FOOD COURT DESIGN CRITERIA

FREEHOLD RACEWAY MALL

MACERICH® THE PLACE TO SHOP

FREEHOLD RACEWAY MALL

ADDENDUM LOG

June, 2009
TCM Generated

July, 2009
"Toe kick" not updated.

November, 2012
Added Automatic Gas Shut-off Valve language (pg. fc19)

February, 2014
Waterproof membrane language updated (fc10, fc16)

April, 2014
Carbon monoxide sensor language added (fc19)

November, 2014
Drink dispenser may not be placed on front counter (fc7)

November, 2015
Gas added to list of fuels for CO detection (fc19)

July, 2018
Updated to new layout

FREEHOLD RACEWAY MALL

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PLAN SUBMITTAL & APPROVAL
PROCEDURES
and CONTRACTOR RULES &
REGULATIONS

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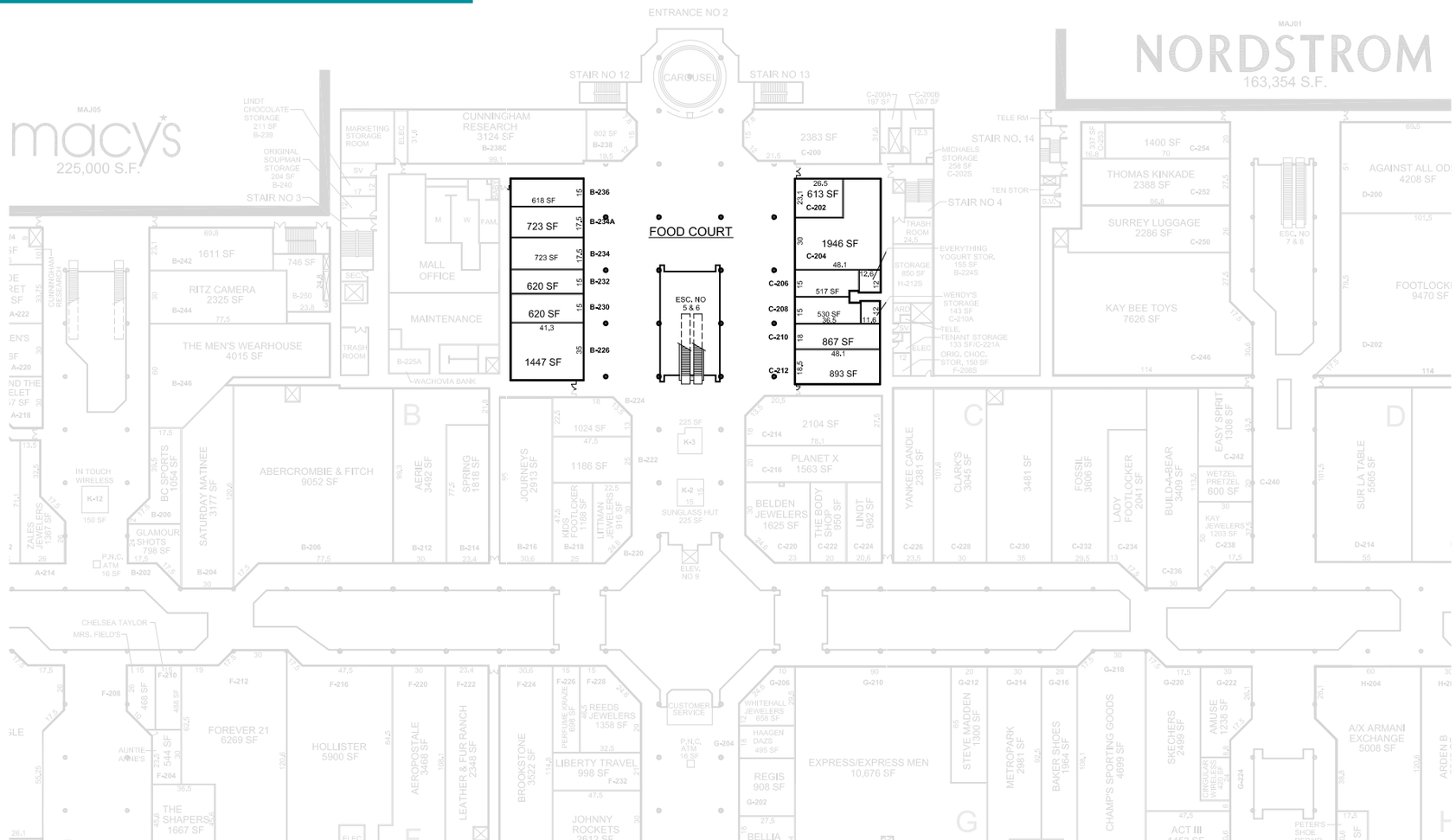
ENLARGED FOOD COURT PLAN

FREEHOLD RACEWAY MALL



FOOD COURT DESIGN KEY PLAN

FREEHOLD RACEWAY MALL

FREEHOLD | FOOD COURT FLOOR PLAN W/ BANQUETTE LOCATION | 05.09.2008

505 DESIGN

FREEHOLD RACEWAY MALL

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

FREEHOLD RACEWAY MALL

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.

All graphics and signage in the Customer Service Area must be approved by Landlord. Graphics and signage not identified on Landlord approved plans will not be allowed. Snap-on frames, graphics on equipment and banners of any kind are strictly prohibited.

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.

Facade Materials

All Food Court Tenants will be required to use the color scheme specified by Landlord as illustrated on pages fc16. The color scheme is specific to each space and cannot be modified. Landlord required finish schedule can be found on pages fc18-fc20.

All finishes except for the Tenant's sign band area will be specified by Landlord. All store designs and plans are subject to Landlord approval.

Tenant will be allowed to express it's own identity along the back wall and sign band area. All materials for this area must be approved by Landlord.

Approved materials include:

- Natural, polished or honed stone and/or procelain 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.
- Plaster/faux finishes/EIFS
- Frosted glass panels

Finish materials shall not include the following materials:

- Glazed tiles
- Plastic spandrel panels or applied plastic laminated materials
- Faux or plastic formed brick, block or stone
- Clear anodized aluminum
- 4"x4", 6"x6", or 12"x12" tiles
- Painted Gyp Board
- Mirror
- Vinyl
- Particle board or plywood
- 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 on each side of the leased space and extending full height to the Mall soffit.

The following information will provide guidelines and detail requirements for a typical Food Court buildout. The Landlord has also provided elevations, sections and typical details for use during the design of the Tenant space.

The consistent design of the Food Court is deliberate in intention to provide an upscale uniformity throughout, in keeping with the overall renovation of the Freehold Raceway Mall. A clean, easy to maintain design has been developed, utilizing durable materials, specified by the Landlord.

TENANT CONSTRUCTION:

Front Counter

The Tenant must provide a counter-type operation. The counters will be constructed between demising piers to 2'-10" AFF. The base will sit 4" behind the face of the counter as shown in the attached "Food Court Tenant Storefront Section" Drawing.

