





ADDENDUM LOG

July 2014

Criteria Manual Created

December 2014

Tenant Work - Added new #2 - All food use Tenants are required to install a Pulper or Liquid Waste Extractor (LWE) within their Premises to eliminate liquid from Tenant's waste. (ilr8)

Added additional new #15 - Tenants w/fryers or other equipment creating oil/grease waste that does not run through the interceptor are to provide for their own hauling/recycling within their own Premises. (ilr9)

Restaurant Requirement - Added new #1 - ...The Pulper or LWE selection is by Tenant and is to be shown on the plans submitted to the Landlord. See URL for examples. (ilr11)

Added new #6 - Tenants with fryers or other equipment creating oil/grease waste that does not run through the interceptor are to provide for their own hauling/recycling within their own Premises. Landlord does not provide a central collection point. (ilr11)

February 2017

New BP Photo pg (ilr1)



Broadway Plaza

1275 Broadway Plaza, Walnut Creek, CA 94596

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MECHANICAL CRITERIA

MECHANICAL / PLUMBING SUMMARY

Landlord Provided:

1. 4" waste line stub-in to space by Landlord.
2. 4" grease waste stub-in to space by Landlord.
3. 1.5" cold water stub-in to space by Landlord.
4. 2" plumbing vent stub-in by Landlord.

Tenant Provided:

1. Tenant to run gas line from meter manifold and secure meter from utility. (4000 cubic feet per hour maximum, low pressure)
2. Tenant to provide grease exhaust duct system. Route in Landlord designated shaft locations.
3. Tenant to provide grease exhaust fan(s) on roof at Landlord designated locations.
4. Tenant shall provide make-up air system(s). Route in Landlord designated shaft locations.
5. Tenant shall provide make-up air units on roof at Landlord designated locations.
6. Tenant shall provide dishwasher exhaust in waterproof and corrosion resistant duct. Slope duct to drain to hood.
7. Tenant shall provide dishwasher exhaust fan on roof or in attic for lower level tenants.
8. Where Landlord provided air conditioning is not provided or when Tenant desires additional cooling, Tenants are required to utilize a split design or roof top package unit. These units shall be located on the roof in an approved location as designated by the on site Tenant Coordinator.

General Design/Construction Coordination

The mechanical criteria is provided for the purpose of designing the Tenant's heating, ventilating and air conditioning system. This criteria is provided for Tenant's Engineer. It is the Tenant's responsibility to verify existing conditions and comply with all applicable codes and standards.

Complete Engineered drawings must be submitted to Landlord's Tenant Coordinator for review and approval. Landlord will review the plans for conformance to basic Center requirements. The Landlord does not review for mechanical design, nor does the Landlord accept responsibility for the Tenant's adherence to governing codes.

SYSTEM DESIGN

For first floor Tenants in Buildings 1 and 2 and Tenants in Building 3, the Landlord will provide:

- a common outside air (OSA) duct main and a common toilet exhaust duct main stubbed to the Tenants Premises.
- verticle pipe/conduit chases for Tenant-provided control wiring, refrigerant piping and power wiring to a roof penetration.

For spaces in single level buildings or upper-level spaces, the Tenant is to provide all their own roof penetrations, outside air and venting.

Tenants installing their own systems are required to utilize a split design or roof top package unit. First Floor Tenants in Buildings 1 and 2 and Tenants in Building 3 shall provide their own split system air conditioning. Tenant shall verify refrigerant pipe lengths and coordinate pipe routing with the Landlord. Where the length exceeds standard piping lengths, Tenant shall design system in accordance with manufacturer's long line application guidelines providing all recommended devices such as hard-start kits, TXV's, solenoid valve, and so forth. All roof top equipment must be powered from the Tenant's own electrical panel.

MECHANICAL CRITERIA (cont'd.)

All other Tenants shall have the option of installing a system as described above or may provide package roof-top air conditioning. Tenants are to provide either gas/electric units or cooling only units with a minimum cooling efficiency of 12.7 EER. Heat pumps are not allowed. HVAC refrigerant shall meet zero-ozone-depletion standards.

