteria Overview

Signage must be an integral design feature of the Tenant’s storefront design. The signage shall be designed to compliment the design of the overall facade and general building design.

Signs which are visible from the common walkway or parking areas shall require specific approval in writing by the Landlord.

Signs may require a permit from the Local Jurisdiction.

Signage is to be of the highest quality construction. Shop fabrication and painting is required. Attachments, labels, fasteners, mounting brackets, wiring, clips, transformers, disconnects, lamps and other mechanisms required must be concealed from view.

Signage Size and Quantity

Tenants shall be allowed one primary sign on their primary facade.

The Tenant’s storefront signage shall be proportional to the scale of the overall storefront and building facade design. The sign shall not exceed 30 percent of the width of the storefront unless otherwise approved by Landlord.

Sign height shall be proportionate to the scale of the overall storefront and building facade design. Letter size will be limited to a 24 inch maximum unless otherwise approved by Landlord in writing.

The signage is limited to the Tenant’s trade name only as defined in the lease.

Signs must be illuminated.

Signs must be fabricated and installed according to national, local building and electrical codes and must bear UL label.

Electrical penetrations through the storefront fascia for sign installation shall use PK housing or approved equal.

Design shall provide concealed access to transformer and local disconnect.

Signs shall be clock timer controlled and illuminated during mall business hours.

Interior signs that are visible from outside the Tenant’s space must be approved by the Landlord.

Signage Location

The location of signage shall specifically coordinate with the Tenant’s storefront entry location, awnings, canopies, the detailed character of the facade, and other contextual design features. The Tenant shall locate the main sign on The Tenant’s storefront construction or immediately above the Tenant’s storefront in accordance with Landlord’s location approval.
CUMBERLAND MALL

LIFESTYLE STORE SIGNAGE

ACCEPTABLE LOCATION FOR TENANT SIGNAGE

Tenant Signage Location
LIFESTYLE STORE SIGNAGE

Secondary Signage

Decorative secondary signage, such as blade signs, decorative icons, and small repetitive window signage are encouraged provided such signage compliments the facade.

Signage Not Permitted

- Exposed or surface mounted box or cabinet type signs, or any signage with exposed raceway or electrical connection
- Exposed tube neon signs and open face channel letters with exposed tube neon
- Individual metal channel letters with illuminated Plexiglas face
- Cloth, paper, cardboard and other similar stickers or decals on or around the storefront surfaces
- Freestanding, moving, rotating, flashing, animated, or noise making signs
- Signs which are not professional in appearance at the discretion of the Landlord.

Blade Signs

Store facade blade signs are allowed where such signage adds to the design environment of the public walkway area and the overall building facade.

Tenants shall design, furnish and install blade signs
- Include Tenant’s name, logo and/or graphic image
- Image must be on both sides and right reading on opaque material
- Must be a hard durable opaque material
- Material thickness shall be a minimum of 1-1/2”

Signage Criteria

- The lowest part of the blade sign shall not be less than 9’-0” A.F.E
- Bracket shall extend a minimum of 3’-O” from storefront
- By Tenant

Show Window Graphics

Small scaled pedestrian level adhesive window graphics are desired at the Tenant’s show windows. Such store identification graphics shall be less than 6” in height and located low on the window.

Maximum area of such signage on window glazing is 144 square inches.
LIFESTYLE ROOF RELATED REQUIREMENTS

Roofing Penetrations

Roofing penetration requires advance approval by the Landlord. All work including structural supports, curbing, and flashing shall be installed in accordance with Landlord’s Standard Project Details. All roof work including cutting on the roof membrane shall be performed by the Landlord’s roofing contractor under contract to Tenant and at the Tenant’s expense.

Roof protection boards shall be installed around any roof top HVAC equipment by the Landlord’s roofing contractor under contract to the Tenant at the Tenant’s expense. Landlord approved grease protection systems shall be required around any cooking exhaust fan outlet.

Specific roof top equipment zones have been designated. The Tenant will be required to install all roof top equipment within this zone, unless otherwise approved by the Landlord.
MECHANICAL SYSTEM DESIGN CRITERIA

General Criteria

Design Responsibility

1. The Tenant agrees to retain the services of a Professional Engineer to design the Mechanical (HVAC & Plumbing) Systems within its space, and then to inspect the work to insure that the work is carried out in compliance with the performance requirements and does not cause any detrimental effects on the Landlord’s systems or system of other Tenants.

2. Plans, Specifications, and Calculations shall be prepared under the supervision of, and be sealed by, a Professional Engineer licensed to practice in the State of Georgia.

3. Work shall be in accordance with current Local and State Building Codes, including the ASHRAE Handbooks and the latest applicable edition of NFPA 70 - The National Electrical Code, and all other applicable Codes.

4. Food Service Facilities shall be additionally designed and constructed to adhere to pertinent State Board of Health Codes.

5. The Tenant is required to submit calculations and documents for the design and installation. The Landlord’s approval is intended to insure that the Tenant’s design respects the limitations of the provided Base Building Systems; to insure that the interfaces between the Tenants Systems and the Base Building Systems conform to the respective limitations; and to assess that the Tenant’s demand on the Base Building services can be satisfied. The Landlord’s approval does not insure satisfactory performance of the Tenant’s Systems, nor compliance with any Federal, State, or Local Codes, Regulations or Ordinances. The Tenant accepts full responsibility to insure that the system designed and provided for the Tenant’s Space will perform to the requirements stipulated and to the Tenant’s satisfaction.

Warranty

1. Work shall be performed in a quality manner and shall be in good usable condition when completed. The Tenant shall require all Contractors and/or vendors and/or individuals performing any work on behalf of the Tenant to guarantee the work to be free from any and all defects in workmanship and materials for one (1) year from commencement of beneficial use or acceptance.

