

TENANT DESIGN MANUAL



UPDATED FEBRUARY 2016



PROJECT OVERVIEW



Dadeland Mall is located on Kendall Drive (SW 88th Street) between Dixie Highway (US-1) and The Palmetto Expressway (SR 826), one of the two most heavily traveled roads in Miami. The Mall is often identified by the iconic aqua tower with the letter “D,” a local landmark that has been at the Mall since it first opened.



PROJECT OVERVIEW

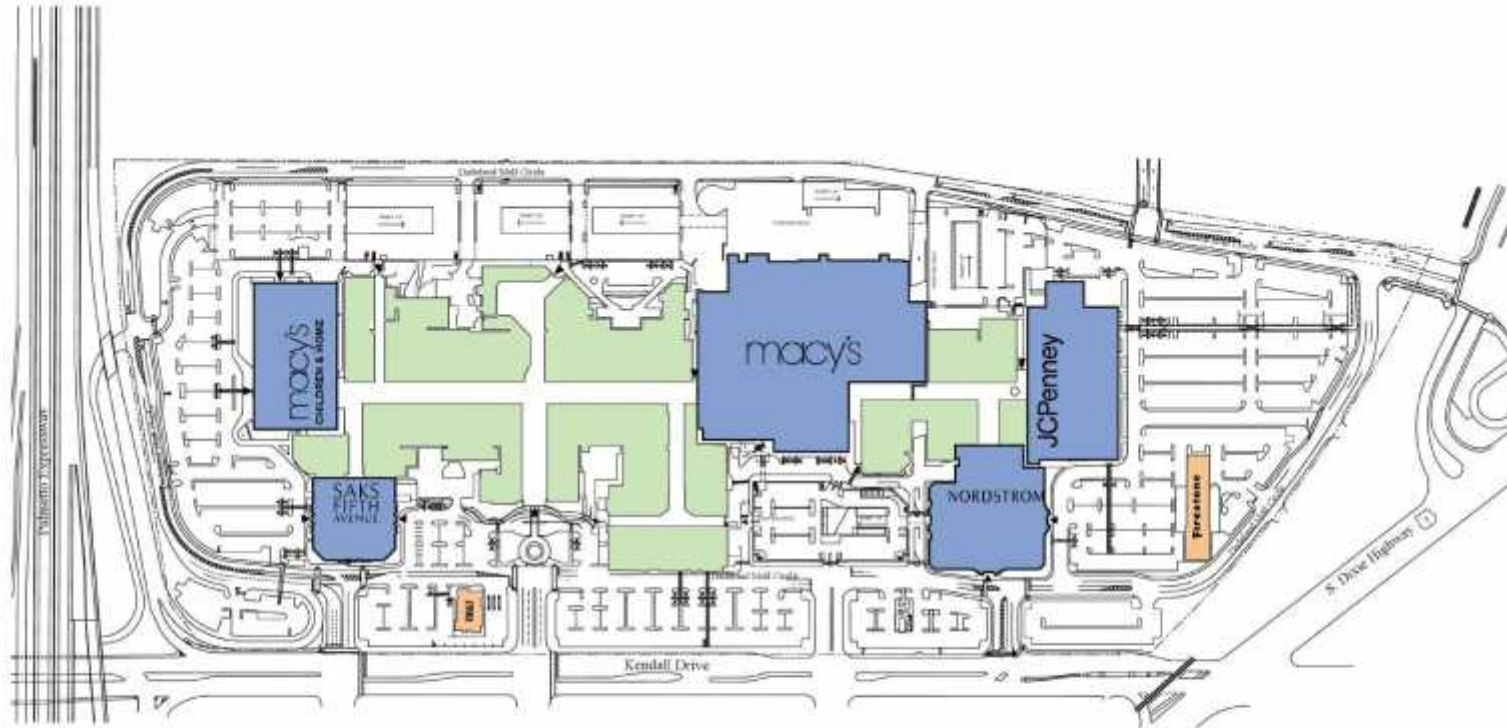


Dadeland Mall initially opened in 1962 as an open air center, and is currently the largest enclosed mall in the Miami Dade area. It is anchored by Florida's largest Macy's, JC Penney, Nordstrom, Saks Fifth Avenue, and offers more than 180 national and specialty retail stores, restaurants and a Food Court.

Dadeland Mall has undergone several expansion & renovation projects, most recently with a new wing that added approximately 20 new retailers, 5 full service restaurants and an elevated skywalk.



SITE PLAN



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.



TENANT INFORMATION PACKAGE

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

COMPONENT	DESCRIPTION
TIP Index	Will provide a comprehensive list of topics to help locate information
Tenant Design Manual	Provide mall specific architectural, sign and engineering design criteria
Kiosk Design Manual	
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



- The Tenant Information Package can be accessed from 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.

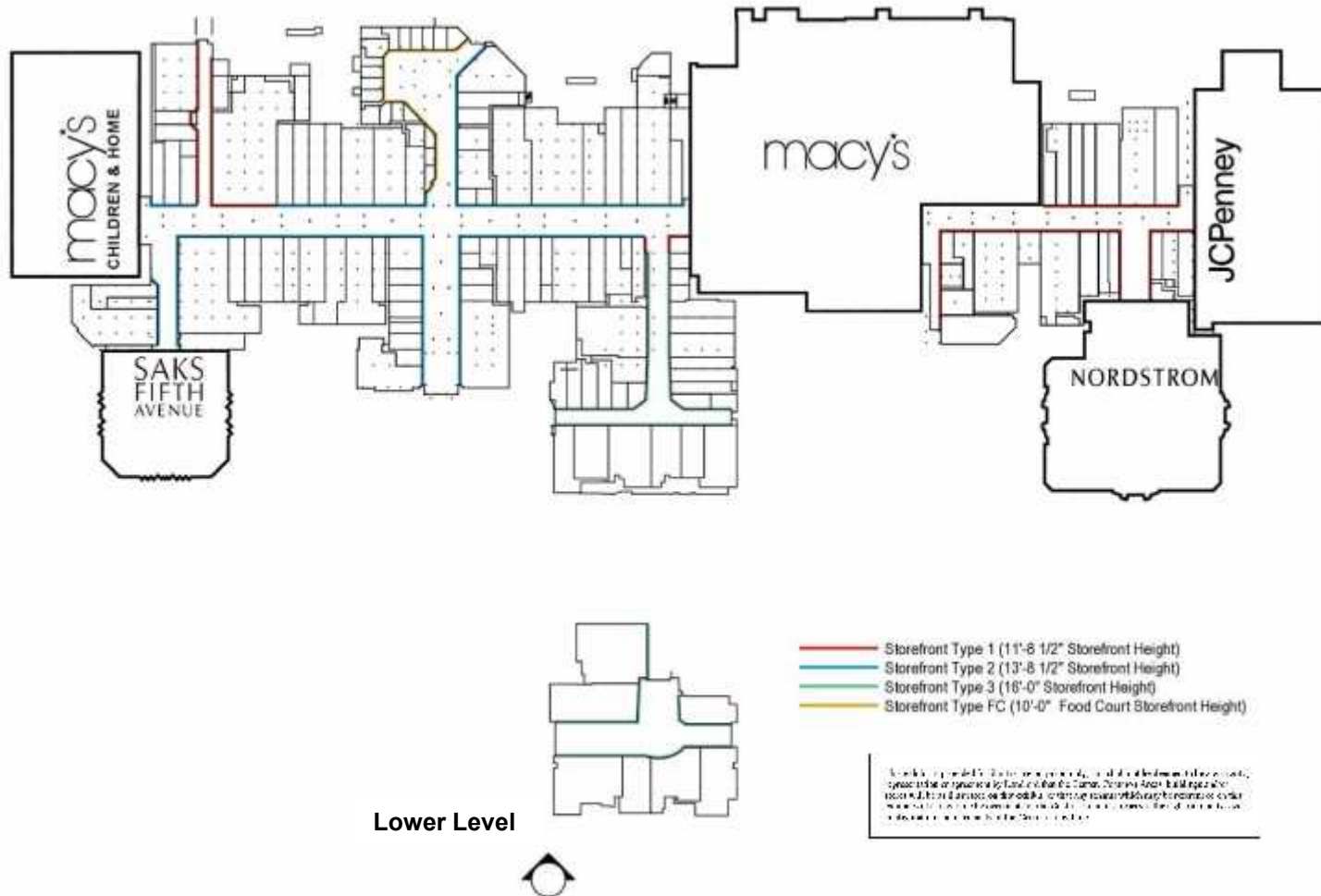
*For questions regarding the Landlord's design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and ask for Tenant Coordination.