In most cases, the Tenant HVAC units shall be located on the roof in an approved location as designated by the on site Tenant Coordinator. Most of Building 3 Tenant HVAC units will be mounted to the rear of the building. More detailed information is pending.

Tenant shall design and install an air conditioning and heating system to serve the demised premises, based upon the following design conditions:

1. Minimum outside air quantities shall meet Title 24 or required by ASHRAE standard 62.1-2004 or the applicable local governing code whichever is more stringent.
2. Winter: Outside temperature 39 degrees F (DB)
3. Winter: Inside temperature 70 degrees F (DB) (minimum throughout the demised space). Provide supplementary heating as required and in compliance with all applicable codes.
4. "R" factor of roof is R30. "R" factor for walls is R19.
5. Tenant's engineer is to design and Tenant's contractor is to install the entire Mechanical System. Any and all rooftop equipment must be located within the allocated roof top space as designated by the on site Tenant Coordinator.

Landlord Requirements

Landlord may provide a structurally enhanced bay for the placement of Tenant's units. Where not provided by Landlord, Tenant is required to provide structural reinforcement. The Tenant is to coordinate final location of HVAC units with the on site Tenant Coordinator.

Tenant Work

Tenant's mechanical installation to be completed per all governing codes and all materials shall be new and of commercial grade and bare underwriters label(s), where such labeling applies. Installation shall be performed by a licensed Mechanical Contractor in a first class, workman-like manner. Tenant's HVAC system shall be designed and installed to include all areas of the Tenant space.

EXHAUST REQUIREMENTS

Toilet Exhaust Systems

Tenant provided roof mounted exhaust fans must be ducted to ceiling grilles located approximately in the Center and rear of the demised premises and specifically near the area where the odors are generated. The system shall be designed to cause the exhaust air to gravitate from the Center common area to the odor producing area and then exhausted out. Ceiling fans of high static pressure type with backdraft dampers shall be used when connecting the Landlord provided common exhaust ducts. Fan shall be Loren Cook GC series or equal by Greenheck. Minimum static to be 0.5" water column.

Air filtration systems are not acceptable solutions.

The exhaust fan must be interlocked with the light switches for the store customer service area.

The combined HVAC and exhaust system must be in operation during all hours that the Tenant is open for business.

MECHANICAL CRITERIA (cont'd.)

Kitchen Exhaust Systems

Tenants with grease, odor or smoke producing operations may be required to install pollution control equipment at Tenant's expense. Such systems shall be submitted for Landlord's approval. Tenant's who choose not to install such equipment and is found to, in Landlord's sole discretion, cause related problems with neighboring Tenants, shall be required to retrofit their exhaust system to include pollution control at the Tenant's sole expense. Kitchen exhaust systems are subject to Landlord's review to ensure the exhaust does not compromise the ventilation air of adjacent Center roof top units. Kitchen exhaust systems are subject to the following criteria:

1. The exhaust fan must be a SWSI centrifugal fan which must be fitted with a minimum 10'-0" stainless steel upblast. Guy wires must be attached to the roof in order to secure the stack. Use the Center approved roofer for connection of the guy wires.
2. An ULTRATECH - Grease Guard system manufactured by Peabody: 310-324-1585, grease containment system (or approved equal) must be installed to protect the Landlord's roof. A quarterly maintenance program must be in-place for the grease containment units. Proof of the maintenance contract must be presented to Landlord prior to the store opening.

Roof Penetrations

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

The Tenant must furnish and install all curbs, supports, lintels, pipes, ducts, vent caps, air inlets, exhaust hoods, louvers, flashings, counterflashing, etc. as required for any equipment requiring openings through the roof and/or exterior walls. The use of curb adapters is not allowed. The Landlord has the right to inspect the quality of the work and approve locations and, if found unsatisfactory, reject same.

All cutting, patching and restoring of roofing is to be done by the Landlord's roofing contractor at the Tenant's expense. All repairs, maintenance and damage to the roof and/or building due to Tenant's installation must be at the Tenant's cost and expense.

Building Management System

If applicable, Tenant must connect to the Center's existing Energy Management System. In the process of Tenant renovation, the system must be upgraded to meet current criteria at Tenant's expense. Tenant must contact Landlord's designated contractor for the purchase and installation of the necessary controls and connection to the main control panel.

