Terminal and Concourse Areas

TENANT DESIGN STANDARDS

Retail/ Food and Beverage and Food Court Areas

SALT LAKE CITY INTERNATIONAL AIRPORT
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Salt Lake City
Department of Airports

ajc architects
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1.0 PROJECT INFORMATION

1.1 INTRODUCTION
The Salt Lake City Department of Airports (SLCDA) and its Concessionaires /Tenants are responsible for the first impression of most visitors. This first glimpse of the Intermountain Area and Salt Lake City is an opportunity to showcase local and regional themes, natural features, resources and history. With this in mind, the objectives of the Airport relative to concessions includes the provision of high quality diverse products that, where possible, relate to or are produced in the Intermountain Area. Visitor experience should always be the over-riding force in the design of all flow path, queuing, and marketing strategy.

Public travel and passenger needs are best met with a wide variety of shopping and dining experiences. These needs should be clearly integrated but not confused with way finding and other Airport functional requirements. This concept provides retail concessions maximum visibility while responding to traveler needs for clarity of circulation and quality visitor services.

The Salt Lake City Department of Airports Tenant Design Standards, referred to in this document, the Tenant Improvement Guidelines (TIG), and the Lease Agreement as TDS, has been prepared to assist Tenants and their architects, designers and engineers understand and respond to lease requirements regarding design and construction of various types of retail spaces at the Airport.

The guidelines exhibited in this manual govern Tenant improvements to storefronts, floors, walls, ceiling, lighting and signage. The intent of the TDS is to encourage quality design and consistent standards for all Tenants.

The renderings and diagrams contained in the document are conceptual only and are intended to assist Tenants in compliance with the TDS. Where a discrepancy exists between the diagrams in this document and the Landlord’s Lease Outline Drawings (LOD), the Landlord’s lease outline drawing will prevail. The Tenant must refer to other lease documents and exhibits to determine the extent of work performed by the Landlord and the work by the Tenant.
1.2 LANDLORD PROVIDED WORK – GENERAL
The following work is to be provided by the Owner at the Owner’s expense unless stated otherwise in the Lease Agreement.

- The Landlord will provide within the lease area as is. New Tenants may be responsible for demolition of all/any existing finishes.
- The Landlord will provide utilities to the lease line, as negotiated in the lease document. All hookups, VAV boxes, reheat coils, distribution of conditioned air from the connection point within the premises shall be the responsibility of the Tenant, consistent with Airport Standards and in compliance with all local and national governing codes. See Section 5/Mechanical for more detail.

The Salt Lake City Department of Airports has developed a design review process to assist Tenants and Concessionaires in compliance with the Tenant Design Standards adopted by the Airport. These design standards are in place to provide appropriate quality for architecture, engineering and construction at the Salt Lake City International Airport.

The design review process is established to facilitate communication between Tenants and the Design Review Staff.

Tenant shall refer to the Tenant Improvement Guidelines, as provided by SLCDA.

Full architectural, mechanical, electrical, structural (as required) stamped and signed documents are required for all new improvements. Registration per State of Utah.
Each applicant is required to become familiar with the content and intent of the Tenant Design Standards (TDS).

Copies of the TDS may be obtained from Salt Lake City Department of Airports. In addition to compliance with the TDS, all designs shall also comply with all local codes and ordinances of Salt Lake City, Salt Lake County, and the State of Utah.

The Federal Aviation Administration requirements for security and construction at airports also applies to all projects. It is also expected that all designs will be in compliance with the Americans with Disabilities Act (ADA).
2.0 ARCHITECTURAL DESIGN CRITERIA

2.1 INTRODUCTION
It is the intent of these Tenant Design Standards to ensure that a Tenant’s store design can take advantage of every available option to optimize the potential of the Tenant’s space. We realize the design must evoke a sense of personality along with a positive image that captures a customer’s attention. These qualities must provide a complimentary setting for the merchandise and a stimulating but comfortable environment for the customer.

The TDS has been developed to provide a summary of design elements essential to the creation of a successful store design. The information contained in the TDS should be utilized by Tenants, their designers and contractors to coordinate the necessary information for the design and construction of their leasehold improvements. The results should be top quality, cutting edge designs from all Tenants, and consistent with the overall design theme identified in the TDS. It is also important for the Tenant’s design to complement the architectural qualities of the existing Terminals, while still being compatible with adjacent tenancies.

2.2 PHILOSOPHY
Use of the TDS should encourage the Tenant spaces to strike a balance between both variety and consistency. The TDS should be met by proposing contemporary design solutions that are able to capture the “essence” and feel of the design guidelines, without necessarily being literal interpretations. This can be achieved through proper use of materials, color and design elements that relate to the overall theme established by the TDS.
2.3 SUSTAINABLE DESIGN

Salt Lake City Department of Airports encourages the practice of sustainable design in all design decisions of the Tenant’s build-out. Areas of sustainable design to be incorporated into the Tenant’s design should include:

- Water Use Reduction: Maximize water efficiency within buildings to reduce the burden on municipal water supply and wastewater systems. Use high-efficiency fixtures and occupant sensors to reduce the potable water demand.

- Construction Waste Management: Divert construction, demolition and land-clearing debris from disposal in landfills and incinerators. Redirect recyclable recovered resources back to the manufacturing process. Redirect reusable materials to appropriate sites. Establish goals for diversion from disposal in landfills and incinerators and adopt a construction waste management plan to achieve these goals during construction. Consider recycling cardboard, metal, brick, acoustical tile, concrete, plastic, clean wood, glass, gypsum wall board, carpet and insulation. Designate a specific area(s) on the construction site for segregated or commingled collection of recyclable materials, and track recycling efforts throughout the construction process. Identify construction haulers and recyclers to handle the designated materials.

- Recycled Content: Increase demand for building products that incorporate recycled content materials, thereby reducing impacts resulting from extraction and processing of virgin materials. Establish a project goal for recycled content materials and identify material suppliers that can achieve this goal. During construction, ensure that the specified recycled content materials are installed. Consider a range of environmental, economic and performance attributes when selecting products and materials.

- Regional Materials: Increase demand for building materials and products that are extracted and manufactured within the region, thereby supporting the use of indigenous resources and reducing the environmental impacts resulting from transportation. Establish a project goal for locally sourced materials, and identify materials and material suppliers that can achieve this goal. During construction, ensure that the specified local materials are installed and quantify the total percentage of local materials installed. Consider a range of environmental, economic and performance attributes when selecting products and materials.

- Rapidly Renewable Materials: Reduce the use and depletion of finite raw materials and long-cycle renewable materials by replacing them with rapidly renewable materials. Establish a project goal for rapidly renewable materials and identify products and suppliers that can support achievement of this goal. Consider materials such as bamboo, wool, cotton insulation, agrifiber, linoleum, wheat board, strawboard and cork. During construction, ensure that the specified renewable materials are installed.

- Certified Wood: Encourage environmentally responsible forest management. Establish a project goal for FSC-certified wood products and identify suppliers that can achieve this goal. During construction, ensure that the FSC-certified wood products are installed and quantify the total percentage of FSC-certified wood products installed.