The Tenant may incorporate a display case, steam table or sneeze guard in the front counter subject to approval from Landlord. Such equipment, if permitted, may not exceed 30% of the store width and must be permanently installed with no wheels or vent grilles exposed to the consumer. Finish shall be chrome or stainless steel – no brass. Graphics on glass or sneeze guard or others surfaces are subject to Landlord's approval. No Tenant applied graphics are permitted on Landlord installed materials.

Soft drink machines must be on the Tenant's rear wall or rear counter. No soda machines of any kind are permitted on the front counter.

Sign Shelf

The Tenant must construct a radiused sign shelf as shown on the "Food Court Tenant Storefront Section" Drawing. The Tenant's sign will be pin mounted on the forward edge of the shelf. Refer to the "Storefront Sign" details on the following pages.

Tenant Divider Wall between Sales Area and Prep Area

Divider wall between service and preparation areas shall be installed by Tenant. Secondary countertop or back counter storage visible from the Food Court must adhere to the front counter specifications. A pass-through is not permitted.

Demising Wall between Tenants

The demising wall between Food Court Tenants will be finished with a 4.29" x 18" ceramic tile to the ceiling line. Demising pier will be finished with 6"x6" ceramic tile below 5'-6" and painted gyp board above 5'-6" to be furnished and installed by the Tenant's contractor. See Finish Schedule on the following pages.

Tenants are required to install a 3/4" solid core wood door, "Chase Doors – KC 2000 Series", with 18 gauge brushed stainless steel cladding (fully clad on both sides); 12" diameter round view panel; stainless steel hinge cover; and 2" x 4" stainless steel door frame in the divider wall between service and food preparation areas. No pulls or spring bumpers allowed. Rolling grilles are not allowed.

Lighting

Tenant is required to follow the lighting requirement as specified below:

Over-Counter Downlights

Description:

Lensed low-light wattage metal halide downlight.

Nominal 5-1/2" deep x 10" wide x 14" long. Nominal 5" diameter trim, supplied with factory-applied "primer" finish. Trim shall be painted in field to match "P-13" painted ceiling finish. Integral electronic ballast. Tempered solite glass lens, gasketed, Voltage by Electrical Engineer. U.L. wet location rated.

Specification:	# RSA lighting ACT950MH-ES16MH-volt-ACT1986MH-PM.
Lamps:	20-W ES16 metal halide, 3000k G.E.
Remarks:	Voltage as required by E.E. Supplied with factory-applied "primer" finish. Trim shall be painted in field to match "P-13" painted ceiling finish.

Lighting specification sheets can be found on page fc22-fc25.

Flourescent lighting with protective lenses is permitted in the food preparation area.

Unacceptable lighting approaches include but are not limited to:

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

Flooring

Tenant shall furnish and install throughout the entire demised premises, First Choice Safety Flooring as developed by B&H Commercial Services,Inc. This 1/4" resilient thermoplastic vinyl is waterproof when properly installed. For ordering and installation please contact Commercial Vinyl Solutions, LLC. 919-355-8242 or email at info@commercialvinylsolutions.com.

Unacceptable flooring materials:

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

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.

- A gypsum board soffit and ceiling are required in the customer service area.

Counters

- Cash registers must be recessed so that they extend no more than 9" 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. Plexiglas is not permitted.
- 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.
- 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 countertop.
- 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 sneeze guard 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

FREEHOLD RACEWAY MALL

Drawing Requirements

Tenant's licensed sign contractor shall submit Sign Shop Drawings (PDF file only) directly to Landlord's Tenant Coordinator 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:

1. Elevation of the storefront including signage and graphics; showing all doors, architectural features, etc., and fully detailed/dimensioned sections and details through the storefront.
2. These fully detailed and dimensioned drawings shall be drawn to scale as noted:
   - Storefront Plan, Elevation and Sectional views at ½" scale.
   - Details of the signage at ½" scale or larger.
   - Storefront signage at ½" scale.
3. Letter style and typeface specifics
4. Color and finish qualities of all portions of signage
5. Material specifications and thickness
6. Transformer specifications, including input and output voltage of transformers. PK housing (or other U.L. approved insulating sleeve approved by Landlord and local buiding codes) is required for all through wall penetrations and must be indicated on the Sign Shop Drawings.
7. Shop Drawings must indicate locations of service switches, access panels and transformers. These items shall not be visible to the public from any portion of the Mall.
8. Type of lamps
9. 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 sign size on an 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).

FREEHOLD RACEWAY MALL

CONTINUED

Storefront Sign

- The storefront sign must be installed on the radiused sign shelf above the Tenant's front counter.
- Sign shall consist of 18" tall dimensional, illuminated letters, pinned off the sign shelf. Letters may reflect Tenant's identifying font and color.
- Illuminated dimensional logos are permitted with Landlord approval, not to exceed 18" in height.
- Signs shall be mounted on clear, rigid acrylic rods, 2" high and 2" in diameter.
- A 2'-0" clear space is required from the edge of Tenant sign to end of the sign shelf.

Prohibited Signs/Materials

- Internally illuminated plexi-faced channel letters.
- Vacuum-formed or injection-molded plastic signs.
- Cabinet or standard "can type" signs with illuminated translucent backgrounds and silhouetted letters.
- Exposed skeleton neon applied directly to fascia elements.
- Temporary or "sales" signs attached to storefront.
- Freestanding tripod signs.
- Flashing, scintillating, moving, sequencing, audible or odor producing signs.
- Paper, cardboard and foam signs.
- Credit card and advertising placards, decals, stickers or trademarks.
- Manufacturer labels.

FREEHOLD RACEWAY MALL

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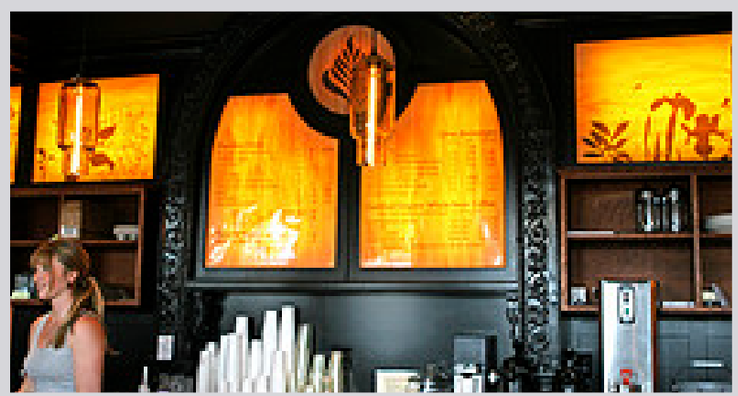
The following types of menu boards will be allowed:

1. Digital menu boards

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



SIGNAGE

CONTINUED

2. Artisan type quality such as digital graphic chalkboards

3. Painted Wood

FREEHOLD RACEWAY MALL

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)

FREEHOLD RACEWAY MALL

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

PREP AREA

FREEHOLD RACEWAY MALL

Walls in the preparation area, not visible to the eye, may be FRP, marlite, stainless steel panels or ceramic tile.

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 leased premises shall be completely and properly sealed using a urethane based waterproofing membrane called Stonhard Stonproof ME7 prior to the installation of the mall required flooring finish (see flooring specifications on page FC-11). 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. For more information on specifying that product, call Chuck Hatcher at (540) 314-3360.

