TENANT DESIGN MANUAL

ROOSEVELT FIELD®

A SIMON MALL

UPDATED SEPTEMBER 2014

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PROJECT OVERVIEW

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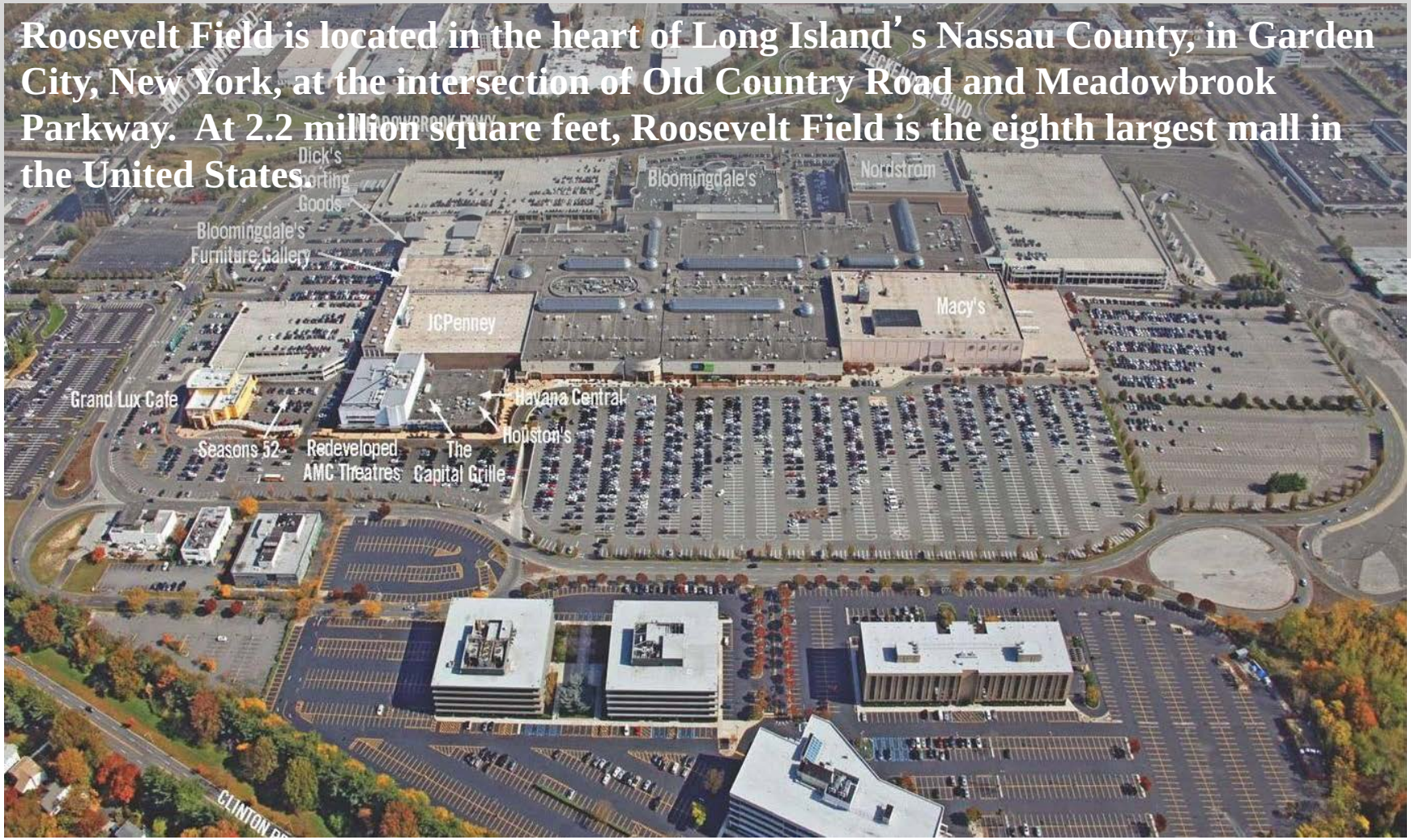
Roosevelt Field is located in the heart of Long Island's Nassau County, in Garden City, New York, at the intersection of Old Country Road and Meadowbrook Parkway. At 2.2 million square feet, Roosevelt Field is the eighth largest mall in the United States.



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PROJECT OVERVIEW

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As suburban New York City's premier shopping destination, Roosevelt Field features Bloomingdale's, JCPenney, Macy*s, Nordstrom, an AMC Theatre, and more than 270 specialty stores.

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SITE PLAN

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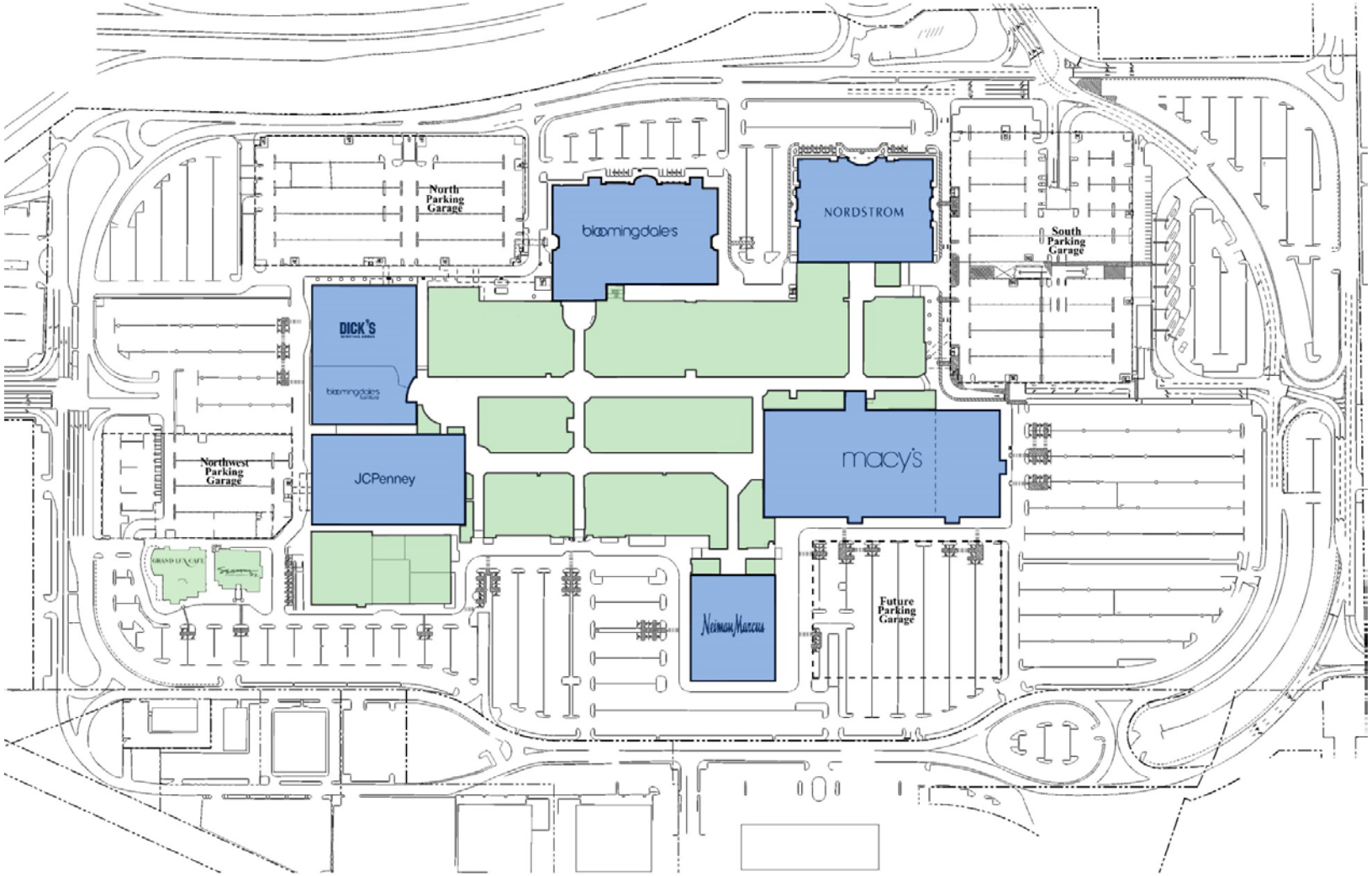

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TENANT INFORMATION PACKAGE

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- The **Tenant Information Package (TIP)** is intended to provide you with the project's design and construction criteria and consists of five parts:

COMPONENT	DESCRIPTION
Tenant Design Manual	Provide mall specific architectural, sign and engineering design criteria
Pre-Construction Meeting Drawing	Contains important construction information for General Contractors and should be included in your bid sets
Architectural Criteria	Outline submission requirements and will provide necessary guidelines to design your store.
MEP/FP Criteria	(same as Architectural Criteria)
Bulletins	

TENANT INFORMATION PACKAGE

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Additionally, the Architectural and MEP/FP criteria outline submission requirements and will provide necessary guidelines to design your store. Other important information is included in the Bulletins. You and your architect/engineer will be able to access the Tenant Information Package from Simon's Website.

All of this information is available on Simon's website – simon.com.

- Select the business header, search for the property name, click on the Tenant Info Package link on the right side of the page.
- If you have any difficulties working with the website, please contact your Tenant Coordinator.

For questions regarding the Landlord's design and construction requirements, please contact your Tenant Coordinator, Steven Lyu (slyu@simon.com) or call 317-435-9131.

MALL BUILDING DATA

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Occupancy/ Use:	Mercantile
Construction Classification:	Type 2A
Building Levels:	Three (3) Levels
Sprinkler System:	Fully Sprinkled

ARCHITECTURAL REQUIREMENTS

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See document “Architectural Criteria – Select Regional Shopping Center” for all architectural requirements.

SECURITY AND EAS SYSTEMS

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Security systems shall be fully concealed. Gate style or pedestal systems are not permitted. Security cameras, vision panels, or “bubbles” shall not be exposed to public view in the design control zone.

EAS systems that require slab demolition or trenching are not allowed on elevated slabs.

