

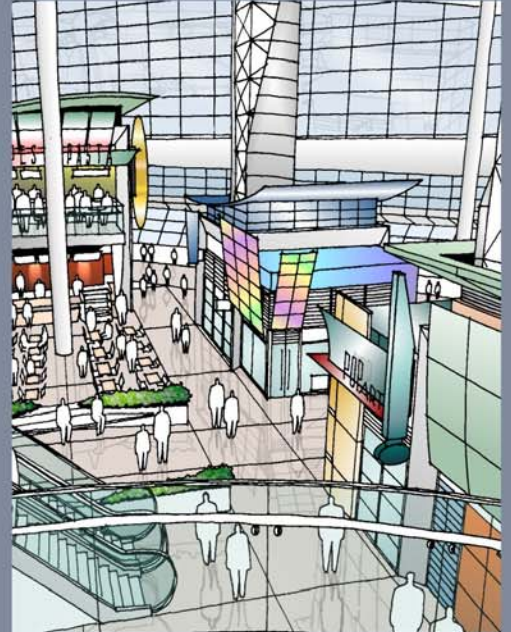
CONCESSIONS

TENANT
DESIGN
MANUAL

TERMINAL D



DALLAS/FORT WORTH
INTERNATIONAL AIRPORT



100 % FINAL MARCH 07 .2003
UPDATED MAY 14.2004

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1.1 Introduction

The purpose of this **DFW Concession Tenant Manual (Manual)** is to familiarize concession tenants with airport construction and to provide guidelines for the design and construction of Terminal D concession spaces. Additionally, this Manual will provide your design and construction team with a step-by-step system for preparing and submitting design compliant plans for review and approval.

Tenants are encouraged to be innovative and creative in the design and layout of their spaces. The Airport does not intend to design your space, but it does intend to maintain continuity in design image of a consistently high level.

Dimensions and details shown in this Manual define anticipated building conditions and are for reference only. It is the responsibility of the tenant to field verify as-built conditions of the lease space.

Further, it is the tenant's responsibility to fully review the most current version of all the materials referenced, as this Manual does not contain all of the Airport's requirements. It is the tenant's responsibility to become familiar with the design intent and objectives outlined within the Manual.

1.2 Definitions

Following are definitions of terms used throughout this Manual.

ADA	Americans with Disabilities Act	Kiosk	An individual, freestanding, self-contained concession unit that provides preparation, display, or selling space as well as storage.
Airside	The secured side of the terminal.	Landside	The unsecured side of the terminal.
AOA	Air Operations Area: The airfield area with any aircraft operations. This is a controlled and secured area.	Neutral Band	A metal band on the two story Village frames. This band is 2'-6" high and occurs between the Departures Level and Mezzanine Level.
CCTV	Closed circuit television	Neutral Frame	A metal reveal at the storefront that provides the demarcation between tenant and base building finishes.
Storefront Control Zone (SCZ)	The transition area at the storefront of the tenant lease area. Elements within the SCZ shall also comply with the Manual guidelines for storefront, signage, lighting requirements, and merchandise display, and are subject to Airport approval.	Storefront Enclosure	The public façade within the neutral frame.
DFW Code Enforcement	Airport authority having jurisdiction over all matters pertaining to establishment and enforcement of building and construction requirements and standards at DFW International Airport.	Supplemental Signage	Additional signage provided by the tenant, which must be approved by the Airport. Signage shall comply with the Manual guidelines.
DFW Design Criteria Manual	Guidelines and parameters for any design and construction within the boundaries of the Airport.	Tenant Project Coordinator (TPC)	A person from the Airport Development Department serving as the single point of contact for tenants on issues of design and construction.
INS	Immigration and Naturalization Service.		

2.1 Building Conditions

Departures Level

The departures level includes a “U” shaped public concourse with open departure lounges and in-line concessions. Concession tenant spaces are zoned as either North Concourse or South Concourse, with the demarcation line at the center of the Terminal. Also, along the airside departures level, there are two villages located at the northwest and southwest terminal corners. ***(Reference Section 6.10, “Departures Level Floor Plan”.)***

Village Mezzanine / INS Level

Concession tenant spaces are also located on the mezzanine levels of the north and south village centers. These areas, on the same floor elevation as arriving international passengers, allow a view into the village centers. Elevators, escalators, and stairs from the departures level access the mezzanine level. ***(Reference Section 6.11, “Mezzanine Level Floor Plan.”)***

Arrivals - Meeter/Greeter Level

Tenant spaces are located near the baggage claim area on the arrivals level. ***(Reference Section 6.9, “Arrivals Level floor Plan.”)***

Service Level

This level contains leasable storage space for concessions tenants and is the terminal’s designated area for deliveries and trash removal. ***(Reference Section 6.8, “Service Level Floor Plan.”)***

2.1.1 In-Line

A distinct wall grid system exists in Terminal D, which is reflected in the in-line concession design guidelines. Ceiling heights in the concourse vary from 12'-0" to 68'-0".

Material finishes such as terrazzo floors, phenolic resin panels, glass, and stainless steel are the basis of the design standards developed for the Terminal D concession tenant spaces and their finishes.



Figure 2.01

2.1.2 Villages

The two village centers have been designated as the north village and the south village. A cool material palette of clear blue glass accents and stainless steel unit frames distinguishes the north village base building finishes. Clear green glass and bronze unit frames characterize the warm material palette of the south village base building finishes. Although the base building finishes are specific to each village, the Manual standards are common to both villages.

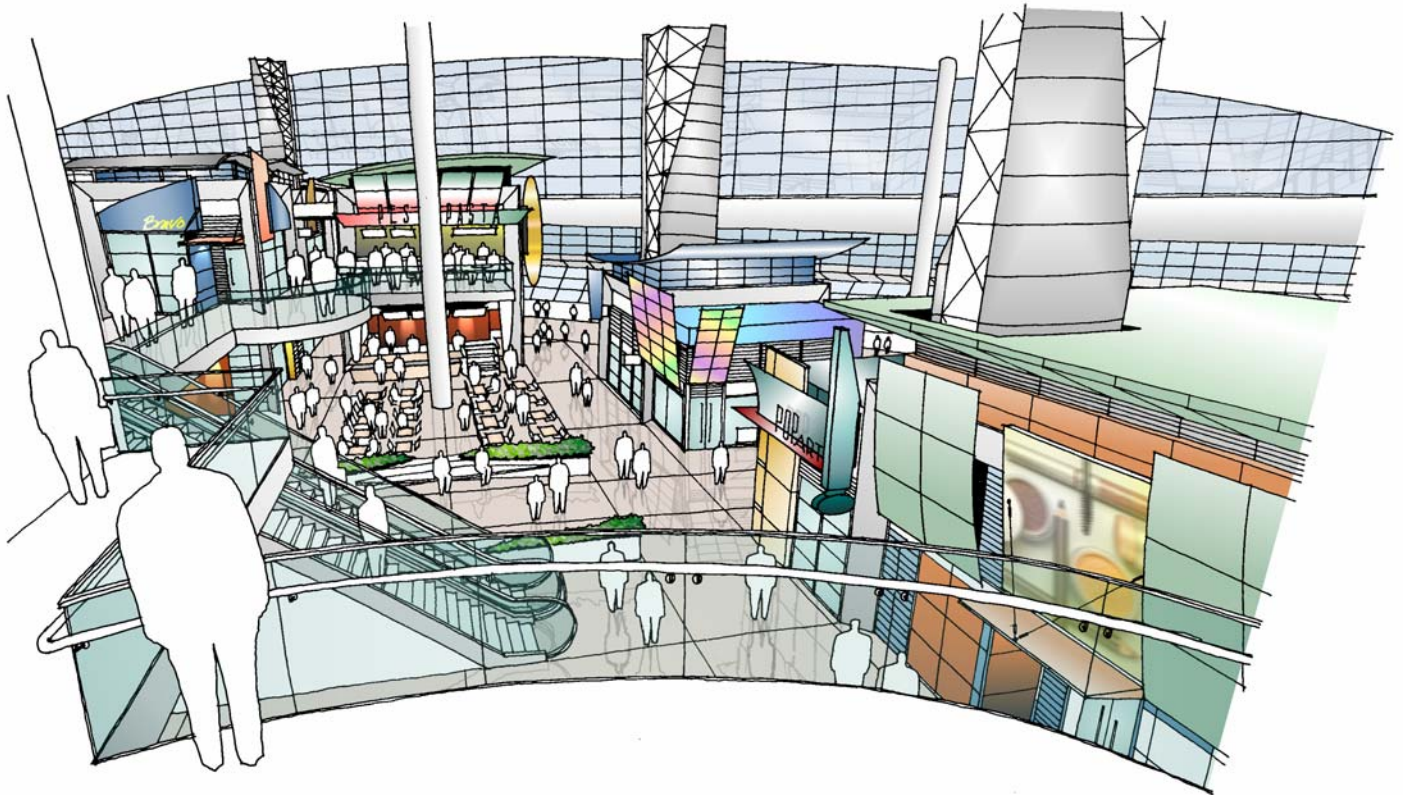


Figure 2.02

2.1.3 Tenant Storage

The Service Level of Terminal D contains concessions storage spaces. Deliveries are designated to arrive at this level and may be temporarily stored in the storage area adjacent to the truck dock. This room contains designated areas for dry goods as well as products requiring refrigeration or freezer storage. ***(Reference Section 6.8, "Service Level Floor Plan" and Section 6.1, "Provisions Summary", and Section 6.19, "Service Level Concessions Storage Plan".)***

The main trash area for the terminal is located on the Service Level. This area contains a conditioned room for wet trash, provisions for cooking grease disposal, as well as compactors and trash containers for normal and recyclable trash.

2.2 Storefront Control Zone

The Storefront Control Zone (SCZ) is the transition area at the entrance of the tenant lease area. In addition to the lease area behind the storefront, elements within the SCZ shall also comply with the Manual guidelines for storefront, signage, lighting requirements, and merchandise displays. The tenant's design solution is subject to Airport approval and the Airport reserves final judgment as to the acceptability of proposed finishes. **(Reference Section 3.1.1, "Storefront" and Section 3.1.2, "Merchandise Displays".)** The ceiling material in the SCZ shall be the same finish as the canopy soffit material or gypsum board. The tenant shall install recessed lighting from the Airport's approved list of light fixtures within this zone. **(Reference Sections 2.3, "Design Conditions" and Section 3.3, "Lighting Criteria".)**

2.3 Design Conditions

The design image of the in-line and village center concession tenant spaces is created through standard neutral frame details, common storefront requirements, and respective storefront and signage zones. These design elements create a consistent image for the users of Terminal D while allowing tenants to express their identity within the SCZ and tenant lease space.

Terminal D has a strong grid layout apparent in the wall panels and curtain wall system. It is recommended that tenants relate to this grid when designing their storefront. Various design guidelines for Terminal D have been established to successfully achieve a consistent image throughout the terminal. Each lease space will fall into a general design condition that is outlined on the following pages. Refer to **Section 6.2, "Responsibility Matrix"** for the design condition associated with each lease space. **(Reference Section 6.7, "Storefront Opening Guidelines for Smoke Management," for additional requirements for open storefronts. Note that the requirements within Section 6.7 only apply to Departures level in-line and village tenants.)**

Design conditions covered in this section include:

Design Condition A – In-line

Design Condition B – Villages

Design Condition C – Kiosks

2.3.1 Design Condition A – In-line

The In-line design conditions are distinguished by a standard neutral frame, storefront, and signage zones. They also feature lighting to highlight the storefronts and an optional blade sign projecting into the concourse for tenant identification.

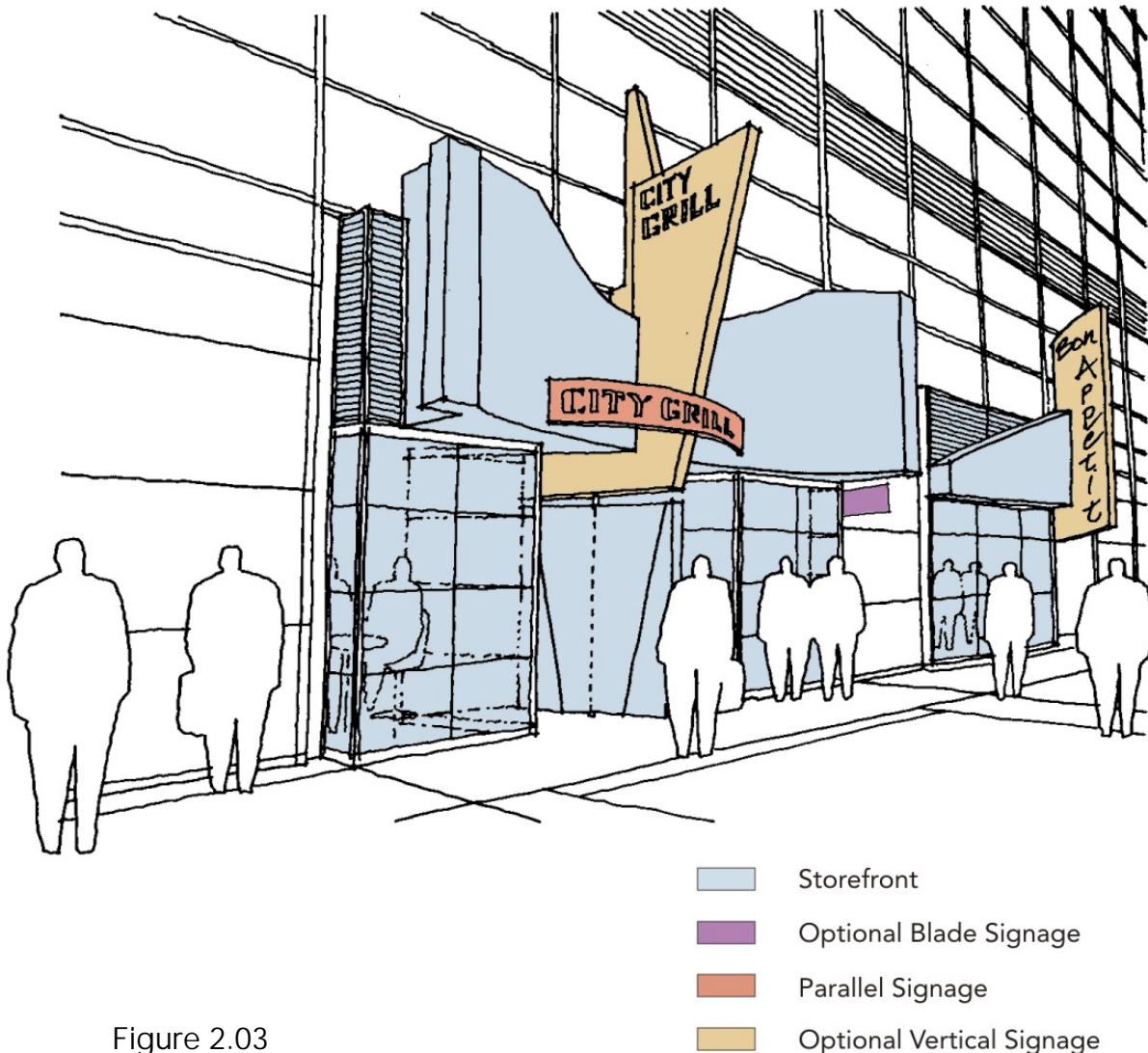


Figure 2.03

2.3.1.1 Design Condition A1 – 12'-0" Ceiling Height

In-line design condition A1 is identified by the presence of a 12'-0" ceiling condition and a storefront and signage zone.

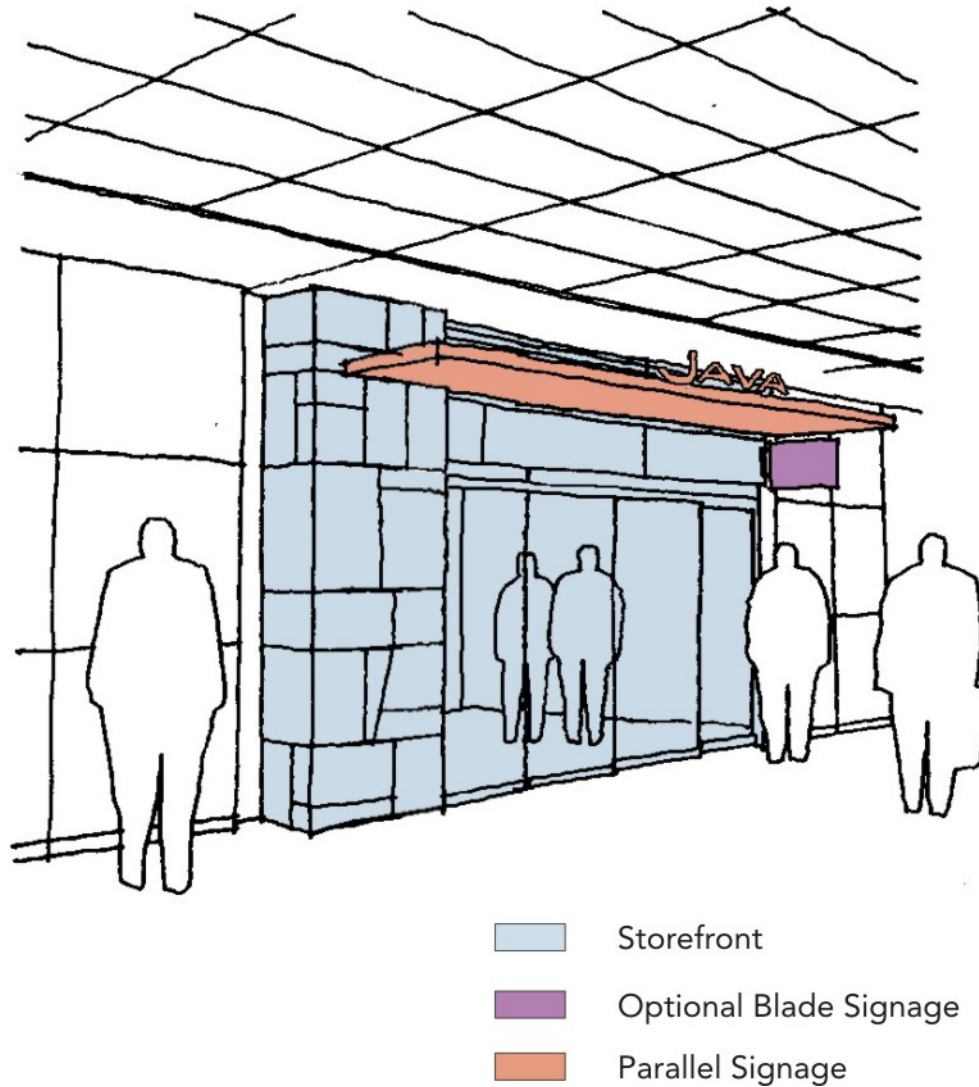


Figure 2.04

Design Condition A1 – 12'-0" Ceiling Height

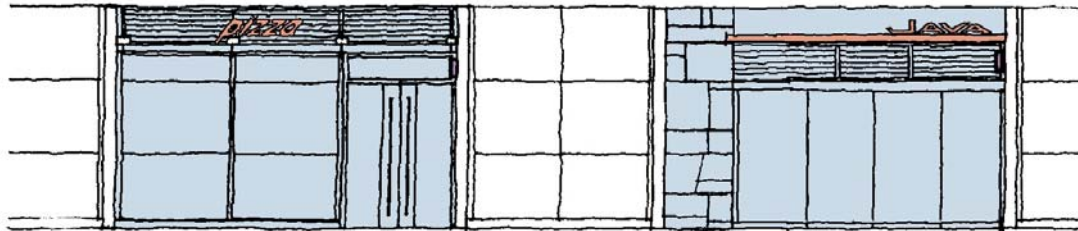
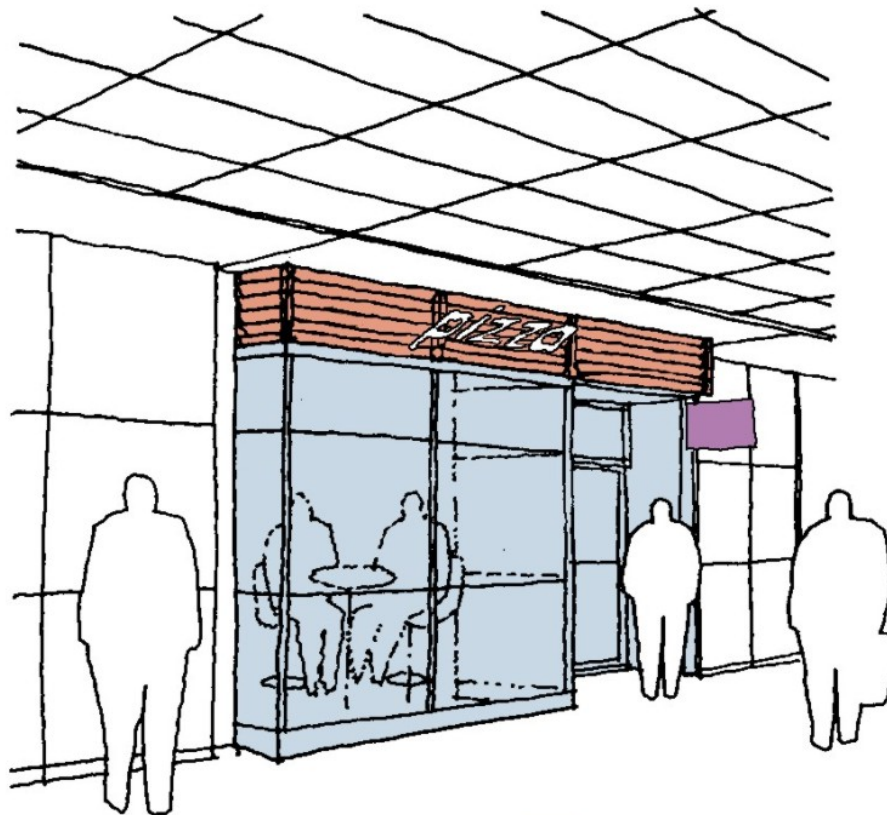


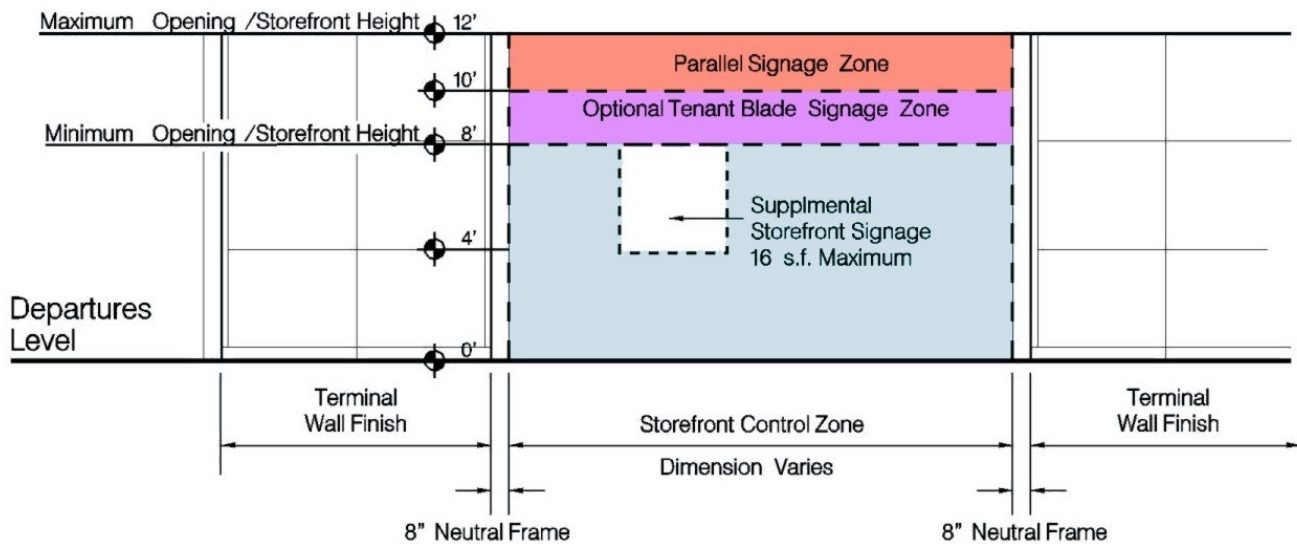
Figure 2.05



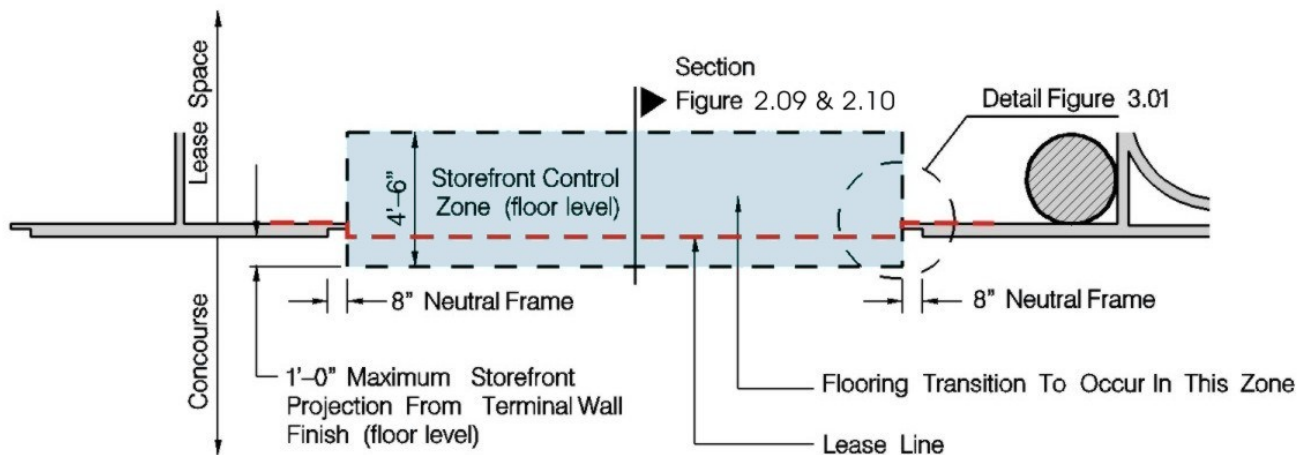
- Storefront
- Optional Blade Signage
- Parallel Signage

Figure 2.06

Design Condition A1 – 12'-0" Ceiling Height



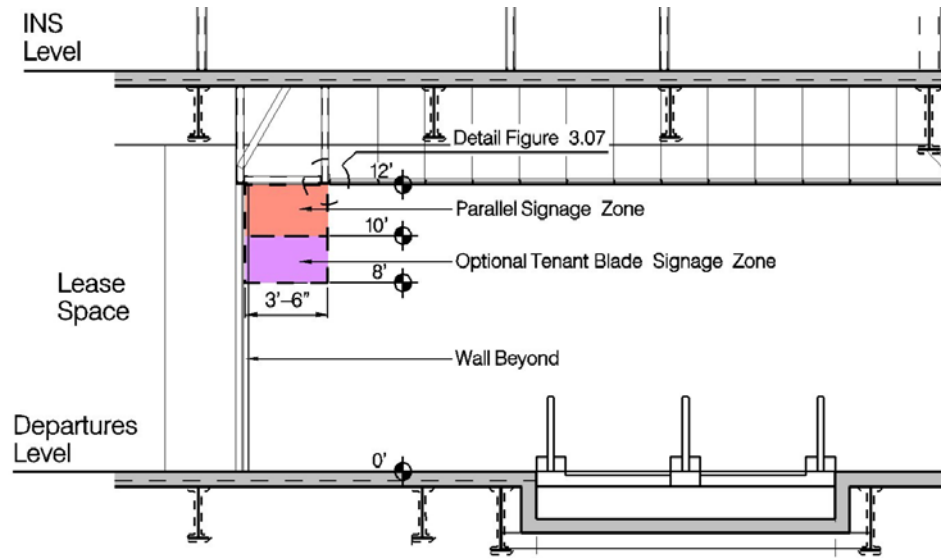
ELEVATION
Figure 2.07



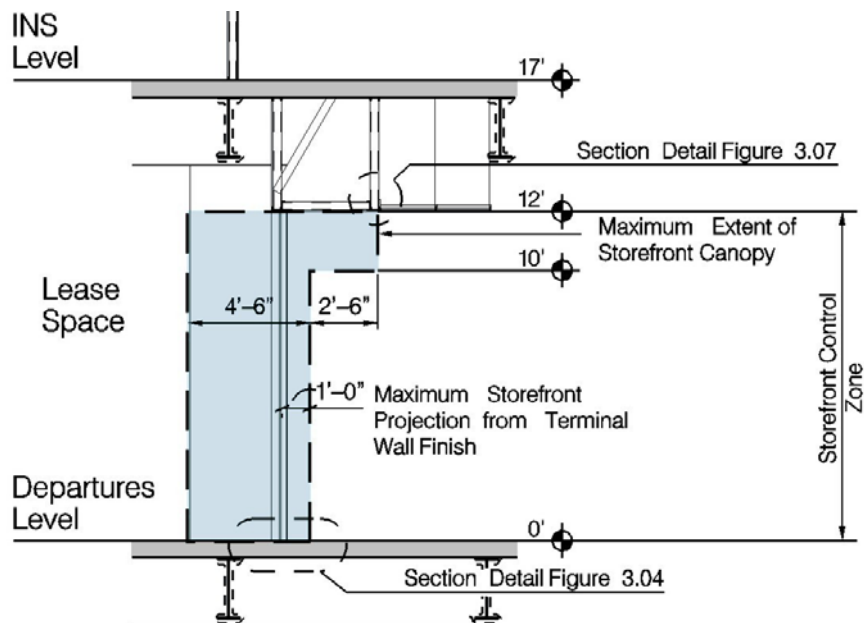
FLOOR PLAN
Figure 2.08

- Storefront
- Optional Blade Signage
- Parallel Signage

Design Condition A1 – 12'-0" Ceiling Height



SECTION: Signage Area
Figure 2.09



SECTION: Storefront Area
Figure 2.10

- Storefront
- Optional Blade Signage
- Parallel Signage

2.3.1.2 Design Condition A2 – 68'-0" Ceiling Height

In-line design condition A2 is distinguished by a tall ceiling condition that varies from a high point of 68'-0" at the concourse. The storefront and signage zone may extend beyond the height of the neutral frame. The backside of the storefront and signage will be visible from the Immigration and Naturalization Service corridor above; therefore the tenant is also required to finish out this side. Refer to design conditions B1, B2, and B3 for information on conditions opposite of design condition A2.

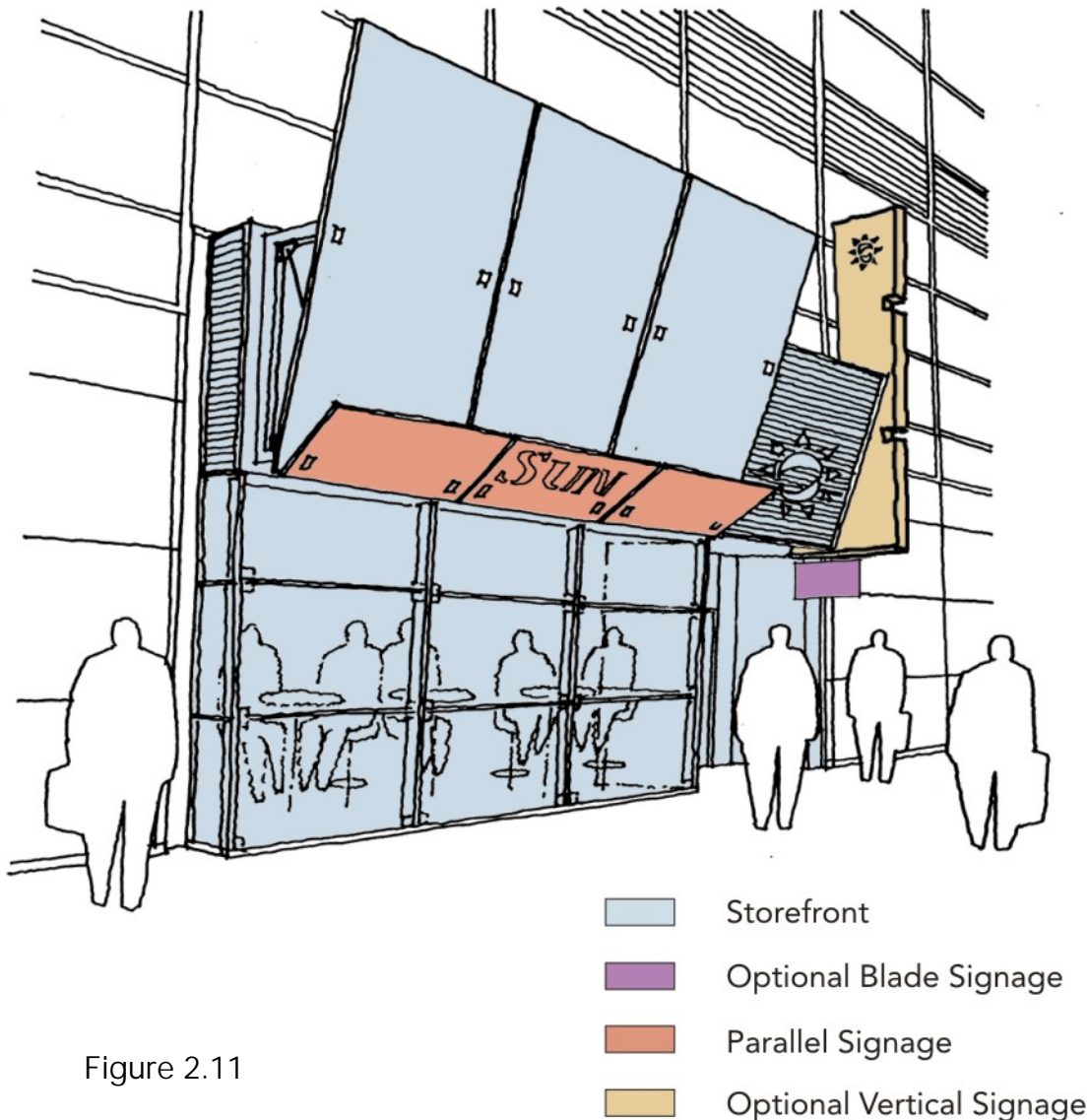


Figure 2.11

Design Condition A2 – 68'-0" Ceiling Height

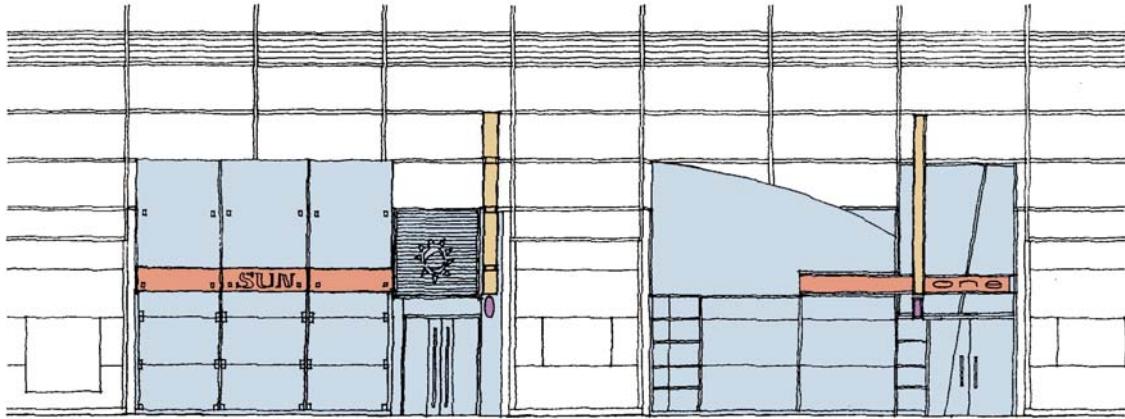


Figure 2.12

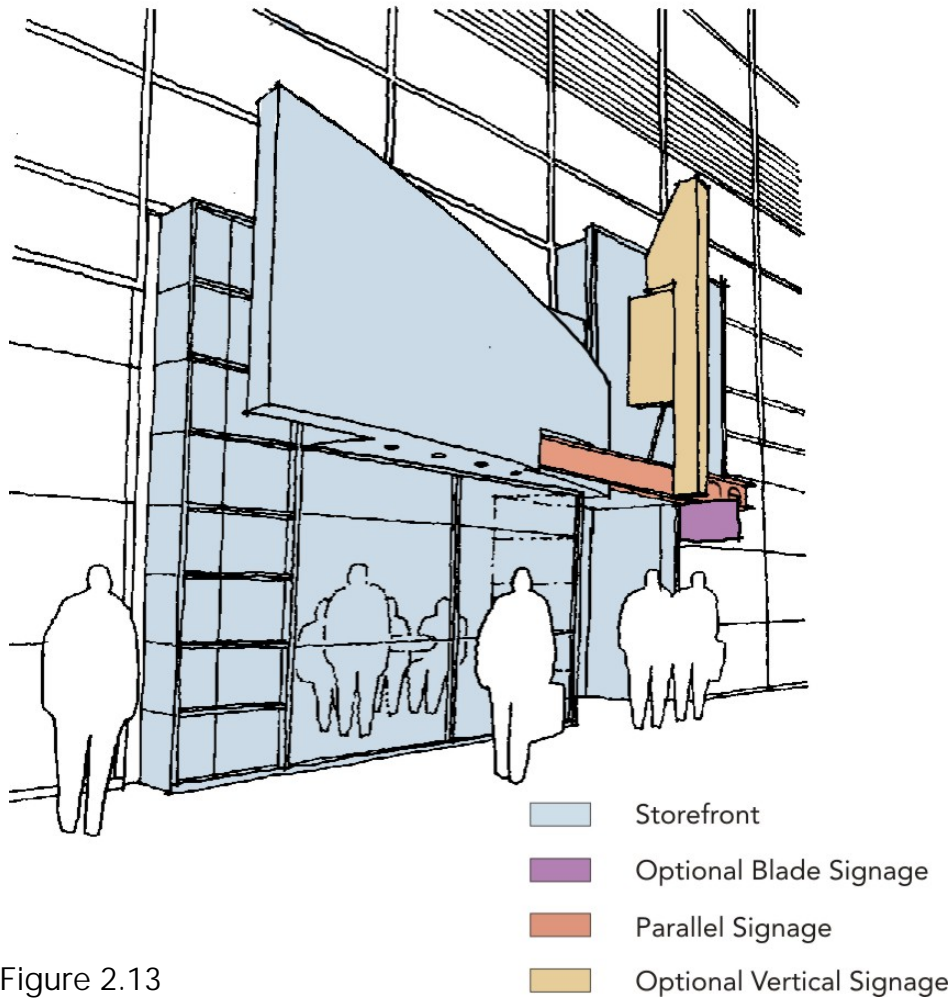
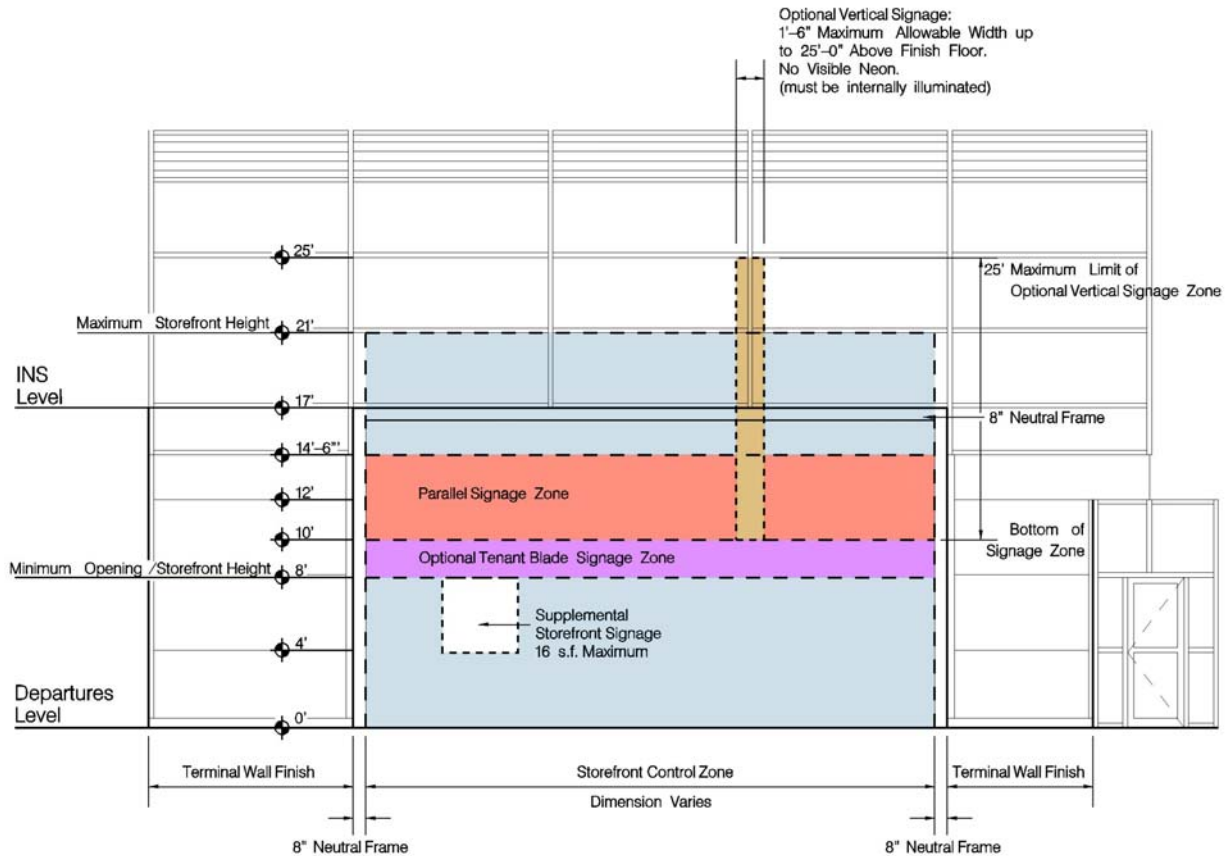
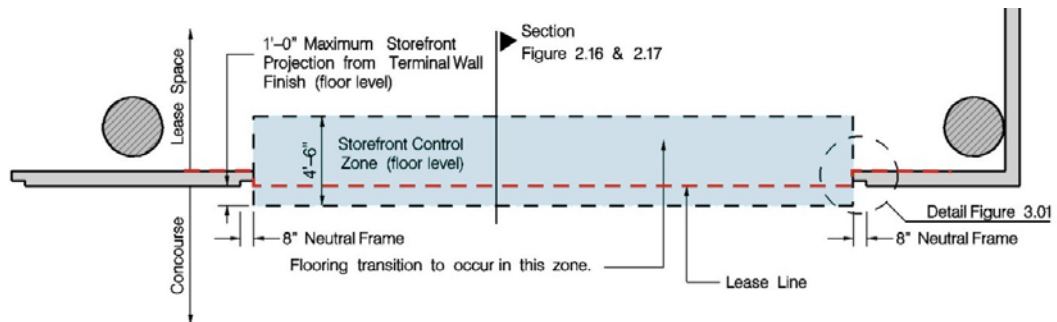


Figure 2.13

Design Condition A2 – 68'-0" Ceiling Height



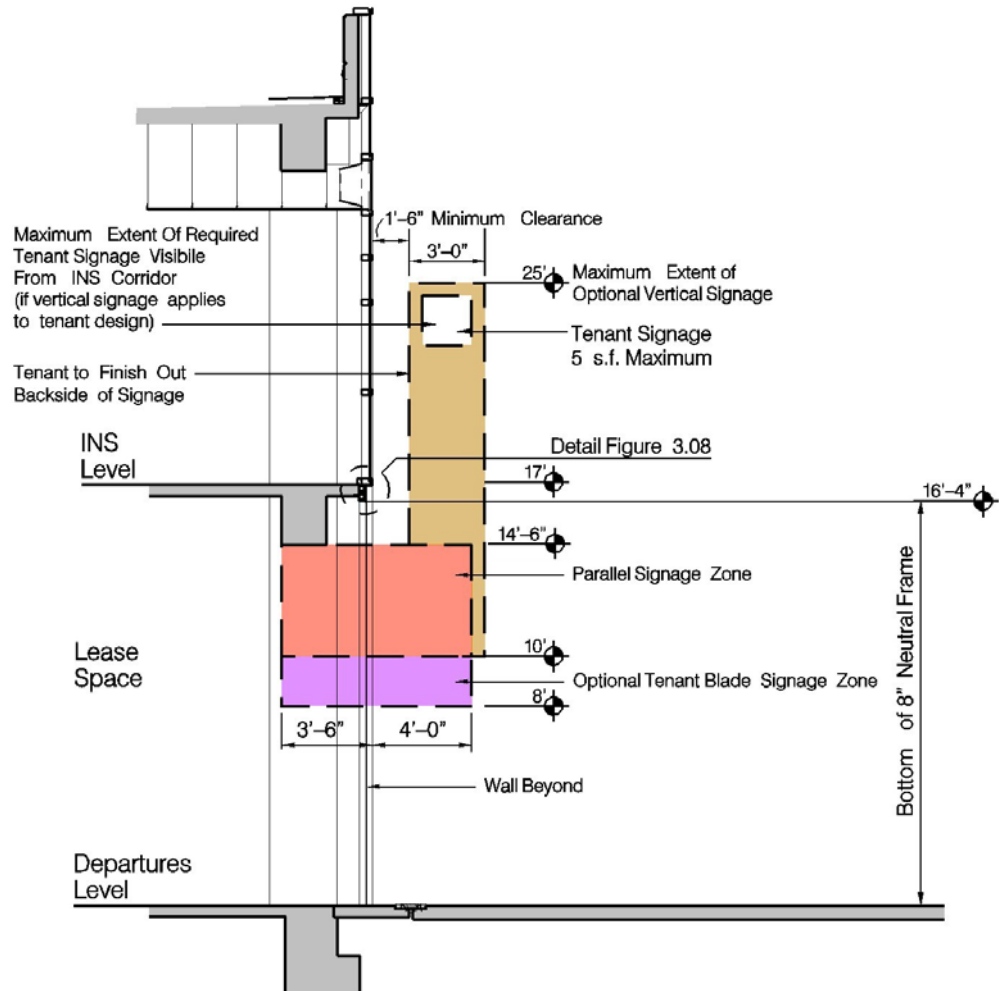
ELEVATION
Figure 2.14



FLOOR PLAN
Figure 2.15

- Storefront
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

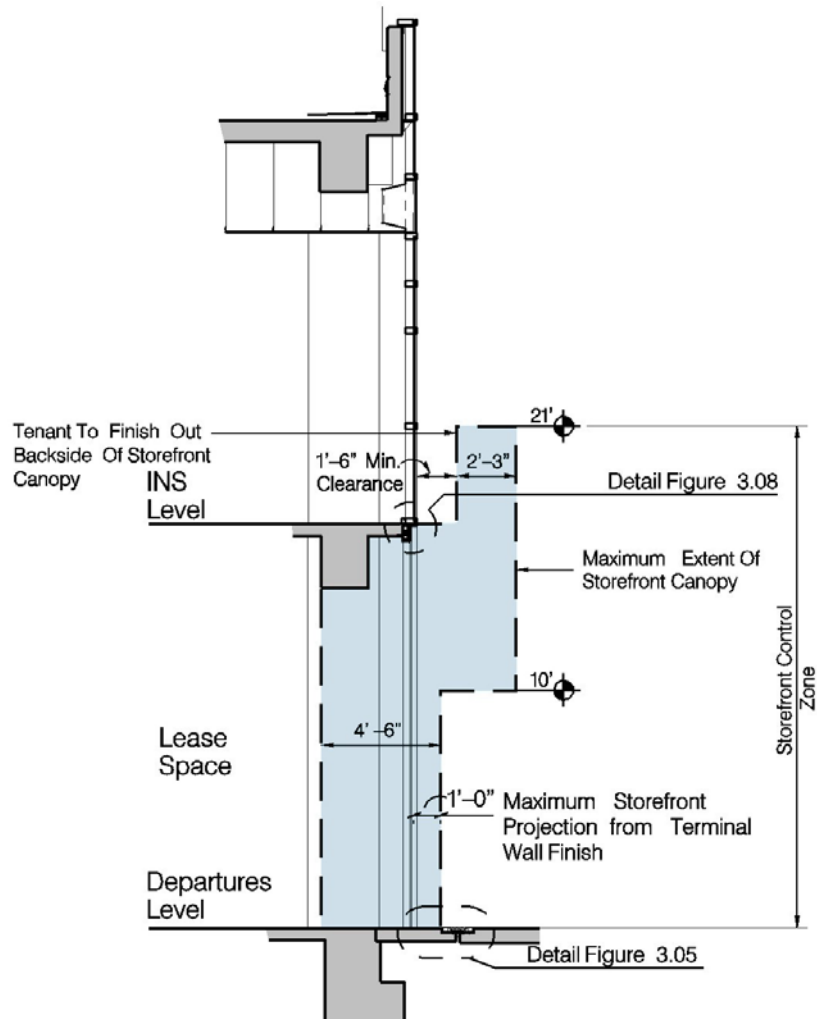
Design Condition A2 – 68'-0" Ceiling Height



SECTION: Signage Area
Figure 2.16

- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

Design Condition A2 – 68'-0" Ceiling Height



SECTION: Storefront Area
Figure 2.17

Storefront

2.3.1.3 Design Condition A3 – 25'-0" Ceiling Height

In-line design condition A3 is similar to the design condition A2, except the concourse ceiling height is 25'-0". Due to the building condition in these areas, the tenant is required to finish out the top of the storefront and signage but not required to finish out the backside.



