



ADDENDUM LOG

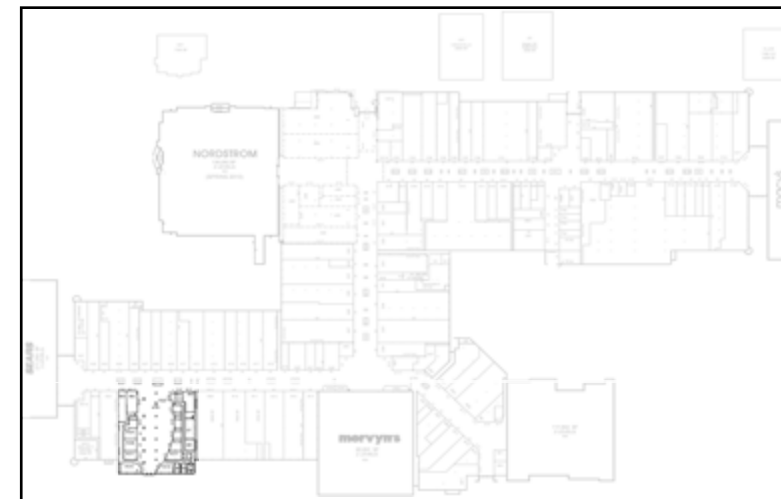
- October 2008
 - Revision
- March 2009
 - Changes/ Additions
- April 2009
 - Changes/ Revisions
- May 2009
 - Update to Current Layout
- July 2009
 - “Toe kick” information update
- May 2011
 - Updated logo
- November 2012
 - Added Automatic Gas Shut-off Valve language (pg. fc18)
- February 2014
 - Waterproof membrane language updated (fc9, fc16)
- April, 2014
 - Carbon monoxide sensor language added (fc18)
- November, 2014
 - Drink dispenser may not be placed on front counter (fc7)
- September, 2015
 - FC NP diagrams added (fc5)
- November, 2015
 - Gas added to list of fuels for CO detection (fc19)

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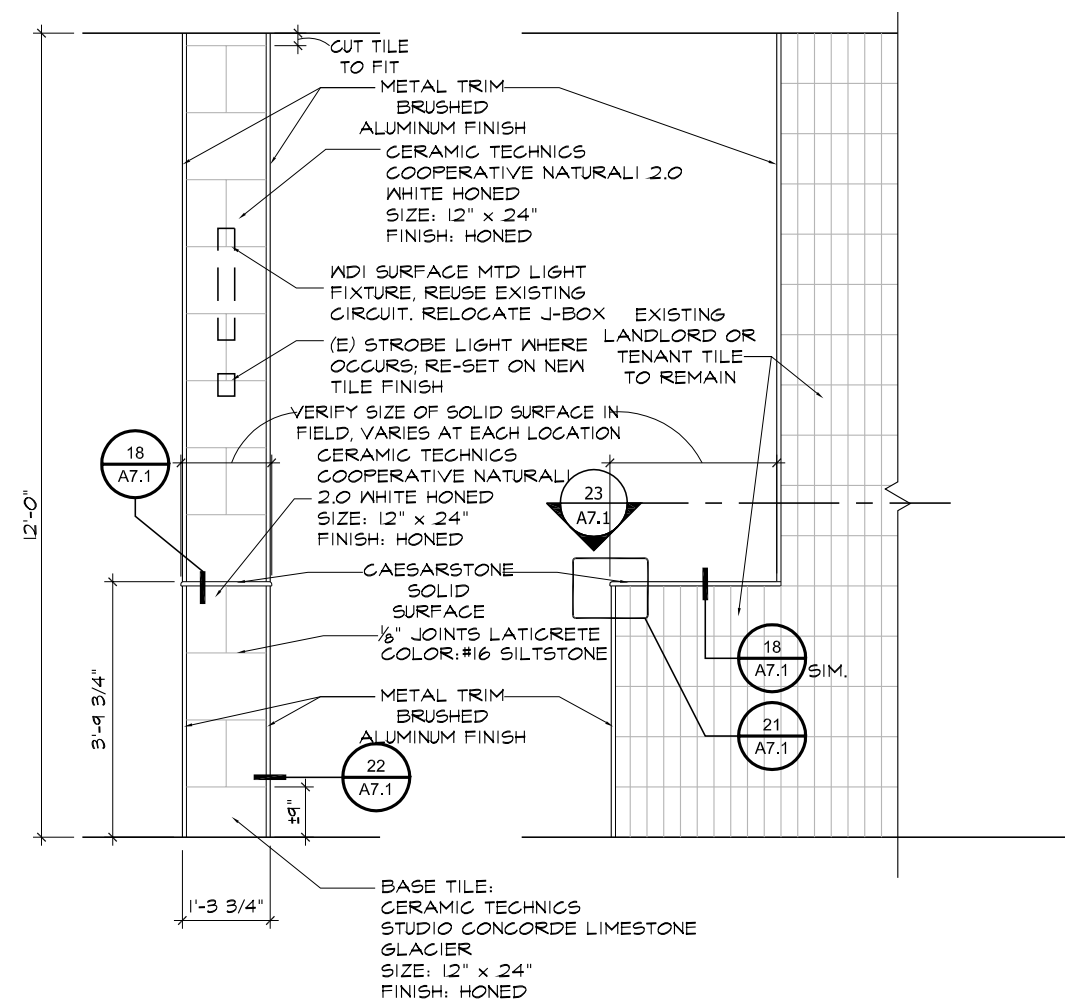
FOOD COURT & IN-LINE FOOD TENANT CRITERIA

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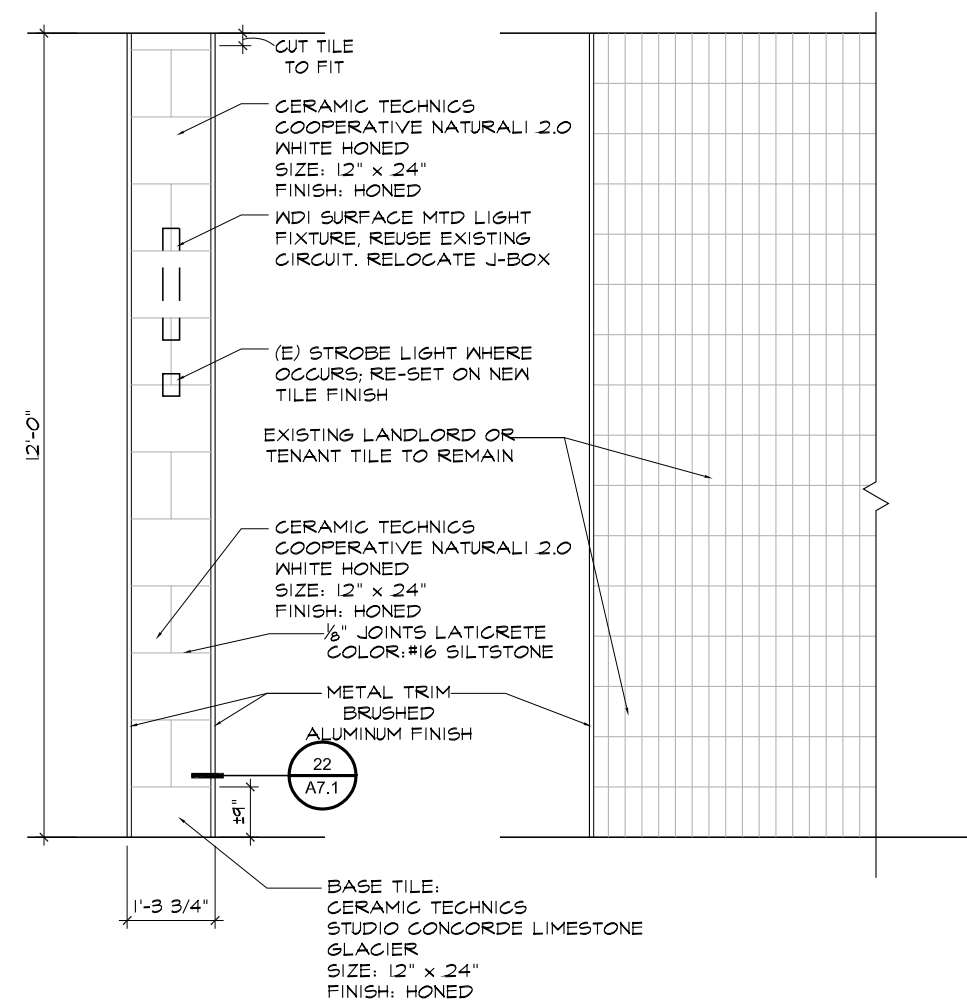
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PLAN SUBMITTAL & APPROVAL PROCEDURES and
CONTRACTOR’S RULES & REGULATIONS**

