



## GENERAL RESTAURANT/CAFE CRITERIA

## **Restaurant /Cafe Criteria**

Tenant Interiors shall be designed, fabricated and installed by the tenant at their own expense. Tenant Interiors must be constructed from durable materials and shall be maintained by the Tenant. All work is to follow Life Safety requirements.

Information herein may reinstate and override controls and guidelines of Tenant Interior Criteria. The Public Areas of the Café/Restaurant is the space visible to the public. The Back of House (ex. kitchen, prep area, storage) areas are not visible to the public. Both areas are subject to specific design and code ordinances.

### **Interior Partitions**

Wall finishes on the demising walls shall be suited for high traffic use. Tenants are encouraged to have durable wainscoting up to at least 42" above finished floor. No vinyl wall covering of fiberglass reinforced plastic is allowed in public area.

The Tenant's prep area and kitchen walls shall use tile, FRP (Fiber Reinforced Plastic) or stainless steel. FRP can only be used in Back of House areas, not visible to public. All demising partitions and kitchen enclosures must meet fire-rating code requirements. Wall materials in kitchens are subject to local health and fire ordinances.

### **Interior Signage**

Interior Signage are to be submitted as part of Preliminary Drawing Submittal and Working Drawing Submittal regarding design, layout, letter type, color and fabrication.

Menu boards may be suspended or mounted on the

wall separating the public and Back of House areas. "Daily Specials" advertising signs or signs for seasonal or temporary promotions must be integrated onto the menu board or into permanent sign holders. Commercial product advertising, supplier logos or paper signs are not permitted on menu boards.

Backlit photograph casement will be recessed or semi-recessed into the walls, as to not impede on pedestrian circulation. Such systems must be custom colored, all screw holes must be covered and edge conditions must be trimmed.

Directional signs are limited to 8" high and 16" long. Sign text shall not exceed 2" high, on a single line that contains only the "Order Here or "Pay Here" message. Other Directional signs are subject to approval. Signs that are suspended from ceiling are to be well-detailed and executed. Monofilament or plastic chains are not acceptable materials for suspending signage.

Materials that are permitted are: Internally or externally illuminated acrylic, glass, or metal, with changeable acrylic, painted, plastic, silk screened or vinyl copy.

### **Doors / Keying**

Refer to Tenant Interior Criteria for additional requirements.

### **Services**

Refer to Tenant Interior Criteria for additional requirements. The following guideline for utility services may reinstate or override Tenant Interior Criteria.

## **Mechanical**

Café service and/or Restaurant Tenants shall install individual units and air conditioning distribution system, kitchen exhaust and make-up air systems. These Tenants may NOT use flexible ductwork or internally lined ductwork.

Kitchen HVAC systems shall be designed and constructed so that the kitchen is maintained at a negative pressure relative to the seating area or merchandising zone of no higher than 0.02" W.G.

Tenant must receive written permission from the Landlord's structural engineer in order to support or hang from the roof structure additional equipment weighing over 200 lbs. per support point. Additional rooftop units and kitchen ventilation equipment shall be placed on roof by crane or helicopter.

## **Exhaust Fans**

All kitchen exhaust fans shall be upblast discharge type, bearing evidence of UL & NSR approval. Exhaust fans shall be located a minimum of 10'-0" from any outdoor air intake, including the Center's unit. The exhaust fan discharge shall be a minimum of 40" above the roof surface. Refer to designated areas on roof where tenant may place units. Kitchen exhaust fans shall require a one inch (1") grease drain, sand filled grease collector with cleanout door. Grease pan to be placed on roof.

The Tenant shall be responsible for preventing odor migration to adjacent areas. Kitchen exhaust systems shall avoid contamination of outside air and intakes. Exhaust systems should prevent down drafting, pocketing in low points and/or accumulation on adjacent

building components. Supplemental air treatment systems are required to remove objectionable odors and smoke. The Tenant shall install such air treatment systems.

Supply and kitchen, odor and/or process exhaust fans shall be operational during occupied hours.

### **Kitchens Hoods**

Kitchen hood exhaust ductwork shall be constructed of a minimum 16 gauge or heavier stainless steel or black steel. Kitchen exhaust ductwork shall be pitched back to the kitchen at a slope of 1/4" per foot. Hoods may be make-up types and shall allow a minimum of 70% and a maximum of 85% of kitchen exhaust quantity.

Tenants providing water type hoods shall direct connect the hot water supply with a reduced pressure back-flow preventor for cleaning and a full size waste water connection that runs to a grease trap. A grease drain shall be located at the base of each vertical kitchen hood exhaust duct.

Kitchen hood exhaust ducts shall be insulated with a minimum of two inches (2") calcium silicate or high temperature mineral wool insulation. Duct work hangers and supports shall be sized to accommodate the added weight of the fire suppression agent and prevent the duct from collapsing.

### **Access Requirements**

High temperature, liquid and air tight access doors for kitchen hood exhaust duct cleaning shall be provided in the horizontal duct runs at 20' intervals and at the bottom and top of each vertical riser. A minimum of one (1) access door for cleaning is required in both

horizontal and vertical duct work. The bottom edge of clean-out doors shall not be less than two inches (2") above the bottom of the duct.

