

JOHN WAYNE AIRPORT ORANGE COUNTY

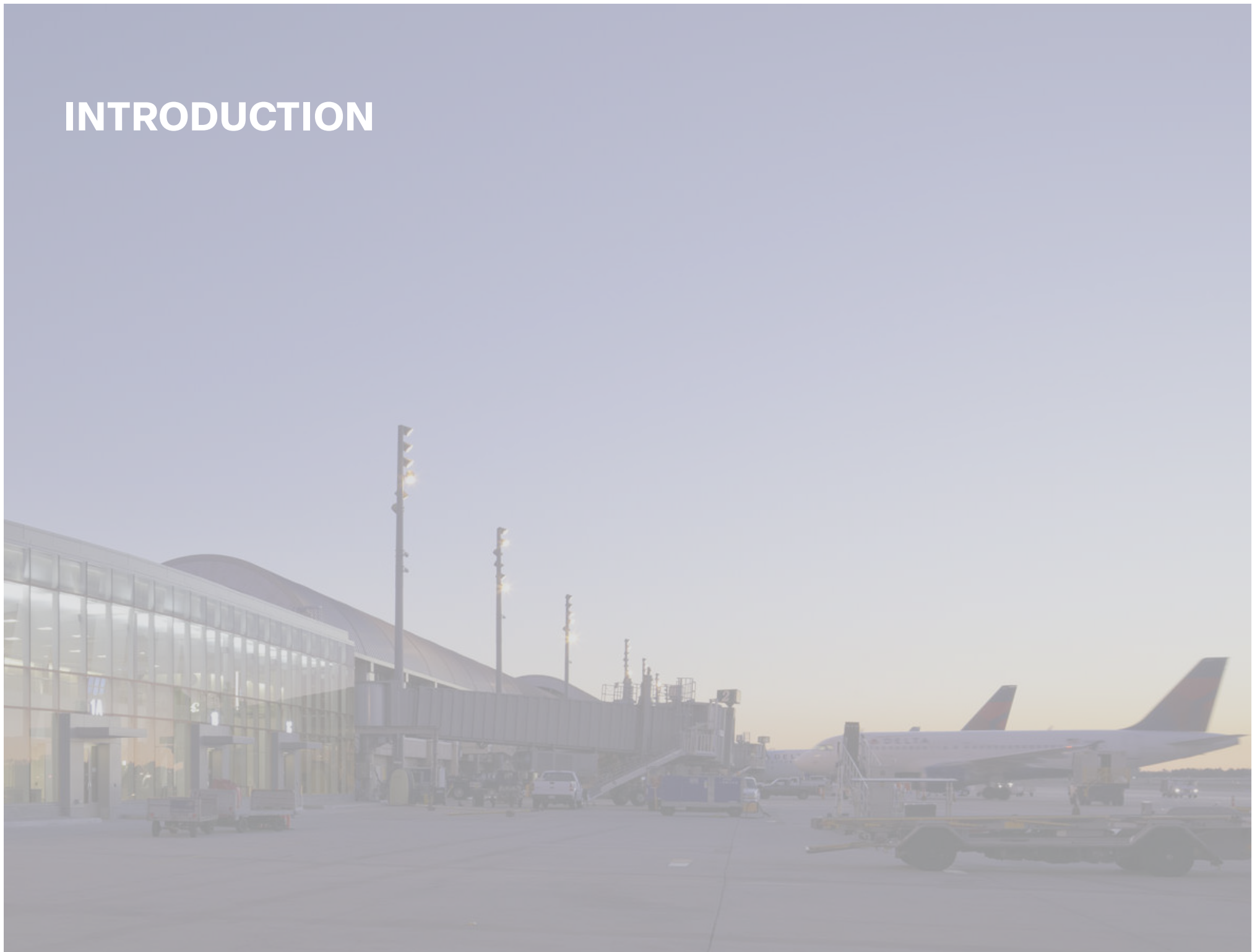


John Wayne Airport
Orange County, California

Tenant Design Guidelines

03/27/2023

INTRODUCTION



INTRODUCTION



Welcome to the John Wayne Airport (JWA).

JWA owned and operated by the County of Orange, is the only commercial service airport in Orange County, California. The Airport is located approximately 35 miles south of Los Angeles, between the cities of Costa Mesa, Irvine, Santa Ana and Newport Beach. In 2022, more than 11.36 million passengers were served.

JWA's vision is to be a world-class aviation gateway and provide a superior guest experience for our business and leisure travelers. It is the Airport's mission is to plan, direct and provide high quality aviation services and facilities for Orange County in a safe, secure and efficient manner. JWA's vision and mission statements clearly reflect that the Airport's value to the community lies in its role as a provider of air transportation services for Orange County.

JWA was rated 2nd highest in customer satisfaction among large airports in North America for 2022 by J.D. Powers, and also received "Best Airport in America" in 2018 by Money Magazine.

The Design Guidelines provide information for JWA concession Tenants as they begin the design review process in anticipation of opening a wonderful new venue or renovating an existing location. The design of Tenant's spaces shall support these goals through imaginative design and quality implementation standards that reflect their brand. The guideline outlined in this handbook pertain to storefront design, materials, colors, interiors, signage and lighting among other criteria. The guidelines have been developed to encourage high quality design, to establish standards for all Tenants and to ensure that the entire programs reflects the best of contemporary airport retailing.

As a part of a larger initiative, Tenants are encouraged to incorporate sustainability guidelines into the Tenant fit-out.

Design Concepts celebrating orange county are encouraged.

- Create a relaxing atmosphere for guests.
- Quiet – a “quiet” terminal puts passengers at ease
- Geographic Representation – a “crafted” terminal puts passengers within the Southern California lifestyle
- Encourage Health and Wellness
- Encourage a Sense of Place
- Curated- a “curated” terminal will connect guests with necessities, amenities, exhibits, and events in a manner that underscores the responsiveness of an important piece of civic architecture.

The Tenant and their design team should read this handbook in order to expedite design review and construction to the Tenant's store. Timely submission by the Tenant are required to ensure a timely construction schedule. A summary of the review process is outlined in the Tenant Submissions section of this manual. JWA is not responsible for any delay or costs associated with a Tenant's failure to submit complete information, failure to follow the Tenant Design Manual, and/or failure to submit information to the appropriate government agencies.

The drawings contained in this manual are diagrammatic and are included to help Tenants comply with the design criteria.

All Tenant designs will be reviewed by the JWA Tenant Coordination Team to ensure that proposed scope and designs are compatible with the aesthetic intent of the Airport facilities and wayfinding systems. The Tenant Coordination team may include the Tenant Improvements Manager (TIM), Property Agent (PA), Manager of Concessions, etc.

In case of any discrepancies or inconsistencies between this design manual and the Lease Outline Drawing (LOD), the lease outline drawing will prevail. In the case of any discrepancies or inconsistencies between the design manual and the lease requirements, the lease requirements will prevail. JWA reserves the right to modify this handbook from time to time.

The following manuals are incorporated into the Design Guidelines by reference and should be reviewed and incorporated as appropriate into the Tenant submission package:

- Architect – Engineer Guide OC Public Works
- John Wayne Airport Construction Standards and Supplement
- John Wayne Airport Computer Aided Design Data Standard
- John Wayne Airport Building Information Modeling Standards
- John Wayne Airport Geographic Information System Data Standard
- The Tenant and their design team should coordinate with the Tenant Improvement Manager and copy the Property Agent on all correspondence.

Should you have any questions, please feel free to call Business Development Division at (949) 252-5122 or send an email to: JWAConcessions@ocair.com.

TABLE OF CONTENTS

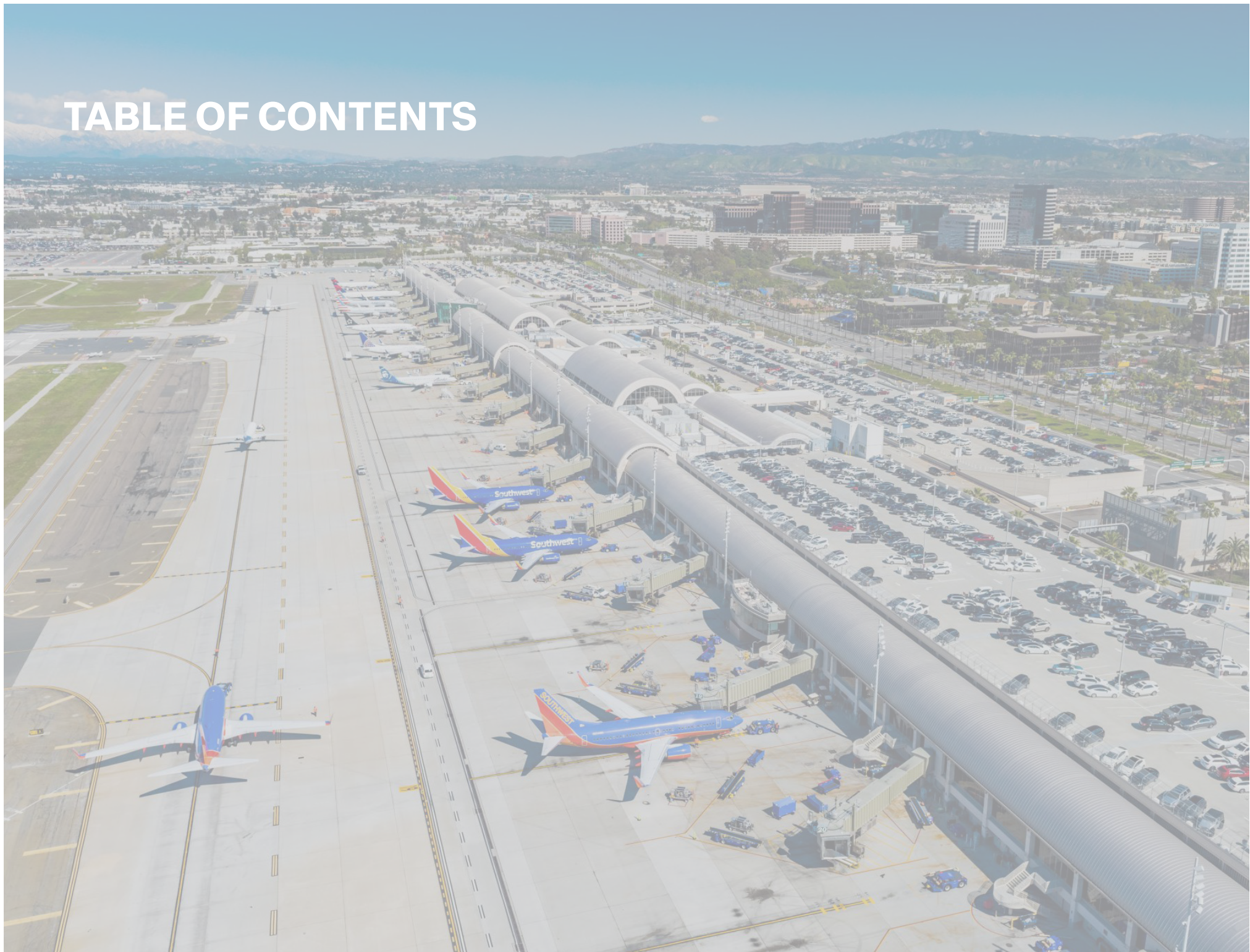


TABLE OF CONTENTS

- Introduction** 2
- Table of Contents** 6
- Directory** 9
- Overall Plan** 10
- 01 Design Review Process** 21
 - Intent of Review 22
 - Design Approval Process 23
 - Tenant Submission Requirements 24
 - Design Review 25
 - Construction 31
 - Post Construction 32
- 02 Sustainability** 33
- 03 General Guidelines** 36
 - Storefront 37
 - Interior 40
 - Lighting 43
 - Media and Technology 44
 - Food Service 45
- 04 Signage** 47
 - Introduction 48
 - Graphic Standards 49

TABLE OF CONTENTS

- 05 Mechanical**..... 50
- 06 Electrical**..... 56
- 07 Plumbing**..... 60
- 08 Sprinkler** 66
- 09 Fire Alarm** 70
- 10 Structural**..... 72
- 11 Base Building Alterations**..... 74

DIRECTORY

Landlord / Tenant Coordination

JWA Concessions
JWA Administration Building
3160 Airway Avenue,
Costa Mesa, CA
United States
Phone: 949.252.5155
Email: JWAConcessions@Ocair.com

Building Permit / Inspections

County Service Center
601 North Ross Street
Santa Ana, CA 92701
United States
Phone: 714.667.8888
myOCeServices (ocgov.vom)

Health Department / Inspections

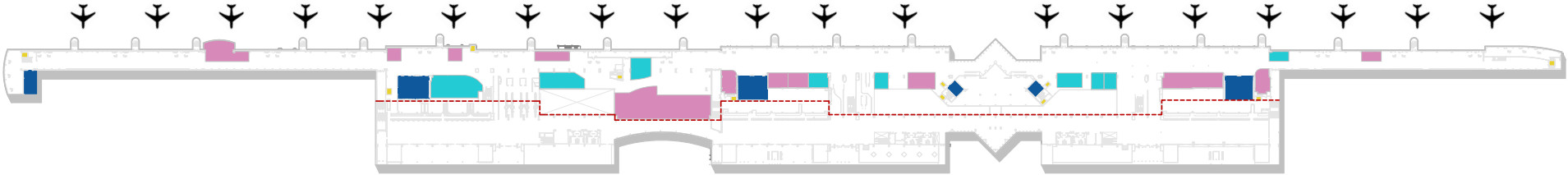
Orange County Environmental Health
Plan Check Section
Phone: 714.433.6000

OVERALL PLANS



Vicinity Map of JWA, TBD.

