



Tenant **Design** Criteria

Section **fc** Food Court Criteria
Updated: November 2015

ADDENDUM LOG*February, 2009**Entire Booklet**July, 2009**Toe Kick note updated**February, 2010**Toe Kick note updated**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 (fc10)**November, 2015**Gas added to list of fuels for CO detection (fc18)*

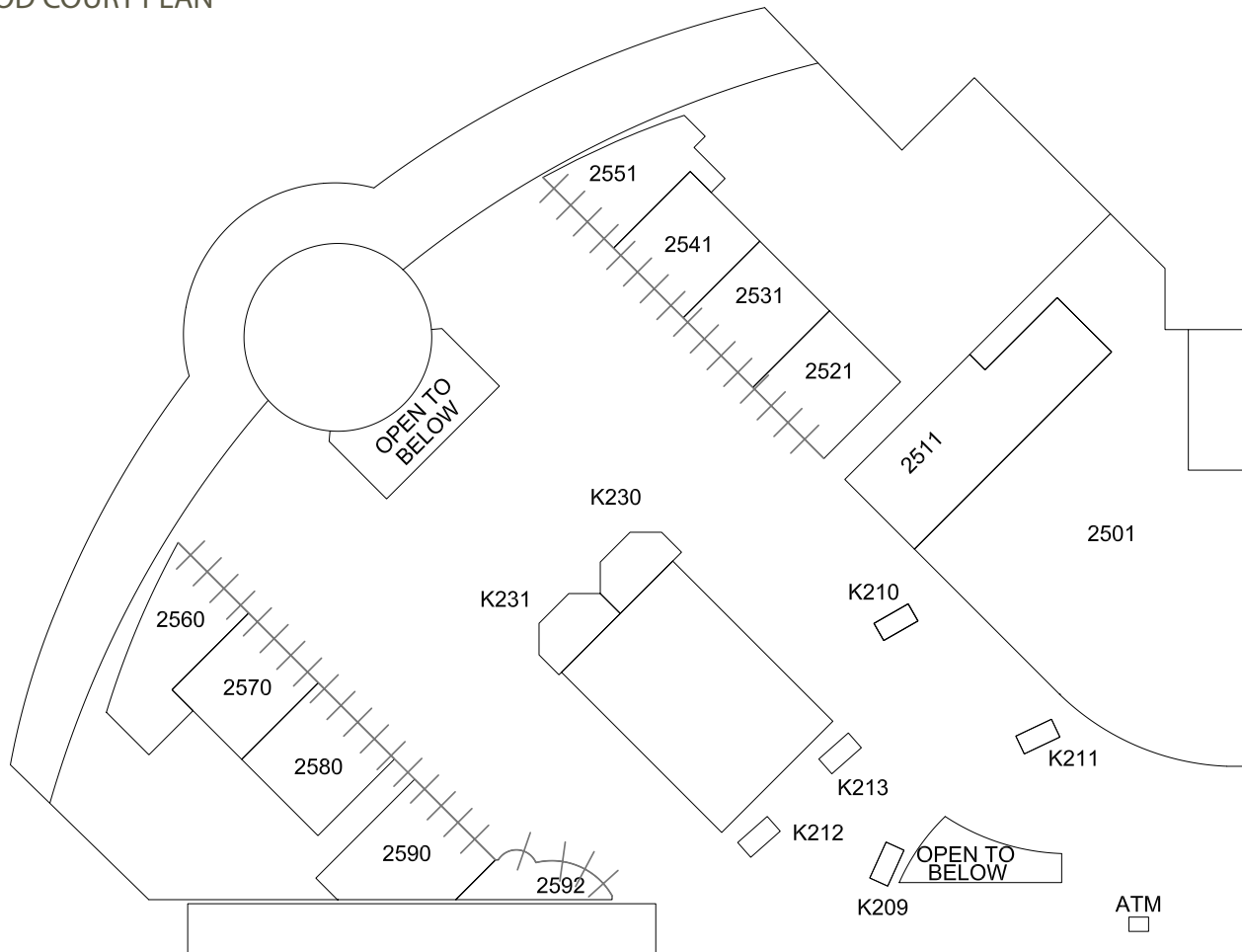
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PLAN SUBMITTAL & APPROVAL PROCEDURES and
CONTRACTOR'S RULE & REGULATIONS+++++**

ENLARGED FOOD COURT PLAN



ATM
□

DESIGN KEY PLAN

+++++ FOOD COURT ZONE
Food Court Criteria



Tenant Design Criteria

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Food Court

fc4

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.