2. Warranties or guarantees as to materials or workmanship with respect to the Tenant’s work shall be included in the Contract and Subcontract which shall be as written that the beneficiaries are both the Landlord and the Tenant, as their respective interest appear, and this right to warranties and guarantees can be directly enforced by either of the two (2) parties. The Tenant covenants to give the Landlord assignments and other assurances as necessary to effect the above requirements.
MECHANICAL SYSTEM DESIGN CRITERIA

Tenant Construction Responsibility

1. The Tenant’s work shall be coordinated with the work being performed by the Landlord and other Tenants, to such extent that the Tenant’s work will not interfere with or delay the completion of any other construction work and/or any other operations at the Center.

2. The Tenant shall provide public liability and property damage insurance for all work performed by Tenant’s Contractor, Subcontractors, Vendors, and their respective Subcontractors and Vendors.

3. The Tenant agrees to deliver to the Landlord a complete release for all liens arising out of the Tenant’s construction work.

4. Tenant shall obtain all permits and final mechanical inspection approval certificates for all mechanical work, and copies of the permits and certificates shall be immediately forwarded to the Landlord.

Document Submission Requirements

1. Heating, Ventilation, and Air Conditioning (HVAC) system plans and specifications, and catalog cut sheets for the Tenant’s HVAC equipment.

2. Toilet exhaust system.

3. Sanitary sewer and vent system for plumbing fixtures and miscellaneous drains from the Tenant’s air conditioning and fire protection systems, including connection to Landlord’s waste and sanitary vent systems.

4. Domestic water service commencing from the Landlord’s water main to the plumbing systems and fixtures provided by the Tenant with Tenant provided submeter.

5. Kitchen exhaust systems showing the entire system of sheet metal work, including the exhaust fans, the kitchen hood, the fire suppressant system, and all ancillary systems, as applicable. Drawing must also show exact location of proposed cleanout doors and drains.

6. Temperature control systems of the Tenant’s HVAC System.
MECHANICAL SYSTEM DESIGN CRITERIA

Design Criteria

General Design Requirements

1. Intent: This Document establishes criteria that the Tenant must follow in design of their Mechanical Systems.

2. Design Criteria
   a. Design criteria for the mechanical systems are described in the following sections.
   b. The quality of materials, methods of installation, services and the quality of workmanship of the Tenant installation shall be at least consistent with the standard set by the base building work.

3. HVAC Work: Calculation Criteria
   a. General
      (1) Calculations shall be in accordance with the latest editions of the pertinent ASHRAE Handbooks, all applicable Codes and requirements, and good engineering practice.
      (2) Calculations shall be summarized on the attached Landlord’s forms.
   b. The Heating Load Estimate shall be based on the actual space configuration and thermal character of the respective Tenant Space. The capacity shall be calculated to maintain a maximum space temperature of 76 Degrees F.db during the peak cooling load period and a minimum of 70 Degrees F.db for the design daytime heating load with a space temperature of 60 Degrees F. for night or off-hours heating loads, whichever is the greater figure.
   c. The Landlord’s engineer has calculated the base building systems’ capacities using the climatic design conditions for Atlanta, Georgia.

   SUMMER CONDITIONS

   93 F.db  76 F.db  79 mph  + 2 F.
   75 F.wb  50% RH

   WINTER CONDITIONS

   Outdoor Temperature  Indoor Temperature  Wind Velocity
   17 F.db               70 F.db              79 mph

Noise Criteria

Mechanical equipment to be installed by Tenant must conform to the following noise and vibration limits:
MECHANICAL SYSTEM DESIGN CRITERIA

1. It must not produce noise which penetrates into any adjacent occupied areas (not occupied or leased by Tenant) and causes the noise to exceed 35 dBA.

2. In the Tenant’s premises, it must not produce noise exceeding 40 dBA in normal areas of human activity.

3. Floor-mounted equipment shall be mounted on a resilient mounting system to provide at least 95% efficient vibration isolation of all frequencies generated by the machinery or equipment.

4. Equipment mounted on or suspended from the structure or sub-structure shall be provided with 95% efficient vibration isolation system covering all frequencies generated by the equipment; and the mounting system must be such that resonances cannot occur between the equipment and the structure.

Outline Specifications

Tenant Systems

1. Retail Tenants shall design, furnish and install all equipment to complete the HVAC System, including all Split System Units, Rooftop Units, piping, ductwork, grilles, and controls.

2. Wherever toilet rooms are installed within retail Tenant areas, toilet exhaust fans shall be furnished and installed by the Tenant and ducted by Tenant to roof mounted exhaust fans above its space. Tenant toilet exhaust fans shall be equipped with back-draft dampers and interlocked with the toilet room lights.

3. Tenant’s contractor shall provide factory curbs or rails for all equipment.

Note: All roof work shall be performed by the Landlord’s roofing contractor at Tenant’s expense.

4. Installation by the Tenant shall conform to the following criteria:
   
   a. Equipment shall be furnished and installed by Tenant’s contractor, in accordance with Tenant’s approved mechanical design.

   b. Ductwork shall be designed in accordance with ASHRAE recommendations. Construction and installation of flexible ductwork shall not exceed 5’-0” in length.

   c. Should Tenant’s premises or any portion thereof, in the judgment of the Landlord’s Architect, contain any operation which might cause food odors or noxious/toxic fumes - no air shall be re-circulated from such areas. Tenant shall be responsible for exhausting or relieving all odors or fumes in an acceptable manner such that none are re-circulated into adjacent Tenant spaces or common area.

   d. Each supply and return diffuser and register shall be equipped with an adjustable volume control device.

   e. The Tenant’s supply ductwork shall be insulated with 2” foil faced duct wrap or 1” acoustical duct liner.
MECHANICAL SYSTEM DESIGN CRITERIA

General Requirements

1. The Tenant shall submit design and drawings to the Landlord for approval, not less than 30 days before construction is scheduled to begin. Design calculations shall include complete cooling and heating load calculations. Work shall be in accordance with these criteria and subject to approval of the Landlord.

2. Additional structural framing required as a result of roof penetrations or placement of roof top units shall be at Tenant’s expense.

