



Attachment VI

SARASOTA
BRADENTON
INTERNATIONAL

DRAFT



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Sarasota Bradenton International Airport

CONCESSIONS DESIGN MANUAL (CDM)

Sarasota, Florida

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1.0 Introduction

1.1 General Introduction

1.2 Use of this Manual

1.3 Definitions

1.4 Codes and Standards

1.1 General Introduction

Everything about Sarasota Bradenton International Airport (SRQ) is designed to provide the best experience for passengers and their guests. Critical to this mission is its passenger-service Concessions Program.

This manual is intended to guide Concessionaires and their design teams through the process, not control their designs. The recommendations and requirements herein are to steer SRQ concessions into the future with the highest quality concessions while maintaining a unique and special character specific to the Sarasota region. It is the result of the Sarasota Manatee Airport Authority's commitment to providing an attractive, pleasant experience for passengers, terminal users, and Concessionaires at SRQ. The Authority encourages dynamic retail store and restaurant designs that are consistent with the unified aesthetic and functional visions of the Airport and add physical expression of the Authority's goals for the concessions program. In particular, the Authority expects Concessionaire to create a sense of place through unique, inviting, and original designs that capture the spirit of the Sarasota region. This desire to capture the spirit of the place can be accomplished not only via physical provisions by the Authority and Concessionaire but also via a strong emphasis on Employee and Community Engagement.

Recognizing the importance of a Concessionaire's brand identity, the Authority also encourages the expression of brand identity within the context of a sense of place. Designs should be subtle, cohesive, and flexible

to create a memorable passenger travel experience at the Airport. Concessionaires are encouraged to establish on-going communications with the Authority during their design and construction phases to ensure their facilities comply with all the appropriate design objectives, standards, and criteria.

This Concessions Design Criteria Manual (CDM) will offer Concessionaire's design and construction teams guidelines for preparing and submitting designs for review and approval. Dimensions and details of existing building conditions shown in the CDM are intended for reference only. It is the responsibility of the Concessionaire to confirm existing conditions and to document any deviation in the existing condition with actual details for the Authority's review and approval.

Concessionaires should become familiar with these documents and be responsible for remaining current on revisions to these documents. The documents are dynamic in nature and may change from time to time. Please refer to the Authority's website and contact them about any updates to the CDM before beginning the design of any concessions.

1.2 Use of this Manual

Concessionaire and their designers and contractors should use the CDM to guide the design and construction of concession spaces at SRQ. The Manual is generally intended to accomplish the following:

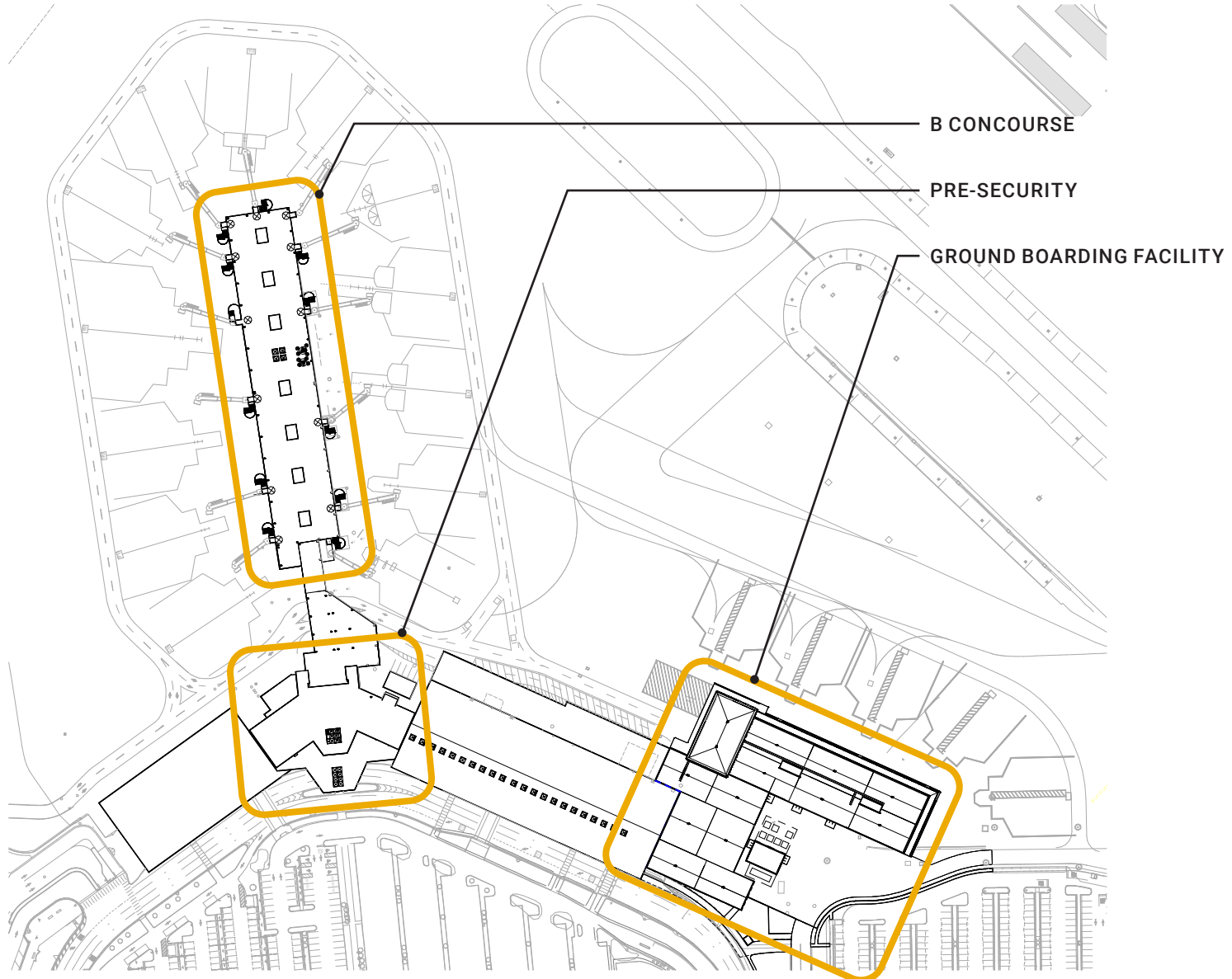
- Inform the Concessionaire of the Authority project management controls and guidelines.
- Define Concessionaire/design team responsibilities.
- Identify critical milestones/coordination points to facilitate project success.
- Provide a design and construction work plan.
- Establish minimum design criteria.

This manual has been designed in the Portable Document Format (PDF) and is optimized to be viewed digitally. All chapters and sections of the manual have corresponding PDF bookmarks that can be navigated using any standard PDF viewing software. In addition, the manual contains hyperlinks that can be clicked to take the reader to specific pages of the document. Hyperlinks are indicated with aqua colored text that describes the hyperlink destination. An example of a hyperlink is included below. Clicking on the aqua colored text will bring the reader back the table of contents.

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If printing and viewing this manual is preferred, the document sheets have been sized to print on standard letter-sized (8 1/2" x 11") paper format in the landscape orientation.

TERMINAL AND CONCOURSE LOCATION PLAN



1.3 Definitions

Following are words and acronyms used throughout the CDM and their meanings as they refer to concession development at the Airport.

ACD: Airport Concession Department

ADA: Americans with Disabilities Act

A.F.F.: Above finished floor

AHJ: Authority having jurisdiction

Airport: Sarasota Bradenton International Airport (SRQ)

Airsides: Aircraft boarding buildings connected to the Main Terminal by shuttles. Airsides contain the passenger departure lounges, TSA Security, concessions, airline facilities, and aircraft ramp services.

AOA: Air Operations Area

Demising Wall: Wall between Concessionaires or between the Concessionaire and Airport common spaces

ASHRAE: American Society of Heating, Refrigerating and Air-Conditioning Engineers

Authority: Sarasota Manatee Airport Authority

Building Information Modeling (BIM): Building Information Modeling (BIM) is a digital representation of physical and functional characteristics of a facility. The tenant may provide a BIM model of their space to the airport as part of the Design Review process. See Chapter 7, Design Review and Submittals for more

information.

Building Permit: Permit to commence construction issued by the County of Sarasota based on approved plans and specifications. Any required Water and Sewer Permits will be issued by Manatee County. See Chapter 7 for more details.

CAD: Computer aided design

CCTV: Closed circuit television

CDM: Concessions Design Manual. The CDM provides guidelines and parameters for any concession design and construction within the boundaries of the Airport.

Contract: The agreement between the Authority and Concessionaire defining the Concessionaire spaces and outlining each party's responsibilities and obligations related to the development and operation of a concession.

Contractor: General Construction contractor who holds the building permit and executes the construction shown on the approved contract documents for the Concessionaire or the Airport

Design Condition: Alphanumeric designation for design condition specific to that tenant space

Design Control Zone (DCZ): The three-dimensional zone that defines a Storefront starting at the Lease line and extending five feet into the tenant's space. The DCZ runs the entire width of the public-facing storefront. All architectural finishes, merchandising, and display fixtures within the Design Control Zone are reviewed by

the Authority and are strictly monitored for compliance with the CDM and the highest level of professional merchandising and display standards. No merchandise or displays may extend out of the DCZ and into the public space.

Equipment: Fixed (attached) or movable equipment, trade fixtures, or mechanical components owned by the Concessionaire and operated within the Concessionaire space that is necessary to conduct business

ITS: Information technology services

LOD: Lease outline drawings, as attached to the Concessionaire's Contract

Main Terminal: Primary facility with bag claim, ticketing, transfer to Airsides, concessions, and Authority offices.

Neutral Pier: A pier component at the storefront opening that provides a transition from base building to Concessionaire finishes.

NFPA: National Fire Protection Association

Shell Space: Unfinished building area

Soffit: Horizontal surface of a part of the ceiling that is lower than the primary ceiling surface

Supplemental Signage: Additional signage provided by the Concessionaire, which must be approved by the Authority. Signage must comply with the CDM.

1.4 Codes and Standards

The Concessionaire will be responsible for reviewing, understanding, and implementing, as part of its design, all applicable codes for all applicable jurisdictions, including but not limited to: local, state, and federal laws, statutes, orders, codes and code ordinances, and regulations applicable to the work. Review of the Concessionaire's documents by the Authority does not include code compliance and does not relieve the Concessionaire of responsibility to satisfy all applicable regulations. Concessionaire must verify applicable codes and standards prior to the start of any project. All Concessionaire, architects, engineers, and contractors must be familiar with this CDM and the applicable sections of the current edition of the Authority's Design Criteria Manual and Concessionaire Work Permit Handbook in addition to the adopted Authority codes.

Refer to Chapter 7 for detailed information on codes and standards. All Concessionaire improvements are subject to the approval of the City of Sarasota Planning and Development Department (<https://www.sarasotafl.gov/government/development-services/building-permitting>).

- FBC: Florida Building Codes
- FFPC: Florida Fire Prevention Code
- IBC: International Building Code
- IPC: International Plumbing Code
- IMC: International Mechanical Code
- IECC: International Energy Conservation Code
- IFC: International Fire Code
- NEC: National Electrical Code
- ADA: Americans with Disabilities Act
- NFPA: National Fire Protection Association

2.0 General Design Standards

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- 2.13 Retail Trash, Storage, and Delivery

2.1 General Design Approach

- a. The interior design of each Concession Unit, as viewed from the Common Area, must convey the unique character and sense of identity for each Tenant. Tenant should creatively employ visible walls, ceilings and floors to act as a dramatic backdrop in its merchandising efforts. The use of special features, tasteful props and displays is encouraged to project Tenant's concept image through the storefront and attract customers into the Assigned Space.
- b. For locations that were previously concessions spaces, Tenant is responsible for receiving the Assigned Space "as-is" and providing all demolition and restoration of surfaces sufficient to allow for Tenant's build-out. All previous Tenant Improvements within the Assigned Space are to be demolished with the exception of kitchen equipment for venting. All existing plumbing waste lines must be demolished. Electrical and gas infrastructure may remain as determined by the Airport Authority on a case-by-case basis. Tenant shall attempt to use all existing venting paths and infrastructure in the Back-of-House (BOH) areas. Refer to Chapter 6 for further information on MEP requirements.
- c. Tenant will be expected to take a fresh and innovative look at how its Concession Unit can best be designed to present world-class sophistication in a casual yet stylish manner.
- d. Creative adaptations of standard restaurant and retail store designs are strongly encouraged within the requirements of the CDM.
- e. A total concept coordinates Common Area frontage with the interior design of the Concession Unit. Tenant must consider creative adaptations to its interior design and planning to achieve a space that is compatible yet different from the Common Area theme.

2.2 Storefront

The storefront consists of the Authority-provided neutral frame and tenant-provided store enclosure. A Design Control Zone within the lease line has been established as a transition between the concourse circulation and the tenant store interior.

The concession design should allow for dynamic storefronts that accommodate three-dimensional storefront fixtures that protrude out toward the concourse. The amount of the projection is defined in the specific design condition. The projection into the concourse must not negatively impact wayfinding or passenger circulation and is subject to the Authority's approval, which may be withheld at the Authority's sole discretion. Concession storefronts that are offset, angled, or curved and not parallel to the concourse can also greatly improve visibility.

DESIGN CONTROL ZONE

The DCZ is a three-dimensional zone that defines a Storefront starting at the Lease line to within the first five feet (5') into the tenant space. The DCZ runs the entire width of the storefront. Concessionaire shall emphasize this zone with high quality finishes, lighting, ceiling changes, and creative professional merchandise displays. The displays must be of merchandise, presented on or in thoughtfully crafted displays having substance. No spinners or other spindly devices of expediency are allowed. No non-merchandising devices are allowed, such as placards, posters or other advertising media. The Authority will closely monitor all

fixtures and displays within the DCZ and reserves the right to reject any retail fixture or merchandise display, which in its sole opinion are not professional, or is of low or substandard quality. Additionally, the Authority may control aspects of Concessionaire design within the DCZ. All security equipment within the DCZ is to be concealed from public view and fully integrated into the design.

COMPONENTS

Hard surface flooring and ceiling (such as gypsum board) material shall be used within the DCZ.

Freestanding millwork or display fixtures are not to exceed a height of 5'-6" A.F.F. and must be limited to a maximum of 30% of the width of the storefront. Point of Sale counters are not permitted within the DCZ.

LIGHTING

Lighting must be shielded so as not to produce glare through the use of recessed down lights, indirect cove lights or track lights concealed in pockets. Direct lighting shall focus on storefront fixtures and highlight merchandise.

DUCTWORK

Verify that ductwork meets the requirements stated in Chapter 6. Exposed ductwork in the DCZ is discouraged and shall be subject to review and approval by the Authority.

PROHIBITED

Prohibited Items include but are not limited to:

- a. Mass merchandising displays
- b. Sales racks
- c. Slatwall or pegboard
- d. Credit card decals
- e. Flashing lights or animation
- f. Advertising
- g. Point of Sale
- h. Product pick-up or delivery
- i. Spinner and/or spindly racks
- j. Standard issue walk-off mats
- k. Handwritten signs

DISPLAY AREAS

All requirements noted in (DCZ) shall also apply to Display Areas. All fixtures shall be professional and industry standard for Display Areas. All Display Areas generating an excessive amount of heat shall be adequately ventilated.

The area shall be illuminated with low voltage track lights, recessed incandescent lighting, or approved specialty lighting and shall be on a dimmer control. The following elements are not allowed:

- a. Signs taped or fastened to the Display Area windows or hung from the soffit.
- b. Checkout counters, temporary sale racks or mass merchandising systems (slat wall).
- c. Pegboard or metal shelving of any kind.
- d. Wall mounted surface displays on the Authority's

side of the storefront.

- e. Glare visible to the public concourse or common area.
- f. Fluorescent lighting or acoustical ceiling tile.

NEUTRAL FRAME

The neutral frame provides the demarcation between tenant and base building finishes. Where applicable, the tenant is responsible for providing a 3/4" black reveal between the neutral frame and the tenant improvement store enclosure. No reveal is required when using frameless (butt joint) glazing against the neutral frame. As a design option, the Authority will consider the tenant's storefront design to be seamless and incorporate the neutral frame.

STOREFRONT GUIDELINES

The storefront design is critical to creating the identity for In-Line concessions. High quality storefront design will assist in establishing SRQ as a leader in airport concessions. Storefronts are to be easily legible and well maintained. Storefront construction maybe securely anchored to the base building structural system where such support is required. Structural conditions vary throughout the Airsides and Main Terminal. Many design conditions contain existing building structural elements within the DCZ.

OPENNESS / TRANSPARENCY

Tenants are required to maintain a minimum 60% transparency (either open or clear glazing) below and next to any structure or base building soffits/neutral frames located within the lease line or DCZ. This percentage applies to each side of a tenant's space at a corner condition. Concessionaires may treat either or both faces as the primary means of entrance and egress.

STOREFRONT MATERIALS

Storefront finish materials shall be extremely durable, high quality, and easily maintained. Storefront materials must appear different from the adjacent Airport finished spaces so that passengers can distinguish the tenant from the Airport spaces. This can be achieved through color, texture, pattern, or materials.

Note that Airport finished space materials differ in each Airside and in the Main Terminal. It is the tenant's responsibility to determine the materials and finish of adjacent Airport finished spaces, and then choose materials to differentiate their space. All finishes are subject to the Authority's approval.

Acceptable materials include:

- a. Decorative finished metals such as polished chrome, anodized aluminum, stainless steel, and zinc.
- b. Natural stone products such as marble, granite, or limestone.
- c. Ceramic or porcelain tile, through body products

only.

- d. Top quality hardwood.
- e. Rough sawn, re-used, or recycled lumber; rough sawn cedar; or other unfinished woods with the Authority's approval and if consistent with the tenant's generally recognized trade dress.
- f. Glass Fiber Reinforced Concrete (GFRC) material.
- g. Tempered glass.
- h. Solid surface, quartz, ultra-high strength concrete.

Use of the following materials on the storefront and within the DCZ is strictly prohibited:

- a. Large areas of plain, smooth, painted gypsum board.
- b. Highly textured paint or stucco, masonry with highly textured surfaces, or sharp corners.
- c. Vinyl wall covering, fabric, or wallpaper. Decorative murals are subject to ACD approval.
- d. Engineered/simulated versions of any material such as brick, stone, or wood.
- e. Plastic laminates. High impact plastic laminate with edge treatment may be considered by the ACD.
- f. Pegboard, slat board walls, or fixture systems.
- g. Simulated paneling pre-finished or scored plywood products, and diagonal wood siding.
- h. Lapped siding composed of wood, vinyl, or aluminum and shingles, cork, or wall mounted carpet.

Base:

- a. All storefronts, excluding doors, must have a 6" minimum base of durable material such as granite, marble, stone, terrazzo, stainless steel, or other durable material anchored to a solid backing.
- b. Tempered Glass to the floor
- c. Vinyl, rubber, brass, pre-finished metals other than stainless steel, plastic laminate, or wood bases are not allowed.

The dimensions and the maximum zone heights shown are general requirement. The Authority encourages creativity and will consider non-conforming dimensions and designs.

STORE ENTRANCES

Recesses, angles, and other devices designed to break up the length of the flat storefront are acceptable. All interior storefront glass is to meet the openness/transparency requirements of this manual. All storefront designs are subject to the Authority's approval, which may be withheld at the Authority's sole discretion.

All storefronts must be self-supporting. Storefronts must be buffered from the neutral frame and base building by a black 3/4" reveal and cannot suspend from it or be braced by it. Bracing to structural columns and beams may be allowed; however, no penetrations are allowed in concrete columns or beams. Structural connection must be developed by a licensed structural engineer and is subject to approval by the Authority.

2.3 Security

All storefront closure doors, if included in the storefront entry design, shall be provided by the tenant. Closure doors shall be one of the following:

- a. Single track frameless glass sliding doors.
- b. Aluminum and glass sliding doors with concealed storage.
- c. Sliding aluminum grille doors with recessed top hung track in an approved finish. Infill panels for folding screens are to be tempered glass, not Plexiglas/Lexan.
- d. Swing doors – glazed preferred.

Closures may not have thresholds or bottom tracks and must maintain a minimum of ¼" undercut to clear all adjacent floor surfaces.

If swing doors are used, a setback of 36" minimum from lease line is required to allow for door swings.

No part of any door shall extend beyond the storefront lease line into the Airport's public corridors except when required by code. Allowable doors include: multi-pane glass, fully glazed, or frameless glass doors on pivots.

Sliding horizontal/tracking grilles are acceptable in all concession areas. Coiling vertical grilles are permitted at concession areas where architectural and structural conditions allow. All sliding horizontal/tracking grilles must be suspended from the soffit above, and the suspension must be designed by a structural engineer with supporting data indicating the existing structure can accommodate the loads.

All portions of coiling vertical/horizontal grille frames or tracks that are visible must match the metal finishes used elsewhere in the storefront. Grilles must be fully concealed when not in use. Sliding chain "pawn broker" type closures are not permitted. The structural support for the grilles must be hidden and incorporated in the tenant's storefront design.

Security grilles shall be perforated, anodized, clear finished aluminum, or stainless steel with bottom and top locking devices using ceiling and floor pins. Security grilles that have a staggered brick pattern are preferred over configurations with straight, vertical rods. Dust-proof strikes are required at floor bolt drops.

At island tenants, freestanding units, and smaller display cases, all merchandise must be secured when the tenant is not in operation or staffed. At these locations, a lighter, fabric type or roll down enclosure is acceptable. Other lighter enclosures for low display cases will be considered, subject to the Authority's approval, which may be withheld at the Authority's sole discretion.

2.4 Merchandising Displays

Merchandise displays consist of fixtures, raised platforms, props, furniture, mannequins, etc. These elements are to be consistent with the space in both design and materials. Merchandise display designs are critical in expressing the theme of the retailer. Display cases may compose 25% of the counter frontage when not exceeding 4 feet - 6 inches in height above the finish floor.

The fixture layout should allow for passengers with hand-held luggage, bag carts, and baby strollers, as well as persons in wheelchairs who need maneuvering room. Any equipment used in the store visible to the public must be compatible with the store design.

- a. Displays providing direct service must be set back a minimum of 2'-0" from the lease line to provide adequate circulation and queue space.
- b. All displays visible to the public are restricted to durable, non-porous, easily cleanable materials. Display unit backing, front, shelving, and countertop materials are limited to the following:
 - i. Stone or other hard surface materials
 - ii. Stainless steel or other metal
 - iii. Solid surface materials
 - iv. Glass
 - v. Ceramic or porcelain tile
 - vi. Hardwood
- c. Simulated natural products and metal and plastic laminates are not acceptable materials for display

design. However, high impact laminates may be allowed but are subject to the Authority's approval.

- d. Display recesses, angles, and other devices can be used to break up the length of the flat front.
- e. All display fronts are to have a 6" high by 4" deep recessed toe space. The face of this base should be covered in the same material as the adjacent floor or other durable material such as tile, stone, and stainless steel.
- f. A personnel access door in a merchandise display front is permissible where no rear entry is available. It must be concealed by matching the adjacent display front materials. Hinges and hardware must be concealed.
- g. All take-away counters must have a section that meets ADA accessibility requirements.
- h. Wall displays must have proper reinforced backing or be supported by high gauge metal studs.

2.5 Flooring Materials and Transitions

All flooring materials must be approved by the Authority. The following is a list of guidelines:

- a. The level of the finished floor within the shell space is to correspond exactly to that of the adjacent existing Airport finished floor at the lease line, unless prohibited by existing conditions and approved by the Authority. If approved by the Authority, the tenant is responsible for providing a code compliant transition between the tenant space floor level and building floor level. Depressed floor slabs will not be permitted. All structural modifications and in-fills must be approved by the Authority. The tenant is responsible for verifying the type and condition of the adjacent existing Airport finished floor.
- b. Stone, porcelain or ceramic tile, marble, thin set terrazzo or commercial quality plank wood, and high-quality carpet are acceptable flooring materials. The use of vinyl, rubber, VCT, floor paint, sealed concrete, brick or simulated brick, laminate flooring, cork, or other low quality, low durability material deemed unacceptable by the Authority is not permitted in public areas. All materials shall comply with applicable law and be slip-resistant. Certain floor materials may be considered for approval by the Authority in special cases.
- c. The tenant must provide a durable, continuous base at all walls within the tenant space. The material must complement the flooring and be compatible

with the storefront. Rubber, vinyl, soft woods, and carpet base are not acceptable in any area within public view.

- d. If damage has occurred during construction, the tenant is required to repair and replace adjacent Airport flooring within the entry zone at the front of the storefront enclosure to provide a continuous floor material, to the extent of the damage.
- e. If the tenant's space requires floor penetrations, the tenant's contractor is required to provide non-destructive testing of the slab/structure (x-ray) before cutting, drilling, or otherwise penetrating the existing composite slab. The Authority is to be notified of the exact location, in writing, prior to any penetration. The tenant's structural engineer is required to review the images of the non-destructive test and provide their design and approval of all floor penetrations.
- f. The tenant is to control water from drilling or cutting operations. Surfaces below such operations must be protected. The tenant is responsible for the cost of any damages sustained during such procedures.
- g. Tenants are not permitted to construct mezzanines or raised platforms in their spaces without the written approval of the Authority.
- h. If an expansion joint occurs within the tenant space, it shall be the tenant's responsibility to maintain the integrity of this joint. The tenant must install the finish material to the joint in a professional manner that is consistent with the architectural approach

throughout the Airport Terminal or Airsides.

2.6 Demising Walls

The base building will provide demising wall studs and GWB only as indicated on the Contract exhibits. The tenant is required to provide finishes to the contract side of these walls to maintain separation requirements as reflected in the Contract exhibits. If fire rated walls or other existing construction must be opened or cut through to extend services to a tenant's space, the tenant must preserve the original rating and construction and provide UL Listed fire proofing penetration protection.

All tenant walls are to be finished. Tenants requiring security protection may install expanded wire mesh or weld wire fabric within the return-air opening above walls.

Tenants must comply with acoustical requirements in the demising wall and in accordance with this manual

2.7 Interior Walls and Doors

All finishes on interior walls and doors are subject to the Authority's approval.

- a. Materials are to have a permanent lasting appearance, and they must be impact and soil resistant.
- b. The following materials are not permitted within the tenant space:
 - i. Imitation natural materials, such as simulated wood, brick, or laminate.
 - ii. Pegboard walls or fixture systems.
 - iii. Painted gypsum board surfaces below 48".
 - iv. Window coverings.
 - v. Slat wall material, unless of higher quality materials and finishes and subject to the Authority's approval.
 - vi. Siding composed of wood, vinyl, aluminum, or Masonite.
- c. Interior doors must be solid core, minimum 5 ply, Grade 1, or hollow metal, and the quality of the finish should be similar to that of the walls. Stainless steel kick plates and door closers are required on back service doors.
- d. All locking doors should use Corbin Russwin hardware; 6 pin IC, L4 pattern key. Master and Change-Out shall be made available to Authority for sample.
- e. Non-monolithic materials such as thin set tile or sheet goods that are used where exposed outside corners occur must have integral corner guard treatments from the manufacturer or a stainless steel guard from the floor to a height of 48". Thin set tile shall not be used on any movable component.
- f. Stainless steel ball bearing hinges are required on all doors.
- g. Food preparation areas must have cement board, or other water resistant material, extending from the floor up to 6" to accept the waterproofing membrane. Water resistant drywall or other water resistant substrate compatible with finish material should begin at the cement board 6" above finish floor and is required on all walls.
- h. All interior wall finishes must meet the flame spread and smoke developed code requirements.

2.8 Ceilings

The overall ceiling height within the tenant's space is to be a minimum of 12'-0" if existing conditions permit. Open ceilings or exposed structure treatments are allowed, but are subject to the Authority's approval. All ceiling material must be noncombustible, equal to Class A installation. Ceiling finishes must have a flame spread rating to meet current code requirements. The plenum must be accessible. Ceiling furr-downs or bulkheads are permitted. However, furr-downs or soffits must ensure access to plumbing or HVAC equipment either through design placement or access panels.

All damage to existing concourse ceilings will be repaired by the tenant at the tenant's expense. All repaired ceilings must match the existing construction exactly. Ceilings in food and beverage spaces are to comply with all governing Health Department requirements. The following are specific requirements for ceiling conditions:

- Tenants are to limit gypsum board soffits and ceilings that are furred down. Stained wood beams or gridded soffits are ways to add interest to the ceiling. Ceilings must be accessible for maintenance. Other materials may be approved by the Authority.
- A 2'x2' regular grid system is a minimum standard for lay-in ceilings in public areas; a 2'x4' grid system may be used in back-of-house areas. All ceilings are subject to the Authority's approval.
- All grills and diffusers are to be flush mounted in

the ceiling and painted to match. All access panels must have an insert of the ceiling finish material.

- Any exposed ceilings must be reviewed and approved by the Authority.

2.9 Lighting

LIGHTING TECHNOLOGY

All lighting systems must conform to all regulatory laws and codes having jurisdiction. Lighting must be energy efficient.

GENERAL TENANT LIGHTING STANDARDS

General lighting within the tenant's space will be provided by the tenant, including but not limited to:

- General illumination lighting including dimmable systems.
- Task, decorative, display, and advertising lighting, which will be the sole responsibility of the tenant.
- Exit pathway illumination within the tenant space.
- Exit signs within the tenant space
- All circuits required from the tenant's sub-panel.

Illumination levels shall conform to IES recommendations and shall comply with the lighting density allowances listed below.

Fixture types and lamps shall be selected on the basis of fixture efficiency and economic adaptation to the particular lighting task. All light fixtures shall be high efficiency and commercial grade.

Lighting of offices shall be recessed lensed troffers or volumetric (fluorescent or LED) luminaries.

All fluorescent light fixture electronic ballasts shall be rapid-start, class "P" with automatic resetting thermal protectors. All fluorescent and LED sources shall have a correlated color temperature of 4000 degrees Kelvin with a Color Rendering Index of 80CRI or higher.

Standard lighting sources by order of preference include the following:

- Light Emitting Diodes (LED)
- Linear and compact fluorescent
- Ceramic Metal Halide
- Quartz Halogen Incandescent (for merchandise accent only, not for general illumination)

Lighting density allowances are as follows:

- Basic office tenant: 1.1 VA/SQ FT
- Retail sales area: 1.7 VA/ SQ FT
- Food preparation: 1.2 VA/SQ FT
- Active storage: 0.8 VA/SQ FT
- Bar lounge/dining area: 1.4 VA/SQ FT

2.10 Tenant Support

Tenant support spaces consist of storage rooms and offices. The following finishes are acceptable in these spaces with the Authority's approval:

- a. Carpet – broadloom or carpet tile
- b. Resilient flooring – vinyl & rubber, sheet, or tile
- c. Vinyl composition tile
- d. Porcelain or ceramic tile
- e. Other finishes subject to the Authority's approval

2.11 Base Building Columns Adjacent or Within Lease Area

For base building columns adjacent or within tenant space, the tenant shall provide a permanent column enclosure constructed of metal studs and drywall. Construction of the permanent enclosure shall not impact the base building fireproofing if applicable. Tenants should maintain a minimum 1" clearance between the column concrete or fireproofing and the column enclosure stud.

The tenant may provide a decorative column wrap over any permanent column enclosure per the design criteria for storefronts and concessions. Signage or display elements incorporated in the column wrap must be pre-approved by the Authority.

2.12 Base Building Windows

For tenant spaces that include a perimeter with existing exterior glass walls/windows, all views shall be maintained as much as possible, especially within food and beverage locations.

No attachment to base building window frames will be allowed.

No window coverings will be allowed without prior approval by the Authority. When allowed, window coverings must match the base building and be maintained by the tenant. It is the tenant's responsibility to verify the existing window covering type and construction prior to design/construction.