DEPARTURES LEVEL



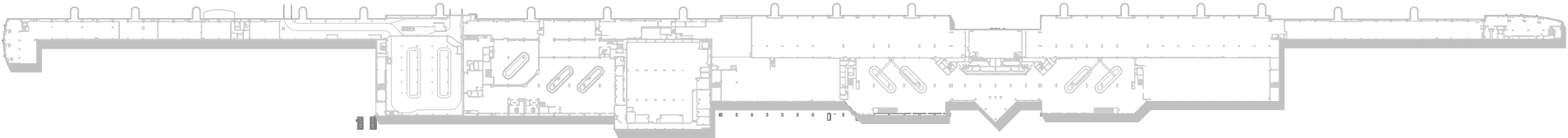
TERMINAL C

TERMINAL B

TERMINAL A

- FOOD & BEVERAGE
- RETAIL
- RESTROOMS
- ELEVATORS
- SECURITY LINE

ARRIVAL LEVEL

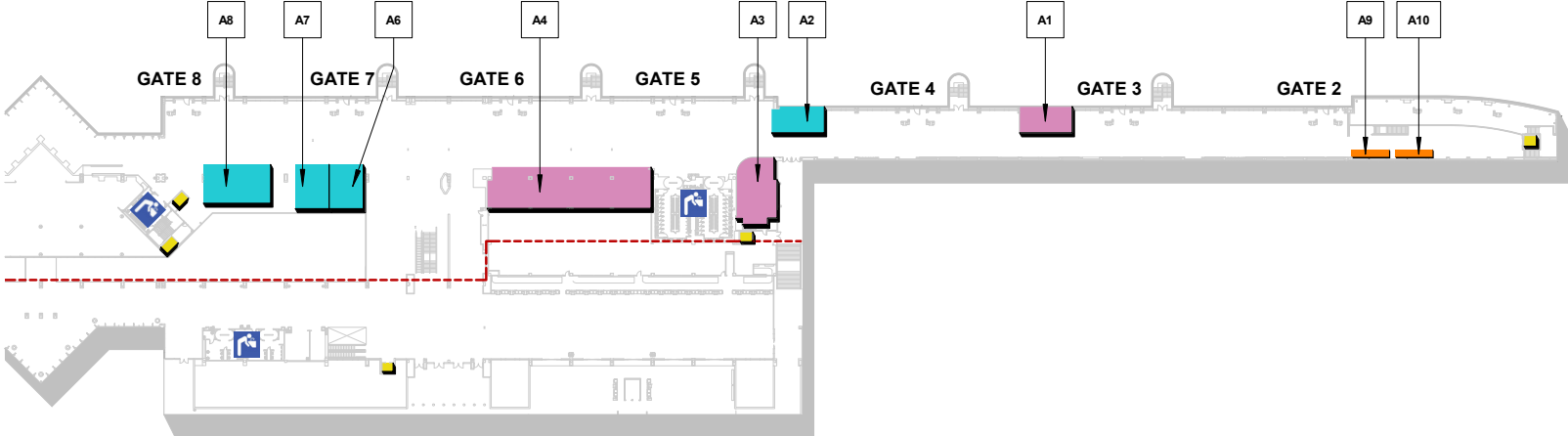


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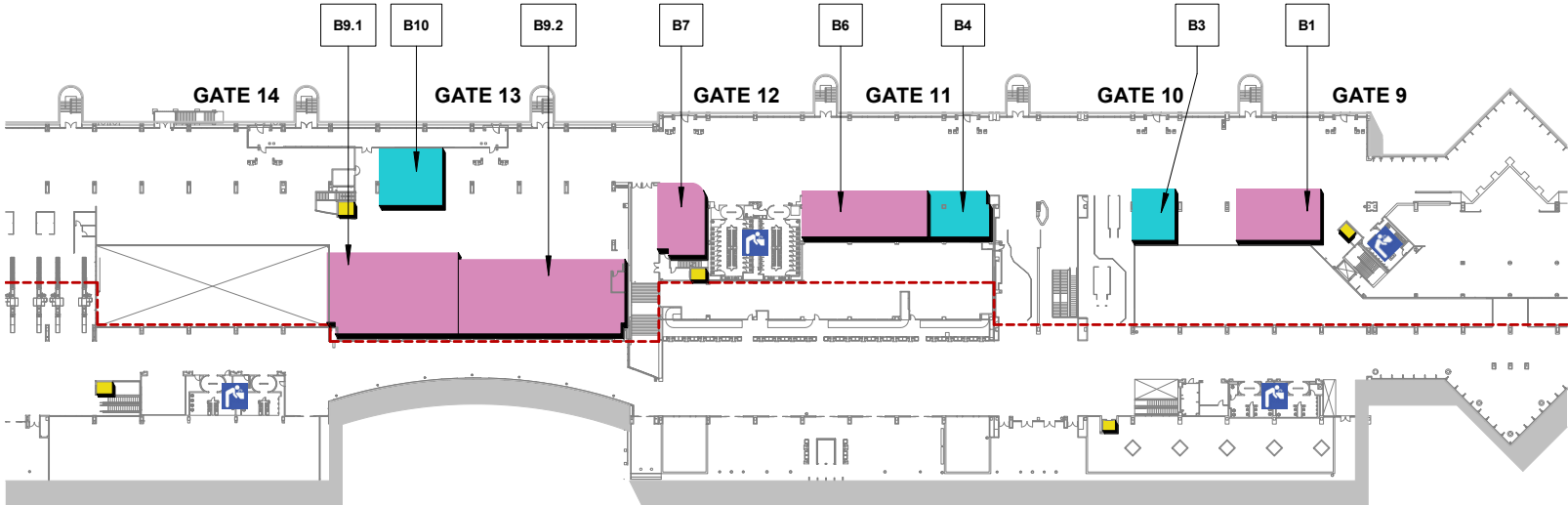
TERMINAL A

DEPARTURES LEVEL, TERMINAL A



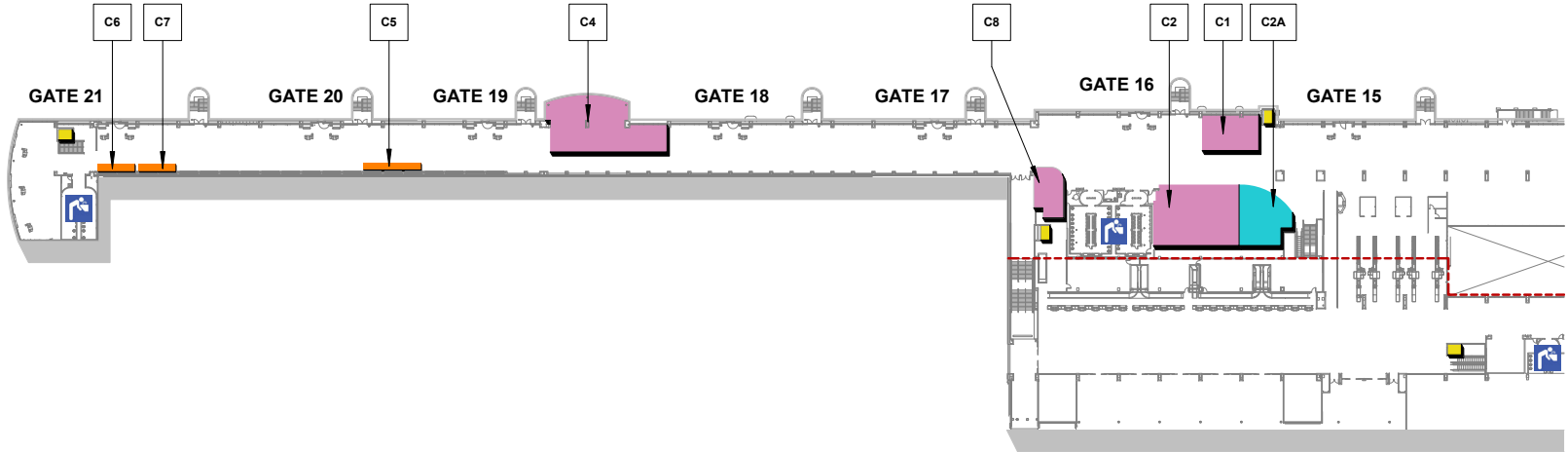
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- SECURITY LINE

DEPARTURES LEVEL, TERMINAL B



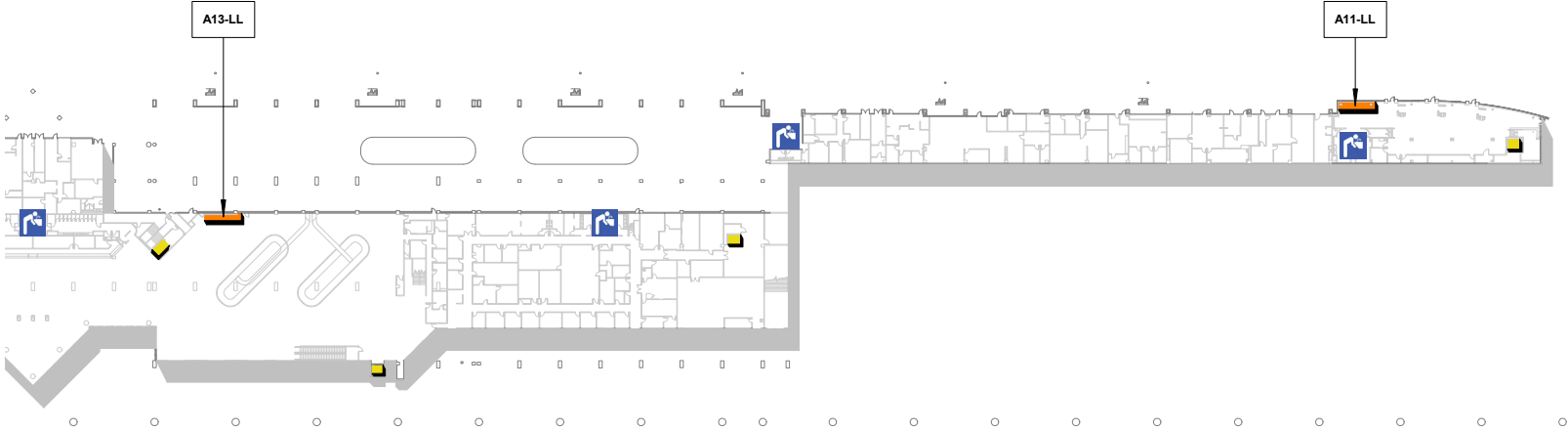
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DEPARTURES LEVEL, TERMINAL C



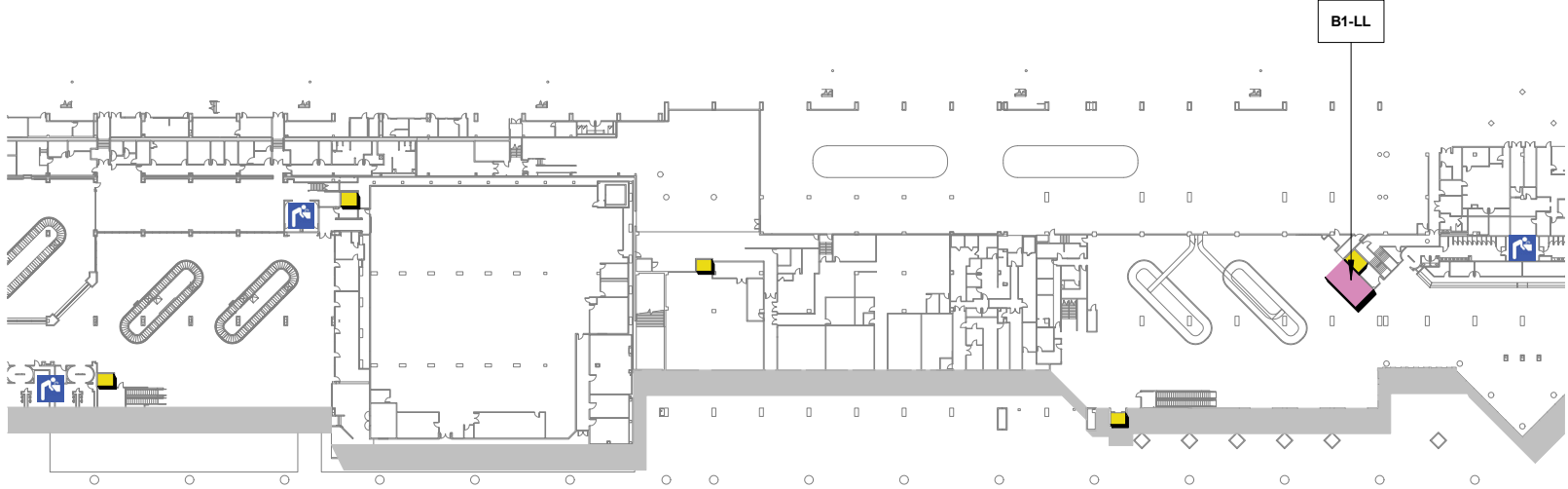
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ARRIVAL LEVEL, TERMINAL A



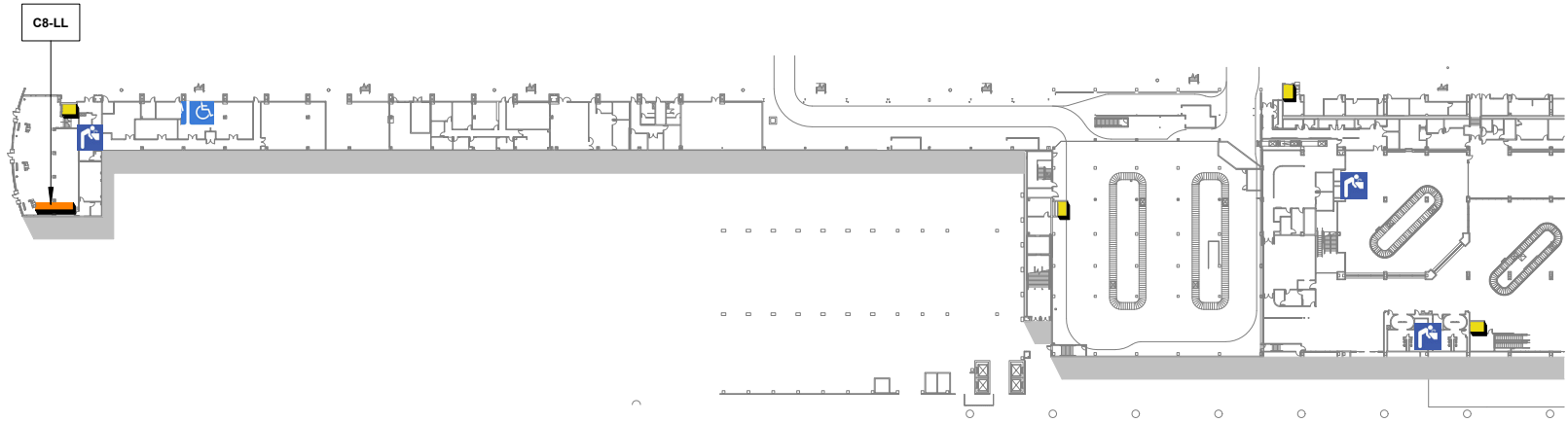
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ARRIVAL LEVEL, TERMINAL B



