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INTRODUCTION
This manual has been prepared to assist the tenant’s architect and engineer(s) prepare drawings and specifications that will meet the Quail Springs Mall design criteria. Our objective is to allow the maximum expression of a store’s individual personality and character while maintaining a cohesive design theme throughout the center.

The criteria herein are not intended to contradict any code requirements that may govern this project. It is the responsibility of the tenant’s architect, engineers and contractors to comply with all applicable codes. Any questions concerning the information presented in this manual should be brought to the tenant coordinator’s attention as soon as possible to minimize design revisions.

The Tenant Print Package (“Print Package”) consists of:

- Tenant Design Criteria Manual
- Tenant Space Plan (LOD)

The lease agreement requires that all tenant plans be prepared by an architect and engineer(s) licensed by the State of Oklahoma.

Please submit the following information:

Send to: General Growth Properties, Inc.
Attn: Tenant Coordination Department
110 N. Wacker Drive
Chicago, IL 60606
Phone: 312.960.5000
Fax: 312.551.5064
www.generalgrowth.com

Store Name: _______________________________ Space No: __________
Architectural Firm: __________________________________________________________
Contact: _________________________________________________________________
Address: __________________________________________________________________

Phone: ( )__________________ Fax: ( )________________________________________
PROJECT DIRECTORY

Center:
Quail Springs Mall
2501 West Memorial Road, Suite 100
Oklahoma City, OK 73134
Phone: 405.755.6530
Fax: 405.321.8344

Landlord:
General Growth Properties
Quail Springs Mall (“Landlord”)
110 North Wacker Drive
Chicago, IL 60606

Landlord’s Tenant Coordination:
General Growth Properties, Inc.
Attn: Tenant Coordination Department
110 N. Wacker Drive
Chicago, IL 60606
Phone: 312.960.5000
Fax: 312.960.5064

Landlord’s Fire Sprinkler Contractor:
Jayhawk Fire Sprinkler Co., Inc.
P.O. Box 890476
Oklahoma City, OK 73189-0476
Phone: 405.799.1552
City of Oklahoma City Permitting Officials:

**Building**
420 W. Main
Oklahoma City, OK

**Oklahoma City County Health Department**
921 NW 23rd
Oklahoma City, OK

Local Utility Agencies:

**Electric & Gas**
Oklahoma Gas and Electric
P.O. Box 26040
Oklahoma City, OK 73106

**Telephone**
Southwestern Bell
111 Dean McGee Street
Oklahoma City, OK 73102

Phone: 405.297.2525
Phone: 405.427.8651
Phone: 405.272.1010
Phone: 405.332.0100

This criteria manual is not intended to contradict any code requirements that may govern this project. It is the responsibility of the Tenant’s architect, engineers and contractors to comply with all applicable codes. Any questions concerning the information presented in this manual should be brought to the Tenant Coordinator’s attention as soon as possible to minimize design revisions.
TENANT SUBMISSION AND PERMIT REQUIREMENTS
Landlord’s Address for Document Submission

GGP - General Growth Properties, Inc.    Phone: 312.960.5000
Attn: Tenant Coordination Department    Fax: 312.960.5064
110 N. Wacker Drive
Chicago, IL  60606

www.generalgrowth.com

Document Submission

Please keep in mind that submission of plans must be in accordance with the time schedule specified in the lease. Sufficient time must be allowed for the Landlord and the City of Oklahoma City’s Department of Inspections review and approval process. Preliminary Landlord plan approval will take approximately 5 working days or less. Final Landlord plan approval will take approximately 10 working days or less.

The City of Oklahoma City’s review will take approximately 15 working days. The City of Oklahoma City Department of Inspections will not review final plans unless they have been stamp approved by Landlord.

Preliminary Documents:

As a minimum, submit the following in reproducible vellum format:
- Key plan with space number
- Floor plan
- Storefront elevation (1/2”=1’-0” min. scale)
- Reflected ceiling plan
- Material sample board (labeled and keyed to plan)
- Color rendering or photograph of storefront prototype (8”x10” min.)

Final Construction Documents:

- Two direct reading reproducible and one blue line set of construction documents on 24”x36” format to scale (containing Architectural, Mechanical, Electrical, and Plumbing)
- Drawings must be wet sealed and signed by Oklahoma licensed architect and engineer(s).
- Refer to appropriate section in this manual for drawing requirements.
TENANT SUBMISSION AND PERMIT REQUIREMENTS

Note: Upon Landlord’s approval, tenant construction documents will be forwarded by the Landlord to the City of Oklahoma City Building and Fire Departments to begin the permitting process. Additionally, the Landlord will forward food related tenant construction documents to the Oklahoma City Health Department for document to review.

After Landlord’s approval, any changes or modifications to the construction documents or tenant’s interior improvements must be approved by Landlord in writing.

Signage Documents (separate drawing submission)

- Two sets of reproducible signage shop drawings (prepared by sign fabricator/installer).

REQUIRED PERMITS AND INSPECTIONS

Permits required by the City of Oklahoma City must be presented to the Landlord’s on-site representative prior to work start. It is the responsibility of the tenant to obtain the approved construction documents from the Department of Inspections, Bureau of Fire Prevention and Health departments, etc., and to pay for and secure all applicable permits.

Permits:
- Building construction
- Fire
- Health
- Sprinkler

Note: All interior tenant store signage shall be submitted to Landlord for approval. Exterior building signage will require both Landlord’s and the City of Oklahoma City Department of Inspections approval. A separate permit will be required for exterior signs only.

Inspections:

It is the tenant’s architect’s or contractors’ responsibility to verify the field inspections required by the City of Oklahoma City (refer to tenant contractor manual for inspection requirements).
BUILDING CODE INFORMATION

The following is a general reference list of applicable codes. It is the sole responsibility of the tenant’s, architect, engineer(s), and contractor(s) to comply with all applicable federal, state, local codes and ordinances for their occupancy type.

Building Type:

Type 2, noncombustible, fully sprinkled

Applicable Codes:

- Building: 96 BOCA
- Mechanical: IMC
- Electrical: National Electric
- Plumbing: IPC
- Handicap: ADA enforced by
- Fire Protection: NFPA 13
- Health: BOCA

GENERAL REQUIREMENTS:

Tenant shall cause its general to deposit with Landlord without liability for interest, the sum of $2,500,00. This sum shall be applied toward any costs incurred by Landlord or Landlord’s contractor to complete any part of Tenant’s work which Tenant or Tenant’s contractor fails to complete within the time period required by the Lease.

Tenant’s contractor shall erect at Landlord’s option, a 12’-0” high (min.) barricade to serve the tenant’s area. This barricade can extend into the mall area 4’-0”.
All material must be kept within the leased area. No storage of equipment or material in unoccupied spaces, mall property or parking lot areas.