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NEUTRAL PIER DIAGRAM



STEPPED PIER (B)



STRAIGHT PIER (A)

GENERAL OVERVIEW

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

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

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

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

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

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

Food Tenant spaces have two distinct zones:

- Customer Service Area
- Prep Area

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



CUSTOMER SERVICE AREA

This area includes:

- All areas visible to the public.

Layout

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

A full-height partition wall must separate the Customer Service Area and Prep Area. Access to the Prep Area shall be via a self-closing door or between staggered "blind walls".

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

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

Front Counter Design

- Counter face cannot be on one plane. Design must include areas that pop in and pop out to create movement. This can be achieved by recessing a small portion of the counterface by a few inches or can be more dramatic. This can also be achieved by ranging counter heights and taller vertical elements. Taller vertical elements must not block visibility.
- Counter face cannot be all one material. Must incorporate a minimum of two to three different types of material that coordinate well together.
- Vertical element can include a plasma screen menu board or can have additional vertical signage.
- Drop soffit ceiling design is required and does not need to cover entire area. This soffit can be used for primary sign. This soffit can project out maximum 12" past front counter.
- Tenant to specify a protective edge at the bottom of the counter.
- The form and materials used for counters shall be designed to be inviting to the public to help lure them to the space.



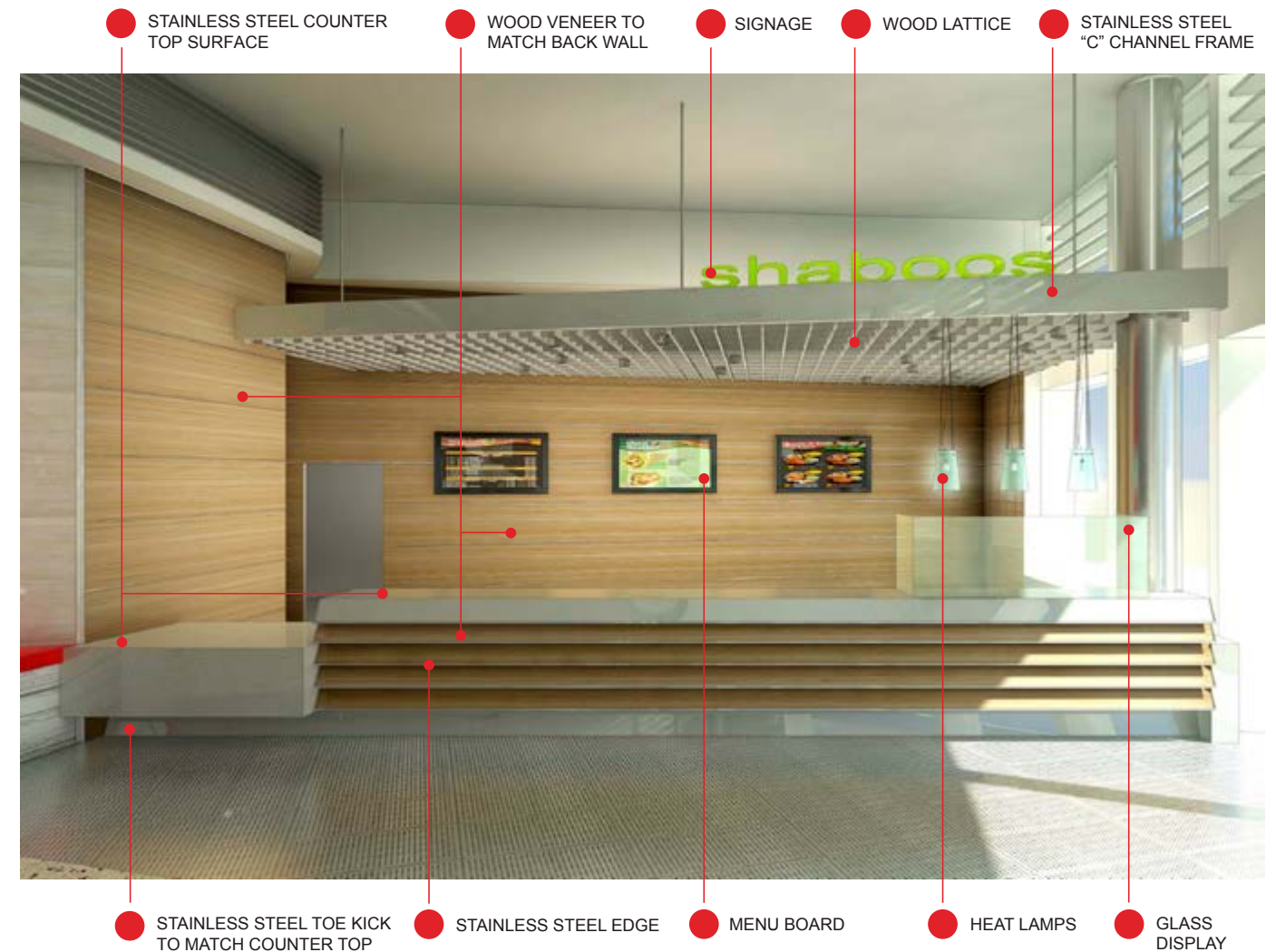
CUSTOMER SERVICE AREA (cont'd.)