3. Structural Plans and calculations must be reviewed and approved by Landlord’s engineer at Tenant’s expense.

4. Blocking and fastening to roof shall be by Landlord’s roofing contractor at Tenant’s expense.

5. Roof penetrations must be by Landlord’s roofing contractor at Tenant’s expense.

6. Maintenance of HVAC system shall be provided by the Tenant.

7. Condensate drain shall be routed to Tenant’s plumbing system or roof drain.

8. Tenants may use the area above the ceiling for a return air plenum if all components within ceiling plenum are plenum rated.

9. No insulation may be used on top of any suspended ceilings.

10. Kitchen exhaust systems shall be provided by the Tenant, as required by their kitchen design and Code.

11. Kitchen hoods, fans, and ductwork shall conform to the requirements of the applicable mechanical Code and NFPA.

12. Electrical interlock shall be provided to allow kitchen exhaust fan to run simultaneously with Tenant lighting.

13. If Tenant Space odors are not adequately controlled, exhaust system revisions will be required.

14. Roof top equipment shall not be visible from parking lot, inner ring road, or adjacent streets.

Natural Gas

Natural gas is available from the local utility company at designated locations and may be used for heating or cooking purposes. Tenant shall arrange to obtain service from the local utility company. Piping, meter, and all associated work for extension of service to the Leased Premises shall be provided by Tenant, at Tenant’s expense and shall be subject to Landlord’s approval and Code requirements.
MECHANICAL SYSTEM DESIGN CRITERIA

Exhaust Systems

Toilet Exhaust Systems

1. Tenant shall exhaust directly through the roof using Landlord approved exhaust fan system.

2. Tenants shall provide their own toilet exhaust systems in accordance with applicable Code. Tenant’s system exhaust shall not be less than 2 CFM per square foot of toilet room area or 75 CFM per water closet.

3. Tenant fans shall be provided with back draft dampers and fans shall be controlled by the toilet room light switch.

Special Exhaust Systems

1. Food or other odors must be exhausted to the atmosphere through a Tenant-furnished and installed up-blast exhaust fan in accordance with applicable Code. The fan unit shall be modified by the addition of a venture type duct adapter to assure a minimum discharge velocity of 2,000 FPM. The exhaust fan shall have a drainage area at the bottom of the unit equipped with a residue trough equipped to be cleaned periodically by Tenant. The location of the exhaust fan shall be no less than 10’-0” (or Code minimum) away from any air intakes. An additional duct extension of the fan discharge may be required. Exhaust duct and fan locations shall be submitted to Landlord for approval.

2. Tenant shall provide an electrical interlock to allow the kitchen exhaust fan to run simultaneously with the lights.

3. Make-up air for exhaust systems from kitchen, food preparation area, dining area and cafeteria area shall be accomplished by Tenant-furnished and installed makeup systems.

4. Exhaust system ductwork and exhaust fans used for exhausting cooking odors and grease-contaminated air shall be cleaned on a regular schedule. Cleaning shall occur at frequent intervals to prevent grease accumulation. Cleaning reports shall be submitted to Landlord on a regular basis. Underwriters Laboratories approved grease extracting hoods with water wash down cycle are suggested. A properly designed and conventional range hood with washable grease filters is acceptable, provided that any fire protection sprinkler heads or chemical fire protection is provided above the filters and within the exhaust duct run between the hood and the roof-mounted exhaust fan, and further provided that it is approved by Landlord’s fire protection engineers.

5. Automatic extinguishing equipment shall be installed in accordance with the National Fire Protection Association Standard 96, latest edition, Section 10 (Pamphlet 96) and all local Codes. The extinguishing system shall be Underwriters Laboratories approved with the following features:
   a. Protection of the hood and duct.
   b. Surface protection for deep fat fryer, griddle, broiler and range.
   c. Automatic devices for shutting down fuel or power supply to the appliances. (devices must be of the manual reset type).
   d. Simple means to manually activate the fire extinguishing equipment within a path of ingress or egress. This means of manual activation shall be mechanical (not electrical) and must be clearly identified.

6. Tenant shall enter into an inspection agreement with a firm qualified by the systems’ vendor shall submit plans and other pertinent information on the proposed system to Landlord for prior review and approval.
MECHANICAL SYSTEM DESIGN CRITERIA

Plumbing Design Criteria

1. Tenant shall provide a complete plumbing system from Landlord’s distribution point (supply stub-out) within the leased premises, including but not limited to, all necessary labor, connections to supply stubs, piping, clean-outs, fixtures, etc. necessary for the satisfactory operation of a plumbing system as follows:
   a. Connection to Landlord’s point of service and extending service according to Tenant’s requirements and all applicable Federal, State and Local Codes.
   b. Handicapped Toilet Facilities provided in accordance with Title III of American with Disabilities Act and local Codes.
   c. Water heaters must be located below ceiling. Water heaters shall have a maximum 12-gallon tank unless used in Tenant’s business.
   d. Provide relief valve from water heater to drain pan. Route drain from pan to nearest floor drain.
   e. Domestic water piping to be insulated with a minimum 1” thick fiberglass insulation.
   f. At least one (1) 3” floor drain and cleanout in each toilet room, kitchen and/or wet areas.
   g. Floor drain to be 3” minimum. Sanitary piping shall be cast iron.
   h. Domestic water (hot and cold) shall be type L copper.
   i. Combustible piping (PVC) is not permitted.

2. Plumbing drawings must be prepared and sealed by a State of Georgia licensed engineer and must show clearly:
   a. The location of all fixtures including water heater.
   b. Clean-out and floor drain locations.
   c. Domestic water distribution.
   d. Water heater detail with relief valve and piping to floor drain.
   e. Location of sewer and vent connection.
   f. Water meter location.
   g. Water, waste and vent riser diagrams.
   h. Complete gas piping layout as required for rooftop equipment.
   i. Location of existing roof drains and leaders as applicable.
   j. Connections to Landlord’s mains.
MECHANICAL SYSTEM DESIGN CRITERIA

Domestic Water

Tenant provided water meter shall be individually metered in the Tenant’s Space.

