

TENANT CRITERIA MANUAL

MALL OF THE BLUFFS

Council Bluffs, Iowa

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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 Mall of the Bluffs 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 Plan (see attached plan).

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

Please submit the following information:

Send to: General Growth Properties, Inc.
Attn: Tenant Coordination Department
110 N. Wacker Drive
Chicago, IL 60603-5060
Phone: 312/960-5000
Fax: 312/960-5064

Store Name: _____ Space No.: _____

Architectural Firm: _____

Contact: _____

Address: _____

Phone: (____) _____ Fax: (____) _____

INTRODUCTION

PROJECT DIRECTORY

Center:

Mall of the Bluffs
1751 Madison Avenue
Council Bluffs, IA 51503

Phone: 712/323-9986
Fax: 712/323-0839

Landlord:

General Growth Properties, Inc. (“Landlord”)

Landlord’s Tenant Coordination:

General Growth Properties, Inc.
110 N. Wacker Drive
Chicago, IL 60606
Attn.: Tenant Coordination Dept.

Phone: 312/960-5000
Fax: 312/960-5064

INTRODUCTION

COUNCIL BLUFFS PERMITTING OFFICIALS

Building Department

209 Pearl Street
Office #207
Council Bluffs, IA 51503
Building Inspector: Lowell Richey

Phone: 712/322-4625
Fax: 712/322-3418

Fire Department

200 S. 4th Street
Council Bluffs, IA 51503
Fire Chief:

Phone: 712/328-4646

Health Department

209 Pearl Street
Council Bluffs, IA 51503

Phone: 712/328-4666

LOCAL UTILITY AGENCIES

NATURAL GAS:

Contact mall office

Phone: 712/323-9986
Fax: 712/323-0839

TELEPHONE:

O West

Phone: 800/954-1211

ELECTRIC:

Contact mall office

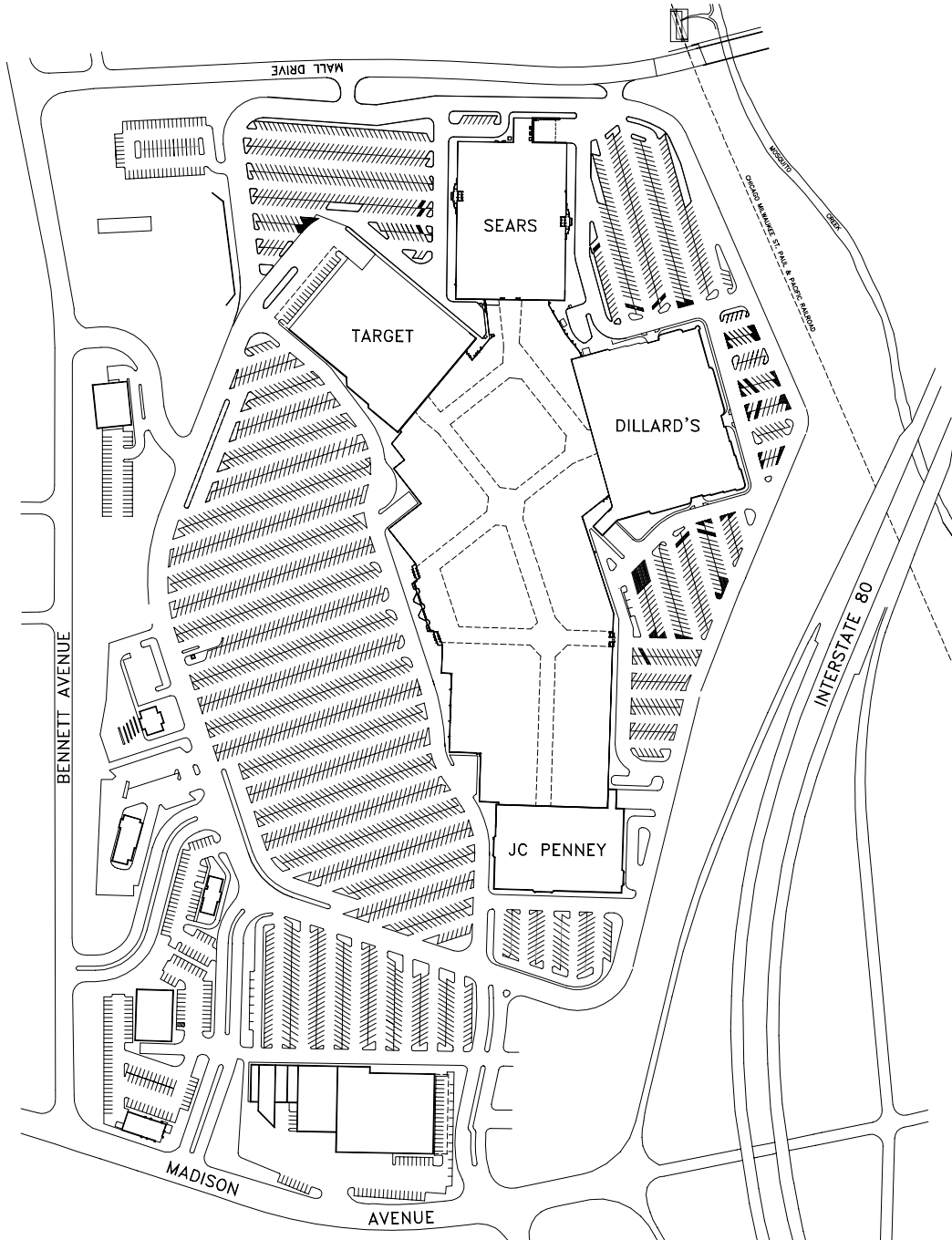
Phone: 712/323-9986
Fax: 712/323-0839

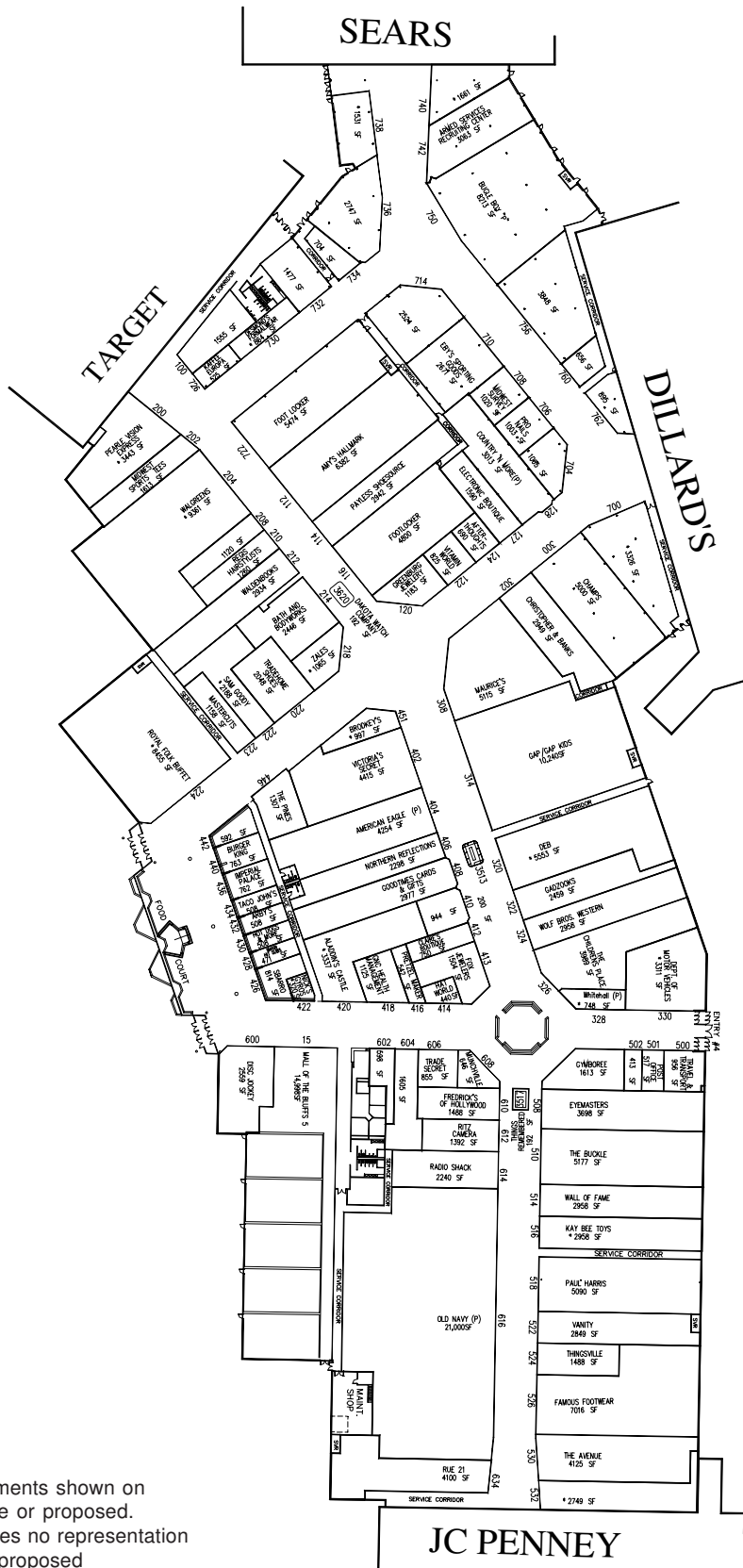
WATER/SEWER:

Contact mall office

Phone: 712/323-9986
Fax: 712/323-0839

Mall of the Bluffs is Located in the city of Council Bluffs, Pottawattamie County, Iowa, at the intersection of Interstate 80 and Madison Avenue.





Certain of the elements shown on this plan are future or proposed. The Landlord makes no representation that the future or proposed development will occur as shown.

TENANT SUBMISSIONS AND PERMIT REQUIREMENT

LANDLORD'S ADDRESS FOR DOCUMENT SUBMISSION

General Growth Properties, Inc.
Attn: Tenant Coordination Department
110 N. Wacker Drive
Chicago, IL 60606

Phone: 312/960-5000
Fax: 312/960-5064

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 Landlord's and the Council Bluffs Building Department 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 Council Bluffs Building Department review will take approximately 10 to 12 working days. The Building Department will not review final plans unless they have been stamped/approved by Landlord.

Preliminary Documents:

One vellum set indicating:

- Key plan.
- Floor plan.
- Storefront elevation.
- Reflected ceiling plan.
- Material sample board (labeled and keyed to plan).
- Color rendering or photograph of storefront prototype.

Final Construction Documents:

- One rolled set of reproducible direct-reading mylars or vellums of construction documents on 24" x 36" format to scale (containing Architectural, Mechanical, Electrical, Plumbing, Fire Protection drawings).
- Drawing must be wet sealed and signed by Iowa licensed architect and engineer(s).
- Refer to appropriate section in this manual for drawing requirements.

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

Hood Documents:

- Three sets of hood specification plans (for food related tenants).

Signage Documents:

- One set of reproducible sepias of signage shop drawings.
- One set of reproducible sepias of blade sign shop drawings (excluding food court tenants).

REQUIRED PERMITS AND INSPECTIONS

Permits required by the Council Bluffs Building Department 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 Building Department, Fire Department and Health Department, etc., and to pay for and secure all applicable permits.

Permits:

- Building construction
- Fire/Sprinkler
- Health
- Electrical

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

Inspections:

During construction of tenant’s store, Landlord’s representatives may inspect it periodically to determine if construction is being performed in accordance with the approved plans and specifications. Should there be any discrepancy, work will be halted until the problem is resolved. In no event will such inspections place any responsibility on the Landlord.

Tenant’s contractor must call for the appropriate plumbing, electrical, mechanical, etc. inspections by the Township building inspectors.

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:

Center One level regional shopping center of approximately 833,320 square feet of gross building area. Covered center building Type 2C non-combustible, fully sprinklered construction; mercantile, with business, storage and assembly use groups.

Tenant Mercantile use group M with storage.

Applicable Codes:

- Building 1997 Uniform Building Code
- Mechanical 1997 Uniform Mechanical Code
- Plumbing 1997 Uniform Plumbing Code
- Electrical National Electrical Code - Current Edition
- Fire Code 1997 Uniform Fire Code and 1997 NFPA
- Life Safety Life Safety 101

Building Permit Requirements:

- 3 sets of Plans (all M.E.P. information must be included)
- 3 sets of Specifications

Fire Department to receive 1 set of the above documents.
All documents are to be signed and sealed with cover sheet embossed (preferred) or rubber stamped.

GENERAL REQUIREMENTS:

Tenant shall cause its general contractor 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, an 8'-0" high (min.) barricade to serve the tenant's area. This barricade can extend into the mall area 4'-0", only when working on the storefront (2 weeks maximum). Barricade to be mud/taped/sanded/primed with Visqueen dust barrier.

All material must be kept within the leased area. No storage of equipment or materials in unoccupied spaces, mall property or parking lot areas.

Loading space is from access corridors, not through storefront.

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 as 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.
- 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.

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 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

All Sheets:

- Tenant space number to be shown in title block.
- Drawings to show column center lines with designations and complete dimensions off column center lines.

Cover Sheet:

- Tenant name.
- Project directory.
- Location plan with space number (refer to page 5).
- Leased square footage.
- Architectural symbols list.
- Drawing list.
- Building code information (refer to page 8).
- Occupancy load.
- Building data, use and construction type.
- Flame spread ratings of materials (as per code).
- Landlord provided notes (refer to page 12).

Floor Plans: (min. 1/8" scale)

- Location of lease line and overall dimensions of space.
- Demising and interior partition wall and door locations, dimensioned.
- Restroom facilities.
- Location of store fixtures and equipment.
- Recessed service door (if applicable) (refer to page 27).
- Location of access panels in floor (if applicable).
- Identification of waterproof membrane locations.
- ADA path of egress indicated.
- Door schedule (including hardware), and jamb/head details.
- Room finish schedules; note ceiling heights of each room or space.
- Materials/finishes schedule.
- Typical wall sections.
- Location of any existing mechanical chases.
- Locations and weights of heavy equipment such as safes, refrigeration equipment, cases, etc.
- Miscellaneous sections (1" scale); clearly explain all proposed construction methods and materials.
- Details of special conditions (1" scale).
- Size and depth of any depressions or recesses in floor.

Floor Plans (continued):

- Color Board: Provide one sample board of all storefront and store interior materials, finishes and colors mounted on foamcore or illustration board. All materials should be clearly labeled and referenced on the materials/finish schedule.
- Shop drawings of interior fixtures.

Storefront Plan and Elevation (min. 1/4" scale) & Interior Elevations (min. 1/8" scale):

- Identification of storefront system (sliders, overhead grille, etc.).
- Keyed details (min. 3/4" scale) of all construction as required, including storefront head, jamb and sill, any ties to the shell structure and the weights and loads of anything tied to the shell steel.
- Details of tenant's storefront terminating at neutral piers.
- Identification of materials, finishes and colors; references to schedule.
- Longitudinal and typical section through storefront from floor slab to roof (or to underside of floor level above), indicating lease line and type of security closure used.
- Typical section through demising walls.
- True relationships of storefront signage.
- Neutral pier and bulkhead details (refer to page 22).
- Floor transition details (refer to page 30).
- Door frame details.
- Blade signage (refer to page 26).
- Show 3/4" black metal channel reveal along each neutral pier.
- Show quality, thickness and size of all glass.
- Show sill heights and mullions.
- Locate all floor depressions by dimension.

Reflected Ceiling Plan: (min. 1/8" scale)

- Ceiling grid layout.
- Ceiling heights.
- Construction detail and identification of ceiling materials.
- Exit lights.
- Emergency lights.
- Air diffusers, grilles and light fixtures, referenced to schedule.
- Sprinkler heads, with type noted (or referenced to schedule).
- Air diffusers and grilles.
- Access panels.
- Any other attachments or penetrations through the ceiling.

SIGNAGE DRAWING REQUIREMENTS

- Incorporate signage into storefront elevation.
- Indicate letter height(s).
- Provide typical letter section.
- Indicate method of wiring and mounting.
- Indicate color(s) and materials.
- Blade sign (excluding food court tenants).

Landlord Provided Notes:

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

- Tenant's general contractor must check in with Landlord's on site representative prior to work start.
- Tenant's contractor shall 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 roof deck.
- All support wires may only be connected to top chord of joist and/ or structural members.
- All materials used in the construction of this space must be asbestos free.
- Food related tenants and upper level tenants with bathrooms shall provide a water proof membrane in wet areas. Water test must be witnessed by on-site GGP, Inc. authority.
- Tenant's mechanical contractor to contact on-site representative for required interfaces to Landlord's control systems 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 prior to start of such work.
- All roof penetrations to be by Landlord's roofing contractor.

LANDLORD SUPPLIED ARCHITECTURAL ITEMS**Control Zone:**

3/4" black metal neutral strip between adjacent tenants, at tenants expense.

Demising Wall Studs:

6" min. metal studs at 24" on center to deck, provided at the centerline of all demising and corridor walls.

Exterior Walls:

6" x 16 ga. or heavier metal studs, 1/2" gypsum sheathing on the outside with brick veneer wall construction.

Roof Structure:

Built-Up Roofing membrane system, adhered to rigid insulation board on 1-1/2" metal deck on structural steel beams, girders and joists.

Note: It is tenant's responsibility to maintain the integrity of Landlord's demising walls, floor slab, roofing membrane and building structure.

DESIGN PHILOSOPHY

The following criteria are provided to give the tenant maximum design flexibility while maintaining a consistent and high quality retail environment at Mall of the Bluffs. 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:

- Any alterations to Landlord's structure or utilities as a result of ceiling height increase shall be at tenant's expense.
- Wood blocking, decking, and framing is allowed below the ceiling line and must be stamped fire retardant. Wood must be enclosed by gypsum board. All raised platforms shall be constructed of noncombustible materials.
- Waterproof membrane is required for all food related and upper level tenants with bathrooms.
- All floor penetrations must be sleeved and sealed liquid tight.
- Support wires for lay-in-ceiling grid, lights, HVAC equipment, etc. must not be connected to any of Landlord's mechanical, electrical, plumbing or fire protection piping, equipment or roof deck. Attachments to the building structure must be approved by the Landlord.
- 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, utility locations and conditions prior to and during construction.
- If tenant's store has a stock area at the rear of the space and tenant is serviced by a service corridor or is on an exterior wall, a one-hour enclosed exit corridor must be constructed from Tenant's sales area door through the stock area to the rear door of Tenant's space. The width of this corridor is dependant on the occupancy load, by code, of Tenant's store but generally will not be less than 44" wide. Any doors off this corridor to tenant's stock area must be self-closing and rated at 3/4 hour.
- Stores which exit into the mall only can have sales areas which do not exceed 75' in depth. Stockrooms or non-public areas in this instance must occupy the remainder of the space.
- 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 code.
- Rear door locks may be used, but they must be of the type that can be opened from the inside without a key (classroom or "panic bar" type). The locks installed on rear doors during construction are for Landlord's contractors' convenience. Tenant should plan to install new locks when constructing tenant's space.
- All service door identification will be provided by Landlord's sign painter at Tenant's expense.
- All tenants who provide fitting rooms must have at least one facility for the handicapped, minimum 60" x 60" with grab bar. The room must be identified or designated "Handicapped".
- Under no circumstances may the exit corridors be used for storage.

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:

- Mall lease line is a minimum of 1'-0" in front of the centerline of the columns, giving Tenant sufficient room for design of storefront without interruption of structural columns.
- Opening cannot exceed 50% of the total storefront width or be less than a minimum of 6'-0".
- For tenants with a typical, flush storefront, a minimum of 50% and a maximum of 80% of the storefront must occur on the lease line.
- Totally open storefronts are prohibited.
- All tenants, with exception of fine jewelry stores, are required to use tempered glass for a minimum of 60% of the storefront, based on storefront's linear footage.
- Closure (doors, grille, etc.) shall occur at or behind the lease line.
- One entrance per elevation is permitted.
- Most storefronts will use minimum 9'-0" high doors or openings.
- 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 floor mounted.
- Single track, narrow stile 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 or security grilles must be motorized and equipped with emergency quick release locks as required by code.
- Bottom rail of grille must retract a minimum of 3" into soffit area.
- Key switch plates must be concealed from public view.
- Sliding vinyl accordion doors or sliding grille gates are prohibited.
- No opaque portion of storefront shall exceed 4'-0" in length, and must be in proportion to storefront as a whole.
- All storefront glass and glazing shall be tempered, with beveled polished edges and shall be set with a maximum 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. If support clips are necessary, type and color must be approved.
- Provide 3/4" black metal channel reveal along neutral piers and Landlord horizontal strip. Storefront finish material must be flush with edge of channel reveal. Where glass butts neutral pier, reveals are not required.
- Uniform baseboards are not required. It is incumbent upon Tenant to provide protection to the storefront from cleaning machines and pedestrian traffic.
- Tenant's storefront must be self supported. Storefronts shall not be suspended from overhead mall storefront bulkhead/soffit. Attachment allowed to the existing soffit for lateral bracing only. Provide complete structural engineering data for any additional columns or load-bearing walls; such as rolling grilles or any store closures supported from storefront.
- Tenant's contractor to provide 1-hour-rated smokestop 5/8" gypsym board on the tenant side of storefront bulkhead; extend to deck above and seal (see page 22 for typical detail). Coordinate with mall HVAC ducts, transfer grilles, etc., as required.