2.13 Retail Trash, Storage, and Delivery

Concessions proposal must include design and operational / procedural plans for the logistics of trash removal, merchandise storage, and merchandise deliveries for approval by SRQ. All stocks and supplies must be concealed from view and from the traveling public.

3.0 Food Service Design Standards

- 3.1 Design Guidelines
- 3.2 Take-Away Counters
- 3.3 Grab and Go Units
- 3.4 Display
- 3.5 Menu Boards
- 3.6 Equipment
- 3.7 Pest Control Measures

3.1 Design Guidelines

- a. Food and beverage tenants are required to meet all Health Department requirements.
- b. Food and beverage tenants are required to use nonporous, cleanable materials for ceilings above the preparation and serving areas.
- c. If the food tenant preparation area is an integral part of the visible service area, it must meet all storefront criteria for finishes and lighting. If the food tenant preparation area is not intended to be part of the visible service area, a separation wall is required. Any food pass-through openings are to be minimal in size and are subject to the Authority's approval. Pass throughs must be 48" AFF minimum.
- d. Any clutter or unsightly equipment such as boxes, shelves, sinks, etc. are to be fully concealed from public view.
- e. Floors in kitchens, food preparation and storage areas, and counter and beverage service areas must be installed over a membrane waterproofing system, minimum 60 mils thick, that results in a fully waterproofed surface, including a 6" high cove base backed with the membrane waterproofing.
- f. Food and beverage tenants that use cooking oil in their cooking facilities are required to provide a cooking oil reclamation, pumped and piped system to a storage tank near the loading dock facilities. If any piping is required beyond the piping provided by the Authority, the tenant must provide the extra length of piping and any modifications

required by this addition. See the Concession Tenant Operations Manual for specific operations requirements.

- g. Food and beverage tenants required to provide a railing around the perimeter of their seating area (refer to LOD for specific locations) may provide at their option an acceptable alternate applied flooring to be approved by the Authority. All flooring transitions must be provided in accordance with ADA requirements.

3.2 Take-Away Counters

Take-away counter design requirements:

- a. Counters must be set back a minimum of 3'-6" from the lease line to provide adequate circulation and queue space. The design should require customer queuing to be parallel to the storefront with no queuing outside the lease line in the concourse. Soft and hard type queuing can be proposed, provided the allocated space is within the tenant's space. However, if a tenant can demonstrate that the requested queuing outside lease lines would not interfere with terminal circulation, this would be considered for approval by the Authority. Approval may be withheld at the Authority's sole discretion.
- b. All counters and back walls visible to the public are to be restricted to durable, non-porous, easily cleanable materials. Counter front and countertop materials are limited to the following:
 - i. Stone
 - ii. Stainless steel
 - iii. Solid surface materials
 - iv. Tempered glass
 - v. Ceramic or porcelain tile
- c. Simulated natural products and metal and plastic laminates are not acceptable materials for countertops. However, high impact laminates may be allowed at counter fronts subject to the Authority's approval.
- d. Counter front recesses, angles, and other devices can be used to break up the length of the flat front.

- e. All counter fronts are to have a 6" high by 4" deep recessed toe space. The face of this base should be covered in the same material as the adjacent base or other durable material.
- f. Trash receptacles for customer use must be concealed in furniture or built into the countertop millwork.
- g. Napkins, condiments, utensils, straws, and trays must be set back a minimum of 6" from the front of the counter and dispensed from permanent holders recessed into the front countertop or adjacent area.
- h. A personnel access door in a counter front is permissible where no rear entry is available. It must be concealed by matching the adjacent counter front and countertop materials. Hinges and hardware must be concealed.
- i. All take-away counters must have a section that meets ADA accessibility requirements.

3.3 Grab and Go Units

If permitted for a space, grab & go areas must be built-in as a part of the overall concept. All built-in areas must be approved by the Authority.

Built-in grab & go area design guidelines are as follows:

- a. A grab & go area incorporated into the overall concept must have a setback of 3'- 6" from the lease line; this allows for a queuing area and does not impede with the normal operations in the terminal. However, if a tenant can demonstrate that the requested queuing outside lease lines would not interfere with terminal circulation; this would be considered for approval by the Authority. Approval may be withheld at the Authority's sole discretion.
- b. Additional signage for the grab & go area will require approval from the Authority.
- c. Maximum counter height is 34" above finished floor.
- d. All units must have a 6" high by 4" deep recessed toe space. The face of the base should be covered in the same materials as adjacent base or materials that are part of the overall concept.
- e. All walls and surfaces visible to the public are restricted to durable, non-porous, easily cleanable materials. Materials are limited to the following:
 - i. Stone
 - ii. Stainless steel
 - iii. Solid surface materials
 - iv. Tempered glass

- v. Ceramic or porcelain tile
- f. Simulated natural products and plastic laminates are not acceptable materials for countertops.
- g. High impact laminates may be used on the unit side and front if edges and corners are properly treated with corner guards or stainless steel edge trim. All materials are subject to approval by the Airport Concessions.
- h. Laminates are not permitted on toe-kick areas of displays, counters, or other furniture unless formal permission is given in writing.
- i. If provided, trash receptacles for customer use must be concealed or built into countertop millwork or enclosed in furniture that blends with the design of the space and meets the design requirements for counters.
- j. Countertop displays, trays, racks, and shelving must be set back a minimum of 6" from the front of the counter and must remain neat, orderly, and properly stocked.
- k. A personnel access door in the countertop is permissible. It must be concealed by matching the adjacent counter front and countertop materials. Hinges and hardware must be concealed.

3.4 Display

Following are specific requirements for display of food and beverages:

- a. For front counters - the use of built-in glass display cases is allowed. They should be a maximum of 5'-0" high above finish floor and must be constructed of a clear glass front, with stainless steel, brass, or other bright metal, and must sit on a standard 6" base. The width of display cases cannot exceed 25% of the counter frontage. Prefabricated display cases on countertops are not allowed.
- b. All display cases must be lighted and vented. Light sources must not be visible. The sides and back of the inside of the case may be mirrored.
- c. No displays or signs are permitted in the public concourse beyond the DCZ.
- d. For back counters - storage units or prefabricated display cases may be installed at the tenant's option at the back of the service area. Any such unit must adhere to the counter or display case specifications mentioned for materials above, except that storage counter doors must be polished stainless steel.

3.5 Menu Boards

The menu board is a key component of food and beverage Concession design and shall be professionally designed to integrate with the overall architectural, graphic, and merchandising design. A minimum of one menu board, mounted on the rear wall of the sales area, or on a suspended fascia, is required for quick serve units. Menu boards are not permitted within the Design Control Zone. Menu boards shall be of a proper size, color, and illumination level to be easily visible and readable from the common area, with a minimum letter height of 1-1/4". The graphic design of the menu board is to match the storefront identity in type style and colors. The storefront fascia shall not block views to the menu board based upon a viewing height of 5'-0" above finished floor level and 5'-0" distance from the face of the counter. Menu boards are to be illuminated. If adjustable track lighting is used, it must be concealed from view. Backlit transparencies are not permitted. Tenants are encouraged to use electronic menu boards consisting of one or more flat-screen monitors (max depth 4") integrated into the rear wall design.

Permanent information must be painted, silk-screened, etched, or applied to:

- a. Neutral, painted, or anodized metal
- b. Natural or painted wood
- c. Clear, translucent, or back-painted glass

Provisions shall be made for changing prices or products in an undetectable manner. Changeable

information may be displayed using vinyl, die-cut numerals or letters, or other alternatives reviewed by the Authority. White boards are prohibited, but professionally maintained chalkboards may be considered. Graphic style and method for maintaining must be reviewed and approved by Authority.

"Daily special" signs or signs for seasonal or temporary promotions may be integrated into the overall design of the menu board or the back wall but cannot be located at the storefront. The board must be a minimum of 1'-6" from the adjacent demising wall.

3.6 Equipment

- a. Tenant equipment on counters is to be set back a minimum of 6" from the front counter edge and recessed into the countertop so that no portion exceeds 4'-6" high above finish floor.
- b. Self-serve drink dispensers may exceed this height upon review and approval of the Authority.
- c. Beverage machines and other miscellaneous equipment on the counter are subject to the Authority's design review.
- d. Equipment cords and unfinished equipment backs should be screened from public view at all times, including the backs of transaction computers and printers.
- e. Items such as paper goods and supplies are to be stored in areas not visible to the public.
- f. Provide required mounting blocking to support equipment.

3.7 Pest Control Measures

Food Concessions must be designed and constructed so that the availability of food, water, harborage, or path of travel for pests can be prevented during operation and maintenance of the space. The ease of which the design allows for proper regular cleaning of all surfaces is of utmost importance.

To control the interior environment, the following construction details shall be installed at Premises:

- a. Rubber or vinyl bottom sweeps on all doors.
- b. All casework/millwork (banquettes, displays, etc.) shall be sealed and caulked to eliminate vermin nesting areas.
- c. Interior walls extending to the underside of the overhead structure of Premises to prohibit cross infestation.
- d. All through wall, floor or ceiling conduit penetration shall be properly sealed.
- e. All exposed roof drains shall be screened at the roof and ground levels.
- f. All back-of-house equipment, appliances and systems shall be installed to allow full cleaning access and not provide vermin nesting areas. For example: water heaters, storage areas, beverage lines (sealed at conduit entry and exit points).

4.0 Signage Design Standards

- 4.1 General Requirements
- 4.2 Sign Materials and Construction
- 4.3 Signage Fronting Common Area
- 4.4 Sign Restrictions Inside Tenant Space
- 4.5 Blade Signage
- 4.6 Hours of Operations Signage

4.1 General Requirements

The Authority and its tenants are largely responsible for the first and last impressions of many visitors to the Sarasota region. Customer experience and comfort should always be the most important factor in the design of passenger flow, queuing, and marketing strategy.

The signage program is an essential component of the overall design of the Terminal and Airsides and plays a key role in the retail environment. All signage guidelines herein are representative of general concessionaire tenant design requirements and are not intended to prescribe store and restaurant sign designs. Tenants are encouraged to present state-of-the-art sign designs for their stores and restaurants. Tenants are allowed and encouraged to present their specific brand trade dress. All tenant sign designs, locations, and placement are subject to approval by the Authority, which may be withheld at the Authority's sole discretion. Use of vinyl graphics and/or supergraphics are subject to approval by Authority during the design phase.

Tenants are required to coordinate mandatory and supplemental signage into a complementary design.

Regardless of location, all tenant signage will be subject to the Authority's review and approval. Tenant signage must comply with ADA guidelines when required.

No tenant signage shall interfere with passenger wayfinding; interfere with wayfinding signage; or block HVAC air diffusers, lighting, sprinklers, speakers, or

cameras. Tenants must coordinate their signage to avoid potential conflicts.

In addition to specific signage criteria provided in this document, tenants must comply with the following general criteria:

- a. Brand names, product names, or phrases may not appear on the storefront or store enclosure unless approved by the Authority.
- b. Decals or other signage indicating product lines or credit card acceptability is not permitted on the storefront.
- c. Temporary signs, banners, sales notices, etc., are not permitted on the storefront.
- d. All attachment devices, wiring, clips, transformers, lamps, tubes, and other mechanisms required for signs must be concealed.
- e. Electrical service to tenant's signs is to be supplied from the tenant's electrical panel.
- f. Conduit, transformers, and other related equipment should be completely concealed from view.
- g. The location of all openings for conduits and sleeves in sign panels should be indicated by the tenant's sign contractor on signage shop drawings submitted to the Authority for review and approval. The sign contractor shall install the product(s) in accordance with the approved drawings.
- h. Any damage to any other work caused by the tenant's sign contractor will be repaired at the tenant's expense.
- i. The tenant will be fully responsible for the

workmanship and installation of tenant's sign and coordination of the sign contractor and their sub-contractors.

- j. No sign fabricator labels or other identification will be permitted on the exposed surface of the signs, except those required by local codes and ordinance. If required by local ordinance, such labels or other identification should be in an inconspicuous location.

4.2 Sign Materials and Construction

Tenant signs should be visually distinctive from wayfinding signage. Signage should reinforce the character and quality of the store design. Size, character, typography, composition, illumination, and height are important factors that make every storefront sign unique.

The following sign types are appropriate, and their use is permitted with the Authority's approval:

- a. Dimensional, non-illuminated wood, metal, plastic, glass, or other material with a permanent appearance.
- b. Dimensional, illuminated, halo, or back-lit individually mounted letters.
- c. Dimensional letters of not less than 1" or more than 3" in depth, which must project from the storefront with 1" spacers.
- d. Etched, beveled, sandblasted, or stained glass.
- e. Internally illuminated channel letters with opaque metal sides and plastic face. Internally illuminated letters must not be less than 1" nor more than 4" in depth. Raceways are not allowed.
- f. Moving, rotating, or animated signs in the DCZ with the Authority's approval. Such signs must not interfere with the wayfinding signage and terminal operations.

The following sign materials are appropriate, and their use is permitted with the Authority's approval:

- a. Wood
- b. Metal
- c. Plastic
- d. Glass (etched, beveled, sandblasted, or stained)
- e. Other material with a permanent appearance that fits within the prescribed mounting system.

The following sign types, sign components, and devices will not be permitted:

- a. Boxed or cabinet type
- b. Formed plastic
- c. Cloth, paper, cardboard, or similar stickers or decals
- d. Noise making
- e. Odor producing
- f. Flashing
- g. Exposed labels of manufacturers, underwriters, etc.
- h. Veneer or plywood products
- i. Pre-molded plastic letters with reflective coatings
- j. Hand lettered non-professional signs
- k. Free-standing pedestal/stanchion signs

ILLUMINATED SIGNS:

Where illuminated signs are required or considered, the following restrictions apply:

- a. All illuminated signs must be turned on during the terminal's retail operating hours. The use of an automatic timing mechanism for signage, DCZ lighting, and cabinet window lighting is mandatory.
- b. The Authority must approve any use of neon.

- c. Signs must be constructed so lamps or other illumination components are easy to replace. Ballasts should be accessible from within the tenant space and must be concealed.
- d. Video equipment used for illustrating products or for advertising may be restricted if located within the DCZ. All video equipment is subject to the Authority's approval.

NON-ILLUMINATED SIGNS:

Non-illuminated signs are viewed as decorative as well as informative and are subject to the Authority's approval. Note the following:

- a. Letters or logos applied or painted directly on the inside face of glass storefronts are not generally not permitted unless they are used as a safety band. Height for safety band name or logo should not exceed 4" unless required by code.
- b. Hand lettered, non-professional signs and newspaper advertisements are not permitted in the DCZ.
- c. Additional signs or advertising for brand names (e.g., soft drinks) are not permitted without the Authority's approval. All graphics must have a non-glare, matte finish. The type must be large enough and its style simple enough to make the text clearly legible.

4.3 Signage Fronting Common Area

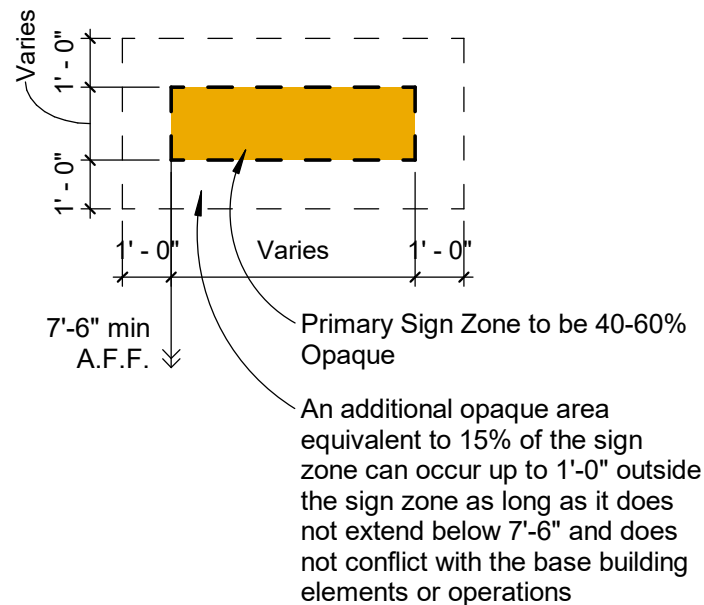
- a. All signage must be installed to allow clear access to all light fixtures in the Common Area.
- b. All signage installed by Tenant should not block security cameras in the Common Area.
- c. Dimensional signs that are internally illuminated are encouraged. Installation and power for internal or integrated illumination is the responsibility of Tenant. Power to illuminate signs should run to Tenant's panel within the Assigned Space. Tenant must submit drawings detailing method of power supply and installation for approval.
- d. Environmental graphics and signage submitted by Tenant for consideration by the Airport Authority must be exceptional in both overall aesthetics and contribution to the effectiveness of the Concession Unit, as well as professional in design and execution. As the Airport Authority wishes for signs to be creatively integrated with the Airport's architectural elements to form a successful composition, a specific vertical sign band has not been provided. Any proposed signage mounted to the Airport base building must be reviewed and approved by the Authority prior to installation.
- e. All primary Concession Unit identity signs shall be dimensional with sculptural objects and fabricated of multiple spaced layers of materials to create a three-dimensional appearance. It is desired that the multiple layers are sufficiently offset to create shadow lines when externally illuminated.
- f. Letters or text shall be fabricated as dimensional forms, individually cut or formed.
- g. All text shall have sufficient contrast and visibility to be legible from 50'-0" by either providing its own background behind text or other illumination or color strategy. Signage submittals must describe this legibility strategy and include photographic exhibits illustrating successful previous use of the proposed technique.
- h. Sign Zones-Backgrounds, text and other opaque graphic sign components shall occupy a minimum of 40% and a maximum of 60% of the indicated relevant sign zone. If transparent or semi-transparent materials are used for graphic sign components (colored glass, mesh, or perforated metal for example) consideration may, at the Airport Authority's discretion, be given for exceeding the indicated 60% maximum, however signs that simply fill in the allowable sign area will not be approved. The profile of backgrounds should be creative and distinctive in shape to express the character of the concession.
- i. An additional area equivalent to 15% of the primary sign zone may contain backgrounds, text and other opaque graphic sign components can occur up to 1'-0" outside the primary sign zone as long as it does not extend below 7'-6" above the finished floor or obstruct other functional/operational items.
- j. Acceptable materials include metal, acrylic, wood, glass or other approved materials with painted, specially treated or exposed finishes.
- k. No formed plastic or injection molded signs, or vacuum formed letter signs are permitted.
- l. Signs shall be either externally illuminated from ceiling mounted directional fixtures or internally illuminated signs including neon may be permitted dependent upon special approval. Submittals for approval must illustrate the quality level of fabrication including photographic exhibits illustrating successful previous use of the proposed technique.
- m. Tenant signs may employ small accent light sources as a design feature or employ concealed supplemental lighting, however, installation and power for the light sources are the responsibility of Tenant. Airport power may not be used for any Tenant signage.
- n. Tenant may suggest other types of signs for Airport Authority consideration.
 - i. Tenant should refer to the Exhibits in Chapter 5 for applicable sign locations, sizes and limitations. In general, the following applies: Aside from the size and location identified as the Sign Zone, there is no specific position for Concession Unit signs unless specified in the CDM.
 - ii. Tenant will be allowed to install one sign at the Concession Unit as a primary business identity; this sign will be limited to trade name and logo only.
 - iii. In the case of a space with two sides of

- exposure, additional identification signs are permitted for frontages in excess of 20'-0" in length.
 - iv. All Tenant sign lighting shall be illuminated during hours of operation.
- o. Signs fronting the Common Area should reflect the following:
 - i. Signs should incorporate graphic symbolism of Concession Unit name or merchandise rather than written advertising.
 - ii. Signs should be imaginative or creative self expression.
 - iii. Variety and individuality should be emphasized.
 - iv. No sign advertisement, notice or lettering other than store names or approved logos shall be exhibited, inscribed, painted or affixed on any portion of any Concession Unit or have major visibility from the Common Area.
 - v. No corporate brand names, product names or phrases may be used on Concession Unit signs or in any area visible from the Common Area unless reviewed and approved by the Airport Authority.
 - vi. Raceways/conduit, ballasts, transformers, sign company names, underwriter labels, clips, brackets, or any other form of extraneous advertising, attachment and/or lighting devices shall be fully concealed from public view.

DIAGRAM - SIGNAGE FRONTING COMMON AREA

Note:

Each tenant space has a unique signage zone. Refer to Storefront Elevations in CDM for further information.



4.4 Sign Restrictions Inside Tenant Space

The following guidelines and restrictions apply to the fabrication and installation of signage within the Concession Unit.

- Tenant is prohibited from affixing permanent or temporary signing, decals, credit card signs or symbols, artwork, or other signage indicating product line.
- Permanent or temporary interior signage specifying products and prices must be designed, constructed, and executed with quality and professional standards of fabrication.
- Commercially produced graphics for nationally produced and merchandised products are generally unacceptable. Listing of merchandise shall not be permitted within the first 5'-0" measured inward from the Common Area Lease Line.
- Animated component signs and signs employing moving or flashing lights are not permitted under any circumstances.
- Surface mounted box or cabinet-type signs are not permitted.
- Formed plastic or injection molded signs, or vacuum formed letter signs are not permitted.
- Signs fabricated from simulated materials such as wall coverings, stone or wood grained plastic laminates are not permitted.
- Freestanding floor signs within the first 5'-0" of the Concession Unit and outside the Lease Line are not

permitted. The only signs allowed outside of the Lease Line are the primary sign for Concession Unit and Blade Sign projection.

- Signs may not employ exposed raceways, ballast boxes, transformers, crossovers, or conduits.

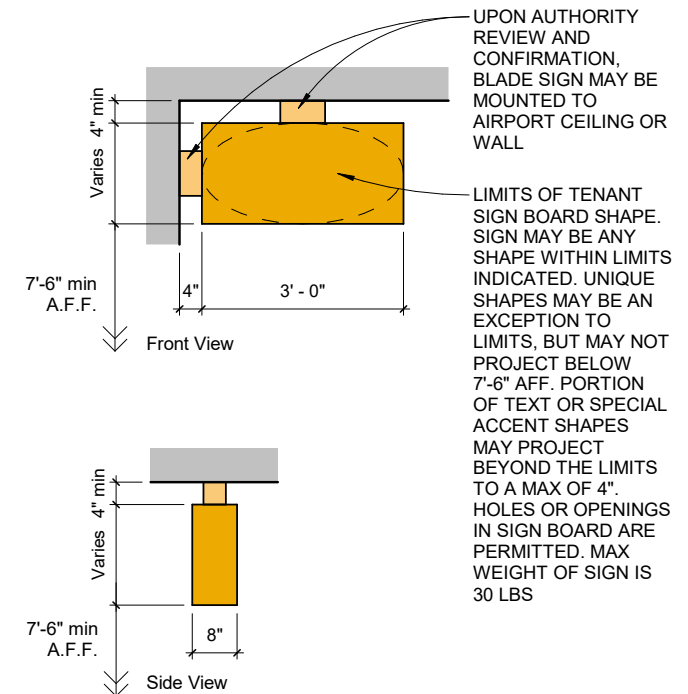
4.5 Blade Signage

- Tenants will be entitled to have one two-sided blade sign typically located on one side of the Assigned Space frontage. There are two types of blade sign armatures, wall mounted or ceiling mounted depending on specific locations.
- The blade sign support armature, light fixtures, power, sign panel, and connections to armature shall be designed, furnished, and installed by Tenant. The blade sign light fixtures shall be maintained (cleaned and relamped) by Tenant.
- The sign face graphics must be consistent with the graphics of the concession and may feature a corporate logo as well as the store name. Three-dimensional treatment as described for the primary store identity sign is required.
- The maximum blade sign weight is 30 lbs.
- Refer to Blade Sign Exhibit on this page for dimensions and appearance. The sign panel may be of any shape, but must not exceed the dimensions shown on the blade sign exhibits.

DIAGRAM - BLADE SIGNS

Note:

Each tenant space has a unique signage zone. Refer to Storefront Elevations in CDM for further information.



4.0 Signage Design Standards

4.6 Hours of Operations Signage

All Concessionaires are required to furnish and install one sign indicating the store's hours of operations that adheres to the following criteria. This item shall serve to unify all concessionaire locations regardless of Airside and provide a consistent branding message for SRQ.

Hours of operations signs are to be 6" tall by 6" wide. They are to include either the tenant's store name or store logo in the top 2 ½"; the hours and days of operation in the following 2 ¾"; and the concession's SRQ Space number, General Manager phone number, and SRQ feedback website in the bottom ¾". Font size for the store name or store logo and the hours and days of operation must be legible from 3 feet away from the mounted sign. Font for the SRQ Space number, General Manager phone number, and SRQ feedback website shall be 12 point Arial rounded MT Bold. All hours of operations signs are to contain the SRQ logo at 6" x 6" tall, over which required information is to be displayed. Concessions shall contact their Project Managers to receive Specifications for the SRQ logo.

Tenant is to mount the hours of operations signs onto a strong, durable backing such as aluminum or hardwood and face the signs with a piece of ¼" thick clear acrylic. Hours of operations signs shall be strongly affixed with adhesive or screwed to concession storefront systems at a height of 5'-0" above the finished floor to the center line of the sign. Installation method shall largely depend on the storefront system materiality and coefficient of friction. All hours of operation sign fixture and hardware

are to be concealed from view by the traveling public.

Signs may be double sided to conceal adhesive from the inside store face. Design plans for hours of operations signs shall be submitted to the Authority for review and approval prior to installation.

EXAMPLES OF SUCCESSFUL TENANT SIGNAGE



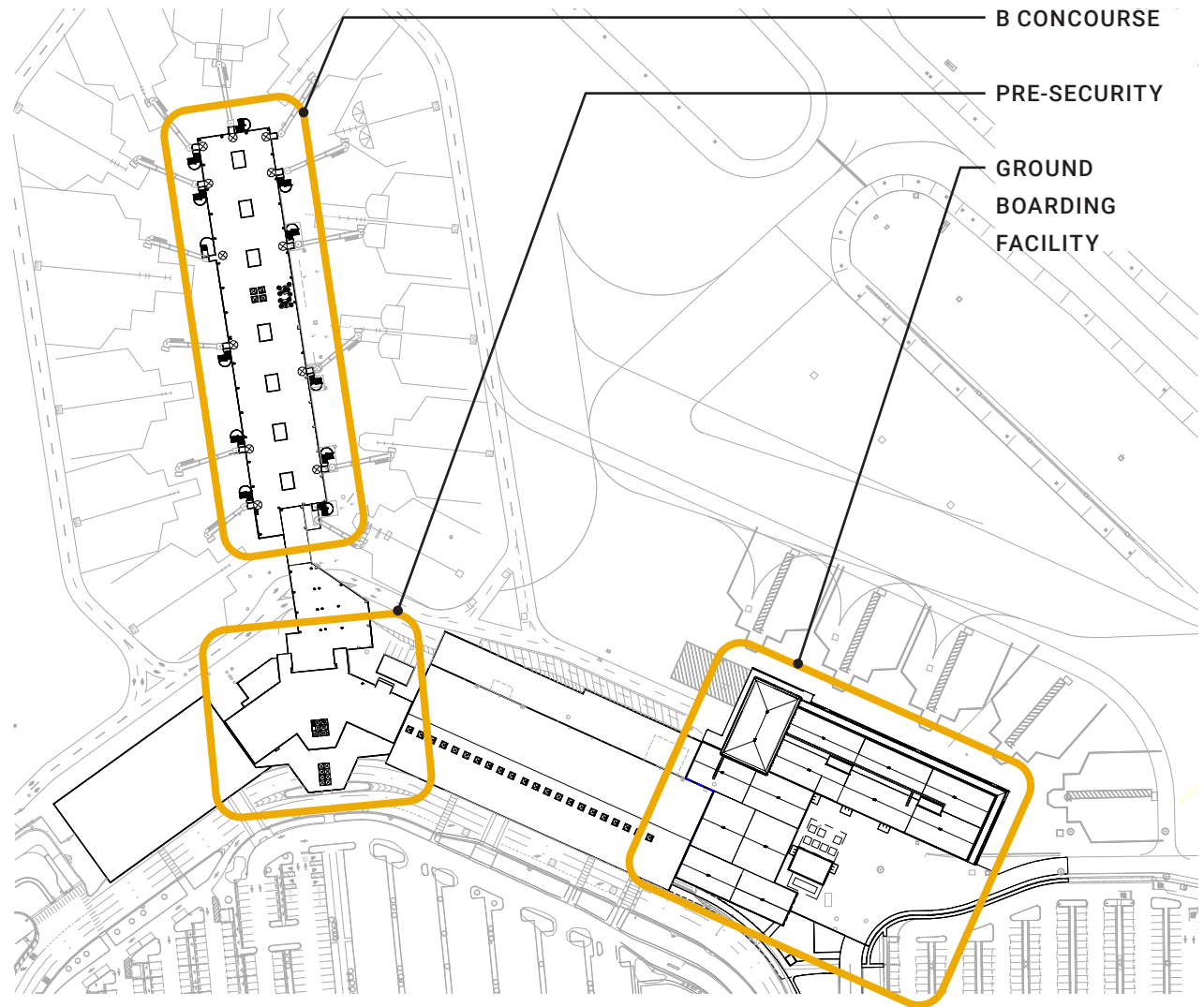


5.0 Location Plans and Venue Exhibits

- | | |
|---|--------------------|
| 5.1 Introduction | 5.13 Space B-FB3 |
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Pre-Security, Level 2 | 5.14 Space B-FB4 |
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| | 5.29 Space GBF-S1 |

5.1 Introduction

This chapter introduces the available Tenant spaces. It begins with an overall plan of the concourses and locates the Tenants and Tenant types within them. Each Tenant space is then described with a floor plan and storefront elevation. Square footages and dimensions provided on these drawings are intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