- The toe kick material must be a minimum of 3" behind the face of the counter.
- All Tenant build out must be contained within the lease line unless specifically noted in this criteria.
- Counter tops must be "Corian" or similar solid surface materials, metal or stone. Tenant counter and counter tops are to be custom designed and fabricated. Plastic laminate is prohibited.
- Maximum counter height is 3'-6". Counter design, including heights, must comply with all accessibility guidelines enforced by national or local jurisdictions and the Americans with Disabilities Act.
- Cash registers must be recessed so that they extend no more than 9" above the counter top.
- Condiment and utensil displays or dispensers must be fully recessed into the counter.
- Fully-recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays.
- Tray rails, if used shall be integrated into the counter design, be contained within the lease line.
- Drink dispenser and other utilitarian kitchen equipment may not be placed on the front counter.
- Sneeze guards shall be used above the front counters as required.
- Trim or framework shall be solid metal with plating or a unique metal finish. Glass must be tempered or a safety type. Plexiglas is not permitted.
- Pass-thru windows with any customer views into kitchen zone are not allowed.
- Showcases must reinforce the Tenant's image and be an integral part of the design within the counter.
- Showcases shall not exceed 14" above counter and 36" overall width. It shall not be more than 50% of the counter length and located no closer than 48" from the neutral pier.

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

All store designs and plans are subject to Landlord approval.

Front Counter Materials



CUSTOMER SERVICE AREA (cont'd.)

Finish materials may include the following:

- Natural, polished or honed stone and/or porcelain tile. Standard square tile design will not be allowed.
- All stone/tile colors must be integral throughout the materials. (Glazed tiles are prohibited)
- Metal panels and architectural hardware shall have brushed, satin or polished stainless steel finish, color anodized, baked painted or antique finish.
- Resin panels such as 3-Form products.
- Back-painted tempered glass panels.
- Glass tiles.
- Wood veneers.

Finish materials shall not include the following materials:

- 4"x4", 6"x6", 12"x12" glazed tiles
- Weathered or distressed wood, shingles or boards
- Glazed tiles
- Plastic spandrel panels or applied plastic laminated materials
- Faux or plastic formed brick, block or stone
- Clear anodized aluminum
- Other materials as deemed unacceptable by Landlord

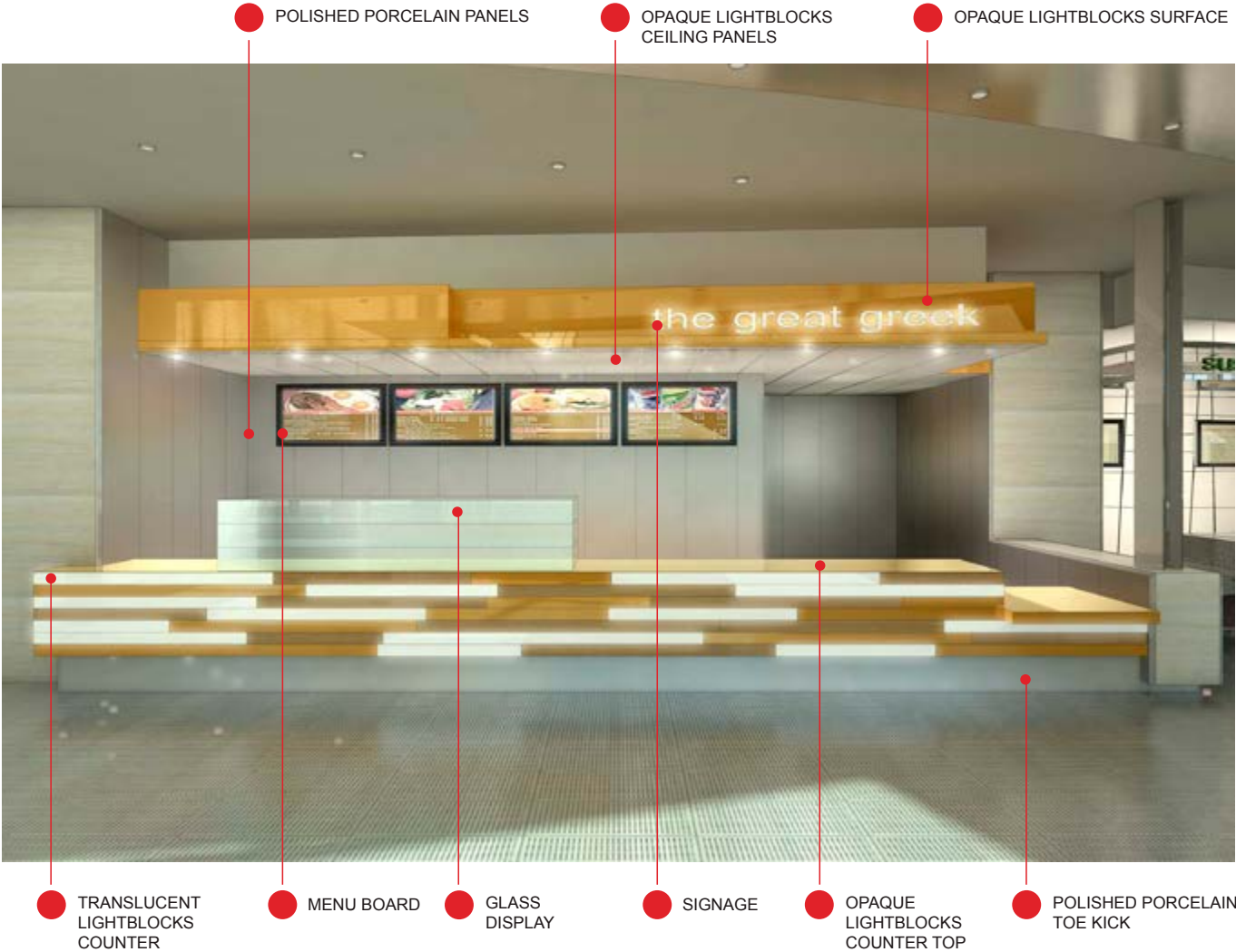
Neutral Piers & Demising Walls

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

Seating

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

Lighting



CUSTOMER SERVICE AREA (cont'd.)

Recommended lighting approaches include but are not limited to:

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

Unacceptable lighting approaches include but are not limited to:

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

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

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

Flooring

The entire Lease Premises shall be completely and properly sealed using a ‘Dex-o-tex’ NEOBOND II Fracture Resistant Membrane Waterproofing or equal membrane type sealer approved by Landlord, prior to the installation of any finished flooring material. The membrane must be turned up all perimeter storefront walls, counters and surfaces a minimum of 24”, to protect the adjacent Tenants and Mall common areas. Then, either FRP (prep area only), or tile is to be installed up to at least 4’. Tenant to submit detail to Landlord for approval prior to installation.

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

Unacceptable flooring materials:

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

Ceiling

Suspended ceiling design in Customer Service Area is required.

Tenant must provide a reflected ceiling plan indicating any and all Tenant lighting, suspended design elements, signage and ceiling access panels for Landlord approval. Ceiling access panels, where required must be depicted on the Tenant’s plans, approved by Landlord and be provided at Tenant’s expense.

Rolling Grilles

- Rolling Grilles are not allowed

Drawing Requirements

CUSTOMER SERVICE AREA (cont'd.)

Tenant's licensed sign contractor shall submit Sign Shop Drawings, PDF file only, directly to Landlord's Tenant Coordinator, as instructed, for approval prior to fabrication of signage. Drawings must be fully detailed and dimensioned, and shall include, but not be limited to the following information:

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

Sign Construction/Installation

- The Tenant is responsible for all signs, permits, power sources, connections and installations.
- All raceways, transformers, ballasts, PK housing, conduit boxes, electrode boxes and other wiring shall be concealed from public view.
- Exposed crossovers between letters or words are not permitted.
- Metal sign materials, fastenings and clips of all types shall be hot-dipped galvanized iron, stainless steel or brass. Black iron materials of any type are not permitted.
- Labels on exposed sign surfaces are not permitted except those required by local ordinances. Any required labels must be inconspicuous.
- All electrical sign components must be U.L. labeled.

