Tenant Design Criteria Handbook
Oglethorpe Mall Food Court
Savannah, Georgia
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CONTACT INFORMATION

Owner: General Growth Properties
Attn: Tenant Coordinator
110 North Wacker Drive
Chicago, IL 60606
phone: (312) 960-5000
fax: (312) 960-5064

Mall Office: Oglethorpe Mall
7804 Abercorn St.
Savannah, GA 31406
phone: (912)354-7038

Telephone: BellSouth
1800 Century Blvd., Suite 1800
Atlanta, GA 30345
phone: (800)858-1719

Electrical: Savannah Electric
3102 Kilowatt Drive
Post Office Box 968
Savannah, GA 31402
phone: (800)437-3890

Water: City of Savannah
P.O. Box 1968
Savannah, GA 31402-1968
phone: (912) 651-6460

Inspections: City of Savannah
6 East Bay Street, 2nd Floor
Savannah, GA 31401
phone: (912) 651-6530

Health Dept.: Chatham County
2011 Eisenhower Dr.
Savannah, GA 31406
phone: (912) 356-2441

Fire: Savannah Fire Dept.
121 East Oglethorpe Ave.
Savannah, GA 31401
phone: (912) 651-6758

*NOTE: All addresses and phone numbers above are subject to change without notice.
Drawings must be submitted in two phases:

Submission 1: Preliminary Phase
Submission 2: Final Phase

Submission 1:

Preliminary review drawings shall include the following information and must be submitted as a total package. (Additional Information is encouraged.)

1. Preliminary floor plans (scale- 1/4” = 1’-0”), indicating interior design concept and equipment layout including casework.

2. Storefront elevations and section. Locate all major elements and indicate materials and finishes. Submit one entrance elevation in color (scale- 1/4” = 1’-0”).

3. Details of storefront sign. Indicate letter style and size.

4. Details of Menu Board. Indicate all dimensions and Manufacturer, if applicable.

5. Sample board with all colors and finishes.

6. Reflected Ceiling Plan. Indicate ceiling materials, various heights, locations of light fixtures and mounting (recessed, surface, etc...)

Submission 2:

Final review drawings shall incorporate required changes from Submission 1, including the following minimum information, and must be submitted as a total package.

1. Final floor plans (scale- 1/4” = 1’-0”),

2. Final storefront elevation and section.

3. Final details of storefront signs, including character style and size.

4. Final details of Menu Board, including final dimensions and Manufacturer details.

5. Reflected ceiling plans (scale- 1/4” = 1’-0”) indicating ceiling materials, various heights, location of all light fixtures, their manufacturer’s name and catalog number, lamps to be used and mounting (recessed, surface, etc...)

6. Interior elevations, sections and details sufficient for construction.

7. Final sample board, if different from preliminary sample board.

8. Engineering drawings, including mechanical, electrical, HVAC, plumbing, and sprinkler.

9. All drawings to be sealed by Architect or Engineer registered in the State of Georgia.
The following Landlord notes must appear on the cover sheet of tenant’s final construction documents:

- Tenant’s general contractor shall deposit with Landlord’s on-site representative a construction security deposit. This deposit shall be applied toward costs incurred by Landlord (see contractor manual for additional information).
- Tenant’s general contractor must check in with Landlord’s on site representative prior to work start.
- Tenant’s contractor will repaint and/or repair Landlord’s property, (neutral piers, bulkheads, rear corridor, etc.) damaged during tenant improvement.
- All ceiling material must have class “A” fire rating.
- Support wires for lay-in-ceiling grid, lights, HVAC equipment, etc. must not be connected to any of Landlord’s electrical, plumbing & fire protection piping, mechanical equipment or deck above.
- All support wires may only be connected to top cord of joist and/or structural members.
- All materials used in the construction of this space must be asbestos free.
- Food related tenants shall provide a water proof membrane in wet areas. Water test must be witnessed by on-site GGP-Oglethorpe Mall authority.
- Water meter with cubic feet readout to be accessible to Landlord.
- Tenants mechanical contractor to contact on-site representative for required interfaces to Landlord’s control systems at tenants expense.
- Any penetration or modifications to structural steel or concrete must be coordinated and approved by GGP on-site representative.