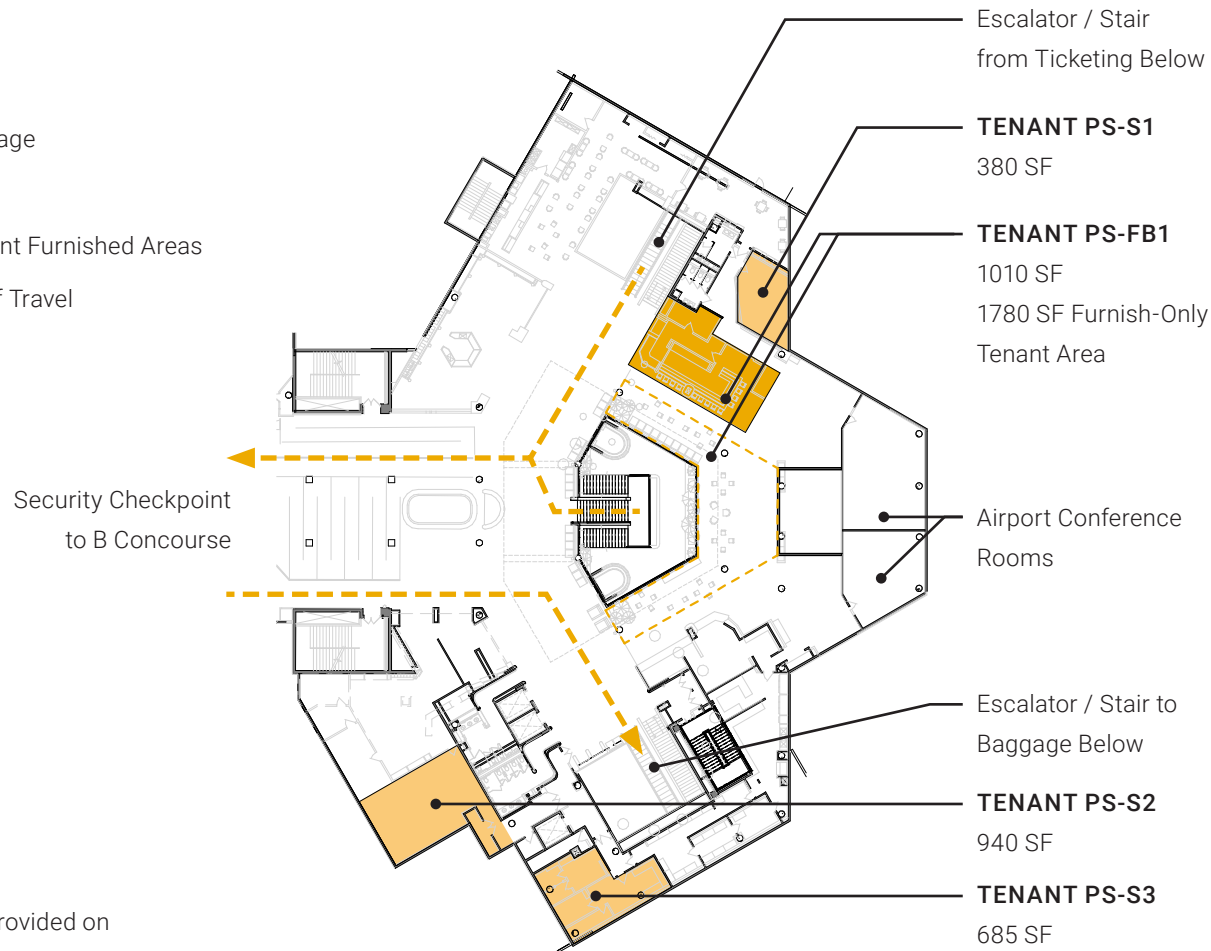
TERMINAL AND CONCOURSE LOCATION PLAN



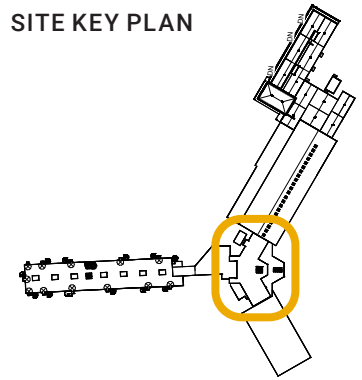
5.2 Overall Concessions Plan, Pre-Security, Level 2

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



SITE KEY PLAN



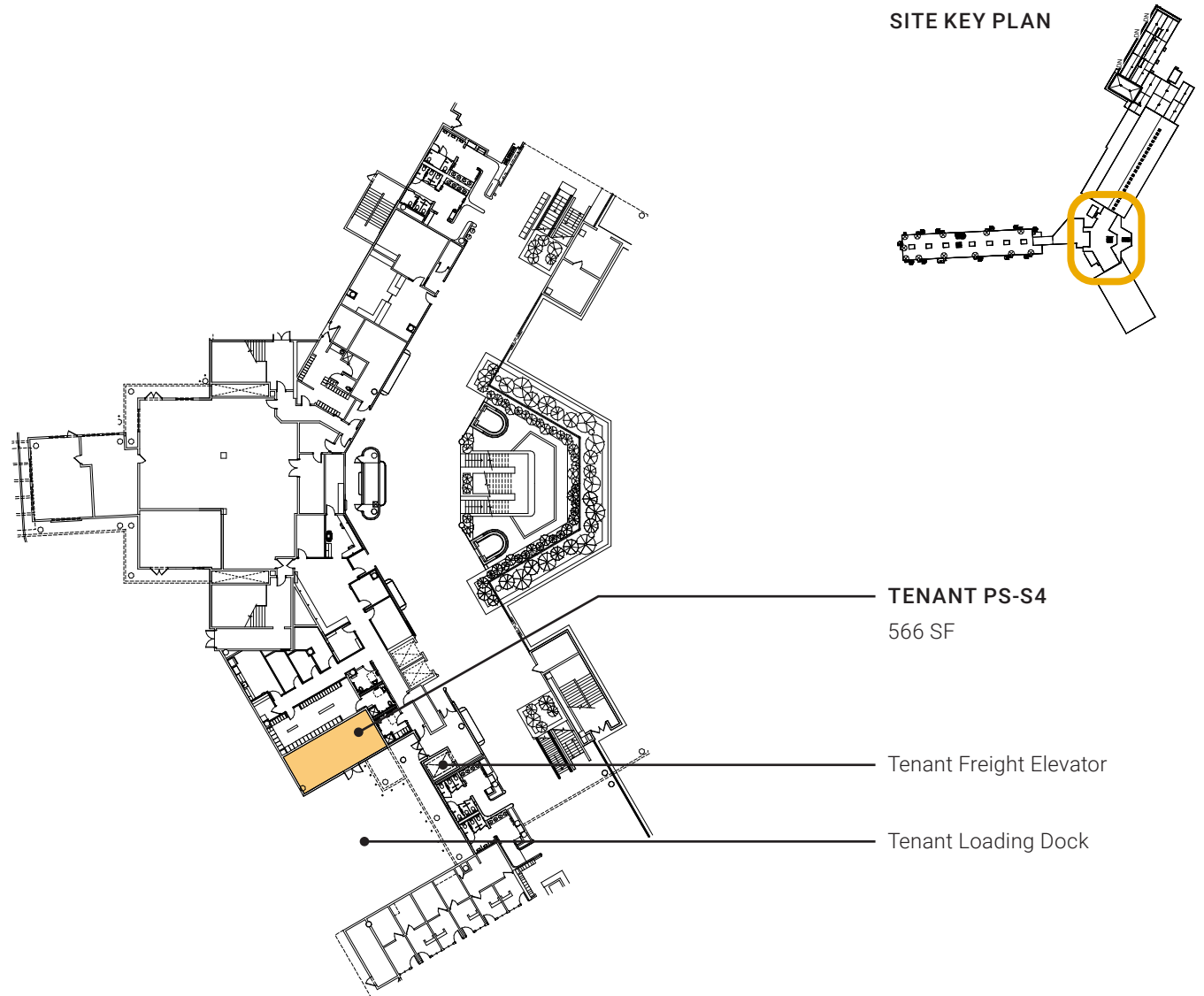
Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



5.3 Overall Concessions Plan, Pre-Security, Level 1

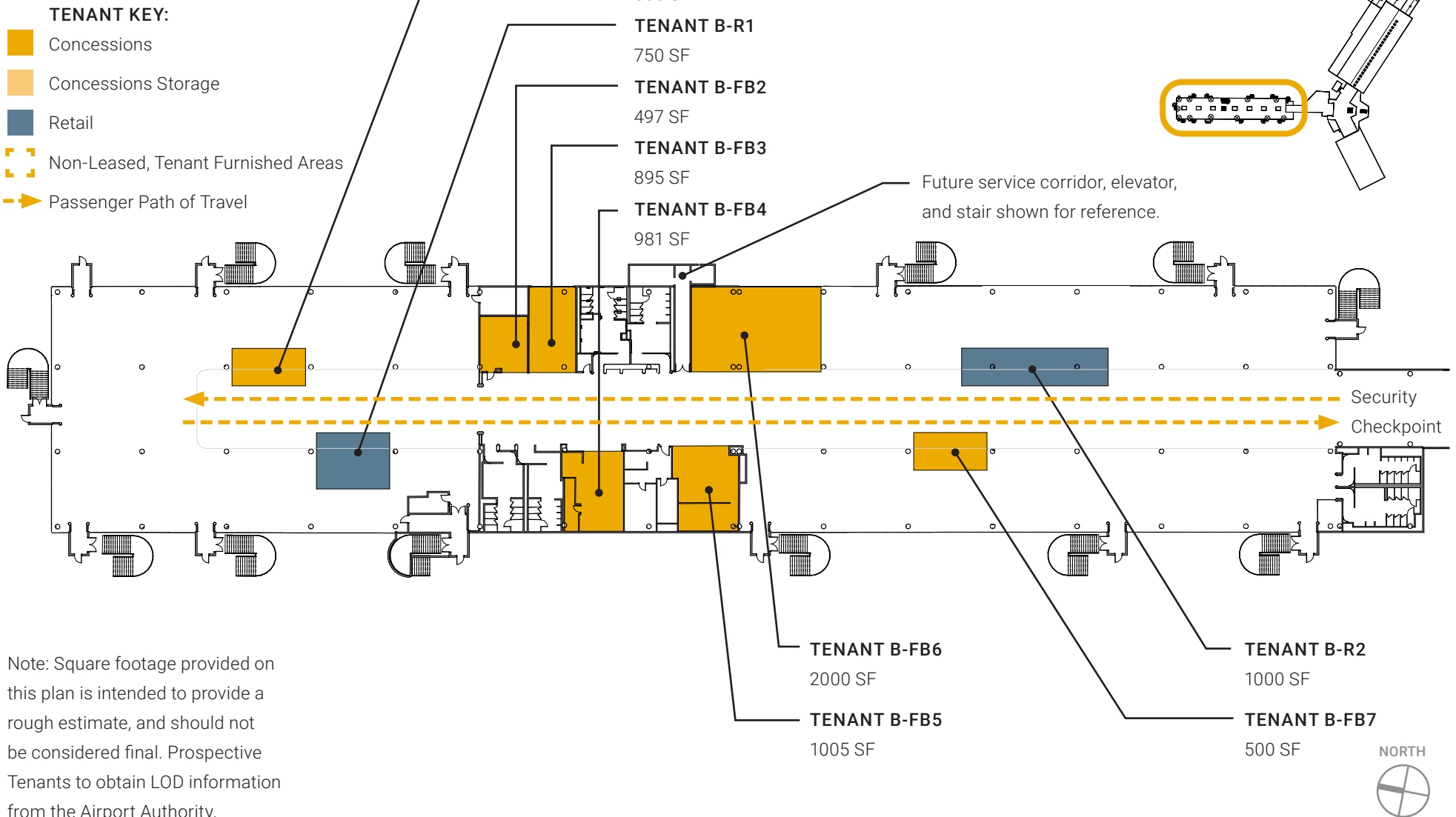
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

5.4 Overall Concessions Plan, B Concourse, Level 2

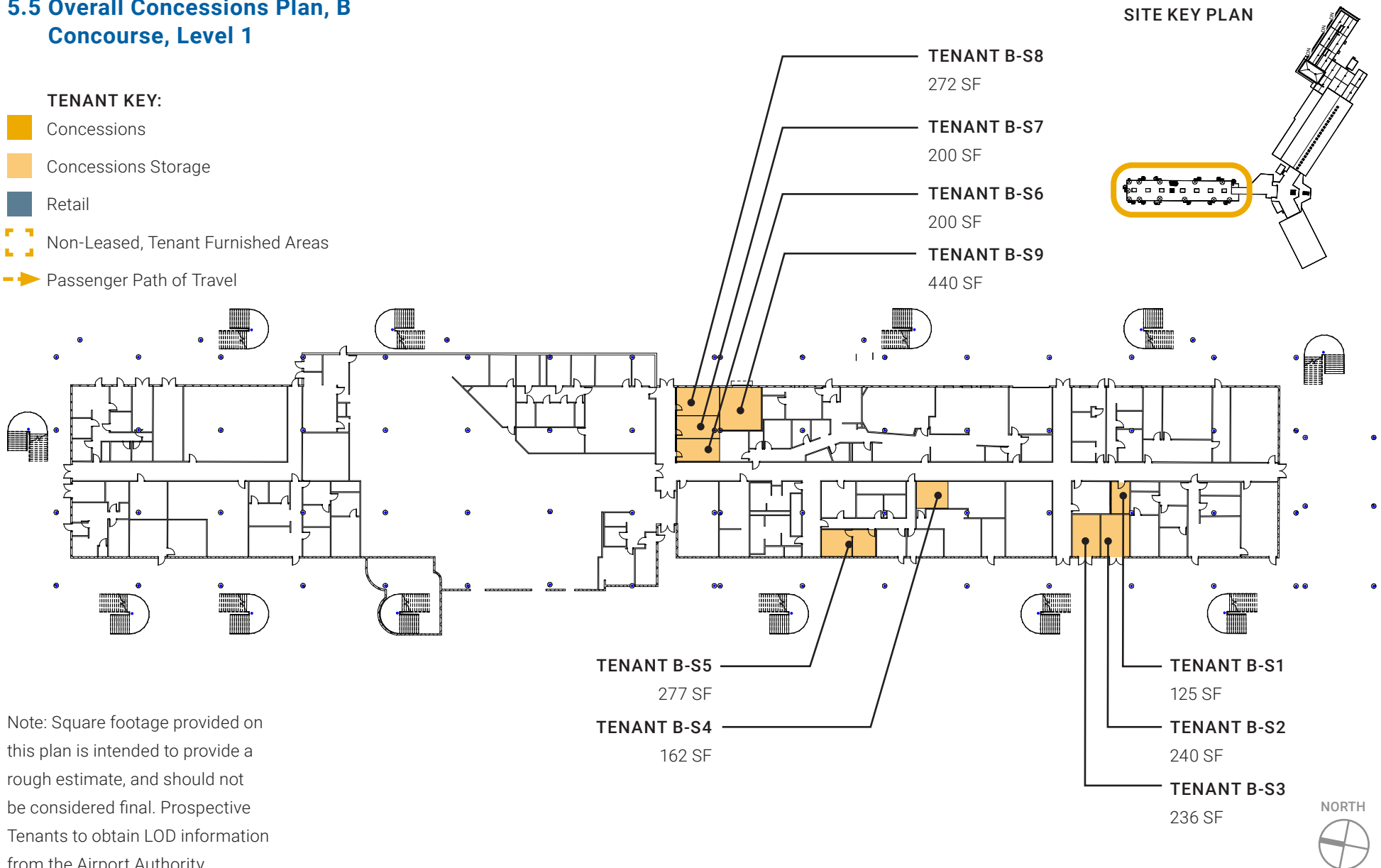


Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

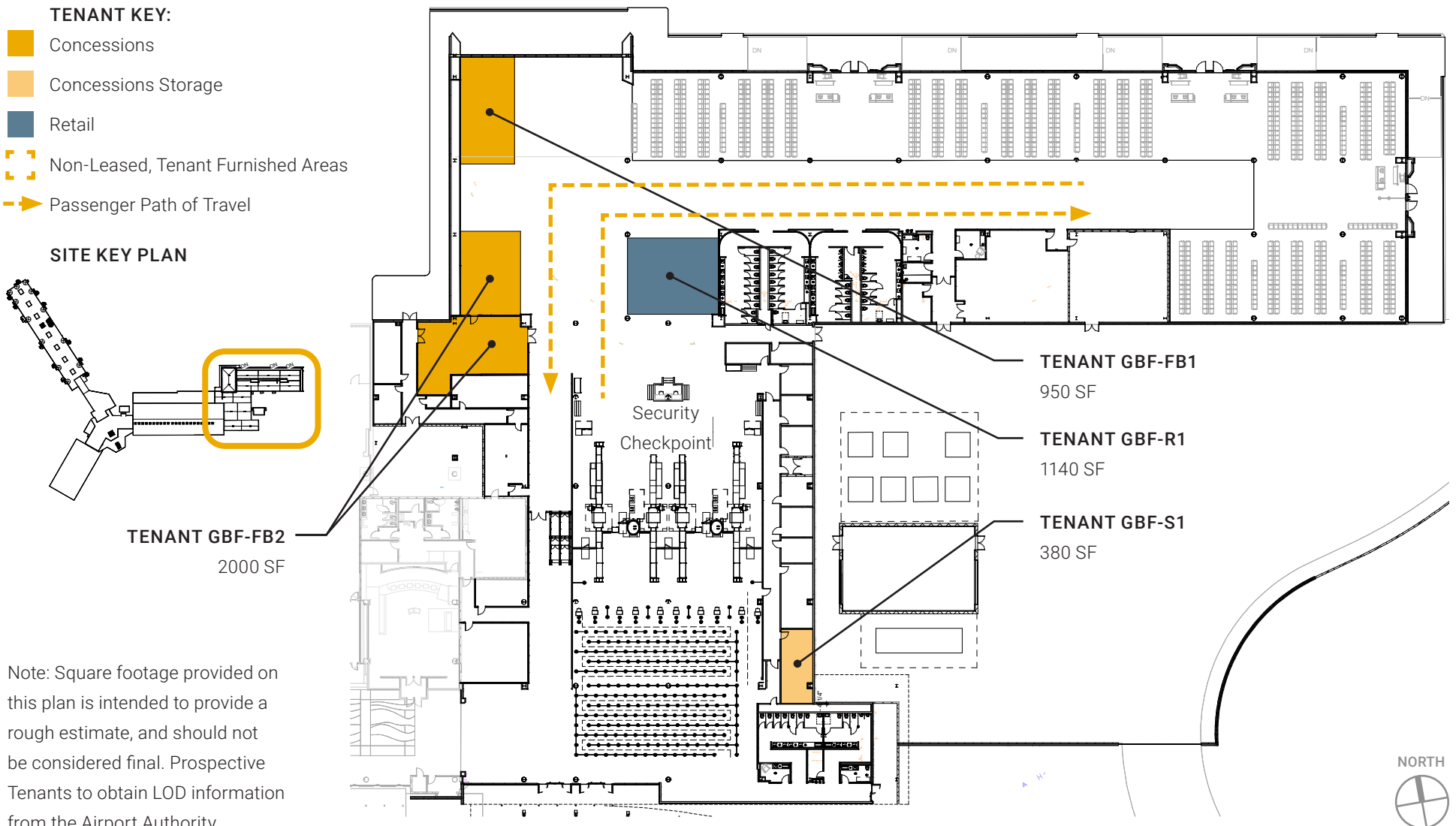
5.5 Overall Concessions Plan, B Concourse, Level 1

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



5.6 Overall Concessions Plan, Ground Boarding Facility, Level 1



Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

5.7 Space PS-FB1

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

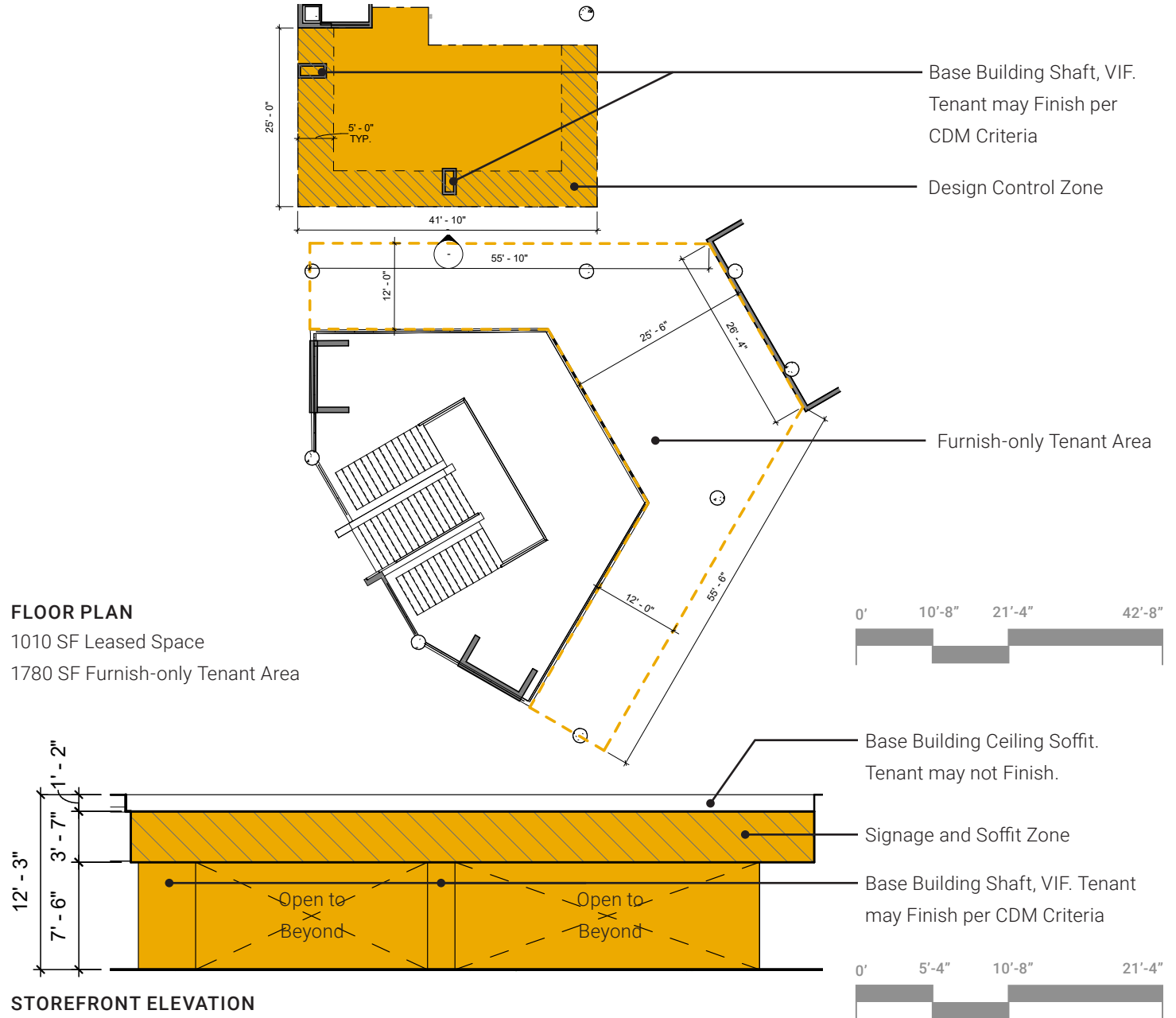
Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

FLOOR PLAN

1010 SF Leased Space

1780 SF Furnish-only Tenant Area



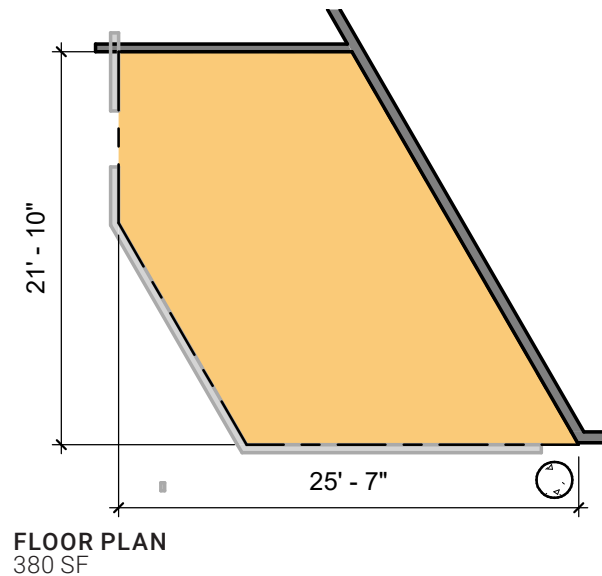
5.8 Space PS-S1

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



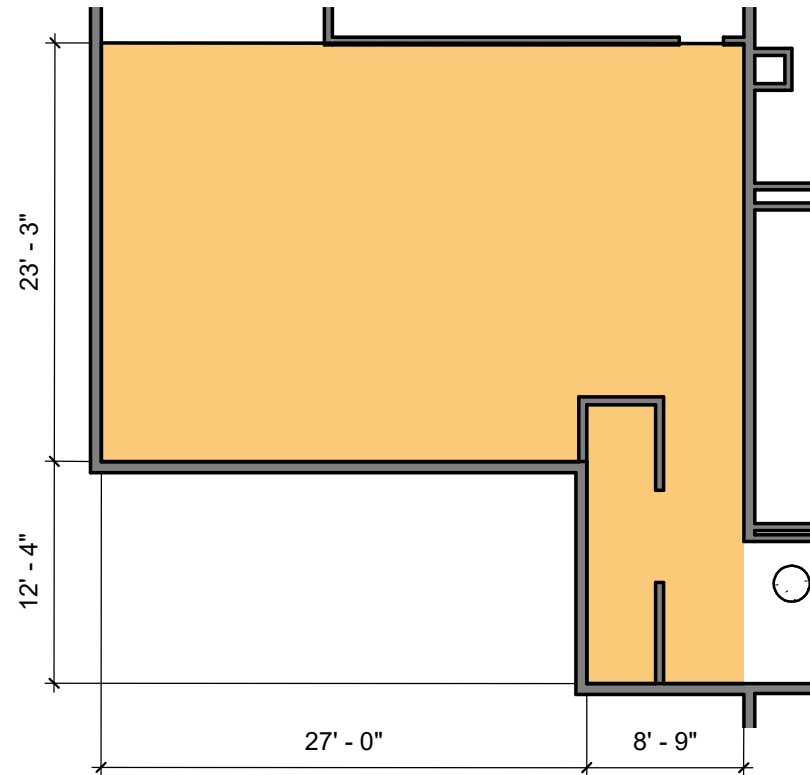
5.8 Space PS-S2

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



FLOOR PLAN
940 SF

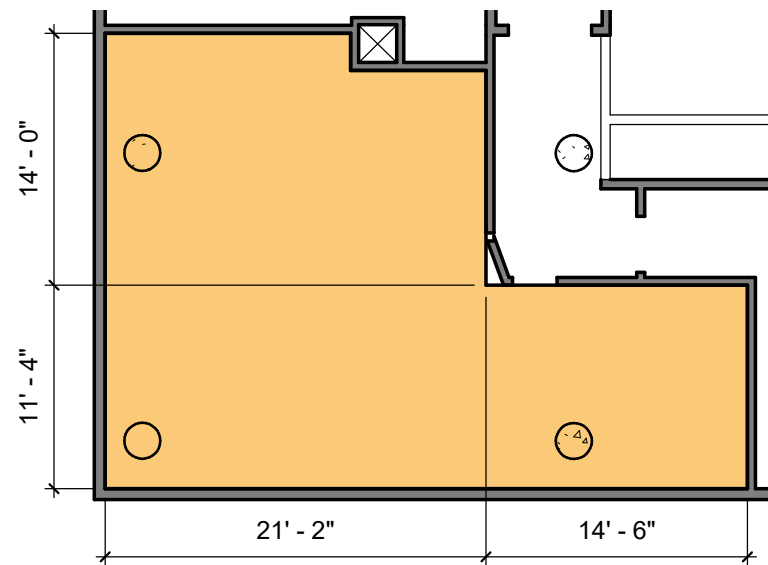
5.8 Space PS-S3

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



FLOOR PLAN
685 SF

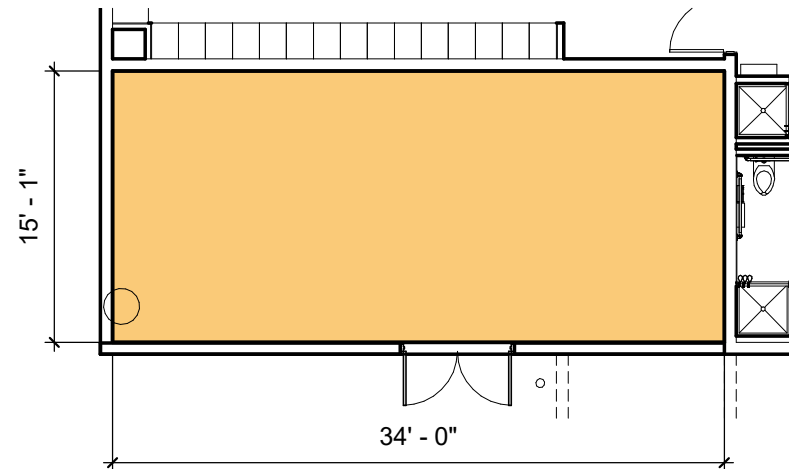
5.8 Space PS-S4

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

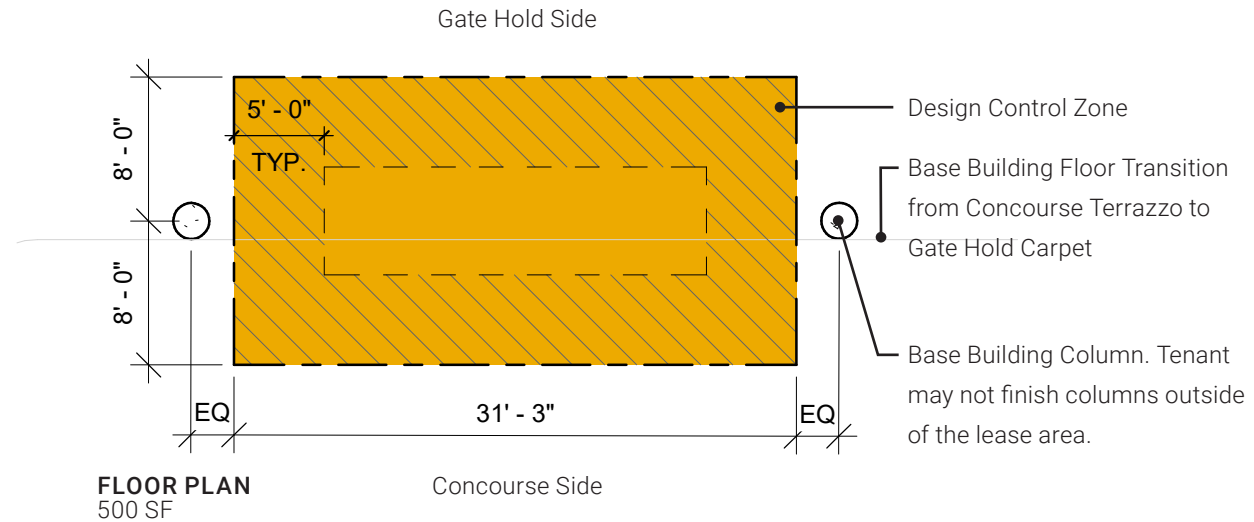
Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



FLOOR PLAN
566 SF

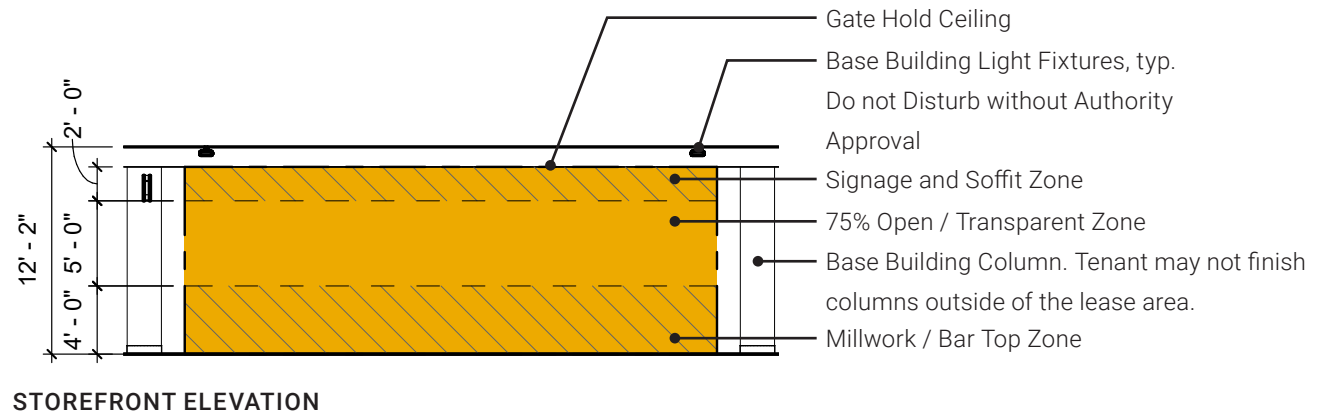
5.10 Space B-FB1

- TENANT KEY:**
- Concessions
 - Concessions Storage
 - Retail
 - Non-Leased, Tenant Furnished Areas
 - Passenger Path of Travel



Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



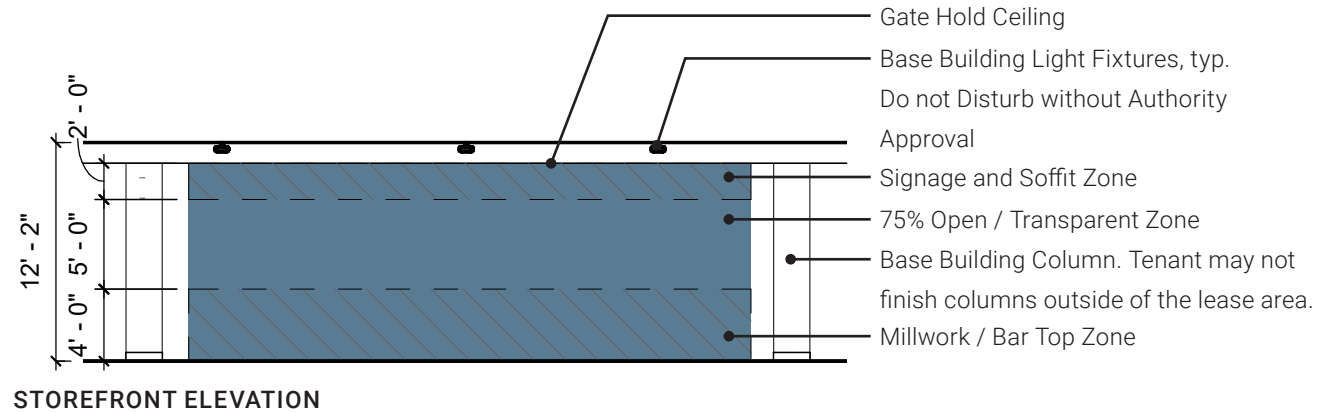
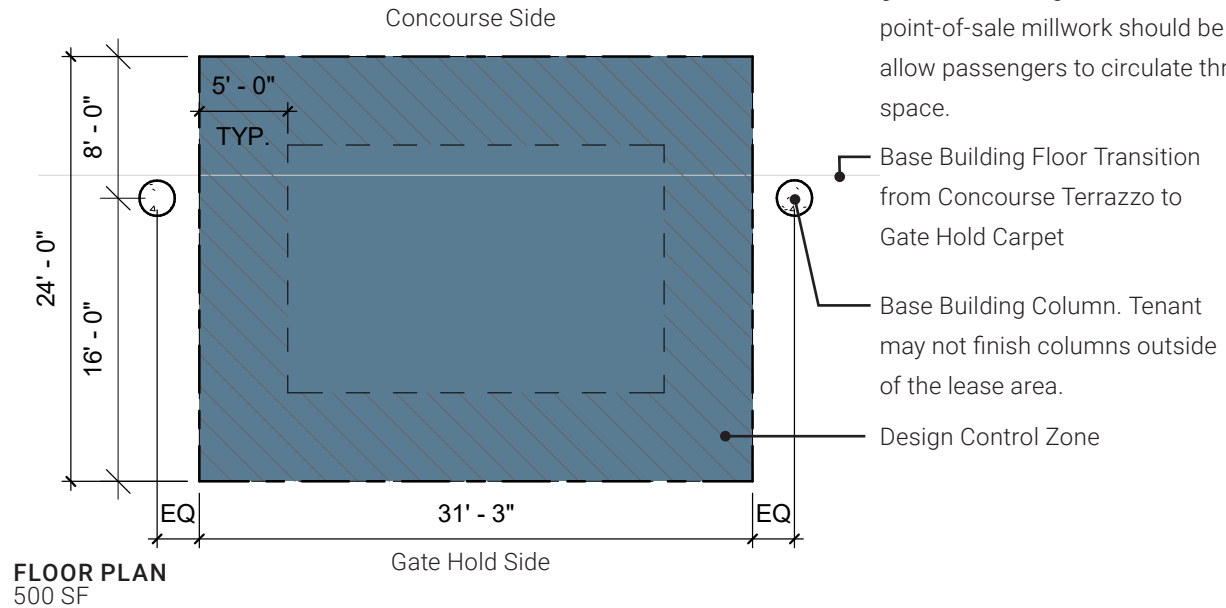
5.11 Space B-R1

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



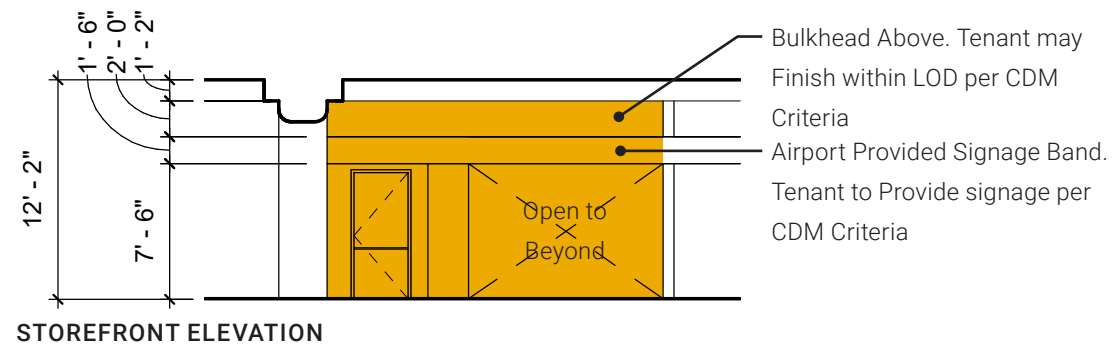
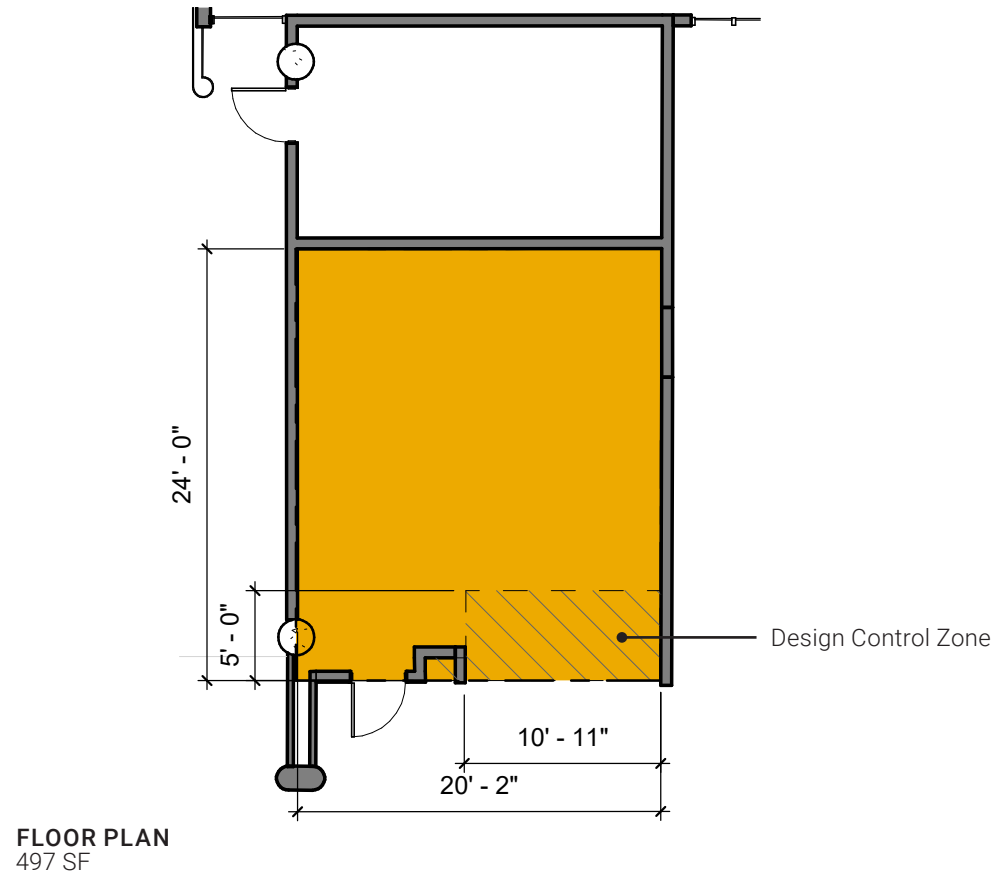
5.12 Space B-FB2

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



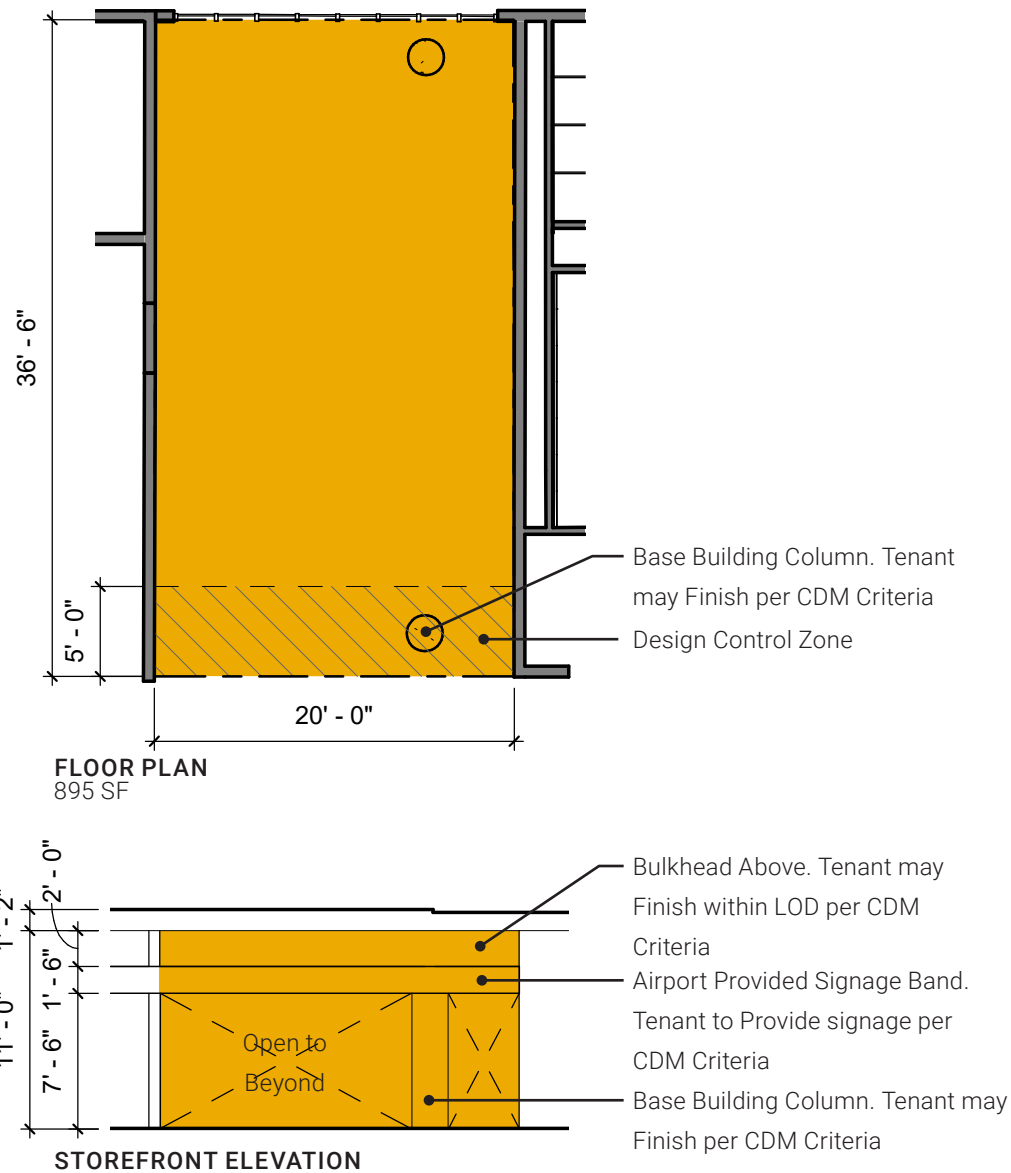
5.13 Space B-FB3

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



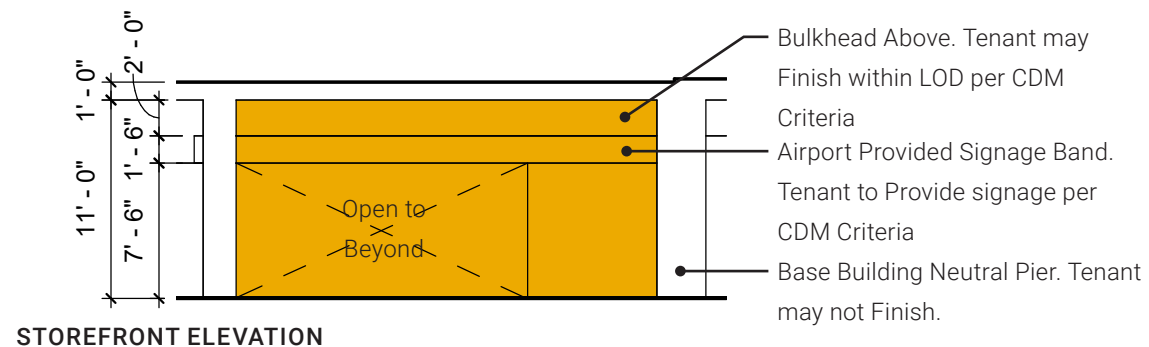
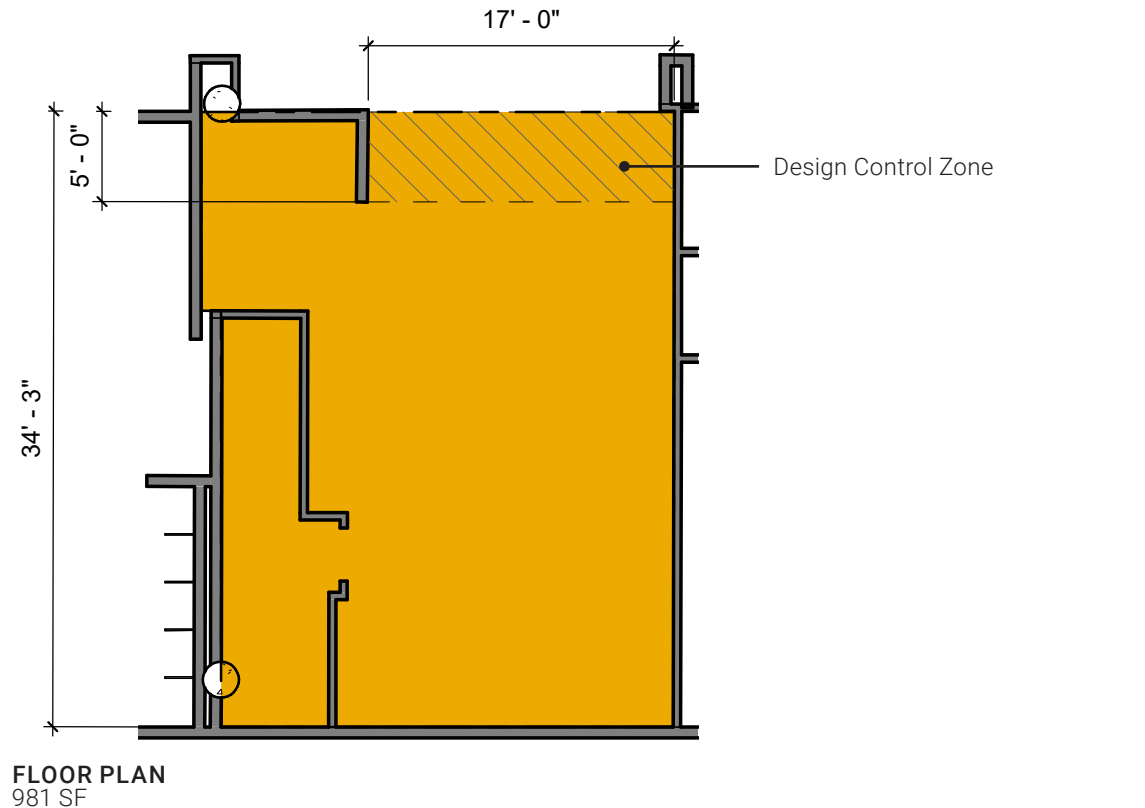
5.14 Space B-FB4

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



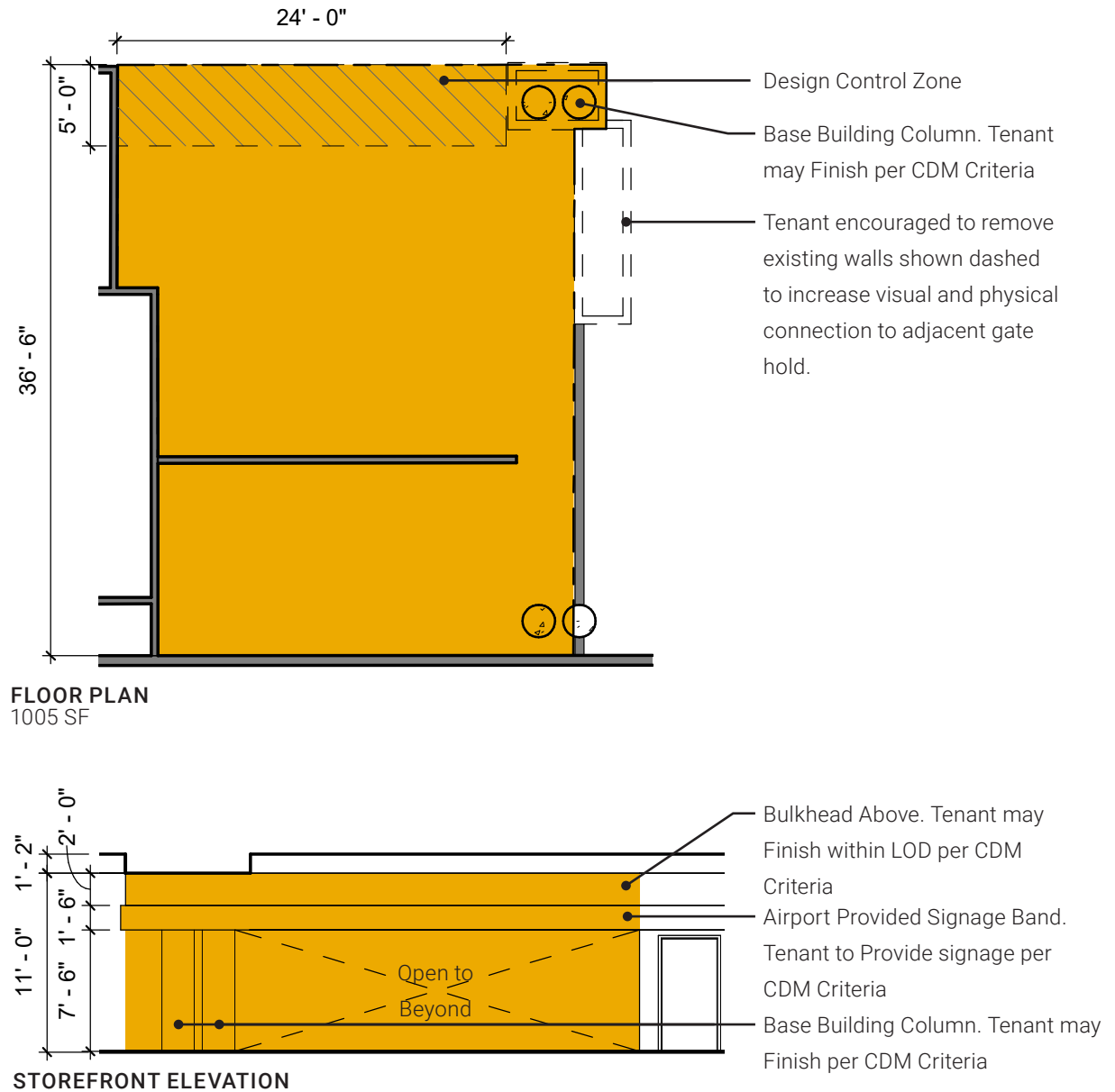
5.15 Space B-FB5

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



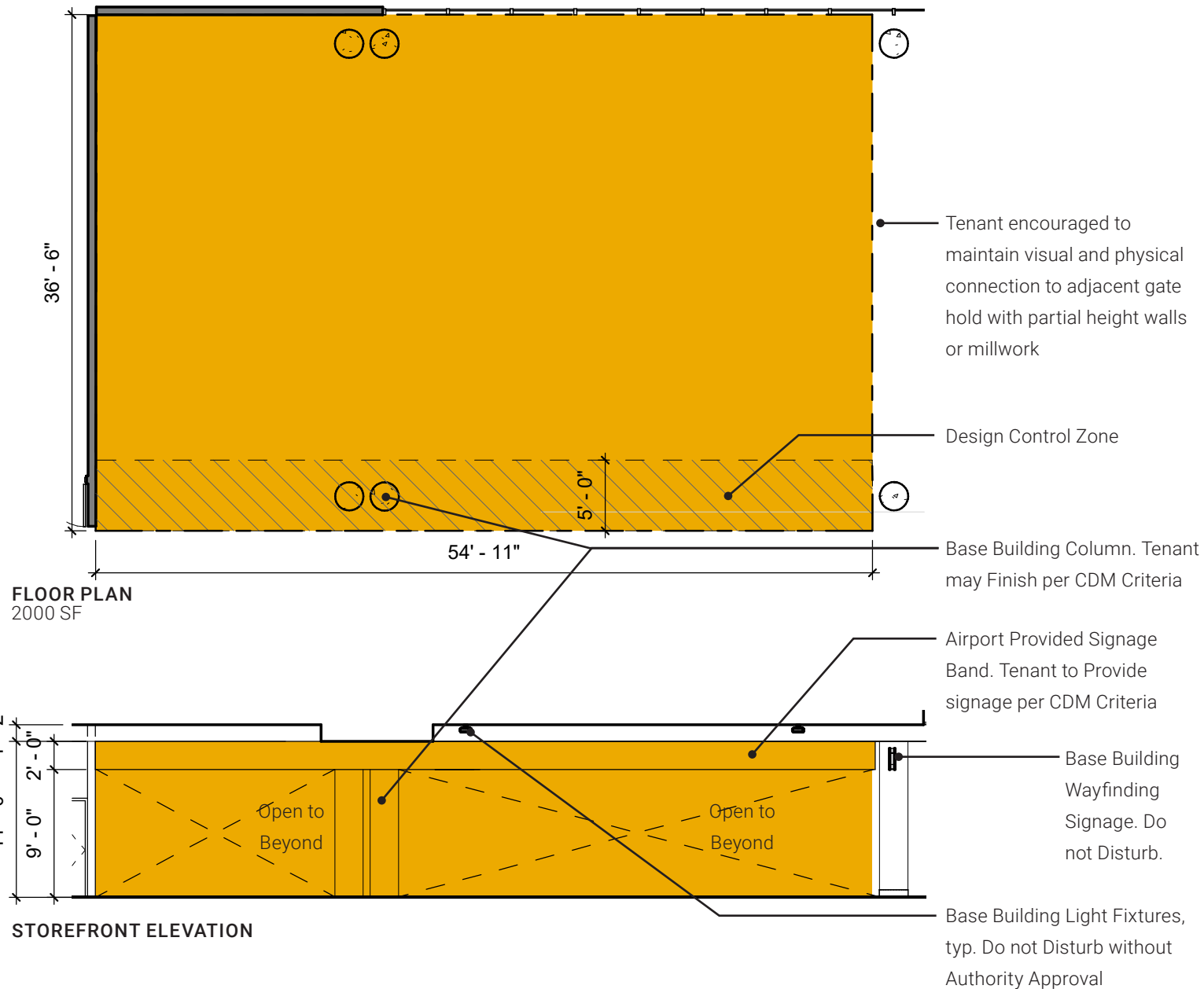
5.16 Space B-FB6

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

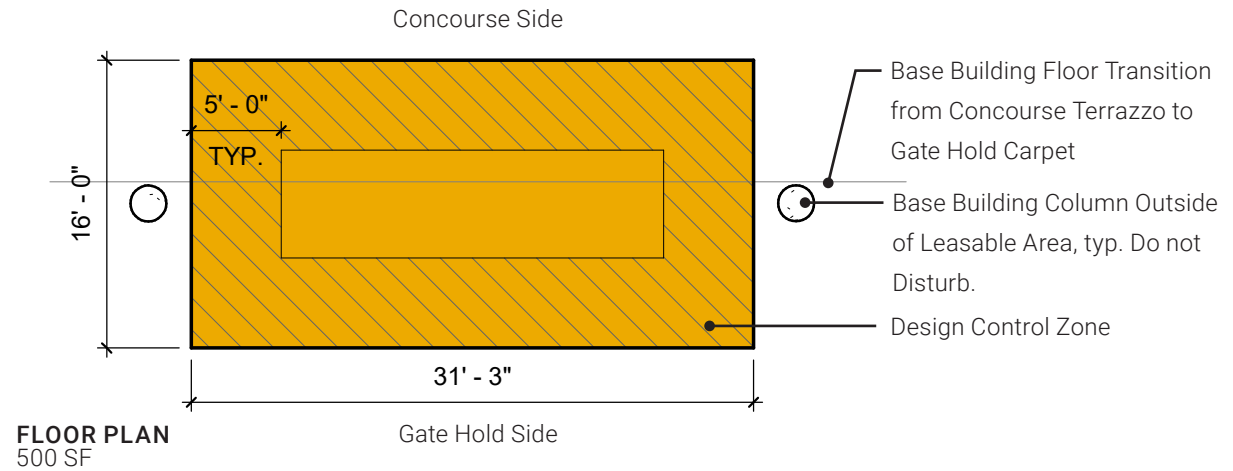
Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



5.17 Space B-FB7

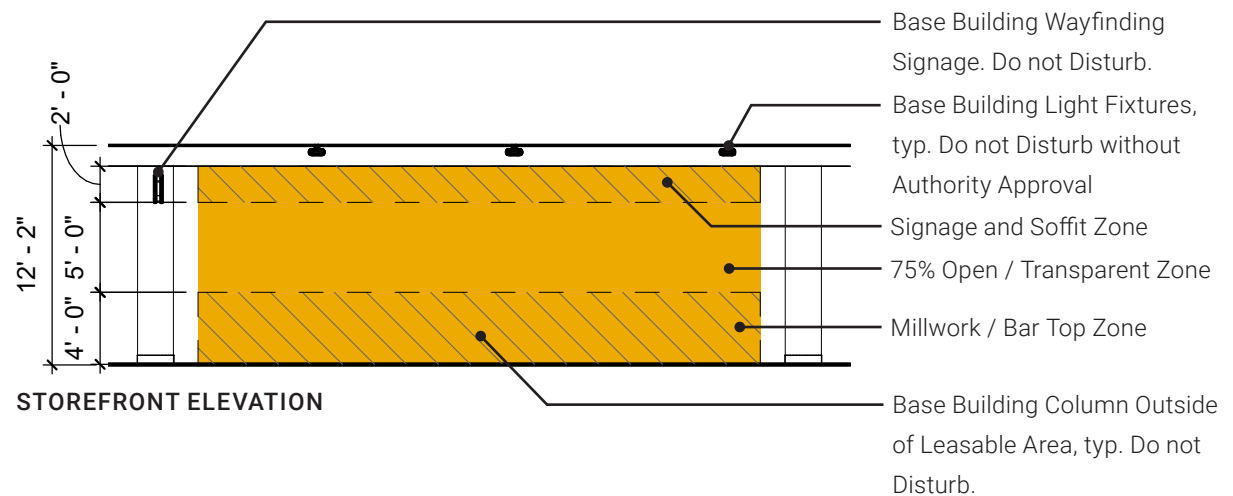
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



5.18 Space B-R2

TENANT KEY:

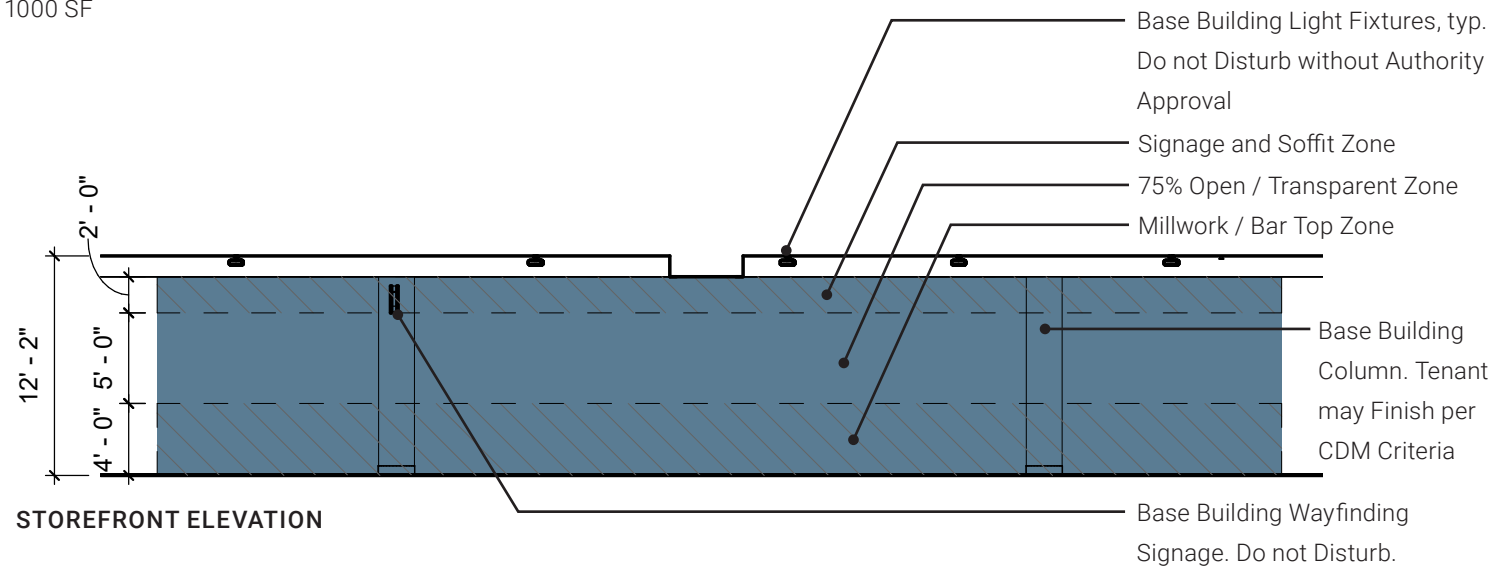
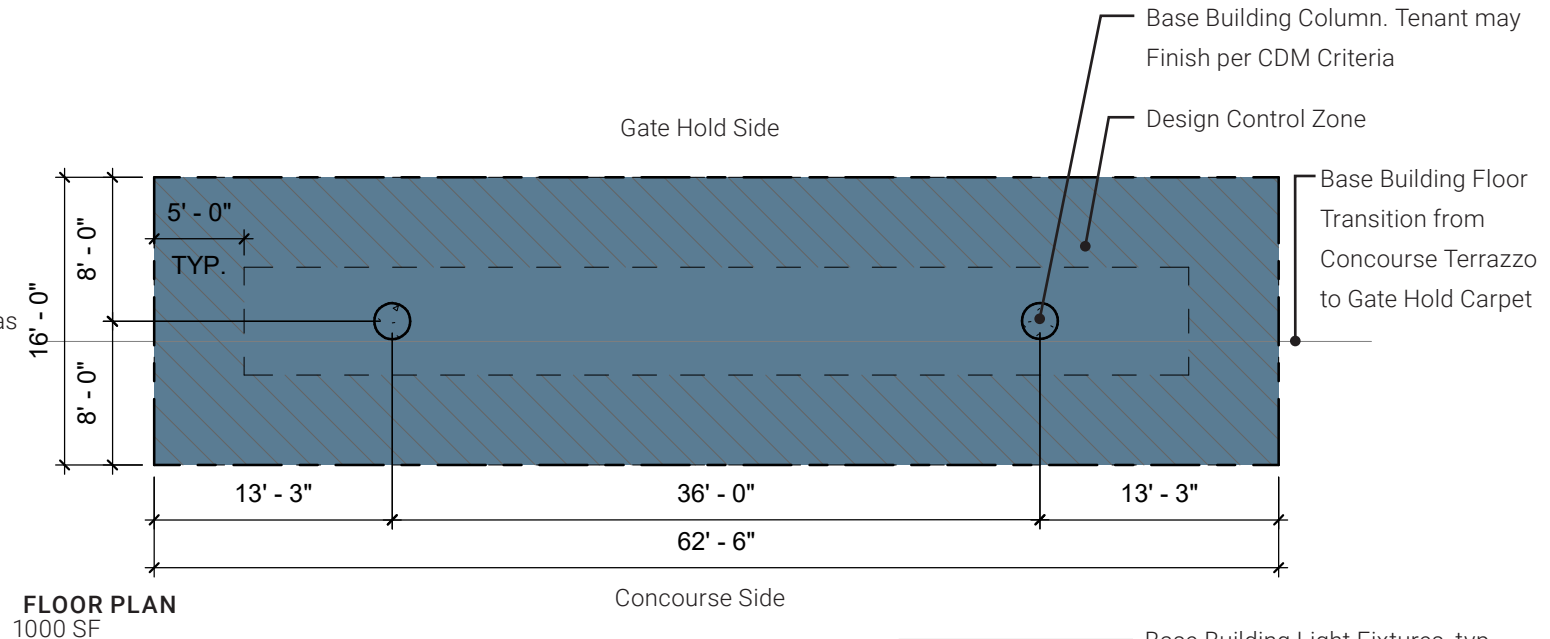
- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

General Note:

Island Retail should not form a barrier to the gate hold seating. Merchandise display and point-of-sale millwork should be designed to allow passengers to circulate through the tenant space.

