

# SANTA MONICA *place*



FOOD COURT CRITERIA



# SANTA MONICA

## place

### GENERAL OVERVIEW

Prototypical Tenant design is not allowed. Please refer to pages f12-f43 for design options.

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.

These design criteria are a subsection of the *Tenant Design 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

All Food Tenant spaces have two distinct zones:

- Customer Service Area
- Prep Area

Tenants FC-7 and FC-10 have an additional zone:

- Mall Concourse Frontage.

These storefronts will be subject to the Retail and Signage Tenant Criteria.

Although the Landlord establishes criteria for the materials and specifications in these zones, the design, procurement, installation cost and operation of this area are the responsibility of the Tenant.

### CUSTOMER SERVICE AREA

This area includes:

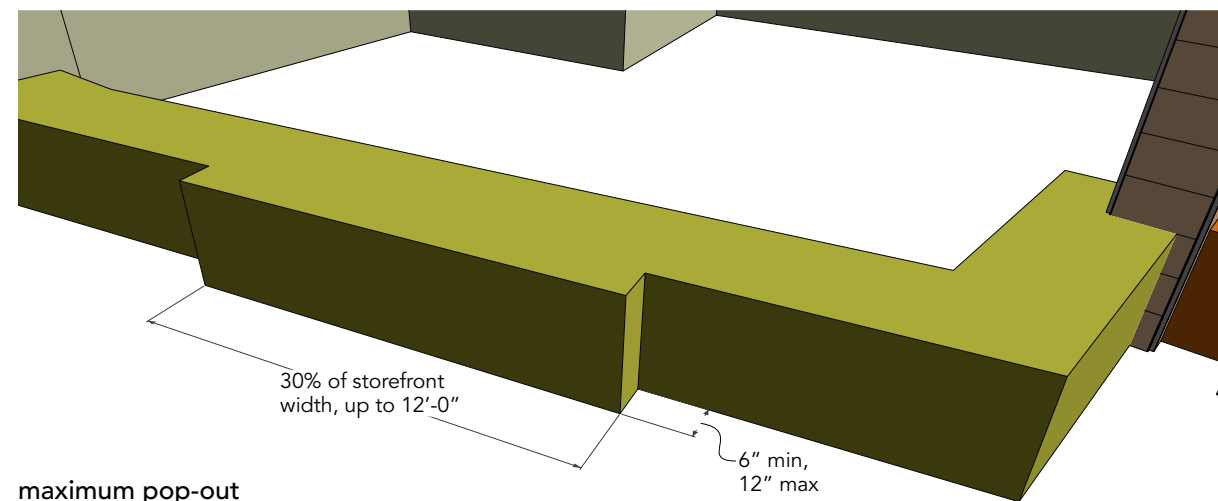
All areas visible to the public.

#### Layout

Due to the high visibility of the Customer Service Area, particular attention is given to the design review of this area. Service areas, furnishings, display cookery, food prep and cooking areas visible from the mall common area must meet the Customer Service Area criteria. Support rooms and storage shall be concealed from public view.

Each food court Tenant will be incorporate one lease area pop-out into its service counter design. Except for pop-outs, no part of the store may extend past the front lease line. The pop-out will extend at least 6" but no more than 12" outside the lease line, and can be up to 30% of the storefront in length, up to 12'-0". Pop-out dimensions are subject to Landlord approval.

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 designed within blind walls. Door must not be visible from customer area.



Mall structural columns, excluding those treated as neutral piers, located either within the Storefront Zone or along the store frontage, must be integrated into the store design.

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.

Tenants FC-1 and FC-7 abut Landlord full-height glazing. Details at these conditions will be determined during plan review, but in no case will Landlord mullions support Tenant construction.

#### Neutral Piers & Demising Walls

The Customer Service Area shall address the full opening width. Details at interface between Tenant and Landlord finishes at neutral piers and demising walls will be determined during plan review.

#### Facade Materials

All store designs and plans are subject to Landlord approval. The following materials are part of Landlord's approved material list.

- Stainless steel
- Wood veneer
- Glass
- Textured metal panels
- Resin panels
- Natural, polished or honed stone and/or polished
- porcelain stone
- Opaque lightblocks
- Laminated glass panels
- Polished concrete

Finish materials shall not include the following materials:

- Weathered or distressed wood, shingles or boards.
- Glazed tiles.
- Plastic spandrel panels or applied plastic laminated materials.
- Faux or plastic formed brick, block or stone.
- Clear anodized aluminum.
- 12"X12", 4"X4", 6"X6" tiles.
- Other materials as deemed unacceptable by Landlord.

## Signage

Sign design must be incorporated with suspended ceiling design. Refer to images on page f12-f43 for reference.

Signs must be illuminated. The following designs will be considered by Landlord:

- Metal letters mounted on suspended ceiling design.
- Signage cut out of a primary surface and illuminated from behind via “push-through” lettering with a minimum of 3/4” acrylic material thickness.
- Reverse channel (halo letters) with a minimum of 3” deep and must be projected from the background.
- Edge lit, sandblasted glass (with a continuous light source).

### Prohibited Signs/Materials

- Internally illuminated plex faced channel letters.
- Vacuum formed or injection-molded plastic signs.
- Cabinet or standard ‘can-type’ sign with illuminated translucent backgrounds and silhouetted letters.
- Exposed skeleton neon.
- Flashing, moving, sequencing, audible or odor-producing signs.
- Paper, cardboard or styrofoam signs.
- Other signs deemed unsuitable by the Landlord.

### Lighting

Recommended lighting approaches include but are not limited to:

- Recessed downlights.
- Surface mounted high-tech, high quality, low profile, and decorative fixtures.
- Indirect ceiling cove lighting system using linear incandescent lamps, neon, or florescent lamps.

Unacceptable lighting approaches include but are not limited to:

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

To create a consistent theme of lighting and appetizing color, lamp or “bulb” requirements must be adhered to as follows:

No linear T-5, T-8 or T-12 fluorescent lamps are allowed, unless specifically installed in a ceiling cove, where the lamp is not visible.

## Flooring

The entire Lease Premises shall be completely and properly sealed using a ‘Dex-o-tex’ NEOBOND II Fracture Resistant Membrane Waterproofing or equal membrane type sealer approved by Landlord, prior to the installation of any finished flooring material. The membrane must be turned up all perimeter storefront walls, counters and surfaces a minimum of 24”, to protect the adjacent Tenants and Mall common areas. Then, either FRP (prep area only), or tile is to be installed up to at least 4’. Tenant to submit detail to Landlord for approval prior to installation.

Tenant shall furnish and install floor tile over waterproof membrane throughout the entire premises.

Unacceptable flooring materials:

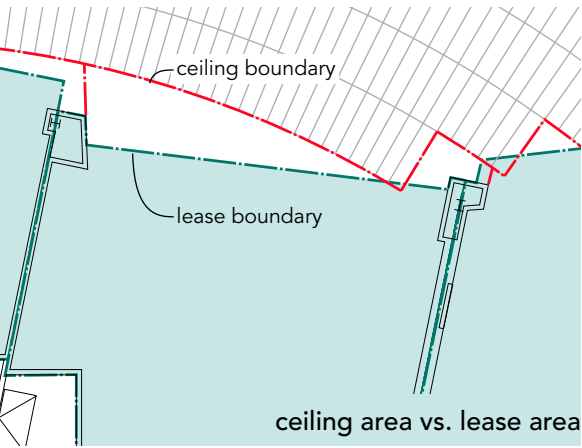
- Vinyl
- Glazed ceramic tile
- Other non-integral colored materials, such as veneers, laminates, etc.
- Carpet

## Ceiling

Suspended ceiling design in customer service area is required. Refer to drawings on pages f12-f43 for build-out requirements.

Where the Tenant ceiling abuts the common area ceiling and where the ceiling extends into the Tenant’s space at the same elevation as the common area ceiling, the ceiling will be of smooth gypsum board construction and painted to match the common area ceiling. Consult the Tenant Coordinator for current specified finish. The design intent is for the common area ceiling to appear to extend seamlessly into the Tenant’s space. Furthermore, the boundaries of the Tenant’s ceiling differ from the floor lease area - please refer to composite plan, p. f6. Landlord will install 1/4” reveals to divide Tenant ceilings from each other and from Landlord ceiling.

Tenant must provide a reflected ceiling plan indicating any and all Tenant lighting, suspended design elements, signage, and ceiling access panels for Landlord approval. 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.



## Counters

- The form and materials used for counters shall be designed to be inviting to the public to help lure them to the space. Possible designs include counters that angle or arc slightly back into the space rather than running parallel to the lease line.
- The face of the front counter’s recessed toe kick material must be minimum 9” back from the front leaseline or as needed so that the required toe kick is recessed 3” behind the face of the counter.
- Counter tops must be stainless steel, quartz, granite or solid surface material such as Corian. Tenant counter and counter tops are to be custom designed and fabricated. Plastic laminate is prohibited.
- Maximum counter height is 3’-6”. Counter design, including heights, must comply with all accessibility guidelines enforced by national or local jurisdictions and the Americans with Disabilities Act.
- Cash registers must be recessed so that they extend no more than 9 inches above the counter top.
- Condiment and utensil displays or dispensers must be fully recessed into the counter
- Fully-recessed counter-top trash receptacles (for straw wrappers, etc.) must be provided near the condiment and utensil displays
- Tray rails are not allowed.
- Drink dispensers and other utilitarian kitchen equipment may not be placed on front counter.
- Sneeze guard display cases shall be used above the front counters as required. Glass cases must be frameless design. Glass must be tempered or safety type.
- Pass-thru windows with any customer views into kitchen zone are not allowed.



- 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.

Counters at tenants FC-1 and FC-7 will return along the Landlord full-height glass wall. At these locations, special care must be taken to ensure that the space between the Landlord mullions remain open and clear of debris during Food Court operation, and that the counter construction visible from the exterior reflects Santa Monica Place design standards. Counter construction shall be held 1/2" inside Landlord mullions, and 1/2 gap shall be filled with elastomeric sealant and backer rod. Consult on-site Tenant Coordinator for detailed information at these locations. Diagram section, p. f6.

#### Rolling Grilles

- Rolling Grilles are not allowed.

#### Menu Board

- All menu boards must be submitted to the Landlord for review and approval prior to start of tenant construction.
- Plasma screen menuboard are required. Plasma screen menuboard must be designed to compliment the overall store design. plasma screens cannot simply be surface-mounted.
- Frames, holders, text, photo displays, lighting and materials **must** be creatively designed.
- Internally illuminated menu boards are not permitted.

## PREP AREA

This area includes:

1. Kitchen and prep areas
2. Storage
3. Dish wash and pan wash area
4. Any areas that are not visible to the public

#### Lighting

Lighting may include, but is not limited to:

1. 2'x4' lay-in surface-mounted fluorescent light fixtures.
2. Any fixture allowed by code necessary for food preparation.

#### Flooring

The entire Lease Premises shall be completely and properly sealed using a 'Dex-o-tex' NEOBOND II Fracture Resistant Membrane Waterproofing or equal membrane type sealer approved by Landlord, prior to the installation of any finished flooring material. The membrane must be turned up all perimeter storefront walls, counters and surfaces a minimum of 24", to protect the adjacent Tenants and Mall common areas. Then, either FRP (prep area only), or tile is to be installed up to at least 4'. Tenant to submit detail to Landlord for approval prior to installation.

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

Allowed flooring materials:

- Quarry tile
- Porcelain ceramic tile
- Prohibited flooring materials:
- Vinyl
- Glazed ceramic tile
- Carpet
- Any other material Landlord deems unsuitable.

#### 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.

#### Roof

ALL ROOF WORK must be by the mall's required roofing contractor, at the Tenants expense.

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

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

## MALL FRONTAGE

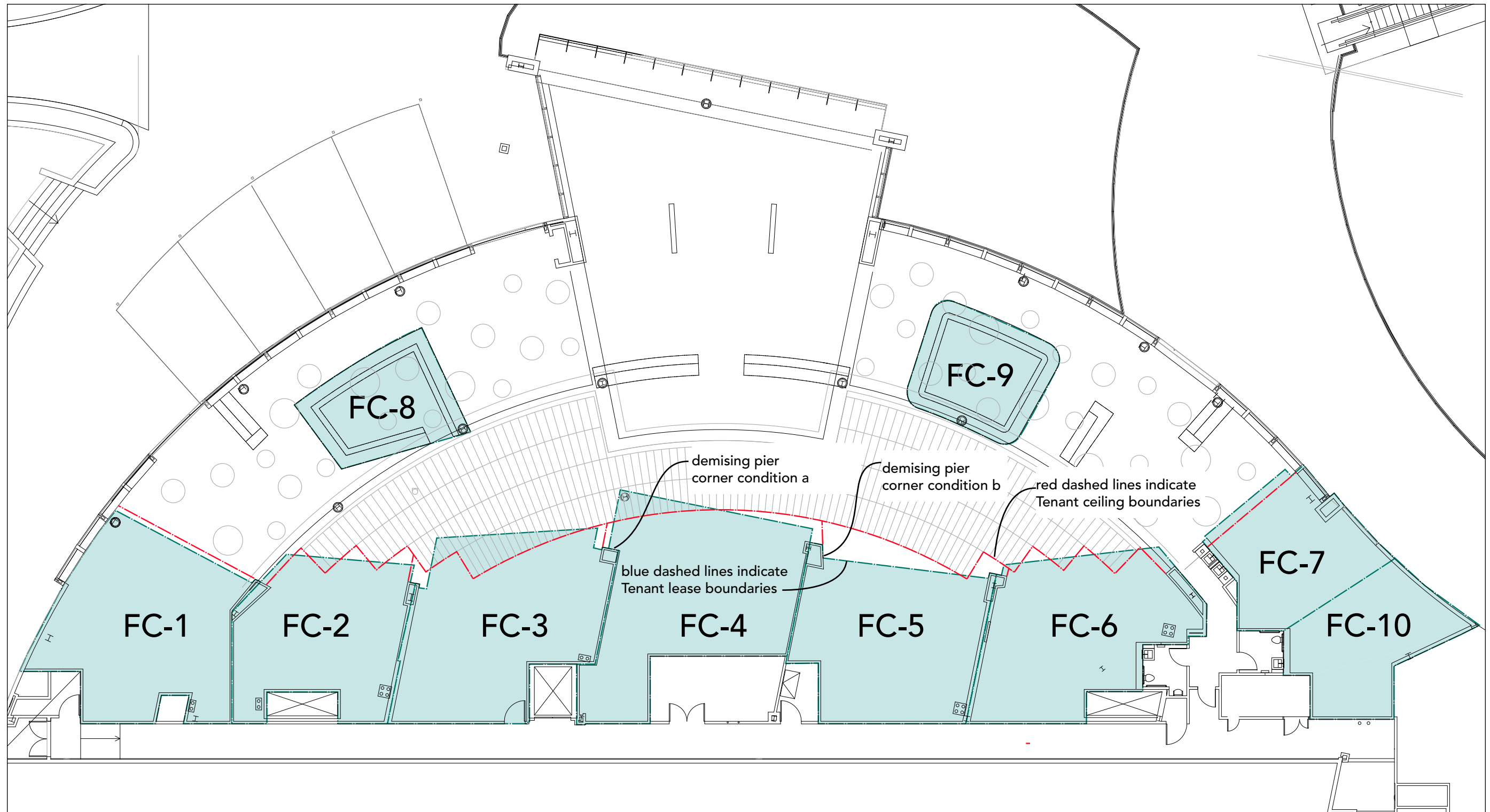
This area applies to Food Court Tenants FC-7 and FC-10.

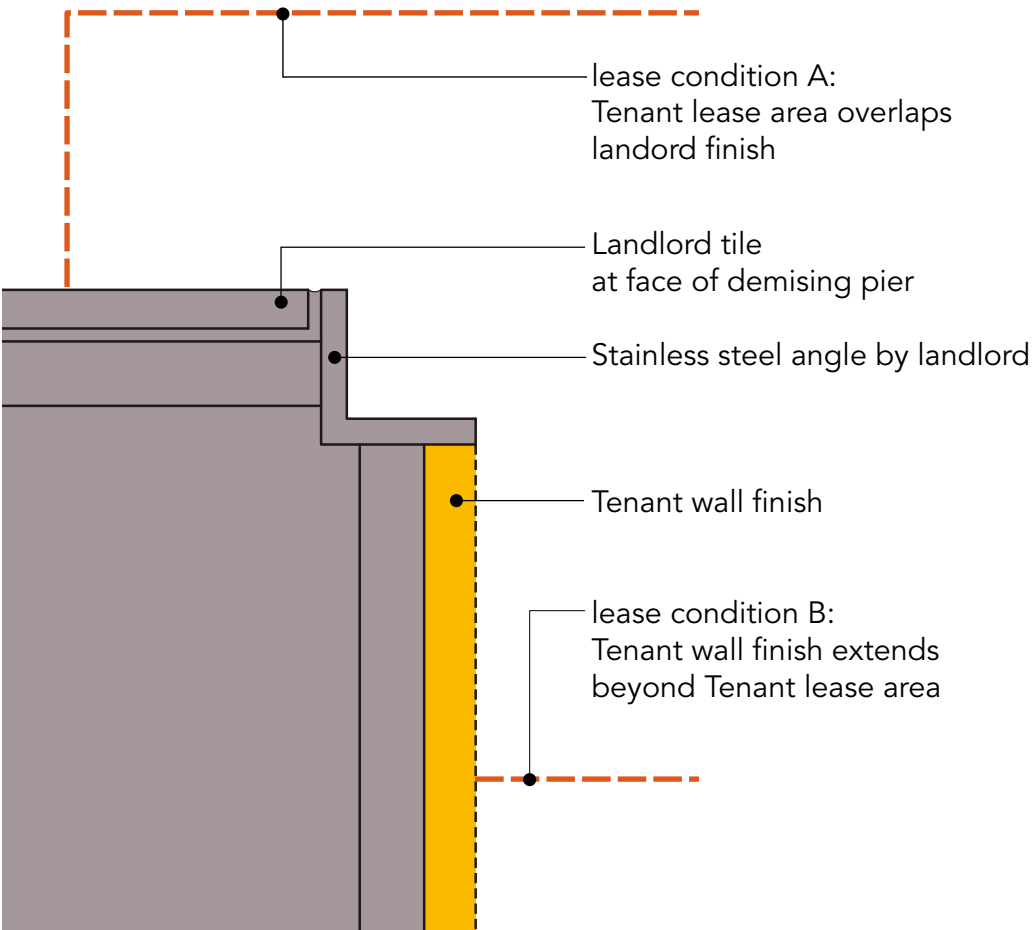
Where Food Court Tenants have storefronts opening to the main mall concourse, those storefronts shall be subject to the Retail tenant criteria.

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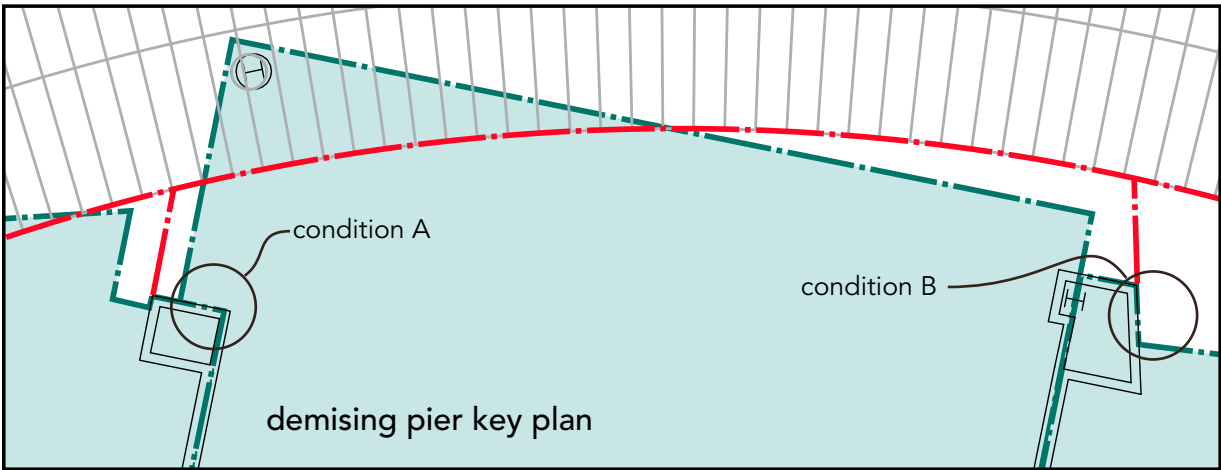