STOREFRONT ZONE PLAN
CONCOURSE LEVEL

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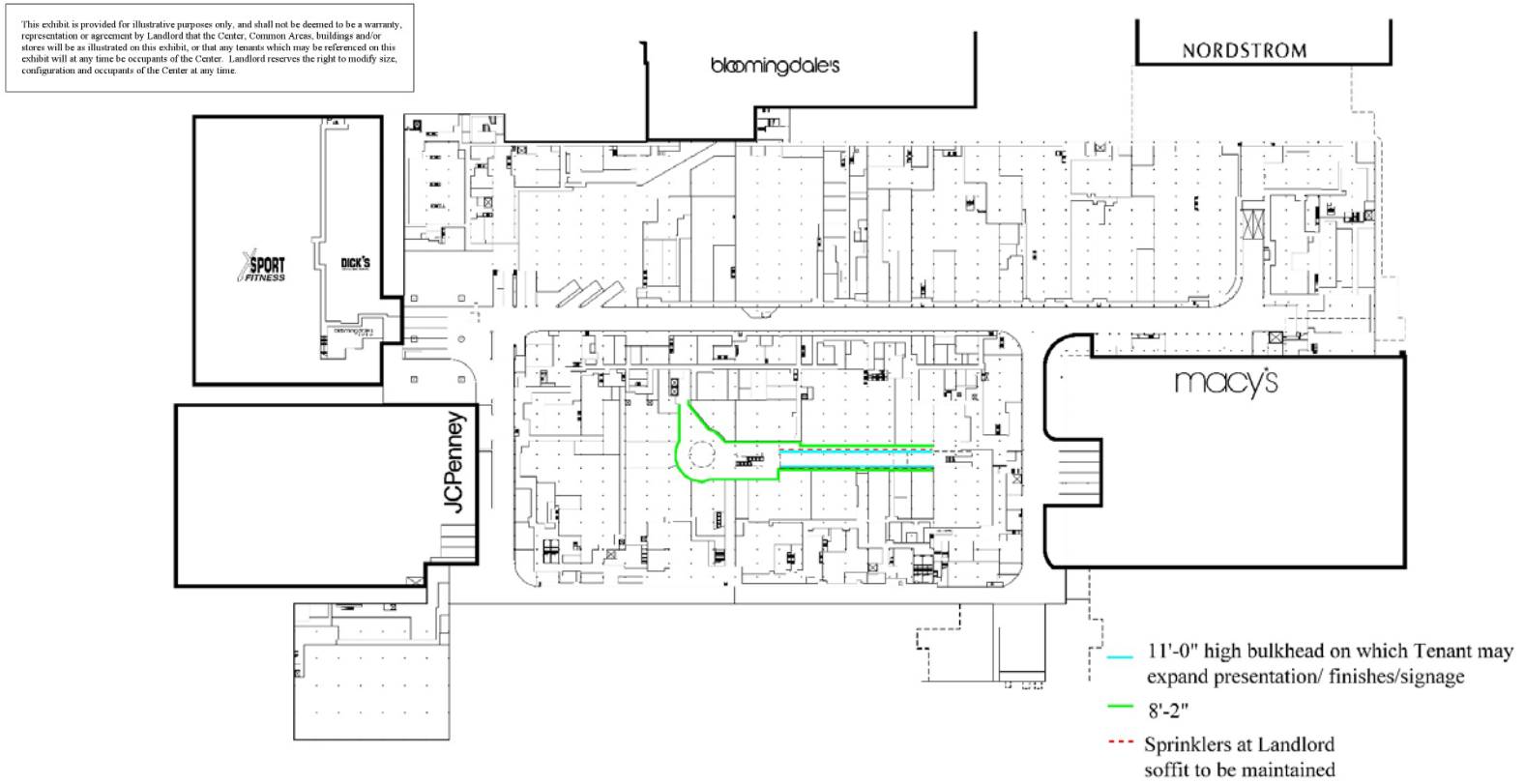

- Tenant to field verify storefront height
- Variations in finished floor elevations occur throughout the site (+/-1” typ.)
- All ½ rounds & neutral piers that occur within lease lines shall be eliminated by Tenant and become incorporated into Tenant’s storefront design

STOREFRONT ZONE PLAN
FIRST LEVEL

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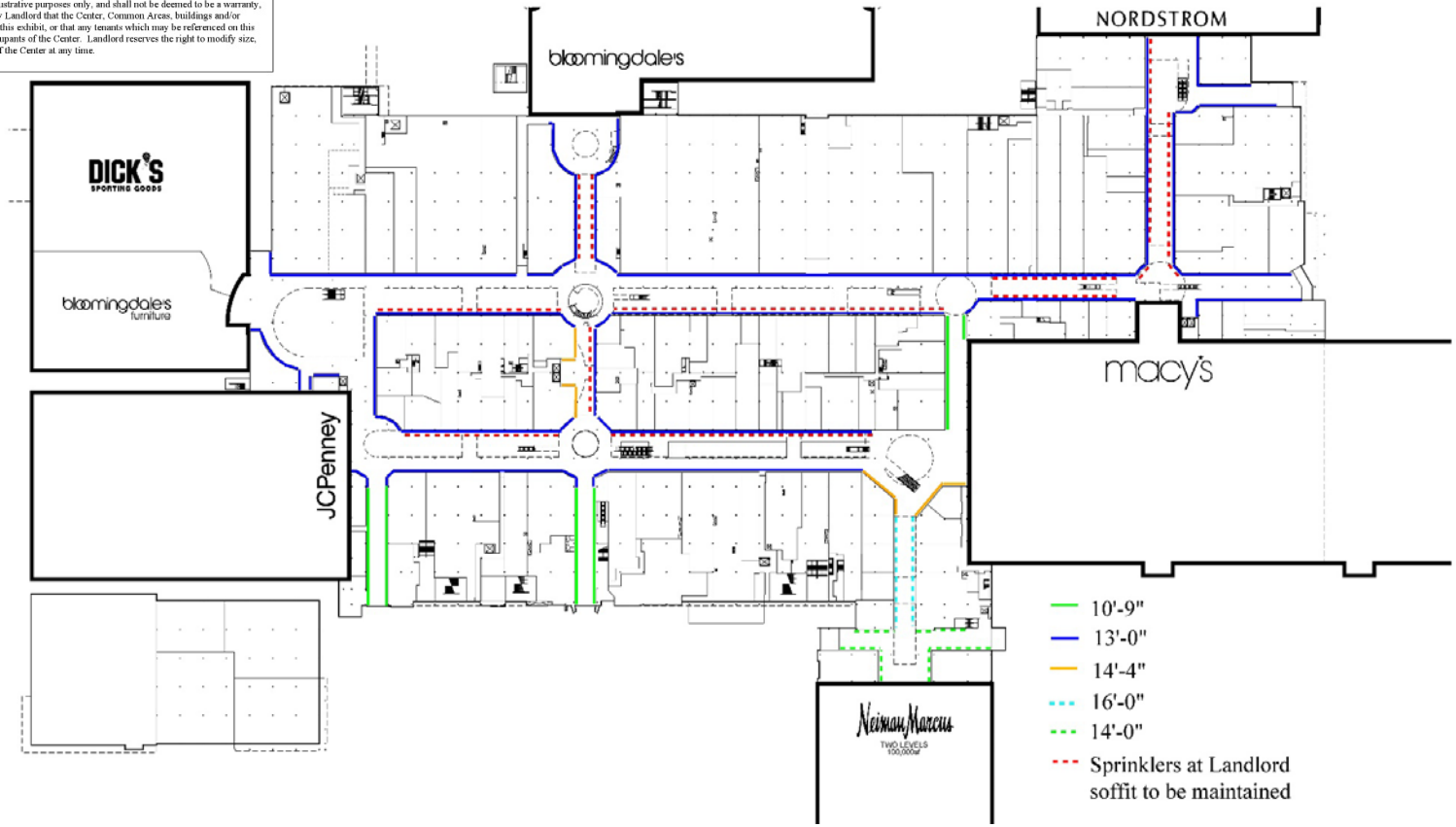
This exhibit is provided for illustrative purposes only, and shall not be deemed to be a warranty, representation or agreement by Landlord that the Center, Common Areas, buildings and/or stores will be as illustrated on this exhibit, or that any tenants which may be referenced on this exhibit will at any time be occupants of the Center. Landlord reserves the right to modify size, configuration and occupants of the Center at any time.



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STOREFRONT ZONE PLAN SECOND LEVEL

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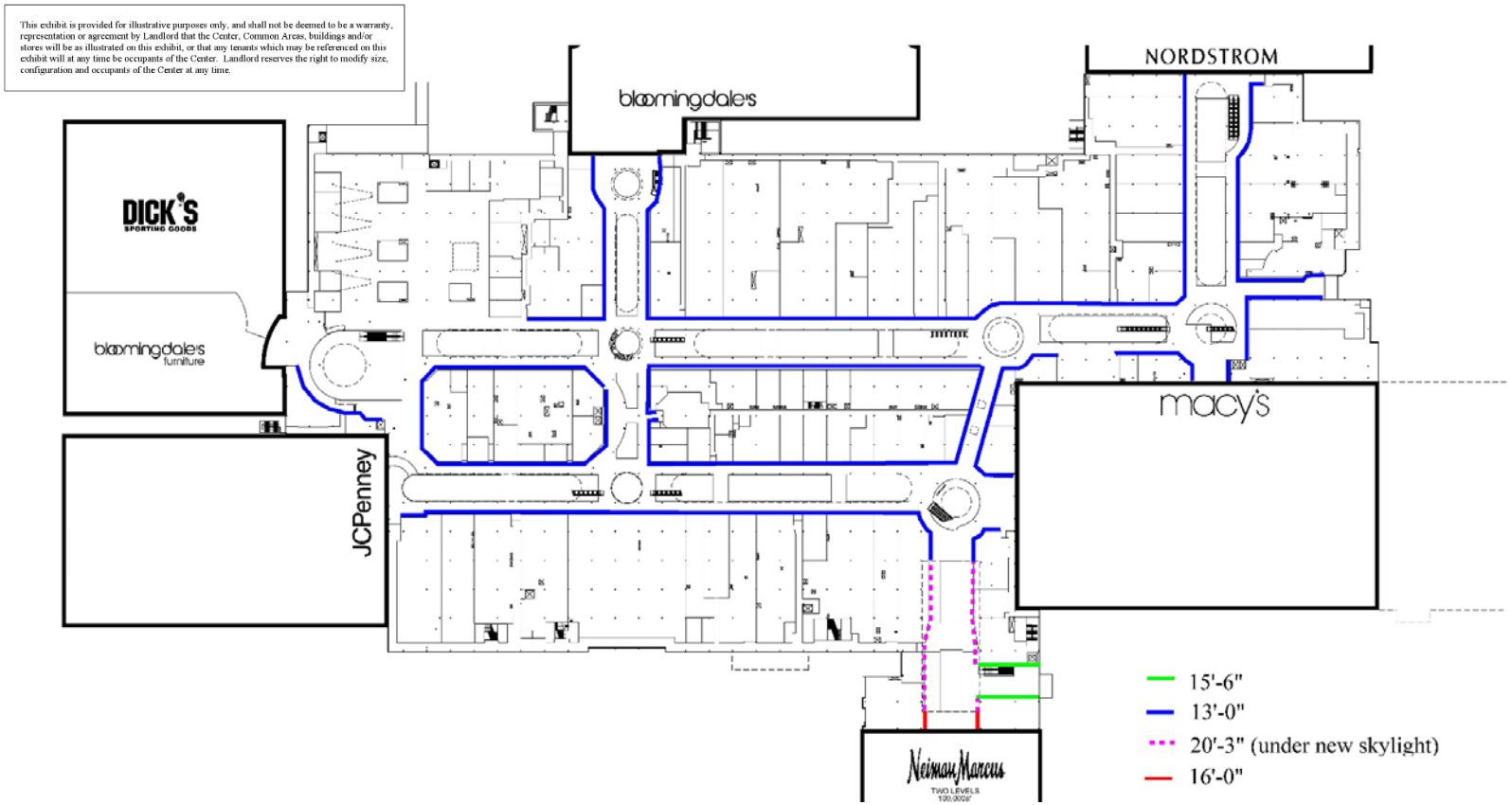
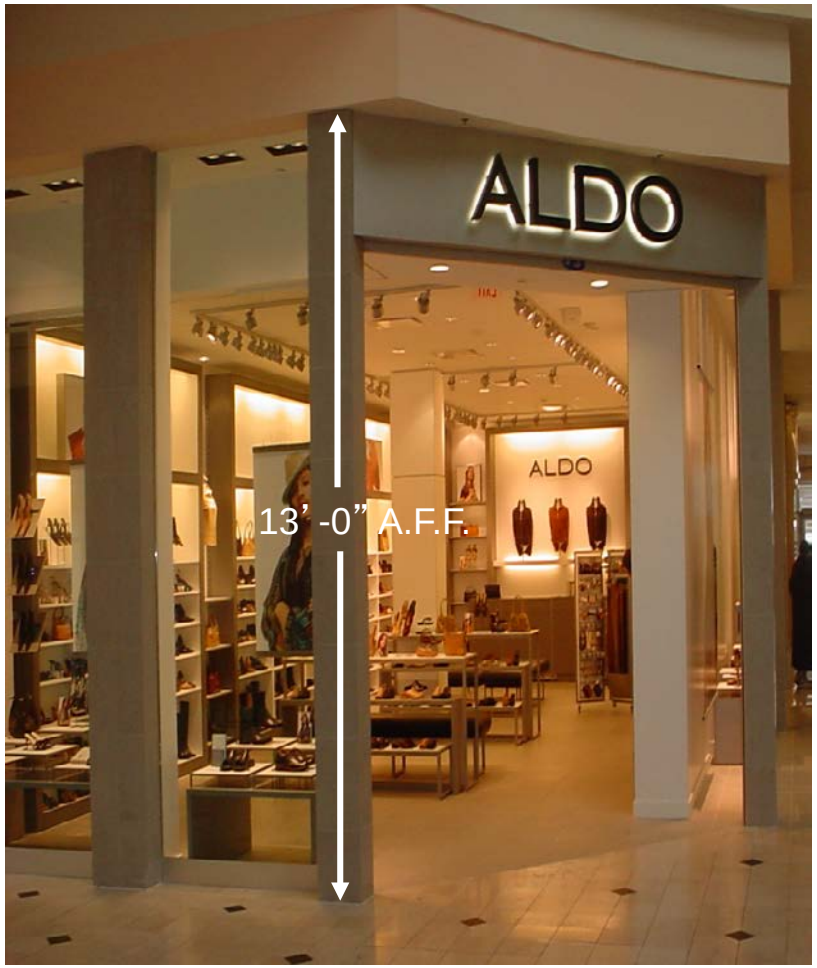


- Tenant to field verify storefront height
- Variations in finished floor elevations occur throughout the site (+/-1” typ.)
- All ½ rounds & neutral piers that occur within lease lines shall be eliminated by Tenant and become incorporated into Tenant’s storefront design

STOREFRONT EXAMPLES
CURVED STOREFRONT ELEVATION



Curved storefront elevations are 13’-0” A.F.F. on both levels of the mall. Storefront to follow curve.