APPLICABLE BUILDING CODES:

| BUILDING CODE: | SBCCI: STANDARD BUILDING CODE, 1994 EDITION WITH STATE OF GEORGIA ADMENDMENTS |
| LIFE SAFETY:   | NFPA 101, 1997 EDITION |
| ACCESSIBILITY: | ANSI GEORGIA ACCESSIBILITY CODE, 1997 EDITION |
| ELECTRICAL:    | NATIONAL ELECTRICAL CODE |
| MECHANICAL CODE: | 2000 INTERNATIONAL MECHANICAL CODE |
| PLUMBING CODE: | 2000 INTERNATIONAL PLUMBING CODE |
| ENERGY:        | CABO ENERGY CODE |
| GAS:           | 2000 INTERNATIONAL GAS CODE |

CODE ABSTRACT:

MALL BUILDING OCCUPANCY TYPE: MERCANTILE
FOOD COURT OCCUPANCY TYPE: ASSEMBLY
RESTROOMS/ LOUNGES

FOOD COURT TENANTS
LEASE SPACES

SERVICE COURT

SEATING AREA

FOOD COURT ENTRY FROM
SOUTH DEPARTMENT STORE COURT

FOOD COURT ENTRY FROM
SURFACE PARKING

MOTOR COURT/
VEHICLE TURN AROUND

MALL ENTRY FROM
SURFACE PARKING

OGLETHORPE MALL FOOD COURT PLAN

OGLETHORPE MALL FOOD COURT vi
FOOD COURT DESIGN CRITERIA

The food court featuring specialty food tenants is located at the south corner of the mall near the existing South Department Store Court. Tenants surround the common eating area where tables and banquette seating for approximately 800 people are arranged among trees and planted areas. Skylights and continuous clerestory windows allow natural light to create an open, attractive atmosphere. The queuing area directly in front of the food court tenants has a curving wood ceiling and multi-shaded blue and beige flooring evoking images of the local tidal flats and marshes. Tenants are encouraged to develop a unique and innovative design and not a traditional franchise look. It is the Landlord’s intent that food court tenants convey an open, elegant atmosphere and therefore it is important that tenants design shall be compatible with neighboring tenants.

Note: Food court tenants must comply with all health regulations and applicable ordinances of local governing authorities.

LANDLORD SUPPLIED ARCHITECTURAL ITEMS

• The Landlord shall provide the neutral pier dividing walls and sign band armature as well as the bulkhead above the tenant serving area from which the tenant’s signage will be suspended.
• The Landlord shall provide material specifications and dimensions for signage and tenant will be responsible for fabrication, erection, and electrical installation from Landlord provided conduit.

CONTROL ZONE CRITERIA

The front 10'-0" area from the food court lease line to the rear of the space has been designated as a control zone area. All food court tenants must comply with this criteria (refer to pages 4 & 5.) All Tenant Counters must comply with ADA requirements.

Tenant Counter Face:

• All Tenant Counter Faces shall have a 6" tile base to match the floor tile directly adjacent to the Tenant.
• Tenant Counter Face materials shall be coordinated with the countertop material.
• Tenant Counter Face materials shall be chosen to complement the overall Design Criteria and must be sufficiently resilient to withstand heavy wear and tear. Laminate faces and materials are unacceptable.

Countertop:

• The front counter shall have a 1” radius bullnose and be constructed of solid core surfacing material.
• Recesses in the top counter surfaces, (for cash registers, food trays, drink dispensers etc.) must be set back a minimum of 8” from the front edge of the counter.
• Beverage machines and all other miscellaneous equipment on the front counter are subject to design review. Equipment must be screened and recessed into the countertop, not to exceed 4'-0” in height.
• Sneeze guards, shall be architecturally compatible with counter design and in accordance with code.
• Provide concealed lighting, in counter designs where appropriate.
• Tenant equipment cannot extend the full width of the front counter. Tenant must maintain 8” clear next to the Landlord’s Neutral Pier (Demising partition.)
Countertop and Counter Face Materials:

- Natural stone (i.e., marble, granite, slate).
- Glazed ceramic tile.
- Solid surface (i.e., Corian, Avonite).
- Brushed stainless steel, brass or copper.
- Wood with clear finish.
- **Laminate countertops are not acceptable.**

Ceiling:

- Tenant shall provide a non-porous washable ceiling.
- Painted gypsum wall board, metal or a sealed, fire-treated wood ceiling shall be used in the control zone area.
- Ceiling height in the control zone area must be a minimum of 13'-6".
- Drop in panel ceilings are not acceptable in the control zone area.