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

The waterproof membrane is required to be flood tested by mall management prior to installation of finished flooring material.

Ceiling

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

Walls

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

Exit Door

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

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

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

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

Mechanical

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

This center is operated on a VAV system. See Technical Criteria section for detailed information and design specifications.

Grease Exhaust

A grease guard must be provided on all exhaust blowers. Grease guard specifications must be submitted for approval. “Supreme” Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust for grease laden air removal.

- All Food Court Tenants are required to install their own grease trap.
- Each Tenant must exhaust through the roof. There are no common shafts.

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 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 New Jersey) 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/garbage disposals are prohibited.

Food Court Tenants:

For new or redemised Tenant spaces, Landlord will provide utilities as follows or as outlined in the Lease document. Utilities are existing in each space currently. Modifications to existing must be performed by the Tenant.

Utilities

- 2" empty electrical conduit per bay, if not already existing.
- 1" empty telephone conduit per bay, if not already existing.
- Landlord to provide junction box adjacent to Tenant space for connection to mall enunciator panel for fire alarm connection. 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, if not already existing.
- 4" sanitary line, if not already existing.

Electrical

Tenant must install a demand check meter per Mall specs, using the Mall required contractor. See the Technical Criteria for specifics.

Natural Gas

Natural Gas service is available for Food Court Tenants to obtain. Tenants will be responsible for obtaining gas service from the gas company. Gas is permitted for cooking equipment only.

Potable Water

Tenant must install a water meter below the lavatory.

Sanitary Waste

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

All new Food Court Tenants or Tenants going under a remodel must remove or replace all underground plumbing. Any unused plumbing or plumbing fixtures may NOT be left abandoned in the floor.

Grease Waste

Tenant must provide their own grease trap.

Fire Protection

Tenant must use the mall required sprinkler contractor for all sprinkler work.

Submittal & Approval Requirements

Landlords' 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.

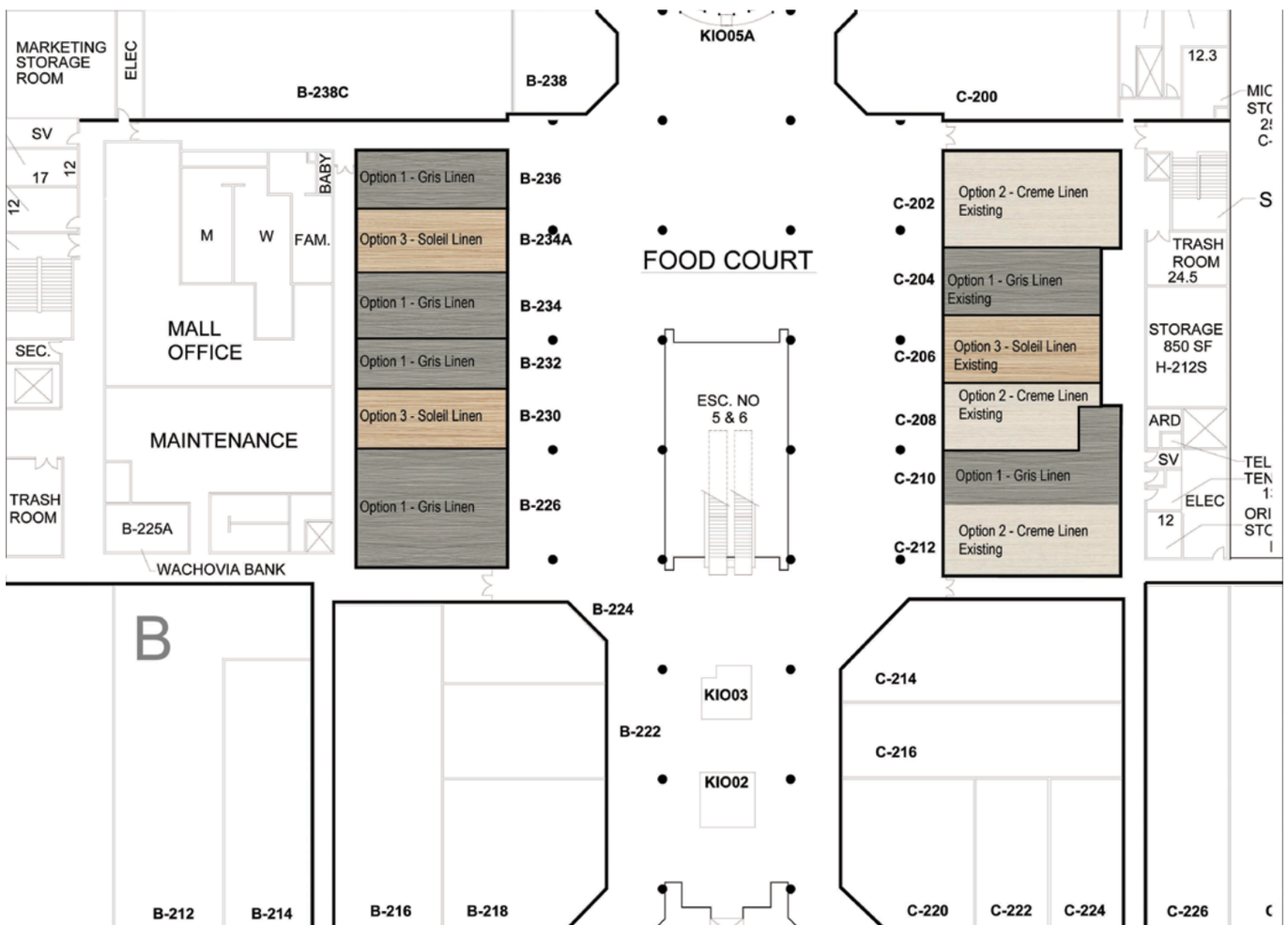
Make all submittals to the Landlord's Tenant Coordinator.

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 contractors contact information, see the General Information section.

FOOD COURT DESIGN SCHEME

FREEHOLD RACEWAY MALL



FREEHOLD RACEWAY MALL

FOOD COURT DESIGN CONCEPT

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FINISH SCHEDULE

FREEHOLD RACEWAY MALL

Code	Manufacturer	Product Number / Color	Finish	Size	Location	Comments
CERAMIC TILE - **OPTION 1 COLOR SCHEME**						
CT-36B	Ergon, Alabastro Evo	Cremo		6 x 6	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-36B/B	Ergon, Alabastro Evo	Cremo		6 x 6 bullnose	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-37a	Daltile - Fabrique	Gris Linen P690		12 x 12	tenant counterface	1/16" grout joints typical, grout color: G-1; tile contact: Lisa Case @ Daltile; phone: 303.279.3620
CT-38a	CT-Sardinia Limestone	Cliff		4.29 x 18	tenant walls	1/16" grout joints typical, grout color: G-3; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-38e	Sonoma Pietra di Noto	Havana		5.78 x 24	tenant base	1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
PAINT						
P-1	Benjamin Moore	HC-92 Wheeling Neutral	satin		recessed bulkhd behind tenant sign	Painted option per Tenant Criteria
P-6	Benjamin Moore	955 Berber White	satin		tenant demising pier / bulkhead	
SOLID SURFACES						
SS-2	CaesarStone	435O Lagos Blue	polished		Food Court tenant counter top	
GROUT						
G-1	Laticrete	24 Natural Grey				Grout to be sealed minimum 12" a.f.f., all locations typical
G-3	Laticrete	35 Mocha				Grout to be sealed minimum 12" a.f.f., all locations typical
G-5	Laticrete	66 Chestnut Brown				Grout to be sealed minimum 12" a.f.f., all locations typical
G-6	Mapei	11 Sahara Beige				Grout to be sealed minimum 12" a.f.f., all locations typical