MALL BUILDING DATA

- Occupancy/ Use: Mercantile
- Construction Classification: Type II B
- Building Levels: One (1) or Two (2) Levels
- Sprinkler System: Fully Sprinkled

STOREFRONT ZONE PLAN

USE THIS PLAN AS A GUIDE TO THE BUILDING STOREFRONT SIGN MODELS ON THE PAGES THAT FOLLOW.



STOREFRONT SIGNS, AWNINGS AND CANOPIES

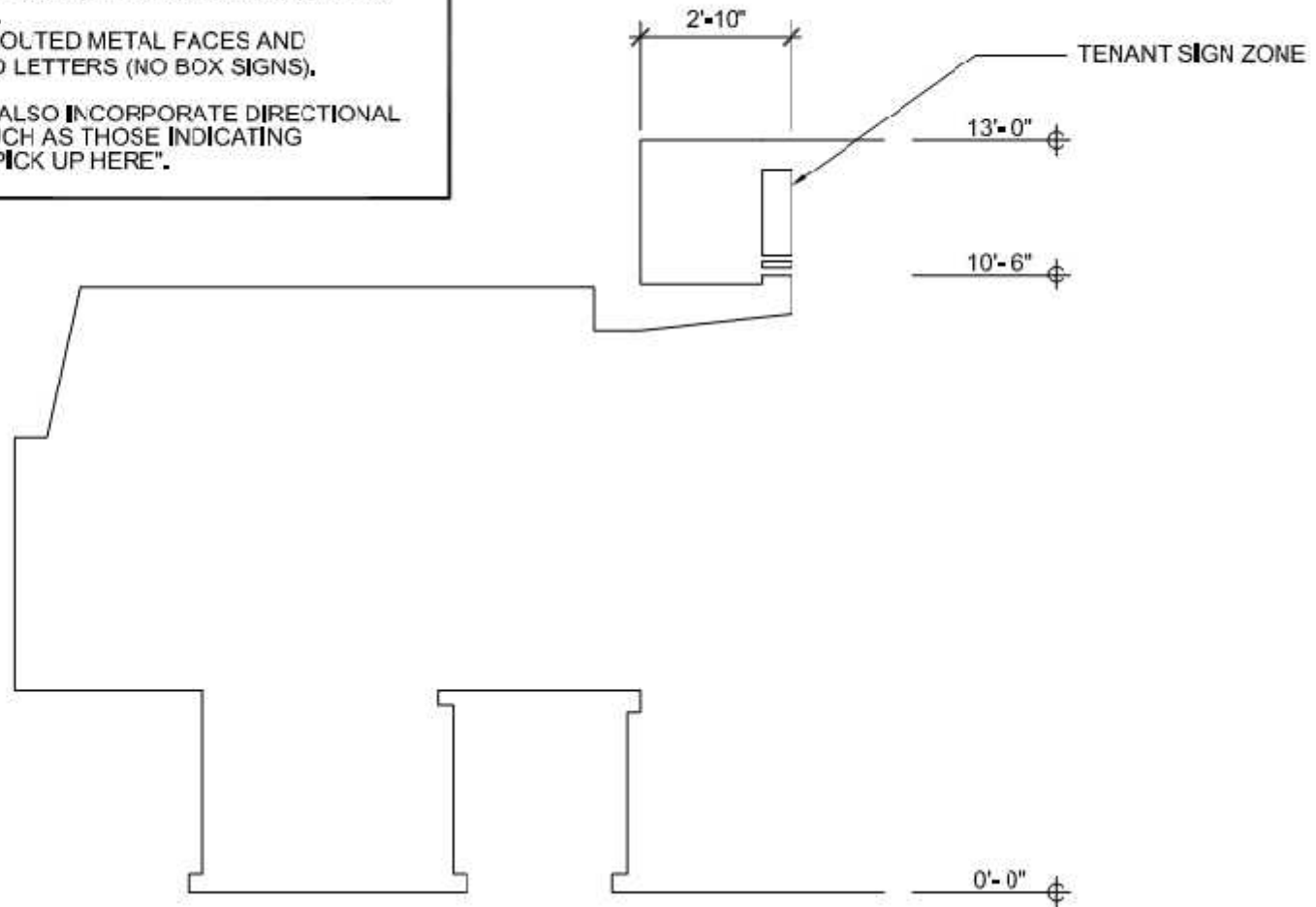


FOOD COURT - SIGNAGE DETAILS

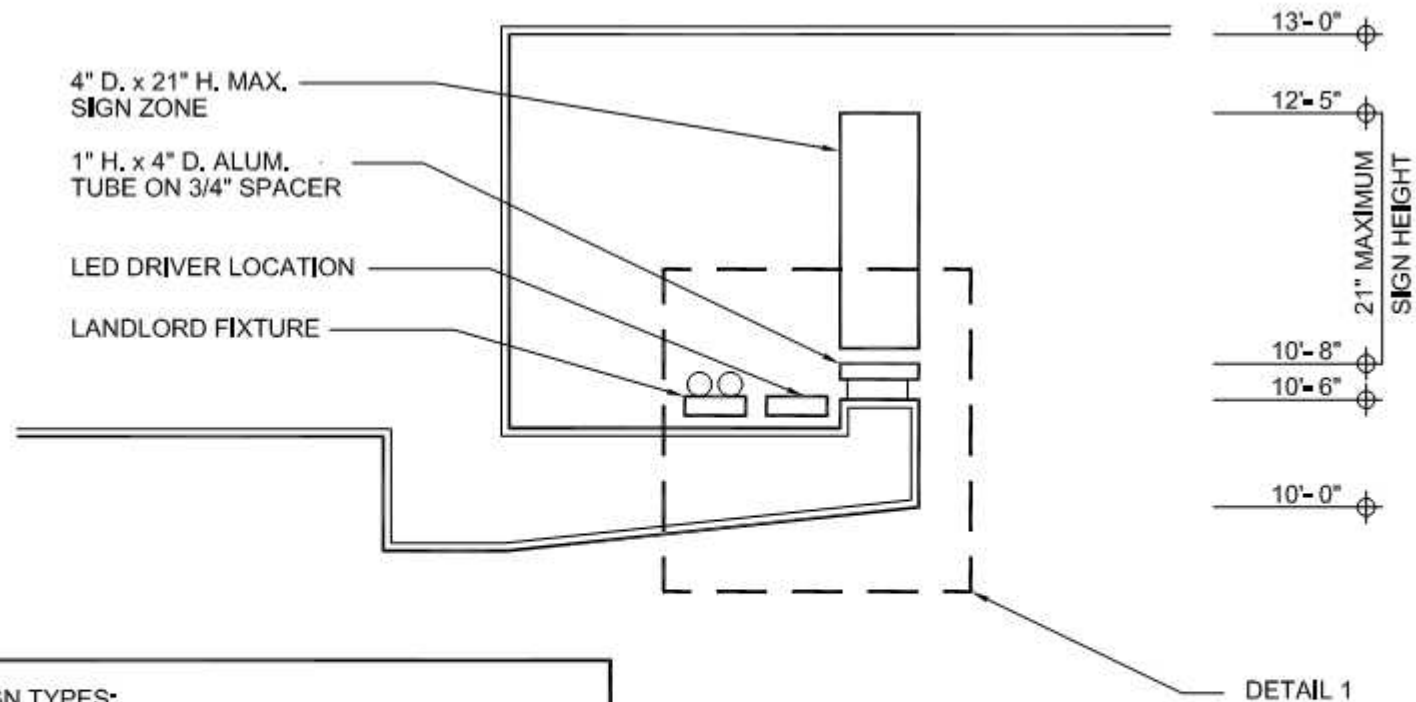
ALLOWABLE SIGN TYPES:

- INTERNALLY LIT CHANNEL LETTERS WITH LED ILLUMINATION AND TRANSLUCENT FACES.
- REVERSE CHANNEL LETTERS WITH LED ILLUMINATION AND FORMED-BACKER PANEL.
- FORMERD SIGNS WITH ROLTED METAL FACES AND PUSH-THRU ILLUMINATED LETTERS (NO BOX SIGNS).

NOTE: TENANTS SHOULD ALSO INCORPORATE DIRECTIONAL INTO THEIR SUBMITTAL SUCH AS THOSE INDICATING "ORDER HERE" AND / OR "PICK UP HERE".