- Low-Emitting Materials/Adhesives & Sealants: Reduce the quantity of indoor air contaminants that are odorous, irritating and/or harmful to the comfort and well-being of installers and occupants. Specify low-VOC materials in construction documents. Ensure that VOC limits are clearly stated in each section of the specifications where adhesives and sealants are addressed. Common products to evaluate include general construction adhesives, flooring adhesives, fire-stopping sealants, caulking, duct sealants, plumbing adhesives, and cove base adhesives.
• Low-Emitting Materials/ Paints & Coatings: Reduce the quantity of indoor air contaminants that are odorous, irritating and/or harmful to the comfort and well-being of installers and occupants. Specify low-VOC paints and coatings in construction documents. Ensure that VOC limits are clearly stated in each section of the specifications where paints and coatings are addressed. Track the VOC content of all interior paints and coatings during construction.

• Low-Emitting Materials/ Carpet Systems: Reduce the quantity of indoor air contaminants that are odorous, irritating and/or harmful to the comfort and well-being of installers and occupants.

• Clearly specify requirements for product testing and/or certification in the construction documents. Select products that are either certified under the Green Label Plus program or for which testing has been done by qualified independent laboratories in accordance with the appropriate requirements.

• Low-Emitting Materials/ Composite Wood & Agrifiber Products: Reduce the quantity of indoor air contaminants that are odorous, irritating and/or harmful to the comfort and well-being of installers and occupants. Specify wood and agrifiber products that contain no added urea-formaldehyde resins. Specify laminating adhesives for field and shop applied assemblies that contain no added urea-formaldehyde resins.

• The TDS encourages a concerted effort on the part of every Tenant and architect to select finish materials, which are derived from the earth’s renewable resources. Materials that are prohibited or possibly harmful to the environment are prohibited.

2.4 RETAIL MERCHANDISING UNITS

Due to the varying needs of passenger services at Salt Lake City International Airport, a Retail Merchandising Unit (RMU) program has been incorporated into the overall retail master plan. This retail option offers quick service on a few select items to the person who doesn't have a large amount of excess time to shop or browse.

The RMUs are free standing concession units ranging in size from 100 to 400 square feet. They are to be located in public areas where the Airport has provided ceiling and floor finish materials. Modifications to these materials will be limited where RMUs are to be located, and will need to be approved through the Design Review Process.

It is important for the Tenant to note that all public areas in the Terminal are constantly subjected to high concentration and movement of people. Therefore, the design of the RMU should not impede the queuing and natural circulation of people. The Airport will be responsible to carefully review the proposed floor plan layout and placement to ensure that adequate floor space has been maintained around the RMU for proper circulation and queuing.

Tenants primarily involved with retail merchandise should pay special attention to merchandise display. Creative merchandising is encouraged, but product may not be hung from an exterior rail of the RMU. The merchandise display shall be an integral element in the overall design and must be approved through the Design Review Process. The overall objective is to create a clutter-free appearance. With the limited area available for the RMU, special attention must be given to the organization of each element, including the merchandise, menu boards, equipment, and all related accessories. These elements shall be designed as an integral part of the RMU. Supplies for the RMU shall not be visible to the public for any extended period of time. Design and layout shall accommodate sufficient space for supplies and delivery of supplies and product.

Situations may arise which warrant modification to these TDS. A written request for an exception shall be submitted to the Airport’s Design Review Board, identifying the need for a variance. The Airport will evaluate each individual request, and will notify the Tenant in writing, of its decision. RMUs are to be designed, fabricated and installed by the Tenant at the Tenant’s expense.
Landlord’s Priorities

In designing each individual RMU, the Landlord has several priorities that must be maintained by the Tenant from design concept through construction.

• The design of the RMU shall allow access to any existing mechanical/electrical items located within or adjacent to the lease area for the RMU.

• The RMU shall be located and designed in such a way to preserve all existing vistas at exterior windows, minimizing the obstruction of these windows to the greatest extent possible.

• The design of the RMU shall be inclusive of all functions required of the RMU. “Accessory” items such as condiments cannot be separate elements, and must be integral with the overall RMU design.

• All elements of the RMU must be designed to be fully lockable and secured. The Tenant is responsible for the security of their RMU at all times, whether open for operation or not. This includes the space within the RMU, along with ALL equipment and merchandise.

• Some locations designated for RMU placement are adjacent to exterior windows or other existing features of the Airport. Each RMU design should respond to the existing architectural elements present at the lease location. Careful consideration of these features in the specific design of the RMU is required. Visual corridors and views to exterior windows should be obstructed as little as possible.

• It shall be the responsibility of the Tenant to control, filter or otherwise contain odors and cooking smells associated with the marketing and production of items to the area within the perimeter of the lease space.

Materials

The design and material selection for the RMU are key elements that make up the Tenant’s overall identity and merchandise. It is the intent of these TDS to support that identity. The RMU can be considered as a piece of furniture, encouraged to be fun, creative and energetic, while respecting the high quality of design and finish of the surrounding retail Tenants.

Counters

Counters need to be durable, high quality, monolithic material, with decorative elements added, such as wood or metal. These elements can be utilized in various ways, including a bullnose edge or decorative accent band along the face of the counter top.

Suggested materials for counters include:
• Stone
• Composite-Solid Surfacing
• Metals
• Glass

Unacceptable materials include:
• Plastic Laminates
• Metal Laminates

The Tenant shall provide a highly durable counter base. The counter base should be set back from the counter front to add variety and depth to the overall counter design. The height of the counter shall be 34 inches high, with display cases not exceeding 54 inches in height. Display cases may occupy up to 30 percent of the counter area. The counter front shall be durable, high quality materials consistent with the overall RMU design. Careful attention should be paid to the detailing of materials and how they join and connect.

Suggested materials for counter fronts include:
• Stone
• Natural Woods
• Metals
• Back Painted Glass
• Airport Approved Wallcoverings

Unacceptable materials include:
• Plastic Laminates
• Metal Laminates
• Tile
• Glass Block
Counter Accessories
Sneeze guards, when used in RMU, are to be custom designed as an integral part of the overall design. They may be flush with the front face of the counter line and shall be no higher than 4 feet 6 inches above the surface of the floor. All horizontal joints are to be butt glazed to provide maximum visibility. Cup and napkin dispensers, along with condiment containers, shall be recessed into the RMU counter surface, as an integral part of the design.

Equipment
All equipment required by the Tenant shall be provided by the Tenant at their own expense. The placement of this equipment is a key visual element to the overall design of the RMU. Therefore careful attention is to be given to each piece of equipment and how it is viewed by the public. Product names, logos, or advertisements shall be screened from public view. Wood grain or other simulated material finishes are not permitted on equipment. Natural metal, glass or porcelain finishes are acceptable.

Signage
Signage for RMU shall consist of 2 options - Obelisk sign type and the Canopy sign type. All other signage criteria outlined in this manual shall be adhered to for RMU.