Storefront Sign



SIGNAGE

- Tenant signs must be creative and imaginative.
- Sign must be proportional to overall elevation. Landlord will review sign size on an individual basis. Sign length must not be more than 1/3 of the overall storefront length.
- Sign must complement overall design and add visual interest.
- Sign must be mounted on a design feature (refer to page fc6 on sign design feature requirements).
- Power must be concealed.
- 12" max letter height will be enforced.
- Back of sign must be finished.

Menu Board

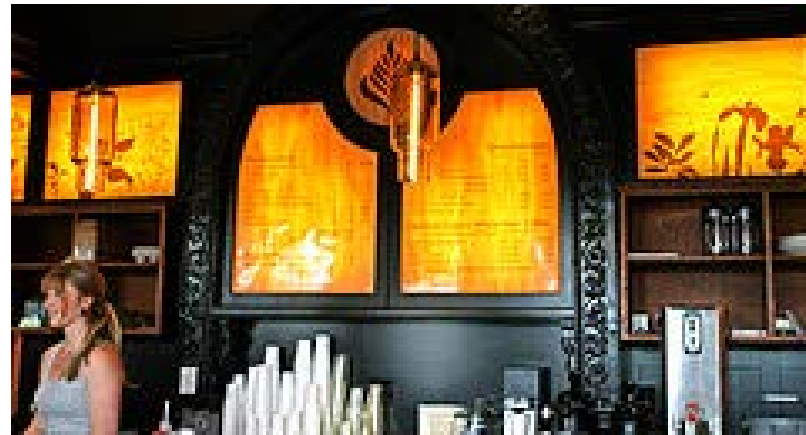
- All menu boards must be submitted to the Landlord for review and approval prior to start of Tenant construction.
- Menu boards shall be of an artisan type quality such as chalkboards, painted wood or unusual materials and combinations of material. Standard factory designs will not be allowed.
- Standard surface-mounted box-type internally illuminated menu boards are not permitted.
- Tenants are strongly encouraged to consult a graphic designer.
- High quality digital print outs for menu board may be approved at Landlord's discretion.
- Frames, holders, text, photo displays, lighting and materials must be creatively designed.
- Externally illuminated menu boards are allowed. Tenant is required to submit light fixture cut sheet for approval.
- Professional quality drawings/renderings must be submitted for approval.
- Design shall be an integral part of the graphics and complimentary to primary signage character.
- Overall width of menu board cannot exceed 60% of overall storefront width.
- Mounting height to be a minimum of 7'-0" to bottom of sign with maximum height of 10'-0" and held a minimum of 10" from edge of walls.
- Photographs used in menu boards must be professionally produced and approved by the Landlord.
- The menu board must be non-reflective to avoid glare.

SIGNAGE (cont'd.)

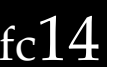
The following types of menu boards will be allowed:

1. Digital menu boards

- All such menu boards must be incorporated within the back wall design. Plasma screens can not be surface mounted.



2. Artisan type quality such as digital graphic chalkboards



SIGNAGE (cont'd.)

4. Unusual materials and combinations of materials



(Clear plexi-mounted in horizontal frames and attached to two rods)



(Framed menu boards mounted on a back panel with graphics and logo)



(Printed graphics and images)



(Clear plexi-mounted on back wall with interesting graphics and dimensional text)

SIGNAGE (cont'd.)



(Clear plexi with wood backing; externally illuminated)



(Overlay of graphic panels suspended from the ceiling and incorporated with the main storefront sign)

The following types of menu boards will not be allowed

- Internally illuminated menu boards



PREP AREA

This area includes:

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

Lighting

Lighting may include, but is not limited to:

- 2'x4' lay-in surface-mounted fluorescent light fixtures.
- Any fixture allowed by code necessary for food preparation.

Flooring

The entire Lease Premises shall be completely and properly sealed using a 'Dex-o-tex' NEOBOND II Fracture Resistant Membrane Waterproofing or equal membrane type sealer approved by Landlord, prior to the installation of any finished flooring material. The membrane must be turned up all perimeter storefront walls, counters and surfaces a minimum of 24", to protect the adjacent Tenants and Mall common areas. Then, either FRP (prep area only), or tile is to be installed up to at least 4'. Tenant to submit detail to Landlord for approval prior to installation.

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

Allowed flooring materials:

- Quarry tile
- Porcelain ceramic tile

Prohibited flooring materials:

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



PREP AREA (cont'd.)

Ceiling

2'x4' drop-in panels with an approved finish shall be permitted in storage areas so long as they are not visible to the customers.

Walls

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

Exit Door

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

All roof work must be by the Mall's required roofing contractor at the Tenant's expense.

The Tenant is required to remove all roof-mounted equipment and roof penetrations that will not be utilized by the Tenant's build-out of the space. These shall be removed down to the roof deck and repaired by the Mall's required roofer. All roofing repairs shall comply with the Mall's roofing criteria.

Do not attach, hang, suspend, laterally brace or in any way connect to the roof deck. All Tenant construction must be self supporting or may connect to unistrut attached to the Mall structure but not to the roof deck.

Mechanical

Tenants are required to furnish and install their own mechanical systems as required for their operation. This Center is operated on a VAV system. See Technical Criteria section.

Grease Exhaust

A grease guard must be provided on all exhaust blowers. Submit for approval. "Supreme" Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust or grease laden air removal.