Loading space is from access corridors, not through store front or mall common area.

**CONTRACTOR’S GUIDELINES:**

The following is a brief description of required items/procedures for tenant construction. Note that this is not a complete description of all requirements and limitations for Tenant Construction. Tenant’s Contractor shall obtain a “Tenant’s Contractor Manual” at the site from an authorized GGP representative for further guidelines.

**Quality Standards:**

All work by Tenant’s Contractor including repair work, shall be performed in a first-class workmanlike manner and shall be in a good and usable condition at completion. Tenant shall require any person performing work to guarantee that the work is free from any and all defects in workmanship and materials for 1 year from the date of completion. Tenant shall also require any such person to be responsible for the replacement or repair without additional charge of work done or furnished by or through such person which shall become defective within 1 year after substantial completion of the work. The correction of work shall include, without additional charge, all expenses and damages in connection with the removal, replacement or repair of any part of work which may be damaged or disturbed. All warranties or guarantees for materials or workmanship on or regarding Tenant’s work shall be contained in the contract or subcontract. The contract shall be written so that all warranties and guarantees shall inure to the benefit of both Landlord and Tenant, as their respective interests appear, and so that the contract can be directly enforced by either party.

**Coordination:**

Tenant’s Work shall be coordinated with Landlord’s work as well with the work of other tenants in the Shopping Center, so that Tenant’s work shall not interfere with or delay completion of other construction in the Shopping Center.

**Insurance:**

Tenant’s contractor must fulfill the following insurance requirements, and shall maintain at no expense to Landlord:

- Workers’ Compensation Insurance with statutory limits and Employer’s Liability Insurance with limits of not less than $100,000.
TENANT SUBMISSIONS AND PERMIT REQUIREMENT

- General Liability Insurance with limits of not less than $2,000,000 combined single limit for bodily injury and property damage, including personal injury, Contractual Liability coverage specifically endorsed to cover the indemnity provisions contained herein and Contractor’s Protective Liability coverage if contractor uses subcontractors.

- Motor Vehicle Liability Insurance in the Contractor’s name, including owned, non-owned, leased and hired car coverage with limits of not less than $2,000,000 combined single limit per occurrence for bodily injury and property damage.
ARCHITECTURAL DESIGN CRITERIA
ALL RETAIL TENANTS
The following is a list of minimum design information required to expedite plan approval by the Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist 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 acceptable set of construction documents.

ARCHITECTURAL DRAWING REQUIREMENTS

**Cover Sheet:**
- Tenant name
- Project directory
- Location plan with space number
- Leased square footage
- Architectural symbols list
- Drawing list
- Building code information
- Occupancy load
- Building data, use and construction type
- Flame spread ratings of material (as per code)
- Landlord provided notes

**Floor Plans** *(1/4”=1’-0” min. scale):*
- Demising and interior partition wall locations dimensioned
- Restroom facilities
- Location of fixtures and equipment
- Recessed service door (if applicable)
- Location of access panels in floor (if applicable)
- Identification of waterproof membrane locations
- ADA path of egress indicated
- Door and room finish schedules
- Typical wall sections

**Storefront Interior Elevations and Details:**
- Storefront entry elevation *(1/2”=1’-0” min. scale)*
- Interior store elevation
- Identification of finishes and colors
- Longitudinal and typical section through storefront from slab to roof
- Typical section through demising walls
- Storefront signage
• Neutral pier and bulkhead details
• Door frame details

**Reflected Ceiling Plan:** (1/4”=1’-0” min. scale):
- Ceiling heights
- Identification of ceiling materials
- Exit lights
- Emergency lights
- Light fixtures (All fixtures must be specified. Provide light fixture schedule.)
- Air diffusers and grills
- Access panels

**SIGNAGE DRAWING REQUIREMENTS**

- Incorporate signage into storefront elevation
- Indicate letter height
- Provide typical letter section
- Method of wiring and mounting
- Indicate color and materials

**Landlord Required Notes:**
The following Landlord notes must appear on the cover sheet of all tenants final construction documents:

- Tenant’s general contractor shall deposit with Landlord’s on-site representative the sum of $2500.00.
- This deposit shall be applied toward costs incurred by Landlord (see contractor manual for additional information).
- Tenant’s general contractor must schedule a pre-construction meeting 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 witness by on-site GGP - Quail Springs Mall authority.

- Water meter with cubic feet readout to be located in toilet room accessible to Landlord.
- Tenant contractor to contact on-site representative for required interface to Landlord’s fire alarm system at tenants expense.
- Do not channel cut slab on upper level. Core drill only and install supplemental support framing.
- Any penetration or modifications to structural steel or concrete must be coordinated and approved by General Growth Properties Inc., on-site representative.

**LANDLORD SUPPLIED ARCHITECTURAL ITEMS**

Demising Wall Studs:

3 5/8” metal stud, 5/8” gyp. board type X each side floor to deck (by Tenant)

Floor slab:

- lower: concrete slab on grade
- upper: 6 1/4” light weight structural concrete on metal deck

Roof Structure:

Metal deck on steel joists
DESIGN PHILOSOPHY

The following criteria are provided to give the tenant maximum design flexibility while maintaining a consistent and high quality retail environment at Quail Springs Mall. This criteria will guide the tenant’s designer to create a store design compatible with the overall design intent of the center. All storefront, interior designs and materials are subject to Landlord’s approval. It should be understood that Landlord will review a tenant design concept with neighboring tenants and make judgments that will benefit the entire center.

General Tenant Design Constraints:

- Landlord will provide a minimum 12’-0” height clearance throughout tenants space. Any alterations to Landlord’s structure or utilities as a result of ceiling height increase shall be at tenant’s expense.
- Landlord’s structure or utilities as a result of ceiling height increase shall be at tenant’s expense.
- Tenant’s storefront must be self supported. Storefronts shall not be suspended from center soffit.
- Wood blocking, decking, and framing is allowed below the ceiling line and must be stamped fire retardant. All raised platforms shall be constructed of noncombustible materials.
- No combustible’s above ceiling (i.e., transformer, water heaters, etc.).
- Provide 2” high black vinyl store space number and name, at rear exit door.
- Waterproof membrane is required for all food related and tenants.
- All floor penetrations must be sleeved an sealed liquid tight.
- All tenants are required to have one handicap accessible toilet.
- Support wires for lay-in-ceiling grid, HVAC equipment, etc. must not be connected to any of Landlord’s mechanical, electrical plumbing or fire protection piping, equipment or roof.
- Any penetrations or modifications to structural steel or concrete must be coordinated and approved with local General Growth Properties, Inc. on-site representative.
- It is the responsibility of the tenant’s architect to field check all dimensions, utilities locations and conditions prior to and during construction.
- A second exit is required if exit travel distance exceeds 75’ within space or occupancy exceeds 50 people or space is greater than 1,500 sf (as per code).
- Tenants that are adjacent to service corridor must provide an alcove so that an exit door is fully recessed behind the lease line when in the open position. Tenant must match service corridor finishes established by Landlord throughout corridor side of alcove and provide sprinkler coverage.
- Tenants with second exits (i.e., through stockrooms) are required to mark a path of egress and provide fixed barriers to meet requirements of NFPA 101.
STOREFRONT DESIGN CRITERIA

Storefronts shall be designed, fabricated and installed by tenant at tenant’s sole expense. Storefronts should be predominantly glass and emphasize well-designed architectural elements, a sense of entry and imaginative show window displays.