Tenant Counter Top: CaesarStone 4350 Lagos Blue Polished

Tenant Counter Face: Daltile - Fabrique
Color: Gris Linen P690
Size 12x12

FINISH SCHEDULE

FREEHOLD RACEWAY MALL

CONTINUED

Code	Manufacturer	Product Number / Color	Finish	Size	Location	Comments
CERAMIC TILE -		**OPTION 2 COLOR SCHEME**				
CT-36B	Ergon, Alabastro Evo	Cremo		6 x 6	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-36B/B	Ergon, Alabastro Evo	Cremo		6 x 6 bullnose	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-37b	Daltile - Fabrique	Creme Linen P686		12 x 12	tenant counterface	1/16" grout joints typical, grout color: G-4; tile contact: Lisa Case @ Daltile; phone: 303.279.3620
CT-38b	Sonoma Pietra di Noto	Sand		4.29 x 18	tenant walls	1/16" grout joints typical, grout color: G-4; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-38e	Sonoma Pietra di Noto	Havana		5.78 x 24	tenant base	1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
PAINT						
P-1	Benjamin Moore	HC-92 Wheeling Neutral	satin		recessed bulkhd behind tenant sign	Painted option per Tenant Criteria
P-6	Benjamin Moore	955 Berber White	satin		tenant demising pier / bulkhead	
SOLID SURFACES						
SS-3	CaesarStone	2020 Cinder	polished		Food Court tenant counter top	
GROUT						
G-4	Laticrete	17 Marble Beige				Grout to be sealed minimum 12" a.f.f., all locations typical
G-5	Laticrete	66 Chestnut Brown				Grout to be sealed minimum 12" a.f.f., all locations typical
G-6	Mapei	11 Sahara Beige				Grout to be sealed minimum 12" a.f.f., all locations typical

Tenant Counter Top: CaesarStone 2020 Cinder polished

Tenant Walls: Sonoma Pietra di Noto
Color: Sand
size: 4.29x18

Tenant Counter Face: Daltile - Fabrique
Color: Creme Linen P686
Size 12x12

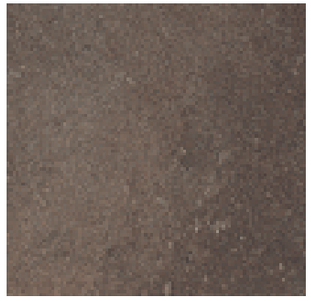
FINISH SCHEDULE

FREEHOLD RACEWAY MALL

CONTINUED

Code	Manufacturer	Product Number / Color	Finish	Size	Location	Comments
CERAMIC TILE - **OPTION 3 COLOR SCHEME**						
CT-36B	Ergon, Alabastro Evo	Cremo		6 x 6	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-36B/B	Ergon, Alabastro Evo	Cremo		6 x 6 bullnose	tenant demising pier	1/16" grout joints typical, grout color: G-6; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-37d	Daltile - Fabrique	Soleil Linen P687		12 x 12	tenant counterface	1/16" grout joints typical, grout color: G-2; tile contact: Lisa Case @ Daltile; phone: 303.279.3620
CT-38d	Sonoma Pietra di Noto	Havana		4.29 x 18	tenant walls	1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
CT-38e	Studio Marmi Limestone	Olive Brown Honed		5.78 x 24	tenant base	1/16" grout joints typical, grout color: G-5; tile contact: Gerry King @ Ceramic Technics; phone:740.770.0050
PAINT						
P-1	Benjamin Moore	HC-92 Wheeling Neutral	satin		recessed bulkhd behind tenant sign	Painted option per Tenant Criteria
P-6	Benjamin Moore	955 Berber White	satin		tenant demising pier / bulkhead	
SOLID SURFACES						
SS-4	CaesarStone	3200 Baja	polished		Food Court tenant counter top	
GROUT						
G-2	Laticrete	40 Latte				Grout to be sealed minimum 12" a.f.f., all locations typical
G-5	Laticrete	66 Chestnut Brown				Grout to be sealed minimum 12" a.f.f., all locations typical
G-6	Mapei	11 Sahara Beige				Grout to be sealed minimum 12" a.f.f., all locations typical

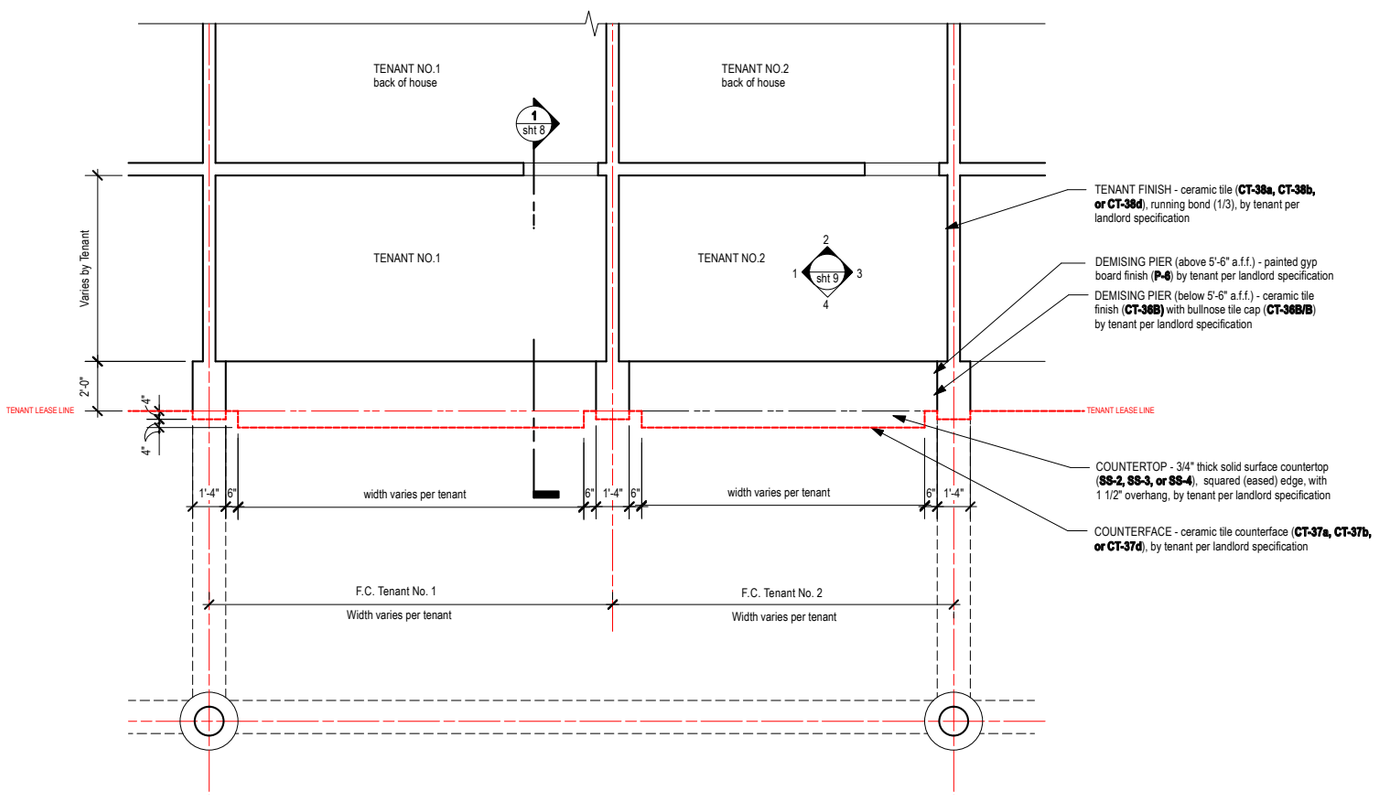
Tenant Counter Top: CaesarStone 3200 Baja polished