1. Dry Retail Tenants: 3/4” cold water capped stub-out.
2. Remote readout to be located 60” above finished floor, placed in a location not to conceal remote.
3. Food Court type Tenants: 1” cold water capped stub-out.
4. Restaurant Tenants: 2” cold water capped stub-out.

Sanitary Sewer

1. Tenants will have to cut the slab (if poured in advance), connect to the sanitary sewer line and extend the line as required by their layout.
2. Sanitary sewer stubs shall be provided by Landlord at or near the boundary of the leased premises.
3. Plumbing shall be installed in accordance with applicable codes.
4. Tenant shall provide at least one (1) 3” floor drain and cleanout in each toilet and kitchen area.
5. Tenant shall provide access to cleanouts in the leased premises.

Pipe Materials

Piping shall be copper at domestic water pipe, cast iron at sanitary pipe, and cast iron at vent pipe. PVC pipe is not permitted.

Natural Gas Service

1. Gas service is available for Tenant’s use at designated locations.
2. Concealed gas piping is not permitted. Gas piping in Tenant Spaces must be exposed.
3. Gas piping to be welded construction except connections to equipment.
4. Support and paint per mall standard details.
5. Gas piping down into space for food tenants is to be run thru plenum in a sleeve with the sleeve vented to outside air.
Schedules and Diagrams

The following Data Sheets must be complete and accompany final plan submission. No drawings will be reviewed for final approval or be approved for permit use without the following four (4) documents completed, signed and sealed by a Professional Engineer licensed in the State of Georgia:

M-1 Heat Gain and Heat Loss Calculations
M-2 Cooling Load / Heating Load Summary
M-3 Split System Schedule
M-4 Roof Mounted Air Handling Unit Schedule
### Heat Gain & Heat Loss Calculations

**Tenant Name: ____________________**  **Area: _________ SF**  **Space Number: ____________**

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#### TOTALS

#### HEAT LOSS

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#### TOTALS

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**Tenant Name: ____________________**  **Area: _________ SF**  **Space Number: ____________**
DATA SHEET M- 2  
Mechanical Engineering Data  
Heat Gain & Heat Loss Calculations

Tenant Name: ____________________   Area: _________ SF   Space Number: ____________

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### HEATING LOAD SUMMARY

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DATA SHEET M-3
Mechanical Engineering Data
Rooftop Air Handling Unit Schedule

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ELECTRICAL SYSTEM DESIGN CRITERIA

Introduction

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum check list to be used by Tenant’s design consultants to complete the construction documents. Tenant’s electrical service is metered. Some services are above ceiling and some are below floor. Verify at site.

You are urged to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

Electrical Drawing Requirements

1. Electrical drawings must be prepared by and sealed by a Georgia State licensed engineer. Electrical submittal to include the following:
   a. Floor and wall receptacles location and type.
   b. Fans, motors and all electrical equipment location and type.
   c. Floor and wall voice/data outlets -location and type.
   d. P.O.S. outlets (voice/data outlets and isolated ground receptacles) location and type.
   e. Lighting fixture layout (including lamp type and voltage).
   f. Lighting fixture schedule (with make and model numbers).
   g. Emergency, exit and night lighting fixture layout (all with battery backup).
   h. Branch circuit, wire size and layout.
   i. Feeder conduit and wire sizing.
   j. Electrical room layout (i.e., panel(s), transformer(s), time clock, etc.); plan must be to ¼” = 1’-0” scale.
   k. Conduit and wire sizing for HV AC equipment and panel; indicate over current protective device type and size for equipment and panel.
   l. Complete electrical panel schedule(s) and MEP tabulation sheet.
   m. Notes and specifications on drawings.
   n. Transformers, if required, are to be floor mounted and ground to building steel.

2. Work shall be in accordance with current Local and State Building Codes, including the latest applicable edition of NFPA 70 -The National Electrical Code, and all other applicable codes.

3. Food service facilities shall be additionally designed and constructed to adhere to pertinent State Board of Health Codes.

4. The Tenant is required to submit calculations and documents for the design and installation. The Landlord’s approval is intended to insure that the Tenant’s design respects the limitations of the provided Base Building Systems; to
The Landlord’s approval does not insure satisfactory performance of the Tenant’s systems, nor compliance with any Federal, State or Local Codes, Regulations or Ordinances. The Tenant accepts full responsibility to insure that the system designed and provided for the Tenant’s space will perform to the requirements stipulated and to the Tenant’s satisfaction.

### Design Criteria for Tenant’s Electrical Design Work

1. Landlord has provided a conduit at or near the perimeter of the Tenant space to the Landlord’s electrical service point. Electrical service shall be 277/480 volt 3-phase, 4-wire, 60 Hertz.

2. Landlord has sized the electrical service to retail lease areas sufficient to accommodate a nominal electrical installation of 20 - 25 Watts per square foot. Loads in excess of this allowance will require special review and written permission of the Landlord. Any required revisions to the Landlord’s electrical distribution system to accommodate the increased electrical load will be at Tenant’s expense.

3. Landlord has sized the electrical services to restaurant lease areas sufficient to accommodate a nominal load of 40 Watts per square foot. Loads in excess of this allowance will require special review and written permission of the Landlord. Any required revisions to the Landlord’s electrical distribution system to accommodate the increased electrical load will be at Tenant’s expense.

4. Landlord shall provide an electrical distribution system to electrical service points located at various points throughout the Shopping Center. Tenant shall connect to Landlord’s service connection point and provide disconnect switch, power company metering equipment, necessary conduit, and conductors from the electrical service point to the Leased Premises through the designated conduit. Tenant shall complete the electrical installation within the Leased Premises in accordance with all applicable codes. Electrical plans submitted for Landlord’s approval shall indicate the load requirements and wattages, and shall include complete panel schedule, riser diagram, lighting fixtures (with quantities), and equipment schedules. Notwithstanding anything to the contrary, Landlord shall not be required to provide service in excess of the existing design load.

5. Electrical drawing submittal shall include a tabulation of the electrical load, including quantities and sizes of lamps, appliances, signs, water heaters, etc.