FOOD COURT - SIGNAGE DETAILS

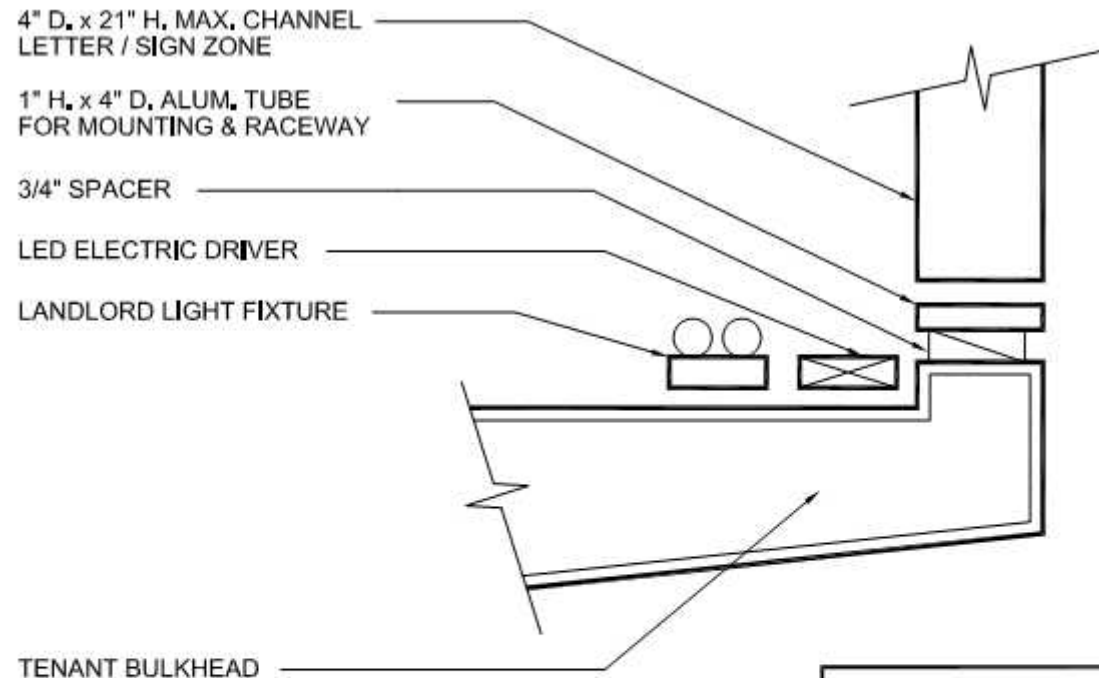


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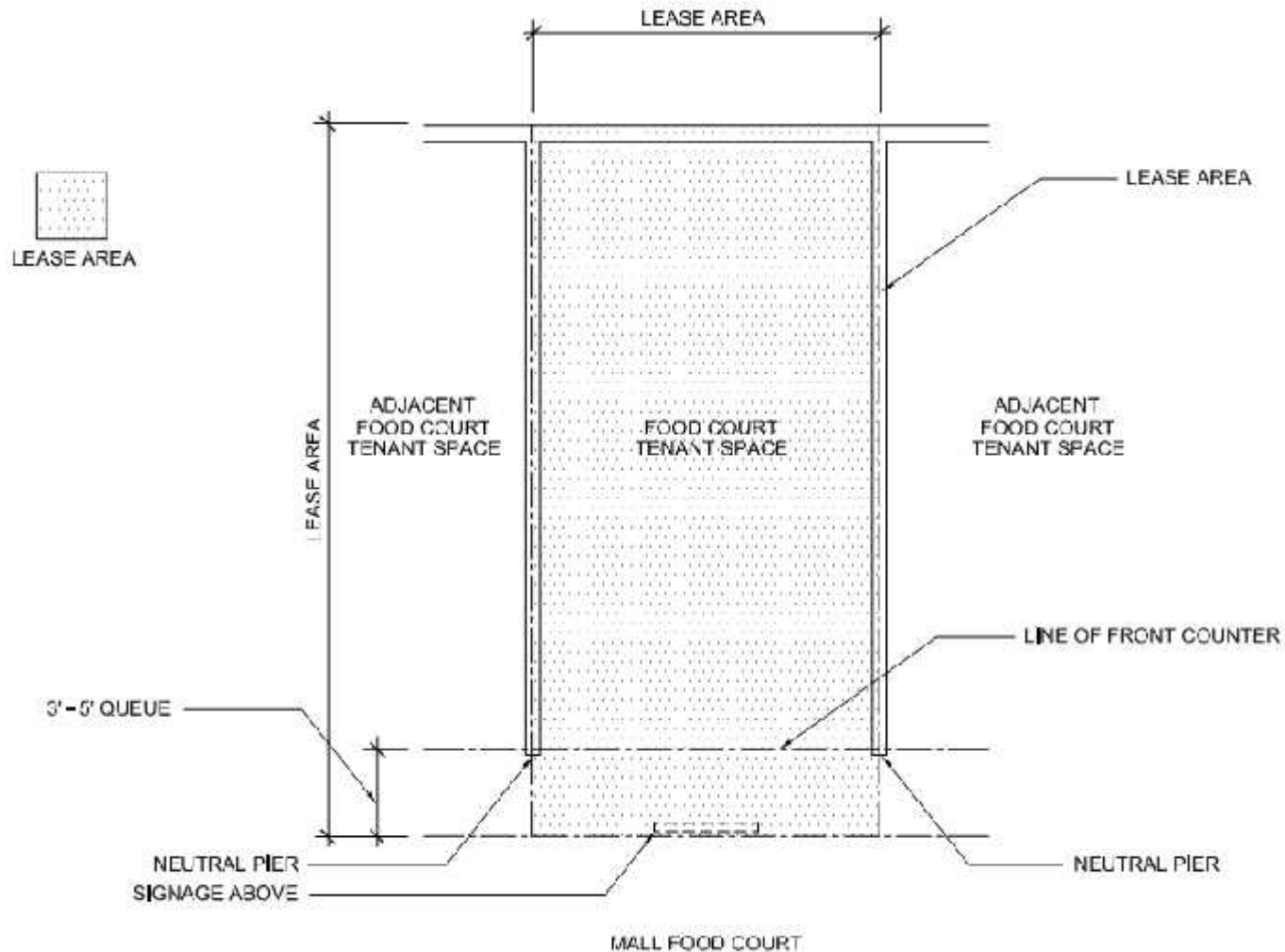


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FOOD COURT – QUEUEING SETBACK

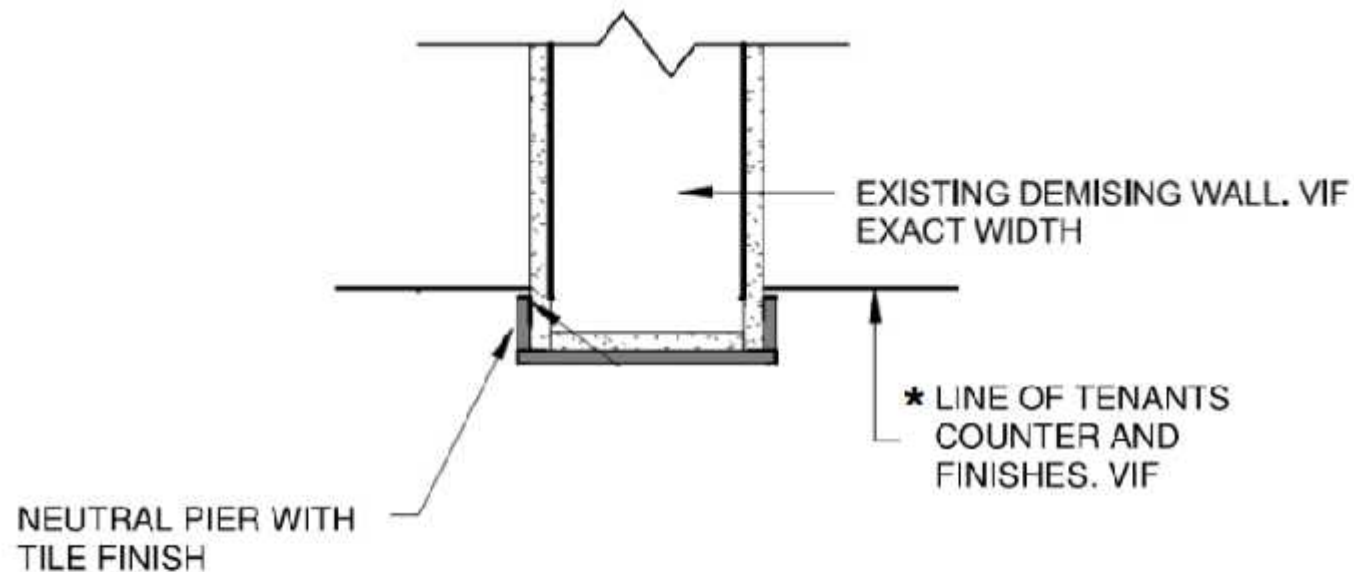


FOOD COURT EXISTING CONDITIONS



All incoming Tenants and/or any Tenant performing a remodel of the existing premises are expected to comply with this criteria. No exceptions. All non-compliant conditions that may be existing currently are required to be removed. Examples of non-compliant conditions include, but are not limited to: Creating a bulkhead design element at the lease line or front counter. Use of temporary type banners, graphics or signs of any style within the premises. Use of static type graphics mounted at the side wall as shown above. Internally illuminated menu boards may not be reused, they must be updated to Electronic Menu Boards per this criteria.