Lighting:

- Tenant is responsible for wiring the downlights in the bulkhead above the service counter area.
- Tenant is responsible for wiring the blade signage mounted to the demising partition.
- Tenant is responsible for wiring the pendant signage above the service counter area.
- Provide recessed incandescent fixtures, metal halide, or track lighting and flush/ recessed sprinkler heads within the control zone.
- Lay-in, exposed fluorescent lighting is not acceptable in the control zone area.

Note: Tenants must comply with ASHRAE/ IES 90.1-1989.

Flooring:

- Provide a vapor barrier and concrete slab within the Tenant Space. Verify conditions in field.
- Soil must be termite treated by a licensed exterminator prior to pouring slab.
- Provide a ceramic or quarry tile floor and base within the control zone area with maximum 1/8" grout joint.

Walls:

- Wall materials shall be washable and non-porous (i.e., epoxy paint, ceramic tile, stainless steel).
- Provide a food preparation screen wall with service door separating the service and food preparation areas.
- The preparation screen wall shall be located approximately 10'-0" from tenant’s lease line.
- Service door shall be self-closing to shield the back room from public view.
- Mirrored walls are not acceptable within control zone area.
Menu Board:

• Menu board design shall be visually integrated into the tenant’s overall storefront design. Menu boards shall be recessed or surface mounted onto the preparation screen wall.
• Menu boards must be attractive and should be in keeping with the overall design scheme of the tenant design theme. Approval of the menu board is at the sole discretion of the Landlord.

TENANT “BACK OF HOUSE” DESIGN CRITERIA

The use of quality materials for flooring, walls, ceiling and lighting is required and they are subject to Landlord’s approval.

Ceiling:
• Tenant shall provide a non-porous washable ceiling.
• Acoustic tile is acceptable in the food preparation area.

Lighting:
• Fluorescent lighting is acceptable.

Floors:
• Materials shall be washable & non-porous.
• Ceramic or quarry tile floor and base in food preparation area.
• Provide a waterproof protective membrane turned up to base height throughout entire space.
• See previous page for additional flooring notes.

Walls:
• Wall materials shall be washable and non-porous (i.e., epoxy paint, ceramic tile, stainless steel).

GENERAL SIGNAGE DESIGN CRITERIA

Signage is a major visual element to be provided by the tenant. Particular attention should be given to signage and graphics as they are an important part of the overall design theme. Signage is subject to Landlord approval. Landlord reserves the right to disapprove any signage that does not comply with Landlord’s criteria. The Landlord will provide the Signage Fabricator with all material and dimensional specifications.

Landlord will design the structure and background to which the storefront signage shall be attached at tenant expense. Landlord will provide an empty conduit from sign band armature through Landlord’s bulkhead. Tenant shall utilize this conduit for all associated signage wiring and remote placement of transformer. Tenant shall provide two overlay panels for the Blade Signage with an adjustable arm length “antennae” MR16 fixture on each side. Tenant will provide one raised panel-type Tenant ID signage pendant mounted above the service counter. The color panel faces are subject to approval by the Landlord.

Note: Exposed raceways, ballast boxes, electrical transformer and/ or sign company names are not permitted. UL Labels must be located in positions not visible to the customers in the queing area or mall common area.
TENANT CEILING

BULKHEAD LIGHT BY LANDLORD
CONNECTION BY TENANT

2" x 3" METAL ROD, PTD.
(COLOR: GREY). ELECTRICAL
TO BE ROUTED BY TENANT
THROUGH ROD, TYP.

METAL TUBE RODS
TO SUSPEND SIGN
BY TENANT

MR16 ANTENNAE
FIXTURE BOTH
SIDES BY TENANT

2-SIDED
SIGN PANEL
BY TENANT

TENANT ID SIGN
REFER TO SHEET 5
FOR DIMENSIONS

PAINTED GYPSUM WALLBOARD
(COLOR: MACADAMIA WHITE)
BY LANDLORD

GFRG LANDLORD
DEMISING PARTITION BASE
REFER TO SHEET 7

LEASE LINE

SERVING COUNTER
BY TENANT

MALL COMMON AREA

TENANT SPACE

TYPICAL SECTION THROUGH TENANT FRONT

LANDLORD FINISH

TENANT FINISH

N.T.S.