STOREFRONT EXAMPLES
IN-LINE CORE STOREFRONT ELEVATIONS

Tenant to field verify actual storefront height due to variations in finished floor throughout mall, +/- 1”.

STOREFRONT EXAMPLES
CONCOURSE ELEVATIONS

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Concourse level storefront height is 8’-2” A.F.F.

Tenant shall extend up to 11’-0” A.F.F on bulkhead per diagram

NEUTRAL PIER DETAIL

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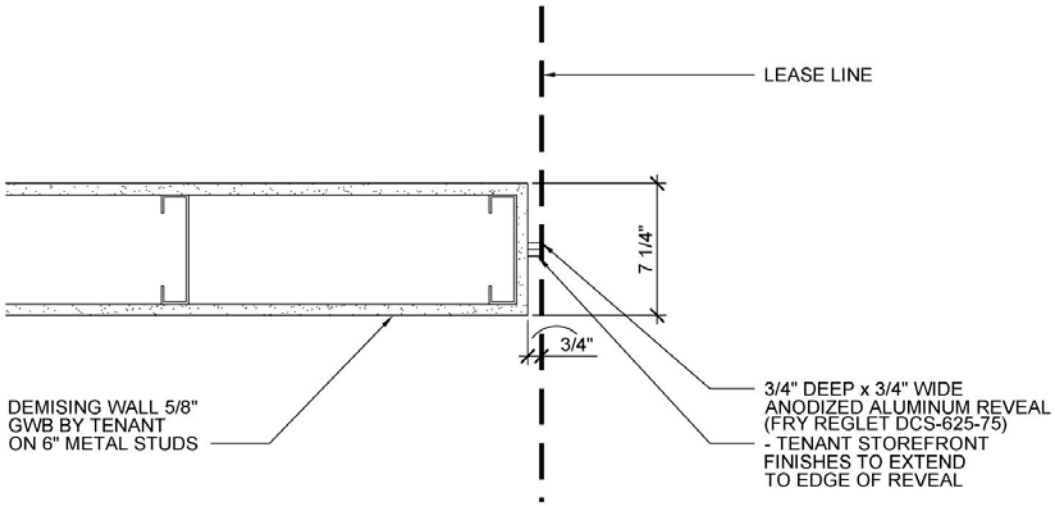
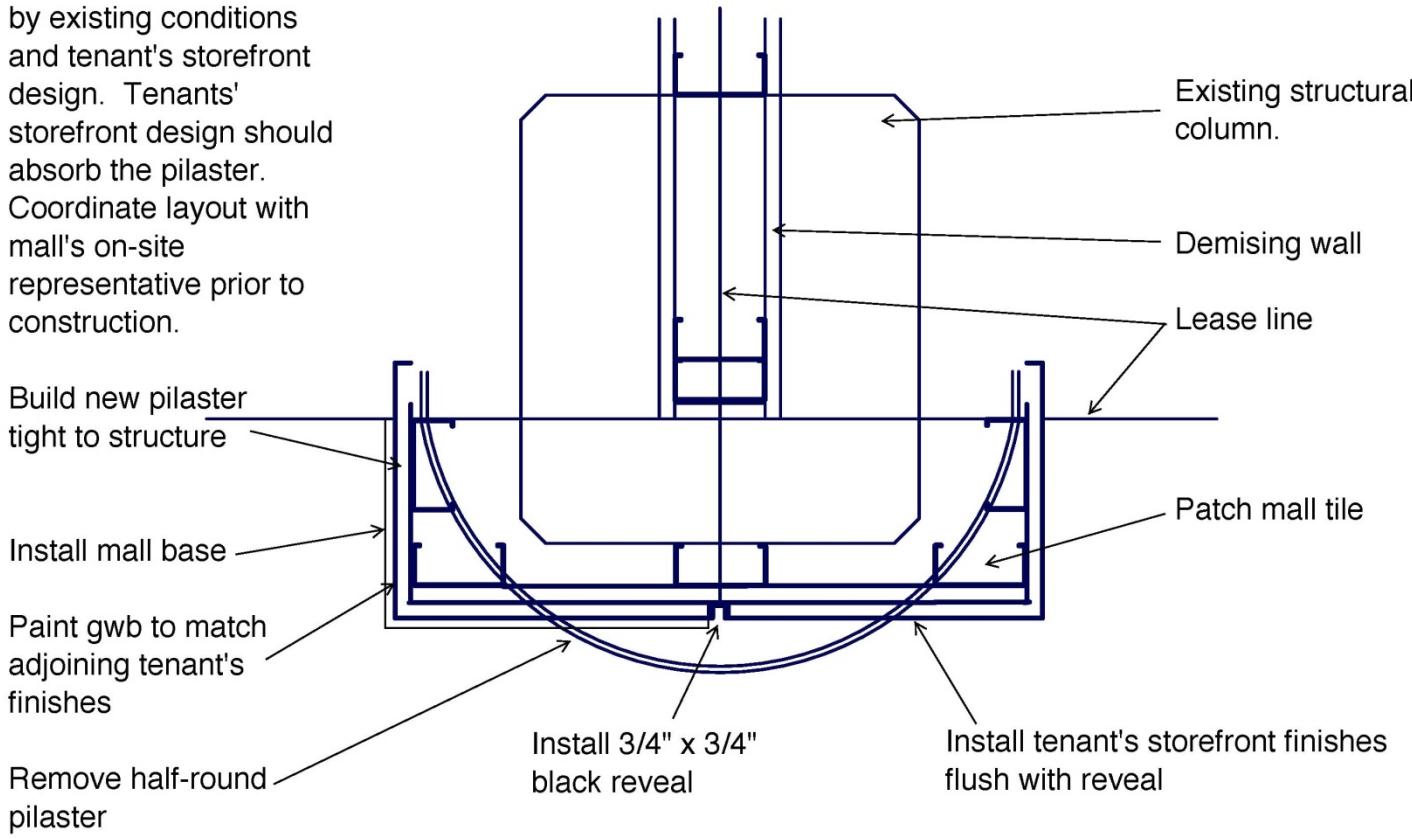
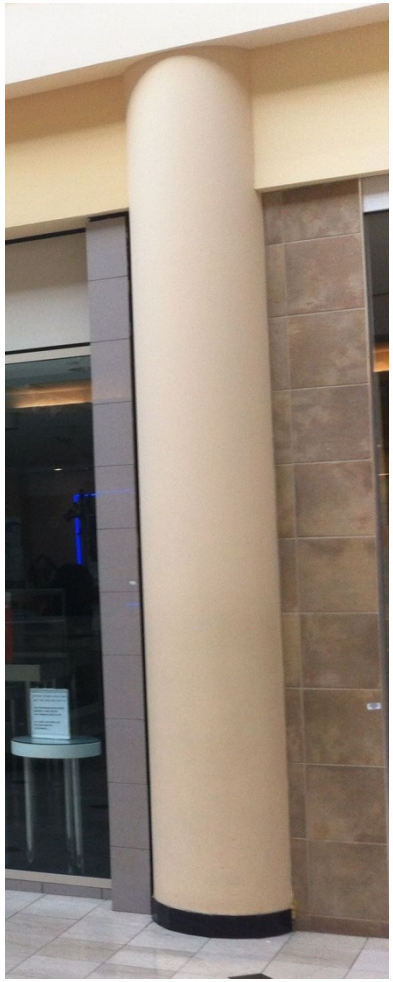


NEUTRAL PIER DETAIL
WHERE HALF-ROUND PILASTER EXIST

Exact configuration of new pilaster will vary by existing conditions and tenant's storefront design. Tenants' storefront design should absorb the pilaster. Coordinate layout with mall's on-site representative prior to construction.



NEUTRAL PIER DETAIL
WHERE HALF-ROUND PILASTER EXIST



Before

After

STOREFRONT SIGNS, BLADE SIGNS

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Storefront Signs: Please refer to the Regional Mall Criteria for Signage Requirements

Blade Signs: Please contact Tenant Coordination for specific property blade sign requirements.

DINING DISTRICT - OVERVIEW

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The Roosevelt renovation will introduce a new Dining District for food service Tenants. It will offer an exciting culinary experience within a modern and upscale setting. Tenants are therefore challenged to present a visually stimulating design. Each Tenant is expected to engage customers in a premier exhibition through creative use of architectural materials and graphic design, along with signing consistent with the overall vision of the new Dining District setting. The Landlord will work closely with the Tenant and Tenant's design team to achieve the best presentation possible.