NEUTRAL PIER DETAIL – FOOD COURT

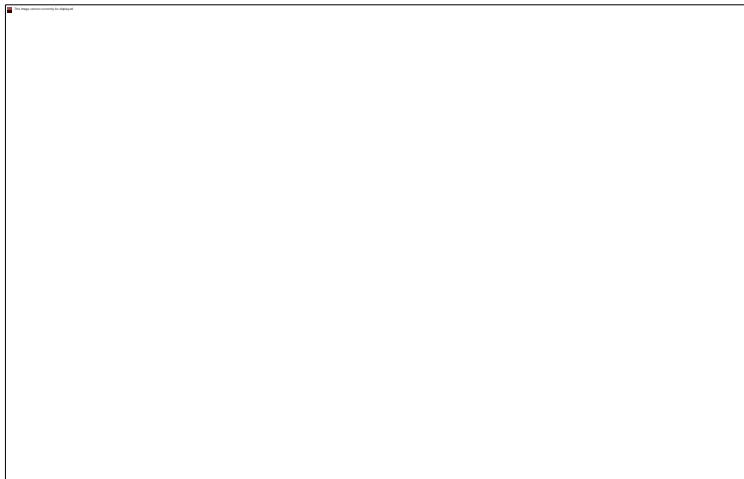


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NOTE: TENANT LEASE LINE LOCATIONS EXTEND APPROX 3'-5" BEYOND THE FACE OF THE COUNTER TO ALLOW FOR QUEUING AND SERVICE OF CUSTOMERS. VERIFY EXACT LOCATION IN FIELD

FOOD COURT

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. Be innovative.



FOOD COURT



FOOD COURT

Typical food court spaces have a 3' – 5' setback from the front lease line to account for customer queuing and ordering.

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 view.
- Tenants are encouraged to separate the ordering and pick up of food that requires extended waiting times
- No tray slides are 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.

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.

FOOD COURT

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)

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.
- 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.
- Doors and/or rolling grilles are 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.

Electronic Digital Menu Boards are required. Menu boards must be incorporated into the architecture of the overall storefront or Feature Wall design and should not be surface mounted as an 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.

FOOD COURT

Electronic Digital Menu Boards (contd.)

- 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.

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.

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.

FOOD COURT

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:

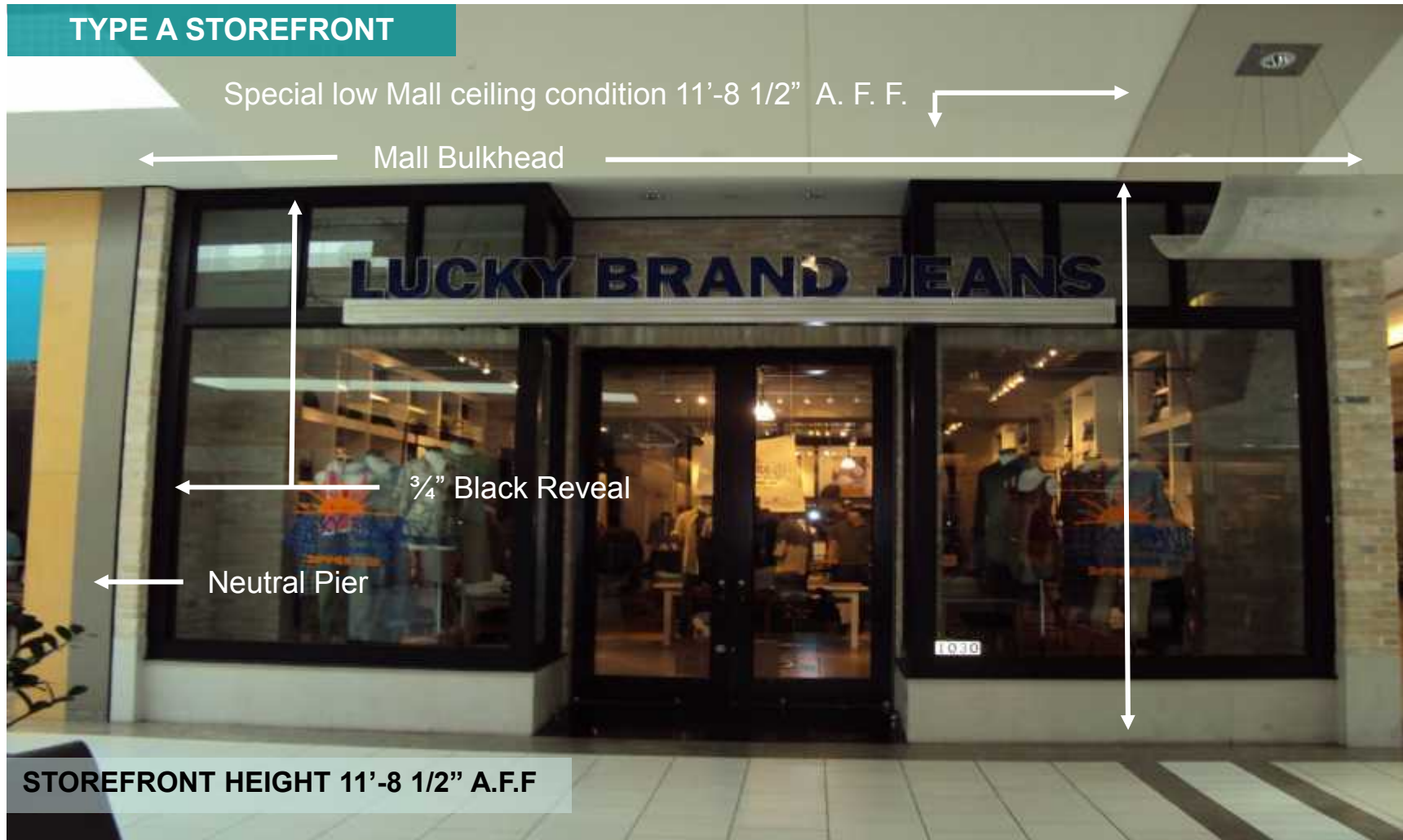
- Decorative pendant light fixtures over front customer counter area or in front of house areas.
- Fully recessed track and light fixtures.
- Indirect ceiling cove lighting systems.
- Surface mounted track lights or fixtures with acrylic or plastic lenses will not be permitted.
- Illumination for exhaust 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.

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.