# SANTA MONICA PLACE



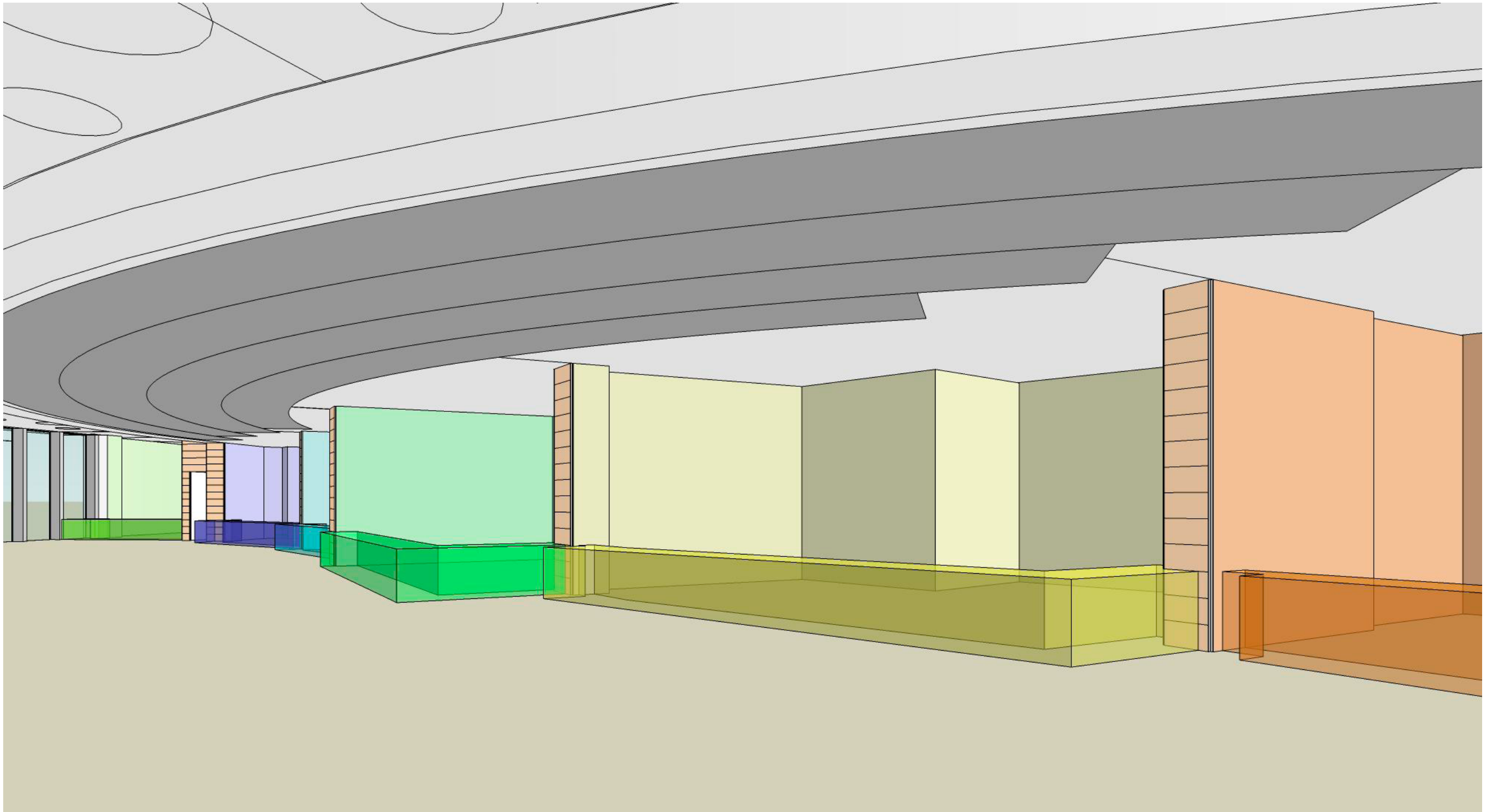


Plan detail at typical demising pier corner



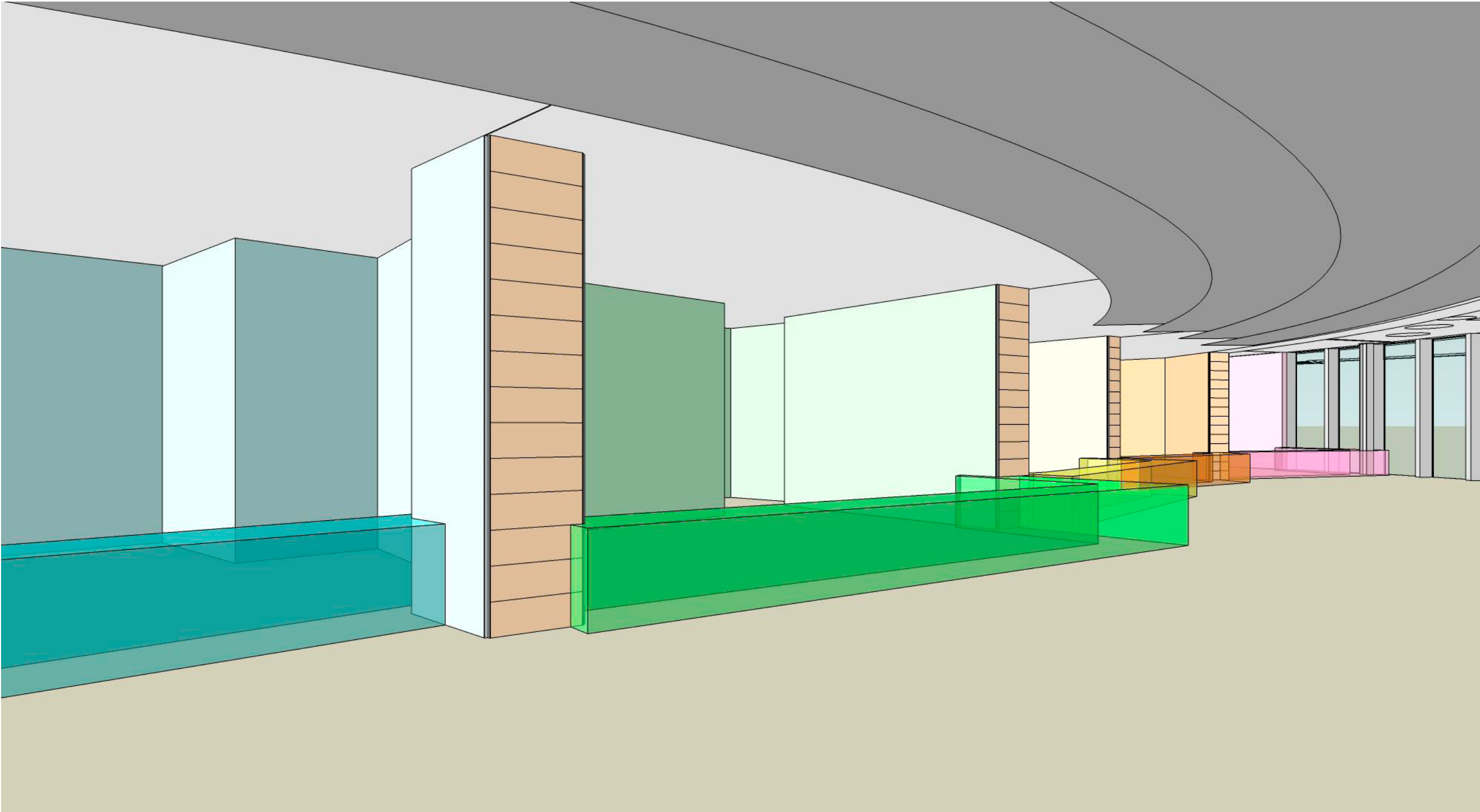


# SANTA MONICA PLACE



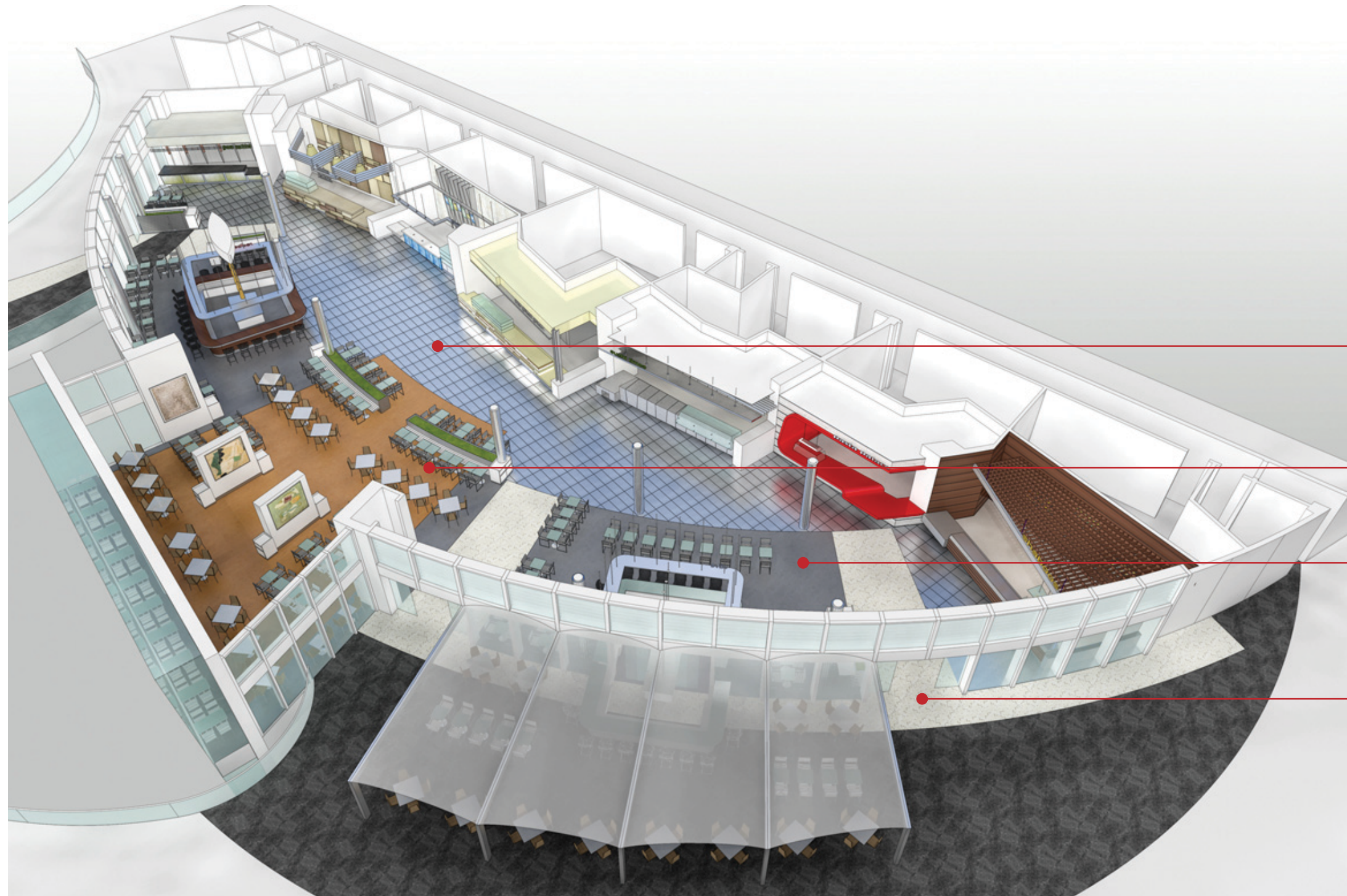
# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401





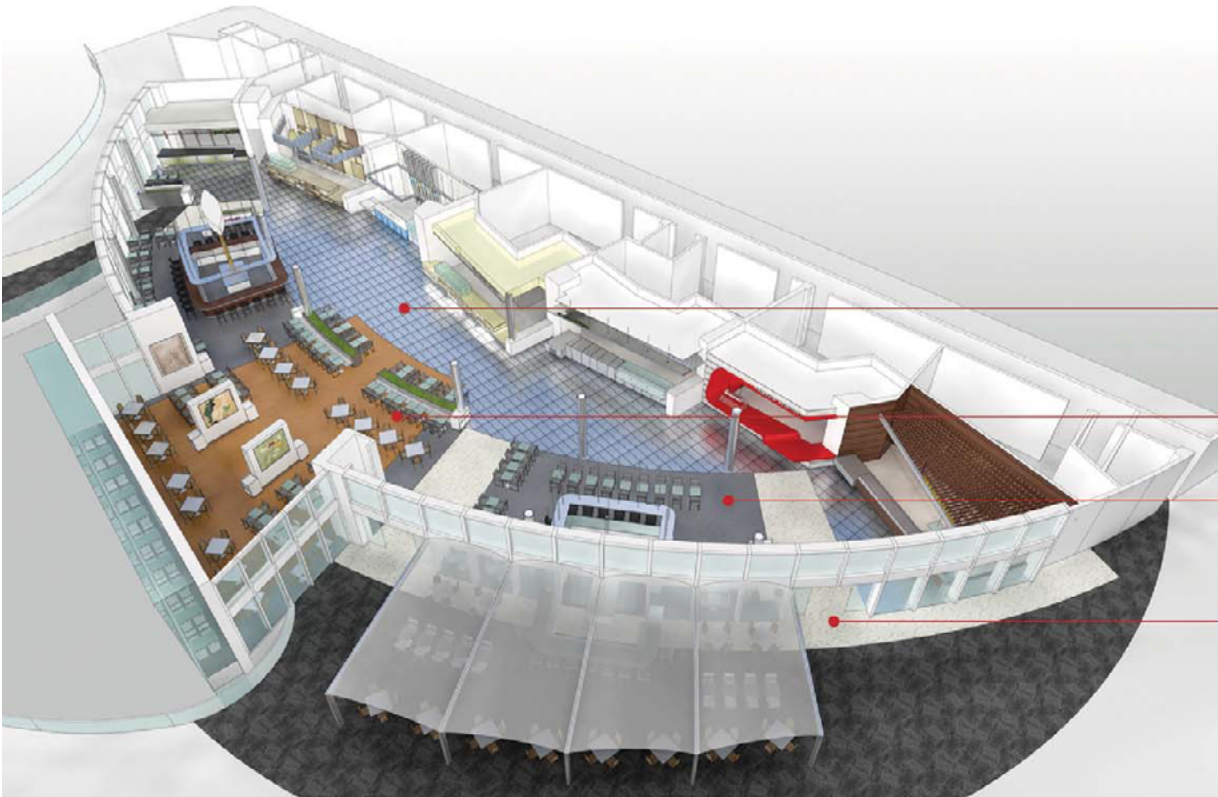
# SANTA MONICA PLACE



- 1 TAU CERAMIC FLOOR TILE
- 2 SADLERSTONE FLOOR TILE
- 3 SADLERSTONE TILE
- 4 CONCRETE PAVING

# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



- 1 TAU CERAMIC FLOOR TILE
- 2 SADLERSTONE FLOOR TILE
- 3 SADLERSTONE FLOOR TILE
- 4 CONCRETE PAVING



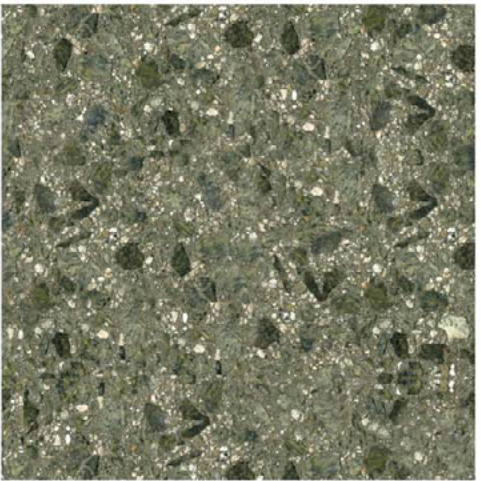
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CERAMIC FLOOR TILE  
TAU: CARBONO



2  
SADLERSTONE TILE  
VALENCIA: SMOOTH



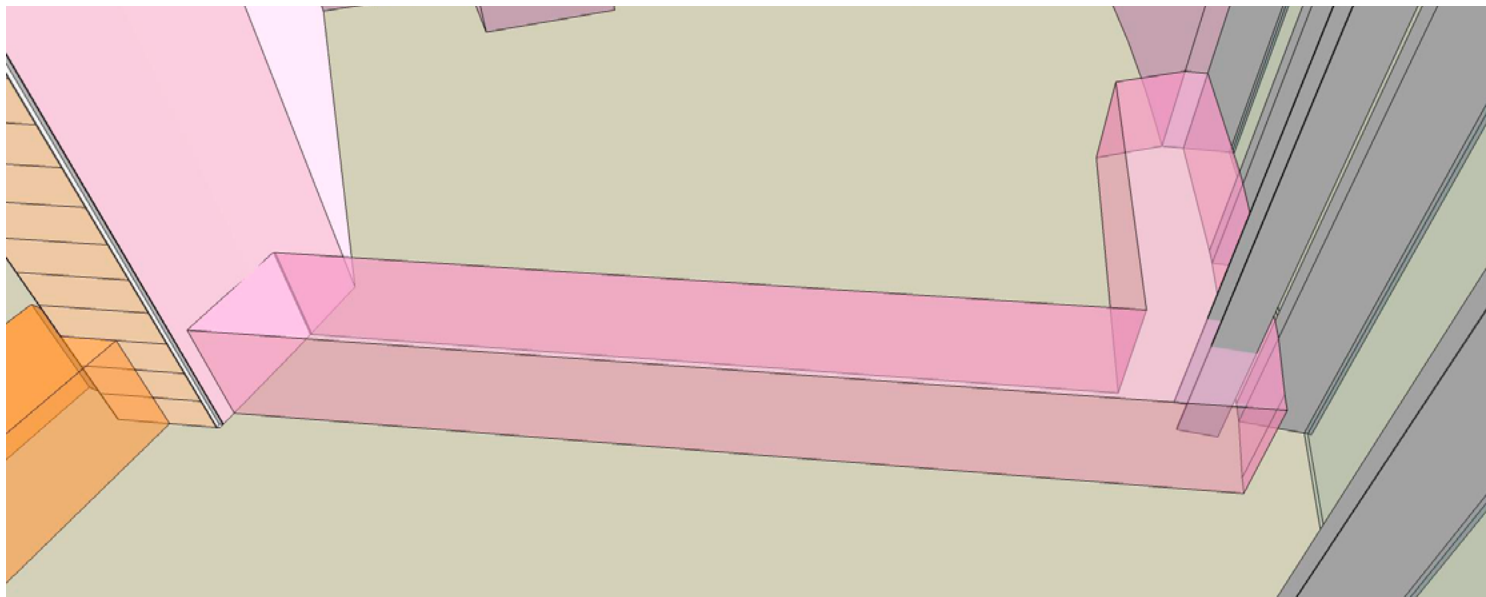
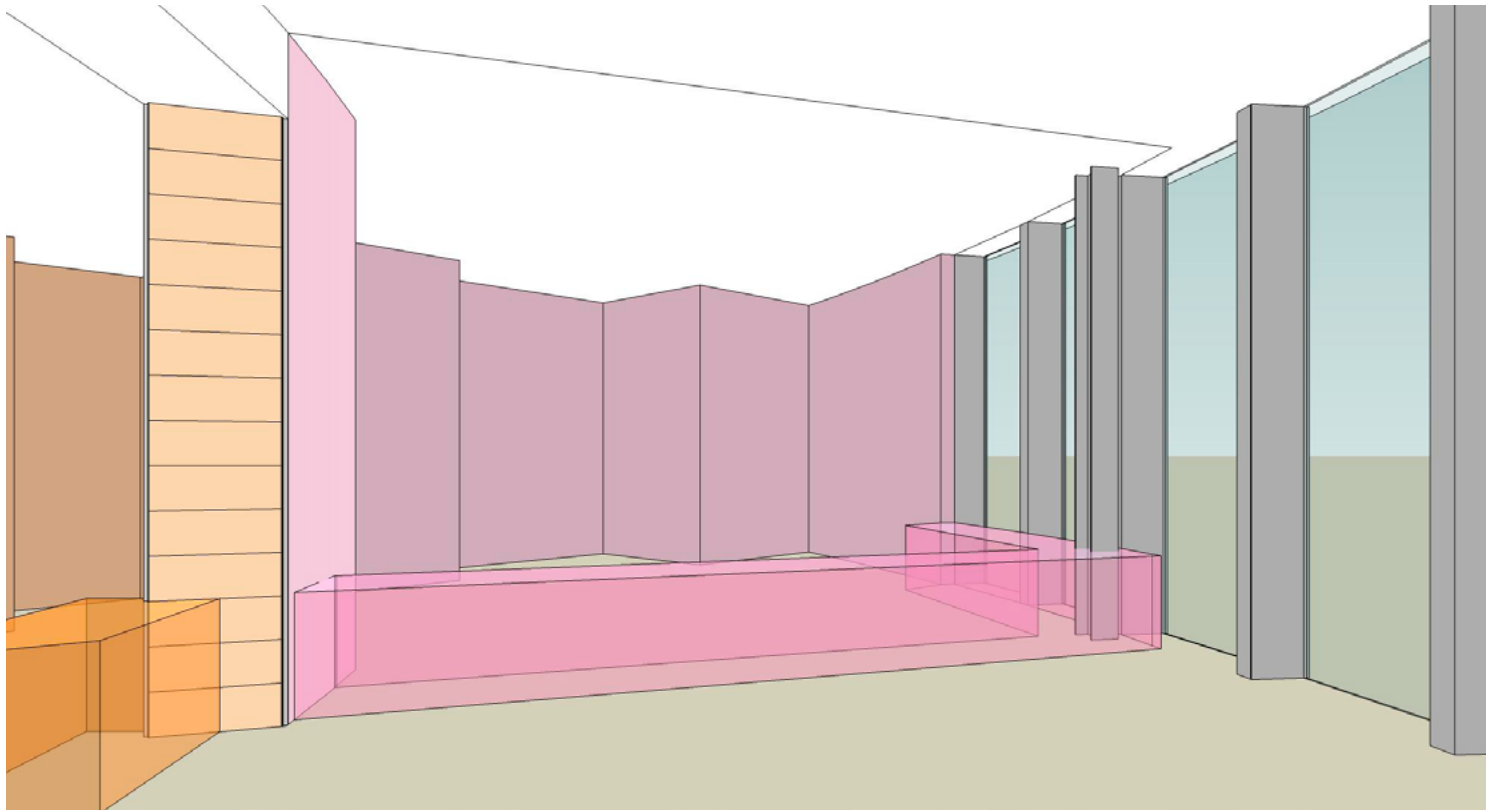
3  
SADLERSTONE TILE  
PEWTER: SMOOTH



4  
CONCRETE PAVING  
SHAW AND SONS: PV08 - 07244



# SANTA MONICA *place*



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



1 STAINLESS STEEL "C" CHANNEL FRAME

2 WOOD LATTICE

3 WOOD VENEER TO MATCH BACK WALL

4 GLASS DISPLAY

5 STAINLESS STEEL COUNTER TOP SURFACE

6 STAINLESS STEEL EDGE

7 STAINLESS STEEL TOE KICK TO MATCH COUNTER TOP

MENU BOARD

SIGNAGE

HEAT LAMPS



# SANTA MONICA PLACE



- LANDLORD MATERIAL
- 1 STAINLESS STEEL "C" CHANNEL FRAME
- 2 WOOD LATTICE
- 3 WOOD VENEER TO MATCH BACK WALL
- 4 GLASS DISPLAY
- 5 STAINLESS STEEL COUNTER TOP SURFACE
- 6 STAINLESS STEEL EDGE
- 7 STAINLESS STEEL TOE KICK TO MATCH COUNTER TOP



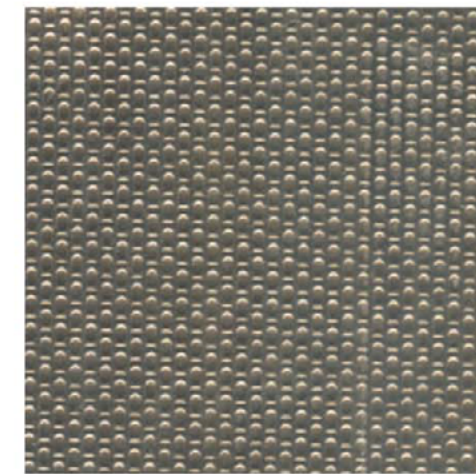
● LANDLORD MATERIAL:  
ERGON: PORCELAIN TILE  
STYLE:MIKADO COLOR:BAMBU



1 6 7  
STAINLESS STEEL ALUMINUM  
RIMEX: BRUSHED STAINLESS STEEL  
PLAIN SATIN BRUSHED



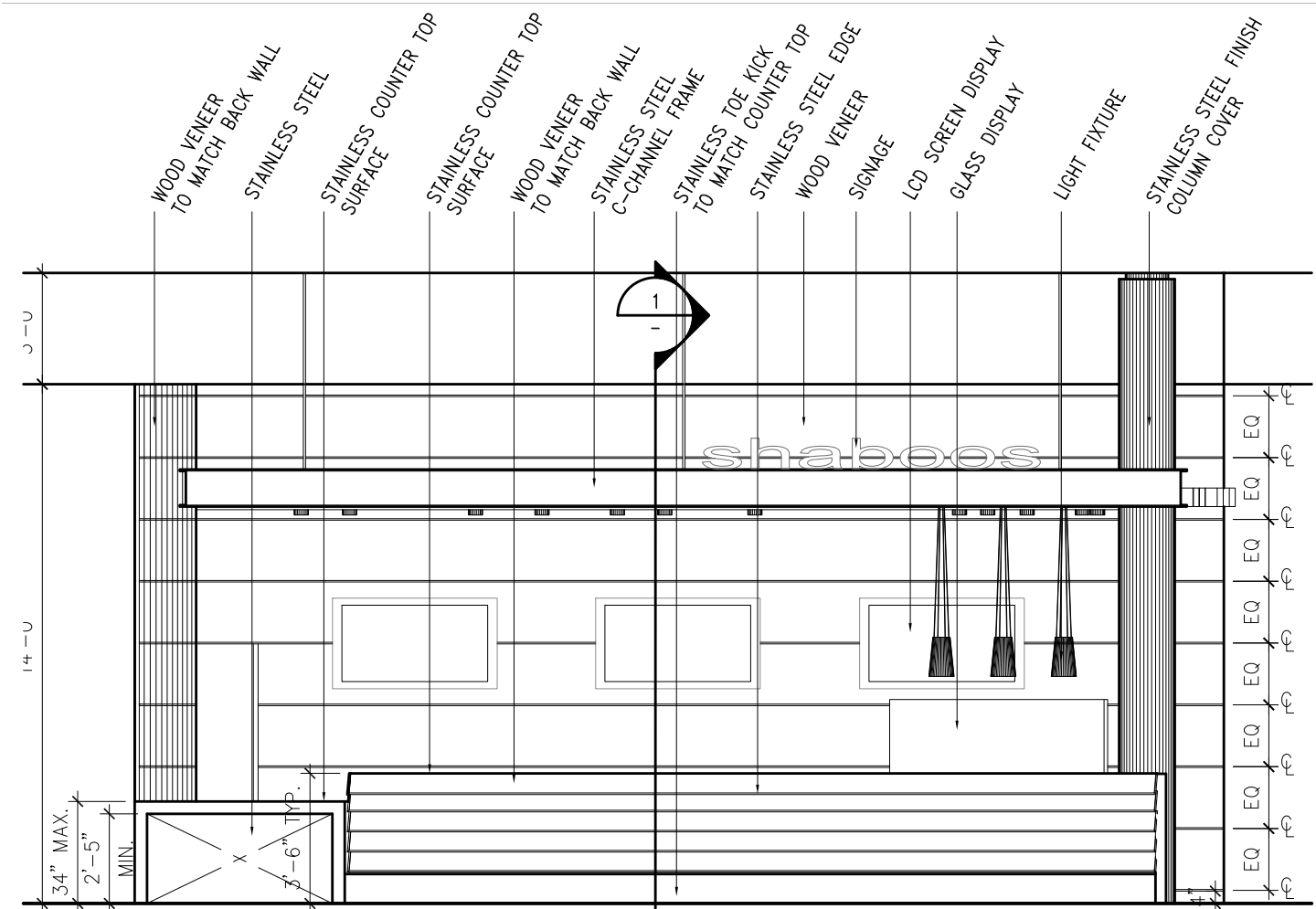
2 3  
WOOD VENEER  
TREEFROG VENEER  
CHEMETAL: 61104 EBONY