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.



CUSTOMER SERVICE AREA (cont'd.)

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.
- 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.
- 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 secondary sign that is more at eye level. This soffit can project out maximum 12" past front counter.
- Tenant is required to keep existing sign band design but is required to extend own finishes/design in this area. Tenant is also encouraged to introduce a new design element and/or logo that will overlap the existing sign band. The goal is to introduce a new look in this area without abandoning the existing design concept.



CUSTOMER SERVICE AREA (cont'd.)

Back Wall Materials

All materials for this area must be approved by Landlord. Approved materials include:

- Natural, polished or honed stone and/or porcelain tile
- Stainless steel, metal panels
- Resin panels such as 3-Form products
- Glass panels/tiles
- Metals and architectural hardware shall have brushed, satin or polished stainless steel finish, color anodized, baked painted or antique finish.

Finish materials shall not include the following materials:

- 4"x4", 6"x6", or 12"x12" 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.



CUSTOMER SERVICE AREA (cont'd.)

Lighting

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



CUSTOMER SERVICE AREA (cont'd.)

Ceiling

Ceiling access panels, where required, must be depicted on the Tenant's plans, approved by the Landlord and be provided at the Tenant's expense.

- Gypsum board soffit and ceiling by Tenant.

Counters

- The face of the front counter's recessed toe kick material must be minimum 4" back from the front leaseline.
- 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 inches above the counter top.
- Trim or framework shall be solid metal with plating or a unique metal finish. Glass must be tempered or a safety type. Plexiglass is not permitted.
- All supplies, paper good, packaging, and computer ordering systems must be hidden from view.
- All condiments must be stored behind the counter and dispensed only from permanent holders recessed into/or integrated with the counterop.
- Refrigerated display cases, equipment, accessories, and fixed displays must be fully integrated into the front counter and designed to fit the individual needs of each tenant. Display cases shall not project out further than the front edge of the counter top.
- Drink dispenser and other utilitarian kitchen equipment may not be placed on the front counter.
- Fully-recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays.
- Sneeze guards shall be used above the front counters as required. Sneeze guards may not exceed 52" overall and not more than 50% of the total counter length. Glass should be tempered or a safety type.
- Detailed drawings of sneezeguard must be submitted for Landlord review and approval. The following are prohibited: Light gauge framing system, brass and chrome finishes and excessive sealant joints.

- Pass-thru windows with any customer views into kitchen zone are not allowed.
- Customized showcases for food display are permitted with Landlord approval.
- 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.

Rolling Grilles

- Rolling Grilles are not allowed



SIGNAGE

Drawing Requirements

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 ½ inch scale.
 2. Details of the signage at ½ inch scale or larger.
 3. Storefront signage at ½ inch scale.
- Letter style and typeface specifics.
- Color and finish qualities of all portions of signage.
- Material specifications and thickness.
- Transformer specifications, including input and output voltage of transformers. PK housing, (or other 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.
- Type of lamps.
- Mounting hardware.

Sign Construction/Installation

- The Tenant is responsible for all signs, permits, power sources, connections and installations.
- All raceways, transformers, ballasts, P.K. 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.
- Sign must be proportional to overall elevation. Landlord will review and sign size on individual basis. Sign length must not be more than 1/3 of the overall storefront length.
- Generally, gloss finishes are to be avoided (satin or matte are preferred)

Storefront Sign

- Tenant signs must be creative and imaginative.
- Sign must be located on existing sign band.
- Sign must be proportional to overall elevation. Landlord will review and sign size on 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.
- Power must be concealed.
- 12" max letter height will be enforced.
- Back of sign must be finished.
- Generally, glossy finishes are to be avoided (satin or matte preferred).

Blade Sign

All blade sign must be consistent with the design theme, enhancing the elevation and evoking a positive image. Blade signs must be imaginative, well integrated and constructed of quality materials.

The final design of blade sign including shape, color, fabrication technique and installation, are to be by the Tenant subject to Landlord's approval. Submit drawings of the blade sign for Landlord approval. Provide information on the bracket designs, sign materials, signage size, mounting location and color schemes.

Landlord reserves the right to disapprove any sign design that is not compatible with these criteria.

