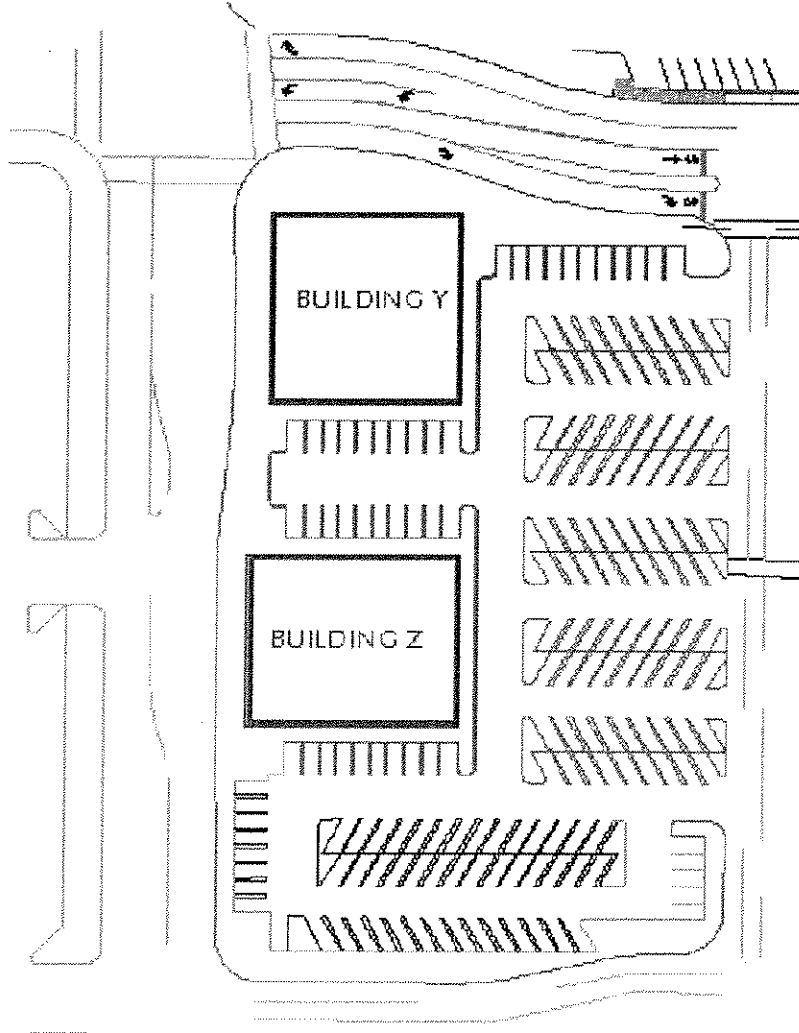


# Construction Criteria

## Free Standing / Pad Site

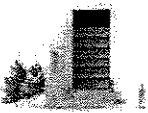


10.28.02



**Macerich  
Company**

"We Make Good Things Happen!"



10.28.02

**1**

# Construction Criteria

## Contents

I. Tenant Plan Submission, Review and Approval Procedures.....3

II. Tenant's Work.....4

III. Electrical, Plumbing & Fire Criteria.....5

IV. Criteria for Restaurants: .....7

V. Hazardous Materials.....8

VI. Security.....8

Contractor Rules & Regulations: attached

Sign Design & Plan Submittal Requirements: attached

Supreme Exhaust Fan Information: attached

**Free Standing / Pad Site**



10.28.02

**2**

# Construction Criteria

## Free Standing / Pad Site

This booklet contains the Tenant Design and Construction Criteria for Free Standing Buildings/Pad Sites set forth by The Macerich Company. This criteria is intended to assist you, the Tenant, during the design and construction phases of your building, whether you are building from the ground up or remodeling an existing building. It is provided by the Landlord in the interest of maintaining a high level of design excellence.

This criteria is intended to harmonize with the leasing documents, but in all cases of conflict the lease will supersede the criteria. It is the responsibility of the Tenant to forward a copy of this criteria to the architect and contractor involved with the Tenant's building. Please distribute this manual to your engineers, and sign designer as appropriate.