### Tenant Responsibilities

1. Tenant shall extend Landlord’s service conduit to Tenant’s electrical panel, provide and install service conductors from Landlord’s electrical service point and provide a complete electrical system within the leased premises, including but not limited to, all necessary labor, branch and main circuit breakers, panels, conduit, wire, etc., necessary for the satisfactory operation of an electrical system.
   a. Each Tenant space shall have a single electrical disconnecting means.
ELECTRICAL SYSTEM DESIGN CRITERIA

b. Electrical equipment and materials shall be new, in accordance with the National Electrical Code standards and local codes and shall bear the Underwriters Laboratories label.

c. Storefront signage and display window lighting shall be controlled by a time clock.

d. Electrical panel shall be provided with bolt on breakers and copper bus bars. Load centers are not acceptable.

e. Panel loads are to be balanced within ±1-10% during normal operating conditions.

f. Lighting circuit breakers shall be rated for switching duty.

g. Additional capacity may be available. Upgrades to service size shall be at Tenant’s expense upon Landlord’s approval.

h. All wire must be copper and in conduit.

i. A copy of the contractor’s load balance data must be given to the Center Operations Director.

j. Meters are located in meter areas in building main electrical rooms.

k. Low voltage wiring is not required to be in conduit, but must be plenum rated cable.

l. Electrical service is routed to tenant space from meter areas.

m. Empty conduit is routed above Tenant’s space.

n. Typical voltage is 277/480V, 3-phase, 4-wire.

2. Tenant shall provide disconnect switch with fuses and power company metering equipment and extend Landlord’s service conduit to electrical service point via disconnect switch and metering equipment.

3. Tenant shall coordinate electrical service requirements with local Power Company.

4. Telephone service equipment shall be provided by Tenant. Landlord will provide (1) ¾” empty conduit to each Tenant space for telephone service. All service arrangements with the local telephone company are the responsibility of the Tenant. Empty conduits terminate at or near Tenant’s lease line.

5. Tenant shall provide duct smoke detectors in the supply and return ducts as required by code.

6. Tenant shall connect and furnish all necessary labor, branch and main circuit breakers, panels, transformers, conduit, wire, fuses, etc., to provide a complete approved electric distribution system within the Leased Premises.

7. Loads in excess of 20-25 Watts per square foot for retail tenants, and 40 Watts for restaurants and cafeterias shall require special review by and written permission of Landlord and Tenant shall be charged for required revisions to Landlord’s distribution system.

8. Tenant’s electrical drawing submittals shall be prepared by a registered electrical engineer, include a single line diagram and individual wattage tabulation (as well as overall total wattage demand) of the electrical load including quantities and sizes of lamps, appliances, signs, water heaters, etc. A complete electrical panel schedule is required for each installation.

Electrical Construction
ELECTRICAL SYSTEM DESIGN CRITERIA

1. Electrical materials and equipment shall be National Electrical Code Standard, unless better grade is required by local code and shall bear the Underwriters Laboratories label. All wire must be copper.

2. Telephones and service shall be provided and installed by Tenant. A complete conduit system, if required, shall be provided by Tenant for the utility company with wires installed in the conduit.

3. Lighting fixtures shall be furnished and installed by Tenant, and shall be of a type approved by applicable inspection authorities. Recessed fixtures in furred spaces shall be connected by a flexible conduit (6’-0” maximum length) and “AF” wire and run to a branch circuit outlet box which is independent of the fixture. Fluorescent ballast shall have individual non-resetting overload protection.

4. Electrical material shall be furnished and installed by Tenant. Distribution panels, motor starters, lighting panels and push button stations shall bear engraved bakelite nameplates.

5. Electric water-heaters for domestic water usage in the Leased Premises are to be furnished and installed by Tenant. Electric water-heaters shall be automatic and shall be limited to 12 gallon capacity unless Tenant’s business requires larger capacity. Heaters must have a pressure relief valve discharge piped to nearest drain in the Leased Premises. Tenant shall submit support detail if a water heater is above the finished floor.

6. Panelboard, furnished and installed by Tenant, for lighting and power within the Leased Premises shall be equal to type NLAB class panels, and shall meet the requirements of local code.

Electrical Outline Specifications

General Requirements

1. Materials shall be new and shall conform to applicable standards for the particular materials.

2. Electrical equipment and materials shall be UL listed and labeled.

3. Work shall be installed in a neat and workmanlike manner by licensed electricians.

4. Devices, plates, enclosures, covers, raceways, fixtures, etc., shall be aligned perpendicular to and parallel with principal structure members.

5. Edges of device coverplates shall be vertical.

6. Tops of floor outlets shall be flush with the floor.

7. Exposed raceways shall be offset where they enter surface mounted equipment.
ELECTRICAL SYSTEM DESIGN CRITERIA

8. Wiring installed in panelboards and enclosures shall be neatly trained and laced.

9. Wiring systems shall be concealed in public and finished spaces.

10. Flexible conduit shall be used for connection to vibrating equipment.

11. Minimum wire size shall not be less than No. 12 AWG (except for control wiring).

12. All wiring shall be color coded per NEC.

120/208 volt system:
   Phase A - Black
   Phase B - Red
   Phase C - Blue
   Neutral - White
   Ground - Green

277/480 volt system:
   Phase A - Brown
   Phase B - Orange
   Phase C - Yellow
   Neutral - White with tracer
   Ground - Green

13. Color code shall identify the same phase throughout the system from service switch through all branch circuitry.

14. Main service feeder shall be sized in accordance with the National Electric Code.

15. Tenant loads on the service feeder from the Landlord’s service equipment shall be balanced under normal operating conditions to within plus or minus 10 percent across all phases.

16. Storefront, store signs, and any lighting within the control zone must have a lighting level as approved by the Landlord and shall be on a time clock. Time clock settings shall be as directed by the Landlord.

