

Design & Development Guide

(Design Review Guidelines)



Austin-Bergstrom
International Airport

**City of Austin
Department of Aviation
Austin-Bergstrom International Airport**

Volume 2: Passenger Terminal Facility Design Standards

**Issue Date:
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FORWARD

The NATURE and CHARACTER of AUSTIN as reflected in the AUSTIN-BERGSTROM INTERNATIONAL AIRPORT

Since its initial opening in 1999, Austin-Bergstrom International Airport (ABIA) has quickly grown into a destination airport. In its capacity as one of the primary gateways into the vibrant, dynamic and welcoming city of Austin, the airport should reflect the character of the city and its people.

Austin is a diverse community of people with widely varying interests, ideals, talents, backgrounds, and cultures.

Austin is one of the nation's leading high-tech hubs with a technology-savvy workforce, but Austin is also an artistic community full of expression. Austin is the capital of Texas and replete with political activity, but Austin is also open-minded and accepting. Austin is a bustling beehive of activity, yet also easy-going and laid-back. Austin is cultured and cutting edge, but simultaneously folksy and old-fashioned. Austin changes and grows and rapidly becomes new in myriad ways, all while holding on tenaciously to much of its roots and what made Austin special to those who call it home.

The region is populated with indigenous plant and animal communities that are as diverse and unique as the people who call it home, and Austin's desire to protect those communities is reflected in the city's stature as a leader in environmental stewardship.

The airport, in expressing Austin, is a microcosm of all this - of all that makes up Austin.

The Barbara Jordan Terminal building was designed to be reminiscent of historical local architecture - utilizing warm and inviting natural materials - while also representing the city's rapidly growing modern aesthetic. Within the terminal, the city's culturally diverse artists and artisans offer images of the local landscape, culture, and history with their place-making art and the architectural detailing. "The Live Music Capital of the World" sings forth from the sound system and from a centrally located live music stage. The ongoing program of performing artists and rotating exhibitions keeps the Austin story strikingly in present time.

All of this should be top-of-mind when envisioning, designing and constructing elements that serve to make up the terminal and other aspects of ABIA. The airport is often the first and last impression of Austin for its visitors. Conveying the personality of Austin in the airport's facilities is essential.

AUSTIN-BERGSTROM INTERNATIONAL AIRPORT
City of Austin · Department of Aviation
DESIGN AND DEVELOPMENT GUIDE

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Volume 1: Austin-Bergstrom International Airport Development Manual

Volume 2: Passenger Terminal Facility Design Standards

Supplemental Appendices (Available Upon Request)

- A. ABIA Water Distribution Master Plan
- B. ABIA Wastewater System Study
- C. ABIA Drainage Master Plan
- D. Master Development Ordinance Plan for Austin-Bergstrom International Airport (Ordinance No. 20120628-14 or Latest Version)
- E. ABIA Utility Corridor Program
- F. ABIA CADD Standards
- G. ABIA Façade Sign Standards
- H. ABIA Blade Sign Standards
- I. ABIA Landscape Schematic Development Plan
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- K. ABIA Waste Policy and Program

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DESIGN AND DEVELOPMENT GUIDE
VOLUME 2 • PASSENGER TERMINAL FACILITY DESIGN
STANDARDS

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I. INTRODUCTION

A. Definitions:

ABIA: Austin-Bergstrom International Airport

CoA: City of Austin

DoA: City of Austin Department of Aviation

P&E: Department of Aviation Planning and Engineering Division

Director: The Director of the City of Austin Department of Aviation

DDG: ABIA Design and Development Guide

DSD: City of Austin Development Services Department

CIP: Capital Improvements Program

LDC: City of Austin Land Development Code

Terminal: ABIA Barbara Jordan Passenger Terminal Facility

South Terminal: Small ABIA terminal located at 10000 Logistics Lane

PTF: ABIA Passenger Terminal Facility

Owner: Assigned DoA Representative(s) with decision authority delegated by the Director

Owner's Representative: DoA P&E staff assigned as liaison between Developer and Owner