Storefront:

- Opening cannot exceed 50% of the total storefront width or a minimum of 6’-0”
- Closure shall occur at a minimum of 3’-0” behind the lease line.
- One entrance per elevation is permitted.
- Entry height shall be a minimum of 9’-0” above finished floor.
- Swing doors are to be single acting in the direction of egress.
- Doors shall be fully recessed behind the lease line when in the open position.
- Door stops must be flush with the finish floor.
- Single track, narrow style sliding glass doors shall be enclosed in a door pocket or partition when in the open position.
- Door tracks are to be recessed flush with the finish floor.
- Storefront doors must be equipped with emergency quick release locks as required by code.
- Key plates must be concealed from public view.
- Totally open store fronts are prohibited.
- Sliding vinyl accordion doors are prohibited.
- All storefront glass and glazing shall be tempered, beveled polished edges and shall be set with 1/8” open butt joints between panes. Silicon joint fillers are not permitted.
- Glass storefront systems that exceed 10’-0” in height must be a minimum of 3/4” thick. Architectural glazing clips are required.
- Provide 3/4” black metal channel reveal across the horizontal portion of the storefront, from Landlord’s neutral strip to neutral strip.
- Architectural glazing clips are required.
- All storefronts, excluding doors, shall have a minimum 4” high approved durable base. Mall tile base is recommended.
- Storefronts are to be self-supporting. Attachment to Landlord’s structure for lateral bracing only.
- Tenant’s contractor to provide 1 hour rated smokestop 5/8” gypsum board on the tenant side of storefront bulkhead, extend to deck above and seal.

**ACCEPTABLE STOREFRONT MATERIALS:**

<table>
<thead>
<tr>
<th>Glass:</th>
<th>Glass:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Clear 1/2” tempered with polished and beveled edges.</td>
<td>• Mirror</td>
</tr>
<tr>
<td>• Sandblasted or stained glass</td>
<td>• Plexiglas</td>
</tr>
<tr>
<td></td>
<td>• Glass with film or vinyl graphics applied</td>
</tr>
<tr>
<td></td>
<td>• One-way or reflective glass.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Laminates: Max 10%</th>
<th>Laminates:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Corian or equal</td>
<td>• Simulated materials; brick, stone, wood, etc.</td>
</tr>
<tr>
<td>• Solid Core</td>
<td>• Wood veneer laminates</td>
</tr>
<tr>
<td>• Vitracore or equal</td>
<td></td>
</tr>
<tr>
<td>• Matrix or pattern finishes</td>
<td></td>
</tr>
<tr>
<td>• Matt, and texture finishes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Metals:</th>
<th>Metals:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Brass</td>
<td>• Antique</td>
</tr>
<tr>
<td>• Bronze</td>
<td>• Unfinished</td>
</tr>
<tr>
<td>• Copper</td>
<td>• Break Metal</td>
</tr>
<tr>
<td>• Electrostatic colors</td>
<td>• Anodized aluminum</td>
</tr>
<tr>
<td>• Stainless steel</td>
<td></td>
</tr>
<tr>
<td>• Polished, brushed or textured</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tile:</th>
<th>Tile:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Ceramic, mosaic tile</td>
<td>• Clay shingles</td>
</tr>
<tr>
<td>• Glass fiber reinforced gypsum</td>
<td>• Simulated masonry and stone</td>
</tr>
<tr>
<td>• Polished or honed cut stone (i.e., marble, granite, terra cotta etc)</td>
<td>• Vinyl tile</td>
</tr>
<tr>
<td>• Terrazzo</td>
<td>• Quarry tile</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wood:</th>
<th>Wood:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Finish grade hard woods painted or stained</td>
<td>• Distressed wood</td>
</tr>
<tr>
<td></td>
<td>• Masonite</td>
</tr>
<tr>
<td></td>
<td>• Plywood paneling or particle board</td>
</tr>
<tr>
<td></td>
<td>• Unfinished Wood</td>
</tr>
</tbody>
</table>
CONTROL ZONE CRITERIA

The front 5’-0” area from the storefront lease line has been designated as a control zone area. All tenants must comply with these requirements.

Neutral Pier:

• A minimum of 3 inches of opaque material or glass receiving frame will be required adjacent to Landlord’s neutral strip.

Floor:

• Provide a smooth and level transition from tenant’s space to common area.
• Tenant must match mall border tile from lease line to tenant's storefront line and/ or closure line.
• Provide 4’-0” minimum of hard surface transition flooring material past the point of entry.

Ceilings:

• Ceiling elevations should vary within the 5’-0” control zone.
• Locate exit sign behind ceiling soffit so as not to be seen from the mall common area.
• Recessed incandescent down lights shall be used in the control zone.
• Track type lighting is prohibited unless concealed.
• Sprinkler heads in ceiling must be flush or fully recessed, cover plates to be chrome or matching ceiling color.
• A drywall ceiling is required a minimum of 6’ past lease lines. Acoustical tile will not be allowed in control zone area.

STORE INTERIOR DESIGN CRITERIA

Tenants are encouraged to provide a high quality, well detailed and unique interior environment. The interior and storefront design should reflect and complement one another. The use of quality materials for flooring, walls, ceiling and lighting will accomplish this task.

Floors:

• Tenant is responsible for installing all finished floor coverings.
• Provide metal terrazzo or butt joining between all floor material changes.
• Provide waterproof membrane to base height where water is present (i.e. restrooms)
Ceilings:
- Furnish and install a ceiling through entire space (sales and stock required for plenum return).
- Ceiling heights in tenants space shall be a minimum of 12'-0". Higher ceilings may be allowed with Landlord’s approval. Any alteration to structure or utilities shall be allowed with Landlord’s approval. Any alteration to structure or utilities shall be at tenant’s expense.
- All sprinkler heads must be concealed type with white cover plates throughout the sales area.