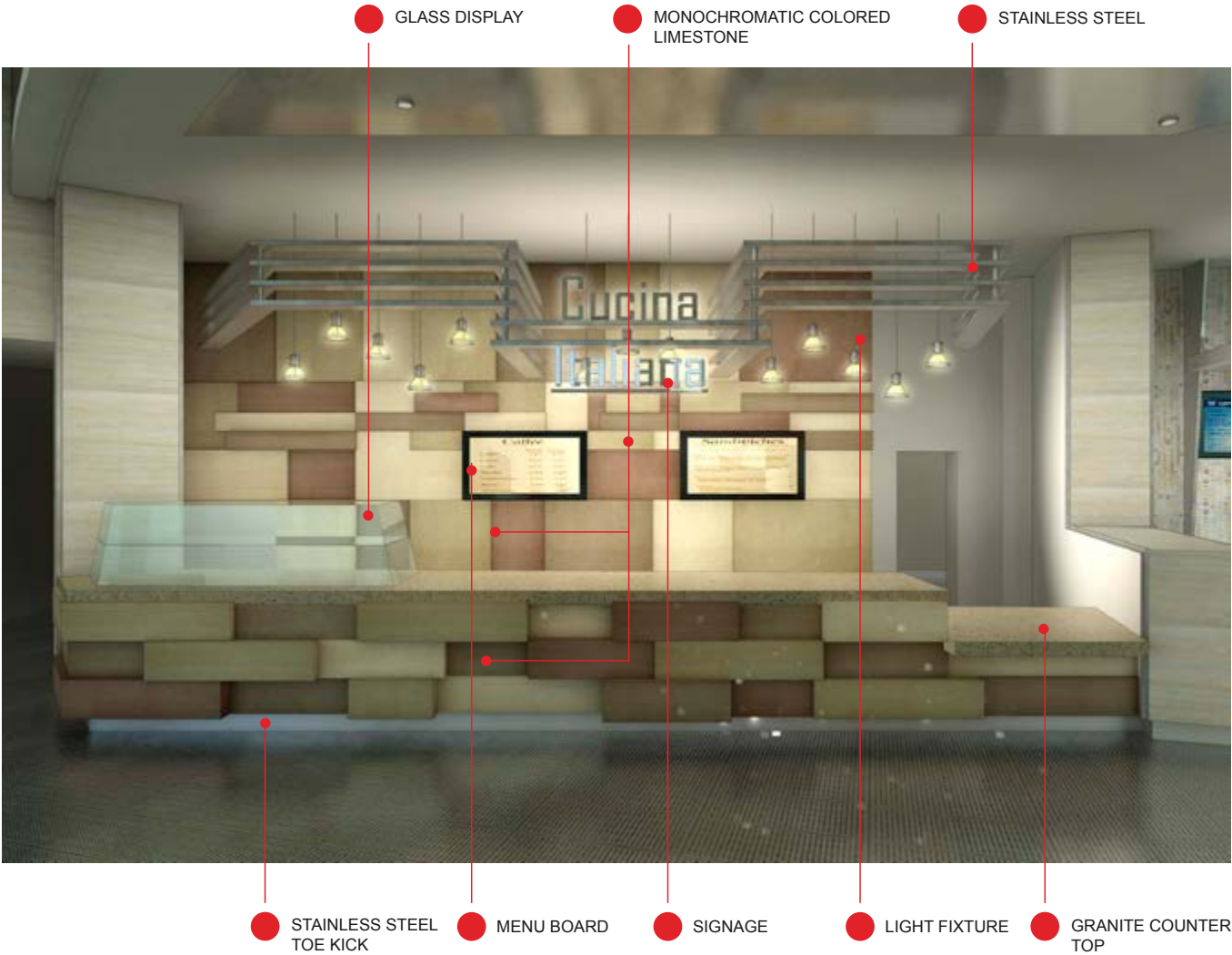


PREP AREA (cont'd.)

Fumes And Odors

The following constitutes the minimum requirements for special exhaust systems which Tenant must furnish and install in the Leased Premises for the elimination of fumes and odors due to Tenant operations:

1. A separate exhaust system must be provided and installed which will generate negative pressure in the Leased Premises as outlined below.
2. A total negative pressure of between five and ten percent (5-10%) must be maintained during all hours that Tenant is operating its business in the Leased Premises.
3. The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
4. The Tenant must have a certified air balancing contractor test the completed system and verify its operation according to these specifications. A copy of the air balancing report must be submitted to the Mall General Manager for review and approval prior to opening for business.
5. The combined HVAC and exhaust system per the above-noted specifications must be in operation during all hours that Tenant is operating its business in the Leased Premises.
6. The combined HVAC system must be connected to the Landlord EMS by the Landlord required contractor. See the Technical Criteria section for specifics.
7. Indoor tenants which will be using any type of gas, liquid or solid fuel for heating, cooking or other use, must have an active carbon monoxide detector installed. The type should be an Hardwire Interconnectable 120-Volt Carbon Monoxide Alarm with Digital Display and Battery Backup.
8. Carbon dioxide detection is required if tenant has a carbon dioxide systems with 100 lbs. or more of carbon dioxide used in their beverage dispensing applications.



PREP AREA (cont'd.)

Structural

The structure or sub-structure that supports any new or replacement HVAC unit, transformer, other heavy equipment or modification of any structure or substructure, shall be designed, engineered and installed at Tenant's sole cost and expense. Tenant shall provide structural engineering calculations and drawings from a licensed structural engineer (Registered in the State of the Center where the work is located) to Landlord for review and approval prior to installation of any such items or equipment.

All equipment is to be installed over structural members that can support the weight of the equipment in areas designated by Landlord.

All recommendations of design and verification of completion shall include the structural engineer's embossed seal from the state.

Utilities

Electrical

An empty, separate meter socket will be stubbed to the Tenant premises from the Mall electrical room. Tenant must install a demand check meter per Landlord specs. Using the Landlord required contractor. See the Technical Criteria section for specifics.

Natural Gas

All new development and newly Tenanted restaurants need to have seismic gas shut-off valves installed on Landlord side of the meter, at each individual space. Seismic valves must be:

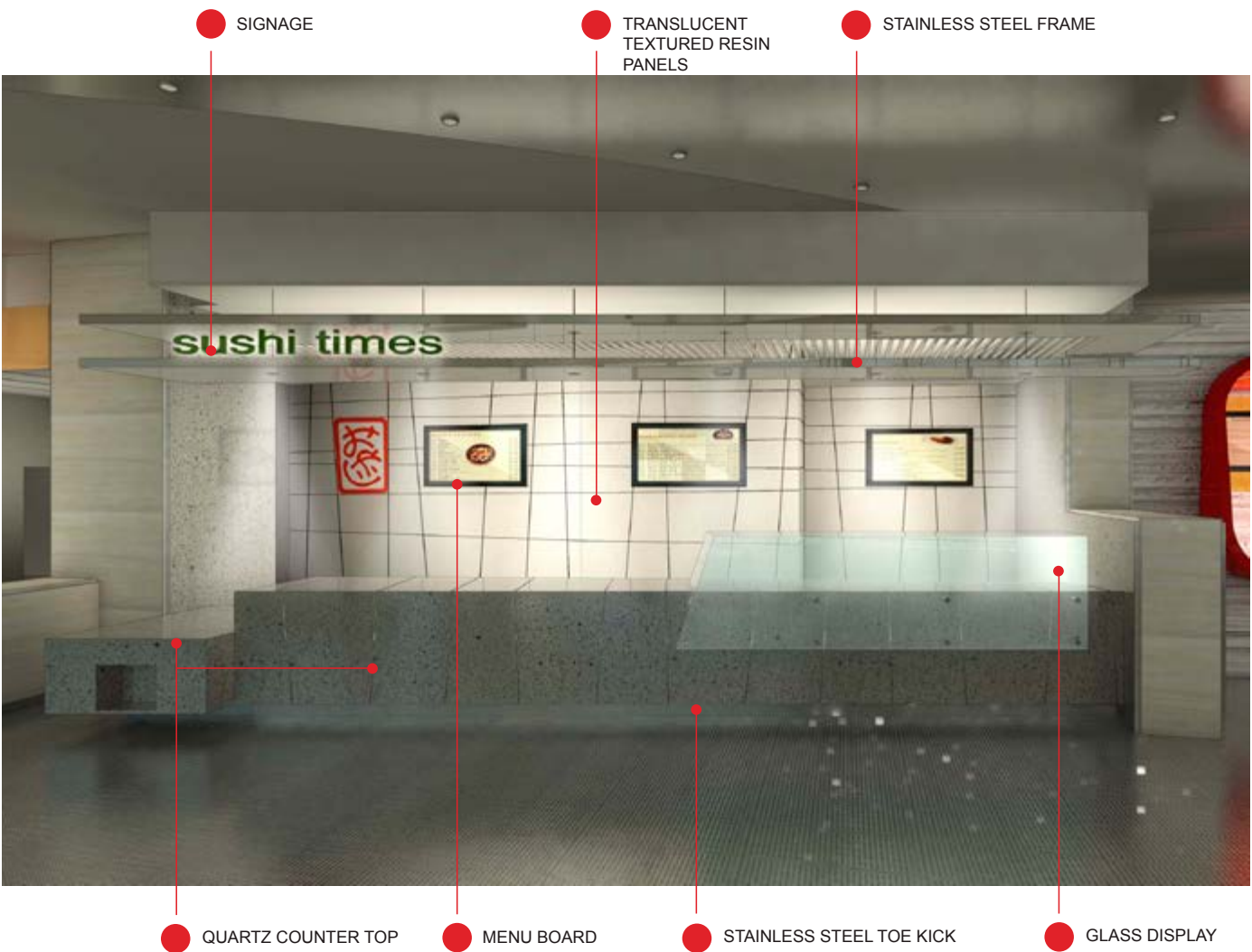
1. UL-approved;
2. FM-approved; or,
3. ACSE 25-compliant.