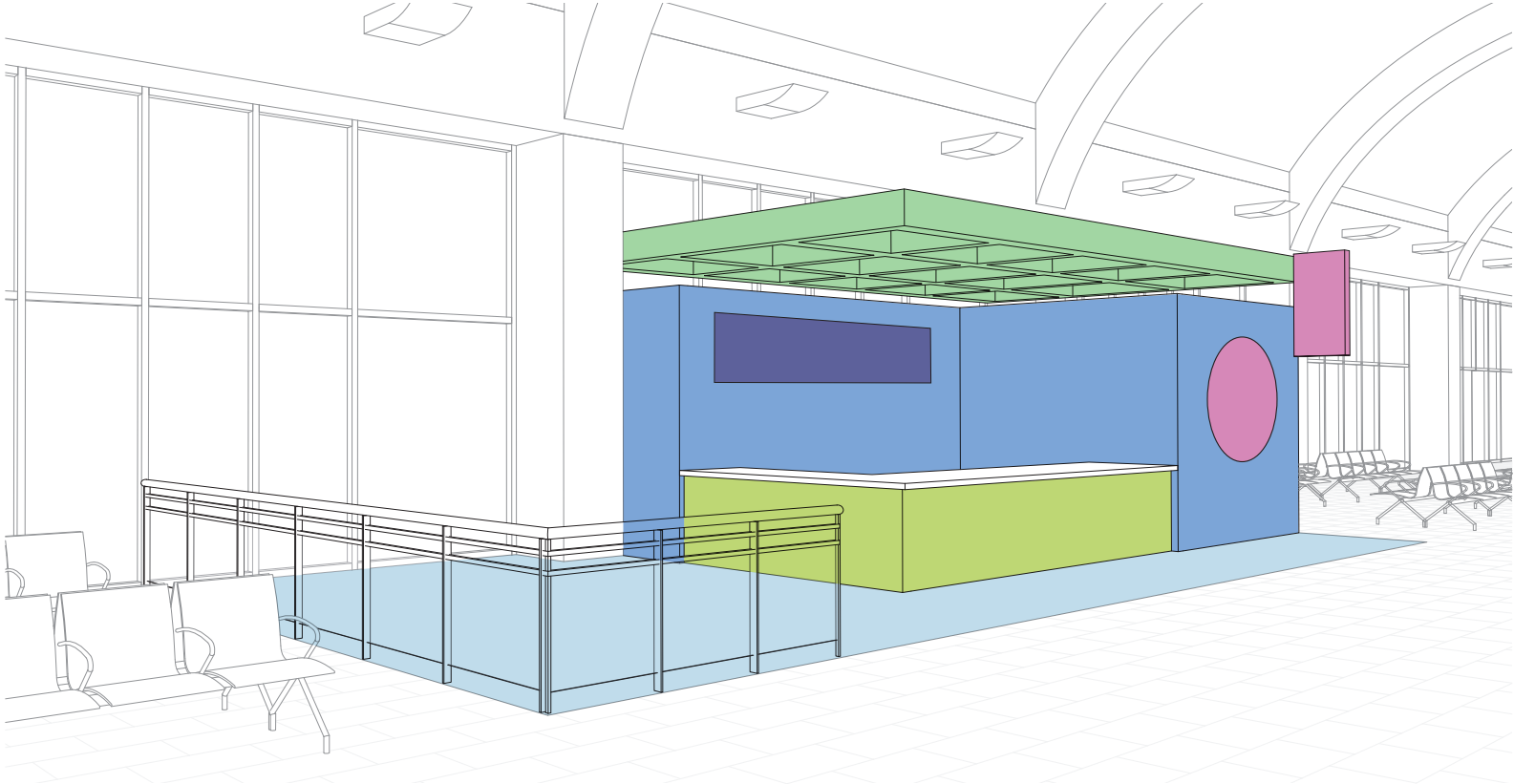
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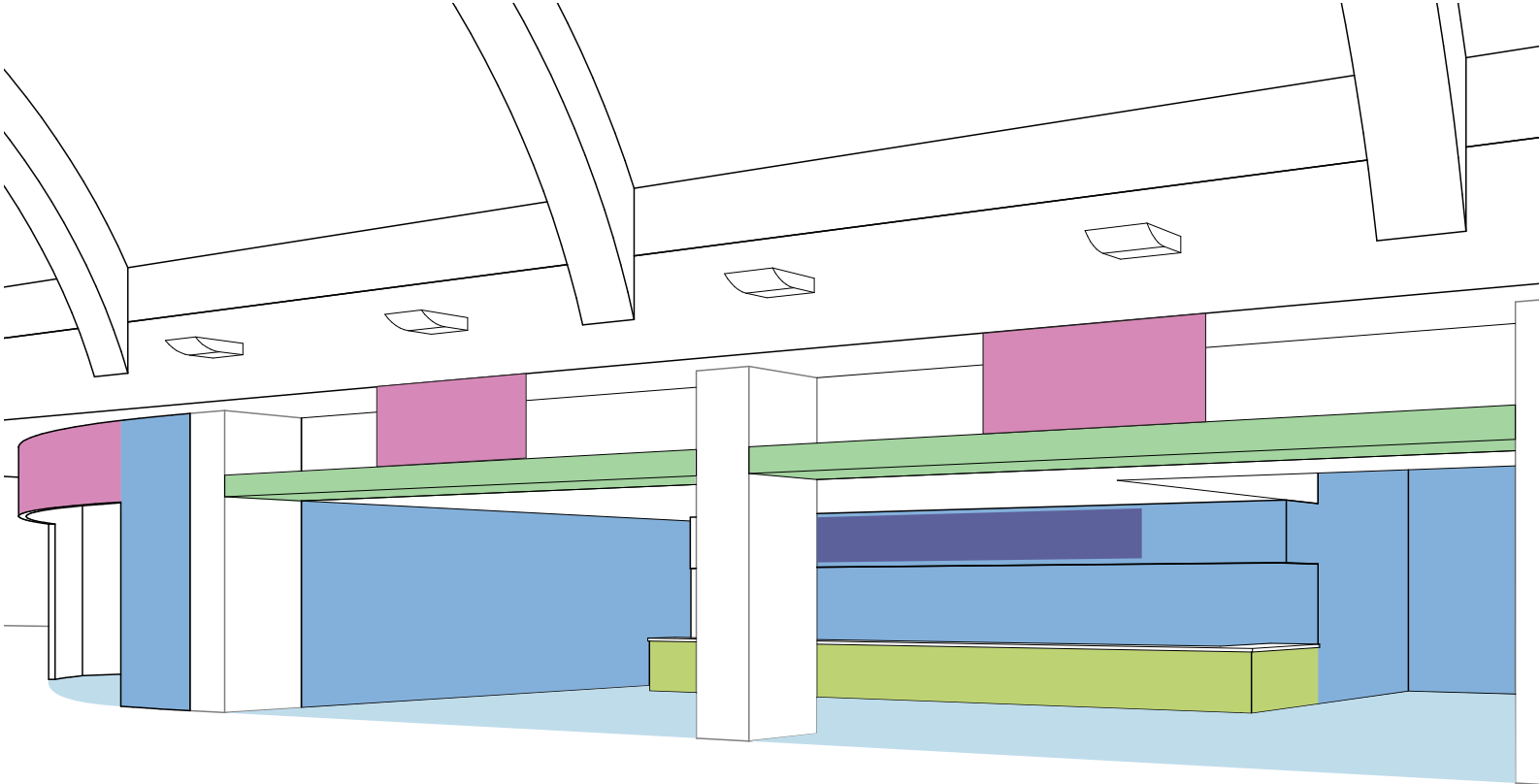
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- ELEVATORS
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NEWSTAND



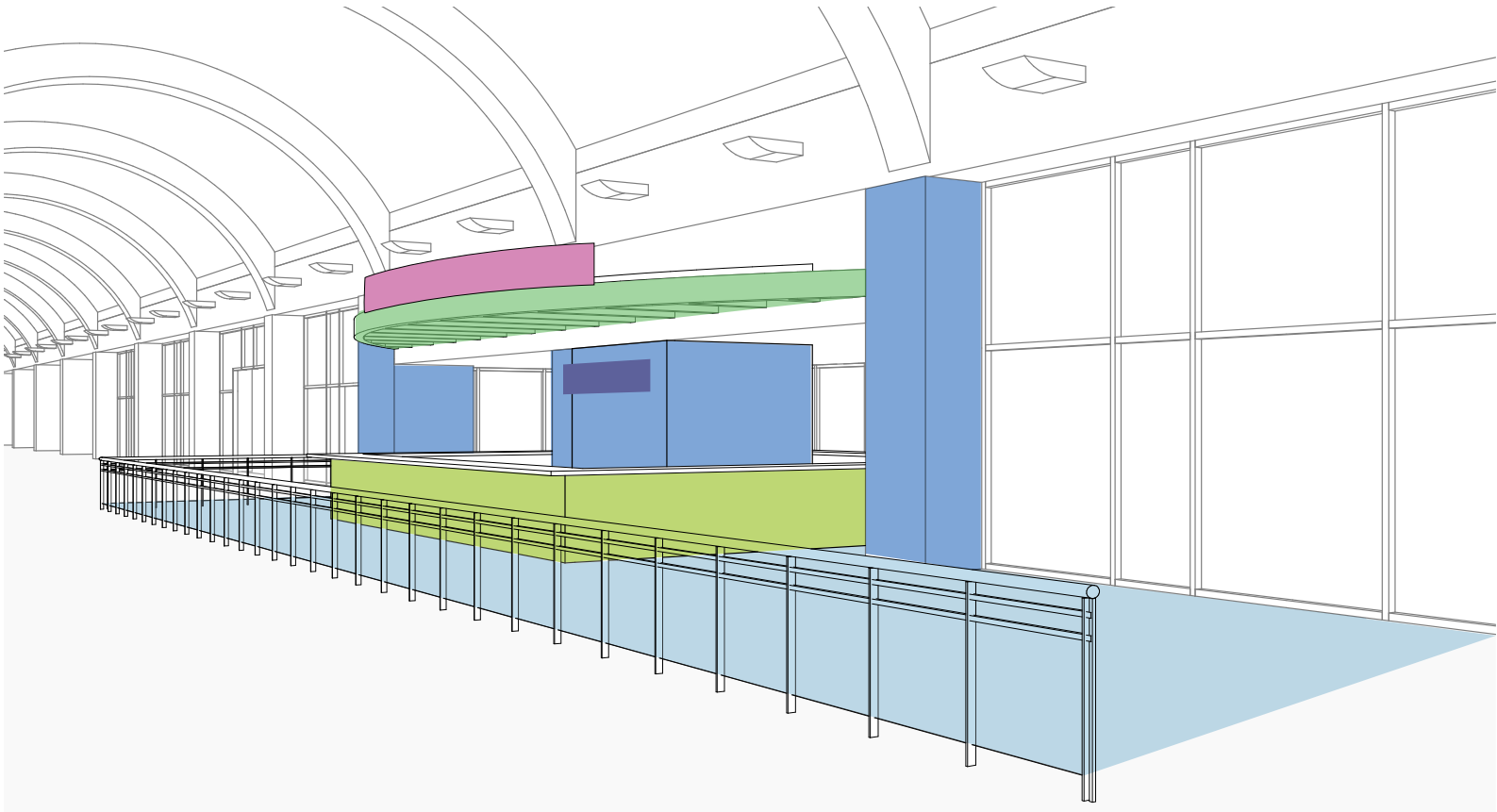
-  SIGNAGE
-  MENU BOARDS
-  CANOPY
-  TENANT FLOOR FINISH
-  TENANT WALL FINISH
-  TENANT COUNTER FINISH

INLINE RESTAURANT WITH BAR



- SIGNAGE
- MENU BOARDS
- CANOPY
- TENANT FLOOR FINISH
- TENANT WALL FINISH
- TENANT COUNTER FINISH

BAR IN HOLD ROOM



- SIGNAGE
- MENU BOARDS
- CANOPY
- TENANT FLOOR FINISH
- TENANT WALL FINISH
- TENANT COUNTER FINISH

DESIGN REVIEW PROCESS

Intent of Review | Required Documents

01

INTENT OF REVIEW

The intent of the design review is to ensure that the project confirmed to the design and construction standards and requirements at the airport and that the proposed scope and design are compatible with, and do not detract from the aesthetic intent of the Airport facilities and wayfinding systems.

Communication between the Tenant, their architect and the JWA Property Agent is required in preparation for design review presentations. The Property Agent will coordinate and schedule a review meeting with the Design Review Committee (DRC).

All projects at JWA must go through the design and review process, including but not limited to the following:

- New Tenant fit out
- Renovation or modification of existing Tenant space
- Installation, removal, or modification of equipment
- Signage (storefront and front of house)

DESIGN APPROVAL PROCESS

The following pages outline the requirements and procedures for approval of design and construction of retail and food service operations at JWA. In addition, Tenants must also comply with requirements enacted by any Agency Having Jurisdiction.