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

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DINING DISTRICT - OVERVIEW

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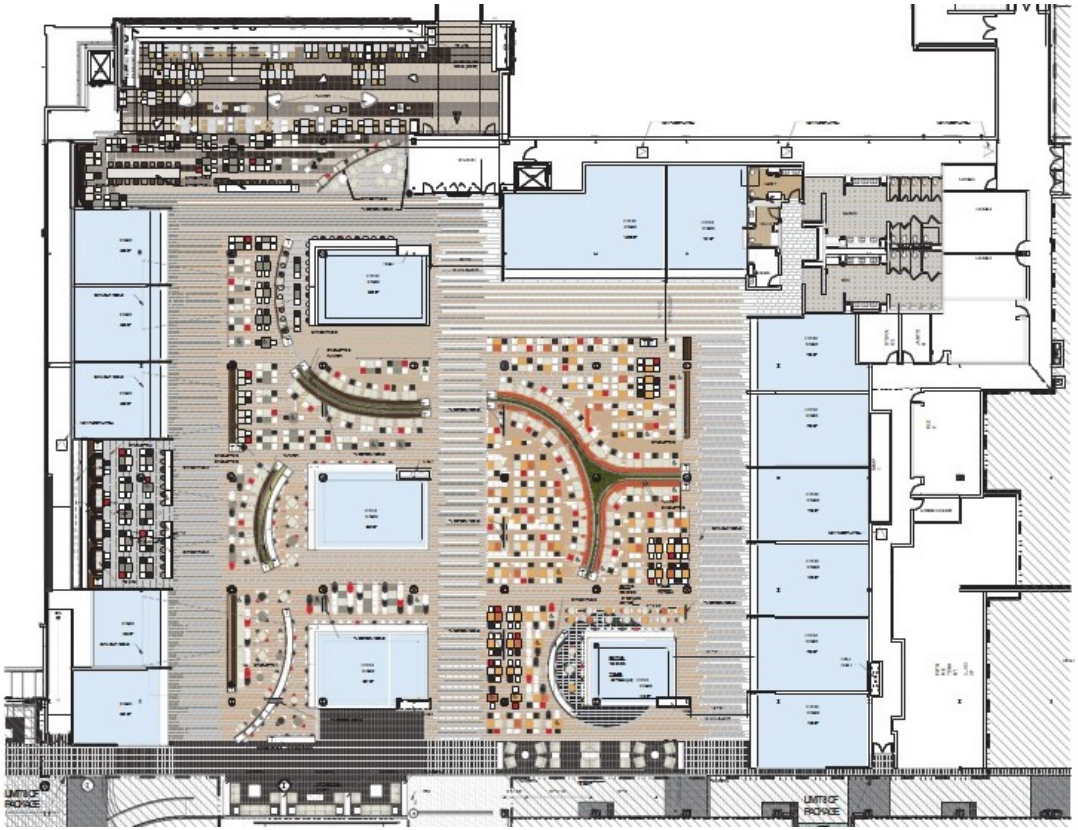
Zone 1 In-Line: 1-5
Zone 2 In-Line: 6-13
Zone 3 Food Islands: 14-17

Locations 1, 6, 13 – Opportunity to wrap corner with presentation

Food Islands 14, 15, 16, 17
•Open, 2 sides by Tenant with counter
•Visibility must be maintained through
•Ceiling must have floating look

Location 1-5 – Overhead construction limitations

Blade Signs:
•1-5 and 7-12 – Panel bracket design/install by Landlord. Face panel fabrication by Tenant.
•14-17 – Design, fabrication and install by Tenant



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DINING DISTRICT - OVERVIEW

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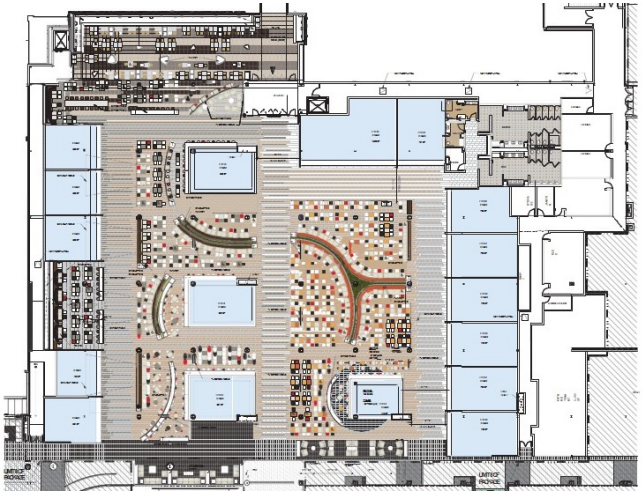
Zone 1: In-line tenants located on the north end of the Dining District, prominently located near the up-scaled outdoor dining terrace, taking advantage of an abundance of natural daylight. Tenants are expected to express full height presentations beneath a series of architectural skylights and warping ceiling planes. Each tenant will have flexibility to creatively design their storefronts with projecting overhead elements that achieve a variety of massing and architectural articulations. Blade signs are allowed for most tenants and will require the tenant to fabricate and install the sign face based on landlord's specifications. Each tenant in this zone will have access to a rear service corridor.

Zone 2: In-line tenants located on the south end of the Dining District, nicely positioned around a contemporary high bay volume and modern skylight and clerestories. These tenants are expected to creatively express their storefronts up to the landlord's adjacent ceiling plane. Internally illuminated blade signs will be provided by the landlord and the tenant will be required to fabricate and install the sign face based on landlord's specifications. Each tenant in this zone will have access to a rear service corridor.



Zone 3 -Food Islands: There are four free-standing islands that will become focal points within the larger Dining District volume. Located along the main pedestrian circulation spine linking the common mall to the nearby parking deck, these tenants have a unique opportunity to present themselves from all directions. The tenant will install high end counter height seating on 2 sides of each space in accord with landlord design requirements. Each tenant will be required to creatively express the ceiling within their footprint and within Landlord's perimeter floating soffit, free to select massing, lighting, etc. that supports the design intent. Visibility through these islands must be maintained. No design elements to exceed 5'-0" AFF. Careful placement of overhead equipment shall be considered. Walk-in coolers are not to be used. Additionally, food island tenants are permitted to incorporate a blade sign into their overall design, location/size/design subject to landlord approval.

DINING DISTRICT - OVERVIEW

Tenants are required to design a unique, upscale bistro type restaurant for counter service. The areas visible to the public need to have a high level of design and project an overall image of an uncluttered, fresh look. Counters, lighting, materials, signing, menu boards all need to present a bold, “one of a kind” design. The creative use of interesting textures and dimension are expected. Review the following pages carefully. This is not a foodcourt. Be innovative.

DINING DISTRICT

Front Counters should be interesting, focused on food display and inviting to the public to visually lure customers to the space.

• Face of the front counter shall be visually exciting, the use of new and innovative materials and textures is encouraged. Counter fronts of a single, flat material will not be approved.

•The front customer counter and service counter shall utilize multiple types of materials and finishes.

• Countertops shall be monolithic and a durable material such as stainless steel, resin, granite, quartz or concrete. No laminate countertops are permitted.

• All finished wood shall be millwork quality kiln dried with a durable protective finish.

• Front counter face or under counter illumination is permitted.

• Base and toe kick material along front counter must be durable. No illumination is permitted at toe kick.

• All equipment must be recessed or shielded from public view. Cash registers should extend no more than 9” inches above counter top.

• Tenant equipment on counters will be limited, and when allowed, should be set back a minimum of 8” from the front edge of counter.

• Frameless glass sneeze guards shall be utilized.

• Sneeze guards may not have any other items or signing attached to or resting upon them.

• Condiment and utensil dispensers and holders are not permitted at the front counter unless they are fully recessed into the counter or handed out to customers individually.

• Drink dispensers are not permitted on front counter in direct customer view.

• Tenants are encouraged to separate the ordering and pick up of food that requires extended waiting times

• Raised tray slides on counters are not permitted.

• No power cords or data lines may be visible to the public.

• No self-service dispensers will be permitted on front counter.

• Employee access through the front counter is not permitted.

• Grab and go display is permitted but must be carefully designed and equipment must be of the highest quality.

DINING DISTRICT

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Counter Materials: Use innovative, high tech materials that project a fresh, modern look to the customer. The materials of the counter, ceiling and back "Feature Wall" need to include the newest types of materials available on the market. Textured finishes that create shade and shadow shall be implemented into the design.
Suggested types of materials are:

- Large format tile or stone such as 6" x 24",12" x 24"or 4" x 30". Natural, polished or honed.
- Stainless steel, hot rolled steel or interesting metals.
- Back painted, frosted or textured glass. (illuminated or not.)
- Polished concrete.
- Textured metal or resin panels.
- Bold wood veneers.

Prohibited Materials:

- Clear anodized aluminum
- Consistent use of glazed tile on any one plane.
- 4" x 4", 6" x 6", 8" x 8" tile – glazed or unglazed.
- Painted wall surfaces.
- Plastics or laminates.
- Faux materials (ie. Brick)
- Wall coverings

DINING DISTRICT

Electronic Digital Menu Boards are required**.** Menu boards must be built into the architecture of the overall storefront design and should not be applied an as afterthought.

•Electronic Menu Boards should be located so that they are not obscured by the bottom of the sign oval, and are not placed too far back to easily read. Placement may occur on the feature wall.

•The brightness of the Electronic Menu Board should not be brighter than the storefront.

•Absolutely NO static graphics, banners, "Daily Specials" signs or supplemental menu boards will be permitted. If any of these types of signs or banners are currently existing in Tenant's premises, they are required to be removed.

•Product logos are not permitted.

•Ghost images in the background of Tenant's name are not permitted.

•Tenants are limited to a total of 4 electronic panels unless approved by Landlord.

•Digital Menu Boards may not have unfinished backs or data lines exposed to public view.

•Internally illuminated menu boards are not permitted.

•Tenants should take special care to ensure menu board font is sized appropriately for adequate visibility.

DINING DISTRICT

Feature Wall is the wall separating the sales from the back of house/kitchen area. This feature wall is expected to be one of the major focal points in establishing the store image to the public. This is the Tenant's billboard and should be visually stimulating to promote Tenant's product. Things to consider:

• A combination of durable and interesting materials should be used on all walls visible to the public. Examples are large format stone, glass, metal panels & high quality wood veneer. Tenants may also consider the use of pictorial type super graphics in this area, if they are integrated into the overall architectural design of the space.

• Feature Wall materials should highlight the overall store design, be full height and act as a backdrop for an uncluttered presentation. Use of graphics simply as clutter on a side wall is strictly prohibited.

•Painted wall surfaces, plastic laminates or anodized aluminum are not permitted within the areas visible to the public.

•Digital menu boards and store signing should be an integral part of the Feature wall design.

• Work islands in front of the Feature Wall area not permitted.

• Doors and/or rolling grilles are not permitted.

• Site lines to the back of house/kitchen area must be blocked or visually obscured by a full height staggered wall. The typical condition of separating kitchen from front of house by utilizing a swinging door is not permitted.

•Open storage is not permitted along the Feature Wall. Storage may be integrated into closed cabinetry only.

• Any food pass-thru windows between kitchen and front sales area may be a maximum of 24" wide x 10" high.

DINING DISTRICT

Exhaust Hoods located in the front of house areas must also be designed into the overall layout and architecture of the storefront design.

•Any hood placed over the front counter must be integrated into the overall design in conjunction with the storefront sign and electronic menu boards.
•Hoods may be internally illuminated.
•Hoods may not extend beyond the lease line.
•Hoods may not be located within 24” of the demising walls or neutral piers.

Ceilings: The ceiling design, height and material is an additional surface that gives the Tenant and opportunity to reinforce the storefront design.

• The ceiling in the sales area should not be a flat single plane, horizontal surface.
• The ceiling design must coordinate, align and transition with the adjacent finished areas.
• The use of contemporary, fresh, upscale materials are encouraged.
• Ceilings design shall be a minimum of painted gypsum board in all front of house areas.
• Tenants are not permitted to construct a bulkhead type design element at the front counter or lease line, creating a ceiling condition that is lower than the 10’-0” storefront height.
•Lay-in type ceiling designs will not be permitted in any area visible to public.
• All sprinkler heads to be fully recessed.
• If security cameras are used, they must be integrated and recessed into ceiling.
• All HVAC diffusers shall be flush with ceiling finishes.

DINING DISTRICT

Lighting: Decorative lighting should be used to convey the image of the overall design. Lighting should be focused on the food and the architecture of the store. Avoid an even lighting scheme throughout the entire public area. Recommended lighting approaches include but are not limited to:

- Decorative pendant light fixtures over front customer counter area or in front of house areas.
- Fully recessed track and light fixtures.
- Indirect ceiling cove lighting systems.
- Surface mounted track lights or fixtures with acrylic or plastic lenses will not be permitted.
- Illumination for exhaust hoods must be concealed and integrated into the design
- . No fluorescent lighting is permitted in front of house areas or areas visible to the public.

Flooring: The Tenant is required to extend the mall common area floor tile to Tenant's front counter base with material, pattern and grout color to match Landlord's standard. Flooring material behind the front sales counter and in the kitchen must be durable and waterproof. A waterproof membrane must be included throughout the entire demised floor surface area and turned up 4'-0" along all demising walls to protect the adjacent Tenants and common areas.

Rolling Grilles: Rolling security grilles are not permitted at the front customer counter or in public view between front of house area and the prep/kitchen area.