Acceptable Storefront Materials:

Glass:

- Clear tempered with polished and beveled edges.
- Glass block.
- Sandblasted or stained glass.

Laminates: (max. 20% of elevation)

- Corian or equal.
- Solid core.
- Vitracore or equal.
- Matrix or pattern finishes.
- Matt, and textured finishes.

Metals:

- Brass.
- Bronze.
- Copper.
- Electrostatic colors.
- Stainless steel.
- Polished, brushed or textured.

Tile:

- Ceramic, mosaic tile. Outside corners must be bull-nose tile.
- Glass fiber reinforced gypsum.
- Polished or honed cut stone (i.e., marble, granite, terracotta etc). Miter corners on marble tile.
- Terrazzo.

Wood:

- Finish grade hard woods painted or stained.

Unacceptable Storefront Materials:

Glass:

- Mirror.
- Plexiglas.
- Smoked glass.
- Translucent fiberglass sheeting.

Laminates:

- Simulated materials; brick, stone, wood, etc.
- Wood veneer laminates.
- Wallpaper or wallcovering.
- Thin metal laminates.
- Textured or colored acrylics (i.e., simulated stained glass).
- High gloss laminates.

Metals:

- Antique.
- Unfinished.
- Anodized aluminum.
- Mirrored finishes.
- Mill finished aluminum.

Tile:

- Clay shingles.
- Simulated masonry and stone.
- Vinyl tile.

Wood:

- Distressed wood.
- Masonite.
- Plywood paneling.
- Unfinished Wood.
- Painted gypsum board.
- Rough stucco.

CONTROL ZONE CRITERIA

The front 5'-0" area back 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 pier (refer to page 22).

Floor:

- Provide a smooth and level transition from tenant's space to common area. Vinyl or metal reducer strips are prohibited.
- Tenant must match mall border tile from lease line to tenant's storefront line and/ or closure line.
- Mall flooring will typically extend 6" inside Tenant's lease line.
- The Tenant or the Tenant's Contractor must, as directed by the Tenant Coordinator, repair or replace the mall's common area floor to the lease line if the floor has been disturbed by either the previous or the present Tenant. When installing the Landlord's floor tile at the storefront and entry, it may be necessary to remove partial floor tiles at the mall side of the lease line and reinstall full tiles in their place to continue the common area tile pattern. All mall tile installations shall comply with the mall's tile installation guidelines.
- Tenant's contractor shall purchase mall tile at the site from Landlord's General Contractor.

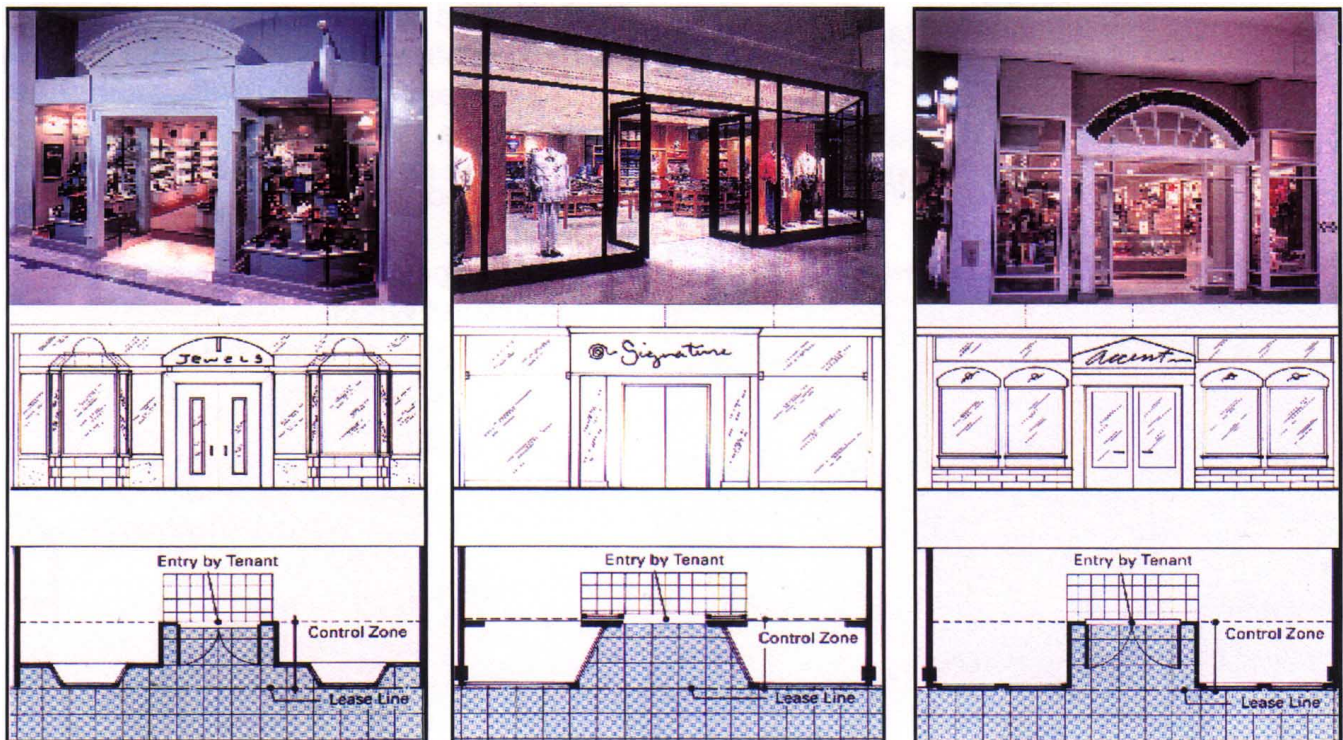
Ceilings:

- Ceiling at storefront must have a minimum of 12" height transition into sales area.
- Tenant's Contractor to provide 1-hour fire-rated draft curtain construction, minimum 2'-6" deep behind lease line/storefront and extended minimum 2'-0" below tenant's ceiling.
- 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.
- Sprinkler heads in ceiling must be flush or fully recessed, cover plates to be satin stainless steel or match ceiling color.
- Acoustical tile will not be allowed in control zone area. Ceiling at storefront must be gypsum or Landlord approved material.
- All track lighting or pendant type track lighting at storefront must have a recessed track. Lighting fixture size cannot exceed 5" in fixture length. Lighting along storefront must be unobtrusive from mall viewing. Submit cut sheet and specifications of fixtures for Landlord approval.

PROJECTING STOREFRONT ZONE

Tenants in a Projecting Storefront Zone (see Lease Plan, page 5) may, with Landlord’s approval and at Tenant’s expense, project the storefront as follows:

- Projecting Lease Line (Plane C) occurs at 2’-0” in front of normal Lease Line (Plane A); portions of the projecting storefront may occur at an intermediate position (Plane B) at 1’-0” beyond Plane A.
- Storefront must not project beyond Plane A within 1’-6” of centerline of Landlord’s neutral pier, at either side.
- A minimum of 20% and a maximum of 60% of storefront must occur on Plane A. The remaining storefront may be at Plane A, B, or C, but must extend to Plane C at some point.



STOREFRONT ENTRIES

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 trim or butt jointing between all floor material changes.
- Provide waterproof membrane to base height where water is present, (i.e., restrooms) for upper levels tenants and all food tenants.
- The Tenant's finished floor, throughout the Sales area and at the storefront, must be installed flush with the mall finished floor. The Tenant or Tenant's Contractor shall verify the Premises existing floor slab elevation(s) relative to the mall's floor finish/tile. Bullnose tile, reducer strips, or carpet edge guards will not be permitted except under special circumstances and with Landlord approval.

Ceilings:

- Furnish and install a ceiling throughout entire space.
- Ceiling heights in tenant's space shall be a minimum of 9'-0", to maximum of 12'-0".
- Note that the sprinkler grid has already been installed in the store.
- All sprinkler heads must be semi-recessed or recessed throughout the sales area, with escutcheon rings factory finished to match adjacent ceiling color. (Also see Control Zone requirements.)
- Acoustical ceiling tile shall be reveal-edged ("tegular") non-fissured type, maximum 24" x 24" (larger sizes at non-public areas only).
- No insulation may be used on top of suspended ceiling.
- Installation of a ceiling in the Tenant's stockroom is at Tenant's option.
- Any ceiling boards must be fire-treated and have an ASTM flame spread rating of less than 25.
- Suspended ceilings (or any other load suspended from Landlord's bar joists) may not exceed 10 pounds per square foot.
- No combustible construction is permitted above the ceiling line. Any gypsum board above the ceiling must be fire-taped.

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.
- All recessed light fixtures must be 2 x 2 (2 x 4 with approval) with parabolic lenses (no acrylic lenses).

Walls:

- Tenants shall provide the required 5/8” fire-rated gypsum wallboard from the floor to the bottom of the roof deck 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 minimum 2” sound insulation; refer to detail on Page 29.
- The first 10 feet of store must have concealed wall standards.
- For exterior walls, Tenant is required to install 5/8” fire-rated, foil-backed gypsum board on the inside face (foil facing outside). Gypsum board must go from the floor to the roof deck, be installed with self-tapping screws, and at a minimum, fire-taped. All voids should be filled in to provide one hour fire separation and to maintain smoke control efficiency.
- Interior partitions or demising walls require fire-treated wood (with U.L. label) when used for studs or blocking. Demising partitions and interior partitions must be covered by 5/8” fire rated gypsum board.

Mezzanines:

If tenant wishes to install a mezzanine, be sure to contact the Tenant Coordinator as soon as possible. Not all store locations lend themselves to the installation of mezzanines. Tenant must provide all necessary structural support. Mezzanines must have a separate metal structural system and metal deck system approved by the Project Architect. They cannot be supported by the shell structure. Mezzanine plans must take the sprinkler main locations into consideration as these cannot be moved. Mezzanines must not exceed 1/3 of the floor area of Tenant’s store or it will be considered a second floor, not a mezzanine, and as such they will be subject to the code requirements of a second floor. Mezzanines may not be constructed until approved and an amendment to Tenant’s lease is executed confirming the increase in the square footage to Tenant’s store as required by lease.

Acceptable Store Interior Elements:

- Hardwoods.
- Ceramic tile.
- Natural stones.
- Metals.
- Laminates, Corian, etc.
- Carpet.
- Gypsum wall board.
- Concealed spline ceiling tile.
- Slatwall.
- Painted gypsum.
- 2’-0” x 2’-0” fluorescent fixtures with parabolic lenses (max. 16 cells).
- Neon; provide PK housing through all penetrations.
- H.I.D. lighting with Landlord approval (must provide glare shields).
- 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.
- Unfinished metals.
- 2’-0”x4’-0” fluorescent fixtures.
- Acrylic lenses.
- Exposed lighting in sales area.
- Strobe, spinner, chase, or moving type of lighting.
- 2’-0”x4’-0” acoustical ceiling system in sales area or other public areas.
- 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. Although previous and current signage practices of tenants will be considered, all signs shall conform to the criteria set forth herein. 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:

- All signs must consist of individually manufactured letters (or script) that are internally illuminated.
- Not to exceed 70% of the width of the storefront.
- Letters shall not exceed 20" in height; if upper and lower case letters are used, upper case shall not exceed 24" and lower case shall not exceed 16". If more than one line is necessary, the letter sizes must be reduced accordingly.
- Limited to tenant trade name (d.b.a.) only as defined in the lease.
- Registered trademarks and manufacturer's 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.
- 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.
- Lower level tenant's signage must be closed off at top to eliminate viewing interior of sign from above.
- Help Wanted signs at storefront windows are prohibited.
- Tenant shall be limited to one sign on each level of the center on which the store has frontage.
- All conduit and transformers are required to be enclosed in a raceway behind the sign mounting wall. P.K. housing must be used utilizing conduit lines with glass tubing through the wall to the sign letter enclosures. These requirements will be strictly enforced by the local building department.
- Exposed neon tubing is permitted if protected by a clear plexiglass panel.

Unacceptable Sign Types:

- Vacuum formed luminous letters.
- Paper, cardboard, foamcore, cloth and decals.
- Animated and flashing lights.
- Projecting or surface-mounted box or cabinet type signage.
- Signs painted directly on tenant's storefront sign.
- Exposed raceways, ballast boxes or transformers.
- Signs purporting to identify leased department or concessionaires contained within premises.
- Decals on doors or windows are prohibited.

LOGOS AND GRAPHICS

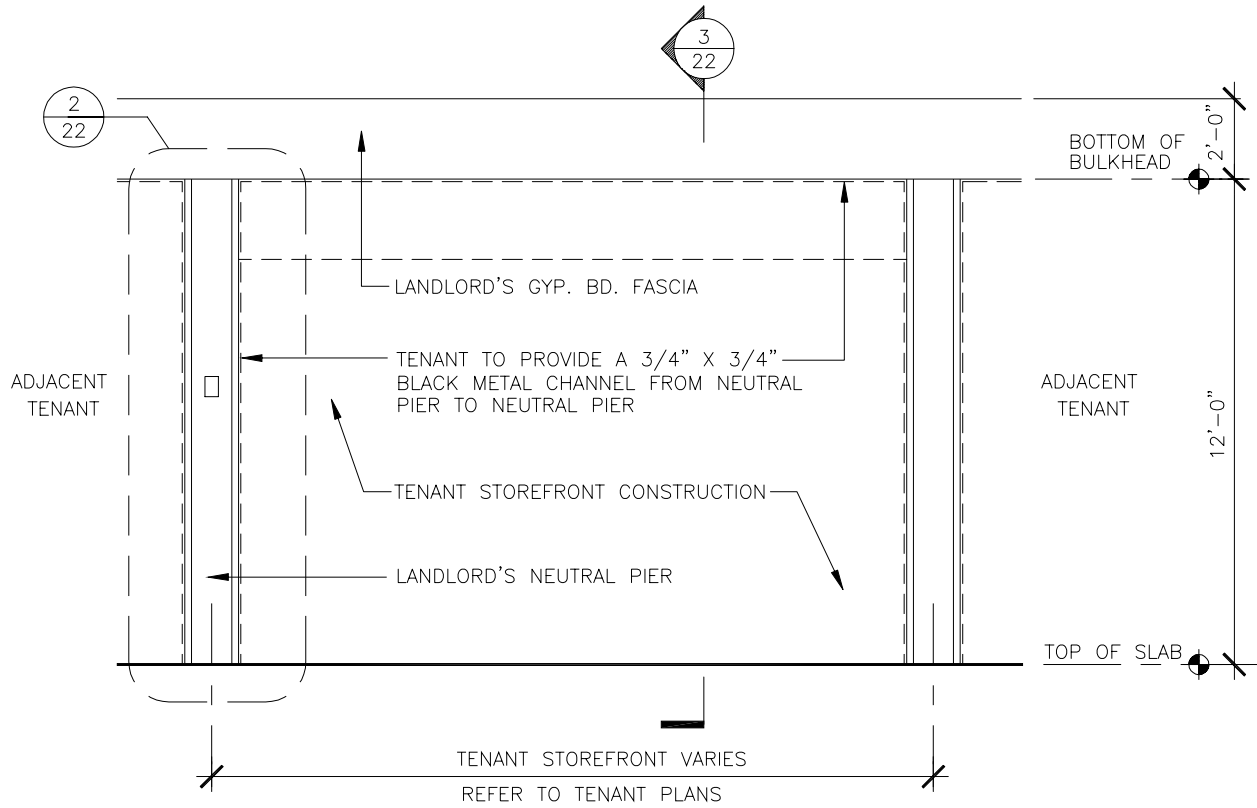
- Logos must be constructed of durable, attractive materials; usually in a format of translucent figures showing through an opaque panel which is framed in a box-type fashion and illuminated internally. Logos should also not be more than 20” in height.
- The total logo or graphic area shall not exceed ten percent (10%) of the area of Tenant’s storefront.
- Multiple or repetitive signing on storefronts shall be permitted, if such signing is confined to one area only, exclusive of sign fascia, and is determined by the Landlord to be part of an overall graphic design.

STOREFRONT BLADE SIGN DESIGN CRITERIA

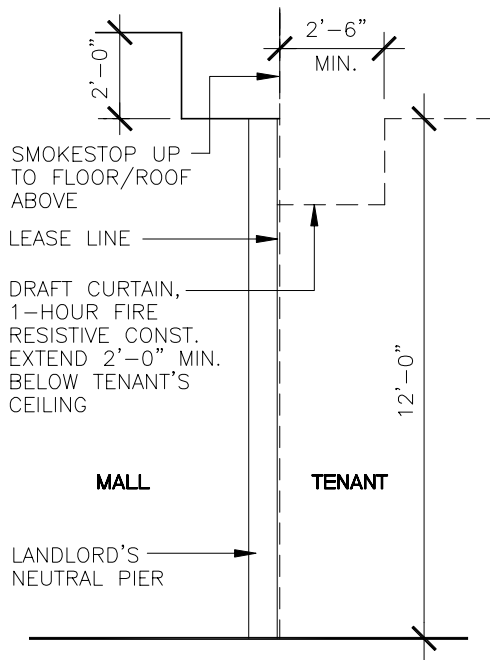
Tenants in Lower Level and Upper Level may be required to have a non-illuminated blade sign at Landlord’s discretion. Landlord encourages all tenants to design a unique three dimensional blade sign. Blade sign is to be designed as an integral component of the storefront. All signage is subject to Landlord approval.

Blade Signage Requirements:

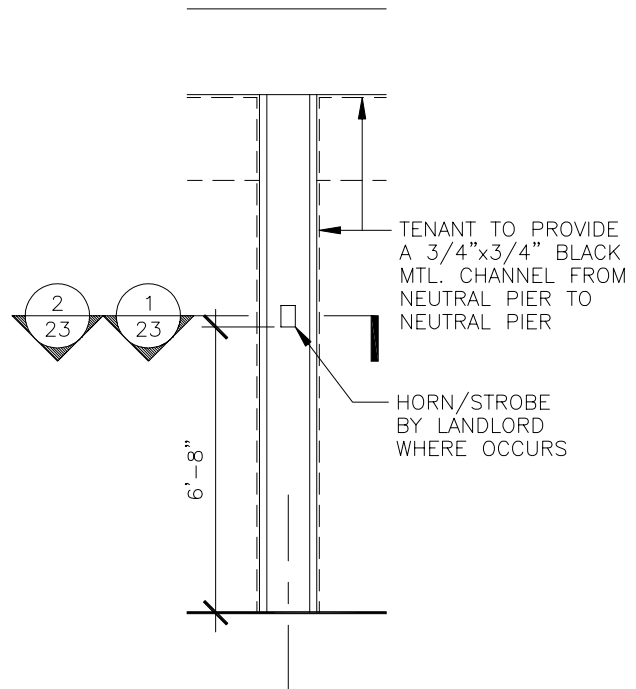
- Tenants shall design, furnish and install the blade sign.
- Tenant’s name, logo and/ or graphic image.
- Image must be on both sides and right reading on opaque material.
- Must be of a hard, durable opaque material.
- Maximum signage area shall be 6 square feet.
- Minimum signage area shall be 4 square feet.
- Material thickness shall be minimum of 1”.
- The lowest point of the sign shall not be less than 8’-0” A.F.F.
- Bracket shall extend 4’-0” from storefront.
- All brackets must be structurally designed and mounted to tenant’s storefront by tenant.
- Blade sign to be non-illuminated.
- Landlord to provide bracket.
- Bracket to be mounted 10’-6” A.F.F. to center line of bracket.