Figure 2.18

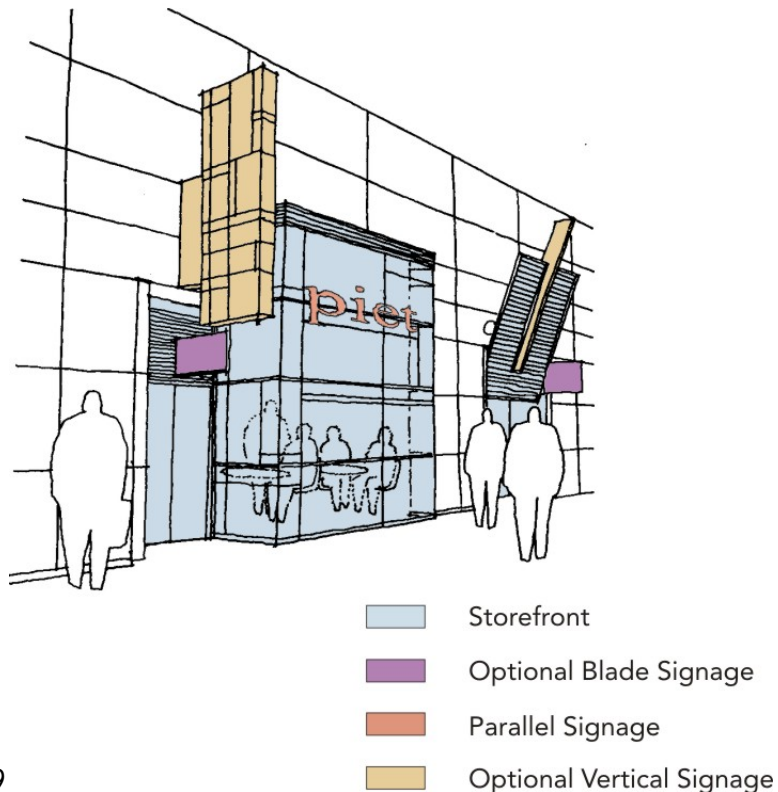


Figure 2.19

Design Condition A3 – 25'-0" Ceiling Height

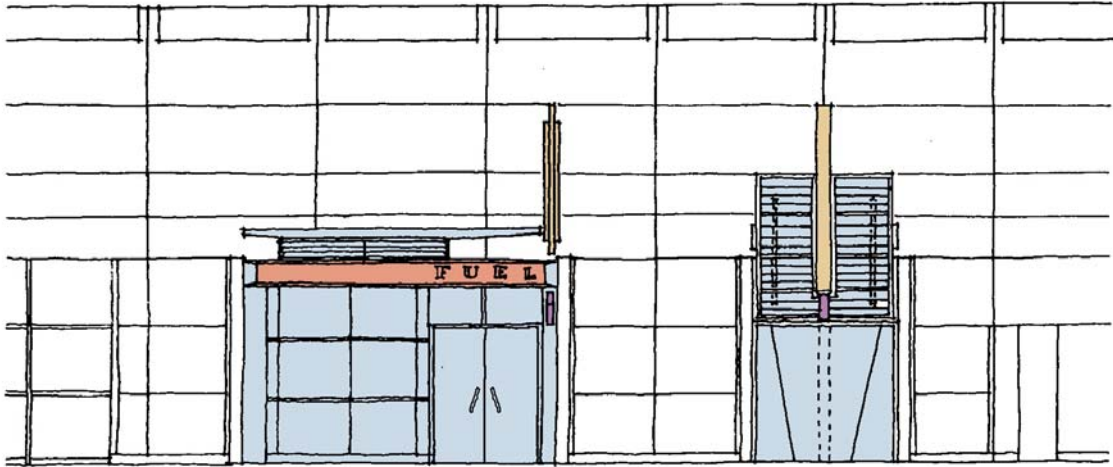


Figure 2.20

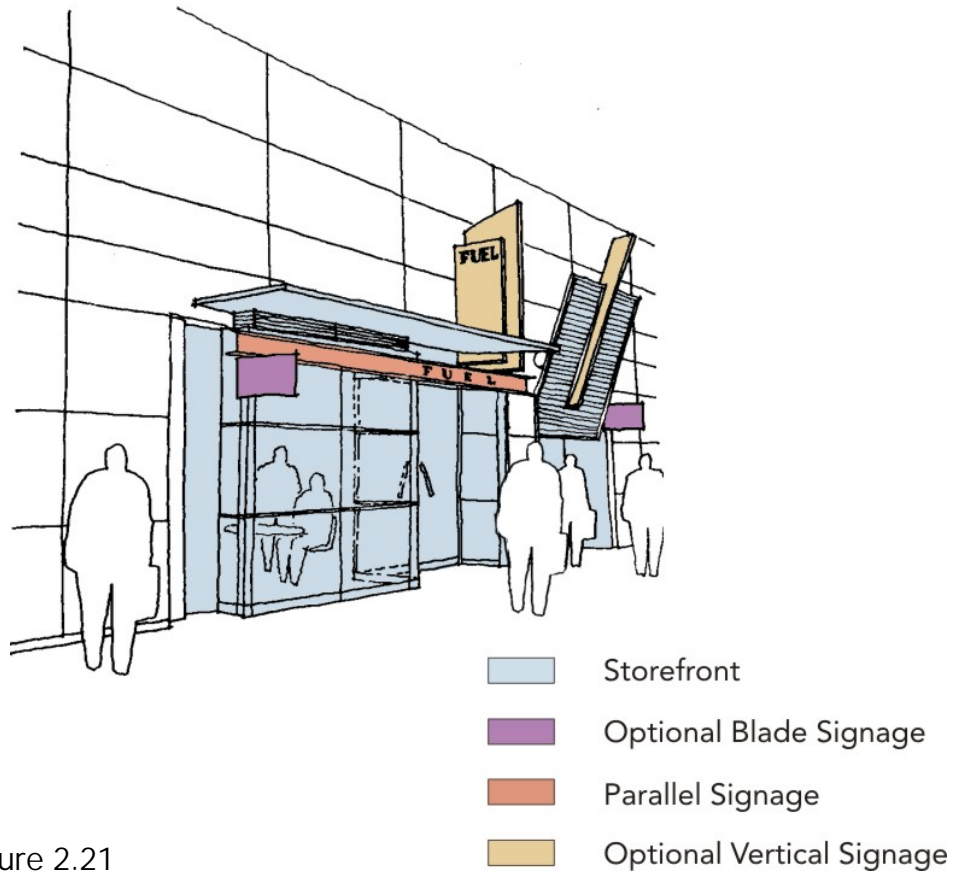
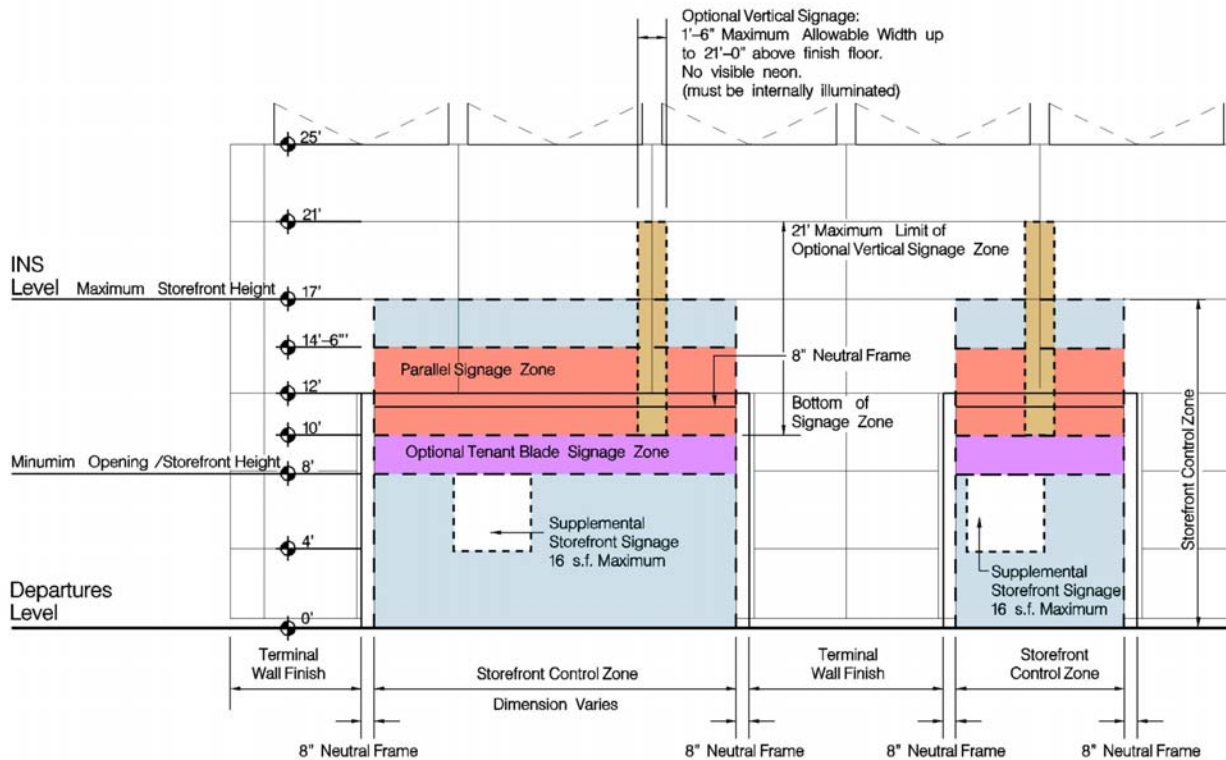
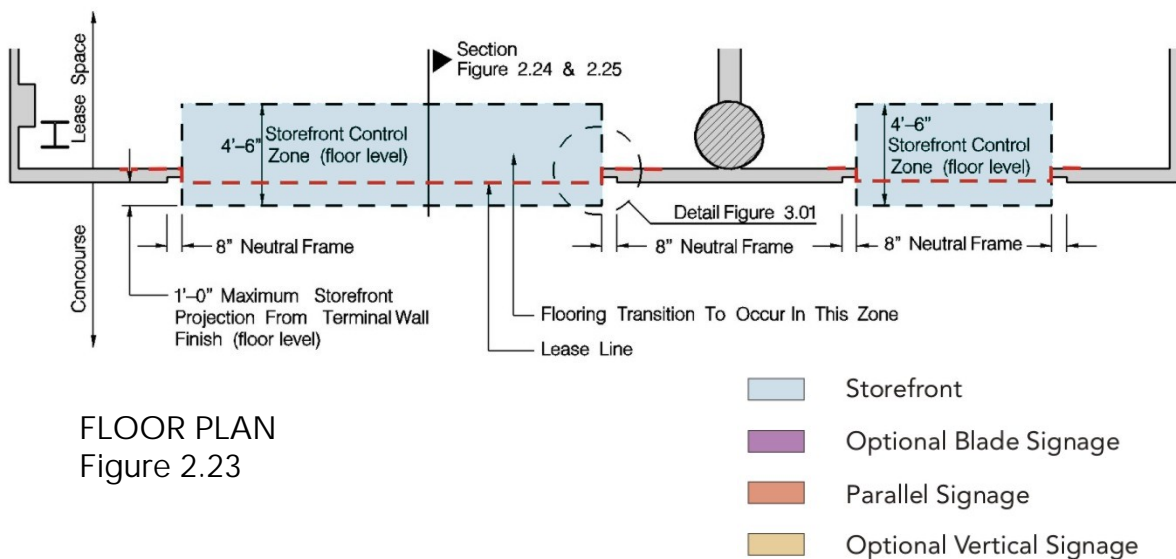


Figure 2.21

Design Condition A3 – 25'-0" Ceiling Height

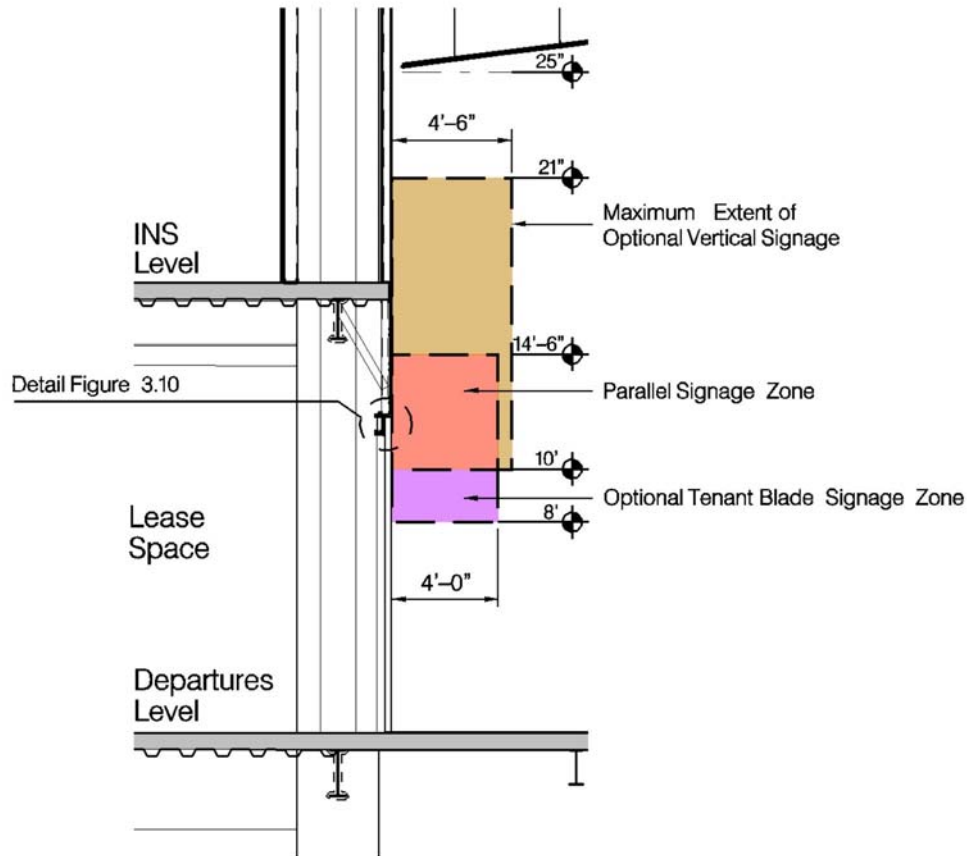


ELEVATION
Figure 2.22



FLOOR PLAN
Figure 2.23

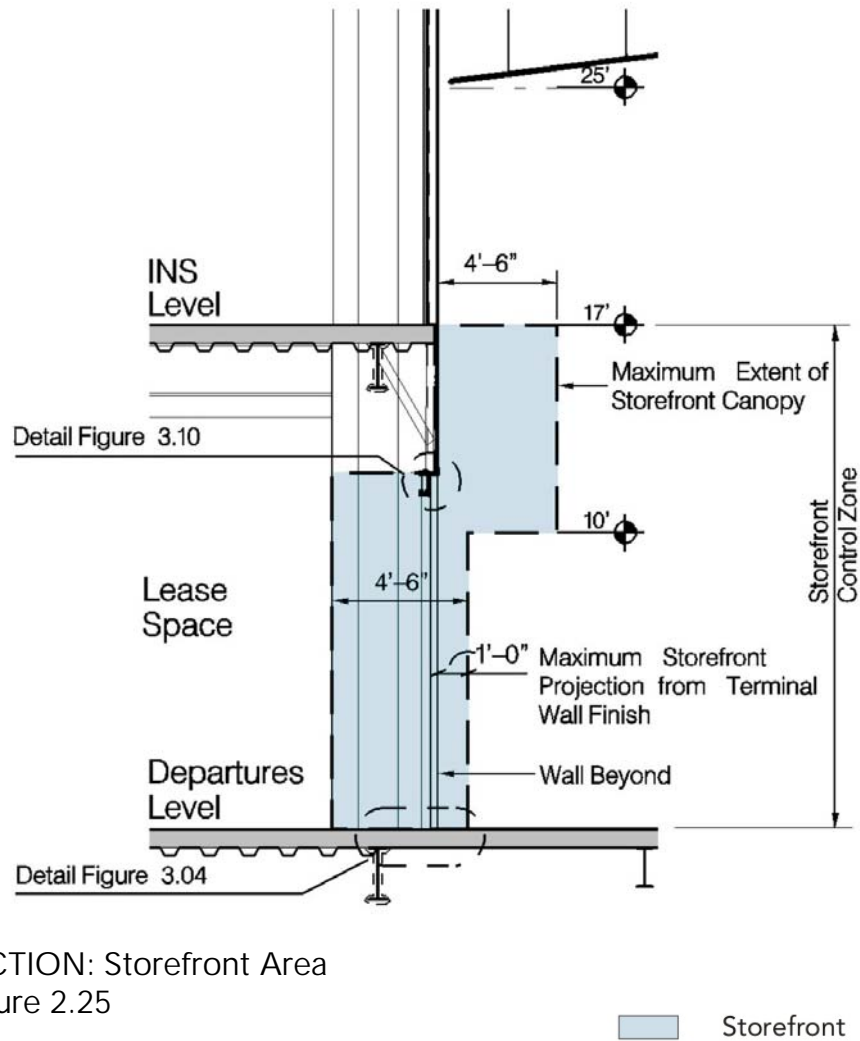
Design Condition A3 – 25'-0" Ceiling Height



SECTION: Signage Area
Figure 2.24

- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

Design Condition A3 – 25'-0" Ceiling Height



SECTION: Storefront Area
Figure 2.25

2.3.1.4 Design Condition A4

This lease space is located on the landside of the terminal on departures level. Terminal finishes and a neutral frame surround the storefront openings, similar to the in-line conditions. Due to low ceiling height conditions and specialized wall finishes, signage is limited to tenant blade signs and supplemental storefront signage (with Airport approval).

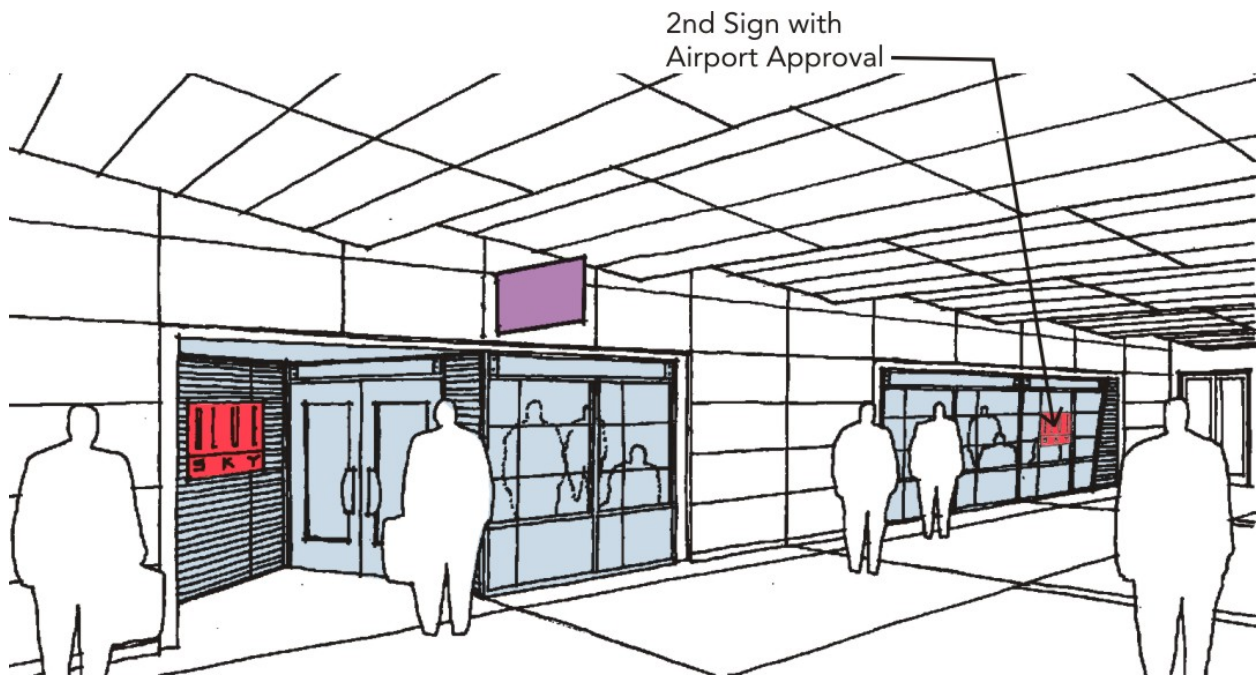


Figure 2.26

- Storefront
- Optional Blade Signage
- Supplemental Storefront Signage

Design Condition A4

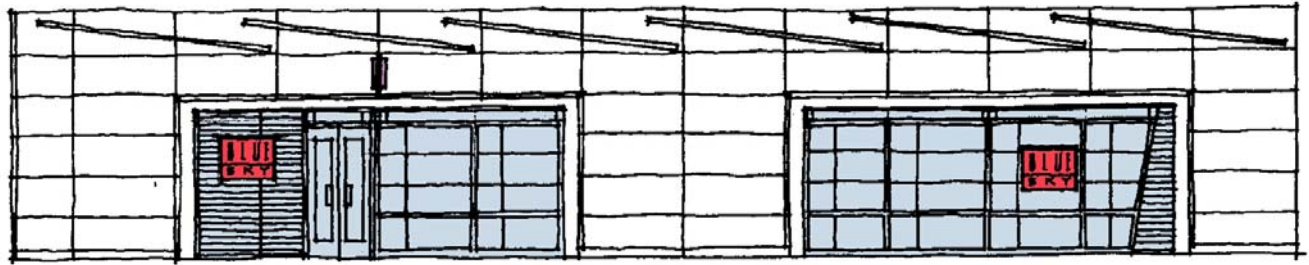
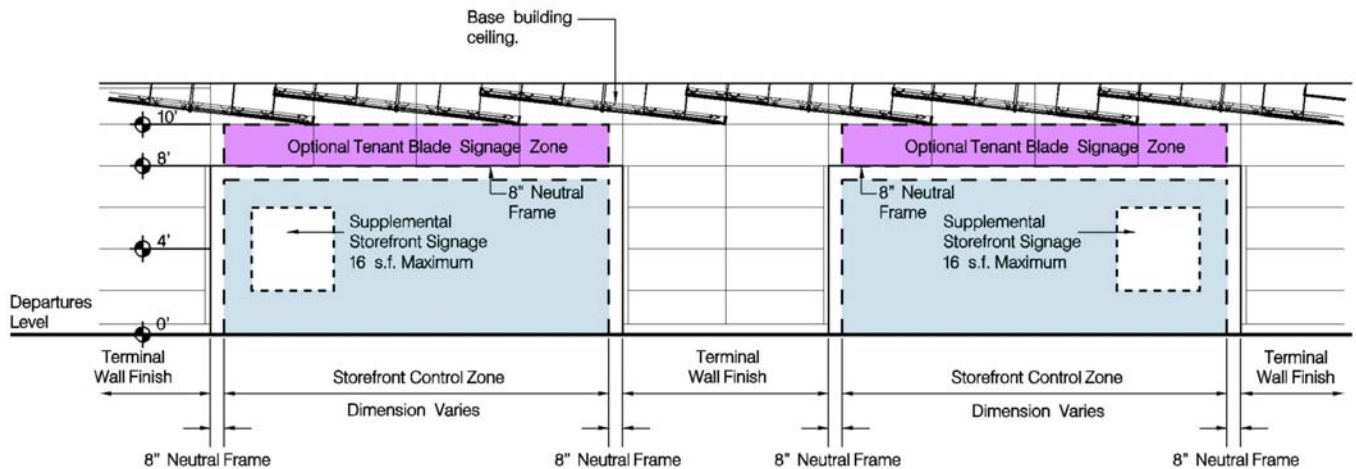
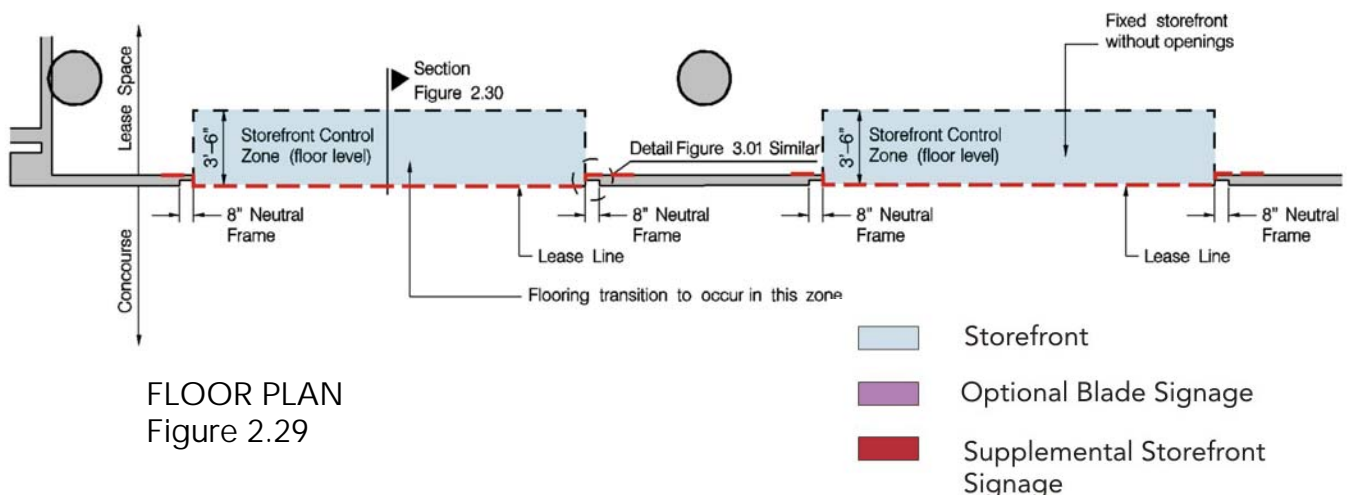


Figure 2.27

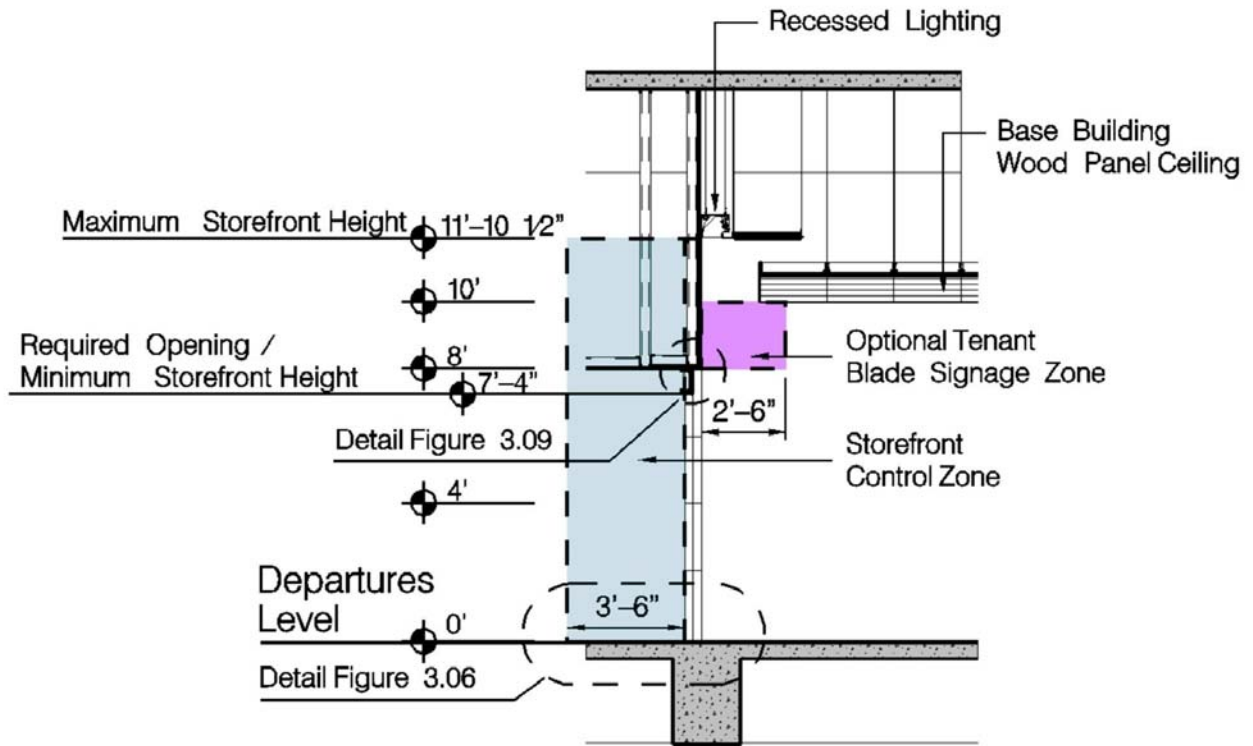


ELEVATION
Figure 2.28



FLOOR PLAN
Figure 2.29

Design Condition A4



SECTION: Storefront and Signage Area
Figure 2.30

- Storefront
- Optional Blade Signage

2.3.1.5 Design Condition A5

This lease space is located on the landside of the terminal on departures level and has the opportunity for entry on two sides.

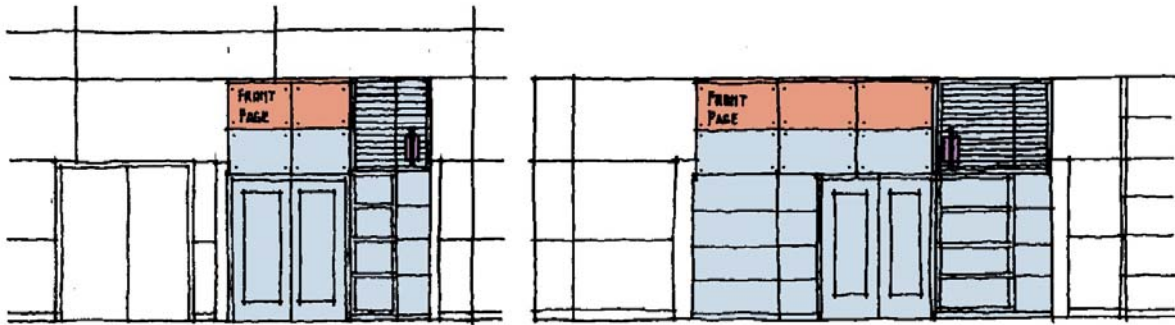


Figure 2.31

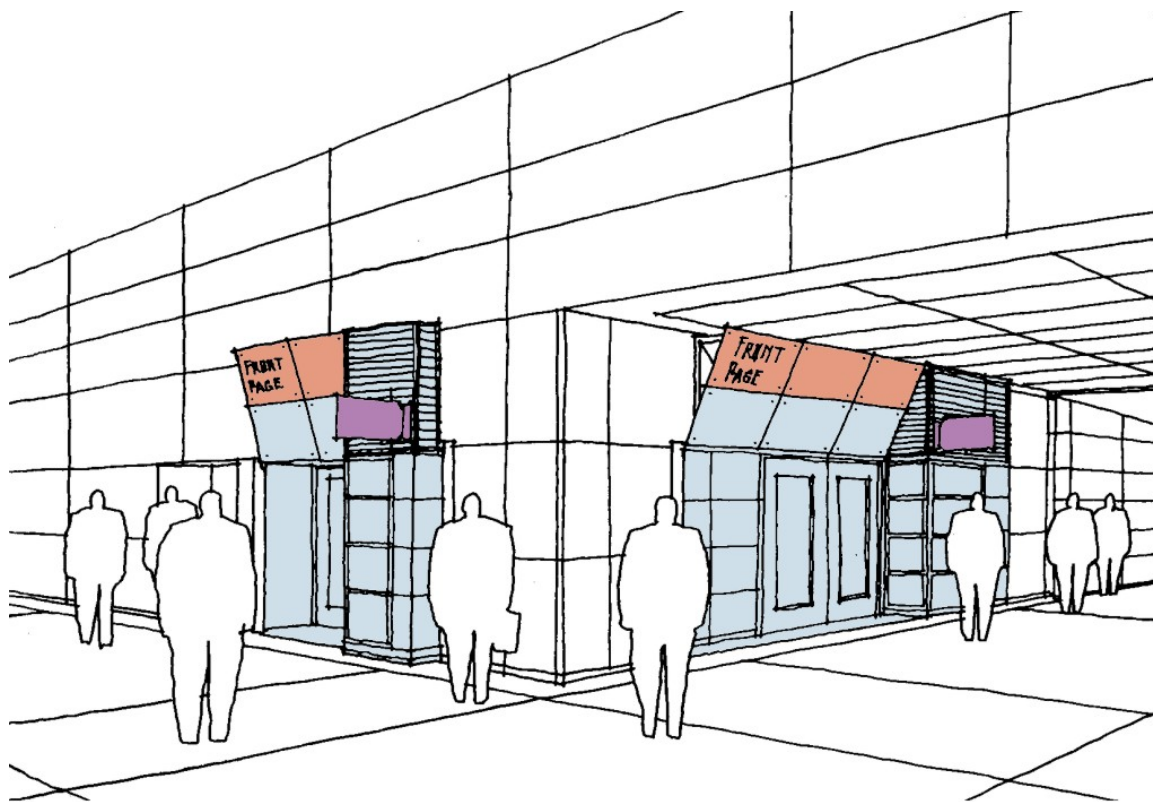


Figure 2.32

- Storefront
- Optional Blade Signage
- Parallel Signage

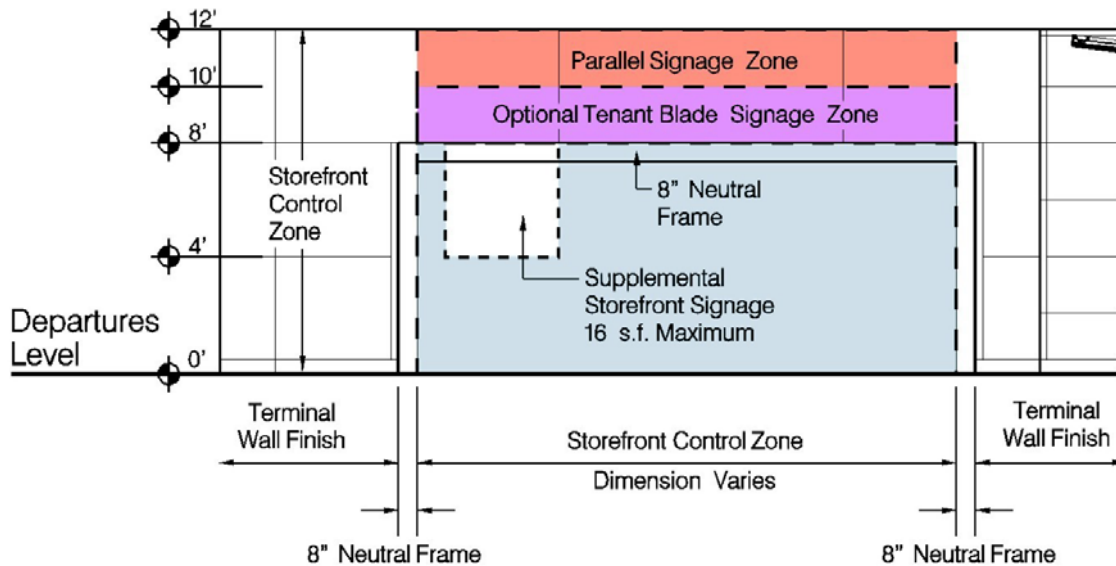
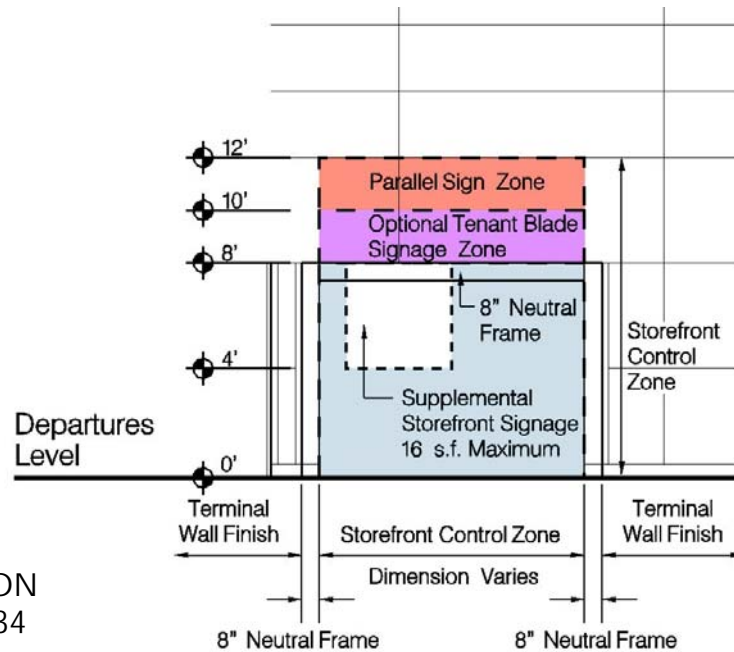
FLOOR PLAN
Figure 2.33

8" Neutral Frame
Elevation Figure 2.34
Lease Line
8" Neutral Frame
1'-0"
Lease Space
Concourse
1'-0"
8" Neutral Frame
4'-6" Storefront Control Zone
Lease Space
8" Neutral Frame
Lease Line
Flooring Transition To Occur In This Zone.
Elevation Figure 2.35
Section Figure 2.36 & 2.38
Section Figure 2.37 & 2.39
Detail Figure 3.01 Similar

Storefront

Design Condition A5

ELEVATION
Figure 2.34



ELEVATION
Figure 2.35



Design Condition A5

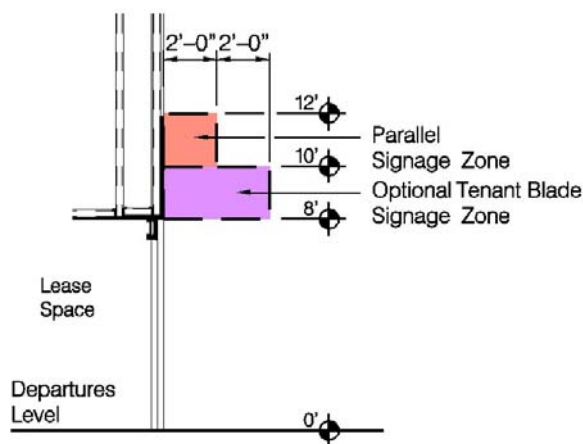


Figure 2.36

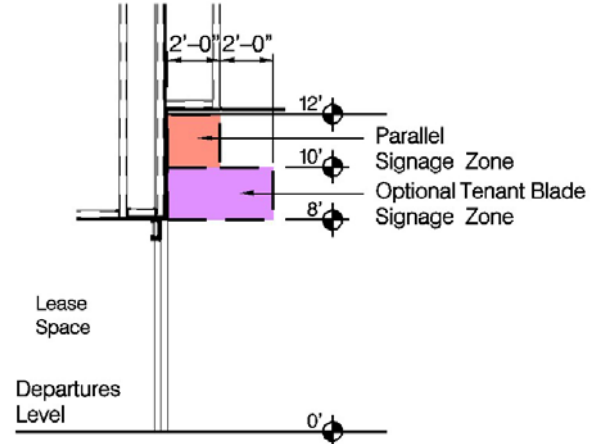


Figure 2.37

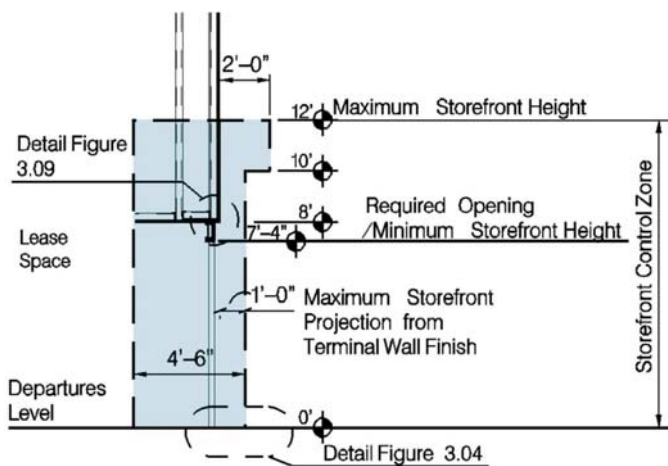


Figure 2.38

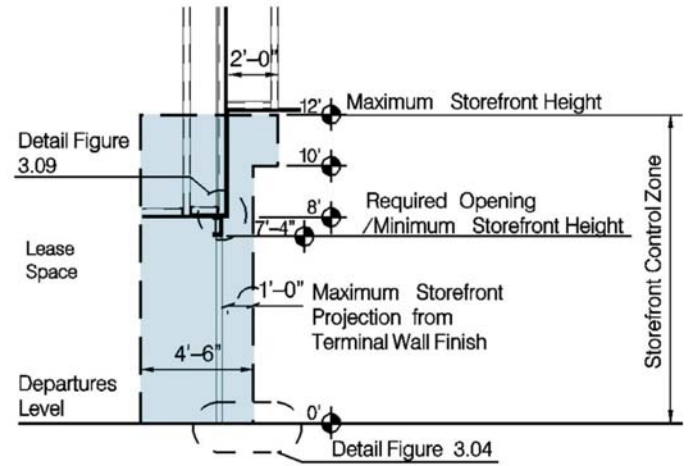


Figure 2.39

- Storefront
- Optional Blade Signage
- Parallel Signage

2.3.2 Villages – Design Condition B

The villages are distinguished by a modular system of metal frame structures, or “unit frames.” The horizontal grid of the concourse wall panels is to be reflected in the modulation of the storefront system. Like the in-line design conditions, tenants in the Villages will have a neutral frame, storefront, and signage zone standards. Although similar in concept, the elements will be a variation of the in-line standards. Village tenants will also have a neutral band located 2’-6” below the Mezzanine floor level elevation. Village tenants should refer to their leasehold documents to determine responsibility for cladding construction of the unit frames and neutral band.



