

GENERAL NOTES		PLUMBING CRITERIA		ELECTRICAL CRITERIA		FOOD TENANT CRITERIA					
<p>This document is to be used as a checklist to verify compliances with Mall Design Criteria. Tenant's drawings are to clearly show ALL modifications to existing installation that are required to accommodate Tenant Improvements.</p> <p>Tenant's MEP drawings shall be prepared and stamped by a Professional Engineer. Indicate column line designations on all plans.</p> <p>Unless already existing and in compliance with Landlord's requirements, Tenant is required to install, upgrade and/or furnish any and all equipment, ductwork, piping, etc. for Tenant's MEP service installation.</p>		<p>PIPING SYSTEM</p> <p>Tenant may or may not be a customer of the Utility Company, however the design should be executed as if Tenant was acquiring water and sewer directly from the Utility Company.</p> <p>Only one connection to the Landlord's plumbing system is permitted.</p> <p>Domestic water is supplied at the pressure available from the utility minus piping pressure losses to the point of connection.</p> <p>Tenants requiring specific pressures should test the available pressure and install regulators or booster pump systems to meet their needs.</p> <p>Tenants shall connect to vent header if existing, or extend vents thru roof.</p> <p>All roofing work must be by Landlord's roofer at Tenant's expense.</p> <p>Tenant shall provide sanitary/vent riser diagrams and a water piping riser diagram on design drawings.</p> <p>Any unused plumbing equipment, piping, etc within or serving the demised premises must be removed.</p> <p>PIPING MATERIALS</p> <p>Below ground waste and vent shall be service-weight cast iron or schedule 40 PVC.</p> <p>All no-hub connections shall be with cast iron couplings, similar to "MG" couplings including tie in to Landlord main.</p> <p>Stainless steel band no-hub connections are not permitted below ground.</p> <p>Above ground waste shall be service weight cast iron. Above ground vent shall be cast iron or Schedule 40 galvanized steel.</p> <p>PVC piping is not permitted above ground.</p> <p>Below ground water shall be type "K" (soft) copper with no joints below ground.</p> <p>Above ground water shall be type "L" copper.</p> <p>LOCATION OF PIPING</p> <p>All plumbing equipment shall be properly suspended from Landlord's structure.</p> <p>All floor mounted equipment (water heaters, etc.) shall impose a floor load no greater than 75 psf.</p> <p>No sanitary, vent, water or gas piping will be permitted within the demising walls.</p> <p>Hinged access doors must be installed to provide access to all plumbing equipment including but not limited to; valves, cleanouts, meters, and indirectly connected piping or as designated by the Landlord.</p> <p>PIPING COMPONENTS</p> <p>Tenant's connection to Landlord's cold water main is to include a service isolation valve.</p> <p>Any and all piping not reused, within the demised premises must be removed.</p> <p>Insulate all hot water, cold water, and condensate drain piping.</p> <p>Tenants shall provide at least one, full size, cleanout in toilet and kitchen areas. Cleanout may be wall or floor type, but must be accessible from within the Tenant's space.</p> <p>One floor drain must be installed in toilet rooms and other locations that may be exposed to liquids, such as food service areas.</p>		<p>Diagram is to include the Landlord's distribution equipment, metering (where utility metered), means to disconnect the service and overcurrent protection.</p> <p>Coordinate metering requirements, location of service, access to service, location of service disconnect and type of overcurrent protection (fused is preferred) including fault current data with existing conditions, local code authorities and the local utility company.</p> <p>Tenant's engineer shall specify appropriate AIC rating for Tenant equipment.</p> <p>Tenant shall provide a main disconnect means within the leased space in addition to any required by code or the utility company at service entry point.</p> <p>Circuit breakers shall be bolt-on, not plug-in type. Switching duty breakers on all devices used for turning loads on/off. Tenant shall have breaker locks on control and timeclock circuits.</p> <p>Arrange load to maintain a balance between phases of 10% or less.</p> <p>24-Hour/7-Day Time Clock is required to control storefront entry lights, show window lights, show window receptacles, and storefront signage.