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



5.19 Space B-S1

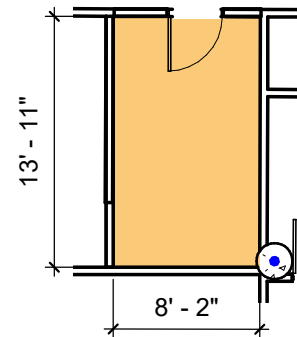
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
125 SF



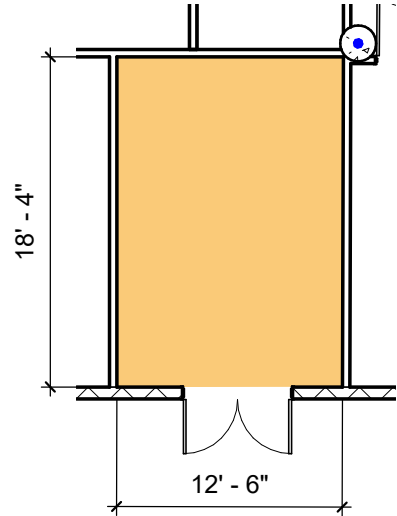
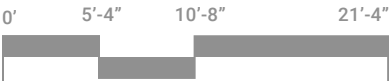
5.20 Space B-S2

- TENANT KEY:**
- Concessions
 - Concessions Storage
 - Retail
 - Non-Leased, Tenant Furnished Areas
 - Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
240 SF

5.21 Space B-S3

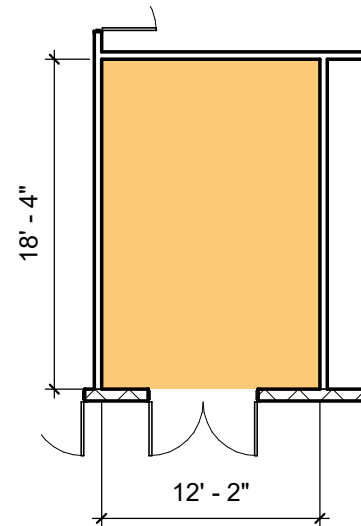
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
236 SF



5.22 Space B-S4

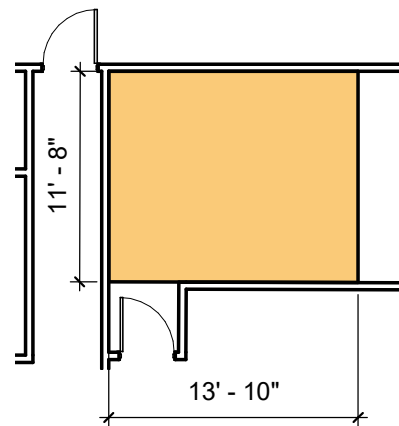
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
162 SF

5.23 Space B-S5

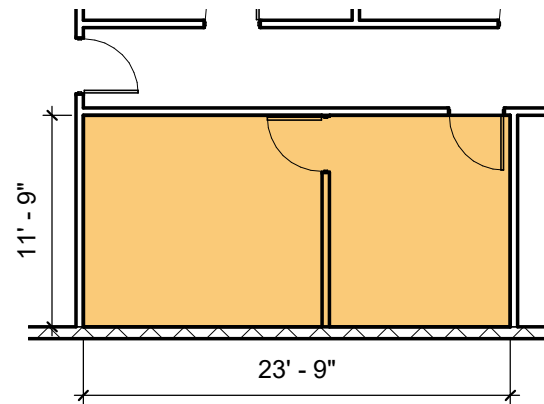
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
277 SF



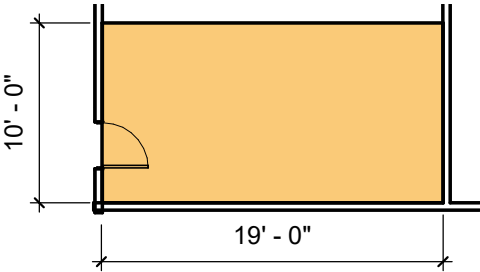
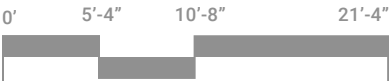
5.24 Space B-S6

- TENANT KEY:**
- Concessions
 - Concessions Storage
 - Retail
 - Non-Leased, Tenant Furnished Areas
 - Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
200 SF

5.25 Space B-S7

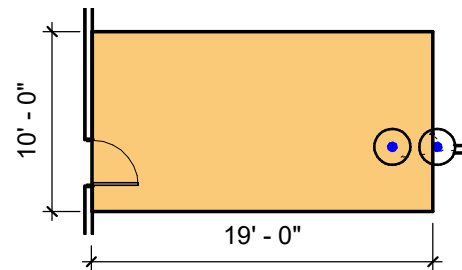
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
200 SF



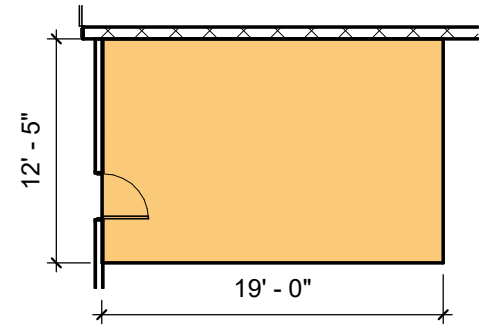
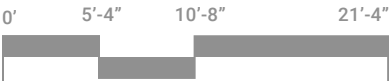
5.25 Space B-S8

- TENANT KEY:
- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed



FLOOR PLAN
272 SF

5.25 Space B-S9

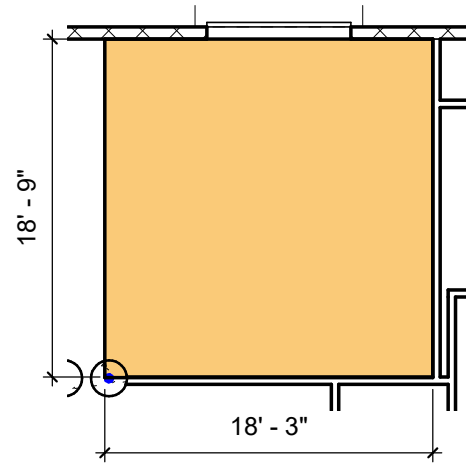
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.

Note: No removal of existing floor slab is allowed

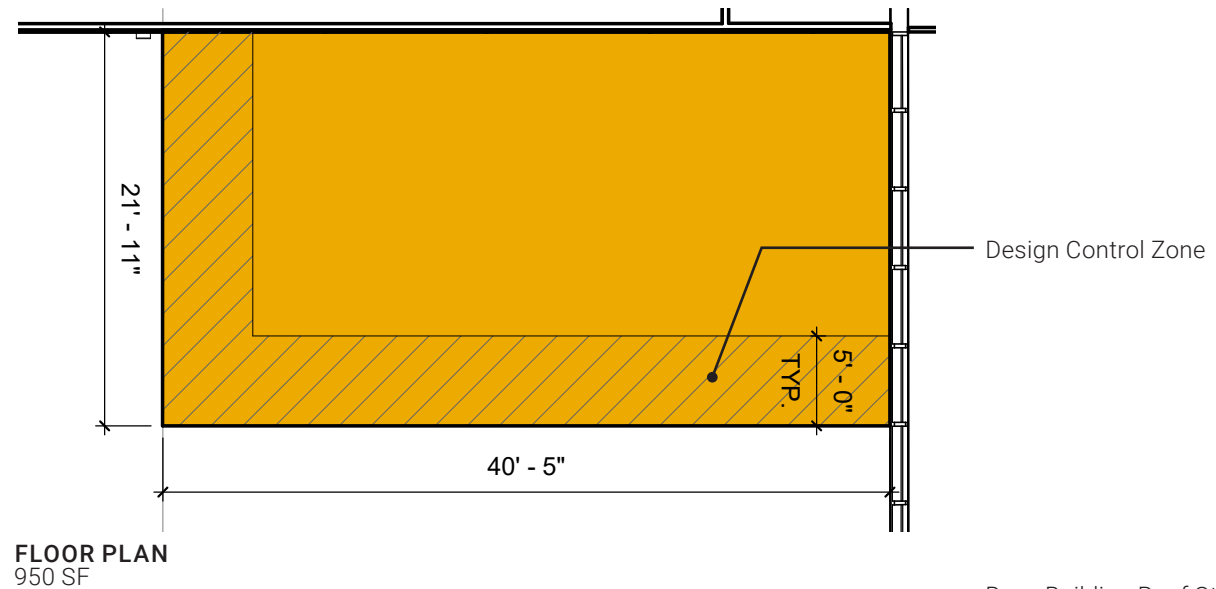


FLOOR PLAN
440 SF

5.26 Space GBF-FB1

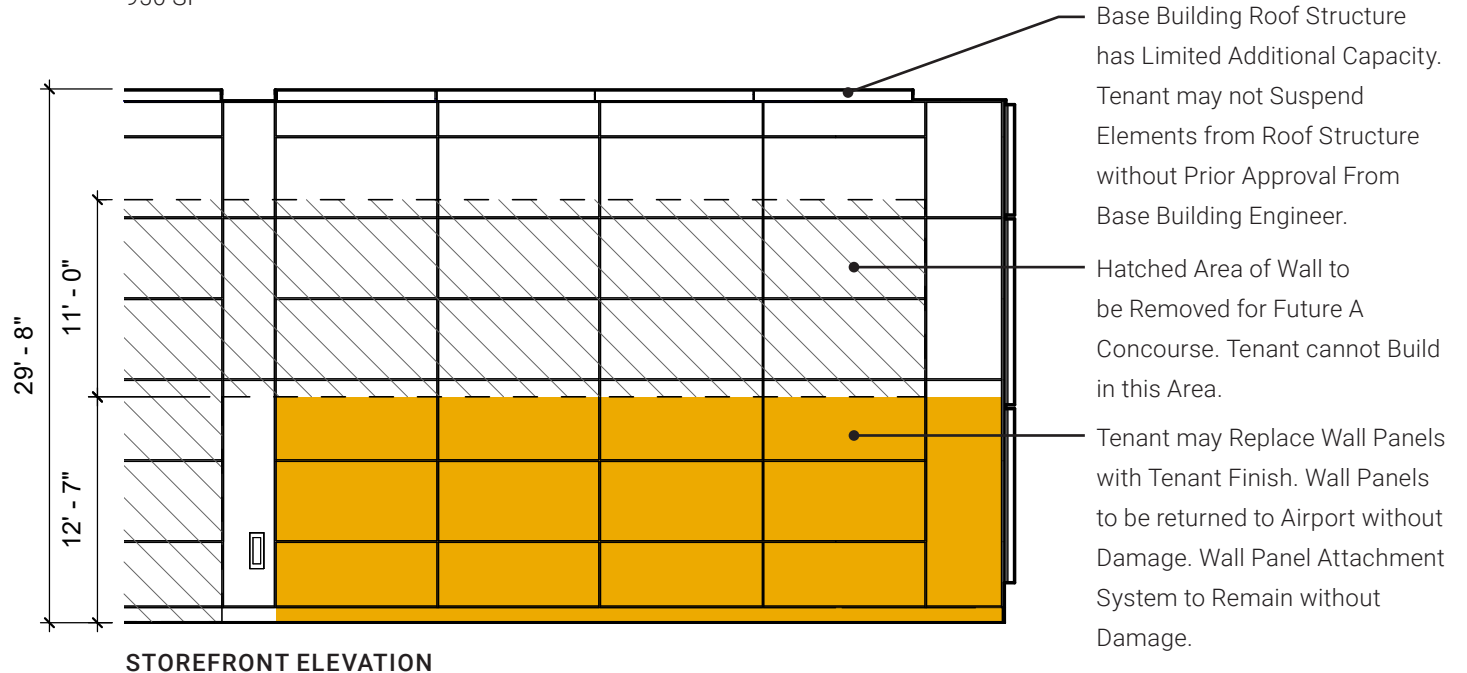
TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

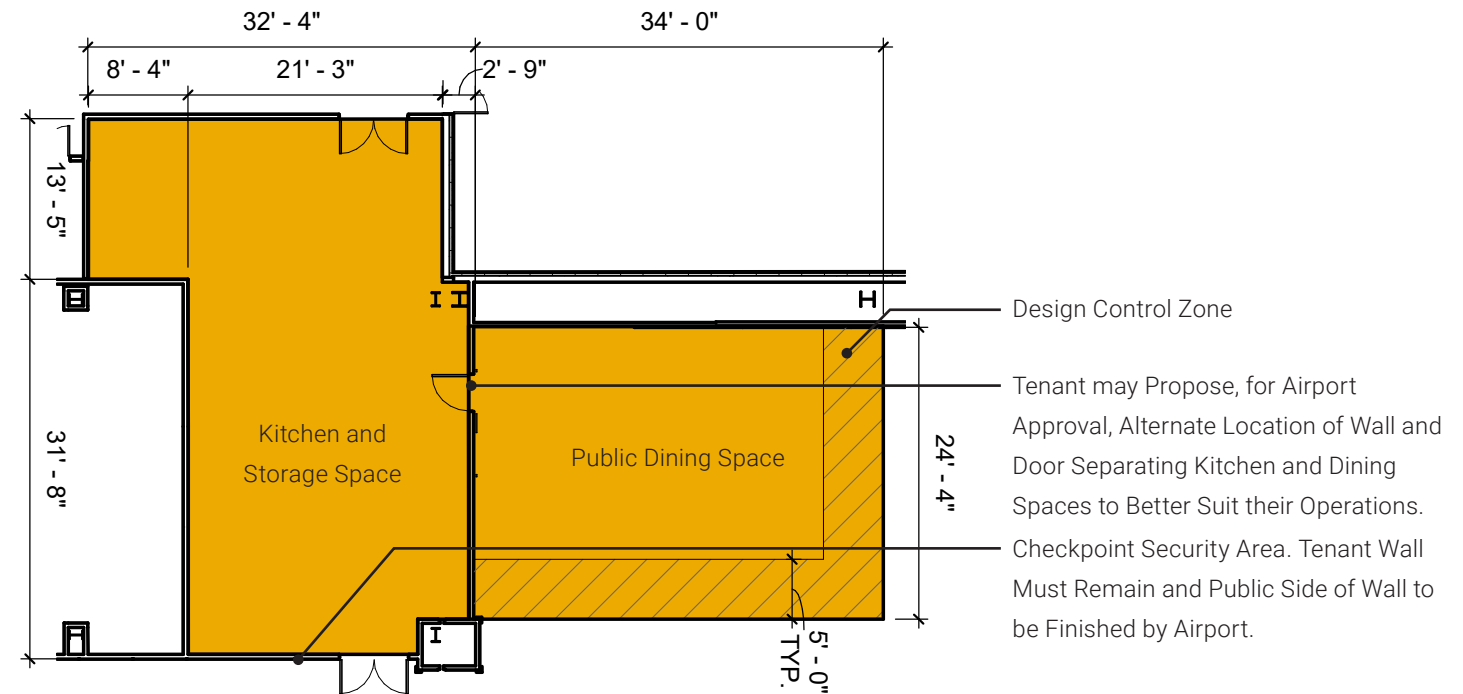
Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



5.27 Space GBF-FB2

TENANT KEY:

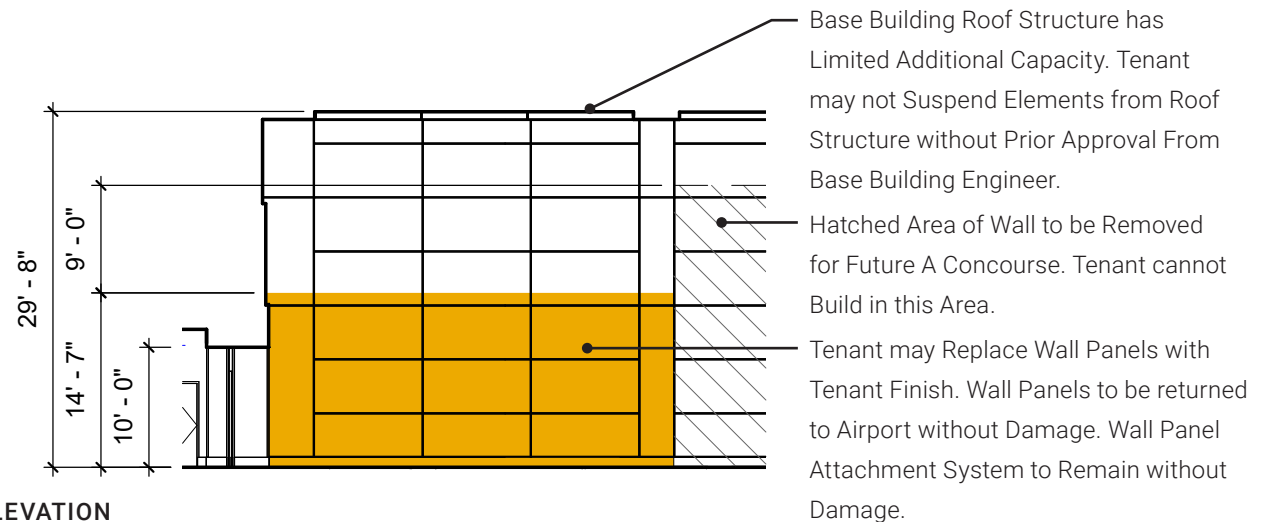
- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel



FLOOR PLAN
2000 SF

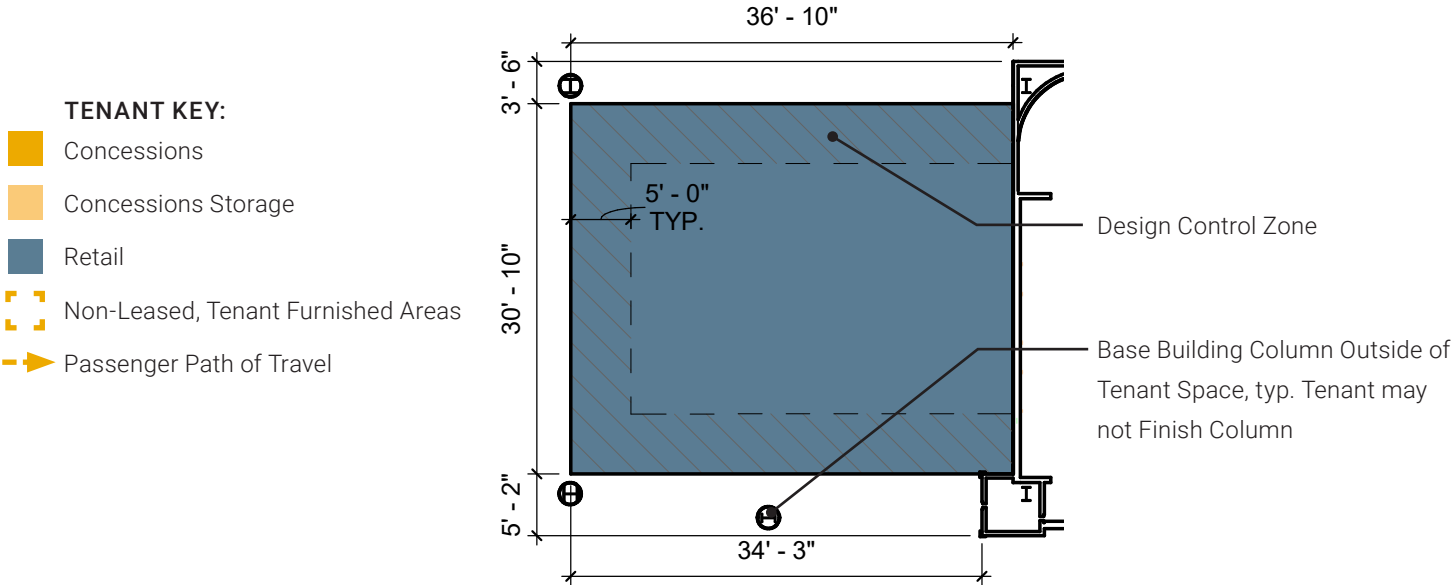
Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



STOREFRONT ELEVATION

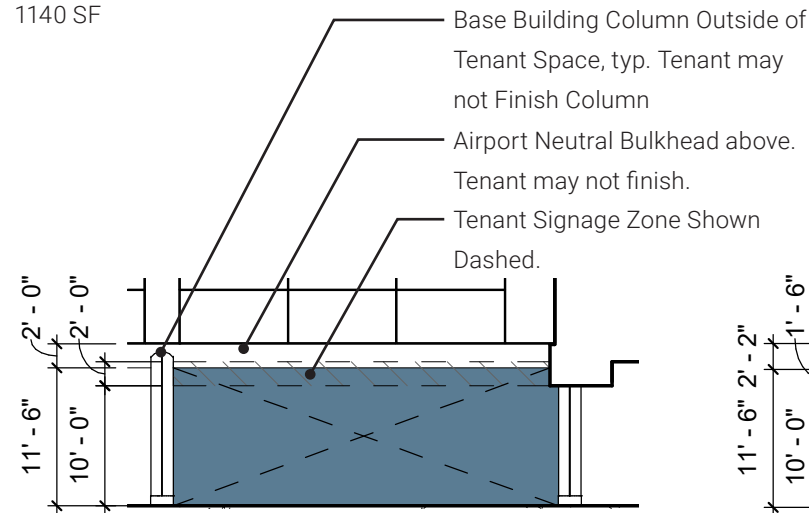
5.28 Space GBF-R1



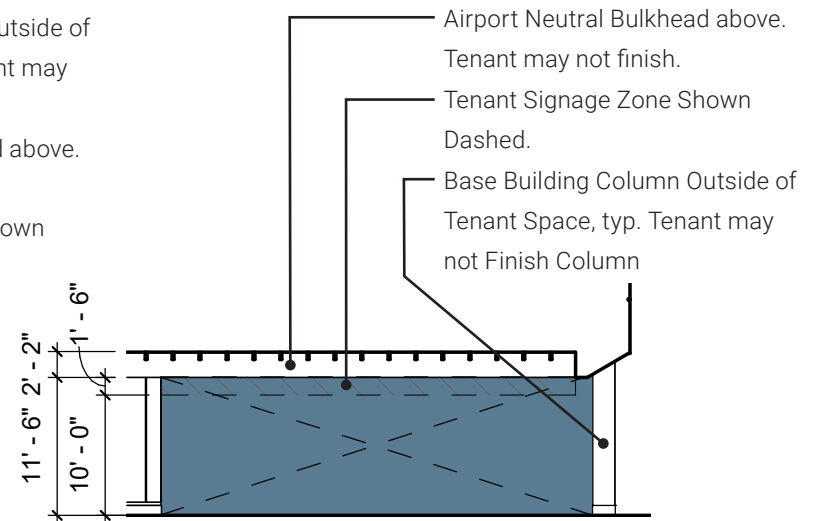
FLOOR PLAN
1140 SF

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



STOREFRONT ELEVATION A



STOREFRONT ELEVATION B

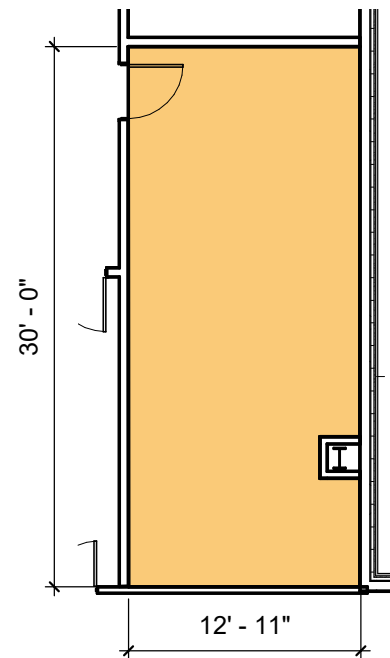
5.29 Space GBF-S1

TENANT KEY:

- Concessions
- Concessions Storage
- Retail
- Non-Leased, Tenant Furnished Areas
- Passenger Path of Travel

Note: Concessionaire responsible for identifying and maintaining all base building fire-rated walls, floors, and ceilings.

Note: Square footage provided on this plan is intended to provide a rough estimate, and should not be considered final. Prospective Tenants to obtain LOD information from the Airport Authority.



FLOOR PLAN
380 SF

6.0 Technical Criteria

6.1 Acoustics and Public Address System

6.2 Mechanical Systems

6.3 Building Automation System (BAS)

6.4 Electrical Systems

6.5 Plumbing Systems

6.6 Fire Protection and Life Safety

6.7 Security Systems

6.8 Information Technology Services

6.9 Roof Penetrations

6.10 Structural Loads

6.11 Sustainability

6.12 Plants and Planters

6.13 Tenant Utility Plans and Matrix

6.1 Acoustics and Public Address System

ACOUSTICS

Tenants are required to minimize the transmission of sound from its space to the concourse and adjacent tenants. The tenant must provide the following as a minimum:

- Noise Criteria (NC) Values from the Heating, Ventilation, and Air Conditioning (HVAC) systems as generally accepted practice by the American Society of the Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), Sound and Vibration Chapter 46, Table 34 Design Guidelines for HVAC-Related Background Sound in Rooms, Latest Edition. NC Level outside a tenant space as a result of the HVAC system should be limited to NC 40 in any adjacent.
- HVAC systems and equipment will be installed with vibration isolators as accepted practice by ASHRAE, Sound and Vibration Chapter 46, Table 45 Selection Guide for Vibration Isolators, Latest Edition.
- Minimum partition STC for critical noise adjacencies such as beverage tenants, food preparation, cleaning areas, and dish washing adjacent to sensitive tenant shall be STC 55 with consideration for plumbing noise vibration isolation. Higher STC values may be required based on space planning.

Music and background paging systems are permitted with the Authority's approval. The volume of sound

must be controlled to limit the levels to the tenant space and not intrude into adjacent spaces or public circulation. The Terminal Background Paging System and Emergency Messaging System must be clearly heard without interference from tenant sound systems. Music in tenant spaces must be "cut-off" during life safety announcements.

SOUND TRANSMISSION CLASS (STC) PLANNING MATRIX

Tenants will be required to maintain a minimum STC rating for the demising walls per the following matrix:

If specific materials are already installed on the opposite side of the demising walls, the tenant shall provide wall materials that maintain the STC rating requirements. If no material is installed on the opposite side of the wall,

for the purpose of providing the STC requirements, the tenant shall assume the final material will be a single layer of ½ inch drywall.

PUBLIC ADDRESS SYSTEM

Tenants may have speakers for a background music system inside their spaces under the following conditions:

- Sound must be contained inside the tenant's space.
- Sound pressure levels outside of the tenant's space due to music shall be below 40dBA.
- Small kiosk or grab & go are not allowed any type of music.

Please contact the Authority if the tenant desires to have a background music system with cut-off during airport page announcements.

	Concession Storage	News Stand	Grab & Go	Restaurant	Retail	Public Space	Toilet	Office
Concession Storage	40	40	40	40	40	40	50	40
News Stand	40	40	40	45	40	40	50	45
Grab & Go	40	40	40	40	40	40	50	45
Restaurant	40	45	40	45	45	45	52	45
Retail	40	40	40	45	40	45	52	45
Public Space	40	40	40	45	45	0	50	50
Toilet	50	50	50	52	52	50	45	50
Office	40	45	45	45	45	50	50	40

6.2 Mechanical Systems

Owner-provided HVAC will serve the public seating and transient areas. Medium pressure ductwork will be provided for future connection of tenant-provided variable air volume (VAV) boxes. The air handler(s) serving the main terminal tenant space(s) will be sized at 1.85 cfm/sf. The supply air temperature to the space will be 55°F. Any required cooling capacity beyond the provisions supplied by the Authority shall be handled with tenant-provided and installed two-pipe chilled water fan coil units (FCU) with electric heat. The FCUs shall be supplied from the chilled water piping serving the air handlers in the area. The tenant is responsible for all required connections and piping, including sub-metering via BTU meters, if applicable.

The tenant's design engineers shall provide an air balance study if the tenant requires exhaust of any kind.

- a. For combined Kitchen Hood Exhaust < 5000 CFM – Conditioned air shall be limited to the maximum space load, or to the difference between exhaust and available transfer air. For hoods using make-up air units, the transfer air quantity available shall be zero. For exhaust only hoods employing demand control ventilation, transfer air shall be allowed.
- b. For combined Kitchen Hood Exhaust >5000 CFM - Exhaust flow rates must comply with ASHRAE 90.1-2010 table 6.5.7.1.3 Maximum Net Exhaust Flow Rate, CFM per Linear Foot of Hood Length. The kitchen hood system controls shall be capable of Demand Control Ventilation for a least of 75%

exhaust airflow, to reduce exhaust and replacement airflow rates by 50% for one half of the kitchen occupied hours.

The design criteria of each space must meet the following:

- a. Heating Airflow should be 50% of Cooling.
- b. Cooling design temperature: 75°F, 50% RH
- c. Heating design temperature:
 - i. Airport (excluding Ground Boarding Facility): 72°F/20% outside air
 - ii. Ground Boarding Facility: 72°F/30% outside air
- d. Outside design temperatures: 91°F DB/ 80°F WB Summer, 40°F Winter
- e. 1.85 cfm/sf at 55°F/30% outside air at Airport (excluding Ground Boarding Facility)
- f. 1.85 cfm/sf at 55°F/30% outside air at Ground Boarding Facility
- g. Supplemental chilled water: 44°F EWT/ 58°F LWT
- h. Occupancies greater than 40 people/1000 sq.ft. shall be provided with demand control ventilation.