Under Slab Work: To install under-slab utilities it will be necessary to enter a 'non-confined' interstitial space, meaning no special equipment or procedures are required. This space will be accessed through hatches located centrally in the corridors behind tenant spaces. In FC-6 thru FC-14, headroom will be limited to 3'-6" +/-. To help ensure safety and productivity it is recommended that a set of walkie talkies be utilized while work is going on in the interstitial space and monitored by someone above slab. The General Contractor is required to perform a site visit to survey and assess existing conditions.

DINING DISTRICT SIGNAGE

Unlike a typical food court, Tenants are expected to integrate signing and graphics into the architecture of the storefront design. Signs must not be an afterthought and applied or hung without understanding the storefront sight lines.

- Tenants will not be permitted to build a sign band over the front sales counter.
- Graphic statements are encouraged as part of the back feature wall architecture or on glass panels.

DINING DISTRICT SIGNAGE

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• Storefront signing cannot be installed over the front sales counter and must be a minimum 2’-0” behind the lease line, and not in conflict with landlord’s blade signs.
• Letter height shall be coordinated with overall storefront design.
• Signing can be suspended from the ceiling, mounted on an illuminated light frame, applied onto the feature wall or a part of the menu board.

• “Place Order” and “Pick up” signs should be incorporated into the overall design.

Tenants are encouraged to incorporate bold, creative and unique signing into their design, such as:
• Metal letters backlit to produce a halo effect
• Pin mounted metal, porcelain, polished brass or copper letters
• Edge lit, sandblasted glass
• Edge lit letters with push thru lettering

Prohibited Sign Types are:
• Box or Cabinet type signs
• Exposed Neon type signs
• Individually illuminated letters/ plex face type signs.
• Non illuminated signs
• Tag lines or daily special signs

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DINING DISTRICT BLADE SIGNAGE

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ZONE 1 and 2 TENANTS (In-line: 1-5 and 7-12)

Zone 1 tenants will be provided with a standard non-illuminated blade sign design which is incorporated into the demise wall between the tenant spaces. The design and fabrication specifications will be provided by the landlord, the fabrication and installation of the panel will be provided by the Tenant. The tenants are encouraged to use their own logo type in a horizontal format conducive to the sign layout and proportion but should follow the pre-determined materials and method of fabrications to create a unified and sophisticated look across the Zone 1 sight line. The blade signage in Zone 1 shall:

•Be fabricated from 1” thick frosted acrylic frosted on both sides with flame polished edges. Overall panel size is 1’-2” high by 4’-8” wide.

•Attach to the top of the demise wall via landlord provided attachment with pre-determined hardware. All Zone 1 mounting attachments will be identical.

•Be non-illuminated (internally).

•Have the tenant wordmark/logo fit within 8” high by 4’-3” wide live tenant area.

•Tenant shall use landlord’s sign vendor to fabricate and install sign.

•Tenants are encouraged to use their own logo type, type must be ½” thick acrylic dimensional letters chemically bonded flush to panel surface painted to match PMS 424 in a satin finish.

•Be allowed one (1) double-sided panel per tenant. Logo type must be applied to both sides of the panel in the same manner.

DINING DISTRICT BLADE SIGNAGE

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ZONE 3 TENANTS (Food Islands: 14-17)

Zone 3 Tenants will have the opportunity to express their identity through a blade sign which speaks to their overall brand and is in keeping with the overall design of their space. The design, fabrication and installation will be the responsibility of the tenant, however the overall design, location and size is subject to landlord approval. Creative and interesting designs are encouraged. The blade signage in Zone 3 shall:

•Be constructed as a dimensional wordmark/logo form and finished to meet the Owner's approval. The sign may be of any type style. Branded identities are encouraged.
•Be constructed of acrylic, high density sign foam, glass or metal – either painted or natural in finish.
•Have materials and construction that are consistent with the material palette established for the entire premises.
•Either be internally illuminated or externally illuminated (internally illuminated sign boxes are not allowed).
•Attach to the tenant lease area only, blades are not to be attached to landlord finished areas.
•Not exceed 3'-6" high by 3'-6" width in either direction.
•Not extend beyond the top of the Tenant's storefront. Minimum clearance to the bottom of the sign is 9'-0" above finished floor.
•Not project beyond the storefront more than 3'-6" including the support bracket.
•Have concealed conduit and transformers.
•Be double sided.

DINING DISTRICT BLADE SIGNAGE

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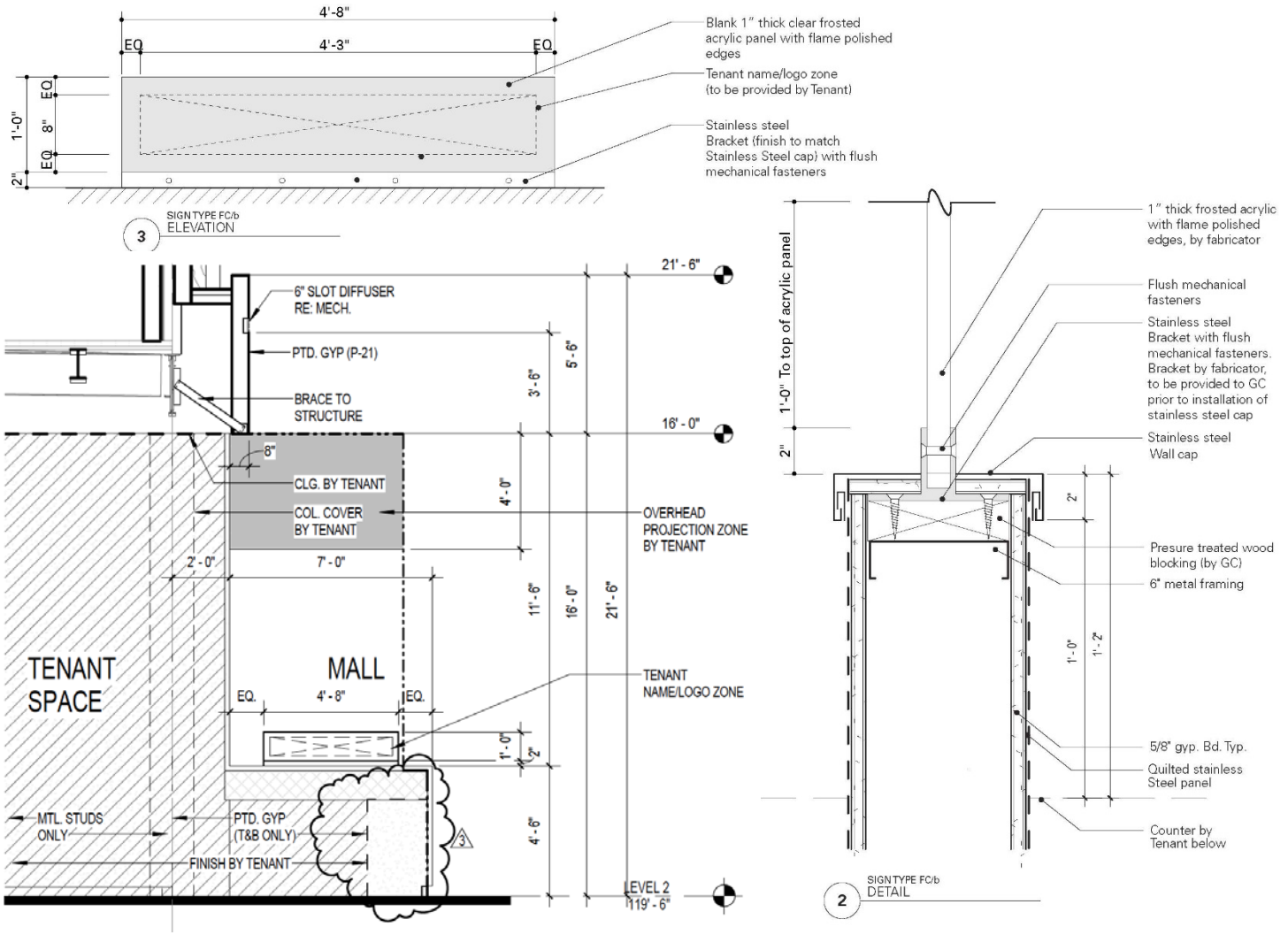

ZONE 1 Blade Signs

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DINING DISTRICT BLADE SIGNAGE

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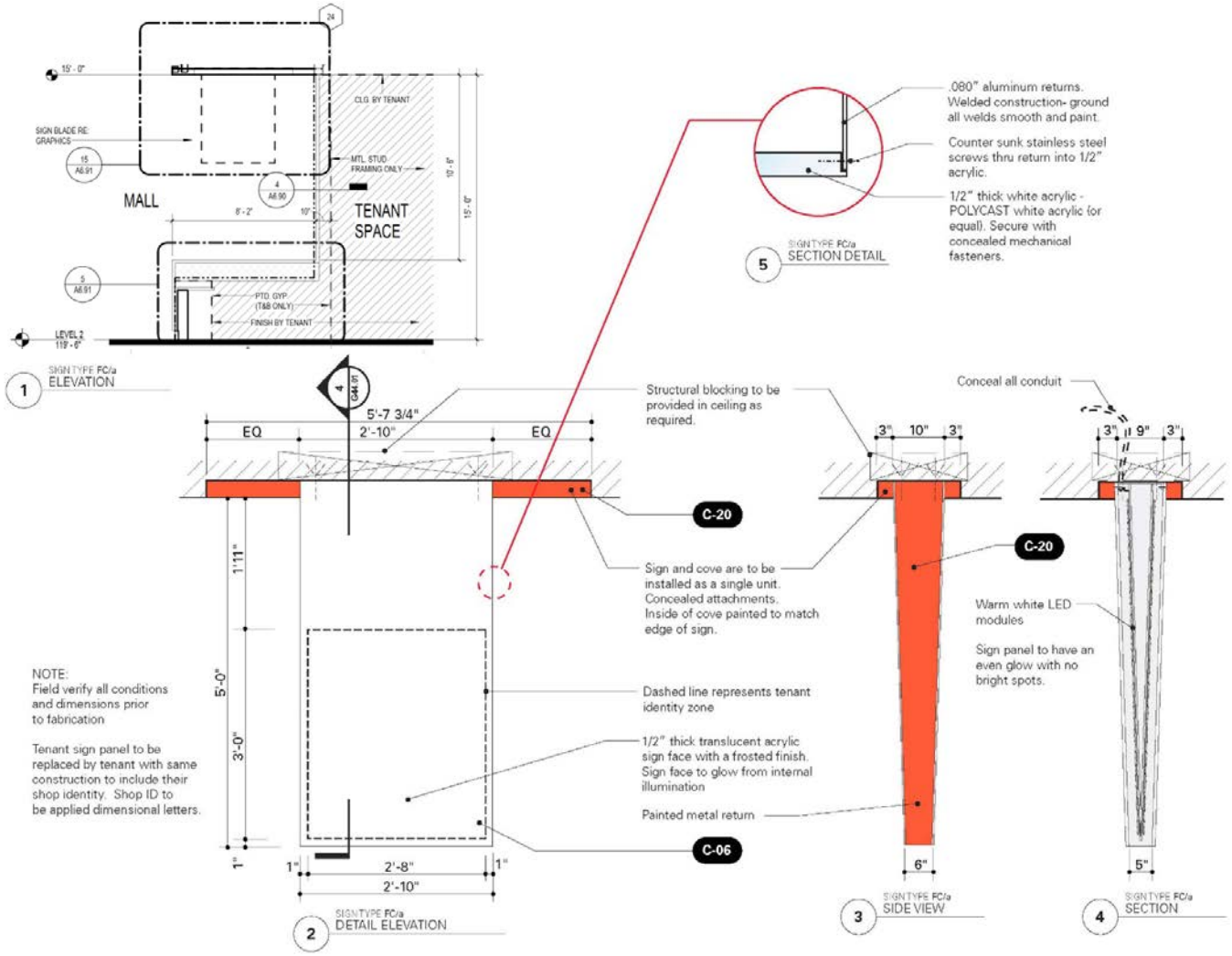