Figure 2.40

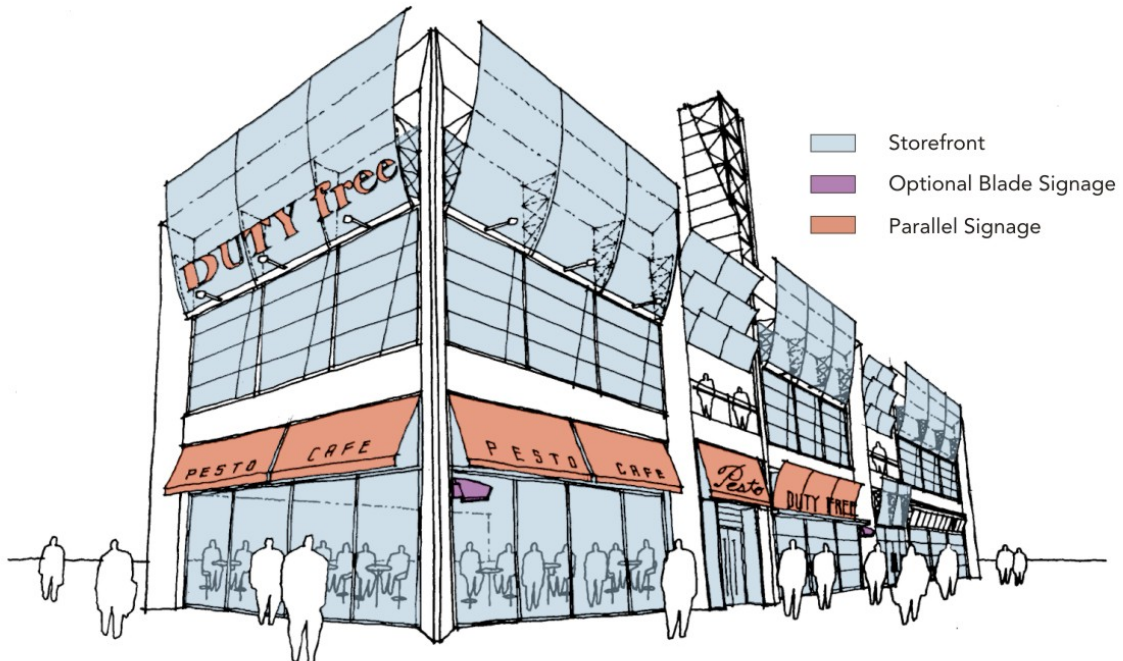


Figure 2.41

2.3.2.1 Design Condition B1

Village design condition B1 is a single level or two-level unit frame occupied by a single tenant. The footprint of this design condition may be the whole 30' X 30' (nominal) frame unit, or a combination of whole and half unit frames. A tenant with two levels is required to provide a storefront entry on both levels. Storefront entry may occur on one or more of the unit faces exposed to public circulation. Exception: Some units will require Airport provided permanent wall structure, thus no storefronts or entries will be allowed in these walls. In addition to the storefront and signage zones, the tenant will have a roof element zone that extends beyond the top of the unit frame.

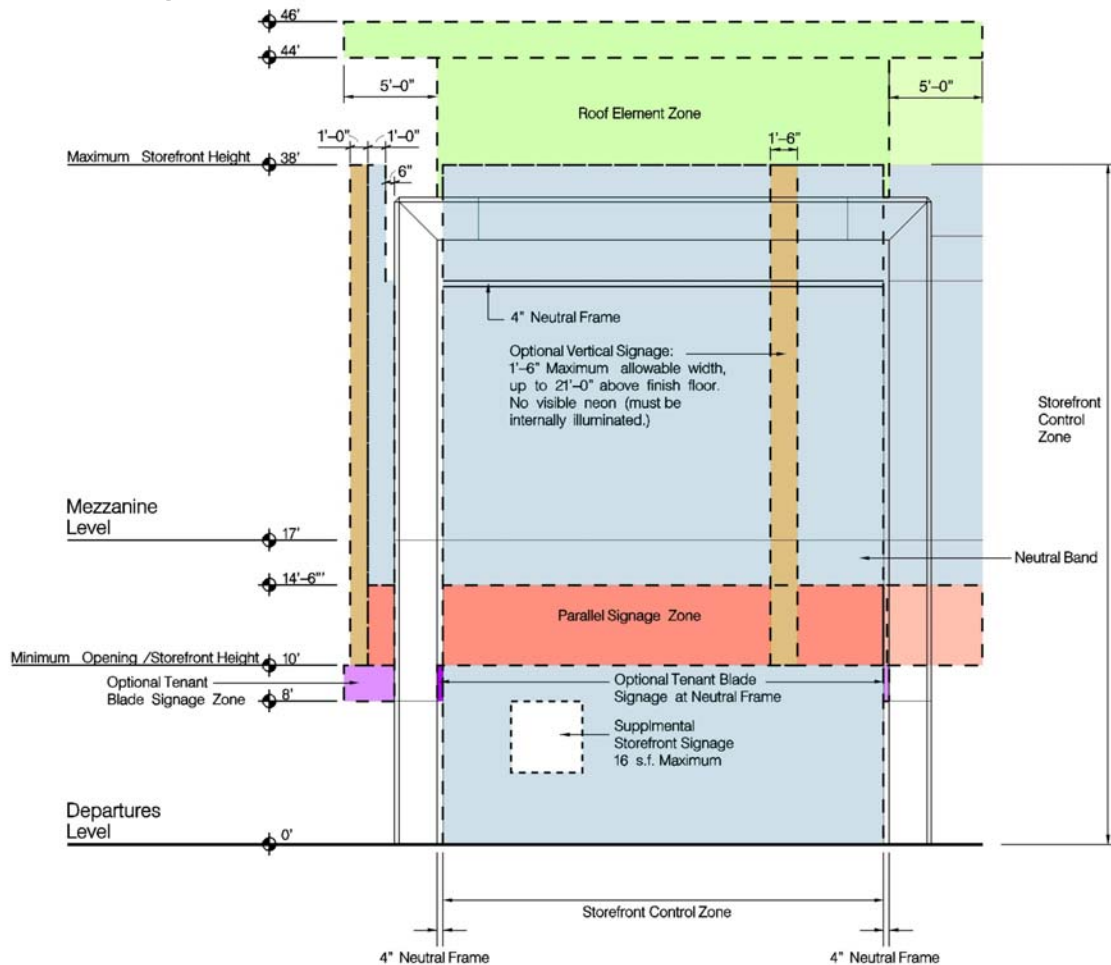


Figure 2.42

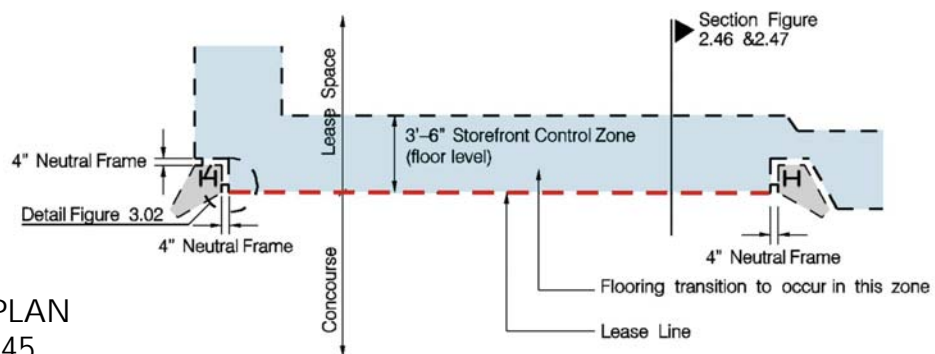


Figure 2.43

Design Condition B1



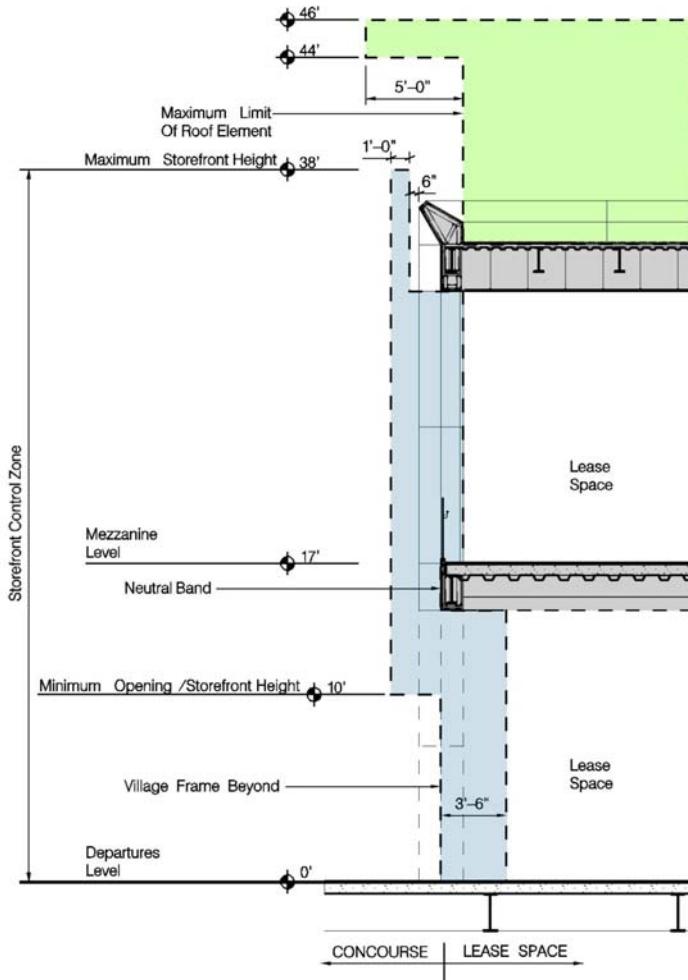
ELEVATION
Figure 2.44



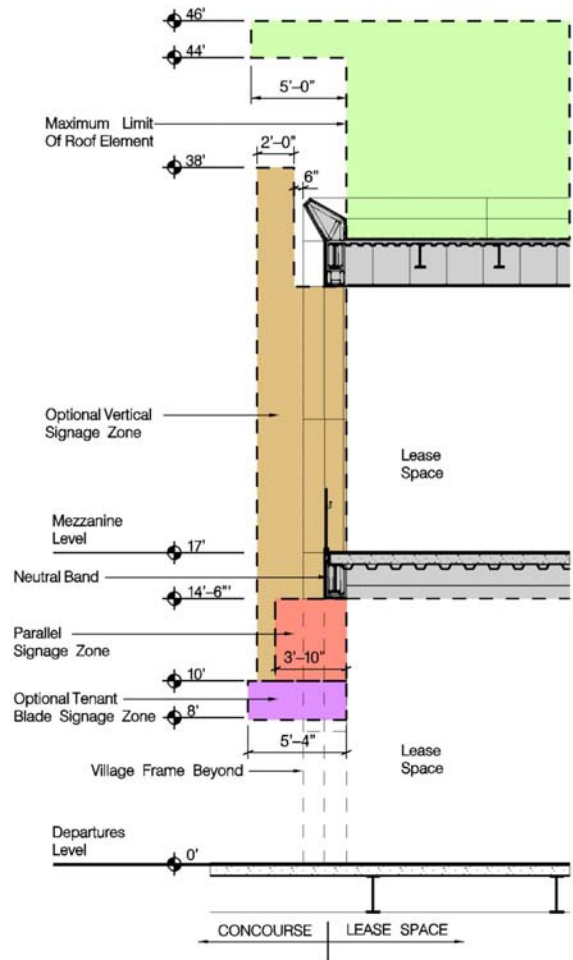
FLOOR PLAN
Figure 2.45



Design Condition B1



SECTION: Storefront Area
Figure 2.46



SECTION: Signage Area
Figure 2.47

- Storefront
- Roof Element
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

2.3.2.2 Design Condition B2

Village design condition B2 is a lower level or upper level unit frame occupied by multi-tenants on each level. This village condition consists of one or more unit frames. The design guidelines are similar to condition B1, with the exception that the roof element zone applies only to the mezzanine level tenant.

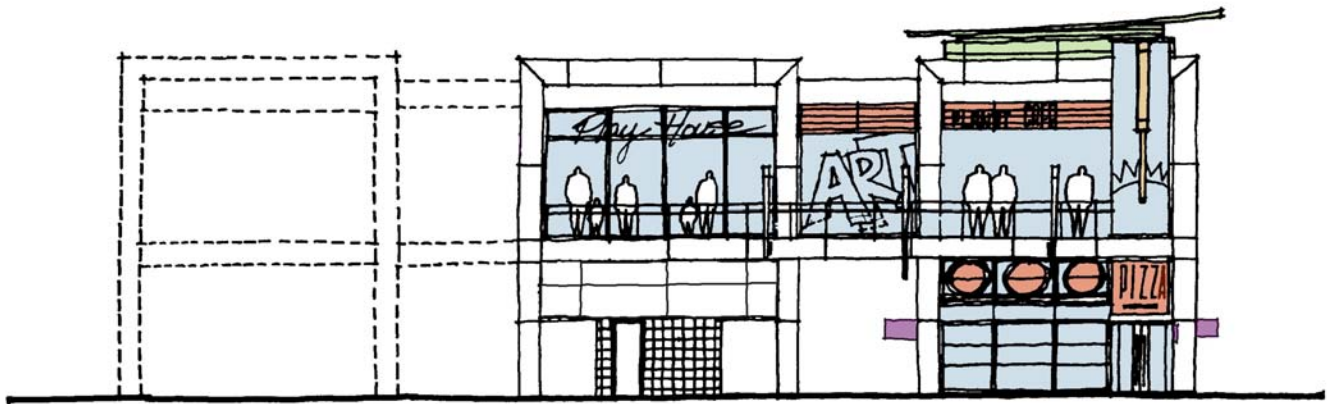


Figure 2.48

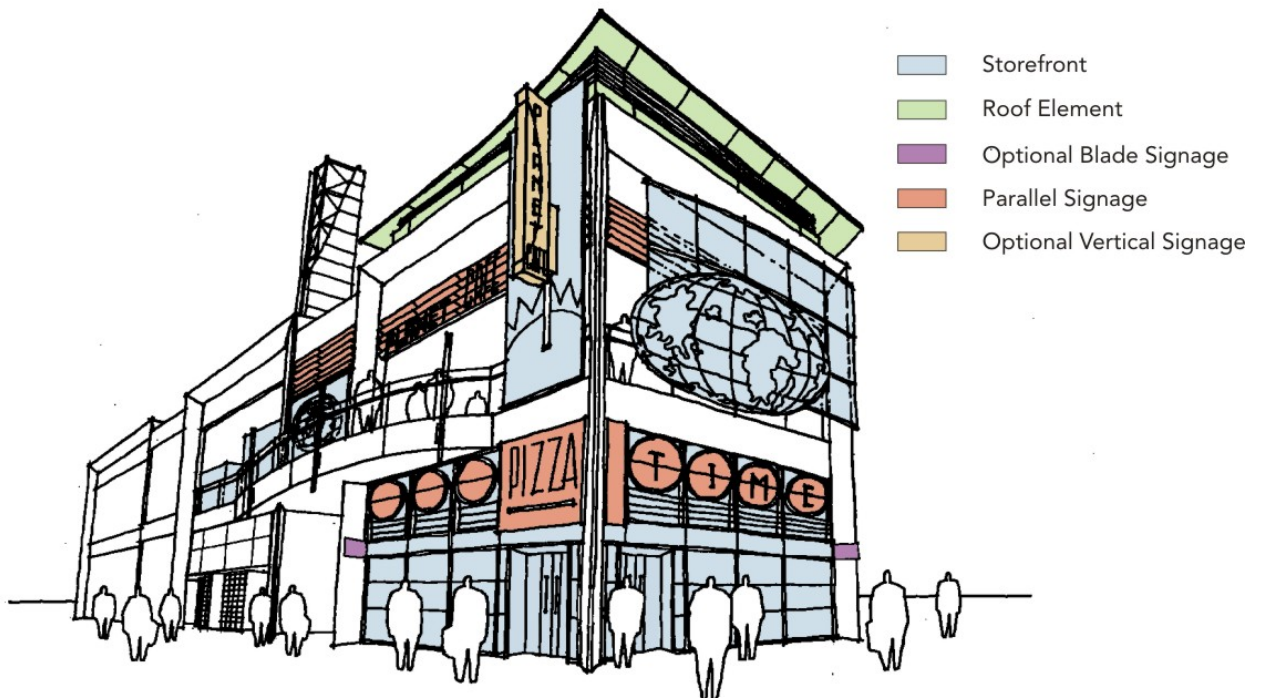


Figure 2.49

Design Condition B2



Figure 2.50

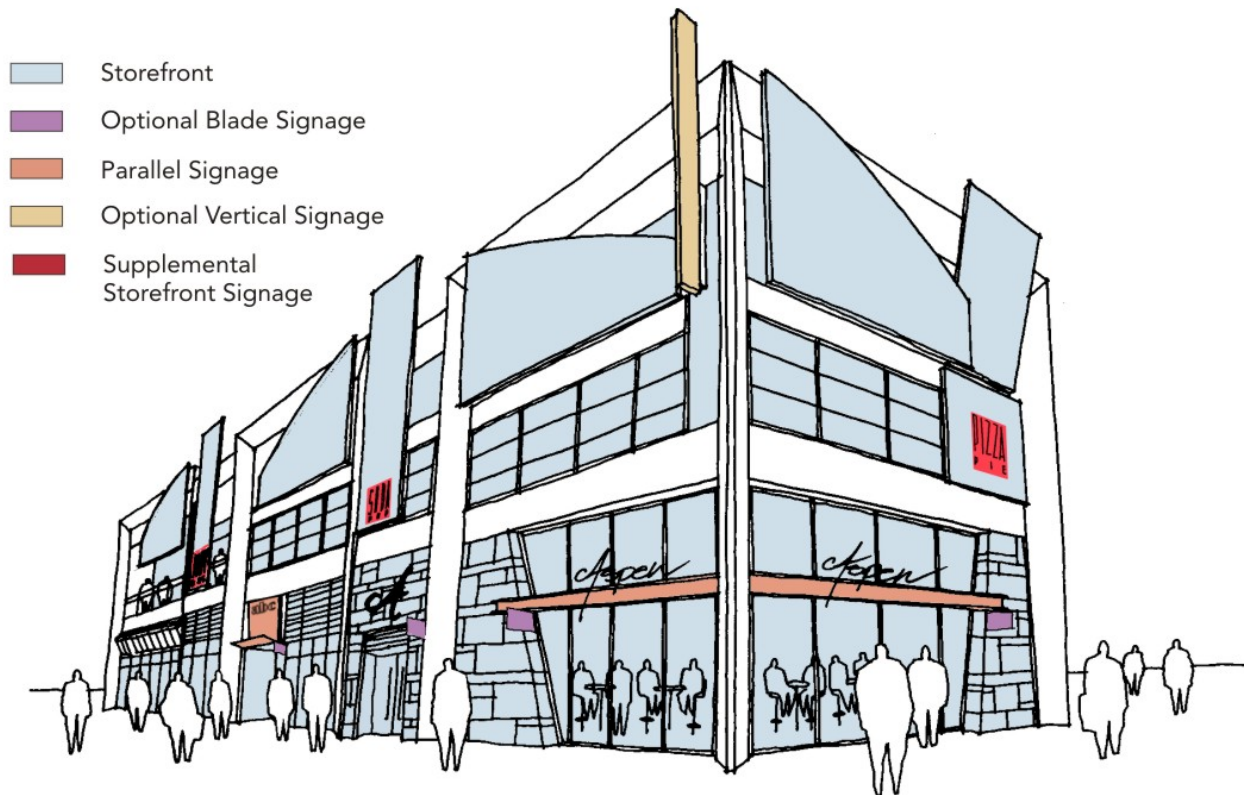
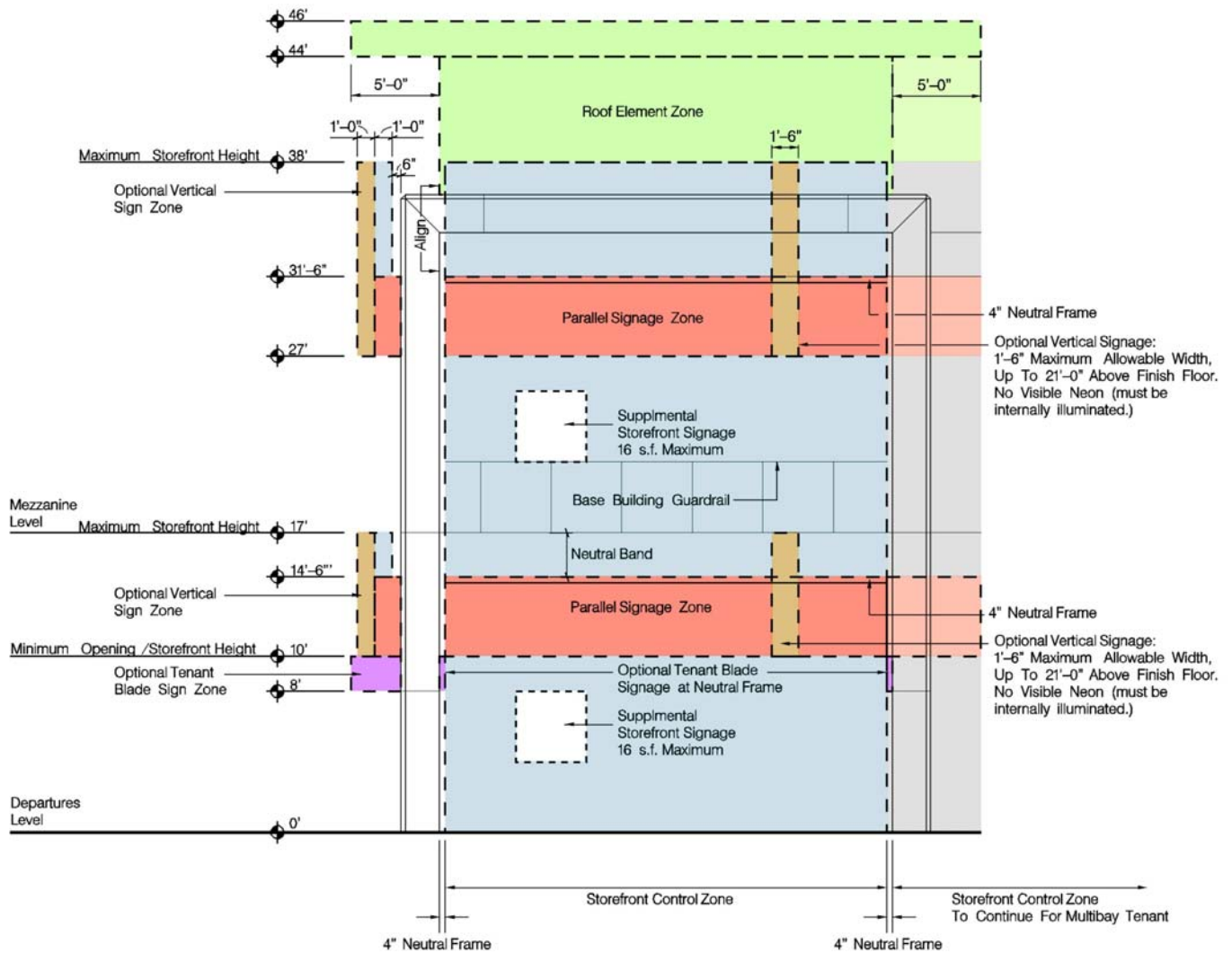


Figure 2.51

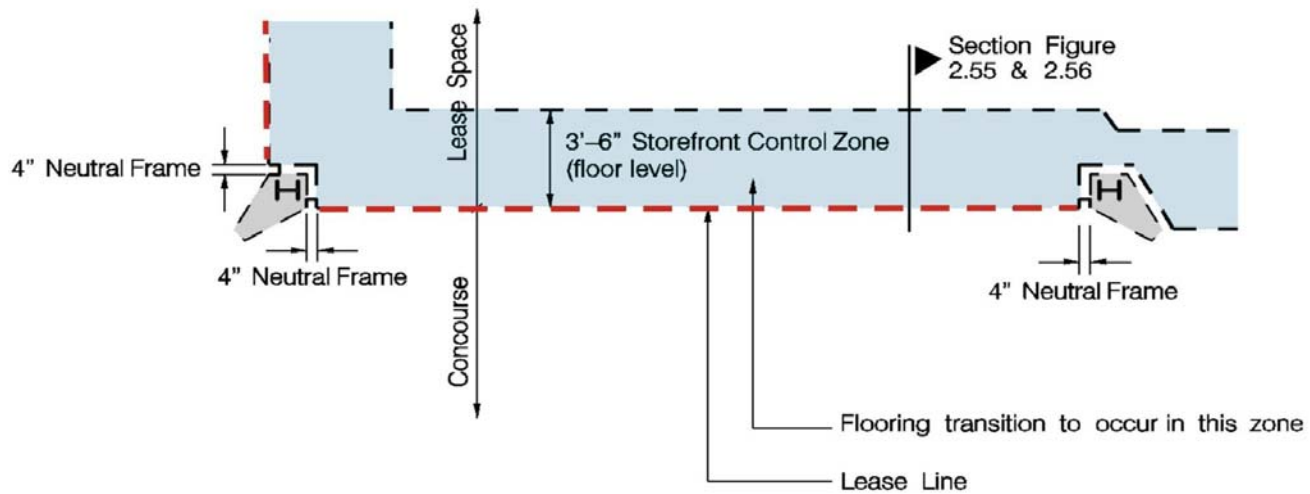
Design Condition B2



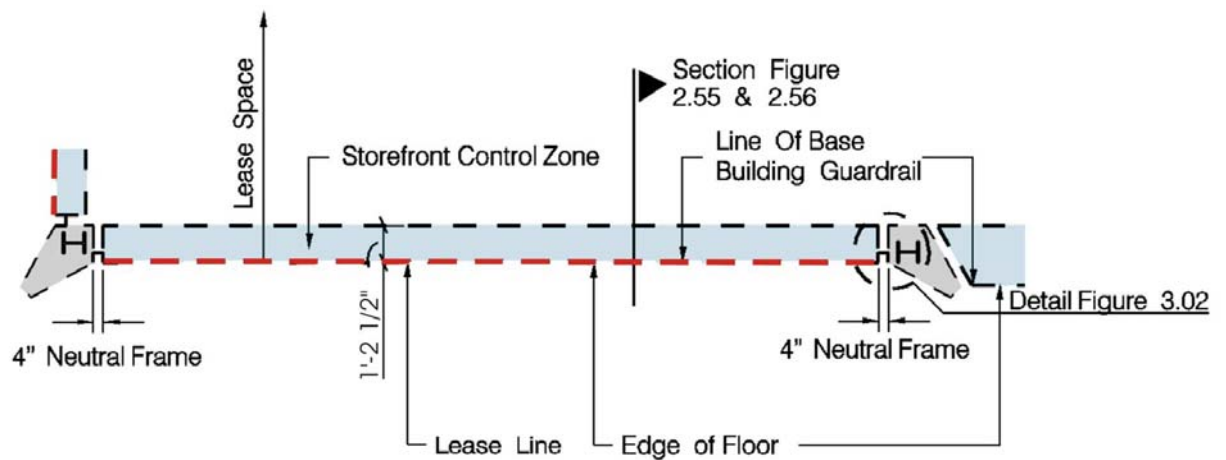
ELEVATION
Figure 2.52

- Storefront
- Roof Element
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

Design Condition B2



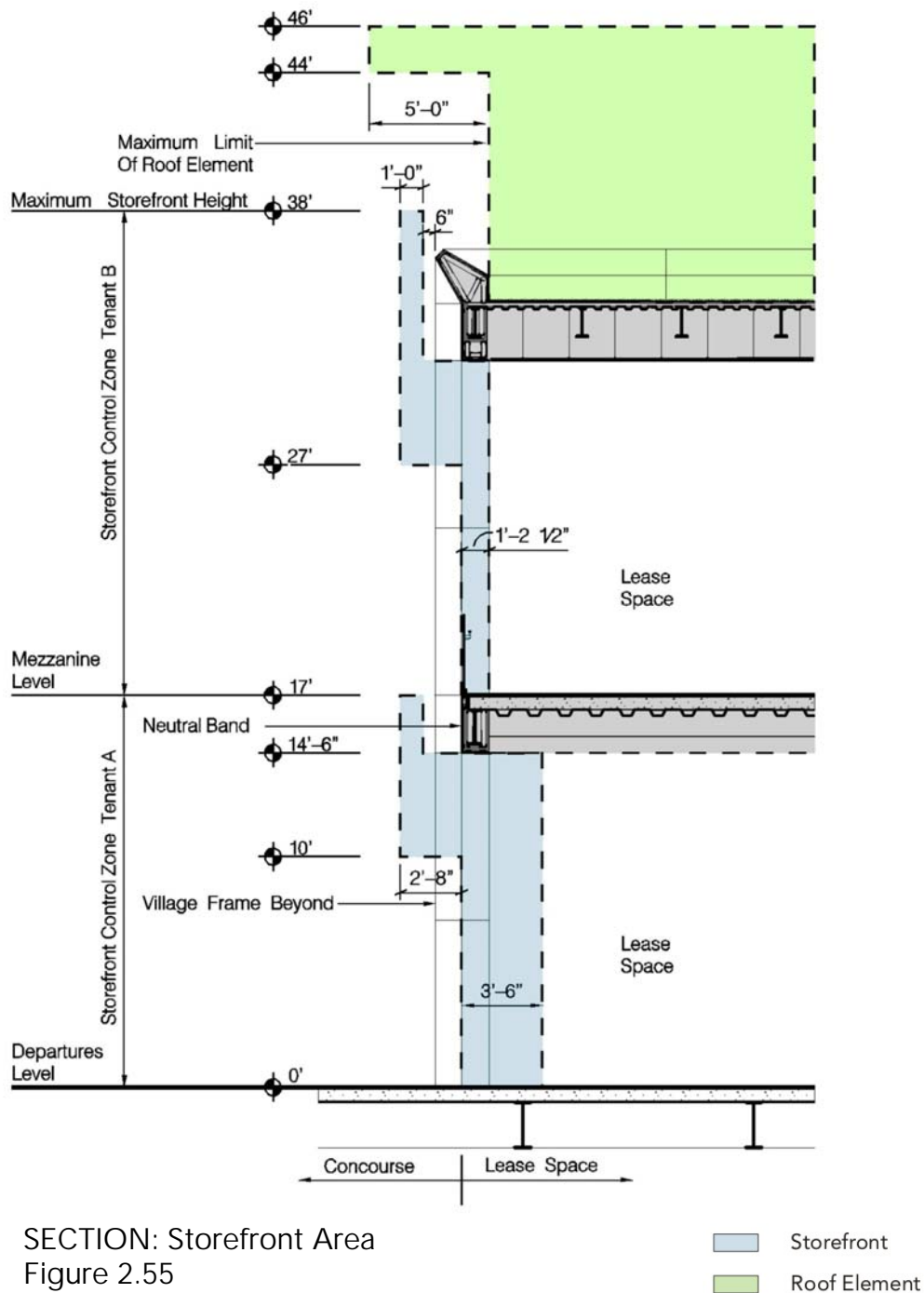
FLOOR PLAN: DEPARTURES LEVEL TENANT (TENANT A)
Figure 2.53



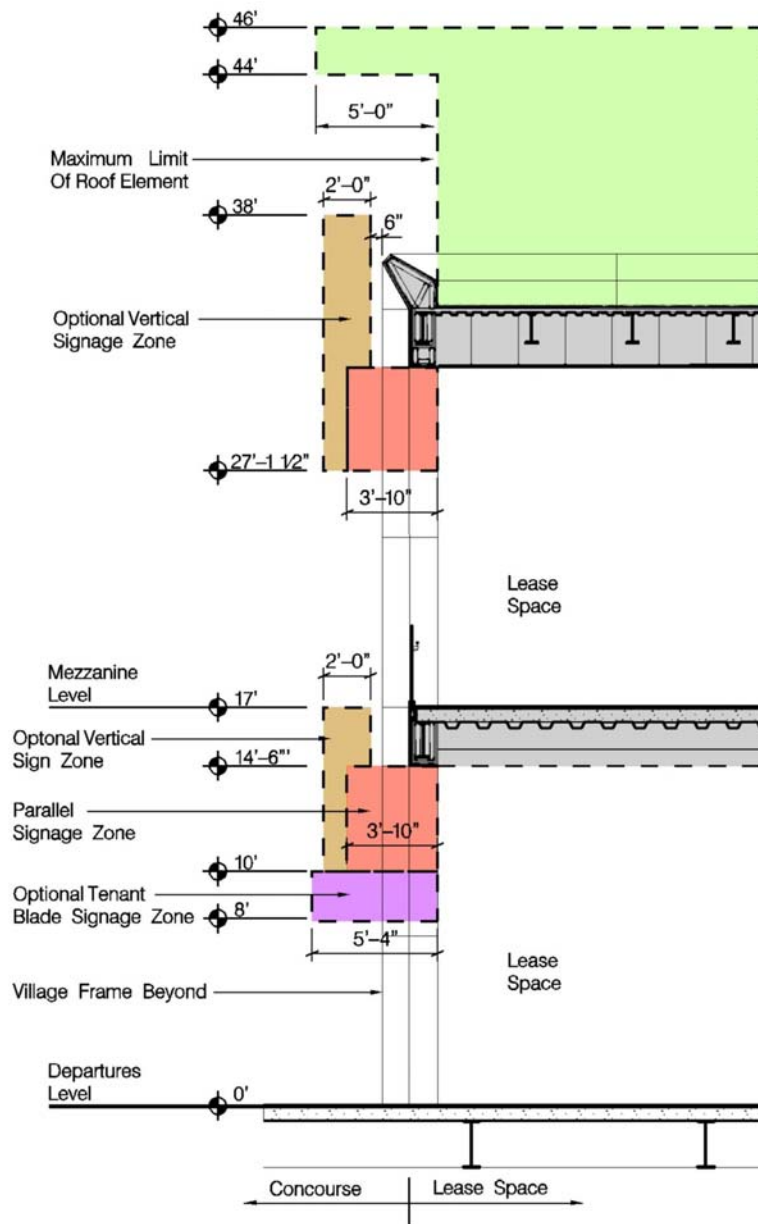
FLOOR PLAN: MEZZANINE LEVEL TENANT (TENANT B)
Figure 2.54

Storefront

Design Condition B2



Design Condition B2



SECTION: Signage Area
Figure 2.56

- Roof Element
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

2.3.2.3 Design Condition B3

Village design condition B3 is a lower level or upper level unit occupied by multi-tenants on each level. This village condition consists of one or more unit frames. This design condition is characterized by a mezzanine level public circulation space in front of a lease space on one or more sides of the unit frame. Blade signage for the upper level of this condition is only permitted along the mezzanine walkway. Vertical signage will not be permitted in this condition on the mezzanine level.

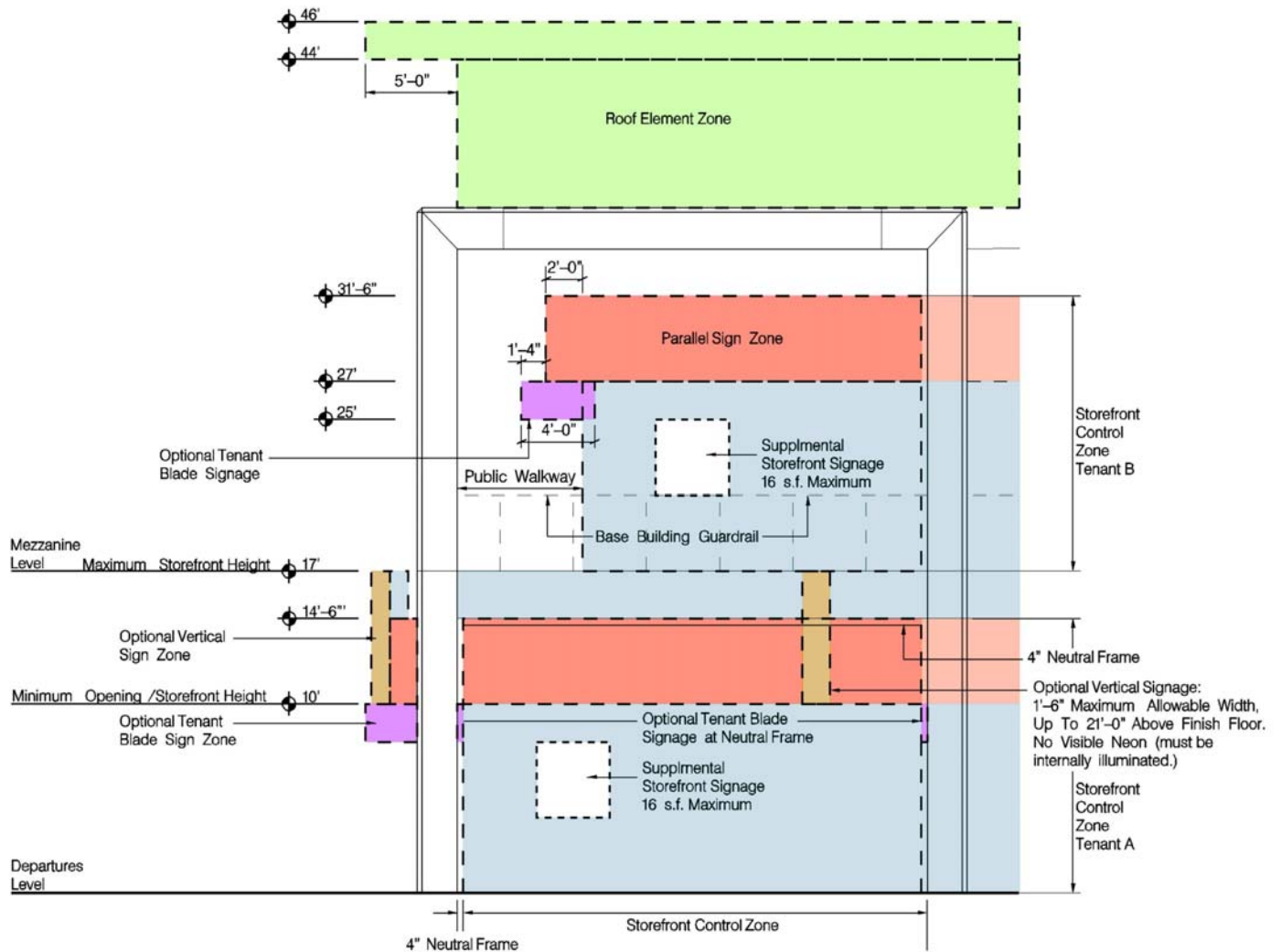


Figure 2.57



Figure 2.58

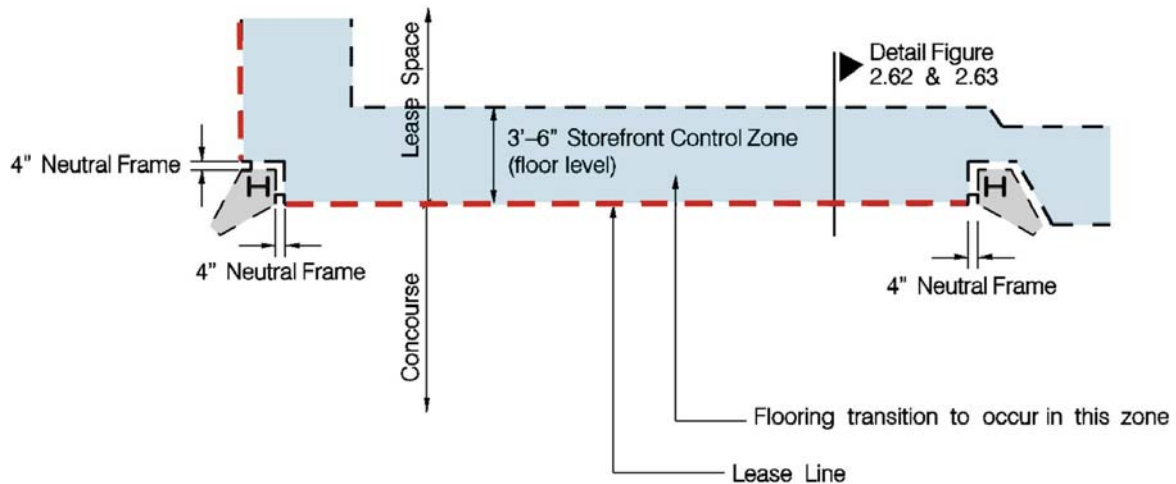
Design Condition B3



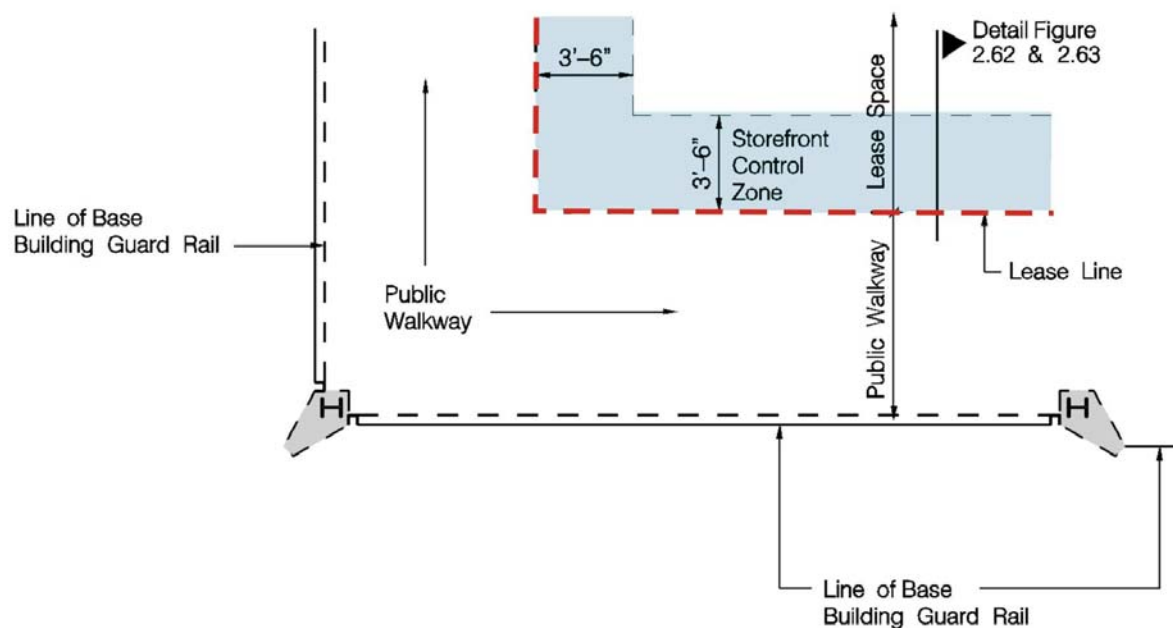
ELEVATION
Figure 2.59

- Storefront
- Roof Element
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