Lighting:
- Tenant shall provide lighting for the entire leased premises.
- Neon will require PK housing through all penetrations.
- All store cases shall be adequately illuminated and vented.
- Display window illuminated during center hours, controlled by a time clock.
- All store lighting shall be glare free.

Walls:
- Tenants shall provide the required rated gypsum wallboard for their side of the demising wall.
- All interior wall surfaces accessible or visible to the public must be finished in an appropriate manner using quality materials and finishes.
- All music, video, and pet shops require a minimum 2” sound insulation.

Acceptable Store Interior Elements:
- Hardwoods
- Ceramic tile
- Natural stones
- Metals
- Laminates, Corian, etc.
- Carpet
- Gypsum wall board
- Concealed spline
- 2’-0” x 2’-0” fluorescent fixtures with parabolic louvers.
- Painted 5/8”, type X gypsum board.
- H.I. D. lighting with Landlord approval
- Track lighting, fixture can head, not to exceed 5” in length.

Unacceptable Store Interior Elements:
- Vinyl flooring and base not allowed in sales area
- Vinyl stripping between material floor changes
- Unfinished concrete in sales area
- Indoor/outdoor carpeting or non-commercial grade carpeting.
- Unfinished or simulated metals
- 2’-0” x 4’-0” fluorescent fixtures
- Acrylic lenses
- Exposed lighting in sales area
- Strobe, spinner, chase, or moving type of lighting
- 2’-0” x 4’-0” acoustical ceiling system in
- Slatwall
- Mirrored ceiling
STOREFRONT SIGNAGE DESIGN CRITERIA

Signage is a major visual element to be provided by the tenant. Imaginative, progressive and creative signage is essential to the success of the tenants store. All signage is subject to Landlord approval. Landlord reserves the right to disapprove any signage that does not comply with Landlord’s criteria.

Signage Requirements:

- Not to exceed 60% of the width of the storefront.
- Letters shall not exceed 16” in height and 5” in depth.
- Limited to tenant trade name (d.b.a.) only as defined in the lease.
- Registered trademarks and manufactures labels are not allowed.
- Signage shall be placed on tenant’s storefront at a minimum of 8’-0” A.F.F.
- Silk-screen signature area may be applied to the interior surface at 3’-0” A.F.F. Verbiage shall be limited to tenant’s name or logo with a maximum letter height of 3”.
- All illuminated signs must be fabricated and installed according to national, local building and electrical codes and must bear UL label.
- All electrical penetrations through the storefront fascia for sign installation shall use PK housing.
- Provide access to transformer and local disconnect.
- Clock timer controlled and illuminated during center hours.
- Interior signs that are visible from outside the tenant’s space must be approved by Landlord.
- All signage must be installed as per code.
- All lower level tenant’s signage must be closed off at the top to eliminate viewing interior of sign from above.

Acceptable Sign Types:
- Fiber optics
- Edge lit sandblasted glass
- Light boxes if recessed and concealed
- Routed back-lit letters with translucent face
- Dimensional letters of metal, or pained wood
- Back-lit individual letters pin mounted a maximum of 1” from a non-reflective background
- High quality individual channel letters

Unacceptable Sign Types:
- Vacuum formed luminous letters
- Paper, cardboard, foamcore, cloth and decals
- Exposed neon
- Animated and flashing lights
- Projecting box or cabinet type signage
- Signs painted directly on tenant’s storefront sign
ARCHITECTURAL DETAIL

TYPICAL NEUTRAL PIER
SECTION/ FLR. JOINT DETAIL

Mall Common Area

Typ. Mall Neutral Piers.

Lease Line

Tenant Space

Typ. Demising Wall

Typical Neutral Pier Section

Sealant

Mall Slab/ Foundation

Mall Floor Tile

Finish Flr.

Floor Joint @ Lease Line

Mall Renovation

Lease Line

Adjacent Store Finish
Floor @ Entry to Mall

QUAIL SPRINGS
MALL
FOOD COURT DESIGN CRITERIA
INTRODUCTION

The design theme for the new and expanded Quail Springs food court is a unique and exciting setting featuring a 1950’s atmosphere that recalls elements of Drive-In movies, diners, car hops and the Route 66 nostalgia. This exciting environment, will be located on the lower level between the Quail Springs Mall and the new 24 screen AMC mega-plex theater. Of the 13 food court tenant spaces, 7 will remain from the existing food court and 6 entirely new spaces will be created as part of the food court expansion. The tenant spaces will surround a brightly colored, wide open dining area where tables, chairs and soda fountain bar stools will provide seating for approximately 700 people.

Tenants are required to develop a unique and innovative design for their store. Traditional franchise looks are strongly discouraged. Our objective is to allow the maximum expression of an individual tenant’s personality and character, while assuring an aesthetically coordinated, high quality and entertaining image for the new food court. Utilizing materials, finishes and colors that are compatible with the mall neutral column covers and canopy structures, as well as taking into account adjacent tenant spaces is essential. The design of each space must also reinforce the character of the 1950’s atmosphere of the food court.

Front Counter:

Each food court tenant should have a unique product and personality. This personality should also be reflected in the design and layout of the front service counter. Counter design, materials and display elements from the 1950’s are required. Counters must utilize materials that are upscale in quality, resist wear and dirt accumulation, and be easily maintained. Open storage of packaging, paper goods and supplies will not be permitted at any time. Food service equipment, beverage towers, ice machines and cash registers should be completely shielded from view. The use of high quality glass and stainless steel sneeze guards is permitted.

Counter Face:

- Tenant shall design and install the main serving counter face at all food court tenant spaces.
- The front surface of all counters shall align with the lease line.
- The 4” high base toe kick should be recessed 3”.
- Base material shall be a ceramic tile, satin finish.

Countertop:

- The front counter shall have a 2” 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.
• Sneeze guards, shall be architecturally compatible with counter design and in accordance with
code.
• Provide 1/2” metal reveal (painted to match service counter) between counter and neutral pier.

Acceptable Counter Materials:
• Brushed stainless steel.
• Glazed ceramic tile.
• Solid surface (i.e., Corian, Avonite.)
• Laminate countertops are not acceptable

Product Display:
Creative display of food and beverage products is required of all merchants. A minimum of 60% of
the counter width must be devoted to display. The use of current or nostalgic display techniques
such as pastry racks, displays of fresh fruit, produce and prepared foods, or decorative beverage
bottles on crushed ice are strongly encouraged. Decorative products, ingredients or products in
decorative or nostalgic packaging may be displayed on open shelves at the front counter. Loaves of
bread, pastries and muffins, baskets of fruit, dried pasta, cheeses, bottles of olive oil and vinegar and
boxes of nostalgic items are a few examples. The Landlord will request photos or samples of product
displays as part of the drawing review process.