17. Exit signs and emergency lighting shall be provided in accordance with local building codes.

18. Electrical equipment within the ceiling cavity shall be supported by building steel or bar joists. All supports connected to bar joists shall be from the top chord of the joists only. Electrical materials shall not be supported by roof deck, ductwork or HVAC/Plumbing/Fire Protection piping. Supports for unusually heavy equipment shall be designed by a registered Structural Engineer.

19. Ground fault receptacles shall be installed in toilets within premises and within six (6) feet of lavatories or branch circuits shall be protected by ground fault circuit breakers.
ELECTRICAL SYSTEM DESIGN CRITERIA

20. “Lock on” devices shall be provided for circuit breakers serving exit or emergency lighting.

21. Branch circuit directories shall be provided in each panelboard. Directories shall be typewritten and shall be accurate and complete.

22. Electrical operated signs shall be time clock controlled.

23. Motors 1/2 horsepower and larger shall be three-phase. Motor less than 1/2 horsepower may be single phase.

24. Electric heating units 3 kilowatt and larger shall be 3 phase, balanced. Heaters less than 3 kilowatt may be single phase.

25. Tenant HVAC, mechanical and plumbing equipment within or remote from the premises shall be served from the Tenant’s electrical services in the premises.

26. Connected load on 20 ampere lighting branch circuits shall not exceed 80 percent of circuit capacity.

27. Roof penetrations shall be made by Landlord’s roofing contractor at Tenant’s expense.

Wire

1. Branch circuit, feeder and control wiring shall be soft drawn, annealed copper with 600 volt, THWN, THHN or XHHW insulation.

2. Conductor No. 10 AWG and smaller shall be solid and conductors No. 8 AWG and larger shall be stranded.

3. Aluminum wire shall not be used.

4. Wiring shall be installed in conduit or shall be armored cable (NEC Type AC or MC). Armored cable will only be allowed for branch circuits within the premises. Exposed or open wiring of any kind will not be allowed. Bx cable shall not be used. Metal flexible conduit for connection to recessed light fixtures shall be six (6) feet maximum length.

Conduit

1. Conduit shall be rigid steel, intermediate steel or EMT and shall be galvanized, except as indicated in paragraph 2 and 3.

2. Flexible conduit, two feet minimum in length, shall be used for connection to vibrating equipment.

3. Flexible metal conduit tails, six feet in length, may be used between accessible fixture junction box and the recessed fluorescent lighting fixture served from the junction box. Junction boxes of this type may serve up to four separately recessed fluorescent fixtures. In all cases other than above, each lighting fixture shall have its own junction box.
ELECTRICAL SYSTEM DESIGN CRITERIA

4. No plastic conduit or fittings shall be used, except when installed under the floor slab on grade level.

Wiring Devices

1. Convenience receptacles shall be specification grade, 120 volt, 20 ampere, grounding type. Ground fault interrupter type where required.

2. Toggle switches for control of lighting circuits and ON/OFF control of other equipment shall be specification grade, quiet type, 20 ampere, 120/277 volt.

3. Wall plates shall be ganged where devices are located adjacent to each other.

Panelboards

1. Branch circuit panelboards shall be bolt on molded case circuit breaker type. Breakers serving lighting circuits shall be “SWD” rated. Breakers serving HVAC circuits shall be “HACR” rated.

2. Minimum interrupting rating for branch breakers shall be 10,000 amperes symmetrical from 120/208-volt panelboards and 14,000 amperes symmetrical for 277/480-volt panelboards. High interrupting capacity circuit breakers shall be provided as required by Tenant’s short circuit calculations.

3. Each panelboard shall have a ground bus. Bus bars shall be copper.

4. Each panelboard shall have a circuit directory.

5. Residential load center type panel-boards shall not be used.

6. Panelboards shall be Square D, I-line, NEHB, or NQOD, or as manufactured by General Electric or ITE-Seimens.

Transformers

1. Transformer shall be three-phase dry type with 220 degrees F class insulation having a maximum temperature rise of 115 degrees F.

2. Transformers shall have 480 volt primary winding, 120/208 volt, 3 phase, 4 wire secondary windings and 6 primary voltage taps, 2 at 2 1/2 percent FCAN and 4 at 2 1/2 percent FCBN.

3. Transformers 45 KVA and smaller may be wall mounted on tenant built wall or trapeze mounted provided the Tenant utilizes a suitable engineered mounting arrangement. All other transformers shall be floor mounted.

4. Transformer location shall be suitable ventilated to dissipate heat generated by the transformer at full load. In addition, transformer shall be located to allow proper ventilation as indicated by the transformer manufacturer. Transformer shall not be mounted above ceilings.
5. Each transformer shall be provided with an engraved warning nameplate permanently affixed to the top of the transformer with the inscription as follows:

“WARNING - HOT SURFACE. - DO NOT STORE ANYTHING ON TOP OF OR DIRECTLY ABOVE THIS TRANSFORMER”.

6. Transformers shall be Square D, Class 7400, or as manufactured by General Electric or ITE-Seimens.

Disconnect Switches

1. Disconnect switches shall be fused or non-fused as required, heavy duty type.

2. Fuse clips for fusible switches shall be rejection type.

3. General duty disconnect switches shall not be used.

4. Disconnect switches shall be Square D, Class 3130, or as manufactured by General Electric or ITE-Seimens.

Motor Controllers

1. A suitable motor controller shall be provided for all motors.

2. Motor controller shall provide either manual or automatic control as required.

3. Motor controllers shall be provided with overload protection in each phase load and overloads shall be selected based on actual nameplate rating of the motor being controlled as recommended by the manufacturer.

4. Motor controllers may be either individual type or combination type as desired. Individual type controllers shall be provided with a lockable type disconnect within sight of each controller. In addition, where controllers are located not in sight from load served, a disconnect switch shall be located within sight of the load served.

5. Combination type controller where used shall be fusible type. Fuses shall be dual element, time delay type sized per equipment nameplate rating.

6. Control circuit extending beyond the controller enclosure shall operate at a maximum voltage of 120 VAC.

7. Manual motor starters with overloads for fractional horsepower motors shall be 120/240 volt AC, single phase, NEMA enclosure to match environment and contain thermal protection for each ungrounded conductor.