Tenant: Lease holder representative for space or property at ABIA

Developer / Design Professional: Tenant representative or consultant (typically a licensed architect or engineer) responsible for project design, permitting and ensuring compliance with all applicable codes and regulations

AHJ: Authority Having Jurisdiction

Contractor: The prime contractor employed by the City or an ABIA tenant to construct new facilities or revise existing facilities

Sub / Subcontractor: Contractors (frequently trade-specific) employed by the prime contractor to construct certain portions of a construction project

FAA: Federal Aviation Administration of the United States

TSA: U.S. Transportation Security Administration

FCC: Federal Communications Commission

CBP: U.S. Customs and Border Protection

OSHA: U.S. Occupational Safety and Health Administration

EPA: U.S. Environmental Protection Agency

TDLR: Texas Department of Licensing and Regulation

FIDS: Flight Information Display Systems

BIDS: Baggage Information Display Systems

MUFIDS: Multi-use Information Display Systems

B. General

The purpose of this section is to provide prospective Tenants and Owner Design Consultants with information about requirements for work in the Austin-Bergstrom International Airport (ABIA) Barbara Jordan Terminal building (Terminal) with respect to the design of building renovations, modifications, and/or additions.

Design criteria indicated in this document shall apply to all renovation work in the Terminal. The information contained herein should be shared with all members of each design team, since all Design Consultants shall be required to comply with the indicated criteria.

Construction work in or around the Terminal shall be completed within the context of the original design intent. The design intent extends from architectural and structural expression through the design of all supporting systems.

All projects - of any size - undertaken within the Terminal which temporarily or permanently alter the Terminal in any manner will comply with all standards set forth and will be reviewed by the Owner's Representative for adherence to such standards prior to approval of any work to construct or otherwise implement the projects.

All Tenant improvements or modifications, as required to meet operational or program requirements, shall be strictly controlled by the Owner. The design of all individually occupied facilities shall be compatible with the architectural design characteristics of the Terminal.

Initial development of Tenant spaces and the maintenance of those spaces throughout the life of the tenancy shall promote - rather than detract from - the efficient, service-oriented, functional aspects of the terminal by encouraging wayfinding, ease of circulation, and enhancing the passengers' and visitors' traveling experiences.

Design Professionals are encouraged to review any individual design concerns arising from use of the Design Development Guides (DDGs) with the Owner's Representative prior to, and throughout, the design process to ensure that the final design meets with the approval of Owner.

Design Professionals are encouraged to utilize sustainable building practices in the selection of materials, wherever applicable.

C. Enforcement

Owner shall remove or direct Tenant to remove installed items which do not conform to the criteria noted in the DDG, or for which prior authorization through Owner's review and approval process was not received. Removal cost will be at the Tenant's expense.

D. General Building Description

The Austin-Bergstrom International Airport Terminal Building consists of four occupied levels:

1. Baggage Claim Level

Flight arrivals level is the Baggage Claim Level. This level houses Airport Security, TSA PreCheck Office, Federal Inspection Service (FIS) Facilities, and Baggage Claim devices as well as a public information booth.

2. Apron Level

This is the main service level for aircraft, baggage makeup and operations offices. This level links the conveyor belts of both the Baggage Claim level below and Concourse level above. This level is inaccessible to the public and Tenants, except for those with proper security clearance.

3. Concourse Level

This is the enplaning/departing level. Ticket counters and offices, security areas, concessions, and holdrooms are located on this level.

4. Mezzanine Level

This level is located above the Concourse Level and includes administrative functions, security, and airport lounge spaces.

E. Materials: Concourse Interiors

Terminal interior features an expansive central atrium opening to the baggage claim area on the lower level. The openness of the passenger terminal is designed to quickly orient the first-time user to the airport.

The finishes of the terminal interiors feature stone and concrete columns at the main vestibule entrances with similar stone flooring. Other flooring is a combination of carpet and terrazzo. The surrounding wall embodies a combination of materials, including wood, stone, fabric, and glass.