The information in this manual will help you expedite the necessary approval and subsequent completion of your building project. The illustrations in this criteria contain additional information and explain some of the written content of the leasing documents.

We encourage your architect to be innovative and carefully consider the concept, materials, and colors of the Mall in the design of your building.

No deviation from the enclosed criteria will be accepted without written approval from the Macerich Company.

### I. Tenant Plan Submission, Review and Approval Procedures

#### A. General:

1. Upon notification by the Landlord, the Mall Manager or Landlord's On-site Representative issues three copies of the criteria to the Tenant. The Tenant then distributes copies of the criteria to their consultants. The Tenant is responsible for verification of actual field conditions and measurements and a full review of all technical and engineering requirements with respect to the premises and the Tenant's construction therein.
2. All prints, drawing information and other material to be furnished by the Tenant to the Landlord for approval shall be addressed to the Mall Manager or Landlord's On-Site Representative.
3. Within 15 days following the execution of the lease, the Tenant shall notify the Landlord in writing who the Tenant's Architect or Designer will be; include name, firm name address and telephone number. Tenant's Architects and Engineers must be licensed in the state in which the work is to be performed, and be qualified in all phases of store design and construction.

#### B. Building Codes:

1. All Tenant construction must comply with governing building codes in effect at the time the application for the building permit is submitted.

Tenant shall determine the jurisdiction in which the shopping center is located and comply with all applicable code requirements. The Tenant shall be responsible for securing their own building permits.

2. All Tenants involved in food sales or service shall submit plans to be reviewed and approved by the local Health Department.
3. Tenant construction shall proceed only upon the approval of Tenant plans by the Landlord. The Landlord's approval shall be in writing. Approval by the Landlord shall not supersede the requirements of the governing building codes.

#### C. Working Drawings and Specifications:

1. After receiving the criteria and the leasing documents, the Tenant will submit to the Landlord (at the address indicated in the attached directory) four (4) sets of working drawings, (blue line prints), and one (1) set of reproducible drawings, and any other information, (including material sample board and photos of similar stores), required by the Landlord for approval. These drawings shall be prepared at the Tenant's expense. The drawings must include the embossed stamp of the appropriate design professional on each sheet of the plans.
2. The drawings shall indicate the intended design characteristics and any specific requirements for the Tenant's building. Drawings shall also include notes and provisions called for in the leasing documents.
3. The Tenant's drawings and specifications shall include the following information (at a minimum scale of 1/4"=1' unless noted otherwise):

#### Site Plans:

- 1) Key plan showing location of the Premises on the site.
- 2) Site plans including the locations of:
  - Utilities and Services
  - Water and Sewer Lines
  - Site Furnishings
  - Lighting
  - Landscaping.
  - Parking (if required)
  - Staging Area (if applicable)
- 3) Details of curbs, gutters, trenches, etc.
- 4) Specifications for paving, site fixtures, etc.
- 5) Provisions for temporary utilities.

#### Architectural Plans:

- 1) Floor plan, including all interior partitions and dimensions.
- 2) Storefront elevation and building elevations.
- 3) Roof plan, including roofing specifications



10.28.02

3

# Construction Criteria

## Free Standing / Pad Site

- 4) Reflected ceiling plan.
- 5) Overall interior sections through store.
- 6) Details and sections through Tenant storefront.
- 7) Interior elevations
- 8) Special conditions detailed.
- 9) Door schedule with details.
- 10) Details, catalog cut sheets and finishes for fixtures.
- 11) Finish and color schedule.

### **Mechanical Plans:**

- 1) Reflected ceiling plan, including diffusers and return air grilles and ductwork locations.
- 2) Roof plan including locations of roof top equipment and roof penetrations
- 3) Details and sections describing the installation of mechanical equipment and accessories.

### **Electrical Plans:**

- 1) Electrical load summary.
- 2) Floor plan, including branch circuiting and all equipment locations.
- 3) System one line diagram.
- 4) Panel board schedules.
- 5) Lighting fixture schedule.
- 6) Legend.