Duct mounted smoke detectors are required and must be connected to the main fire alarm panel, if applicable. Each duct smoke detector must have a remote key operated reset/test device mounted within the Tenant space and an addressable relay module. Use Landlord's designated contractor for connection to the main fire alarm loop.



MECHANICAL CRITERIA (cont'd.)

Closeout Requirements

1. Tenant must submit as-built drawings and certified air balance reports prior to construction close out showing the exact location of all equipment and duct work.
2. All roof top equipment, whether new or re-used, must be labeled per Landlord's specifications. See Operations Manager for more details.
3. Tenant is required to properly abandon old and unused roof top equipment (HVAC units, exhaust fans, etc.) by full removal, including curb with an appropriate metal deck and roof material patch. All roofing work must be performed by the Center approved roofing contractor.
4. Walk pads must be placed around the roof top equipment and from the main pathway to the equipment in order to protect the roof from traffic.
5. Tenant shall furnish complete data indicating system air balance in the demised premises and a certified third party balance report no more than thirty (30) days after opening.

PLUMBING CRITERIA

General Design/Construction Coordination

The following criteria is provided for the purpose of designing the Tenant's plumbing system. This criteria is provided for Tenant's Engineer. It is the Tenant's responsibility to verify existing conditions and comply with all applicable codes and standards.

Complete Engineered drawings must be submitted to Landlord's Tenant Coordinator for review and approval. Landlord will review the plans for conformance to basic Center requirements. The Landlord does not review for plumbing design, nor does the Landlord accept responsibility for the Tenant's adherence to governing codes.

System Design

Tenant shall design and develop a complete plumbing system with all the necessary facilities to serve the demised premises. This includes installing a vent and waste system, a domestic hot and cold water system and gas (where required) system. Tenant shall make all connections to the existing utility services provided by the Landlord.

For spaces greater than 750 square feet (verify with local authorities), Tenant shall design, furnish and install a minimum of one (1) complete Handicapped accessible toilet room facility for Tenant's employees meeting both local and ADA requirements. Toilet room shall include at least one (1) one water closet, (1) one hand sink (with hot and cold water provisions), (1) one floor drain w/seepage pan and (1) one sanitary floor clean out. It is the Tenant's responsibility to verify the above requirements with the local authorities which may exceed these criteria.

Landlord Work

1. A cold water service distribution system and valved outlet connection shall be provided to the Tenant's space with a 1.5" cold water stub. The outlet shall be valved, sized and placed at a location determined by the Landlord.

2. A sanitary sewer service main line and four inch (4") plugged (Y) connection shall be provided for the demised premise at a location and invert elevation as selected by the Landlord.
3. A sanitary vent service main line and four inch (4") plugged (T) connection shall be installed at a location and elevation selected by the Landlord.
4. A grease waste service of four inch (4") shall be provided for the demised premise at a location and invert elevation as selected by the Landlord. Landlord shall provide the grease interceptor.

Tenant Work

1. Tenant shall connect to and extend all piping from the existing location, all sanitary sewer, grease waste, domestic water and sanitary vent piping to the necessary locations within the leased premises.
2. All food use tenants are required to install a Pulper or Liquid Waste Extractor (LWE) within their Premises to eliminate liquid from Tenant's waste. See Restaurant Requirements on page ilr 10 for more information.
3. All work shall comply with the latest edition of the prevailing codes.
4. Any slab penetrations in slabs not on grade required by Tenant's Contractor must be core drilled. All penetrations that are larger than four inches (4") must be pre approved by Landlord. Slab penetrations shall be patched and repaired with new concrete (per center specifications) and must be smooth, properly sealed and remain watertight.
5. Any slab penetrations in Building 3 must comply with all structural criteria in Technical Design Criteria including x-ray of the slab prior to drilling.
6. Tenant shall ensure that all slab penetrations within the Tenant space (and through the roof) are properly sealed and remain watertight to prevent possible water leakage and/or damage. Any damages caused from failure to do so shall be at Tenant's sole risk and expense.



PLUMBING CRITERIA (cont'd.)