- A. The Tenant Team, including the Owner and/or Owner's representative, Architect of Record and Engineers of record should visit the site and, where applicable, review any existing record drawings for the location. The Tenant must verify all conditions and dimensions prior to the start of work, including but not limited to design and construction.
- B. The Tenant must retain the services of a licensed professional architect and engineer to design their space and prepare the required drawing submission. All design professionals must be licensed as such by the State of California. In addition, it will be beneficial for the Tenant to retain design professionals with prior and recent experience at JWA or other similar airports that have provided/performed these types of services.
- C. The Tenant is responsible for permit applications and for obtaining necessary approvals. Prior to applying for a building permit, the Tenant must obtain an approval letter from the JWA authorizing the Tenant to submit for the building permit.
- D. Codes and Regulations
 - a. Project must comply with the most current applicable codes, standards, regulations and ordinances.
 - b. See JWA Construction Standards for list of applicable agencies.
- E. The Tenant Design Package consists of the following:
 - a. Construction Schedule
 - b. Lease Outline Drawing
 - c. Record drawings (when available)
 - d. Tenant Design Guidelines
 - e. Architect – Engineer Guide OC Public Works
 - f. John Wayne Airport Construction Standards
 - g. John Wayne Airport Computer Aided Design Data Standard
 - h. John Wayne Airport Building Information Modeling Standards
 - i. John Wayne Airport Geographic Information System Data Standard
- F. Upon receipt of the Design Package, Tenant team to contact the Tenant Improvement Manager to arrange for a kick off call and site visit.

Tenant SUBMISSION REQUIREMENTS

Tenant submittals as outlined below must be submitted to the Tenant Improvement Manager as complete sets. Partial submittals will not be reviewed.

The JWA plan review and/or approval is for compliance with the Tenant Design package only; this approval does not relieve the Tenant of responsibility for compliance with Lease documents, field verification of existing conditions, discrepancies between final working drawings and as-builts conditions, coordination with other trades or job conditions. No responsibility for proper engineering, safety, and/or design of the Tenant space is implied or inferred on the part of JWA by this plan approval.

The Tenant shall have sole responsibility for compliance with applicable governing codes, statutes, ordinances and other regulations for all work performed by or on behalf of the Tenant at the Tenant's leased area. Approval of Tenant's working drawings or of Tenant's work shall not constitute an implication, representation, or certification by [the JWA Tenant Coordination Team](#) that either said working drawings or Tenant's work is in compliance with applicable governing codes, statutes, ordinances or other regulations.

In addition to the construction drawings required during the submission process, the Tenant is required to submit the following shop drawings for review:

- Barricade graphic shop drawing
- Signage shop drawings
- Fire Alarm shop drawings
- Sprinkler shop drawings with hydraulic calculations
- Additional shop drawings and cuts sheets as deemed appropriate for the specific Tenant location

[The JWA Tenant Coordination team may include the Tenant Improvements Manager \(TIM\), Property Agent \(PA\), Manager of Concessions, etc.](#)

DESIGN REVIEW

Submission 1 – 30% Design Intent (Schematic Design)

The Tenant shall submit a 30% Design Intent package to the Tenant Improvement Manager as prepared by the Tenants Architect/Designer for review by the JWA Review Committee prior to commencing with detailed design work. If the submission is incomplete or inaccurate, the Tenant will be required to revise and resubmit the submission prior to review.

The requirements for this submission include:

- Form A “Project Request Form” – All projects must have a Form A completed and submitted to the assigned Property Agent. The Form A can be found on: <https://www.ocair.com/business/Tenant-information/Tenant-projects/>
- Format 11x17 or 22x34, minimum scale for architectural drawings is ¼” = 1foot
- Photo(s) of existing location, including the storefront including the neighboring facilities and adjacent Tenant and airport context.
- Electronic sample board
- Full color, realistic perspective rendering of the location as seen from the concourse
- Additional interior rendering as the design team feels appropriate to tell the story
- Key plan indicating project location
- Floor plan
- Reflected ceiling plan
- Interior front of house elevations not already visible in renderings
- Food service Tenants to include equipment plan and schedule, sample menu, and queuing plan at the service counter
- Narrative to describe how customers are greeted/served during their visit

After a preliminary review of the materials for completeness, a meeting will be held with the design team to review and discuss the submission. The Tenant/Tenant Design Team will present the design to the review committee.

Submission 2 – 60% Design Development (Interim Submission)

The Tenant shall submit an interim submission for review by the Tenant Improvement Manager as prepared by the Tenant's Architect/Designer for review by the JWA Review Committee. The focus of this submission is on where the Tenant fit out interacts with the basebuilding.

The requirements for this submission include:

- Preliminary Storefront elevations with details of the interface between Tenant finishes and concourse finishes
- Preliminary demolition plan
- Preliminary floor penetration plan – power/low voltage/water/sewer – overlaid on the lower level plan, show lease line
- Preliminary roof plan as applicable to the specific project, show lease line
- Preliminary sanitary and water fixture unit calculations
- Preliminary electrical load calculations
- Preliminary structural drawings showing any structural attachments to the base building
- Completed asbestos survey

The Tenant Improvement Manager will provide Tenant with review comments of the plan review and will be forwarded to the Tenant design team (within 30 days).

The Tenant Improvement Manager will notify Tenant approval to proceed to 100% construction plans or need to resubmit 60% plans with markup to be adjusted to drawings.

Submission 3 – 100% Construction Drawings

The 100% Construction Drawings are intended to be the complete set of Construction drawings, including all disciplines.

The General Submission Requirements include:

- 22"x34" drawing format
- Drawings must be completed in AutoCAD or Revit
- Paper copies
- Digital copies
- Drawings to be signed and sealed by the licensed professional
- "Final Submittal Form"
- List of all deferred submittals (must be provided prior to construction start)
- List of all special inspections that will be required, and special inspector name and contact information

Two complete hard copy sets of plans (24 x 3622x34) and an additional digital electronic plan set. All plans must be stamped and signed by California CA licensed architect and engineers. All plans submitted must utilize JWA CAD standards. All plans must be submitted to JWA must have an area left free in the upper right-hand corner of each page for county stamp.

Submission requirements by discipline:

- A. Architectural
 1. Complete architectural drawings, floor plans, details and specification prepared by an architect licensed in the State of California.
 2. Location Plan– indicating where the project will be located to show not only where the project will be located but also its relationship to surrounding areas.
 3. Floor Plan of Conditions – showing base architecture and immediate adjacent spaces. Include adjacent public areas, legal boundaries of the project, and dimensions. The Airport will identify any potential issues or conflicts with other activities in the immediate area. Provide details to clarify the interface between Tenant and adjacent finishes.
 4. Demolition plans
 5. Barricade plan and details including door placement and door hardware. Door to swing inward. Door to have digital key lock and a pad lock.
 6. Floor Plan - Interior layout. (Minimum scale ¼"=1 foot)
 7. Reflected Ceiling Plan – showing the elevations(s) or height and layout of the entire finished ceiling and, if applicable show ceiling materials, lighting layout, types of lighting fixtures, A/C registers and grilles, and signs. Indicate the elevation or distance of each element above the finished floor. All lighting must be recessed or indirect.
 8. Coordinated floor penetration plan. Floor penetrations to be round unless otherwise approved by the Tenant Improvement Manager.
 9. Interior elevations and sections include materials and colors.

Submission 3 – 100% Construction Drawings (Continued)

10. Provide fire rated penetration details as appropriate.
 11. Interior details including framing, stud repair, penetration details.
 12. Fixture and furniture layout.
 13. Storefront elevation indicating finish material and signage.
 14. Equipment List - if equipment will be visible to the public, submit color images with clear indications of material to illustrate an accurate appearance of the final project. A more detailed equipment list may be requested later into the project to show how these equipment selections are integrated in the design and surrounding context.
 15. Signage Details – showing elevations and section views, letter style and size, all colors, material and proposed lighting. This shall include all storefront signage and typical interior display graphics and menu displays. Tenant graphics layout on the primary identification, secondary branding plane, and blade signage must be reviewed by design review committee.
 16. Shop Drawings
 - a. Signage – 11x17
 - b. Sprinkler shop drawings – 22x34
 - c. Fire Alarm shop drawings – 22x34
 - d. Barricade graphics – 11x17
 17. On the cover of the drawing set, include a list of all special inspections that will be required as a part of the project.
- B. Mechanical
1. Complete HVAC drawings, floor plans, details and specification prepared by an engineer licensed in the State of California.
 2. Demolition plan (if applicable)
 3. Roof plan showing location of HVAC unit (if applicable) and adjacent equipment, walking pads and distance to edge of building.
 4. Completed load and equipment schedules.
 5. Provide fire rated penetration details as appropriate.
 6. Details of the interface with Landlord’s HVAC system (if applicable)
 7. Structural reinforcement design/calculations for new equipment.
- C. Electrical
1. Complete Electrical drawings, floor plans, details and specification prepared by an engineer licensed in the State of California.
 2. Demolition plan (if applicable).
 3. Detail schedule and one-line riser diagram. Include accurate name of the source panel in the diagram (existing panel label).
 4. To facilitate review, include an image/schedule of the source panel labeling schedule.

Submission 3 – 100% Construction Drawings (Continued)

5. Lighting layout and lighting schedule with manufacturer's catalog numbers and cuts, lamp wattages, colors and finishes. All lighting must be UL listed. Include UL Listing number in light schedule.
 6. Complete Load schedules, both estimated and demand, on each feeder/riser.
 7. Equipment schedule with load requirements (if applicable).
 8. Electrical panel schematic and circuit breaker details.
 9. Telephone system connection and distribution.
 10. Key plan identifying location of source panel/electrical closet.
 11. Details of interface with Landlord's electrical and telephone systems (if applicable).
 12. Transformers to be floor mounted.
 13. Provide fire rated penetration details as appropriate.
- D. Plumbing
1. Complete Plumbing drawings, floor plans, details and specification prepared by an engineer licensed in the State of California.
 2. Demolition plan (if applicable).
 3. Detail connection to water service and sewer.
 4. Number of plumbing fixturing units.
 5. Single line plumbing riser diagrams – water and waste.
 6. Gas piping diagram (if applicable).
 7. Gas appliance list (if applicable).
 8. Provide fire rated penetration details as appropriate.
 9. Water heaters to be floor mounted
 10. Details of interface with Landlord's plumbing supply, waste, gas and sprinkler systems (if applicable).
- E. Fire Alarm
1. Complete Fire Alarm drawings, floor plans, details and specification prepared by an engineer licensed in the State of California.
 2. Demolition plan (if applicable).
 3. Indicate candela rating for each strobe.
 4. Indicate duct smoke detectors (if applicable).
 5. Food Service Tenants – detail of FA/Ansul system interface with make-up air and exhaust fans.
 6. Fire alarm riser diagram.
 7. Indication location of all smoke detectors.
 8. Notes to relabel / reprogram at the head end.
 9. Extents of the zone and location of the flow and tamper switch.
 10. Fire alarm shop drawings to be submitted.

Submission 3 – 100% Construction Drawings (Continued)

- F. Sprinkler
 - 1. Complete Sprinkler drawings, floor plans, details and specification prepared by an engineer licensed in the State of California.
 - 2. Demolition plan (if applicable).
 - 3. Drawing that clarifies the extent of the sprinkler zone and location of sprinkler flow and tamper switch.
 - 4. Details of interface with building sprinkler system.
 - 5. Hanger details.
 - 6. Piping elevations and ceiling elevations.
 - 7. Hydraulic calculations.
 - 8. Pipe sizing.
 - 9. Sprinkler shop drawings to be submitted.

- G. Structural
 - 1. Complete Structural drawings, plans, details and specification prepared by an engineer licensed in the State of California.
 - 2. Demolition plan (if applicable).
 - 3. Examples of items that require structural detailing:
 - a. Roof top equipment support
 - b. Roof/floor openings
 - c. Roof/floor core holes
 - d. Hood supports

- H. KEC (for Food Tenants)
 - 1. Equipment plans
 - 2. Rough in plans
 - 3. Kitchen / equipment line elevations
 - 4. Equipment cut sheets

[Please review the JWA Construction Standards for additional construction standards requirements.](#)

The Tenant Improvement Manager will submit plans to the Business Development Department for approval. Allow up to 30 days to review. The Tenant Improvement Manger will notify Tenant of approval to submit plans to Orange County Public works for code enforcement/plan check, permitting, and to schedule inspections during construction.

[Please note, from time to time the plan review process may be modified by JWA to facilitate the process.](#)

In some cases additional corrections or changes may be required to secure issuance of County permits.

CONSTRUCTION

Pre-Construction Meeting

There will be a pre-construction meeting with JWA Business Development Division, the Tenant, the Contractor and any major Sub-Contractors before Construction can begin. Upon issuance of a County Building Permit, the Tenant Improvement Manager will issue a Notice to Proceed.

Specific requirements during construction per the JWA Construction Manual will be adhered to including but not limited to scheduling of hours, compliance with required barricades, activities allowed/not allowed during airport operations hours, connections and shut down for utility connection and route of contractor access.

During construction, due to field conditions or product availability, changes to the plans might be needed. Tenant team to submit proposed changes to the Tenant Improvement Manager along with an explanation of why the change is being requested for review and approval. All sketches and explanation letters to be signed and sealed by the appropriate design professional.

All contractors' personnel must be badged to operate at the airport. There is an extensive back-ground check that is required including a TSA check and a seminar/course if required to review local stipulations for access and control. The Tenant should advise his contractors to give plenty of time to complete the process as they will not be allowed on site until they obtain a badge.

Weekly Construction Meetings will be held with the Tenant, the Contractor and any major Sub-Contractors to review schedule, amount of completion, challenges of construction, etc.

The requirements for the preconstruction meeting include:

- Building permit
- Certificate of insurance
- Approved plans
- Subcontractor list (including contact name, address, phone, cell and email)
- Performance Bond
- Construction schedule with milestones, lead in times, and required night/weekend work
- Contract between the Tenant and GC
- Health Department approval (as required)
- Approved shop drawings
- Contractor badging
- Emergency Contract list of contractor and all subcontractors.
- Copy of asbestos report indicating the area to be demolished is free of asbestos.

