

BULLETIN

RESTAURANT/FOOD COURT TENANTS

(02/15)

This bulletin is to make you aware of issues that have been identified by the City or other retailers and suggest Tenant's architect and engineer pursue further as it relates to Tenant's contract documents.

General Food Tenant Criteria

Tenant shall be responsible for the complete architectural and engineering design of its demised premises in accordance with all information contained in this Tenant Handbook and the total construction build-out of Tenant's demised leased premises in accordance with Landlord's approved plans and specifications and all applicable building codes.

A. Penetrations through the Upper Level Slab and Waterproofing

- 1) All pipe penetrations through the Upper Level slab shall be sleeved to two inches (2") above the slab.
- 2) The floor slab shall be waterproofed using NOBLESEAL or equal waterproof floor membrane.

B. Refrigerators and Freezers

- 1) All walk-in coolers, refrigerators and freezer boxes shall be provided with insulated floor systems as recommended by the equipment manufacturer.
- 2) No walk-in cooler, refrigerator or freezer box will be permitted without the proper floor system.
- 3) All walk-in boxes shall be provided with one (1) dry sprinkler head plus addition heads as required by the CITY OF ELIZABETH and/or Landlord's insurance carrier.
- 4) All sprinkler heads shall be installed by Landlord's sprinkler contractor at Tenant's expense.
- 5) Tenant should verify installation requirements with the HEALTH DEPARTMENT.

C. Mechanical and Ventilation Standards

- 1) The primary HVAC system shall be by Landlord at Tenant's expense, excluding food court Tenants.
- 2) All other HVAC equipment including, but not limited to, structural modifications on upgrades, dunnage, roof flashing, power, disconnects, mechanical units, extensions, distribution ductwork and controls shall be by Tenant.
- 3) Food Tenants shall furnish and install all hoods, roof fans and make-up air units with a provision for heating.
- 4) Tenant shall furnish and install grease collector boxes on roof curbs for all equipment exhaust fans, at Tenant's expense.
- 5) Food Tenants must use Landlord's roofing contractor for the purchase and installation of all grease collector boxes and curbs for grease emitting fans.

- 6) Tenant's complete HVAC system must be in operation, inspected and approved prior to Tenant opening its leased premises for business.
- 7) Tenant shall enter into and maintain through the term of Tenant's Lease Agreement, a maintenance/service contract with one (1) of Landlord's pre-approved service contractors.

D. Vertical Shafts

- 1) Vertical shafts required for Lower Level restaurant and inline food Tenants shall be as located by Landlord.
- 2) Tenant shall be responsible for all engineering and equipment modifications required to reach the vertical shaft.

E. Exhaust and Flue

1) Exhaust and Flue

- a) Tenant shall provide and install all exhaust equipment, ductwork, controls, etc. as required for the complete installation of each kitchen hood as required by the specifications or as directed by Landlord's Tenant Coordinator.
 - b) Any and/or all other necessary Tenant roof penetrations are to be made, flashed and sealed, inclusive of protective grease resistant roof membrane, per Landlord's requirements with Tenant using Landlord's designated roofing contractor.
 - c) Tenant shall provide, at Tenant's expense, a GREASE GUARD grease containment system meeting Landlord's requirements.
 - d) The grease containment unit shall be manufactured and installed by GREASE GUARD on all grease exhausting equipment relating to food service Tenants or any other Tenant requiring same.
 - e) Landlord shall maintain (clean, repair, etc.) Tenant's GREASE GUARD grease containment system at Tenant's expense.
 - f) Grease exhausting equipment must be up blast type.
- e) Hood Systems
- a) Tenant shall be responsible for the design and installation of cooking equipment hood systems in accordance with the requirements of the authorities having jurisdiction; however, under no circumstances shall the amount of make-up air introduced through Tenant-provided equipment be less than ninety percent (90%) of that exhausted by Tenant's hoods.
 - b) Exhaust hoods shall be manufactured by a company experienced in the design and fabrication of commercial kitchen ventilation and as manufactured by:
 - i) CAPTIVE-AIR;
 - ii) DELFIELD; or
 - iii) GAYLORD.
 - c) Tenant's exhaust hoods shall be constructed in accordance with NFPA 96, BOCA, the STATE OF NEW JERSEY fire code and be UL listed.
 - d) Tenant's hoods shall be eighteen (18) gauge stainless or aluminized steel with a continuous liquid-tight external weld.
 - e) Tenant's hood shall be sized to exceed the area of the equipment served by six inches (6") and shall be twenty-four inches (24") in height.
- 3) Return air shall be introduced with rear drop air plenum.