</p> <p>Electrical devices, time-clocks, panels, cabinets, etc. shall be mounted on a plywood backer-board.</p> <p>GROUNDING</p> <p>Grounding must be to building steel with exothermic weld or split bolt connection. Do not ground to cold water pipe.</p> <p>TRANSFORMERS</p> <p>All transformers shall be 3 phase. Single phase transformers are not permitted. 30 KVA and smaller transformer may be suspended from Landlord's roof structure. Mount transformer on vibration isolators.</p>		<p>HVAC WIRING</p> <p>Tenant shall provide a main disconnecting means at each HVAC unit.</p> <p>Rooftop units and exhaust fans are to be wired within their roof curbs if so designed, or utilize factory fabricated roof piping curbs.</p> <p>Pitch pockets are not permitted.</p> <p>A 110 volt, duplex outlet shall be installed within reach of the HVAC unit.</p> <p>SERVICE ACCESS</p> <p>All electrical work shall be installed so as to be readily accessible for operating, servicing, maintaining and repairing.</p> <p>FLUORESCENT LIGHTING</p> <p>Exposed fluorescent tubes or fixtures with paracube, or prismatic lenses are not permitted in public areas.</p> <p>Ballasts shall be high power factor, electronic with CBM or ETL label and have a THD of + 20%.</p> <p>CONDUIT AND WIRING</p> <p>All wiring must be in conduit. All conduits shall be concealed where possible.</p> <p>Flexible conduit shall be MC only. Flexible conduit is not permitted within demising walls.</p> <p>Exposed conduit shall be installed in straight lines, parallel with or at right angles to the building structure. Do not loop excess flexible conduit in ceiling space.</p> <p>Wire shall be copper THHN or THWN with insulation.</p>		<p>GREASE HOODS</p> <p>Compensating and short circuit hoods, those hoods that introduce outdoor air directly into the hood, are not permitted.</p> <p>Water wash down type kitchen hoods are required.</p> <p>Hoods shall bear a current (2002 or later) UL 710 Label for Type I hoods. Labels and listings prior to 2002 are not acceptable.</p> <p>Where feasible, partial or full end panels shall be installed on the open ends of the hood.</p> <p>All Island type hoods shall have a minimum overhang of 12" on any open sides rather than the 6" code minimum.</p> <p>Hood systems shall include grease extraction filters similar to Grease-X-Tractor filters as manufactured by the Greenheck Fan Corporation, (715) 359-6171 or KSA multi-cyclone filters by Halton Mfg. (270) 237-5600.</p> <p>Standard, baffle type filters are not acceptable.</p> <p>COOKING OIL MANAGEMENT AND FILTRATION</p> <p>Cooking oil shall be captured in a waste oil containment tank, similar to Shortening Management Systems by FrontLine International, Inc.</p> <p>Containment tank to be located next to waste oil producing equipment. Tenants have two options:</p> <ol style="list-style-type: none">1. Provide properly sized Containment Tank and separate wall mounted pump station, where shortening is suctioned from the fry vat and pumped to the containment tank.Or2. Provide properly sized Containment Tank and direct plumbed manifold system, where the shortening is pumped directly from the fryer to the containment tank, similar to Frontline's Magic-Line concept. The manifold system utilizes the filter of the fryer to pump waste shortening to the tank. The filter's pump powers the system. <p>Suggested manufacturers: Highland Tank, Inc. (856)985-1214. and FrontLine International, Inc. (330)665-4239.</p> <p>DISHWASHER EXHAUST</p> <p>Dishwasher vapors must be captured by a hood. An exhaust grill at the ceiling is not acceptable for this purpose.</p> <p>Hood and ductwork shall be constructed of aluminum or stainless steel, and be watertight.</p> <p>Pitch ductwork and install joints in such a manner to allow moisture to drain back to hood or drain.</p> <p>GREASE INTERCEPTORS</p> <p>Do not connect hand-wash sinks, toilet room fixtures, or garbage disposals to the grease interceptor unless otherwise required by the local authorities.</p> <p>Grease interceptors shall be sized as required by Local Building Codes and as required by the Landlord.</p> <p>Sizing calculations shall be submitted to the Landlord for approval prior to construction.</p> <p>Grease Interceptors may be installed above the floor where they receive the discharge from only one sink.