POST CONSTRUCTION

Store Opening and Construction Closeout

Upon completion of the work, the Tenant will provide the following documents to the Landlord:

Compliance Review:

1. Post construction: Once construction is complete, the Business Development Division Department will perform a design compliance review of the premises. At their discretion, The Business Development Division team will schedule a walkthrough of the Tenant space at the completion of work and prior to stocking and training, and again after stocking and training and prior to opening.
2. In the event that the Airport finds elements that do not conform to the final approved design, the applicant will be contacted to rectify the compliance issue. (The material board will be reviewed with the built materials and must match the materials submitted in the design review process.)
3. Final certification will be based on verification of costs, as-built drawings and lien releases. Construction Performance Bond will not be released until certification is received
4. The Airport reserves the right to reject any proposed design which, in the Airport's opinion, are considered to be in aesthetic conflict with the building design and/or adjacent approve Tenant designs.
5. The Airport also reserves the right to reject an incomplete package for review.

The requirements for the post construction close out are:

- Air balance report
- Record drawings in CAD and PDF
- Paper Copy of records drawings (quantity to be confirmed)
- Final electrical inspection
- Final fire and sprinkler certification
- Final Ansul test (food Tenants)
- Telephone list of all key holders
- Certificate of substantial completion
- Health Department approval to open (as applicable)
- Liquor license (as applicable)
- Completed JWA punch list

SUSTAINABILITY

02

SUSTAINABILITY GUIDELINES

Sustainability Goals & Directives

Environmental stewardship is one of the key pillars in JWA's mission to be a good neighbor. Greenhouse gas emissions reduction, energy conservation, renewable energy, water efficiency, air quality, preservation of natural resources, waste reduction, employee wellness and green building facilities are sustainable attributes JWA values.

Tenants are required to support the Airport in its sustainability goals described in accordance with California Environment code (Green Building requirements).

All projects are required to comply with all applicable local ordinances and requirements, including construction and Demolition Debris Management and recycling by occupants, as well as the requirements of the California Building Standards code (California code of regulations (CCR) Title 24) Part 6 (Energy) and Part 11 (Cal Green).

WATER PERFORMANCE

Water Efficiency – Tenants are required to select fixtures, faucets and equipment that complies with the applicable Cal Green water efficiency requirements. All Tenants are encouraged to select Water Sense labeled products including sink fixtures and commercial pre-rinse spray valves.

ENERGY PERFORMANCE

Energy Efficiency – Tenants are required to specify lighting and mechanical equipment that results in energy efficiency performance required in Cal Green. To further reduce energy costs and improve performance, Tenants shall select kitchen equipment, computers, and general miscellaneous equipment that is energy efficient or has the Energy Star label.

RESOURCE USE

Collection and Storage of recyclable and compostable materials – Tenants are required to provide adequate area for collection and storage of recyclable, compostable and trash materials. If material sorting bins are provided for patron use, Tenant must work with JWA's Green Business Team to determine sorting and signage. The JWA Property Agent will provide requirements.

Low Emitting Materials – Tenants are required to specify and install low emitting materials in accordance with the Cal Green requirements, including adhesives & sealants, paints & coatings, flooring (carpet and resilient) and composite wood & agri-fiber products, including laminating adhesives.

Furniture – Tenants are required to specify and install furniture that complies with the following attributes:

- added flame retardant chemicals;
- emissions of volatile organic;
- use of certified wood;
- antimicrobial chemicals;
- required ecolabels; and
- other environmental attributes, consistent with Design Guidelines.

Interior Surfaces – Tenants are required to specify and install interior surfaces, storage of recyclable, compostable and trash handles, wall paints and carpet that complies with the following attributes:

- no Emissions of volatile organic compounds (VOCs);
- fluorinated chemicals;
- recycled content and recyclability;
- antimicrobial chemicals;
- required ecolabels; and
- other environmental attributes, consistent with Design Guidelines.

INDOOR AIR QUALITY AND ONGOING OPERATIONS

Green Cleaning – Tenants are required to use green cleaning methods in conformance with the product manufacturers’ recommendations and in compliance with JWA’s Green Cleaning Program. Tenants are required to develop a Green Cleaning Plan in compliance with JWA’s Green Cleaning Program and shall provide regular staff training to implement this program.

EDUCATION

As JWA works toward environmental goals and messaging, Tenants are encouraged to communicate their service, product, packaging and/or facility’s green benefits to the customer. This should be done through graphic signage and messaging that tells the story of the Tenant’s unique approach to the environment and social responsibility, beyond standard practices.

In furtherance of these values, Tenants are required to support the Airport in its sustainability goals and participate in the Airport’s Green Concession initiatives. All projects are required to comply with applicable local ordinances and requirements and to build to California Building Standards Tier I requirements (CALGreen Tier I) California Code of Regulations.

GENERAL GUIDELINES

Food & Beverage | Retail | Interior Visual Quality | Lighting |
Storefront & Design Control Zone | Media & Technology |
Signage

03

GENERAL GUIDELINES

Storefront Criteria

The Tenant's design should integrate storefront signage, interior design, and merchandising in a coherent manner. The design should be consistent with the Tenant's merchandizing and marketing while reflecting and enhancing the design quality of the entire project.

A. Design Control Zone

A design control zone has been established in all Tenant premises. The Design Control zone is defined as a minimum 36" deep area immediately behind the storefront as measured from the leaseline. The Landlord shall have absolute right of approval over all Tenant design, signage and materials within this area. The Design Control Zone review shall include all display windows, retail graphics, display fixtures, signs, materials, finishes, color and lighting. Merchandise within the Design Control Zone shall be brightly illuminated. The lighting shall remain on a 7-day/24hr time clock. The schedule will be set by the Landlord.

View into the Tenant space through the Design Control Zone should be maintained. Landlord approval is required to construct a full height wall behind the Design Control Zone as a backdrop for display. Slat wall is not permitted in the design control zone. Materials in the design control zone to be high quality, durable, visually real and easy to maintain.

No Tenant displays, merchandiser, free-standing signs or other Tenant items are permitted outside the leaseline.

B. Storefront Construction Materials

Tenant storefronts should be as wide and open as practical for the operations. In areas where solid storefront materials are needed to carry out the design, Tenant shall use high quality, and durable materials which are appropriate to the high traffic anticipated at JWA. All finish materials to be Class A fire rated.

Acceptable storefront materials include:

1. Stone, marble, solid surface
2. Ceramic Tile
3. Hardwoods: oak, maple, walnut, cherrywood or mahogany. All wood shall be kiln-dried and have clear or natural finishes or quality painted finishes and shall be fire-resistant treated. The use of wood finishes should be limited to specialized area and not more than 10% of the installation.
4. Back painted glass or glazing of tempered or laminated safety glass
5. Powder coated metal
6. Metals: brass, copper, stainless steel, chrome, in brushed or textured finishes. All exposed framing will be of high quality fabrications and finish
7. Brick veneer
8. Paint will be limited to trim, accent panels or other design elements, as opposed to applied to the entire storefront.

Unacceptable finishes include:

1. Painted drywall
2. Simulated versions of brick, stone, or wood
3. Rough cut lumber and barn siding
4. Vinyl tile or sheet vinyl
5. Wall covering or wallpaper
6. Stucco
7. Cork, Cork tile or fabric

C. Storefront Security

The Tenant is required to secure the Tenant space. Depending on the location this may be accomplished by lockable cabinets or millwork, lockable doors, overhead security grille or side pull/sliding security grille. Method of securing the Tenant space to be reviewed with JWA for confirmation proposed solution is acceptable.

If a security grille is used at the storefront, the security grille (or equal) required throughout the airport is:

Overhead grilles – Cornell Visionaire ESG10 Straight Pattern Grille, vertical chains at 6” centers, clear anodized aluminum finish.

Sliding Grilles – Cornell Vision Glide ESG30 Straight Pattern Grille, horizontal chains at 6” centers, clear anodized aluminum finish. No floor track, pins only. Provide dust covers for floor pins.

If motorized, overhead grilles shall be key operated or have conceals controls and shall be equipped with emergency quick release locks. Side pull grilles shall be top and bottom locking and shall utilize floor pins (floor track is not permitted). All Grille housing jambs and supports shall be concealed from view. Include jamb member and support details in the construction drawings. Security grilles shall be self supporting off the floor and not hung from the building structure.

D. Surface Separation Criteria

The Tenant shall provide a detail clarifying the transition between the Tenant storefront and adjacent airport finishes. Tenant is encouraged to provide a simple, clean detail that does not climb over the airport finish, damage or conceal the airport finish. Transition edges to be clean and crisp.

E. Storefront Base

All storefronts to have a continuous base that is 8” high and material such as stone or tile that complements the Tenant storefront design. Base to extend into the storefront openings at a minimum to the grille guide. If no grille guide present than the base to extend to the back edge of the entry portal.

F. Stock Control Security Systems

All Tenant stock control systems must be approved in writing by the Tenant Improvement Manager. Audible alarms are not permitted.

Stock control security systems must be concealed within the floor, ceiling, storefront columns or other decorative structures. Freestanding systems are not permitted.

G. People counters

People counters must be limited to applications mounted in the ceiling over the entry portal. Freestanding systems are not permitted.

H. Window Applications

Not more than 15% of a window shall be blocked by sale, clearance or informational signage. No signs shall be taped or suction cupped to display windows. The landlord has absolute right of approval for signage mounted or hung in the Design Control Zone.

Curtains, drapes, or other shielding devices are not permitted in the storefront area.

I. Storefront Entry Openings

The Tenant is encouraged to design and develop a storefront opening that is as wide and unencumbered as practical for the design intent. Tenant is encouraged to maintain at least 80% of the storefront width open. Tenant is encouraged to maintain the entry portal height a minimum of 10ft high where practical. [Retail existing might be less today](#). However, Tenant team is encouraged to increase to a minimum of 10ft. where practical.

J. Construction Barricades

Tenant is required to provide a temporary barricade in front of the storefront while the store is being constructed. Barricade height must fully conceal the Tenant storefront from view and helps to control dust and noise during construction. Barricade to be metal stud and drywall construction. Barricade door to swing into the Tenant space. Barricade graphics to be installed within 48hours after painting the barricade. [Barricade paint color to be confirmed with the Tenant Improvement Manager](#).

The construction barrier must include the JWA “Arriving Soon” image program and approved Tenant graphic. Barricade graphics must be submitted to the Tenant Improvement Manager for approval prior to installation. Design professional and contractor signage is not permitted.

Interior Criteria

All finish materials to be Class A fire rated. Only non-combustible material (ie no timber or wood) shall be used for both structural and non-structural elements and components, unless otherwise specifically approved by JWA. All blocking concealed in walls and millwork die walls shall be non-wood (ie metal).

A. Flooring

Floors may be covered with durable high quality materials such as, thin set ceramic tile, stone, terrazzo, LVT or carpet.

The transition between the Tenant flooring and the concourse flooring is to be flush and aligned with no transition strips. Tenant is responsible to prep the floor in the Tenant space to ensure a smooth, flush, and aligned transition.

In kitchens, bars, and otherwise “wet” areas such as spa or treatment areas, Tenant to provide a waterproof membrane or similar. Membrane to be properly sealed and flashed and wrap up the demising partitions a minimum of 6”. Membrane to be included under interior partitions and be sealed around all penetrations. Tenant is responsible to prevent leaking to the floors below or the adjacent surrounding areas.

Tenant must coordinate Tenant flooring with expansion joint covers. Existing covers within the Tenant space must be reviewed to determine if cover should be replaced or maintained as is.

B. Ceiling

Ceiling should be designed in response to the design characteristic of the Tenant’s identity. In order to create a more interesting store, ceilings should be designed to emphasize specific locations or features within the store. This can be achieved by changing ceiling heights and/or materials. The Tenant is also encouraged to use innovative lighting to achieve emphasis.

In general, it is recommended that the ceiling be located as high as possible given the constraints of a specific Tenant space. Tenants should maintain a minimum ceiling height of 10’-0” where there are no restrictions from above existing conditions.

In the instance where a concession is located independently from any ceiling structure, such as under the large vault, the Tenant will be required to provide a self-supporting canopy or some other structural element to act as a ceiling above the concession space.

The Tenant is required to provide flush ceiling access panels as required to service basebuilding system and Tenant systems. A full accessible ceiling is recommended for complete access to utilities above the ceiling. The minimum size of access panels is to be 2ft x 2ft.

Various main mechanical ducts, electrical raceways and conduits, and fire sprinkler mains may be routed through the Tenant spaces that limit the available ceiling height.

Ceilings in all food sales areas shall meet all health code requirements. Ceilings in back of house kitchen areas may include high quality, durable and cleanable suspended lay-in 2x2 or 2x4 ceiling, where frequent plenum access is required. However, it is preferred that a smooth, acoustically treated, non-absorbent, hard surface ceiling be used where access is not an issue. If the kitchen is visible to the public, this type of ceiling is required.

All ceiling suspension systems must be metal. Support for ceiling hangers should be tied to structural members. Support from decking or utility lines is not permitted.

Acceptable ceiling materials include:

1. GWB – painted
2. 2x2 tiles laid in tegular grid (front of house)
3. Wood or metal slats

Tenant is encouraged to limit real wood installation to 10% or less of the installation in order to address fire rating concerns.

C. Wall graphics

Large scale wall graphics shall be fabricated with high quality materials and must be able to withstand abuse from luggage or rolling carts. Content is limited to life style images and shall not be used for advertising. Tenant to submit images for review.

D. Display systems

Wall displays and freestanding display systems shall be fabricated with high quality materials and must be able to withstand abuse from luggage and other rolling carts. All shelving standards must be recessed. Display systems must be new at the time of installation.

Countertops at the cashwrap area (front counter, back counter, transaction counter) to be solid surface, metal, stone or similar materials. Plastic laminate is not permitted.

E. Demising Partitions

If not existing, Tenant to provide demising walls are required to separate the Tenant space from the adjacent area. Demising walls must be a minimum 6” metal stud at 16” o.c. with 5/8” type X gypsum wallboard on the Tenant side of the partition, full height from the floor to the underside of the deck or for Tenants under vaults, to the height of the Tenant space. Demising partitions between Tenants shall be centered on the leaseline.

Where the demising partition is for the perimeter of the Tenant space, on the side exposed to the public, Tenant to install high quality, durable materials that are consistent with the brand and design.

The Tenant must seal around all structural shapes, ducts, pipes, and other penetrations through demising walls in an airtight manner and in conformance to applicable codes and regulations. Perimeter demising walls for Tenants not under the vaulted ceiling to be smoke sealed to the deck above.