- a) Tenant shall provide full length filter rack welded to the hood with internal drip tray and UL classified FLAME GUARD TYPE II stainless steel grease filters installed at fifty-five degrees (55°) from horizontal.
 - b) Tenant shall provide factory pre-wired vapor proof incandescent lights in its hoods.
- 4) Tenant's hoods shall be UL listed for the following air quantities:
- a) 450° cooking surface
 - i) Exhaust: 150 CFM/LF
 - ii) Return: 135 CFM/LF;
 - b) 600° cooking surface
 - i) Exhaust: 200 CFM/LF
 - ii) Return: 160 CFM/LF; and
 - c) 700° cooking surface
 - i) Exhaust: 250 CFM/LF
 - ii) Return: 200 CFM/LF.
- 5) Control Panel
- a) Tenant shall provide a UL listed control panel factory wired by the hood manufacturer.
 - b) The control panel shall be housed in a utility cabinet welded directly on the end of the hood to become an integral part of the hood.
 - c) The interior of the panel shall contain DIN rail-mounted motor starters, adjustable overloads, power distribution strips, numbered terminal strips and round blocks.
 - d) One (1) combination motor starter and overload shall be provided for each fan controlled by the panel.
 - e) The starter overloads shall contain an adjustable amperage dial factory preset to the motor it will be protecting.
 - f) Control of the starters shall be accomplished by a red-lit fan switch mounted on the face of the utility cabinet.
 - g) One (1) switch shall be used to control both exhaust and supply fans per code.
 - h) The control panel shall include relays and pre-wiring to the hood's fire system microswitch to facilitate shutdown of the supply air fan in case of fire system activation.
- 6) Fire Suppression
- a) Tenant's fire suppression shall be as manufactured by:
 - i) ANSUL;
 - ii) KIDDE;
 - iii) PYROCHEN; or
 - iv) RANGE GUARD.
 - b) Tenant shall provide a factory pre-piped wet chemical type fire suppression system for each hood complete with appliance, duct and plenum nozzles, control mechanism, wet chemical cylinder detection and all accessories factory-installed in the hood utility cabinet.
 - c) Tenant's fire suppression system shall include a remote pull station located in the path of exit or egress and an automatic gas shut off valve.

- 7) Exhaust Fan
 - a) Tenant's exhaust fan shall be as manufactured by:
 - i) CAPTIVE-AIRE;
 - ii) JENN-AIR; or
 - iii) SUPREME.
 - b) Tenant's exhaust fan shall be a UL listed utility set exhaust fan with centrifugal blower, fully enclosed motor, adjustable drive pulley, forty-five degree (45°) down discharge, clean-out door, drain plug, insulated penetration curb, vibration isolators and weatherproof service disconnect switch.
- 8) Return Air Fan
 - a) Tenant's return air fan shall be as manufactured by:
 - i) CAPTIVE-AIRE; or
 - ii) REZNOR.
 - b) Tenant's return air fan shall be a filtered supply air unit with direct fired gas heater to include MAXITROL, full modulating gas valve, discharge ductstat, pressure regulator, solenoids, air switch, burner relays, fused control circuits, motor starters and air intake hood, motorized back draft dampers, freezestat, disconnect switch, permanent aluminum filters and flat roof curb.
- 9) Installation
 - a) Tenant's exhaust hood shall be installed in compliance with NFPA 96, the STATE OF NEW JERSEY fire code and local authorities having jurisdiction.
 - b) The installation of Tenant's exhaust hood shall be by an HVAC contractor or a company experienced in the installation of commercial kitchen ventilation.
 - c) Wall-mounted hoods shall be set on a non-combustible wall constructed of studs and cement board.
- 10) Tenant may submit an alternate package to the above.
 - a) The alternate package must include complete engineering and schematics of the system, cut sheets of each item in question and justification, in writing, from Tenant's mechanical engineer.
 - b) Landlord's engineer shall review this package and make recommendations to Landlord who, in its sole judgment, shall conditionally accept or reject any alternate package presented.