Menu Boards
Menu boards are a critical element for RMU food concessions. They are to be designed as an integral element of the overall RMU signage, and shall tie into the architectural character of the RMU. The menu board must be professionally prepared; hand lettered signs will not be permitted. Materials for the menu board shall be of similar colors and style of materials used throughout the RMU. Their design should tie directly into the design and materials of the primary sign and any other graphic materials. A non-glare material is to be used. Internally illuminated menu boards will not be permitted. SLCDA reserves the right to review all menu board proposed designs for approval and compliance with TDS.

Lighting
General lighting exists in all areas of the Airport where RMU’s will be located. This lighting is typically 2 x 2 fluorescent lighting with some additional light sources in various locations. In addition to this ambient lighting, display and effect lighting may be added by the Tenant to supplement existing light. Should the Tenant choose to add lighting, it should be done as part of the Tenant’s unit, either integrated into the display system or into the overhead portion of the unit. High quality display lighting systems are recommended, with fixtures and lamps designed to be integral with the overall design concept of the unit. Mounting details and extensions of power to light fixtures shall be concealed within the unit and support structure.

2.5 STORE DESIGN CRITERIA
It is critical for the Tenant’s architect to develop a design that generates impact, image and personality, while encouraging interaction and providing convenience and comfort. The essence of successful retail design involves vision to provide an enticing, yet flattering retail space. The main objective is to lure the customer’s focus to the merchandise or service.

All storefronts must be located within the Tenant’s lease line. Projections beyond this space will not be permitted, unless specifically address below. Signage (excluding the sign blade) may project no more than 8 inches from the face of the storefront.

Doors entering the Lease Space may not swing beyond the lease line.
2.6 SIGNAGE AND GRAPHICS

Blade Signage
A blade sign-mounting bracket at each Tenant location will be provided for each Tenant. The Tenant portion for the blade signs may not exceed 2 square feet in area. The materials for the blade sign will be stone and metal. The Tenant’s signage will be a cast or molded material with three-dimensional relief. The blade sign will be provided by the Landlord. The Tenant will be responsible for the information and graphic templates for their individual logo/name on the sign and shall fabricate their name and logo portion. The Tenant shall submit shop drawings of their portion of the sign to the Airport to review and approve, prior to the start of any fabrication of their portion of the sign. The Airport will be responsible for the fabrication of the blade sign, the attachment of the Tenant’s portion of the sign, and mounting of the sign. The Tenant shall be responsible for mounting the sign to the wall. The Airport shall provide the lights for the signs. The Tenant shall provide the lamps.

Dimensional and Location Requirements
Signage at storefronts must be located within the 18-inch band at the designated sign area.

Style and Materials
Signage should reinforce the character and quality of the store design. Size, character, typography, composition, illumination, and height are important factors that make every storefront sign unique.

Allowable Sign Types
- Surface-applied dimensional metal letters with indirect illumination
- Light conductive, edge-lit glass
- Push-through, illuminated letters
- Reverse channel-lit lettering (pin-mounted and back-illuminated) mounted on a non-reflective background surface.
- Routed metal or stone
- Dimensional letters of metal, stone or wood
- Imaginative signs are encouraged.
- One sign identifying the trade name of the Tenant as indicated in the Lease is permitted for each Tenant.

Prohibited Sign Types
- Hand Written
- Flashing signs/lights
- Moving signs
- Exposed Neon
- Vacuum formed signs
- Extraneous signage such as credit card signs, sale signs, etc.
- Promotional signage must be reviewed and approved
- Freestanding pedestal signs (stand-up) single or double sided
- Signage will not be permitted to be placed on stanchions
- Internally illuminated signs

Signage for Hours of Operation
Hours of Operation shall be posted by the Tenant. Signage must be incorporated tastefully into the overall storefront design and be of materials compatible with the overall Tenant storefront design. The size of the sign shall not exceed 4 inches by 8 inches, and be located between 24 inches to 48 inches above floor finish.

The acceptable materials for Hours of Operation Sign shall include:
- Etched Stone
- Cast Metal
- Etched Metal

Painted or ink printed Hours of Operation signage is not permitted. Vinyl letters on glazing are also not permitted. Signage indicating temporary closure are not permitted unless they are of the same material as the Hours of Operation signage.
2.7 STOREFRONT

The role the storefront plays to successful merchandising is probably the most important element of the entire retail space. The average exposure time of your merchandise/service to a passing “traveler/shopper” is four to six seconds. Therefore, the storefront must be able to attract the “traveler/shopper” and encourage them to enter and explore the space.

This can be achieved when a creative and cohesive store design establishes a complimentary identity for the merchandise presentation, which is then carried throughout the sales area. Imaginative use of materials and architectural elements, appropriate signage, along with creative merchandise presentation, are a few of the tools available for the architect.

Finish Treatments

The finish materials identified in the TDS have been developed to provide consistency with the existing Terminal(s) while still offering the Tenant flexibility in design.

In determining the finishes to be used in the storefront design, one should consider:

• Quality of the material
• Appropriateness to the character of the store
• Durability and maintenance

The use of innovative materials is highly encouraged. Appropriate materials include:

• Glass-etched (sealed), sandblasted (sealed), tinted, clear, glass block
• Marble, Granite, Slate, Sandstone, Limestone and other natural stone
• Stained or Natural Finished Woods
• Natural Metals (no plated or coated laminates)
• Solid Surfacing Composite Materials - minimally used

Inappropriate materials would include:

• Artificial versions of stone, marble, tile, wood or other natural material
• Indoor/Outdoor Carpet
• Fluorescent Paint
• Vinyl Tile or Sheet Vinyl
• Wood grained plastic laminates
• Mirrors
• High Gloss Plastic Laminates
• Painted Drywall
• Wall Coverings
• Stucco
• Brick
• Obscurred or translucent glass shall be sand blasted or etched—no films or appliques will be permitted
• Anything considered a non-durable material or lacking in visual quality
• Anything considered a fire and/or safety hazard

Glazing

Glass plays an integral role in the storefront design. Properly treated, it contributes to the design’s overall effectiveness, merchandising presentation and helps reduce “threshold resistance.” Glass should be treated like any other material and should be used in a way that reinforces the store’s complete design, style and character. In contemporary designs for example, full-height, butt glass is preferable to framed windows. Traditional designs could employ articulated moldings, muntins or beveled glass. Leaded or stained glass also may be appropriate but may not be used unless required by local policies. Silicone shall not be used unless required by code or ordinance, should complement the design and not detract from the beauty of a clean and uninterrupted view of the store and merchandise.

Entrances

A key element of storefront design is the determination of the entrance aperture. Equally important for the overall presentation of merchandise is the articulation of the entry with the surrounding storefront architecture. In stores where a narrow entrance aperture is appropriate, hinged, pedestrian-sized doors that can be locked in an open position could be considered as a preferred alternate to an overhead-rolling gate.
2.8 FLOOR PLAN/INTERIORS CRITERIA

The Tenant is responsible for transitions between SLCDA materials and Tenant material. Special attention will be given to transitions during the Design Review Process. All interior finishes are provided by the Tenant at the Tenant’s expense, unless otherwise indicated.

Floor Treatments

- SLCDA provides tile or carpet in the public areas of the terminal complex, including the concourse corridors, ticket lobby, and bag claim lobby. This SLCDA provided flooring terminates at different points at the Tenant’s lease line. See specific area descriptions for more detail.