Design Condition B3



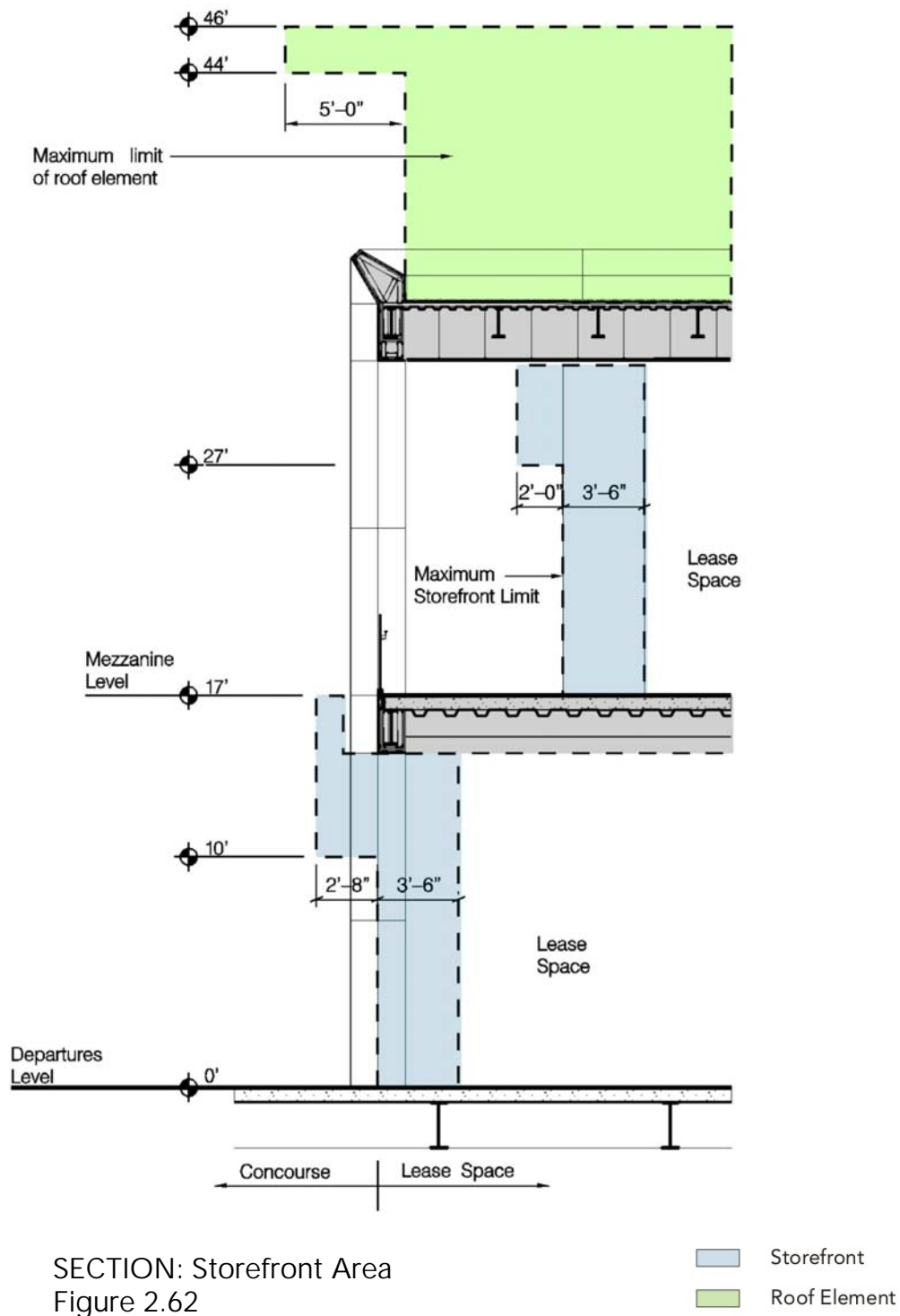
FLOOR PLAN: DEPARTURES LEVEL TENANT (TENANT A)
Figure 2.60



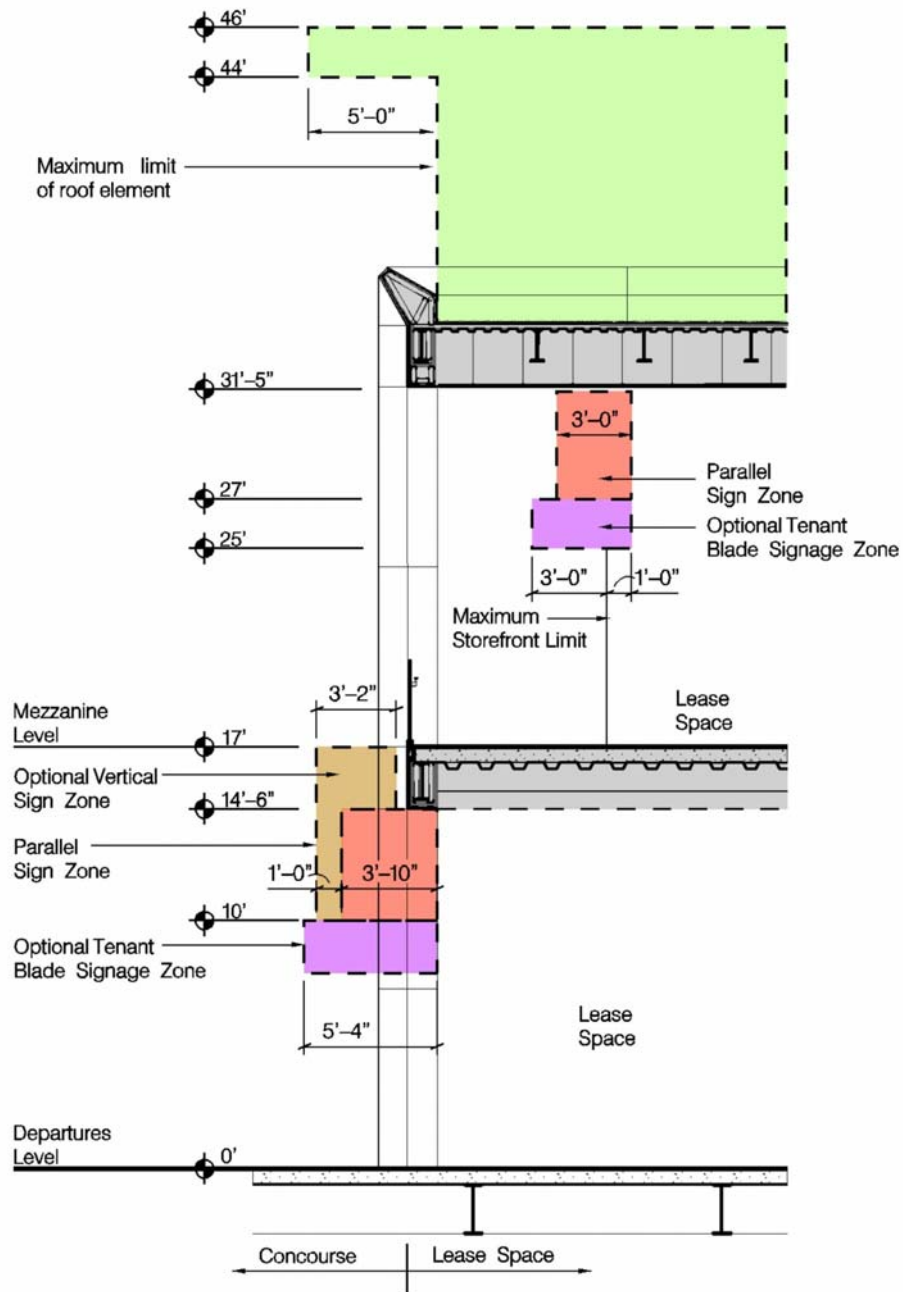
FLOOR PLAN: MEZZANINE LEVEL TENANT (TENANT B)
Figure 2.61

Storefront

Design Condition B3



Design Condition B3



SECTION: Signage Area
Figure 2.63

- Roof Element
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

2.3.2.4 Design Condition B4 - Retail

Design condition B4 lease spaces are typically small, enclosed spaces and are strategically located in high traffic areas within the villages. Transaction counters, if provided by tenant, must comply with accessibility guidelines. Additional security requirements that are needed by tenant must be coordinated with the Airport. Minimum storefront opening and storefront height is 8'-0" in this condition.

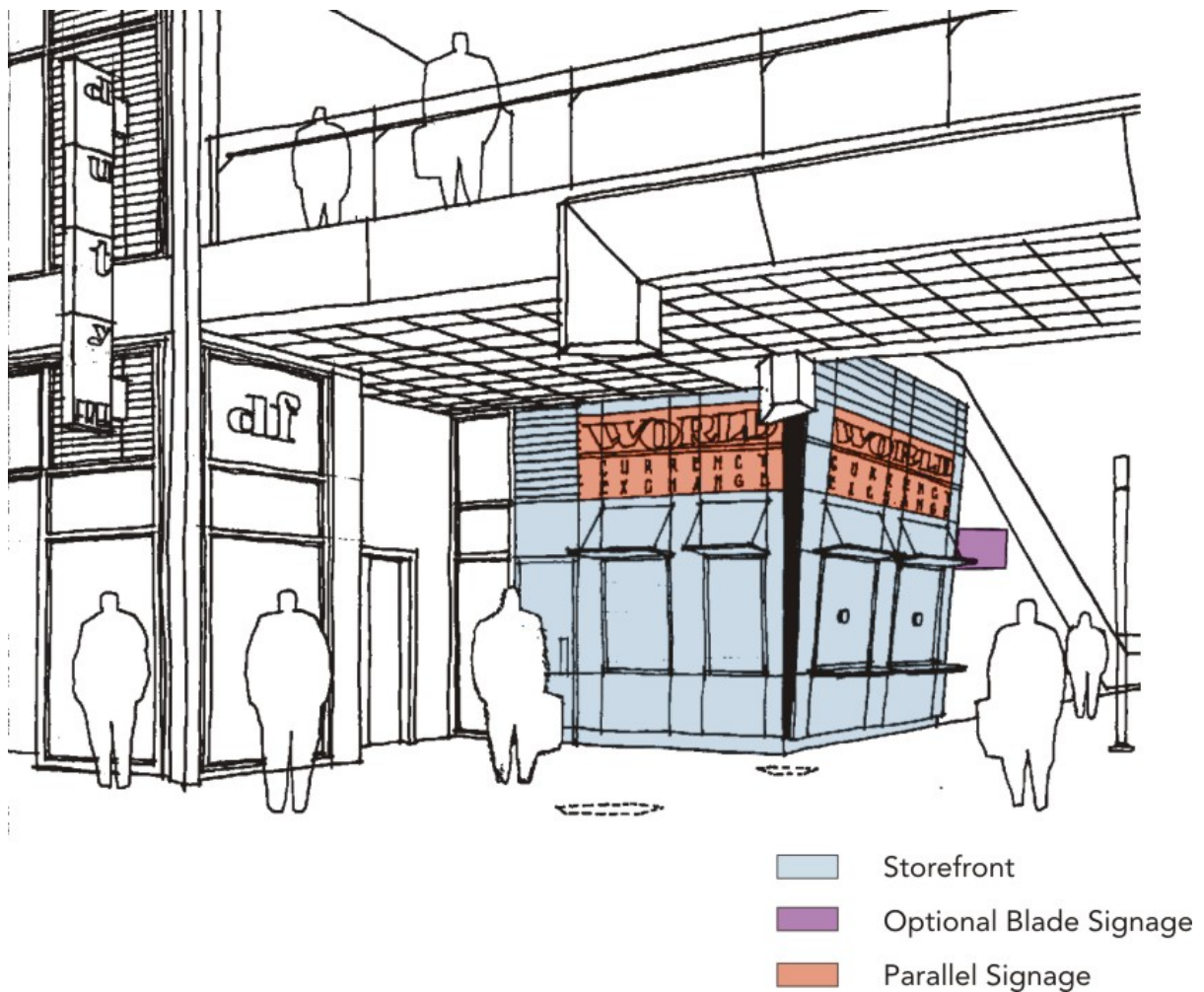
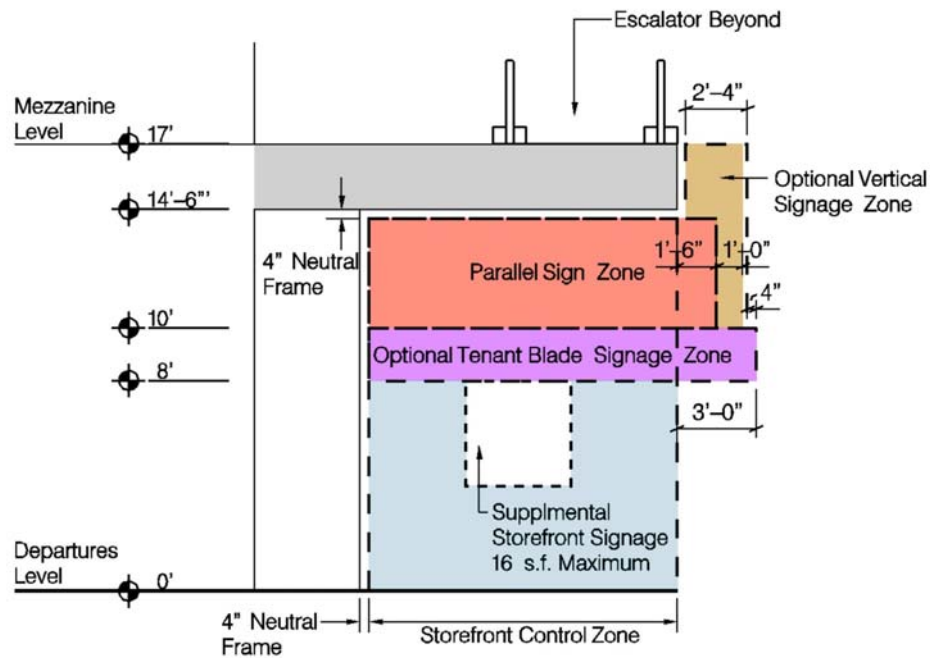
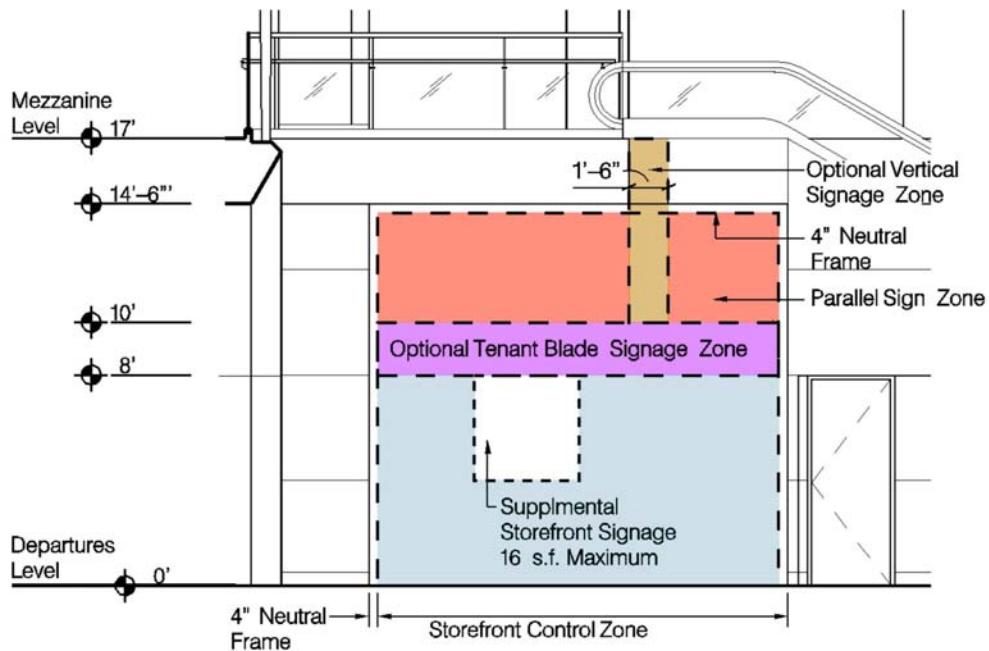


Figure 2.64

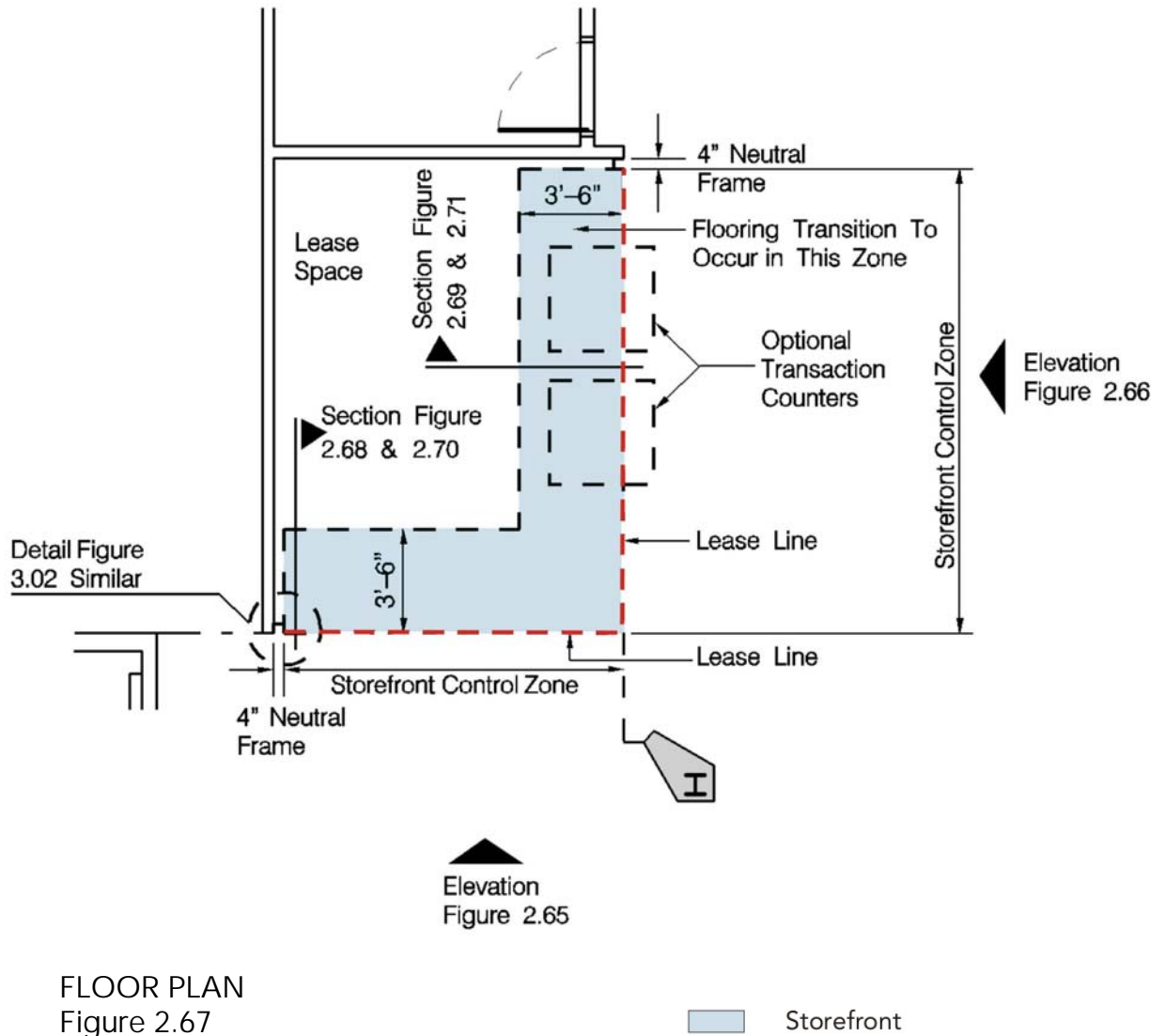
Design Condition B4 - Retail



ELEVATION
Figure 2.65

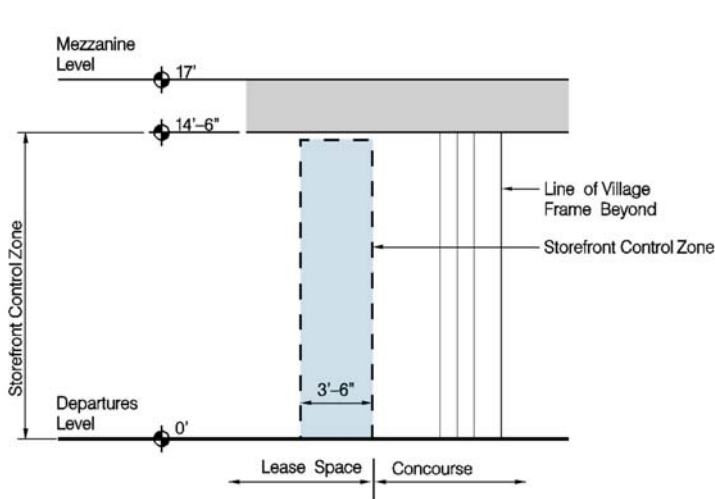


Design Condition B4 - Retail

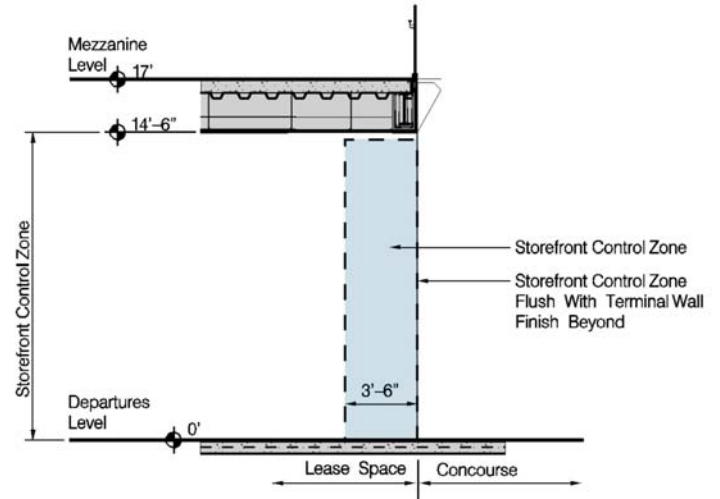


FLOOR PLAN
Figure 2.67

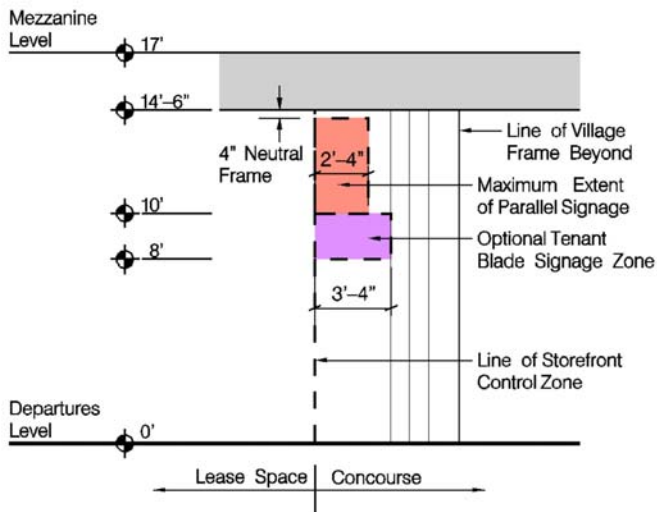
Design Condition B4 - Retail



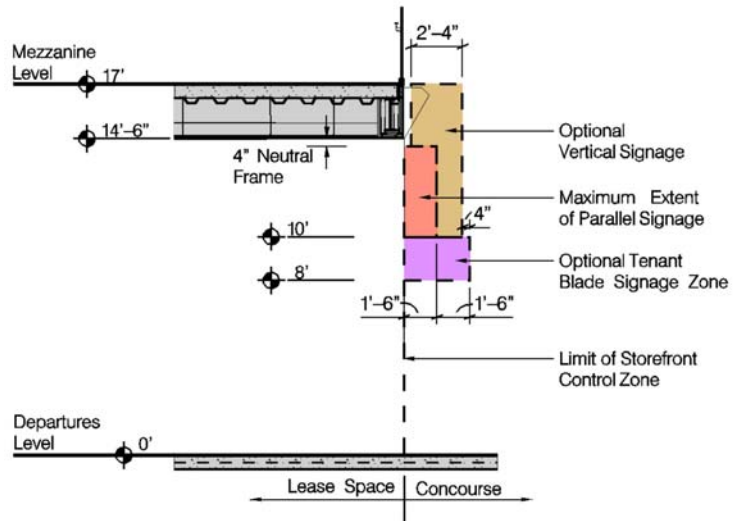
SECTION: Storefront Area
Figure 2.68



SECTION: Storefront Area
Figure 2.69



SECTION: Signage Area
Figure 2.70

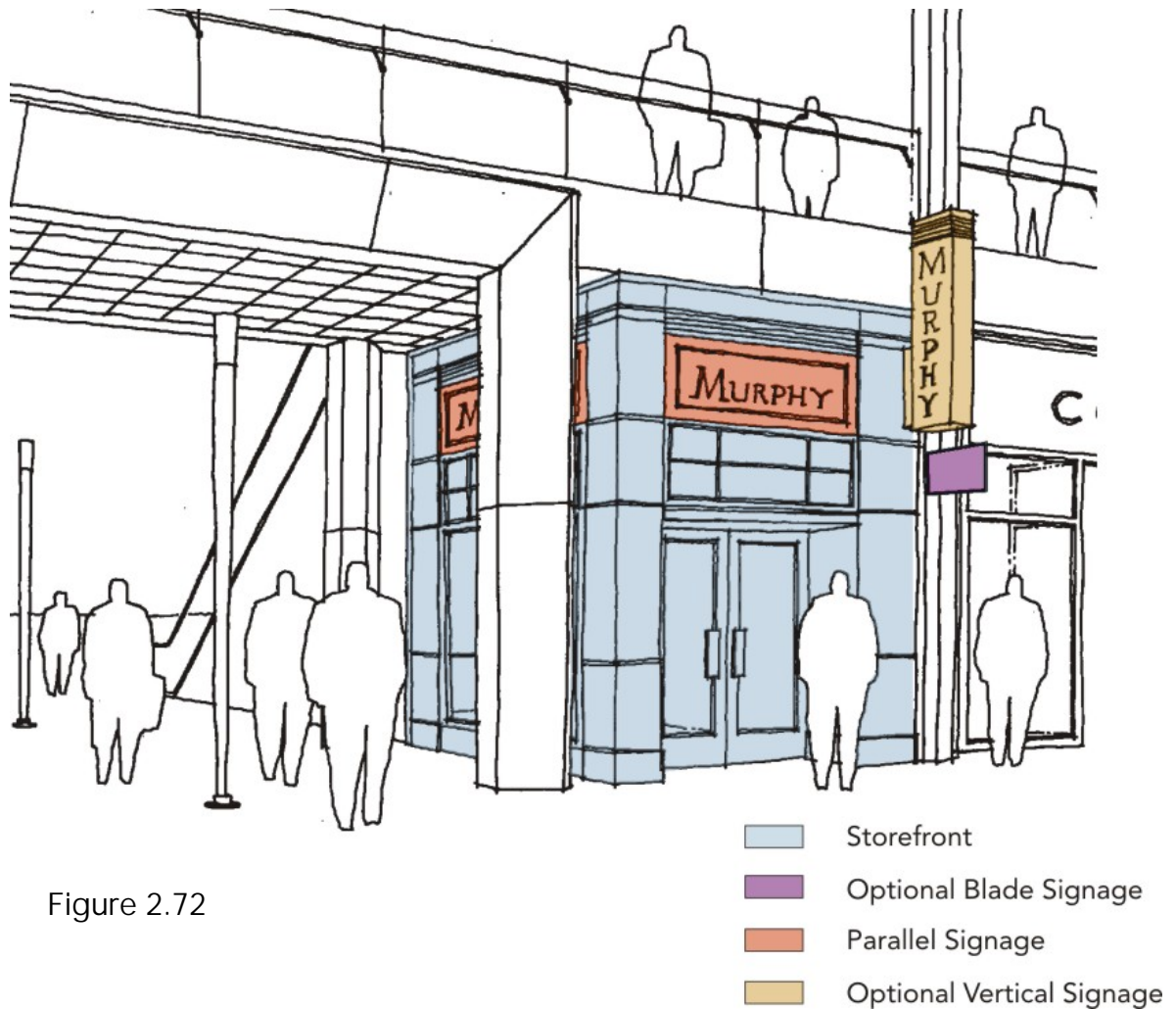


SECTION: Signage Area
Figure 2.71

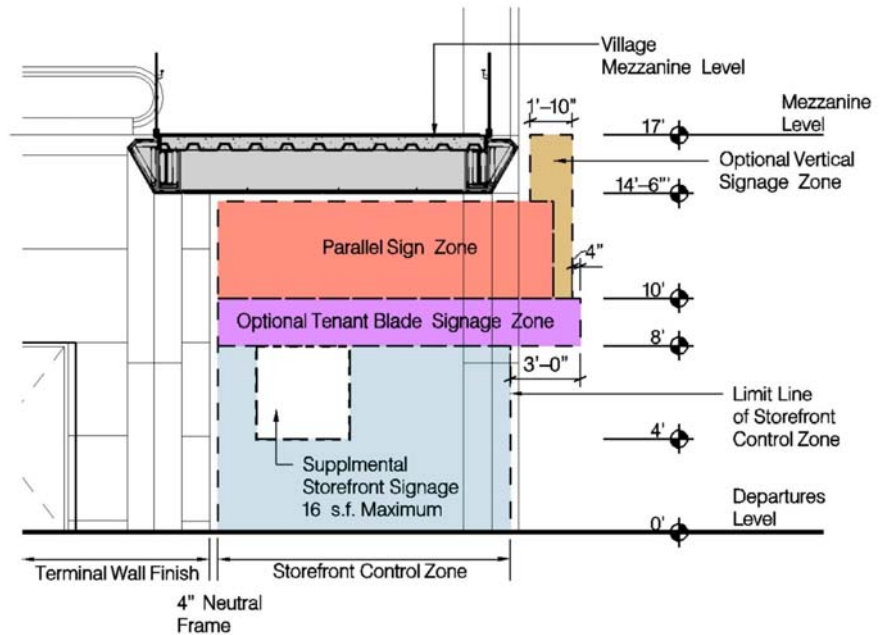
- Storefront
- Optional Blade Signage
- Parallel Signage
- Optional Vertical Signage

2.3.2.5 Design Condition B5 - Village Gateway

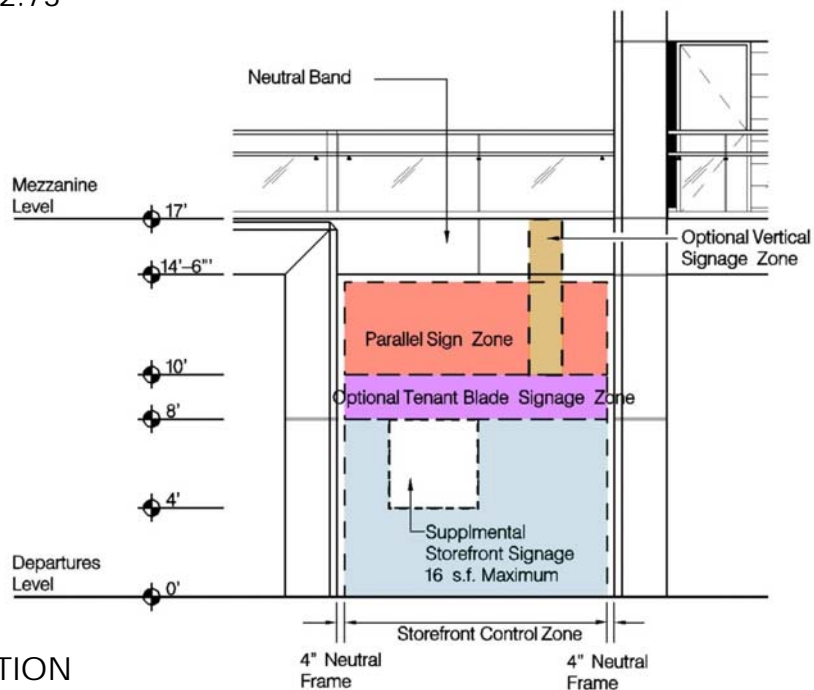
These lease spaces are located adjacent to the main entrance of the villages and one underneath the bridge at the mezzanine level. Minimum storefront opening and minimum storefront height is 8'-0" in this condition



Design Condition B5 - Village Gateway



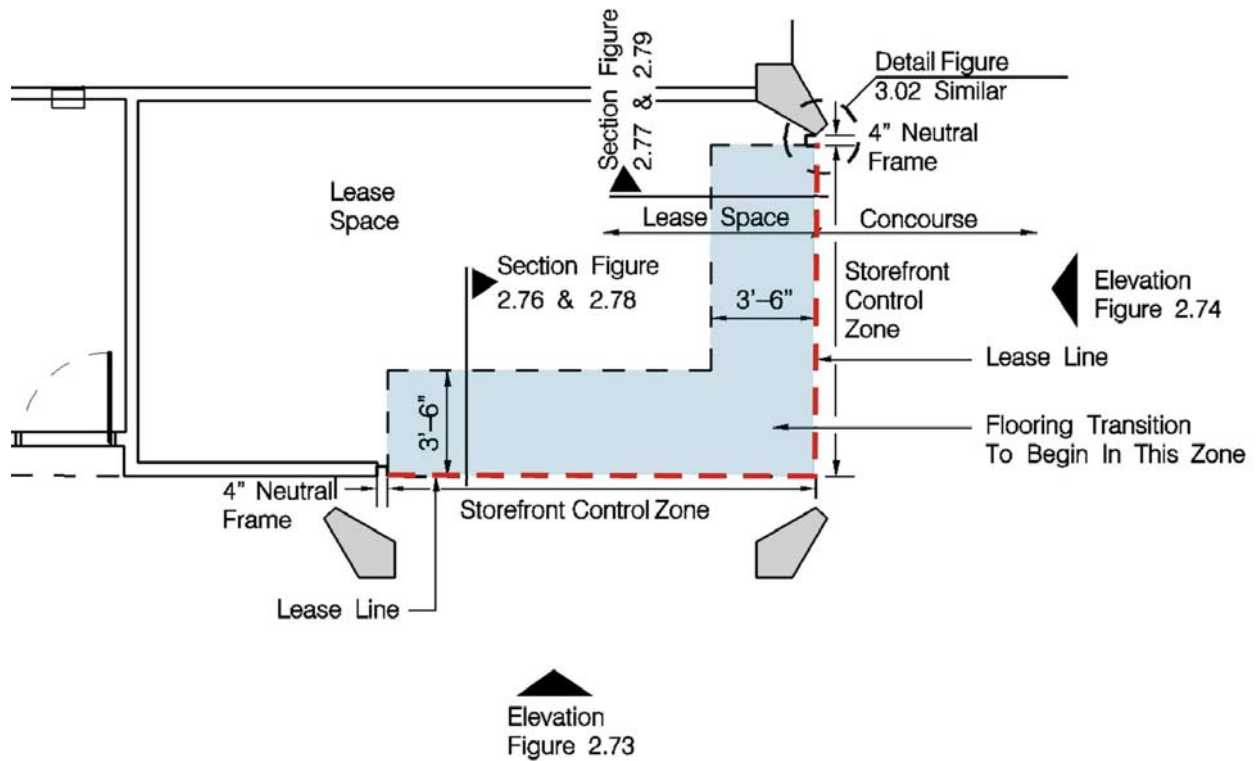
ELEVATION
Figure 2.73



ELEVATION
Figure 2.74



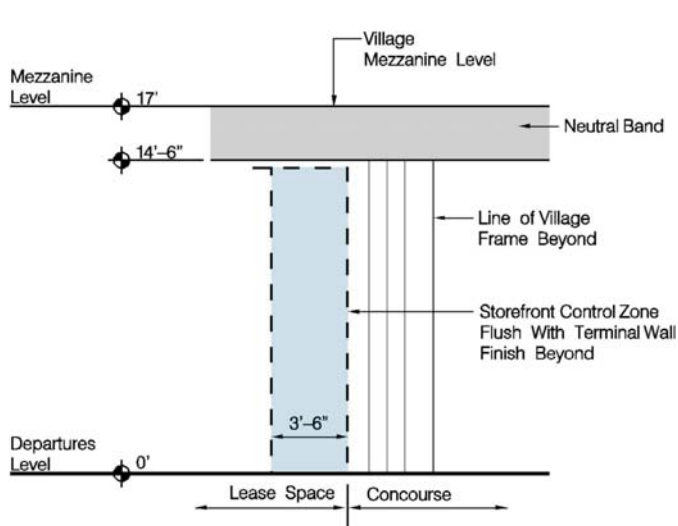
Design Condition B5 - Village Gateway



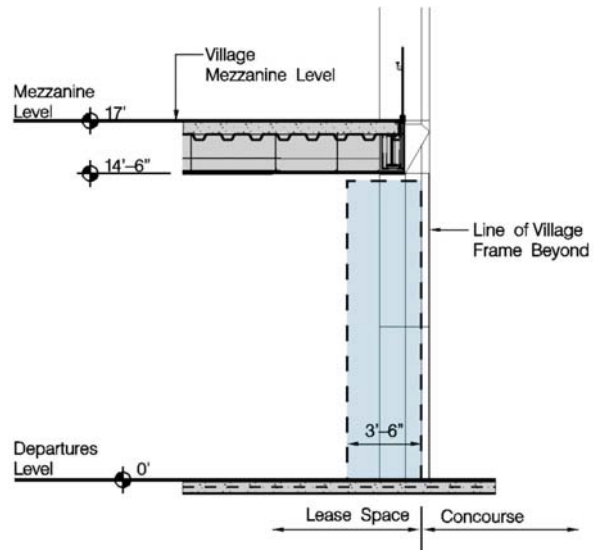
FLOOR PLAN
Figure 2.75

Storefront

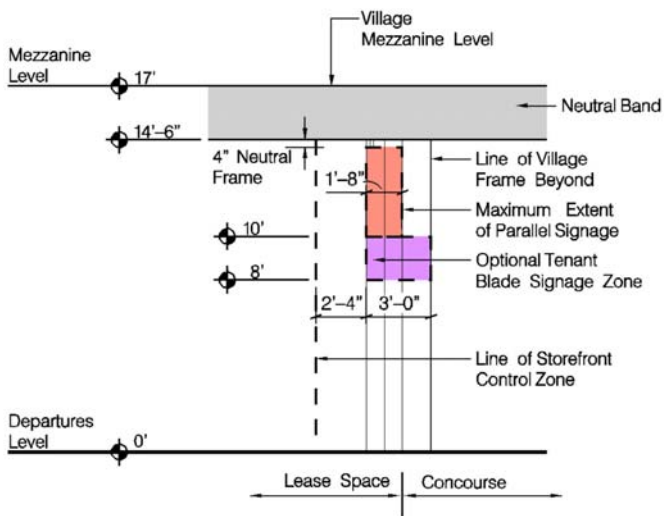
Design Condition B5 - Village Gateway



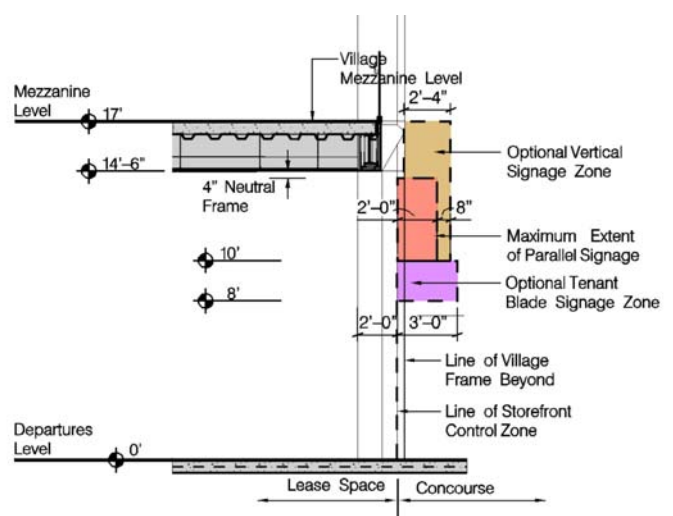
SECTION: Storefront Area
Figure 2.76



SECTION: Storefront Area
Figure 2.77



SECTION: Signage Area
Figure 2.78



SECTION: Signage Area
Figure 2.79



2.3.2.6 Design Condition B6 - Walk-Away

These lease spaces are located on the Departures level of the villages. Two tenants share a one-story village unit frame and are separated by a demising wall. Each lease space protrudes from the perimeter of the unit frame to allow for an open counter, with the counter set back 3'-6" from the lease line to allow for queuing. In addition to General Criteria for Storefront, Signage, and Lighting, this condition must also comply with the guidelines for Food and Beverage Tenants (**Reference Section 3.8, "Food and Beverage Tenants".**)

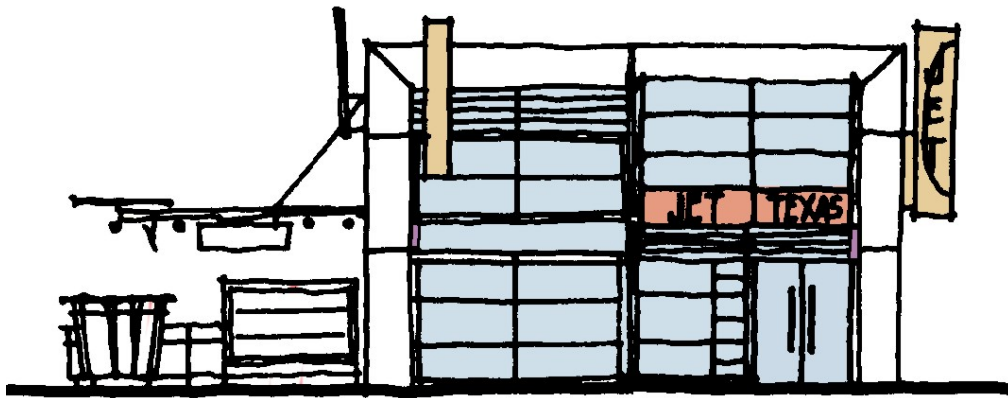


Figure 2.80

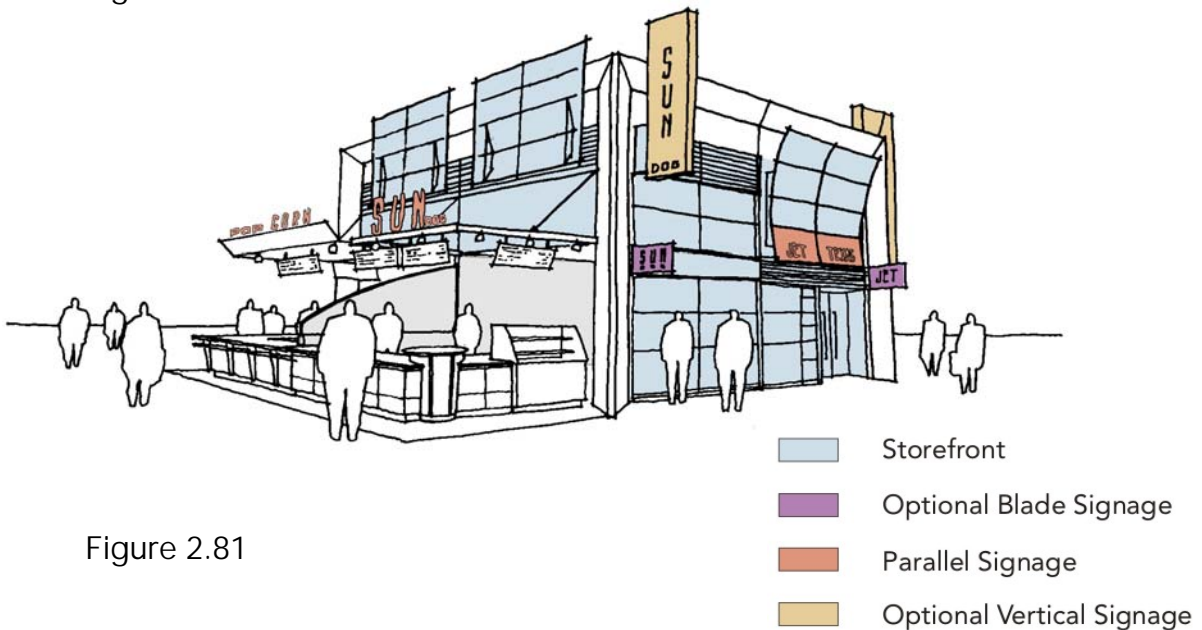
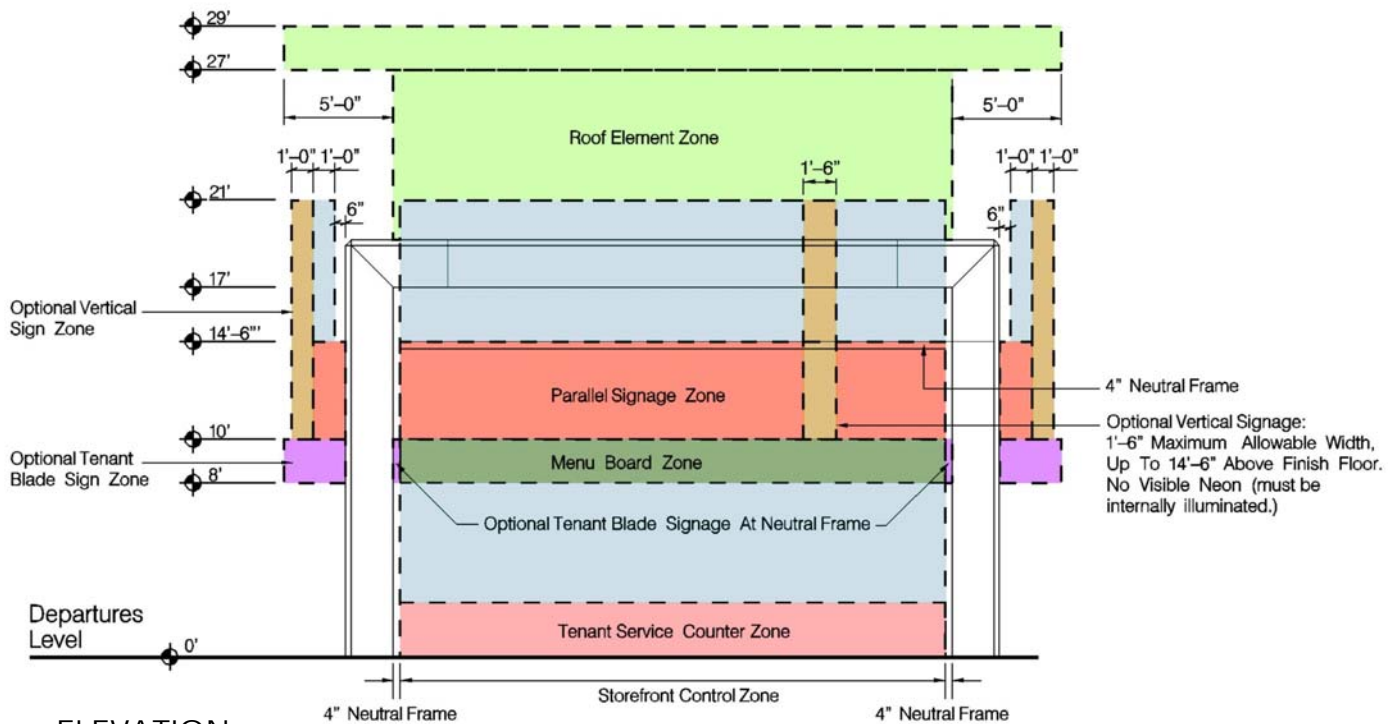
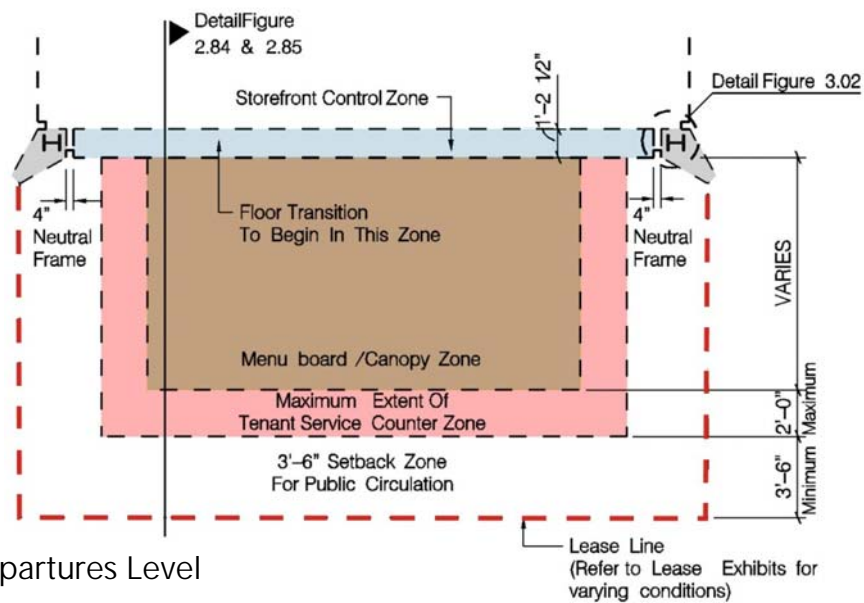