Tenant Walls: Sonoma Pietra di Noto
Color: Havana
size: 4.29x18

Tenant Counter Face: Daltile - Fabrique
Color: Soleil Linen P687
Size 12x12

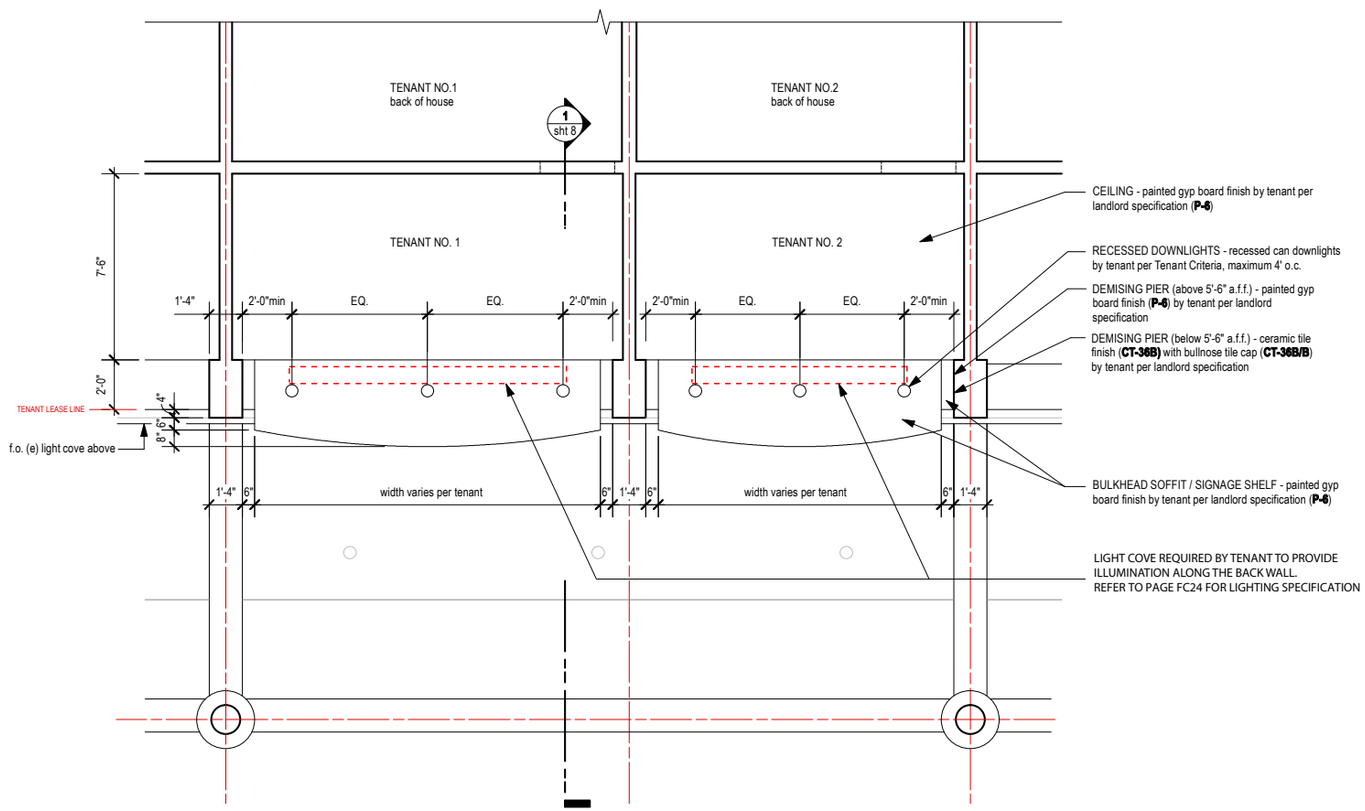
FREEHOLD RACEWAY MALL



ARCHITECTURAL DETAILS

FREEHOLD RACEWAY MALL

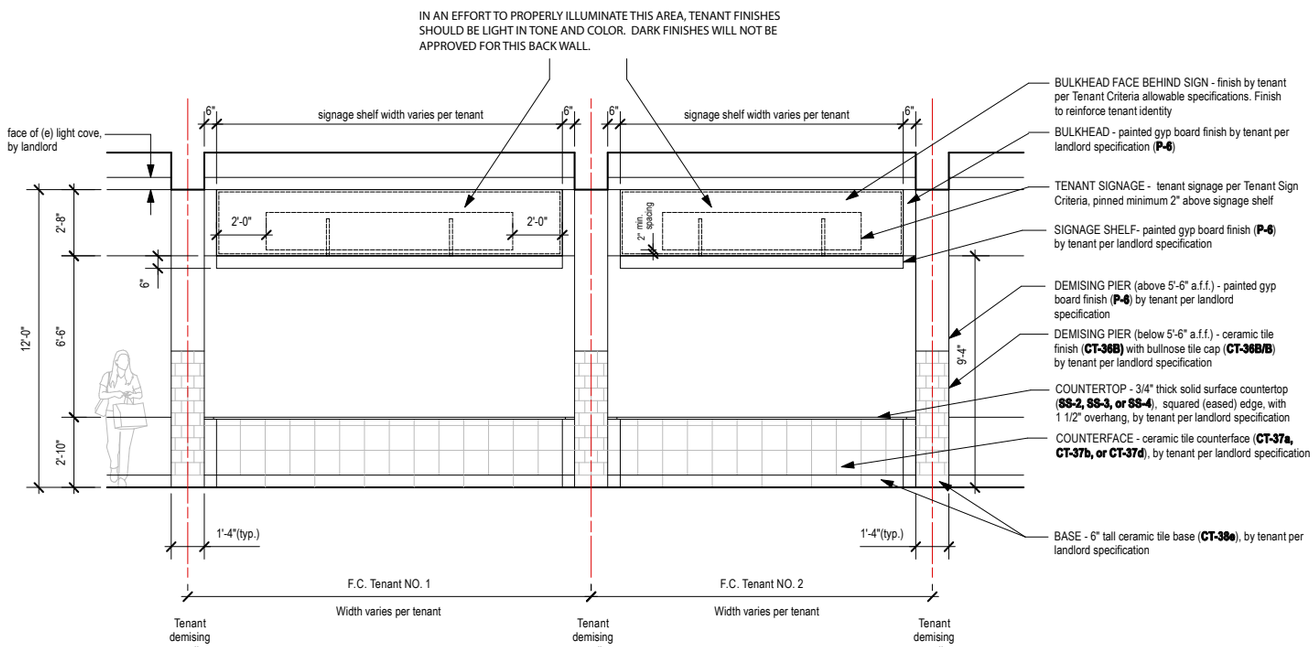
CONTINUED



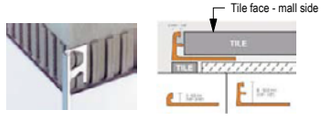
1 Reflected Ceiling Plan
SCALE: NTS

FREEHOLD RACEWAY MALL

CONTINUED

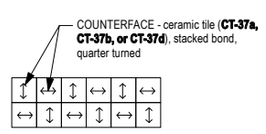


1 **Tenant Elevation**
Scale: 1/4" = 1'-0"



Schluter - JOLLY metal finishing edge profile, typical at **ALL** exposed outside corners (vertical and horizontal). Finish: ANI, Satin Nickel, anodized aluminum.
Website reference: ***www.schluter.com/2207.aspx*** for specific detail information

