

# FOOD COURT DESIGN CRITERIA

## QUEENS CENTER



MACERICH® THE PLACE TO SHOP

October, 2009	Updated to current layout
November, 2009	Revised per TC AVP Comments
September, 2011	Waterproof membrane requirement updated
March, 2014	Distribution of utilities through exit corridors is prohibited with exception (t11)
October, 2014	At grade level electrical conduit is not allowed to be installed in the slab (t5)
December, 2014	Wiring language updated (t5, #9)
January, 2015	Language regarding the waterproofing membrane on page t9 revised. (t9)
March, 2015	Updated Plumbing content to list specific location for main water shut off valve to be at eye level. (t9)
June, 2018	Updated to new layout/content updates Updated data/voice language (fc19)

# QUEENS CENTER

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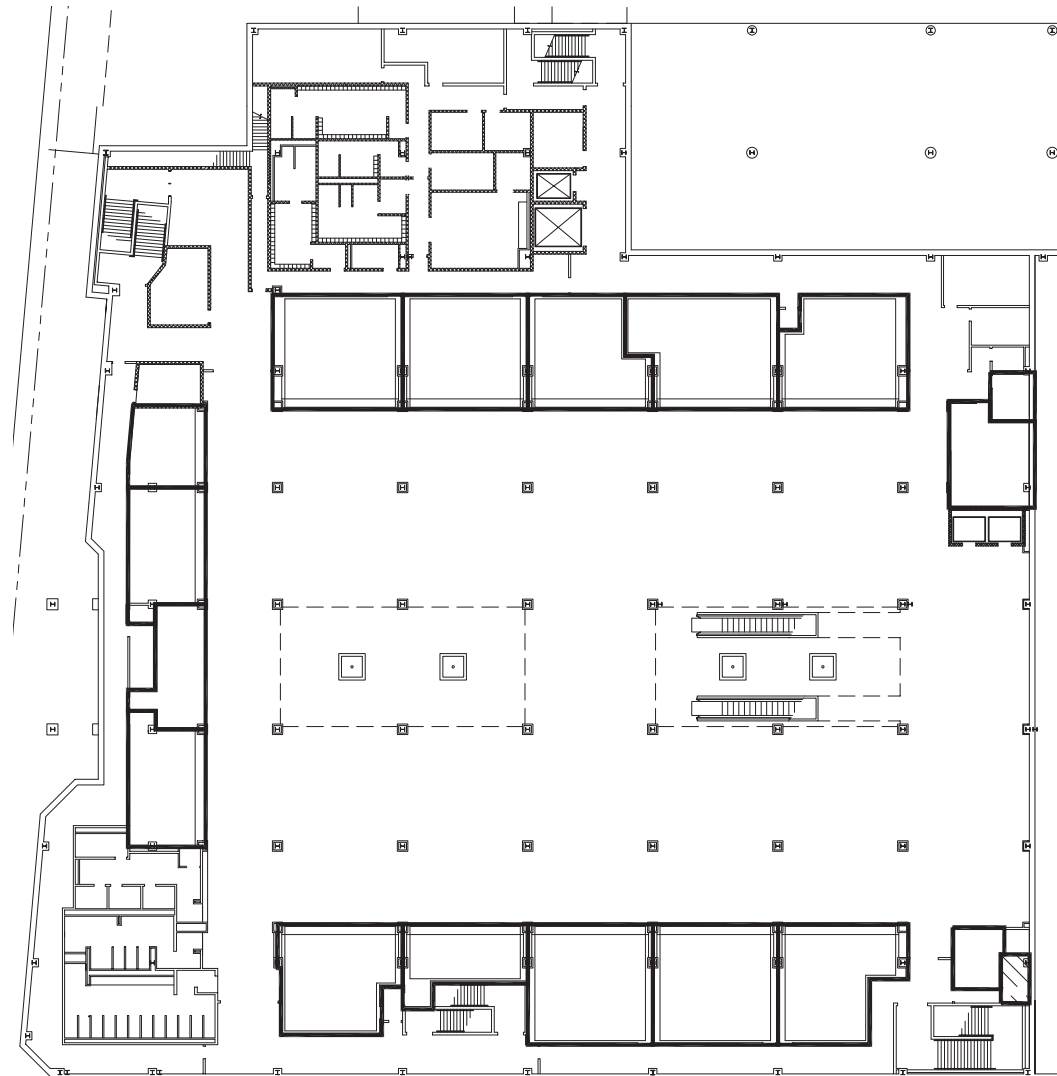
TO VIEW  
PLAN SUBMITTAL & APPROVAL  
PROCEDURES  
and CONTRACTOR RULES &  
REGULATIONS