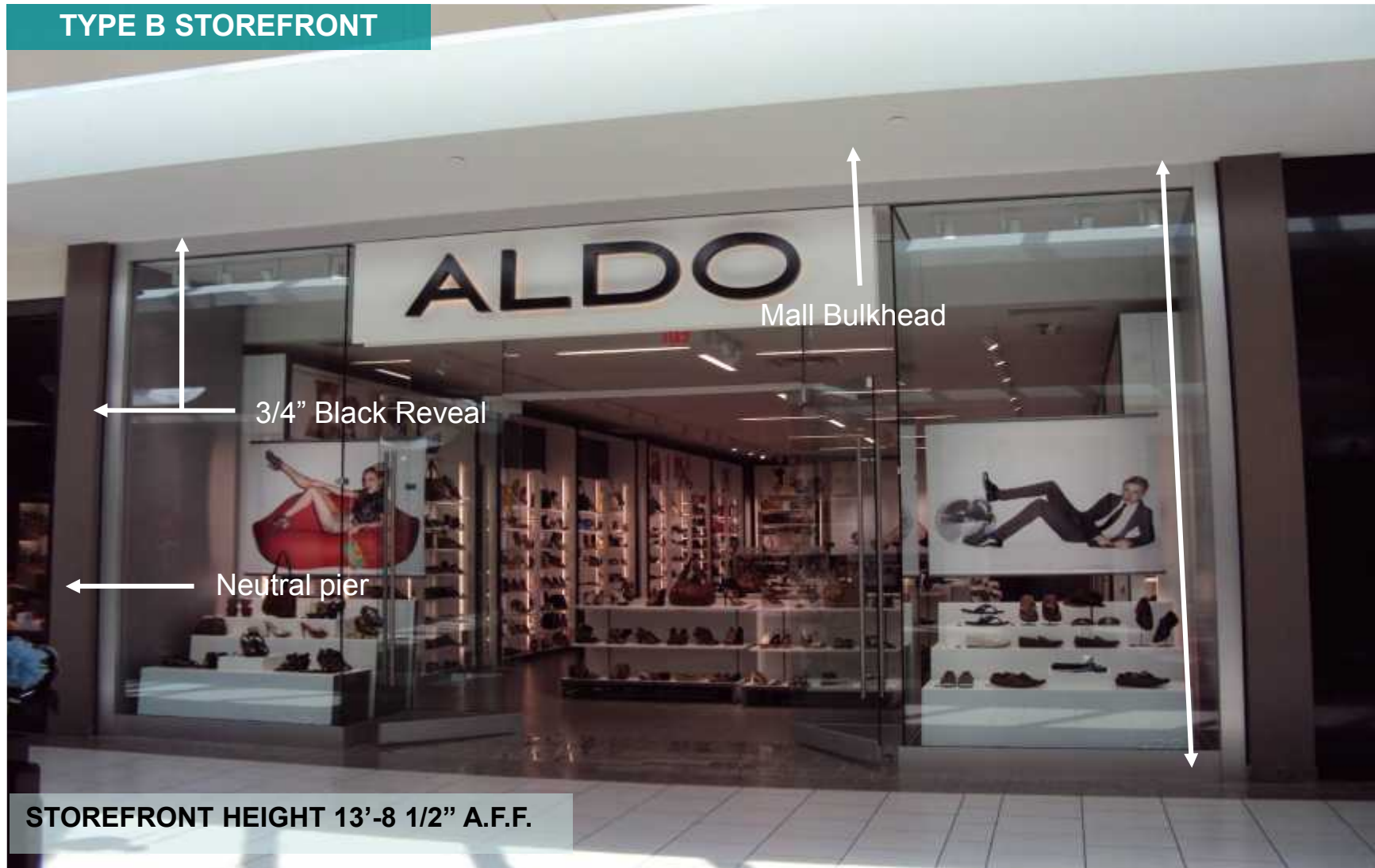
STOREFRONT ELEVATIONS

TYPE A STOREFRONT



STOREFRONT ELEVATIONS

TYPE B STOREFRONT



STOREFRONT ELEVATIONS

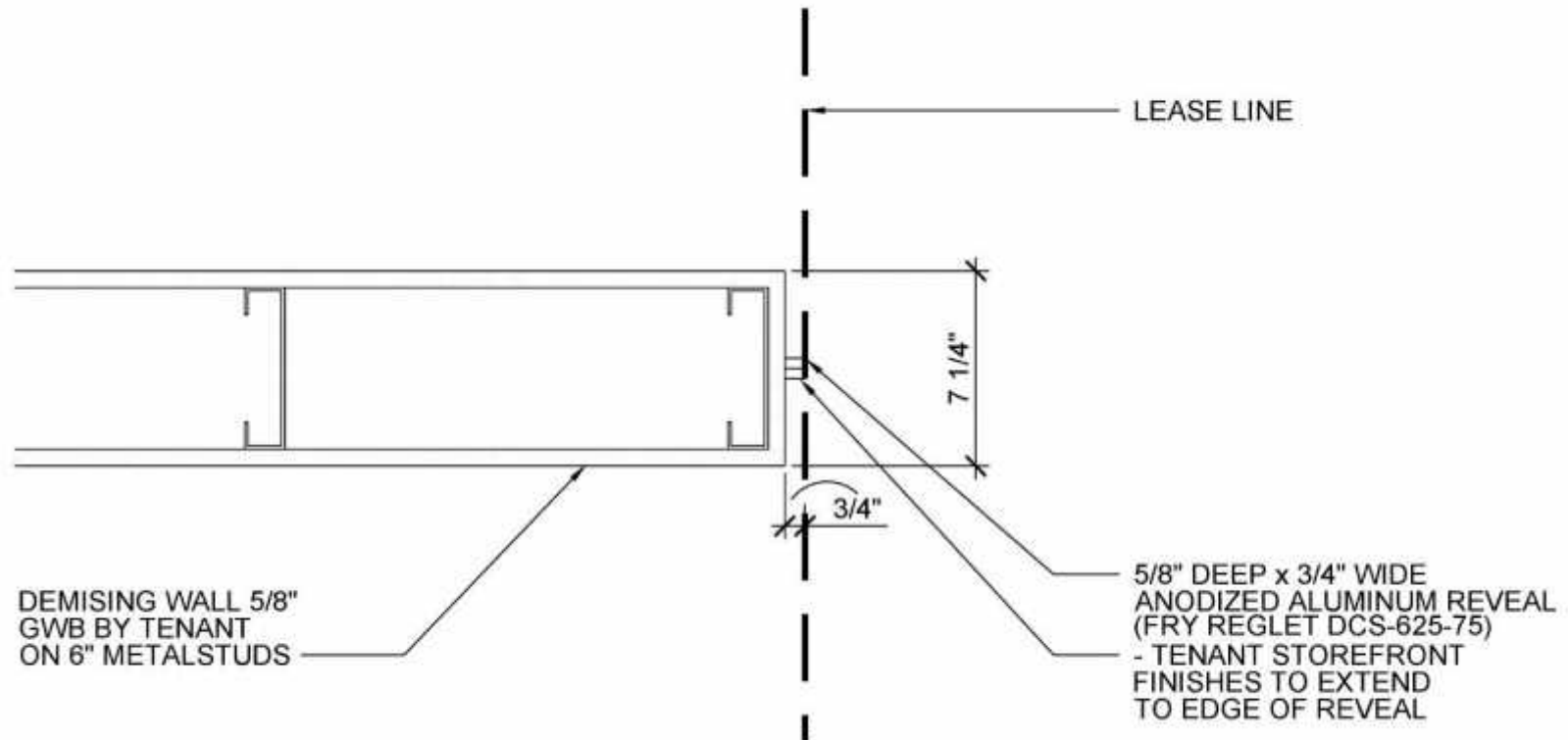
TYPE C STOREFRONT

← 3/4" Black Reveal is neutral pier for Type 3 storefronts.

Fire Extinguisher cabinet – if existing may NOT be relocated. Tenant must incorporate into storefront design and ensure that proper distance to other extinguisher cabinets is maintained.

STOREFRONT HEIGHT 16'-0" A.F.F, LEVEL 1 AND 2.