7. All roof and slab penetrations made by the Tenant are subject to Landlord's approval as to location and construction details. Landlord's authorized roofing contractor at the cost of the Tenant shall perform weatherproofing of any roof penetrations. Tenant's (General Contractor) shall pay for all costs therefore, directly to such roofing contractor.
8. All piping, clamps, supports etc. shall be fastened to joists or beams. Do not attach anything directly to the deck or ductwork above.
9. Shutoff valves shall be provided at all connections to fixtures.
10. Tenant shall provide steel sleeves when passing pipe through concrete slabs or wall sections.
11. All materials shall be new and of commercial grade and bear the Underwriters label(s), where such labeling applies.
12. A licensed plumbing contractor shall perform the entire installation in a first-class, workman-like manner.
13. Low flow water closets, urinals, lavatories and sinks, etc., as approved by the Building Department, are to be used.
14. Waterproofing must be installed in all "wet areas" such as kitchens, restrooms, mop sinks, drinking fountains, etc. See Tenant Coordinator for required specification. The waterproof membrane must extend 6" vertically on all demising walls. This membrane will be water tested, inspected and signed off by Center personnel. If the membrane fails the water test, it must be replaced.
15. Tenants with fryers or other equipment creating oil/greast waste that does not run through the interceptor are to provide for their own hauling/recycling within their own Premises. Landlord does not provide a central collection point or location outside of Tenant's Premises for storage of oil barrels.

Domestic Water

1. All cold and hot water piping shall be type "L" seamless hard-drawn copper tubing above ground and type "K" below ground and be conformance with ASTM B88-48. Fittings are required to wrought, suitable for 200 psi. connections to dissimilar materials shall be made with dielectric unions. Joint shall be 95-5 tin antimony for 200psi.
2. For cold water service Tenant shall connect to the existing valved outlet, as provided by Landlord extend pipe as required and provide a ground jumper wire, pressure regulator and all further installation and connections in accordance with all given requirements.
3. Tenant shall provide and install domestic hotwater heaters with an ASME-approved temperature and pressure relief valve. Hot water heater shall be installed inside a watertight sheet metal pan. Pan shall have drain line into an approved fixture or as approved by the Building Department. Temperature & pressure relief valve drain line can terminate into mop sink or other approved Building Department locations, but not into a floor drain.
4. Provide a water sub-meter, registering in gallons, pressure regulator, ground jumper wire and all further installations and connections in accordance with all given requirements. Place the cold water sub-meter assembly at the rear portion of the Tenant space in a readily accessible and readable location, at a maximum forty-eight inches (48") above the finished floor.
5. All photographic film processing equipment must have an approved reduced pressure principle backflow prevention assembly installed at the water service connection (inside store, after meter).
6. Tenant shall provide a main water shut off valve located at eye level in a wall behind a labelled access door. Locate in or near employee restroom as designated by Landlord.

PLUMBING CRITERIA (cont'd.)

Sanitary Waste Lines and Vent Piping

1. Sanitary sewer vents are required to be routed and connected to the existing sanitary sewer vent system.
2. Provide floor or wall clean-outs at every fifty foot (50'-0") minimum length of sanitary piping, at the most remote end of each sanitary sewer branch and at each change of direction of the waste line that is greater than forty-five (45) degrees. Ready access to the clean out shall be provided.
3. Three inch (3") floor drains are required in the toilet areas. Trap primers are required.
4. Traps shall be on all fixtures except those with integral traps. Trap primers are required.
5. Above ground sanitary and vent piping (other than food waste) shall be service-weight cast-iron, with fittings of the same weight as the pipe.
6. Underground sanitary and vent piping (other than food waste) shall be service weight, cast iron with fittings of the same weight as the pipe. ABS, PVC or plastic pipe is allowed if the existing mains are ABS, PVC or plastic. Schedule 40 may be used in accordance with the requirements of local authorities.
7. Cast iron traps, hair interceptors and/or chemically treated traps as required by code and Landlord for use in Tenant's food processing, product processing, hair styling or pet stores, shall be procured and installed by Tenant in accordance with code.
8. Individual hair interceptors shall be installed on all sinks, basins and special sanitary units which may in any way receive human or animal hair.