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# ENLARGED FOOD COURT PLAN

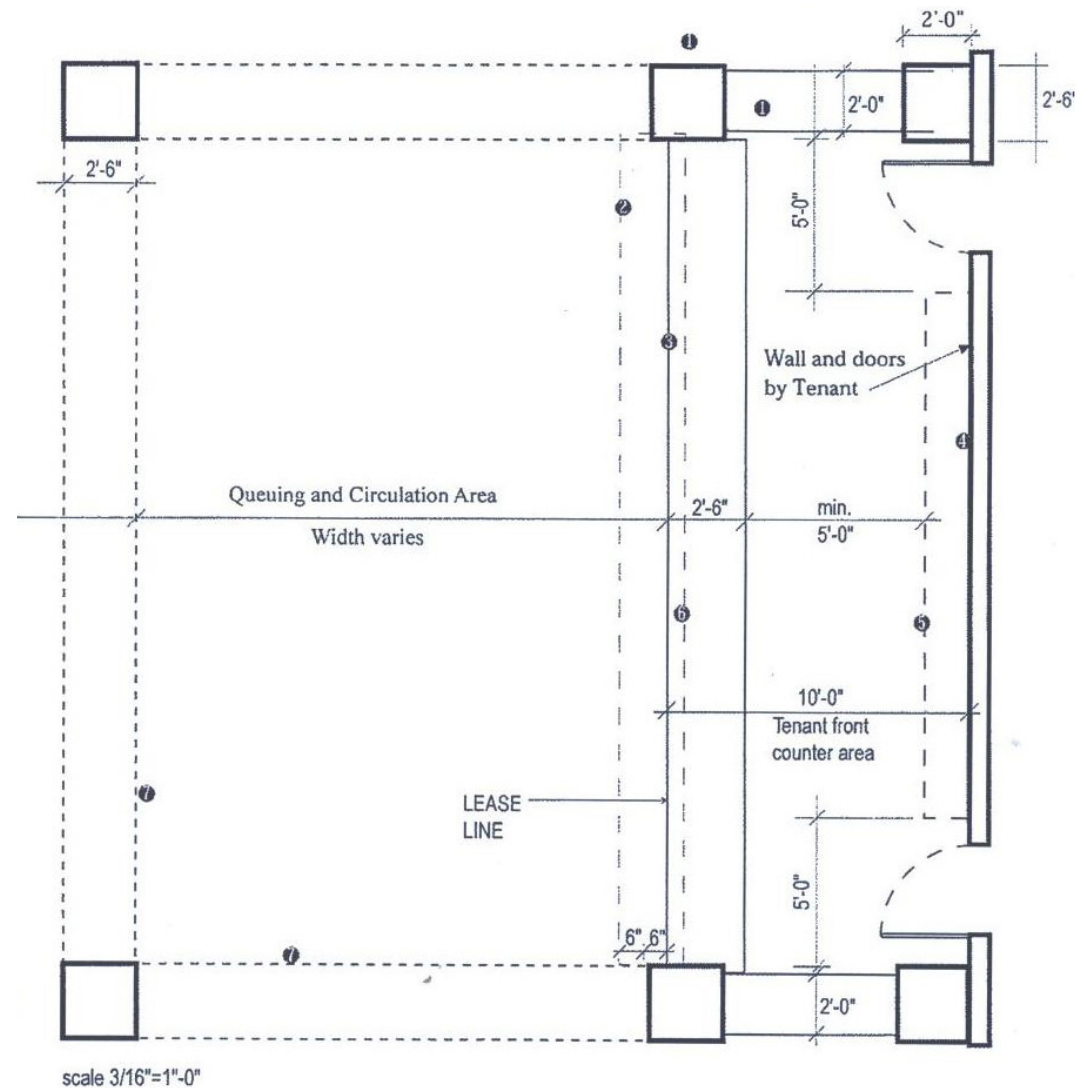
## QUEENS CENTER



# TYPICAL FOOD COURT TENANT BAY

## QUEENS CENTER

- ❶ Landlord - demising column and wall
- ❷ Face of sign shelf above
- ❸ Lease line and face of Tenant counter, all finishes behind lease line by Tenant
- ❹ Tenant - backwall and finishes
- ❺ In the absence of a back counter, Tenant may build to limits indicated by dashed line
- ❻ Landlord to finish floor to 4" behind lease line
- ❼ Arch above



PLAN - TYPICAL BAY, QUEUE AND  
TENANT FRONT COUNTER ZONE

# GENERAL OVERVIEW

## QUEENS CENTER

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.

See drawings in the Food Court Technical Details section at the end of this manual for dimensional layouts of storefronts, signage, counters and serving areas.



# CUSTOMER SERVICE AREA

## QUEENS CENTER

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

- From the sides of the neutral piers, for a minimum distance of 2’-0”, the Tenants counters shall maintain a minimum height of 34”.
- All Tenant counters are required to have a 4” toe kick at the base.
- Tenant counter and counter tops are to be custom designed and fabricated.
- 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.
- Tenant to specify a protective edge at the bottom of the counter.
- Downward cove lighting on the counter face is required. The face of the counter must be set back 6” from the lease line or as needed so that the required cove lighting does not protrude past the lease line.
- 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. Plastic laminate is prohibited.
- Maximum counter height is 3’-6”. Counter design, including heights, must