Technical Information and Requirements for Food Court, Inline Food and Restaurant Tenants

1. Food Court and Inline Food Tenant Design Criteria
 - A. Concept
 - B. Storefront Design Area
 - 1) The Storefront Design Area is designed to act as the customer service and display area, open to and a part of, the food court.
 - 2) The Storefront Design Area extends from Tenant's lease line nine feet (9'-0") back to the Storefront Design Line.
 - 3) Creative attention must be given by Tenant's designer to the visual organization of the front counter and serving areas.

The Mills At Jersey Gardens
Elizabeth, NJ

- a) Equipment layouts, graphics, signs, menu board materials, colors, finishes and lighting shall be submitted for approval.
 - b) All areas visible to the public are subject to Landlord's approval and meeting the standards outlined in developing the quality design that is needed at JERSEY GARDENS MALL.
 - c) Any food preparation that can be done in an attractive or theatrical fashion is encouraged to be done at the front counter or within public view.
 - d) All other food preparation and storage should occur behind the menu board wall.
- C. Storefront Counter
- 1) The face of the counter shall not be permitted to extend beyond Tenant's lease line.
 - 2) The finish of the serving counter face must be a maintenance free, durable material of the highest level of design and quality, emphasizing the creativity of the individual Tenant.
 - 3) Appropriate counter face materials are:
 - a) ceramic tile;
 - b) marble;
 - c) corian;
 - d) brushed brass;
 - e) brushed stainless steel;
 - f) copper;
 - g) glass block; or
 - h) quarry tile.
 - 4) Clever use of multiple materials, tile patterns, varying heights and varying recesses will help provide an interesting serving counter.
 - 5) Plastic laminate and polished metals are not approved finishes for the serving counter face.
 - 6) The countertop must be finished in a material compatible with the counter face such as:
 - a) ceramic tile;
 - b) quarry tile;
 - c) marble;
 - d) granite; or
 - e) corian.
- D. Laminate or polished metal tops are not permitted as counter top finishes.
- E. Countertop material samples must be submitted to Landlord for approval.
- F. Tenant may incorporate custom-designed, transparent glass product displays into its counter design as an integral part of the total storefront design.
- G. In compliance with the AMERICANS WITH DISABILITIES ACT, all food court Tenants shall provide a minimum of a three foot (3'-0") wide section of the counter that does not exceed thirty-four inches (34") in height.
- H. Custom-designed serving counter accessories are to be integrated and compatible with the storefront.
- 1) A control line of a maximum of forty-four inches (44") (exclusive of sneeze guards) has been established to control the height of Tenant's counter and all equipment or accessories above the counter.