The tenant is responsible for providing engineered drawings, design, and installation of all required HVAC inside the space, in compliance with the Authority's Design Criteria Manual, including the following:

- a. All ductwork from the main supplied by the Authority to the air devices in the space and all appurtenances associated with the ductwork.
- b. All required kitchen exhaust and make-up air ductwork.

- c. All required kitchen hoods and associated exhaust and make-up air fans.
- d. All required controls (to be purchased from and coordinated with Johnson Controls, a proprietary system) for a fully integrated system.
- e. All required VAV boxes with electric heat.
- f. Any supplemental cooling and/or heating required by the tenant. Supplemental cooling/heating shall be provided by FCU(s) (fan coil units) connected to the chilled water system. The FCU(s) shall have electric heat and a 2-way electronic chld water valve..
- g. All associated chilled water piping from tap point to supplemental cooling.
- h. Air balance study.

6.3 Building Automation System (BAS)

The tenant space shall be fully integrated into the existing building management system. All controls shall be BACnet and shall be Johnson Controls Metasys interface. All controls work shall be furnished and installed by Johnson Controls at the tenant's expense. The concession space shall interface with the main terminal via a data port located within the tenant space.

The minimum controls needed to interface with the main terminal are as follows:

- a. Variable air volume boxes:
 - i. Space temperature
 - ii. Set point temperature
 - iii. Supply air flow in cfm
 - iv. Supply air temperature
 - v. Heating element running status and stages
 - vi. Damper position
- b. Supplemental HVAC:
 - i. Space temperature
 - ii. Set point temperature
 - iii. Supply air flow in cfm (if variable)
 - iv. Supply air temperature
 - v. Chilled water entering/leaving temperature
 - vi. Chilled water valve position
 - vii. Heating element running status and stages
 - viii. Running status
 - ix. Fire alarm interlock (if required)
 - x. Chilled water BTU meter
- c. Exhaust/intake fans:
 - i. Running status

6.4 Electrical Systems

The tenant is responsible for the engineering design, permit, and installation of a complete and functional electrical service within its space. Electrical submittals shall be clear descriptive drawings and specifications produced and detailed in a manner that meets or exceeds minimum code requirements and is in accordance with the Airport Design Standards and Authority Design Criteria Manual. The information contained shall include but not be limited to:

- a. Legend and symbols
- b. Lighting plan including emergency light locations and schedule
- c. Power plan
- d. Communications plan
- e. Kitchen equipment plan and schedule
- f. Fire alarm plan
- g. Panel board schedules and load summaries
- h. One-line diagrams
- i. Fault current calculations
- j. Coordination of protective devices

ELECTRICAL SERVICE

The Main Terminal building power distribution originates at the secondary side of furnished transformers. Secondary distribution is 277/480V, 3-phase, 4-wire. The power available is non-conditioned.

Each tenant will be electronically metered and monitored by the Authority. Energy monitoring module

and wiring shall be provided and installed by the tenant at a location indicated by the Authority. Tenant's engineer should contact the Authority during the early design process to be directed to the location where the meter is going to be installed. Pre- approved energy monitoring device: E-Mon D-Mon. Class 1000 Single Phase and Class 2000 Three Phase kWh/Demand meters.

Each tenant space is provided with an empty conduit with pull string that runs from the proximity of the tenant space to the electrical distribution board capable of new concessions loads. The tenant is responsible for terminating the conduit in the Authority's designated 277/480V distribution panel or 120/208V distribution panel inside the electrical room. Larger footprint concessions may require a new transformer within the tenant space. In cases when the service conduit is located below the tenant's space (ceiling space of floor below), the tenant shall be responsible to x-ray and/or GPR (ground penetrate radar) the slab prior to any slab penetrations in order to extend the conduit to the tenant's panel board location. Electrical service coordination with the Authority is required during the early design process. The size of the conduit is indicated in the Concession Service Matrix. The tenant's design engineer shall field verify the exact conduit location and existing conditions within the tenant space.

ELECTRICAL DISTRIBUTION

The main distribution panels are 277/480V, 3-phase, 4-wire. This voltage is being used for all general lighting, motors 1 HP and larger and any other large loads. 120/208V, 3-phase, 4-wire is used to serve all convenience outlets, accent low voltage lighting, motors 3/4 HP and smaller, and other small electrical loads.

All distribution panel boards to tenant spaces are located in controlled electrical rooms. Depending on the location of the tenant space, the electrical room may be located a floor above or below. The tenant's design engineer shall be responsible for coordinating the exact electrical distribution panel location with the Authority and providing voltage drop calculations as part of its design submittal for the Authority's approval.

Each tenant shall be responsible for its own electrical system within the space, including subpanels and step-down transformers. All breakers within the tenant's panels shall be fully rated. Tenants shall coordinate and verify existing conditions and provide a summary of electrical calculations demonstrating that the distribution panel is capable of handling their design load. A 30-day load study is required to determine existing loads in order to add new loads to any of the existing distribution panels.

VOLTAGE DROP

Cumulative voltage drop from source to load shall be designed for a maximum of 5% drop. Motor starting voltage drop shall be designed for a 10% maximum at the motor terminals.

GROUNDING

The grounding system is designed to maintain an equal potential throughout. Each distribution panel board is equipped with a grounding bus bar. From this grounding bus bar, a grounding conductor shall be extended to each tenant subpanel as part of the tenant's electrical service.

6.5 Plumbing Systems

Domestic cold water will be provided to each large tenant space in the main terminal by a 2" water line, and each food court tenant will be provided with a 1.5" water line. Central tenant spaces in the main terminal will be provided with a 3/4" domestic water line below slab within 5 feet of tenant space. An isolation valve will be provided at the stub near the tenant space. Each space will be independently sub-metered. The Authority will provide the sub-meter. Airside domestic water will be provided as needed from the nearest adjacent water main with the same requirements of the tenant spaces in the Main Terminal.

Domestic hot water will be the responsibility of the tenant, and no hot water equipment will be provided or maintained by the Authority.

Food and beverage tenants that use cooking oil in their cooking facilities are required to provide a cooking oil reclamation, pumped and piped system to a storage tank within 200' of the facilities. If any piping is required beyond the piping provided by the Authority, the

tenant must provide the extra length of piping and any modifications required by this addition. This expansion must be approved by the manufacturer.

A 4" grease waste line will be provided to all food service tenant spaces in the main terminal. This grease line is connected to below-grade grease interceptors located on the first level by the bag claim driveway at each quadrant.

Each Airside has differing conditions, but all have central below-grade grease interceptors. If a tenant is too far from the central system, point of use traps are required. See the responsibility matrix for exact requirements. The Authority will be responsible for maintaining any grease interceptors located outside of the lease line.

The sanitary lines from each tenant space shall be connected to the nearest sanitary piping of adequate size. This piping shall be identified by the tenant's design engineer based on as-built documentation provided by the Authority.

All vents required for the sanitary or grease waste shall extend through the roof and terminate outdoors. Any Studor- type vents (air admittance valves) shall require specific approval from the Authority. Air admittance values shall only be allowed if there is no way to conceal a vent pipe to the exterior.

Natural gas will be provided to the B Concourse and Ground Boarding Facility by a 2" gas line. At the B Concourse, natural gas connection manifolds will be located at the level 2 service elevator foyer. Tenants are

responsible for providing gas lines from the manifold to their space. At the Ground Boarding Facility, the natural gas manifold will be located with the Concessionaire's common kitchen (GBF-FB2).

Each tenant will have a dedicated meter on the exterior of the building and will be charged directly by TECO People's Gas. The gas regulator and meter will be provided by TECO, and all piping downstream of the meter up to an isolation valve at the tenant space will be provided by the Authority. If gas is to be used, an approved means of exhaust and combustion air intake must be provided by the tenant.

The tenant is responsible for providing engineered drawings, design, and installation of all required plumbing inside the space in accordance with the CDM Design Review and Submittals requirements including the following:

- a. All piping from the main supplied by the Authority to the fixtures in the space and all appurtenances associated with the piping.
- b. All required fixtures including water heaters.
- c. All required point-of-use grease traps.
- d. All required sanitary cleanouts in accordance with the Authority standards.
- e. All required cooking oil recovery system connections and piping.

- f. X-ray of slab to prevent core drilling through structural steel.
- g. Core drilling to access utilities below.

6.6 Fire Protection and Life Safety

The tenant is responsible for design and installation of all life safety systems and equipment inside tenant spaces. All installations shall comply with FFPC 2020 and Authority requirements.

Supplemental HVAC equipment over 2,000 cfm shall be equipped with smoke detectors on the supply and return ductwork. All HVAC units shall also be connected to the fire alarm system and wired as supervisory only to signal an alarm and be able to receive a signal from the fire alarm system for shut-down.

All kitchen grease hoods shall be equipped with fire protection systems similar and equal to Ansul. The system shall be controlled as required by NFPA 96 2021 and FBC 2020. The Ansul system shall be connected to the fire alarm for monitoring purposes only. The tenant is responsible for design and installation of all fireproofing systems and penetrations as required by code.

SMOKE CONTROL

There are no automatic smoke control requirements.

FIRE ALARM

The existing fire alarm panel is Johnson Control (JCI) IFC-3030 and serves the Main Terminal Ticketing, Baggage, and Concourse B. All new fire alarm systems

shall be notified that is compatible with the existing JCI panel. Concessions within the new GBF area will be served from the new fire alarm panel installed at the GBF. The microcomputer-based system uses distributed processing techniques for alarm reporting, central signaling, and selection of audible signal circuits. This system is low voltage, electrically supervised, and multiplexed using addressable monitoring and control devices and analog smoke detectors. This voice evacuation system uses a combination of audible signal devices consisting of speakers and visual signal devices consisting of strobe lights. The tenant's fire alarm system design shall be in accordance with NFPA 72 and the Authority design standards.

Each tenant shall be responsible for fire alarm system design within its own space. All fire alarm design shall conform to ADA requirements and shall be integrated with the existing system.

The tenant shall verify existing system capacity and coordinate design criteria with the existing system manufacturer's requirements prior to design of tenant's fire alarm system.

AUTOMATIC SPRINKLERS

Automatic sprinklers are to be provided by the tenant in all locations required by NFPA 13 2022. All wet-pipe sprinkler mains, valves, supervisory valves, and appurtenances are provided by the Authority. No dry pipe mains will be provided by the Authority. Occupancy levels up to Ordinary Hazard Group I as defined by NFPA

13 2022 are permitted. All plans shall be prepared, signed and sealed, and installed by a Florida licensed fire protection contractor.

Sprinklers shall be installed per the tenant's occupancy type and be no more than 0.15 gpm/sf over a 1,500 sf area and spacing at no more than one sprinkler head per 130 sf. Sprinklers shall be concealed type sprinkler heads for ceiling applications and upright heads where exposed.

Outdoor piping that is exposed to the elements shall be wrapped with 1" insulation. All associated heads shall be dry pendant type heads, not pre-action.

Individual zone valves and flow switches for each tenant are not required unless the zone requirements are exceeded per NFPA 13 2022. This is to be determined by the design engineer.

The tenant is responsible for providing engineered drawings, design, and installation of all required fire protection inside the space in accordance to the Authority's Design Criteria Manual, including the following:

- a. All sprinkler piping from the main provided by the Authority to sprinklers and appurtenances associated with the piping.
- b. All required drain valves at low points in piping.
- c. All required insulation on any piping located in an area exposed to the elements.

EMERGENCY LIGHTING

One un-switched 277V circuit for connection of exit signs and emergency path illumination will be provided by the Authority for each 5,000 sf of tenant space. This is not metered power and is for provision of code required exit pathway power only. No provision for additional standby or emergency power is included, and the tenant may only use this power for the purpose intended. The tenant is responsible for providing all emergency light fixtures within the tenant space. All emergency light fixtures shall be equipped with an integral battery pack and charger.

MEANS OF EGRESS

The occupant load for tenant spaces and the required number and location of exits should be determined by using current and applicable building codes. Occupant load calculations for the specific tenant space and egress/life safety plan will be required with the schematic design submittal-35%.

INTERIOR FINISHES

Interior finishes must meet all applicable flame spread ratings as prescribed in the current codes.

6.7 Security Systems

Each tenant is responsible for securing their premises for in-store security and loss prevention. The Authority has its own police department. Tenants can consult with the Authority and the Authority Police Department for security policies and regulations.

Tenants may have their own security systems inside their premises following these criteria:

- a. Surveillance camera systems (CCTV) or other security systems shall be completely independent of the Authority's own CCTV or access control systems.
- b. Access to cameras that are part of the Authority's CCTV system will not be provided to the tenants.
- c. The field of view of tenant's CCTV system shall be limited to the tenant's premises.
- d. Neither the Authority nor Authority's Police will monitor the tenant's CCTV systems or card access systems.
- e. The Authority has an existing alarm system monitored by Authority Police that is placed in specific critical high-security applications requiring duress buttons. Please contact the Authority with any questions about the possible use of this system.
- f. The tenant shall submit security drawings indicating the location of camera systems and card access systems they intend to install to the Authority for approval.

- g. When doors use access controlled electric locking, hardware egress requirements shall be based on code requirements.

There are no specific Authority-provided security provisions for the individual tenant spaces. The tenant is responsible for any internal security provisions.

6.8 Information Technology Services

This section provides the Data-Telecommunications design criteria required to ensure that the design and installation of data-telecommunications systems and equipment within Concessionaire's Premises or other Leased support spaces conform to SRQ Standards.

- a. The Authority does not provide telecom or data services to the tenant. Tenants are responsible for providing their own telecom and data services to their leased spaces.
- b. Concessionaire is required to provide a fully designed data-telecommunications system including plans and specifications. The data-telecommunications plans shall indicate location and mounting for all telephone, data, internet, TV, devices, and equipment within the space.
- c. No roof mounted satellite dishes will be allowed. Concessionaire shall coordinate service requirements and connections with SRQ early in the design process.
- d. All auxiliary systems shall be labeled to indicate function, termination and ownership at the following locations:

- i. Origination
 - ii. Termination
 - iii. Wall/floor/ceiling penetrations
 - iv. System Type
- e. Concessionaire's Electrical Contractor shall provide the minimum allowed by code for any other connectivity required within the Premises.

6.9 Roof Penetrations

All roof penetrations shall be coordinated with the Authority. No new roof penetrations are allowed without the written permission of the Authority. All new roof penetrations approved by the Authority shall meet all wind load requirements of the FBC and Florida Product Approval certifications.

The tenant will be required to use best practice methods to determine appropriate and logical right-of-ways for all necessary roof penetrations. The tenant will be responsible for coordinating pathways with the Authority and the appropriate facility groups affected by the tenant's design.

The tenant is responsible for all new roof penetrations, associated rooftop equipment, roof flashing, roof membranes, and curbs. The tenant shall ensure that the existing roof warranty is maintained by using the existing roof manufacturer's approved/licensed roofing contractor. The tenant is also responsible for maintaining new roof penetrations/shafts and all existing penetrations/shafts within the tenant space,

whether they are to be used or not. All new penetrations and pathways shall be coordinated with the Authority and any adjacent existing tenants.

Exhaust fans and plumbing vents shall be located in the designated space and shall not be within a minimum of 10' of any outdoor air intake. All distance separation of exhaust fans and plumbing vents from any outdoor air intake shall be in accordance with NFPA 96. If a fan is placed inside a penthouse, the exhaust shall be ducted to the exhaust louver and shall not exhaust directly inside the penthouse.

Roof penetrations for electrical feeders to mechanical equipment are not allowed (pitch pocket). The electrical feeder shall run inside the mechanical chase and terminate inside the equipment.

6.10 Structural Loads

If the tenant's space requires floor penetrations, the tenant's contractor is required to provide non-destructive testing of the slab/structure (e.g., x-ray) before cutting, drilling, or otherwise penetrating the existing composite slab. The Authority is to be notified of the exact location, in writing, prior to any penetration. The tenant's structural engineer is required to review the images of the non-destructive test and provide their design and approval of all floor penetrations.

Because the concrete deck contains conduits, caution must be taken when cutting and drilling. If any utility or service is damaged, it must be repaired immediately at the sole cost of the tenant.

The tenant and its contractor(s) shall not impose a load on any concrete floor greater than the design loads as follows:

6.11 Sustainability

Sustainable design strategies encouraged by SRQ include but are not limited to:

- a. Energy efficient equipment, appliances, lighting, and HVAC systems.
- b. Motion sensor lighting controls in storage, office and other support spaces.
- c. Occupancy sensors in low traffic areas.
- d. Maximizing daylighting to limit energy consumption.
- e. Water conservation by installing low-flow optimized appliances, fixtures, and fittings.
- f. Diversion of construction waste from the landfill through recycling and salvage practices.
- g. Specifying materials that have recycled content, are rapidly renewable, and/or locally available.
- h. Specifying low VOC paints, adhesives, sealants and other coatings.
- i. Ensuring recycling bins are available for concession employees and customers.

DESIGN FOR WASTE DIVERSION

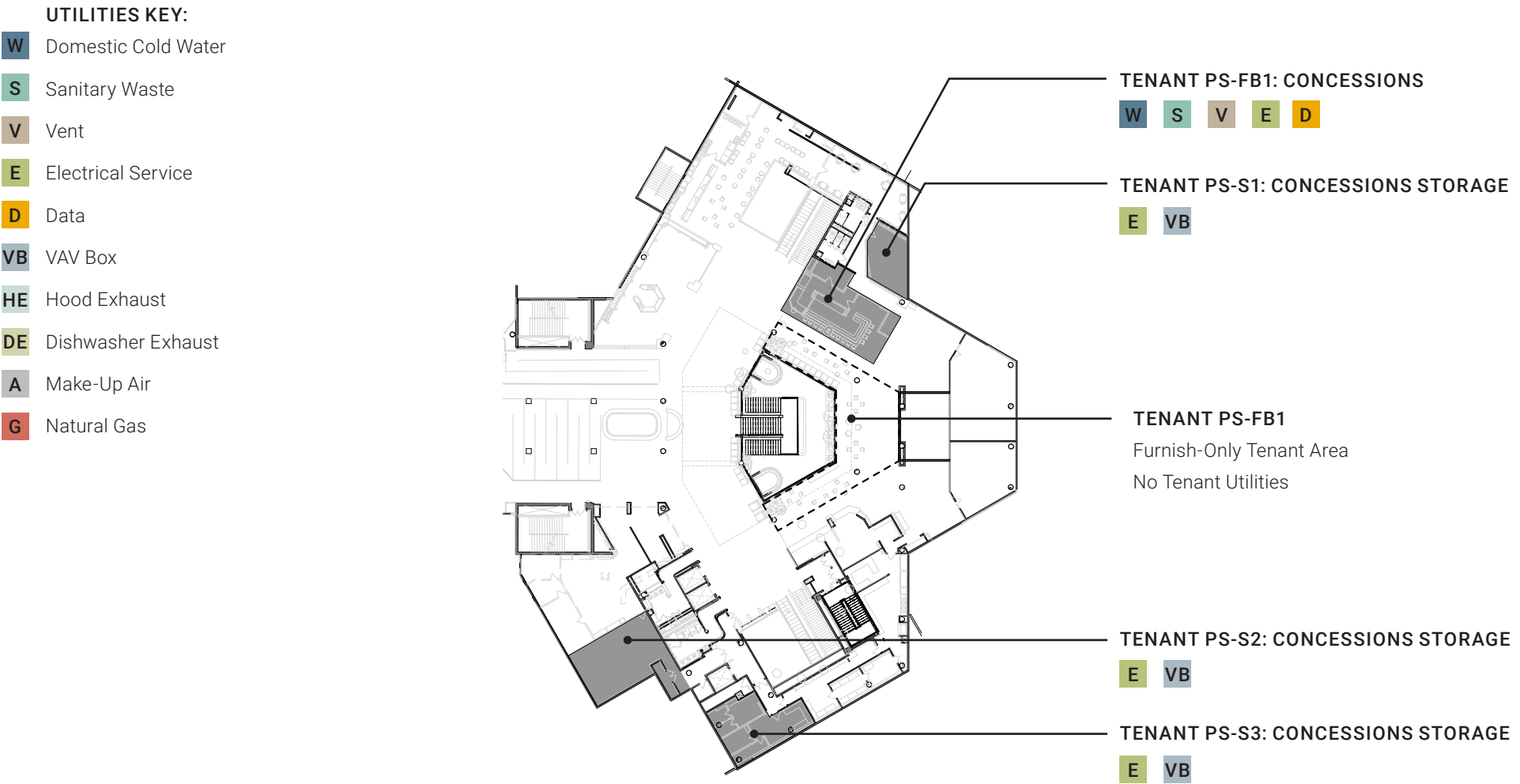
Diverting waste from landfills reduces waste removal costs. Concessionaires are encouraged to design/allocate dedicated areas accessible to waste haulers and building occupants for the collection and storage of recyclable and compostable materials. Recyclable materials should include:

- a. Mixed paper
- b. Corrugated cardboard
- c. Glass
- d. Plastics
- e. Metals
- f. Shrink wrap
- g. Pallets
- h. Coffee grounds
- i. Whipped cream canisters
- j. Cooking oil
- k. Toner cartridges

6.12 Plants and Planters

The Authority does not allow live plants in order to reduce maintenance costs and pests. However, the Authority strongly encourages the provision of artificial plants and vegetation. Only high-quality and realistic-looking plants and vegetation are allowed. Tenant must submit samples and specifications for all artificial vegetation to the Authority for review per the submittal requirements in the CDM.

6.13 Tenant Utility Plans



TENANT UTILITY PLAN - LEVEL 2, PRE-SECURITY

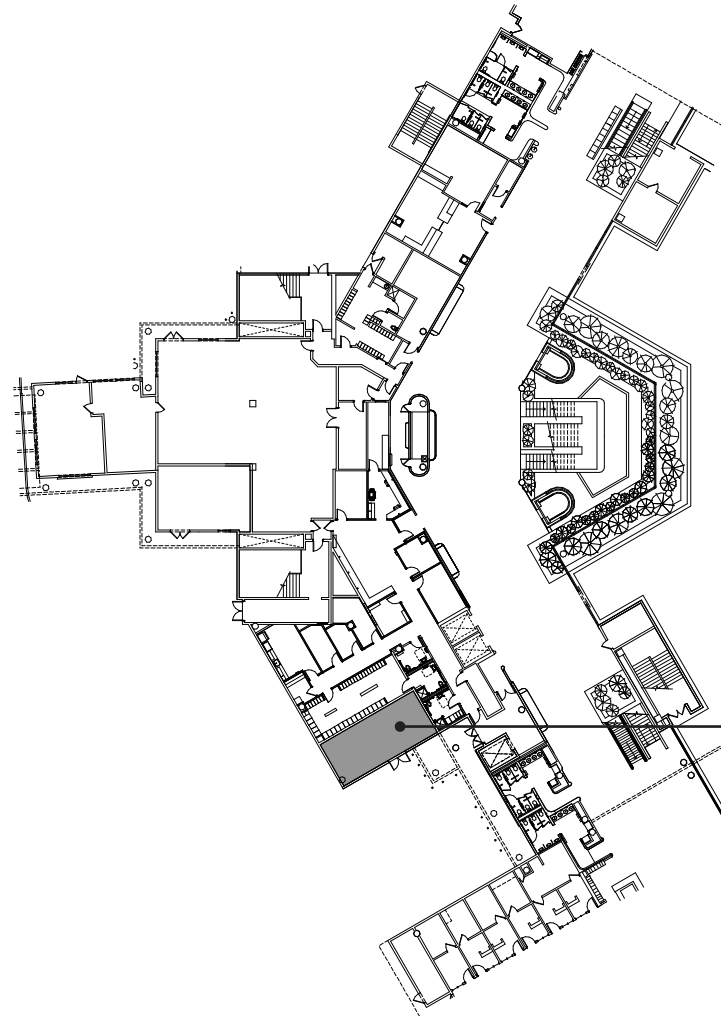
Utility Types Provided Within Tenant LOD

NOTE:
See Tenant Utility Matrix for more information.



UTILITIES KEY:

W	Domestic Cold Water
S	Sanitary Waste
V	Vent
E	Electrical Service
D	Data
VB	VAV Box
HE	Hood Exhaust
DE	Dishwasher Exhaust
A	Make-Up Air
G	Natural Gas



TENANT PS-S4: CONCESSIONS STORAGE

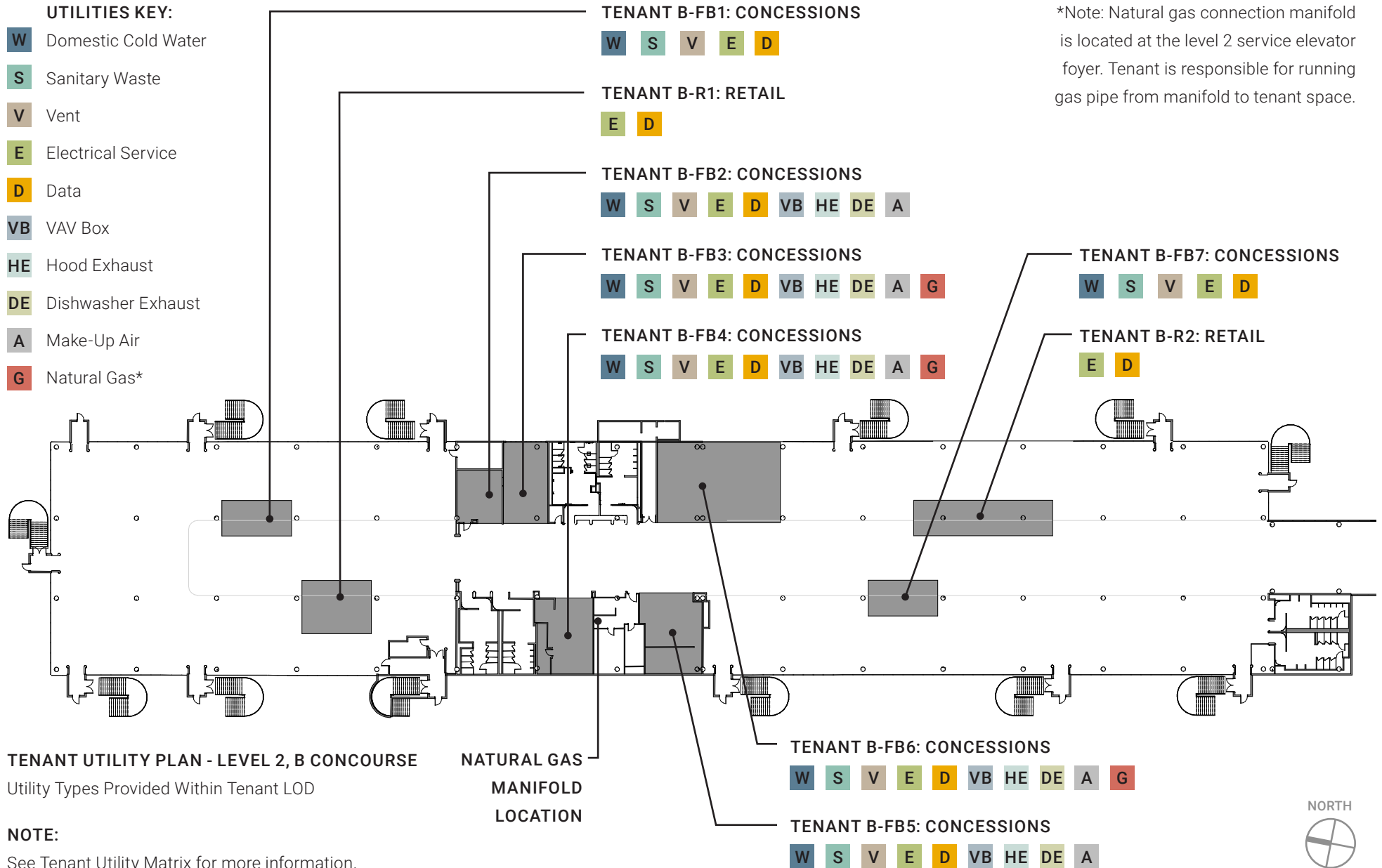
E **VB****TENANT UTILITY PLAN - LEVEL 1, PRE-SECURITY**

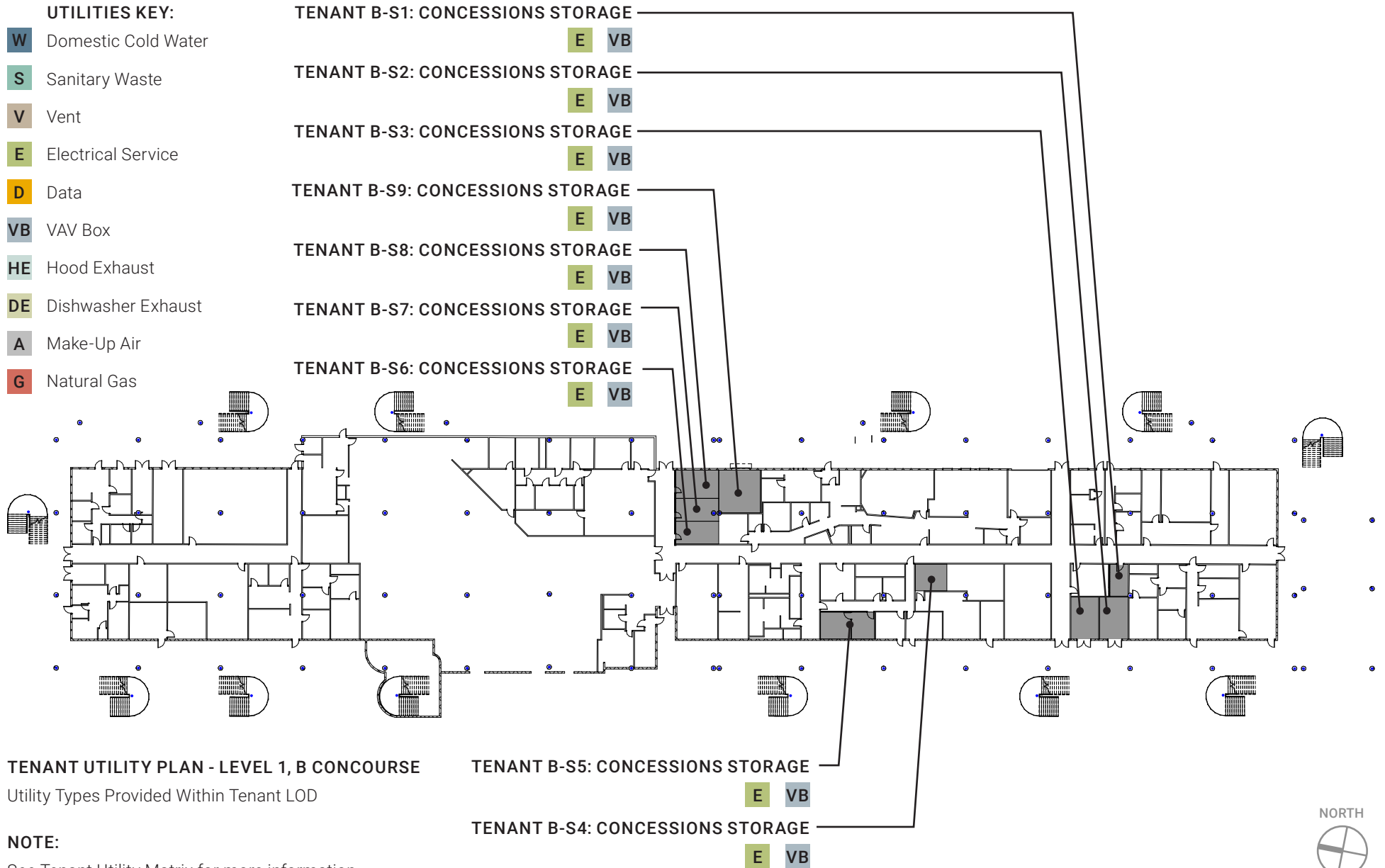
Utility Types Provided Within Tenant LOD

NOTE:

See Tenant Utility Matrix for more information.







