### GENERAL NOTES

The document is intended to be used as the basis for general design and construction requirements. Contractors are required to follow the guidelines and specifications outlined in this document. Any deviations from the requirements must be approved in writing by the owner or their authorized representative. Design criteria, specifications, and other requirements are subject to change without notice. The owner reserves the right to modify the project requirements at any time.

### PLUMBING CRITERIA

- **DISTRIBUTION**
  - Water supply and waste disposal systems shall comply with the latest edition of the International Plumbing Code.
  - All fixtures shall be connected to the plumbing system in accordance with local codes.

- **SANITARY WASTE AND VENT SYSTEMS**
  - All waste and vent systems shall be properly sized and installed to prevent water hammer and freezing.

- **WATER HEATERS**
  - All water heaters shall be gas-fired and shall meet the latest edition of the National Fuel Gas Code.

- **RAIN WATERSHEDS**
  - All rainwater management systems shall be designed to prevent overflow and ensure proper drainage.

### ELECTRICAL CRITERIA

- **WIRING SYSTEMS**
  - All electrical wiring systems shall comply with the latest edition of the National Electrical Code.

- **EQUIPMENT ENCLOSURES**
  - All electrical equipment shall be housed in properly rated enclosures to prevent electrical hazards.

### SPECIALTY TENANT CRITERIA

- **GROSS OUTSIDE AREA**
  - Gross outside area shall be measured to the outer face of the building.

- **FIRE PROTECTION CRITERIA**
  - All fire protection systems shall comply with the latest edition of the International Fire Code.

- **WATER PEDESTRIAN SYSTEMS**
  - All water systems shall be properly sized and installed to ensure adequate water flow.

### FOOD TENANT CRITERIA

- **REPLACEMENT AIR SHAKE AIDE**
  - The manager of the food tenant shall be responsible for maintaining the air shake aide system.

- **SANITARY WATER SYSTEMS**
  - All sanitary water systems shall be properly sized and installed to prevent cross-contamination.

- **FOOD SERVICE AREAS**
  - Food service areas shall be designed to meet the latest standards for food safety.

### GENERAL NOTE

The above criteria are intended to provide a general guide for design and construction. Specific project requirements may vary and should be addressed in the design phase. Contractors are encouraged to consult with the owner or their authorized representative to ensure compliance with all project requirements.

**KITCHEN DESIGNED NOTICE:** Kitchen designers and kitchen equipment suppliers should be made aware of the specific requirements of this document as it pertains to specifications and installation of services and equipment for Food Service Tenants.