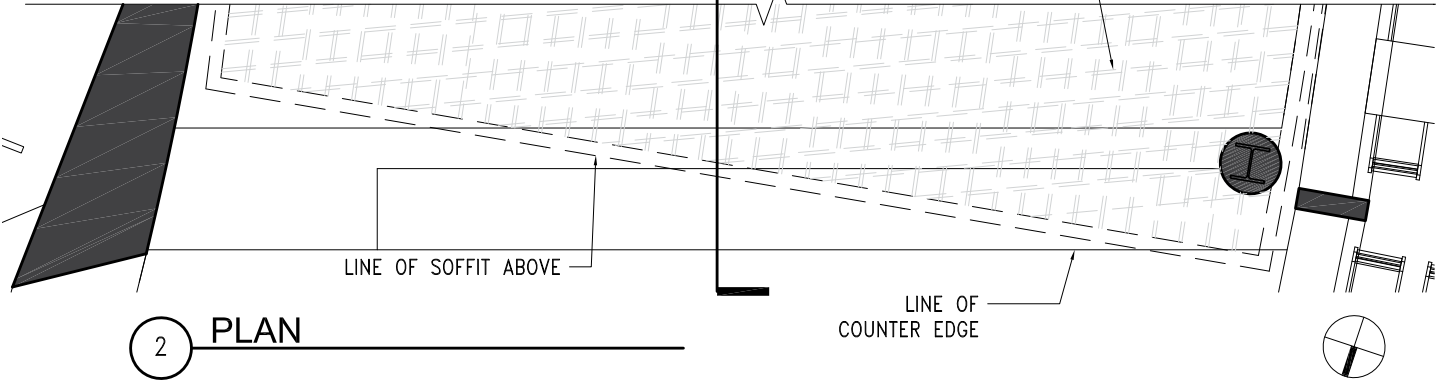
5  
TEXTURED METAL  
RIMEX: LINEN  
BA 304 STAINLESS STEEL

# SANTA MONICA PLACE

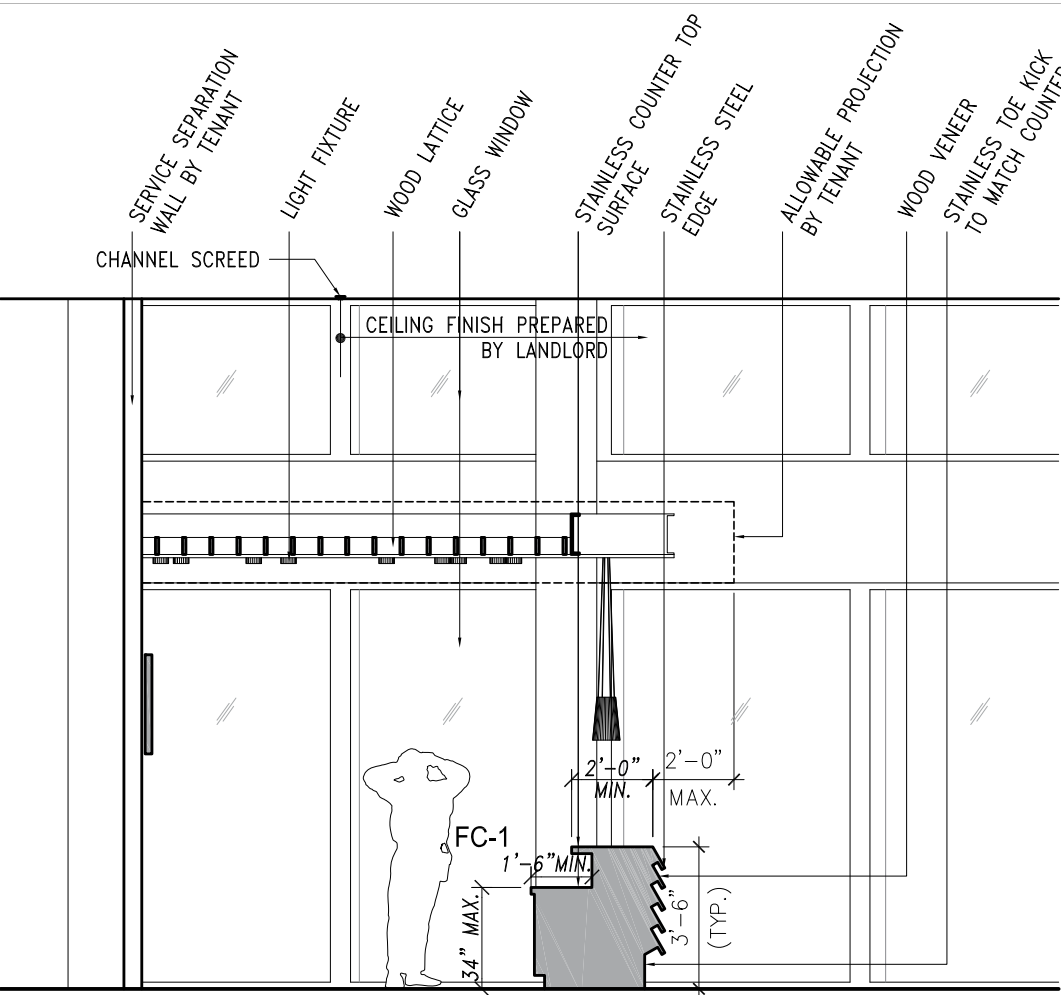
395 Santa Monica Place, Santa Monica, CA 90401



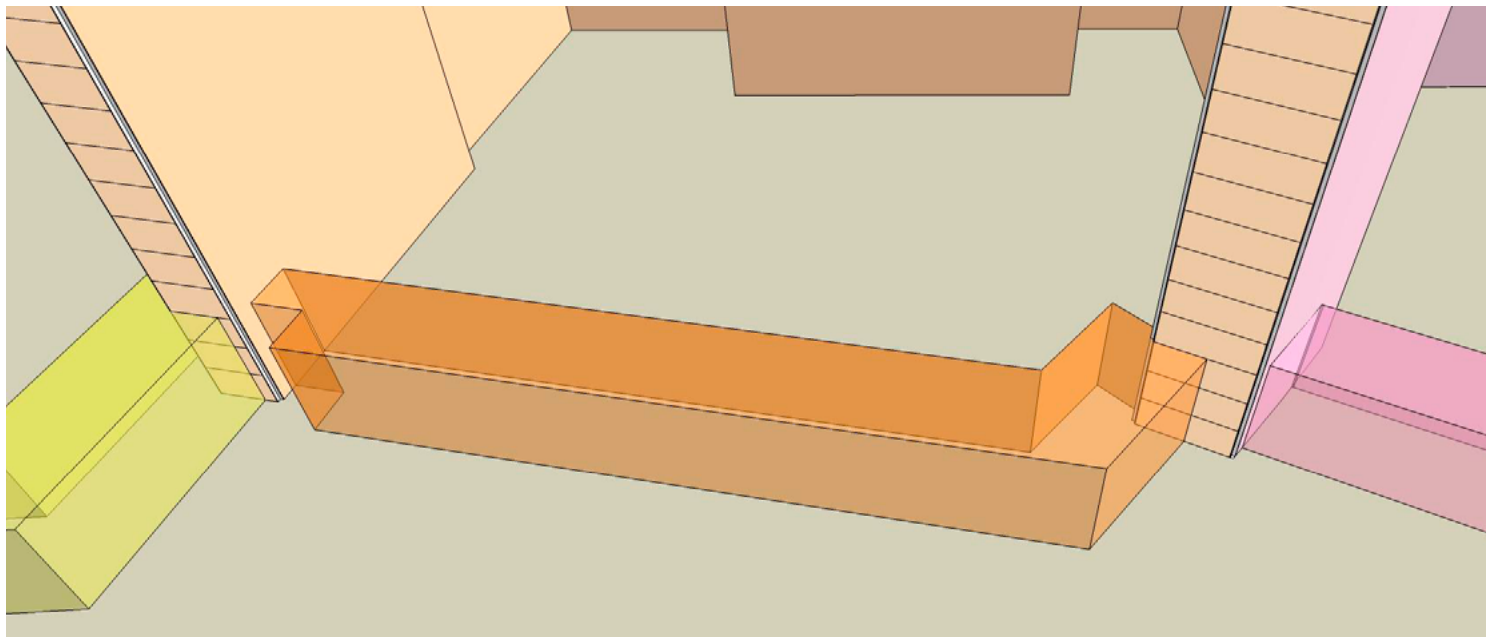
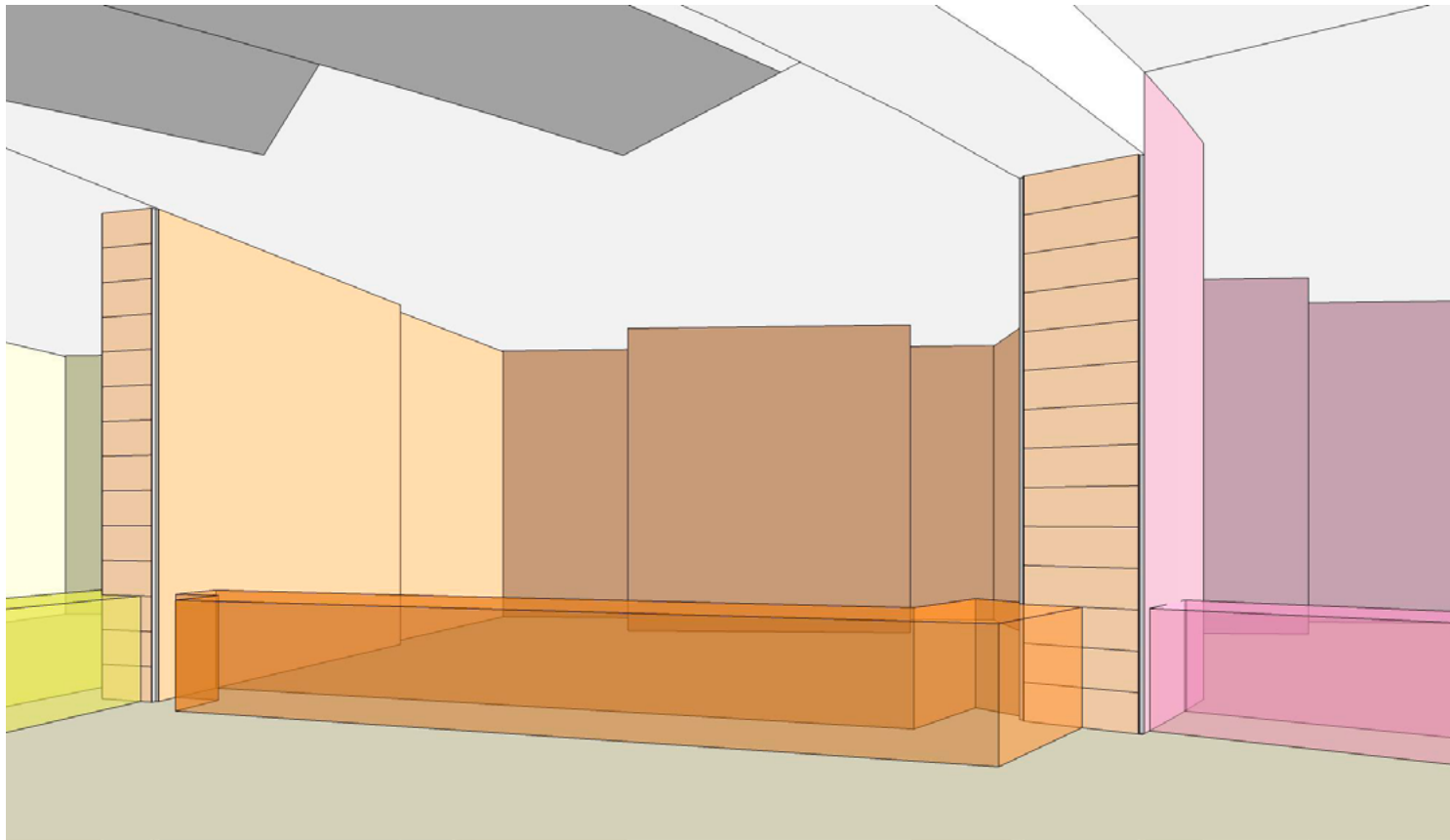
3 ELEVATION



2 PLAN

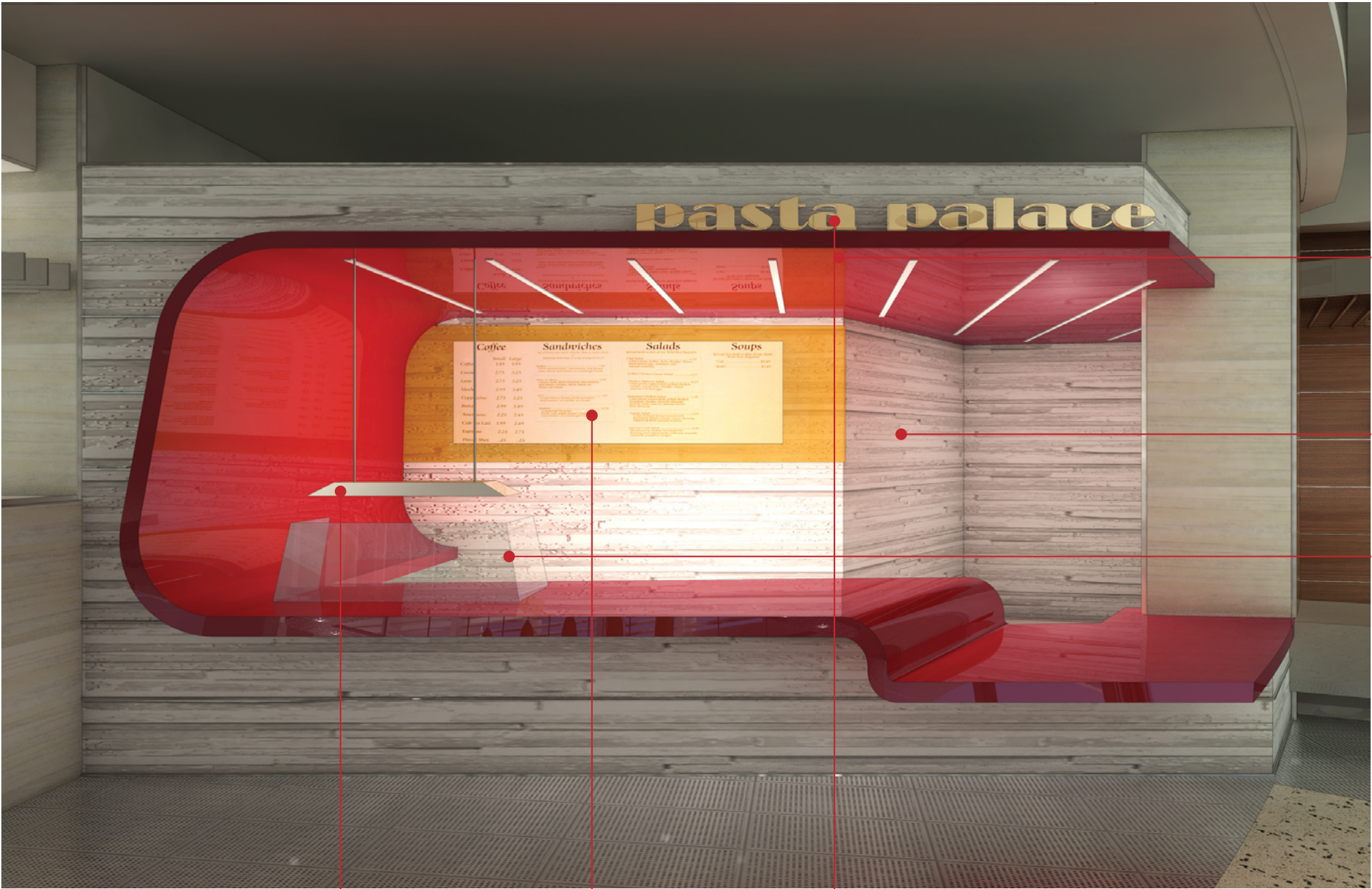


1 SECTION



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



1 RED RESIN RIBBON CONTINUOUS TO BE WRAPPED FROM CEILING TO COUNTER TOP

2 GREY LIMESTONE HONED

3 GLASS DISPLAY

HEAT LAMP

MENU BOARD

SIGNAGE



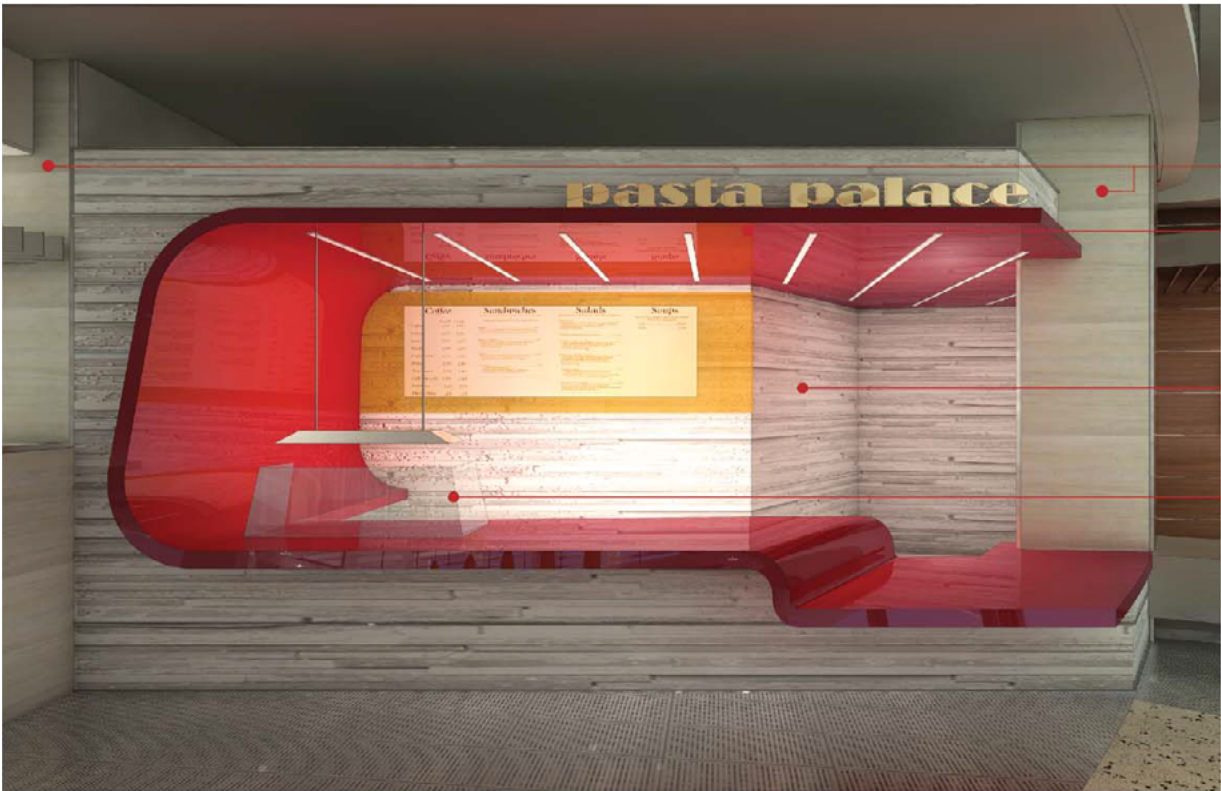
TENANT DESIGN CRITERIA  
Section **f** Food Court Criteria  
Updated: December 2014

FC-2 CONCEPT





# SANTA MONICA PLACE



- LANDLORD MATERIAL
- 1 RED RESIN RIBBON CONTINUOUS TO BE WRAPPED FROM CEILING TO COUNTER TOP
- 2 GREY LIMESTONE HONED
- 3 GLASS DISPLAY