8. Combination motor starters shall be manufactured and rated in accordance with NEMA standards. Starter shall be gravity dropout type, contain thermal overload protection in each ungrounded conductor, full voltage, single speed,
non-reversing, heavy duty control devices, NEMA enclosure to match environment, and contain a disconnect switch as indicated previously.

9. Motor Controllers shall be Square D, Class 2510 or Class 8539, or as manufactured by General Electric or ITE-Seimens.

**Contactors**

1. Contactor for control of lighting and other loads shall be heavy duty, commercial type.

2. Contactors shall be suitably rated for the load served.

3. Control circuits extending beyond the contactor enclosure shall operate at a maximum voltage of 120 VAC.

4. Wherever possible, contactors shall be mechanically held type.

5. Contactors shall be Square D, Class L or LX, or as manufactured by General Electric or ITE-Seimens.

**Lighting Fixtures**

1. Fluorescent fixtures shall utilize rapid start, energy saving lamps. Preheat and trigger start lamps shall be limited to fixtures with lamps less than 3 feet in length.

2. Fluorescent fixtures shall be of high quality with tight fitting doors and trim frame free of light leaks below or above ceiling.

3. Fluorescent ballast shall be rapid start, energy saving or electronic, Class P with a Class A sound rating, and shall have individual non-resetting overload protection.

4. Supports for lighting fixtures shall be independent of ceiling suspensions system unless ceiling system is specifically designed to support weight of fixture.

5. Clips shall be provided for each lay-in type fixture to secure the fixture to the ceiling grid.

6. Fluorescent light fixtures (troffer type) will not be permitted within the Design Control Zone. Fluorescent strip lights used in soffits must be shielded from the direct view of the patron.

7. Fluorescent light fixtures (troffer type) used in sales must be equipped with parabolic type louver.

8. Incandescent, quartz halogen or other lamps producing 45 lumens per watt or less may be used for decorative, accent of special display lighting, or in particular cases where incandescent “color” is mandatory. In other areas, illumination may be fluorescent, or metal halide.

9. Egress and exit lighting shall be provided as required in accordance with Article 700 of the latest version of the
10. Lighting circuits, except night light circuits and exit signs, may be wired through lighting contactors. These lighting contactors may be controlled by a time switch to prevent lights from being energized when Tenant space is not occupied.

11. The storefront sign must bear the UL label and conform to all building and electrical codes. The store-front sign must be illuminated at all hours the center is open for business. The storefront sign shall be controlled by a seven day time clock.

12. Storefront lighting and lighting within the Design Control Zone shall be controlled by a seven day timeclock.

13. Exit signs are to be internally illuminated, color and size of letter shall be in accordance with all applicable codes. Illuminated exit signs shall contain two sockets for emergency lamps, two fluorescent lamps for normal power, or shall be LED type with battery backup, satin aluminum stencil face with color permanent fiberglass letter panels, and single or double faces as required.

14. Emergency lighting units shall supply emergency lighting when the normal supply fails. Units shall be heavy duty, solid state, low maintenance battery and rated for 1-1/2 hours at full output. Remote heads shall be supplied by same manufacturer as battery unit.

Miscellaneous

1. Time switches shall be electronic type with indoor enclosure, seven day and battery backup.

2. Nameplate: Tenant shall furnish and install nameplates on all motor starters, pushbutton stations, disconnect switches and panelboards. Each nameplate shall be black laminated Micarta with 1/4” high white letters, and shall be permanently affixed to outside surface of door by means of metal screws.

3. Key switches for rolling grilles must be flush mounted a maximum of 12 inches (if and where allowed by landlord) AFF and shall be located on the side face of the storefront, not on the mall face. Switch covers shall be bronze anodized or match adjacent storefront finish materials.

4. Doorbell System: A doorbell system shall be provided for deliveries. The chime or bell shall be located in the sales area near the rear of the space and the pushbutton shall be located near the rear door.

5. Security System: A security system may be installed if the individual Tenant requires one. Before the security system is installed, the Tenant shall be responsible for obtaining approval from the Landlord. The security system must meet all the Landlord’s criteria before installation may take place.

Mechanical Equipment
ELECTRICAL SYSTEM DESIGN CRITERIA

1. Electrical heaters installed within air ducts shall be so interlocked so that the heater may not be energized if the air is not flowing.

2. Toilet exhaust fans shall be interlocked with the toilet room lighting so fan is not energized if toilet room lighting is not in operation.

3. Hot water heaters shall be wired through a disconnect switch. The disconnect switch shall be located near the hot water heater.

4. Provide a light and convenience outlet near all tenant mechanical equipment above fixed suspended ceilings. Switch to light shall be located near access panel to ceiling space and shall have continuous lighted pilot for ease of location.

Schedules and Diagrams

1. Enclosed is a schedule for use by Tenant for area and load calculation compliance. This sheet shall be used for submission of data to the Landlord for review.

2. The load calculation schedule must be completed and accompany final plan submission. No drawings will be reviewed for final approval or be approved for permit use without schedule. The schedule shall appear on the Drawings.

3. Enclosed is a typical one line diagram for tenant electrical services. This diagram shall be used to develop the one-line diagrams to be incorporated into the Tenant’s Electrical Drawings.

The Landlord Provides the Following

1. A central addressable fire alarm system for the lifestyle addition tenants only with the capabilities of monitoring the Tenant’s smoke detection and other fire alarm devices for tenants smaller than 1,000 sf, and with the capabilities of monitoring the tenant’s fire alarm panel for tenants 1,000 sf and larger.

2. A fire alarm system connection junction box in or near the Tenant’s Premises and as generally located per the Space Lease Outline Drawing, for tenants in the lifestyle addition only. All other tenants in the existing mall tenant area will not be monitored by the mall’s fire alarm system.