# CUSTOMER SERVICE AREA

## QUEENS CENTER

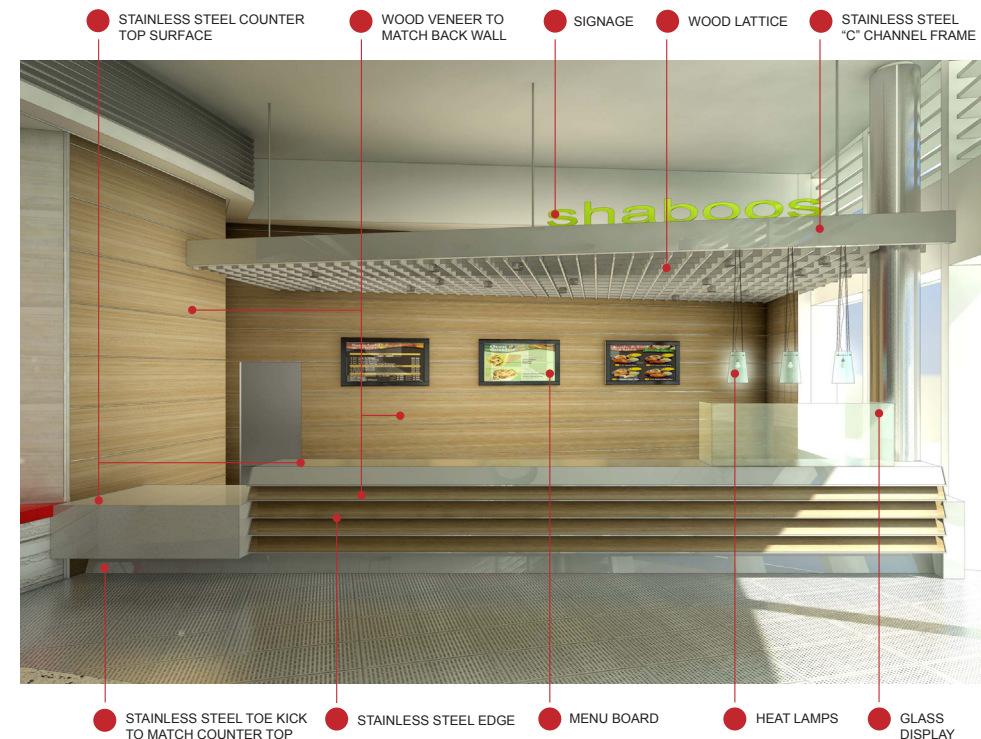
## CONTINUED

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.





# CUSTOMER SERVICE AREA

## QUEENS CENTER

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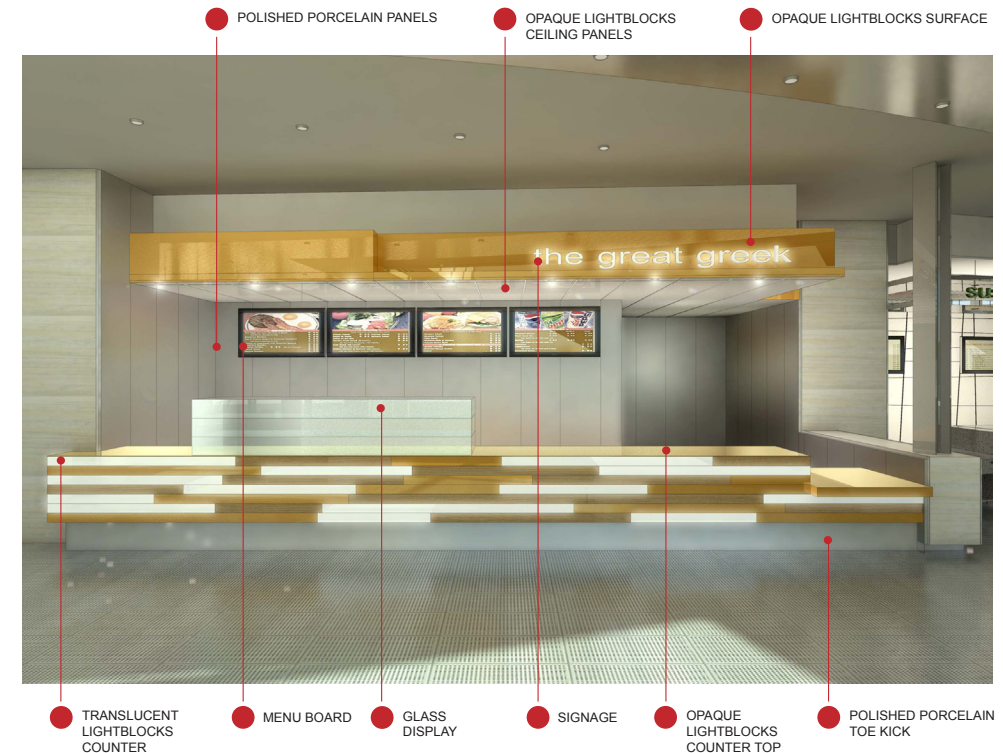
### Front Counter Materials

Finish materials may include the following:

- Natural, polished or honed stone and/or porcelain tile. Minimum size allowed is 9"x12". 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.