2 **Counterface Tile - Typical CORNER DETAIL**
SCALE: NTS

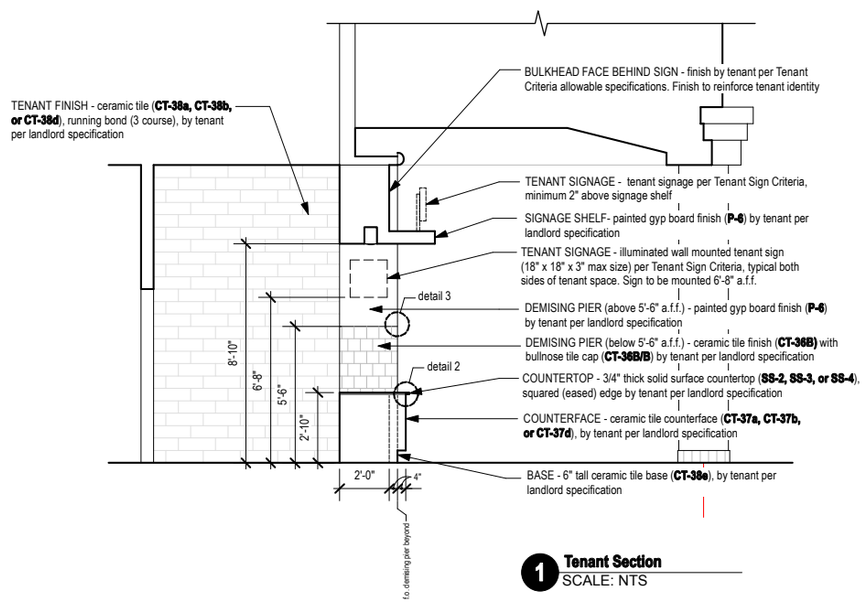


3 **Counterface Tile Pattern DETAIL**
Scale: 1/4" = 1'-0"

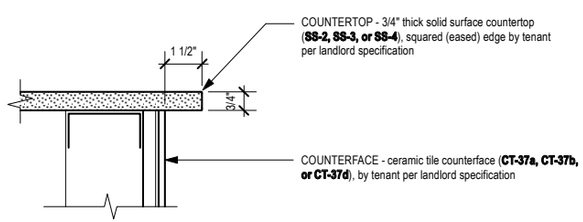
ARCHITECTURAL DETAILS

FREEHOLD RACEWAY MALL

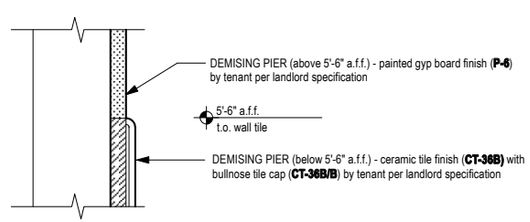
CONTINUED



1 Tenant Section
SCALE: NTS



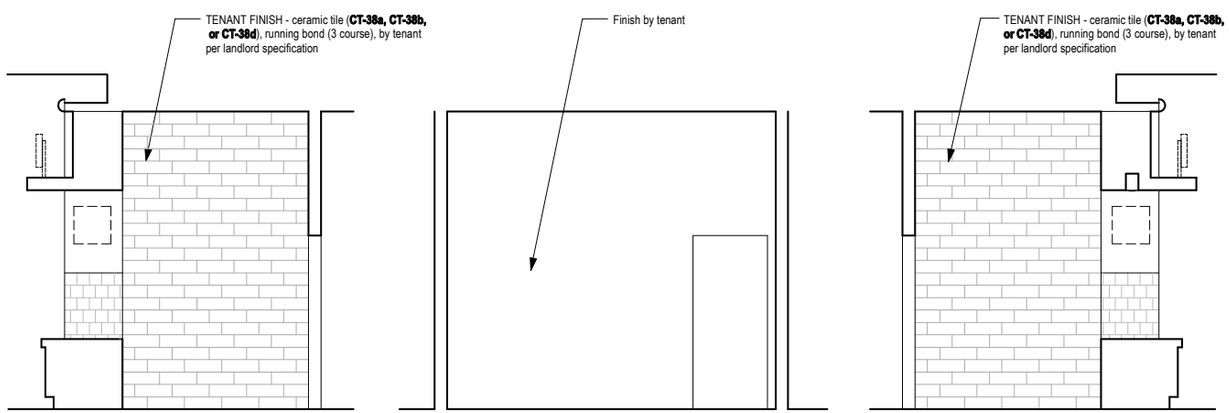
2 Countertop - Typical SECTION DETAIL
SCALE: NTS



3 Wall Tile - Typical SECTION DETAIL
SCALE: NTS

FREEHOLD RACEWAY MALL

CONTINUED



1 **Interior Wall Elevation**
SCALE: NTS

2 **Interior Wall Elevation**
SCALE: NTS

3 **Interior Wall Elevation**
SCALE: NTS

FREEHOLD RACEWAY MALL

Type F7 from Lighting Fixture Schedule:

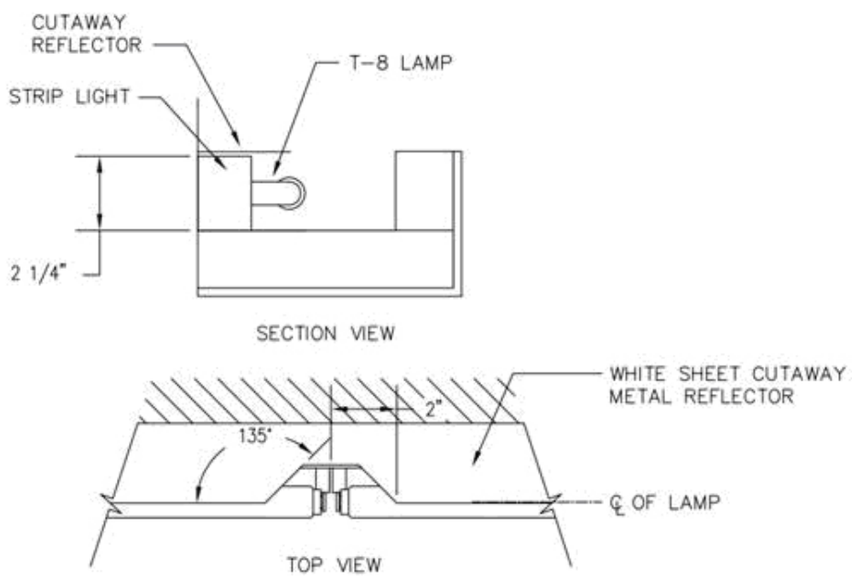
Surface mounted one lamp fluorescent strip fixture nominal 48", in architectural cove. Die formed steel, high reflectance baked white enamel finish. Provide cutaway reflector, refer to detail 4 on drawing E9.1 for details. Electronic ballast.

- Manufacturer:

  Columbia CS Series; Lithonia C Series; Metalux SS Series Daybrite T Series; Lightolier SW Series, H.E. Williams 7(Series
- Lamp:

  One F32T8
- Watts:

  32

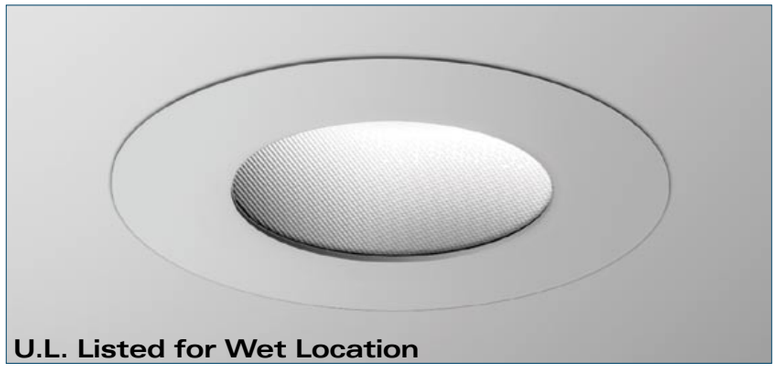


4 / E9.1 MOUNTING FOR TYPE F7

NO SCALE

FREEHOLD RACEWAY MALL

CONTINUED



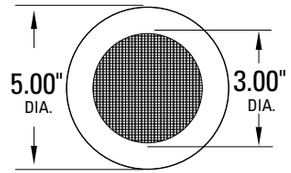
ACCURUS - ROUND SHOWERLIGHT

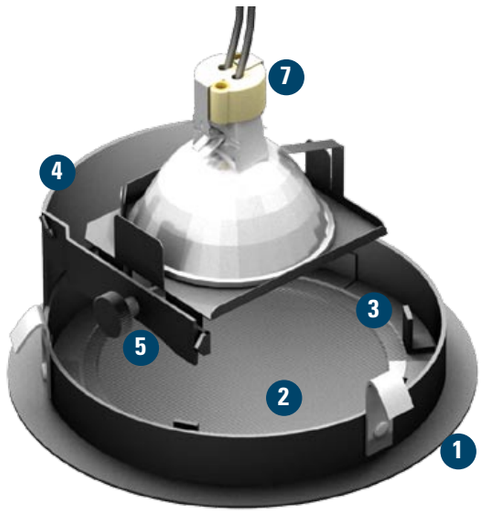
Item #

ACT1986	5" adjustable round showerlight - MR16 37W max.
ACT1986MH	5" adjustable round showerlight - ES16MH

Finish

WH	White
BK	Black
S	Industrial Silver
SS	Stainless Steel (painted)
PM	Primer





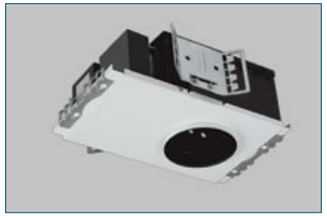
Features

1) **Thin, 0.04" faceplate provides a virtually flush installation.**
2) **Solite™ soft focus lens for even distribution of light.**
3) **Lens is gasketed for 100% moisture seal.**
4) **Locking alignment plate provides 360° rotational adjustment and ensures original orientation of trim even after re-lamping.**
5) **Locking adjustment knob with angle indicators.**
6) **Flat black powder coated internal finish reduces visibility of components from below the ceiling.**
7) **"POSI-GRIP" bi-pin lamp socket for firm, mechanical lamp connection. (included with MR16 housings)**
8) **Includes steel safety cable.**

FREEHOLD RACEWAY MALL

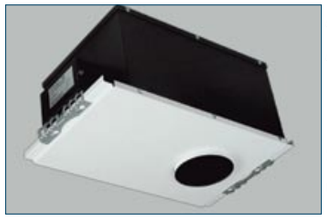
CONTINUED

ACCURUS HOUSINGS



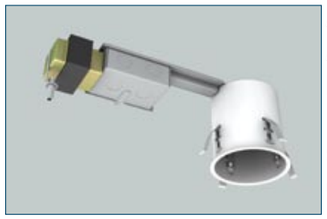
ACT950 - (MR16)
ACT950MH - (ES16MH)
NEW CONSTRUCTION

see page 46-51 for details



ACT952IC - (MR16)
ACT952ICMH - (ES16MH)
INSULATED CEILING

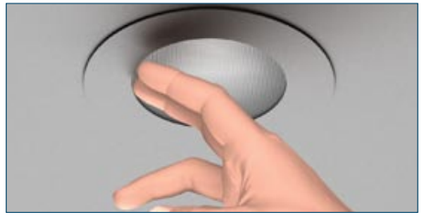
see page 46-51 for details



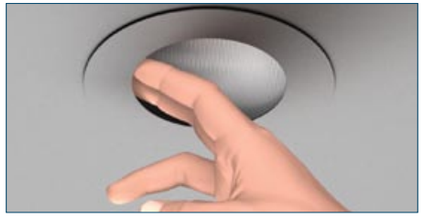
ACT954 - (MR16)
ACT954MH - (ES16MH)
REMODEL

see page 46-51 for details

EASY TRIM REMOVAL

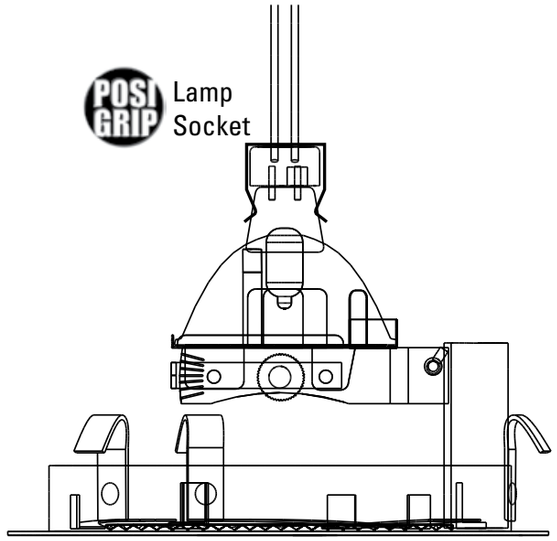


Trim removal for relamping is easily achieved by pressing up on the lens.