These materials are encompassed by a modular grid of aluminum angles. Above the ticket counters there are paintings by local artists which express the nature and character of Austin and the surrounding area. The landside ceilings are a combination of painted drywall, acoustical tile and both perforated and non-perforated metal panels.

The ceilings over the baggage claim feature three skylights. Surrounding the central atrium is a metal and glass guardrail. The airside concourse ceilings have exposed structural “treelike” trusses at approximately fifty feet above the finished floor. The holdroom ceilings are approximately 11 feet and 6 inches above the finished floor, and are a combination of perforated metal and drywall. Columns are painted metal.

Restroom walls have a ceramic tile field with handcrafted ceramic accent tiles. The flooring is a two-color porcelain tile.

F. Colors and Color Schedule

A palette of colors has been established for the Terminal. Detailed information regarding colors and materials is contained in Terminal Projects T1000, T1100, and T1400 - PART 5 through PART 7 of the Passenger Terminal Facility construction documents and in their respective Project Manuals, Volumes 3 and 4.

1. Applicability

The design standards contained in this section are applicable to all construction and renovation work within the Terminal.

2. Design-Related Documents

Tenant design and construction shall be in accordance with the requirements of the latest edition of referenced documents. It is the responsibility of the Tenants to ensure that the Design Consultants are referencing the most current edition of each document during the design and construction processes.

3. Design and Development Guide Vol. 1: Airport Development Manual

This document is a compilation of planning and developmental guidelines for all facilities and structures, new and existing.

The guide is included by reference (“Design Review Guidelines”) in City Tenant contracts and Design Consultant Agreements. The DDG Vol. 1 document is issued by the City of Austin Department of Aviation, Planning and Engineering Division, and is updated periodically. The DDG includes many Appendix documents by reference.

This document has been prepared to facilitate a smooth and orderly progress of both the design and construction phases of work at ABIA and to assure adherence to the Owner standards and requirements, as well as minimize disruptions of airport operations during construction.

All construction activities at ABIA shall follow the processes and requirements of all the Volumes and Appendices of the ABIA Design and Development Guide.

4. Design and Development Guide Vol. 2-Passenger Terminal Facility Design Standards

This document outlines design standards and guidelines construction and renovation work at ABIA Passenger Terminal buildings and applies to both City and Tenant Design Consultants responsible for construction or renovation work in the Terminal.

The guide is included by reference ("Design Review Guidelines") in City/Tenant contracts and Design Consultant Agreements. The DDG Vol. 2 document is issued by the City of Austin Department of Aviation, Planning and Engineering Division, and is updated periodically.

This document has been prepared to facilitate a smooth and orderly progress of both the design and construction phases of work in the Terminal building(s) and to assure adherence to the Owner's standards, as well as minimize disruptions of airport operations during construction.

All construction activities at ABIA shall follow the processes and requirements of all the Volumes and Appendices of the ABIA Design and Development Guide.

5. Existing Terminal Construction Documents

The contract documents used by the DoA to construct the Terminal and procure interior casework and furnishings are the basis for these standards.

A complete description of the Terminal can be found in referencing the following DoA Project No. T1000, T1100 and T1400 documents and subsequent change notices to these contract packages. These documents are available for review at:

City of Austin - Department of Aviation
Planning and Engineering Division
2716 Spirit of Texas Drive
Austin, Texas 78719
512-530-2242

Drawings:

- Part 1: Utilities
- Part 2: Terminal Roadways
- Part 3: Service Road
- Part 4: Not Used
- Part 5: Architectural - Plans
- Part 6: Architectural - Plans and Sections
- Part 7: Architectural - Elevations and Details
- Part 8: Structural - Baggage Handling
- Part 9: Mechanical
- Part 10: Plumbing - Fire Protection
- Part 11: Electrical
- Part 12: Electrical

Specifications:

Volume 1 OF 4: Bidding Requirements Conditions of the Contract - General Conditions

Volume 2 OF 4: Disadvantaged Business Enterprise Program

Volume 3 OF 4:

- Part 1: Utilities
- Part 2: Terminal Roadway
- Part 3: Service Roadway
- Part 4: Unknown
- Part 5A: Division 02-07
- Part 5B: Division 08-14 - Terminal Building General Construction
- Part 5C: Division 15-16 - Terminal Building Mechanical & Electrical

Volume 4 of 4: Procedures Manual for Construction Safety & Environmental Protection Program - Rolling Owner Controlled Insurance Program (ROCIP)

II. COMMERCIAL PROGRAMS

A. Overview

It is the Owner's intent that the commercial program, through its diversity and mix of retail, food service and other commercial establishments, reflect and enhance the nature and character of the City of Austin. The commercial program shall also meet the needs and preferences of the passengers and the airport employees.

These design standards are meant to ensure that the design and execution of the retail spaces occur in a manner which enhances their visibility and viability while supporting the architectural aesthetic of the exterior and public spaces.

These standards are also intended to ensure a uniformly high quality standard of appearance, functionality, durability and maintenance for the Airport.

In order to guarantee compatibility between neighboring Design Professionals, all Design Professionals, including those with well-established regionally- or nationally-recognizable storefront designs, will be expected to follow the ABIA tenant guidelines.

B. Provisions for Flexibility

Provisions to allow opportunities for a flexible mix of retail and food & beverage concessions have been considered for the Terminal. Specific retail areas along the Concourse can accommodate either a retail or food & beverage Tenant occupant.

III. AIRPORT ART PROGRAM

Proposed revisions shall not interfere or disturb existing Art Program features without specific approval of the Owner's Representative. The Tenant or Tenant's Design Consultant shall contact the Owner's Representative for information about existing artwork, including the items noted below:

A. Art Inventory

The west ticket lobby features a series of nine acrylic-on-canvas paintings by local artist, Fidencio Duran, entitled *The Visit*, which are visually linked by a continuous landscape in the background.

Three abstract concrete sculptures based on seed and leaf forms placed in native landscaping were poured in place by John Christensen. Visible from the baggage claim area and lower roadway, the sculpture garden provides peaceful respite near the terminal's west entrance.

A mural in the ticket lobby by Sandra Fiedorek consists of 11 panels featuring figures and shapes painted in black enamel over a tarrnack paint background composed of two horizontal "runways." Fiedorek borrowed from FAA guides, pilot manuals, and flight maps to celebrate "the extraordinariness of aviation."

Thomas Evans' oil-on-canvas mural of Enchanted Rock stretches across an upper wall in the east Ticket Lobby. Enchanted Rock is the second largest exposed batholith in the United States.

Two mixed-media sculptures in the shape of spaceships, made up of photographic imagery of downtown Austin, are hung on the elevator walls on the East and West Mezzanine by artist Young-Min Kang, entitled *Austin Downtown Cruiser (Night)* and *Austin Downtown Cruiser (Day)*.

Six oil paintings on canvas entitled *Green Austin Series* were created by local artist Jimmy Jalapeeno. The paintings are hung on the walls by Security Checkpoint #2 and the east exit.

On the east and west pedestrian bridges are mosaic artworks entitled *Transitions*, created by James Edward Talbot.

Cast metal round medallions that draw attention in humorous ways to the "Texas mystique" are located above drinking fountains along the secure side of the Barbara Jordan Terminal. These works are part of Jill Bedgood's *Mythology * Texas * Reality* series.

Eight Big Guitars, created by local artists and commissioned by Gibson Guitars are located on top of baggage carousels on baggage level.

Time Lines, by artist Mikyoung Kim uses holographic imagery to convey geographical and temporal information about time zones and transformations

of the sky from night to day. The piece was created on a polycarbonate material and hung on the wall in the International Customs Area.

True Patriot: Barbara Jordan Memorial Statue is a bronze statue of the namesake of this terminal, created by Bruce Wolfe, and located across from the central exit doorway on baggage level.

Shock Egg and *Checker Burst* are two bronze sculptures located on Spirit of Texas Drive near ABIA Retail. Created by Eric Eley, these sculptures are inspired by the technology inherent in air travel.