NEUTRAL PIER DETAIL – STOREFRONT TYPE 3 ONLY

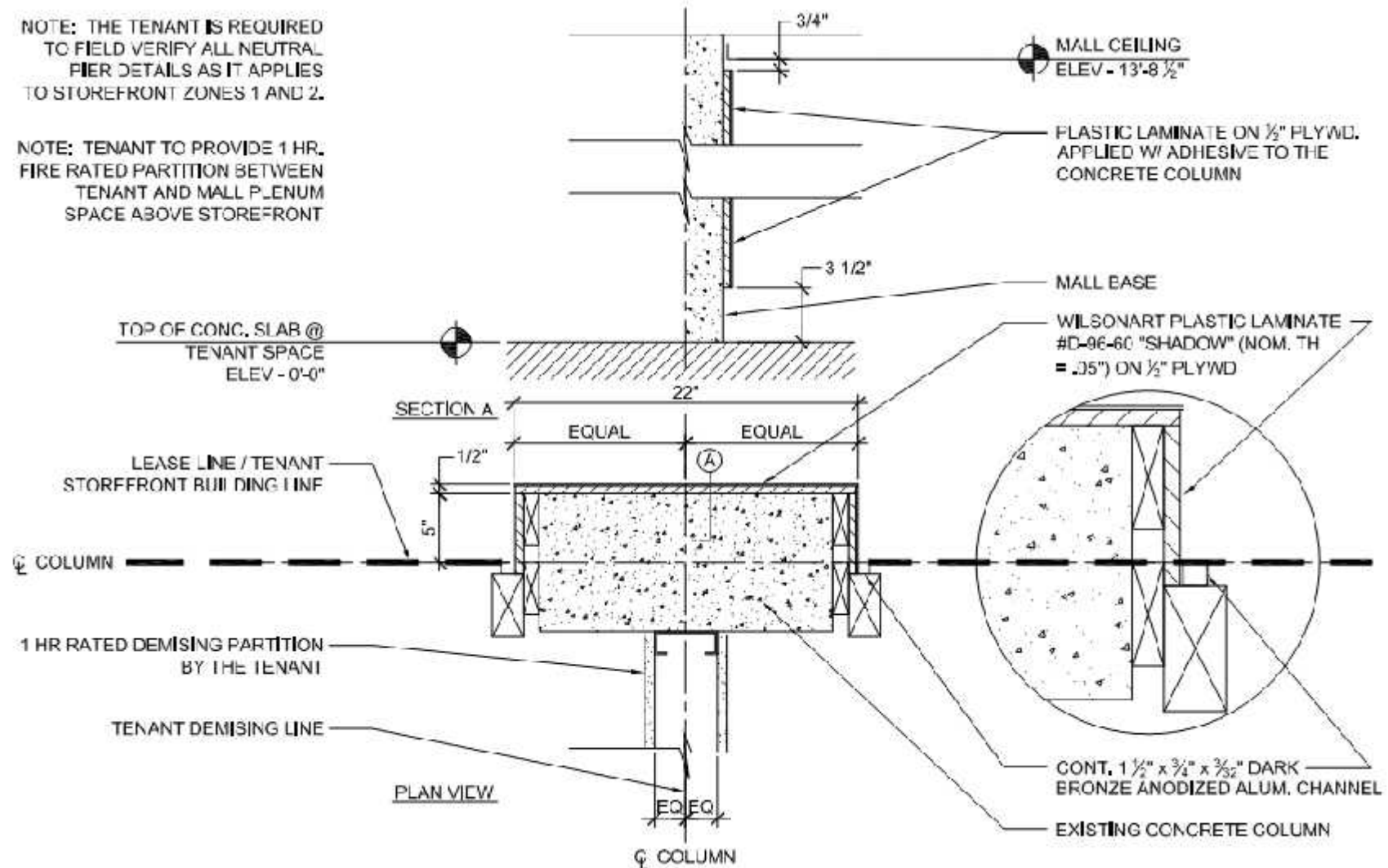


Tenant to install $\frac{3}{4}$ " reveal as part of Tenant's work, if not already existing. Existing Tenants in the corridor leading to the Fashion Wing are to remove the existing Neutral Pier condition and install the $\frac{3}{4}$ " reveal condition as part of Tenant's work. Any questions about the Neutral Pier conditions should be directed to the Landlord's Tenant Coordinator.

NEUTRAL PIER DETAIL – TYPE A

NOTE: THE TENANT IS REQUIRED TO FIELD VERIFY ALL NEUTRAL PIER DETAILS AS IT APPLIES TO STOREFRONT ZONES 1 AND 2.

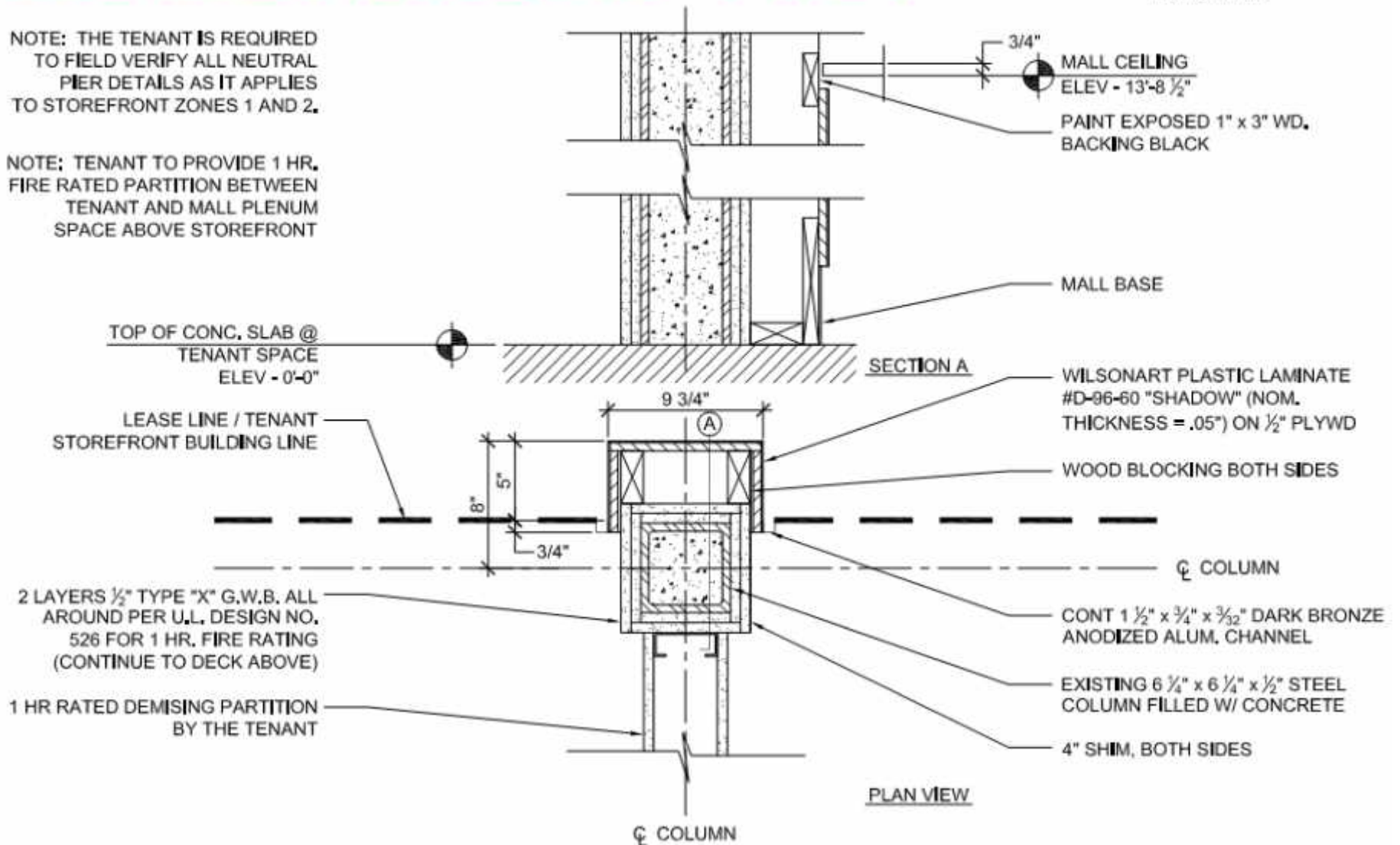
NOTE: TENANT TO PROVIDE 1 HR. FIRE RATED PARTITION BETWEEN TENANT AND MALL PLENUM SPACE ABOVE STOREFRONT



NEUTRAL PIER DETAIL – TYPE 1

NOTE: THE TENANT IS REQUIRED TO FIELD VERIFY ALL NEUTRAL PIER DETAILS AS IT APPLIES TO STOREFRONT ZONES 1 AND 2.