The Tenant is responsible for any additional wall reinforcement or independent support as required for demising walls used to support shelf standards or other heavy attachments.

F. Interior Partitions

All interior demising walls and partitions must be finished, including walls behind fixtures/millwork.

Tenant walls adjacent to exterior glass panels shall be vented at top and bottom to provide air circulation. Tenant is to provide window film on all exterior windows located in storage areas or behind fixtures. Window film must be installed from mullion to mullion. Film to be applied to the interior side of the window. Exterior transitions to the window wall must be coordinated with the shell of the terminal and allow openness where needed. Window film specification to be submitted for review and approval by the Tenant Improvement Manager prior to installation.

At secure boundary walls, Tenant to provide a partition adjacent to the security boundary wall for concealing utilities, hanging fixtures and equipment or similar activities. No penetration of the secure boundary is permitted.

Views to stockrooms, back of house areas, kitchens or similar areas must be concealed from view. Where a pass thru is desired to enhance operations or the guest experience all walls visible must be finished in high quality durable materials. FRP is not an acceptable material when visible to the public.

Doors to back of house areas to be metal doors. If the storefront is not lockable, doors to the back of house to be equipped with a lock.

G. Key Architecture / Door Locks

Locksets on security grilles/doors to the concourse to conform to JWA key architecture requirements.

Lighting General Guidelines

GENERAL

Lighting is a crucial design feature in creating a pleasant experience and should be designed to illuminate the facility and its products, without shining into the eyes of guests or causing glares or distractions. In addition to architectural lighting, Tenants must consider accent lighting to enhance visual merchandising and display of food.

ITEMS TO BE CONSIDERED:

- Conceal architectural lighting to prevent direct views to light source.
- Socket shadows are prohibited.
- Surface mounted fixtures are prohibited.
- Moving lights or components are prohibited.
- No lighting shall be installed outside the Tenant's lease line.
- Creative use of indirect lighting is highly encouraged.
- No bare bulb lighting shall be installed unless decorative type with JWA approval.
- Pendant lighting is allowed as a design feature.
- All Tenant lighting shall be controlled separately and illuminated only during time periods specified by JWA.
- Track type lighting must be recessed in a pocket within the Tenant's lease line.
- Display cases must integrate shielded lighting and be vented appropriately.
- Brightness levels of all light fixtures will be subject to JWA's approval.
- Tenants must select energy efficient lamping types, with color rendition subject to JWA's approval.
- All lamping to have a considered and consistent light quality color temperature.

Media and Technology

Tenants are encouraged to creatively engage the customer by incorporating digital media into the design. Digital media design and installation details are to be submitted in conjunction with the drawings and the Tenant is to provide examples of content for review and approval.

GENERAL

Tenants using speakers for the purpose of providing quiet background music for their patrons' enjoyment must take precautions to ensure that sound vibrations are not transmitted to adjoining tenancies or public spaces. Sound systems are not permitted at kiosk locations.

- No music or audio from devices can be heard from outside the lease line and any audio is subject to approval by JWA.
- Any feed for TVs needs JWA approval.
- All TVs/Monitors to be closed caption only (no audio).
- Freestanding Tenant security devices or security systems, if any, shall not be installed or placed in operation unless the Tenant has specifically received JWA's prior written consent as to the size, location, and design of such devices.
- Tenants are required to integrate TVs within mill-work or adjacent wall finishes subject to JWA review and approval.
- Monitors within Tenant spaces require an additional JWA step approval.

Food Service Criteria

A fine dining approach, drawing elements from high end cafes and restaurants, is a recommended way to create inviting dining experiences throughout the Airport. The intention is to create spaces that capture an experience comparable to strolling through a vibrant neighborhood with diverse dining experiences.

GENERAL

JWA requires kitchen equipment that is visible to the public to have a decorative material enclosure or appearance. If stainless steel is consistent with the desired look and feel, the finish must be treated so that fingerprints are not visible. This is important for any exhibition cooking areas visible to the public.

- Stanchions and Queuing (Within Lease Lines Only/Not Allowed outside lease lines).
- All Stanchions to be permanently mounted/one row must be fixed.
- First row of Queuing (from serving/transaction counters) to be permanent rails. Stanchions, if used, must meet ADA requirements. Design team to be mindful of cane detection requirements.
- Quality Queue materials between other stanchions
- Placement design of kitchen hoods is to be carefully considered. Refer to JWA Construction Manual for more information.
- No drink dispensers or other free-standing equipment shall be allowed on front counters. Free standing trash bins shall not be allowed. All integrated trash bins shall have openings sized to conceal trash within.
- Napkins, condiments, utensils, straws, etc. must be concealed in a condiment/trash/recycle unit.
- All live and artificial plants are subject to the JWA review.
- No brand signs on top of refrigerated cases.
- The top of all ledges and half-height walls must be slanted or peaked (not flat) so that drinks and other items cannot be placed on top.
- All knives are tethered and subject to JWA aviation Security review.

MENU BOARDS

All Fast Food/Quick Service/Coffee Tenants are required to provide at a minimum on menu board mounted on the rear wall of the sales area or on a suspended fascia. Menu board signage may not protrude more than 2” from the back wall and are to be integrated into the overall design. Provisions should be made for changing prices or products in an undetectable manner.

Menu boards are not permitted on the storefront or in the control zone unless approved in writing by JWA. If approved for installation on the storefront, menu board must be mounted flush to the storefront finish materials.

Tenant is encouraged to use digital menu boards. Other types of menu boards will be reviewed on a case by case basis.

Menu board design/graphics to conform to ADA requirements.

SIGNAGE

Introduction | Graphic Standards | Mounting Elevations | Sign
Details | Unique Tenant Signage



04

INTRODUCTION

Signage Introduction

Signage is an important part of all Tenant storefront design and expression. JWA signage guidelines provide the framework for a consistent, elegant, and well-integrated Tenant identification program. Signage shall be creative and unique with high quality graphics and materials that promote a unique store identity consistent with current retail trends. All signage shall be ADA compliant. All signs, including signs of a temporary nature, must be approved by the Tenant Improvement Manager in writing before use. If there is a conflict between ADA compliance and the Tenant design guidelines, the Tenant team is to clarify the conflict and review with JWA.

The Tenant is encouraged to provide illuminated signage for all signage locations fronting on public area. All illuminated signage shall be controlled by 7 day / 24hour time clock set to Landlord designated hours.

Tenant signage must meet the following standards:

1. Signage shall be limited to name, logo and decorative accents. The name is defined as the “doing business as” (DBA) name outlined in the lease or lease amendments. Any text other than the business name is subject to Landlord approval.
2. All attachment devices, wiring, transformers, and any other mechanisms required must be concealed. No exposed conduit, tubing or raceways, conductors, transformers, PK housings or other equipment shall be permitted. No exposed bolts, fastenings or clips. Transformers must be concealing above ceiling or within sign housings;
3. Corporate colors shall not be garish and are subject to Landlord approval;
4. To maintain a high quality retail environment, animated or flashing components are not permitted. No hand lettered signs are permitted. The Tenant is encouraged to provide a high quality, creative, three dimensional sign;
5. No floor mounted banners or stand alone signs are permitted;
6. Generally, the use of vinyl signage except as translucent graphics on storefront glass is discouraged;
7. No signmaker’s labels or other identifications shall be permitted on the exposed surface of the signs, except where required by code. Required labels shall be located in an inconspicuous location. All electrified signs must be certified with a UL Listing;
8. Signage design is encouraged to use the latest technologies.
9. No neon signage is permitted.
10. Signage for credit cards may not be located on the storefront or demising pier. The Landlord maintains right of approval for credit card decals, labels, vinyl, or silkscreened signs;
11. Materials shall be high quality and conform to local building codes and to state and national electric codes;
12. All signs are subject to JWA approval prior to fabrication. Sign design/details including electrical connections/wiring should be submitted as a part of the 100% submission. Tenant to submit full color signage shop drawings for review. Drawings to be to scale with all elements clearly drawn, detailed and specified, along with color and material samples with key plan illustrating location of sign within the Tenant space.

The Tenant Sign package is composed of a number of sign types that are generally designated as follows:

A. Primary Sign

The Tenant primary sign is the main sign for the Tenant space. Generally the primary sign is located on the storefront soffit or a sign bracket located over the storefront / entry portal. The primary sign is limited to the Tenant name. The size of the sign should generally follow a maximum height of 18" x 8' length x 4" depth and should be sized to fit well and proportionally on the Tenant storefront. The Tenant is encourage to provide an illuminated primary sign. Tenants are limited to one primary sign per storefront, unless otherwise noted on the LOD.

B. Blade Sign

Tenant to provide a blade sign and bracket. Review sign size and shape with JWA prior to design.

C. Glazed Storefront Sign

Tenants who construct glazed storefront may install an optional silkscreened or applied signature sign (decal) on the interior surface of the storefront. Centerline of sign to be located at 3'-6" above finish floor. Sign is limited to Tenant's name or logo and shall not exceed 3 inches in height.

D. Lifestyle Design Element

Internally illuminated lifestyle transparencies may be located on the Tenant storefront or within the control zone, subject to review and approval. Images must be lifestyle in nature and not advertising. Images may not include Tenant name or logo.

E. Signage within the Tenant Space – self check out, order here, pay here, pick up here, header signage, etc.

Include all other additional signage in the signage shop drawings.

F. Additional Misc. Signage – business hours of operation, materials sorting bins, room identification signage

Include regulatory and misc. signage in the signage shop drawings.

MECHANICAL

05

MECHANICAL CRITERIA

The Airport Mechanical system is divided into multiple zones served by AHU-1 through AHU-22. In general the system provides approximately 1 CFM/SF to Tenant spaces. Clarify on the Tenant drawings which zone/which AHU serve the Tenant area.

Tenant Responsibility

If the existing airport provided air is insufficient for the Tenant needs Tenant to provide supplemental roof top unit. Some Tenant spaces include gas. If gas is present, the Tenant is permitted to use it for heating within the existing capacity of the gas provided. No additional gas should be assumed to be available.

All material used in the Tenant installation (ie ductwork, ductwork seals, taping, etc) must be asbestos free.

If a utility shutdown is required to complete Tenant installation, the Tenant contractor to submit a Utility Shutdown Request (USR). See USR form/procedures provided by the Tenant Improvement Manager for additional information.

Design Conditions

The following design guidelines are general.

- A. HVAC systems shall be designed in accordance with ASHRAE recommended practices and the requirements of governing agencies.
- B. HVAC systems shall be designed with consideration given to ease of maintenance, reliability, and efficiency.
- C. Air Handling Equipment shall be packaged rooftop heating and air conditioning units. Units shall include an economizer section with enthalpy control, filter section with 95% cartridge disposal filters, direct expansion cooling coil, gas-fired heating section (if gas is available), and supply fan section. All equipment shall be supported on metal framing platforms/curbs (no wood). For penetrations through the roof and roof material flashing Tenant team to contract with an authorized vendor/contractor to perform the work so that the warranty of the existing roofing is not voided.
- D. All Retail, Food and Beverage, and Food Court Tenants requiring roof penetrations for installation of makeup air and hood exhaust equipment must comply with the requirements of completing this type of work.

Tenant should plan to exhaust through the roof. If a wall exhaust is existing in the Tenant space, Tenant may review reuse with JWA. Not all existing wall exhausts can be reused, and it is preferred all exhaust be through the roof. If re-use of a wall exhaust is approved, exhaust must terminate with metal grilles as specified by JWA.

All Tenant equipment located on the roof shall be labeled. Labels shall be:

1. 5" x 8" engraved vinyl plate fastened with stainless steel bolts and nuts; include Tenant name, space number, and unit number.
2. Minimum text height is 1/4".
3. Text color to contrast with plate.

Exhaust system design including hood design, duct design, equipment mounting height requirements, and fire extinguishing equipment must conform to NFPA 96 and IBC Code requirements.

- E. Food Tenants are responsible for providing their own kitchen exhaust systems, including automatic kitchen exhaust hoods, sheet metal work, fire-rated cladding, fans, cleanouts and drains for the sheet metal work, fire suppressant system and noise attenuation. These systems must be UL-rated and IRI approved.
- F. Kitchen exhaust hoods shall be of the combination exhaust and make-up air type. Make up air to be tempered to meet energy codes.
- G. All kitchen exhaust fans shall be supported from the structure above. Kitchen exhaust fans shall be roof mounted, belt drive, upblast centrifugal type fans complete with spun aluminum removable housing, aluminum fan wheel with backward inclined blades, motor and drive assembly, non-fused disconnect switch, and 18" high pre-fabricated insulated roof curb. Curbs to be metal, no wood blocking.
- H. All kitchen exhaust fans shall be installed so that noise and vibration shall be attenuated to the extent that the stipulated noise criteria for the adjacent occupied spaces is not exceeded.
- I. Kitchen exhaust fans shall be provided with cleanout and drainage provisions. They shall be constructed and installed to meet NFPA-96 (latest edition) standards and be UL-rated, FM-approved and approved by the landlord for the removal of smoke and grease-laden vapors. All fans shall be equipped with grease traps and receptacles to prevent grease residue from dripping on the roof. Contractor to test seals in welded duct during installation and provide written report to Landlord.
- J. The kitchen exhaust sheet metal work shall be welded black steel construction minimum 16 gauge, and shall be made watertight. All horizontal kitchen exhaust sheet metal work shall be sloped to the hood. Contractor must arrange for a test of the ductwork.
- K. Cleanout and access doors shall be provided at all right angle bends, and on 20'-0" centers or as required by local code or ordinance. Access doors shall be framed into the side of the exhaust duct and the size shall be 1'-2" wide by 1'-0" high except where the duct is less than 1'-1" high, in which case the door height shall be reduced correspondingly. The bottom of the access door shall be 2" above the duct invert.
- L. All Type I kitchen exhaust sheet metal work shall be clad with a fire-rated enclosure as required by local code.
- M. Do not provide return air to basebuilding HVAC system from food service Tenants' kitchens.