LANDLORD MATERIAL:  
ERGON: PORCELAIN TILE  
STYLE:MIKADO COLOR:BAMBU

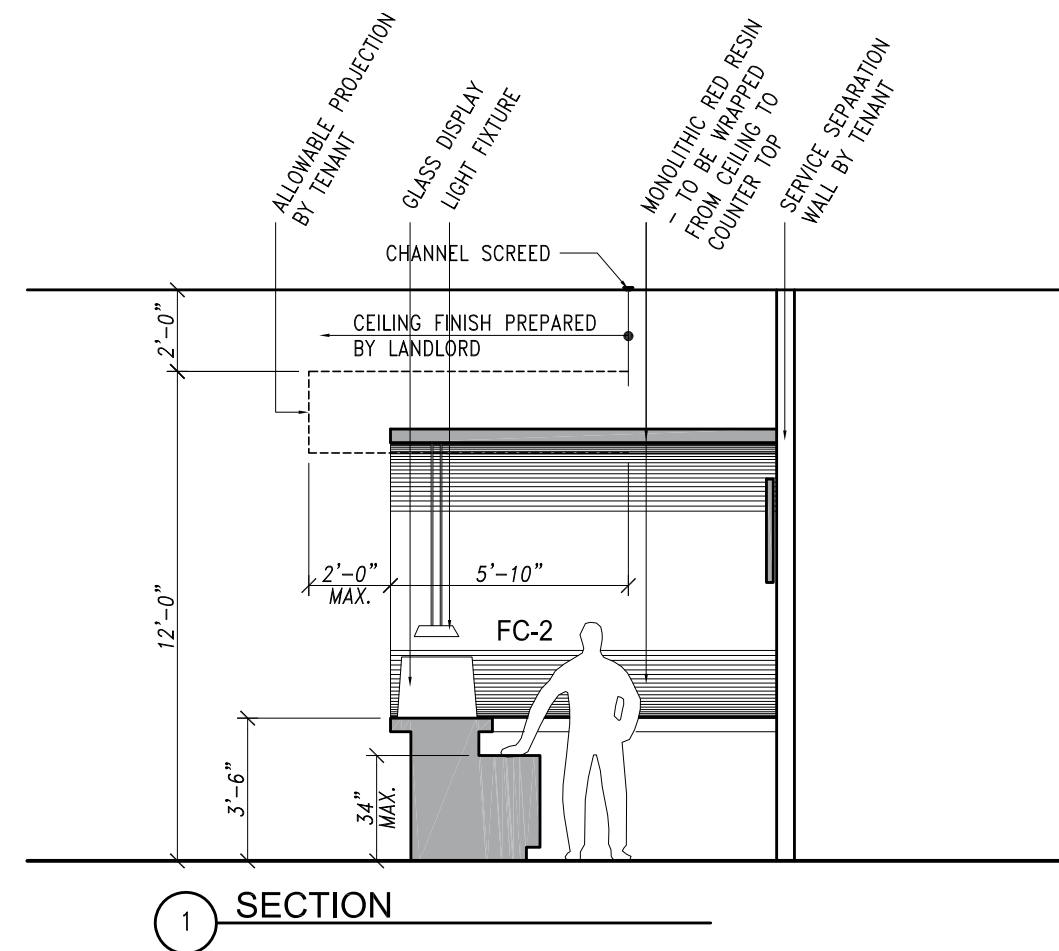
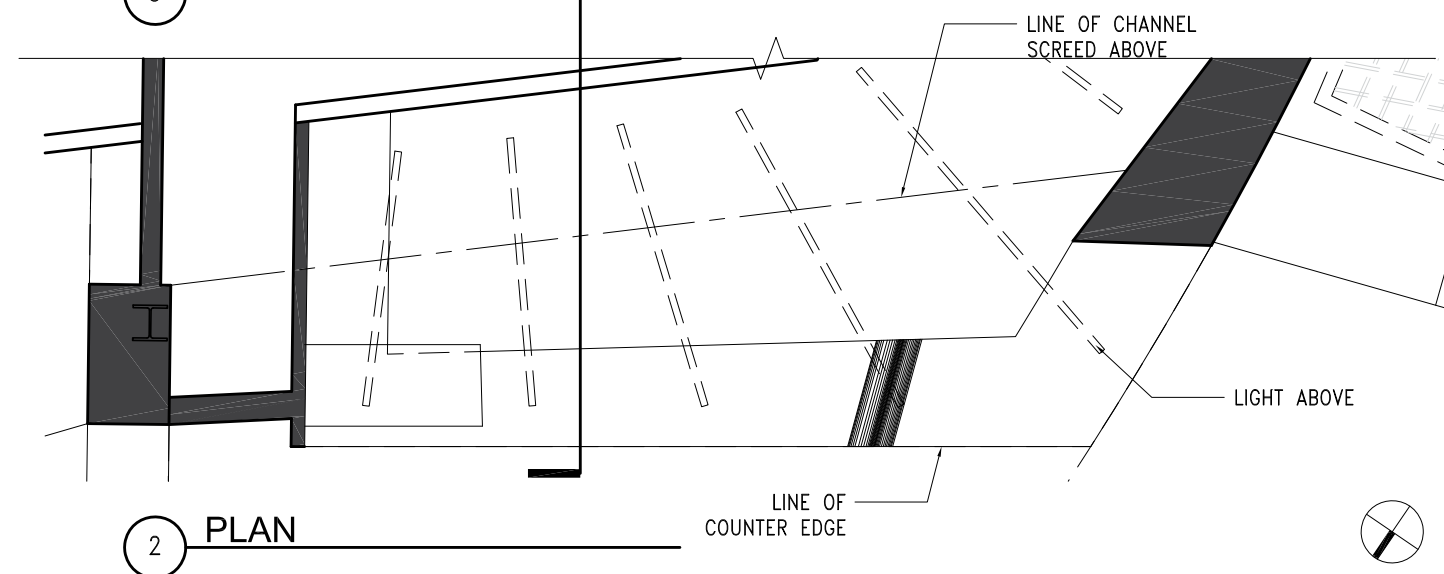


1  
LIGHTBLOCKS  
CAYENNE



2  
GREY LIMESTONE  
DJARS: DANO STONE  
HONED

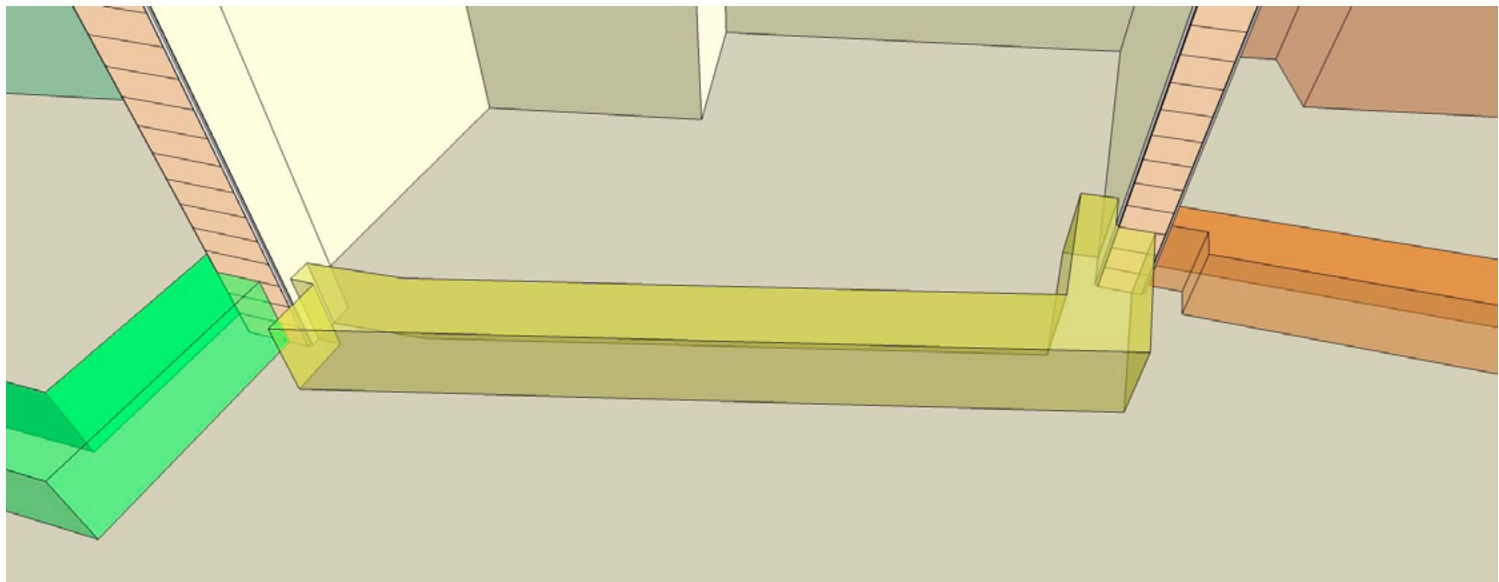
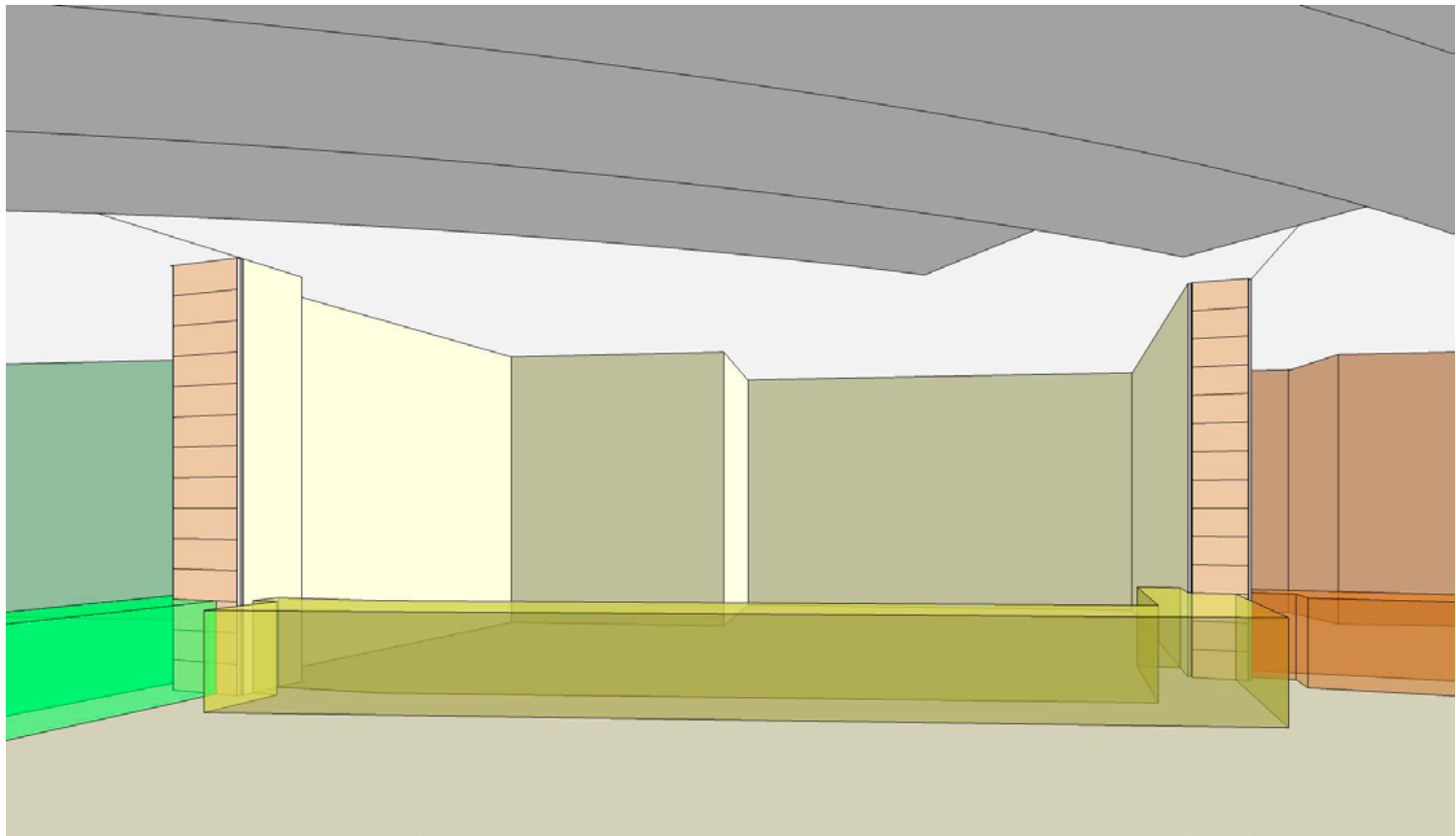
395 Santa Monica Place, Santa Monica, CA 90401





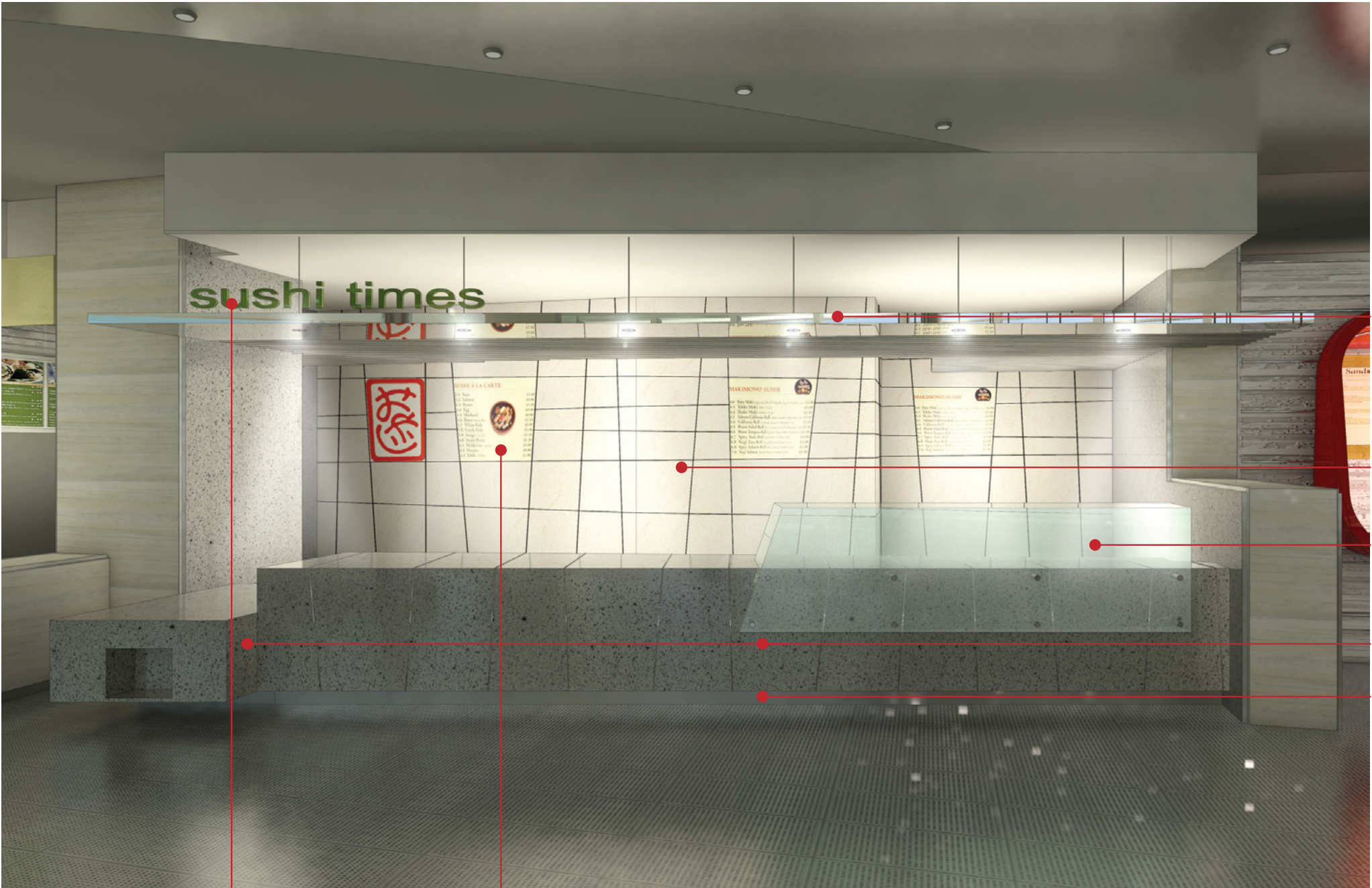
# SANTA MONICA

*place*



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



- 1 STAINLESS STEEL FRAME
- 2 TRANSLUCENT TEXTURED RESIN PANELS
- 3 GLASS DISPLAY
- 4 QUARTZ COUNTER TOP
- 5 STAINLESS STEEL TOE KICK

SIGNAGE

MENU BOARD



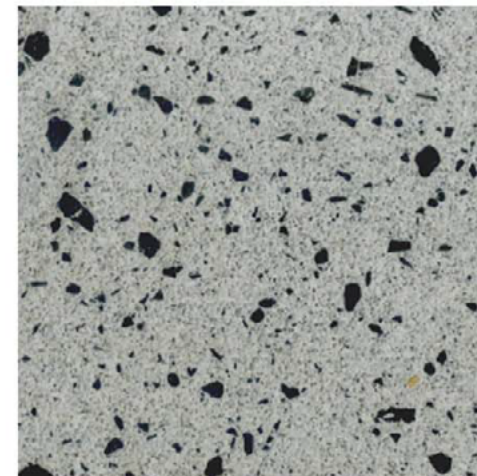
# SANTA MONICA PLACE



- LANDLORD MATERIAL
- 1 STAINLESS STEEL FRAME
- 2 TRANSLUCENT TEXTURED RESIN PANELS
- 3 GLASS DISPLAY
- 4 QUARTZ COUNTER TOP
- 5 STAINLESS STEEL TOE KICK



● LANDLORD MATERIAL:  
ERGON: POCLEAIN TILE  
STYLE:MIKADO COLOR:BAMBU



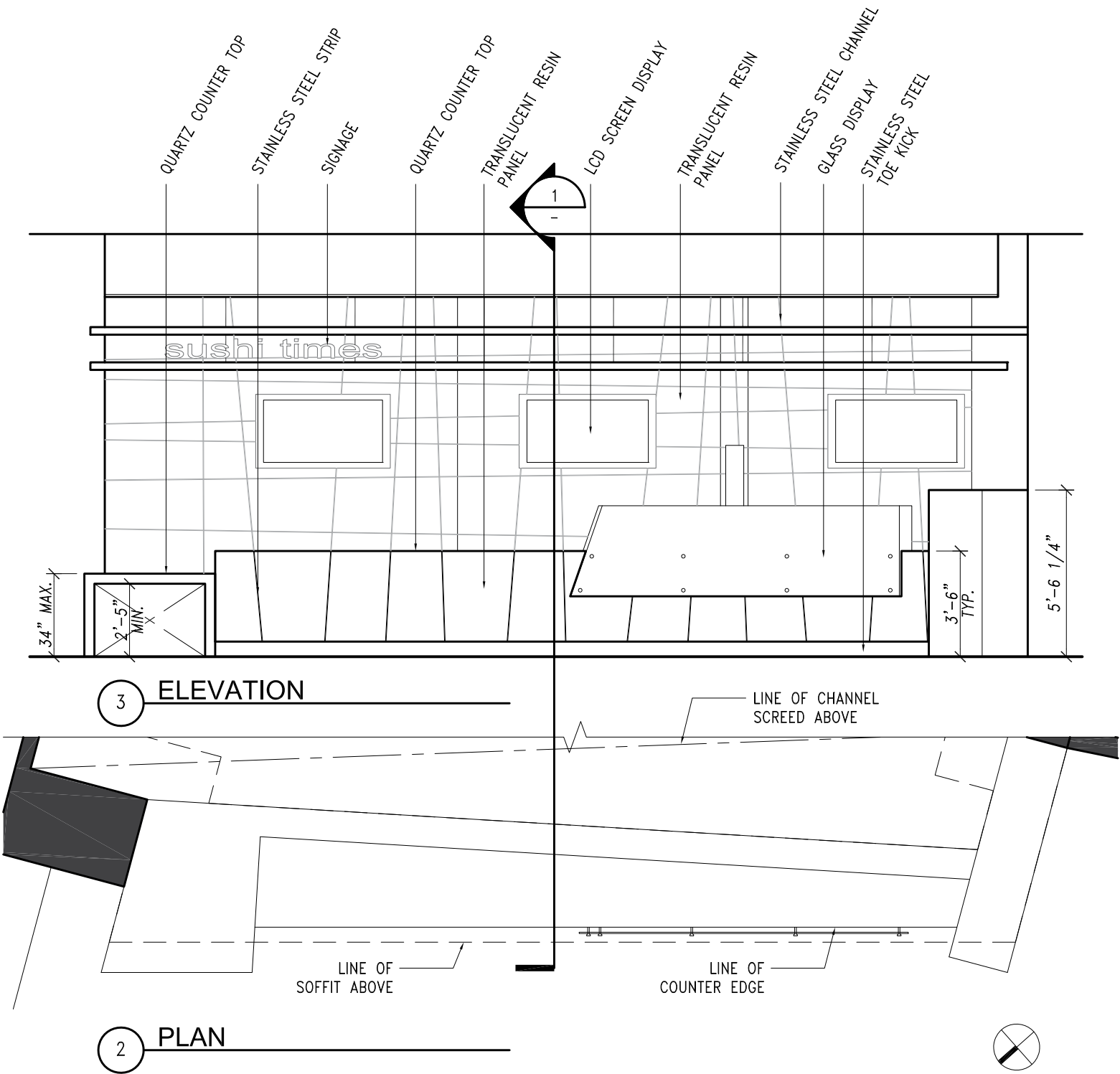
1  
QUARTZ COUNTER TOP  
ZINCO - Q



2  
TRANSLUCENT RESIN PANELS  
3FORM: ECORESIN  
ATMOSPHERE THYME 2

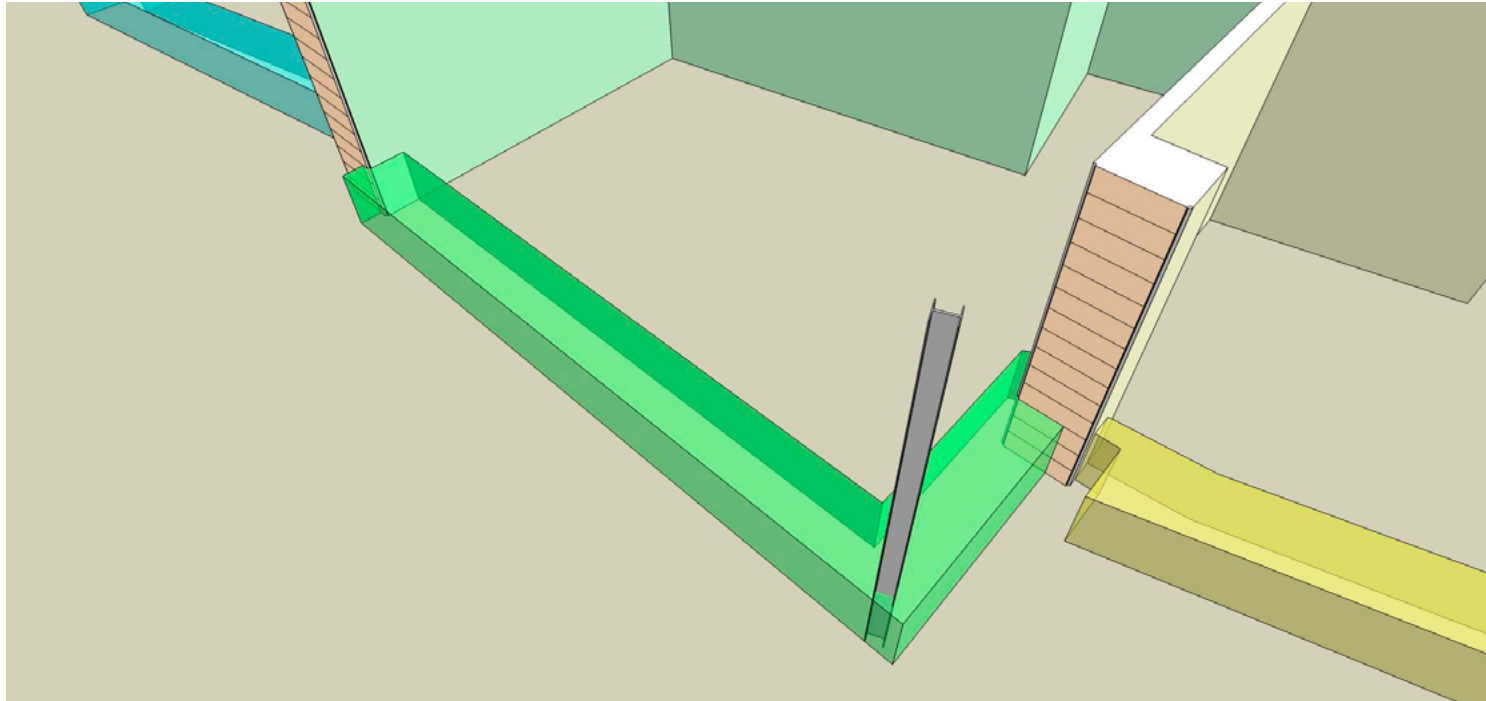
# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401





# SANTA MONICA *place*



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



- 1 OPAQUE LIGHTBLOCKS SURFACE
- 2 OPAQUE LIGHTBLOCKS CEILING PANELS
- 3 POLISHED PORCELAIN PANELS
- 4 GLASS DISPLAY
- 5 OPAQUE LIGHTBLOCKS COUNTER TOP
- 6 TRANSLUCENT LIGHTBLOCKS COUNTER
- 7 POLISHED PORCELAIN TOE KICK