UTILITIES KEY:

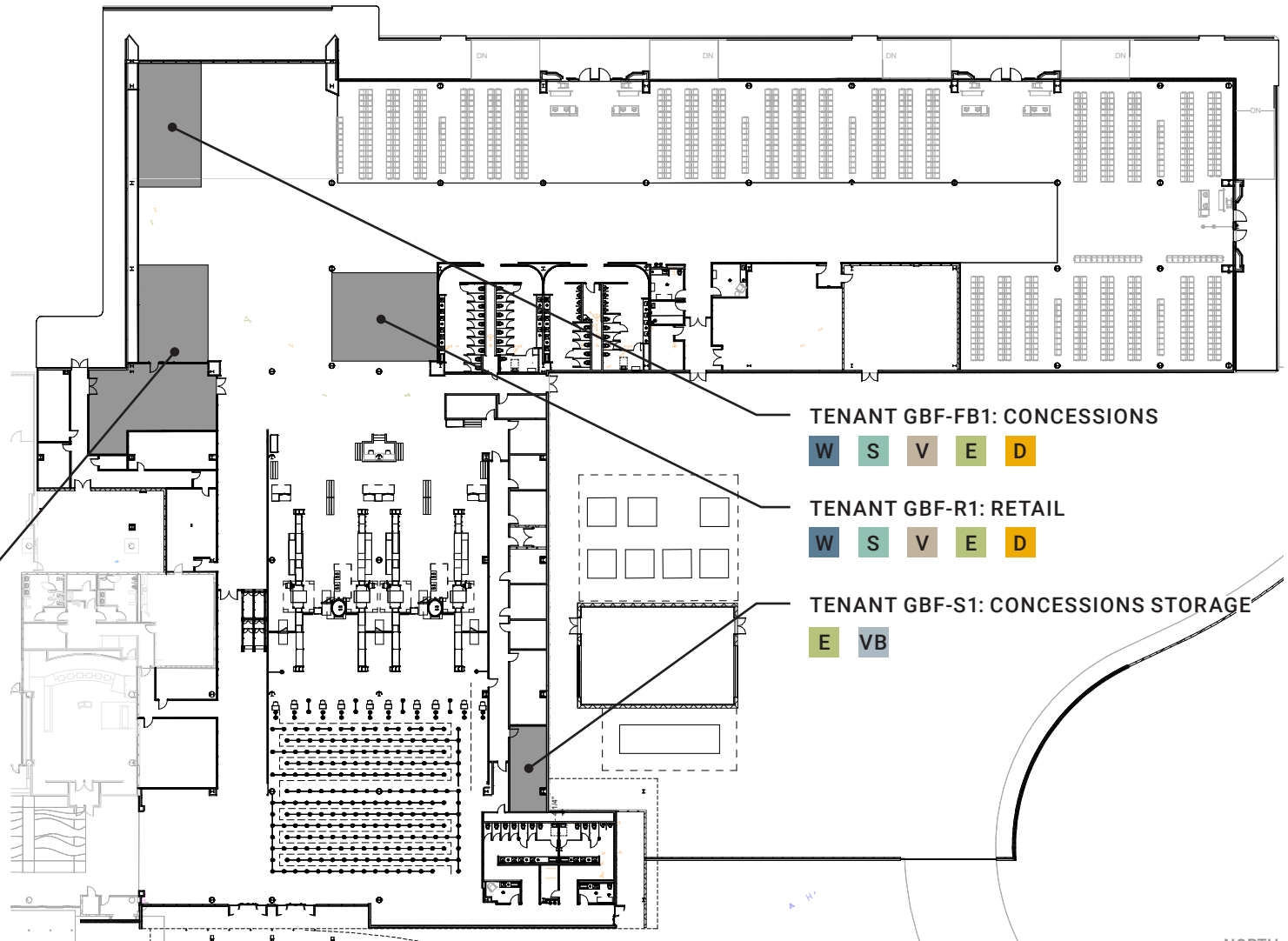
- W** Domestic Cold Water
- S** Sanitary Waste
- V** Vent
- E** Electrical Service
- D** Data
- VB** VAV Box
- HE** Hood Exhaust
- DE** Dishwasher Exhaust
- A** Make-Up Air
- G** Natural Gas

TENANT GBF-FB2: CONCESSIONS**KITCHEN AND STORAGE**

- HE** **VB** **D** **E** **V** **S** **W**
- G** **A** **DE**

TENANT UTILITY PLAN - LEVEL 1,
GROUND BOARDING FACILITY

Utility Types Provided Within Tenant LOD

**TENANT GBF-FB1: CONCESSIONS**

- W** **S** **V** **E** **D**

TENANT GBF-R1: RETAIL

- W** **S** **V** **E** **D**

TENANT GBF-S1: CONCESSIONS STORAGE

- E** **VB**

NOTE:

See Tenant Utility Matrix for
more information.

6.14 Tenant Utility Matrices

TENANT UTILITY MATRIX - PRE-SECURITY SPACES

Tenant Space	Sq. Ft.	Domestic Cold Water	Sanitary	Natural Gas	VAV Box Size	MAU	Dishwasher Exhaust	Hood Exhaust	Voltage	Amps	Comm. Conduit	Notes
PS-FB1	1010 sf	2"	4"	N/A	1100 CFM	X	X	N/A	120/208	150 amp	1.5" C	Dishwasher Exhaust - 500 CFM
PS-S1	380 sf	N/A	N/A	N/A	Fan Coil	N/A	N/A	N/A	120V	20 amp	N/A	
PS-S2	940 sf	N/A	N/A	N/A	Air Handler (Owner Provided)	N/A	N/A	N/A	120V	20 amp	N/A	
PS-S3	685 sf	N/A	N/A	N/A	Fan Coil	N/A	N/A	N/A	120V	20 amp	N/A	
PS-S4	566 sf	N/A	N/A	N/A	Fan Coil	N/A	N/A	N/A	120V	20 amp	N/A	

TENANT UTILITY MATRIX - B CONCOURSE SPACES

Tenant Space	Sq. Ft.	Domestic Cold Water	Sanitary	Natural Gas	VAV Box Size	MAU	Dishwasher Exhaust	Hood Exhaust	Voltage	Amps	Comm. Conduit	Notes
B-FB1	500 sf	1 1/2"	3"	N/A	N/A	N/A	N/A	N/A	120/208	60 amp	1.5" C	
B-FB2	497 sf	1"	2"	N/A	Existing fan powered box FPVB-7B provides cooling to jimmy johns - 600 CFM delivered to restaurant.	X	X	N/A	120/180	100 amp	1.5" C	Hood Exhaust - 2,000 CFM Dishwasher Exhaust - 500 CFM
B-FB3	895 sf	1 1/2"	3"	*1 1/2"	1-1/2" chilled water pipe/provisions for tenant provided fan coil units.	X	X	X	120/180	250 amp	1.5" C	Hood Exhaust - 2,500 CFM Dishwasher Exhaust - 500 CFM *Natural gas connection manifold is located at the level 2 service elevator foyer. Tenant is responsible for running gas pipe from manifold to tenant space.
B-FB4	981 sf	2"	4"	*2"	Existing Fan Coil Unit w/ 1 1/4" Chilled Water Line Set	X	X	X	120/180	150 amp	1.5" C	Hood Exhaust - 2,500 CFM Dishwasher Exhaust - 500 CFM *Natural gas connection manifold is located at the level 2 service elevator foyer. Tenant is responsible for running gas pipe from manifold to tenant space.
B-FB5	1005 sf	1 1/2"	3"	N/A	Existing fan coil unit with 1-1/4" chilled water line set.	N/A	N/A	N/A	120/180	200 amp	1.5" C	
B-FB6	2000 sf	2"	4"	*2"	2" chilled water pipe/provisions for tenant provided fan coil units.	X	X	X	120/180	250 amp	1.5" C	Hood Exhaust - 3,000 CFM Dishwasher Exhaust - 500 CFM *Natural gas connection manifold is located at the level 2 service elevator foyer. Tenant is responsible for running gas pipe from manifold to tenant space.
B-FB7	500 sf	1 1/2"	3"	N/A	N/A	N/A	N/A	N/A	120/180	60 amp	1.5" C	
B-R1	500 sf	1 1/2"	3"	N/A	N/A	N/A	N/A	N/A	120/180	60 amp	1.5" C	Water and Sanitary provided to support small food kiosk at retail space
B-R2	1000 sf	N/A	N/A	N/A	N/A	N/A	N/A	N/A	120/180	60 amp	1.5" C	
B-S1	125 sf	N/A	N/A	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S2	240 sf	N/A	N/A	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S3	236 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S4	162 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S5	277 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S6	200 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S7	200 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S8	272 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power
B-S9	440 sf	1"	2"	N/A	Owner provided fan coil unit	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power

TENANT UTILITY MATRIX - GROUND BOARDING FACILITY SPACES

Tenant Space	Sq. Ft.	Domestic Cold Water	Sanitary	Natural Gas	VAV Box Size	MAU	Dishwasher Exhaust	Hood Exhaust	Voltage	Amps	Comm. Conduit	Notes
GBF-FB1	950 sf	1 1/2"	4"	N/A	N/A	X	X	N/A	120/180	100 amp	1.5" C	
GBF-FB2	2000 sf	2"	4"	2"	design includes an 18" duct stub for future tenant Provided VAV terminal	X	X	X	120/180	300 amp	1.5" C	Hood Exhaust - 5,500 CFM Dishwasher Exhaust - 600 CFM
GBF-R1	1140 sf	1"	4"	N/A	N/A	N/A	N/A	N/A	120/180	200 amp	1.5" C	
GBF-S1	380 sf	N/A	N/A	N/A	400 CFM (just over 1 CFM/SF)	N/A	N/A	N/A	120	20 amp	N/A	120v , 20amp dedicated circuit for general power

7.0 Design Review and Submittals

7.1 Codes and Standards

7.2 Pre-Design Meeting

7.3 Schematic Design Submittal - 30% Review

7.4 Contract Documents Submittal - 90% Review

7.5 Contract Documents Submittal - 100% Review

7.6 Review Process

7.1 Codes and Standards

The Authority assists in the various steps of the application/review/construction process and reviews the application for compliance with this Manual. Tenants will select architects and general contractors who will submit applications directly to the Authority; the governing health agency (if food and beverages are involved); and the federal, state, or local permitting agencies.

PROFESSIONAL RESPONSIBILITY STATEMENT

All facilities located within the Airport boundaries must be designed by a practicing professional architect and/or engineer licensed in the State of Florida. The professional must sign and seal the work, which must be confined to the profession in which he/she is licensed.

DRAFTING STANDARDS AND CAD/ORIENTATION

All design and construction documents must meet the criteria in the latest edition of the Sarasota County Aviation Authority CAD Standards. BIM models of the tenant design may be provided in addition to the CAD drawings review submittal requirements.

APPLICABLE BUILDING CODES

Tenant design and construction must comply with applicable federal, state, and local laws, statutes, orders, codes, ordinances, and regulations that are legally applicable to the work to be performed.

HEALTH DEPARTMENT LICENSE AND PERMIT

Any establishment providing food or alcoholic

beverages to the public is required to have a permit and must be inspected for compliance with the City of Sarasota, Sarasota County, and State of Florida regulations. The tenant is responsible for making required submittals to the appropriate agencies.

The Florida Department of Business and Professional Regulation's Division of Alcoholic Beverages and Tobacco licenses the alcoholic beverage and tobacco industries, collects and audits taxes and fees paid by the licensees, and enforces the laws and regulation of the alcoholic beverage and tobacco industries. These responsibilities are carried out through three bureaus within the division: Licensing, Auditing, and Enforcement. The Division of Hotels and Restaurants (H&R) licenses, inspects, and regulates public lodging and food service establishments in Florida.

SUSTAINABILITY

Compliance with LEED certification through the U.S. Green Building Council (USGBC) is encouraged but optional. If seeking LEED for Commercial Interiors: Retail certification, please note that design features of the existing Airsides and Main Terminal renovation may provide credits toward certification. Please reference www.usgbc.org for additional information regarding the LEED for Commercial Interiors: Retail rating system.

ACCESSIBILITY STANDARDS

Entrance to tenant concession spaces should be visually and physically open and approachable. Ease of access and circulation within the space is critical to travelers and must accommodate those with carry-on luggage

and roller bags.

All facilities must be designed and constructed in compliance with the Florida Accessibility Code for Building Construction, and the Americans with Disabilities Act (ADA).

AIRFIELD OPERATIONS COORDINATION

Although the Air Operations Area (AOA) prohibits unauthorized persons, vehicles, or equipment, the AOA may need to be accessed for tenant construction purposes. The AOA consists of all areas beyond the security checkpoint and areas of the airport used for the landing, take-off, or surface maneuvering of aircraft. Nobody may enter the AOA without proper authorization, and violators are subject to fines and/or arrest. All construction personnel requiring AOA or sterile area access must have a security badge. Anyone operating a motor vehicle within the AOA shall have a valid airfield driver's permit issued by the Authority Security Badging Office. In addition to the license, the contractors must have vehicle insurance for airside access.

FAA COORDINATION

Any necessary coordination or communication with FAA in relation to the project must be made by the Authority, not the tenant, tenant designers, or tenant contractor. If tenant communication with FAA is necessary, the tenant must transmit all information and requested communications to the Authority.

SUBMITTAL FOR AIRPORT SECURITY PLAN CHANGES

In the rare case that the tenant design and construction requires modification of the Airport Security Plan, the tenant must provide all documentation required for the plan modification. The Authority will provide any actual modifications of the plan.

HAZARDOUS MATERIALS

If hazardous materials are present, construction cannot commence until a hazardous material survey is completed and the hazardous materials are abated. During the review process, the Authority will notify the tenant of the presence or presumed presence of hazardous materials in the Tenant Improvement Project area.

7.2 Pre-Design Meeting

The Authority will set up an initial meeting with the tenant representatives to review the project scope. The pre-design meeting provides an opportunity for the Authority, the tenant, and other stakeholders to review specific project requirements and verify responsibilities. The Authority will review the pre-design responsibilities with the tenant representative to discuss the Authority's project expectations. The discussions will include Airport standards, guidelines, permits, inspections, applications, and other various forms and procedures. The Authority will provide the tenant with the applicable documents indicated in the Manual and discuss with the tenant a list of potential project issues.

The tenant's design team is required to inspect and review all existing conditions including all utilities and building systems in detail during the Pre-Design and Schematic Design Phases. The tenant's design team is required to determine access to all utilities, capacity of utilities, and coordination required for new work.

The deliverables required by the design guidelines will be discussed at the pre-design meeting.

7.3 Schematic Design Submittal - 30% Review

Schematic design drawings (minimum 24" x 36" printed sheets or same size electronic documents) are intended to demonstrate the "look and feel" of the tenant space. The Schematic Design (30%) documents must be submitted and, at a minimum, must include the following:

- a. A key plan showing the location of the tenant's space within the facility
- b. Construction access plan.
- c. Preliminary floor plans – (minimum ¼" = 1'-0") with critical dimensions indicating clear widths and compliance with the Americans with Disabilities Act requirements (ADA).
- d. Reflected ceiling plans, and demolition plan (minimum ¼" = 1'-0") indicating interior design concept.
- e. Typical interior elevations (minimum ¼" = 1'-0").
- f. Storefront elevation and section, including any graphics and signage and indicating all materials and finishes (minimum ½" = 1'-0").
- g. A minimum of (1) Storefront and (1) Interior colored renderings.
- h. A preliminary finish schedule.
- i. Preliminary single-line schematic drawings of mechanical/electrical/plumbing (MEP) connections and locations.
- j. Project schedule.

- k. Architects' statement of site visitation.
- l. Sample boards (two copies - 11" x 17") with material and color selections of sufficient size to demonstrate all material colors, textures, and patterns.

When the initial review is complete, the Authority will issue a written response of acknowledgment before work may proceed on the contract documents.

7.4 Contract Documents Submittal - 90% Review

This phase should include construction documents (minimum 24" x 36" printed sheets or same size electronic documents) as follows:

- a. A key plan showing the location of concessionaire within the terminal and including a construction access plan.
- b. Floor plans (minimum $\frac{1}{4}" = 1'-0"$) indicating storefront construction materials, colors, and finishes; security grille location (if required); location of partitions and type of construction; and locations of any tenant-provided toilet rooms, indicating placement of plumbing fixtures.
- c. Reflected ceiling plans (minimum $\frac{1}{4}" = 1'-0"$) indicating ceiling materials and conditions; ceiling heights; location of all light fixtures, manufacturer's name and catalog number, lamps to be used, and mounting (recessed, surface, etc.); location of sprinkler heads; location of HVAC grilles; and location of plenum access panels.
- d. Storefront elevation and section (minimum $\frac{1}{2}" = 1'-0"$).
- e. Typical interior elevations (minimum $\frac{1}{4}" = 1'-0"$).
- f. Interior finishes schedule and illustration boards (11" x 17") with clearly labeled and firmly attached samples and color chips.
- g. Detailed signage drawings and details (minimum $1\frac{1}{2}" = 1'-0"$) indicating elevation and section views, letter style and size, all colors and materials, methods of illumination, color of illuminate, and voltage requirements. Food tenants must include menu board details as well as any proposed method of temporary signage (e.g., sales, daily or weekly specials) including location, size, materials, color, letter type, and framing method.
- h. Mechanical drawings, including electrical, HVAC, plumbing and sprinkler, and load summaries. Drawings must indicate placement of all MEP equipment, connected electrical loads, and weights of heavy equipment, cases, etc.
- i. Utility connections drawings for water, sewer, electrical, telephone, and lighting; building mechanical, plumbing, electrical, lighting, fire protection, and fire alarm plans to scale; detailed riser diagrams; and load schedules.
- j. Project construction schedule.
- k. Temporary construction barrier partition plan (minimum $\frac{1}{4}" = 1'-0"$) and partition elevation (minimum $\frac{1}{4}" = 1'-0"$) with proposed "Coming Soon" graphics.
- l. All signage and millwork to meet applicable codes and standards set forth in the Design Criteria Manual.
- m. Health Department application forms (food and beverage tenants only).
- n. Detailed signage shop drawings to be submitted and approved by the Authority prior to fabrication.
- o. Final Storefront and Interior color renderings.
- p. Occupant load calculations and egress/life safety plan.

- q. Any additional documents required by federal, state, or local municipalities for the purpose of obtaining all required permits.
- r. Structural drawings indicating structural details for all self-supporting storefront systems, security grilles, support for signage, support for mechanical and electrical equipment, and any new openings through existing structural elements.
- s. Railing designs for applicable spaces.
- t. Occupant load calculations and egress plan.

Specifications not on drawing sheets should be submitted on 8½" x 11" paper.

The 90% review documents should contain all the revisions requested prior to this submittal. Upon submittal review completion, the Authority will issue written review comments for inclusion with the permit documents submittal.

7.5 Contract Documents Submittal - 100% Review

The tenant is responsible for delivering all permit documents, signed and sealed by the design professional as required by federal, state, or local municipalities.

The tenant must submit documents sufficient to demonstrate compliance with the applicable building codes, criteria manuals, and this Manual. All documents must reference the construction application (permit) number and the tenant's space reference number.

The Authority requires the following documents:

- a. One (1) half-sized construction document drawing set and one (1) project specification book.
- b. A copy of the executed contract between the tenant and the general contractor.
- c. A copy of the contractor's insurance policy (certificate of insurance).
- d. A copy of the contractor's payment and performance bonds, in accordance with current Authority requirements and procedures.
- e. Submittal of Funding Affidavit, with cover letter, for Authority approval.
- f. Copy of Contract exhibit with any applicable variances that may have been negotiated.
- g. Once the building permit number has been assigned, these numbers will be required on subsequent submittals.

7.6 Review Process

The Authority's review time will vary, depending on the project size, project complexity, and number of projects being reviewed at one time. If changes or modifications to the submitted material are required, conditional approval may be given, contingent upon ultimate satisfaction of the changes noted.

Revisions made after the approval of documents and during construction must be coordinated with and approved by the Authority before their installation.

8.0 Construction Requirements

- 8.1 Construction Procedures
- 8.2 Pre-Construction Conference
- 8.3 Security
- 8.4 Working Hours
- 8.5 Temporary Provisions
- 8.6 Tenant Space Security During Construction
- 8.7 Construction and Coordination
- 8.8 Base Building Finishes
- 8.9 Commissioning
- 8.10 Inspections
- 8.11 Punch List
- 8.12 Completion Requirements
- 8.13 Lien Releases
- 8.14 Operations and Maintenance Manuals
- 8.15 Record Document Submittals
- 8.16 Airport Certificate of Occupancy
- 8.17 Warranties and Correction of Work
- 8.18 Lessons Learned

8.1 Construction Procedures

These construction procedures are intended to give the tenant's contractor flexibility and accessibility for the timely execution of the tenant's work.

8.2 Pre-Construction Conference

A minimum of one week in advance of the start of construction, the Tenant shall attend the Pre-Construction Conference bringing at minimum the following representatives:

- a. The Tenant's Project Manager.
- b. The Contractor's Project manager, onsite superintendent and safety manager.

The agenda for the pre-construction conference will include but is not limited to:

- a. Introductions
- b. Review Project Scope and Site Logistics
- c. Security requirements
- d. Escorting, and Vehicle ID
- e. Parking locations for contractor vehicles
- f. Communication procedures
- g. Contractor, subcontractor and Job Contacts/ Emergency contacts
- h. Construction inspection procedures
- i. Working hours
- j. Prior Notice - hot work, utility shutdowns, utility connection
- k. Review Temporary Construction Barricade plan

- l. Plan station
- m. Construction Duration Schedule and Two Week "Look Ahead" Construction Schedules
- n. Environmental notification
- o. Certificate of Insurance
- p. Special provisions
- q. Submittals
- r. Commissioning upon construction completion of space
- s. Disposal of Construction and Demolition Waste procedures
- t. Certificate of Substantial Completion/Punchlist items
- u. Record drawing requirements
- v. Closeout of Project

8.3 Security

Concessionaire must comply with the requirements of the Authority's Operational Safety & Security Requirements and all TSA and FAA advisories and regulations governing operational safety at SRQ during construction.

These security requirements will be strictly enforced and shall include but are not limited to:

- a. SRQ Operational Safety and Security Programs
- b. SRQ SIDA/NON-SIDA access & escorting policies
- c. Policy regarding introduction/possession of prohibited items in sterile areas of the SAN
- d. Keys and lock control

Concessionaire understands that violations of the SRQ Operational Safety and Security Program can result in the issuance of citations and fines, suspension or revocation and confiscation of the SIDA issued security ID badge or vehicle permit, removal of the violating person or vehicle from the AOA, suspension of construction activities. Concessionaire also understands they will be solely responsible for paying any security related fines assessed upon the Authority by the Transportation Safety Administration or other related governmental Agency due to the actions of Concessionaire.

Concessionaire's contractor is responsible for providing all badging required to complete the work. the Authority will not provide any security escorting to complete the work.

Concessionaire shall become knowledgeable of all applicable safety and security rules and regulations and shall be monitored for performance to ensure compliance. SRQ may require that there be no vehicles parked within three hundred feet of an active terminal, unless such vehicles are inspected by an Authority authorized person whose sole responsibility is to search vehicles entering within the three hundred feet perimeter.

8.4 Working Hours

Terminal operations and Authority construction will result in Concessionaires being subjected to restrictions, which may be imposed by the Authority regarding the hours of work and schedule for deliveries. Concessionaire shall submit a work and major delivery schedule for review by the Authority at the Pre-Construction Conference.

Within all operating portions of the terminal's Concessionaire will be required to work off-peak hours for any activity or delivery that will cause excessive noise, dust, debris, or in any way interferes with the traveling public or SRQ Operations. Off-peak hours begin after the day's last departure and ends 2 hours before the following day's first departure. These hours and the requirement for Concessionaire to work off-peak hours may change or be modified as requested by Concessionaire and approved by the Authority.

Concessionaire's working hours within Authority construction projects must be coordinated with the Authority.

8.5 Temporary Provisions

- a. The tenant will be fully responsible for the protection of the public and adjacent areas during the construction process.
- b. The tenant is to provide and maintain temporary dust partitions to seal openings to all adjacent areas.
- c. Temporary construction partitions must be located a maximum of 2'-0" beyond the tenant's furthest projection, not including signage.
- d. Temporary partitions must be insulated for sound control and be designed for a STC rating of 45.
- e. Partitions must extend the full height to the existing ceiling, be returned to the soffit, or include a temporary lid to positively seal off the construction area.
- f. Partitions in view of the public are to be designed to seem permanent, not temporary. All temporary partitions must be self-supporting. "Coming soon" graphics are required with full renderings and must be approved by the Authority.
- g. Building finishes should not be disturbed or altered in the construction of the temporary partition. Temporary partitions may not be anchored to the ceiling or terminal floor.
- h. All existing and adjacent finishes and flooring are to be returned to their original condition when temporary partitions are removed.
- i. Access doors into construction areas must be installed and lockable.
- j. Plans and elevations for the partition are to be submitted with the construction document 95% submittal.
- k. Water from drilling or cutting operations must be controlled. Surfaces around and below such operations must be protected. The tenant is responsible for the costs of any damages and loss of revenue sustained during such procedures.
- l. The tenant space must be under negative pressure in relation to the surrounding spaces to prevent migration of construction dust.
- m. All temporary wayfinding signage required due to tenant construction activities shall be constructed to match the permanent wayfinding signs' construction.
- n. The tenant shall be required to provide an interim fire life safety plan to assure all life safety requirements are maintained during construction.

8.6 Tenant Space Security During Construction

The tenant is entirely responsible for the security of the tenant's space during construction and must take all necessary steps to maintain Airport security. The most current Airport security requirements are available from the Authority. The Authority will have no liability for loss or theft of any tenant property. All contractors and subcontractors will be required to follow all Authority Security Procedures.

8.7 Construction and Coordination

The tenant's contractor is to keep all terminal areas and access points outside of the construction site free of construction materials, tools, and debris at all times.

The tenant must submit, in writing, a construction phasing and operations plan—to include a construction schedule containing all significant construction activities and milestones—to the Authority for review and approval. The plan is submitted with the permit documents and is reviewed at the preconstruction conference before construction commences.

Project construction coordination includes, but is not limited to, the following issues:

- a. Site and terminal access and site safety.
- b. Maintenance of the Federal Aviation Administration (FAA) and Transportation Security Administration (TSA) security requirements.
- c. Maintenance of both terminal and tenant

construction site security.

- d. Materials delivery and storage.
- e. Employee parking.
- f. Trash removal and construction site cleanup.
- g. Hours and days construction allowed, i.e., coordination of terminal and tenant space construction schedules.
- h. Connections to and modifications of terminal fire protection and life safety systems.
- i. Modifications to terminal structure.
- j. Code enforcement inspections.
- k. Systems testing, including air balance testing.
- l. Project closeout and certificate of occupancy inspections.

Ventilation and exhaust ducting needs.

8.8 Base Building Finishes

Tenant is required to restore all disturbed base building finishes resulting from its construction. The tenant is required to match adjacent building finish floor material if the existing finish has been damaged or discolored during construction. The tenant should schedule, with the Authority, a preconstruction inspection to document the state of adjacent finishes, and document via photographs.

8.9 Commissioning

The intent of commissioning is to functionally test equipment to verify operation in accordance with the design. This process includes testing to verify the equipment is ready to energize and operate. Examples include lineup of valves to prevent facility fluid spills or release of steam and tests performed to verify electrical equipment is connected properly prior to operation.

It is important that the utilities, equipment, and systems in a tenant project fit in seamlessly into the Airport's utilities and systems. The tenant shall conduct a commissioning effort prior to temporary occupancy as defined in the Contract and all related documents. The tenant is required to provide a Commissioning Plan and Closeout Report. The plan and report shall be sent to the Authority to be reviewed and approved by the Authority's technical representatives.

The commissioning effort shall be coordinated with the Authority's maintenance personnel assigned to the project. The tenant must submit a full schedule indicating the proposed dates to the Authority 30 days prior to execution.

The tenant will provide operational and service training for any equipment that may impact Airport systems.

8.10 Inspections

The Authority may attend special progress meetings or require additional meetings to be held at a time and place suitable to the Authority. The Authority will be advised to the time and place of general project coordination or progress meetings held by the tenant, the tenant's contractor, or the tenant's designers during construction. The tenant, the tenant's contractor, or the tenant's designers will record minutes of all such meetings and distribute copies to the Authority.

The Authority will be allowed access to all parts of the work and will be furnished with such information and assistance by the tenant, the tenant's contractor, or the tenant's designers as required to make a complete and detailed inspection. The Authority reserves the right to issue a Stop Work Order at any time if unsafe conditions are observed; airport security is compromised; or the tenant, tenant's contractor, or tenant's designers fail to follow the provisions of the Contract, CDM, or related documents.

Other federal, state, or local agencies may require the tenant, tenant's contractor, or tenant's designers to obtain permits requiring inspection of the work. The Authority will have no responsibility for assuring that these permits or inspections are properly scheduled or completed. Copies of these inspection reports shall be supplied to the Authority.

8.11 Punch List

When the tenant's contractor considers that the work is substantially complete, the tenant and tenant's contractor shall notify the Authority that the work is ready for inspection. The notice of substantial completion of the work shall include a list of minor items to be completed or corrected that would not affect the tenant's beneficial occupancy (punch list).

Punch lists (referred to as "punch lists") often contain a similar list of requirements that the Authority and contractor may anticipate beforehand. These items may include, but are not limited to, the requirements to:

- a. Label any and all equipment, motors, "J" boxes, and disconnects per the Authority standard numbering guidelines.
- b. Label hot and cold-water meters per the Authority's standard lettering guidelines and insulate water supply lines from point of connection to fixture hook-up.
- c. Provide DDC connections to water meters.
- d. Label tenant breaker at the Airport distribution panelboard per the numbering guidelines in the Authority's standards. In addition, label the tenant electrical meter per the Authority standards, to identify the aforementioned breaker as its source of power and the name of the tenant panel being fed through this meter.
- e. Clean/repair all base building surfaces affected by tenant improvement work until no work traces can be observed with the naked eye.
- f. Demonstrate that all construction materials, tools, and debris have been removed from all areas impacted by tenant construction (roof, areas below or above utility routing, and dumpster staging area).
- g. Provide copy of final HVAC air balance study.
- h. Provide as-built drawings, which are required prior to the release of any deposits or construction bonds.
- i. Provide certified statement specifying the total cost of construction in such detail as necessary to ascertain the costs of all tenant improvements, furniture, fixtures, and equipment constructed or installed by tenant in the space.
- j. Provide certification that the improvements have been constructed in accordance with the approved drawings and specifications and in strict compliance with all legal requirements and Authority standards.

8.12 Completion Requirements

CLEAN-UP UPON COMPLETION

Upon Notice of Substantial Completion of the Work, the tenant's contractor shall, as soon as practicable, remove all waste materials, excess materials, tools, and equipment such as scaffolding, temporary structures, and facilities (e.g., sanitary facilities).

The tenant's contractor shall clean and replace broken or scratched windows, clean and repair all surfaces, and clean and adjust all units of equipment that are part of the various tenant improvement systems.

Any tenant improvement project constructed must be clean and ready for full use before it is given a final inspection. The tenant shall ensure that all clean-up is done to the satisfaction of the Authority.