In the parking garage walkway from the Barbara Jordan Terminal to the CONRAC is *Uplifted Ground*, a large installation of hundreds of earth-toned, grounded and suspended elements inspired by local geological formations and aerial photography created by artist firm Michael Singer Studio.

Travelers have an opportunity to try on “big hair” and cowboy hats as they gaze into etched restroom mirrors. Jill Bedgood humorously referred to stereotypical ideas, mythology, and tall tales of the Lone Star State in her work entitled *Texas Mythology: Texas Reality*.

Judy Jensen’s luminous reverse paintings on glass are shaped like various kinds of luggage (e.g.: garment bag, suitcase, laptop computer) that “depict both real objects one might carry, and paradoxical, dreamlike tableaus: like memories in the mind of the traveler.”

B. Changing Exhibit Display Cases

Austin-Bergstrom’s Changing Exhibit Program has several art display cases throughout the Barbara Jordan Terminal dedicated to rotating exhibits of local artists. The art display cases are located in the following areas:

- Pylon cases located past security checkpoints, two in the east exit area, and two past Checkpoint #2.
- East Airside Wall Gallery is attached to Departure Lounge / Berry Austin, and is located behind the store - next to the women’s restroom.
- West Airside Wall Gallery is attached to BookPeople, and is located behind the store - next to the women’s restroom.
- Ten “twin pylon” display cases are situated on either side of columns along the concourse in ten locations from Gates 5 through 25.
- Two large display cases for art, situated past the West Mezzanine along the glass wall across from Gate 14.
- One large display wall in the expansion (west end of the expansion)
- Two display cases in front of restrooms in the expansion
- Four kiosk displays on the center of the concourse walkway of the expansion (east side of kiosks)

C. Prohibitions/Restrictions

No Tenant design or construction activity shall remove, obstruct, modify or otherwise alter any elements of the ABIA Art in Public Places Program without prior coordination and approval of the Owner.

IV. DESIGN STANDARDS

A. General Renovation and Build-Out Work Standards

1. General

Information in this section is provided to help define the level of expected finish and construction work for modifications, renovations, or build-outs in the Barbara Jordan Terminal.

Requirement to Field Verify As-Built Conditions: Tenant Design Professional shall field verify all important as-built field conditions, as coordinated with the Owner. Drawings and documents are available upon request to provide an overview of Terminal layout.

Modifications and Alterations: Proposed Tenants' work may not alter base building materials or elements without Owner approval. Work requiring approval includes proposed changes to columns, building structural elements, finished floors, walls or ceiling surfaces, as well as proposed changes to finish materials or color, modifications to casework or millwork, the addition or removal of signage or the addition of freestanding casework.

Also requiring Owner approval are proposed interactive video units, insurance vending, automatic teller or ticket machines, copy machines or postal vending units, replacement of or changes to lighting, furnishings or fixtures. All proposed modifications to existing areas shall be submitted for Owner review and approval via a completed *Tenant Project - Concept Proposal Information Sheet* (CPIS).

The building structure shall not be disturbed without written approval of the Owner. Project design and integration with existing building structural, mechanical, fire protection, electrical and building systems and any Tenant proposed installations shall be coordinated through the Owner's Representative.

Owner Review and Approval: As per lease agreements and as indicated in this document, proposed changes to the Barbara Jordan Terminal shall be designed to comply with Owner requirements and submitted for approval by the Owner.

As-Built Documentation of Installations: As determined by the Owner and per lease agreements, after completion of construction, Tenants shall provide the Owner the following:

- As-built record drawings
- Equipment and materials submittals
- Project manuals
- Certificates of occupancy
- TDLR compliance responses

- Equipment manuals
- Monthly SMBR submittals
- Final SMBR report
- Health certificate
- Other documents requested by Owner's Representative

Lease Line and Control Zones: Each tenant area lease line will be strictly enforced. No signage, graphics, merchandise or displays of any kind are allowed outside the lease line. Unauthorized signage, graphics, merchandise or displays placed outside the lease line will be required to be removed by the Tenant at the Tenant's expense. Controlled materials or base building elements shall not be disturbed unless specifically approved by the Owner.