### **Plumbing Plans:**

- 1) Floor plan indicating:
  - Water piping
  - Sanitary.
  - Plumbing vent piping.
  - Water heater.
  - Drinking fountain (optional)
  - Water closet.
  - Lavatory.
  - Floor drain.
  - Clean-out locations.
- 3) Plumbing piping diagram.
- 4) Plumbing fixture schedule.
- 5) Water heater detail /cut sheet information.

### **Fire Protection Plans:**

- 1) Reflected ceiling plan, with sprinkler head locations
- 2) Location of sprinkler riser
- 3) Location of siamese connection.
- 4) Sign Contractor's drawings for exterior signs, indicating sizes, materials, illumination, construction, and installation details must be submitted for the approval of the Landlord.
- 5) California Tenants Only: Submit Title 24 for HVAC and Electrical (with the exception of remodels for which HVAC and electrical load is not increased). Title 24 is to be submitted with plans for approval and both shall contain the registered engineer's embossed stamp.
- 6) The Landlord's approval of final drawings does not guarantee approval by the governing authorities, and it is the responsibility of the Tenant to meet and comply with all national, state, and local code requirements.
- 7) The Landlord reserves the right to make any on site corrections to the approved plans.

## **II. Tenant's Work**

### **A. General:**



10.28.02

4

# Construction Criteria

1. The Criteria and/or specifications as set forth herein represent minimum standards for the design, construction and finish of the premises by Tenant.
2. All work required to complete the premises to a finished condition ready for the conduct of business shall be at the sole cost and expense of the Tenant.
3. Permits and Approvals: Prior to the commencement of construction, building and other permits shall be obtained by Tenant and posted in a prominent place within the premises. Landlord's written approval shall be obtained by Tenant prior to the undertaking of any other work not explicitly shown on the Working Drawings and Specifications. Approval by Landlord does not constitute the assumption of any responsibility by Landlord or Landlord's representative for the accuracy or sufficiency thereof, and Tenant shall be solely responsible therefor.
4. Materials: Only new, first class materials shall be used in the construction of the premises.
5. Non-Interface with Other Work: Tenant shall perform all of it's work under this Tenant Criteria in such a manner as will not interfere with, impede or delay Landlord's work or the work of other tenants.

## B. Field Conditions:

1. Tenant is required to inspect, verify and coordinate all field conditions pertaining to the premises from the time prior to the start of its store design work and the commencement of its construction. Any adjustments to the work arising from field conditions not apparent on drawings and other building documents shall receive written approval of Landlord prior to start of construction.
2. Plan check, building permits, sewer connection charges, domestic water tap fee, and other City, County and State charges in connection with Tenant's work shall be at the Tenant's expense. The design and quality of all work and installations undertaken by the Tenant on the premises shall be subject to the approval of the Landlord and in accordance with all city, county, and state ordinances, rules and regulations.
  - a. Access to ceiling space is required. A "T-bar" ceiling is an acceptable method to provide access. Access panels, where required, shall be made to be as inconspicuous as possible.
  - b. Suspended acoustical ceiling systems shall be installed in accordance with applicable building codes. Ceilings shall be one noncombustible acoustical 2'-0" x 2'-0" Tegular with revealed edge, (or Landlord approved equal), tile suspended on an adequate, "T-bar" suspension system supported from hangar wires if required by governing codes. Any variations must be approved by the Landlord in writing.
  - c. No combustible materials are to be installed above the finished ceilings.

## III. Electrical, Plumbing & Fire Criteria

### A. Electrical:

1. California Mail Tenant's must submit Title 24 calculations and certificates of compliance.
2. Before work commences, the Tenant shall verify that the existing electrical service size to the building or available on the site is of adequate size.
3. The electrical service size requested by Tenant is subject to approval by the Landlord.
4. Total load calculations must be submitted to verify demand requirement if above standard size is requested.
5. When temporary electrical service is provided a monthly charge of \$300 or 15 cents per square foot of gross leasable area of the demised premises, whichever is greater, shall be paid by tenant to Landlord as additional monthly rent and in no case later than the commencement date.
6. All conductors are to be copper in conduit.
7. Keep all piping as close to walls and as high to underside of roof framing as possible.
8. Roof penetrations for HVAC electrical shall be no closer than 12 inches and not more than 30 inches from the curb or penetrate within the curb into the unit.
9. Smoke detectors shall be required in all return air or exhaust ductwork to over ride the air handling equipment and provide appropriate response when smoke reaches the equipment.
10. If Tenant chooses to reuse an existing electrical system and does not change the electrical in any way, a letter must be submitted to the Landlord from a state certified electrical engineer, bearing the embossed seal of the engineer, stating that the Tenant has in no way altered the electrical system, and therefore title 24 calculations will not be required.