1'-10"

3'-0"

1'-6"

2'-0"

VERIFY W/ FABRICATOR

4'-0"

VERIFY W/ FABRICATOR

7 7

2'-0"

VERIFY W/ FABRICATOR

3'-2"

1'-8"

10'-0"
TYPICAL ELEVATION @ TENANT FRONT
TYPICAL DEMISING PIER

METAL STUD WALL BY LANDLORD
GYP. BD AND FINISH BY TENANT
2-PIECE GFRG COLUMN (COLOR: DARK SAND) BASE BELOW
2-PIECE GFRG DEMISING PIER ENCLOSURE (COLOR: LIGHT SAND) BY LANDLORD
EDGE OF LANDLORD SLAB
EDGE OF LANDLORD FLOOR TILE
LEASE LINE/TENANT COUNTERFACE LINE
FLOOR SLAB BY TENANT
V.I.F.

OGLETHORPE MALL FOOD COURT
The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum check list to be used by tenant’s design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

**GENERAL HVAC DRAWING REQUIREMENTS**

- Identification of HVAC unit manufacturer, size and location.
- CFM requirements for area.
- Mechanical symbol and equipment list.
- Duct sizes Heights above finished floor.
- Diffuser and grille schedule.
- Indicate diffuser CFM on plan.
- Plenum return air system indicated.
- Damper locations.
- Type of insulation.
- Typical hanger detail from top chords of structure only.
- Thermostat locations.
- Control wiring diagram.
- Toilet exhaust detail.
- Notes and specifications.
- MEP load tabulation sheet, incorporate in plans.
- Heat gain calculation sheet, incorporate in plans.

**Additional Food Related Tenant Requirements:**

- Roof top equipment locations, curb details and structural support details.
- Make-up air unit details and specifications.
- Specifications of exhaust equipment.
- Cooking hood details and equipment.
- Automatic fire extinguishing equipment.
- Control/ fire alarm wiring interface diagram.
- Air Balance Calculations shown on drawings.
TENANT SUPPLIED HVAC

Tenant shall design and provide a HVAC roof top unit ("RTU"). Specifications, installation and placement of RTU must be approved by Landlord and be compatible with Landlord’s life safety system (refer to page 12).

Tenant Responsibility:

Tenant shall provide a complete mechanical system within the leased premises, including but not limited to the following, low pressure rigid metal ductwork, grilles, registers, controls and circuitry necessary for the satisfactory operation of an air conditioning system.

- Additional structural framing required as a result of roof penetrations or placement of RTU shall be at tenant’s expense.
- Structural plans and calculations must be reviewed and approved by Landlord’s engineer at tenant’s expense.
- RTU curbs shall be mounted to roof using Landlord provided Adapta-Curb System (See Detail, Page 14)
- Blocking and fastening to roof shall be by tenant with approval by Landlord’s roofer at tenant’s expense.
- All roof penetrations must be by Landlord’s roofer at tenant’s expense.
- Maintenance of HVAC system.
- Installation and distribution of controls, duct system, electrical wiring and temperature controls.
- Provide duct smoke detector, locate inside supply & return duct, downstream of the filters and ahead of any branch connections, on all systems over 2,000 cfm. In addition any system over 15,000 CFM shall provide duct smoke detectors located inside the return duct, upstream of any filters, exhaust air connections or outside air connections.
- Duct routing may require a rated shaft enclosure per code (coordinate routing with Landlord).
- Flex duct must not exceed 5’-0”.
- Odors must be exhausted to the atmosphere through a tenant furnished and installed up-blast exhaust fan in accordance with applicable code.
- Exhaust fan shall be capable of maintaining a minimum discharge velocity of 2000 FPM (refer to page 13).
- 90% of the air exhausted must be replaced by a tenant furnished and installed makeup air system.
- Distance of each exhaust fan from any RTU air intake shall be that which is required by code.
Smoke Exhaust Operation:

All tenant provided air handling equipment shall be capable of full shutdown as required by code. In the event of a smoke detection signal, tenant’s air handling equipment shall commence in a smoke control mode.