ADA and TAS Compliance: The Terminal is designed to meet requirements of the Americans with Disabilities Act (ADA) and the Texas Accessibility Standards (TAS). The Owner requires that all Tenant facilities constructed for public use, both exterior and interior, be designed to accommodate people with disabilities in conformance with latest applicable federal and state accessibility standards.

Maintenance: Continued maintenance of a Tenant's lease space by the Tenant must receive due consideration during design of a build-out or remodel. Of particular importance are grease waste lines and grease traps.

Trash and Recycling Material Handling: Renovation work shall be compatible with use of existing trash and recycle material disposal rooms and systems serving Terminal occupant needs. Renovation shall be in compliance with the City of Austin Universal Recycling Ordinance and ABIA's Waste Policy and Program.

Indoor Air Quality: A healthy, dust-free indoor environment in the Terminal during renovation work is required. Provisions to minimize effects on indoor air quality are required, as approved by the Owner, including measures to address concerns about work site ventilation, air filtration, odor and dust containment, and materials selection.

Vacated Lease Spaces: Reference tenant lease documents for provisions related to vacating lease spaces. Tenant shall remove space signage and replace with a blank panel, as acceptable to the Owner. Spaces shall be cleaned, repaired, and painted to a level acceptable to the Owner. Keys to all doors, gates, grills, etc., shall be remitted to the Owner upon vacating.

2. Structural

General: The building structure shall not be disturbed without written approval of the Owner. Design Consultants must coordinate project

design with Owner's Representative for base building structural, mechanical, fire protection and electrical systems and any Tenant proposed installations.

Floors: Core-drilling of floors or cutting the floor slabs to install drain(s) and/or conduit shall be as coordinated through Owner's Representative and approved by the Owner. Watertight sealing and fire-proofing of floor penetrations are mandated by the Owner, and must be installed by contractor certified for the type of water-tight sealing and/or fireproofing work being performed.

3. Architectural

Roof: Roof penetrations are prohibited unless coordinated through Owner's Representative and approved by the Owner. Design Professionals shall ensure design is compatible with existing roof structures.

Walls and Doors: New finishes shall be compatible with existing, and approved by the Owner. Corrugated Metal Wall Panels (such as the ones currently installed in the existing Terminal Tug Road), are prohibited unless specifically approved otherwise by the Owner.

Storefronts and Entrances: Facades or storefronts shall be compatible with existing, as approved by the Owner.

Ceiling / Lighting: Ceiling and lighting systems installations shall be compatible with existing systems, and approved by the Owner. Coordinate ceiling design with the base building structural, mechanical, fire protection and electrical systems and the installation of any Tenant-provided overhead grills.

Floors: Floors types and finishes shall be compatible with existing, designed for heavy commercial use, and approved by the Owner.

Storage: Storage of supplies, merchandise, equipment or furnishings associated with administrative or business functions shall occur in areas provided and approved by the Owner, such as designated storage rooms.

Signage and Graphics: Proposed Tenant signage and graphics shall be submitted for review and approval of the Owner. Proposed installation shall not intrude into the public way beyond designated locations or interfere with wayfinding by being visually intrusive.

Music and Television: Personal portable televisions, radios, tape or compact disk players are discouraged at miscellaneous commercial locations, including, but not limited to, the shoeshine stands or other sales or service counters.

Furnishings, Fixtures and Equipment: Furniture purchased by the Tenant should reflect and reinforce the overall design concept of their space, but still be complementary to that of the Terminal.

Fixtures, furnishings and equipment including, but not limited to, furniture, casework, millwork, kitchen and other equipment, display units, hand or guard rails and other accessories shall be submitted to the Owner for review and acceptance prior to installation.

The Owner shall periodically review and approve Tenant-provided furnishings, fixtures and equipment. Owner may require Tenant to replace or repair worn, damaged, frayed, shabby or broken items.