Active and theatrical food preparation at the front counter is necessary, crating an enticing show
atmosphere. Examples include 1950’s diner themes, pizza dough preparations, large oven baking,
open grilling and ice cream sundae (soda shop) preparations. This theme should also carry through
to the style of uniforms the store employees wear; every tenant is strongly encouraged to reflect the
“1950’s look” in these details.

Menu Boards:
All tenants are required to provide personalized, high quality menu boards that can be easily modi-
fied to express changes in the menu. Menu boards are to be located on the designated fascia above
the food counters. All menu boards are to be constructed using the highest quality materials, fabrica-
tion techniques, finishes and should reflect the character and design of the tenant space and 1950’s
food court theme. Menu boards must be illuminated. Tenants are strongly encouraged to consult a
graphic designer for menu board design. Professional quality drawings or renderings of all menu
boards are required to be submitted to Landlord as part of the signage drawing review process.
STORE INTERIOR DESIGN CRITERIA

Ceiling:
• Tenant shall provide a nonporous washable ceiling (in kitchen areas).
• Painted gypsum wall board, metal or a sealed wood ceiling shall be used in the control zone area. (tenant spaces 1-7 only)
• Drop-in panel ceilings are not acceptable in areas visible to the public.

Lighting:
• Provide accent lighting at the countertop using recessed incandescent or pendant type fixtures.
• Provide recessed incandescent fixtures and flush mounted sprinkler heads within the control zone.
• Fluorescent lighting is not acceptable in area visible to public view.

Flooring:
• Provide a ceramic or quarry tile floor and base over 5” thick tenant supplied floor slab.
• Provide a waterproof protective membrane throughout premises and turn up to 6” at demising walls.

Walls:
• All wall materials shall be washable and nonporous (i.e., ceramic tile, stainless steel.)
• Provide a one hour food preparation screen wall with service door separating the service and food preparation areas.
• Service door shall be self-closing to shield the back room from public view.
• Mirrored walls are not acceptable within control zone area.

SIGNAGE DESIGN CRITERIA

To maintain a consistent signage theme throughout the food court, the Landlord will supply (at tenant’s expense) prefabricated sign cabinets. Each tenant will be required to install their “d.b.a.” name on the face of the sign cabinet using neon and pin mounted aluminum letters. The sign cabinets are approximately 14’ in length and 2’ in height. The tenant’s name should be in letters of approximately 16” to 18” in height. See the signage supplement to this manual for additional information about the sign cabinet and requirements for attaching sign. All tenants must submit detailed sign shop drawings for Landlord approval prior to fabrication of any sign.

Note: Exposed raceways, ballast boxes, electrical transformer and/or sign company names are not permitted.
FOOD COURT DETAIL

TYPICAL FC SPACE - FRONT ELEVATION

FOR FOOD COURT SPACES 1-7

CANOPY

MENU BOARD LOCATION

SALES COUNTER BY TENANT

Tenant Name

Quail Springs Mall

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FOOD COURT DETAIL  NEUTRAL PIER, CANOPY & SIGNAGE SECTION
FOR FOOD COURT SPACES 1-7

SIGN BY TENANT
250 LBS MAX.
18" MAX HGT
SIGN CABINET
INSTALLED BY LL
( AT TENANT'S
EXPENSE )

LIGHTING
LEASE LINE

4'-5 1/4"
VARIES

COLUMN COVER
AND TILE COL.
BASE BEYOND
INSTALLED BY
LANDLORD (AT
TENANT'S
EXPENSE)

LIGHTING
LEASE LINE

A.F.F.

11'-4"
BILLBOARD INSTALLED BY LANDLORD (SPACES 9-12 ONLY)

CANOPY INSTALLED BY LANDLORD (AT TENANT'S EXPENSE)

MENU BOARD LOCATION

SALES COUNTER BY TENANT
MECHANICAL DESIGN CRITERIA - ALL TENANTS
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 tenants 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.

HVAC DRAWING REQUIREMENTS
(All mechanical drawings must be prepared by and wet sealed by Oklahoma licensed engineers.)
- Mechanical symbol and equipment list.
- Duct sizes, heights above finished floor.
- Diffuser and grille schedule.
- 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.
- Heat gain calculation sheet, incorporate in plans.

Additional In-line Food Related Tenant Requirements:
- Electrical interlock that causes the exhaust fan to run simultaneously with tenant lighting.
- Automatic extinguishing equipment shall be installed in accordance with NFPA standard 96.
- 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.
- Show air balance calculations.
- Exhaust fan must be equipped with a residue trough to be maintained by the tenant.
- All tenants shall provide their own through-the-roof toilet exhaust. Contact Landlord’s on-site representative for details.
- Exhaust to exceed outside air intake by 10% or 200 cfm minimum
- Extinguishing system shall be Underwriters Laboratories approved wet chemical pre-engineered system designed as per code with the following features:
  1. Protection of the hood and duct.
  2. Surface protection for deep fat fryer, griddle, broiler and range.
  3. Automatic device for shutting down fuel or power supply to appliances, these devices must be of the manual reset type.
Design Criteria for Tenant's Mechanical, Electrical, and Plumbing Design Work

Type of construction must conform to the standard determined for the entire center as established by the Landlord and must conform to the requirements of the governing building codes and the standards established with fire insurance agencies and bureaus.

Heating, Ventilation and Air Conditioning Design Parameters

1. The Landlord has installed a plant designed to distribute filtered air through above-ceiling ducts to all Tenant areas and to the public Mall, hereinafter referred to as “supply air”. Characteristics of the supply air as received by the Tenant at his point of connection to Landlord’s distribution duct shall be as follows:

   Temperature: 55° F during “availability hours”

   Static Pressure: 0.75” W.G. (within tenant’s air distribution system)

   Volume: 1.30 CFM per sq. ft. leased area

   Note: Additional supply air is available in some locations-contact Landlord.

   Fresh Air Ventilation: 10% Minimum of total air supply air. (Provided by mall units if supply is from mall unit.)

   Availability: Supply air will be available from approximately one hour before opening for business until one hour after closing. At other times, supply air will be available when temperature for the public Mall falls below 55° or outdoor temperature falls below 15°.

2. The Tenant shall extend the supply air system to achieve the following design conditions within the leased areas.

   Cooling: Maximum of 78° dry bulb temperature and 50% relative humidity. Outside temperature does not exceed 96° dry bulb and/or 77° wet bulb.