MENU BOARD      SIGNAGE



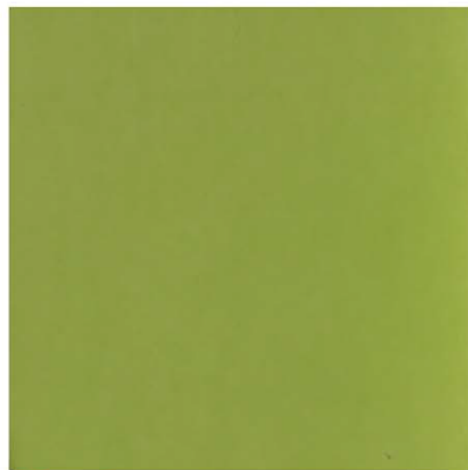
# SANTA MONICA PLACE



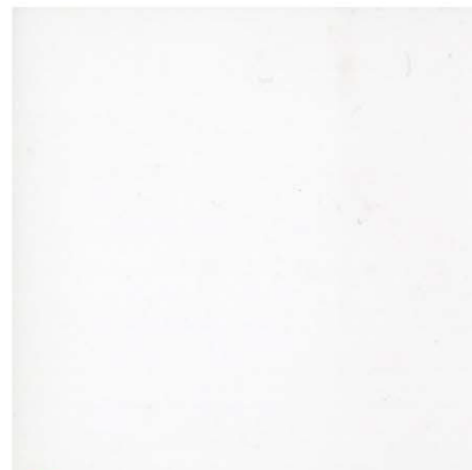
- LANDLORD MATERIAL
- 1 OPAQUE LIGHTBLOCKS SURFACE
- 2 OPAQUE LIGHTBLOCKS CEILING PANELS
- 3 POLISHED PORCELAIN PANELS
- 4 GLASS DISPLAY
- 5 OPAQUE LIGHTBLOCKS COUNTER TOP
- 6 TRANSLUCENT LIGHTBLOCKS COUNTER
- 7 POLISHED PORCELAIN TOE KICK



● LANDLORD MATERIAL:  
ERGON: PORCELAIN TILE  
STYLE:MIKADO  
COLOR:BAMBU



1 5  
LIGHTBLOCKS - ACRYLIC  
TYPE: SINGLE SIDED  
COLOR:BLIMEY



2  
LIGHTBLOCKS - ACRYLIC  
TYPE: SINGLE SIDED  
COLOR:SNOW



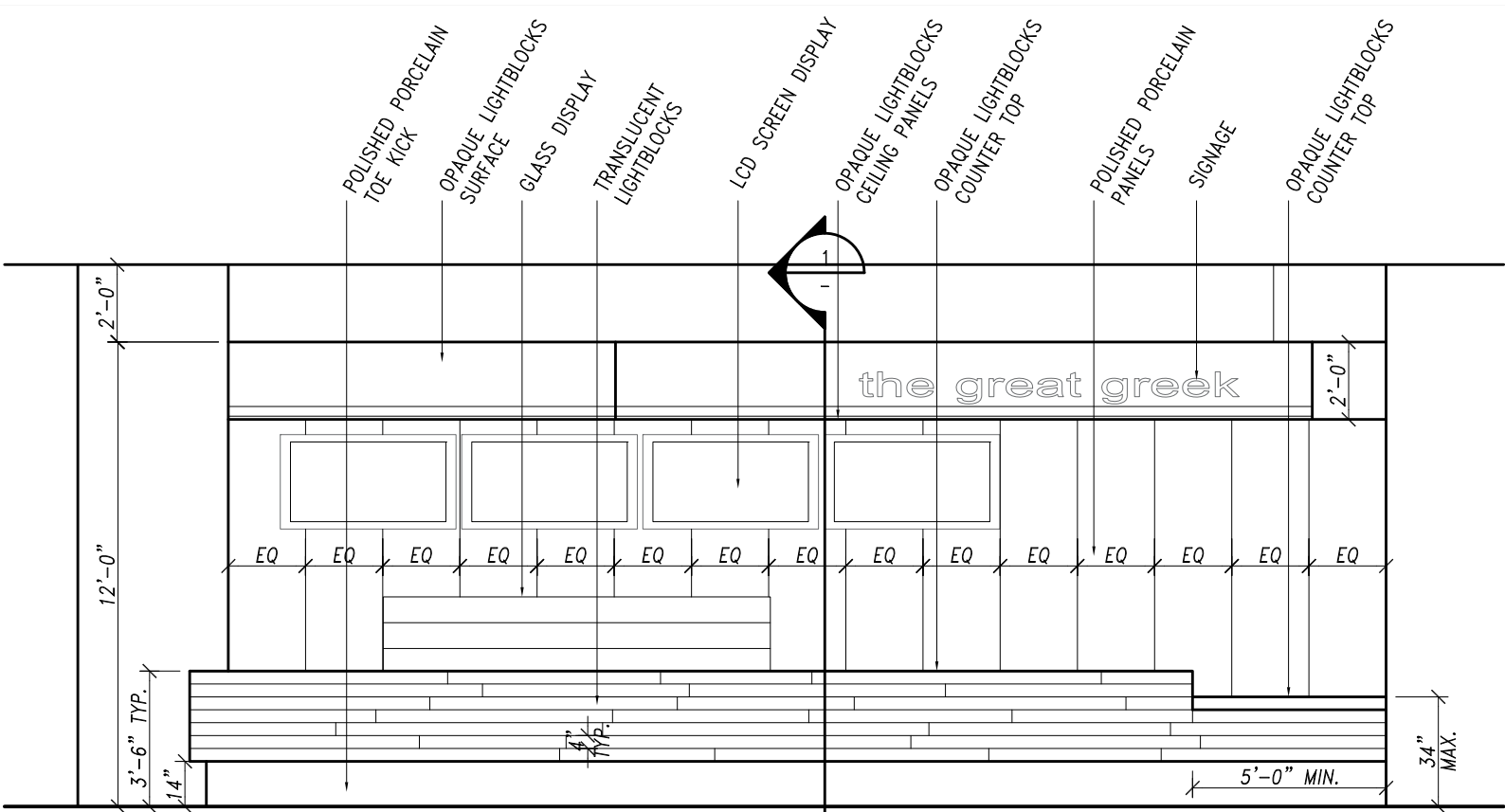
3 7  
POLISHED PORCELAIN  
ARCHITECH: LEVIGATO  
COLOR: BONE



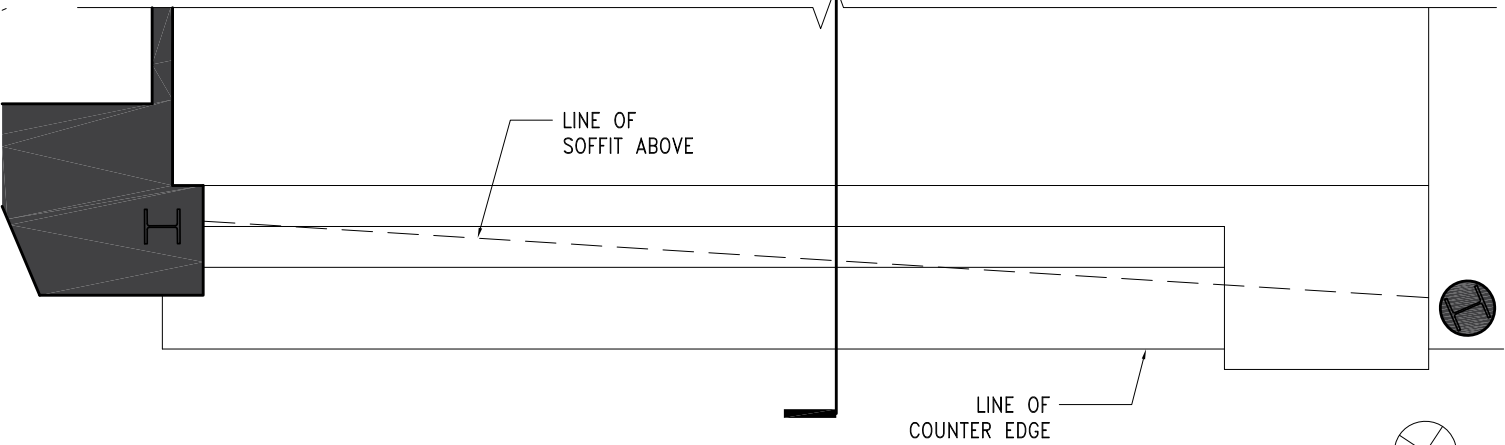
6  
LIGHTBLOCKS - LIGHTCAST  
TYPE: LIBRARY  
COLOR:VARIES

# SANTA MONICA PLACE

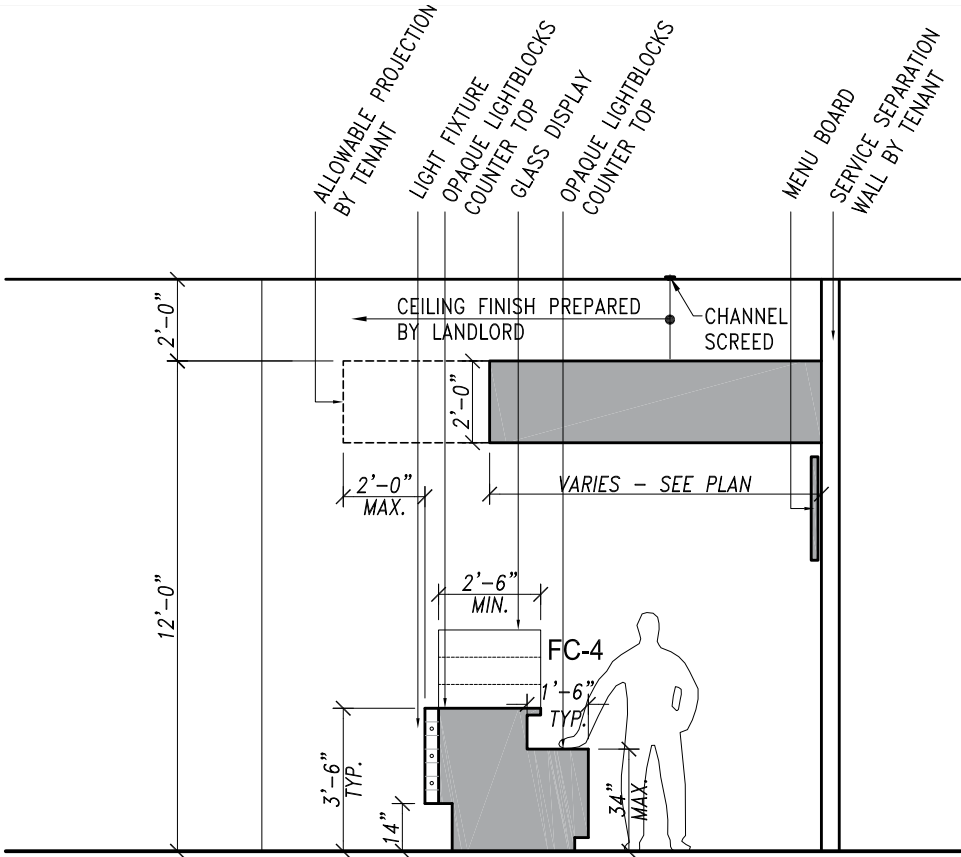
395 Santa Monica Place, Santa Monica, CA 90401



3 ELEVATION



2 PLAN



1 SECTION



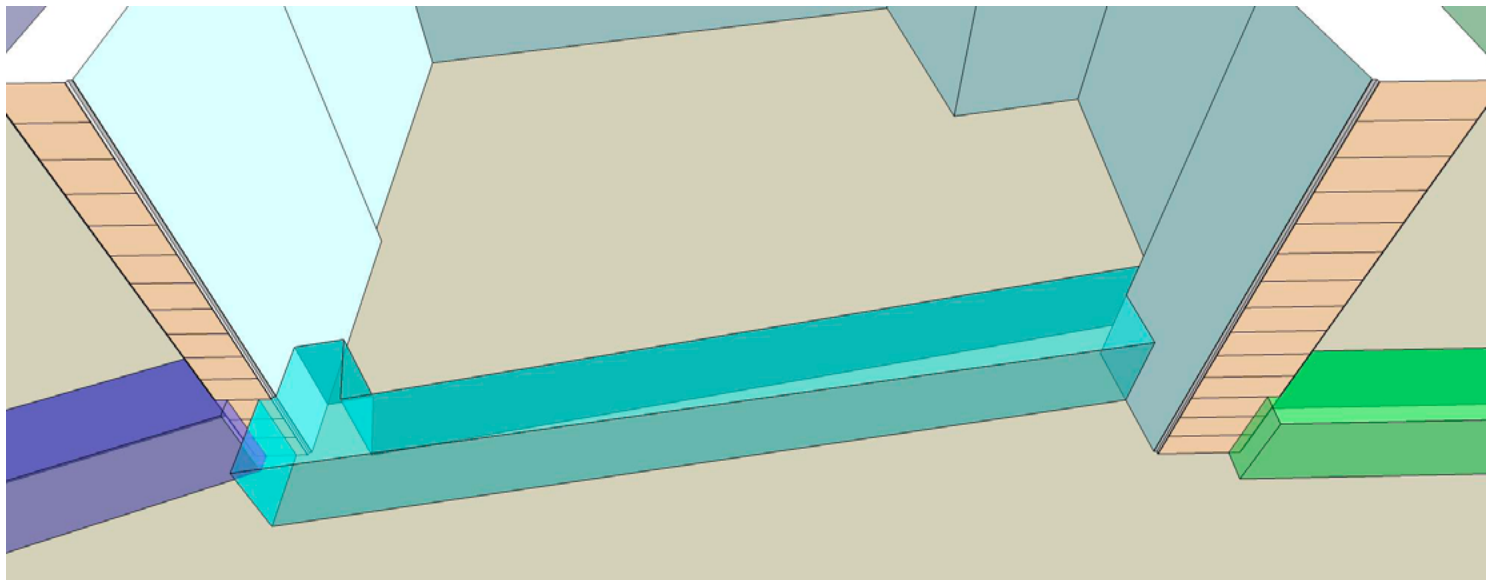
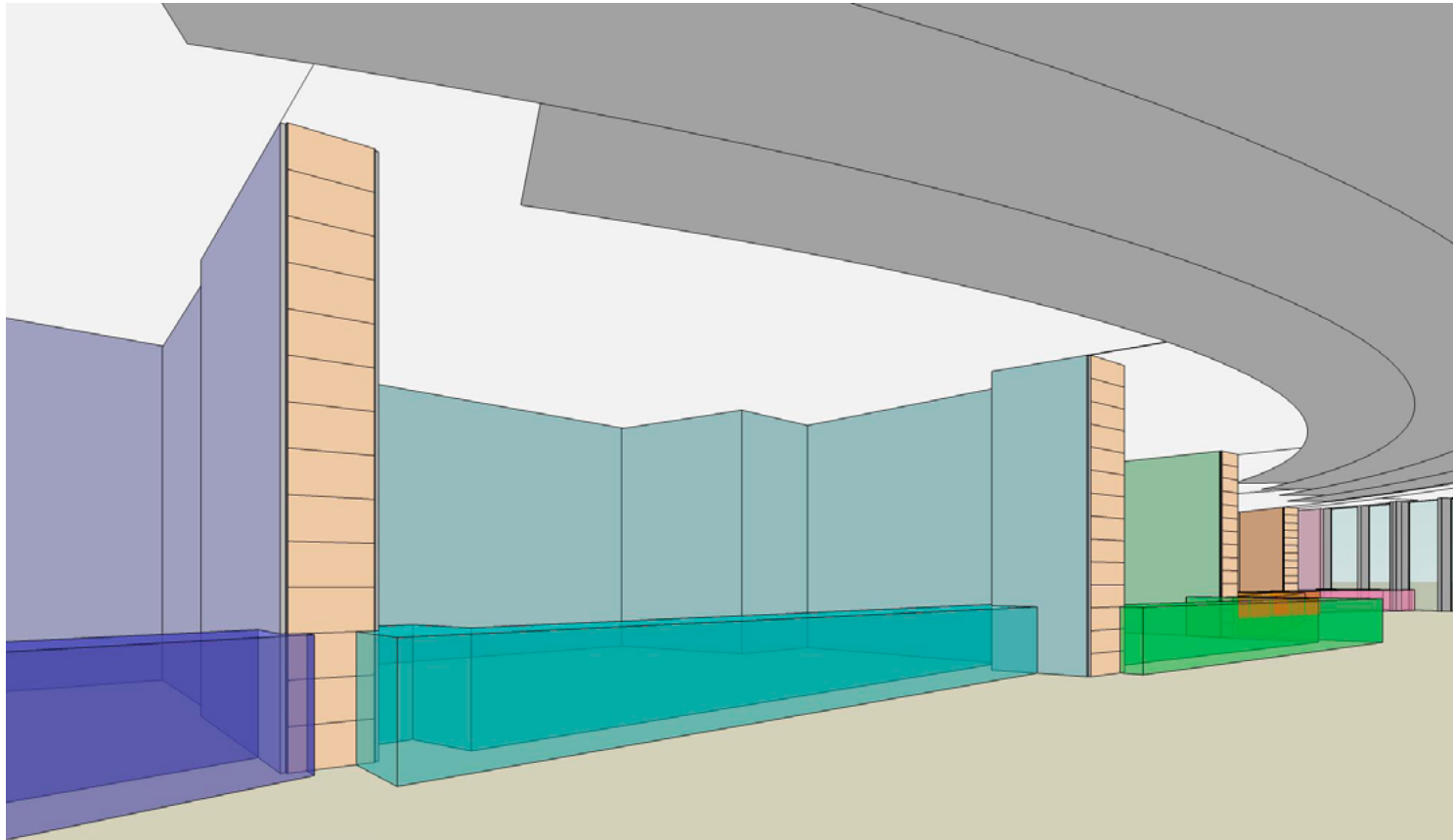
TENANT DESIGN CRITERIA  
Section f Food Court Criteria  
Updated: December 2014

FC-4 CONCEPT DETAILS





# SANTA MONICA *place*



fc28

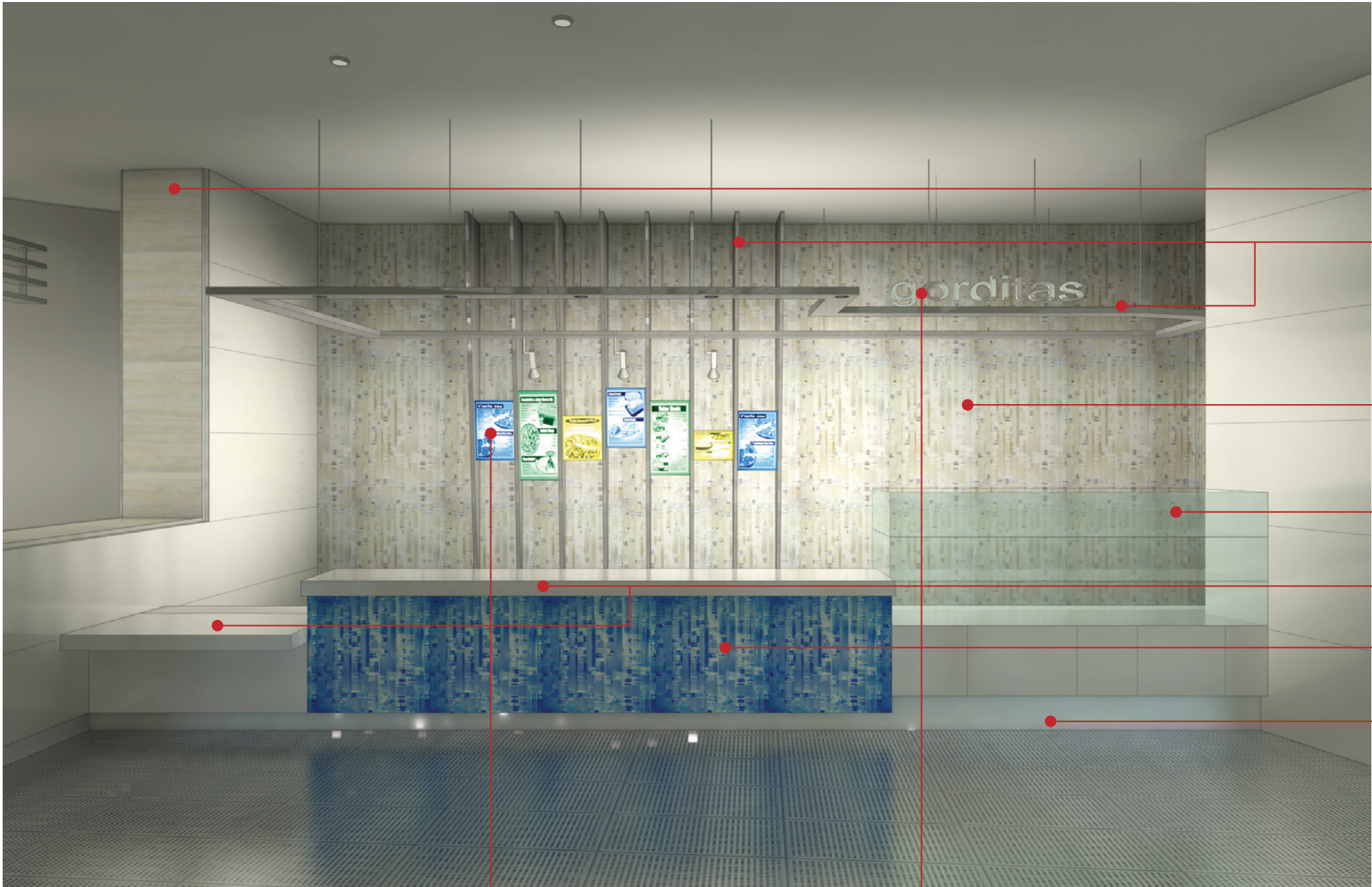
FC-5 DESIGN ENVELOPE



TENANT DESIGN CRITERIA  
Section **f** Food Court Criteria  
Updated: December 2014

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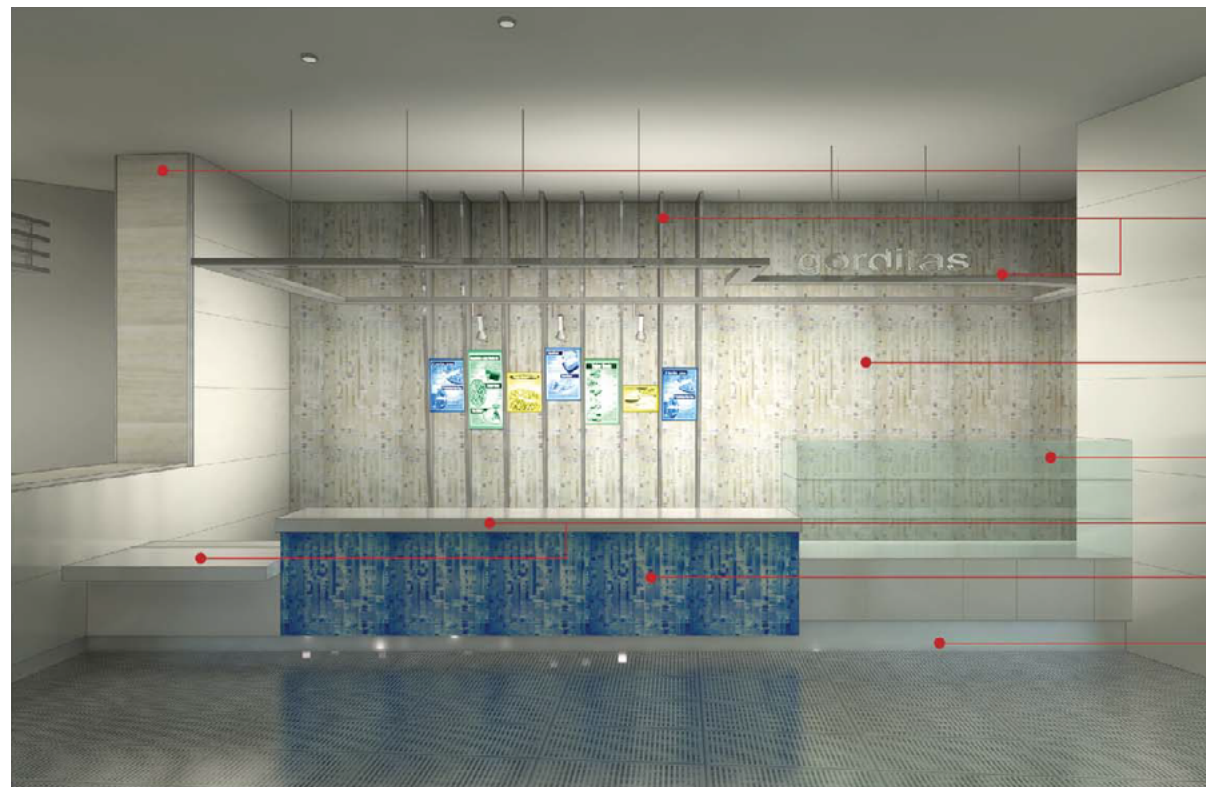