</p> <p>Where the grease Interceptor receives waste from more than one fixture, grease producing tenants shall install either a recessed interceptor when the Tenant is on a slab-on-grade and the interceptor is 150 lb capacity or less, or a remotely located interceptor when the larger than 150 lb. or required by the local authorities to be remotely located.</p> <p>All Exterior grease interceptors will be installed by the Landlord at the Tenant's expense.</p> <p>BEVERAGE LINES</p> <p>PVC piping is NOT permitted in ceiling plenums above or below the Tenant's space, including beverage lines and sleeves.</p> <p>Flame and smoke rated polyethylene or equal shall be used.</p> <p>Beverage line floor penetrations in upper level installations shall be provided with sleeves that extend up through the floor a minimum of 1", and are sealed to prohibit spills from leaking to the Tenant below.</p> <p>REFRIGERATION EQUIPMENT</p> <p>All refrigeration equipment shall be either located within the tenant's leased space or in a Landlord approved location on the roof.</p> <p>Refrigeration equipment is not permitted in plenum space.</p> <p>Note: Landlord is not responsible for heating loads created by Tenants' equipment during off hours.</p> <p>Kitchen equipment Loads shall be submitted for Landlord review and approval.</p> <p>ROOF PROTECTION</p> <p>Roof protection boards shall be installed around any roof top HVAC equipment by the LANDLORD'S roofing contractor under contract to the Tenant Contractor at the Contractor's expense.</p> <p>Roofing penetrations require advance approval by the Landlord.</p> <p>All work including structural supports, curbing and flashing shall be installed in accordance with Landlord's Standard Project Details.</p> <p>All roof work including cutting of the roof shall be performed by the LANDLORD'S roofing contractor under contract to Tenant Contractor at Contractor's expense.</p>			
HVAC CRITERIA		ELECTRICAL CRITERIA		FOOD TENANT CRITERIA		FOOD TENANT CRITERIA					
<p>HVAC SYSTEM</p> <p>Packaged rooftop 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.</p> <p>Tenant's design shall not hinder the operation or performance of the mall's common area systems. Landlord comments, or lack of comments on Tenant's drawings shall not be construed as written approval.</p> <p>Any unused HVAC equipment, ductwork, piping, wiring, etc within or serving the demised premises must be removed.</p> <p>STRUCTURE</p> <p>Locate RTU where designated by Landlord or provide written documentation by a Registered Structural Engineer where alternate location is proposed or a location is unavailable.</p> <p>When required, Tenant shall provide supplemental structural support framing designed by a licensed structural engineer employed by Tenant to adequately support the Tenant's equipment.</p> <p>The Landlord may require that engineering analysis, review or design be performed by Landlord's engineer at Tenant's expense.</p> <p>No alterations, additions, reinforcements or modifications to Landlord's structure to accommodate Tenant's work shall be performed without obtaining Landlord's prior written approval.</p> <p>The Landlord may require that approved structural modifications be performed by the Landlord's contractor under contract to Tenant at Tenant's expense.</p> <p>Tenant shall not drill, screw, weld or shoot into Landlord's structure or structural members.</p> <p>All attachments shall be with beam clamps, clips or bolts with washers. Do not attach any construction directly to Landlord's roof deck. Joists, beams, trusses and girders may be used for lateral bracing and spanning support.</p> <p>Do not support any construction from Landlord's cross-bracing or bridging.</p> <p>Roof openings greater than 12" on any side shall have a steel angle frame below the roof, clamped to the structure to support the deck opening.</p> <p>ROOFTOP UNIT</p> <p>Tenant must incorporate computer generated HVAC load calculations into their submission to the Landlord. All calculations shall be performed per ASHRAE.</p> <p>Unit must be sized appropriately to maintain space comfort. As a guideline, the unit shall be sized for 90% to 110% of the calculated load.</p> <p>If existing rooftop unit is over 10 years old or unless otherwise approved by the Landlord in writing, Tenant shall provide a new rooftop unit(s).