### B. Plumbing:

1. The plumbing system shall be installed in accordance with governing building codes and shopping requirements.



# Construction Criteria

## Free Standing / Pad Site

2. Water piping shall be copper with sweat type fittings. Sanitary pipe shall be PVC Schedule 40 where allowed by code.
3. Use lead jackets, (8 inches or higher), for roof vents only.
4. Use square type pitch pans, (4" x 4" x 4" or higher), only.
5. All waste piping designed and installed for the discharge of material from kitchen equipment, except dishwashers, shall discharge through a grease interceptor provided and installed by Tenant prior to connection to Landlord's sanitary system. Grease interceptors shall be contained completely within the demised premises and above the floor slab or other Landlord approved location.
6. 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).

### C. Fire Protection Sprinkler system:

Tenant shall, at it's sole cost and expense, provide a fully sprinklered premises pursuant to all applicable National, State and Local Governing Agency Requirements.

### D. Criteria for HVAC System:

1. Tenant will provide the Landlord with engineering calculations, which assure the adequacy of the HVAC system the Tenant is providing.
2. Design conditions - heating of the Tenant's demised premises:
  - a. Inside design dry bulb temperature - 72 degrees (F)
  - b. Outside bulb temperature per Ashrae Guide for location.
3. Design Conditions - cooling of the Tenant's demised premises:
  - a. Total air circulated will be based on internal sensible heat load at peak requirements but not less than code requirements.
  - b. Tenant's HVAC system shall provide outside air for ventilation at a minimum rate of 0.1 CFM per
  - b. HVAC units must be set on factory AC curbs (8 inches or higher) and located as far from side wall as possible. The HVAC unit must not be visible from the parking lot or adjacent streets.
  - c. The HVAC unit must be located over a major structural member and bar joists must be used to reinforced and adequately support the units. Do not remove any structural or miscellaneous steel including bridging and/or blocking.
  - d. The Tenant must provide the Landlord with a recommendation of support for the installation of all roof top equipment, (including but not limited to the HVAC unit). This recommendation must be from a certified structural engineer registered in the state in which the work is to be performed. Upon completion of installation, a letter shall be submitted from the engineer, stating that the roof top equipment has been installed in accordance with their recommended design. All recommendations of design and verification of completion shall have the engineer's embossed seal from the state.
  - e. All HVAC units shall be equipped with a 120 volt outlet from the Tenant's electrical service mounted to the unit on the roof top.
  - f. Roof penetrations may not be located so close to one another that they interfere with proper flashing. Roof penetration for control and electrical wiring shall be made within the curb or square pitch-pan located no closer than 12 inches and no more than 30 inches from the curb.
  - g. The Tenant's contractor shall coordinate with the Mall roofing contractor all cutting and drilling necessary for the proper installation of equipment. The contractor shall do all repairs of damage to work under other headings caused by the work under this heading. These repairs and patchings shall be made in a manner satisfactory to the Landlord.
  - h. All return air will be in a ducted system. Ceiling return air plenum is not acceptable
  - i. Fiberglass ducts will not be acceptable for HVAC trunk lines. Flex duct will be acceptable for run outs, with the maximum distance of same limited to FOUR FEET (4'-0").
  - j. Duct work and air distribution devices all Tenant's duct work shall be furnished and installed by the Tenant in strict accordance with the Ashrae Guide (latest edition) and the Smacna construction standards (latest edition).
  - k. Any mechanical equipment attached to the building structure shall have isolators between the structure and the equipment.