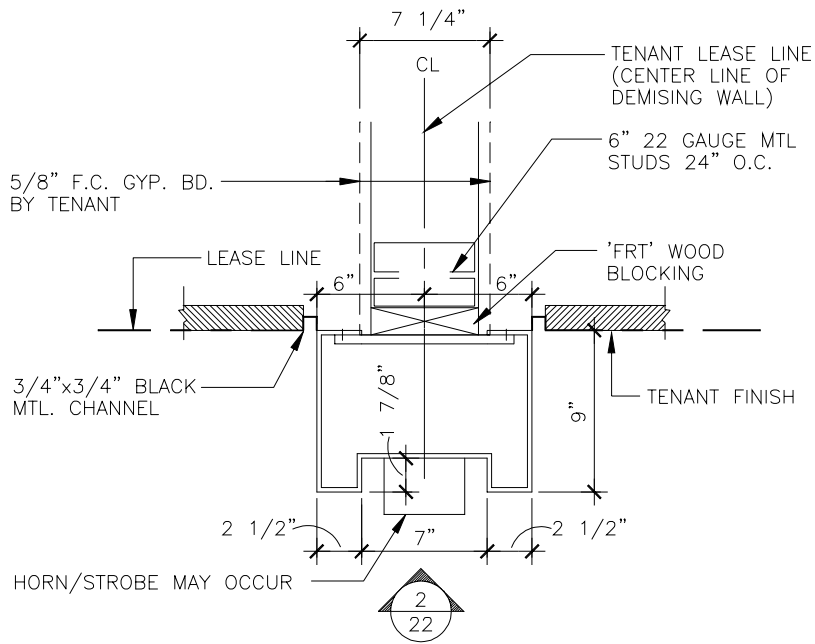
1: TENANT ELEVATION



3: SECTION

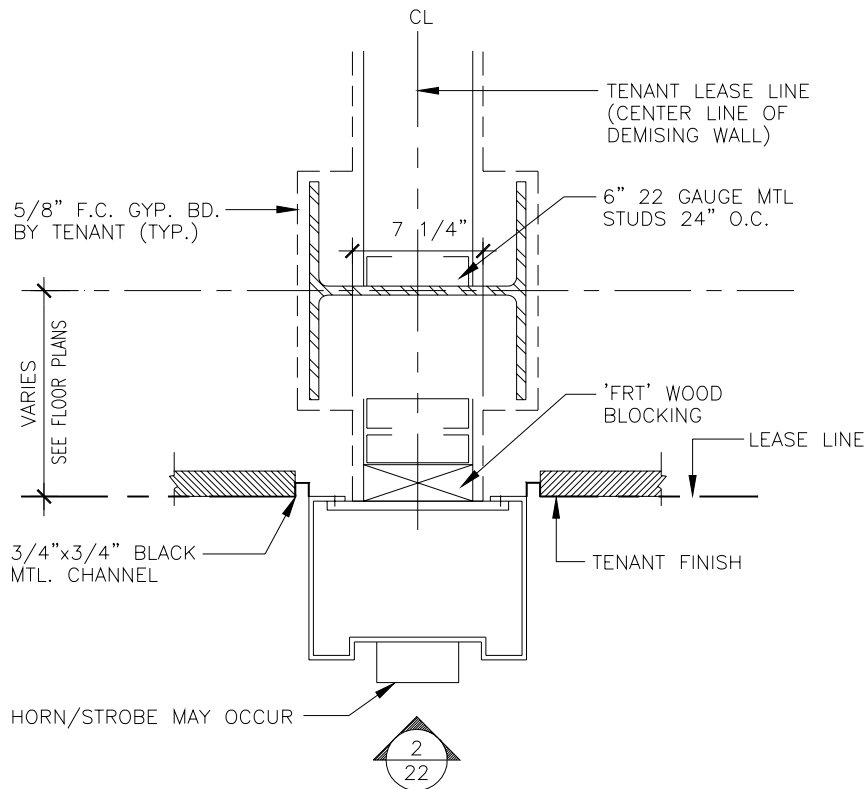


2: NEUTRAL PIER DETAIL



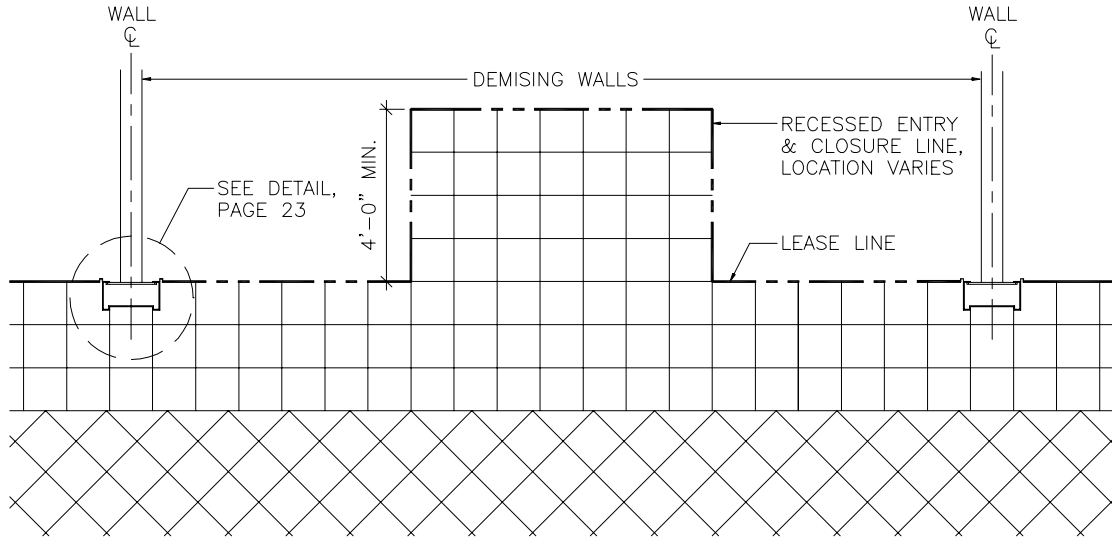
CENTER COMMON AREA

1: NEUTRAL PIER SECTION

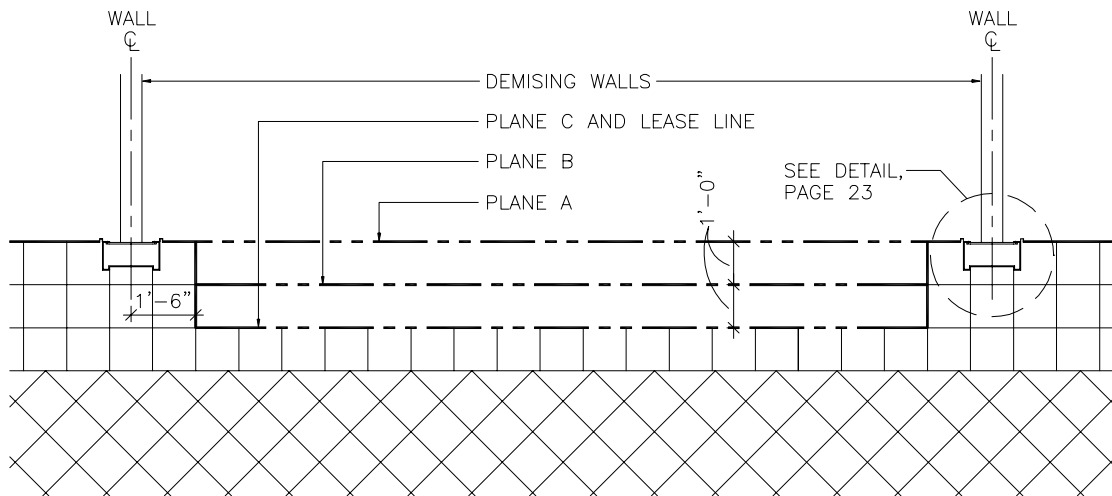


CENTER COMMON AREA

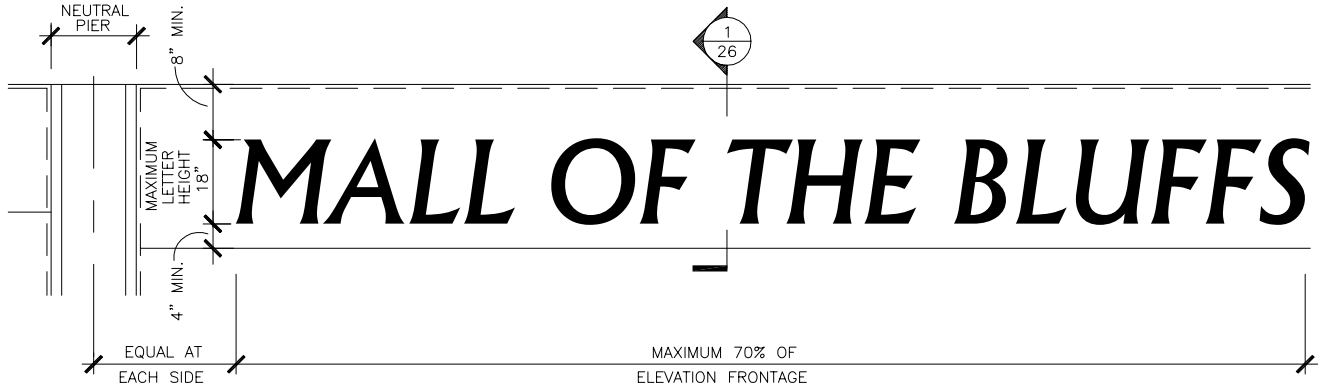
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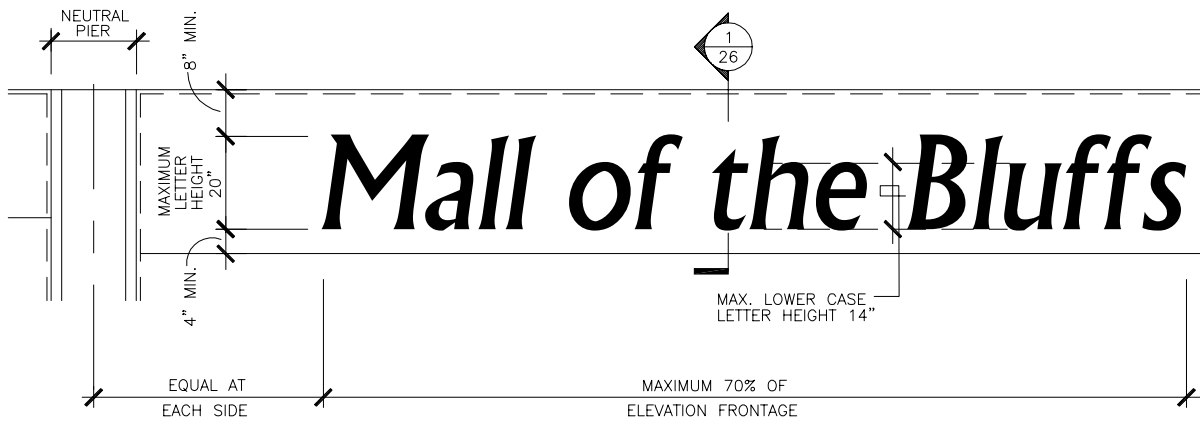
1: TYPICAL STOREFRONT PLAN