- Sign shall be externally illuminated by decorative adjustable spotlights mounted to the ceiling. Sign shall have no light, motion, noise or odor producing mechanisms.
- Maximum dimensions allowed are: 3'-0" wide x 2'-4" high x 3" deep.

SIGNAGE (cont'd.)

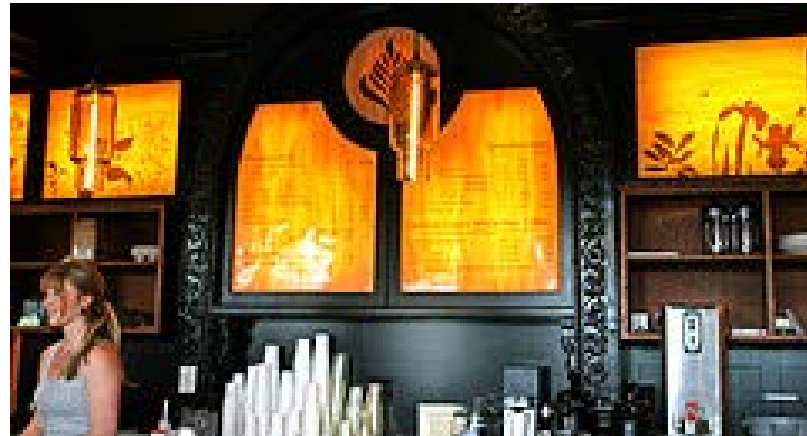
Menu Board

- 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.

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.



SIGNAGE (cont'd.)

2. Artisan type quality such as digital graphic chalkboards



3. Painted Wood



SIGNAGE (cont'd.)

4. Unusual materials and combinations of materials



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



(Printed graphics and images)



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



(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



Tenant Design Criteria

Section **fc** Food Court Criteria
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Food Court

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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

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 tenants expense.

The tenant is required to REMOVE ALL ROOF-MOUNTED EQUIPMENT AND ROOF PENETRATIONS that will not be utilized by the tenant's build-out of the space. These shall be removed down to the roof deck and repaired by the mall's required roofer. All roofing repairs shall comply with the mall's roofing criteria.

Do NOT attach, hang, suspend, laterally brace, or in any way connect to the roof deck. All tenant construction must be self supporting or may connect to unistrut attached to the mall structure but NOT TO THE ROOF DECK.

Mechanical

Tenants are required to furnish and install their own mechanical systems as required for their operation.

Grease Exhaust

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

- All Food Court Tenants are required to install their own grease trap and tie into Landlord's grease interceptor.
- The Landlord will construct shafts through the mezzanine through which the Tenant shall run their HVAC and grease exhaust ducts. The Tenant is solely responsible for all work related to their duct work and HVAC equipment supports. The Landlord's Tenant Coordinator will provide direction to the tenant as to which shaft or shafts are designated for their use.

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.

Structural

The structure or substructure that supports any new or replacement HVAC unit, transformer, other heavy equipment, or modification of any structure or substructure, shall be designed, engineered and installed at Tenant's sole cost and expense. Tenant shall provide structural engineering calculations and drawings from a licensed structural engineer (Registered in the State of 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.

All grease trap installations (existing traps or new installations) shall comply with all of the following requirements. Note that these requirements do not apply to interceptor installations.

- Dish-washing machines shall not drain to a grease trap, unless the FSE can document that the volume and temperature of wash water and rinse water discharged, in combination with any detergent, soap, and/or disinfectant in the water, will not render the trap ineffective.
- All new or existing grease trap installations shall comply with 1014.3 of the UPC. This requires a flow control device, meeting certain criteria, to be installed either on each fixture drain before the trap inlet or at the trap inlet itself.
- For any kitchen drain not connected to the grease trap, the FSE shall maintain employee training and/or signage adequate to prevent discharge of FOG to the drain.
- Grease removal device, additives prohibited. Addition of enzymes, solvents, or emulsifiers to (GRD) or to drains leading to these devices is prohibited.
- Food grinders are prohibited. A food grinder (garbage disposal) shall not discharge to grease removal device (grease trap or grease interceptor).



PREP AREA (cont'd.)

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.