Figure 2.81

Design Condition B6 - Village Gateway



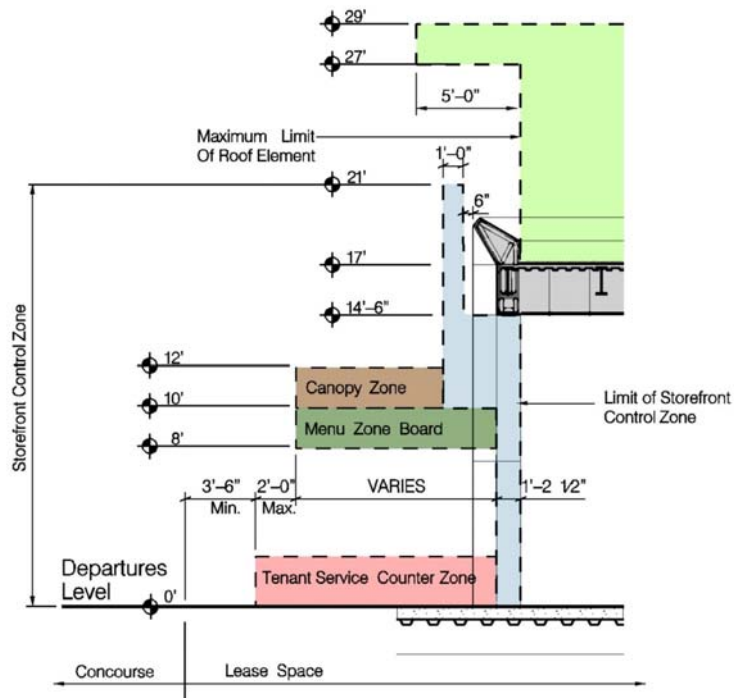
ELEVATION
Figure 2.82



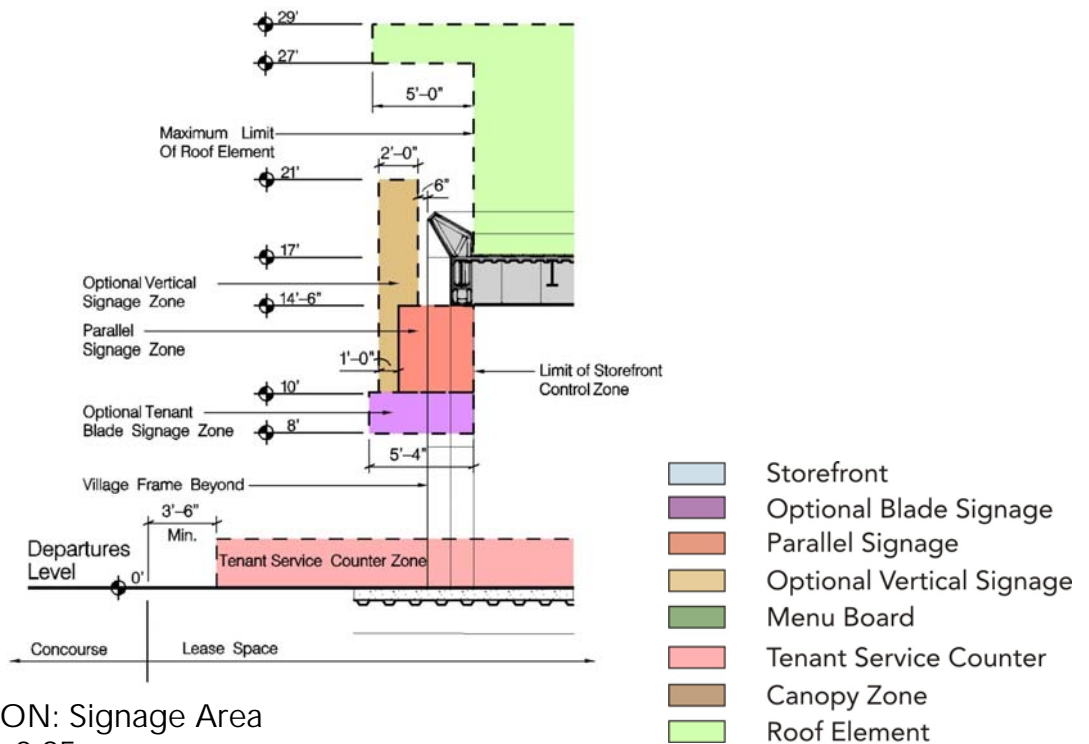
FLOOR PLAN: Departures Level
Figure 2.83



Design Condition B6 - Village Gateway



SECTION: Storefront Area
Figure 2.84



SECTION: Signage Area
Figure 2.85

2.3.3 Kiosks – Design Condition C

A Kiosk is an individual, freestanding, self-contained concession unit that provides preparation, display, or selling space as well as storage. **(Reference Sections 6.1, “Provisions Summary” and 6.3, “Utility Assumption Matrix”.)**

2.3.3.1 Canopy Elements

The design of the overhead element, or canopy, must be integrated with that of the kiosk and of the surrounding building. The overhead element is to be a light, open structure that defines the kiosk and provides for integrated signage. Vinyl awnings are not permitted, nor are internally illuminated boxes around the perimeter. The bottom of the canopy must be at least 8'-0" from the floor. Depending on where the kiosk is located, the overall canopy height and maximum square footage for the signage zone may vary and are subject to TPC approval. Vertical elements are included as part of the design criteria when conditions allow.

2.3.3.2 Counters

Counter heights must comply with the Americans with Disabilities Act and Texas Accessibility Standards and provide a toe space 6" high and 4" deep. Display cases may compose 25% of the counter frontage when not exceeding 4'-6" in height above finish floor. Lower display cases may compose up to 75% with TPC approval.

All kiosks are to consist of durable, high quality material. Acceptable materials include:

1. Solid surfacing plastics
2. Marble and other kinds of stone
3. Stainless steel and other kinds of metal
4. Wood

2.3.3.3 Security

Kiosk tenants must provide means of securing property. The securing system must be integral with the design and must not extend beyond or above the lease line. Lockable display cases and secured storage areas are recommended.

2.3.3.4 Design Condition C1

These lease spaces are located in the Meeters and Greeters area on Arrivals level.

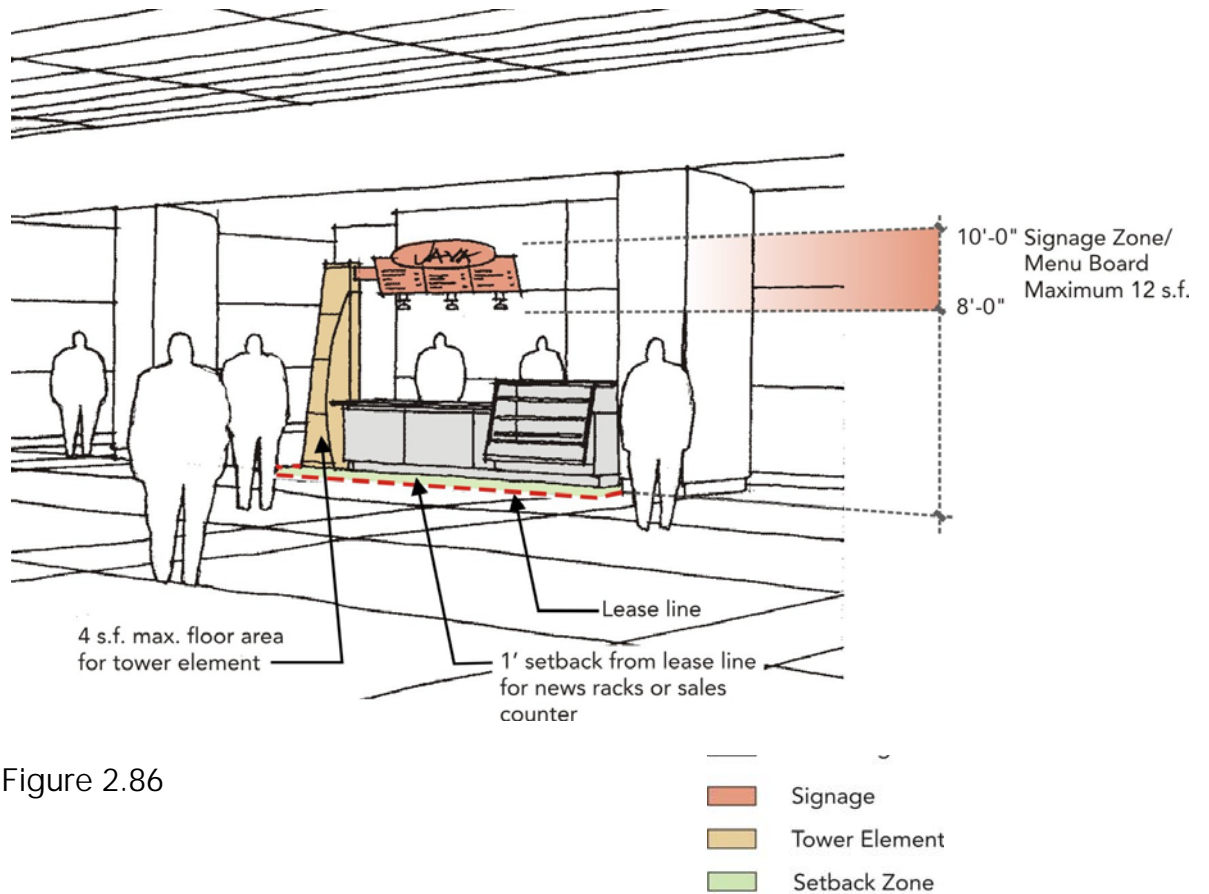


Figure 2.86

2.3.3.5 Design Condition C2

These lease spaces are located within the hold room seating areas on the Departures level. The tenant has the opportunity to include a tower element to a maximum height of 14'-6" in this design condition.

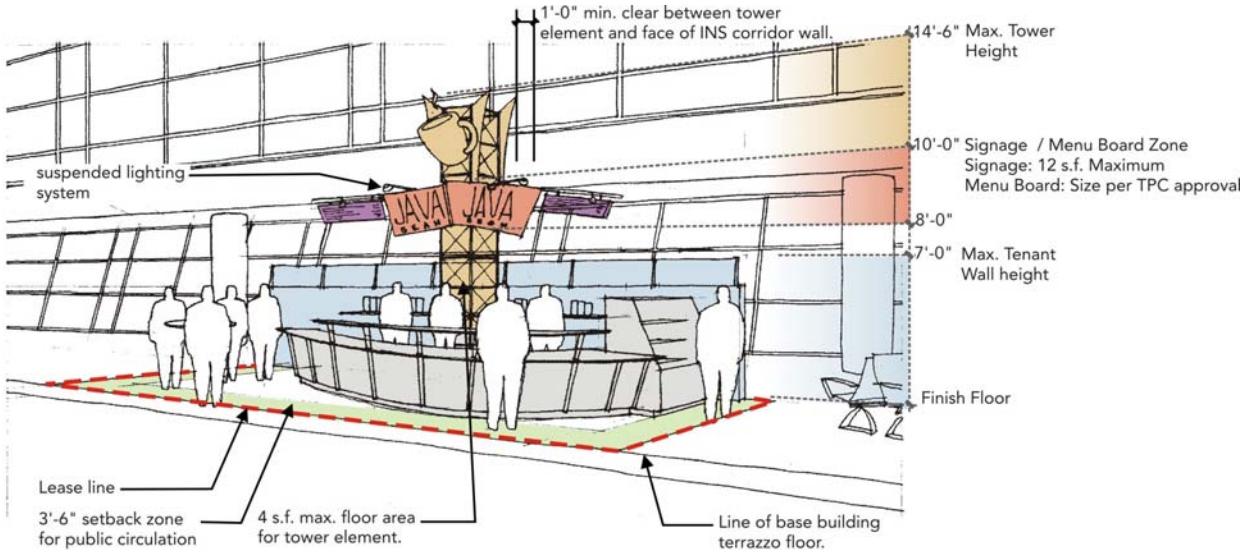


Figure 2.87

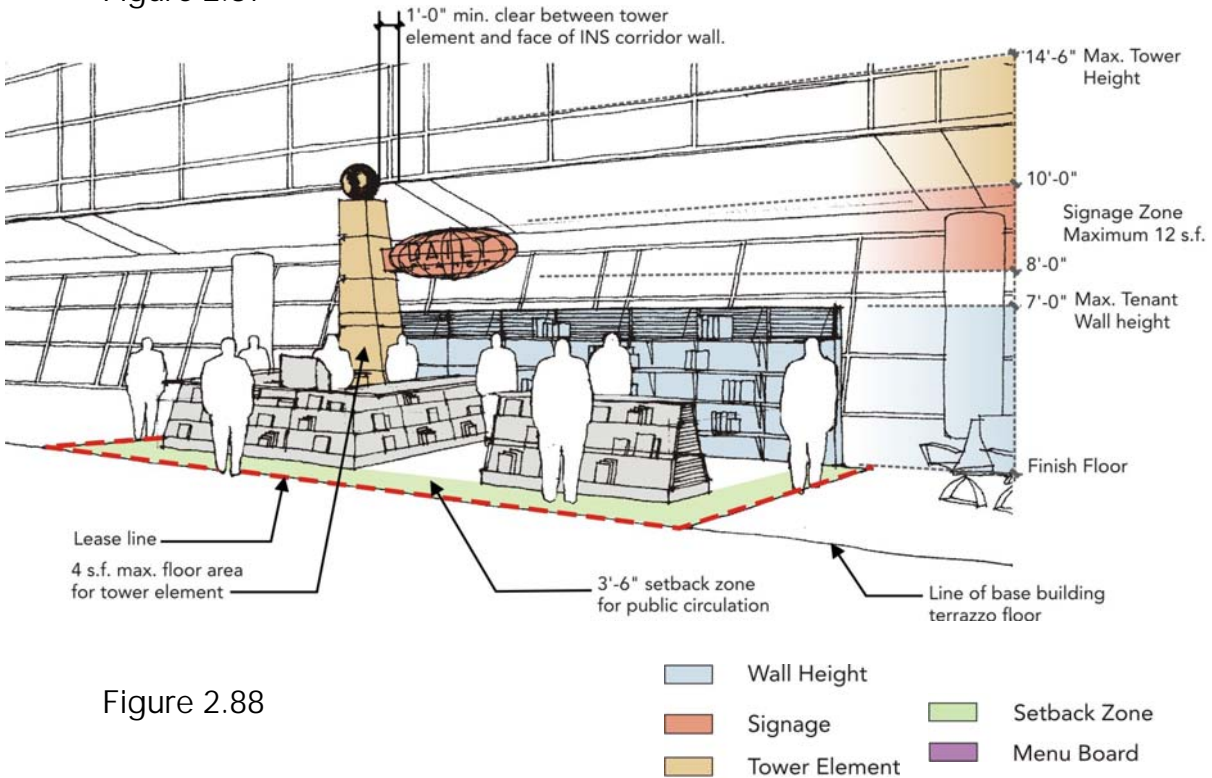


Figure 2.88

2.3.3.6 Design Condition C3

This lease space is located directly across from the main security checkpoint at the center of the Terminal on the Departures level. Seating or counters may be located in this area, but obstructions to the window glazing must be kept to a minimum per the guidelines noted below.

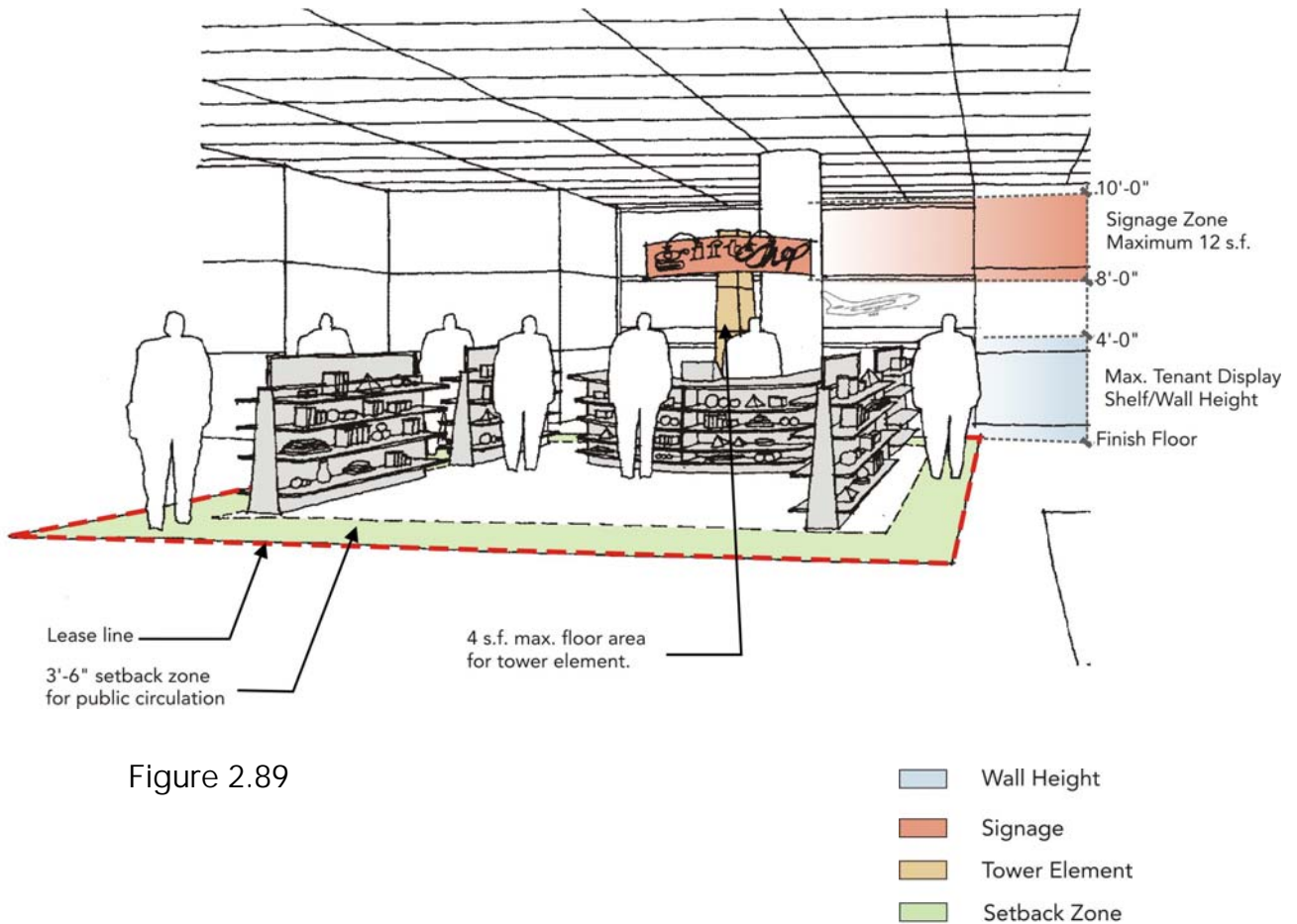


Figure 2.89

The following information is intended to assist the tenant in developing design documents for review and approval.

3.1 Storefront, Merchandise, Leaseable Space, and Security Criteria

3.1.1 Storefront

The storefront consists of the neutral frame and store enclosure. A SCZ has been established as a transition zone between the concourse and the tenant store interior. (**Reference Section 2.2, "Storefront Control Zone".**)

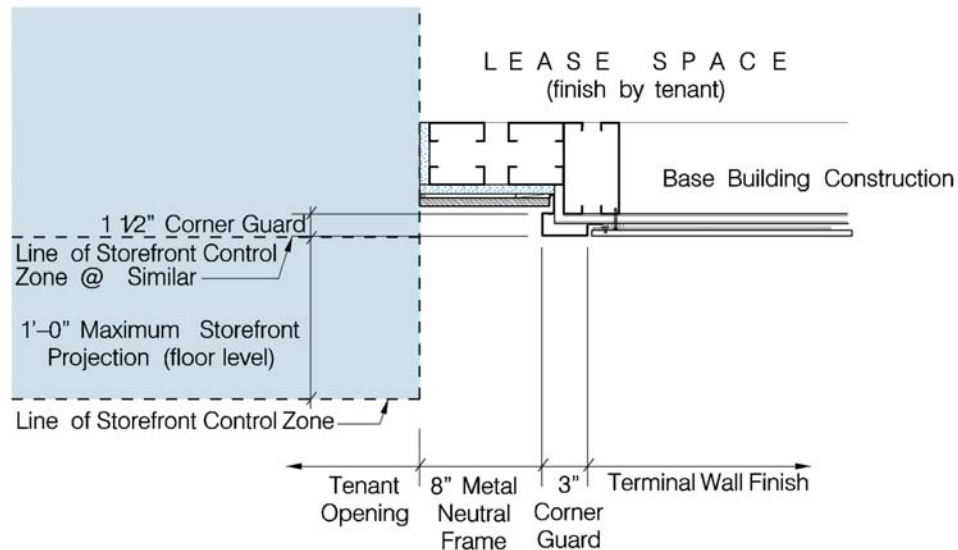
Use of the following materials on the storefront and within the Storefront Control Zone is strictly prohibited.

1. Simulated versions of any material such as brick, stone, or wood.
2. Plastic laminates.
3. Pegboard, slat board walls, or fixture systems.
4. Vinyl wall covering, fabric, or wallpaper. Decorative murals are subject to Airport approval.
5. Large areas of plain, smooth, painted gypsum board.
6. Simulated paneling, pre-finished or scored plywood products, or diagonal wood siding.
7. Re-used or recycled lumber.
8. Siding composed of wood, vinyl, aluminum, or Masonite.
9. Highly textured paint or stucco.
10. Shingles, cork, or wall mounted carpet.
11. Masonry with highly textured surfaces or sharp corners.
12. Rough sawn cedar or other unfinished woods.

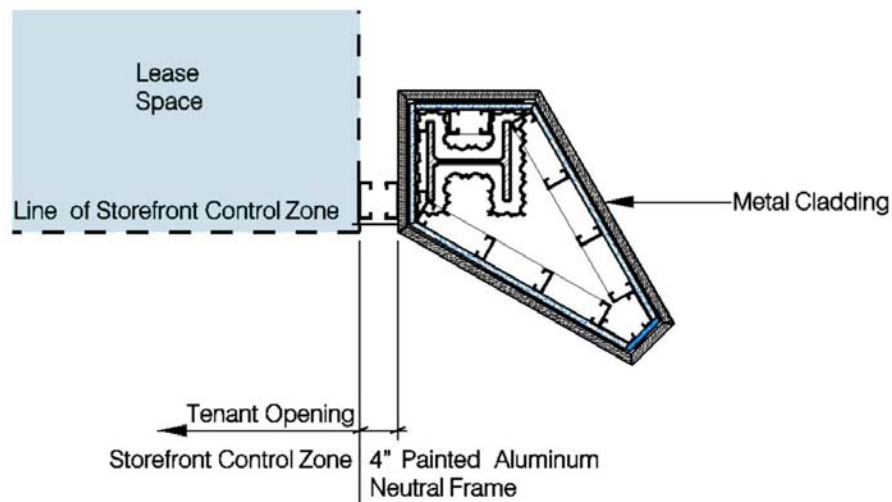
All storefronts, excluding doors, must have a 6" minimum base of durable material such as granite, marble, stone, terrazzo, brass, stainless steel, or other durable material adhered to a solid backing. Vinyl, rubber, or wood bases are not allowed.

3.1.1.1 Neutral Frame

The neutral frame is a metal reveal at the in-line and village unit storefronts that provide the demarcation between tenant and base building finishes. The Airport provides the neutral frame. **(Reference Section 2.3, "Design Conditions" and Figures 3.01, 3.02.)**



PLAN DETAIL: Design Condition A
Figure 3.01



PLAN DETAIL: Design Condition B
Figure 3.02

3.1.1.2 Store Enclosure and Entrance

1. Desirable treatments for storefronts are butt joint glazing or multi-pane clear, beveled, etched, or sandblasted glass in metal or hardwood framing. Recesses, angles, and other devices designed to break up the length of the flat storefront are acceptable. All interior storefront glass is to be clear; the location and appropriateness are subject to Airport approval. ***(Reference Section 2.3, "Design Conditions".)***
2. Fully open storefronts are not allowed. A maximum of 60% of the storefront width may be open (without glazing). Upon request, the Airport may give special consideration for wider openings.
3. A maximum of 20% of the total store enclosure area may be opaque. This percentage applies to each side of a lease space for tenants with more than one storefront side.
4. Swinging doors must not extend beyond the lease line.
5. All storefronts are required to be self-supporting. Storefront construction can attach to the Neutral Frame and base building, but cannot suspend from it or be braced by it.
6. For fire department access, doors and panel systems must be keyed for access from the concourse and be furnished with cores and keys matching the Airport's master key system. Keys are to be tagged with tenant name and a space identifier that will be provided by the TPC. ***(Reference Section 3.1.4, "Security".)***

The following types of store entrances are permitted:

1. Sliding doors must be enclosed in a pocket or become the rear enclosure of display windows when in the open position. Tracks may not be cut into floor structure. Vertical and horizontal sliding grilles are subject to TPC approval.
2. Hinged doors must be fully recessed and out-swinging.

3.1.2 Merchandise Displays

The SCZ allows for merchandise displays when behind the storefront enclosure. It is critical that special attention be paid to the area through the use of fixturing, raised platforms, props, furniture, mannequins, lighting, etc. These elements are to be consistent with the space in both design and materials.

All materials and merchandise display casework within the SCZ, as well as the lease space, are subject to Airport approval.

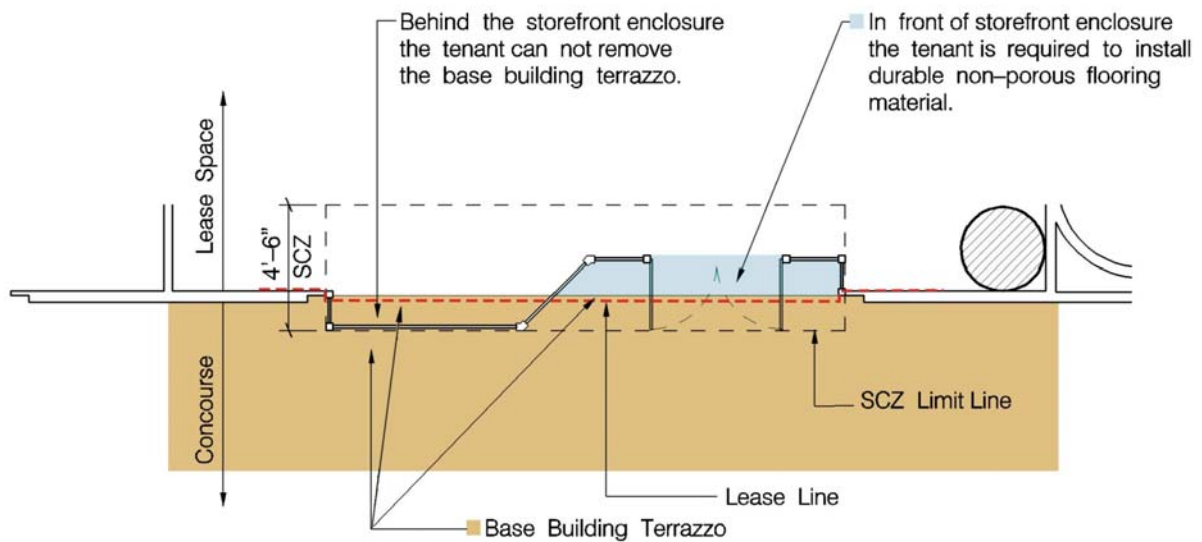
3.1.3 Leasable Space

The following requirements apply to the basic components of all concession spaces.

3.1.3.1 Flooring and Base

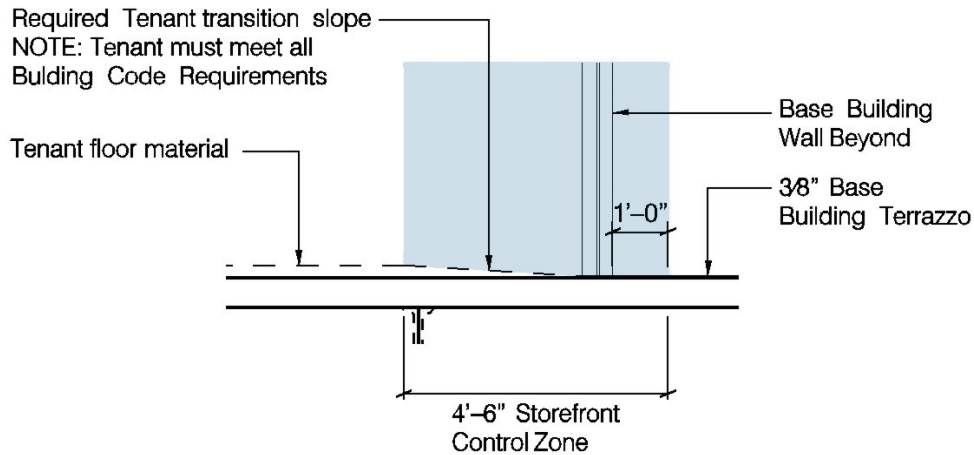
1. The tenant should choose a flooring material within the lease space that matches the building floor level at the lease line. Should the tenant choose to install a flooring material that is of a different height than the adjacent building floor level, the tenant is responsible for providing a code compliant transition between the lease space floor level and the building floor level. Depressed floor slabs will not be permitted. All structural modifications and infills must be approved by the Airport and installed by a qualified contractor.
2. Stone, ceramic tile, marble, or woods are acceptable flooring materials. The use of vinyl, VCT, floor paint, sealed concrete, or cork is not permitted in public areas.
3. The tenant must provide a durable, continuous base around the perimeter of the lease space. The material must compliment the flooring and must be compatible with the storefront. Rubber, vinyl, and carpet base are not acceptable. **(Reference Section 2.2, "Storefront Control Zone".)**

4. Within the SCZ, the tenant must provide a durable, non-porous flooring material **on the concourse side of the storefront enclosure**. (**Refer to Figure 3.03**) In some conditions, the base building has provided a portion of terrazzo flooring within the SCZ. Refer to the Lease Exhibits for the extent of base building terrazzo. Tenants may not remove the base building terrazzo.

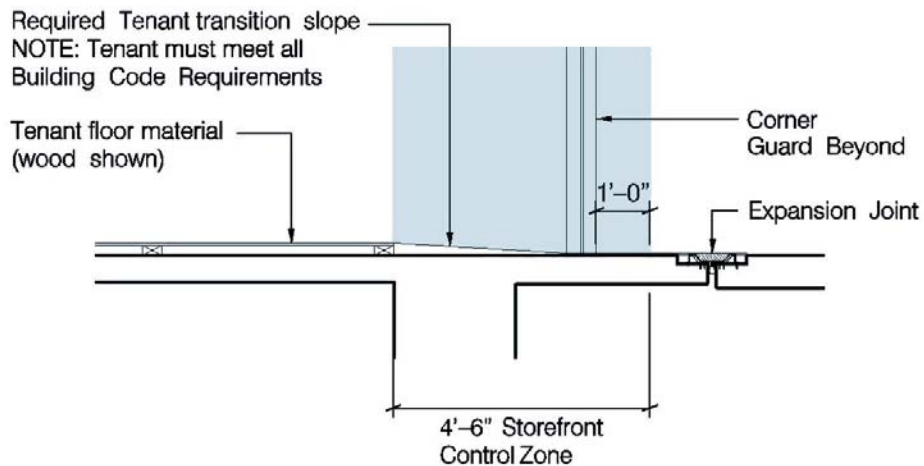


PLAN DETAIL
Figure 3.03

Floor Transition Details

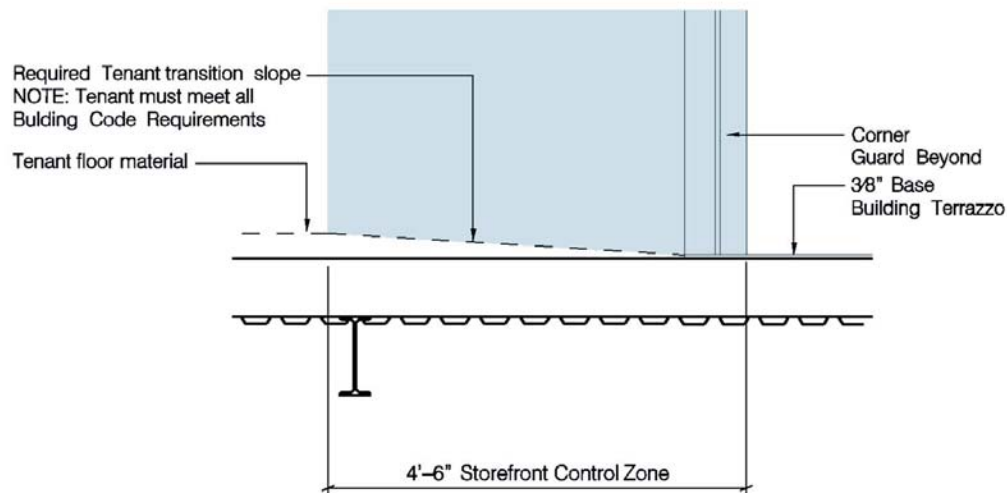


SECTION DETAIL: Design Condition A1, A3, A5
Figure 3.04



SECTION DETAIL: Design Condition A2
Figure 3.05

Floor Transition Details (continued)



SECTION DETAIL: Design Condition A4
Figure 3.06

3.1.3.2 Ceilings

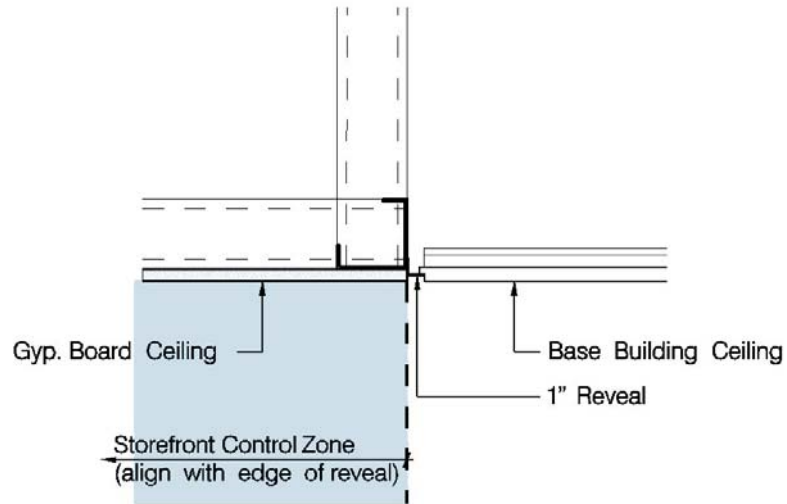
The overall ceiling height within the lease space is to be a minimum of 9'-0". Open ceilings or exposed structure treatments will be allowed when mechanical return-air plenums and existing structure are addressed properly. Ceiling systems at plenums are required to be accessible. **(Reference DFW Design Criteria Manual.)**

A gypsum board soffit is acceptable around the perimeter of the lease space if conditions allow. Ceiling furrdowns or bulkheads are permitted. However, furrdowns or soffits must not restrict access to plumbing or HVAC equipment.

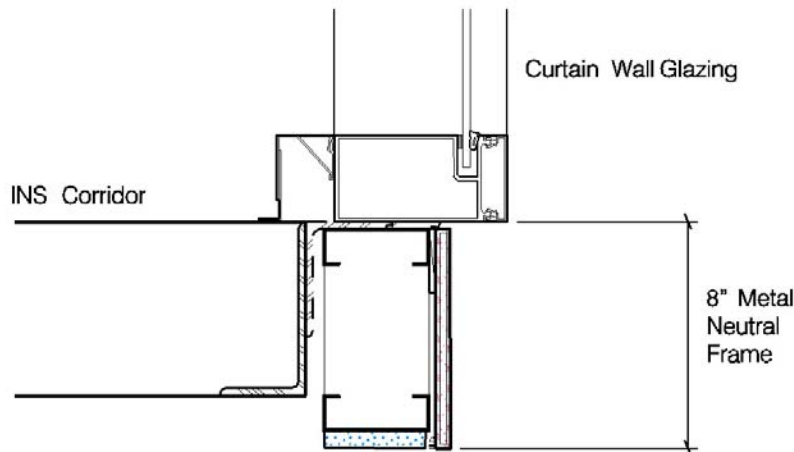
Following are specific requirements for ceiling conditions:

1. Tenants are to limit gypsum board to soffits and ceilings that are furred down. Stained wood beams or gridded soffits are possible ways to add interest to the ceiling. Ceilings must be accessible for maintenance.
2. A 2' x 2' tegular grid system is a minimum standard for lay-in ceilings. All ceilings are subject to Airport approval.
3. All access panels, grills, and diffusers are to be mounted in the ceiling and painted to match.

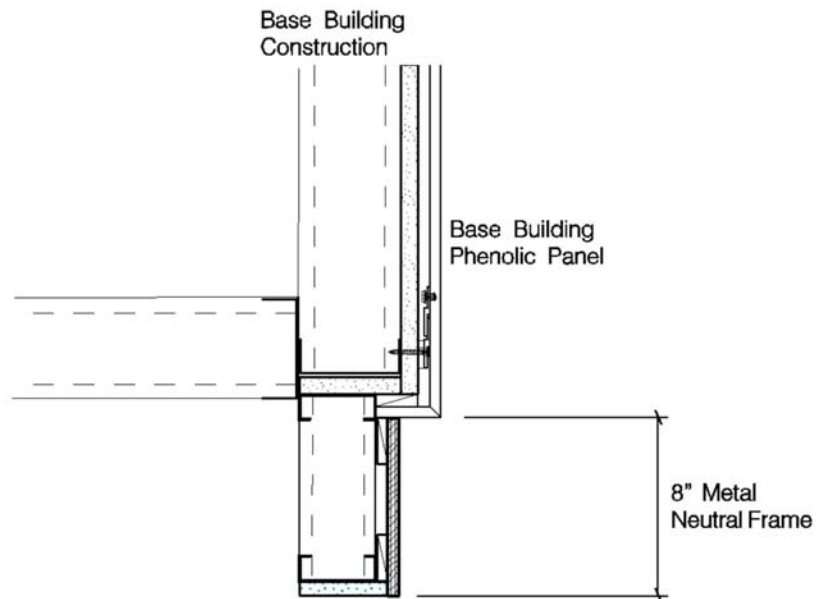
4. All lease spaces, which have existing base building ceilings, are restricted from altering ceiling finishes unless approved by the TPC.



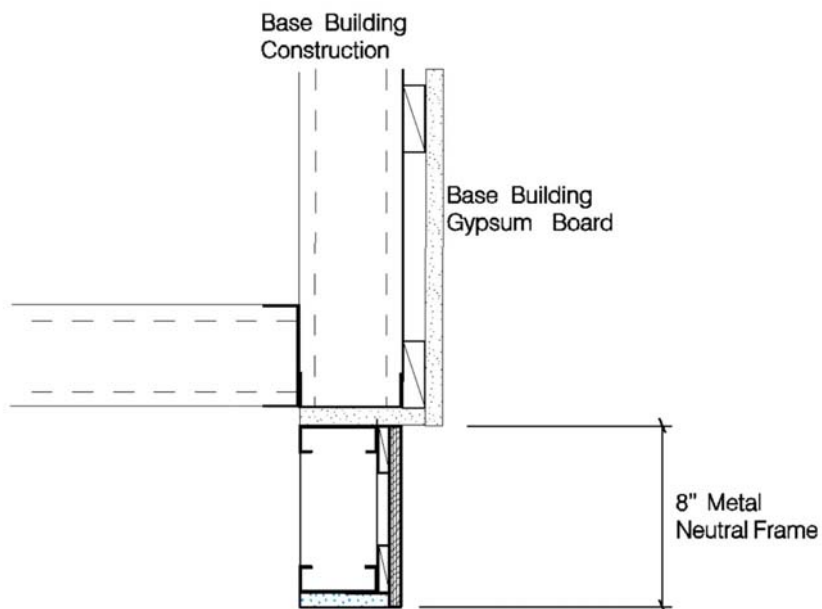
SECTION DETAIL: Design Condition A1
Figure 3.07



SECTION DETAIL: Design Condition A2
Figure 3.08



SECTION DETAIL: Design Condition A4 and A5
Figure 3.09



SECTION DETAIL: Design Condition A3
Figure 3.10

3.1.3.3 Interior Walls and Doors

Tenants are to use high quality, durable products for walls and doors. All finishes are subject to Airport Approval.

1. Materials are to be impact resistant, soil resistant, have a permanent lasting appearance.
2. The following materials are not permitted:
 - a. Imitation natural materials, such as simulated wood, brick, or laminate.
 - b. Pegboard walls or fixturing systems.
 - c. Painted gypsum board surfaces below 9'-0".
 - d. Window coverings.
 - e. Slat wall material.
 - f. Re-used or recycled lumber.
 - g. Siding composed of wood, vinyl, aluminum, or Masonite.
 - h. Rough sawn cedar or other unfinished woods.
3. Interior doors must be solid core or hollow metal and the quality of the finish should be similar to that of the walls. Kick plates and door closers are recommended.