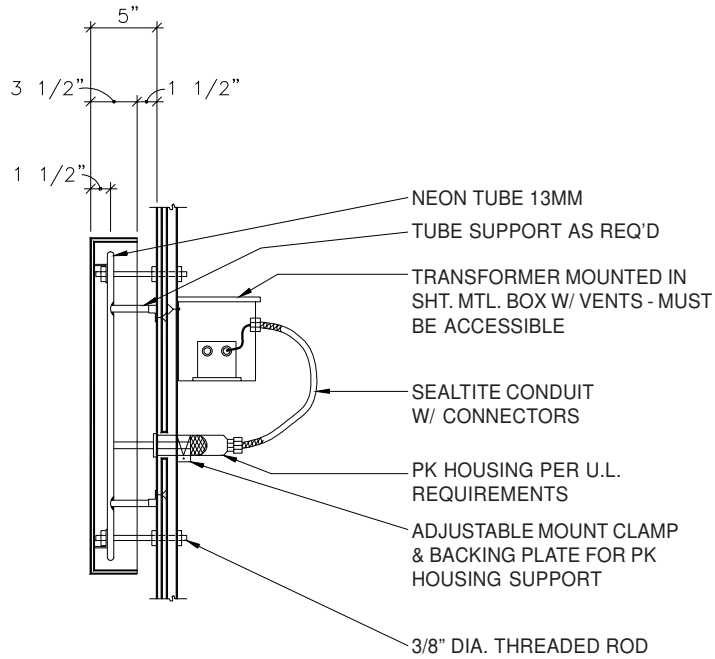
2: PROJECTED STOREFRONT PLAN



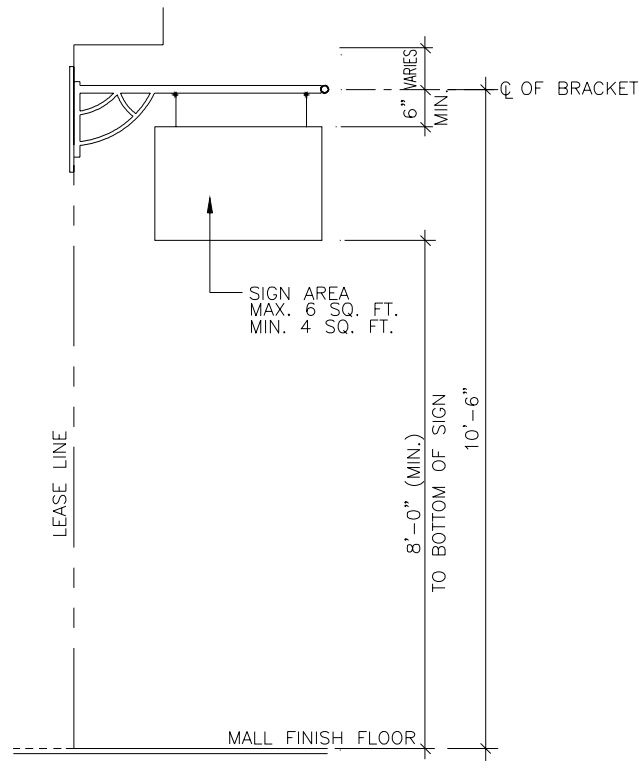
1: SIGN FASCIA DETAIL



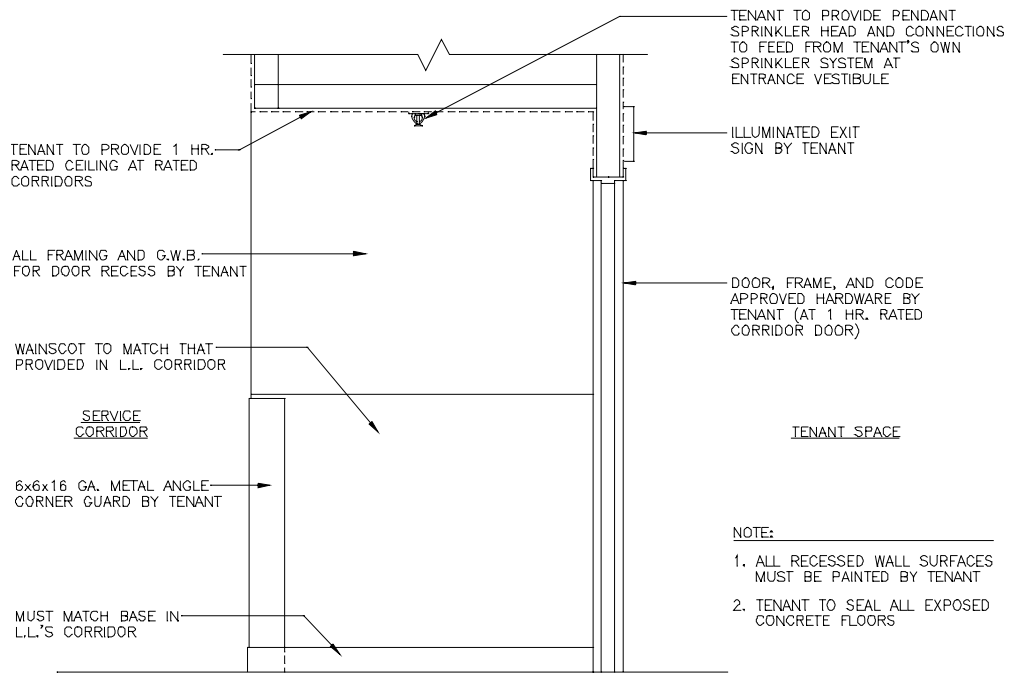
2: SIGN FASCIA DETAIL



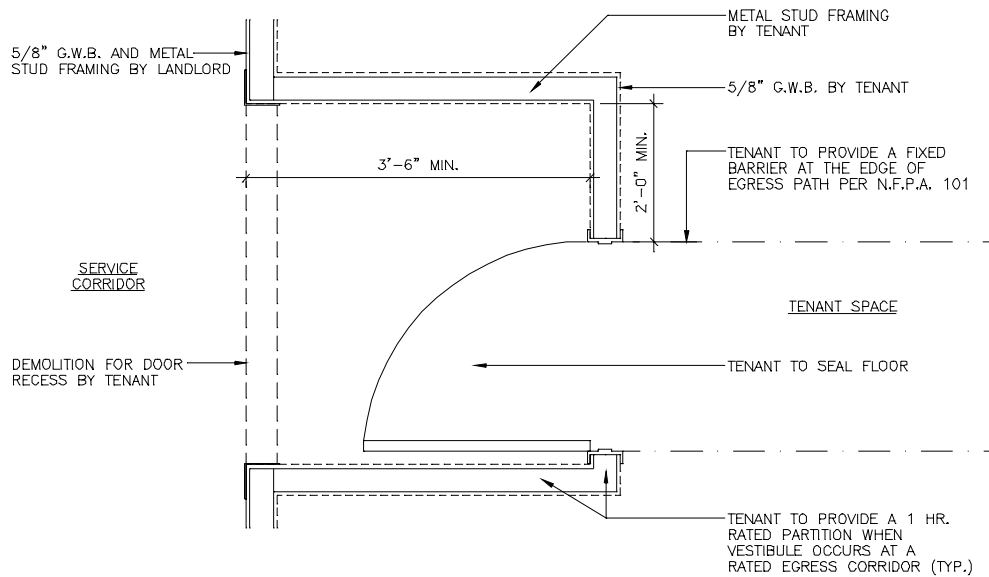
1: TYP. SIGN SECTION



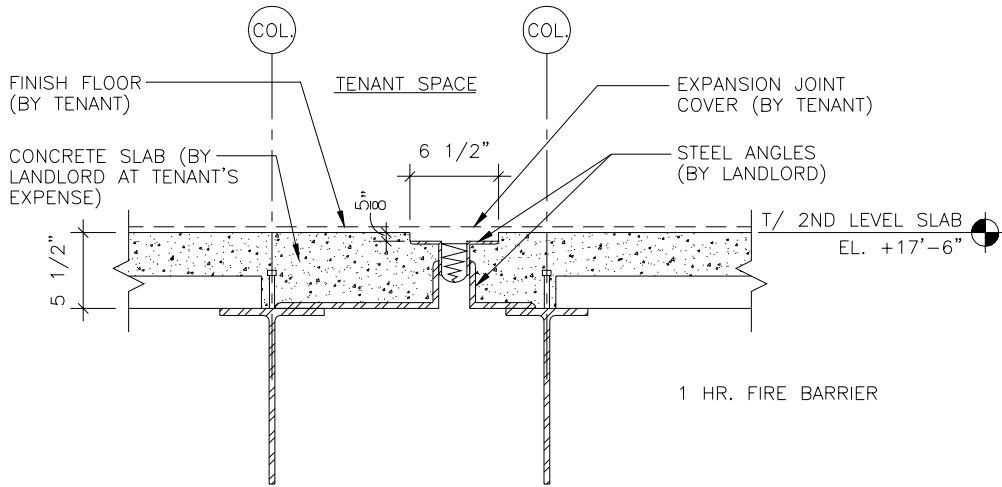
2: TYPICAL BLADE SIGN



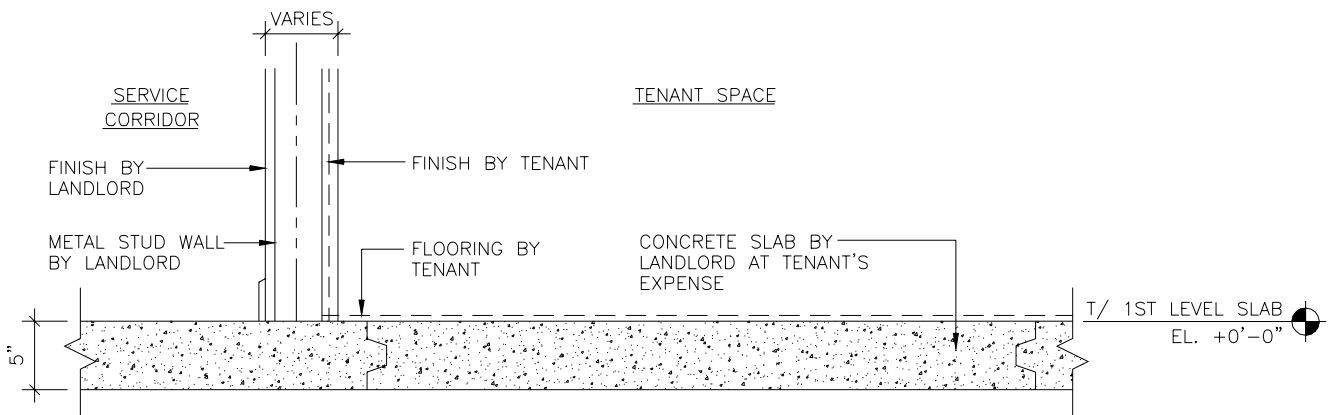
SECTION



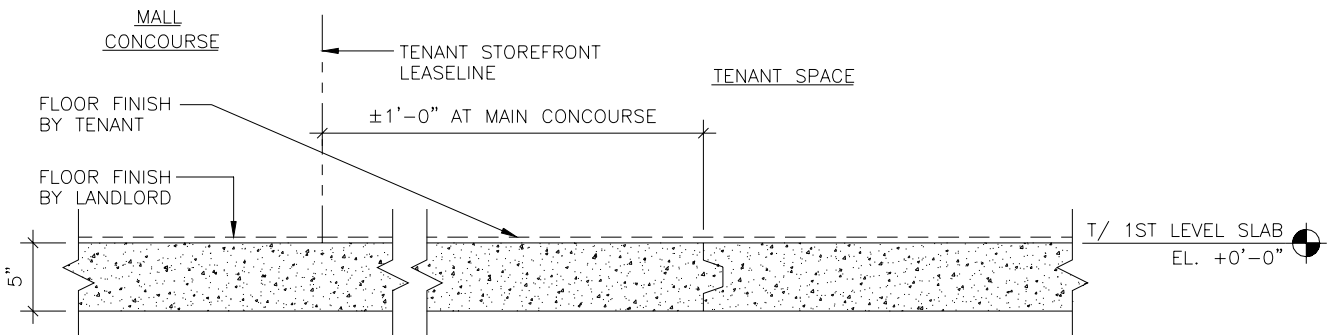
PLAN



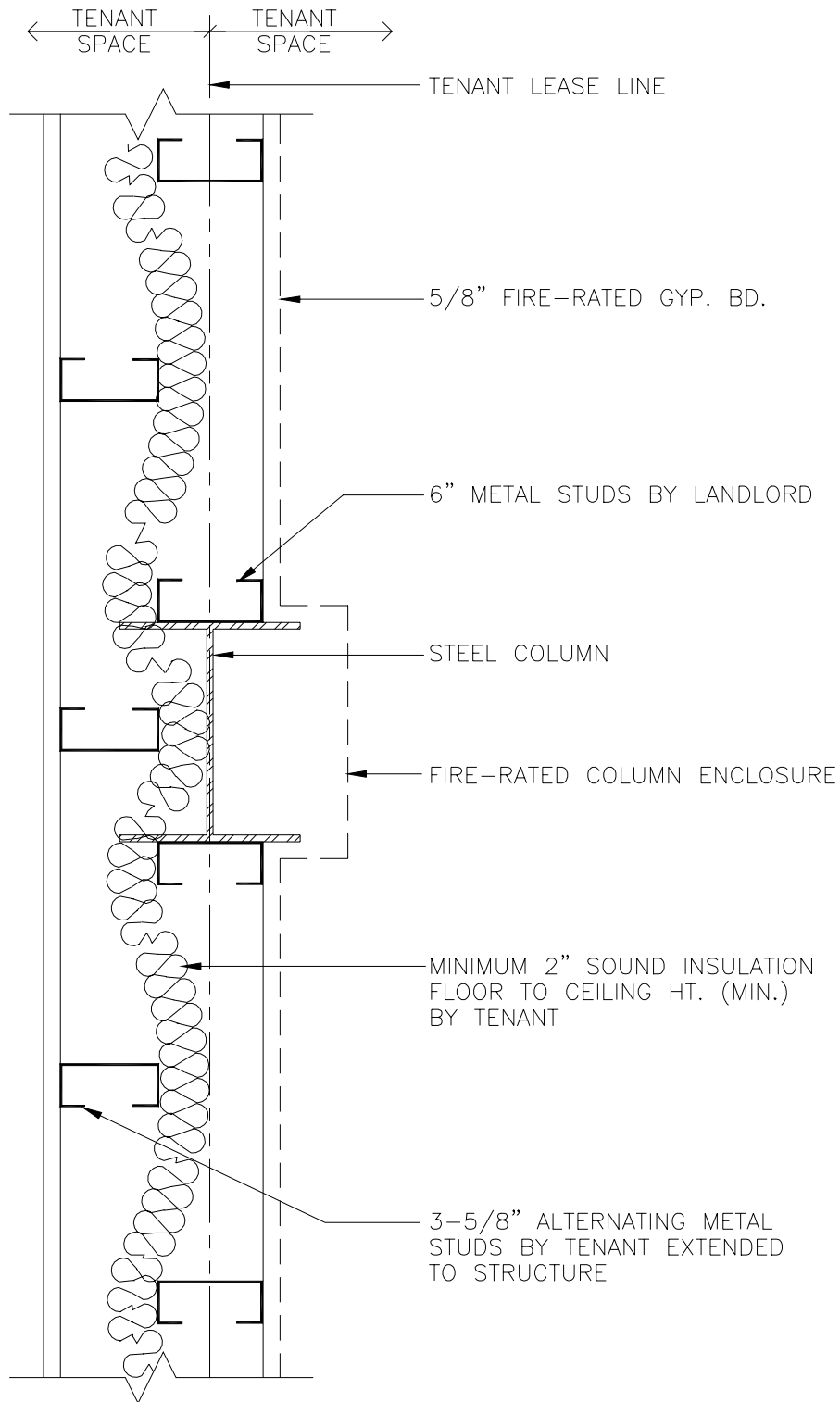
TENANT FLOOR EXPANSION JOINT

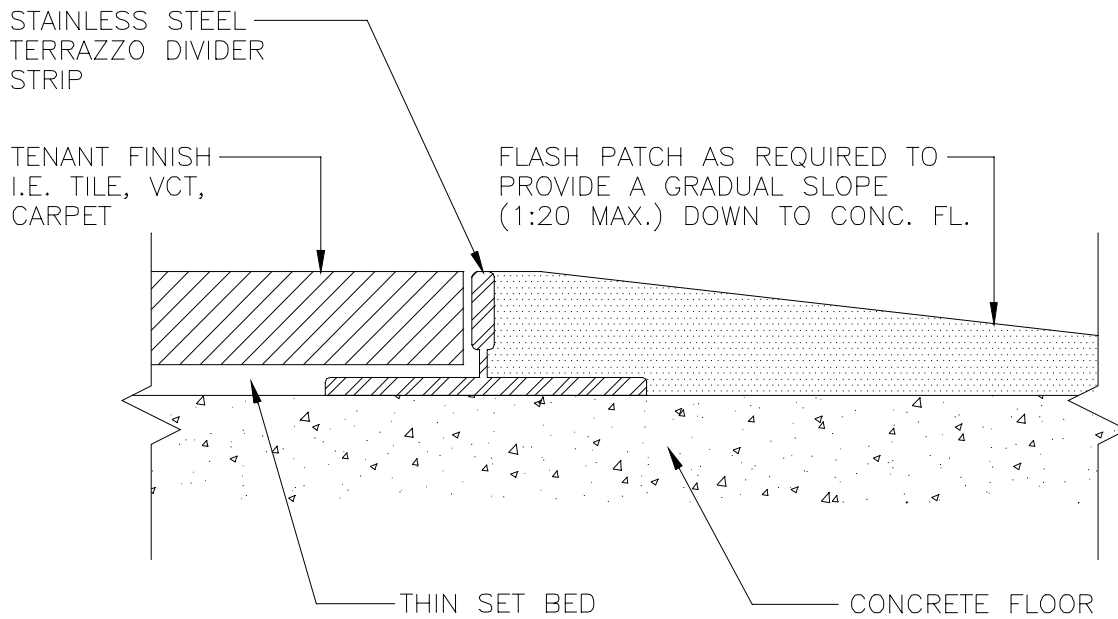
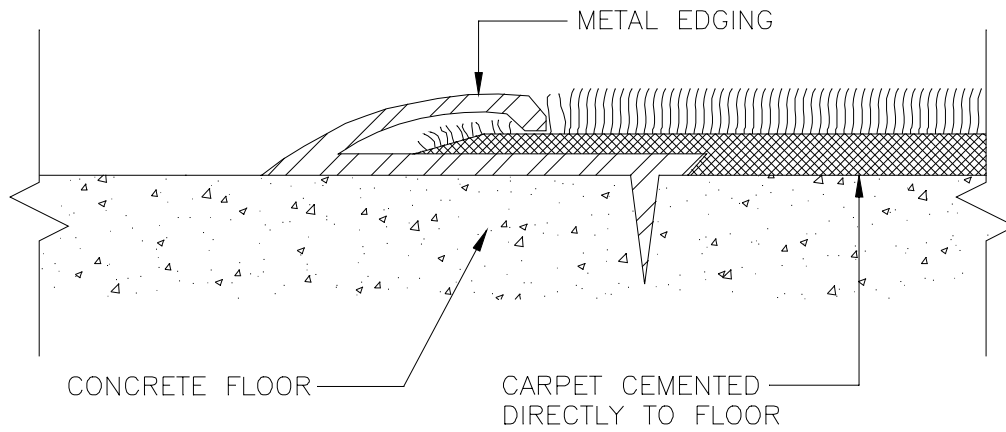


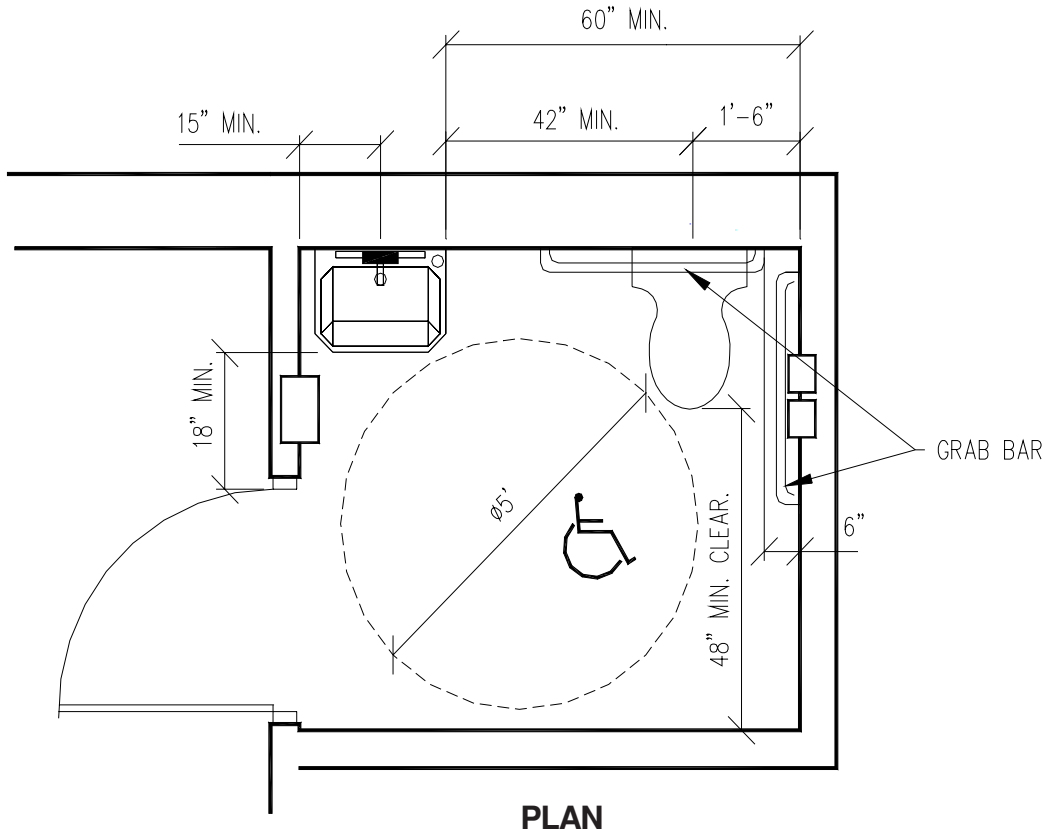
FLOOR CONSTRUCTION JOINT AT CORRIDOR



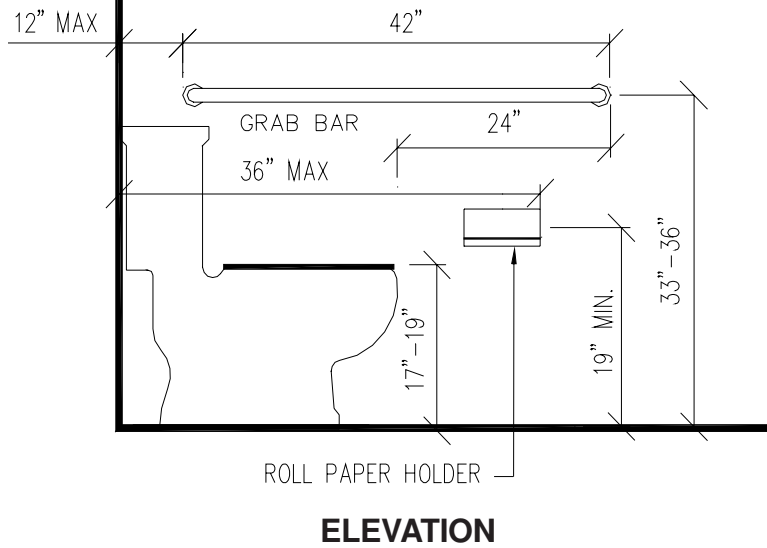
FLOOR CONSTRUCTION JOINT AT MALL CONCOURSE







NOTE:
 IT IS TENANT'S RESPONSIBILITY TO FULLY COMPLY WITH
 TITLE III OF THE AMERICANS WITH DISABILITY ACT.
 ALL TENANTS MUST PROVIDE A TANK TYPE TOILET.



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 checklist to be used by merchant'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.

DRAWING REQUIREMENTS**All Sheets:**

- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.

Cover Sheet:

- Merchant name.
- Project directory.
- Location plan with space number.
- Leased square footage.
- Architectural symbols list.
- Drawing list.
- Building code information.
- Flame spread ratings of materials (as per code).
- Landlord provided notes.

Floor Plans:

- Kiosk locations dimensioned.
- Location of fixtures and equipment.
- MEP load tabulation (refer to page 51).

Storefront Interior Elevations and Details:

- Kiosk elevation.
- Identification of finishes and colors.
- Typical section through Kiosk from slab through top of Kiosk.
- Kiosk signage.

SIGNAGE DRAWING REQUIREMENTS

- Incorporate signage into Kiosk elevation.
- Indicate letter height.
- Provide typical letter section.
- Indicate color and materials.

LANDLORD PROVIDED NOTES

The following Landlord notes must appear on the cover sheet of all merchant’s final construction documents:

- Merchant’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).
- Merchant’s general contractor must check in with Landlord’s on-site representative prior to work start.
- Merchant’s contractor shall repaint and/or repair Landlord’s property damaged during merchant improvement.
- All materials used in the construction of this Kiosk must be asbestos free.
- Any penetration or modifications to structural steel or concrete must be coordinated and approved by GGP, Inc. on-site representative.

LANDLORD SUPPLIED ARCHITECTURAL ITEMS FOR ALL OTHER KIOSK TENANTS

- 120 Volt 20 AMP Service
- Telephone Outlet with Pull Cord

DESIGN PHILOSOPHY

The following criteria are provided to give the merchant maximum design flexibility while maintaining a consistent and high quality retail environment at the mall. This criteria will guide the merchant’s designer to create a store design compatible with the overall design intent of the center.

All kiosk designs and materials are subject to Landlord’s approval. It should be understood that Landlord will review a merchant design concept with neighboring merchants and make judgements that will benefit the entire center.

The Kiosk shall consist of casework with sign identifiers built into each corner. Entire Kiosk construction shall be furnished and installed by the Merchant at the Merchant’s expense.

The following Kiosk Criteria along with EXHIBIT K of your lease are to be used by the Merchant Architect in the development of preliminary and final working drawings.

Merchant Design Constraints:

- Entrance opening dimension must comply with local code and the ADA.
- No portion of the kiosk shall extend above 8’-0” A.F.F.

Counters:

- The counter may not extend beyond the limits of the Kiosk area as defined on the lease outline drawing. (See Page 35).
- The maximum counter height shall be 42". A portion of the main counter must meet the guidelines of the American with Disabilities Act (ADA).
- Acceptable finishes for the counter face and top include combinations of glass, stone, ceramic tile, hardwoods (no plywoods), solid core laminates, and solid core surfacing material such as Avonite, Corian or equal.
- Counter merchandise display and lighting shall not exceed 18" above the sign identifier and/or casework.

Lighting:

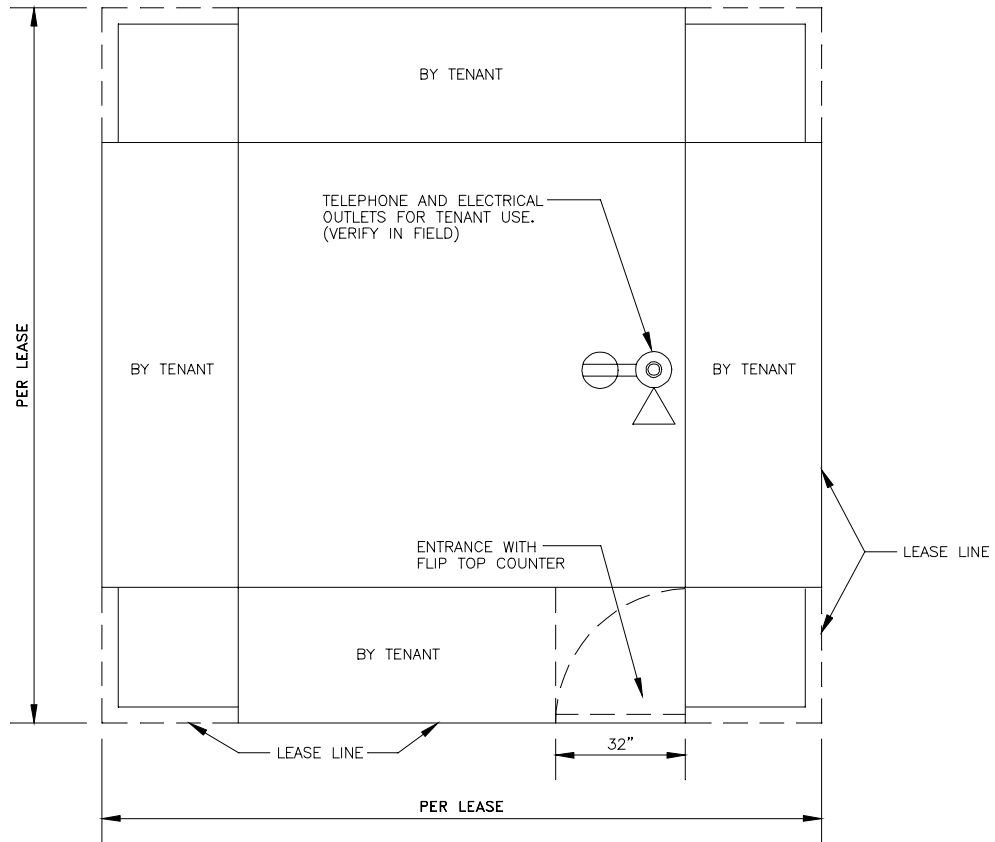
- Cases shall be internally illuminated. All lighting shall be concealed within Kiosk area.