Food Court Tenants:

Utilities

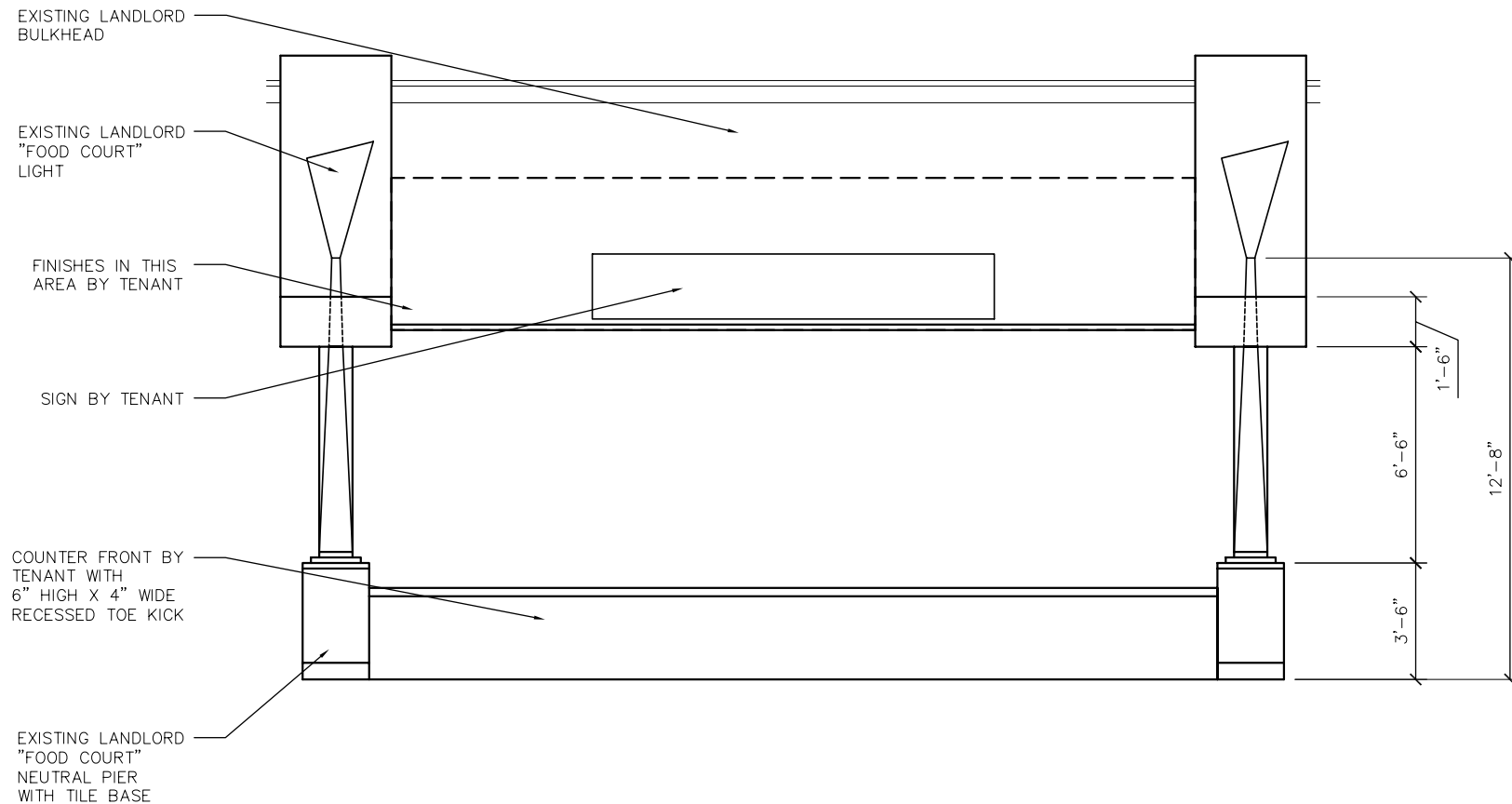
- 2" empty electrical conduit per bay
- 1" empty telephone conduit per bay
- Landlord to provide junction box adjacent to Tenant space for connection to mall enunciator panel. Location will be determined by Landlord. Tenant will be required to tie into Landlord provided junction box using Landlord's Fire Alarm contractor.
- 2" water line stubbed to rear of each bay
- 4" sanitary line and 6" grease waste line
- No HVAC provided by Landlord
- Gas line stubbed to the space. Tenant to verify load and capacity with the gas utility company, size of gas line based on tenant's total BTU, individually metered. Tenant is responsible to contract directly with the gas utility company for account and meter installation.