# CUSTOMER SERVICE AREA

## QUEENS CENTER

CONTINUED

### 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

- Recessed down lighting must be provided at all gypsum board ceilings visible to customers. BK Lighting MC-48-xxx-9-11-B or approved equal by Lumiere. Lamps are to be 50 PAR 20/H/SP.
- Down lighting or pendant lighting is required at the front counter to provide a more intimate and decorative atmosphere while highlighting the counter top and merchandise presentation. Fixtures to be supplied and installed by Tenant to Landlord specifications. Other track lighting may be considered provided that it is not visible from the public area.
- Fluorescent lights are prohibited in all areas visible to the public. They are however, permitted in areas not visible to the public.



# CUSTOMER SERVICE AREA

## QUEENS CENTER

CONTINUED

### 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

Tenants must provide a fully finished gypsum board ceiling in all areas visible to the customer. The color and finish is to be specified by the Landlord.

Drop in panels with an approved finish shall be permitted in the preparation and storage areas as long as they are not visible to the customers.

Open ceiling designs are not permitted in any area of the food court Tenants space.

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.

### Rolling Grilles

Rolling Grilles are not allowed



## QUEENS CENTER

### 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 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

- Tenant signs must be creative and imaginative.
- Sign must be proportional to overall elevation. Landlord will review sign size on an individual basis. (See page fc22 for detail)
- Sign must complement overall design and add visual interest.
- Sign must be attached to top of sign shelf (refer to pages fc21-fc23 for examples and details)
- Power must be concealed.
- 24" 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.

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

QUEENS CENTER

## CONTINUED

2. Artisan type quality such as digital graphic chalkboards



- ### 3. Painted Wood





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

## QUEENS CENTER

CONTINUED



(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



# QUEENS CENTER

## 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.

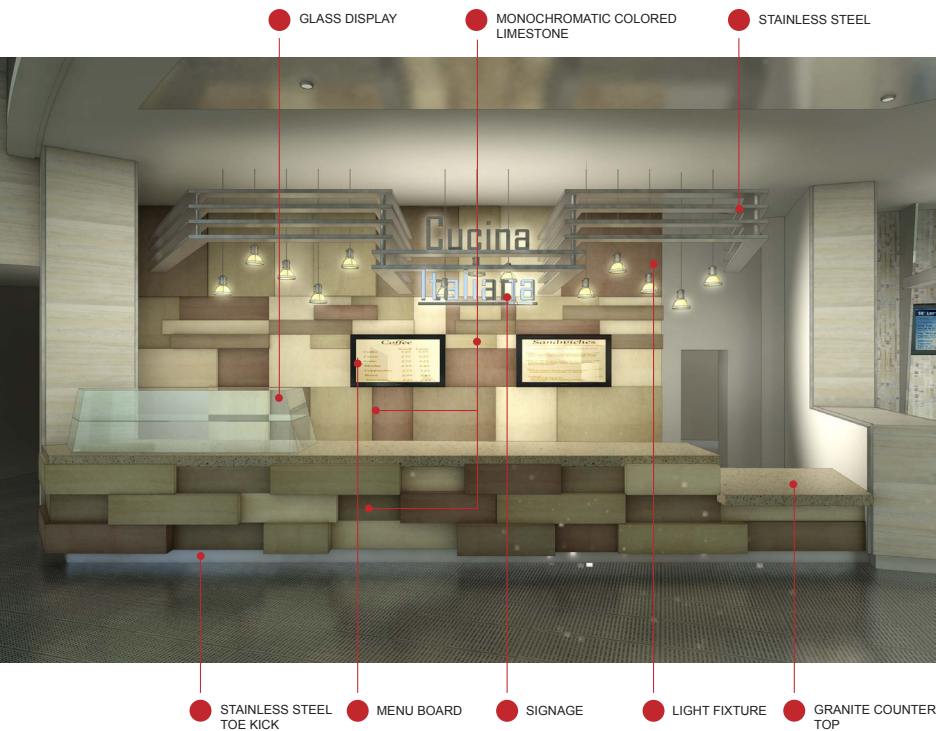
The finished floor must be sloped to the Tenant installed floor drains.