- The Tenant shall provide all flooring within their space, at the Tenant’s expense. High quality and durable materials such as heavy-duty carpet, stone, wood or ceramic tile are required. The use of vinyl composition tile or sheet vinyl is not permitted in areas viewed by the public.

- In the event that the Tenant’s floor material has a pattern, the Tenant shall provide a single color, non-patterned border unless otherwise specified, to separate the SLCDA provided flooring from the Tenant’s patterned flooring. The border shall be 18 inches wide and shall run the entire length of the Tenant’s entry. This threshold shall be provided at the Tenant’s expense.

- The Tenant shall be responsible for all transition conditions between floor materials. Any required transition strips shall be metal.

- The Tenant shall provide a waterproof membrane at all kitchen/food service areas prior to installation of finish floor treatment. Waterproof membrane to extend 16” vertical at all walls.

Base

The Tenant shall provide the wall base throughout their space at the Tenant’s expense. The Tenant shall use high quality, durable materials such as stainless steel, ceramic tile, stone, or wood. The use of rubber base is not permitted in areas viewed by the public, unless approved through the Design Review Process.

Wall Finish

- Tenant shall provide all wall treatment within their space at the Tenant’s expense. The use of high quality materials will be required.

- Plastic laminate, vinyl wall covering, rough textured wood, or imitation materials may be considered and permitted only for specific applications, as approved through the Design Review Process.

- Where stud walls are provided by the SLCDA, the Tenant must finish walls with gypsum board to achieve the required fire rating. Any penetration must be sealed appropriately.

Security Grille

- Security grilles are required by the Tenant and approved by the SLCDA. All security grilles are to be SLCDA specified grilles provided by the Tenant at the Tenant’s expense. The design of the space shall allow convenient access to mechanical and electrical controls for the grille.

Window Coverings

- Exterior Windows. Window coverings on exterior windows shall be provided by the Tenant at the Tenant’s expense, unless otherwise indicated. Modifications to exterior windows may be allowed, as approved through the Design Review Process (i.e., covering the exterior window with a display wall). The Tenant shall comply with many special requirements concerning modifications to exterior windows.

- Interior Window and Storefront. Window coverings are not permitted on interior window or in storefront windows.

Glass Graphics

Minimal graphics will be permitted on glass storefronts with SLCDA approval. Tenant shall submit proposed glass graphics to SLCDA for review and approval prior to installation.
Ceiling Treatments

- SLCDA provides ceiling material in all public spaces, which terminates at the Tenant’s lease line, unless otherwise indicated.
- In most cases the Tenant will provide the ceiling within their space. See specific area descriptions.
- The Tenant shall provide SLCDA and TSA standard white 2x2 ceiling, or others approved through the Design Review Process, throughout their space in all areas viewed by the public. Other high quality materials are allowed in areas concealed from public view. The ceiling heights and conditions within the Tenant spaces vary depending on location. Deviations in ceiling heights are limited. All ceilings in food service areas shall be washable/cleanable.
- The Tenant shall provide coordination with existing mechanical, plumbing, and sprinkler equipment above the ceiling.
- Access panels shall be provided as required at locations determined by the SLCDA, and as required by code. All ceiling access panels, grills, diffusers, light tracks and fixtures shall be recessed into or above the ceiling and shall be finished to match the ceiling. New ceilings, ceiling alterations, and access panels shall be provided at the Tenant’s expense.

Doors within Tenant’s Premises

- All doors within the Tenant’s space shall be provided and installed at the Tenant’s expense. These doors shall be designated to be compatible with the overall design of the space.
- High quality doors such as solid core wood or metal shall be used. The Tenant is encouraged to install kick plates to reduce damage to these doors.

Queuing Area/Devices

- To provide the highest level of customer service at the Airport, queuing devices shall be used to moderate the circulation and flow of passengers and customers through the Tenant’s space. Queuing devices shall be required as deemed necessary by the SLCDA for Food Concessions and RMU Tenant, to provide direction for and control of customer lines. Tenants shall provide attractive, fixed, high quality stanchions within their space and should adjust their use of queuing devices according to their peak periods.
- Queuing devices shall be provided by the Tenant to direct and control customer lines within the Tenant’s space, as deemed necessary by SLCDA. Temporary queuing devices are allowed in SLCDA space to control crowds in public space during peak periods. All devices shall be compatible with design of the space. Tenants should adjust the use of queuing devices according to their the overall peak business periods.
- Fixed standards are to be single bare stainless steel, minimum 1-1/4” pipe, or an approved decorative metal design. Painted steel in not permitted.

Sneeze Guards and Tray Slides

- If the Tenant incorporates a sneeze guard and/or tray slide, they must be custom designed as an integral part of the counter and must meet health code requirements. The sneeze guards may be flush with the face of the front counter line and shall be no higher than 4 feet 6 inches above the floor. All joints are to be butt glazed glass to allow for maximum visibility. Transparent sheet plastic (Plexiglas) is not permitted. All glass shall be tempered.
- Tray slides are to extend no more than 6 inches beyond the face of the counter and are to be constructed of materials, which are compatible with the counter.
Clutter Free Appearance
All tenant areas visible to the public shall be carefully controlled to avoid a cluttered appearance. Dispensers for dry storage, cups, straws, cup covers, napkins, and condiment containers are to be recessed into the counter as an integral part of the counter design.

Wall Treatments
Wall treatments should reflect the architecture and image established at the storefront. The rear wall should emphasize the visual merchandise and store design. Acceptable wall finishes include:

• Wall fabrics framed by architectural elements
• Wood trim, moldings or panel treatments
• Pre-finished or perforated metal panels
• Back-painted or etched glass
• Textured paint products
• Marble, granite or stone

Art and Artifacts
All art and artifacts shall be submitted, reviewed and approved by the SLCDA and TSA prior to any installation, and shall be consistent with the overall design concept of the space. Minimization of accessories is highly encouraged.

Fixturing
Fixturing should compliment and reflect the store attitude, reinforce the entire design concept, create visual order, and be adaptable to permit changes in merchandise arrangements. It is important to review all future merchandise categories to ensure appropriate display and fixturing capabilities.

Custom-designed floor fixturing reinforces and enhance the merchandise presentation. Integrate custom fixturing with the surroundings so that the merchandise is the focus.

Back Walls
A back wall may be built behind the counter separating the public serving area from the food preparation area. The back wall is at the Tenant’s option; however, it is encouraged that a separation exist to maintain a clean and clutter free view from the public area. The design of the back wall is to be an integral element of the design of the Tenant’s space and shall be provided at the Tenant’s expense.

