### General Notes

- Sections provide detailed technical specifications and requirements for various aspects of building design and operation.

### Plumbing Criteria

- Details on piping, plumbing materials, fixtures, and other components.
- Specifications for water supply, drainage, and waste systems.

### Electrical Criteria

- Requirements for electrical systems, including wiring, power, and control equipment.
- Instructions on electrical safety and code compliance.

### Food Tenant Criteria

- Specifications for food service tenant requirements.
- Details on kitchen design, equipment, and operational guidelines.

### Fire Protection Criteria

- Guidelines for fire protection systems, including detection, suppression, and containment systems.
- Instructions on fire safety and emergency procedures.

### HVAC Criteria

- Details on HVAC systems, including heating, cooling, ventilation, and refrigeration.
- Specifications for energy efficiency and environmental impact.

### Specialty Tenant Criteria

- Specifications for specialty tenant requirements, including retail and service-related facilities.
- Guidelines on space requirements and design considerations.

### General Note

- A notice for kitchen designers and equipment suppliers to be aware of specific requirements and guidelines for Food Service Tenants.