Grease Containment System (Roof)

If the Tenant activities are grease producing, the Tenant is required, to include a pollution control unit (PCU) into the design in order to eliminate grease and abate smoke/fumes within the air. When the incorporation of a PCU is not physically possible due to site constraints, a minimum two-stage treatment and/or filtration assembly shall be provided within the furnished hood range. Tenant to submit proposed solution for review and approval to the Tenant Improvement Manager. Refer to JWA ENV FOG memo for additional information. The Tenant will clean and maintain the system at the Tenant's expense. Grease exhaust equipment must be "Up-Blast" type.

Make-Up Air Systems

- A. The Tenant is responsible for providing his own make-up air systems including sheet metal work, fans, air tempering equipment and controls.
- B. The make-up air system is to be interlocked with the Tenant's exhaust systems. The exhaust systems are not to be capable of operating without the make-up air system operating.
- C. To control odor migration, the Tenant's space is to be negative pressure with respect to the terminal or concourse area.
- D. All make-up air not supplied through a combination exhaust hood must be tempered as required by the Energy Code.

Sheet Metal Ductwork

- A. Ductwork shall be fabricated from galvanized sheet metal in accordance with ASHRAE, the latest SMACNA standards, and be code complaint.
- B. Supply and return must be insulated. Exterior installation must be wrapped. Supply and return air ductwork shall be lined with one (1) inch thick acoustical duct liner having a density of 1 1/2 lbs. per cu. ft. Ductwork located in plenum spaces must be plenum rated/ wrapped.
- C. Secure insulation with solid coat of adhesive to top and bottom section, and overlap sides; all joints must be butted with flap thoroughly coated with adhesive. Insulation shall comply with NFPA 90A and UL listed standard for safety (UL273).
- D. Where rectangular ducts are greater than 2'-0" in width, the insulation shall be additionally secured to the bottom of the ducts with welded or cemented pins with washers or clips on 1'-0" centers. All gaps, seams, punctures, etc., shall be sealed over the gaps with vapor barrier mastic.

Flexible Insulated Ductwork

- A. Lightweight duct, core of corrosion-resistant wire helix permanently bonded within fabric, insulated with 1" thick, ¾" lbs. per cubic foot density fiberglass flexible insulation and covered with a fire retardant reinforced vapor barrier (hi-vinyl). Duct shall meet NFPA 90A requirements and be listed as Class 1 air duct material, UL listed standard 181.
- B. Provide a maximum of five feet of flexible ductwork to connect from take-off fitting to air distribution devices, and be oversized to the next largest size required to carry the designed air quantity.
- C. Fiberglass flexible duct insulation ¾ lbs. per cubic foot density with FSK vapor barrier facing. Blanket insulation shall be wrapped around ducts with joints tightly butted together or lapped.
- D. 2" tabs or flaps of the vapor barrier facing on both the circumferential and longitudinal joints shall be securely stapled.

Vibration Isolation

- A. Optional fan coil units and all vibrating equipment shall be mounted on neoprene rubber in shear vibration isolators.
- B. Provide flexible connections to meet NFPA requirements for all of the above mentioned equipment, fabricated from synthetic rubber or 29 oz. neoprene coated fiberglass cloth to eliminate transmission of vibration to ductwork.
- C. Air distribution devices shall be ceiling or side wall mounted registers or diffusers installed as required to achieved distribution in accordance with good engineering practice. All registers and diffusers shall have integral manual volume control devices.

Air Balancing and Control Wiring

The Tenant will perform, at the Tenant's expense, a certified pre-balance and final air balance of the Tenant space and provide a certified air balance report to the Landlord.

Balancing of air system shall be performed by contractors that are certified by the American Air Balance Council (AABC) or the National Environmental Balancing Bureau (NEBB). Air distribution systems shall be balanced for specific design flow rates and system static pressure.

Tenants may not use the existing Hydronic piping for heating or cooling.

Pipe Insulation

Pipe insulation must be ASTM C 1136 and ASTM C 547, Type 1 with factory applied, reinforced vapor retarder facing, and thermal conductivity to meet codes. Insulate hot water, cold water and condensate piping from ice machines and similar equipment to prevent condensation.

Other HVAC Requirements:

- A. Where walls are constructed along spandrel glass sections, walls shall be vented high and low at 4'-0" on center to release heat build up.
- B. Tenant is required to provide roof walk pads for any equipment placed on the roof. Layout is subject to approval by JWA.
- C. Roof conduit supports shall be rated/applicable for the existing roof type such that the warranty of the existing roof will not be voided. Screw through roofing attachments are not permitted. If elevated conduit/piping/ductwork cross the walk path, Tenant contractor to provide cross-over ship ladders. If cross-over ship ladder required, contractor to submit shop drawing for review by the Tenant Improvement Manager. Remove all unused conduit, piping, ductwork, etc. as a part of any Tenant equipment replacement.
- D. All condensate piping shall be insulated to prevent leakage of condensate on to ceiling or other finishes.

ELECTRICAL

06

ELECTRICAL CRITERIA

The Tenant will determine with the landlord the availability of electrical conduit to the Tenant space. If suitable conduit is not available, the Tenant will arrange and pay for installation of the conduit from the Tenant space to the designated source panel.

Tenant Responsibility

- A. Electric Meter to be provided in the Tenant space and conform to the JWA meter specification of Schneider Electric IEM 3455 or an approved equal. The Tenant's electrical contractor shall be responsible to install the appropriate CTs (based on the required amperage) onto the cables the Tenant's electrical contractor will be pulling from, which would generally be from the designed switchgear to their leasehold.
- B. All Tenant electrical work shall be at the sole cost and responsibility of the Tenant. Tenant team is encouraged to locate electrical panel(s) on demising walls.
- C. All storefront and interior reflected ceiling plans and specifications shall indicate all illuminating devices when submitted to the Landlord's representative for approval. Copies of catalog cuts of fixtures shall be submitted to expedite approvals.
- D. Recessed downlights shall be used for storefront illumination and shall be accommodated with a specular or semi-specular alzak cone, and may be adjustable. Lamps shall not be at or below the ceiling line. Lighting to be LED, warm white with a lamp temperature of 3,000K to 3,500K. The use of decorative type lighting, such as chandeliers, pendant or wall units or clear-type glitter strips are permitted only if the location is approved by the Landlord's representative. Strobe, spinner, or chase type lighting is not permitted. Luminous ceilings are not permitted.
- E. Exposed fluorescent tube strip lighting is not allowed in sales or public areas. All lighting in food service areas shall have protective covers, globes or shields.
- F. Low-voltage recessed or surface track lighting is recommended for high impact on merchandise.
- G. To retain and protect the visual environment of the area for the benefit of all Tenants, each individual Tenant shall control the brightness of the Tenant's lighting fixtures which shall be subject to the approval of the Landlord's representative.
- H. Electrical work, such as recessed duplex outlets, is allowed in the demising partition between Tenants where no work conflicts with or damages work previously installed by adjoining Tenants and where codes and building Department requirements do not restrict the proposed work. Use of PVC conduits is prohibited.

- I. All security system information is to be shown on the plans including the location of cameras, monitors, and conduit/cable runs. All security system cable must be run in conduit. If used, all stock control security systems must be concealed within the floor, ceiling, storefront columns, or other decorative structures. Freestanding systems are not permitted. Cameras must be positioned in discrete locations.
- J. All wiring, including low voltage cable, must be installed in EMT conduit. Use of PVC conduit and MC conduit is prohibited.
- K. The Tenant will determine, with the Landlord, the availability of telephone conduit to the Tenant space. If conduit is not existing, then the Tenant will provide and install conduit, route subject to JWA approval. The Tenant must consult directly with the telephone company and arrange for individual service from the project service location to the Tenant's demised premises. Applications must be made through the local telephone company. Telephone service will be provided by the Tenant at the Tenant's expense. All telephone wiring must be installed in EMT conduit. Tenant to contract with JWA approved vendor for punch through to airport cub from Tenant space.
- L. All temporary service and equipment are to be removed upon completion of the work and prior to store opening.
- M. The Tenant shall provide all emergency and exit lighting as required by state and local codes, and obtain approval for same from the local authorities. Tenant must provide breaker lock in Tenant panel for emergency egress lights and exit signs.
- N. An airport fire alarm system, exists throughout the airport. All Tenants are required to tie into this system. Tenant must use JWA authorized contractor to make the required tie-ins and test the system.
- O. Tenant breakers and meter shall be labeled using an engraved vinyl plate. Plate size shall be 3/4" x 3". Plate to include Tenant name and space number.
- P. Preprinted, flexible, self-adhesive labels with legend indicating voltage and service is required for all raceway and conduit. Size: 1-1/8 inch H x 4 inch L for 1 inch diameter or less, 1-1/8 inch H x 8 inch L for over 1 inch diameter raceway. Color: Black legend on orange background.
- Q. Electrical and communication conduit that is exposed to the public view to be painted to match the adjacent color scheme. Within the Tenant space the expectation is all conduit will be concealed from view. Contractor to review with the Tenant Improvement Manager any specific instances where conduit will be visible to the public.
- R. Floor mounted receptacles must be flush with the top of the lowest adjacent floor material. Raised floor mounted receptacles are not permitted.

Telecommunications / IT

Tenants to run fiber from the nearest MDF to the Tenant space for internet, phone, and television programming.

All cabling runs and pathways (ie data, communication, etc.) shall be supported within cable trays (first option) and/or rigid conduits (second option) that are detailed and designed per the requirements of the current adopted and governing codes. The use of J-hooks are not permitted at the airport without written approval from JWA and should only be used when cable trays and/or conduits are not physically possible. If used, J Hooks shall be lock type (top lock) seismic restraint and details of its attachment to the non-structural or structural framing must be provided.

Any cabling added and/or installed within an existing cable tray shall not exceed 50% of the cable tray's allowed capacity and shall be within the correct designated and/or assigned cable tray (ie existing cable trays are designed for Tenant/airline use only, for security purposes only, etc.)

All cabling shall be marked and labeled every 20'-0" to 40'-0", especially within the same room with appropriate label (wrap) (i.e., Tenant's name, etc) and 3'-0" from a wall space penetration and at the start and ends of the run. In general, all cabling shall be clearly, accurately, and neatly identified, labeled (ie typewritten), and bound when installed at the airport.

All cabling within a plenum space and/or corridor shall be plenum rated and all non-plenum rated cables shall be within rigid conduits.

All cabling routes shall be clearly outlined and depicted within the construction documents with reference details identified, including details reflecting all penetration conditions (ie wall, floor, etc – both non fire rated and fire rated conditions). Any penetration created by cabling runs and pathways (ie cable trays and/or rigid conduits through fire rated walls, ceilings, etc. shall be re-fire rated with a currently approved system (fire-stop).

PLUMBING

07

PLUMBING CRITERIA

The Landlord will provide access to domestic cold water and sanitary waste and grease waste. An existing sanitary vent might be available for use by the Tenant. Natural gas is available in some Tenant spaces – refer to LOD for additional information.

Tenant Responsibility

- A. The Tenant is responsible for the design, furnishing and installation of complete plumbing systems, as required, to suit the Tenant's requirements.
- B. The Tenant's contractor shall furnish and install all piping, fittings, valves, and associated components to accommodate the Tenant's plumbing design as follows:
 - 1. Domestic cold water;
 - 2. Domestic cold water meter, to be located in an accessible location, meter or reader max 5'6" AFF;
 - 3. Domestic hot water including water heater. Do not locate water heaters above ceiling. Tenants are encouraged to install water heaters above mop sink;
 - 4. Sanitary waste and vent;
 - 5. Natural gas (not available in all locations);
 - 6. Natural gas meter, to be located in an accessible location, meter or reader max 5'6" AFF (coordinate installation with JWA);
 - 7. Piping insulation;
 - 8. Plumbing fixtures;
 - 9. Floor drains are limited to the minimum required by code or JWA. Floor drains to be round and waterproofed in place to prevent leaking to the floor below.
 - 10. Floor sinks to be round and waterproofed in place to prevent leaking to the floor below.
 - 11. Food service Tenants must remove existing sanitary line back to the main, and replace with a new sanitary line;
 - 12. Above-floor grease trap (connect to provided sanitary waste piping).
 - i. Nothing fixed over grease interceptor;
 - ii. Tenant must provide a clean out on discharge side at 90 degrees.;
 - iii. The Tenant will be required to use a JWA approved cleaning service at Tenant's expense.;
 - iv. Grease trap to be properly sized for Tenant load: refer to local Plumbing Code for minimum size requirements.;
 - 13. All plumbing and other piping in areas subject to freezing must be insulated and heat-traced.
 - 14. No propress or megapress fittings are permitted unless specifically approved by the airport. All pipe fittings shall be welded.
 - 15. Tenant to provide and install a water meter in the Tenant space. Water meter to conform to the JWA water meter specification.
- C. All Food & Beverage and Food Court Tenants must submit drawings for approval to the Health Department as required for review and approval.

DESIGN CONDITIONS

Sanitary and potable water systems must comply with the Plumbing Code. Tenant design criteria shall be as follows:

- A. Domestic cold and hot water piping sizing shall be based on Hunter's fixture unit method as described in the American Society of Plumbing Engineers (ASPE) Handbook.
- B. Natural gas is not available at all locations, however where available, food service Tenants are encouraged to consider the use of natural gas for cooking purposes.

INDIVIDUAL PLUMBING SYSTEMS

Toilet rooms are not permitted in Tenant spaces unless specifically required by code.

Plumbing Specification Requirements

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

- A. Provide plumbing fixtures as indicated on architectural and plumbing drawings. Each fixture outlet, and piece of equipment shall be separately trapped, using type and size of trap required by the Plumbing Code. All traps shall have clean-outs. All wall-mounted devices shall have chair carriers which shall be securely bolted to floor slabs in accordance with the manufacturer's recommendations.
- B. Plumbing plans shall indicate fixture units, trap sizes, pipe size and slope on all piping and equipment.
- C. Above-ground hot and cold water piping (all sizes) shall be copper piping Type L, hard temper, except exposed at fixtures and equipment where it shall be chrome-plated cast brass. Wrought copper and bronze solder joint. Joint shall be soldered using silver content lead-free solder.
- D. Above-ground sanitary waste and vent piping shall be service-weight cast iron no-hub soil piping conforming to latest standards. Type L copper tube may be used for 2" diameter piping and smaller. Cast iron, cast brass, wrought copper drainage fittings. Gasket or soldered joint using silver content lead-free solder. No hub double clamps shall be "Clamp ALL". PVC and ABS are prohibited.
- E. Spaces accessible to the public shall be designed as fully finished spaces. All piping shall be installed concealed behind walls or above ceilings.
- F. Potable water piping shall be sized for a velocity range between four and eight feet per second.