### **Display Cooking**

Display cooking surfaces shall be provided with a UL approved and listed kitchen exhaust hood as specified.

Display cooking is allowed in the Merchandising Zone of Café, Restaurant and other Food Service Tenants. All display cooking locations shall be specifically approved by the Landlord. Tenant shall install adequate provision for safety, hygiene, heat gain, and exhaust.

Transparent tempered sneeze-guards shall be installed on the three sides of the display cooking surface exposed to the public view. The top of the glass guards shall be no more than 1-1/2" below the lower edge of the exhaust hood. There shall be a minimum of 1-1/2" clear distance between the display cooking equipment surface or casework and the sneeze-guard panels.

### **Food Service Equipment**

Dishwasher exhaust ductwork shall be fabricated in accordance with the latest SMACNA standards. Dishwater ductwork shall be insulated with one inch (1") thick, 3/4 lbs. / cu.ft. density, rigid fiberglass duct insulation board with mylar foil facing. All walk-in coolers, refrigerators and freezer boxes shall be provided with the insulated floor systems. All walk-in boxes shall be provided with a minimum of one (1) dry sprinkler head as required by Code and/or Landlords' insurance carrier.

### **Grease Traps**

Restaurant and Café Tenants shall clean their filters, duct systems, exhaust hoods and grease collecting devices on a regular basis, or as requested by LLD. These Tenants shall also take the appropriate steps necessary to prevent the depositing and accumulation of grease on the roof including but not limited to the use of a Grease Guard or equal type of system. Damage to the roof resulting from Tenant neglect shall be repaired by the Landlord at Tenant's expense. The Landlord reserves the right to maintain the Tenant's hood and grease collecting devices at Tenant's expense.

### **Electrical**

Refer to Tenant Interior Criteria for additional requirements. (See page 14)

### **Plumbing**

Refer to Tenant Interior Criteria for additional requirements. (See page 15)

### **Restrooms**

Restaurant tenants need to verify with governing agencies the number of required facilities within their leased premises. Refer to Tenant Interior Criteria for additional requirements. (See page 16)

### **Natural Gas**

Tenants with gas-fired cooking equipment located under a kitchen hood shall provide an emergency shut-off valve on the gas service, connected to the hood fire protection system, to shut off the gas service upon detection of fire. Refer to Tenant Interior Criteria for additional requirements. (See page 15)

### **Fire Protection**

Tenant shall provide fire alarm annunciating appliances in each space, as approved by local authorities. Such systems shall be tied to the Central Fire Alarm Panel in the adjacent electrical room.

The Tenant shall furnish, install and maintain in proper working order, automatic fire extinguisher equipment to protect all kitchen hoods above cooking areas.

### **Ceiling Design**

Ceiling systems within Merchandising Zone shall not be lower than 10' from finished floor. Tenant is encouraged to install a drywall ceiling throughout Public Area. Drywall or lay-in ceilings are allowed in Back of House Area.

Refer to current Health code requirements for ceiling over Kitchens and Prep areas.

### **Flooring Design**

Approved materials for Tenant Interior are permitted in the Public Area. VCT flooring is only permitted in Back of House areas, not visible to the public.

Kitchen and restroom flooring requires a water-proof membrane and water-testing.

### **Lighting Design**

Tenant may install fluorescent fixtures in Back of House areas.

### **Serving Counters**

Tenants with a serving counter shall place it a minimum of 15' back from the Lease Line and shall be

no higher than 3'-6" high. Sneeze guards and cooler display units must be built-in and fully integrated into the counter design. The serving counter must comply with ADA and all governing agencies.

### **Food Service Equipment**

Tenant equipment on front counter is to be set back a minimum of six inches (6") from the front edge. Beverage machines, cash registers, cup dispensers and other "miscellaneous equipment" on the front counter must be concealed by counter design. No "used" equipment may be installed. No simulated wood-grain finish is permitted on equipment within the public view.

### **Display Casework**

Displays set in front counters are limited to 4'-6" overall height above finished floor. Front counter displays shall be protected by transparent glass or acrylic guards. Glass must be tempered for safety.

All display cases must be lighted and vented. Color-corrected fluorescent lighting integral with food display casement is allowed. Direct visual exposure of incandescent bulbs and/or fluorescent tubes is not permitted.

Low pie cases and condiment trays are permitted.

### **Furnishings / Outdoor Seating**

All interior furnishings must be designed for commercial use. Furnishings visible to the public are subject to approval.

Landlord to provide outdoor furniture, Tenant to choose furniture from Site Furniture Exhibit with final approval from Landlord. (See pages 26-30). If

Exterior Heaters are used within seating zone, they are encouraged to be overhead natural gas units. It is suggested to coordinate with Landlord's architect in advance to establish piping layout. Portable heaters are allowed.

Where required by the Local Alcohol Bar Control (ABC) law, a barrier must be installed by Tenant at Tenant's expense. See rail design, (Page 25) for specific design and locations predefined by Landlord. Tenants applying for an ABC License must submit, along with their application, a site plan of the project indicating the location of the premises, a floor plan of the premises (if available) and current address information for the premises.