   Heating: Minimum of 68°. Outdoor design temperature is +15°. (Current ASHRAE 99° Design Conditions)

3. Cooling design requirements:
   a. Electrical light and appliance load: According to Tenant’s design, but not more than 5 watts per square foot, unless agreed to otherwise in tenant’s lease.
   b. Occupancy: According to Tenant’s design, but not less than 1 person per 100 sq. ft. of lease area.
4. The public Mall is cooled, heated and ventilated to the same design criteria as sited in paragraph 3. Design of the Tenant’s system shall be self-contained, and shall not be predicated on receiving air from the Mall nor on relieving air to the Mall. The Mall heating equipment will be designed by Landlord at not less than 100% and and not more than 120% of the calculated Mall heating load except 10% makeup required by odor producing tenants.

Tenant Responsibilities

1. Heating, ventilating and cooling (Air Conditioning) service.
   a. Except for chilled air service being provided by Landlord, tenant shall provide all systems, facilities and equipment necessary for heating, and cooling services. Tenant shall purchase and install one or more variable volume type terminal air unit(s) each equipped with control damper motor, connection to Landlord’s medium pressure duct, and shall provide all duct distribution required within the Lease Premises.
   b. Wherever toilet rooms are installed within Leased Premises toilet exhaust fans shall be furnished and installed by the Tenant and connected to LL’s toilet exhaust system on lower floors and directly through roof for top floors.
   c. Tenant shall make provisions for recirculating not less than 85% of the volume of supply air he receives from Landlord’s medium pressure system. Such recirculation shall pass through suitably grilled openings in the ceiling, into general above ceiling return plenum space.

2. Installation by the Tenant shall conform to the following criteria:
   a. Variable volume terminal air unit(s) shall be furnished and installed by tenant’s Contractor, in accordance with tenant’s approved mechanical design.
   b. Ductwork shall be in accordance with standards of construction set forth in the current edition of Guide published by the American Society of Heating, Refrigeration and Air Conditioning Engineers. Galvanized steel is considered standard material for duct work but other material will be considered by Landlord upon special application by Tenant. flex duct must not exceed 5'-0". Air velocity in ducts shall not exceed 1500 fpm and friction due to air flow shall not exceed 0.75” W.G. Acoustic treatment shall be included in terminal air unit discharge ductwork per unit manufacturer’s recommendation if sound rattling of unit at selected operating condition exceeds N.C. level of 50. Provide air volume test opening(s) in discharge duct from variable volume unit.
   c. Recirculation of air into Landlord’s system via above-ceiling plenum spaces shall be through grilled or louvered openings at a net (velometer) velocity not greater than 300 fpm.
d. Should Tenant’s premises, or any portion thereof, contain any operation which might cause noxious or toxic fumes, in the judgment of the Landlord’s Architect, no air shall be recirculated from such areas into the Landlord’s recirculating system. Air in quantity not less than 110% of that received from Landlord’s supply system into the subject area shall be exhausted out of the building where directed by Landlord’s Architect, through aluminum or equal corrosion resistant storm louvers and bird screen, and with accessible backdraft dampers close behind the outlet, to close tightly when exhaust fan is not running. In this type of system with mall unit providing only 15% of air to the space, design conditions cannot be achieved without cooling make-up air. Air from the Landlord’s system shall be limited to 15% of the space requirements.

e. The Tenant shall furnish, install and operate at his expense a makeup air unit for said area, whose capacity shall equal 75% of said exhaust quantity. The makeup air shall be filtered and tempered to no less than 65° by use of electric heat from Tenant’s electric service. The use of approved exhaust-supply air-to-air heat exchangers is recommended to minimize the electric load. Should Tenant elect to cool makeup air cooling equipment shall be furnished, installed and operated at his own expense. Type, design and placement of cooling equipment shall be submitted to the Landlord’s Architect for special consideration, and his approval secured before installation proceeds. Outdoor intake for makeup air shall also be subject to approval by Landlord’s Architect for special consideration, and his approval secured before installation proceeds. Outdoor intake for makeup air shall also be subject to approval by Landlord’s Architect. It shall be similar to that described for exhaust outlet above, or a louvered, corrosion resistant low profile roof penthouse with bird screen and roof curb. If an odor producing tenant space is located so other tenants return air must cross space to get back to the mall unit, a return air duct must be provided across the space sized to handle this return air.

Roof opening will be provided and curb flashed by Landlord’s Contractor, all at Tenant’s expense.

f. Each supply and return diffuser and register shall be equipped with an adjustable volume control device.

g. Heating of the entire Leased Premises shall be accomplished by electrical resistance duct heater(s) in Tenant’s ductwork downstream of the VAV box where required. Duct heater(s) shall be Underwriters labeled, and shall be equipped with air flow safety cutout switch and with high temperature limit fusible elements. In addition to air system heater(s), the Tenant may use electric convectors, unit heaters, or baseboard heaters for spaces with outside wall exposure such as shipping rooms, toilets, etc., in which the supply air system may not maintain design heating conditions. All such
devices shall be Underwriters labeled, and shall be equipped with operating
thermostatic control and with highlimit safety cutout control.

h. Temperature controls shall perform two basic functions:

(1.) A proportioning control for the terminal unit shall induce more return plenum
air space as temperature falls.
(2.) A single step or multi-step control shall energize duct heater after terminal unit
has induced maximum return plenum of air.

i. Return air shall be relieved into Landlord’s air-handling system by way of above
ceiling plenum spaces, from which it will be conducted back to the air conditioning
equipment or relieved to outdoors by Landlord.

J. The Tenant shall provide exhaust air facilities for toilets within their space and for
other requirements consequent to operations which necessitate exhaust of air directly
to outdoors. Exhaust quantities shall be limited to 15% of the supply air received by
the Tenant. Any exhaust in excess of this limitation shall be subject to Landlord’s
approval and shall be balanced with independent make-up air supply provided by
Tenant. Each exhaust fan shall operate in conjunction with a time switch which shall
prevent fan running during non-business hours.

k. In view of the use of the above-ceiling space as a return air plenum, insulation of
Tenant’s supply ductwork is required.

l. The Tenant shall submit design and drawings to the Landlord for approval, not less
than 30 days before construction is scheduled to begin. Design calculations shall
include complete cooling and heating loads. Drawings shall show complete duct
layout with outlet sizes, air quantities, exhaust systems, return openings, etc. outlet
sizes, air qualities, exhaust systems, return openings, etc. All work shall be in
accordance with these criteria, and subject to approval of the Landlord’s Architect.