ZONE 2 Blade Signs

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DINING DISTRICT ELEVATIONS

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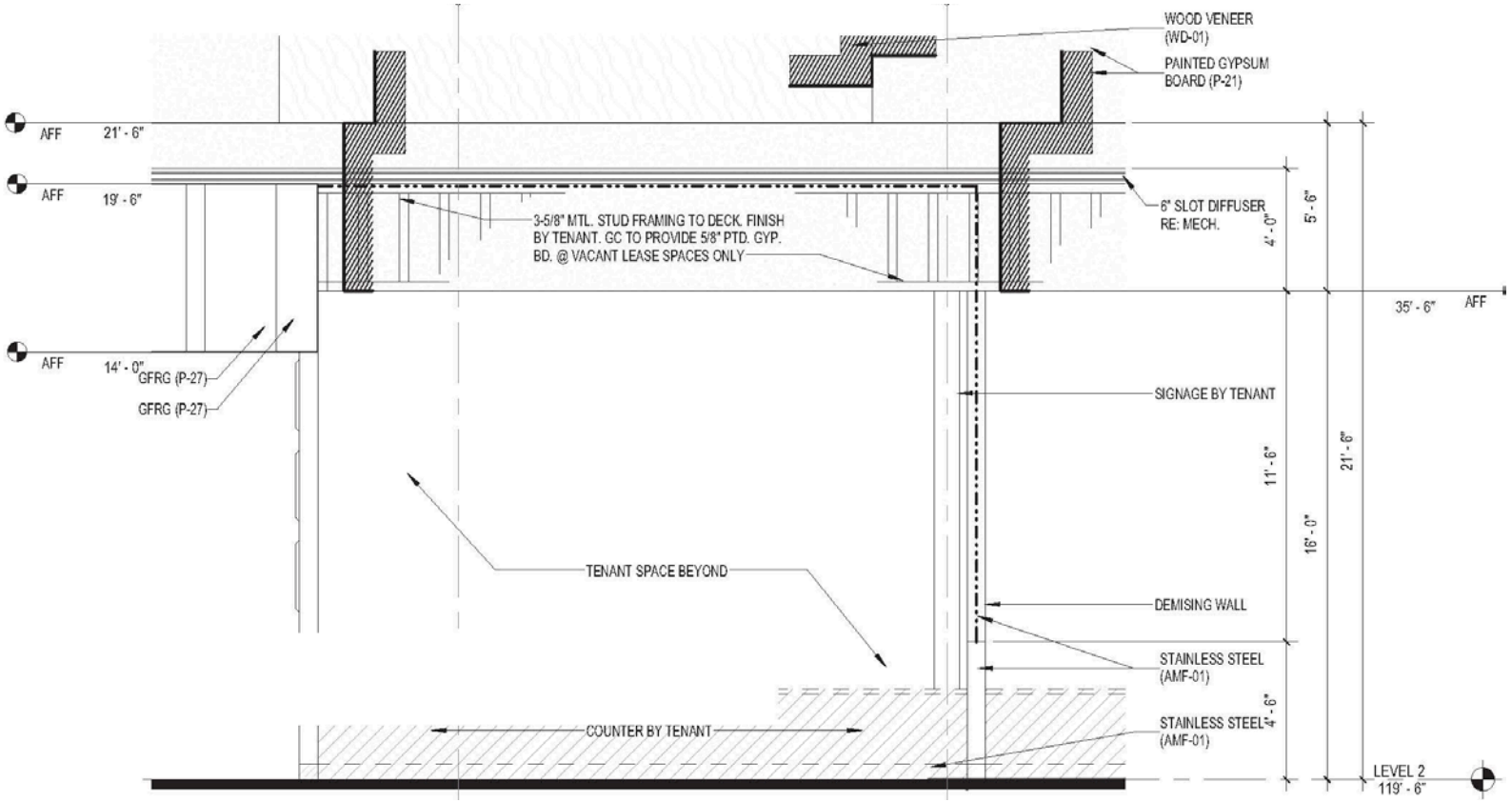

Zone 1 Elevation

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DINING DISTRICT SECTIONS

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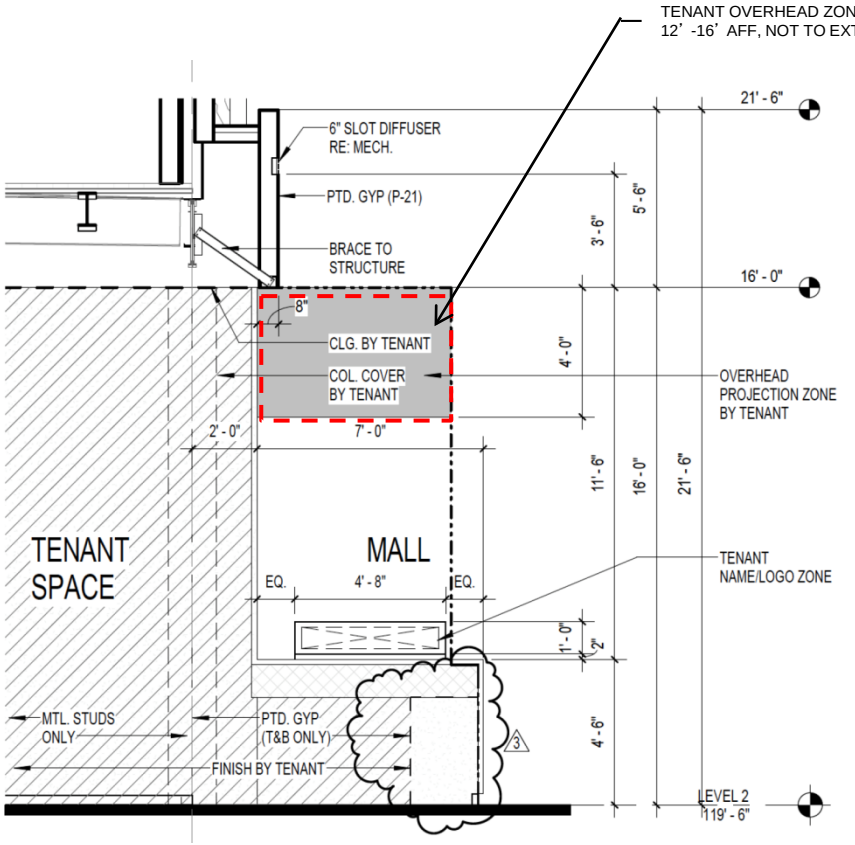

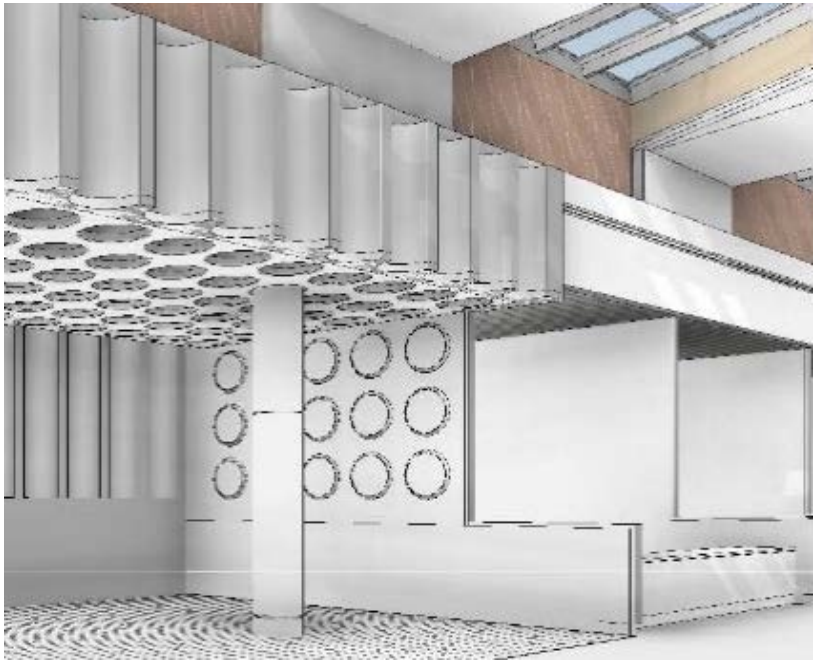

Zone 1 Section

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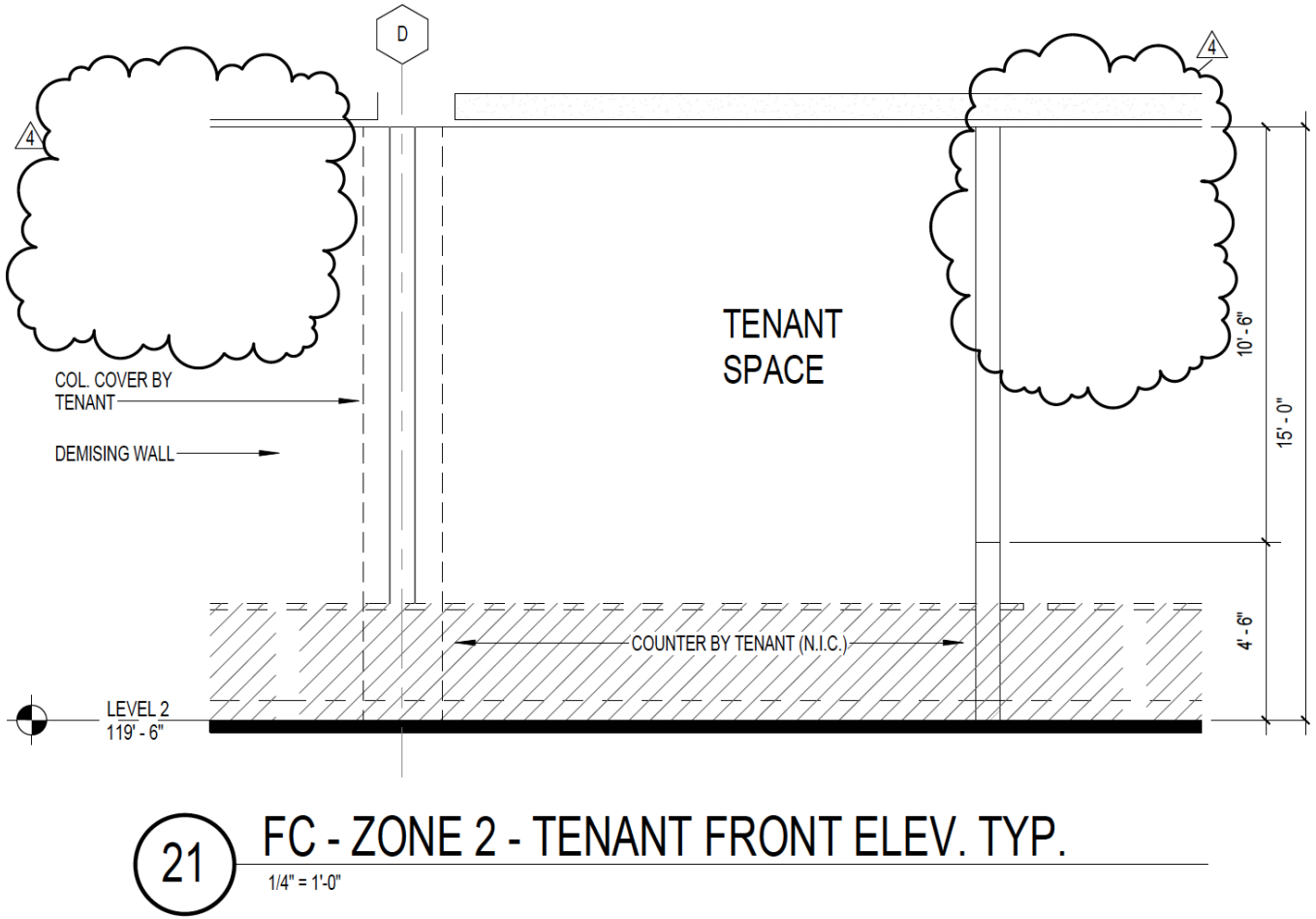
DINING DISTRICT ELEVATION