Walls, Partitions and Separations
• Corridor Demising Wall:
  SLCDA will provide corridor walls, which are one (1) hour fire-rated construction of 6” metal studs and on the corridor wall side, taped and painted fire-rated gypsum board. The corridor side will be taped and painted. The Tenant side of the corridor walls will be exposed metal studs and shall be finished by the Tenant. All Tenant finishes and modifications to rated walls shall maintain the integrity of the rated wall and shall be at the Tenant’s expense.
• Demising Wall:
  Demising walls between Tenants will be one (1) hour fire-rated construction. Framing will be provided by SLCDA at SLCDA’s expense and will consist of 6” metal studs ready to receive the Tenant’s finish. The Tenant shall finish walls to a minimum of 6 inches above the finished ceiling at the Tenant’s expense. SLCDA will oversee the coordination of adjacent Tenant’s use of the demising wall for mechanical and electrical purposes.
• Tenant duct work that passes through the demising wall or corridor wall must be equipped with a fire damper at the point of penetration and shall be provided at the Tenant’s expense. If the Tenant plans to use a demising wall for the support of shelf-standards or heavy attachments, then the Tenant must reinforce the wall as needed.
• Walls Within Tenant Space:
  Walls within the Tenant’s space shall be provided by the Tenant and shall consist of twenty 20 gauge metal studs and 5/8 inches gypsum board. The Tenant shall finish the walls to a minimum of 6” above the finished ceiling. These walls shall be constructed at the Tenant’s expense.

All materials used for construction shall be new materials. “Used” materials for architectural affect will be scrutinized carefully during the design review, and subject to approval.
Shelving
Wall fixturing should be custom-designed to complement the presentation. Laminated and wood shelves should be dimensional or have a vertical edge. Glass shelves should be engineered to support the merchandise displayed, with all edges polished. Other materials may be well suited, and we encourage the imaginative use of materials in constructing shelving systems. Standards should be fully recessed into the wall surface.

Cash/Wrap
• Cash and wrap counters should be used as fixtures and should reflect the store architecture as well as other presentation elements. Special attention should be given to concealing all required functions such as equipment, packaging materials, refuse, cash drawers, cash registers, telephones, etc.
• All cash registers, drink dispensers, and other equipment shall be recessed in the front counter top and are to be set back a minimum of 6 inches from the front counter edge. All equipment on the front counter is subject to Design Review by SLCDA, and no piece of equipment may exceed the 4 feet 6 inches height limit above the floor.
• Simulated wood grain finishes are not permitted on any equipment. Natural metal, glass, or porcelain finishes are acceptable.

Display Cases
• Food presentation is an important aspect of the Tenant’s counter design. Display cases for food presentation and preparation may be installed within the counter area and must be designed as an integral element of the counter and shall be reviewed and approved through the Design Review Process.
• Display cases may be no more than 50 percent of the counter width, unless otherwise noted and may be a maximum of 4 feet 6 inches above the finished floor. The base of the display cases shall be set back 4 inches from the case front to accommodate customer toe space and cleaning equipment under the counter. All free standing display cases and coolers shall be reviewed and approved through the Design Review Process.

Self-Service
• Wall units will be considered on a case by case basis. Tenants to submit cut sheets and wall unit specifications to Airport for review and approval.
• Refrigerated display cases are required to be commercial grade and able to maintain appropriate temperature per Health Department requirements & regulations.

Display Cases
• Display cases may be no more than 50 percent of the counter width, unless otherwise noted and may be a maximum of 4 feet 6 inches above the finished floor. The base of the display cases shall be set back 4 inches from the case front to accommodate customer toe space and cleaning equipment under the counter. All free standing display cases and coolers shall be reviewed and approved through the Design Review Process.
• All glass areas of the face and sides shall be clear glass. Framing, grilles, and other metal parts exposed to the public view shall be wood or polished metal, such as stainless steel or brass. The back of the case, when viewed from the public space, shall be clear glass or mirror glass. Display cases shall be internally illuminated. Display cases shall be provided by the Tenant at the Tenant’s expense. All display and signage information shall be contained within the Tenant’s lease line space.
• Illuminated corporate logo panels/signage on display cases are prohibited.

Menu Boards
Menu boards are a critical element for food concessions. They are to be designed as an integral element of the overall signage, and shall tie into the architectural character of the tenant space. The menu board must be professionally prepared; hand lettered signs will not be permitted. Materials for the menu board shall be of similar colors and style of materials used throughout the tenant space. Their design should tie directly into the design and materials of the primary sign and any other graphic materials. A non-glare material is to be used. Internally illuminated menu boards will not be permitted. SLCDA reserves the right to review all menu board proposed designs for approval and compliance with TDS.
Accessories/Hardware
Accessories and hardware make a store design and merchandising system work properly and make shopping convenient for customers. Brackets should be hidden or color-coordinated unless they are making a statement that coordinates with the total store design. Dressing rooms require special attention to such details as hooks, shelves, seating, door closures and signage. Entrance doors and fixture hardware should be designed for simple operation and should complement the image of the store.

Interior Signage and Graphics
Permanent interior signage and graphics should be three-dimensional, fabricated in a substantial material, and be submitted with the store design. Promotional and sale signs should be properly designed, framed or suspended. They should be located no closer than 10 feet from the storefront lease line.

Promotional Signage
Promotional signage should be considered at the time the store is designed. Printed, well-designed graphics for promotional signs are permitted. No handwritten, marker-style sign will be permitted. All promotional signs will require a written approval prior to any fabrication or installation.

Foliage
- Live plants may be appropriate whenever high quality and attention to detail is of primary concern. Plastic and poor quality synthetic foliage are not allowed. Foliage should be readily accessible for watering and other care. Baskets, plastic or wooden containers of low quality are inappropriate for commercial use. Proper detailing and specifications of the foliage and planters is paramount to the success and longevity of the foliage program.

Furniture and Equipment
- All equipment, fixtures, and furnishings shall be provided by the Tenant at the Tenant’s expense. The equipment and its placement are important visual elements of the overall design and appearance of the space. Careful consideration is to be given to each piece of equipment in the areas visible to the public.
- The furniture styles should be compatible with the overall design and the aesthetics of the public area.
- Tenants with interior seating shall provide high quality furniture that is compatible with the overall design of the space and with the aesthetics of the Airport. Furniture shall be approved through the Design Review Process.

Counters
- Counters are one of the key elements that contribute to the Tenant’s overall identity and character. The counter area shall be flexible and creative in design. Tenants shall provide a clearly definable area for ordering and checkout. A counter height of 34 inches is required with the exception of counter front display cases.
- A highly durable counter base shall be provided by the Tenant. The counter base shall be set back 4 inches from the counter front to add variety and depth to the counter design. The height of the counter base shall be sufficient to accommodate customer toe space and cleaning equipment under the counter.
- The counter front is to be durable, high quality material consistent with the Tenant’s overall design image. Careful attention must be paid to the detailing of materials and how adjacent material join and connect.
Suggested Counter front Materials:
• Stone
• Metal
• Wood
• Glass
• Tile (consisting of multiple, complimentary colors and size variation)
• Solid Surface Composites
• Other materials, as approved through the Design Review Process

Scrutinized Counter front Materials:
• Plastic Laminates
• Metal Laminates
• Glass Block
• Counter top material must be durable, high quality, monolithic material. The Tenant is encouraged to add decorative elements such as wood or metal bullnose or tile band along the face of the counter top.