Fire Detection and Monitoring Devices (Applies to Lifestyle addition tenants only)

1. Tenant shall install all required system devices (smoke detectors, control modules, monitor modules) as required for proper operation and connection to the Landlord’s central system. All devices that are directly connected to the Landlord’s central fire alarm system shall be the exact model and manufacturer required by the Landlord and are required to be installed by the Landlord’s designated fire alarm installation contractor at the Tenant’s expense.
ELECTRICAL SYSTEM DESIGN CRITERIA

2. For spaces larger than 1,000 sf, Tenant shall install a complete stand alone fire alarm system within the Tenant’s space.

3. The Tenant’s system shall provide alarm, trouble and supervisory signals to the Landlord’s central fire alarm system. All fire alarm system components including smoke detectors, duct detectors, fire alarm panel, horns and strobes and any other system components that are part of the Tenant’s individual fire alarm system shall be high quality commercial system components installed by a Landlord approved fire alarm contractor. Tenant’s fire alarm system shall comply with all code requirements.

Tenant Fire Alarm Systems

1. Spaces less than 1,000 sf - Tenant spaces less than 1,000 square feet are not required to have a stand alone addressable fire alarm system within the Tenant space. At a minimum, the Tenant shall be required to install a duct detector at the HVAC unit. All components shall be addressable components of the exact specification to comply with the Landlord’s central fire alarm system, and shall be directly connected to the Landlord’s system by the Landlord’s designated fire alarm contractor at the Tenant’s expense.

2. Spaces 1,000 sf or larger - Tenant spaces 1,000 sf or larger are required to install a complete stand alone fire alarm system within the Tenant space.

3. The Tenant fire alarm system shall include the following components:
   a. Duct detection devices at each HVAC unit.
   b. Smoke detection devices if required by Code or desired by Tenant.
   c. Fire alarm panel with alarm signal output and supervising signal output to Landlord’s central fire alarm system. Fire alarm panel must also accept an input signal from the Landlord’s central fire alarm system to initiate the Tenant’s horns and strobes upon the occurrence of a general building alarm. Panel shall comply with all Code and jurisdiction authority function requirements.
   d. Horns and strobe devices, location as required by Code.
   e. Power supply/battery back-up for horns and strobes.
   f. Any other auxiliary fire alarm devices specifically required by Code or desired by Tenant.

4. The Tenant shall also be required to contract with the Landlord’s designated fire alarm contractor for installation and connection of; (1) monitor module(s) that shall monitor alarm and supervisory signals from the Tenant’s fire alarm panels, and (2) control module(s) that shall provide an alarm input from the Landlord’s central fire alarm system to the Tenant’s panel, which such signal shall initiate the horns and strobe operation within the Tenant space. The monitor modules and control modules shall be directly connected to the Landlord’s central fire alarm system, and are required to be installed by the Landlord’s designated contractor at the tenant’s expense.

Minimum Smoke Detection Requirements (Applies to all tenants)

1. Duct detectors shall be required at each rooftop HVAC unit within the Tenant’s space. For any HVAC unit which
FIRE ALARM SYSTEM CRITERIA

exceeds 2,000 cfm, separate duct detection is required in supply and return air ducts or as otherwise required by code.

2. Tenants with cooking hoods and a fire suppression system are required to connect such system to the Mall fire alarm system. It is the responsibility of the Tenant and Tenant’s contractor to coordinate the connection details for this system with the Landlord’s designated fire alarm contractor.

HVAC System Shutdown

1. The Tenant’s HVAC system must be connected so upon occurrence of any duct detection alarm, the affected Tenant’s HVAC unit will stop operation immediately. Duct smoke detectors shall be addressable type with visual alarm and power indicators. Provide remote LED/test stations where duct detectors are mounted in non-visible areas such as above ceiling. Duct detectors shall be provided by this division, installed by the mechanical contractor and electrically connected to the fire alarm system by the electrical contractor.

2. Lifestyle addition tenants shall have their duct detectors monitored by the fire alarm system.

The Landlord’s Designated Contractor Shall Perform the Following

The Landlord’s designated fire alarm contractor shall perform the following work for a typical Tenant space. Work performed by Landlord’s contractor shall be completed solely at Tenant’s expense:

Lifestyle tenants only

1. Furnish and install Control and Monitor Module devices.

2. Furnish only Landlord standard addressable duct detector for spaces smaller than 1,000 sf.

3. Furnish and install all wiring between devices, detector and/or fire alarm panel and the system connection junction box.

4. Complete all wiring connections to Landlord’s central system and all addressable devices.

5. Complete all system programming at Landlord’s central fire alarm panel.

6. Obtain all required permits for work performed by Landlord’s fire alarm contractor.

7. Perform all startup testing and coordinate final test with municipal authorities.

Other Mall tenants

1. Furnish only Landlord standard addressable duct detector for spaces smaller than 1,000 sf.

2. Furnish and install all wiring between devices.
FIRE ALARM SYSTEM CRITERIA

3. Obtain all required permits for work performed by Landlord’s fire alarm contractor.

4. Perform all startup testing and coordinate final test with municipal authorities

The Tenant’s Contractor Shall Perform the Following

The Tenant’s Contractor shall be responsible for completing the following work for the fire alarm system installation:

1. Install conduit to connect the system connection junction box with all devices and/or fire alarm panel.

2. Install junction boxed at each device location.

3. For spaces less than 1,000 sf, install the Landlord standard duct detector(s).

4. For spaces greater than 1,000 sf, Tenant contractor shall install a complete commercial grade fire alarm system that shall include a fire alarm panel and all required devices as outlined in this criteria section.

5. Coordinate device installation work, schedule and timing with the Landlord’s designated fire alarm contractor.

6. Tenant is required to use Landlord’s designated Fire Alarm Contractor for Installations.

7. Connect the Tenant HVAC system controls to the fire alarm system as required for unit shutdown function.

8. Coordinate all testing with the Landlord’s designated fire alarm contractor, the Landlord and the local jurisdictional authorities including the fire department and building department.

9. Fire alarm system shall comply with NFPA and all applicable local codes and ordinances.
CUMBERLAND
MALL

FIRE ALARM SYSTEM CRITERIA