- LANDLORD MATERIAL
- 1 STAINLESS STEEL
- 2 SENSITILE SCINTILLA TILE: CLEAR
- 3 DISPLAY GLASS
- 4 STAINLESS STEEL COUNTER TOP
- 5 SENSITILE SCINTILLA TILE: BLUE
- 6 STAINLESS STEEL TOE KICK

- MENU BOARD
- SIGNAGE



# SANTA MONICA PLACE



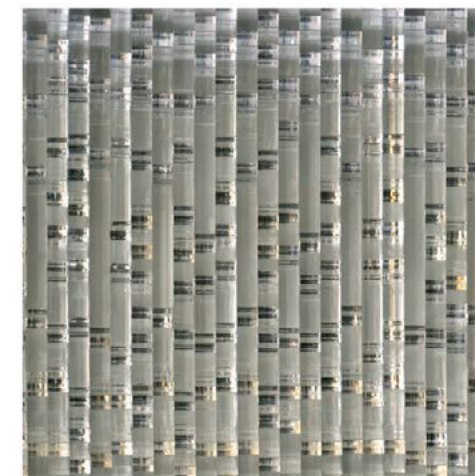
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- 4 STAINLESS STEEL COUNTER TOP
- 5 SENSITILE SCINTILLA TILE: BLUE
- 6 STAINLESS STEEL TOE KICK



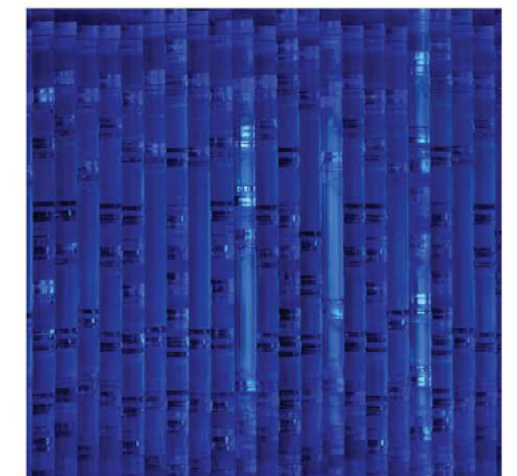
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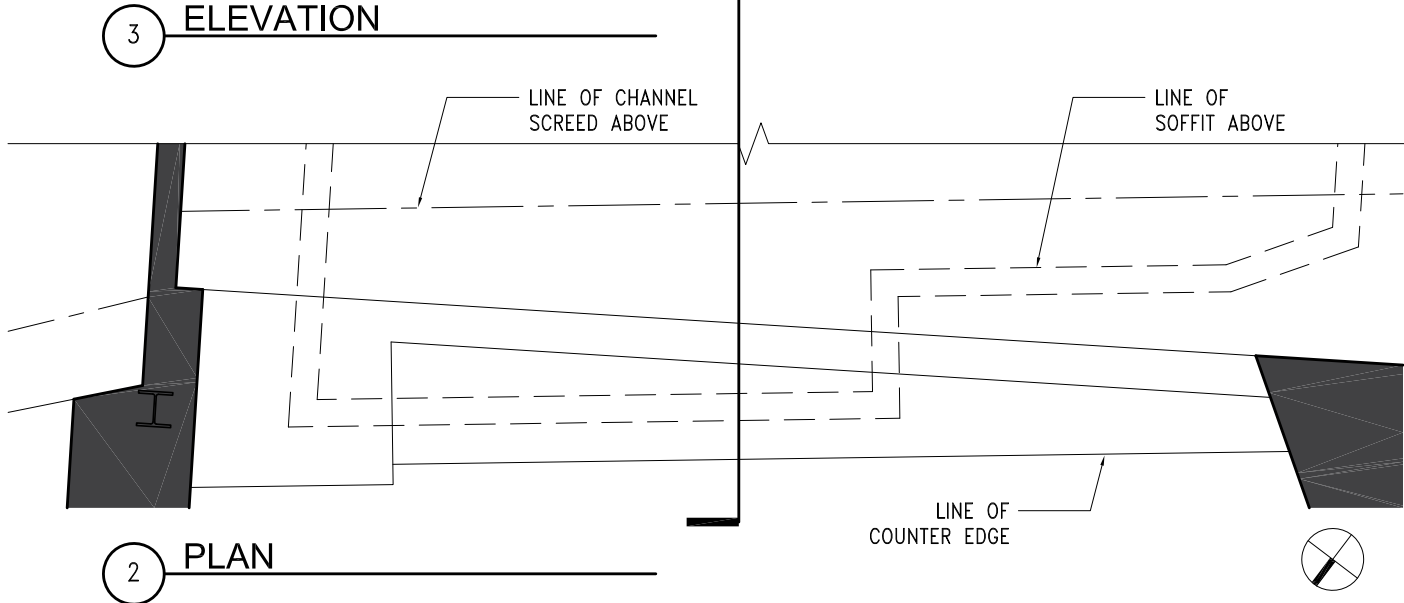
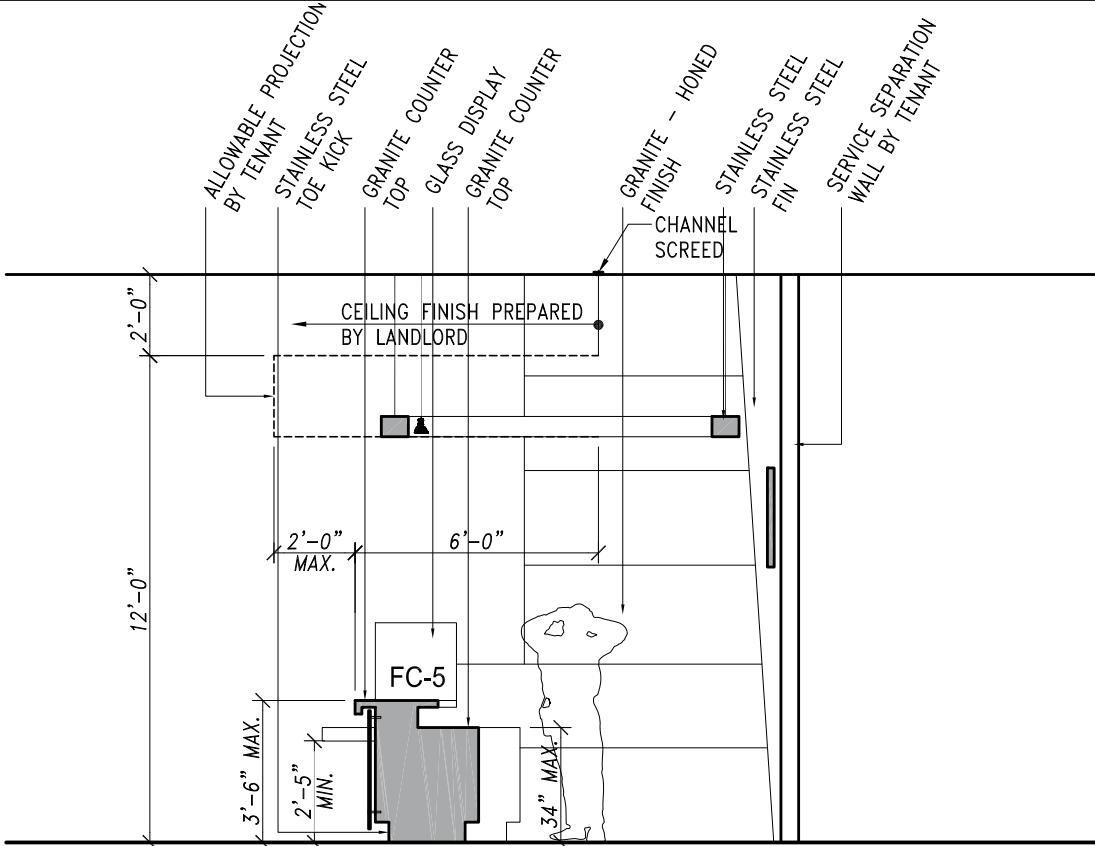
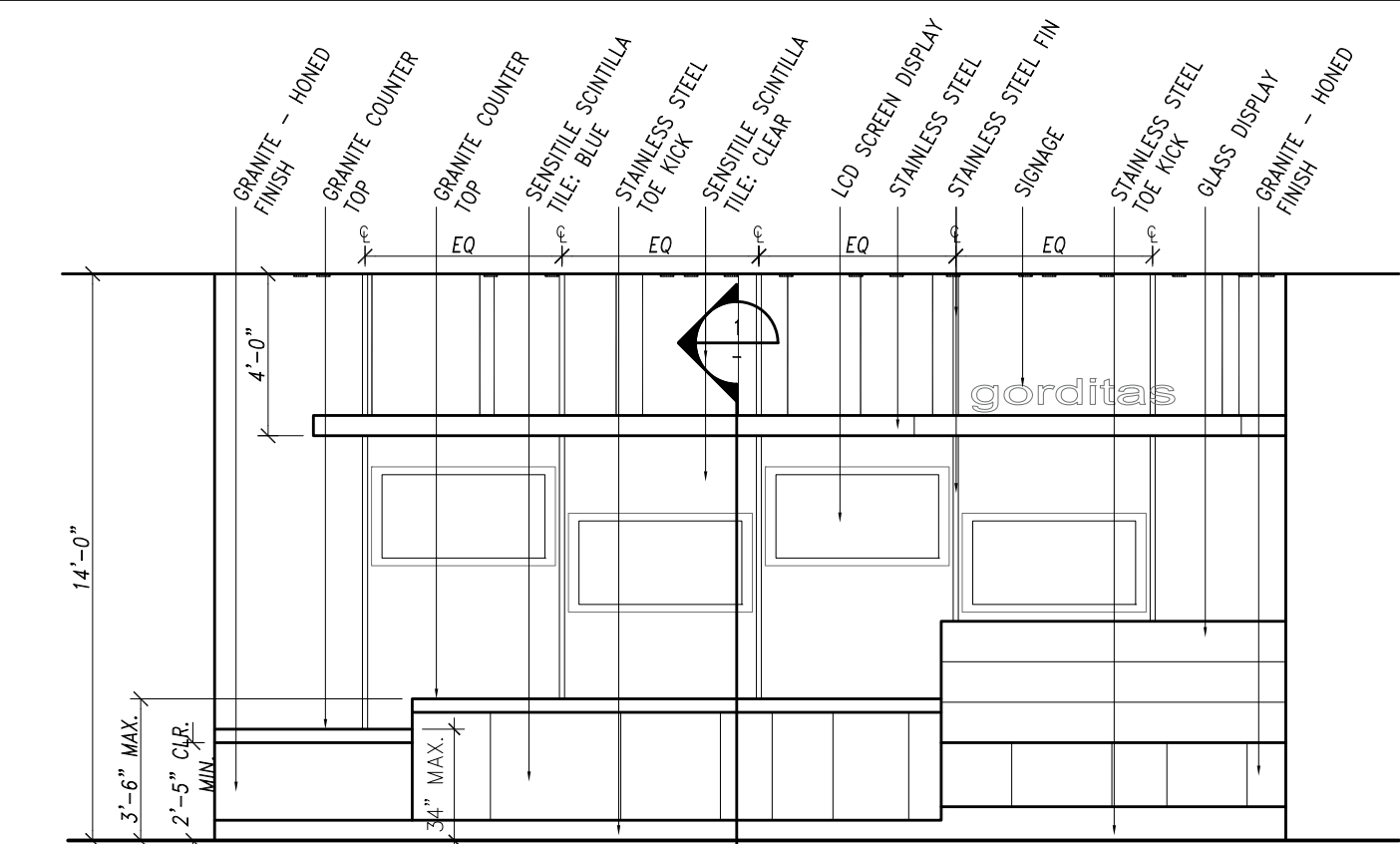
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RIMEX: BRUSHED STAINLESS STEEL  
PLAIN SATIN BRUSHED

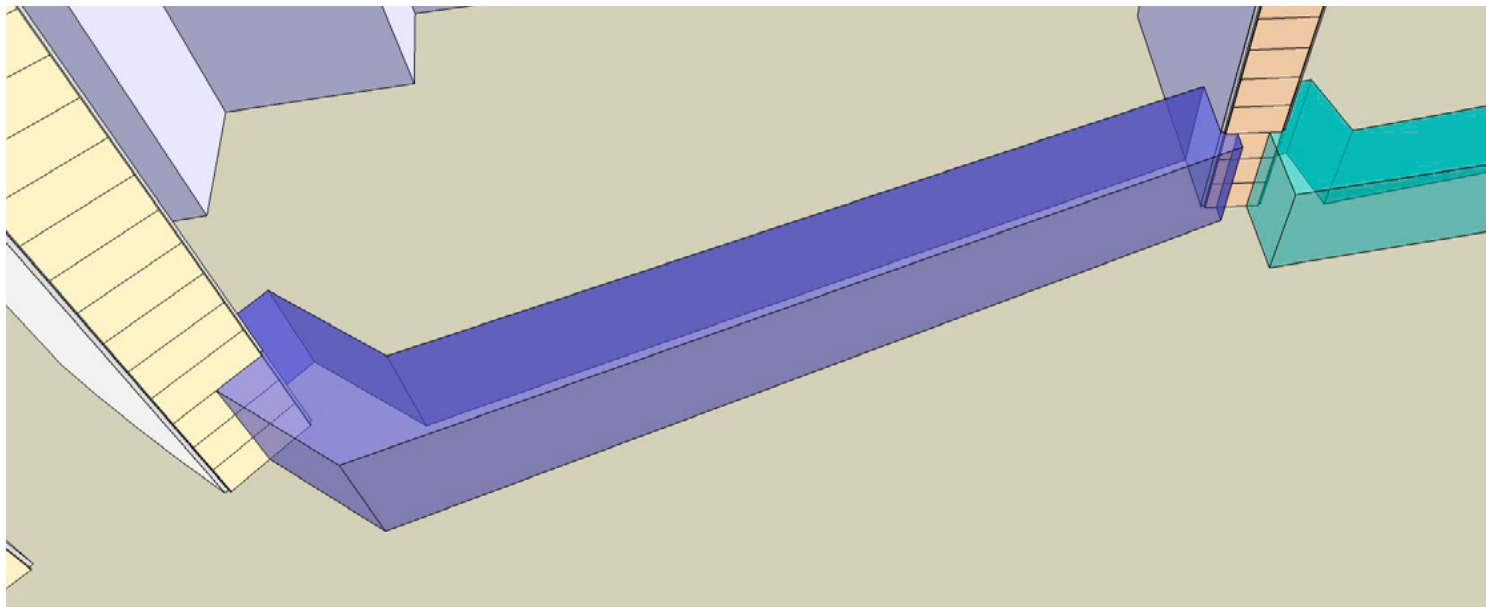
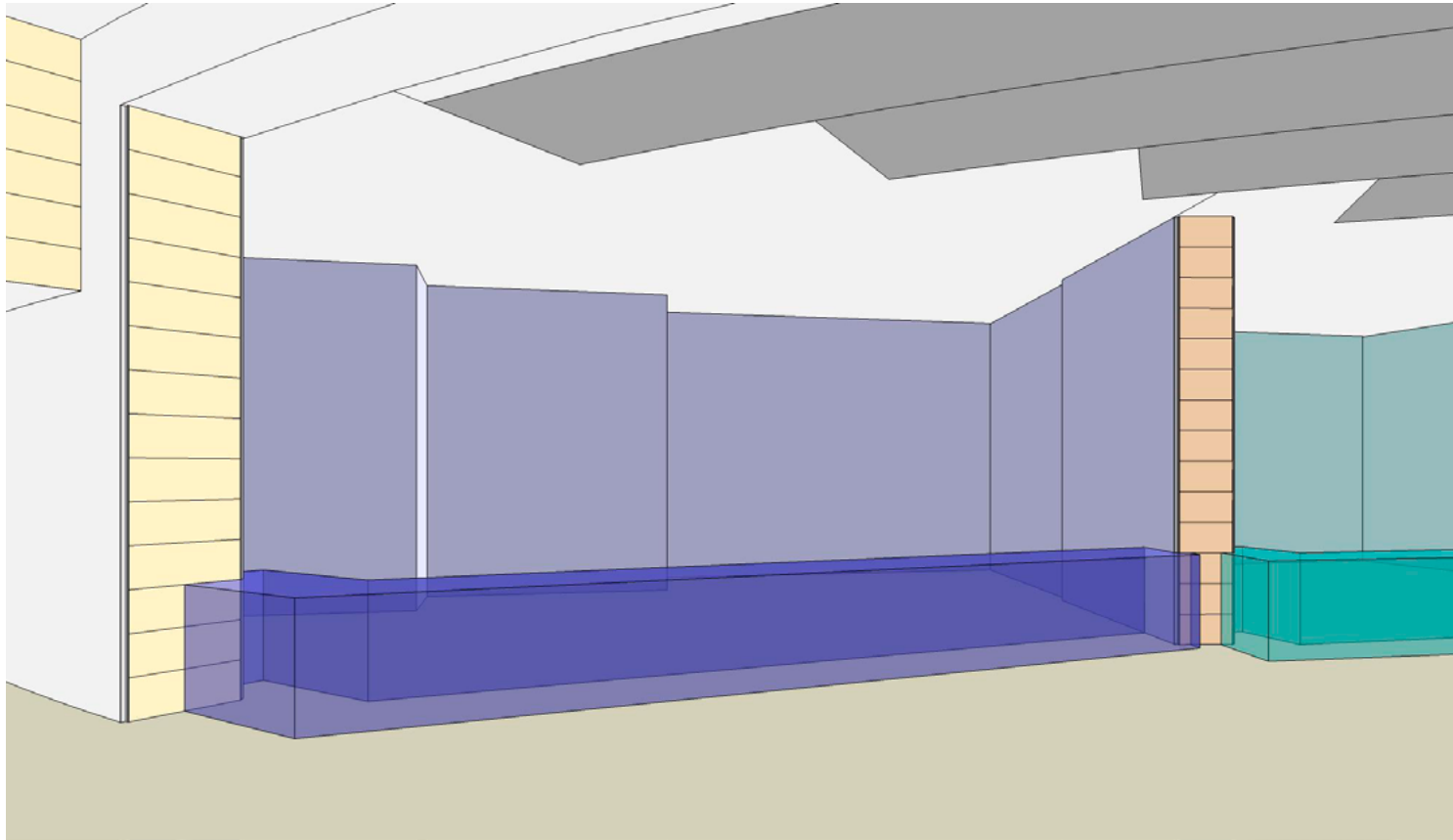


3  
SENSITILE SYSTEMS  
SCINTILLA TILE: CLEAR



5  
SENSITILE SYSTEMS  
SCINTILLA TILE: BLUE





# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



1 STAINLESS STEEL

2 GLASS DISPLAY

3 GRANITE COUNTER TOP

4 MONOCHROMATIC COLORED  
VENETIAN FINISHED PLASTER

5 STAINLESS STEEL TOE KICK

MENU BOARD

SIGNAGE

LIGHT FIXTURE



# SANTA MONICA PLACE



- LANDLORD MATERIAL
- 1 STAINLESS STEEL
- 2 GLASS DISPLAY
- 3 GRANITE COUNTER TOP
- 4 MONOCHROMATIC COLORED VENETIAN FINISHED PLASTER
- 5 STAINLESS STEEL TOE KICK



- 1 5
- STAINLESS STEEL ALUMINUM
- RIMEX: BRUSHED STAINLESS STEEL
- PLAIN SATIN BRUSHED



- 4
- VENETIAN FINISHED PLASTER
- TEXSTON: MARMORINO
- COLORS TBD



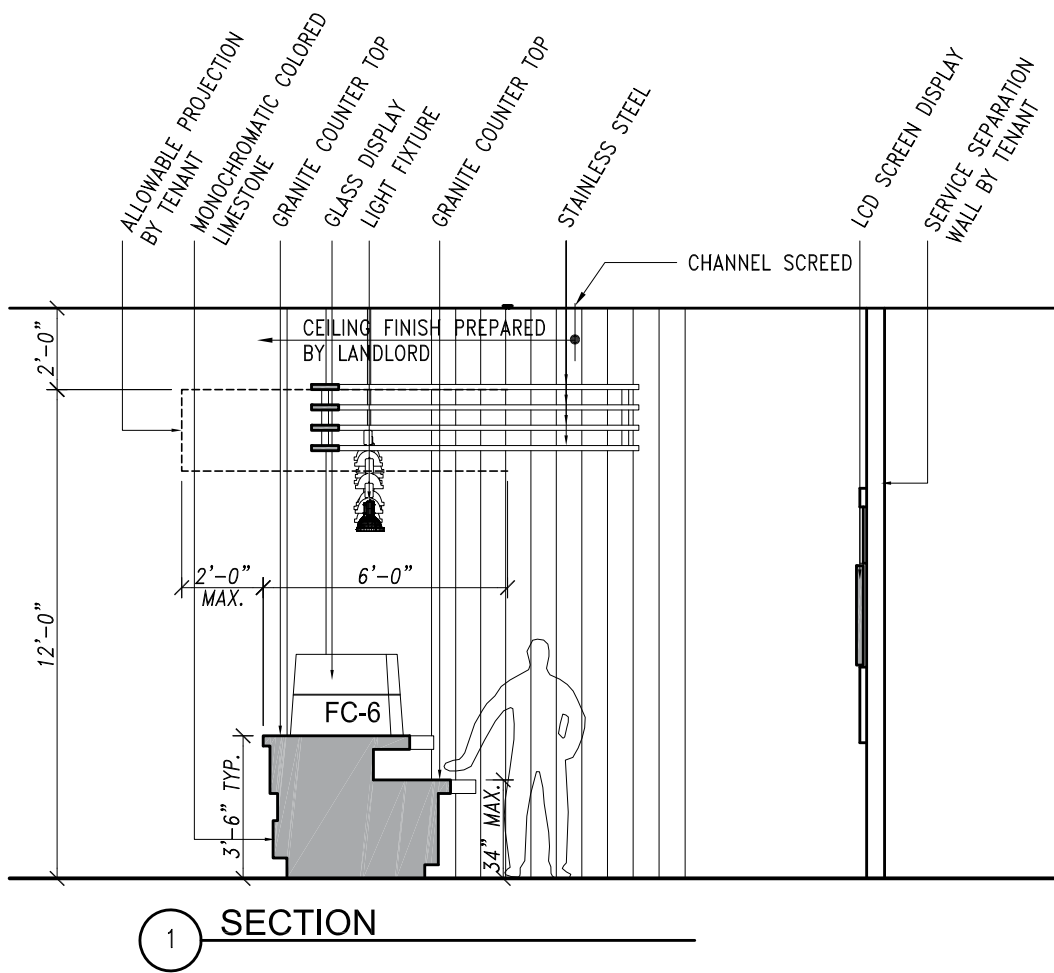
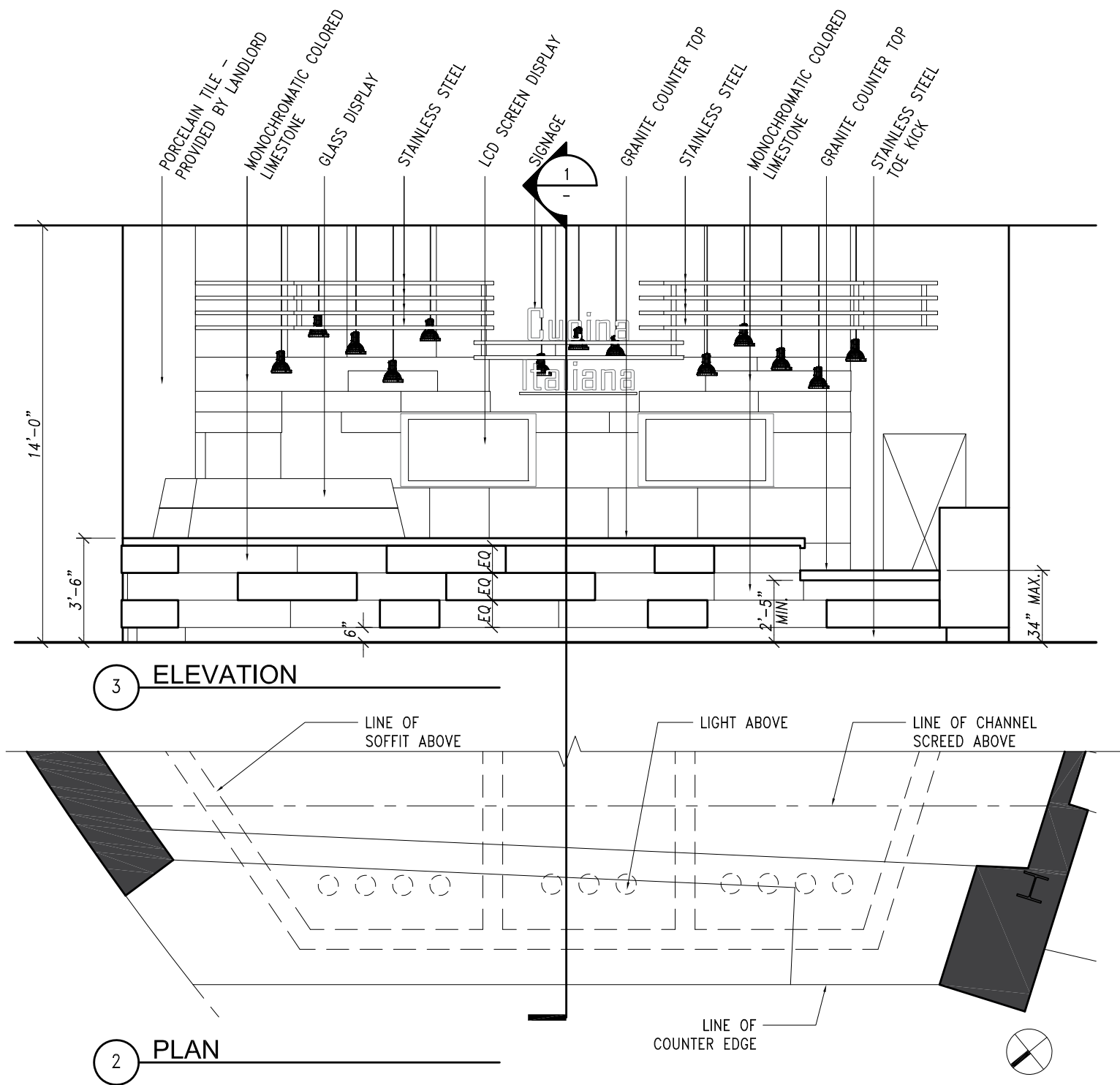
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- ARIZONA TILE: SEAFOAM GREEN