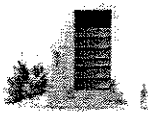


10.28.02

6

# Construction Criteria

## Free Standing / Pad Site



10.28.02

7

- l. Any required fire damper assemblies, (including sleeves and installation procedures), shall be U.L. listed and approved by the building inspector prior to installation. Install duct and ceiling access to fire dampers.
  - m. The Tenant shall paint the HVAC unit if required by the Landlord. The color shall be selected and obtained from the Landlord. All work shall be at the expense of the Tenant.
  - n. All HVAC condensate lines shall be hard copper and shall be run at right angles to the nearest roof drain or gutter. Pipe supports for the condensate lines shall be 4" x 4" x 12" treated blocking set in mastic on a modified bitumen pad. Pipe supports shall be spaced no further than 10 feet apart.
  - o. Toilet room shall be provided with a mechanical ventilating system to provide one complete change of air every five minutes, and connected to the light switch.
7. Criteria for Reuse of HVAC Rooftop Units on Existing Structures:
- a. Tenant may not reuse an HVAC unit five years old or over. If the existing unit is in excess of 5 years old, a new unit shall be installed in accordance with the Landlord's criteria.
  - b. Should the Tenant choose to reuse an existing HVAC unit and the Landlord determines that a new unit is required for any reason, at any time during the term of the lease, the Tenant must install a new unit conforming to the Landlord's criteria
  - c. When reusing an existing HVAC system the Tenant is in no way relieved of the responsibility to conform to the Landlord's criteria governing the HVAC.
  - d. The Tenant may not alter the existing HVAC system in any way without first submitting plans for approval.
  - e. The Tenant's HVAC maintenance contractor must provide photographs of the existing unit and a letter stating that the unit is in "like new" condition.
  - f. Any existing rooftop equipment which is not being used by the Tenant shall be removed and disposed, (per E.P.A. standards), of at the Tenant's expense.
  - g. A certified structural engineer registered in the state in which the work is being performed must certify the existing structure is adequate to support the load of the HVAC units and any other rooftop equipment. Any modifications required must be approved by the Landlord before work commences.
8. Special makeup air, where required by special conditions such as grilles, restaurant exhaust systems, etc., will be provided by the Tenant. Evaporative coolers may be used to provide makeup air for a Tenant provided that the following conditions are met:
- a. Along with the HVAC unit, the Tenant may use an evaporative cooler (Essick or Landlord approved equal). The unit must be commercial grade and makeup air shall be an integral part of the exhaust hood. The unit must be a down (bottom) discharge unit and must be curb mounted.
  - b. All installations shall be approved by the fire marshal.
  - c. The evaporative cooler, (or any other makeup air), shall be a minimum of 10 feet from any exhaust fan or other HVAC equipment.
  - d. The unit shall be used for makeup air only.
  - e. All exhaust duct work must be installed in conformance with N.F.P.A. bulletin 96, and the uniform mechanical code. Location of exhaust duct work and roof exhaust fans must have the approval of the Landlord.
  - f. All makeup air units shall be a minimum of ten feet from any exhaust fan, HVAC equipment or plumbing vents.
  - g. Absolutely no exposed duct work shall be allowed on the roof running on a horizontal plane.
  - h. Natural Gas: If natural gas service is available on the site, a common metering point will be established for all Tenants and each Tenant shall arrange for their own gas service from the local gas company. The Tenant will be responsible for obtaining their own meter from the gas company and, after approval from the Landlord, shall run their own service line from the central meter header into their shop.

#### IV. Criteria for Restaurants:

1. "Supreme" Heavy Duty GBD Exhaust Blowers are required for all kitchen exhaust or grease laden air removal.