Gas Piping

1. Landlord reserves the right to deny gas service.
2. When allowed, Tenant is to provide and install gas piping from Landlord's gas manifold to Tenant's space.
3. Natural gas service might be available for restaurant Tenants for gas-fired cooking as directed and approved by Landlord. Tenant shall notify Landlord of such requirement(s) during or prior to the Preliminary Plan submission if available and approved. The Tenant shall indicate on Tenant's drawings and complete design, including the load calculations of the gas system in the Demised Premises.
4. Tenant shall, at Tenant's sole expense, arrange with the utility company for service, complying with their requirements for metering and service and extend main pipe to the multi-meter manifold area (if applicable) located outside the Demised Premises. The complete routing and installation of the piping shall be at Tenant's sole expense. Tenant shall submit load requirements to the local gas company for approval. All gas regulating and metering facilities and all gas piping from the service meter to the gas fired equipment within the premises is at Tenant's sole expense. In certain instances gas piping segments are provided in the shell construction in certain space-constrained areas and places where installation of piping during Tenant improvement would be too disruptive to Center operation. Refer to shell drawings and Landlord direction for available piping for Tenant use.
5. The entire gas piping system and equipment or fixtures shall be furnished with seismic shut-off and manual shut-off devices/controls and color coded or identified as such as required.
6. All gas piping shall be schedule 40 black steel ASTM A120 with 150 lb. banned malleable iron screwed fittings and in compliance with all governing codes and requirements of the utility company as it relates to piping and equipment installation and testing methods and procedures.



PLUMBING CRITERIA (cont'd.)

Restaurant Requirements

1. All food use Tenants are required to install a Pulper or Liquid Waste Extractor (LWE) within their Premises to eliminate liquid from Tenant's waste. The purpose of the Pulper or LWE is to extract liquid from the organic waste prior to disposal. This will cut down significantly on the trash volume/weight, leaks transporting the trash and odors. All organic waste must be put through the Pulper or LWE. The Pulper or LWE selection is by Tenant and is to be shown on the plans submitted to the Landlord. (see <http://insinkerator.com/en-us/Foodservice-Equipment/Pulper-systems/Pages/default.aspx> or <http://hobartcorp.com/products/commercial-dishwashers/waste-equipment/wastepro-1200/> for examples of Pulpers or http://www.sustaininnovations.com/index.php?option=com_content&view=article&id=113&Itemid=69 for an example of an LWE).
2. Common grease interceptors shall be installed by Landlord for all restaurant Tenants having pot sinks or any grease-producing appliances discharging into the waste system. Tenant shall connect to the Landlord's grease line.
3. The Tenants serving soft drinks, juices, alcoholic beverages or any corrosive liquid shall use "Durion" piping for all below floor waste lines.
4. Soft drink chases shall be installed within Tenant's premises only. Soda line chase installation within other Tenant's plenum area or within demising walls will not be allowed.
5. Condensate lines for refrigeration units may not run horizontally across roof. They shall terminate at Tenant's mop sink or approved receptor. Tenant shall be required to furnish copper condensate line.
6. Tenants with fryers or other equipment creating oil/grease waste that does not run through the interceptor are to provide for their own hauling/recycling within their own Premises. Landlord does not provide a central collection point or location outside of Tenant's Premises for storage of oil barrels

Drawing Requirements

1. Floor plan at one-quarter inch (1/4") or larger, including all plumbing fixtures, proper piping sizes, equipment locations and plumbing to Landlord's system.
2. Isometric diagram of water system, hot and cold, within the Tenant's space.
3. All applicable details for floor drains, cleanouts, slab and roof penetrations etc.
4. Specifications including all materials and equipment with the manufacturer's name and model number.
5. Plumbing fixture unit calculations.
6. Schedules of fixtures and equipment including, but not necessarily limited to water heater, lavatory, water closet, water meter, gas meter and floor drains.
7. Isometric diagram of gas system, including all equipment locations within the Tenant space and at the gas heater and meter locations placed outside the Tenant's space.
8. Gas load calculations as applicable.