All devices must be installed consistent with manufacturer's instructions and following jurisdictional code.

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

Potable Water

A single water stub-in will be supplied by the Landlord from the Landlord's meter to each Tenant space. Tenant shall provide a water sub-meter that is accessible to Mall management.



PREP AREA (cont’d.)

Sanitary Waste

A 4” sanitary waste line shall be stubbed below each Tenant space by Landlord. Tenant shall route their own vent lines to a point above the roof.

Grease Waste

Tenant shall route their own vent lines to a point above the roof. Tenant must provide their own grease interceptors.

Fire Protection / Sprinkler System

Tenants must use the Mall’s required sprinkler contractor as well as connect to the Landlord’s fire alarm system, using the Landlord required fire alarm contractor.

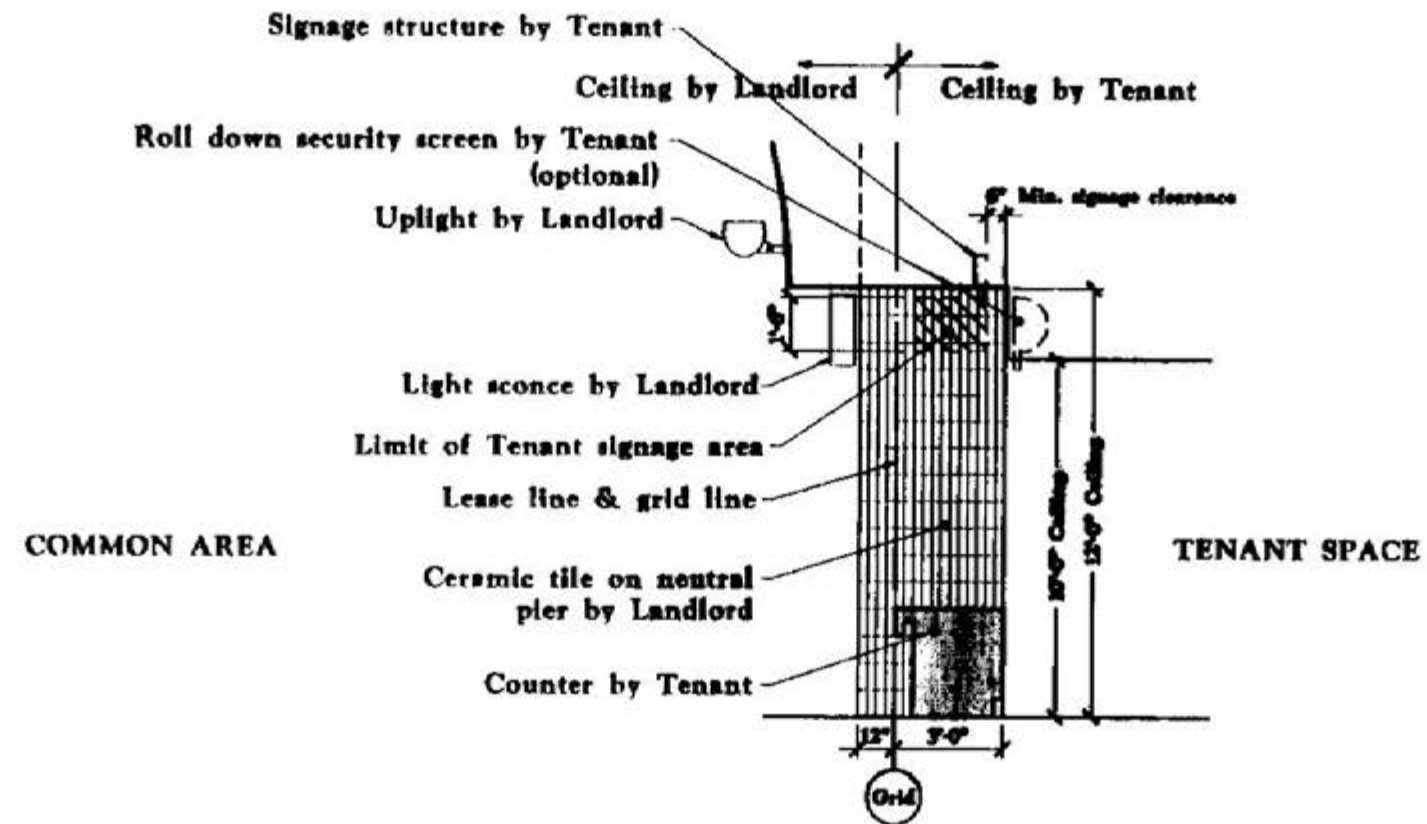
Submittal & Approval Requirements

Landlord’s review will not begin until a complete submittal has been received, including any additional information necessary or helpful to make an evaluation of the design. Make all submittals to the Landlord’s Tenant Coordinator.

If any questions arise from the Tenant’s interpretation of the design and criteria information, the Tenant shall assume all responsibility for clarification by written request to the Landlord.

For all required contractor’s contact information, see the General Information section.