Allowed flooring materials:

- Quarry tile
- Porcelain ceramic tile

Prohibited flooring materials:

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





## 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.

## 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.



## 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. The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
3. 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.
4. 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.
5. The combined HVAC system must be connected to the Landlord EMS by the Landlord required contractor. See the Technical Criteria section for specifics.
6. Indoor tenants which will be using any type of 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.
7. 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 sub-structure that supports any new or replacement HVAC unit, transformer, other heavy equipment or modification of any structure or sub-structure, 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 New York) 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

The Tenant will provide electrical system and all panels, equipment, fixtures, accessories and devices for the Leased Premises.

1. Electrical service shall be 420/277 volts, 3 phase, 4 wire.
2. The Landlord has installed a high-speed fiber infrastructure at the Center for purposes of providing voice and data access throughout the Center. All access for Tenant's voice and data services must be sourced through Landlord's designated provider which is currently Granite Telecommunications or such alternative provider as designated by the Landlord. The vendor contact for voice and data services can be found in the Tenant Criteria Package under General Information.

3. Service size and feeders vary with respect to the size of the demised space.
4. All wire including low voltage must be copper and must be installed in conduit. Branch circuits concealed within walls or above finished ceilings may be MC.
5. Transformers must be installed below finished ceilings and may not be anchored to or suspended from the ceiling, mall structure, exterior wall or demising wall.
6. Tenant shall provide new electric meter - Cutler Hammer IQ 200, Catalog Number IQ 220, which includes base metering module, display module and 14" of Cat 5 cable. Tenant must provide appropriate Cutler Hammer C/T's for there designed service. There shall be no Meter or C/T substitutions.

**Natural Gas**

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

**Potable Water**

A single water 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.

**Sanitary Waste**

A 4" sanitary waste line shall be stubbed below each Tenant space by Landlord. Landlord supplied vent lines are also located in the Tenant space. The Tenant is required to verify locations of all connections.

**Grease Waste**

A 4" grease waste line is located in the Tenant space below the floor slab. The Tenant is

required to install grease interceptors/traps to all equipment before connection to the grease waste line.

All waste piping designed and installed for the discharge of material from kitchen equipment, except dishwashers, shall be discharged through the Landlord provided grease line.

**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.

# EXISTING FOOD COURT IMAGES

## QUEENS CENTER

Existing Food Court Images



The below signage is not permitted. Any existing radiused element on the sign shelf must be removed prior to sign install.