ELECTRICAL CRITERIA

General Design/Construction Coordination

The electrical criteria is provided for the purpose of designing the Tenant's electrical system. This criteria is provided as a guideline for Tenant's Engineer. It is the Tenant's responsibility to verify existing conditions and comply with all applicable codes and standards.

System Design

Landlord shall furnish a main electrical switch at a central point located within Landlord's main electrical room at Tenant's expense. Tenant shall design and install an electrical/telephone system to serve the Tenant space based on 277/480 volt, 3 phase, 4 wire system. Any work undertaken in the Landlord's electrical room shall be done by a Landlord approved contractor.

Tenant shall engage any/all Landlord approved contractors (at Tenant's sole expense) for roofing or waterproofing etc. work and Tenant/Tenant's General Contractor shall pay all costs directly to such contractor.

Landlord Work

1. Landlord shall provide 60 amp minimum service for Tenant's use at Landlord's metering switchboard at Tenant's expense.
2. Landlord shall furnish an empty 2" conduit w/pull string from the Landlord's common electrical/communications room to a location within Tenant's demised premises for electrical and an empty 1" conduit with pull string for telephone.
3. If a Tenant requires a different size main electrical switch or service conduits, Landlord may furnish same, if available, at Tenant's expense. Tenant's electrical engineer shall notify Landlord in writing of any switch or conduit size requirements of Tenant that are larger than those existing prior to plan submittal.

Tenant Work: General Requirements

Tenants shall provide the following:

1. Tenant shall furnish fuses commensurate with switch and load for installation in Landlord's metering switchboard by Landlord approved contractor at Tenant's Expense.
2. Tenant shall extend Landlord's conduit, as needed, within the Tenant's demised premises to Tenant's main disconnect switch and/or panel board with main disconnect.
3. Tenant shall install feeder wires through the main electrical service conduit. Final connections at the main electrical switch located at the Landlord's metering switchboard will be done by Landlord's electrical contractor and paid for by Tenant.
4. Tenant's electrical system shall be designed in accordance with Landlord's criteria as outlined in this manual, the latest adopted editions of the NEC, CEC, and the requirements of all local authorities having jurisdiction. Materials, electrical products and equipment, including all components shall be new and appear on the Underwriters Laboratories list of approved items.
5. Tenant shall install all electrical work necessary for a complete electrical distribution system within the premises, including, without limitation, transformers, electrical panels and disconnects.
6. Tenant shall make application to the serving telephone company for service and shall comply with their requirements.
7. Tenant shall install telephone wiring from Tenant's demised premises to Landlord's main telephone backboard within the conduit provided by the Landlord. Final hook up to backboard will be by Landlord approved contractor at Tenant's expense. The conduit stub out from the Landlord backboard within the Tenant's premises shall be intercepted and extended to the Tenant's backboard.

ELECTRICAL CRITERIA (cont'd.)

8. A smoke detector will be provided by the Tenant at Tenant's expense. Verify RTU requirements with Landlord's Tenant Coordinator.
9. Any additional exterior lighting required by Tenant is to be added at Tenant's expense and pre-approved by Landlord's Tenant Coordinator.