Suggested Counter top Materials:
• Stone
• Stainless Steel
• Solid Surface Composites

Scrutinized Counter top Materials:
• Plastic Laminates
• Metal Laminates
• Glass
• Ceramic Tile
• Wood

2.9 GRAPHIC EXAMPLES
The following graphics indicate examples of RMU and storefront options offered as suggestions for design consideration. Exact dimensions of lease space will be specified in the Lease Agreement. Modifications to size and scale will be part of the design review at each stage of the approval process.

The signage presented on the sign details shows the overall dimension and mounting substrate for all tenants.

The logo and brand indication sign shall be cast relief by the tenant, subject to approval by the design review team, and shall not exceed 200 square inches.
Secondary View
RMU with Canopy  Secondary View

primary sign on grid

solid 18" back

footprint per lease

open to beyond

2'-0" max.
RMU with sign obelisk  Primary View

footprint per lease

2'-0"

8'-6"

3'-4" max.

open to beyond
Secondary View
RMU with sign obelisk  Secondary View
ARCHITECTURAL DESIGN CRITERIA

Side View

Primary View

Blade Sign Retail

light fixtures by airport
lamp and lamp maintenance by tenant
stone by Airport
logo sign by tenant
attachment to wall by tenant
polished metal rod
3.0  STRUCTURAL

3.1  MODIFICATIONS AND ALTERATIONS

Any alterations, additional or modifications to the existing structure required to accommodate the Tenants proposed improvements to the lease space shall be at the Tenant’s expense.

This includes the suspension or support of any element from the floor or roof structure of the existing building. All seismic restraint of equipment and finishes (ceilings etc) shall also be at the expense of the Tenant.

All additions and equipment shall be placed such that all floor and roof systems are not loaded beyond design loading criteria. Under no circumstances shall temporary loads for building material or equipment exceed the design floor and/or roof load.

Tenant shall, at their expense, enlist the services of a licensed structural engineer to perform calculations regarding the modifications to the existing structural system and the additional loading of floors and roofs causes by the equipment, finishes, and merchandise.

Tenant shall submit the following information for review by SLICDA:

- Location, size, and weight of any and all equipment.
- Rolling grille and storefront weight and supporting details.
- Location, size and weight of safes and other heavy furniture.
3.2 PENETRATION OF LANDLORD’S FLOOR AND ROOF STRUCTURE

Penetrations or installation of equipment of any kind will not be permitted without prior consultation with a structural engineer at the Tenant’s expense and written approval of SLCDA. The location of approved additional roof penetrations will be limited. Penetrations required by the Tenant and approved by the SLCDA will be performed by SLCDA’s contractor to maintain existing warranties in effect. The Tenant shall be responsible for the costs and must meet all project standards and details. Any unauthorized penetrations will be removed and repaired at the Tenant’s expense.

Prior to any penetration, finishes must be sampled for asbestos and other hazardous materials.

All floor and wall penetrations required by the Tenant and approved by SLCDA must be sealed appropriately, particularly where the penetration is through a fire rated assembly or a waterproof membrane.

All floor penetrations should be sealed at the floor during the rough-in plumbing stage. The penetrations in the concrete shall be core drilled or cut with a slab saw. Floor sinks and floor drains shall be sealed directly to the floor without a sleeve: these penetrations shall be of precise size, as to allow the body of the fixture to be sealed at the penetration.

In spaces with multiple plumbing fixtures, such as kitchens, dish washing rooms, or restrooms, the Tenant shall install a waterproof membrane prior to the finished floor. In addition, a 6 inches x 6 inches metallic corner flashing shall be installed and sealed at all perimeter wall, where the rough floor meets rough wall.

All plumbing and conduit penetrations shall be sleeved with a stainless or galvanized, seamless or welded seam, metallic sleeve to 3 inches above the finished floor and flush with the bottom of the floor. The sleeve shall be precisely sized to fit opening in the concrete. In addition to sleeving, all openings and sleeves shall be sealed with an epoxy-type, non-shrinking, waterproofing adhesive.

3.3 DESIGN LOADS

All structural loading of floors and roofs imposed on a temporary or permanent basis shall not exceed the design live load or total load established for each lease space. Unless noted otherwise in the lease documents, do not exceed the following allowable live loads:

- floor 100 lbs/sq. ft.
- overhead 10 lbs/sq ft.

Any hung equipment or system (such as signage or ceilings) must be supported from the building steel only. No attachment to slab or deck is permitted.

The Tenant is responsible to coordinate heavy loads involved with transporting heavy equipment across skybridge and through Airport spaces. The Tenant is required to provide a travel path and plan verifying transport through Airport terminals and concourses to final destination including weight of equipment and materials, as well as confirm existing structural capacities are adequate to carry such loads.
4.0 HEATING, VENTILATION AND AIR CONDITIONING & PLUMBING

4.1 GENERAL REQUIREMENTS
The Tenant shall use the SLCDA standards for all mechanical and electrical equipment. All modifications to systems, due to Tenant requirements, shall comply with SLCDA standards, at the Tenant’s expense.

The Tenant’s design and construction shall comply with all current Federal, State, and local building codes, the FAA, and the ADA. Contact the Department of Airports Engineering for more specific mechanical and electrical information and standards pertaining to specific locations within the Airport Complex.

The Tenant is responsible for complete design and installation of air conditioning system distribution, kitchen exhaust and smoke evacuation within their demised premises. The Tenant’s contractor shall install all duct work, diffusers, thermostat wiring, insulation and associated components to accommodate the Tenant’s HVAC design.

4.2 CENTRAL HVAC SUPPLY SYSTEM
In general, the SLCDA has provided a central heating, ventilation, and air conditioning (HVAC) system for all Retail, Specialty Retail, Food & Beverage and Food Court Tenants to connect. The existing base system is tied into BAS for energy management, system monitoring, and utilizes the Kilair program for emergency purposes. Tenants may accept the existing system’s capacity by utilizing the airport’s central hot and chilled water system. All variations to the base building system will require the Landlord’s and SLCDA’s approval and the work must be performed by the Landlord’s designated contractor.

Tenant shall provide energy and heat load calculations to SLCDA to confirm adequate heating and cooling of space.

Landlord will provide access to the existing HVAC system as required by Tenant. Landlord will provide engineering information and RECORD DRAWINGS and design information to tie into existing system as requested by Tenant.
Tenant Work

• SLCDA will provide HVAC to serve the Tenant spaces as described above for each area of the Airport. All hook-ups, variable air volume (VAV) boxes, re-heat coils, and distribution of condition air from the connection point within the premises shall be provided by the Tenant, consistent with SLCDA standards, at the Tenant’s expense.

• If the Tenant’s operation requires modification to the air handling system, hydronic hot water or chilled water system, facility management system, steam system, or other central utility, the modifications shall be consistent with the SLCDA standards and at the Tenant’s expense. Due to the complexity of and variation in the Airport utility system, the SLCDA recommends that the Tenant contact and coordinate with Airport Engineering to determine the specific requirements for the Tenant’s space.

• All exhaust systems provided by the Tenant shall be interconnected with the SLCDA Facility Management System to permit monitoring of fan status. These systems shall be consistent with SLCDA standards and provided at the Tenant’s expense.