3.1.3.4 Demising Walls

The base building will provide demising walls as indicated on the lease exhibits. The tenant is required to maintain separation requirements as reflected in the lease exhibits. If fire rated walls or other existing construction must be opened or cut through to extend services to a lease space, the tenant must preserve the original rating and construction.

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.

Tenants must comply with acoustical requirements in the demising wall per ***Section 3.4.2, Sound Transmission Class (STC) Planning Matrix***.

Permanent attachment to structure must be approved by the TPC. Tenants are permitted to furr-down around columns with systems that are self-supporting or free standing within their lease space. If heavy shelving or attachments are to be installed, the demising wall must be reinforced.

3.1.3.5 Terminal Roof

The Terminal D roofing systems are highly specialized. Tenant is to insure that any work required on the Terminal D roof does not void roofing warranties. All tenant equipment must be located within the designated mechanical wells. Storage of equipment and materials on the roof during construction is prohibited.

The tenant must consider the following in planning for rooftop equipment:

1. Roof access.
2. Equipment shut-offs.
3. Existing walkway access.
4. Existing screen walls.
5. Concealed piping.
6. Existing equipment clearances.
7. Roof protection during construction.
8. Temporary weatherproof protection of openings during construction.
9. Lifting and hoisting of equipment.
10. Structural calculations of penetrations and reinforcing of openings if required.
11. Effects on roof drainage.
12. Protection of roofing material from oil and grease emitted by kitchen exhaust equipment.
13. Existing lightning protection system and recertification of existing system should additional protection be required on new equipment.

Modifications or installations of equipment requires consultation with an MEP engineer, a structural engineer where required, and the approval of the Airport. The TPC must be notified of such work and written approval must be obtained from the TPC prior to construction. ***(Reference DFW Design Criteria Manual.)***

3.1.3.6 Concession Village Roofs

Since the roofs will be visible from the floors above, the appearance of the roof must be clean, uncluttered, and absent of construction debris and mechanical equipment. Design and materials used for concession village roofs are subject to TPC approval. Tenants are responsible for maintenance and for providing access to concession village roofs. ***(Reference Section 2.3.2, "Design Conditions B – Villages - B1, B2, B3 and B6".)***

3.1.4 Security

Tenants are required to provide a means of securing the lease space during non-operational hours. For open storefronts, horizontal sliding panel systems that are fully concealed during operating hours will be allowed. Panel system used must be compatible with storefront design.

3.2 Signage Criteria

Signage is an integral part of the overall design of the concourse and plays a key role in the retail environment. Tenants are permitted to use their corporate logo, sign type, and lettering styles, when compatible with Terminal D signage criteria and this Manual. Tenants are required to coordinate mandatory and supplemental signage into a complementary design. Tenants must be aware of the Airport directional signage in Terminal D and they must avoid obstructing or confusing the Airport's way finding message.

Concession signage standards define zones for signage, maximum size of fonts, materials, and lighting requirements.

Regardless of location, all signs, including colors, materials, and designs are subject to Airport approval. The Airport reserves the right to reject any signage.

3.2.1 Mandatory Signage

Each tenant is required to design, fabricate, install, and maintain primary signage above the storefront. Required signage includes the parallel sign element. Refer to **Section 2.3 "Design Conditions"** for guidelines on the sign elements required for each design condition. This signage is solely at the tenant's expense.

Signage shall be limited to the tenant's trade name and logo only. All signs within the Storefront Control Zone are subject to Airport approval. **(Reference Section 2.3, "Design Conditions".)**

3.2.1.1 Parallel Sign Element

The parallel sign element is located along the storefront and is displayed parallel to the face of the storefront. Refer to the design conditions for parallel sign location guidelines. **(Reference Section 2.3, “Design Conditions”).**

3.2.2 General Criteria

In addition to specific signage criteria available through the TPC, tenants must comply with the following general criteria:

1. Mandatory signage is required on storefront elevations per the guidelines outlined in the design conditions. On elevations in excess of 40 linear feet, additional signage may be permitted only with the Airport's approval. Any tenant having storefronts on two or more sides of the concourse may use one sign on each storefront as allowed by the Airport.
2. Length of signage shall not exceed 60% of signage zone.
3. Brand names, product names or phrases may not appear on the storefront or store enclosure unless approved by the Airport.
4. Letter height - The maximum cap height for horizontal and vertical text letters is 12". Tenants requesting letters over 12" must have prior approval from the TPC.
5. Decals or other signing indicating product lines or credit card acceptability shall not be permitted on the storefront.
6. Temporary signs, banners, sales notices, etc. are not permitted on the storefront.
7. All attachment devices, wiring, clips, transformers, lamps, tubes and other mechanisms required for signs shall be concealed.
8. Electrical service to tenant's signs shall be from tenant's electrical panel.
9. The location of all openings for conduits and sleeves in sign panels shall be indicated by the tenant's sign contractor on signage shop drawings submitted to the TPC for review and approval. The sign contractor shall install the product(s) in accordance with the approved drawings.
10. Any damage, to any other work, caused by the tenant's sign contractor shall be repaired at the tenant's expense.
11. The tenant will be fully responsible for the workmanship and installation of tenant's sign and coordination of the tenant's sign contractor.

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

3.2.3 Optional Signage

Special graphics and temporary displays may be placed within the SCZ when behind a storefront enclosure, but only with approval by the Airport. Approval for any special and temporary sign programs within the lease space must be obtained each time the program or the signs themselves are revised. Initial approval for a specific program does not constitute blanket approval for subsequent temporary signs or sign programs.

No displays or signs are permitted outside the lease line.

3.2.3.1 Supplemental Sign Element

Tenants have the option, with Airport approval, to integrate supplemental signage into the storefront design to support the overall store image and give greater visibility from the concourse. Supplemental signage, if approved, will be located on the storefront and cannot exceed 16 square feet. (***Reference Section 2.3, "Design Conditions".***)

3.2.3.2 Vertical Sign Element

The optional vertical sign element is also located along the storefront and functions much like a store marquee. It is displayed perpendicular to the storefront. In design condition A2, the vertical sign element may extend up to 8'-0" above the finish floor of the INS level and offers an invitation to international passengers to the retail environment on the Departures level below. The other design conditions also have guidelines for the overall height and location of the signage. In the design conditions where the vertical signage is visible from above, the backside and the top of the vertical signage will be required to be finished out. (***Reference Section 2.3, "Design Conditions".***)

3.2.3.3 Tenant Blade Sign

The tenant blade sign is an optional sign element. The sign is located outside the store enclosure and displayed perpendicular to concourse

circulation. The sign has a maximum square footage as indicated by the tenant blade signage zone within the design conditions. As with the parallel and vertical sign element, the sign face will be limited to the tenant's trade name and logo. **(Reference Section 2.3, "Design Conditions".)**

3.2.4 Specialty Signage

All signage on and within the tenant's space is subject to design review and approval, including all signs for sale and seasonal promotions, and for product displays. The Airport must approve signage of this type before being installed.

Signage must be professionally designed and produced in colors and materials consistent with the overall store image.

3.2.5 Sign Types

The following sign types are appropriate and their use is permitted with Airport approval.

1. Dimensional, non-illuminated wood, metal, plastic, glass or other material with a permanent appearance.
2. Dimensional, illuminated, halo or back-lit individually mounted letters.
3. Dimensional letters must not be less than one inch nor more than three inches in depth, and must project from the storefront with one-inch spacers.
4. Etched, beveled, sandblasted or stained glass.
5. Internally illuminated channel letters with opaque metal sides and plastic face. Internally illuminated letters must not be less than one inch nor more than four inches in depth.
6. Moving, rotating, or animated signs may be used in the SCZ if behind the storefront and with Airport approval.

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

1. Boxed or cabinet type.
2. Exposed neon tube forming letters or logo in public areas (allowed within tenant spaces and subject to Airport approval)
3. Formed plastic.

4. Cloth, paper, cardboard or similar stickers or decals.
5. Noise making.
6. Odor producing.
7. Flashing.
8. Exposed labels of manufacturers, underwriters, etc.
9. Veneer or plywood products.
10. Pre-molded plastic letters with reflective coatings.

3.2.6 Illuminated Signs

Where illuminated signs are considered, the following restrictions apply:

1. All illuminated signs must be turned on during the terminal's retail operating hours. The use of an automatic timing mechanism for signage, SCZ lighting, and show window lighting is mandatory.
2. The Airport must approve any use of neon.
3. Signs must be constructed so lamps are easy to replace. Ballasts should be accessible from within the lease space and must be concealed.
4. Video equipment used for illustrating products or for advertising is restricted if located within the SCZ. All video equipment is subject to Airport approval.

3.2.7 Non-illuminated Signs

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

1. Letters or logos applied or painted directly on the inside face of glass storefronts are not permitted unless they are being used as a safety band. Height for safety band name or logo shall not exceed 4" unless required by code.
2. Super graphic treatment of large amounts of storefront is not permitted.
3. Hand lettered non-professional signs and newspaper advertisements are not permitted in the SCZ.
4. Additional signs or advertising for brand names (e.g., soft drinks) are not permitted without Airport 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.

Both quantity and quality of light is to be considered in store design. Lighting should be energy-efficient and suitable to a retail environment. All lighting locations, specifications, product data sheets, including light source selection, must be submitted for review.

3.3 Lighting Criteria

3.3.1 Lighting Technology

High efficacy lamps with color temperatures between 2700 degrees Kelvin and 3500 degrees Kelvin with a Color Rendering Index of 80CRI or higher, are required. Standard sources are linear and compact fluorescent, ceramic metal halide, quartz halogen incandescent, shielded neon, fiber optic and light-emitting diode (LED). Electronic ballasts, low voltage transformers, switches and dimming equipment shall be used as required for a complete installation.

Lighting design must conform to the codes adopted by DFW code department. See TPC for additional information.

3.3.1.1 Storefront Control Zone

Ambient lighting from the public concourse will not be sufficient for tenant lighting. The tenant lighting will be seen against a background of varied natural and artificial light, and must maintain high standards of quality, which are critical to the effectiveness, and operating efficiency of the overall facility. (**Reference Section 3.3.2, “General Tenant Lighting Standards”.**)

General ambient light levels at the floor in the concession halls will be approximately 60-120 foot-candles during daylight hours and 20 foot-candles after daylight hours. Contrast ratios listed below should be in relation to these ambient levels.

Storefront Lighting Level Matrix		
	Maximum Contrast Ratio	Minimum Maintained Illuminance
Show Windows - General	3:1	150fc
Shop Windows - Display	5:1	300fc
Floor at Shop Entry (Storefront Control Zone)	3:1	100fc

Lighting in the Storefront Control Zone is restricted as follows:

1. Lighting must be installed in the storefront as an entry “apron” to the store.
2. Light sources utilized for this purpose must be quartz halogen incandescent, compact fluorescent, linear fluorescent, or ceramic metal halide.
3. Track lighting is prohibited.
4. Provide a minimum of 100 foot-candles (fc), maintained at the floor level of the SCZ.
5. Lights must be selected and placed to avoid glare to the public concourse.

3.3.1.2 Light Fixture Types

The following light fixtures have been approved for use within the SCZ. The use of other fixtures within the SCZ shall be submitted and will be subject to Airport approval.

1. **Quartz Halogen Incandescent Downlight** - Kurt Versen C7301, alternate manufacturers -Zumtobel/Staff and Lightolier.
2. **Compact fluorescent Downlight** - Kurt Versen P926, alternate manufacturers - Zumtobel/Staff and Lightolier.
3. **Metal Halide Downlight** - Kurt Versen R7301, alternate manufacturers -Zumtobel/Staff and Lightolier.
4. **Linear fluorescent direct fixture** - Linear recessed 45 and 66, alternate manufacturers-Focal Point and Lightolier.

3.3.2 General Tenant Lighting Standards

General lighting refers to interior lease-space lighting that is beyond the SCZ. Lighting must be compatible with the design of the lease space.

If linear fluorescent lighting is used, parabolic diffusers with metallic coatings or a white paint finish must be used. Egg crate and prismatic acrylic diffusers are prohibited; however, acrylic prismatic lenses are allowed in kitchen and food preparation areas.

Exposed and surface-mounted lamps are prohibited. All surface mount fixtures including decorative and track mount fixtures are subject to approval by the TPC. All showcases and display cases must be adequately lit and ventilated.

3.4 Acoustics and Public Address System

3.4.1 Acoustics

Tenants are required to minimize the transmission of sound from their lease space to the concourse and adjacent tenants.

The Tenant must provide the following as a minimum.

1. 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, 1999 Edition. NC Level outside a tenant space as a result of the HVAC system should be limited to NC 40 in any adjacent occupied space or landlord lease space.
2. 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, 1999 Edition.
3. The minimum Sound Transmission Class (STC) value between tenant spaces for non-critical noise intrusion is STC 47.
4. Minimum partition STC for critical noise adjacencies such as beverage tenants, food preparation, cleaning areas, and dish washing adjacent to sensitive tenant STC 55 with consideration for plumbing noise vibration isolation. Higher STC values may be required based on space planning. See the STC planning outlined below.
5. Space planning for adjacent tenants will need to be considered and the Tenant's Design Team should inquire as to adjacencies.
6. Impact Isolation Criteria (IIC) will be a minimum of 50 for all hard surfaced floor areas above occupied spaces.
7. Hard surfaced floor materials such as wood, stone, ceramic tile, etc. for tenant spaces on the concessions mezzanine level will be installed using an impact isolation underlayment material and appropriate thin set product to adhere the hard surface to the isolation product.

8. All waterproofing underlayment material must also be rated to increase the IIC class of the floor assembly.

Examples of isolation underlayment material manufacturers are:

- a. Noble Seal
 - b. NCA Products
 - c. Ekasonic
 - d. Kinetic Noise Control
9. An isolated lay-in ceiling may be required to achieve a sufficient Impact Isolation Class for the construction between the concessions performance platform or concessions mezzanine seating area and the tenant space below.

Music and background paging systems are permitted with Airport Concession approval. However, the volume of sound must be controlled to limit the levels to the lease space boundaries and not intrude into the adjacent lease spaces or the concession aisle ways, so that the Terminal Background Paging System and Emergency Messaging System can be clearly heard without interference from lease space sound systems. The noise from any lease space to the exterior shall not exceed 6 dBA above the ambient level. The ambient level is scheduled to be 50 dBA; therefore, the maximum level for the lease space will not exceed 56 dBA.

3.4.2 Sound Transmission Class (STC) Planning Matrix

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

	Business Center	Café	Concession Storage	Duty Free	News	Passenger Service	Quick Serve	Retail	Sit Down	Terminal	Toilet
Business Center		50						45		45	
Café	50 ¹			45	45					45	
Concession Storage			40							40	
Duty Free		45				45		45		45	
News									45	40	50 ¹
Passenger Service										40	50 ¹
Quick Serve										40	50 ¹
Retail	45									45	50 ¹
Sit Down					45		45	45			50
Terminal	45	45			40		40	40	45		
Toilet					50 ¹		50 ¹	50 ¹			

¹⁾ Double wall to isolate plumbing noise

3.4.3 Public Address (P.A.) System

The voice evacuation system, provided for fire alarm annunciation and located throughout Terminal D, serves as the main terminal public address system when not in use for fire related functions. The evacuation system is distributed throughout the Terminal, including the concession lease spaces. The tenant is required to incorporate this system in their lease finish-out. However, any tenant music, video, or multimedia system must not be tied into the Terminal D voice evacuation system, with the exception of muting in the event of an emergency voice evacuation message. Speakers cannot be mounted to the unit frames at the villages.

3.5 Mechanical, Electrical, and Plumbing Requirements

The terminal MEP system will satisfy standard project needs, meeting requirements in the design standards for the Airport. Supplemental requirements or unusual circumstances caused by tenant development may demand that supplemental equipment be installed by a contractor qualified to perform work at the tenant's expense. **(Reference DFW Design Criteria Manual.)**

Plans must show all routing and connections of new services to existing lines, ductwork, piping, telephones, distribution switchboards, or distribution panels. The tenant must demonstrate that existing utilities will support new lease space design loads, and provide to the TPC completed heat loss/gain and electrical power calculation forms provided in this Manual. **(Reference Sections 6.4 "Heat Loss Schedule", 6.5 "Heat Gain Schedule", and 6.6 "Electrical Review Schedule".)**

3.5.1 HVAC

Terminal D is served with chilled and heated water from a central utility plant. Air handling units are currently in place for Departures level lease spaces, Mezzanine level lease spaces, Arrivals level lease spaces, and Service level storage spaces, to provide a standard design capacity in the terminal building. Medium pressure supply air ductwork is provided to each lease space. For village concession spaces, the Airport has provided rough-in for chilled and heated water that will serve horizontal air handling units that will be tenant contractor installed. **(Reference Sections 6.1, "Provisions Summary", 6.2, "Responsibility Matrix", and 6.3, "Utility Assumption Matrix".)**

The tenant must verify the existing air supply to the lease space and determine how much more, if any, is needed.

The HVAC design of each lease space must meet the following criteria.

1. Heating – winter inside comfort design temperature: 75°F db.
2. Cooling – summer inside comfort design temperature: 75°F db.
3. Outside design temperatures – As indicated in the current edition of the ASHRAE Handbook of Fundamentals, 2½% conditions.
4. Chilled water coils should be designed for a 28°F temperature differential.

5. The existing maximum supply air to lease areas is calculated at 2.4 cfm/s.f. The tenant is responsible for supplying supplemental HVAC if additional air-conditioned air is required because of increased loads in the lease space.

The tenant shall provide the engineering design and installation of the HVAC system including the following:

1. All medium pressure ductwork from the main trunk ducts to the VAV boxes, including duct taps and control dampers.
2. Fan powered VAV boxes and modifications to the temperature control system, depending on the existing system in the lease area.
3. All low-pressure ductwork, including that necessary for supply, return air, exhaust, and make-up air.
4. All grilles and diffusers for supply, return air, exhaust, and make-up air.
5. All required controls. All equipment must be compatible with existing direct digital and direct analog controls (DDC and DAC); used in the terminal.
6. A heating system using fan powered VAV boxes with hot-water coils and the required heating-water piping with strainers on incoming water lines.
7. For village concession lease spaces, chilled and heated water piping taps have been provided. The tenant shall be responsible for the extension of the chilled water piping with strainers on incoming water lines.
8. All supplemental cooling and heating service must be designed by the tenant's engineer and installed by a qualified contractor. Supplemental chilled and heated water air-handling units may be installed within the tenant's lease space or, with special Airport approval, may be installed at locations as directed and approved by the TPC. Air handling units shall be Temtrol, Haakon, Trane I.S.M., or approved equal double-walled, insulated units.

3.5.2 Electrical

The tenant is responsible for the engineering design and installation of a complete and functional electrical service for the lease space. Panels and transformers are to be located within the lease space, unless otherwise approved in writing by the TPC. Service voltage will be 277/480v, 3-phase.

Each lease space is provided with an empty conduit from a 277/480V 3-phase distribution panel. The size of the conduit is indicated on the "Utility Assumption Matrix." The location of the referenced conduit will be shown on the Terminal D construction drawings. ***(Reference Sections 6.1, "Provisions Summary", 6.2, "Responsibility Matrix", and 6.3, "Utility Assumption Matrix".)***

3.5.3 Plumbing

The tenant is responsible for the engineering design and installation of a complete and functional plumbing system for the lease space.

All sanitary, vent, and cold-water piping must connect to existing lines in the immediate tenant area and be furnished and installed by the tenant. ***(Reference Sections 6.1, "Provisions Summary", 6.2, "Responsibility Matrix", and 6.3, "Utility Assumption Matrix".)***

For food service areas, all tenant drainage piping must be connected to existing grease waste lines extending to grease interceptors. Additional requirements are available through TPC. ***(Reference Sections 6.1, "Provisions Summary", 6.2, "Responsibility Matrix", and 6.3, "Utility Assumption Matrix".)***

3.5.4 Natural Gas

Natural gas is not available for tenant use.

3.6 Fire Protection and Life Safety

The tenant is responsible for designing, performing all work in accordance with, and installing all fire protection and life safety features required by the DFW International Airport Construction and Fire Prevention Resolution and Amendments to the Codes as modified by the most current version of the 'Fire Strategy Report'. Systems should be properly maintained and serviced in accordance with the fire safety management plan. Tenants should refer to the overall final version of the fire protection plan and applicable specifications and system drawings, etc. for additional information or detailed requirements of the systems.

The tenant shall provide the engineering design, modification and installation of the fire sprinkler and alarm system, which shall comply with design standards prepared for Terminal D. In general, the fire protection system shall include:

1. The design, modification, and installation of wet-pipe fire sprinkler systems.
2. The design, modification, and installation of new and/or existing fire sprinkler heads for lease space layout.
3. The design and installation of adequate fire protection systems for such kitchen equipment as required.
4. The design, modification and installation of new closely spaced sprinklers (spaced 6'-0" on center) to protect glazing and openings, where openings or glazing are provided.

The kitchen hood fire protection systems shall be connected to the building fire alarm system, for supervision of the system only.

If the tenant adds supplemental air handling units to the lease space, the tenant must install duct-mounted smoke detectors that are connected to the building's fire alarm system. If the supplemental air handling unit provides over 2000 CFM, a smoke detector shall be installed in the unit or the space served by the supplemental unit shall be protected by a system of area smoke detectors.

The Airport terminal is equipped with an audible and visual fire alarm system. The requirement for and location of these same devices within the tenant lease space will be handled on a case-by-case basis through the TPC. **Section 3.6.2 ("Fire Alarm")** provides details of the fire alarm and voice communication system.

Lease spaces are not independent fire protection zones. Fire protection zones are based on column locations, and several leases may be in the same fire protection zone.

The tenant shall provide one-hour, fire rated partitions, with appropriate fire rated opening protection between tenant spaces.

The tenant shall be responsible for maintaining fire rated partitions, walls, roofs and ceilings along tenant lease lines.

3.6.1 Smoke Control

No automatic smoke control system is required; however, if openings are provided at storefront, the openings shall be in accordance with the storefront opening criteria found in ***Section 6.7 "Storefront Opening Guidelines for Smoke Management"***.

Compliance with the opening criteria is not required if the storefront consists of fire-rated walls that completely separate the tenant from the concourse or if glass partitions that completely separate the tenant from the concourse are provided. A water curtain must protect the glass partitions as described in ***Section 3.6.3 "Automatic Sprinklers"***.

3.6.2 Fire Alarm

The base building will be provided with a networked, fully addressable fire alarm and voice evacuation system.

The tenant contractor is responsible for installing required new and modifying the location of existing devices, wiring, conduit and other required features within the least space. All connections to the building's fire alarm system are to be coordinated through the TPC and DFW fire alarm personnel and will be handled on a case-by-case basis through the TPC. The same installer used for the base system shall be used and devices shall be installed on the system loop.

The tenant is responsible for locating spot type smoke detectors in all public tenant spaces as required by the current edition of the International Fire Code. The initiating devices will be zoned to correspond with automatic sprinkler, fire alarm and mechanical smoke management zones and will activate the smoke control system in the concourse when appropriate.

The tenant is responsible for locating audible and visual notification devices (strobes) as required by the current edition of the International Fire Code at

their storefront and inside the lease space. Audible and visual notification devices cannot be mounted to the unit frames at the villages but may be mounted to the storefronts. Note that horn and horn/strobes may be acceptable for storage areas.

Hood alarm systems shall also be installed by the base system installer on the system loop.

3.6.3 Automatic Sprinklers

Sprinklers shall be installed based on an ordinary hazard Group I classification with a sprinkler density and design area of .15/2000. The sprinkler system shall be coordinated with the main system.

When the tenant storefront consists of a glass partition or when the tenant storefront is open to the concourse, the tenant areas will be separated from the concourse by a water curtain consisting of sprinklers spaced 6'-0" on center at the perimeter, within each tenant space. The water curtain will be sized in accordance with the current edition of the International Fire Code. If the storefront is open to the concourse, the openings shall be in accordance with the opening criteria found in **Section 6.7 ("Storefront Opening Guidelines for Smoke Management")** and a minimum of a 12-inch draft curtain shall be provided.

3.6.4 Fire Strobes and Speakers

The tenant is responsible for complying with Fire Protection and Life Safety Requirements as related to strobe and speaker locations at their storefront and inside the lease space. Strobe lights and speakers cannot be mounted to the unit frames at the villages but may be mounted to the storefronts.

3.6.5 Compartmentation

A minimum one-hour wall to all adjacent spaces shall be provided unless protected openings comply with **Section 6.7 ("Storefront Opening Guidelines for Smoke Management")**. If glass is used, a sprinkler water curtain shall be provided on the tenant side as described in **Section 3.6.3 "Automatic Sprinklers"**.

3.6.6 Emergency Lighting

Emergency lighting and exit signage are required throughout the terminal and tenant spaces in accordance with the current edition of the International

Building Code. Additionally, emergency and stand-by power will be provided for all fire and life safety systems, per the current edition of the International Building Code.

3.6.7 Means of Egress

The occupant load for tenant spaces and the required number and location of exits shall be determined by using current and applicable building codes.

3.6.8 Interior Finishes

Interior finishes shall be in accordance with the current edition of the International Building Code.

3.7 Telephone / Data

The tenant should coordinate with the TPC for service and a local vendor for the cabling and instruments. Separate communications closets have also been identified for shared tenant use and can be coordinated with the TPC.

3.8 Food and Beverage Tenants

3.8.1 General Design

Following are specific storefront design guidelines:

1. Food and beverage tenants are required to use nonporous, cleanable materials for ceilings above the preparation and serving areas.
2. 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, and all doors must have automatic closers. Any food pass-through openings are to be minimum in size and are subject to Airport approval.
3. Any clutter or unsightly equipment such as boxes, shelves, sinks, etc. shall be fully concealed from public view.
4. Particular attention shall be given to the visual organization of the rear and side walls of the preparation and serving area. Equipment catalog cut sheets and layout shall be submitted for approval.
5. Floors in kitchens, food preparation and storage areas, counter and beverage service areas must be installed over a membrane waterproofing system that will result in a fully waterproofed surface, including a 6" high cove base backed with the membrane waterproofing.

3.8.2 Tenant Service Counter Zone

A tenant counter shall be designed within the following requirements:

1. 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 and not perpendicular into the concourse.
2. All counters and back walls visible to the public shall be restricted to durable, non-porous, easily cleanable materials. Counter front and countertop materials are limited to the following:
 - a. Stone
 - b. Metal
 - c. Solid surface materials
 - d. Glass
 - e. Ceramic tile
3. Simulated natural products and metal and plastic laminates are not acceptable materials for counter tops and counter fronts.
4. Counter recesses, angles, and other devices can be used to break up the length of the flat front.
5. All counter fronts are to have a 6" high recessed toe space by 4" deep. The face of this base should be covered in the same material as the adjacent floor or other durable material.
6. Trash receptacles for customer use must be concealed and built into the countertop millwork.
7. Napkins, condiments, utensils, straws, and trays must be set back a minimum of 6" from the front of the counter and must be dispensed from permanent holders recessed into the front countertop.
8. 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.

3.8.3 Display

Following are specific requirements for display of food and beverages:

1. Front counter - 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-inch base. The width of display cases cannot exceed 25% of the counter frontage. Pre-fabricated display cases on countertops are not allowed.

2. All display cases must be lighted and vented. Light sources must not be visible. The sides and back of the case may be mirrored.
3. No displays or signs are permitted in the public concourse beyond the SCZ.
4. Back counter - storage units or pre-fabricated display cases may be installed at the tenant's option at the back of the serving area. Any such unit shall adhere to the counter or display case specifications mentioned for materials above, except that storage counter doors must be polished stainless steel.
5. Sneeze guards must be set back a minimum of 6" from the counter edge and be a maximum height of 4'-6" above the finished floor. All horizontal joints are to be butt glazed for maximum visibility. Glazing must be of tempered glass or safety glass. No acrylic glazing is permitted.

3.8.4 Menu Boards

Tenants are to provide one or more menu boards designed as an integral part of the design concept.

Menu boards must have changeable price and menu graphics. Additional signage on menu boards is limited to a designated logo, point-of-sale graphics, and trade name only. Text on the menu boards must be legible from the front counter.

Menu boards are not permitted within the SCZ. The Airport must approve the use of menu board photographs. The graphic design of the menu board is to match the storefront identity in type style and colors.

"Daily Special" signs or signs for seasonal or temporary promotions may be integrated into the overall design of the menu board and of the back wall.

Refer to the design conditions for the minimum and maximum height allowed for the menu board zone. The board must be a minimum of 1'-6" from the adjacent demising wall.

3.8.5 Equipment

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. Self-serve soda machines may exceed this height upon review and approval of the Airport. Beverage machines

and other miscellaneous equipment on the counter are subject to design review. No used equipment, simulated wood finishes, nor trademark or supplier logos will be permitted on equipment within public view.

When necessary, screening of equipment cords and unfinished equipment backs will be required if visible from the public side. All paper goods and supplies are to be stored in areas not visible to the public.

3.8.6 Storage

The tenant's supplies must be stored on appropriate racks or in cabinets within the tenant's lease space. Such storage must be concealed from public view with doors or sliding panels.

Tenant to provide for interim used cooking oil storage within lease space.

In addition to storage within the lease space, tenant has an option to lease storage space on the Service Level of Terminal D. ***(Reference Section 2.1.3, "Tenant Storage", Section 6.1, "Provisions Summary", Section 6.19, "Service Level Concessions Storage Plan", and DFW Design Criteria Manual.)***

3.8.7 HVAC

For in-line and village concession lease spaces that have a kitchen hood, the tenant shall provide a kitchen cooking exhaust air fan and hood. Hood is to be a "compensating" hood with makeup air being taken from the terminal return air. A qualified contractor must install it and the submitted design must include sizing and roof penetrations by tenant.

- a. Roof exhaust fans must be of the belt drive, upblast, vertical discharge type, and must bear the AMCA certified ratings seals for air and sound performance. There must be a built-in grease drain. Grease protection to be provided which meets roof warranty requirements. ***(Reference Section 3.1.3.5 "Terminal Roof")***
- b. Ductwork shall be routed in common mechanical ductwork shafts. It shall be the tenant contractor's responsibility to install exhaust air ductwork from the tenant's hood to the tenant's exhaust fan on the roof in roof equipment wells.
- c. The lease space design shall include all data required by the TPC to determine what capacities are being added.

4.1 Organization

The Tenant Project Coordinator (TPC) administers the submittal and approval process for tenants. The TPC 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 to the TPC for coordination with DFW International Airport's Code Enforcement Department, the governing health agency (if food and beverage are involved), and the DFW Airport Concessions Department.

4.1.1 Professional Responsibility Statement

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

4.1.2 Accessibility Standards

All facilities shall be designed and constructed in compliance with current Americans with Disabilities Act Accessibility Guidelines (ADAAG) and with Texas Accessibility Standards (TAS) guidelines. Tenant is responsible for making required submittals to the appropriate agencies. (**Reference DFW Design Criteria Manual**, www.license.state.tx.us/AB/tas/abtas.htm, and www.ada.gov)

4.1.3 DFW Design Criteria Manual

All tenants, architects, engineers, and contractors must be familiar with the DFW Concession Tenant Manual as well as with the applicable sections of the current edition of the DFW Design Criteria Manual and adopted Airport codes as modified by the Terminal D Fire Strategy Report. (Reference www.dfairport.com)

The Code Enforcement Section of the Airport Development Department publishes the DFW Design Criteria Manual. The purpose is to inform architects and engineers of acceptable design parameters for the design of construction improvements within the boundaries of the Airport. The TPC can assist tenants, architects, and contractors in securing this document.

While the DFW Design Criteria Manual refers to legally binding codes and standards that have been adopted by the Airport, it is not in itself a code, standard, or specification, but rather a guide for the tenant's design consultants. The Design Criteria Manual must **NOT** be referred to in construction documents. Such notations as, for example, "Construct in accordance with DFW Design Criteria Manual" are not permitted. Conflicts between the DFW Design Criteria Manual and this Manual should be addressed with the TPC.

4.2 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. The DFW Airport Board and the cities of Dallas and Fort Worth have adopted the DFW Construction and Fire Prevention Standards Resolution and Amendments to the Codes for all construction within the boundaries of the Airport.

Because of many unique architectural conditions, the 'Fire Strategy Report' has superseded some of the requirements within the current edition of the DFW Construction and Fire Prevention Standards Resolution and Amendments to the Codes. Where conflicts arise due to future additions of any DFW adopted code, the TPC will handle the conflicts on a case-by-case basis.

4.3 Submittal Process

The tenant is responsible to schedule a pre-design meeting with the TPC. At the pre-design meeting the TPC will review the tenant's lease exhibit applicable to his/her particular space, and any interim design modifications regarding this Manual. Working from this information, the tenant develops the plans and specifications required for the design review and the tenant construction application, and ultimately for construction. (**Reference Section 5, "Construction".**)

All tenant improvements are subject to the approval of the TPC and the DFW Code Enforcement Department. Tenants must submit construction applications for each project. Plans must be submitted in three phases: schematic design, contract documents, and permit documents. The construction application form must be completed and included with the schematic design submittal. The tenant and the tenant's architect and/or

engineer must refer to the DFW Design Criteria Manual to determine when signed and sealed documents are required. The tenant and the tenant's design team must also comply with the DFW/CDP CADD standards for electronic drawing set up and to determine when electronic drawings are required. **(Reference DFW Design Criteria Manual, DFW CADD Standards Manual.)**

Variances, if any, to the criteria may be approved on a case-by-case basis. Such approval must not be construed to apply to any other case; hence variances must be identified and requested in each submittal.

Deviations between the criteria drawings in this Manual and the Airport's lease exhibit should be addressed with the TPC.

Prior to plan development, before the construction bidding process, and before commencement of construction, the tenant or the tenant's architect must make on-site inspections of the leased premises. **The purpose is to verify the as-built location, conditions, and physical dimensions of the leased premises, and to assure that the final contract documents conform to them. Failure to do so shall be at the sole risk and expense of the tenant.**

All submittals to the TPC must include the lease space Program Reference Number. Once the Tenant Construction Application number has been assigned, this number will also be required on subsequent submittals.

4.3.1 Schematic Design Submittal

Schematic design drawings must be submitted and, as a minimum, must include the following:

1. A key plan showing the location of the lease space within Terminal D including a construction access plan.
2. Preliminary floor plans, reflected ceiling plans, and demolition plan (minimum $\frac{1}{4}" = 1'-0"$) indicating interior design concept.
3. Typical interior elevations (minimum $\frac{1}{4}" = 1'-0"$).
4. Storefront elevation and section, including any graphics and signage and indicating all materials and finishes (minimum $\frac{1}{2}" = 1'-0"$).
5. Preliminary sign details, menu boards and graphics, (minimum $1\frac{1}{2}" = 1'-0"$).
6. A preliminary finish schedule.
7. Utility connection drawings, including riser diagrams and load summary schedules **(Reference Figures 6.4, "Heat Loss Schedule", 6.5, "Heat Gain Schedule", and 6.6, "Electrical Review Schedule".)**

8. Preliminary single-line schematic drawings of mechanical/electrical/plumbing (MEP) connections and locations.
9. A preliminary project schedule.
10. Architects' statement of site visitation.
11. Health Department application forms (food and beverage tenants only).

When the initial review is completed, the TPC will issue written response of acknowledgement before work may proceed on the contract documents.

4.3.2 Contract Documents Submittal

This phase should include construction documents as follows:

1. A key plan showing the location of concessionaire within Terminal D, and include a construction access plan.
2. 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.
3. 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.
4. Storefront elevation and section (minimum $\frac{1}{2}" = 1'-0"$).
5. Typical interior elevations (minimum $\frac{1}{4}" = 1'-0"$).
6. Interior finishes schedule, and illustration boards (maximum 11" x 17") with clearly labeled and firmly attached samples and color chips.
7. 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 (sales, daily or weekly specials) including location, size, materials, color, letter type, and framing method.
8. 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.
9. Utility connections for water, sewer, electrical, telephone, and lighting; building mechanical, plumbing, electrical, lighting, fire

protection, fire alarm plans to scale; detailed riser diagrams; and load schedules. ***Include schedules found in Sections 6.4, 6.5, and 6.6 in the drawings.***

10. Project construction schedule.
11. Temporary construction barrier partition plan (minimum $\frac{1}{4}" = 1'-0"$), and partition elevation (minimum $\frac{1}{4}" = 1'-0"$).
12. A DFW Airport tenant Construction Application (CA) form fully executed by the tenant.

Specifications not on drawings should be submitted on 8½" X 11" paper.

The documents at this point should contain all of the revisions requested prior to this submittal. Upon completion of the review of this submittal, the TPC will issue written review comments for inclusion into the permit documents submittal.

4.3.3 Permit Documents Submittal

The permit documents submittal which is submitted to the TPC, consists of the following documents:

1. Documents sufficient to demonstrate compliance with the applicable Building Codes, Criteria Manuals, and this Manual. All documents to reference the construction application (CA) number and the lease space reference number.
2. Copy of the executed contract between the tenant and the general contractor.
3. Copy of the contractor's insurance policy (certificate of insurance).
4. Copy of the contractor's payment and performance bonds, in accordance with current DFW permit requirements and procedures.
5. Submittal of Funding Affidavit, with cover letter, for Airport approval; forms are available from the TPC.
6. Permit Fee check and Construction Application form (revised per current construction cost).
7. Copy of lease exhibit with any applicable variances that may have been negotiated.
8. Copies of project construction schedule, construction phasing and operation plan, and contractor/subcontractor directory.

Once the permit documents have been reviewed and approved, a permit for construction will be issued, and a pre-construction meeting scheduled.

4.3.4 Shop Drawing Submittal

Detailed signage shop drawings shall be submitted and approved by the TPC prior to fabrication.

4.3.5 Review Process

A minimum of two weeks should be allowed on each submittal for review and approval. Review time will vary, depending upon the project's size, complexity, whether the approval of an outside agency is necessary, and the number of projects being reviewed at one time. In the event changes or modifications to the submitted material are required, conditional approval may be given, contingent upon ultimate satisfaction of the changes noted.

1. Plans or submittals are submitted to the TPC.
2. The TPC distributes the plans to the various concession team members, who review the submittal for compliance with the DFW Design Criteria Manual and referenced codes.
3. Simultaneously, the TPC reviews the plans for compliance with this Manual. The Tarrant County Health Department reviews all submittals from food and beverage tenants.
4. When the TPC has received all comments, copies of them are returned to the tenant for review and response.
5. Once this is completed to the satisfaction of all, an approval letter, along with the approved application, is sent to the tenant.
6. After verification by the TPC, one of these sets must be kept at the job site. The tenant is not permitted to commence any of the work before posting a fully executed and approved copy of the application in a visible location convenient to the site.
7. Construction must commence within a reasonable period of time as defined in the lease agreement and the Construction Application form.

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

Before the Certificate of Occupancy will be issued, the tenant must provide the TPC with a complete set of as-built record documents, as well as the completed environmental checklist that is attached to the construction permit and copies of air balance test reports.

5.1 Procedures

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

5.1.1 Temporary Provisions

1. The tenant is to provide and maintain temporary dust partitions to seal openings to all adjacent areas.
2. Temporary construction partitions must be located a maximum of 2'-0" beyond the tenant's furthest projection.
3. Partitions must extend the full height to the existing structure or ceiling to positively seal off the construction area. Partitions in view of the public are to be vinyl covered gypsum board on metal studs. EXCEPTION: Partitions at high-bay ceilings may use a vinyl sheet drape to seal off the upper limits of the construction area, or as otherwise directed by the TPC. All temporary partitions must be self-supporting.
4. All existing and adjacent finishes and flooring are to be returned to their original condition when temporary partitions are removed.
5. Water from drilling or cutting operations must be controlled. Surfaces below such operations must be protected. Such operations must not be conducted without the written approval of the TPC. The tenant is responsible for the costs of any damages sustained in such procedures.
6. Access doors into construction areas must be solid core or hollow metal doors with commercial grade hardware and must be mounted in metal frames. The tenant is to provide the TPC with a key to the lease space during construction.
7. Building finishes shall not be disturbed or altered in the construction of this partition.
8. Plans and Elevations for the partition are to be submitted with the construction document submittal. **(Reference Section 4.3.2, "Submittal Process – Contract Documents Phase and Submittal".)**

5.1.2 Security

The tenant is entirely responsible for the security of the leased premises during construction, and must take all necessary steps to maintain Airport security. The most current Airport security requirements are available through the TPC. The Airport shall have no liability for loss or theft of any property.

All contractors and subcontractors may be required to be badged by DFW Airport. Badge applications are to be secured and processed through the TPC.

5.1.3 Construction and Coordination

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

The tenant must submit in writing a construction phasing and operations plan to be submitted to the TPC for review and approval. The plan is submitted with the Permit Documents submittal and is reviewed at the preconstruction conference preceding the commencement of construction. ***(Reference DFW Design Criteria Manual and Section 4.3.3, "Permit Documents Phase and Submittal".)***

Contractors for the concession tenants must coordinate their construction activities with the Terminal contractor through the TPC.

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

1. Site and Terminal D access and site safety.
2. Maintenance of the Federal Aviation Administration (FAA) security requirements.
3. Maintenance of both Terminal D and tenant leasehold construction site security.
4. Materials delivery and storage.
5. Employee parking.
6. Trash removal and construction site clean up.
7. Hours and days construction allowed, i.e., coordination of Terminal D and tenant lease space construction schedules.
8. Connections to and modifications of Terminal D Fire Protection and Life Safety Systems.

9. Modifications to Terminal structure.
10. Code Enforcement Inspections.
11. Systems testing; include air balance testing.
12. Project close out and Certificate of Occupancy inspections, etc.
13. Ventilation and exhaust ducting needs.

5.1.4 Base Building Finishes

Tenants are required to restore all disturbed base building finishes resulting from their 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 TPC, a pre-construction inspection to document the state of adjacent finishes.

6.1 Provisions Summary

IN-LINE CONCESSIONS (DESIGN CONDITIONS A1, A2, A3, A4, A5)

	Base Building	Tenant Improvements
STOREFRONT	Surrounding curtain wall construction.	Build-out by tenant in accordance with the DFW Concessions Tenant Manual.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard, insulation and finishes. Tenant to provide one-hour, fire rated tenant separations.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Empty conduit with pull cord terminated at demising wall from common distribution panel.	Conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER, SMOKING (IF APPLICABLE)	Common shaft right of way to roof mechanical wells.	Ductwork and rated enclosure from tenant equipment to roof mechanical wells. Roof mounted exhaust air fans.
HVAC	Main supply air duct tap to deliver 2.4 cfm per sq. ft.	VAV Box, grilles, registers, distribution ductwork and controls.
DOMESTIC WATER	Overhead domestic water main with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
SANITARY WASTE WATER	Below floor sanitary waste water main with capped tap.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
GREASE WASTE WATER	Below floor grease waste water main with capped tap.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
PLUMBING VENTS	Master common vent line above ceiling to roof.	Tap to master vent system, loop to Studer vents are approved by Code.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space. Wiring to water flow and tamper switches, located in tenant spaces, for base building sprinkler system.	In accordance with the DFW Concessions Tenant Manual.

Provisions Summary (Continued)

IN-LINE CONCESSIONS (Continued)
(DESIGN CONDITIONS A1, A2, A3, A4, A5)

	Base Building	Tenant Improvements
FIRE ALARM AND DETECTION / VOICE COMMUNICAITON SYSTEM	In the event of a fire condition within the tenant spaces, or associated evacuation zones which is related to the tenant spaces, the strobe lights shall flash and the appropriate pre-recorded and/or live voice messages shall be distributed throughout the terminal. Smoke detectors within the tenant spaces in the concession triangles shall activate the smoke control system in the concession triangles. Activation of the tenant's Ansul system shall generate a supervisory signal at the main fire alarm control panel.	In accordance with the DFW Concessions Tenant Manual.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box at demising wall or below floor from common IT/ Communications closet distribution panel.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

VILLAGE DEPARTURES LEVEL CONCESSIONS
(DESIGN CONDITIONS B1, B2, B3, B4, B5, B6)

	Base Building	Tenant Improvements
STOREFRONT/TENANT NEUTRAL FRAME AND ATTACHMENTS	Framework structure.	Build-out by tenant in accordance with the DFW Concessions Tenant Manual.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard, insulation and finishes. Tenants to provide 1 hour, fire rated tenant separation.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Empty conduit with pull cord terminated at demising wall from common distribution panel.	Conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER, SMOKING (IF APPLICABLE)	Common shaft right of way to roof mechanical wells.	Ductwork and rated enclosure from tenant equipment to roof mechanical wells. Roof mounted exhaust air fans.
FAN COIL UNIT		Fan Coil Unit and connections – grilles, registers, distribution ductwork and controls.
CHILLED AND HEATING WATER	Water distribution mains at ceiling with shut off valves and capped taps.	Chilled and heating water connections, control valves and piping to fan coil unit.
DOMESTIC WATER	Domestic water main riser in demising wall with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
SANITARY WASTE WATER	Below floor sanitary waste water main with capped tap.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
GREASE WASTE WATER	Below floor grease waste water main with capped tap.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
PLUMBING VENTS	Master common vent line above ceiling to roof.	Tap to master vent system look or Studer vents as approved by Code.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space. Wiring to water flow and tamper switches, located in tenant spaces, for base building sprinkler system.	In accordance with the DFW Concessions Tenant Manual.