Natural Gas

In the even that natural gas is made available by the utility company, and a gas piping loop on
the site is actually installed and gas is required for Tenant’s use, all gas piping and connections to
Tenant’s equipment in the Leased Premises, including meter installation from the gas loop in the
parking area, will be at Tenant’s expense. No space heating by gas is permitted.

Natural Gas is currently available on the site for cooking and water heating. Gas is not to be used
for space heating.
## Heat Loss Calculations:

- **Roof** (area in sq. ft.) \( \times 53 \times 0.068 \) = _____________
- **Outside wall** (area in sq. ft.) \( \times 55 \times 0.068 \) = _____________
- **Outside air** (CFM) \( \times 53 \times 1.085 \) = _____________
- Add any special loads such as exterior glass, customer entrances in exterior walls. = _____________

**TOTAL HEAT LOSS** = _____________

## Heat Gain Calculations:

- **Roof** (area in sq. ft.) \( \times 86 \times 0.05 \) = _____________
- **Outside wall** (area in sq. ft.) \( \times 0.068 \) - (cooling load temp. diff. from ASHRAE) = _____________
- **Lighting** (watts) \( \times 3.41 \) = _____________
- **People (#)** \( \times 250 \) (min. one person per 100 sq. ft. of sales area) = _____________
- **Outside air** (same as for heating) \( \times 18 \times 1.085 \) = _____________
- **Equipment or other special loads as applicable** = _____________

**TOTAL SENSIBLE HEAT** = _____________

- **People (#)** \( \times 200 \) = _____________
- **Outside air** (CFM) \( \times 16.81 \) = _____________
- **Other special loads as applicable** = _____________

**TOTAL LATENT HEAT** = _____________

**GRAND TOTAL** = _____________
ELECTRICAL DESIGN CRITERIA - ALL TENANTS
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**
(All electrical drawings must be prepared by and wetsealed by Oklahoma licensed engineers.)

- Floor and wall receptacles - location and type
- Fans, motors and all electrical equipment - location and type
- Floor and wall voice/data outlets - location and type
- POS outlets (voice/data outlets and isolated ground receptacles) - location and type
- Lighting fixture layout (including lamp type and voltage)
- Lighting fixture schedule (with make and model numbers)
- Emergency, exit and night lighting fixture layout (all with battery backup)
- Branch circuit, wire size and layout
- Feeder wire sizing
- Electrical room layout (i.e., transformer, panel(s), time clock, etc.); plan must be to 1/4” = 1’-0” scale
- Conduit and wire sizing for HVAC equipment and panel (where applicable); indicate overcurrent protective device type and size for equipment and panel
- Complete electrical panel schedule(s) and MEP tabulation sheet
- Notes and specifications on drawings
- Fire alarm system tie-in: location, type and manufacturer of devices; manufacturer to adhere to mall standard
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.

- Transformers shall be installed below finished ceilings and may not be anchored to or suspended from the existing mall structure, exterior or demising walls. Large transformers must be floor mounted.
- Electrical equipment and materials shall be new, in accordance with the national electrical code standards and local codes and shall bear the Underwriters Laboraties label.
- Time clock to control storefront signage and show window lighting.
- Electrical panel shall be provided with bolt on breakers and copper bus bars. Load centers are not acceptable.
- Panel loads to be balanced to within +/- 10% during normal operation.
- Lighting circuit breakers 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 wire must be copper and in conduit.
- A copy of the contractor’s load balance data is to go to the mall operations director.
- The dry type transformer serving your 120 volt loads may be single phase 480-240/120 volts for 15 Kva or less, but should be three phase 480-208/120 volts for 20 Kva or more. Some commercial appliances rated 250 volts single phase can be served more economically at 277 volts with a 10% “Buck” auto transformer. Landlord’s engineering department will review transformer sizes.
- Oversized transformers will not be approved.

Tenant Responsibility:

Telephone service equipment shall be provided by tenant. Landlord will provide empty conduit of each tenant bay for telephone service. All service arrangements with the local telephone company are the responsibility of the tenant. Empty conduits terminate at tenants lease line.
PP - 480Y/277V 3p4W main electrical panel by the tenant (if required). The tenant’s electrical engineer shall complete a panel schedule.

TR - 480V-208Y/120V 3p4W transformer by the tenant.

LP - 208Y-120V 3p4W lighting and power panel by the tenant. The tenant’s electrical engineer shall complete a panel schedule.

TC - Time clock by the tenant to control store sign and show window lighting circuits (as required).

EC - Empty conduit with pullstring provided by the landlord from the landlord’s electrical service room to the leased premises. Conduit provided by the landlord, at the tenant’s expense, if applicable.

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

TE - Empty telephone conduit by the landlord to the leased premises. Telephone wire from the landlord’s service. To leased premises by the tenant and/or telephone company at the tenant’s expense.

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

MS - Switchgear located in the landlord’s electrical room. Provided and installed by the landlord’s electrical contractor. Switchgear has circuit breakers for tenant services.

Provide fused disconnect switches if panel is not used. Heating must be 460V-3 phase 4 wire.
| SPACE NO.: | |
| NAME OF TENANT: | |
| MALL: | |
| GROSS LEASED AREA IN SQ. FT.: | |

### Mechanical

| Calculated Design Heating Load (MBH) | |
| Calculated Design Cooling Load (MBH) | |
| Landlord Allocated Air Supply (CFM) | |
| Calculated Air Supply (CFM) | |
| Make-up Air Systems (S) (If Applicable) (CFM) | |

| TOTAL AIR SUPPLY (CFM+) | |
| Toilet Exhaust (CFM) | |
| Special Exhaust (CFM+) | |
| TOTAL EXHAUST (CFM+) | |
| Negative / Positive Pressure (Air Supply–Exhaust) (CFM+) | |
| Variable Air Volume Terminal Units | |

| AIR CFM MAX. | |
| QUANTITY | |
| Calculated Loss in Ductwork | |
| Calculated S.P. Loss in VAV Unit (S) | |

| TOTAL S.P. IN W.C. | |

### Electrical

| Load Breakdown (Watts) | |
| Appliances (Heat Producing) (Watts) | |
| Receptacles (Watts) | |
| Equipment (Watts) | |
| H.W. Heater (Watts) | |
| Space Heater (Watts) | |
| Miscellaneous (Watts) | |

| Subtotal (Watts) | |
| Sign (Watts) | Watts/ Sq. Ft. |
| Lighting (Watts) | Watts/ Sq. Ft. |

| Grand Total (Watts) | Watts/ Sq. Ft. |

### Plumbing

| Domestic H.W. Heater Storage (Gallons) | |
| Number of W.C. Fixtures | |
| Number of Lavatories | |
| Number of Commercial Sinks | |
| Other Equipment Usage (GFM) | |

Note: This sheet must be included in final plans
### ELECTRICAL PANEL SCHEDULE

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**Tenant must complete this schedule and incorporate with tenant drawings**

**Total Watts**

- **A**: Panel
- **B**: Volts
- **C**: Amps
- **Phase**: [ ]
- **Wire**: [ ]

**Total Connected Load** [ ] **Main BRKR.** [ ]
PLUMBING DESIGN CRITERIA - ALL TENANTS
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.