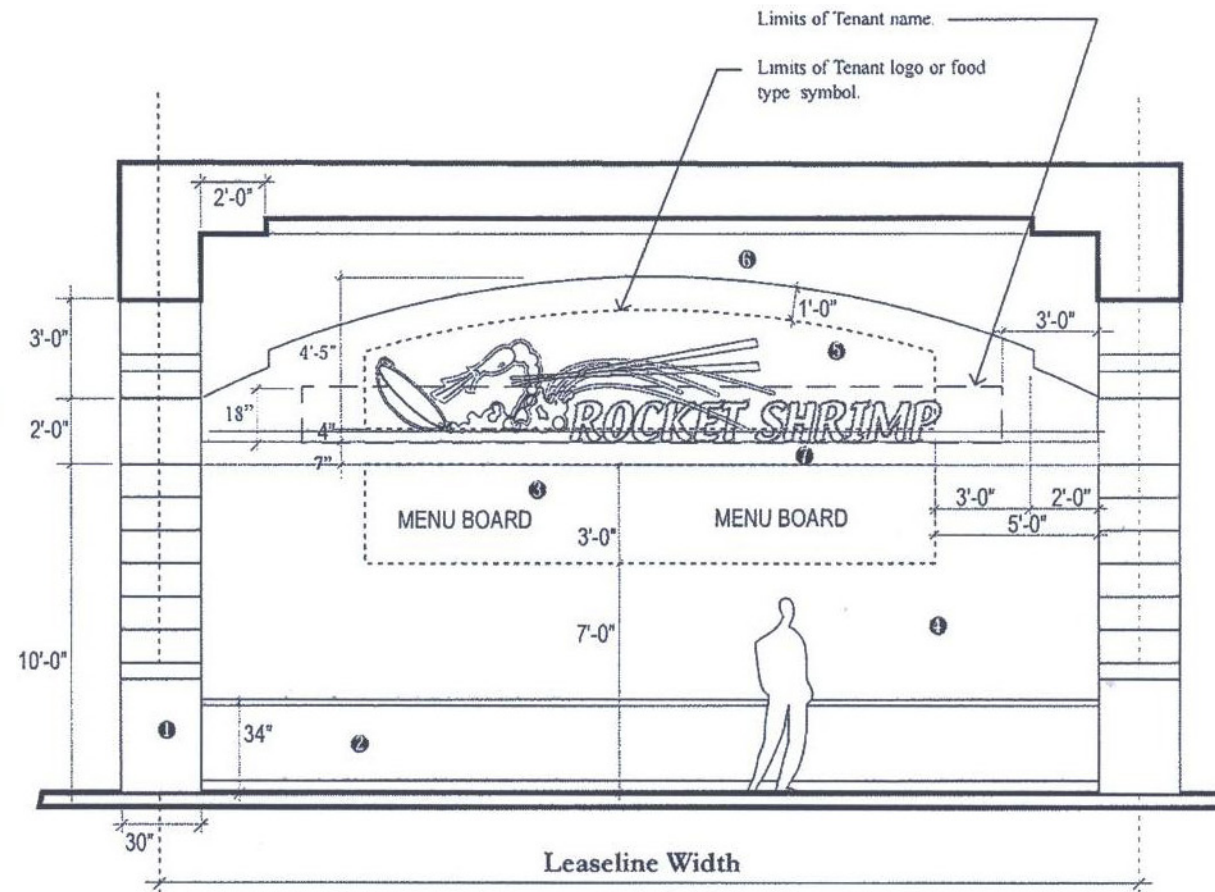


# FOOD COURT TECHNICAL DETAILS

## QUEENS CENTER

### FOOD COURT TECHNICAL DETAILS

- ① Column by landlord
- ② Counter by Tenant
- ③ Tenant - maximum extents of menu board
- ④ Rear wall by Tenant
- ⑤ Landlord - digital output graphic on GWB
- ⑥ Landlord - PTD GWB arch
- ⑦ PTD - GWB sign shelf by Tenant



TYPICAL TENANT COUNTER ELEVATION.