- 2) Drink dispensers are discouraged from being located on the front counter unless recessed forty-eight inches (44").
 - 3) Cash registers shall be recessed in the counter top with only the LED display visible.
 - 4) All equipment that extends above the counter must be of a decorative nature or shielded from view.
- I. Accessory Items
- 1) Accessory items, such as napkin holders, condiment lines and plastic utensil holders, shall be recessed into the countertop.
 - 2) Accessory items may not be closer than eight inches (8") from the front edge of the counter.
- J. Tray Rail
- 1) If a tray rail is desired, it shall be either integrated with the countertop design or made of brushed brass or brushed stainless steel and attached to the counter face.
 - 2) The face of the tray rail may not project in front of Tenant's lease line.
- K. Sneeze Guards
- 1) All sneeze guards shall be custom-designed as an integral part of the front counter.
 - 2) Sneeze guards must consist primarily of clear glass with a minimum number of metal supports.
- L. The minimum setback from the front edge of the counter shall be six inches (6") and no higher than required.
- M. The toe kick of Tenant's counter shall be per Landlord's specifications with the base material purchased from Landlord at Tenant's expense.
- N. Since exhaust hoods have such a design impact when used in the serving area and are visible to the public, particular attention must be used to incorporate them into the rest of the store design.
- O. Appropriate finishes for exhaust hoods are brushed metals such as:
- 1) copper;
 - 2) brass; or
 - 3) stainless steel.
- P. Bulkheads may be built around exhaust hoods if other materials are required, such as ceramic tile.
- Q. All backs of sign cabinets shall have doors to conceal the contents.
- R. No open shelves are permitted.
- S. Food Court Menu Board
- 1) Tenant's menu board wall forms the background of the sales area and combined with neighboring Tenants, forms the backdrop of the food court.
 - 2) The menu board wall is typically located six feet seven inches (6'-7") behind Tenant's lease line.
 - 3) Tenant's menu boards shall be professionally designed, incorporating the highest level of graphics and should be an integral part of Tenant's storefront design, e.g. recessed into the back wall of the serving area or treated as a "sculptured item".
 - 4) Tenant should review the illustration contained in this Tenant Handbook for the height and size of Tenant's menu board area.

- 5) In no case shall Tenant's menu board be below seven feet (7'-0") above the finished floor or above ten feet (10'-0") above the finished floor.

U. Materials and Finishes

- 1) In creating Tenant's design, only easily cleanable and sanitary materials are permitted.
- 2) Flat paints and porous materials are not permitted.

V. Waterproofing

- 1) An Upper Level food service Tenant and/or restaurant Tenant shall provide a totally waterproofed floor.
- 2) The type of waterproofing material and its application shall be compatible with the adhesive and/or grout along with the tile itself.
- 3) All materials and methods of application shall be per Landlord's specifications and are subject to inspection and approval by Landlord.

a) Integral Waterproofing/Adhesive:

- i) Manufacturer's one (1) or two (2) part liquid compound (with reinforcing fabric of recommended) which forms a seamless membrane having superior elastometric and waterproofing properties and also serves as the setting adhesive for tile, designed for trowel application on horizontal or vertical surfaces.
- ii) The product shall be chemical and freeze/thaw resistant and be recommended for continuous underwater exposure.
- iii) Integral Waterproofing/Adhesive shall be as manufactured by:
 - i. LATICRETE INTERNATIONAL, INC., 301-335; or
 - ii. BOSTIK CONSTRUCTION PRODUCT DIVISION/EMHART, Hydromet Ultraset.

b) Sheet Waterproofing

- i) A waterproofing and isolation sheet membrane composite of heavy duty non-plasticized CPE (chlorinated polyethylene) synthetic elastometric, laminated to spun-bond polyester for a total thickness of thirty (30) mils, suitable for use in thin-bed and similar installations.
- ii) Required physical properties
 - iii. 2,000 psi compression strength;
 - iv. 4,000 psi tensile strength;
 - v. water impenetrable;
 - vi. noncombustible; and
 - vii. service temperature range of negative seventy degrees to three hundred fifty degrees Fahrenheit (-70°F to 350°F).

- iv) Sheet waterproofing shall be as manufactured by the NOBLE Co., Nobleseal TS.

- f) Tenant must submit verification to Landlord that the waterproofing was performed by a manufacturer's certified applicator along with the material used and their warranties.
- g) Tenant shall be solely responsible for insuring a total and complete seal.
- h) Tenant shall be responsible for any and all damages within its space along with any damages done to a Lower Level Tenant's space.