Signage:

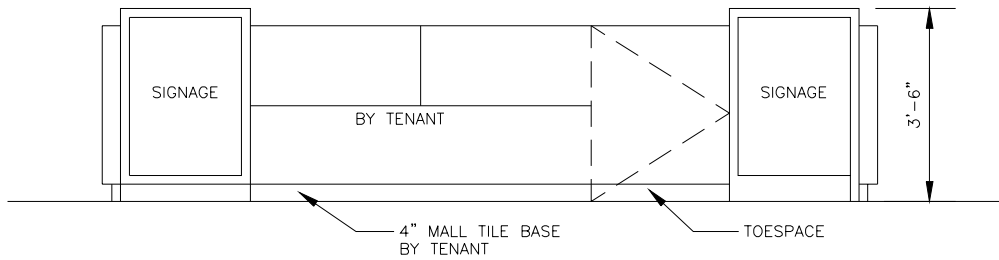
- Signs are allowed only on the counter identifiers and must be illuminated from within.
- The letters should be routed out of the face material and all illumination concealed by 1/8" minimum plexiglass.
- Color as selected must be compatible with the design selection and approved by Landlord.

Security:

- Kiosk closure shall be lockable cases only. Gates, curtains or overhead grille closure systems are not permitted.



1: KIOSK PLAN



2: KIOSK ELEVATION

FOOD COURT DESIGN CRITERIA

The food court features specialty food tenants. Tenants surround the common eating area where tables and seating for approximately 760 people is provided. Tenants are encouraged to develop a unique and innovated design and not a traditional franchise look. It is Landlord's intent that food court tenants convey an open market atmosphere and therefore it is important that tenants design shall be compatible with neighboring tenants.

The Landlord acknowledges and understands the needs of the merchants to maintain consistency of store design within the framework of their franchiser, corporate or typical criteria. At the same time, the Landlord has created a coherently themed environment for both the stores and the seating area. All Food Court merchants are strongly encouraged to incorporate elements of the Food Court theme into their store designs.

Tenant's design should utilize materials, finishes and colors that are compatible with the mall column covers and design, as well as take into account the adjacent tenant spaces. The design of each tenant space must also reinforce the character of the market atmosphere of the food court.

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

CONTROL ZONE CRITERIA

The front 10'-0" area from the food court lease line has been designated as a control zone area. All food court tenants must comply with this criteria.

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. 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:

- Landlord will install the continuous counter fronts, at Tenant's expense.
- The front surface of all counters shall align with the lease line.
- The 4" high base toe-space should be recessed 3".
- Base material shall be a ceramic tile, with 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, not to exceed 4'-0" in height.
- Sneeze guards shall be architecturally compatible with counter design and in accordance with code.
- Provide concealed lighting in counter designs, where appropriate.
- Provide ½" metal reveal (painted to match service counter) between counter and neutral pier.

Countertop Materials:

- Brushed stainless steel.
- Natural stone (i.e., marble, granite, slate).
- Glazed ceramic tile.
- Solid surface (i.e., Corian, Avonite).
- Wood with clear finish.
- Laminate countertops are not acceptable.
- Use of glass block is prohibited.

Ceiling:

- Tenant shall provide a nonporous washable ceiling.
- Painted gypsum wall board, metal or sealed wood shall be used in the control zone area.
- Ceiling height in the control zone area must be a minimum of 10'-0".
- Drop in panel ceilings is not acceptable in the control zone area, or at other 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/ recessed sprinkler heads within the control zone.
- Fluorescent lighting is not acceptable in the control zone area or other areas visible to public view.
- Within the space, tenants must either incandescent lighting or parahex lenses for lay-in fluorescent fixtures. Fluorescent fixtures must be supplied with Ultralume 3000 or Octron 3000 tubes.

Note: All tenants must comply with the Iowa Energy Conservation Code.

Flooring:

- Provide a ceramic or quarry tile floor with waterproof membrane underlayment and base within the control zone area.

Walls:

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

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. Decorative products, ingredients or products in decorative packaging may be displayed on open shelves at the front counter. The Landlord will request photos of samples of product displays as part of the drawing review process. Pastries, baskets of fruit, dried pasta, cheeses, bottles of olive oil, etc., are some examples of items that will reinforce the market theme.

Menu Board:

All tenants are required to provide personalized, high quality menu boards that can be easily modified 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, fabrication techniques, finishes and should reflect the character and design of the tenant space and the market 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 the Landlord as part of the signage drawing review process.

- Menu boards shall be integrated into the overall storefront design. Menu boards shall be recessed or surface mounted onto the preparation screen wall.
- Menu board must be illuminated either internally or externally whichever is best in keeping with the design theme of the store, at Landlord's sole discretion.

STORE INTERIOR DESIGN CRITERIA

The use of quality materials for flooring, walls, ceiling and lighting in accordance with design criteria drawings, is required and are subject to Landlord's approval. Food court tenants must obtain food court drawings package from Landlord.

Ceiling:

- Tenant shall provide a nonporous washable ceiling (in kitchen areas).
- Acoustic tile drop-in ceilings are only acceptable at areas not visible to the public.

Lighting:

- Fluorescent type lighting is acceptable, but only if not visible to the public.

Floors:

- All materials shall be of a washable nonporous surface.
- Provide ceramic or quarry tile floor and base in food preparation area.
- Provide a waterproof protective membrane turned up to base height (min. 6”) throughout entire space/ premises.

Walls:

- All wall materials shall be washable nonporous (i.e., epoxy paint, ceramic tile, stainless steel).

SIGNAGE DESIGN CRITERIA

Signage is a major visual element to be designed and provided by the tenant using the Landlord’s designated sign contractor. Particular attention should be given to signage and graphics as they are an important part of the overall design theme. All signage is subject to Landlord approval. Landlord reserves the right to disapprove any signage that does not comply with Landlord’s criteria.

Landlord will design and provide a seven foot diameter arched marquis to which the storefront signage can be attached. This background and structure will consist of a gypsum board signboard with painted finish. Landlord will provide an empty conduit from sign band armature through Landlord’s bulkhead. Tenant shall utilize this conduit for all associated signage wiring and remote placement of transformer.

Signage Requirements:

- All food court signs will be neon tubing.
- Limited to the tenant’s trade name as defined in the lease.
- Provide PK housing.
- Provide clear plastic standoff posts.
- All signage must be installed as per code.
- Clock timer controlled and illuminated during center hours.

Acceptable Sign Types:

- Exposed double stroke neon.
- Graphic signage is encouraged and shall be located at the food preparation screen wall.

Unacceptable sign types:

- Animated.
- Can signs.
- Box signs.

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

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.

HEATING, VENTILATION AND AIR CONDITIONING CRITERIA

Tenant must furnish and install a complete rooftop air conditioning and ventilation system designed according to ASHRAE conditions and recommendations. All elements of the system will be designed to meet all applicable codes, rules and safety procedures. If Tenant is permitted and will be keeping live animals in the store, contact the Project Architect to determine the additional requirements.

By code, the mall is required to have a smoke evacuations system. A duct connected to a smoke evacuation fan is stubbed into the space above the Tenant's ceiling. The space above the ceiling must be used as a return air plenum. Tenant must locate return air grilles so air will be drawn from all portions of tenant space. The balance damper in the smoke evacuation duct must be accessible either through a lay-in ceiling or an access panel.

LANDLORD'S HVAC DESIGN CRITERIA

1. Heating:
 - a. Outside dry bulb temperature: -8 degrees F.
 - b. Inside dry bulb temperature: 68 degrees F.
2. Cooling:
 - a. Outside dry bulb: 94 degrees F.
 - b. Outside wet bulb: 76 degrees F.
 - c. Inside dry bulb: 78 degrees F.
 - d. Inside wet bulb: 65 degrees F.
3. Total Electrical Heat Producing Load:

Total heat gains from electrical equipment will be based upon the maximum light load allowed by the Lease agreement, including light load noted in the Electrical Criteria, plus a reasonable amount of miscellaneous equipment per specific business type.
4. Internal Sensible and Latent Heat Gains:

Internal sensible and latent heat gains shall be based on 100 square feet of Premises per person.
5. Air Supply:

Total cool air supply to the Tenant's Premises shall be based on the total internal sensible heat load calculated from the Design Criteria established by paragraphs 2, 3, and 4 above, and where applicable, based on outside wall "U" value of 0.07 with drywall installed, a roof assembly "U" value of 0.08 and a supply air diffusion temperature difference of 20 degrees F. (+/-) 3 degrees F.

TENANT'S SYSTEM

1. Return Air
 - a. Tenant's return air exits shall be through the ceiling which, with the structure above, forms a return air plenum.
 - b. Tenant's relief air exits through the storefront and into the mall.
 - c. At the storefront lease lines on both upper and lower levels, the open plenum above the ceiling shall be sealed off by a drywall bulkhead extending to the Landlord's structure above.
2. Ductwork:

The Tenant's ductwork shall be designed, furnished, and installed in strict accordance with the standards described in latest editions of ASHRAE Guide and Data Book and in the latest editions of Duct Manual and Sheet Metal Construction of Ventilating and Air Conditioning Systems, published by SMACNA and/or local codes. Supply, return and exhaust ductwork shall be galvanized steel except kitchen range exhaust ductwork which shall be minimum 16 gauge welded steel and shall comply with local code requirements.
3. Diffusers, Registers, Grilles:

Diffusers, registers, and grilles shall be of adjustable type for volume and direction control.
4. Thermostat:

Automatic change-over thermostats must be used. The thermostat shall be located in an accessible location and not obstructed by any merchandising or appliances nor shall it have light fixtures or other similar heat producing elements adjacent to it. The thermostat shall act to control the roof top unit(s).
5. Ceiling Access Panels:

The Tenant shall provide access panels for service to the Landlord's and/or the Tenant's equipment and/or facilities, and all connections to the Landlord's services and facilities above the ceiling level within the Premises at locations designated by the Landlord.
6. Tenant Toilet Exhaust:

The Tenant shall design and provide exhaust from the Tenant's toilet facilities per code requirements. The toilet exhaust duct from the Premises shall be run thru roof. The Tenant shall provide an exhaust fan with a backdraft damper.
7. Miscellaneous Exhaust Systems:
 - a. All odor and moisture producing areas, including pet shops, hair salons, etc., and high heat producing equipment and appliances must be exhausted by special mechanical exhaust systems to the atmosphere. Special exhaust systems shall be designed to prevent odors, heat and/or moisture from entering the mall and the Landlord's air conditioning system. Exhaust air quantities shall be in adequate amounts and shall be no less than required by code.
 - b. Air quantities in excess of ten percent (10%) of total air supplied to the Premises, which are exhausted to the atmosphere through the Tenant's special exhaust system(s), require the Landlord's approval.

TENANT'S SYSTEM (continued)

- c. Special exhaust systems including fans, ductwork, registers, grilles, controls, and accessories shall be provided by the Tenant. In all cases, exhaust ductwork shall connect directly to exhaust hoods, if provided, or registers or grilles mounted in the ceiling of ventilated areas. All exhaust fans serving food service areas shall be vertical upblast discharge.
 - d. Tenants expelling exhaust containing grease, such as Tenants with any food service, will be required to provide a Landlord-approved pan or rooftop protection apron (equal to products by Grease Guard or Roof Protection Systems) to prevent any harm to the roof membrane. The Tenant shall maintain this rooftop unit on a monthly basis and provide the Center Management with a certificate recording the monthly service completed. If on inspection by the management the unit is in need of service, the Landlord will have the required service completed and charge one and one half times the cost to the Tenant.
8. **Make-Up Air System:**
The Tenant shall provide a complete make-up air system if the Tenant requires exhaust air quantities in excess of ten percent (10%) of total air provided to the Premises upon approval of the Landlord. Energy equipment and a distribution system for make-up air shall be provided by the Tenant and approved by the Landlord.
 9. Location of equipment serving special exhaust and make-up air systems and special heating and cooling systems shall be designated and/or approved by the Landlord. Engineering designs showing structural loads added and all supports shall be furnished by the Tenant. Routing of ductwork serving special exhaust and make-up air systems shall be approved by the Landlord. The Tenant's ducts passing through the roof shall have motorized shut-off damper(s) except for ducts from range hoods.
 10. Special cooling and heating equipment, such as required for refrigerated display cases, steam presses, etc. shall be provided by the Tenant and approved by the Landlord.
 11. Sheet metal supply ductwork shall be insulated with 1" thick, ½ lb. density insulation.

TENANT RESPONSIBILITY

- Additional structural framing required as a result of roof penetrations or placement of RTU shall be at tenant's expense.
- Structural plans and calculations must be reviewed and approved by Landlord's engineer at tenant's expense.
- RTU curbs, if existing, provided by Landlord at Tenant's expense.
- Landlord will paint tenant's rooftop equipment if equipment can be seen from the ground level, and charge tenant.
- Blocking and fastening to roof shall be by tenant with approval by Landlord's roofer at tenant's expense.
- All roof penetrations must be by Landlord's roofing contractor at tenant's expense.
- Maintenance of HVAC system.
- Installation and distribution of controls, duct system, electrical wiring and temperature controls.
- Condensate drain to splash block 2' from unit.
- Duct routing may require a rated shaft enclosure per code (coordinate routing with Landlord).
- Flex duct must not exceed 6'-0" and no more than one 90 degree elbow is allowed.
- Odors must be exhausted to the atmosphere through a tenant-furnished and installed up-blast exhaust fan in accordance with applicable code.
- Exhaust fan shall be capable of maintaining a minimum discharge velocity of 2000 FPM.
- Distance of each exhaust fan from any RTU air intake shall be that which is required by code.
- Toilet exhaust system to outside air above the roof.
- Electrical interlock that will allow main and toilet exhaust fans to run simultaneously with tenant lighting.
- Automatic change-over thermostats must to used.
- Any existing abandon equipment and materials must be removed from the space and disposed of as directed by Center management.
- All air conditioners five tons or larger must be fitted with automatic economizer systems except as noted. Fan operation must be continuous during business hours.
- A photocell is required on all multi-stage units ten tons o larger to shut off the second stage cooling at sundown.
- Return air grilles must be located so that the smoke evacuation system will function properly. Tenant may be required to add or relocate return air grilles if necessary to get proper smoke evacuation system operation.
- Spaces with an air conditioning load of three tons or larger must use a rooftop unit with gas heating.
- Spaces with cooling loads under three tons may, at tenant's option, use split systems with electric heating of 5KW or less.
- Special attention should be given to the ventilation requirements of food, beauty salons, and pet stores where odors need to be isolated or vented. These stores cannot use economizer control systems on their air conditioning units. The HVAC units are to be balanced whereby the introduction of outside air equals a fixed amount (90%) of the exhaust air. Tenants using large quantities of exhaust air shall provide separate make-up air units as required to provide the needed quantity of outside air.
- The design must meet all applicable codes, rules and safety procedures. The system design must incorporate a distribution system to all area of tenant's store.
- At least 10% outside air must be introduced into the system during business hours in order to maintain a positive pressure within the store, except food, beauty salons, and pet stores which must maintain a slightly negative pressure with respect to the mall (minus 200 cfm minimum).
- Heat pumps are not acceptable.
- Roof top units to be 460V-3 phase.

HVAC DRAWING REQUIREMENTS

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.

- Identification of RTU and other equipment manufacturers, size and location.
- CFM requirements for area.
- Mechanical symbol and equipment specification.
- Duct sizes and heights above finished floor.
- Diffuser and grille schedule.
- Indicate diffuser CFM on plan.
- Plenum return air system indicated.
- Damper locations.
- Type of insulation.
- Typical hanger detail from top chords of structure only.
- Thermostat locations.
- Control wiring diagram.
- Toilet exhaust detail.
- Notes and specifications.
- Heat loss and gain calculation sheet, incorporate in plans (refer to page 50).
- Rooftop equipment locations, curb details and structural support details.
- Make-up air unit details and specifications (if applicable).
- Specifications of all equipment showing make and model numbers.
- Show air balance calculations for all tenants requiring a negative air balance.
- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.
- Copy of air balance test data to be given to the mall Operations Manager.

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.

HEATING, VENTILATION AND AIR CONDITIONING CRITERIA

Tenant must furnish and install a complete rooftop air conditioning and ventilation system designed according to ASHRAE conditions and recommendations. All elements of the system will be designed to meet all applicable codes, rules and safety procedures. If Tenant is permitted and will be keeping live animals in the store, contact the Project Architect to determine the additional requirements.

By code, the mall is required to have a smoke evacuations system. A duct connected to a smoke evacuation fan is stubbed into the space above the Tenant's ceiling. The space above the ceiling must be used as a return air plenum. Tenant must locate return air grills so air will be drawn from all portions of tenant space. The balance damper in the smoke evacuation duct must be accessible either through a lay-in ceiling or an access panel.

TENANT'S HVAC DESIGN CRITERIA

1. Heating:
 - a. Outside dry bulb temperature: -8 degrees F.
 - b. Inside dry bulb temperature: Prevailing temperature of 68 degrees F. dry bulb in merchandising areas.
2. Cooling:
 - a. Outside dry bulb: 94 degrees F.
 - b. Outside wet bulb: 76 degrees F.
 - c. Inside dry bulb: Prevailing 78 degrees F. dry bulb in merchandising areas.
 - d. Inside wet bulb: 65 degrees F.
3. Total Electrical Heat Producing Load:

Total heat gains from electrical equipment will be based upon the maximum light load allowed by the Lease agreement, including light load noted in the Electrical Criteria, plus a reasonable amount of miscellaneous equipment per specific business type.
4. Internal Sensible and Latent Heat Gains:

Internal sensible and latent heat gains shall be based on 100 square feet of Premises per person.
5. Air Supply:

Total cool air supply to the Tenant's Premises shall be based on the total internal sensible heat load calculated from the Design Criteria established by paragraphs 2, 3, and 4 above, and where applicable, based on outside wall "U" value of 0.07 with drywall installed, a roof assembly "U" value of 0.08 and a supply air diffusion temperature difference of 20 degrees F. (+/-) 3 degrees F.

6. Duct Work:

The Tenant's ductwork shall be designed, furnished, and installed in strict accordance with the standards described in latest editions of ASHRAE Guide and Data Book and in latest editions of Duct Manual and Sheet Metal Construction for Ventilating and Air Conditioning Systems, published by SMACNA and/or local codes. Supply, return and exhaust ductwork shall be galvanized steel except kitchen range exhaust ductwork which shall be minimum 16 gauge welded steel and shall comply with local code requirements.

7. Exhaust Systems:

a. All odor and moisture producing areas, including food service areas and high heat producing equipment and appliances, must be exhausted by special mechanical exhaust systems to the atmosphere. Special exhaust systems shall be designed to prevent odors, heat and/or moisture from entering the mall and the Landlord's air conditioning system. Exhaust air quantities shall be no less than required by code.

8. Make-Up Air System:

a. The Tenant shall provide a complete make-up air system for the exhaust air quantities. Energy equipment and a distribution system for make-up air shall be provided by the Tenant and approved by the Landlord.

b. Location of equipment serving special exhaust and make-up air systems and special heating and cooling systems shall be designated and/or approved by the Landlord. Engineering designs showing structural loads added and all supports shall be furnished by the Tenant. Routing of ductwork serving special exhaust and make-up air systems shall be designated and/or approved by the Landlord. The Tenant's ducts passing through the roof shall have motorized shut-off damper(s) except for range hood exhaust ducts.

9. Tenants expelling exhaust containing grease, such as Food Service Tenants, will be required to provide a landlord-approved rooftop protection apron (equal to products by Grease Guard or Roof Protection Systems) to prevent any harm to the roof membrane. The Tenant shall maintain this roof top unit on a monthly basis and provide the Center Management with a certificate recording the monthly service completed. If on inspection by the mall management, the unit is in need of service, the Landlord will have the required service completed and charge one and one half times the cost to the Tenant.

10. Special cooling and heating equipment, such as required for refrigerated display cases, walk-in coolers, etc. shall be provided by the Tenant and approved by the Landlord.

11. Sheet metal supply ductwork shall be insulated with 1" thick, ½ lb. density insulation. Hot water piping shall be insulated with a minimum 1" thick insulation.

12. Ceiling Access Panels: The Tenant shall provide access panels for service to the Landlord's and/or the Tenant's equipment and/or facilities, and all connections to the Landlord's services and facilities above the ceiling level within the Premises at locations designated by the Landlord.

13. Tenant Toilet Exhaust: The Tenant shall design and provide exhaust from the Tenant's toilet facilities per code requirements (min. 50 cfm). The toilet exhaust duct from the Premises shall be run thru roof. The Tenant shall provide an exhaust fan with a backdraft damper.