Conduits and Wires

1. Tenant shall extend Landlord's conduit, as needed, within the Tenant space to Tenant's main switch transformer and/or panel board.
2. Tenant shall install feeder wires through the main electrical service and make the final connections to the main electrical switch located at the meter section distribution point using the Landlord approved contractor at Tenant's expense.
3. All main feeder wires from the main electrical meter section protective device shall be sized to meet NEC/CEC. Main service feeders, as a minimum shall be treated for the sum of all loads, plus twenty-five percent (25%) spare capacity. Branch circuits connected loads shall not exceed eighty (80%) of rated capacity.
4. Minimum circuit wire size shall be #12 AWG excluding control wiring. All main and branch circuitry shall be copper. All wiring is to have 600 volt insulation. Type THWN/THHN for main feeders. All wiring shall be color coded per NEC. Same color shall identify same phase throughout the system.
5. Panel connected loads within the Tenant space and main feeder conductors (from Landlord meter section to panel) shall be balanced within plus or minus ten percent (10%) across all phases.
6. All conduits shall be concealed in finished areas and held tight to structure. Minimum conduit shall be one-half inch (1/2") trade size. Conduit concealed in slab shall be minimum three quarter inch (3/4") trade size. No conduit shall be allowed to be installed in the slab unless absolutely necessary.
7. All wiring shall be installed in conduit. Conduit shall be galvanized steel, rigid heavy wall or electrical metallic tubing. Watertight fittings shall be used where required by code. No exposed EMT or PVC where subject to mechanical damage (none below 7' - 6").
8. Conduit hangers, clamps, light fixture supports etc. shall be fastened to bar joists or beams. No attachment or support from any roof deck is allowed. Exposed conduits shall be in straight lines parallel with or at right angles to column lines or beams and separated at least six inches (6") from water or gas lines wherever they run alongside or across such lines.
9. Flexible metal conduit shall be used only for connections inside casework and as the final connection four feet (4'-0") max. length and minimum one-half inch (1/2") electrical trade size to recess fixtures or motors and electrical equipment that may generate vibration through the conduit system. No BX, AC or Romex type wiring can be allowed.
10. Furnish liquid-tight flexible conduits for outdoor installations. Floor boxes shall be watertight with cast threaded conduit.
11. Pull boxes or junction boxes are required to be of minimum twelve (12) gauge galvanized steel. Boxes in walls shall be galvanized pressed steel or cast metal. Caulk around boxes to eliminate noise transmission.
12. The electrical system serving the Tenant space shall be grounded in accordance with the latest requirements of the NEC. Step-down transformers shall be grounded to the main cold water pipe in the demised space.
13. Ground fault circuit interrupter shall be installed in branch circuits where required by code.
14. Prior to making any conduit, pipe or duct-roof penetration and/or positioning any equipment on the roof, all the proposed locations and/or penetrations must have Landlord's final approval. Waterproofing of any installation shall be performed by the Landlord's authorized contractor at Tenant's sole expense.



ELECTRICAL CRITERIA (cont'd.)

Electrical Panels

1. As required, provide lock-on devices on panel circuit breakers for exit and emergency lights and fire/smoke alarm system.
2. Panel connected loads within the demised premises and main feeder conductors from Landlord's meter section to panel must be balanced within plus or minus 10% across all phases.
3. Lighting panel boards shall be of the three phase, four wire circuit breaker type. Cabinet shall be constructed of code-gauge steel, having not less than four inch (4") gutter space on all sides. Doors shall be hinged with keyed cylinder locks and all locks shall be keyed alike. Circuit breakers shall be the thermal magnetic type with molded case with all two (2) and three (3) pole breakers of the common handle type. Distribution panels shall be of the convertible type utilizing automatic circuit breakers or fuses. Tenant shall be required to install a main circuit breaker or manual disconnect within the Tenant's space.
4. Lighting panels shall have quick-lag molded case breakers bolted to buss. Half-size or tandem breakers or plug-ins shall not be allowed. Distribution panels shall be either fusible-type (with quick-make, quick-break interrupter switches) or molded case circuit breaker type.
5. Furnish a complete typewritten identification directory card for all branch circuits in the panel door.
6. Panels shall have "bolt-on" breakers.
7. Tenant to provide a main disconnect switch inside the Tenant's space at eye level. Disconnect to be primary to any other electrical equipment in the space.

Misc. Items

1. Transformers may not be suspended from the structure and are to be floor supported platform mounted. Dry type transformers shall be class H rated, 480 volt primary to 120/208 volt, three phase, four-wire secondary capacity adequate to service Tenant's requirements. Noise level is limited to a maximum of fifty (50) DB average, measured at a distance of one foot (1' - 0") from the case, per NEMA Publication No. TR-10-1960 or the latest revision thereof.
2. The electrical system serving the Premises shall be grounded in accordance with the latest requirements of the NEC. System shall be grounded to the main cold water pipe in the demised space.
3. As required by governing codes, furnish self contained, battery pack emergency lighting and exit signs throughout the demised premises.
4. Motors 3/4 HP or more shall be 208 volts, 3 phase or 480 volts, 3 phase.
5. Manual or magnetic starters, switches, contacts, relays, time switches, safety devices and other controls shall be commercial type with heavy duty ratings and shall be installed in strict conformance with the manufacturer's recommendations and applicable codes. Manual switches used as equipment disconnect shall have overload protection.
6. Engraved phenolic nameplates are required on distribution panels, motor starters, lighting panels and push button stations, etc.
7. Tenant shall provide weatherproof GFI 120 volt duplex outlet on the roof mounted HVAC unit.
8. All devices and equipment in finished areas shall be flush mounted where possible.
9. No lighting can be installed outside the Tenant space, in the common area and/or ceiling for storefront lighting or sign illumination.