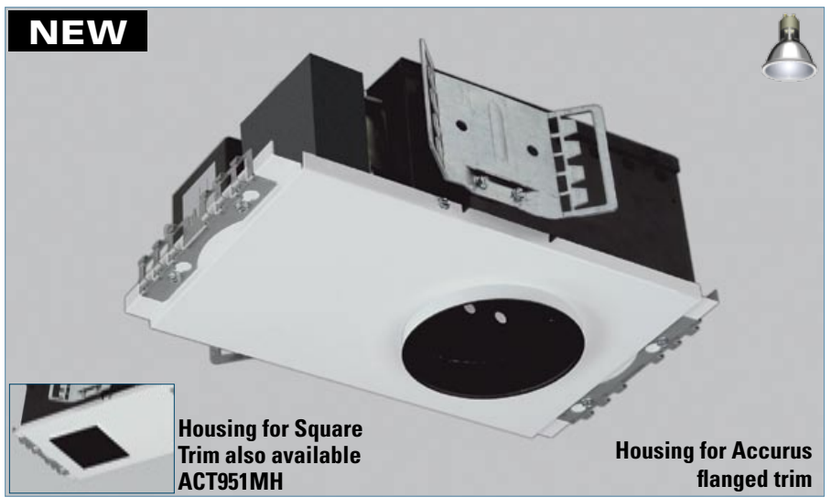
The gasket seal will temporarily separate to allow leverage.

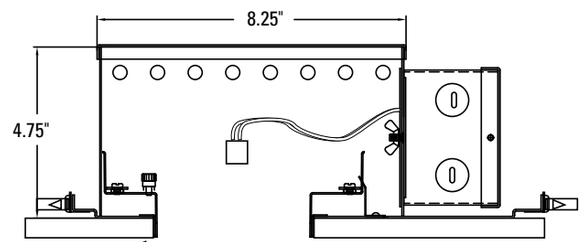
Simply grab the trim and pull downward. Lens snaps back in to place.



FREEHOLD RACEWAY MALL

CONTINUED





Housing adjusts in plaster frame to accommodate various ceiling thicknesses.

- **Configured with integral electronic metal halide ballasts**

NEW CONSTRUCTION HOUSING DIMENSIONS

HEIGHT	LENGTH	WIDTH	CEILING CUT-OUT
4.75"	13.75"	9.75"	4.50" dia. or sq.

ACCURUS NEW CONSTRUCTION HOUSING

Item #

ACT950MH	New Construction Housing for Round Trim - for ES16MH Lamp
ACT951MH	New Construction Housing for Square Trim - for ES16MH Lamp

Wattage

20	20 Watt ES16 Metal Halide
39	39 Watt ES16 Metal Halide

Voltage

120	120V (Standard)
277	277V

Ordering Example

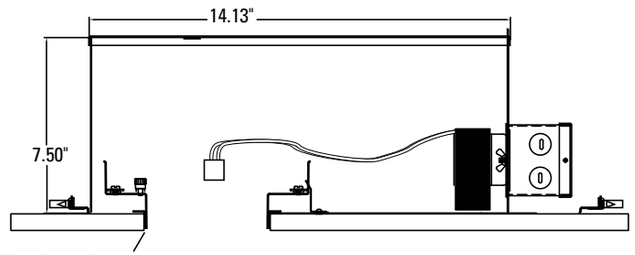
ACT950MH-39-120

Accurus new construction housing, Ballast for 39 Watt ES16 metal halide lamp, 120 volts

- For new construction applications
- Housing includes metal halide ballast and junction box.
- 120V input. U.L. listed for through branch wiring.
- Housing and plaster frame constructed of 18 gauge CRS with durable powder coat finish.
- Thermal protection provided to guard against overheating and misuse of insulation. Vent holes in housing provide cooler operation.
- Includes butterfly brackets and adjustable 16 ga. steel hanger bars.

FREEHOLD RACEWAY MALL

CONTINUED



Housing adjusts in plaster frame to accommodate varying ceiling thicknesses.

- **Configured with integral electronic metal halide ballasts**

INSULATED CEILING HOUSING DIMENSIONS			
HEIGHT	**LENGTH**	**WIDTH**	**CEILING CUT-OUT**
7.50"	**17.13"**	**10.75"**	**4.50" dia. or sq.**

ACCURUS INSULATED CEILING HOUSING

Item #

ACT952ICMH	IC Housing for Round Trim - for ES16MH Lamp
ACT953ICMH	IC Housing for Square Trim - for ES16MH Lamp

Wattage

20	20 Watt ES16 Metal Halide
39	39 Watt ES16 Metal Halide

Voltage

120	120V (Standard)
277	277V

Ordering Example

ACT952ICMH-39-120

Accurus Insulated Ceiling housing, Ballast for 39 Watt ES16 metal halide lamp, 120 volts

- For new construction applications with insulated ceilings
- Housing includes metal halide ballast and junction box.
- 120V input. U.L. listed for through branch wiring.
- Housing and plaster frame constructed of 18 gauge CRS with durable powder coat finish.
- Thermal protection provided.
- Includes adjustable 16 ga. steel hanger bars.

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Textured/Sculptured Wood Panels

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

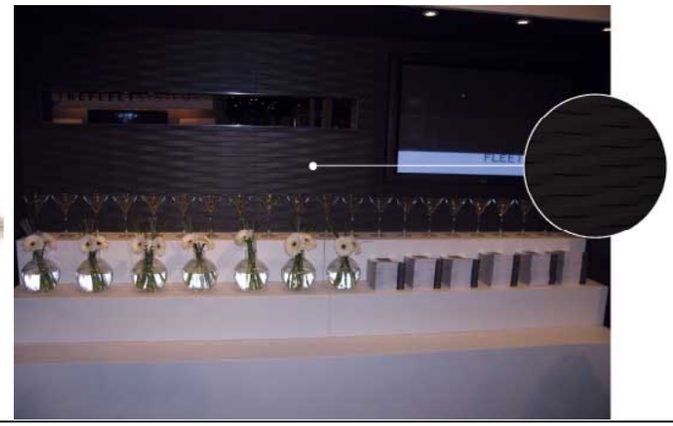
EXAMPLE: Textured/Sculptured Wood Panels

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS



EXAMPLE: Textured/Sculptured Wood Panels

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

Acrylic

Aluminum Laminate

EXAMPLE: Other Materials

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Glass Panel/ Glass Tile

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Glass Panel/Glass Tile

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Stone

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Accent Tile (Examples from Dal Tile)

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

ALLOWED MATERIALS

EXAMPLE: Accent Tile (Examples from Dal Tile)

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

PROHIBITED MATERIALS

EXAMPLE: Flat Panel Wood Veneer

MATERIALS EXAMPLES

CONTINUED

FREEHOLD RACEWAY MALL

PROHIBITED MATERIALS

EXAMPLE: Standard Tile Design