Upon receipt of signal from smoke detection device:

- Tenant’s air handling equipment supply fan will shut down.
- In addition to the above, all tenants shall provide a smoke control system (designed as per code). Which shall provide a minimum of one CFM of exhaust per square foot of tenant space.

Note: Contact Landlord’s on-site representative regarding smoke control sequence.

Additional Food Related Tenant Responsibility:

- Electrical interlock that allow exhaust fan to run simultaneously with tenant lighting.
- Automatic extinguishing equipment shall be installed in accordance with NFPA standard 96.
- Exhaust fan must be equipped with a residue trough to be maintained by the tenant.
- All restaurant tenants shall provide their own through the roof toilet exhaust. Contact Landlord’s on-site representative for details.
- Extinguishing system shall be Underwriters Laboratories approved wet chemical pre-engineered system designed as per code with the following features:

  Protection of the hood and duct.
  Surface protection for deep fat fryer, griddle, broiler and range. (wet chemical type)
  Automatic device for shutting down fuel or power supply to appliances, these devices must be of the manual reset type.
HEAT GAIN CALCULATIONS FOR OGLETHORPE MALL

BASIC COOLING LOAD DATA

ESTIMATE FOR:
LATITUDE: 41 DEG.
MONTH: JULY
TIME: 3 PM

CONDITIONS
OUTDOORS (OA) 85° 71° 51 64.87 94.7
ROOM (RM) 78° 65° 50 58.02 73.56
DIFFERENCE 7° XX XX XXXX 21.14

SENSIBLE COOLING LOAD DATA

ROOF AREA SQ. FT. U FACTOR CLTD BTU/HR
X 0.050 X SUBTOTAL

TRANS. GAIN - EXCEPT ROOF

PARTITION X X SUBTOTAL
CEILING X X
FLOOR X X
MISC. X X

INTERNAL HEAT

SOURCE QUANTITY HEAT GAIN COV. FAC BTU/HR
PEOPLE X BTU/HR
POWER S.F. X WATTS/ S.F. X 3.40
LIGHTS S.F. X WATTS/ S.F. X 3.40
APPLIANCE S.F. X WATTS/ S.F. X 3.40
MISC. GAINS S.F. X WATTS/ S.F. X

LATENT COOLING LOAD DATA

SOURCE QUANTITY HEAT GAIN COV. FAC BTU/HR
PEOPLE X BTU/HR
MISC. GAINS X BTU/HR
OUTSIDE AIR X BTU/HR SUBTOTAL

SAFETY FACTOR %

BUILDING SENSIBLE HEAT (BSH) =

REFRIGERATION LOAD BTUH (SENSIBLE + LATENT) =

REFRIGERATION LOAD/TONS =

OGLETHORPE MALL FOOD COURT 11
‘B’ TENANT SUPPLIED HVAC

* SMOKE DETECTOR STOPS RTU FAN AND STARTS EXHAUST FAN IF SMOKE IS PRESENT. IF HOOD/FIRE SUPPRESSION SYSTEM IS ACTIVATED, RTU FAN AND EXHAUST FAN BOTH STOP.

** ALL TENANTS MUST PROVIDE SMOKE EXHAUST OF AT LEAST ONE CFM PER SQUARE FOOT OF TENANT LEASED AREA.
MECHANICAL DESIGN CRITERIA

EXHAUST HOOD DETAIL

16 OZ. COPPER METAL CATCH PAN, ALL SOLDERED SEAMS, ALL EDGES AND CORNERS MUST BE ROUNDED AND SMOOTH TO PREVENT DAMAGE TO ROOF MEMBRANE. BY TENANT.