ELECTRICAL CRITERIA (cont'd.)

10. Tenant's general contractor shall be required to provide temporary weatherproofing for all roof penetrations until Landlord's roofing contractor has made the final patch.
11. If not already provided, Tenant's electrical contractor shall furnish as identification a nameplate on Tenant's main disconnect switch in Landlord's meter section. Nameplates are to be per Landlord's specification. See Operations Manager for further details.
12. Tenant shall provide and install complete telephone service support facilities as required by the serving Telephone Company using a Landlord approved contractor. All Tenant telephone equipment is to be contained within the Tenant's space. Tenant shall furnish a telephone backboard, a 120 volt, 20 amp duplex outlet on a separate circuit. Where Tenant does not have direct access to a service corridor, Tenant to install telephone cables back to telephone terminal board. Tenant shall make application to the serving Telephone Company for service and shall comply with their requirements. Tenant's telephone equipment is not permitted in Landlord's corridors. Tenant's telephone equipment is not permitted in Landlord's telephone equipment room.
13. Tenant shall install a local audible smoke alarm in their storage, preparation and sales area hard wired to Tenant's electrical system and shall furnish any other alarm system as may be required by local governmental authorities.
14. Any Tenant provided HVAC system shall be powered off Tenant's electrical system. Tenant shall provide all power and control wiring, including final connection. System shall be connected to Landlord's Central Fire Alarm System.
15. All Tenant roof equipment shall be properly labeled with equipment name and retail space number per Landlord's specification. See Operations Manager for further details.

Drawing Requirements

1. Lighting plan 1/4" scale.
2. Electrical riser diagram, including circuit breaker sizes and all feeders, fuses, disconnect switches and main breakers.
3. Electrical panel(s), schedule(s), including circuit breaker sizes and all connected loads.
4. Lighting fixture schedule, including type of fixture, lamps, mounting, wattage, quantities and manufacturer's catalog number.
5. Fire/Smoke alarm system controls and inter connections.
6. HVAC control schematic.
7. Voltage drop based on actual loads shall be indicated on the on line riser diagram for all feeders, sub-feeders per NEC.
8. Equipment and materials specifications.
9. Smoke exhaust fan control and connection details.
10. Include fault current ratings and fault study.
11. Title 24 state energy calculations.



ELECTRICAL CRITERIA (cont'd.)

Tenant must provide a complete fire alarm detection system within the Tenant space as an extension of the Landlord's building-wide addressable fire alarm system.

1. Conduit will be stubbed into Tenant's premises from the main fire alarm system at Tenant's expense.
2. All emergency lighting, exit signs, horns and strobes must be provided by Tenant as required by code.
3. Tenant is required to use Landlord's designated contractor for installation of the necessary smoke detectors and connection to the main fire alarm system. System must comply with the requirements of the governing authority.

Individual tenant spaces should provide Smoke Detection within their space based on the following criteria:

- a. Should a tenant install any HVAC equipment within their space, duct detectors must be provided by the tenant, per the California Mechanical Code.
- b. Should a tenant install an elevator within their space, smoke detection for elevator recall must be provided by the tenant, per the California Building Code.
- c. Should a tenant provide fire alarm control equipment within their space, smoke detection must be provided at the control equipment by the tenant, per NFPA 72.
- d. If a tenant does not have any of the conditions listed above, a smoke detector is not required within the space.



FIRE ALARM CRITERIA

PENDING



Broadway Plaza

1275 Broadway Plaza, Walnut Creek, CA 94596

FIRE SUPPRESSION DESIGN & CONSTRUCTION

PENDING



STRUCTURAL CRITERIA

Refer to the Structural Criteria in the Technical Design Criteria.