ROOSEVELT FIELD®
A SIMON MALL



Zone 2 Elevation

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

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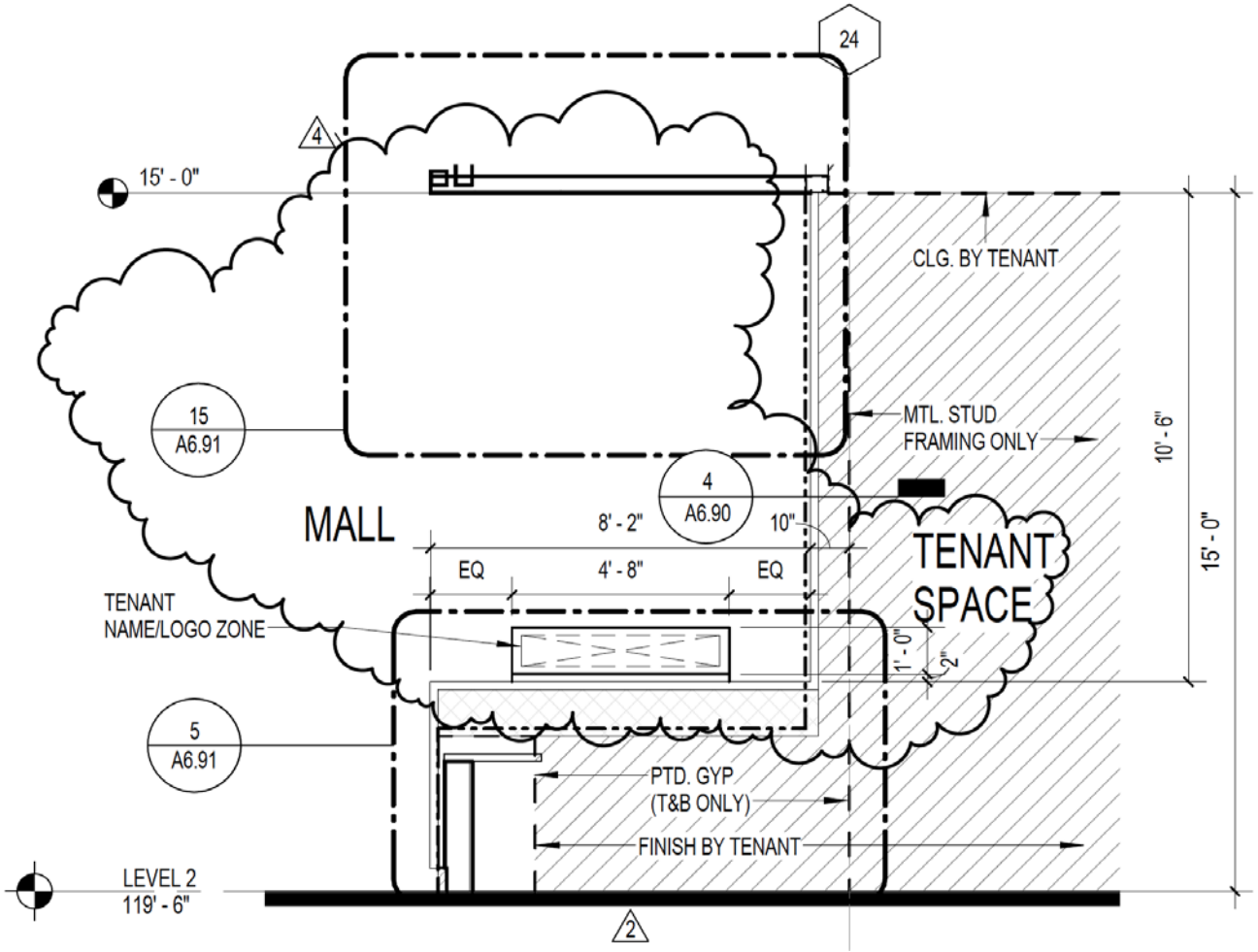
DINING DISTRICT SECTION

ROOSEVELT FIELD®
A SIMON MALL



Zone 2 Section

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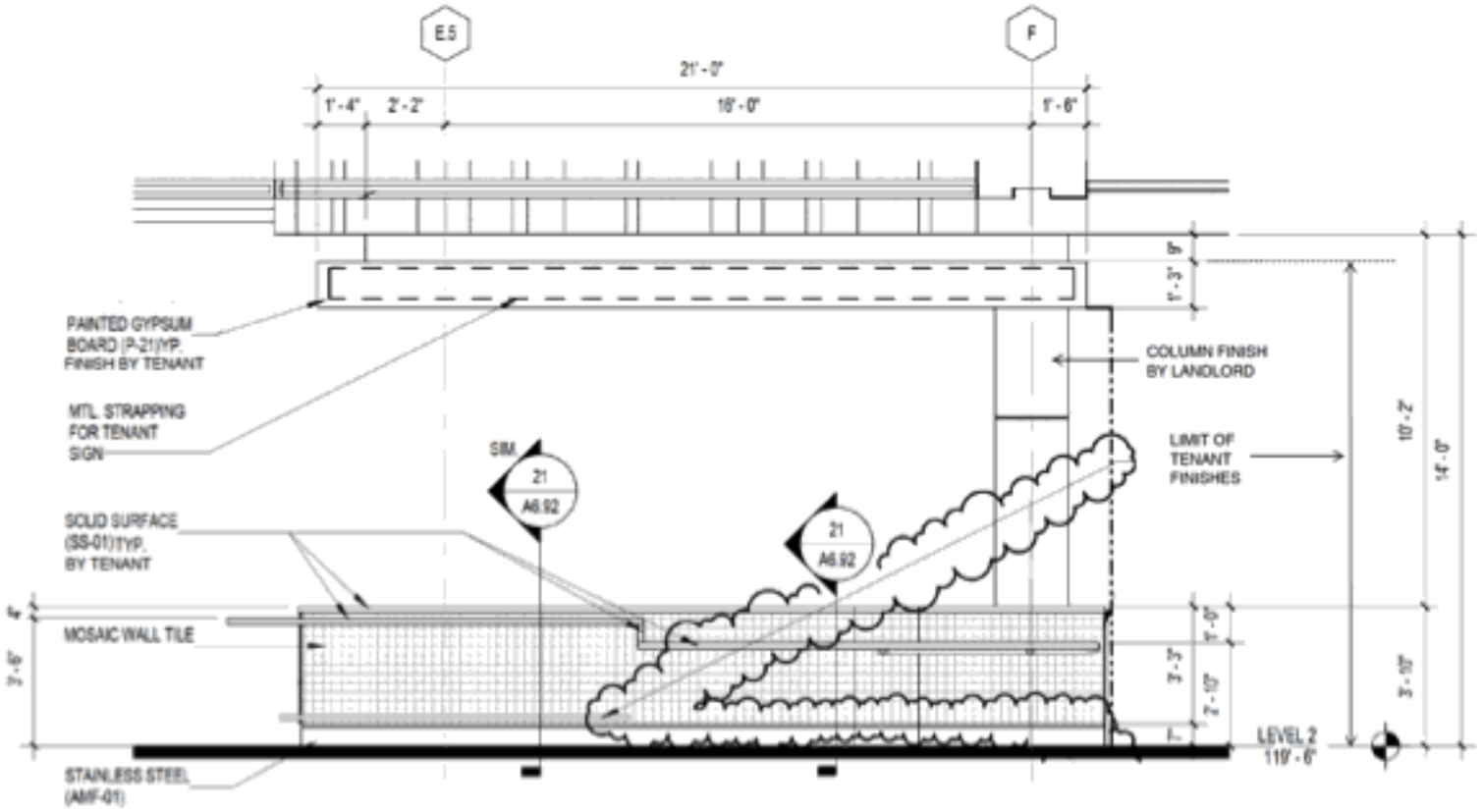
DINING DISTRICT ELEVATION

ROOSEVELT FIELD®
A SIMON MALL



Food Island Elevation (Example)

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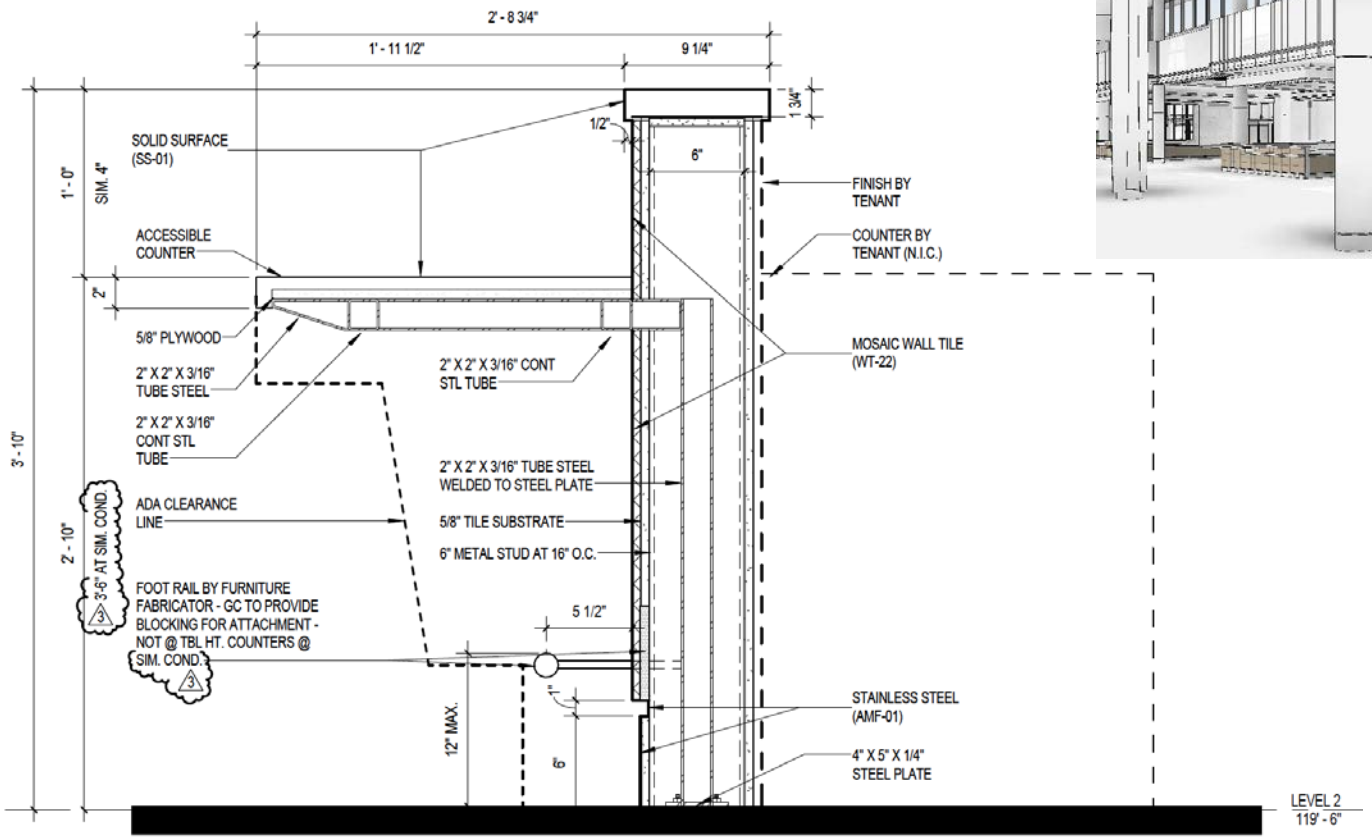
DINING DISTRICT SECTION