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.

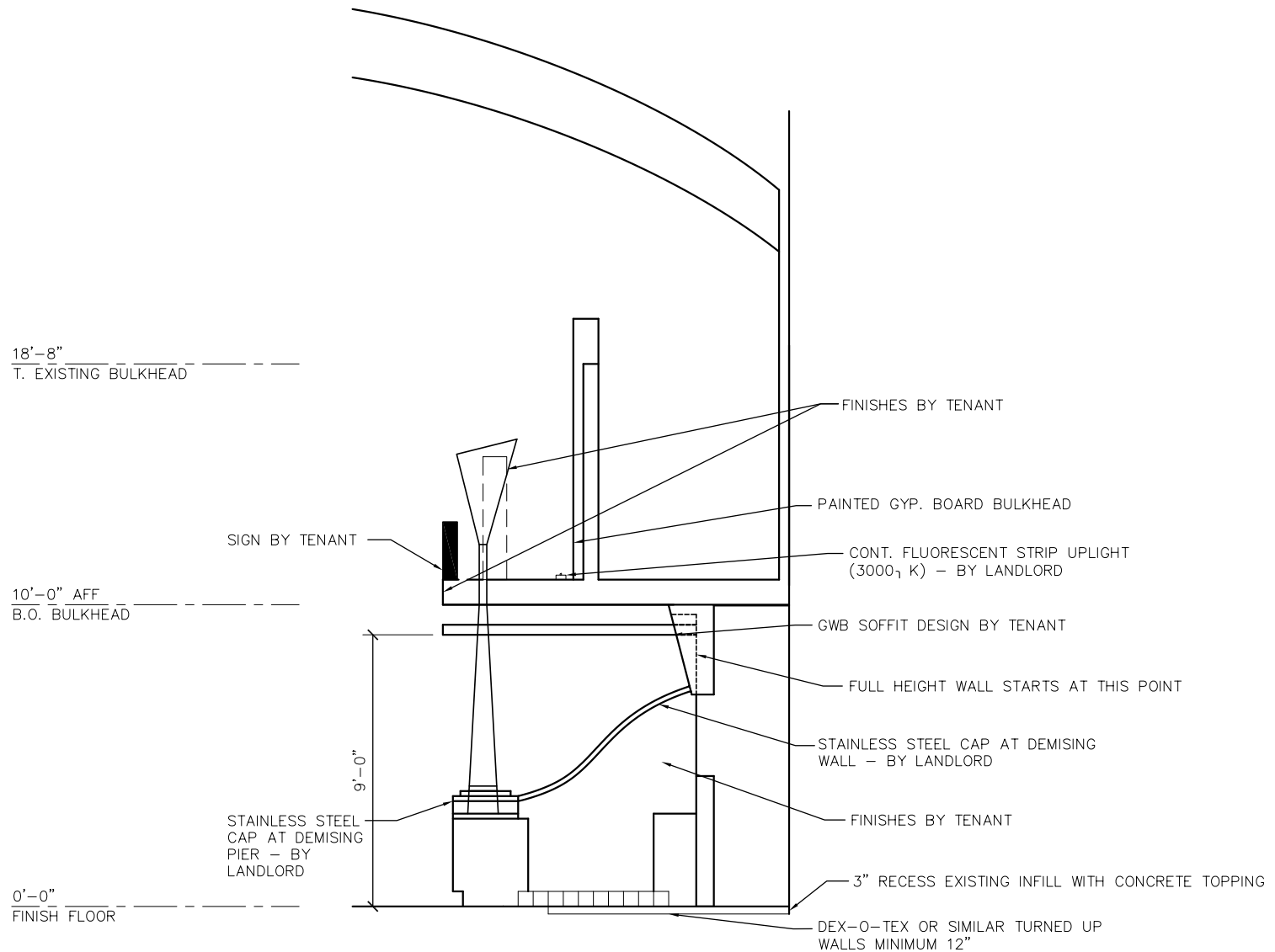
Remodel Requirements

1. Plumbing system to be installed in accordance with governing building codes and Mall requirements.
2. Water service - Food court tenants, sub-meter to be located in close proximity as possible to rear exit door. This item may already be installed in space, but if not it should be included.
3. Water piping to be copper with sweat type fittings. Waste/sanitary pipe to be cast iron or as required by Building Code.
4. Use of lead Jackets (8" or higher) for roof vents only.
5. All penetrations through suspended slabs for electrical and plumbing work to be core drilled only. To be coordinated with Landlord's on-site representative.