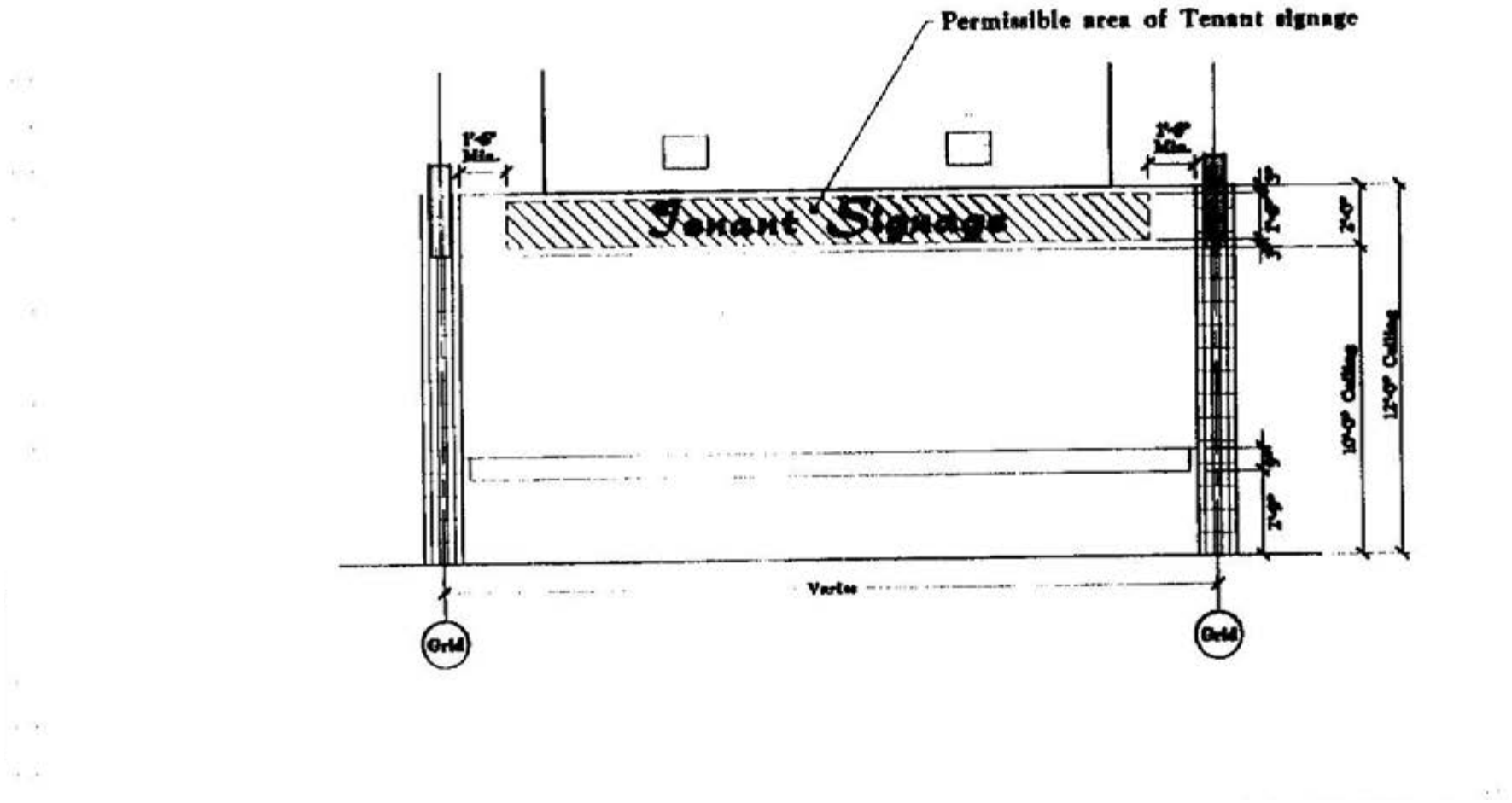
FOOD COURT DESIGN DIAGRAMS



TENANT fc05 TO fc13

DIAGRAM A

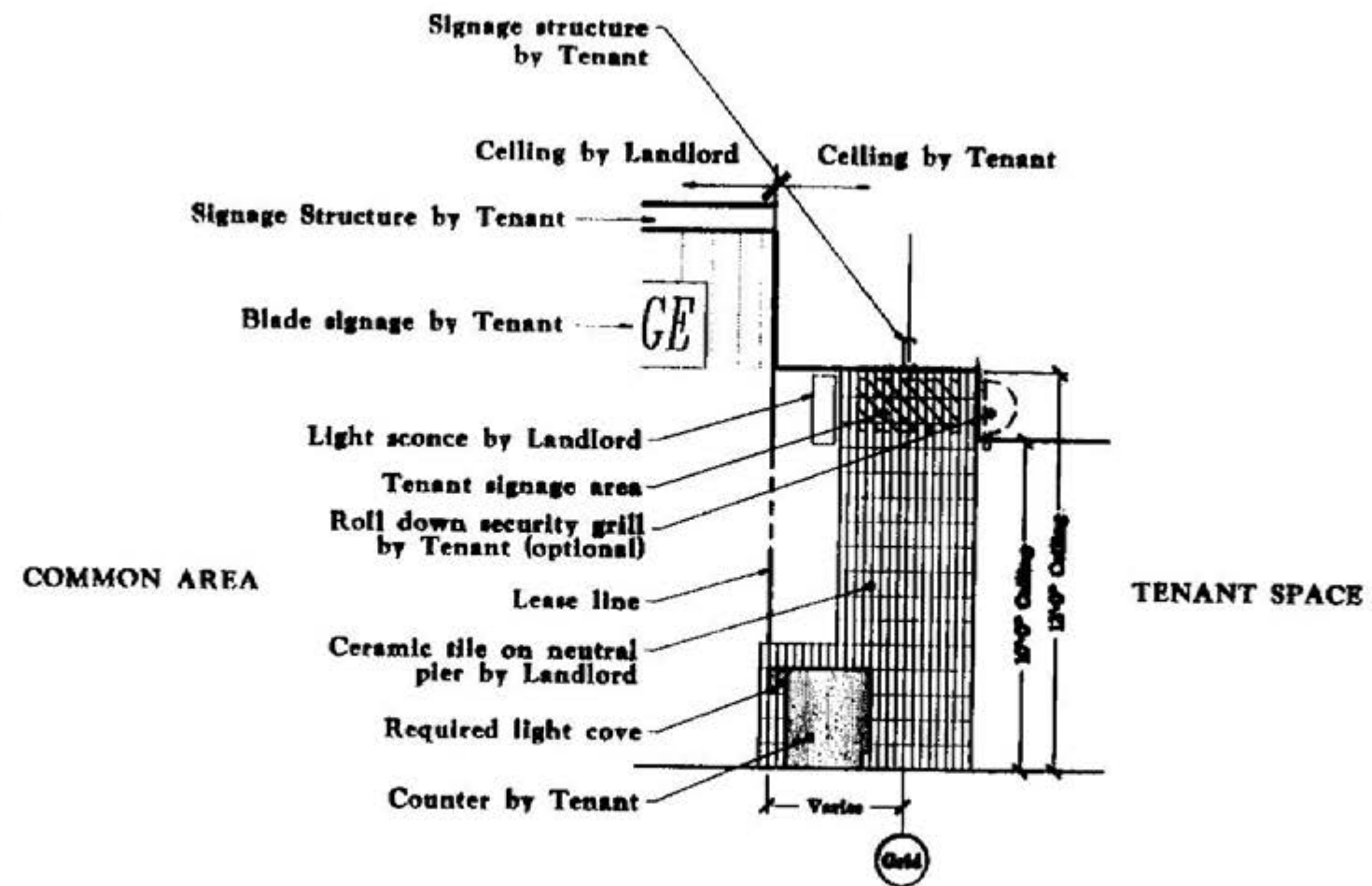
FOOD COURT DESIGN DIAGRAMS (Cont'd.)