• Tenants providing food service shall be responsible to provide their own makeup air and kitchen exhaust system. The Tenant shall provide all components of the system including hoods, duct work and insulation, controls, fire extinguishing system, and roof fan with grease trap. Exhaust air shall be filtered and directional so that the existing outdoor air intakes are not infiltrated with cooking odors. All hookups to the base building fire alarm system shall be the Tenant’s responsibility.

• The Tenant shall provide an electronic copy of a certified balancing report before the system is put into operation to ensure that the system is exhausting properly. This report shall be reviewed and filed with the Owner.

• The Tenant shall provide all necessary access to service their equipment and allow access to all base building systems.

• All supply duct work and kitchen exhaust duct work shall be constructed to SMACNA Standards.

• The Tenant shall be responsible for a normal maintenance and repair schedule for the servicing of the Tenant HVAC system in accordance with the terms of a standard Air Conditioning Service Contract as used by any reputable service company in the Salt Lake area, excluding any SLCDA owned and operated system.

• The Tenant shall provide all necessary access to service their equipment and allow access to all base building systems. This includes placement of all equipment, fixtures, and structural modifications that may inhibit or deny physical access to devices and/ or controls included as part of said systems.

4.3 KITCHEN EXHAUST SYSTEMS

Each food service Tenant shall provide its own kitchen exhaust and make-up system, fabricated and installed in accordance with the applicable codes and regulations. Controls for these systems shall be interlocked with supply for Kilair program. Ventilation systems should be of adequate size, strength, and capacity to effectively eliminate smoke and odors associated with food preparation, cooking, and presentation.

All kitchen exhaust fans shall be centrifugal up-blast roof exhausters with drain and shall be installed in accordance with NFPA and all applicable codes.

Kitchen exhaust duct shall be insulated with 2-hour wrap by Thermal Ceramics or equal and per NFPA and Local codes and Fire Department.

Kitchen hoods shall be water wash grease extractor type and UL and FM approved.

Tenant shall install and maintain, a CO2 fire extinguishing system, or an equivalent system, to protect all kitchen hoods above cooking areas, fire-extinguishing system must meet the requirements of NFPA and local codes.
The Tenant shall install and maintain their own grease interceptor “system” to be reviewed and approved by the Design Review Staff during early stage submittals.

Kitchen hood exhaust duct:
- Ducts shall be 10 ga. stainless steel. Ducts shall be continuously welded and liquid tight. Construction standard shall be as required by NFPA standards.
- Provide clean out openings with grease-tight access panels at each change of direction and at 10ft. Intervals along straight duct runs.
- Provide dished pan at bottom of risers with 2” half-coupling, removable plug; welded to bottom center of pan.
- Diverging and converging transitions shall not exceed 20° from line of airflow.
- Horizontal duct sections shall not form grease traps and shall pitch toward hood as required by NFPA.
- Vertical and horizontal interior installations shall have proper fire resistant cover and enclosure, spacing from combustible surfaces, etc. as defined by NFPA.

4.4 TEMPERATURE CONTROL AND BUILDING AUTOMATION

The temperature control devices and installation for the Tenant’s HVAC system shall be consistent with existing Airport systems. Tenant shall employ qualified subcontractors who are approved by the Airport, for balancing and systems Commissioning at Tenant’s expense.

Tenant to coordinate room thermostat, supply air and return air ducting coming from or tied to BAS system. Room temperature sensors are not to be covered or placed next to heat generating objects.

4.5 PLUMBING

Landlord’s Work
The Landlord will provide individual domestic cold water, sanitary waste and sanitary vent system taps for all food service Tenants. Individual lease documents or available RECORD DRAWINGS will identify location of taps.

Tenant’s Work
The Tenant is responsible for the design, furnishing, and installation of complete plumbing systems, as required, to suit the Tenant’s requirements.

The Tenant’s contractor shall furnish and install all piping, fittings, valves, and associated components to accommodate the Tenant’s plumbing design as follows:
- Domestic cold water – water use will not be metered.
- Domestic hot water including water heater – all water heaters shall be electric and may be located in the Tenant’s ceiling space, yielding to all current Airport & Tenant Systems. Tenant is required to generate and supply adequate hot water to meet all code and Health Department regulations for food handling and preparation.
- Sanitary waste and vent.
- Natural gas (not available in all areas – see LOD)
- Natural gas meter (coordinate installation with the Department of Airports)
- Piping insulation
- Plumbing fixtures
- Floor drains and floor sinks where required, (set in non-hardening sealant)
- All plumbing and other piping in areas subject to freezing must be insulated and heat-traced.
- Provide ice machine trays and pans.
- Tenants using deep fryers shall install and maintain a used cooking oil/liquid grease collection system where used cooking oil/liquid grease is transported from the food service location through piping to an external/remote collection system.
- Grease interceptors are required to meet commercial requirements. Tenant is responsible to provide design calculations to SLCDA to verify size is appropriate for intended use and kitchen loads. Specifications and cutsheets are required to be submitted on all grease interceptors.
All Food and Beverage and Food Court Tenants must submit drawings for approval to Salt Lake City, the Department of Public Health, and the Office of Food Protection and all other Authorities having jurisdiction.

All specifications shall conform to the codes and regulations and to requirements of all authorities having Jurisdiction.

In general, materials shall be as follows:

- Provide plumbing fixtures as indicated on architectural and plumbing drawings. Each fixture, outlet, and piece of equipment shall be separately trapped, using type and size of trap required by the plumbing code. All traps shall have clean-outs. All wall-mounted devices shall have chair carriers, which shall be securely bolted to floor slabs in accordance with the manufacturer’s recommendations. Plumbing fixtures shall be Kohler, Eljer or American Standard. Final decision as to type of fixture submitted being equal to that specified shall rest with the Tenant’s architect.

- Above-ground hot and cold water piping (all sizes):
  - Copper piping type-L, hard temper, except exposed at fixtures and equipment where it shall be chromed cast brass. Wrought copper and bronze solder joint. Pressure fittings. Joint shall be soldered using silver content lead-free solder.
  - Above-ground sanitary, waste, and vent piping:
    - Service-weight cast iron no-hub soil piping conforming to latest standards. Type-L copper tube may be used for 2” diameter piping and smaller. All drainage pipes shall be stainless steel. No-hub double clamps shall be “Clamp All.”

4.6 FIRE PROTECTION

Requirements for fire protection will be made on a case-by-case basis and will be delineated in the lease documents. Fire protection design shall be in accordance with Factory Mutual.

Landlord Work

The Landlord will provide a central wet automatic sprinkler system for all Tenants to connect to. An appropriately sized hub has been or shall be provided to demise premises for the Tenant spaces. See LOD for approximate location.

Tenant Work

All Tenants shall be required to design branch piping and head layout to coordinate with Tenant’s ceiling and space layout.

- Ansul systems will be required over all cooking appliances and processes requiring protection as deemed necessary by the Landlord and review authority. Ansul systems are required to connect to the Landlord’s smoke control system and will be required to connect to the airport’s fire alarm system.

- The Tenant shall provide hand fire extinguishers, as required, in the space.