SUBSTANTIAL COMPLETION

When the tenant, on the basis of the inspection and with the tenant designer's recommendation and the Authority's recommendation, determines that the work or designated portion thereof is complete, the tenant will prepare a Certificate of Substantial Completion of the Work which shall establish the date of substantial completion and initiate the warranty period.

The certificate shall state the responsibilities of the tenant, the Authority, and the tenant's contractor for security, maintenance, property insurance premiums, and damage to the work; state items still to be completed by the tenant's contractor; and state the time within which the tenant's contractor shall complete the

items listed therein. The Authority shall be responsible for normal water, heat, and utilities unless otherwise agreed and stated in the Contract or on the certificate.

The Certificate of Substantial Completion of the Work shall be submitted to the Authority and the tenant's contractor for their written acceptance of the responsibilities assigned to them in the certificate. The date of substantial completion of the work shall establish the date of completion but shall not otherwise alter the responsibility of the tenant's contractor to complete all work in accordance with the approved construction contract documents.

EARLY OCCUPANCY

The tenant shall have the right to take beneficial possession of and to use any completed or partially completed portions of the premises, only if substantial completion of the work has occurred and even if the work has not been finally accepted. Such beneficial possession and use may only apply after the tenant has applied for and received a Temporary Certificate of Occupancy from the federal, state, and local permit agencies. Such possession and use of the premises shall not constitute an acceptance of such portions of the work.

If the tenant elects to take possession of and to use completed or partially completed portions of the work prior to final completion of the work, the tenant's design consultant and the Authority will conduct an inspection. After the inspection, all incomplete contract work items observed will be listed. The absence of an item from

the list shall not release the tenant's contractor from responsibility to perform the work.

All life safety systems and security systems shall have been tested and accepted prior to the request for a Temporary Certificate of Occupancy.

FINAL INSPECTION

The tenant and tenant's contractor shall notify the Authority in writing when all the punch list items have been completed and clean-up has been performed. The tenant, tenant's design consultant, tenant's contractor, and Authority shall then make the final inspection for the purpose of ascertaining that the work has been fully completed in accordance with the requirements of the approved construction contract documents.

FINAL COMPLETION

After the parties above have made the final inspection and are satisfied that the work has been completed in accordance with the approved construction contract documents, the tenant will establish the date of final completion by signing off to that effect on the punch list and the Certificate of Substantial Completion. The Authority will countersign the certificate.

FINAL ACCEPTANCE

After final completion and once the tenant and the Authority are satisfied that all submittals have been made and accepted, all project field record drawings (as-builts) have been completed, and all other contract requirements have been met except for warranty and training, the tenant shall issue a Certificate of Final Acceptance.

8.13 Lien Releases

Concession tenants have a requirement in their Contract to submit lien releases. Within 30 days after the Temporary Certificate of Occupancy has been granted, the tenant shall forward to the Authority a notarized copy of lien releases by the general contractor for any contract exceeding \$2,500.

8.14 Operations and Maintenance Manuals

The Authority requires operations and maintenance (O&M) manuals of any tenant project's finish materials, fixtures, equipment, or features that will be serviced, maintained, or become property of the Authority.

General requirements for the O&M manuals include contract information; name, address, and telephone number of the equipment/systems manufacturer and the installing contractor(s); and a 24/7 telephone number for emergency service for all equipment/systems installed on the tenant project. The O&M manuals shall be in electronic PDF (CD) format only (no paper copies are required) and labeled with the project title, tenant, and contractor.

O&M manuals are to include all approved submittal data, cut sheets, and appropriate shop drawings. Manuals shall contain all information needed to identify, maintain, and replace/duplicate any finish materials, equipment, or features installed during the project. Manuals are to be presented/arranged in a logical manner, indexed,

and labeled in accordance with the project's respective specification sections.

The tenant shall be responsible for delivering the electronic file of the equipment required O&M manuals to the Authority.

8.15 Record Document Submittals

Record drawings and specifications must comply with the Authority's CAD standards and be provided in electronic drawing and PDF format on a CD or external hard drive with two (2) full-size hard copies after final completion and in accordance with the Authority's requirements. Record documents shall include electronic PDF versions as well as CAD (DWG formatted) and optional BIM files. Note: Failure to comply with these requirements will delay the issuance of Final Certificate of Occupancy.

Record documents shall include, but not be limited to, specifications, building architectural, structural, mechanical, plumbing, electrical, and IT systems and components, utilities and sub structures, permits, and permit numbers.

8.16 Airport Certificate of Occupancy

The Authority will issue a Final Certificate of Occupancy for a tenant project upon verification that the Authority has received the required record documents.

8.17 Warranties and Correction of Work

The tenant shall ensure that its contractor promptly repairs, replaces, or otherwise corrects any of its workmanship and any parts, materials, furnishings, fixtures, finishes, components, equipment, or other items in the work that contain faults or defects, whether such failures are observed by the Authority, tenant, or tenant's contractor before or after final completion.

The tenant shall ensure that warranties shall continue for a period of at least one (1) year after the date of substantial completion, or such longer period of time as may be prescribed by the terms of any special warranties required by the approved construction contract documents. If repair or replacement of faulty work items is necessary, proper equivalent temporary substitutes shall be provided by the tenant's contractor in order to maintain the progress of the work and/or keep systems operating without any additional costs to the Authority.

8.18 Lessons Learned

A lessons learned discussion may be conducted by the Authority following project completion to analyze and document what worked and what could have been done better. The tenant representative, tenant contractor, sub-contractors, and tenant designers must participate if requested by the Authority. If a lessons learned session takes place on a project, the Authority will record the lessons learned and distribute them to the participants.

9.0 Resources, Exhibits, and Appendices

9.1 Conceptual Tenant Designs



9.1 Conceptual Tenant Designs

As part of the development of the CDM, several Tenant spaces were studied relative to conceptual planning and design opportunities for prospective Tenants. The spaces selected for conceptual study represent each type of Tenant space in the B Concourse and Ground Boarding Facility.

The goal of this conceptual design exercise is to demonstrate proper adherence to the Concessions Design Criteria and provide an example of the level of design and finish expected from prospective Tenants.

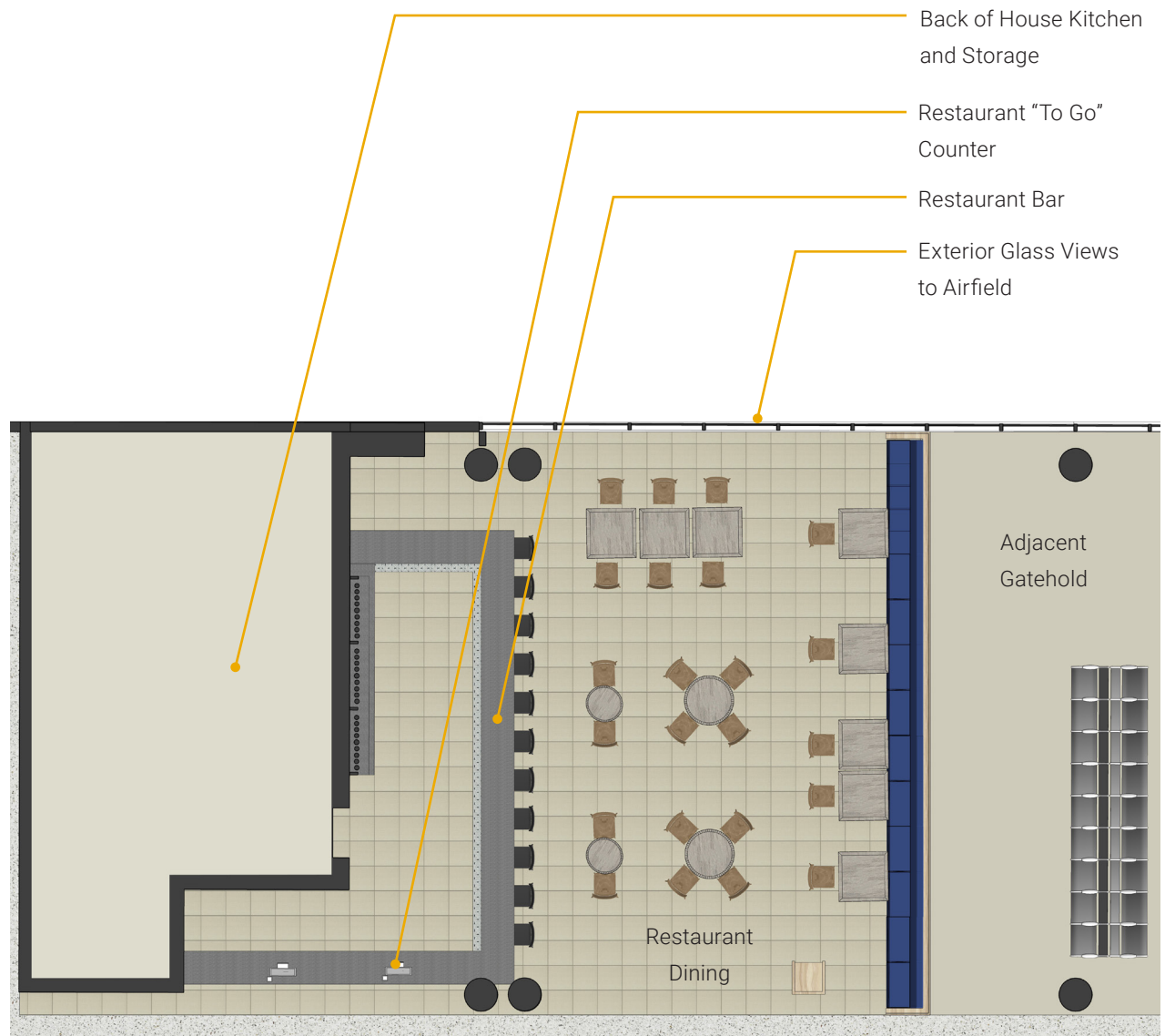
The conceptual designs illustrated in this section are aspirational in nature, meant to explore the opportunities of a given space to maximize the units potential. They are not intended to provide design direction to the proposers nor potential future Tenants.

As such, the conceptual designs in this section are provided for reference only and are not to be directly copied or emulated. The proposer shall develop a compliant design based on field verified existing conditions for review.

SPACE B-FB6. RESTAURANT CONCEPT

This restaurant tenant space is located in the existing B Concourse along the main passenger circulation corridor. There is space for a dining area, bar, and back of house kitchen and storage area. The space features a glass exterior wall with great views out to the airfield

Tenant is encourage to provide partial hieght walls next to the adjacent gate hold for increased passenger visibility. The public facing walls of the back of house kitchen and storage area may be finished and branded by tenant according to the design criteria of this document.

**CONCEPTUAL LAYOUT**

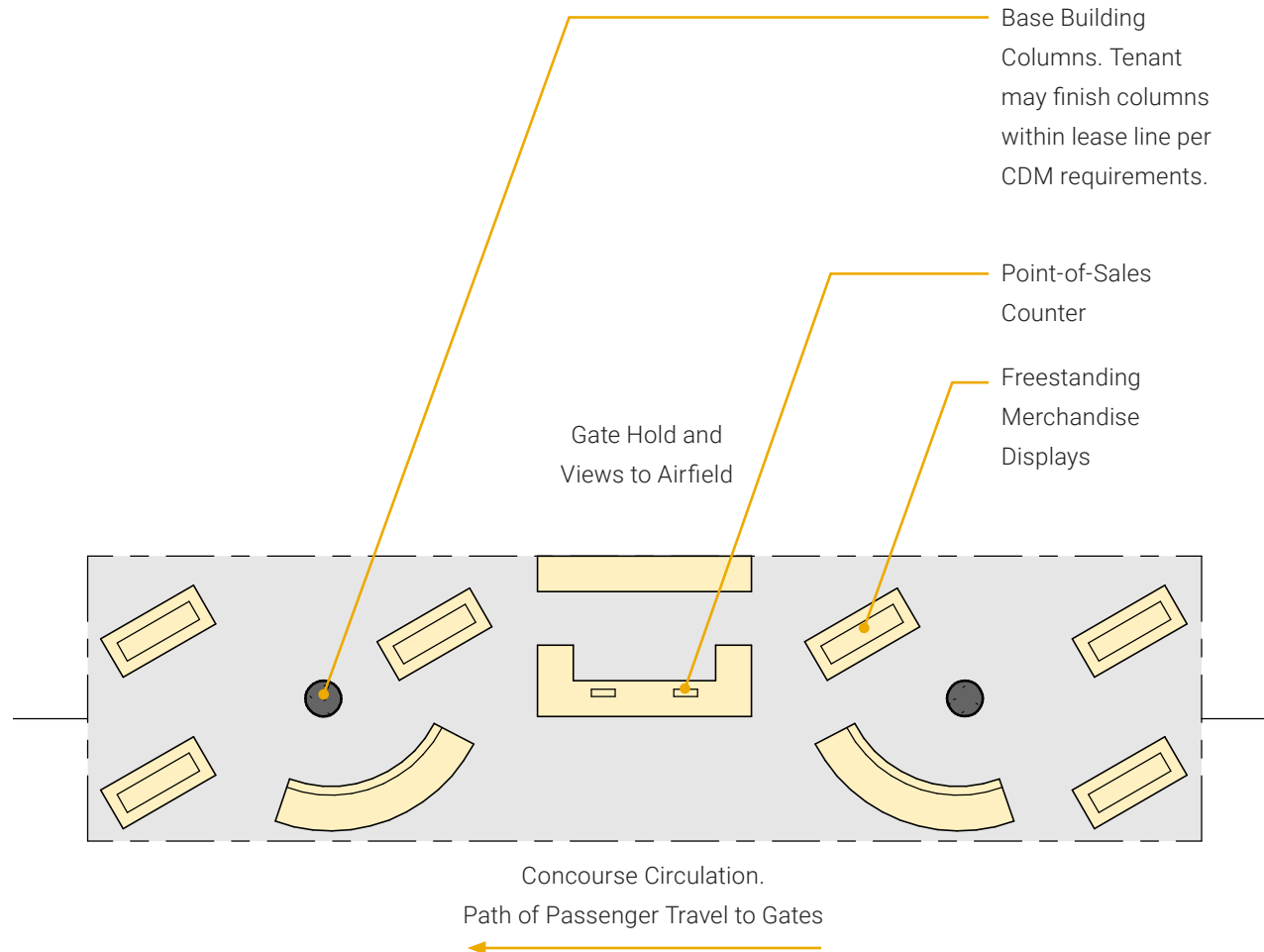
B Concourse

SPACE B-FB6. RESTAURANT CONCEPT CONCEPTUAL RENDERING



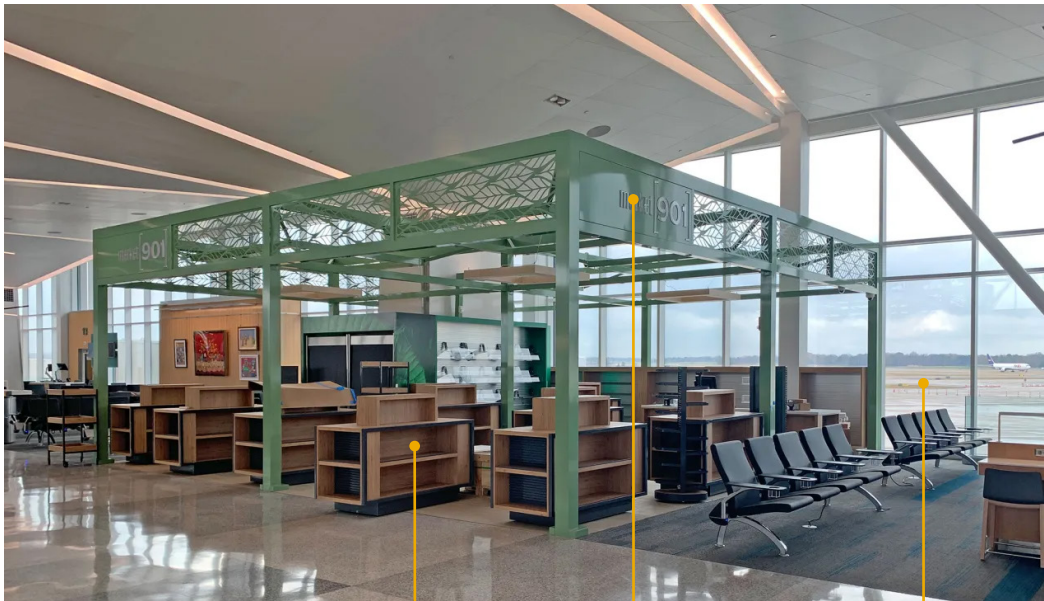
SPACE B-R2. RETAIL CONCEPT

This retail space is located in the existing B Concourse. It is an “island-type” space, and has no solid walls. Instead, it is surrounded by the main circulation corridor and gate hold seating areas. This creates excellent visibility and foot-traffic through the merchandising space. However, it is important that any tenant provided partial height walls, merchandise displays, and point-of-sale millwork does not block or impede circulation and views through the tenant space to the gate hold area beyond. Passengers should be able to see and freely walk through the retail space to get to their gates. Finally, tenant must provide a means of securing the space after-hours with measures such as sliding security grilles and / or locked shrouds over merchandise displays.

**CONCEPTUAL LAYOUT**

SPACE B-R2. RETAIL CONCEPT**REFERENCE PHOTOS**

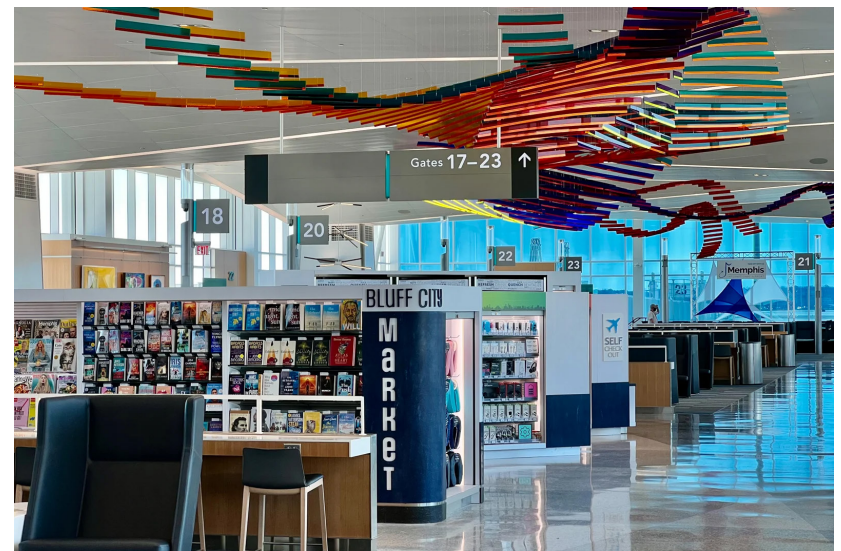
Island Retail Concepts at Memphis International Airport
(MEM), B Concourse



Freestanding millwork displays

Overhead frame defines tenant space and supports signage without obstructing passenger flows or views.

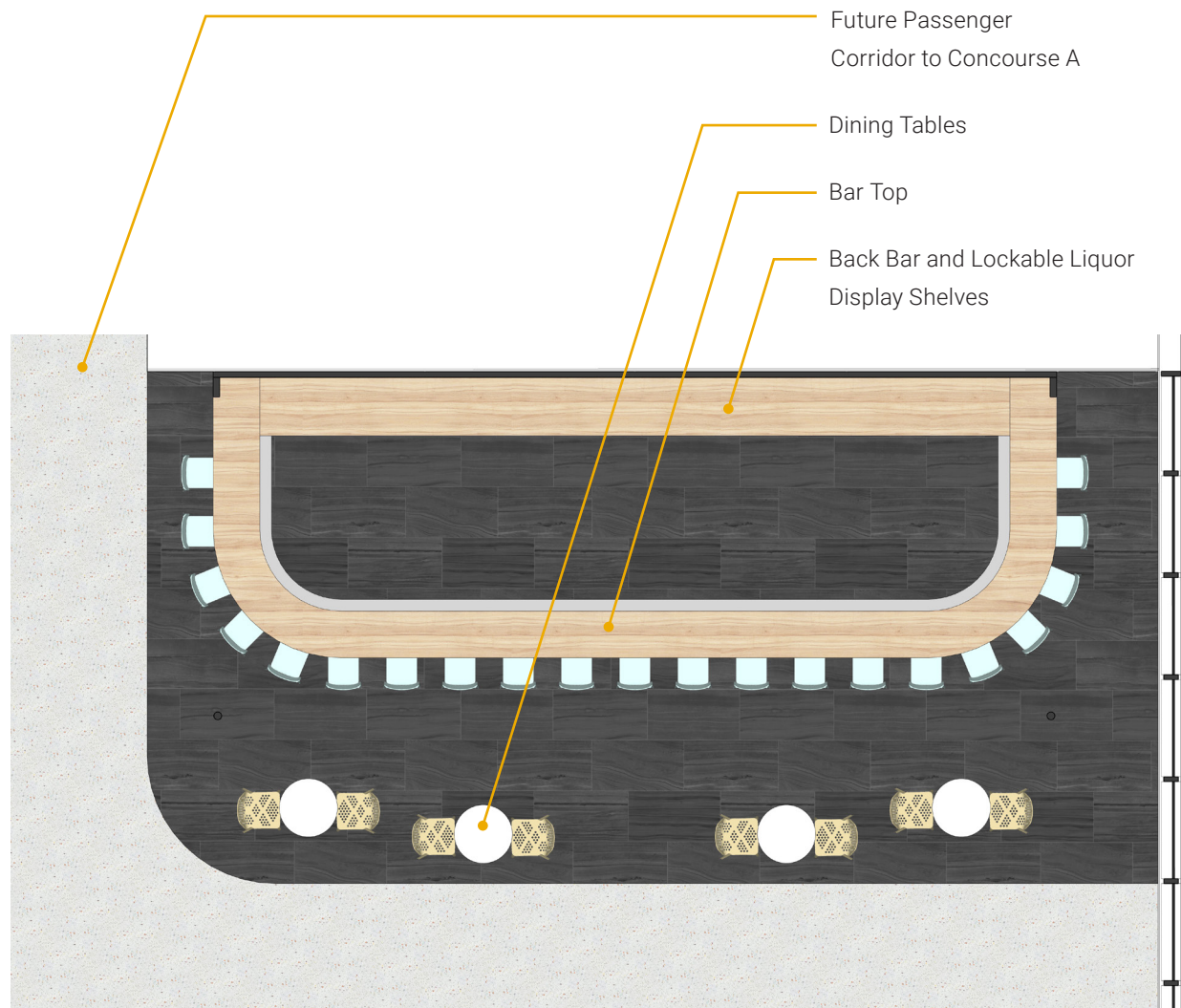
Uninterrupted access to gate holds and views to airfield.



SPACE GBF-FB1. BAR CONCEPT

This bar concept tenant space is located in the new Ground Boarding Facility. It has high-visibility and easy access for passengers exiting the security checkpoint. It is situated in a tall-volume space, right next to a common seating area and a large glass wall with appealing views out onto the airfield.

The tenant is encouraged to take advantage of the spacious interior and great views with a design that is transparent and open. The design also needs to take into consideration the future A Concourse construction. This will open up the wall above the tenant space to expose the new A Concourse gate hold. See Storefront Elevation and Concept Rendering for more information.

**CONCEPTUAL LAYOUT**

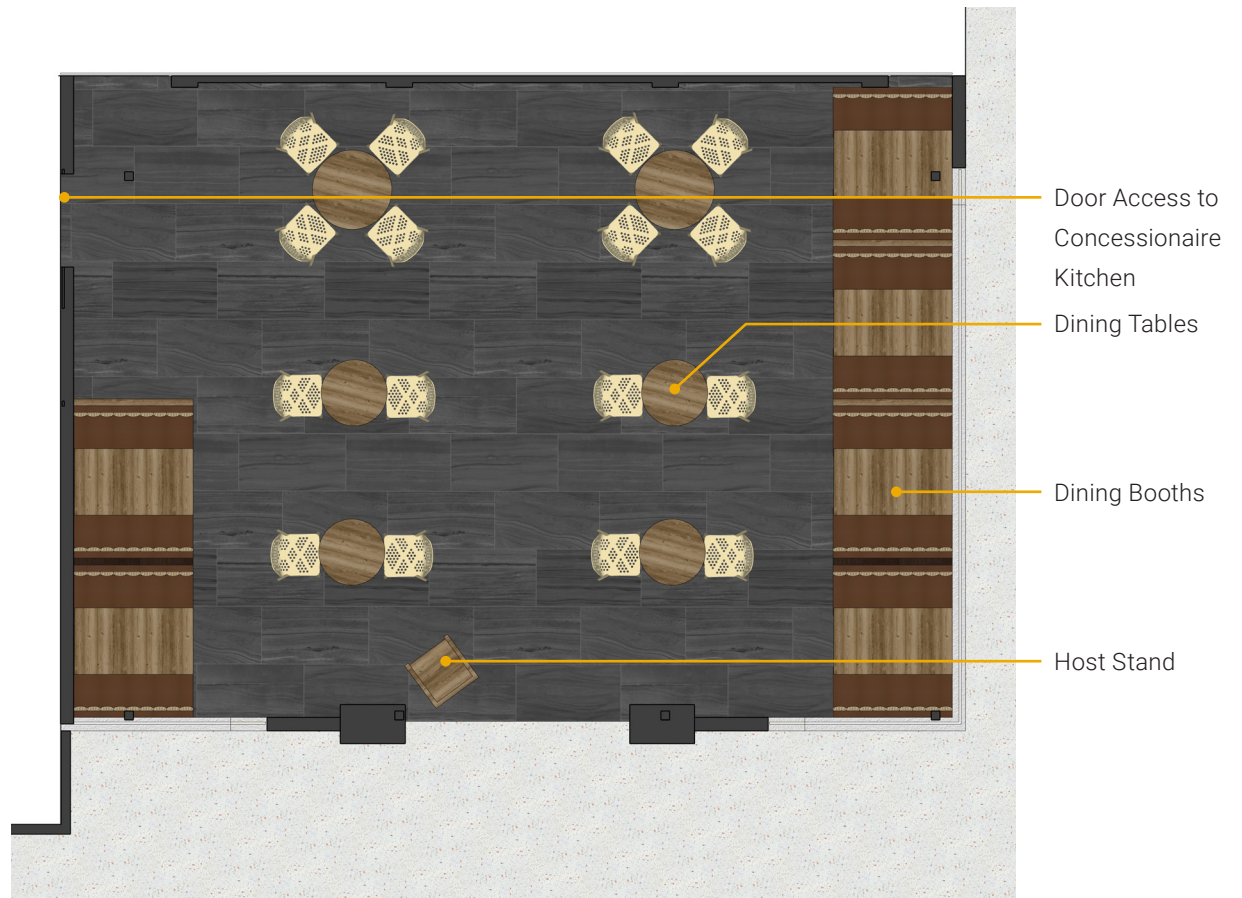
SPACE GBF-FB1. BAR CONCEPT CONCEPTUAL RENDERING



SPACE GBF-FB2. RESTAURANT CONCEPT

This restaurant concept tenant space is located in the new Ground Boarding Facility. The space has excellent visibility and access for passengers as it is situated next to the security checkpoint exit and a future corridor leading to the A Concourse. It also has direct access to the concessionaire kitchen and storage space.

The tenant is encouraged to take advantage of the spacious interior and great views with a design that is transparent and open.

**CONCEPTUAL LAYOUT**

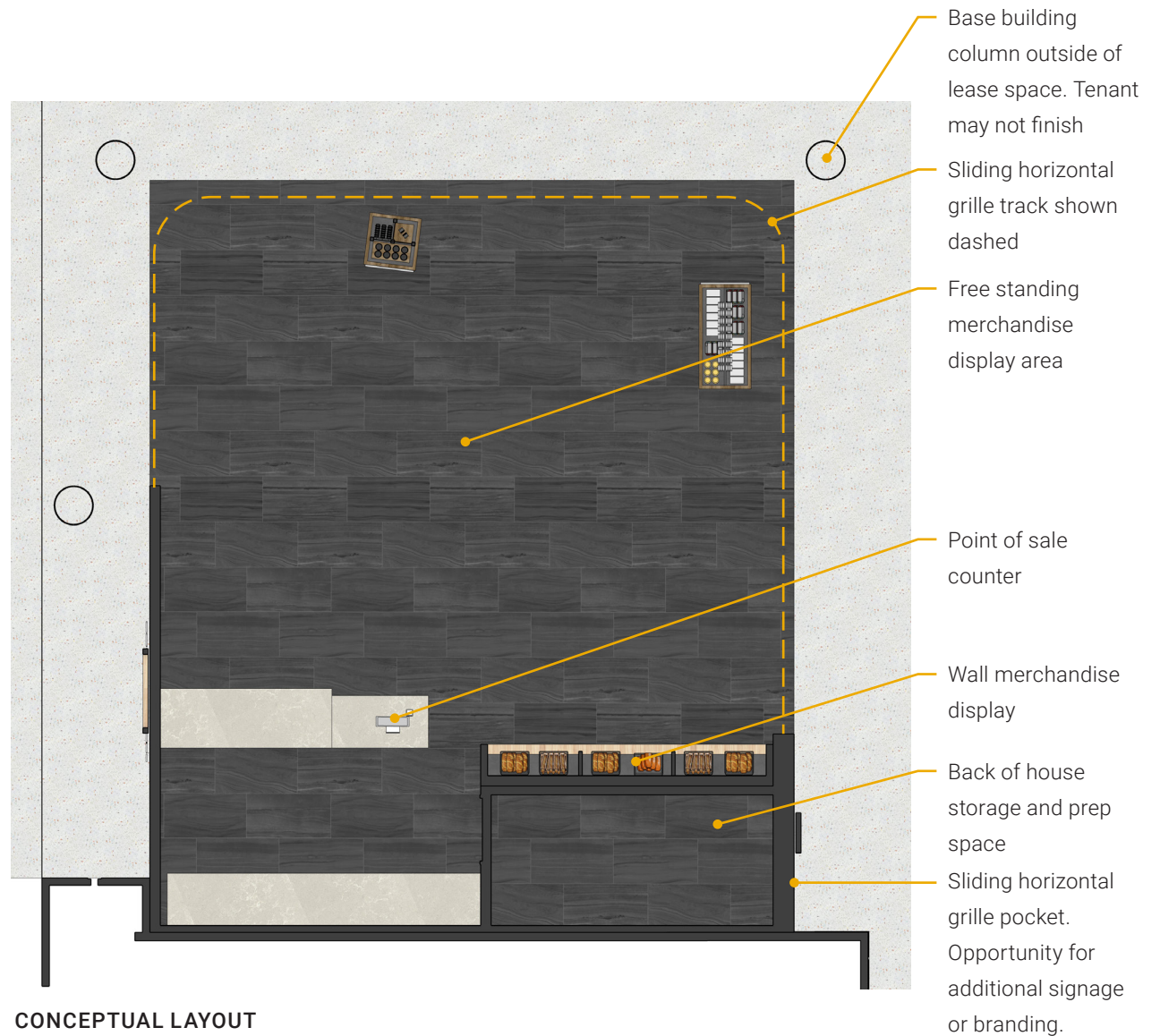
SPACE GBF-FB2. RESTAURANT CONCEPT CONCEPTUAL RENDERING



SPACE GBF-R1. NEWS AND GIFTS CONCEPT

This retail concept tenant space is located in the new Ground Boarding Facility. The space has excellent visibility and access for passengers as it is located at the security checkpoint exit and has (3) open sides.

The tenant is encouraged to take advantage of the open layout by populating it with free standing merchandise displays that allow passengers to walk through and browse products on their way to their gate.



SPACE GBF-R1. NEWS AND GIFTS CONCEPT CONCEPTUAL RENDERING