Provisions Summary (Continued)

VILLAGE DEPARTURES LEVEL CONCESSIONS (Continued)
(DESIGN CONDITIONS B1, B2, B3, B4, B5, B6)

Base Building		Tenant Improvements
FIRE ALARM AND DETECTION / VOICE COMMUNICAITON SYSTEM	In the event of a fire condition within the tenant spaces, or associated evacuation zones which is related to the tenant spaces, the strobe lights shall flash and the appropriate pre-recorded and/or live voice messages shall be distributed throughout the terminal. Smoke detectors within the tenant spaces in the concession triangles shall activate the smoke control system in the concession triangles. Activation of the tenant's Ansul system shall generate a supervisory signal at the main fire alarm control panel.	In accordance with the DFW Concessions Tenant Manual.
FIRE PROOFING	Base building fireproofing.	Patching as required.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box at demising wall from common IT/ Communications closet distribution panel.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

VILLAGE MEZZANINE CONCESSIONS
(DESIGN CONDITIONS B1, B2, B3)

	Base Building	Tenant Improvements
STOREFRONT/TENANT NEUTRAL FRAME AND ATTACHMENTS	Framework structure.	Build-out by tenant in accordance with the DFW Concessions Tenant Manual.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard, insulation and finishes. Tenants to provide one-hour, fire rated tenant separations.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACCOUSTIAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Empty conduit with pull cord terminated at demising wall from common distribution panel.	Conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER, SMOKING (IF APPLICABLE)	Common shaft right of way to roof mechanical wells.	Ductwork and rated enclosure from tenant equipment to roof mechanical wells. Roof mounted exhaust air fans.
FAN COIL UNIT		Fan Coil Unit and connections – grilles, registers, distribution ductwork controls.
CHILLED AND HEATING WATER	Water distribution mains at ceiling with shut off valves and capped taps.	Chilled and heating water connections, control valves and piping to fan coil unit.
DOMESTIC WATER	Domestic water main riser in demising wall with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
SANITARY WASTE WATER	Sanitary waste water main riser in demising wall with capped tap below floor.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
GREASE WASTE WATER	Grease waste water main riser in demising wall with capped tap below floor.	Connection to tap, core drill to lease space, upstream cleanouts, traps and fixtures.
PLUMBING VENTS	Master common vent line above ceiling to roof.	Tap to master vent system, loop or Studer vents as approved by Code.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space. Wiring to water flow and tamper switches, located in tenant spaces, for base building sprinkler system.	In accordance with the DFW Concessions Tenant Manual.
FIRE PROOFING	Base building fireproofing.	Patching as required.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box at demising wall from common IT/ Communications closet distribution panel.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

VILLAGE MEZZANINE CONCESSIONS (Continued)
(DESIGN CONDITIONS B1, B2, B3)

Base Building		Tenant Improvements
FIRE ALARM AND DETECTION / VOICE COMMUNICAITON SYSTEM	In the event of a fire condition within the tenant spaces, or associated evacuation zones which is related to the tenant spaces, the strobe lights shall flash and the appropriate pre-recorded and/or live voice messages shall be distributed throughout the terminal. Smoke detectors within the tenant spaces in the concession triangles shall activate the smoke control system in the concession triangles. Activation of the tenant's Ansul system shall generate a supervisory signal at the main fire alarm control panel.	In accordance with the DFW Concessions Tenant Manual.

Provisions Summary (Continued)

DEPARTURES LEVEL KIOSKS
(DESIGN CONDITIONS C2, C3)

	Base Building	Tenant Improvements
ELECTRICAL	Empty conduit with pull cord terminated below floor from common distribution panel.	Conduit from pull box core drilled through floor to kiosk panel. Conductors to kiosk panel from distribution panel. Kiosk panel, all devices and distribution from kiosk panel.
DOMESTIC WATER	Domestic water main below floor with valve and capped tap.	Connection to tap, core drill to kiosk, shut off valve and all distribution piping and fixtures.
SANITARY WASTE WATER	Below floor sanitary waste water main with capped tap.	Connection to tap, core drill to kiosk, and all distribution piping and fixtures.
GREASE WASTE WATER	No provisions.	No provisions.
PLUMBING VENTS	No provisions.	Loop or Studer vents as approved by Code
FIRE PROOFING	Base building fireproofing.	Patching as required.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box from common IT/ Communications closet distribution panel.	Conduit from pull box core drilled through floor to kiosk panel. Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

MEETER / GREETER CONCESSIONS
(DESIGN CONDITION C1)

	Base Building	Tenant Improvements
STOREFRONT	Surrounding base building with wall construction.	Build-out by tenant in accordance with the DFW Concessions Tenant Manual.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard, insulation and finishes.
CEILINGS	Exposed structure or exposed base building finishes ceiling.	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Empty conduit with pull cord terminated below floor from common distribution panel.	Conduit from pull box core drilled through floor to tenant panel. Conductors to kiosk panel from distribution panel. Kiosk panel, all devices and distribution from kiosk panel.
HVAC	Main supply air duct tap to deliver 2.4 cfm per sq. ft.	VAV Box, grilles, registers, distribution ductwork and controls.
DOMESTIC WATER	Domestic water main in demising wall with valve and capped tap.	Connection to tap, shut-off valve and all distribution piping and fixtures.
SANITARY WASTE WATER	Below floor sanitary waste water main with capped tap.	Connection to tap, core drill to lease area, upstream cleanouts, traps and fixtures.
GREASE WASTE WATER	No provisions.	No provisions.
PLUMBING VENTS	No provisions.	Loop or Studer vents as approved by Code.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box below floor from telephone closet.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

IN-TRANSIT LOUNGE CONCESSIONS
(DESIGN CONDITION INS)

	Base Building	Tenant Improvements
STOREFRONT	\$20.00 per square foot allowance.	Build-out by tenant in accordance with the DFW Concessions Tenant Manual.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard insulation and finishes.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Empty conduit with pull cord terminated at demising wall from common distribution panel.	Conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER, SMOKING (IF APPLICABLE)	Common shaft right of way to roof mechanical wells.	Ductwork and rated enclosure from tenant equipment to roof mechanical wells. Roof mounted exhaust air fans.
HVAC	Main supply air duct tap to deliver 2.4 cfm per sq. ft.	VAV Box, grilles, registers, distribution ductwork and controls.
DOMESTIC WATER	Overhead domestic water main with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
SANITARY WASTE WATER	Below floor sanitary waste water main with capped tap.	Connection to tap, core drill to lease area, upstream cleanouts, traps and fixtures.
GREASE WASTE WATER	No provisions.	No provisions.
PLUMBING VENTS	No provisions.	Loop or Studer vents as approved by Code.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space.	In accordance with the DFW Concessions Tenant Manual.
FIRE ALARM AND DETECTION / VOICE COMMUNICAITON SYSTEM	In the event of a fire condition within the tenant spaces, or associated evacuation zones which is related to the tenant spaces, the strobe lights shall flash and the appropriate pre-recorded and/or live voice messages shall be distributed throughout the terminal. Smoke detectors within the tenant spaces in the concession triangles shall activate the smoke control system in the concession triangles. Activation of the tenant's Ansul system shall generate a supervisory signal at the main fire alarm control panel.	In accordance with the DFW Concessions Tenant Manual.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box at perimeter wall from common IT/ Communications closet distribution panel.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

TENANT GUIDELINE SUMMARY
SERVICE LEVEL STORAGE – SINGLE TENANT

	Base Building	Tenant Improvements
PERIMETER WALLS	Full height, one-hour, fire rated CMU perimeter wall construction	Gypsum wallboard and furring, insulation and finishes. Tenant to provide one-hour, fire rated separation.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Panels are provided to serve these spaces at the Service Level, adjacent to spaces and are labeled as to which space they serve.	Conduit and conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel to lease area.
HVAC	Main supply air duct tap to deliver 2.4 cfm per sq. ft.	VAV Box, grilles, registers, distribution ductwork and controls.
SANITARY WASTE WATER	Two floor drains.	Any additional floor drains, trenching to underslab waste line, patching and repair of floor slab and water proofing membrane.
PLUMBING VENTS	Master common vent line above ceiling to floor.	Tap to master vent system, loop or Studer vents as approved by Code.
DOMESTIC WATER	Overhead domestic water main with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space.	In accordance with the DFW Concessions Tenant Manual.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to pull box at perimeter wall from telephone closet.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

Provisions Summary (Continued)

TENANT GUIDELINE SUMMARY
SERVICE LEVEL STORAGE – MULTI TENANT

	Base Building	Tenant Improvements
PERIMETER WALLS	Full height, one-hour, fire rated CMU perimeter wall construction	Gypsum wallboard and furring, insulation and finishes. Tenant to provide one-hour, fire rated separation.
DEMISING WALLS	Refer to Lease Exhibits	Gypsum wallboard, insulation and finishes.
CEILINGS	Exposed structure.	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION		In accordance with the DFW Concessions Tenant Manual.
FLOORS	Typical – concrete fill.	Floor finishes.
ELECTRICAL	Panels are provided to serve these spaces at the Service Level, adjacent to spaces and are labeled as to which space they serve.	Conduit and conductors to tenant panel from distribution panel. Circuit breakers at distribution panel. Tenant panel, all devices and distribution from tenant panel.
HVAC	Main supply air duct tap to deliver 2.4 cfm per sq. ft.	VAV Box, grilles, registers, distribution ductwork and controls.
DOMESTIC WATER	Overhead domestic water main with valve and capped tap.	Connection to tap and all distribution piping and fixtures.
SANITARY WASTE WATER	Two floor drains	Any additional floor drains, trenching to underslab waste line, patching and repair of floor slab and waterproofing membrane.
PLUMBING VENTS	Master common vent line above ceiling to roof.	Tap to master vent system, loop or Studer vents as approved by Code.
FIRE PROTECTION SYSTEM	Upright sprinklers and one 75-candela strobe for every 1600 sq. ft. of unobstructed space. Gypsum wallboard, insulation, finishes.	In accordance with the DFW Concessions Tenant Manual.
ITS/COMMUNICATIONS	Empty conduit(s) with pull cord to shared pull box from telephone closet.	Media/wiring to tenant panel from distribution panel. Tenant panel, all devices, equipment and distribution from tenant panel.

6.2 Responsibility Matrix

Following in this section are spread sheets that generally outline provisions by lease space number and tenant type. The specifics of these provisions will be outlined in the tenant lease agreement. **(Reference Section 1 and 2 for Design Condition Descriptions)**

Building Construction Provisions																	
SPACE NO.	TENANT MIX	Design Condition	ITS Communication	Electrical	HVAC VAV supply air tap	HVAC Fan Coil Unit	Chilled Water	Domestic Water	Sanitary Waste Water	Cooking Exhaust duct	Dishwashing Exhaust duct	Smoking Exhaust duct	Toilet Exhaust	Grease Waste Water	Plumbing vents	Fire Protection	Misc. Provisions
NORTH VILLAGE CONCOURSE LEVEL																	
D-NV101	Cafe/Bar	B2	X	X		X	X	X	X	X	X	X	X	X	X	X	
D-NV102	Duty-free	B1	X	X		X	X									X	Interior stairs
D-NV103	Retail	B2	X	X		X	X									X	
D-NV104	Walk-away	B6	X	X		X	X	X	X						X	X	
D-NV105	Walk-away	B6	X	X		X	X	X	X						X	X	
D-NV106	Quick-serve	B2	X	X		X	X	X	X	X	X			X	X	X	
D-NV107	Quick-serve	B2	X	X		X	X	X	X	X	X			X	X	X	
D-NV108	Walk-away	B6	X	X		X	X	X	X						X	X	
D-NV109	Quick-serve	B1	X	X		X	X	X	X	X	X			X	X	X	
D-NV110	Quick-serve	B6	X	X		X	X	X	X	X	X			X	X	X	
D-NV111	Quick-serve	B2	X	X		X	X	X	X	X	X			X	X	X	
D-NV112	Retail	B5	X	X		X	X	X	X						X	X	
D-NV113	Retail	B6 Similar	X	X		X	X									X	
D-NV114	Retail	B6 Similar	X	X		X	X									X	
NORTH VILLAGE MEZZANINE LEVEL																	
D-NV201	Duty-free	B1	X	X		X	X									X	Interior stairs
D-NV202	Quick Serve	B2	X	X		X	X	X	X	X	X	X		X	X	X	
D-NV203	Business Services	B2	X	X		X	X	X	X						X	X	
D-NV204	Family Amenities	B3	X	X		X	X	X	X						X	X	
D-NV205	Quick-serve	B2	X	X		X	X	X	X	X	X			X	X	X	
D-NV206	Traveler Services	B2	X	X												X	

Responsibility Matrix (continued)

Building Construction Provisions																	
SPACE NO.	TENANT MIX	Design Condition	ITS Communication	Electrical	HVAC VAV supply air tap	HVAC Fan Coil Unit	Chilled Water	Domestic Water	Sanitary Waste Water	Cooking Exhaust duct	Dishwashing Exhaust duct	Smoking Exhaust duct	Toilet Exhaust	Grease Waste Water	Plumbing vents	Fire Protection	Misc. Provisions
SOUTH VILLAGE CONCOURSE LEVEL																	
D-SV101	Walk-away	B6	X	X		X	X	X	X						X	X	
D-SV102	Walk-away	B6	X	X		X	X	X	X						X	X	
D-SV103	Retail	B2	X	X		X	X									X	
D-SV104	Duty-free	B1	X	X		X	X									X	Interior stairs
D-SV105	Retail	B1	X	X		X	X									X	
D-SV106	Walk-away	B6	X	X		X	X	X	X						X	X	
D-SV107	Retail	B1	X	X		X	X									X	
D-SV108	Retail	B4	X	X		X										X	
D-SV109	Quick-serve	B3	X	X		X	X	X	X	X	X			X	X	X	
D-SV110	Retail	B3	X	X		X	X									X	
D-SV111	Cafe/Bar	B2	X	X		X	X	X	X	X	X	X	X	X	X	X	
SOUTH VILLAGE MEZZANINE LEVEL																	
D-SV201	Duty-free	B1	X	X		X	X									X	Interior stairs
D-SV202	Not Used		X	X		X	X	X	X						X	X	
D-SV203	Traveler Ser.	B2	X	X												X	
D-SV204	Sit-down restaurant	B2	X	X		X	X	X	X	X	X	X	X	X	X	X	
D-SV205	Walk-away	B3	X	X		X	X	X	X						X	X	
D-SV206	Family Amenities	B3	X	X		X	X	X	X						X	X	
D-SV207	Cafe/Bar	B3	X	X		X	X	X	X	X	X	X	X	X	X	X	
IN-LINE CONDITION - CONCOURSE LEVEL																	
D-NC101	Retail	A1	X	X	X			X	X					X	X	X	
D-NC102	Business Ser.	A1	X	X	X			X	X						X	X	
D-NC103A *	Cafe/Bar	A1	X	X	X			X	X	X	X	X	X	X	X	X	
D-NC 103B *	Currency Ser.																
	* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant.																
D-NC104	News	A2	X	X	X			X	X						X	X	
D-NC105	Retail	A2	X	X	X											X	
D-NC106	Retail	A2	X	X	X											X	
D-NC107A *	Retail	A2	X	X	X											X	
D-NC 107B *	Retail																
	* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant.																
D-NC108	Sit-down Restaurant	A2	X	X	X			X	X	X	X	X	X	X	X	X	
D-NC109	News	A2	X	X	X			X	X						X	X	
D-NC110	Walk-away	A3	X	X	X			X	X					X	X	X	

Responsibility Matrix (continued)

Building Construction Provisions																	
SPACE NO.	TENANT MIX	Design Condition	ITS Communication	Electrical	HVAC VAV supply air tap	HVAC Fan Coil Unit	Chilled Water	Domestic Water	Sanitary Waste Water	Cooking Exhaust duct	Dishwashing Exhaust duct	Smoking Exhaust duct	Toilet Exhaust	Grease Waste Water	Plumbing vents	Fire Protection	Misc. Provisions
IN-LINE CONDITION - CONCOURSE LEVEL (CONTINUED)																	
D-NC111	Retail	A3	X	X	X											X	
D-NC113	Retail	A3	X	X	X											X	
D-SC102	Retail	A3	X	X	X											X	
D-SC103	Walk-away	A3	X	X	X			X	X					X	X	X	
D-SC104	Cafe/bar	A2	X	X	X			X	X	X	X	X	X	X	X	X	
D-SC105	News	A2	X	X	X			X	X						X	X	
D-SC106A *	Retail	A2	X	X	X											X	
D-SC106B *	Retail																
D-SC106C *	Currency Ser.																
*Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant																	
D-SC107A *	Retail	A2	X	X	X											X	
D-SC107B *	Retail																
* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant																	
D-SC108	News	A2	X	X	X			X	X						X	X	
D-SC109	Quick-serve	A1	X	X	X			X	X	X	X			X	X	X	
D-SC110	Sit-down Restaurant	A4	X	X	X			X	X	X	X	X	X	X	X	X	
D-SC111	News	A5	X	X	X			X	X						X	X	
D-SC112	Retail	A1	X	X	X			X	X						X	X	
D-SC113	Retail	A3	X	X	X											X	
CONCOURSE KIOSK CONDITION																	
D-SC101	News	C2	X	X				X	X							X	
D-NC112	News	C2	X	X				X	X							X	
D-SC114	Retail	C3	X	X												X	
IN-TRANSIT LOUNGE																	
D-NI201	Cafe/bar	-	X	X	X			X	X	X	X			X	X	X	
D-NI202	Duty-free	-	X	X	X											X	Duty-free tenant allowance
D-NI203	Business Ser.	-	X	X	X			X	X						X	X	
D-SI201	Business Center	-	X	X	X											X	
D-SI202	Cafe/bar	-	X	X	X			X	X	X	X	X		X	X	X	
D-SI203	Duty-free	-	X	X	X											X	Duty-free tenant allowance
D-SI204	Business Center	-	X	X	X											X	

Responsibility Matrix (continued)

Building Construction Provisions																	
SPACE NO.	TENANT MIX	Design Condition	ITS Communication	Electrical	HVAC VAV supply air tap	HVAC Fan Coil Unit	Chilled Water	Domestic Water	Sanitary Waste Water	Cooking Exhaust duct	Dishwashing Exhaust duct	Smoking Exhaust duct	Toilet Exhaust	Grease Waste Water	Plumbing vents	Fire Protection	Misc. Provisions
MEETERS/GREETERS CONCESSIONS																	
D-MG102	Walk-away	C1	X	X				X	X							X	
D-MG103	Quick-serve	B6 Similar	X	X	X			X	X						X	X	
D-BZ101	Currency Services	B4	X	X	HVAC VAV Box											X	
DUTY-FREE DISTRIBUTION ROOMS AT GATEHOUSES																	
D-NG 101 D-NG 102 D-NG 103 D-NG 104	Duty-free distribution rooms 2 at each gatehouse	-	X	X	X											X	
SERVICE LEVEL STORAGE CONDITION - SINGLE TENANT																	
D-S103	Tenant storage - single tenant	-	X	X	X			X	X						X	X	
D-S106	Tenant storage - single tenant	-	X	X	X			X	X						X	X	
SERVICE LEVEL STORAGE CONDITION - MULTI TENANT																	
D-S104A D-S104B D-S104C D-S104D	Tenant storage Multi tenant	-	X	X	X			X	X						X	X	
D-S105A D-S105B D-S105C D-S105D	Tenant storage Multi tenant	-	X	X	X			X	X						X	X	
D-S107A D-S107B D-S107C D-S107D	Tenant storage Multi tenant	-	X	X	X			X	X						X	X	
D-S108A D-S108B D-S108C D-S108D	Tenant storage Multi tenant	-	X	X	X			X	X						X	X	
D-S109A D-S109B D-S109C D-S109D	Tenant storage - multi-tenant	-	X	X	X			X	X						X	X	

6.3 Utility Assumption Matrix

The existing electrical loads (watts per square foot) used in this matrix were taken from previous electrical studies for the existing terminal concession programs. This matrix is intended to determine the empty conduit size to run to each space, not to size services for the concessions. The actual service size will be determined by each of the concession consultants utilizing actual electrical loads. This matrix assumes that spaces designated for retail or food will remain retail or food if another concession vendor takes over. The attached sheets for estimated space requirements are the assumed requirements for each space. The actual sizes for exhaust shall be determined by each of the concession consultants utilizing actual space exhaust requirements.

Space No.	Space Type	Estimated Watts/SF	Estimated Service Size @ 480V, 3 Ph	Estimated Conduit Size	DFW Installed Conduit Size	Toilet Exhaust	Cooking Exhaust	Dishwashing Exhaust	Smoking Exhaust	Domestic Cold Water	Sanitary Sewer	Grease Waste	Vent	Chilled/Htg Water	Supply Air Tap
Service Level															
D-S101	Truck Dock Storage	*								1"	4"		4"	n/a	n/a
D-S103	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	16" Dia.
D-S104A	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	16" Dia.
D-S104B	Concessions Storage	10			**										
D-S104C	Concessions Storage	10			**										
D-S104D	Concessions Storage	10			**										
D-S105A	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	16" Dia.
D-S105B	Concessions Storage	10			**										
D-S105C	Concessions Storage	10			**										
D-S105D	Concessions Storage	10			**										
D-S106	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	16" Dia.
* In Base Bldg.															
**Panels are shown in Base Bldg for these rooms. Tenant Contractor shall route and size conduits as required.															

Utility Assumption Matrix (continued)

Space No.	Space Type	Estimated Watts/SF	Estimated Service Size @ 480V, 3 Ph	Estimated Conduit Size	DFW Installed Conduit Size	Toilet Exhaust	Cooking Exhaust	Dishwashing Exhaust	Smoking Exhaust	Domestic Cold Water	Sanitary Sewer	Grease Waste	Vent	Chilled/Htg Water	Supply Air Tap
Service Level (Continued)															
D-S107A	Concessions Storage	10			**										
D-S107B	Concessions Storage	10			**										
D-S107C	Concessions Storage	10			**										
D-S107D	Concessions Storage	10			**										
D-S108A	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	16" Dia.
D-S108B	Concessions Storage	10			**										
D-S108C	Concessions Storage	10			**										
D-S108D	Concessions Storage	10			**										
D-S109A	Concessions Storage	10			**					1"	4"		4"	3/4" HS/HR	8" Dia.
D-S109B	Concessions Storage	10			**										
D-S109C	Concessions Storage	10			**										
D-S109D	Concessions Storage	10			**										
Arrivals Level															
D-BZ101	Currency Services	10	80A	1-1/4"	2"										10" Dia.
D-MG102	Walk Away	50	80A	1-1/4"	2"					1"	4"				
D-MG103	Quick Serve	50	80A	1-1/4"	2"					1"	4"		4"		10" Dia.
Concourse Level															
D-NC100	Traveler Services														
D-NC101	Retail	10	80A	1-1/4"	2"					1"	4"	4"	4"		16x10
D-NC102	Business Services	20	225A	2-1/2"	3"					2"	4"				36x24
D-NC103A * D-NC103B *	Café/Bar Currency Ser.	75	350A	4"	4"	12x12	16x16	10x10	12x1 2	2"	4"	4"	4"		24x20
* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant															
D-NC104	News	10	80A	1-1/4"	2"					1"	4"		4"		18x14
D-NC105	Retail	10	80A	1-1/4"	2"										20x16
D-NC106	Retail	10	80A	1-1/4"	2"										30x20
* In Base Bldg. **Panels are shown in Base Bldg for these rooms. Tenant Contractor shall route and size conduits as required.															

Utility Assumption Matrix (continued)

Space No.	Space Type	Estimated Watts/SF	Estimated Service Size @ 480V, 3 Ph	Estimated Conduit Size	DFW Installed Conduit Size	Toilet Exhaust	Cooking Exhaust	Dishwashing Exhaust	Smoking Exhaust	Domestic Cold Water	Sanitary Sewer	Grease Waste	Vent	Chilled/Htg Water	Supply Air Tap
Concourse Level (Continued)															
D-NC107A *	Retail	10	100A	1-1/4"	2"										26x18
D-NC 107B *	Retail														
* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant															
D-NC108	Sit Down Restaurant	100	800A	2 - 4"	2-4"	16x16	(2) 22x22	(2) 18x16	16x16	2"	4"	4"	4"		38x24
D-NC109	News	10	80A	1-1/4"	2"					1"	4"		4"		18x12
D-NC110	Walk Away	20	80A	1-1/4"	2"					1"	4"	4"	4"		18x10
D-NC111	Retail	10	80A	1-1/4"	2"										12x10
D-NC112	News	10	80A	1-1/4"	2"					1"	4"				n/a
D-NC113	Retail	10	80A	1-1/4"	2"										12x10
D-SC101	News	10	80A	1-1/4"	2"					1"	4"				n/a
D-SC102	Retail	50	150A	2"	3"										20x12
D-SC103	Walk Away	20	80A	1-1/4"	2"					1"	4"	4"	4"		16x12
D-SC104	Café/Bar	75	250A	2-1/2"	3"	12x12	16x16	10x10	12x12	2'	4"	4"	4"		22x14
D-SC105	News	10	80A	1-1/4"	2"					1"	4"		4"		20x12
D-SC106A *	Retail														
D-SC106B *	Retail	10	80A	1-1/4"	2"										26x16
D-SC106C *	Currency Ser.														
* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant															
D-SC107A *	Retail	10	80A	1-1/4"	2"										28x18
D-SC107B *	Retail														
* Demising wall between tenants to be constructed by tenant per Lease Exhibits. Division of building utilities to be coordinated with adjacent tenant															
D-SC108	News	10	80A	1-1/4"	2"					1"	4"		4"		24x12
D-SC109	Quick Serve	50	125A	2"	3"		16x16	10x10		2"	4"	4"	4"		20x12
D-SC110	Sit Down Restaurant	100	600A	2-3"	2-3"	16x16	22x22	18x16	16x16	2"	4"	4"	4"		24x16
D-SC111	News	10	80A	1-1/4"	2"					1"	4"		4"		10x8
D-SC112	Retail	10	80A	1-1/4"	2"					2"	4"		4"		16x10
D-SC113	Retail	10	80A	1-1/4"	2"										12x6
D-SC114	Retail	10	80A	1-1/4"	2"									n/a	n/a
D-NV101	Café/Bar	75	250A	2-1/2"	2"	12x12	16x16	10x10	12x12	2"	4"	4"	4"	1-1/2" / 1-1/4"	
D-NV102	Duty Free Shopping	10	100A	1-1/4"	2"									1-1/2" / 1-1/4"	
D-NV103	Retail	10	80A	1-1/4"	2"									1-1/4" / 1"	
D-NV104	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-NV105	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-NV106	Quick Serve	50	100A	1-1/4"	2"		16x16	10x10		2"	4"	4"	4"	1" / 3/4"	
* In Base Bldg.															
**Panels are shown in Base Bldg for these rooms. Tenant Contractor shall route and size conduits as required.															

Utility Assumption Matrix (continued)

Space No.	Space Type	Estimated Watts/SF	Estimated Service Size @ 480V, 3 Ph	Estimated Conduit Size	DFW Installed Conduit Size	Toilet Exhaust	Cooking Exhaust	Dishwashing Exhaust	Smoking Exhaust	Domestic Cold Water	Sanitary Sewer	Grease Waste	Vent	Chilled/Htg Water	Supply Air Tap
Concourse Level (Continued)															
D-NV107	Quick Serve	50	100A	1-1/4"	2"		16x16	10x10		2"	4"	4"	4"	1-1/4" / 1"	
D-NV108	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-NV109	Quick Serve	50	150A	2"	3"		16x16	10x10		2"	4"	4"	4"	1-1/4" / 1"	
D-NV110	Quick Serve	50	80A	1-1/4"	2"		16x16	10x10		2"	4"	4"	4"	1" / 3/4"	
D-NV111	Quick Serve	50	150A	2"	3'		16x16	10x10		2'	4"	4"	4"	1-1/4" / 1"	
D-NV112	Retail	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-NV113	Retail	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-NV114	Retail	50	80A	1-1/4"	2"					1"	4"		4"	3/4" / 3/4"	
D-SV101	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	1" / 3/4"	
D-SV102	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	1" / 3/4"	
D-SV103	Retail	10	80A	1-1/4"	2"									1" / 3/4"	
D-SV104	Duty Free Shopping	10	80A	1-1/4"	2"									1-1/2" / 1-1/4"	
D-SV105	Retail	10	80A	1-1/4"	2"									1-1/4" / 1"	
D-SV106	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	1" / 3/4"	
D-SV107	Retail	10	80A	1-1/4"	2"									1-1/4" / 1"	
D-SV108	Retail	20	80A	1-1/4"	2"									1" / 3/4"	
D-SV109	Quick Serve	50	500A	4"	4"		16x16	10x10		2'	4'	4"	4"	2" / 1-1/2"	
D-SV110	Retail	10	80A	1-1/4"	2"									1" / 3/4"	
D-SV111	Café/Bar	75	350A	4"	4"	12x12	16x16	10x10	12x12	2"	4"	4"	4"	1-1/2" / 1-1/4"	
* In Base Bldg.															
**Panels are shown in Base Bldg for these rooms. Tenant Contractor shall route and size conduits as required.															

Utility Assumption Matrix (continued)

Space No.	Space Type	Estimated Watts/SF	Estimated Service Size @ 480V, 3 Ph	Estimated Conduit Size	DFW Installed Conduit Size	Toilet Exhaust	Cooking Exhaust	Dishwashing Exhaust	Smoking Exhaust	Domestic Cold Water	Sanitary Sewer	Grease Waste	Vent	Chilled/Htg Water	Supply Air Tap
INS Level															
D-NV201	Duty Free Shopping	10	80A	1-1/4"	2"									2" / 1-1/2"	
D-NV202	Quick Serve	75	150A	2-1/2"	3"		16x16	10x10	12x12	2"	4"	4"	4"	1-1/4" / 1"	
D-NV203	Business Services	20	80A	1-1/4"	2"					2"	4"		4"	1" / 3/4"	
D-NV204	Family Amenities	20	80A	1-1/4"	2"					2"	4"		4"	1" / 3/4"	
D-NV205	Quick Serve	50	125A	1-1/4"	2"		16x16	10x10		2"	4"	4"	4"	1-1/4" / 1"	
D-NV206	Traveler Services	20	80A	1-1/4"	2"										
D-SV201	Duty Free Shopping	10	100A	1-1/4"	2"									2" / 1-1/2"	
D-SV202	Not Used	20	80A	1-1/4"	2"					2"	4"		4"	1" / 3/4"	
D-SV203	Traveler Services	20	80A	1-1/4"	2"										
D-SV204	Sit Down Restaurant	100	350A	4"	4"	16x16	22x22	18x16	16x16	2"	4"	4"	4"	1-1/2" / 1-1/4"	
D-SV205	Walk Away	50	80A	1-1/4"	2"					1"	4"		4"	1" / 3/4"	
D-SV206	Family Amenities	20	80A	1-1/4"	2"					2"	4"		4"	1-1/4" / 1"	
D-SV207	Café/Bar	75	80A	1-1/4"	2"		16x16	10x10	12x12	1"	4"	4"	4"	1" / 3/4"	
D-NI201	Café/Bar	75	125A	2"	3"		16x16	10x10	12x12	1"	4"	4"	4"		16x10
D-NI202	Duty Free Shopping	10	80A	1-1/4"	2"										12x10
D-NI203	Business Services	20	80A	1-1/4"	2"					1"	4"		4"		12x8
D-SI201	Business Center-Laptops	20	80A	1-1/4"	2"										6x6
D-SI202	Café/Bar	75	100A	1-1/4"	2"		16x16	10x10	12x12	2"	4"	4"	4"		14x10
D-SI203	Duty Free Shopping	10	80A	1-1/4"	2"										12x8
D-SI204	Business Center	20	80A	1-1/4"	2"										6x4
* In Base Bldg.															
**Panels are shown in Base Bldg for these rooms. Tenant Contractor shall route and size conduits as required.															

6.4 Heat Loss Schedule

Project:			
Tenant:			
Type of Store:		Area:	X = sq. ft.

	Item	Room: Number							
		Name							
		1	Area (sq. ft.)						
		2	Ceiling height (ft.)						
	3	Volume (cu. ft.)							
EXTERIOR LOSSES			Factor	Quantity	BTUH	Quantity	BTUH	Quantity	BTUH
C D Y A C Y L E	4	Roof							
	5	Wall							
	6	Glass							
	7	Infiltration							
	8								
	9	Sub Total (4 thru 8)							
N C I Y G C H L T E	10	Roof							
	11	Wall							
	12	Glass							
	13								
	14	Sub Total (10 thru 13)							
INTERIOR GAINS									
D C A Y Y C	15	Lights (25% Credit)	0.25						
	16	Other							
	17	Sub Total (15 + 16)							
NET HEAT LOSS									
C D Y A C Y L E	18	Room Load (9 less 17)							
	19	Average Room Load per sq. ft. (lt. 18/lt. 1)							
	20	Total Tenant Area (Sum of Item 1)							
	21	Tenant Grand Total Load (Sum of lt. 18)							
	22	Avg. Tenant Load per sq. ft. (lt. 21/20)							
N C G Y T C	23	Avg. Room Load per sq. ft. (lt. 14/1)							
	24	Tenant Grand Total Load (Sum of lt. 14)							
	25	Avg. Tenant Load per sq. ft. (lt. 24/lt. 20)							

- Notes:
1. Refer to Design Criteria for design conditions.
 2. Overall Coefficient of Heat Transfer ("U" Value) of Tenant Wall is dependent on tenant's inside wall construction.
 3. For Tenant's Load in Watt per sq. ft., divide appropriate "BTUH" column by 3.413.

6.5 Heat Gain Schedule

Project:			
Tenant:			
Type of Store:	Area:	X	= sq. ft.

	Item	Room: Number							
		Name							
		1 Area (sq. ft.)							
		2 Ceiling height (ft.)							
	3	Volume (cu. ft.)							
EXTERIOR LOSSES			Factor	Quantity	BTUH	Quantity	BTUH	Quantity	BTUH
C D Y A C Y L E	4	Roof							
	5	Wall							
	6	Glass							
	7	Infiltration							
	8								
	9	Sub Total (4 thru 8)							
N C I Y G C H L T E	10	Roof							
	11	Wall							
	12	Glass							
	13								
	14	Sub Total (10 thru 13)							
INTERIOR GAINS									
D C A Y Y C	15	Lights (25% Credit)	0.25						
	16	Other							
	17	Sub Total (15 + 16)							
NET HEAT LOSS									
C D Y A C Y L E	18	Room Load (9 less 17)							
	19	Average Room Load per sq. ft. (lt. 18/lt. 1)							
	20	Total Tenant Area (Sum of Item 1)							
	21	Tenant Grand Total Load (Sum of lt. 18)							
	22	Avg. Tenant Load per sq. ft (lt. 21/20)							
N C G Y T C	23	Avg. Room Load per sq. ft. (lt. 14/1)							
	24	Tenant Grand Total Load (Sum of lt. 14)							
	25	Avg. Tenant Load per sq. ft. (lt. 24/lt. 20)							

- Notes:
1. Refer to Design Criteria for design conditions.
 2. Overall Coefficient of Heat Transfer ("U" Value) of Tenant Wall is dependent on tenant's inside wall construction.
 3. For Tenant's Load in Watt per sq. ft., divide appropriate "BTUH" column by 3.413.

6.6 Electrical Review Schedule

Project:			
Tenant:			
Type of Store:	Area:	X	= sq. ft.
Circuit Breaker installed in Owner's Distribution Panel to Serve Tenant:		Size: _____	
Frame:	AIC Rating: _____	Voltage: 277/480, Poles: 3	

Service Conductors/Conduit from Owner's Distribution Panel to Tenant Distribution Panel:

Conductor Sizes: Phase: _____ Neutral: _____ Ground: _____ Conduit Size: _____

Loads	Connected KVA	Design Factor (%)	Design KVA
Lighting		125	
Receptacles		**	
Transformers		125	
Motors		125 (largest) + 100	
Heating		*	
Air Conditioning		*	
Miscellaneous		100	
Spares & Spares		100	
Kitchen		(See NEC)	
Hot Water Heater		125	
<p>Totals: _____ KVA _____ KVA</p> <p>_____ VA/SF _____ VA/SF</p> <p>* Largest Coincident Load A/C, Heating</p> <p>** First 10 KVA @ 100% (Remainder @ 50%)</p>			

Tenant Furnished Equipment Sizes		
Main C/B in Tenant Distribution Panel (TDP): _____	Size: _____ Trip: _____	Frame: _____ AIC Rating: _____
Step Down Transformer: KVA: _____ Secondary Voltage: _____ Phase: _____		
3 Phase Fault Current Data		
Panelboard: _____	Max. Avail. 3 Phase Fault Current: _____	
Panelboard: _____	Max. Avail. 3 Phase Fault Current: _____	
Panelboard: _____	Max. Avail. 3 Phase Fault Current: _____	
Panel: _____	Max. Avail. 3 Phase Fault Current: _____	

6.7 Storefront Opening Guidelines for Smoke Management

This document intends to describe the opening requirements for tenant spaces that have unprotected openings. These requirements do not apply to protected openings or those with automatic closing glass doors protected with a water curtain.

When unprotected openings are part of the tenant design, the smoke management system for concourse is dependant upon the tenant spaces opening sizes. In this case, the smoke management system is designed to allow smoke from a fire occurring in the tenant space to 'spill' into the concourse. Smoke spilling out of a tenant space is comparable to a bathtub overflowing with water; however, the tenant smoke spills upward, where the bathtub would spill downward.





In order to minimize the smoke spill from a tenant, openings in tenant spaces are limited. The Figures and Tables below represent the range of acceptable tenant opening configurations. Each figure represents four sides of a concession space. "SIDE 1" is the side out of which the smoke is intended to spill. The minimum height for the opening is on SIDE 1.

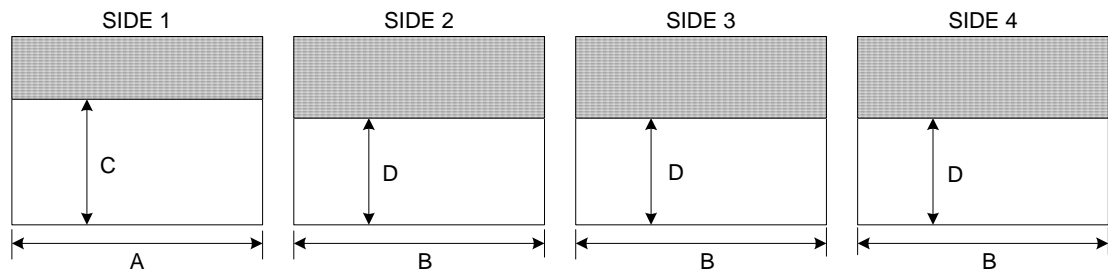
Note that the opening can be in the form of a grill (at least 70 percent open) or other feature that allows smoke to spill into the concourse. Also, Note that the opening height for the remaining three sides must be at least 18" lower than that of the spill side.

The opening requirements are based upon the smoke management concepts and calculations detailed in the latest versions of the DFW International Airport - Terminal D Expansion Fire Strategy. Refer to that document for additional details of the smoke management concepts.

6.7.1 Village Tenants

Legend:

	= Open Space
	= Ventilation Grid
	= Glazing, wall, signage, other noncombustible feature
	= Automatically closable door



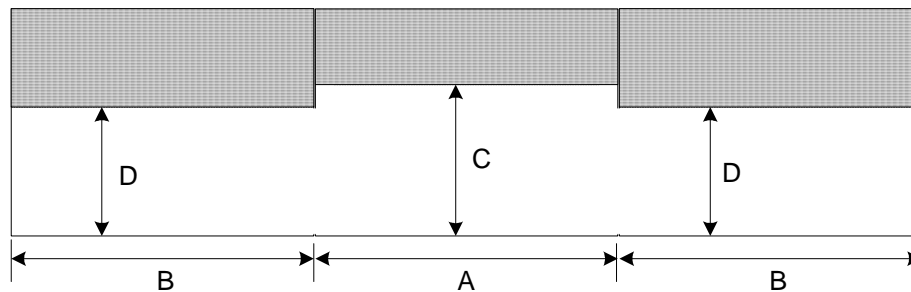
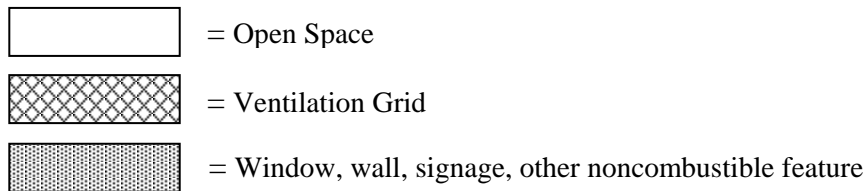
Dimension A	Requirements For Dimension B	Requirements For Dimension C	Requirements For Dimension D
A = 27' - 6" to 30'	No Limitations	12' - 0" minimum	10' - 6" maximum See Note 1
A = 25' - 0" to 27' - 6"	No Limitations	10' - 0" minimum	8' - 6" maximum See Note 1
A = less than 25' - 0"	No Limitations	8' - 2" minimum	6' - 8" maximum See Note 1

Note 1: These sides can be full-height glazing protected with sprinklers

6.7.2 In-Line Tenants

The drawing and table below represent possible layout options for the In-Line Tenant spaces. The minimum opening height of the central space in each case must be provided unless a ventilation grill is installed at this height. The opening heights of the adjacent spaces must be at least 18 inches lower than that of the center opening or grill elevation.