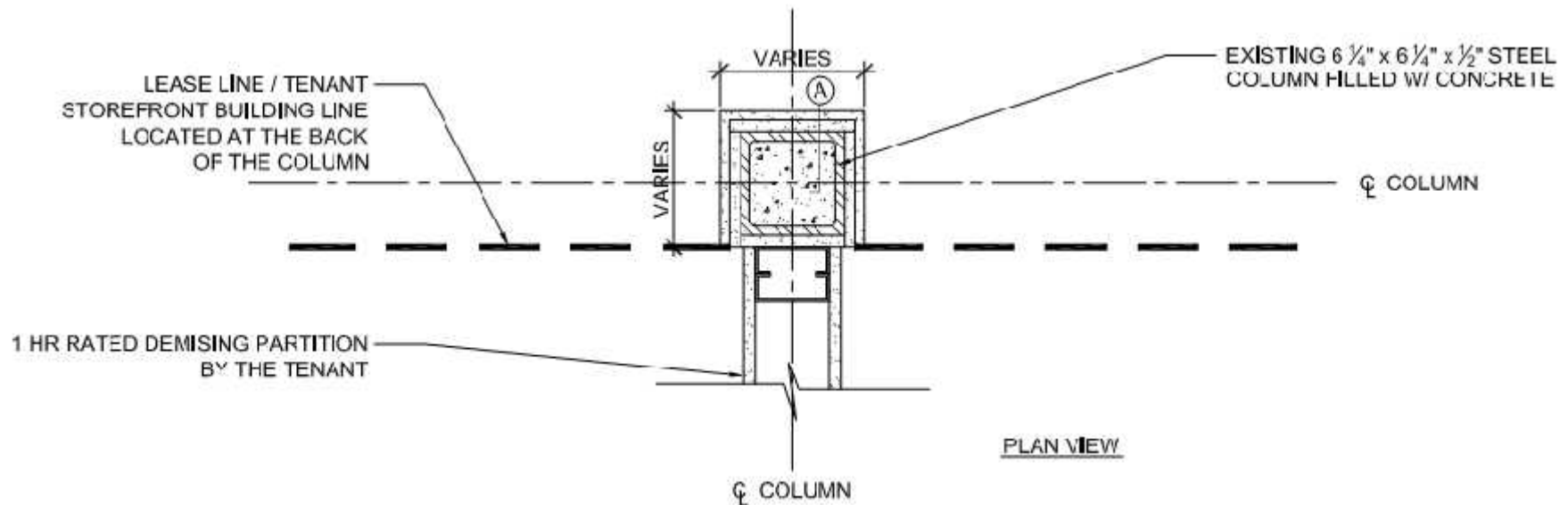
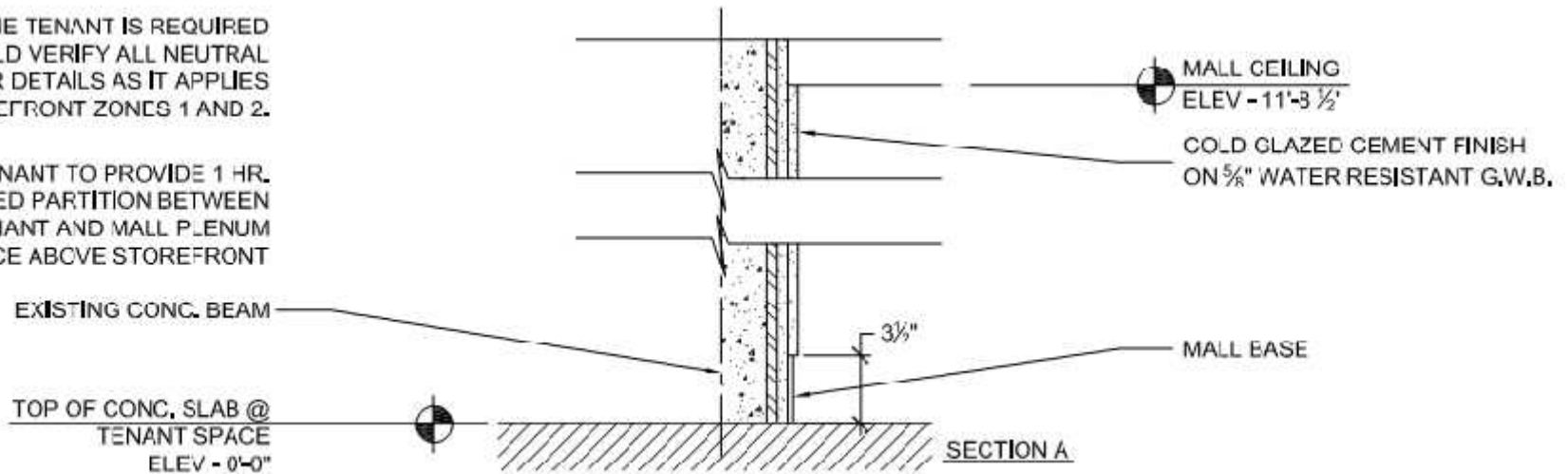
NOTE: TENANT TO PROVIDE 1 HR. FIRE RATED PARTITION BETWEEN TENANT AND MALL PLENUM SPACE ABOVE STOREFRONT



NEUTRAL PIER DETAIL – TYPE 2

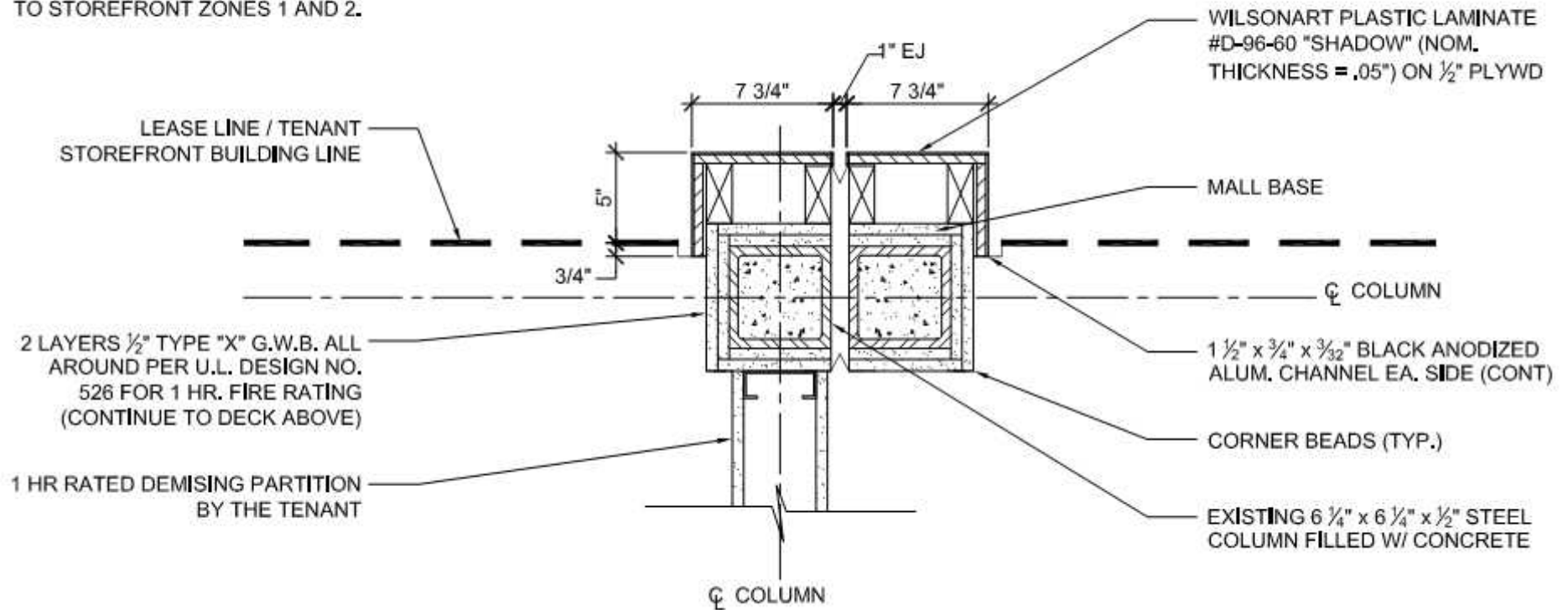
NOTE: THE TENANT IS REQUIRED TO FIELD VERIFY ALL NEUTRAL PIER DETAILS AS IT APPLIES TO STOREFRONT ZONES 1 AND 2.

NOTE: TENANT TO PROVIDE 1 HR. FIRE RATED PARTITION BETWEEN TENANT AND MALL PLENUM SPACE ABOVE STOREFRONT



NEUTRAL PIER DETAIL – TYPE 3

NOTE: THE TENANT IS REQUIRED
TO FIELD VERIFY ALL NEUTRAL
PIER DETAILS AS IT APPLIES
TO STOREFRONT ZONES 1 AND 2.



HVAC – RETAIL TENANTS

Applies to all retail Tenants located on Level 1 of the 2-level areas of the 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** Tenant shall provide a condensate drain trap at the AHU drain connection above the ceiling. Route and connect to Landlord's common condensate system located at the rear of each Tenant space. Condensate is **NOT** permitted to tie into sanitary system.
- **Return Air** Open plenum for non-odor producing Tenants. Ducted return is subject to Landlord's approval.
- **Supply Air** Design for constant volume, low velocity pressure.
- **Smoke Exhaust/Relief** None required.
- **Odor, Thermal & Process Equipment Exhaust** Odor producers (pets, hairstyling, manicures) and Food Service Tenants must maintain a minimum of 20% negative air pressure between their space and the mall. Air scrubber may be required to mitigate odors.
- **Grease Exhaust** Food Service Tenants shall provide a Grease Exhaust and Make Up Air system. Maintain negative air pressure between Tenant space and the mall. Grease Guard or equivalent grease containment systems are required.
- **Outside/Relief Air** Connect to Landlord's common system located on Level 1 in rear of Tenant's space.
- **Toilet Exhaust** Connect to the Landlord provided Toilet Exhaust duct on Level 1.
- **Temperature Controls** Tenant supplied HVAC are stand alone.
- **Test & Balance** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information.**

HVAC – RETAIL, FOOD COURT & RESTAURANT TENANTS

Applies to all retail Tenants located on Level 1 of the 2-level areas of the Mall.