- G. Potable water piping: Water hammer arrestors shall be provided in conjunction with automatic operated quick-closing valves, flushometers, etc. Arrestors shall be constructed of stainless steel and consist of factory sealed and charged pressurized compression chamber and heavy duty bellows. Standpipe style air chambers that consist of a capped length of pipe which do not include pressurized compression chamber and bellows are prohibited. Sizing and placement of arrestors shall be in compliance with Plumbing and Drainage Institute Standard PDI-WH201.
- H. All potable water service and water distribution pipe and fittings shall conform to the National Sanitation Foundation (NSF) 61
- I. Grease Interceptor: Food vending Tenants shall be responsible to provide an approved type of grease interceptor when required by the Plumbing Code and local AHJ. Interceptors shall be sized in compliance with the regulations. Interceptors shall be designed to operate at a minimum overall efficiency of 90% while draining the fixture in 2 (two) minutes. Waste piping in the house side of the interceptor shall provide a flow control fitting capable of external cleaning, fresh air inlet or vent piping, and shall have a vacuum breaker or vent and a cleanout installed on the discharge piping in compliance with the Plumbing Code. Low profile and recessed type grease interceptors are prohibited. Grease trap to be direct connect. Provide cleanout after the grease interceptor to allow for maintenance of the lines. Submit grease interceptor cut sheet with construction documents.

Grease interceptor to include remote alarm system to alarm within the kitchen where there is an issue with grease interceptor. If an ejector pump is also used, provide ejector control panel to alarm in the kitchen if there is an issue with the ejector.

- J. Natural gas piping must conform to ASTM A53, Grade B specifications Schedule 40. Provide standard weight carbon steel welded fittings with flanged connections or malleable iron fittings on threaded pipe. Gas meters shall be installed by each Tenant utilizing natural gas. The reader or meter shall be located in an accessible location at max. 5'-6" aff. and within the Tenant's back of house area. All work shall be in accordance with NFPA 54. PVC and ABS are prohibited. Gas meter to conform to the JWA gas meter specification.
- K. The entire plumbing installation shall be provided with valves located to permit easy operation, replacement and repair. Each type shall be the product of a single manufacturer. Water valves shall be full-port ball valves. Valves shall be provided where required by code and as shown on the drawings.
- L. Pressure and temperature relief valves shall be ASME, Watts or an approved equal, sized to suit the inlet size and to exceed the ASME, AGA and the manufacturer's pressure rating of the device. Back flow preventors shall be provided per the AHJ Guidelines.
- M. Gas valves shall be full-port ball valves, UL gas-approved.
- N. Water heaters:
 - 1. Furnish and install new storage-type water heaters as indicated on drawings. Heaters shall be tested in accordance with the Plumbing code. Heaters shall be provided with (AGA rated and ASME constructed) pressure and temperature relief valves, vacuum relief valves, and drain valves as necessary. Heaters shall be complete with controls and anode rods suitable for a five-year warranty.

2. Heaters shall have a minimum standby heat loss, in accordance with requirements of the energy code.
 3. Heaters shall be floor mounted unless otherwise approved in writing by the Tenant Improvement Manager.
- O. Insulation:
1. All hot and cold water piping shall be insulated to meet code requirements with UL approved insulation.
 2. All traps and branches receiving condensate or ice discharge shall be insulated to the main. Example: J-trap under ice machine.
 3. All piping located in crawl spaces, unheated areas, and exterior overhangs shall be heat traced and insulated to prevent freezing.
- P. Pipe hangers and supports:
1. Furnish and install hangers and supports to attach all pipes securely to the structure in correct alignment and pitch to prevent vibration and to effectively care for expansion and contraction. Parts in contact with copper piping or tubing shall be copper-plated, and chrome-plated for chrome-plated piping, etc. Furnish and install retaining straps on all piping hanger support systems in accordance with local codes.
 2. Duriron piping is not permitted at JWA. Any existing in Tenant spaces is to be removed as a part of the Tenant fit out unless approved otherwise by JWA.
 3. Piping supported from structural steel shall have beam clamps and hangers consisting of threaded rod. The sizes of supporting materials shall be suited to the sizes and materials of the piping supported. All hangers shall be UL/FM approved.
- Q. Seismic protection of all piping shall comply with the requirements of NFPA 13, and current CBC seismic hazard exposure requirements.
- R. Clean-outs shall be provided in all sanitary and storm drain piping at changes in direction, at the base of stacks and as required by the local authorities. Clean-outs shall be located within 50 feet of each other for piping 4" diameter and smaller and not more than 100 feet apart for larger piping sizes. Clean-outs shall be the same size as the piping installed up to 4" in diameter. For larger piping sizes, a clean-out of a minimum of 4" diameter shall be provided. Cleanouts must be located in Tenant space. Cleanout to be screw type. Rubber fittings are not permitted.
- S. All equipment and fixtures requiring connections to the sanitary system shall be provided with individual traps with integral clean-outs.

- T. Furnish access panels and doors for installation in walls and ceilings at locations indicated on drawings and as required to permit access for adjustment, removal or replacement and servicing of all valves and equipment.
- U. Firesafing and smoke seal is required where all piping and conduits leave or enter all vertical shafts, at all floors, and through all walls above or below all class A acoustical tile ceilings and all spaces without any type of finished ceiling.
- V. All floor penetrations shall be sleeved.
- X. Domestic cold water will be metered and conform to JWA water meter specification.
- Y. Paint label, at max 10'-0" o/c, and each side of walls all cast iron waste lines below floor with Tenant name and space number. Use a minimum of 2" letters.

SPRINKLER

08

SPRINKLER CRITERIA

JWA is currently a fully- sprinklered facility. This section outlines parameters for sprinkler system design and installation for Tenants. Ensure that all policy and procedures outlined in the following section are adhered to.

The system is a wet pipe sprinkler system. The Tenant spaces are not their own separate zones, but rather they are located within a larger concourse zone. During Tenant sprinkler modification the Tenant will be responsible for the notifications and fire watch necessary to provide a safe environment. Tenants to design up to Ordinary Hazard Group 1 per NFPA.

Individual Tenant spaces do not have Tenant specific sprinkler control valve and water flow switch. In order to complete Tenant work, the sprinkler zone will need to be brought off line. An approved fire watch will need to be coordinated and provided to conduct sprinkler tie in and/or modifications to the existing system.

Tenants are required to redesign the branch piping and head layout to suit the Tenant's ceiling and space layout and to connect to the Airport sprinkler system. Sprinkler shop drawing shall be submitted for review and approval and must include a material list and catalog cut sheets of materials being used including but not limited to pipe fittings, valves, alarm devices, etc.

Tenant to utilize a sprinkler contractor that meets the requirements for working inside JWA.

Tenant Responsibility

1. Ansul system will be required for Type 1 hood and protection as deemed necessary by IBC Mechanical code, the Landlord and review authority. Ansul systems are required to be connected to the fire alarm system.
2. The Tenant shall provide hand fire extinguishers include Type ABC and Type K as required by code in the Tenant space. Show extinguishers and signage in the drawings.

DESIGN CONDITIONS

The Tenant's Sprinkler System design criteria shall be as follows.

- A. The systems shall be designed in complete accordance with, and as defined by, NFPA and as required by the insurance underwriter and fire department. Systems shall be designed to provide for the minimum required water densities over the most hydraulically demanding rectangular area.
- B. The systems shall be hydraulically designed by a licensed fire protection contractor using a water flow test provided by JWA.

- C. Sprinkler shop drawings shall be stamped and signed by a professional engineer licensed in California. Sprinkler shop drawings and complete hydraulic calculations shall be provided for approval showing the proposed layout of piping based upon hydraulic calculations. For the purposes of the Tenant review and permit application, the engineer is to include the sprinkler head layout in the construction drawings.
- D. Hydraulic calculations shall include a 10 (ten) psig margin of safety between the flow and pressure required for system operation and the available pressure flow. This margin of safety should include losses through water-service piping, valves, and backflow protection.

Sprinkler Specification Requirements

- A. Service piping shall be standard weight Schedule 40 black steep pipe (ASTM A53, Grade B). Flex Heads, 36” max length, are permitted.
- B. Vales shall be standard weight and materials, as required by NFPA, Under Underwriters Laboratory (UL) listed, FM approved.
- C. Seismic protection of all sprinkler piping shall comply with the requirements of NFPA 13. The airport is considered an essential facility, ie a risk category IV structure with an importance factor of 1.5 and generally Exposure C for wind.
- D. Furnish and install hangers and supports to attach all pipes securely to the structure in correct alignment and pitch, to prevent vibration, and to effectively provide for expansion and contraction per NFPA 13 & 14.
- E. Piping supported from structural steel shall have beam clamps and hangers consisting of threaded rod. The sizes of supporting materials shall be suited to the sizes and materials of the piping supported. All hangers shall be UL/FM approved.
- F. Sprinkler heads shall be UL listed and match the zone standard.
- G. The type of sprinkler head used determines its location. The engineer is to provide sprinkler head selection according to guidelines below:
 - Sprinkler heads in uninhabited areas without ceilings (ie. Mechanical rooms, storage rooms, etc.) shall be of conventional design, upright style, and shall have a brass finish.
 - Sprinkler heads in unheated spaces with ceilings, including coolers and freezers, shall be dry pendant style.
 - Sprinkler heads in inhabited areas without ceilings shall be of conventional design, upright or pendant style, and shall have a polished chrome finish.
 - Sprinkler heads in inhabited areas with ceilings surfaces shall be concealed heads with covers to match ceiling finishes Custom paint to be approved factory finish. No field painting of sprinkler heads shall be permitted.

Sprinkler Specification Requirements (Continued)

- H. Sprinkler heads located in mechanical rooms, storage rooms, pump rooms, service areas, and where otherwise subjected to susceptible damage, shall be provided with guards.
- I. All heads shall be centered, but in no case be located closer than 6” to T-bar suspension system.
- J. Sprinkler head locations shall be coordinated with all surface mounted items, such as cornices, low soffits, and lighting fixtures and shall be located accordingly.

FIRE ALARM

09

FIRE ALARM CRITERIA

This section outlines the parameters for the fire alarm design and installation for Tenants. Tenants must provide a separate fire alarm plan as a part of the electrical set of contract documents and ensure that all policies and procedures outlined in the following section are adhered to.

The Tenant spaces are not their own separate zones, but rather they are located within a larger concourse zone. Tenants are required to redesign the fire alarm system to address their space layout and tie into the fire alarm zone. Fire Alarm shop drawing shall be submitted for review and approval.

[Tenant to utilize a fire alarm contractor that meets the requirements for working inside JWA.](#)

- A. The Tenant shall provide all labor and materials required to interconnect the Tenant space and equipment with the airport fire alarm system.
- B. Tenants are not to provide a Fire Alarm Control Panel (FACP).
- C. Tenants are responsible for reprogramming as needed at the head end to recognize properly the Tenant space and associated devices.
- D. Visible notification devices to be provided in Tenant spaces in conformance with CBC 907.5.2.3.
- E. Any specialty fire suppression systems such a kitchen hood suppression system must be monitored and report to the main fire alarm control panel.
- F. Except as otherwise noted, all cable shall be installed in EMT conduit (indoors) and GRC (outdoors).
- G. All mounting heights shall conform to the requirements outlined in NFPA, and ADA.

STRUCTURAL

10

STRUCTURAL DESIGN CRITERIA

- A. Tenant shall submit the following information:
1. Roof plan indicating location of Tenant roof top equipment and structural design for equipment support and roof penetrations;
 2. Location, size and weight of any and all equipment (including compressors, exhaust hoods and fans, etc.);
 3. Ceiling-hung plan - example. Hoods;
 4. Rolling grille and storefront weight and supporting details;
 5. Location plan, size and support details for floor openings;
 6. Location plan, size and support details for roof openings, all roof penetrations shall be structural reinforced unless approved otherwise;
 7. Location plan, size and weight of safes and other heavy furniture; and
 8. Hood hanging details including bracing.
- B. The Tenant must comply with the following items:
1. Loads shall not be supported on demising partitions;
 2. Permitted loading to be verified by the Tenant structural engineer of record. Clarify in the design the load being imposed and the carrying load of the slab.
 3. Floor and roof slabs or deck shall not be cut or cored without JWA written approval. Once approved, penetrations shall be made by the JWA approved vendor/contractor.
 4. Tenant mounted roof top equipment shall be mounted on new metal stud framed curb/platform or galvanized steel post/ frame systems. Size and weight of such units shall be submitted for review; and
 5. Piping, conduits, etc. shall be located under the upper level structure, where possible, and through existing beam openings where provided. No structural members, kickers, bracing or bridging member shall be cut or damaged.
 6. All ceiling hung elements, etc. shall be vertically and laterally supported and braced as required by code.

Note, all water heaters and transformers are to be floor mounted unless approved in writing by the Tenant Improvement Manager to be wall or ceiling mounted. If not floor mounted structural support details to be provided.

BASE BUILDING ALTERATIONS

11

ALTERATIONS TO BASE BUILDING

1. The Tenant may not alter, remove, attach to, etc the base building in any manner or fashion with-out written approval from JWA and County.
2. All required building system shutdowns such as electrical, HVAC, plumbing, fire protection and life safety systems must be requested in writing, coordinated with and approved by the Tenant Improvement Manager.
3. No depressed or trenched floor areas are permitted.
4. All fire ratings shall be maintained. Tenant team to provide fire penetration details as appropriate.
5. No welding to base building structure.
6. No fastening without approval.
7. No alterations to base building systems are permitted without written approval. JWA maintains the right of approval for all fire alarm, sprinkler, and HVAC contractors.