Legend:

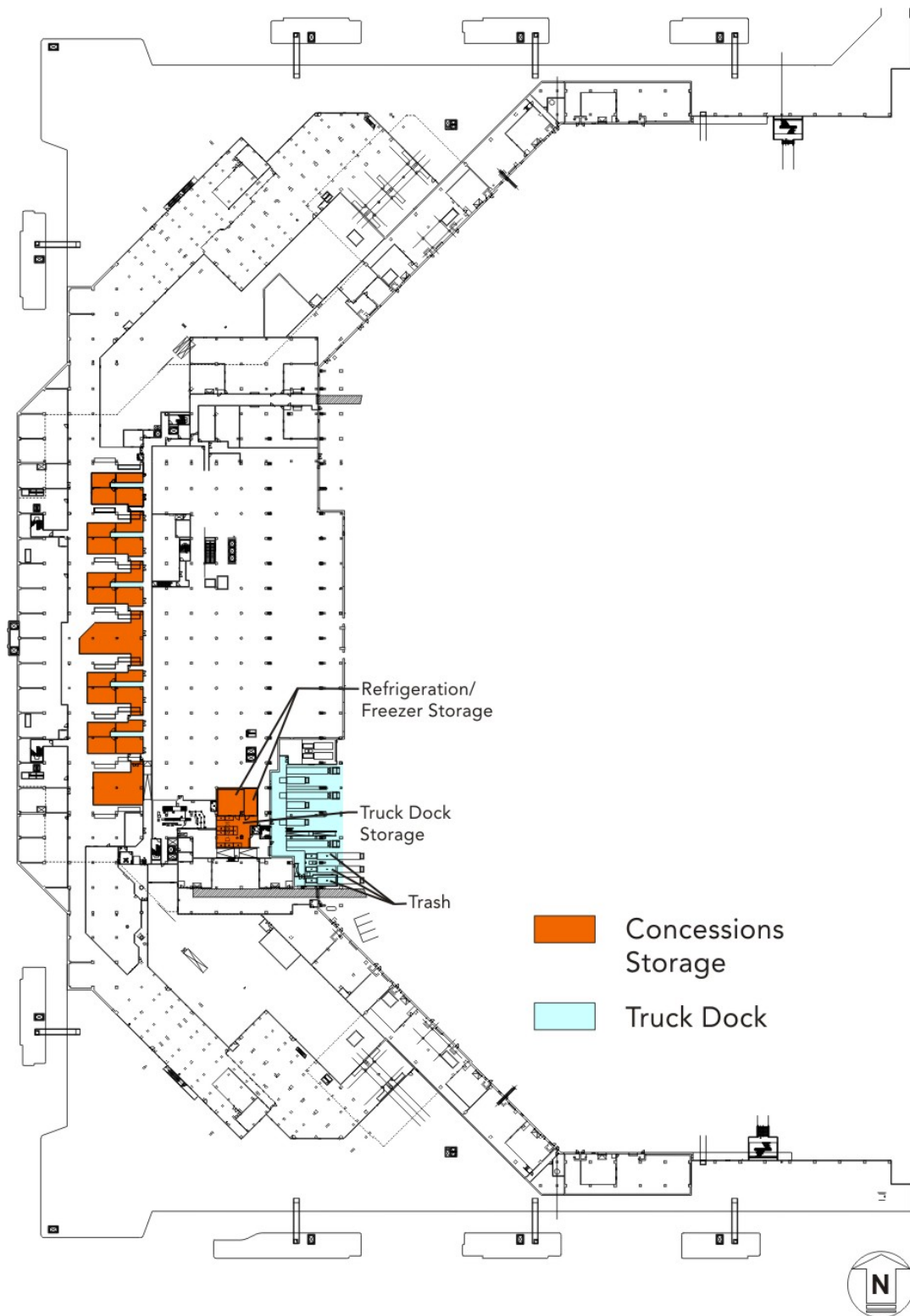


Dimension A	Requirements For Dimension B	Requirements For Dimension C	Requirements For Dimension D
A = 27' - 6" to 30'	No Limitations See Note 1	12' - 0" minimum	10' - 6" maximum See Note 2
A = 25' - 0" to 27' - 6"	No Limitations See Note 1	10' - 0" minimum	8' - 6" maximum See Note 2
A = less than 25' - 0"	No Limitations See Note 1	8' - 2" minimum	6' - 8" maximum See Note 2

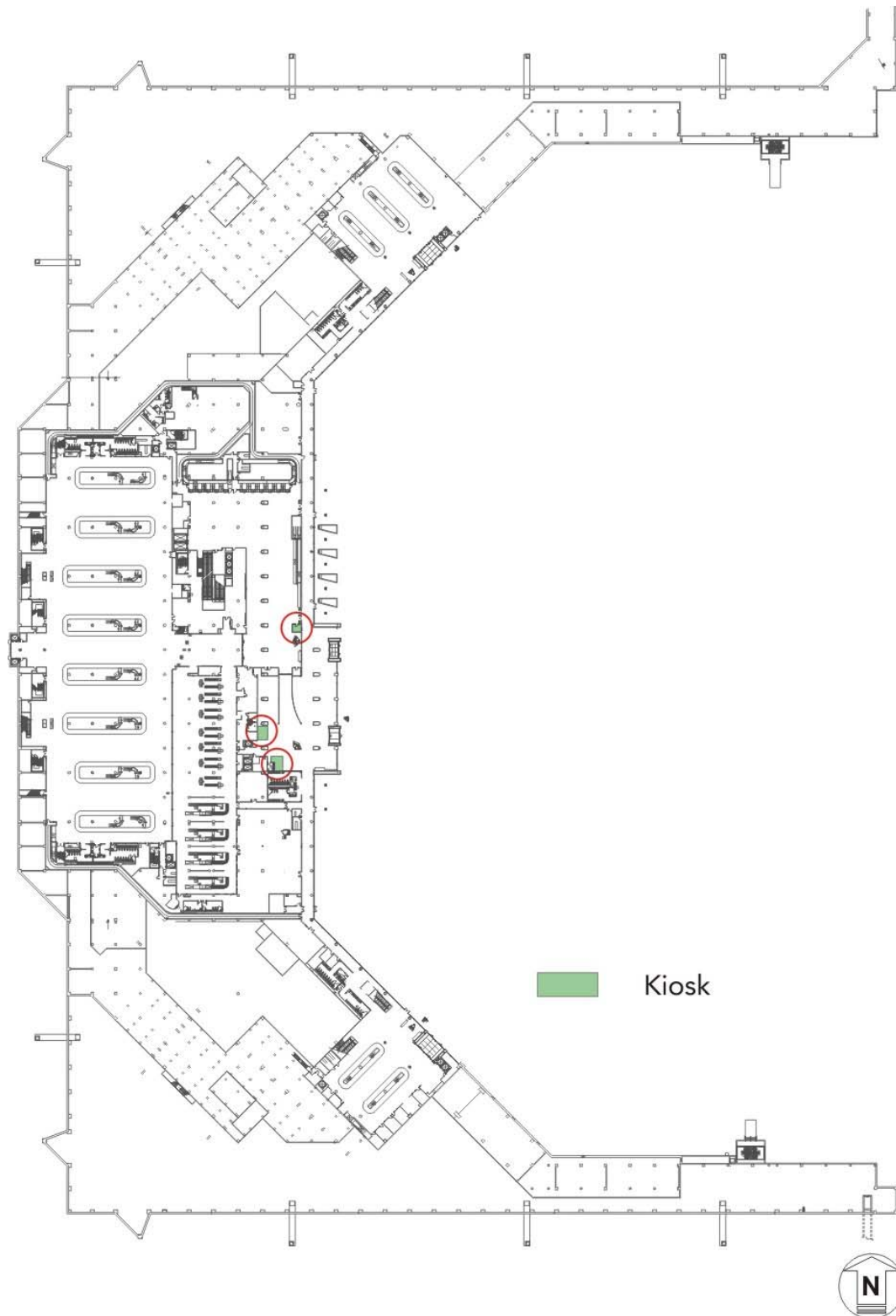
Note 1: Depending upon tenant size, this dimension may be zero or larger.

Note 2: These sides can be full-height glazing protected with sprinklers

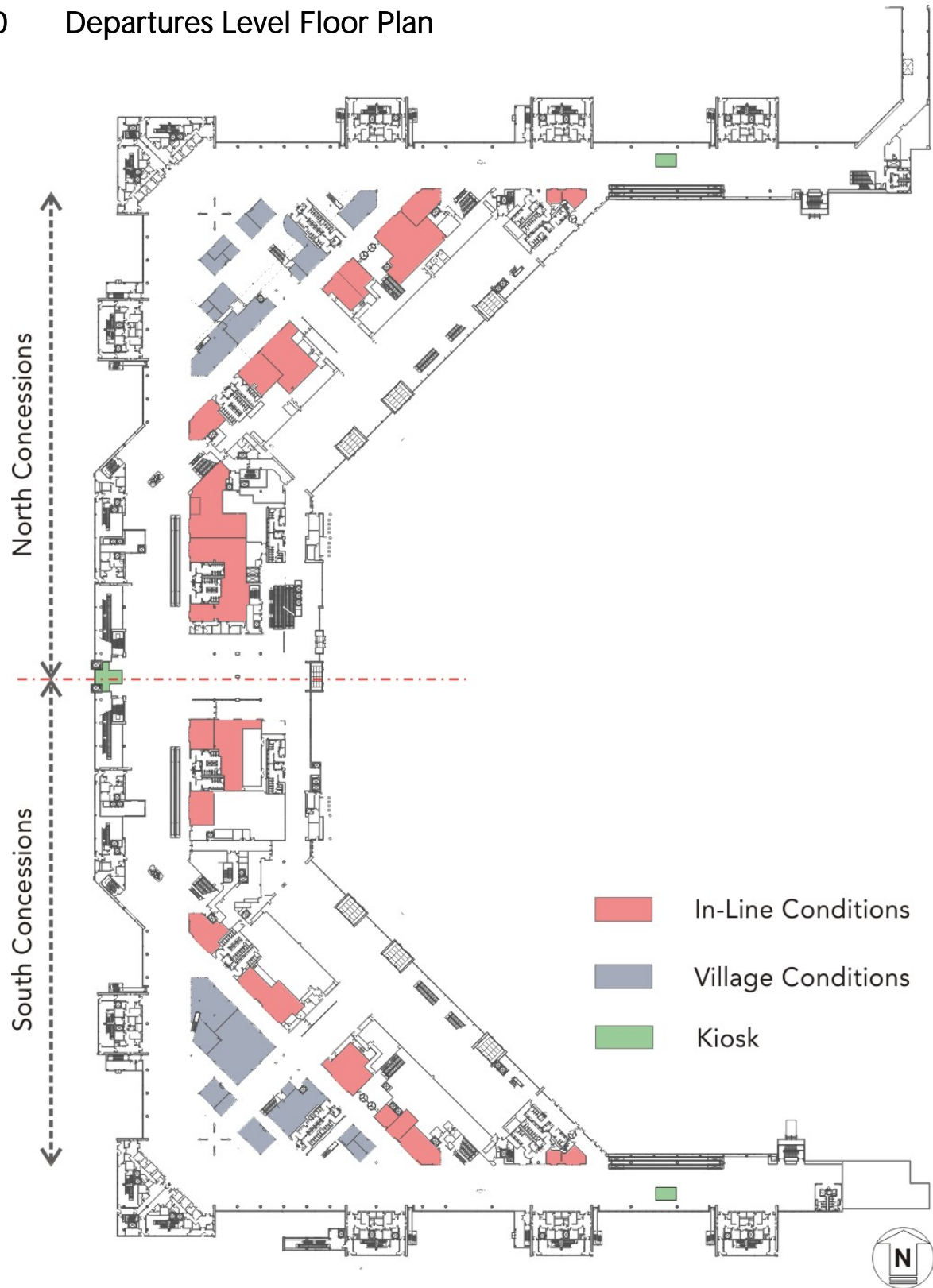
6.8 Service Level Floor Plan



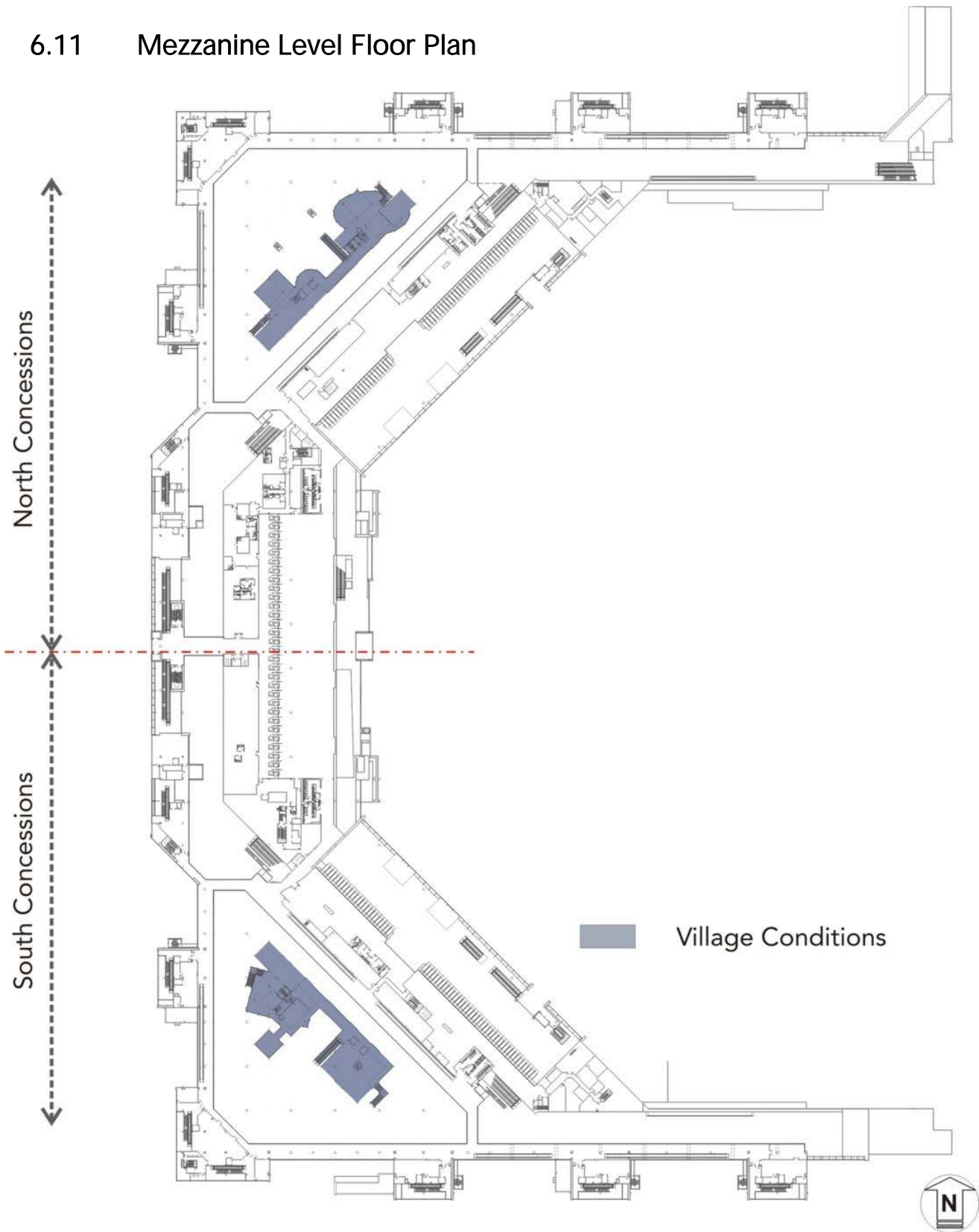
6.9 Arrivals Level Floor Plan



6.10 Departures Level Floor Plan

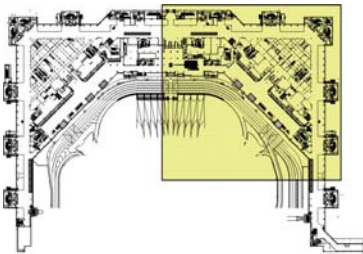


6.11 Mezzanine Level Floor Plan

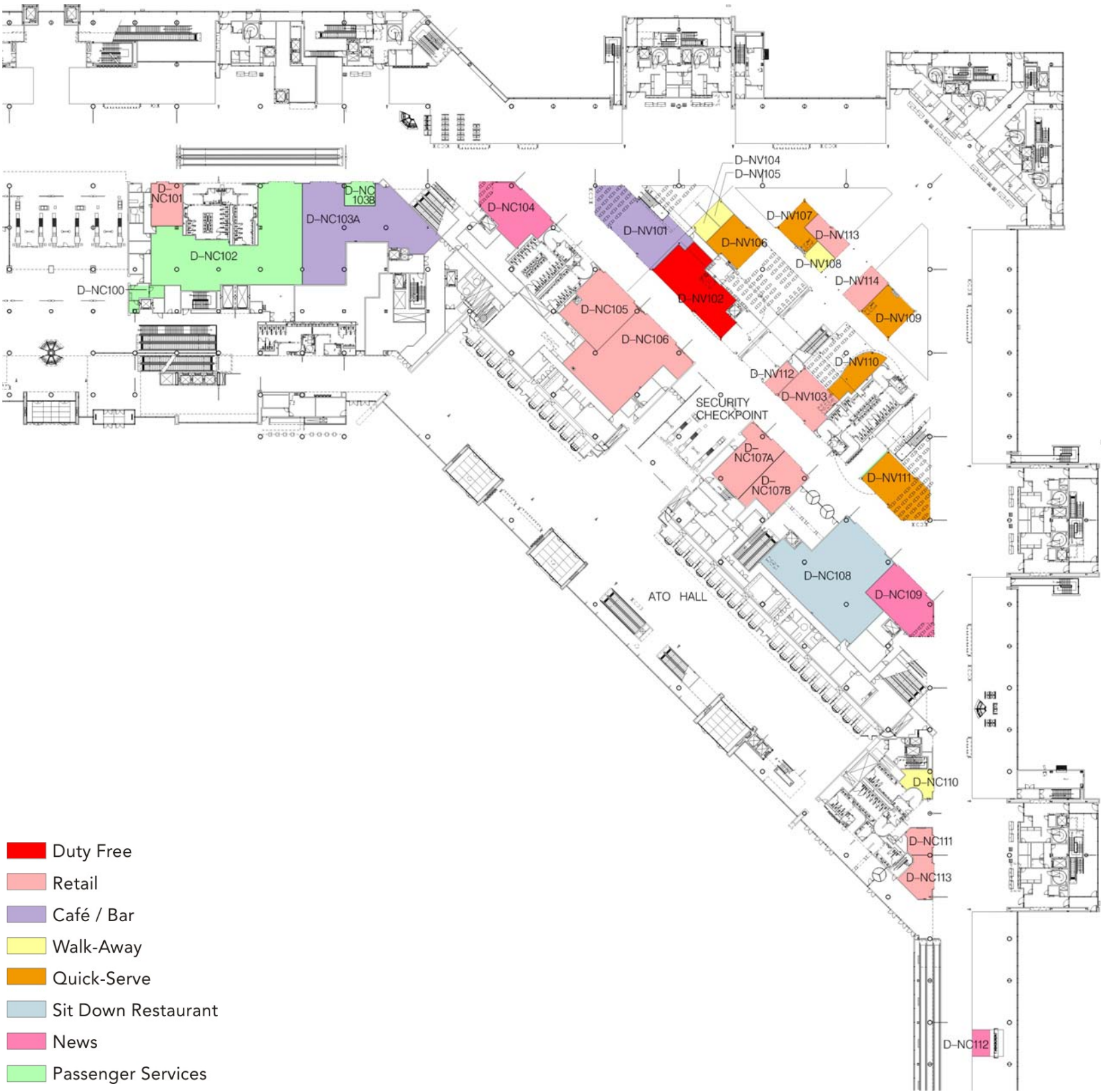


6.12 North Departures Level
Tenant Location Plan

D-NC100	Traveler Services
D-NC101	Retail
D-NC102	Business Services
D-NC103A	Café/Bar
D-NC103B	Currency Services
D-NC104	News
D-NC105	Retail
D-NC106	Retail
D-NC107A	Retail
D-NC107B	Retail
D-NC108	Sit Down Restaurant
D-NC109	News
D-NC110	Walk Away
D-NC111	Retail
D-NC112	News
D-NC113	Retail
D-NV101	Café/Bar
D-NV102	Duty Free
D-NV103	Retail
D-NV104	Walk Away
D-NV105	Walk Away
D-NV106	Quick Serve
D-NV107	Quick Serve
D-NV108	Walk Away
D-NV109	Quick Serve
D-NV110	Quick Serve
D-NV111	Quick Serve
D-NV112	Retail
D-NV113	Retail
D-NV114	Retail



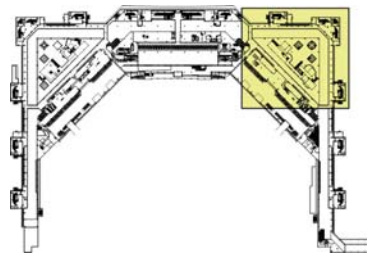
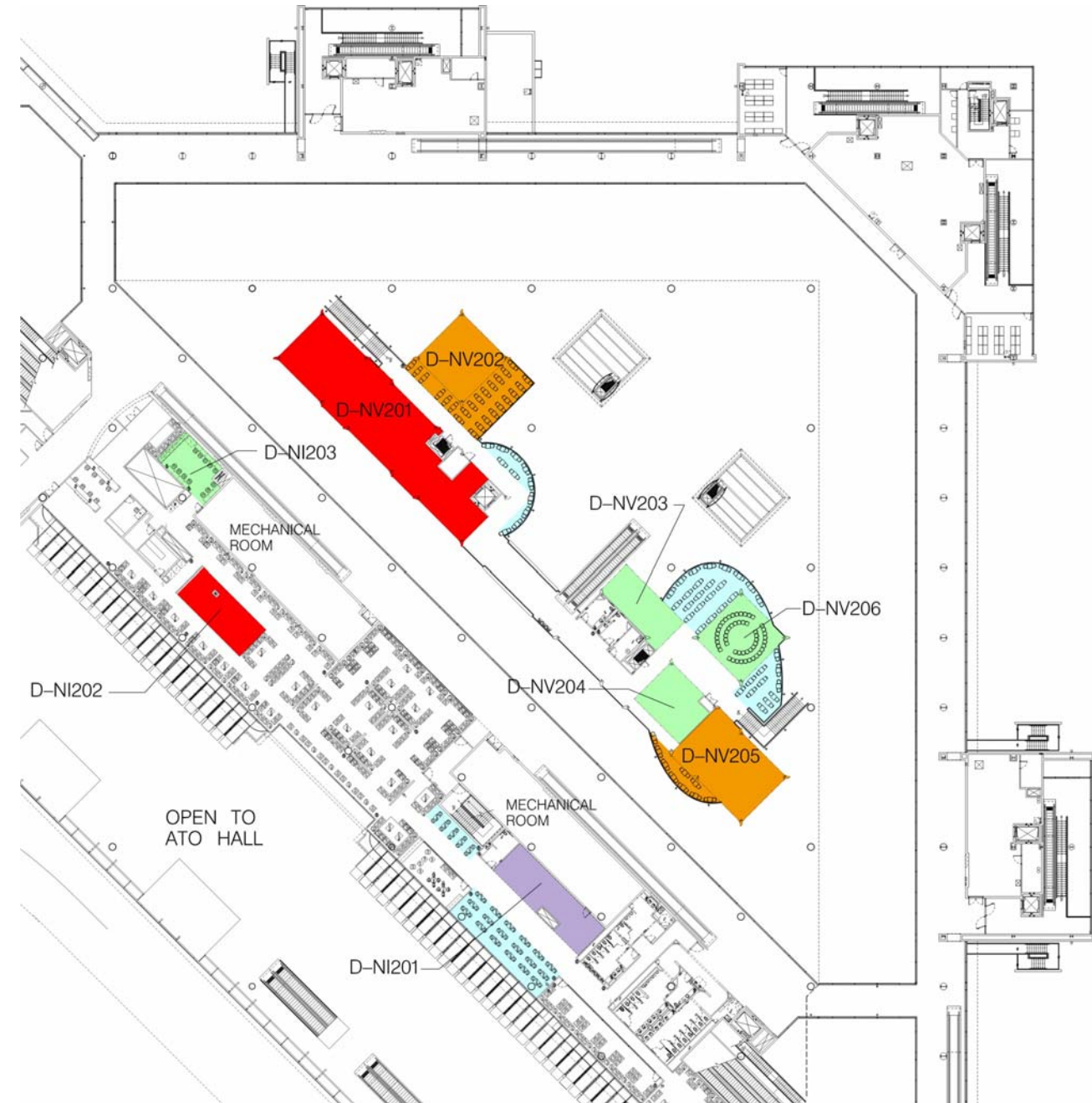
Key Plan



6.13 North Mezzanine Level Tenant Location Plan

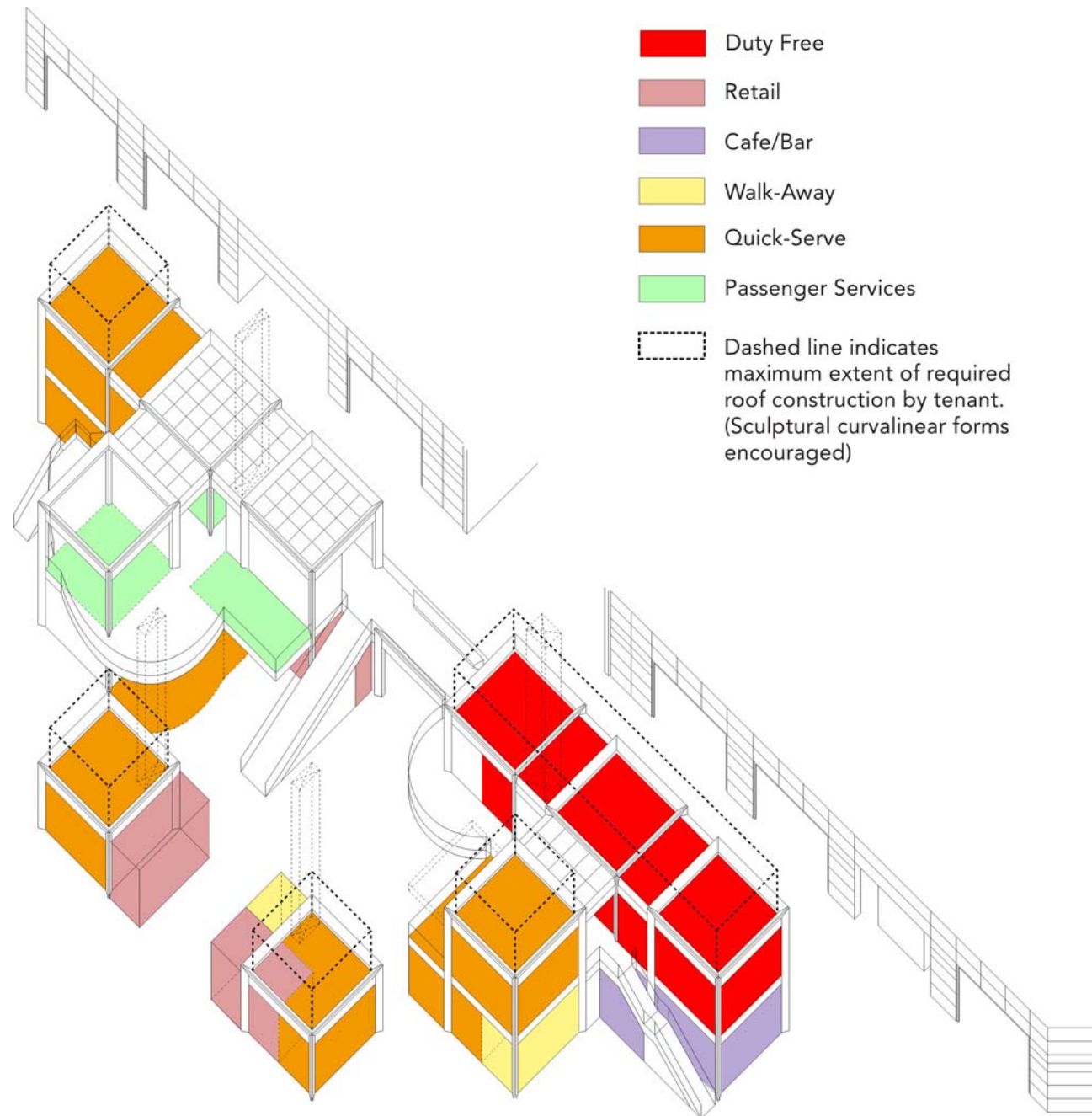
D-NV201	Duty Free
D-NV202	Quick Serve
D-NV203	Business Services
D-NV204	Family Amenities
D-NV205	Quick Serve
D-NV206	Traveler Services
D-NI201	Café/Bar
D-NI202	Duty Free
D-NI203	Business Services

	Duty Free
	Retail
	Café / Bar
	Walk-Away
	Quick-Serve
	Sit Down Restaurant
	News
	Passenger Services

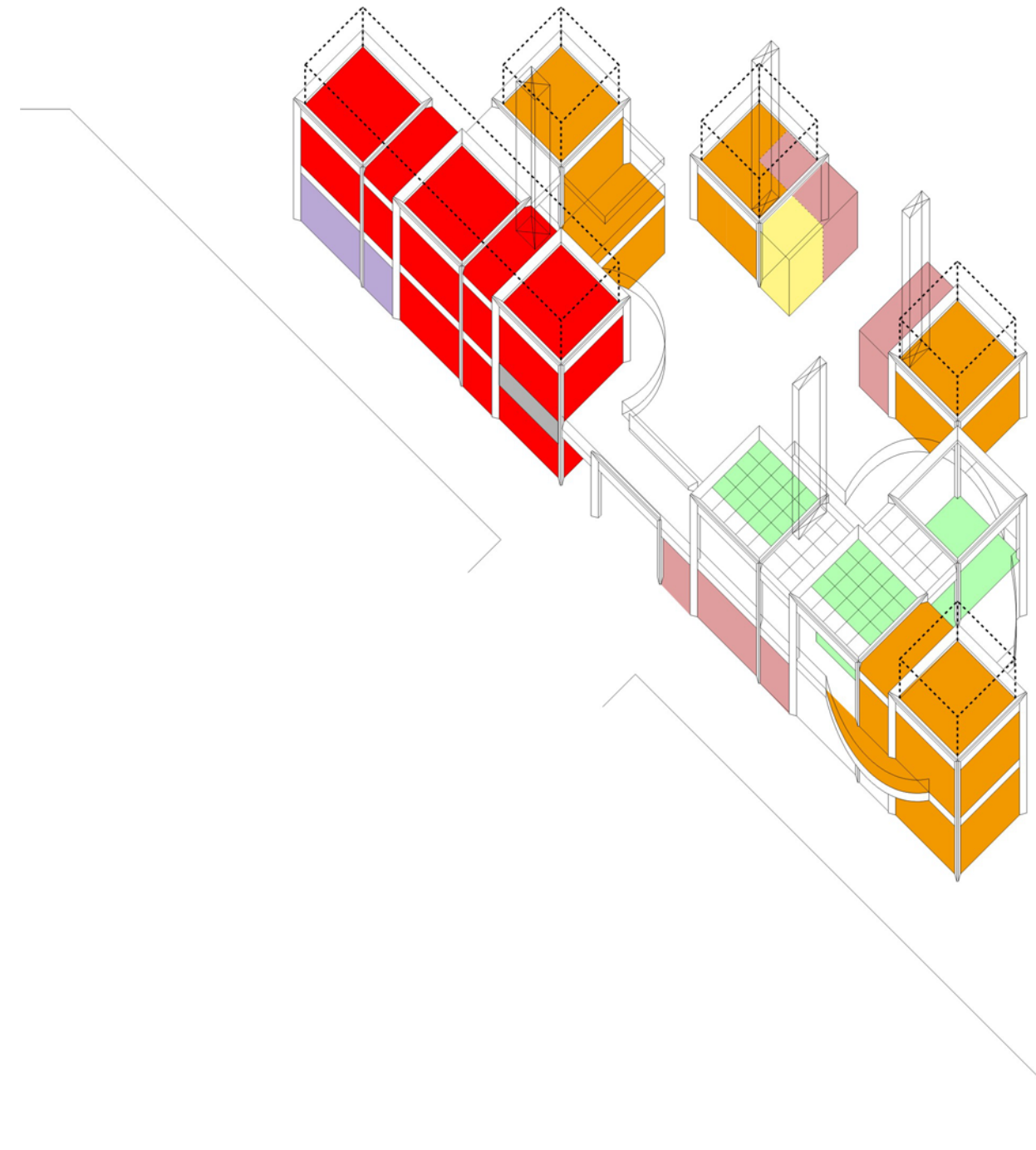


Key Plan

6.14 North Village Tenancy Diagrams



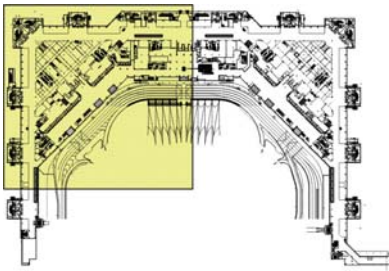
North Village Tenancy Diagram View Facing East



North Village Tenancy Diagram View Facing West

6.15 South Departures Level
Tenant Location Plan

D-SC101	News
D-SC102	Retail
D-SC103	Walk Away
D-SC104	Café/Bar
D-SC105	News
D-SC106A	Retail
D-SC106B	Retail
D-SC106C	Currency Services
D-SC107A	Retail
D-SC107B	Retail
D-SC108	News
D-SC109	Quick Serve
D-SC110	Sit Down Restaurant
D-SC111	News
D-SC112	Retail
D-SC113	Retail
D-SC114	Retail
D-SV101	Walk Away
D-SV102	Walk Away
D-SV103	Retail
D-SV104	Duty Free
D-SV105	Retail
D-SV106	Walk Away
D-SV107	Retail
D-SV108	Retail
D-SV109	Quick Serve
D-SV110	Retail
D-SV111	Café/Bar



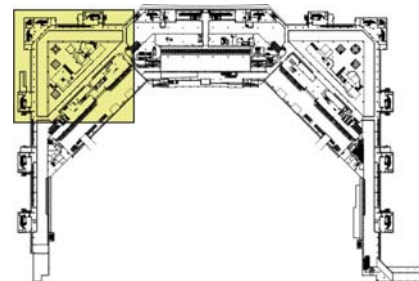
Key Plan



6.16 South Mezzanine Level Tenant Location Plan

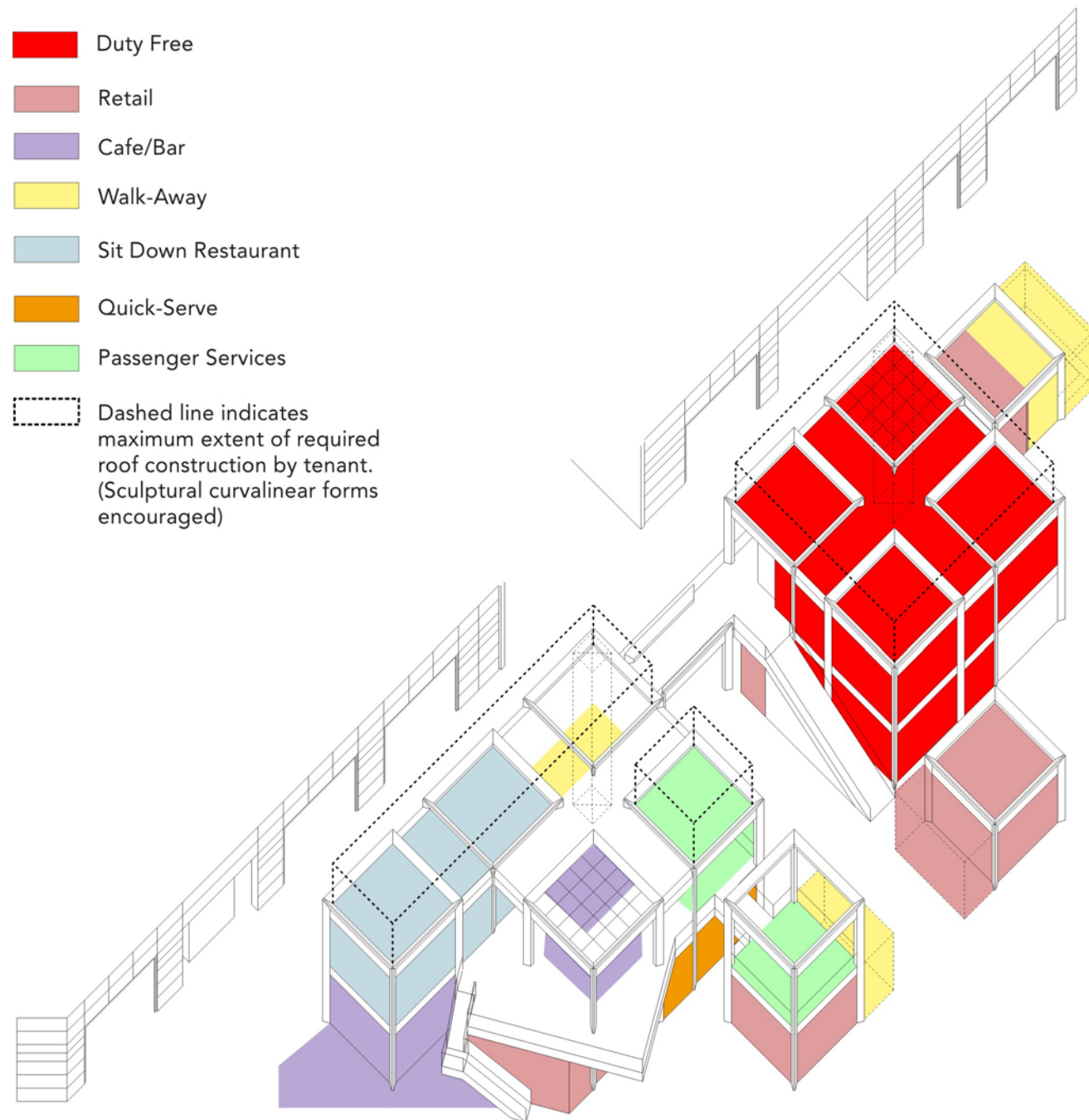
D-SV201	Duty Free
D-SV202	Not Used
D-SV203	Traveler Services
D-SV204	Sit Down Restaurant
D-SV205	Walk Away
D-SV206	Family Amenities
D-SV207	Café/Bar
D-SI201	Business Services
D-SI202	Café/Bar
D-SI203	Duty Free
D-SI204	Business Services

■	Duty Free
■	Retail
■	Café / Bar
■	Walk-Away
■	Quick-Serve
■	Sit Down Restaurant
■	News
■	Passenger Services

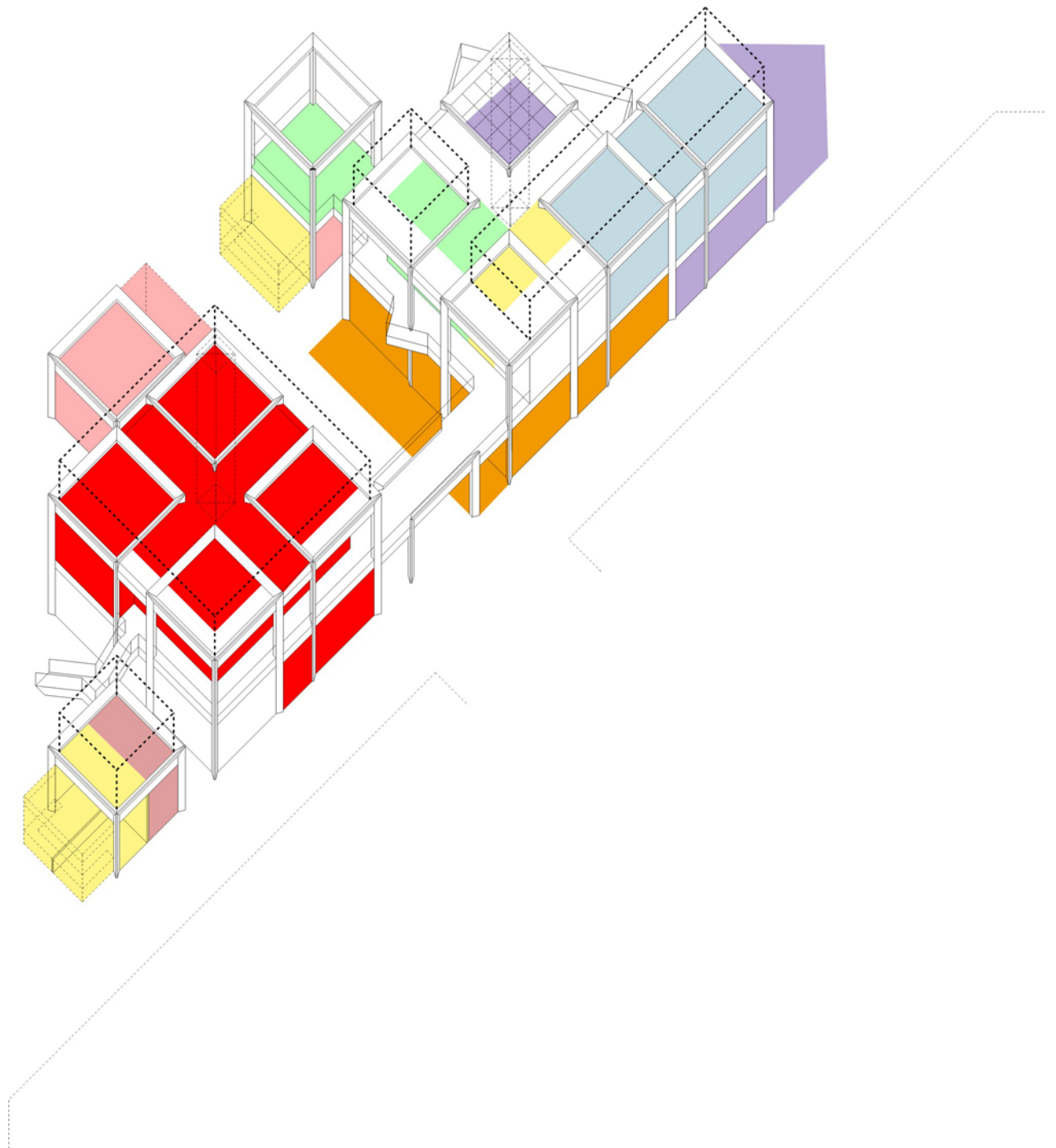


Key Plan

6.17 South Village Tenancy Diagram



South Village Tenancy Diagram View Facing East

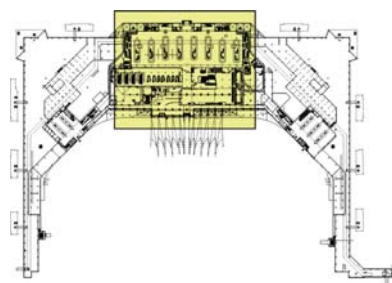
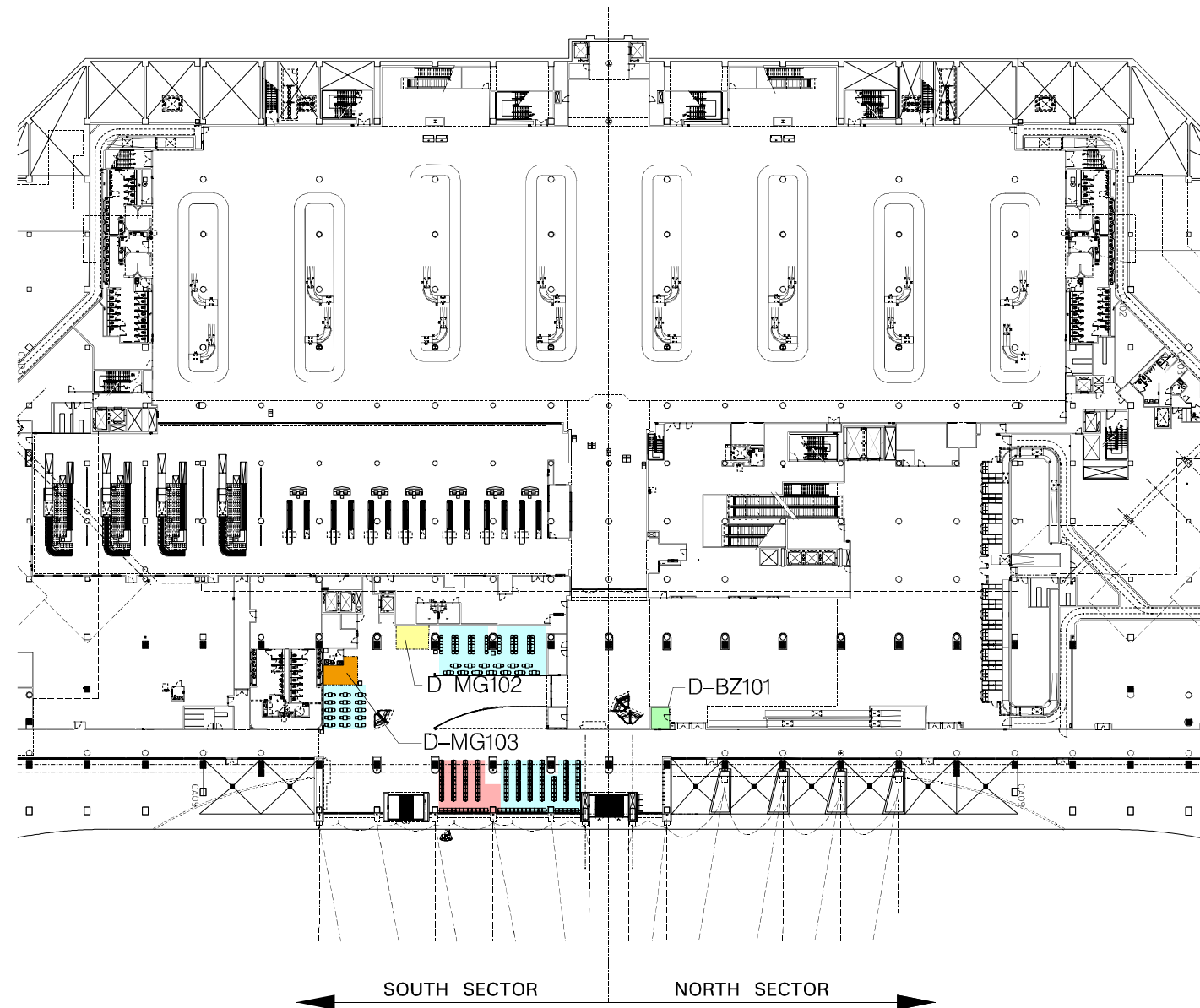


South Village Tenancy Diagram View Facing West

6.18 Arrivals Level Tenant Location Plan

D-BZ101 Currency Services
D-MG102 Walk Away
D-MG103 Quick Serve

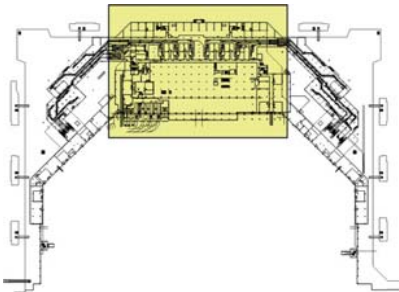
Walk-Away
Quick-Serve
Passenger Services



Key Plan

6.19 Service Level Concession Storage Plan

D-S101	Truck Dock Storage
D-S103	Concessions Storage
D-S104A	Concessions Storage
D-S104B	Concessions Storage
D-S104C	Concessions Storage
D-S104D	Concessions Storage
D-S105A	Concessions Storage
D-S105B	Concessions Storage
D-S105C	Concessions Storage
D-S105D	Concessions Storage
D-S106	Concessions Storage
D-S107A	Concessions Storage
D-S107B	Concessions Storage
D-S107C	Concessions Storage
D-S107D	Concessions Storage
D-S108A	Concessions Storage
D-S108B	Concessions Storage
D-S108C	Concessions Storage
D-S108D	Concessions Storage
D-S109A	Concessions Storage
D-S109B	Concessions Storage
D-S109C	Concessions Storage
D-S109D	Concessions Storage



Key Plan