ROOSEVELT FIELD®
A SIMON MALL



Food Island Counter Detail
EXAMPLE ONLY – DESIGN AND FABRICATION BY TENANT

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

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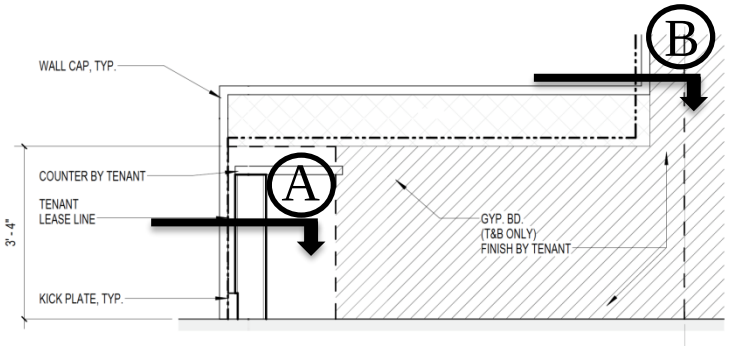
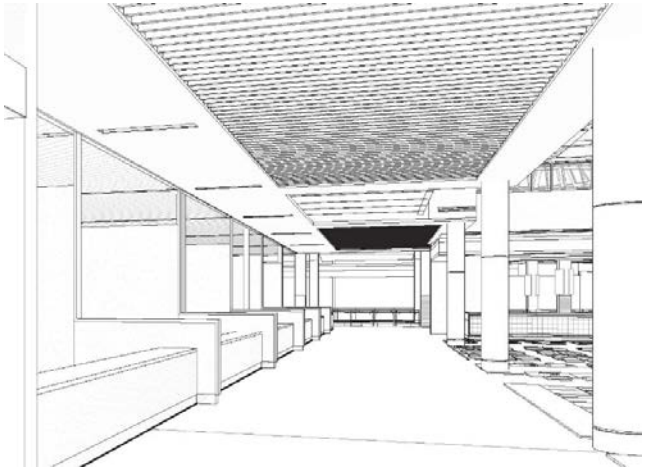
DINING DISTRICT NEUTRAL PIER

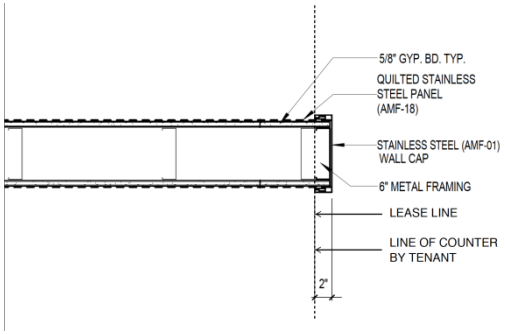
ROOSEVELT FIELD®
A SIMON MALL



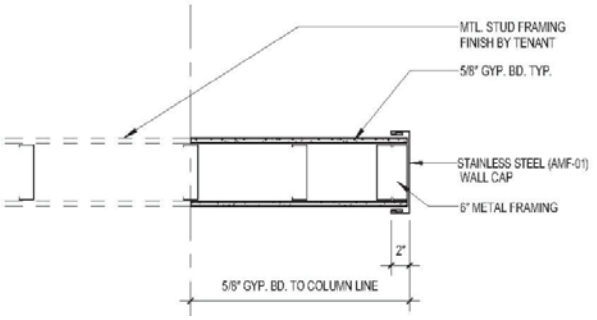
- Elevation



- Zone 2 Perspective



Ⓐ- Half Wall Section



Ⓑ- Wall Section

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

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HVAC – DINING DISTRICT

ROOSEVELT FIELD®
A SIMON MALL

- **System Type** For primary cooling the Landlord has provided each Dining District Tenant a 1,000 cfm thermal exhaust fan with temperature sensor and thermostat, designed to draw conditioned air from the mall common area through the Tenant's space. Secondary HVAC via RTU's or DX split systems on LL supplied dunnage on roof. Food island tenants shall not be required to provide supplemental AC systems.
- **Secondary Cooling** Permitted only if Tenant can verify need with HVAC load calculations based on 75 degree room temperature.
- **Smoke Exhaust/Relief** None required.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant. All restaurant/food and odor producing Tenants are required to provide filtered or electrostatic exhaust pollution control system, SIMILAR TO CAPTIVAIRE MODEL PCU, to prevent a majority of the grease/smoke/odor laden particulate matter from entering the atmosphere. All such control units shall comply with NFPA standards, applicable codes, and shall require the approval of the Landlord.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **Roof Grease Protection:** The roof area around grease exhaust fans shall be protected with Grease Guard G2, containment system. Contact Grease Guard direct at 800-913-7034.
- **See Criteria Sheet MEP-1 for further information.**

HVAC – DESIGNATED RESTAURANT & FOOD TENANTS

ROOSEVELT FIELD®
A SIMON MALL

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store

- **Equipment** Downflow rooftop unit on full curb with electric heat. Split systems are allowed with Landlord approval. Unit(s) to be located in designated structural bays. Modify existing roof structure to support equipment.
- **Condensate Drain** Condensate to be piped from rooftop unit to an approved connection location.
- **Return** Tenant to utilize ducted return to comply with all code and local authorities requirements to conform with the malls wood beam ceiling construction.
- **Smoke Exhaust/Relief** None required.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant. All restaurant/food and odor producing Tenants are required to provide filtered or electrostatic exhaust pollution control system, SIMILAR TO CAPTIVAIRE MODEL PCU, to prevent a majority of the grease/smoke/odor laden particulate matter from entering the atmosphere. All such control units shall comply with NFPA standards, applicable codes, and shall require the approval of the Landlord.
- **Grease Exhaust** Per code. Protect roof with "Grease Guard" containment system. Food Service Tenants shall provide a Grease Exhaust and Make Up Air system. Maintain negative air pressure between Tenant space and the mall.
- **Replacement Air** From Tenant outside air and dedicated makeup air units.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**

HVAC – RETAIL TENANTS

ROOSEVELT FIELD®
A SIMON MALL

- **Equipment** Packaged Split system units shall be provided and installed by the Tenant to condition the leased space. Equipment shall be sized based on Tenant's HVAC space load calculations. All condensing units to be located in structurally approved locations in conjunction with Landlord's roof plan. All refrigerant lines shall route through Landlord provided shaft to roof.
- **Condensate Drain** Route condensate drain discharge into Tenant provided floor drain or where applicable into a condensate main provided by the Landlord.
- **Heat** Heat shall be supplied by an electric heat coil in the air handler or duct system, (if required). Provide with an independent disconnect switch.
- **Vibration** Tenant's equipment shall not transmit vibration to the building. Provide vibration isolators for all split system components.
- **Return Air** An open ceiling plenum return air system shall be used.
- **Ducted return system is not permitted except at food Tenants and other odor producing Tenants or as determined by the Landlord.**
- **Provide return I relief grilles. Size at one square foot of grille for 300 square feet of gross leasable area.**
- **Supply Air** All ductwork shall be galvanized sheet-metal, designed, shop fabricated and installed to SMACNA standards. Ductboard is not permitted. All supply air ductwork shall be externally insulated with 1-1/2" thick foil face insulation.
- **Odor, Thermal & Process Equipment Exhaust** Tenants with internally generated odors or other contaminates shall include all Food Service Tenants, Nail Salons, Hair Salons, Pet Shops, Photo Processors, and others if determined by the Landlord, shall be required to install and maintain an exhaust air system to mitigate odor migration to adjoining Tenants or the exterior of the building.
- **Toilet Exhaust** Tenant shall use the central toilet exhaust duct system where one exists. Exhaust systems requiring continuous operation or exhaust requirements in excess of 150 CFM must be provided entirely by the Tenant and routed independently to the building exterior.
- **Temperature Controls** Control system shall employ a seven day timeclock or programmable thermostat to automate equipment operation.
- **Test & Balance** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – RETAIL TENANTS

ROOSEVELT FIELD®
A SIMON MALL

- **Water** Redistribution by Landlord or direct customer of the Utility Company. Landlord provided designated connection point within or adjacent to space. Where tenant is not a customer of the utility company, all Food Tenants and other heavy water users shall provide a double check valve assembly and a Rockwell or equal, utility grade water meter with both directly read and remote reader.
- **Waste** 4" wye connection from Landlord main or as already existing in space.
- **Vent** If tap is not existing, then vent through roof by Landlord's roofing contractor at Tenant's expense.
- **Natural Gas** Gas is available for Food Court & Restaurant Tenants only. Not available for Retail.
- **Toilet Rooms** Retail Tenants shall have a minimum of one (1) unisex lavatory provided in their space per Landlord requirements. Conform to all code requirements if larger lavatory facilities are required.
- **Fixtures** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – DINING DISTRICT & RESTAURANTS

ROOSEVELT FIELD®
A SIMON MALL

- **Water** Redistributed by Landlord via overhead mains with 2" valved connection. Tenant required to arrange for utility meter, if not existing.
- **Waste** 4" wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent** Through roof by Tenant.
- **Natural gas** At designated spaces only. Landlord provided meter bank at grade level with piping to roof for Tenant's connection. Obtain meter set from local utility.
- **Grease Waste** Connect to Landlord main line. **TENANT MUST INSTALL SUPPLEMENTAL GREASE INTERCEPTOR IN THEIR SPACE, ALSO. PER AHJ 8/21/2013**
- **Toilet Rooms** As required by code.
- **Drinking Fountain** Per code and ADA requirements.
- **Service Sink** As required by code.
- **See Criteria Sheet MEP-1 for further information.**

ELECTRICAL – DINING DISTRICT & RESTAURANTS

ROOSEVELT FIELD®
A SIMON MALL

- **Voltage** 277/480V, 3ph, 4-wire
- **Landlord Equipment** Breaker at Main Switchboard. Landlord provides conduit with pull string to Tenant's space. Tenant to provide conductors, disconnect switch, transformer and distribution panels
- **Power** Redistributed by Landlord
- **Metering** Not required
- **Capacity** Tenant maximum connection is 100 watts per square foot. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1" conduit with pull wire to designated connection point
- **Fire Alarm:** A Fire alarm initiation and notification system will be provided for the Dining District. Tenant to utilize Landlord approved contractor to interface with the mall addressable Fire Alarm system as follows:
- **North side of Mall - As leases turn over all Tenant spaces shall install occupant notification (speaker and visual) appliances throughout their spaces and connect to the mall fire alarm system.**
- **South side of Mall- All Tenant spaces in the South renovation are required to install occupant notification appliances within their spaces**
- **See Criteria Sheet MEP-1 for further information.**

ELECTRICAL – RETAIL

ROOSEVELT FIELD®
A SIMON MALL

- **Voltage** Varies by location
- **Metering** Tenant direct with local Utility Co.
- **Capacity** Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1” conduit with pull wire to designated connection point
- **Fire Alarm:** Tenant to utilize Landlord approved contractor to interface with the mall addressable Fire Alarm system as follows:
- **North side of Mall - As leases turn over all Tenant spaces shall install occupant notification (speaker and visual) appliances throughout their spaces and connect to the mall fire alarm system.**
- **South side of Mall- All Tenant spaces in the South renovation are required to install occupant notification appliances within their spaces**
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – ALL TENANTS

ROOSEVELT FIELD®
A SIMON MALL

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **Tenant Flow Switch** Not Permitted.
- **Valve for Tenant Space** Not Permitted.
- **See Criteria Sheet MEP-1 for further information.**

MEP CALCULATION FORMS

ROOSEVELT FIELD®
A SIMON MALL

Tenant's Engineer shall use their own form for HVAC Load Calculations

Appliance Heat Gain

Electrical Load Summary

Kitchen Exhaust Fan Specifications

Kitchen Make-up Air Unit Specification

RTU/Split System Specification

Maintenance

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