2'-0"  1'-6"

VARIERS  VARIERS

NEOPRENE FLASHING

BRASS COUPLING
3/4" DIA PVC HOSE TO ROOF DRAIN

FILL 6" DEEP W/ 3/4" DIA. STONE

NEOPRENE

ROOF MEMBRANE

RIGID INSULATION

METAL DECK

DUCT BY TENANT

CARRIER ANGLE BY TENANT

EXHAUST FAN BY TENANT
The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum check list to be used by tenant’s design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

**ELECTRICAL DRAWING REQUIREMENTS**

- Floor and wall outlets locations.
- Fans, motors and all electrical equipment locations.
- Phone outlets locations.
- POS outlets locations.
- Lighting fixture layout.
- Emergency light locations.
- Exit light locations (with battery back-up).
- Electrical powered equipment assigned to circuits.
- Feeder conduit and wire size indicated.
- Arrangement of panels, transformers, time clock, etc.
- Conduit and wire size to HVAC equipment and panels.
- Complete electrical panel schedule and MEP tabulation sheet (refer to pages 16).
- Lighting fixture schedule.
- Notes and specifications.

**LANDLORD SUPPLIED ELECTRICAL/ TELEPHONE (all tenants)**

**Electrical Service:**

Landlord has designed and installed a metered electrical distribution system originating from the electrical service rooms located adjacent to the Oglethorpe Mall Food Court. An empty electrical service conduit with pull string from Landlord’s electrical service room is terminated at each space. Additionally, Landlord shall provide all associated tenant fuses in Landlord’s power distribution panel located in the main electrical service room.

**Design Parameters**

**Electrical Specifications:**

- **Electrical Service** 480/ 277 volts, 3 phase, 60 cycle, 4 wire.
- **Food Court Tenant Service Size** 60 watts/ S.F., or 200 amp. min. with 2” empty conduit and pull string.

**Note:** Refer to tenant plan for exact service and conduit sizes.
Telephone Service:

Landlord has installed an empty 3/4” telephone service conduit with pull string from Landlord’s electrical service room to each leased premises (refer to tenant plan for service location and conduit size).

Tenant Responsibility:

Tenant shall provide a complete electrical system from Landlord’s distribution point (supply stub-out) within the leased premises, including but not limited to, all necessary labor, branch and main circuit breakers, panels, transformers, conduit, wire, etc. necessary for the satisfactory operation of an electrical system.

- Final connection of tenant’s electrical service by Landlord’s electrical contractor at tenant’s expense.
- Conductors from Landlord’s electrical service room to the leased premises through the designated conduit.
- Electrical equipment and materials shall be new, in accordance with the national electrical code standards and local codes and shall bear the Underwriters Laboratories label.
- Time clock to control storefront signage and show window lighting.
- Electrical panel shall be provided with bolt on breakers and copper bus bars.
- Lighting circuits shall be rated for switching duty.
- Additional capacity may be available, upgrades to service size shall be at tenant’s expense upon Landlord’s approval.
- All tenants must comply with ASHRAE/IES 90.1-1989.
## OGLETHORPE MALL MEP DATA TABULATION

<table>
<thead>
<tr>
<th>Space No:</th>
<th>Name of Tenant:</th>
<th>Gross Leased Area in Sq. Ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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### MECHANICAL

<table>
<thead>
<tr>
<th>Description</th>
<th>Unit</th>
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</thead>
<tbody>
<tr>
<td>Calculated Design Heating Load</td>
<td>MBH</td>
</tr>
<tr>
<td>Calculated Design Cooling Load</td>
<td>MBH</td>
</tr>
<tr>
<td>Landlord Allocated Air Supply</td>
<td>CFM</td>
</tr>
<tr>
<td>Calculated Air Supply</td>
<td>CFM</td>
</tr>
<tr>
<td>Make-up Air Systems (S) (If Applicable)</td>
<td>CFM+</td>
</tr>
<tr>
<td><strong>Total Air Supply</strong></td>
<td>CFM+</td>
</tr>
<tr>
<td>Toilet Exhaust</td>
<td>CFM+</td>
</tr>
<tr>
<td>Special Exhaust</td>
<td>CFM+</td>
</tr>
<tr>
<td><strong>Total Exhaust</strong></td>
<td>CFM+</td>
</tr>
<tr>
<td>Negative/Positive Pressure (Air Supply - Exhaust)</td>
<td>AIR CFM</td>
</tr>
<tr>
<td>Calculated Loss in Ductwork</td>
<td></td>
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<tr>
<td><strong>Total S.P. in W.C.</strong></td>
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</tr>
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### ELECTRICAL