TENANT fc0 TO fc13

DIAGRAM B

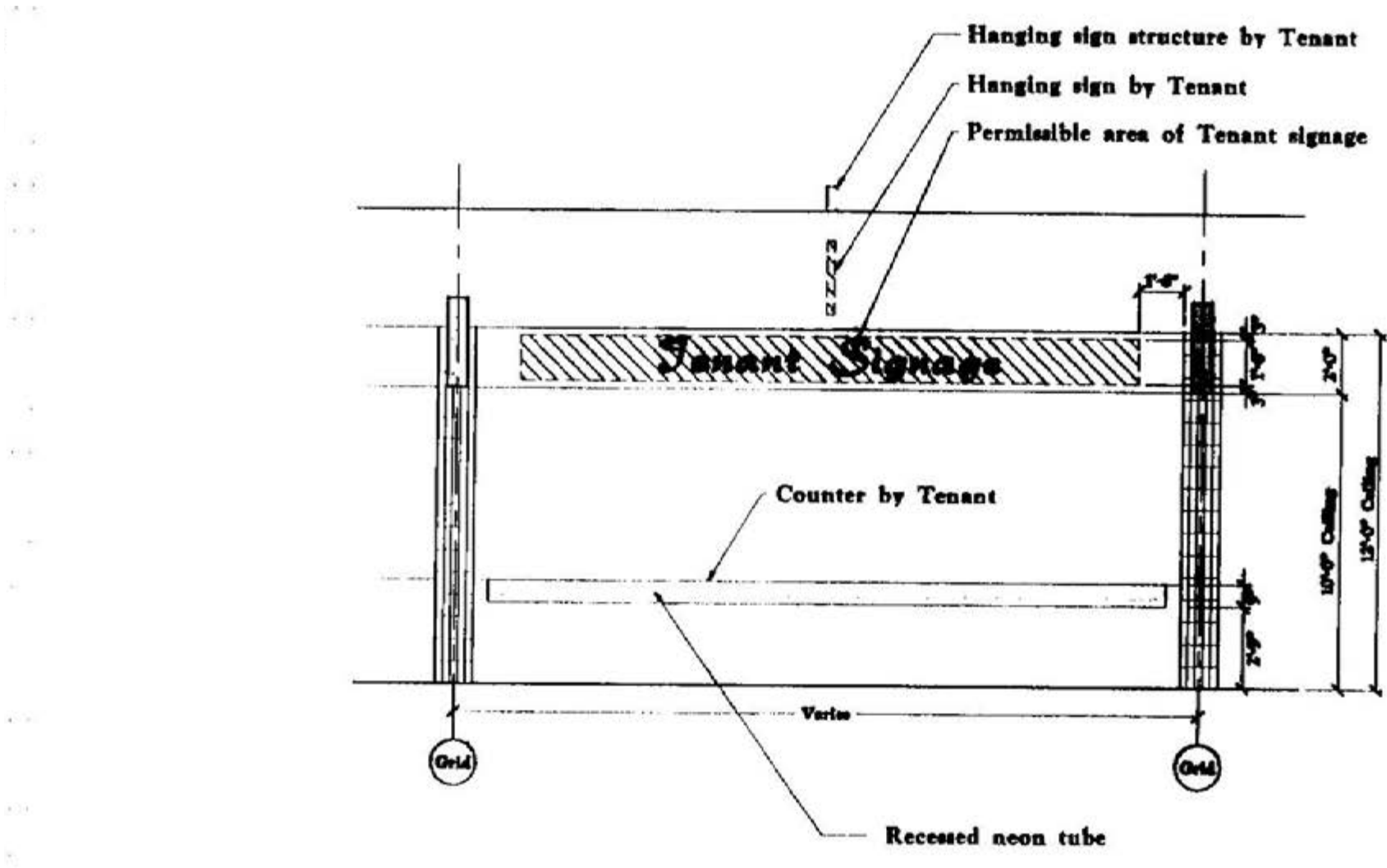
FOOD COURT DESIGN DIAGRAMS (Cont'd.)



TENANT fc15 TO fc13

DIAGRAM D

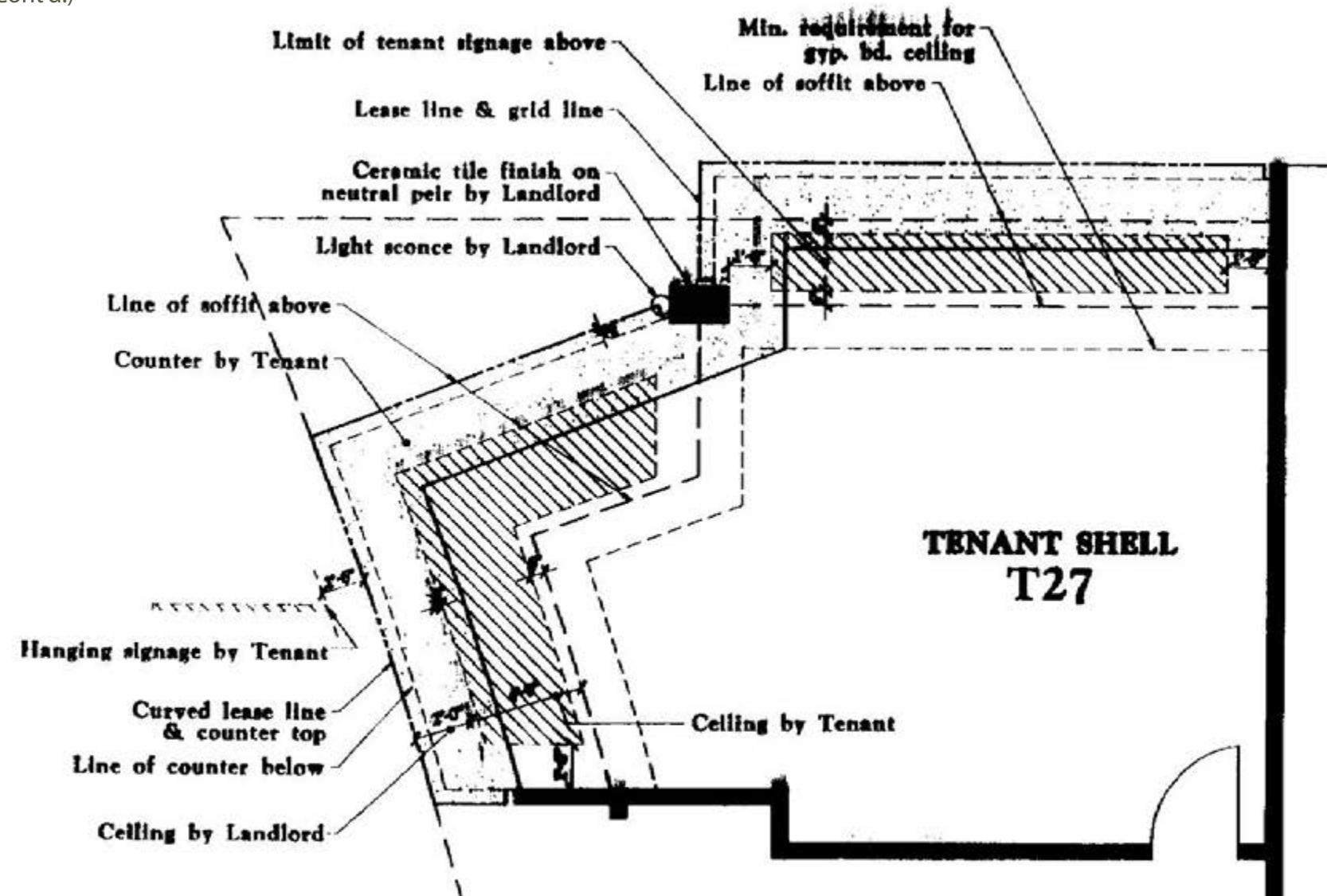
FOOD COURT DESIGN DIAGRAMS (Cont'd.)



TENANT fc15 TO fc27

DIAGRAM E

FOOD COURT DESIGN DIAGRAMS (Cont'd.)



TENANT fc27

DIAGRAM G