W. Flooring

- 1) All concrete floor surfaces shall be waterproofed in a method meeting or exceeding Landlord's specified system with no exceptions.
- 2) The floor behind the serving counter, including all areas visible to the public, shall be quarry or ceramic tile with a non-slip finish.
- 3) Colors and patterns shall be appropriate to the store design.
- 4) Ease of maintenance and safety should be primary considerations in selecting the floor covering.
- 5) All food service Tenants must seal and caulk around all floor penetrations to prevent any leakage through the slab.
- 6) Tenant must use an epoxy grout within all food preparation areas.

X. Ceilings

- 1) All ceilings within the Storefront Design Area shall be five-eighths inch (5/8") Type X gypsum board with a painted finish.
- 2) All other ceilings shall comply with the ceiling section of this Tenant Handbook.
- 3) Any ceiling visible to the public shall be easily cleanable and subject to Landlord's approval.
- 4) All access panels, lighting fixtures, grilles, speakers, etc. must be placed in recessed areas at Tenant's lease line.
- 5) The final location and configuration of access panels, lighting fixtures, grilles, speakers, etc. shall be at the sole discretion of Landlord.

Y. Lighting

- 1) All lighting at Tenant's lease line shall be of a low voltage type and concealed from the view of the public and consistent throughout the food court.
- 2) Tenant should submit specifications with fixture type, mounting, locations and spacing for Landlord's approval.
- 3) Soffit lights are to be wired to Tenant's time clock so they are on during mall operating hours.

Z. Stockroom Door

The door from the Storefront Design Area to Tenant's stockroom shall be positioned in a manner so the stockroom is not visible to the public when the door is in the open position.

AA. Signage

- 1) Graphically interesting and sophisticated signage is essential to the success of the food court.
- 2) All signs within Tenant's space, such as menu boards, price lists and other signage and graphic devices, are to be provided by Tenant following Landlord's design criteria and shall be subject to Landlord's review and approval.
- 3) Food court signage shall meet the following additional criteria:
 - a) Tenant shall furnish and install an illuminated sign composed of individual LED Channel letters.
 - i) The letters are to be securely attached.
 - ii) Transformers shall be concealed from public view.

- b) Tenant's identification shall be a neon sign, of a size and location as indicated on the sign drawings included in the Shell Design Package and as shown in the sign criteria of this Tenant Handbook.
 - 4) Tenant's serving counter may incorporate Tenant's identification logos, crest or ornamentation within the glass displays if applied or painted on the inside surface of the glass in gold or silver leaf or etched on the interior surface.
 - 5) Hand-painted and other point-of-sale signs at Tenant's main serving counters are prohibited.
 - 6) "Daily Specials" advertising or signs for seasonal or temporary promotions must be integrated into Tenant's menu board or into permanent sign holders.
 - 7) Vendor or supplier advertising, promotional signage and logos are not permitted within the Storefront Design Area.
 - 8) All signage shall be UL listed and comply with the requirements of the General Design Criteria portion of this Tenant Handbook.
 - 9) Inline food Tenant signage shall follow the mall's general signage criteria.
2. Restaurant Design Criteria
- A. Creative storefront design is essential in the mallway storefront interface.
 - B. Tenant may open areas of its storefront to "communicate" with the mallway itself.
 - C. Use of first class materials and finishes in the overall design context of the mall is essential.
 - D. Restaurant Tenant signage shall follow the mall's general signage criteria.
 - E. Lighting
 - 1) At Tenant's lease line, all lighting shall be of a low voltage type or decorative fixture.
 - 2) Tenant shall submit specifications with fixture type, mounting, locations and spacing for Landlord's approval.
 - 3) Soffit lights are to be wired to Tenant's time clock so they are on during mall operating hours.
 - 4) The use of indirect lighting in restaurant seating areas is encouraged.
 - 5) The use of feature lighting fixtures may create focal points and interest from the mallway.
 - 6) Lighting shall be adequate to meet health codes.
3. General Food Tenant Criteria
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