- **Equipment** Tenant shall furnish and install rooftop unit(s) sized per sensible/total load calculations. Heating shall be electric. All roof openings by Landlord's authorized contractor at Tenant's expense. Air distribution within leased space is Tenant's responsibility. Rooftop unit(s) shall be constant volume, variable temperature, self-contained and air-cooled type with air-side economizers where required by ASHRAE and AHJ.
- **Condensate Drain** Tenant shall provide a condensate drain trap at the A/C unit connection above the roof and terminate piping to a Landlord approved drain on the roof.
- **Return Air** Open plenum for non-odor producing Tenants. Ducted return is subject to Landlord's approval.
- **Supply Air** Design for constant volume, low velocity pressure.
- **Smoke Exhaust/Relief** None required.
- **Odor, Thermal & Process Equipment Exhaust** Odor producers (pets, hairstyling, manicures) Restaurants and Food Court Tenants must maintain a minimum of 20% negative air pressure between their space and the mall. Air scrubber may be required to mitigate odors.
- **Grease Exhaust** Restaurant and Food Court Tenants shall provide a Grease Exhaust and Make Up Air system. Maintain negative air pressure between Tenant space and the mall. Grease Guard or equivalent grease containment systems are required.
- **Outside/Relief Air** All Tenants with direct roof access are thru roof by Tenant.
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Temperature Controls** Tenant supplied HVAC are stand alone.
- **Test & Balance** Refer to General Criteria Drawing.
- **See Criteria Sheet MEP-1 for further information.**

PLUMBING – RETAIL TENANTS



- **Water** Redistribution by Landlord or direct customer of the Utility Company. Landlord provided designated connection point within or adjacent to space. Tenant supplied meter w/remote reader if applicable.
- **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. Tenants on Level 1 of multi-level section of mall connect to Landlord provided common system.
- **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 – FOOD COURT & RESTAURANTS TENANTS

- **Water** Redistribution by Landlord or direct customer of the Utility Company. Landlord provided designated connection point within or adjacent to space. Tenant supplied meter with remote reader if applicable.
- **Waste** 4" wye connection off Landlord main for Food Court. Designated Restaurant spaces shall verify existing in field. Connection point located within or adjacent to space.
- **Vent** Through roof by Tenant or connect to existing.
- **Grease Waste** Landlord has provided common grease waste system with connections for Food Court Tenants & designated Restaurant spaces. Tenant shall use existing grease connection within space to meet AHJ and Mall requirements.
- **Natural Gas** Available for Food Court Tenants & designated Restaurant spaces from the Utility Company at a point determined by the Landlord, or as already existing. Tenant provides automatic gas shut off valve.
- **Drinking Fountain** As required by code.
- **Toilet Rooms** As required by code.
- **Service Sink** Consult with Health Department for specific requirements.
- **See Criteria Sheet MEP-1 for further information**

ELECTRICAL – ALL TENANTS

- **Landlord Equipment** Tenant shall connect to the Landlord's electrical distribution system existing at the Mall.
- **Power** Provided by electrical redistribution by Landlord or as a direct customer of the Utility Company. Tenant to provide fusing, meter (if not existing), conductors and connect to Landlord's distribution board. If Tenant is connected to Landlord redistribution system, they may elect to provide and install a (Model ION 6200) check meter at Tenant's option.
- **Voltage** Maximum design capacity of Tenant's electrical system is 277/480 volt, 3-phase, 4-wire. Tenant will provide their own dry-type transformer to provide 120/208 volt, three phase, three wire for their own use as required.
- **Capacity** Per existing available capacity from Mall.
- **Telephone** Use existing conduit or Tenant to provide.
- **Fire Alarm** Landlord tie-in notification. Tenant to utilize Landlord approved control panel and contractor to tie-in to mall's fire alarm at Tenant's expense. Tenants fire alarm panel and smoke detectors must comply with mall and AHJ criteria. (See also Bulletin – Fire Alarm Requirements for more information.)
- **Lighting Control** Tenant shall provide 24/7 time-clock control for storefront signage, storefront lighting, and storefront receptacles.
- **See Criteria Sheet MEP-1 for further information.**

FIRE PROTECTION – ALL TENANTS



- **Implementation** Tenant shall modify sprinkler existing grid system in compliance with local codes and Landlord's insurance requirements. Tenant shall directly employ the Landlord designated contractor.
- **Tenant Flow Switch** Landlord tie-in notification. Tenant's fire alarm panel and smoke detectors must comply with mall and AHJ criteria. (See also Bulletin – Fire Alarm Requirements for more information.)
- **Valve for Tenant Switch** Not permitted.
- **See Criteria Sheet MEP-1 for further information.**

LIFE SAFETY INTERFACE – ALL TENANTS

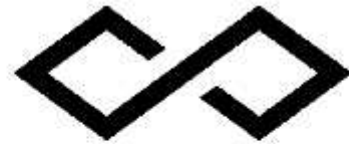
- **Life Safety Interface** Tenant shall employ Landlord's designated Life Safety/Fire Alarm Contractor for all required components and interfacing with the base building's fire alarm system and BAS. Number of components within a Tenant space that may be connected to Landlord's system is limited.
- **Wiring** By Tenant, from certain life safety devices to a junction box provided by the Tenant at a location selected by the Landlord, or as determined by Landlord's designated Fire Alarm Contractor. Final connections in the junction box and to the building fire alarm system will be by the Landlord's Contractor at Tenant's expense.
- **Duct Detectors** Shall shut down affected Tenant HVAC unit and send supervisory signal to the building fire alarm.
- **Final Connections** By Landlord's Fire Alarm Contractor at Tenant's Expense.
- **Music & Security Systems** Must interface with fire alarm system by installing a service interrupter.
- **Reference Landlord's Bulletin – Fire Alarm Requirements for more information.**

MEP CALCULATION FORMS

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

COCKING EQUIPMENT		APPLIANCE HEAT GAIN	
		ELECTRICAL LOAD SUMMARY	
		KITCHEN EXHAUST FAN SPECIFICATION	
		KITCHEN MAKE-UP AIR UNIT SPECIFICATION	
		VAV TERMINAL SPECIFICATIONS	
		MAINTENANCE	
COCKING EQUIPMENT	Light	THE TENANT IS REQUIRED TO OBTAIN MAINTENANCE CONTRACTS WITH MAINTENANCE CONTRACTORS APPROVED BY THE LANDLORD FOR THE INSPECTION AND CLEANING OF THE FOLLOWING SYSTEMS:	
	Heat	DOOR EXHAUST FAN	
	Exhaust	GREASE EXHAUST FAN AND FAN GREASE TRAP	
	Water	GREASE GUARD SYSTEM	
	Boiler	GREASE EXHAUST HOOD AND FILTERS	
	Fall	GREASE EXHAUST DUCT	
	Rel	GREASE INTERCEPTOR	
	Total E	THE TENANT MUST GUARANTEE TO THE LANDLORD THAT CONTRACTS HAVE BEEN EXECUTED AND THESE SYSTEMS PRESENTLY ARE ACCORDING TO THE FOLLOWING SCHEDULE, BY WHATEVER MEANS AVAILABLE BY THE MAINTENANCE CONTRACTOR OR LANDLORD:	
	Max. E	WEEKLY - GREASE TRAP/INTERCEPTOR	
	20% of	MONTHLY - GREASE EXHAUST FAN GREASE TRAP AND GREASE GUARD SYSTEM	
TOTAL	QUARTERLY - GREASE EXHAUST DUCTWORK, FANS, FILTERS AND ACCESSORIES		
NOTE:		THE CONTRACTOR SHALL KEEP A MAINTENANCE LOG AND SUPPORT DOCUMENTS ON SITE FOR INSPECTION BY THE LANDLORD AND LOCAL AUTHORITIES.	
1. LIGHTING		THE TENANT SHALL COORDINATE THEIR SUPPLIES ON THE PROBLEMS THAT CAN OCCUR BY SUPPLIER DAILY CLEANING OR DISPOSAL OF GREASE. THESE INCLUDE CLOGGED WASTE LINES, TRIPS (FROM THE LOCAL AUTHORITY) AND INCREASED MAINTENANCE COSTS. TENANT SHALL ALSO POST TWO 'GREASE' SIGNS OVER EACH PLUMBING FITTING WITHIN THE FOOD PREPARATION AREA THAT IS NOT CONNECTED TO THE GREASE INTERCEPTOR.	
2. CALCUL. ON THE			
3. ALL VAV			



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