- Obtain hydrant flow test information, satisfactory to NFPA and the insurance underwriter’s requirements, and in conformance with the timing and requirements of the SLCDA.

- The systems shall be hydraulically designed and supported by hydraulic calculations. Sprinkler working drawings and complete hydraulic calculations shall be provided for approval showing the proposed layout of piping based on hydraulic calculations.
• A 10-psig cushion shall be hydraulically designed into each system.

• All sprinkler heads should be 165°F-rated or 212°F-rated as noted, with an orifice diameter of \( \frac{1}{2} " \). Sprinkler spacing shall not exceed a maximum spacing of 130 SF per head.

• Flushing connections shall be provided at the most hydraulically remote ends of the cross mains. All branch lines in gridded sprinkler systems shall be arranged to facilitate flushing; this requires that one end of each branch line be detachable.

• The systems shall be designed in complete accordance with, and as defined by, NFPA, and as required by the insurance underwriter and the Salt Lake City Fire Department. Systems shall be designed to provide for the minimum required water densities over the most hydraulically demanding rectangular areas as follows: Ordinary Hazard, Group 1 at 0.15 GPM/SF over the most hydraulically remote 2,600 SF for all retail and food Tenant areas.

• 250 GPM fire hose flows, inside and out, shall be included at the base of all risers (at alarm check valves).

All specifications shall conform to the codes and regulations and to requirements of all Authorities having Jurisdiction. In general, materials shall be as follows:

• Service piping shall be standard weight Schedule 40 black steel pipe (ASTMA/A 120/53) (i.e., Schedule 10 piping and rectanlic mechanical tee fittings are not permitted).

• Valves shall be of standard weight and materials, as required by NFPA, Underwriters Laboratory (UL) listed, FM approved. Valves shall be Jenkins, Mueller, Stockholm, or an approved equal.

• Tamper switches shall be provided on all normally open valves. They shall be DPDT, self-restoring type.

• Seismic protection of all sprinkler piping shall comply with the requirements of NFPA 13, 1994 edition and BOCA 1993, seismic hazard exposure Group IIC.
5.0 ELECTRICAL

5.1 GENERAL REQUIREMENTS

Landlord Work
The Landlord will provide electrical service to central distribution points to serve the Tenant for each location. Metering will be located in the Tenant’s space unless noted otherwise. In some cases, payment for electrical consumption, as appropriate, shall be incorporated into the lease agreement.

5.2 TENANT WORK: POWER & TELECOMMUNICATIONS

• All Tenant electrical work shall be at the sole cost and responsibility of the Tenant. An electrical panel must be installed on demising walls or exterior walls only, not on Tenant built partitions.

• Electrical work, such as recessed duplex outlets, is allowed in the dividing partitions between Tenants where no work conflicts with or damages work previously installed by adjoining Tenants; and where codes and Building Department requirements do not restrict the proposed work. Use of PVC conduits shall not be allowed. All exposed low voltage cable must be Teflon-coated or coated with a similar material acceptable for use in return air plenums in compliance with local and state codes.

• An empty telephone service conduit has been provided for the Tenant space. The Tenant must consult directly with the telephone company and SLCDA and arrange for individual service from the project service location to the Tenant’s demised premises. Applications must be made through the local telephone company (see the project directory for address and telephone number). Telephone service will be provided by the Tenant at the Tenant’s expense.

• All temporary services and equipment are to be removed upon completion of the work and prior to store opening.

• Tenant to coordinate with SLCDA cabling installation standards.

• Tenants who install WiFi are required to use SLCDA’s network.
• Arc Flash Evaluation. Tenant shall be responsible to conduct and provide an arc flash evaluation for all new electrical equipment such as switchboards, panelboards, motor control centers, transformers, and safety disconnects or similar equipment added as part of tenant improvements and/or modifications. Arc flash evaluation shall be completed in the responsible charge of a professional engineer licensed in the state of Utah and shall include their stamp and signature on the final arc flash evaluation report. The arc flash evaluation shall include at minimum: computer modeling of electrical system, fault current calculations, arc flash incident energy levels, arc flash boundaries, arc flash working distance, required PPE FR clothing category, permanent arc flash labeling compliant with NFPA 70E (standard manufacturer arc flash warning labels complying with NEC will not be accepted), and electronic copies of the model and report delivered to the Airport.

• Salt Lake City Department of Airports offers shared Tenant telecommunications, and IT services to Tenants of the airport. Shared Tenant services are competitively priced and utilize the robust features that are available on large dynamic systems. Automated attendants, voice mail, shared T1 service, analog, as well as digital service are available through the airport's shared tenant system. Shared Tenant service allows Tenants to utilize PBX features, lower cost for toll calls, and customized restriction tables, at the Tenant's request. Adds, moves, and changes are included in the monthly port charge, and thus are maintained by airport staff. Airport staff response time for emergency repair situations is usually less than two hours. A separate lease agreement for telecommunication service, with an itemized schedule of options is available.

• If a Tenant chooses to receive telecommunications and IT service from a provider other than the Salt Lake City Department of Airports, the Tenant will be responsible for arranging their service from their service provider and complying with airport codes. A copy of the airport wiring and cabling standards is available. Telecommunications and IT services must be approved by the Salt Lake City Department of Airports. Telecommunications and IT service providers will need to meet the security, and insurance requirements to work in these restricted areas. The cost associated with telecommunications and IT services will be the responsibility of the Tenant.

5.3 TENANT WORK: LIGHTING

• All storefront and interior reflected ceiling plans and specifications shall indicate all illuminating devices when submitted to the Landlord's representative for approval. Copies of catalog cuts of fixtures shall be submitted to expedite approvals.

• Recessed incandescent down lights shall be used for storefront illumination and shall be accommodated with a specular or semi-specular alzak cone, and may be adjustable. Lamps shall not be at or below the ceiling line. The use of decorative type lighting, such as luminous ceilings, chandeliers, pendant or wall units, or clear-type glitter strips is permitted only if the location is approved by the Landlord's representative. Strobe, spinner, or chase-type lighting is not allowed.

• General store lighting shall be glare-free fixtures. If fluorescent lighting is used, it shall be recessed, and the shielding shall be wither metal parabolic, plaster paracube, or parawedge types. Acrylic lenses are not allowed for general lighting. HID lighting shall have shielding as described above. No electrical components shall contain materials classified as hazardous material.

• Incandescent pendant units may be used for general lighting only if the Tenant has established an identity based on this theme or motif and if approved by the Landlord.

• Exposed fluorescent tube strip lighting is not allowed in sales or public areas. All lighting in food service areas shall have protective covers, globes or shields.

• Low-voltage recessed or surface track lighting is recommended for high impact on merchandise. Mounting of track and cable systems should use manufacturer's recommended methods and all mounting and connections will be reviewed by the Design Review Team.

• To retain and protect the visual environment of the area for the benefit of all Tenants, each individual Tenant shall control the brightness of the Tenant's lighting fixtures, which shall be subject to the approval of the Landlord's representative.

• The Tenant shall provide all emergency and exit lighting as required by state and local codes, and obtain approval for same from the local authorities.