# Construction Criteria

## Free Standing / Pad Site

2. Tenant's are required to furnish and install their own HVAC, Exhaust Systems, etc. as required for their operation.
3. Kitchen HVAC design pressure shall be negative compared to the Service Zone. Tenant's HVAC design and construction shall conform to the following criteria:

### General

1. All calculations shall be in accordance with the latest edition of the ASHRAE Fundamentals Handbook, all applicable Federal, State, and Local codes and requirements, and the most current accepted engineering practice. All calculations shall be certified by a Registered Professional Engineer in the State of California and submitted to Landlord's Engineer for approval. It is Tenant's responsibility to contact the health services department for specifications for food service establishments. All restaurants will need special planning and coordination with the Landlord and local health department.
2. Sizes and locations for all duct and piping through roof must be shown on plans. Show all required fire-proofing.
3. All garbage and refuse areas wash down "grey" water must be contained and properly drained off into city approved system (i.e. grease interceptor or sanitary sewer).
4. In the event Tenant engages in the preparation of food or baked goods, Tenant agrees, at Tenant's expense to do the following:
  - a. Install dry chemical extinguishing devices (such as ansul) approved by the fire insurance rating organization carriers.
  - b. Keep and maintain all exhaust ducts and filters in a clean condition.
  - c. Place and store Tenant's garbage and refuse in containers which shall be kept, until collected, in a self-contained refrigerated area within the demised premises set aside for the storage of garbage and/or storing of inflammable or combustible materials, Tenant agrees to install and maintain appropriate chemical extinguishing devices.
  - d. In the event gas is used in the demised premises, Tenant agrees to install an appropriate gas cutoff valve.
  - e. Should the Tenant fail to install any such devices referred to in this section and/or to subscribe to the servicing thereof, Landlord shall have the right to enter the demised premises and to make any necessary installations and charge the cost of such installations and/or the servicing thereof to Tenant which Tenant agrees to pay to Landlord, as additional rent, within ten (10) days after demand.

### V. Hazardous Materials

#### A. Rules and Regulations:

1. Prohibited Use: Tenant agrees that Tenant, its Agents and Contractors shall not use, manufacture, store or dispose of any flammable explosives, radioactive materials, hazardous wastes or materials, toxic wastes or materials or other similar substances (collectively "hazardous materials") on, under, or about the premises.
2. Chemical List: Contractor must develop a list of all chemicals stored, used, and/or disposed of on the premises during the construction phase. The list shall indicate chemical name, location on site, quantity on site, who uses chemical (job title only), chemical manufacturer or distributor name, manufacturer or distributor address, when and where chemical used, and disposal method for chemical and container. A file containing all material safety data sheet's, (MSDS), for all on site chemicals must be kept on site and must be available for inspection by employees and Mall management.
3. Employee Training: Contractor must assure that all employees are trained in the proper use and handling of any hazardous materials present on site. This training must be documented and records of the training must be maintained on site.
4. Labeling: Contractor must clearly label all chemicals with name of hazardous contents of the chemical and any potentially hazardous characteristics of the contents.
5. Disposal: Disposal of all chemicals must be done in accordance with all applicable laws, codes, and ordinances.
6. Regulation: Tenant should consult with their attorney regarding compliance with federal, state, and local environmental and hazardous substances laws and regulations.
7. Asbestos:
  - a. It is the Contractor's responsibility to make sure that, prior to the commencement of any demolition or construction activities, an independent licensed environmental consultant must conduct a



10.28.02





# Construction Criteria

## Free Standing / Pad Site

"construction" survey within the premises. If ACM is discovered and if the ACM will be impacted by the scope of the construction project, the ACM must first be removed and disposed of by a qualified and licensed asbestos abatement contractor.

b. Before removing any asbestos the contractor must obtain from the Mall Manager a copy of the Landlord's Criteria for Asbestos Abatement. No asbestos abatement work may begin until the project is approved by the Mall Manager.

c. Absolutely no asbestos containing floor tile, floor mastic, roofing mastic, or other building materials are allowed within the premises.

### VI. Security

1. Space and Equipment Security: The Landlord is not responsible for security of Contractor's tools and/or equipment. The Tenant space should be locked when unoccupied by a representative of the Contractor or Tenant.
2. After Hour Access: Should the Contractor desire access to the construction area after hours, the Contractor shall coordinate security and entrance access with the Mall Manager. Any extra cost incurred for security will be the responsibility of the Tenant.

### VII. Additional Required Documentation:

**Contractor Rules & Regulations**  
**Sign Design & Plan Submittal Requirements**  
**Supreme Exhaust Fan Information**



10.28.02

9