</p> <p>Landlord will not consider permitting the reuse of existing rooftop unit(s) until a report on the capacity and condition of the existing equipment by a company employing full time certified hvac/refrigeration specialists has been submitted by the Tenant.</p> <p>Rooftop units must be located a minimum of 5'-0" from Landlord's demising walls when possible to maintain a 10'-0" min. clearance between adjacent tenants' rooftop equipment.</p> <p>Curb adapters are not permitted. If existing RTU is supported on post & rail system it shall be replaced with a full perimeter curb.</p> <p>Hail guard is required on condensing coil.</p> <p>Tenant's HVAC contractor must label all of the Tenant's rooftop equipment to ensure proper identification.</p> <p>All roof work shall be done by the Landlord's roofing contractor at Tenant's expense.</p>		<p>AIR DISTRIBUTION</p> <p>All ductwork shall be galvanized sheet-metal, designed, shop fabricated and installed to SMACNA standards. Ductboard is not permitted.</p> <p>All supply air ductwork shall be externally insulated with 1-1/2" thick foil face insulation.</p> <p>Internally lined ductwork may be used for acoustic purposes only, NOT as a substitute for external insulation.</p> <p>Externally insulated flexible duct, not to exceed 5'-0" in length, may only be used for connection to supply diffusers. Flex duct shall be properly supported and fastened to metal duct and diffuser with mechanically tightened draw bands.</p> <p>Install volume/control dampers on each duct to a diffuser.</p> <p>The heat gain from enclosed display windows must be ventilated.</p> <p>RETURN AIR</p> <p>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.</p> <p>Provide return / relief grilles. Size at one square foot of grille for 300 square feet of gross leasable area.</p> <p>TOILET EXHAUST</p> <p>Tenant shall use central toilet exhaust duct where one exists.</p> <p>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.</p> <p>Where the Landlord central toilet exhaust duct does not exist tenant shall discharge directly to roof.</p> <p>Locate roof penetration a minimum of 10' from any existing outdoor air intakes or designated equipment locations.</p> <p>Gooseneck type exhaust discharge is prohibited.</p> <p>All roof work associated with exhaust system, shall be performed by Landlord's designated roofer at Tenant's expense.</p> <p>Tenant shall provide a ceiling exhaust fan, with a backdraft damper sized to overcome the resistance of Tenant installed components and all ductwork. Minimum duct size shall be 6" diameter.</p> <p>The toilet room light switch (with delay timer if included) shall control the fan to provide intermittent operation.</p> <p>AIR BALANCE</p> <p>Tenant's drawings must incorporate outdoor / exhaust air balance summary calculations into their design drawings.</p> <p>Tenant must employ an air balancing firm designated by the Landlord. Provide a certified air balance report to the Landlord when construction has been completed.</p> <p>CONDENSATE DRAINAGE</p> <p>Condensate drain and trap shall be copper. Condensate trap should be at a depth sufficient to overcome positive/ negative static pressure of fan (3" minimum).</p> <p>WHERE REQUIRED, Route rooftop unit condensate drain into the building through a waterproof penetration in the side of the tenant's rooftop unit curb, down into the tenant's leased space and discharge into tenant provided floor drain or where applicable into a condensate main if provided by Landlord. REFER to Mall Specific Tab Sheets for approved method of condensate drainage.</p> <p>HVAC CONTROLS</p> <p>Control system shall employ a seven day timeclock or programmable thermostat to automate equipment operation. Supply fan operation shall be continuous during occupied hours.</p> <p>Controls shall provide for closure of outside air dampers when fans are off to prevent uncontrolled infiltration of air. The outside air damper shall be opened during occupied operation. For specific control requirements, please refer to the Mall Specific Tab Sheets.</p>		<p>FIRE PROTECTION SYSTEM</p> <p>Tenant's fire protection drawings shall be prepared and stamped by a Certified Sprinkler Designer.</p> <p>Unless already existing and in compliance with Landlord's requirements, Tenant is required to install, upgrade and/or furnish any and all equipment, piping, etc. for Tenant's sprinkler installation, including services.</p> <p>Fire protection water is supplied at the pressure available from the utility minus piping pressure losses to the point of connection.