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<thead>
<tr>
<th>Description</th>
<th>Unit</th>
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</thead>
<tbody>
<tr>
<td>Load Breakdown</td>
<td>Watts</td>
</tr>
<tr>
<td>Appliances (Heat Producing)</td>
<td>Watts</td>
</tr>
<tr>
<td>Receptacles</td>
<td>Watts</td>
</tr>
<tr>
<td>Equipment</td>
<td>Watts</td>
</tr>
<tr>
<td>H.W. Heater</td>
<td>Watts</td>
</tr>
<tr>
<td>Space Heating</td>
<td>Watts</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>Watts</td>
</tr>
<tr>
<td><strong>Subtotal</strong></td>
<td>Watts</td>
</tr>
<tr>
<td>Light</td>
<td>Watts</td>
</tr>
<tr>
<td><strong>Grand Total</strong></td>
<td>Watts/ Sq.Ft.</td>
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### PLUMBING

<table>
<thead>
<tr>
<th>Description</th>
<th>Unit</th>
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</thead>
<tbody>
<tr>
<td>Domestic H.W. Heater Storage</td>
<td>Gallons</td>
</tr>
<tr>
<td>Number of W.C. Fixtures</td>
<td></td>
</tr>
<tr>
<td>Number of Lavatories</td>
<td></td>
</tr>
<tr>
<td>Number of Commercial Sinks</td>
<td></td>
</tr>
<tr>
<td>Other Equipment Usage</td>
<td>GPM</td>
</tr>
</tbody>
</table>

Note: This sheet must be included in final plans.
**PP** - 480/277V Main power panel by tenant. Tenant’s electrical engineer shall complete a panel schedule (refer to page 17).

**TR** - 480/277V to 120-208V three phase transformer by tenant.

**LP** - 120-208V/3 Lighting and power panel by tenant. Tenant’s electrical engineer shall complete a panel schedule (refer to page 17).

**TC** - Time clock by tenant to control store sign and show window lighting circuits.

**EC** - Empty conduit with pull string provided by Landlord, from Landlord’s electrical service room to leased premises. Conduit provided by Landlord, wire by tenant.

**TS** - Extension of tenant's electrical service from “EC” to tenant's main power panel. Extension of wire and conduit shall be by tenant.

**AC** - Extension of tenant’s electrical service to A/C unit on roof.

**TE** - Empty telephone conduit to space by Landlord. Telephone wire from common tenant electric service room to leased premises by tenant and/ or telephone company at tenant’s expense.

**PS** - Telephone system within leased premises by tenant and local telephone company at tenant’s expense.

**Note:** Individual tenant meters are required.
The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum check list to be used by tenant’s design consultants to complete the construction documents.

We urge you to read this manual in it’s entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

**GENERAL PLUMBING DRAWING REQUIREMENTS**

- Location of fixtures.
- Clean-out and floor drain locations.
- Domestic water distribution.
- Water heater detail with relief valve and piping to floor drain.
- Location of sewer and vent connection.
- MEP load tabulation sheet, incorporate in plans.
- Water meter location.
- Water, waste and vent riser diagrams.
- Gas piping layout.
- Line sizes.
- Control valves.
- Grease line connection.
- Gas meter locations.

**LANDLORD SUPPLIED DOMESTIC WATER, SANITARY, GREASE AND GAS**

Landlord has designed and installed the following utilities to each leased premises:

**Note:** Refer to tenant plan for service size, and location of the following utilities.

**Domestic Water:**

Cold water supply tap with valve connection terminated above ceiling.

- Food court tenants 1” insulated line with valve.

**Sanitary Sewer:**

Sanitary sewer stub out in slab blockout area for lower level tenant’s, and below slab for upper level tenants.

- All tenants 4” capped sanitary sewer stub-out.
Grease Line:

Each Tenant shall provide a point of use Grease Trap.

- All tenants 4” capped grease line stub-out.

Natural Gas Service (for food related tenants):

- Food court tenants 2” gas line capped stub-out (coordinate gas routing to Gas Meter)

Tenant Responsibility:

Tenant shall provide a complete plumbing system from Landlord’s distribution point (supply stub-out) within the leased premises, including but not limited to, all necessary labor, connections to supply stubs, piping, clean-outs, fixtures, etc. necessary for the satisfactory operation of a plumbing system.