TENANT RESPONSIBILITY

- Additional structural framing required as a result of roof penetrations or placement of RTU shall be at tenant's expense.
- Structural plans and calculations must be reviewed and approved by Landlord's engineer at tenant's expense.
- RTU curbs, if existing, provided by Landlord at Tenant's expense.
- Blocking and fastening to roof shall be by tenant with approval by Landlord's roofer at tenant's expense.
- All roof penetrations must be by Landlord's roofing contractor at tenant's expense.
- Installation and distribution of controls, duct system, electrical wiring and temperature controls.
- Condensate drain to splash block 2' from unit.
- Duct routing may require a rated shaft enclosure per code (coordinate routing with Landlord).
- Flex duct must not exceed 6'-0" and no more than one 90 degree elbow is allowed.
- Odors must be exhausted to the atmosphere through a tenant-furnished and installed up-blast exhaust fan in accordance with applicable code.
- Distance of each exhaust fan from any RTU air intake shall be that which is required by code.
- Exhaust fan to be equipped with a residue trough to be maintained by tenant.
- Electrical interlock that will allow toilet exhaust fans to run simultaneously with tenant lighting.
- Automatic extinguishing equipment installed in accordance with applicable code.
- Automatic change-over thermostats must to used.
- No heat pumps or evaporative coolers permitted.
- No insulation to be installed on top of the ceiling.
- Direct fired make-up air units are permitted.
- Roof top units must be 460V-3 phase.
- Copy of air balance test data to be given to the mall Operations Manager.

HVAC DRAWING REQUIREMENTS

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.

- Identification of RTU and other equipment manufacturers, size and location.
- CFM requirements for area.
- Mechanical symbol and equipment specification.
- Duct sizes and heights above finished floor.
- Diffuser and grille schedule.
- Indicate diffuser CFM on plan.
- Plenum return air system indicated.
- Damper locations.
- Type of insulation.
- Typical hanger detail from top chords of structure only.
- Thermostat locations.
- Control wiring diagram.
- Toilet exhaust detail.
- Notes and specifications.
- Heat loss and gain calculation sheet, incorporate in plans (refer to page 50).
- Rooftop equipment locations, curb details and structural support details.
- Make-up air unit details and specifications.
- Specifications of exhaust equipment.
- Cooking hood details and equipment.
- Automatic fire extinguishing equipment.
- Show air balance calculations.
- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.

UNIVERSAL ROOFTOP AIR CONDITIONING ROOF CURBS

Landlord has installed universal roof curbs for mounting of rooftop air conditioners. These curbs, developed by General Growth, will enable Tenant to install Tenant’s air conditioner in a level, structurally sound position without having to cut into the roof. Per the lease, Tenant will be charged for the curb. Roof leaks caused by the improper installation, or failure to follow the detailed instructions, will be the responsibility of the Tenant and Tenant’s contractor.

The universal roof platform is designed to accept the present models of the following units:

<u>Manufacturer</u>	<u>Sizes</u>
Carrier	3, 4, 5, 7 1/2, 10, 15 tons
Bryant	4, 5, 7 1/3, 10, 15 tons
Trane	5, 7 1/2, 10, 12 1/2, 15 tons
Lennox	5, 7 1/2, 10 tons

In addition, many other units can be accommodated. If the model Tenant wishes to use is not on the above list, please call the Project Architect for specific model verification.

Details of the flexible universal curb are included in the space package. Please be sure to show them to Tenant’s mechanical designer.

Detailed instructions on using the platform are available at the mall office. Landlord’s operations director will also be available to show Tenant’s contractor how to use the new curb.

Tenant is required to use Landlord’s roofing contractor for flashing and sealing the factory curb to Landlord’s universal curb and repair all other roof penetrations approved by Landlord’s architect.

SMALL TENANT SPACES

Spaces having an area of 800 square feet or less and having a heating requirement of 5 KW or less may use split systems with a condensing unit on the roof and a fan coil unit with electric heater in the plenum space above the ceiling. If Tenant’s space comes with a universal curb, charge would be same as for a rooftop. If Tenant’s space does not have a universal curb, the compressor support would be by Tenant.

Note: Roof mounted equipment must be supported directly by roof joists and not roof deck.

HEAT LOSS & GAIN CALCULATIONS - MALL OF THE BLUFFS					
TENANT NAME:				SPACE NO:	
DESIGN CONDITIONS:					
TENANT AREA =		LATITUDE	43		
DESIGN MONTH:	JULY	DESIGN TIME:	3 PM		
		DB	WB	GR/LB	
SUMMER-	INSIDE	78	65	72	
	OUTSIDE	94	74	106	
	DIFF.	16		-34	
WINTER-	INSIDE	68			
	OUTSIDE	-8			
	DIFF.	76			

HEAT LOSS CALCULATIONS

Roof (area in sq. ft.) x 76 x 0.08 = _____

Outside Wall (area in sq. ft.) x 76 x 0.07 = _____

Outside air (10% of supply air or 90% of exhaust) (CFM) x 76 x 1.085 = _____

(Add any special loads such as exterior glass, customer entrances in exterior walls, etc.) = _____

Total = _____

HEAT GAIN CALCULATIONS

Roof (area in sq. ft.) x 60 x 0.08 = _____

Outside Wall (area in sq. ft.) x (equivalent temp. diff. from ASHRAE) x 0.07 = _____

Lighting (watts) x 3.41 = _____

People (#) x 250 (min. one person per 100 sq. ft. of sales area) = _____

Outside air (same for heating) x 16 x 1.095 = _____

Equipment or other special loads as applicable = _____

Total Sensible Heat = _____

Outside air latent heat = _____

People (#) x 200 = _____

Other special loads as applicable = _____

Total Latent Heat = _____

GRAND TOTAL = _____

MALL OF THE BLUFFS MEP DATA TABULATION

SPACE #:

NAME OF TENANT:

GROSS LEASED AREA IN SQ. FT.

MECHANICAL	
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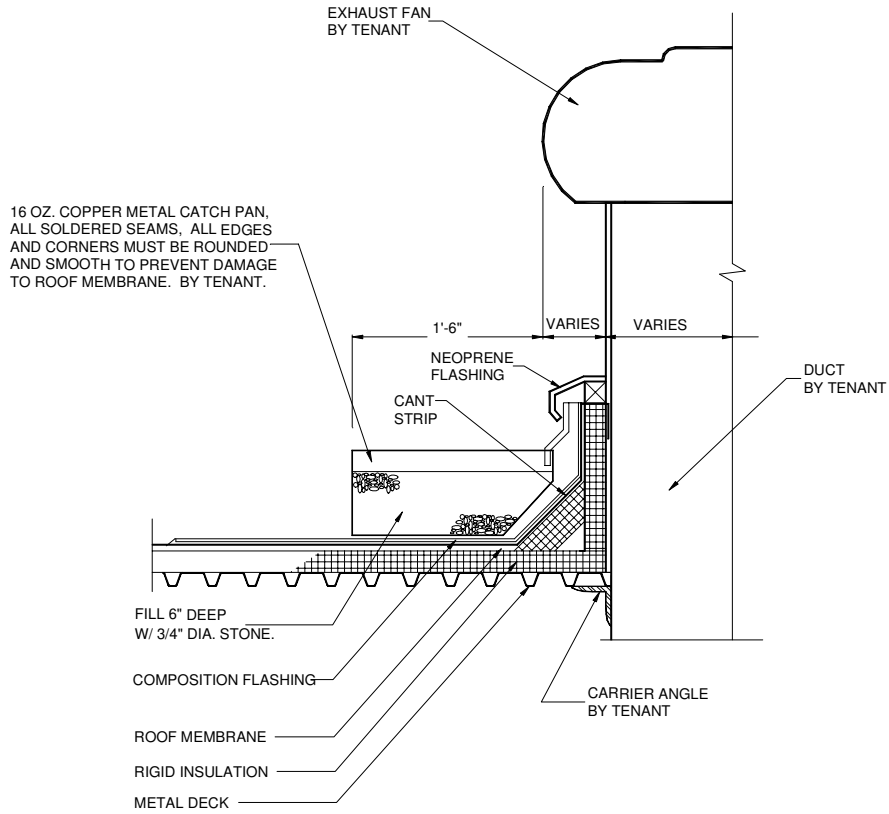
CALCULATED DESIGN HEATING LOAD	MBH
CALCULATED DESIGN COOLING LOAD	MBH
CALCULATED AIR SUPPLY	CFM
MAKE-UP AIR SYSTEMS (S) (IF APPLICABLE)	CFM
TOTAL AIR SUPPLY	CFM
TOILET EXHAUST	CFM+
SPECIAL EXHAUST	CFM
TOTAL EXHAUST	CFM+
NEGATIVE/ POSITIVE PRESSURE (AIR SUPPLY - EXHAUST)	CFM+
CALCULATED LOSS IN DUCTWORK	
CALCULATED S.P. LOSS IN DIFFUSERS, DAMPERS, ETC.	
TOTAL EXTERNAL STATIC PRESSURE IN WATER COLUMN	

ELECTRICAL	
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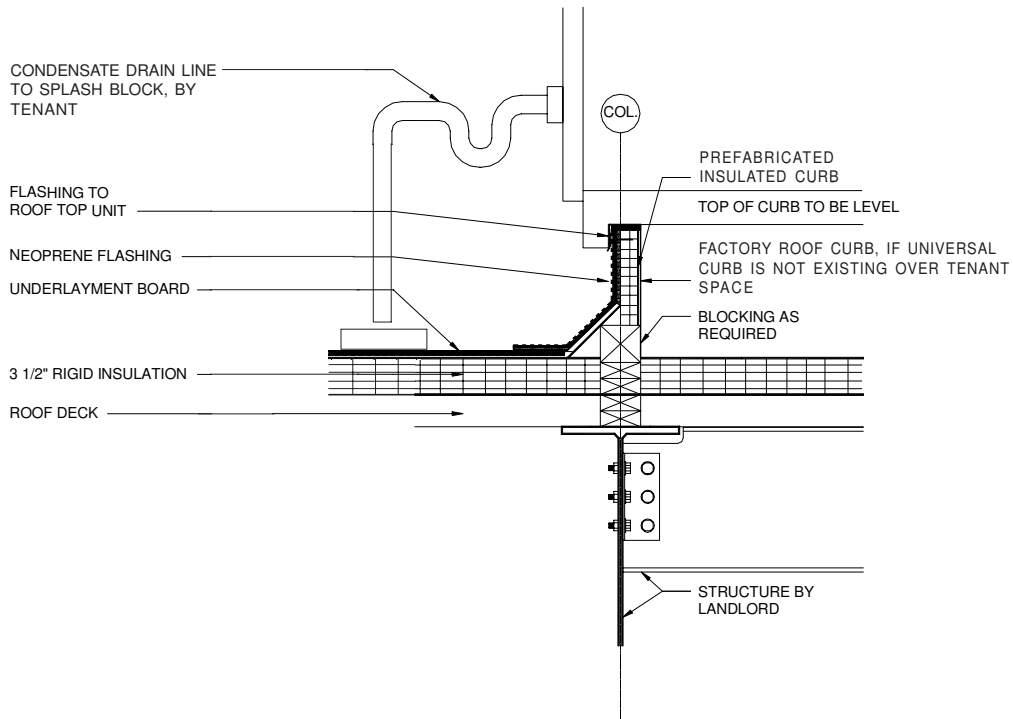
SWITCHGEAR	AMPS
TRANSFORMER SIZE	KVA
480Y/277V PANEL AMPACITY	AMPS
480Y/277V PANEL - # CIRCUITS	
208Y/120V PANEL AMPACITY	AMPS
208Y/120V PANEL - # CIRCUITS	
INCANDESCENT LIGHTING	WATTS
FLUORESCENT LIGHTING	WATTS
RECEPTACLES	WATTS
HEATING LOAD	WATTS
COOLING LOAD	WATTS
TOTAL (HEATING)(COOLING) LOAD	WATTS
(WHICHEVER IS GREATER)	WATTS
MISCELLANEOUS	WATTS
SIGN	WATTS
TOTAL ELECTRICAL LOAD (CONNECTED)	WATTS
TOTAL ELECTRICAL LOAD (DEMAND)	WATTS

PLUMBING	
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DOMESTIC H. W. HEATER STORAGE	GALLONS
NUMBER OF W. C. FIXTURE UNITS	
NUMBER OF LAVATORIES	
NUMBER OF COMMERCIAL SINKS	
OTHER EQUIPMENT USAGE	GPM
Note: This sheet must be included in final plans.	

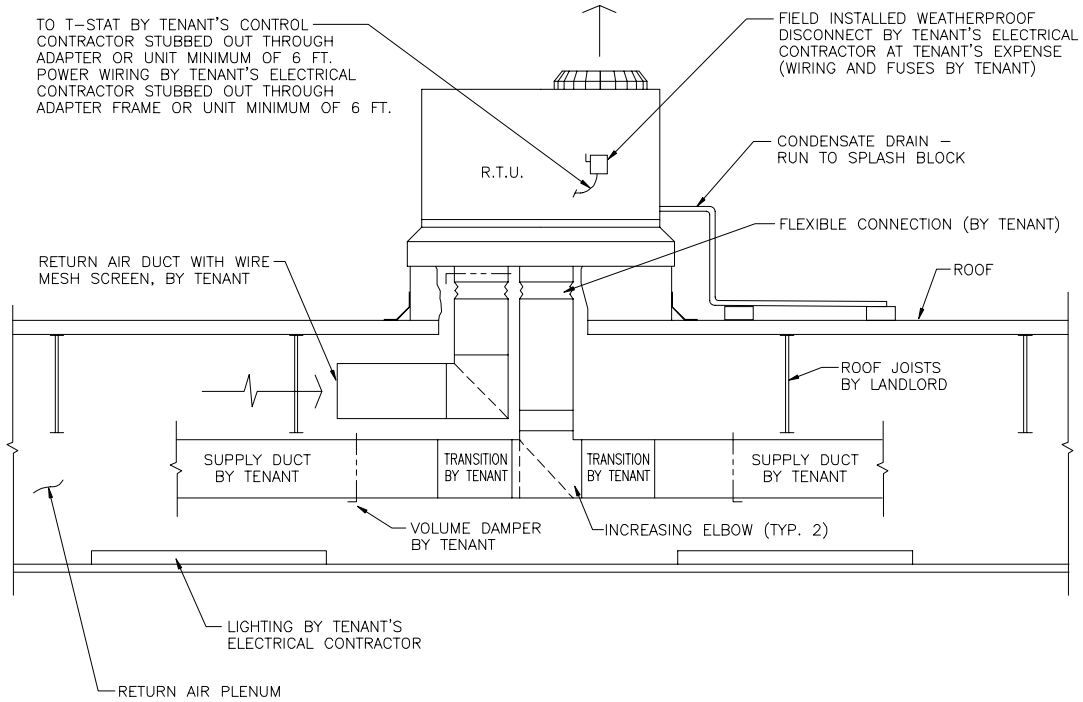


EXHAUST HOOD

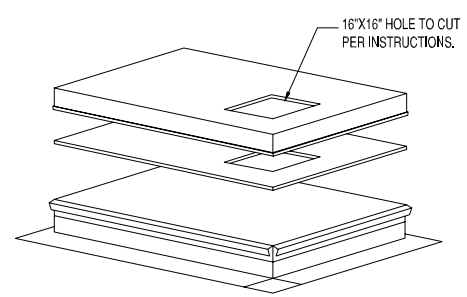
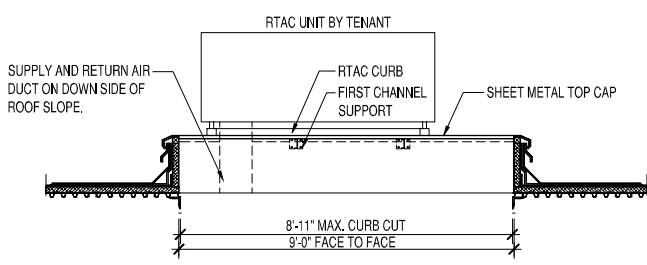
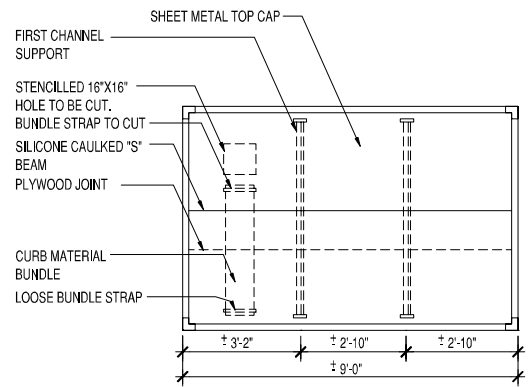
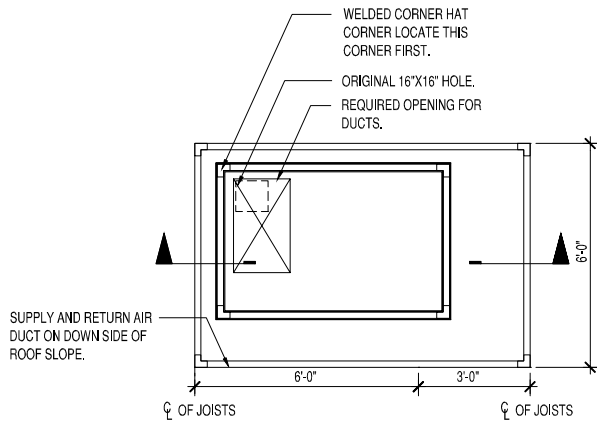


TENANT EXHAUST

MECHANICAL DETAILS



TYPICAL ROOFTOP INTERFACE ROOF TOP UNITS TO BE 460V-3 PHASE



UNIVERSAL CURB

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

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

PLUMBING DRAWING REQUIREMENTS

- Location of fixtures.
- Clean-out and floor drain locations.
- Domestic water distribution.
- Water heater detail with relief valve and piping to floor drain.
- Location of sewer and vent connection.
- Water, waste and vent riser diagrams (refer to page 60).
- MEP load tabulation sheet; incorporate into plans (refer to page 51).
- Equipment schedules.
- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.

LANDLORD SUPPLIED DOMESTIC WATER AND SANITARY

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 valved connection.

- Typical tenants shut-off valve and capped line.
- Food service kiosks shut-off valve and capped line.
- Services are 3/4” unless noted otherwise.

Sanitary Sewer:

Sanitary sewer is provided underground.

- 4” capped sanitary sewer stub-out.

DESIGN PARAMETERS**Plumbing Specifications:**

- All underslab sewer piping must be cast iron with hub fittings.
- No plastic piping is allowed.
- Vents through roof must be 4" minimum.
- All water piping shall be copper and insulated.
- Underfloor water piping must be Type K copper without joints.

Tenant Responsibility:

Tenant shall provide a complete plumbing system from Landlord's distribution point (supply stub-out) within the leased premises, including but limited to, all necessary labor, connections to supply stubs, piping, clean-outs, fixtures, etc., necessary for the satisfactory operation of a plumbing system, unless otherwise noted on Tenant's lease.

- Water is unmetered in the tenant space except for very large users. When tenant's water use is only for toilet and other minor uses, tenant will be billed monthly per toilet room for water service.
- Connection to Landlord's point of service and extend service according to tenant's requirements, applicable and local codes.
- Each mall tenant must have a minimum of one handicap accessible restroom designed for either sex. Separate restrooms shall be provided for each sex when number of employees exceeds ten and both sexes are employed. Food court spaces 422 through 444 have restrooms provided for employees only in the service corridor. Each restroom must have: a.) an exhaust system to outside air above the roof. Exhaust fans may be wired to light switch, b.) a 3" minimum floor drain, and c.) a hot water heater with relief drain line to floor drain. If water heater is installed above floor elevation, it must sit in a galvanized pan. Relief valves must drain into pans and a drain line shall be provided from the pan to the floor drain. Hot water heater may not be bracketed off of, or suspended from the existing structure, exterior or demising walls. Hot water heater will not be allowed above Tenant's ceiling.
- If tenant is a high user of water, separate water line is required with separate meter and remote reader.
- Provide at least one floor drain and cleanout in each toilet room, kitchen and/or wet area.
- Combustible piping (PVC) shall not be permitted.

Additional Food Related Tenant Responsibility (Not including Food Court Tenants):

- Each tenant shall supply solenoid valves in their gas supply line that will be interconnected to the range hood fire extinguishing system to ensure shut-down of gas-fired equipment.
- Tenant must provide a hand sink and three-compartment sink. Mop sinks are suggested.
- All gas piping shall be welded from Landlord-provided tap (except connections to equipment).
- No gas piping in concealed spaces. Sleeved and vented as per code.
- Tenant must provide a grease trap. (40 gallon min.)