</p> <p>Tenants shall design their piping system to accommodate the existing available pressure.</p>		<p>Simon Property Group requires all tenants to use SimplexGrinnell for all fire protection work.</p> <p>Tenant or Tenant's General Contractor is required to contract with (and pay for) all tenant sprinkler work directly with SimplexGrinnell. Simplex Grinnell is required to comply with Landlord's Fire Protection System requirements.</p> <p>All shut-downs must be scheduled with Landlord Representative.</p> <p>Fire protection system shall be charged and operable when contractor's not on site.</p> <p>Sprinkler heads shall be quick response.</p>		<p>ODOR PRODUCING TENANTS</p> <p>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.</p> <p>Minimum Exhaust Calculation for Odor Producing Tenants (Non-Food Court Tenants): O.A. cfm + (Supply Air cfm x .10) = Minimum Exhaust cfm required.</p> <p>Replacement (make-up) air shall be drawn from dedicated makeup air units for larger exhaust capacities. Total replacement air through makeup air units and outside air through the air conditioning unit shall be a minimum of 10% less than the exhaust air quantity.</p> <p>Tenant shall install an indicator pilot lamp 12" above thermostat for the purpose of verifying exhaust fan operation.</p> <p>Odor exhaust and makeup air fan operation shall be continuous during occupied hours.</p> <p>Installation shall not proceed beyond this point until this test has been verified by the Landlord's representative.</p> <p>After pressure testing and inspection by the Landlord's representative and the local authority, the ductwork shall be wrapped with fireproof insulation UL listed as a 1-hour separation for kitchen exhaust applications.</p> <p>Access panels shall be gasketed "grease-tight", and be of the same, black iron material as the ductwork.</p> <p>Galvanized, double wall, or other comfort air-conditioning access doors shall not be used.</p> <p>All grease ductwork must be tested to 1-1/2" positive pressure, and demonstrated to the Landlord's representative to have no loss in pressure after 10 minutes.</p> <p>Installation shall not proceed beyond this point until this test has been verified by the Landlord's representative.</p> <p>After pressure testing and inspection by the Landlord's representative and the local authority, the ductwork shall be wrapped with fireproof insulation UL listed as a 1-hour separation for kitchen exhaust applications.</p> <p>POLLUTION CONTROL UNIT (e.g. scrubber system)</p> <p>All restaurant and odor producing Tenants are required to provide an exhaust pollution control system, or scrubber system to prevent a majority of the grease/smoke/odor laden particulate matter from entering the atmosphere.</p> <p>All such pollution control units shall comply with NFPA standards, applicable codes, and shall require the approval of the Landlord.</p>		<p>KITCHEN DESIGNER NOTICE: Kitchen designers and kitchen equipment suppliers should be made aware of the specific requirements of this document as it pertains to specifications and/or installation of services and equipment for Food Service Tenants.</p>	
<p>THE MILLS A SIMON COMPANY</p> <p>The Mills/ A Simon Company 5425 Wisconsin Avenue Chevy Chase, MD 20815</p>		<p>ARUNDEL MILLS MALL 7600 Arundel Mills Blvd. Hanover, MD 21076 (410)-540-5110</p> <p>The Mills/ A Simon Company 5425 Wisconsin Avenue Chevy Chase, MD 20815</p>		<p>CONTACT INFORMATION:</p> <p>For questions regarding site access, storefront & architectural criteria, engineering design, delivery dates, construction rules & regulations, the scope of Landlords and Tenants work and store opening requirements, please contact your Tenant Coordinator or call 301-968-6232 for assistance. For questions regarding MEP Criteria or other MEP related questions please contact TES Engineering at (440)614-0315 for Bob Scherry, or -0316 for Bob Catino.</p>		<p>ARUNDEL MILLS MEP/FP CRITERIA - PACKAGED ROOFTOP UNITS</p>		<p>GENERAL NOTE:</p> <p>These criteria provide general design information and construction requirements. However, for specific information regarding the division of responsibilities of the Landlord and Tenant with respect to the Premises, see the Design Manual or Mall Specific Tab Sheets for this specific property.</p>		<p>Sheet:</p> <p>MEP-1</p> <p>Date: 10/20/09</p>	