6. Finish floor - Quarry or ceramic tile and poured epoxy required at kitchen and prep areas. In addition to finish flooring, Tenant required to install waterproofing membrane and lap up minimum 12" on wall throughout kitchen, food prep, and wet areas. Specs for floor finish and waterproofing membrane must be submitted to Landlord for approval.
7. All waste piping designed and installed for the discharge through a grease trap/interceptor provided and installed by Tenant - to be tied into Landlord's main sanitary system. Grease interceptor to be contained completely within the demised premises and above the floor slab or at a location designated by Landlord.

Module
Front Elevation



Module
Section



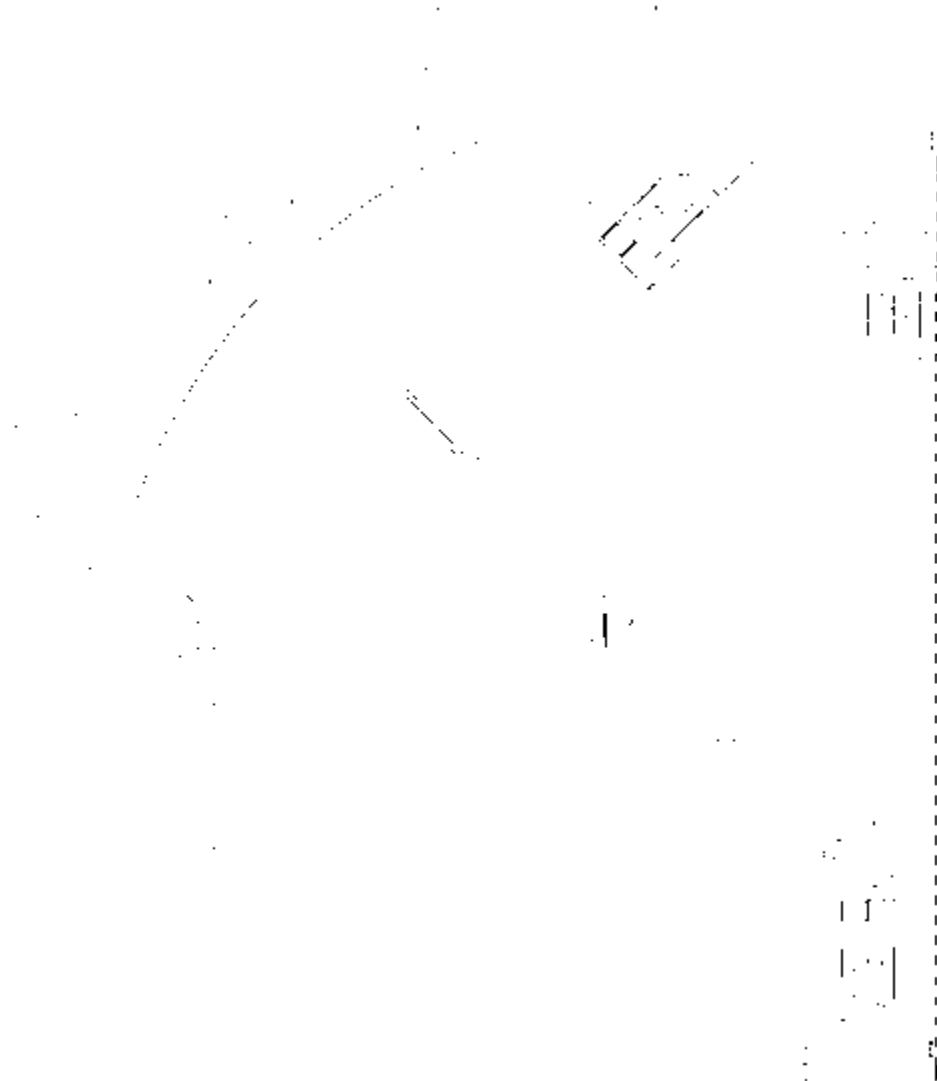
Tenant Design Criteria

Section **fc** Food Court Criteria
Updated: November 2015

Food Court

fc21

Food Court Floor Plan
First Level Plan



Food Court Floor Plan (cont'd.)

Second Level Plan