PLUMBING DESIGN STANDARDS

1. Piping shall be supported from hangers at an adequate distance with adequate supporting hanger rods fastened to building framing whenever possible. Support shall not be fastened to roof decking.
2. Water supplies to fixtures shall be valved at the fixtures.
3. Tenant water closets shall be flush tank type.
4. The Tenant shall provide floor drains in toilet areas.
5. The Tenant shall provide accessible clean-outs in toilet areas.
6. Water heaters shall be equipped with UL approved temperature and pressure relief valves.
7. Domestic hot water piping shall be insulated with minimum 1" fiberglass insulation having an all service jacket with self-sealing lip.
8. Roof drain leaders are located in various tenant spaces throughout the mall. Normally consisting of 8" pipe, they run underneath the roof to the outside wall and down the inside edge of the exterior wall to below the floor and underneath the footings. Pay careful attention to any roof drain leaders indicated on Landlord's drawings and design tenant's store to allow for them.

GAS

1. Gas service from the gas utility company is available for the Tenant's use at a point designated by the Landlord.
2. The Tenant shall design and install extensions of service from locations designated by the Landlord to the Premises in accordance with governing codes and subject to the Landlord's written approval.
3. Gas Piping Requirements:
 - a. All sizes of gas piping shall be Schedule 40 black steel pipe with welded joints and fittings.
 - b. Gas cocks and unions shall be installed ahead of each appliance.
 - c. Provide dirt leg at all connections.
4. All welded gas piping in tenant's space must be exposed. No gas piping is allowed in walls, under floors or horizontally above the ceiling.

INTERCEPTORS (HAIR)

Beauty salons and barber shops shall provide and install hair interceptors in accordance with the governing health regulations and the Landlord's requirements.

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

PLUMBING DRAWING REQUIREMENTS

- Location of fixtures.
- Clean-out and floor drain locations.
- Domestic water distribution.
- Water heater detail with relief valve and piping to floor drain.
- Location of sewer and vent connection.
- Water, waste and vent riser diagrams (refer to page 61).
- Gas piping layout.
- Gas service to mall is master metered. Large users for other than heating are to have sub-meters.
- Line sizes.
- Control valves.
- Grease interceptor location and details.
- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.

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

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

Domestic Water:

- Minimum 3/4” shut-off valve and capped line (other sizes shown on mall plans).

Sanitary Sewer/Kitchen Waste:

Sanitary sewer connected to landlord’s main sewer at slab block-out; Tenant’s grease interceptor shall be upstream from this connection.

- 4” capped sanitary sewer stub-out.

Natural Gas Service (for food related tenants):

- Contact Gas Company for meter service.

DESIGN PARAMETERS**Plumbing Specifications:**

- All under-slab sewer piping must be cast iron with hub or no hub fittings.
- No plastic piping is allowed.
- All water piping shall be copper and insulated.
- Underfloor water piping must be Type K copper without joints.

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, unless noted otherwise on Tenant's lease.

- Water is unmetered in the tenant space except for very large users. When tenant's water use is only for toilet and other minor uses, tenant will be billed monthly per toilet room for water service.
- Connection to Landlord's point of service and extend service according to tenant's requirements, applicable and local codes.
- Provide waterproof membrane at all wet areas (toilet room, sink areas, etc.) in all tenant spaces (including food court tenants). Seal all floor penetrations; openings to be water-tight and vapor-tight.
- The tenant shall provide an electric hot water heater; if gas-fired hot water heater is provided, tenant shall submit detail of the gas flue roof vent and its location for Landlord's approval prior to installation.
- All water heaters must be located below ceiling with drain line to floor drain. If elevated above, it must sit in a galvanized pan with drain line to floor drain.
- Provide relief valve from water heater to nearest floor drain.
- Provide at least one floor drain and cleanout in each toilet room, kitchen and/or wet areas.
- Combustible piping (PVC) shall not be permitted.
- Tenant must provide a hand sink and a three-compartment sink. Mop sinks are suggested.
- Each tenant shall supply solenoid valves in their gas supply line that will be interconnected to the exhaust hood fire extinguishing system, to ensure shut-down of gas-fired equipment.
- All gas piping shall be welded from Landlord-provided tap (except connections to equipment).
- Gas pressure leaving valve at connection to gas main is to be 8" WC.

PLUMBING DESIGN STANDARDS

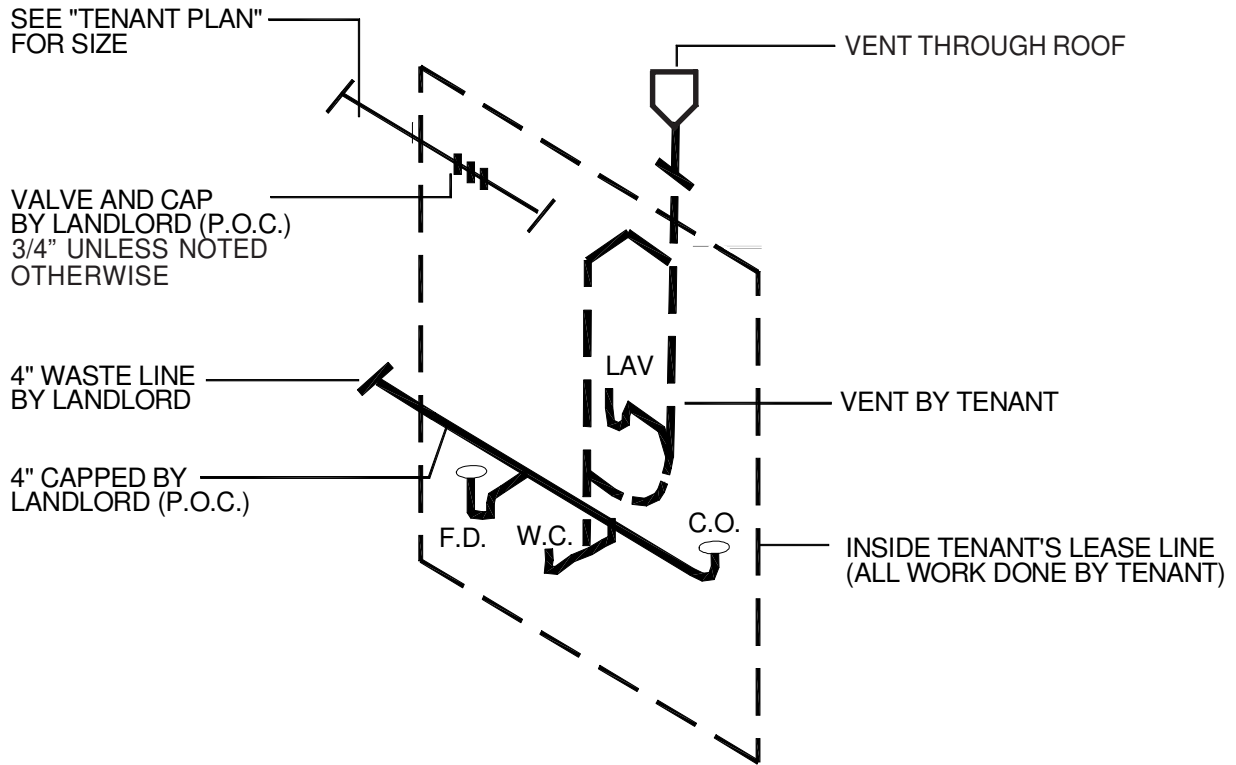
1. Piping shall be supported from hangers at an adequate distance with adequate supporting hanger rods fastened to building framing whenever possible. Support shall not be fastened to roof decking.
2. Water supplies to fixtures shall be valved at the fixtures.
3. Tenant water closets shall be flush tank type.
4. The Tenant shall provide floor drains in toilet areas.
5. The Tenant shall provide accessible clean-outs in toilet areas.
6. Water heaters shall be equipped with UL approved temperature and pressure relief valves.
7. Domestic hot water piping shall be insulated with minimum 1" fiberglass insulation having an all service jacket with self-sealing lip.

GAS

1. Gas service is available on the roof for the Tenant's domestic use at a point designated by the Landlord.
2. The Tenant shall design and install extensions of service from locations designated by the Landlord to the Premises in accordance with governing codes and subject to the Landlord's written approval.
3. Gas Piping Requirements:
 - a. All sizes of gas piping shall be Schedule 40 black steel pipe with welded joints and fittings.
 - b. Gas cocks and unions shall be installed ahead of each appliance.
 - c. Provide dirt leg at all connections.
4. Food tenants using natural gas for cooking must run piping vertically through the plenum space above the ceiling in a sleeve vented to outside air.
5. All gas piping in tenant's space must be exposed and sleeved and vented as per code. No gas piping is allowed in walls, under floors or horizontally above the ceiling.
6. Gas pressure to be 8" WC.

INTERCEPTORS (GREASE)

Food court tenants and restaurant tenants shall provide and install grease interceptors in accordance with the governing health regulations and the Landlord's requirements. The tenant shall maintain this grease interceptor on a monthly basis and provide the Center Management with a certificate recording the monthly service completed. If on inspection by the management the unit is in need of service, the Landlord will have the required service completed and charge one and one half times the cost to the Tenant.



TYPICAL TENANT PLUMBING RISER
NO SCALE

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.

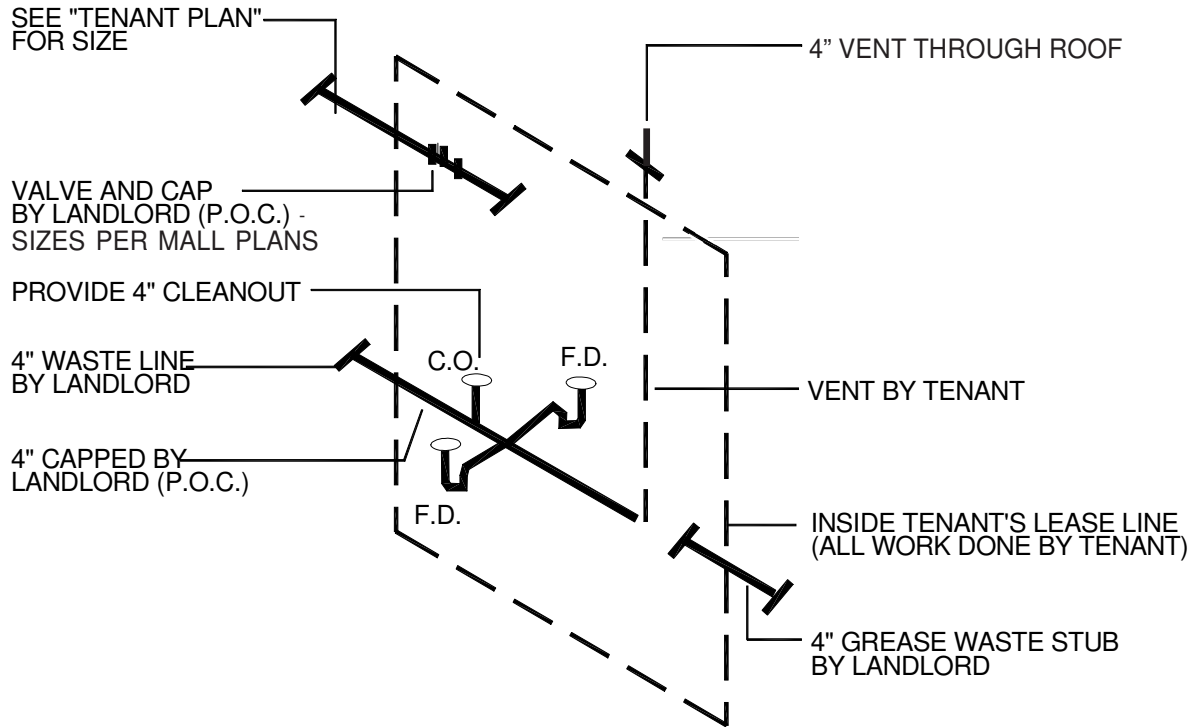
ALL DOMESTIC WATER PIPING TO BE TYPE "K" COPPER TUBING.

P.V.C. PIPING IS NOT PERMITTED.

TENANT IS TO PROVIDE AND INSTALL A BACKFLOW PREVENTER IF REQUIRED BY CODE.

ALL TENANT WATER HEATERS SHALL HAVE RELIEF AND TANK DRAIN PIPED TO FLOOR DRAIN.

ALL TOILETS MUST BE FLUSH TANK OPERATED.



TYPICAL FOOD TENANT PLUMBING RISER
NO SCALE

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.

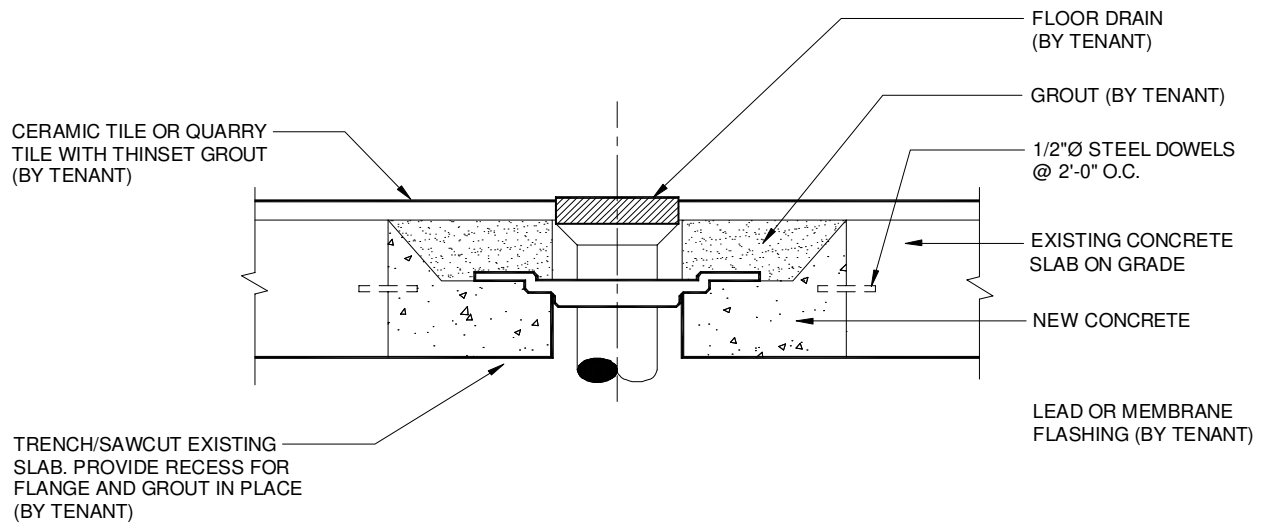
ALL DOMESTIC WATER PIPING TO BE TYPE "K" COPPER TUBING.

P.V.C. PIPING IS NOT PERMITTED.

TENANT IS TO PROVIDE AND INSTALL A BACKFLOW PREVENTER IF REQUIRED BY CODE.

ALL TENANT WATER HEATERS SHALL HAVE RELIEF AND TANK DRAIN PIPED TO FLOOR DRAIN.

ALL TOILETS MUST BE FLUSH TANK OPERATED.



FLOOR DRAIN INSTALLATION
NO SCALE

FIRE SPRINKLER STANDARDS**Landlord's System:**

- The Landlord has installed a wet pipe fire sprinkler system on a standard grid to meet the requirements of the inspection bureaus. Pendant chrome sprinkler heads will be installed in areas with finished ceilings. The tenant will be charged \$3.00 per square foot of the tenant's floor area for the fire sprinkler system installed by Landlord.
- Occasionally, the fire sprinkler system will require modification to accommodate special requirements for the tenant (main relocation resulting from high ceilings or mezzanine, special sprinkler heads, etc.). All work performed by Landlord to accommodate a special requirement will be billed by Landlord at cost plus 20 percent.
- Fire sprinkler inspection test valves and drain piping associated with the fire sprinkler system are located in various tenant spaces throughout the mall. Valves normally are located below 10'-0" A.F.F. and must be left accessible. Consult the sprinkler drawings for exact locations.

Tenant's System:

- The Tenant shall alter the sprinkler system to include drops, heads, facilities for proper drainage and any necessary test valves, orifices or other equipment as may be required, all in accordance with the Landlord's Fire Insurance Underwriter's approved drawing and specifications. Any such alterations shall be performed by Landlord's sprinkler contractor at the expense of the Tenant.
- Before proceeding with any installation work, the Tenant shall forward two (2) blue line prints of Tenant's Sprinkler Drawings bearing the Landlord's Fire Insurance Underwriter's stamp of approval to the Landlord of the Landlord's records.
- Any damage caused by the Tenant to the Landlord's sprinkler system will be repaired at the Tenant's expense.
- The Tenant's sprinkler system shall be tested at water pressure of 200 psi for a period of two (2) hours in the presence of the Landlord's representative.
- Upon completion of the system, the Tenant shall submit a written certificate to the Landlord from the Landlord's Fire Underwriter stating that the system was inspected and approved.
- The Tenant's sprinkler heads at the storefront must be the flush type with cover plates prefinished to match the adjacent ceiling color. The balance of the Tenant's sales area must have semi-recessed sprinkler heads with escutcheon rings refinished to match the adjacent ceiling color.
- Existing smoke detectors including their sub-bases, cables, and associated equipment shall not be removed from the Premises. If either the relocation or addition of smoke detectors is necessary, such work shall be performed by a Landlord-approved contractor at the Tenant's expense.
- Every store must have at least one ABC fire extinguisher with a minimum 2-A rating. The number and location of extinguishers will be established by the local inspection authority on an individual basis.

Additional Requirements for Food Service Related Tenants:

In addition to the Fire Sprinkler systems mentioned above, food service Tenants will be required to provide Landlord-approved, stand-alone fire-extinguishing systems to cover the commercial cooking equipment, including but not limited to all cooking surfaces, exhaust hood(s), and ductwork. Fire extinguishing system for fryers are to be wet chemical type.

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.

LANDLORD SUPPLIED SMOKE EVACUATION & ALARM

Landlord has designed and installed a smoke evacuation and alarm system. A junction box is provided at each leased premises (tenant space).

Tenant shall hire Landlord’s fire alarm contractor (Simplex) to design, furnish and install a complete fire alarm system, tying into existing smoke alarm, within the Tenant’s space. Tenant must contact the Mall’s Operation Manager to obtain fire alarm contractor’s information.

Smoke detection system uses ceiling-mounted detectors with one detector for every 900 sq. ft. of tenant space. A minimum of two detectors are required per space. The detectors connect to the mall system which activates the smoke control system and shuts down the tenant’s units on an alarm signal. Duct-mounted detectors are not used or permitted.

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

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

ELECTRICAL DRAWING REQUIREMENTS

- Floor and wall receptacles – locations and type.
- Fans, motors and all electrical equipment - locations and type.
- Floor and wall voice/data outlets – locations and type.
- POS outlets (voice/data outlets and isolated ground receptacles) - locations and type.
- Lighting fixture layout.
- Lighting fixture schedule (including lamp type and voltage).
- Emergency, exit and night lighting fixture layout (all with battery back-up).
- Electrical powered equipment assigned to circuits.
- Feeder diagram with feeder conductor and conduit sizes.
- Branch circuit conduit, wire size and layout.
- Electrical room layout (showing arrangement of panels, transformers, time clock, etc.); plan must be to 1/4" = 1'-0" scale.
- Conduit and wire size to HVAC equipment and panels (if applicable); indicate overcurrent protection device type and size for electrical panel.
- Notes and specifications.
- Electric panel schedule showing connected load in volt amperes on each circuit and total connected load.
- Breaker sizes.
- Main distribution panel size.
- Show conduit being thread into 2 1/2" female connection on the bottom of the cablebus support unit above tenant's space (or into a conduit provided in the event tenant's space is not under a convenient cablebus support).
- Tenant space number to be shown in title block.
- Drawings to show column lines with designations.
- Show smoke detector locations on ceiling (one for each 900 square feet) and connections from Landlord supplied relay to HVAC unit control circuit.

LANDLORD'S WORK

The Landlord shall furnish and install a meter socket and fusible service disconnect switch at a central distribution point designated by the Landlord and empty electrical conduit from the Landlord's distribution panel to a point within the Tenant's Premises as designated by the Landlord. Empty electrical conduit shall be sized to carry sufficient conductor capacity at 480/277 volt, 3 phase, 4 wire for a total connected load equal to the maximum allowable light load per Tenant Category, plus a reasonable amount of miscellaneous equipment load.

TENANT'S WORK

The Tenant, at its cost, shall provide all work which shall include, but not be limited to, furnishing and installing the following electrical equipment and services in the Premises in accordance with all governing codes.