PLUMBING DRAWING REQUIREMENTS
(All plumbing drawings must be prepared by and wet sealed by Oklahoma licensed engineers.)

- 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.
- Water meter location.
- Water, waste and vent riser diagrams.
- Gas piping and meter (if req’d)

Additional In-line Food Related Tenant Requirements:

- Gas piping layout.
- Line sizes.
- Control valves.
- Grease trap.
- Gas submeter locations.

LANDLORD SUPPLIED DOMESTIC WATER, SANITARY, VENT, 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.

- Typical tenants 3/4” cold water capped stub-out
- Restaurant tenants Size as required and/or specified in tenant’s lease
PLUMBING DESIGN CRITERIA  ALL TENANTS

Sanitary Sewer:
Sanitary sewer stub out in slab blockout area.

• All tenants 4” capped sanitary sewer stub-out

Natural Gas Service (for food related tenants):

• Food court tenant spaces 8-13 2”, 2 PSIG gas line capped stub-out

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 handicapped toilets facilities in accordance with Title III of American with Disabilities Act and local codes (excluding food court tenants).
• 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” think fiberglass insulation.
• At least one 3” floor drain and cleanout in each toilet room, kitchen and/or wet areas.
• Floor drain to be 3” minimum.
• Sanitary piping shall be cast iron.
• Combustible piping (PVC) shall not be permitted.

Additional Food Related Tenant Responsibility:

• Connect to Landlord’s point of service and extend service according to tenant’s requirements and applicable and local codes.
• Each tenant will supply solenoid valves in their gas supply line that have provisions for connecting 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. No gas piping to be run in walls or horizontally above the ceiling. Piping to be sleeved through space above ceiling (vertical drop from roof) with sleeve vented to outside air.
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 type “L” copper tubing.

P.V.C. piping is not permitted.

All tenant water heaters shall have relief and tank drain piped to floor drain.

All toilets must be flush tank operated.
FIRE PROTECTION

Tenant’s space must be fully sprinkled. Landlord has installed a wet pipe system on a standard grid to meet the requirements of the inspection bureaus. A drawing showing the sprinkler layout in this space is included in the Space Package (or will be sent if available). Please design the store and ceiling plan to include this sprinkler grid.

After tenant’s store plans are approved by Landlord, a set of tenant’s drawings is sent to Landlord’s sprinkler contractor to make certain the sprinkler design is adequate for the store as designed. Landlord’s sprinkler contractor will add sprinkler heads or relocate sprinkler heads as necessary to meet the criteria established by the rating bureaus and state and city agencies. Tenant is charged for the sprinkler system. An additional charge will be levied against tenant if Landlord is required to move any sprinkler mains because of high ceilings, etc. It is incumbent upon tenant’s store designer to make certain the design does not cause unnecessary costs for the sprinkler system.

Standard sprinkler head in areas without ceilings will be upright bronze heads. Sprinkler heads in areas with finished ceilings will be fully recessed concealed type heads. Special fire sprinkler heads must be a type approved by Landlord’s insurance carrier.

Restaurant tenants must also install integral automatic wet chemical extinguisher systems in addition to the standard sprinkler systems for fryers, grills, and other cooking equipment.

In order to prevent grease build-up in the system or on the roof which constitutes a serious fire hazard, the criteria for NFPA #96, latest edition, must be followed in designing and operating the cooking exhaust system. Restaurant tenants will be required to install copper metal pans filled with stone on the roof to catch grease that escapes through the fillers. The maintenance of these catch-pans is the responsibility of the tenant.

Tenant is also required to install at least one wall-hung, five pound, dry type U.L. listed fire extinguisher. The tenant should contact the local and state fire marshalls for specific requirements relating to quantity and location of fire extinguishers.

Additional Food Related Tenant Requirements:

All tenant spaces must have fully operational fire sprinkler systems. Landlord has installed a wet pipe system on a standard grid to meet the requirements of the inspection bureaus and Landlord’s insurance underwriters. All sprinkler heads installed in tenant sales areas and must be fully recessed.
After tenant’s plans have been approved by Landlord, a set will be sent to Landlord’s sprinkler contractor. The contractor will prepare the sprinkler shop drawings and submit the necessary sets to the City Fire Marshall and Landlord’s insurance underwriters.

Landlord’s sprinkler contractor will perform all sprinkler work in tenant spaces. Tenants will be billed for all costs in accordance with the following schedule:

**FOR SPACES NOT PREVIOUSLY OCCUPIED:** Tenants will be charged a rate of $3.00 per square foot of floor area, unless otherwise specified in tenant’s lease.

**FOR SPACES PREVIOUSLY OCCUPIED:** Tenants will be charged at the Landlord’s cost plus 20%.

Food court tenants must also install integral automatic wet chemical fire extinguisher systems, in addition to the standard sprinkler systems, for all fryers, grills and other cooking equipment.

Tenants are also required to install at least one wall-hung, 2A 10BC dry type U.L. listed fire extinguisher. Tenants should contract the local and state fire marshall’s for specific requirements relating to quantity and location of fire extinguishers.

**CONSTRUCTION CHARGEBACKS**

In addition to construction charges the tenant may be responsible for per tenant’s lease, the following charges will be assessed for work the Landlord will provide for each of the food court spaces. These charges are for major components that the Landlord will furnish and install and will become an important part of the tenant space. The Landlord is purchasing and installing these items as one package 1) to ensure consistency in the fabrication and installation process and 2) for a cost savings resulting from purchasing all items collectively verses individually. All applicable items listed below will be billed to tenant upon the opening of their store.

<table>
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<tr>
<th>ITEM</th>
<th>COST</th>
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<tbody>
<tr>
<td>Neutral Piers ( tenant spaces 1 through 7 )</td>
<td>$1,084.00/each</td>
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<tr>
<td>Neutral Piers ( tenant spaces 8 through 13 )</td>
<td>$6,383.00/each</td>
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<td>Sign Band ( tenant spaces 1 through 7 )</td>
<td>$343 per lineal foot</td>
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<td>Metal canopies ( tenant spaces 8 through 13 )</td>
<td>$22,532/each</td>
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<td>Metal canopy Glazing ( tenant spaces 8 through 13 )</td>
<td>$4,050.00/each</td>
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