- Connection to Landlord’s point of service and extend service according to tenant’s requirements, applicable and local codes.
- Provide a water meter located accessible to Landlord, read in cubic feet.
- All water heaters must be located below ceiling.
- Provide relief valve from water heater to nearest floor drain.
- Domestic water piping to be insulated with a minimum 1” thick fiberglass insulation.
- At least one floor drain and cleanout in each kitchen and or wet areas. Minimum size 3”.
- Sanitary piping shall be cast iron.
- Combustible piping (PVC) shall not be permitted.
- Each tenant will supply solenoid valves in their gas supply line that will be interconnected to the mall fire alarm system to ensure shut down of gas fired equipment.
- Tenant must provide a hand and three compartment sink. Mop sinks are suggested.
- All gas piping shall be welded from Landlord provided tap.
- No gas piping in concealed spaces. Sleeved and vented as per code.
FOOD COURT TENANTS

VALVE AND CAP BY LANDLORD (P.O.C.)

PROVIDE 4" CLEANOUT

4" WASTE LINE BY LANDLORD

4" CAP BY LANDLORD (P.O.C.)

INSIDE TENANT'S LEASE LINE (ALL WORK DONE BY TENANT)

4" GREASE WASTE STUB BY LANDLORD

NOTES:
ALL DOMESTIC HOT AND COLD WATER PIPING WITHIN TENANT SPACE TO BE INSULATED WITH 1" THICK FIBERGLASS ALL SERVICE JACKET TYPE WRAP AROUND INSULATION.

ALL SANITARY PIPE TO BE CAST IRON.

ALL DOMESTIC WATER PIPING TO BE L COPPER TUBING.

P.V.C PIPING IS NOT PERMITTED

 TENANT IS TO PROVIDE AND INSTALL BACKFLOW PREVENTERS

ALL TENANT WATER HEATER SHALL HAVE RELIEF & TANK DRAIN PIPED TO FLOOR DRAIN.

ALL TOILETS MUST BE FLUSH TANK TYPE.
SPRINKLER DESIGN CRITERIA

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum check list to be used by tenant’s design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

SPRINKLER DRAWING REQUIREMENTS

- Location of sprinkler head grid with main and branch pipe sizes.
- Temperature rating of all heads.
- Hydraulic calculations.
- Fire extinguisher locations.
- Height of ceiling drops.
- Lighting location.
- Curtain wall locations.

LANDLORD SUPPLIED SPRINKLER SYSTEM

Landlord has designed and installed a fire prevention system (sprinkler system). A basic sprinkler grid pattern is provided. Modifications required by Tenant store design are to be by the Landlord’s Contractor at the Tenant Contractor’s expense.

All Tenants must comply with NFPA guidelines, State and Local Codes and Landlord’s insurance underwriter (Factory Mutual).

DESIGN PARAMETERS

Sprinkler Specifications:

- Density .15 GPM over the most remote 2500 square feet.
- Maximum sprinkler spacing 10’-0" x 12’-0"
- Source node elevation *
- Sales area Per NFPA 13, 1991 edition ordinary hazard group II.
- Stock area Per NFPA 13, 1991 edition ordinary hazard group II.
Tenant Responsibility:

Tenant must be fully sprinklered. Landlord has installed a wet pipe system on a standard grid to meet the requirements of the inspection bureaus.

- The store design should use the standard grid to the maximum extent possible.
- After Tenant’s store plans are approved by Landlord, a set of the Tenant’s drawings must be sent to the Landlord’s sprinkler contractor by the tenant to make certain the sprinkler design is adequate for the store as designed.
- Tenant’s Contractor is to contract with the Landlord’s sprinkler contractor to add sprinkler heads or relocate sprinkler heads as necessary to meet the criteria established by the rating bureaus and state and local agencies.
- Standard sprinkler heads in areas without ceilings will be upright bronze heads.
- Sprinkler heads in sales area to be semi-recessed and concealed flush mounted in entries and show windows. Covers must be finished to match adjacent surface.
- Special heads, such as special finishes, are available at higher cost options. Special fire sprinkler heads must be a type approved by the Landlord’s insurance carrier.
- Maintain a minimum 18” clearance between ceiling sprinklers and stock or displays. All storage decks in stock rooms must be fully sprinklered.