1. The Tenant shall furnish and install conductors and current-limiting rejection type fuses from the Landlord's distribution point to the Premises, as well as all interior distribution equipment within the Premises:
 - a. Panel board(s) with twenty percent (20%) spare capacity, transformers, conduits and branch wiring, outlet boxes, and final connection to electrical devices including equipment necessary to provide a complete and operating system.
 - b. Lighting fixtures and lamps, time clocks, clocks, and signs.
 - c. Security equipment with conduit and outlets if desired.
 - d. Exit lights and emergency lighting as required by local codes and ordinances.
2. Electrical Material Standards for the Tenant Premises:
 - a. Electrical materials shall be new, shall meet National Electrical Code Standards, shall bear the Underwriter's Laboratories label, and shall be compatible with the general architectural design.
 - b. All transformers shall be dry-type with low sound level, class H. The transformer serving tenant's 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.
 - c. All conductors shall be copper with color coded insulation. Feeders, branch circuit wiring, and terminations shall be THW or THWN. Branch circuit conductors shall not be smaller than No. 12 AWG. Suitable sized conductors with a 100 percent neutral should be pulled to make final connections at the Cable Tap Box Assembly (CTBA) switch terminal and the 480 volt distribution panel. CTBA's are provided with provisions for an outdoor 120 volt convenience outlet. It is required that two #12 AWG conductors be pulled with the conductors for the 480/277 distribution panel to the CTBA for this circuit. This outlet must be equipped with a ground fault circuit interrupter.
 - d. Communication, signal, and control wiring shall be sized in accordance with equipment manufacturer's recommendations.
 - e. Panelboards shall be 120/208 volt, 3 phase, 4 wire, solid neutral. Cabinets shall be constructed of code gauge sheet steel with hinged steel door and trim.
 - f. Lighting fixtures shall bear Underwriter's label.
 - g. Electrical motors shall be designed to latest NEMA standards. Motors more than ½ horsepower shall be 3 phase.
 - h. Branch circuit breakers shall be rated 10,000 AIC minimum at 120/208 volt and 14,000 AIC minimum at 277/480 volt. Bus bracing and AIC rating shall be greater than fault current value at point of application. Branch circuit breaker connections to main busses shall be bolted connections.
 - i. Ballasts shall be electronic energy saving type.
 - j. Conduit shall be rigid, metallic EMT or flexible steel.
 - k. Devices shall be specification grade.
 - l. All conductors shall be terminated in proper terminals and shall be in conduit.
 - m. Panelboard bussing shall be copper.
 - n. One 110 V outlet located near phone panel.
 - o. One 120 V outlet on top of neutral pier, fed from tenant's electrical panel on a separate breaker.
 - p. Panel loads to be balanced to within $\pm 10\%$ during tenant's normal operation. Copy of Contractor's load balance data to go to mall Operations Director.

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. Individual tenant meters are not permitted.

- Transformers shall be installed below finished ceilings and may not be anchored to or suspended from the existing mall structure, exterior or demising walls.
- Electrical equipment and materials shall be new, in accordance with the national electrical code standards and local codes and shall bear the Underwriters Laboratories label.
- Time clock to control storefront signage and show-window lighting.
- Electrical panels shall be provided with bolt-on breakers and copper bus bars. Load centers are not acceptable.
- Panel loads to be balanced to within 10%.
- 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.
- All wiring, including low voltage, is to be run in conduit.

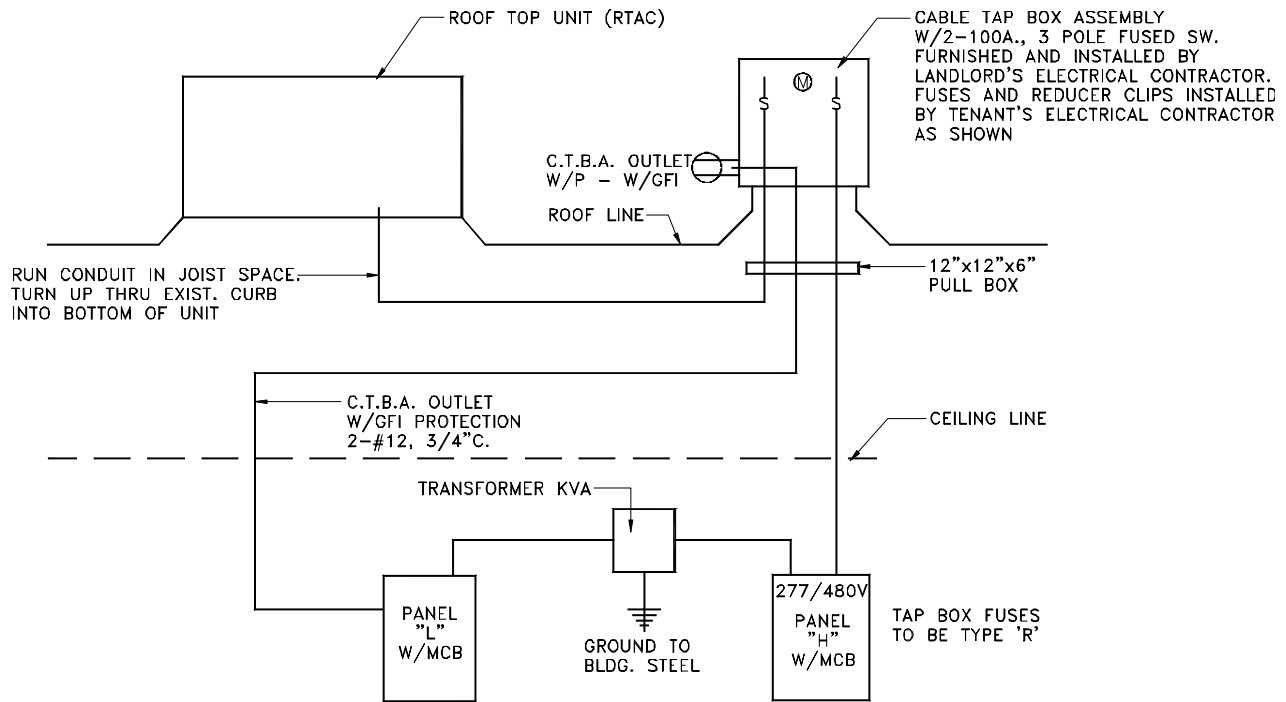
TELEPHONE SERVICE

A raceway system will be installed by Landlord from the main telephone terminal to tenant's space. Tenant's plans should designate the number of pair connections intended for the interface wiring system.

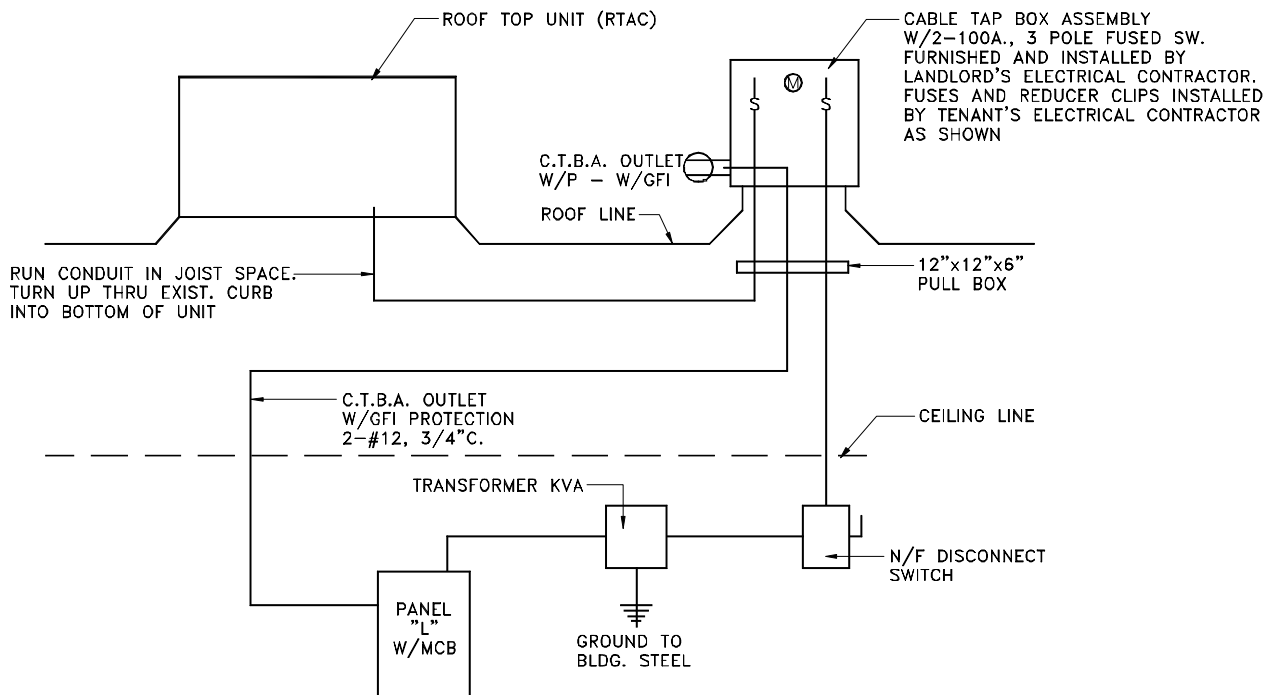
All wiring, including low voltage, is to be run in conduit.

BROADBAND SERVICE

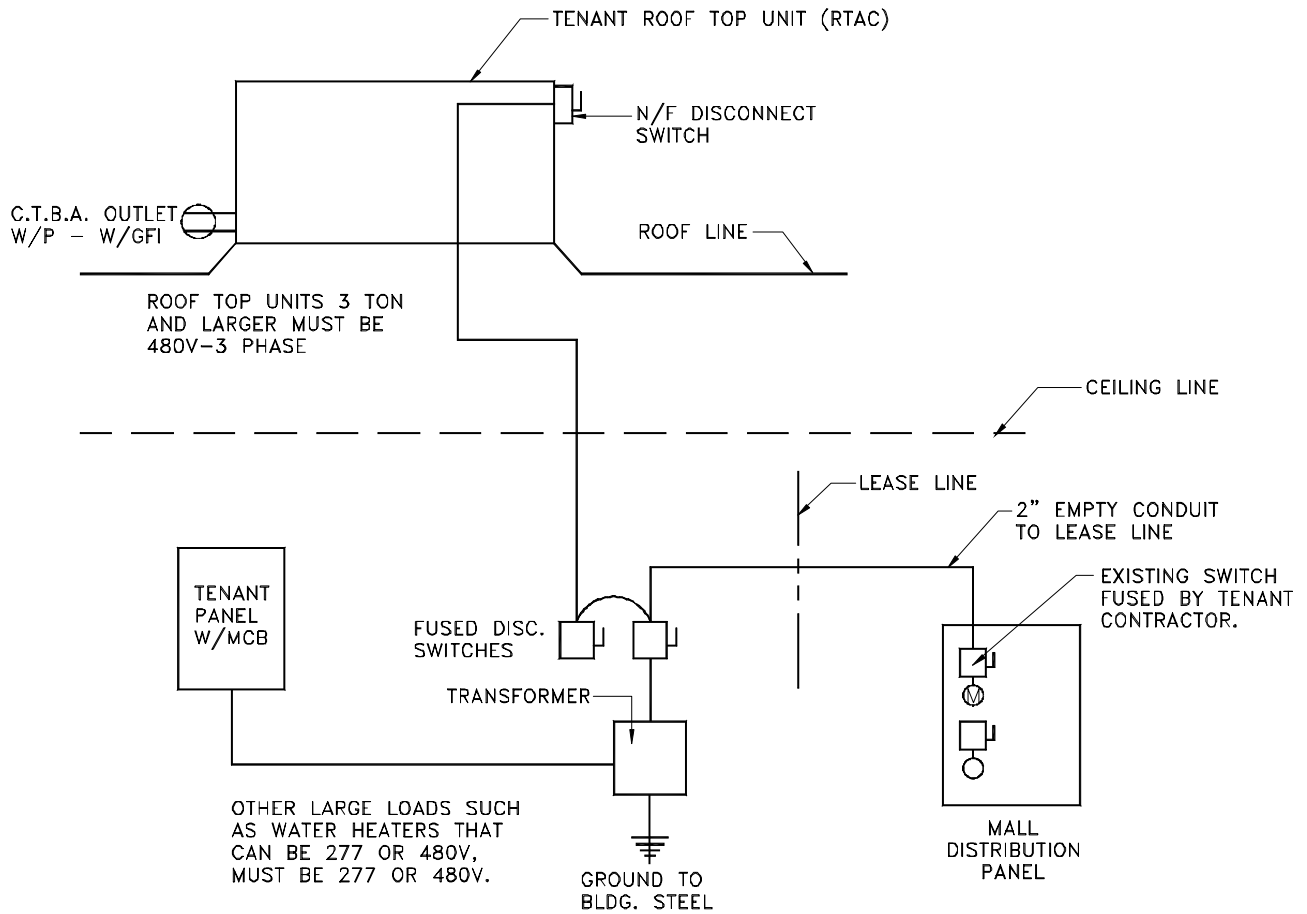
Landlord-provided Broadband system will be extended into each tenant space, at rear area near incoming telephone service terminal. Landlord shall provide wall-mounted shelf and Broadband receiver; tenant shall provide a nearby 24-hour power outlet with isolated ground, and a surge suppressor that meets Broadband equipment requirements (confirm with mall management).



ELECTRICAL SERVICE DIAGRAM - PLAN A



ELECTRICAL SERVICE DIAGRAM - PLAN A (WITHOUT 277/480V PANEL)



ELECTRICAL SERVICE DIAGRAM - PLAN B

ROOF PENETRATIONS

All roof penetrations required by the Tenant shall be performed by the Landlord’s roofing contractor at the direction of the Landlord. The Tenant shall request, in writing, the approval to penetrate the roof. Upon approval of such a request, the Landlord will direct the roofing contractor to proceed with installation, the direct cost of which shall be paid by the Tenant.

STRUCTURAL REVISIONS

Any modification, revision, or addition to the Landlord’s structure when designed by the Tenant shall be approved by the Landlord. The Tenant shall provide structural engineering plans, sealed by a structural engineer registered in the State of Iowa, for the Landlord’s review and approval. The Tenant shall pay for all cost of such installation. Structural supports, curbing, and flashing shall be in accordance with standard project details and requirements.

MECHANICAL, ELECTRICAL OR HVAC REVISIONS TO MALL SYSTEMS

In the event the Tenant’s store design standards require mechanical, HVAC, or electrical revisions, the Tenant shall request, in writing, approval to revise the Landlord’s systems. The Tenant shall provide engineering plans, sealed by, as applicable, a mechanical and/or electrical engineer registered in the State of Iowa, for the Landlord’s review and approval. If approved by the Landlord, the Landlord shall make the necessary revisions to the Landlord’s mechanical, HVAC, or electrical systems to accommodate the Tenant’s design. The Tenant shall reimburse the Landlord for all of the Landlord’s direct costs involved in modifying the Landlord’s systems.

TOILETS

The Tenant must furnish and install public toilets if required by the local plumbing code. Tenant shall confirm with local authorities when toilets for customers are required in Tenant’s premises.

TENANT REIMBURSABLES

The following Tenant Reimbursables will be charged to the Tenant where applicable. Please refer to the Tenant’s lease for Tenant Reimbursable charges.

1. Temporary trash
2. Temporary electrical
3. Temporary barricade at storefront
4. Sprinkler grid
5. Rear exit door
6. Gypsum board on tenant side of demising walls (one or two layers, which ever is required by code at specific locations)

TENANT CONTRACTOR CHECK-IN

The following procedures must be followed by the Tenant's Contractor prior to the commencement of work in the tenant space:

1. The Tenant's Contractor is required to give the Landlord 5 working days notice and must meet with the Operations Director for a pre-construction meeting prior to the start of construction.
2. It is the Tenant Contractor's responsibility to notify the Landlord in writing of any discrepancies noted in the space prior to the start of Tenant Construction.
3. Have one set of Landlord-approved working drawings and specifications which should remain on the job at all times during construction.
4. Provide evidence of Demolition and Building permits from the Council Bluffs Building Department.
5. Provide Landlord with certificates of insurance as specified in Exhibit B of the Lease Agreement. All policies shall name TransGlobal Adjusting Corporation and General Growth Properties, Inc. as additional insureds.
6. The Tenant may not install any asbestos containing materials (ACM's) in the construction of the demised Premises. If the tenant space has been previously occupied, neither the Tenant, the Tenant's Employees, the Tenant's agent, nor the Tenant's contractor may remove any suspect ACM's from within this space without first consulting the Landlord.
7. The Tenant or Tenant Contractors shall not remove any part of the Landlord's existing smoke detector with sub-base, cable and any associated equipment, without prior written approval of the Landlord. All connections to the system shall be made by a contractor approved by the Landlord. Any expenses required to restore the system or add to the system will be charged to the Tenant or the Tenant Contractor at the discretion of the Landlord.
8. Floor is a slab on grade. Trenching to be by Tenant's Contractor with Landlord's approval.
9. All Tenant Contractors are required to comply with instructions from authorized Mall of the Bluffs personnel, the Landlord's General Contractor, and the construction rules and regulations contained in this handbook. Failure to observe the construction rules and regulations may result in a fine, or the job being stopped and the Tenant Contractor or Subcontractor being permanently suspended from working at Mall of the Bluffs, at the discretion of the Landlord.
10. The Tenant's General Contractor is required to provide a \$2,500.00 deposit at the preconstruction meeting with the Landlord. This deposit will be fully refunded when all punch list items found by the Landlord's authorized representative in a final inspection have been completed to the satisfaction of the Tenant Coordinator. If the punch list items are not completed within 30 days after they are first found in the final inspection, the Landlord will have the right to finish the work and charge the Tenant one and one-half times the cost, first deducting from the Tenant's General Contractor's \$2,500.00 deposit.

BARRICADES

Barricades will be installed by Landlord’s barricade contractor.

DEMISING WALLS

Between Tenants, the typical demising wall extends from the floor to the underside of the structure above and is a 6” steel stud wall with one layer of 5/8” type “X” gypsum board on each side. Between a Tenant and a service corridor, the typical demising wall extends from the floor to the underside of the structure above and is a 6” steel stud wall with 5/8” type “X” gypsum board on each side.

MALL FLOOR PROTECTION

The Tenant, the Tenant’s agents and representatives, including Contractors and Sub-contractors shall, when making deliveries to the Tenant’s space, use pneumatic wheeled carts or carts provided by the Landlord. In no case shall the total load on any cart exceed 200 pounds per wheel. Any exception to the floor load limits shall be pre-approved, in writing, by the Landlord.

In addition, during construction or improvement of a Tenant space, the Tenant’s Contractors and/or Sub-contractors shall take further precautions to protect the mall floor by providing a temporary floor overlayment either of plywood or masonite.

The Tenant or the Tenant’s Contractor must, as directed by the Tenant Coordinator, repair or replace the mall’s common area floor to the lease line if the floor has been disturbed by either the previous or the present Tenant. All mall tile installations shall comply with the mall’s tile installation guidelines.

TRASH REMOVAL

During construction, fixturing, and merchandise stocking of the Tenant’s Premises, the Tenant shall provide trash removal service at areas designated by the Landlord. It shall be the responsibility of the Tenant and the Tenant’s Contractors to remove all trash and debris from the Premises and to place such in containers supplied for that purpose. In the event the Tenant’s trash is allowed to accumulate for a 24 hour period or longer within the Tenant’s Premises or in the mall or service corridors adjacent to the Premises, the Landlord shall remove the Tenant’s or Tenant’s Contractors’s trash at a charge of 1.5 time the Landlord’s cost.

HEALTH DEPARTMENT REVIEW

In addition to the city agencies listed at the front of this manual, Food Service Tenants are required to submit plans to the following Agency for approval:

One set of Landlord-approved working drawings and specifications – Plan Review, Public Health Department.

Any Tenant who will prepare or sell food for consumption on or off the premises is required to send one set of the Landlord-approved working drawings and specifications to the Public Health Department prior to beginning construction on the tenant space. The information submitted shall show all relevant plans as well as complete and specific descriptions of all floor, wall, and ceiling materials, ventilation equipment, food preparation and storage equipment, etc.

Council Bluffs Public Health Department
209 Pearl Street
Council Bluffs, IA 51503
(712) 328-4666
Attention: Plan Review

MALL OF THE BLUFFS

Council Bluffs, Iowa

a development of
General Growth Properties, Inc.