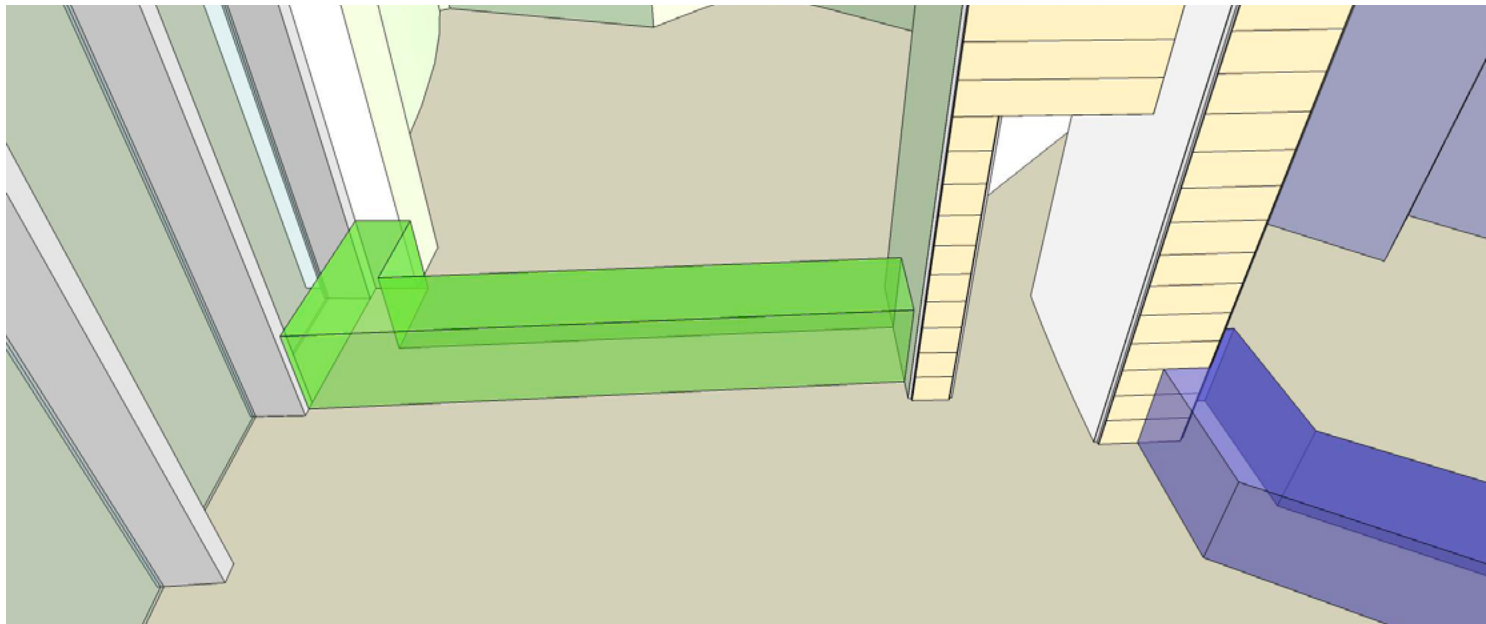
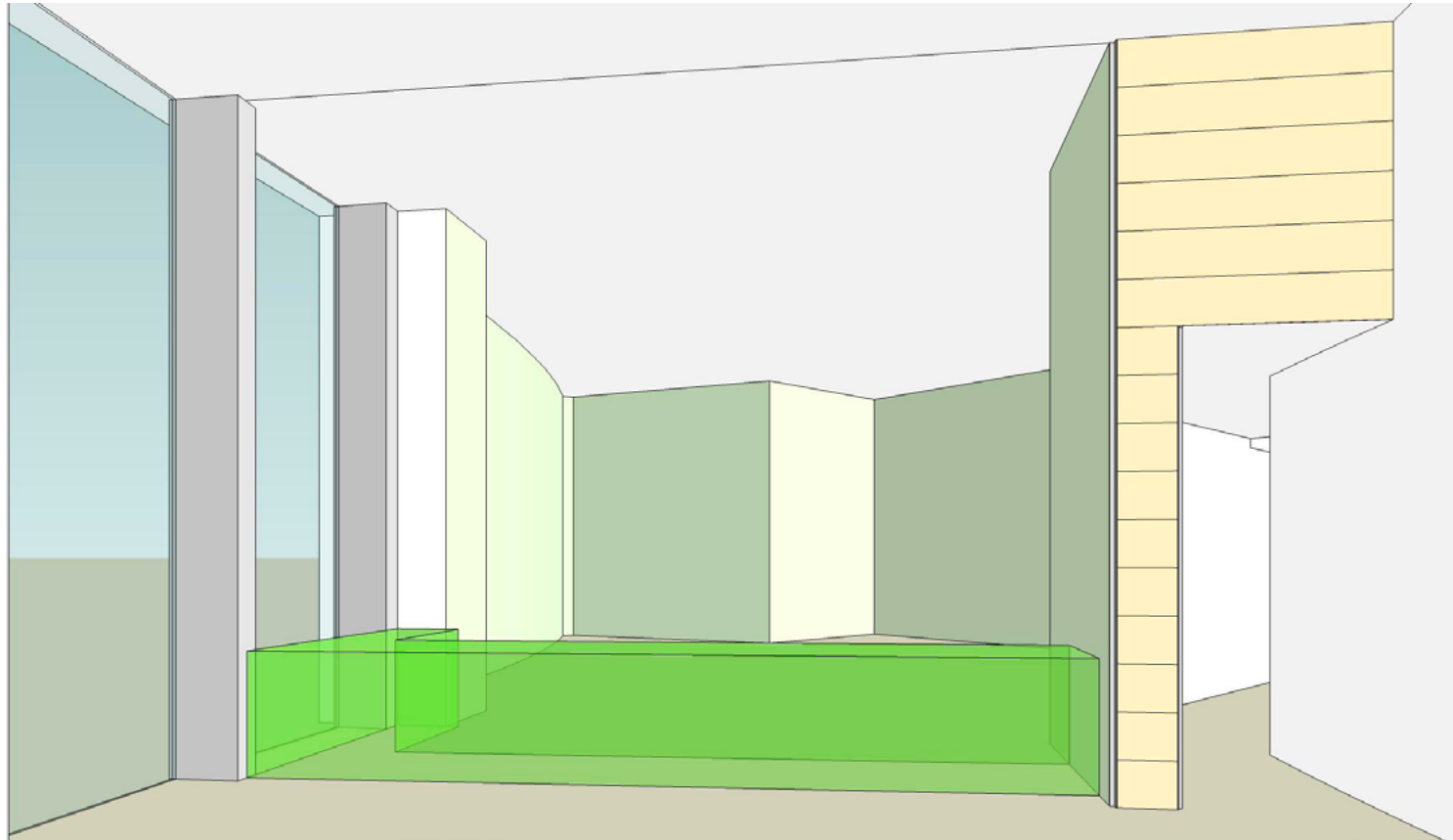
# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401





# SANTA MONICA *place*



Note: space FC-7 also has storefront opening onto the main mall (exterior) concourse. Concourse storefront shall be subject to the Retail tenant criteria.

# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



1 POLISHED CONCRETE

2 TEXTURED METAL PANELS

3 QUARTZ COUNTER TOP

4 LAMINATED GLASS PANELS

5 STAINLESS STEEL TOE KICK

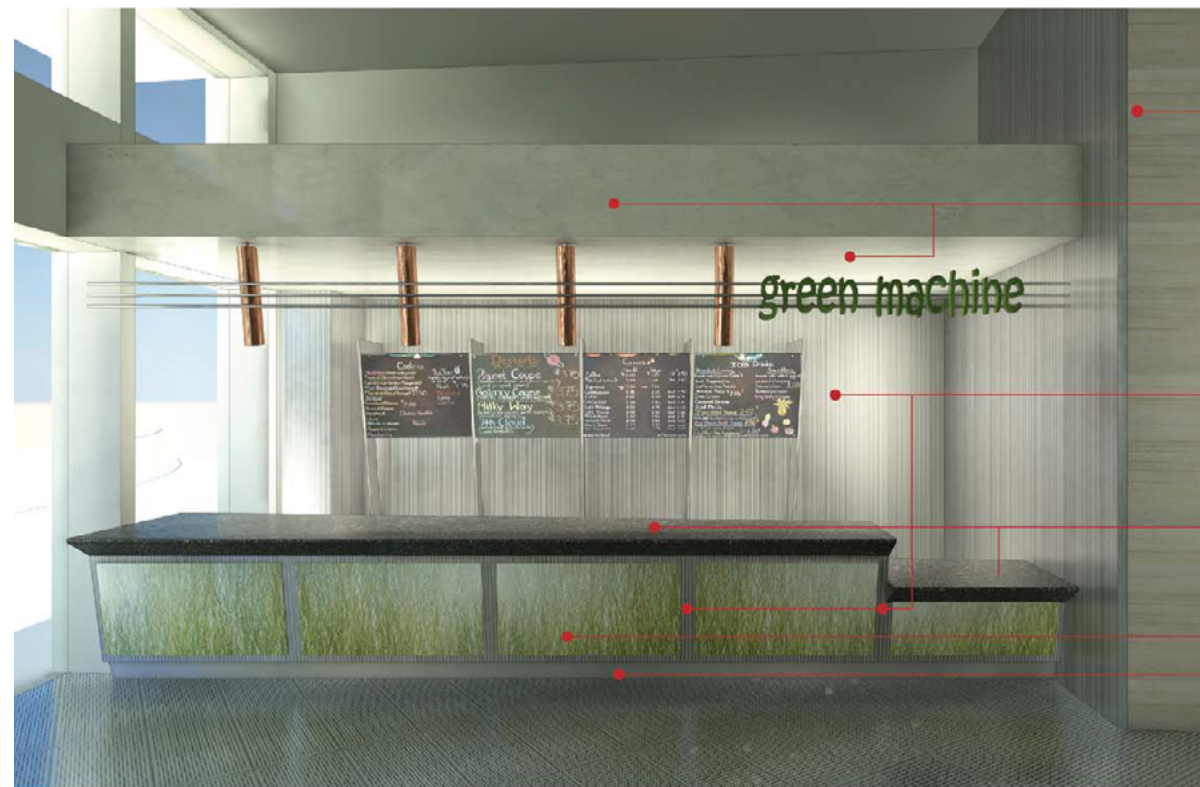
LIGHT FIXTURE

MENU BOARD

SIGNAGE



# SANTA MONICA PLACE



- 1 LANDLORD MATERIAL
- 1 POLISHED CONCRETE
- 2 TEXTURED METAL PANELS
- 3 QUARTZ COUNTER TOP
- 4 LAMINATED GLASS PANELS
- 5 STAINLESS STEEL TOE KICK



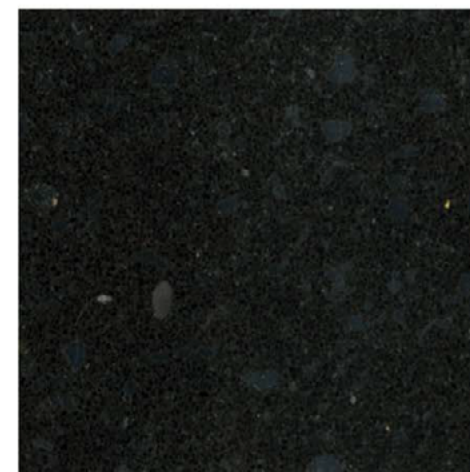
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2  
TEXTURED METAL PANELS  
RIMEX: CAMBRIDGE  
SATIN 304-STAINLESS STEEL



1  
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STYLE:MIKADO COLOR:BAMBU



3  
QUARTZ COUNTER TOP  
EUROSTONE: PIOMBO - Q



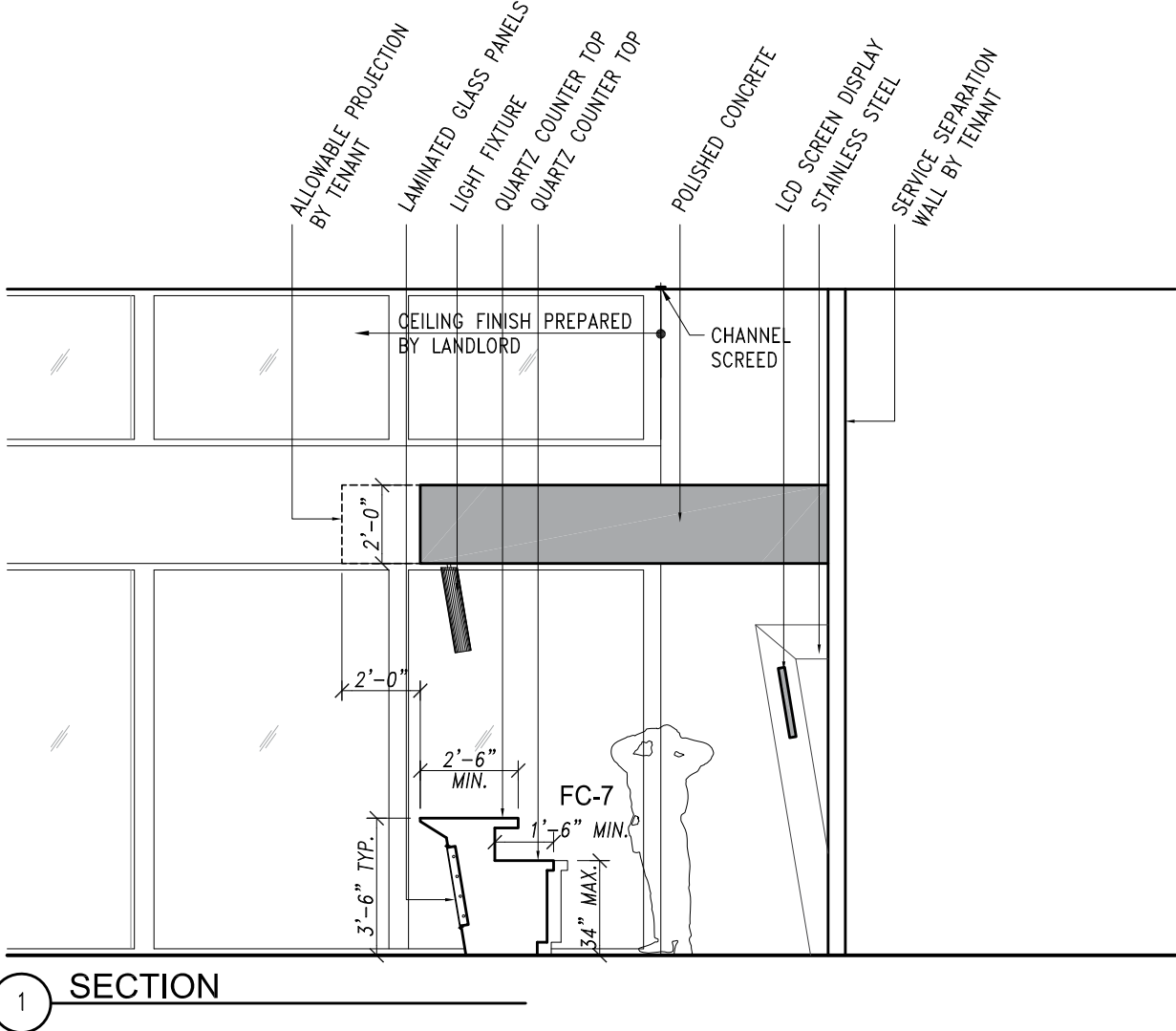
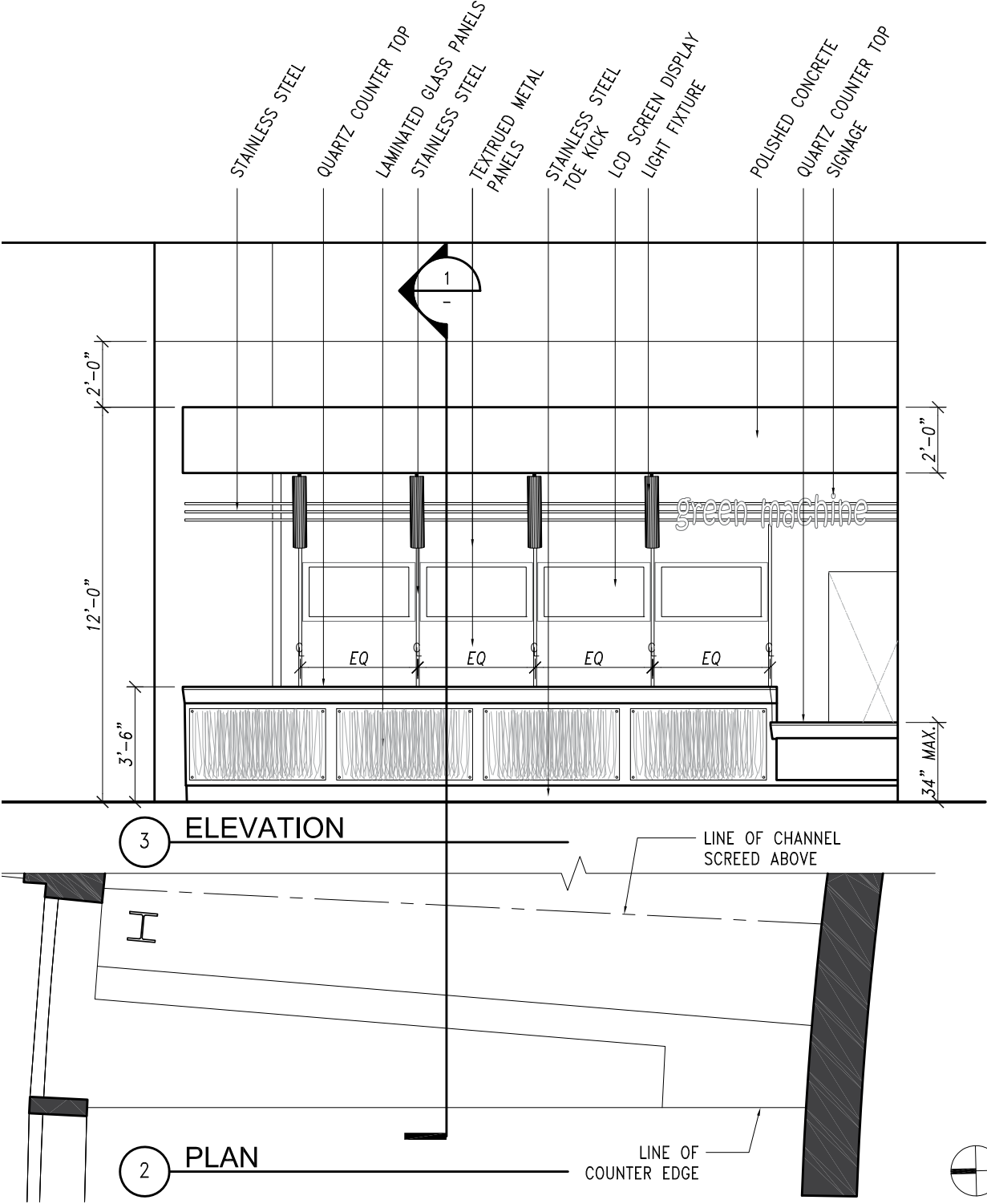
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CLEAR FLOAT