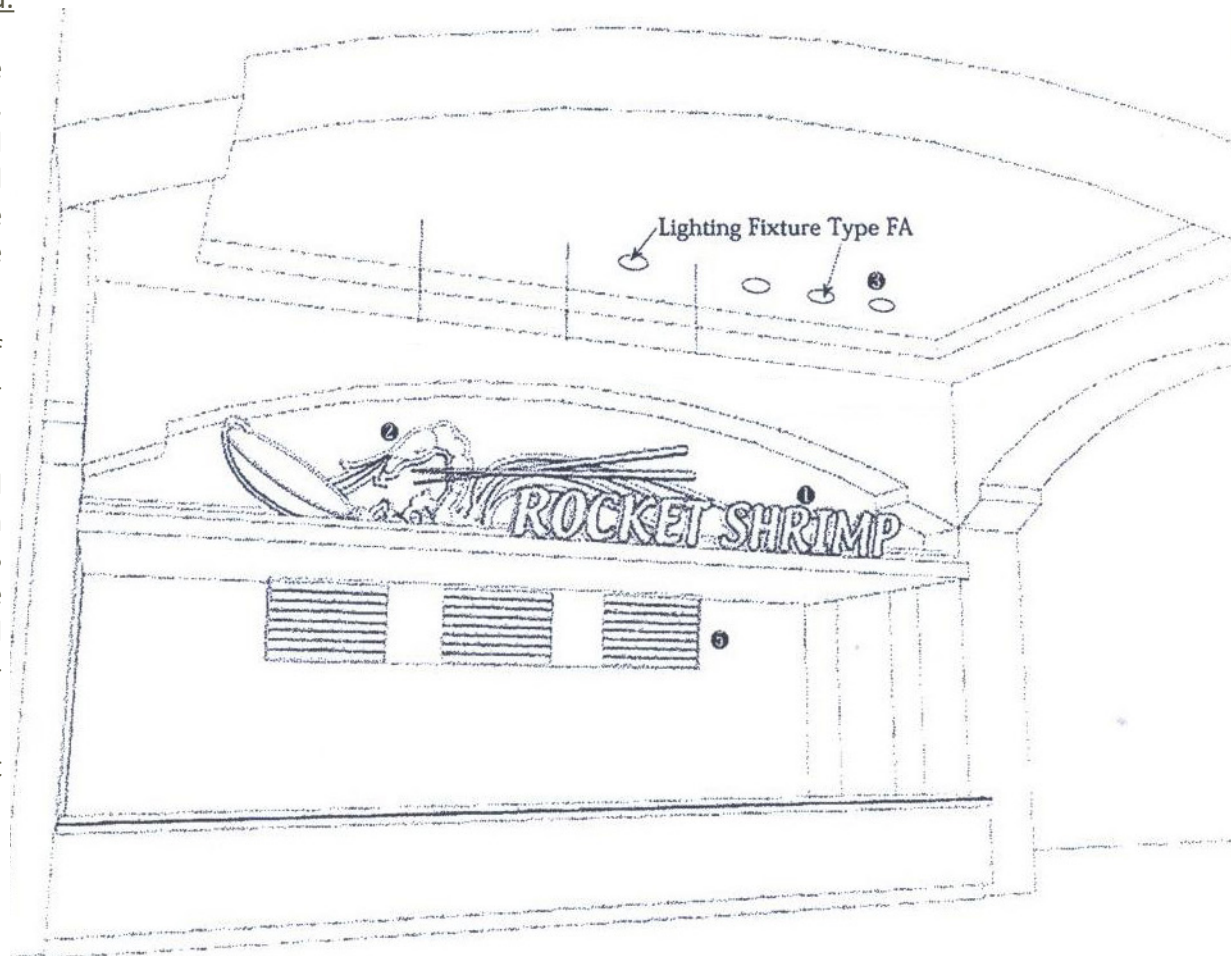
Scale: 3/16"=1'-0"



### FOOD COURT TECHNICAL DETAILS, cont'd.

The Tenant is encouraged to take advantage of this unique signage design opportunity, to present an exciting and 3-dimensional image to their customers. To ensure good readability, an offset placement of name versus logo and other objects behind are suggested. As illustrated below.

1. Tenant sign is attached to the top of sign shelf. These letters are to be internally illuminated.
2. Tenant logo or food symbols mounted over drywall baggle and within sign recess area. Lighting fixture type FB are to be removed completely as are new or Tenants performing a remodel are required to have an internally illuminated sign.
3. Externally illuminated Tenant menuboard.



TENANT SIGN RECESS EXAMPLE

QUEENS CENTER

FOOD COURT TECHNICAL DETAILS, cont'd.

1. Tenant - recessed incandescent lights to Landlord's specifications
2. Tenant's sign - internally illuminated
3. Countertop and counter by Tenant
4. Floor by Tenant
5. Tenant - back wall & menuboard
6. Tenant - recessed GWB enclosure - Tenant's track light to Landlord's specifications (see inset)
7. Uplight supplied by Tenant to Landlord specification
8. Structural tube steel by Landlord
9. Tenant - provides hat channels and PTD GWB ceiling. Color to Landlord Specification
10. Logo or food type symbol by Tenant