5  
STAINLESS STEEL ALUMINUM  
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PLAIN SATIN BRUSHED

# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



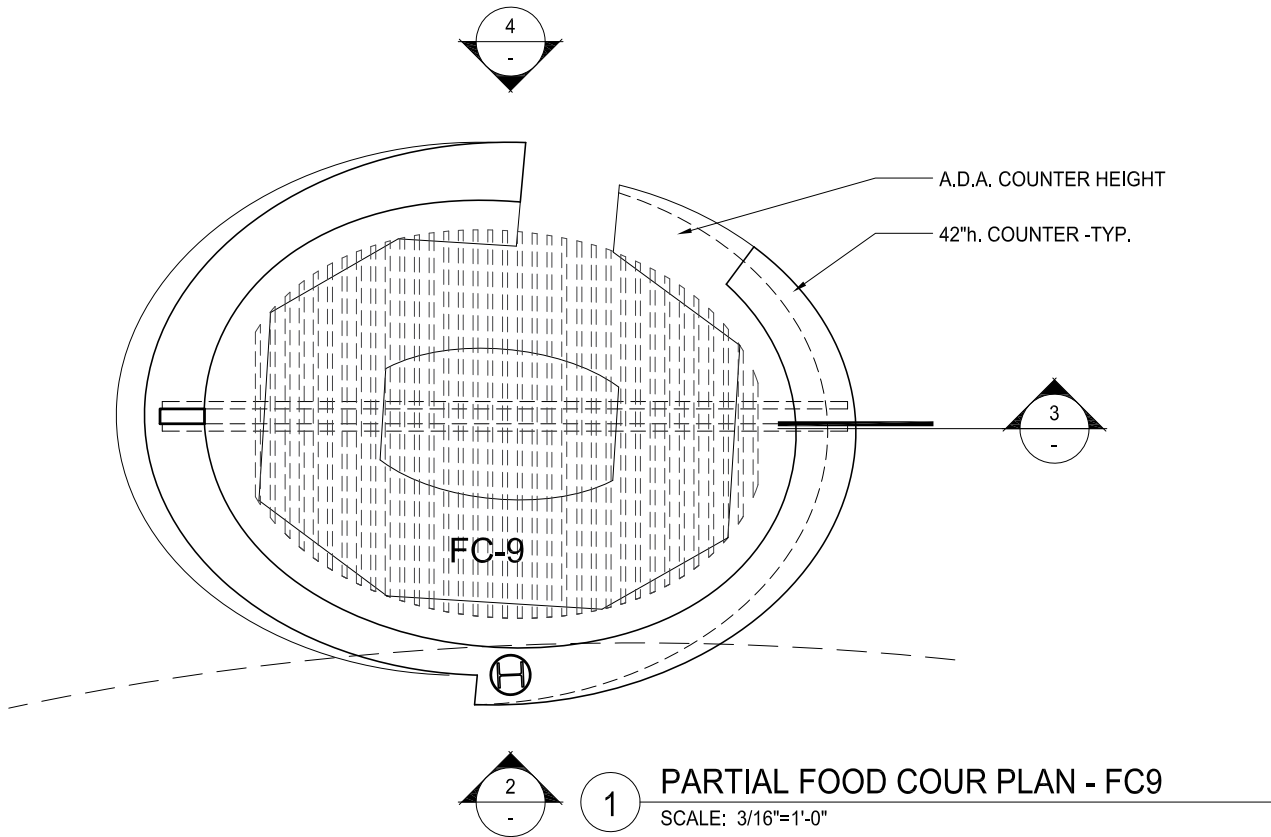
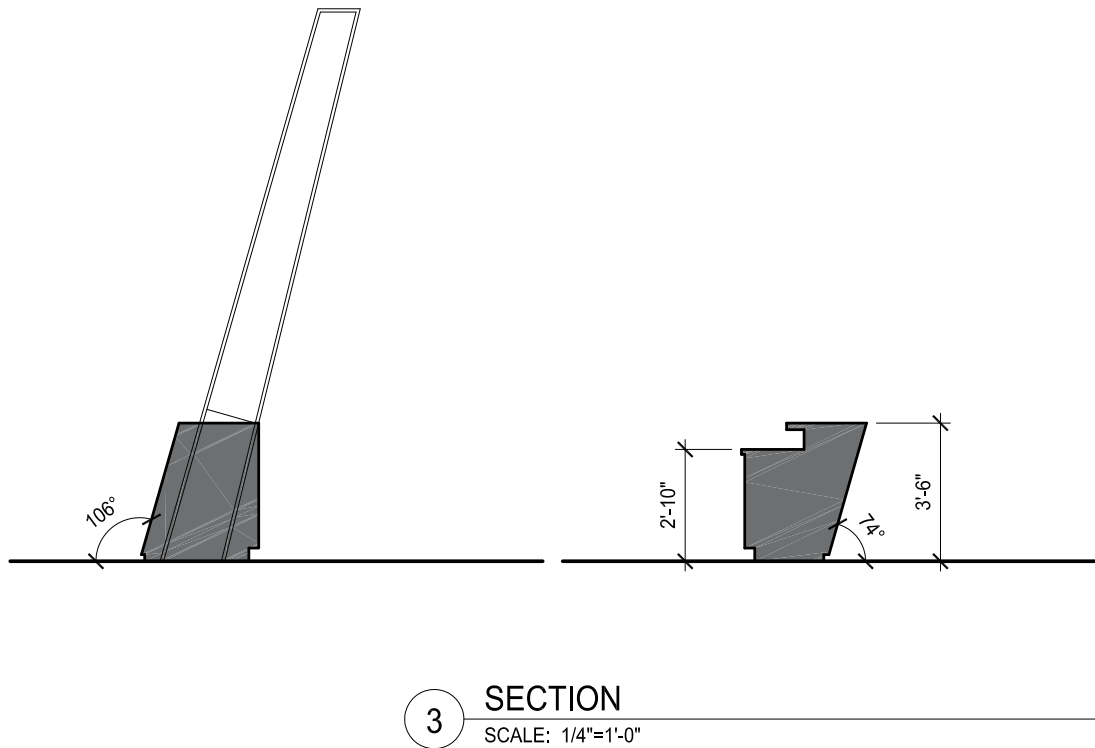
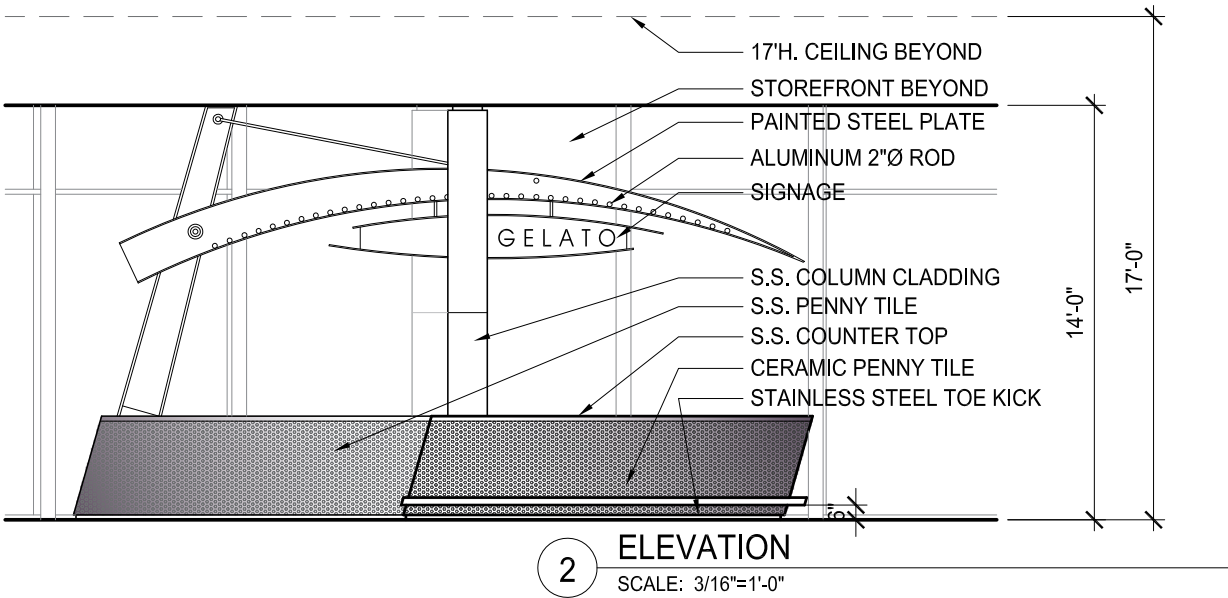
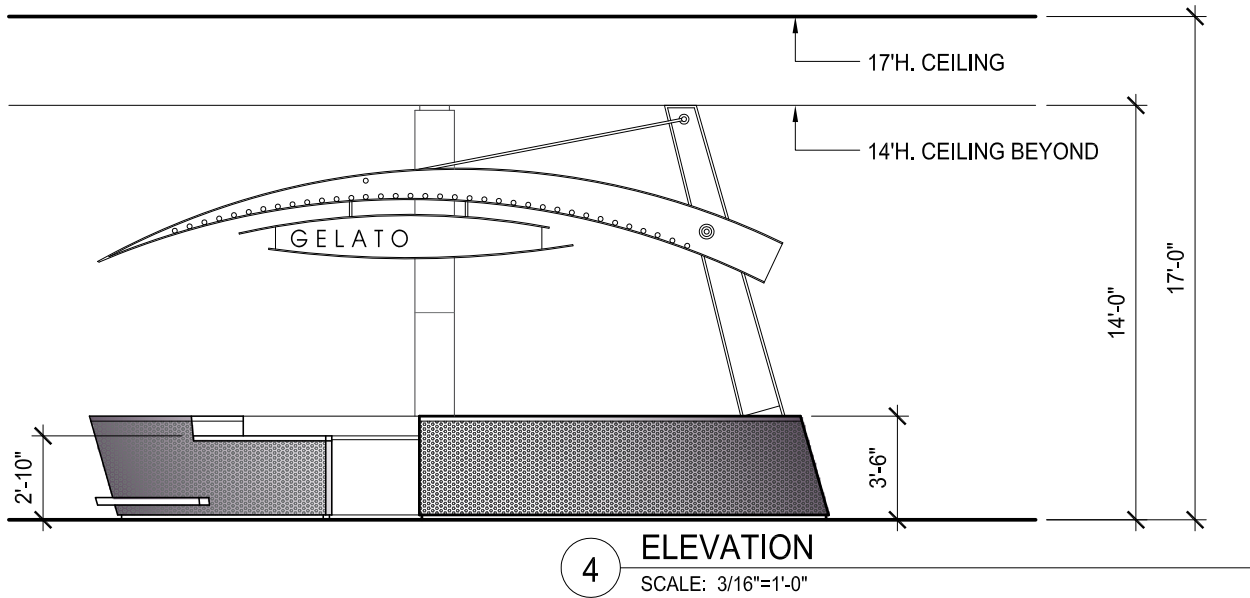


# SANTA MONICA PLACE



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401



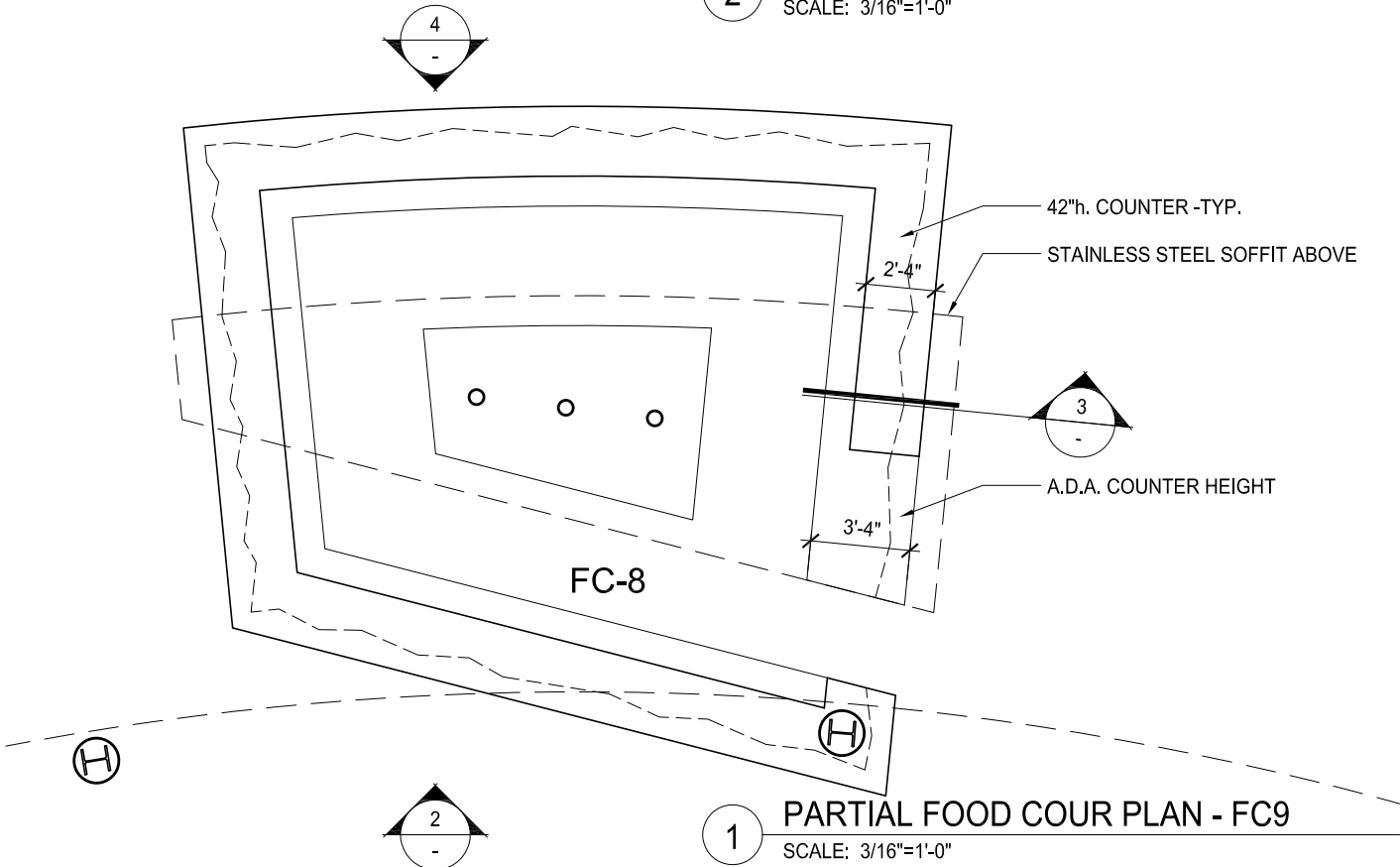
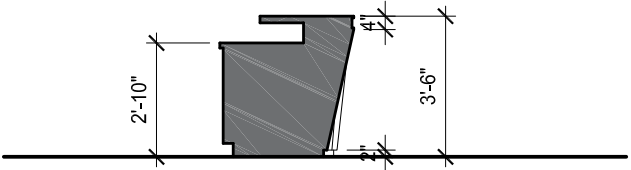
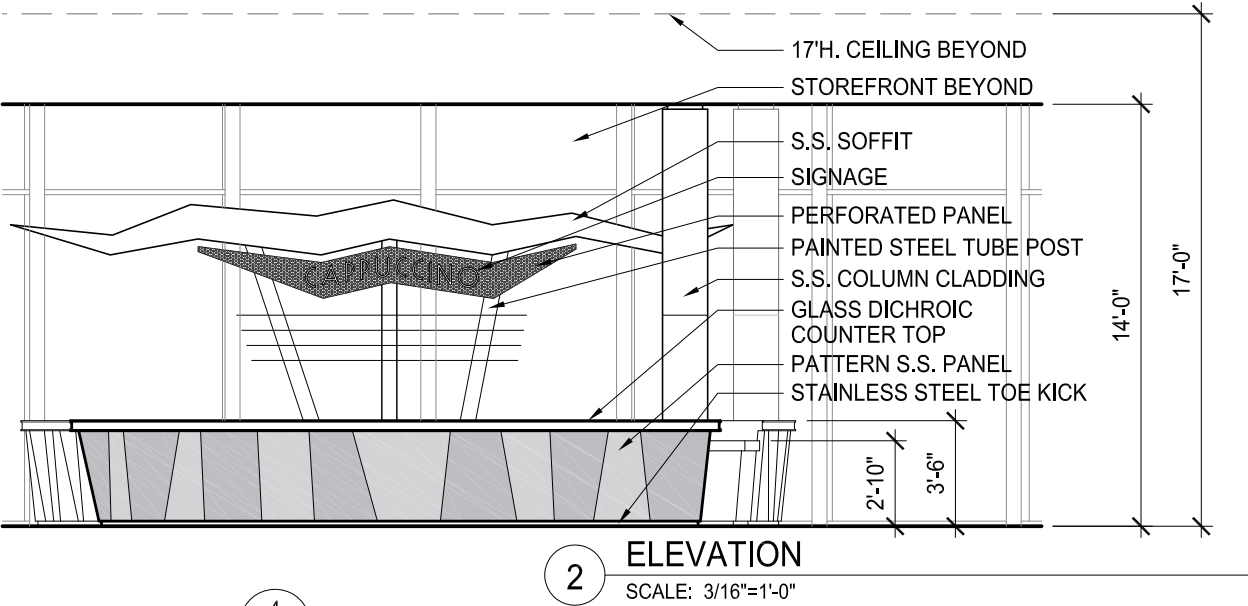
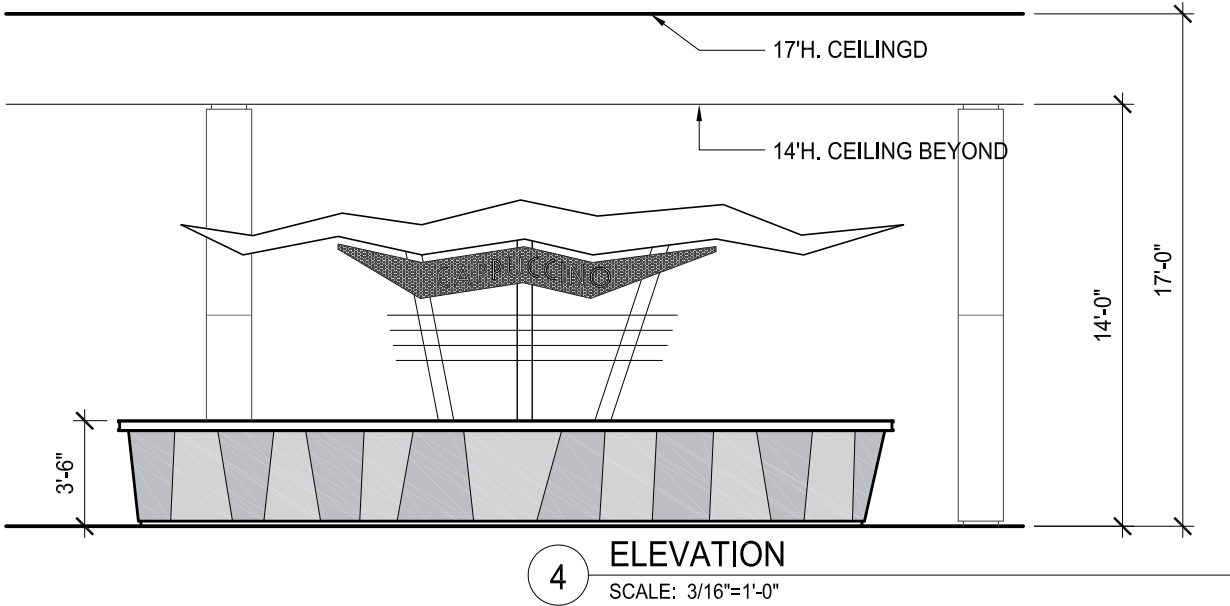


# SANTA MONICA PLACE



# SANTA MONICA PLACE

395 Santa Monica Place, Santa Monica, CA 90401





## TECHNICAL OVERVIEW

Landlord Provided:

1. 4" waste line stub-in to space by Landlord.
2. 4" grease waste stub-in to space by Landlord.
3. 2½" 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 (page 23, 24) for lower level tenants.
3. Tenant to provide grease exhaust on roof at Landlord designated locations.
4. Tenant shall provide make-up air duct system. Route in Landlord designated shaft locations (page 23, 24).
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 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.

## HVAC

### 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.

Refer to shell drawings for CFM allotment and typical VAV box controls and installation.

### SYSTEM DESIGN

Tenants installing their own systems are required to utilize a split design or roof top package unit. As a LEED certification requirement, Tenants are to provide either gas/electric units or cooling only units with a minimum cooling efficiency of 11.6 EER. Heat pumps are not allowed. These units shall be located on the roof in an approved location as designated by the on-site Tenant Coordinator.

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

1. Summer: Outside temperature: 78 degrees F (DB), 67 degrees F (WB)
2. Summer: Inside temperature: 75 degrees F (DB) 50% R.H.
3. Actual inside lighting, people and equipment loads.
4. Ventilation load per governing codes.
5. Minimum outside air quantities shall exceed by at least 30% the minimum rate required by ASHRAE standard 62.1-2004 or the applicable local governing

code, whichever is more stringent.

6. Winter: Outside temperature 39 degrees F (DB)
7. Winter: Inside temperature 70 degrees F (DB) (minimum throughout the demised space). Provide supplementary heating as required and in compliance with all applicable codes.
8. "U" factor of roof is .05 btuh/square foot. "U" factor for walls is .189 btuh/square foot.
9. 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, workmanlike 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.

### 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. Tenants 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 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.

### Fumes And Odors

The following constitutes the minimum requirements for special exhaust systems which Tenant must furnish and install in the Leased Premises for the elimination of fumes and odors due to Tenant operations:

1. A separate exhaust system must be provided and installed which will generate negative pressure in the Leased Premises as outlined below.
2. A total negative pressure of between five and ten percent (5-10%) must be maintained during all hours that Tenant is operating its business in the Leased Premises.
3. The HVAC system must be modified to provide additional make-up supply air to offset the quantity of air exhausted.
4. The Tenant must have a certified air balancing contractor test the completed system and verify its operation according to these specifications. A copy of the air balancing report must be submitted to the Mall General Manager for review and approval prior to opening for business.
5. The combined HVAC and exhaust system per the above-noted specifications must be in operation during all hours that Tenant is operating its business in the Leased Premises.
6. Indoor tenants which will be using any type of gas, liquid or solid fuel for heating, cooking or other use, must have an active carbon monoxide detector installed. The type should be an Hardwire Interconnectable 120-Volt Carbon Monoxide Alarm with Digital Display and Battery Backup.
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.

### 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. 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 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.

### 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. 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.
3. 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.
4. 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

### General Design/Construction Coordination

The following criteria are provided for the purpose of designing the Tenant's plumbing system. These criteria are 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.



## PLUMBING, continued

### Landlord Work

1. A cold water service distribution system and valved outlet connection shall be provided for the Tenant's space with a 2 1/2" cold water stub for spaces over 2000 square feet. 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 three inch (2") 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 work shall comply with the latest edition of the prevailing codes.
3. Any slab penetrations required by Tenant's Contractor must be core drilled. Saw cuts are not permitted at Santa Monica Place. 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.
4. 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.

5. 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.

6. All piping, clamps, supports etc. shall be fastened to joists or beams. Do not attach anything directly to the deck or ductwork above.

7. Shutoff valves shall be provided at all connections to fixtures.

8. Tenant shall provide steel sleeves when passing pipe through concrete slabs or wall sections.

9. All materials shall be new and of commercial grade and bear the Underwriters label(s), where such labeling applies.

10. A licensed plumbing contractor shall perform the entire installation in a first-class, workman-like manner.

11. Low flow water closets, urinals, lavatories and sinks, etc., as approved by the Building Department, are to be used.

12. 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.

### 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 hot-water 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.

4. Temperature & pressure relief valve drain line can terminate into mop sink or other approved Building Department locations, but not into a floor drain.

5. 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.

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).

7. 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.

### 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. Provide and install gas piping from Landlord's gas manifold to Tenant's space.

3. Natural gas service might be available for food court 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.

Food Court Requirements

1. Common grease interceptors shall be installed by Landlord for all food court Tenants having pot sinks or any grease-producing appliances discharging into the waste system. Tenant shall connect to the Landlord’s grease line.
2. The Tenants serving soft drinks, juices, alcoholic beverages or any corrosive liquid shall use “Durion” piping for all below floor waste lines.
3. 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.
4. 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.

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, 6. 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

Landlord Provided:

1. Refer to matrix BELOW for Landlord provided conduit sizes.
2. Conduit only for power and telephone will be stubbed from Landlord electrical rooms to tenant spaces. Stub-outs will be overhead.
3. Voltage is 277/480 volt, 3-phase-4-wire.

Provisions Matrix for Power

Tenant Area	Power	Conduit	Service Size
<500sf	100 Watts/sf	2in.	100 Amps
501-1200sf	80 Watts/sf	2in.	200 Amps
>1200sf	70 Watts/sf	2in.	200 Amps



SANTA MONICA

*place*