Casework: The Tenant is responsible to provide and have constructed all necessary casework required for the operation of Tenant business, as submitted and approved by the Owner.

Brochure Displays: Tenants who wish to offer or display brochures or other literature or materials at any location, for which provisions have not otherwise been included in the Owner-provided casework, shall procure clear acrylic easels or holders. Dimensions shall be as approved by the Owner. Such devices shall not be affixed to any casework or building surface either on a permanent or semi-permanent basis.

4. Lightning Protection

When applicable, building extension requires extension of existing building lightning protection system.

5. Signage

General: Signage shall be compliant with the ABIA DDG Signage Supplemental Appendix.

The Design Professional shall coordinate project signage with the Owner's Representative. The Owner has an existing, comprehensive signage program that communicates essential wayfinding information to the traveling public using exterior and interior signs and graphics.

Graphic Symbols and Text: Selected graphic symbols have been used throughout the complex to reinforce text messages. The source of the graphic symbols is "Guidelines for Airport Signing and Graphics," latest edition, as published by the U.S. Department of Transportation. Messages shall appear in the Airport standard typeface: Helvetica Medium. Letter sizes shall be as approved by the Owner.

Building Directories: Design Professionals or Tenants may request changes to existing directories.

6. Fire Protection

General: Fire alarm, fire sprinkler, fire suppression and fire-proofing measures shall be installed as required by Authorities Having Jurisdiction (AHJ). Design Professionals shall be responsible for adding new or revising existing fire protection systems to conform to needs in renovated areas.

Fire Alarm System: Fire alarm and detection system provisions shall be provided in renovated areas and integrated with the existing SimplexGrinnell system, as coordinated with the Owner. Installation of additional fire alarm devices shall be the Tenant's responsibility. As required, the Tenant shall provide public address speakers and tap to the building Public Address system as part of fire protection needs.

Fire Sprinkler System: Tenants are responsible for connection to and extension or revisions to existing building fire sprinkler system. Approval from applicable AHJ and the Owner are required.

Fire Suppression: Tenants are responsible for installing and integrating new fire suppression work with existing building fire protection systems, as coordinated with and approved by the Owner and AHJ.

7. Security Systems

Work shall be compatible with and not disturb the existing building security systems, including surveillance cameras, card readers, etc. Proposed changes are subject to review and approval by the Owner.

8. Building Automation System

Mechanical work shall be compatible and be integrated with existing building Energy Management and Control System (EMCS is Honeywell system), as coordinated and approved by the Owner. Tenant is responsible for revising EMCS programming to accommodate changes due to Tenant renovation work.

9. Conveying Systems

Proposed changes to building elevators, escalators, baggage handling systems, trash chutes, etc., shall be as submitted to the Owner for review and approval.

10. Mechanical: Heating, Ventilating and Air Conditioning

General: All public areas of the terminal are designated non-smoking. Unless approved otherwise by the Owner, use of HVAC air systems is preferred source for space conditioning.

Design Professional is responsible for determining if changes to existing Owner HVAC systems or other facility changes are possible or capable of meeting Tenant space conditioning needs.

Hydronic Water: Unless approved otherwise by the Owner, use of existing chilled water and hot water hydronic systems are preferred source for space conditioning equipment. Design Professional is responsible for determining if any changes to existing Owner HVAC systems or other facility changes are warranted to serve Tenant space needs.

Kitchens: Tenants are responsible for installing hood systems and necessary fire alarm tie-ins for kitchen equipment, as submitted and approved by the Owner.

Access: For painted drywall ceiling, Design Professional shall coordinate with their Mechanical Engineer for locations of needed equipment access panels.

11. Mechanical: Plumbing

General: Tenants are responsible for connection to, and extension of, all building utilities. All proposed utility alterations shall be submitted for review and acceptance by the Owner. New Tenant construction shall match type and quality of existing service lines. No coring through Terminal floors for new piping is allowed unless specifically approved by the Owner.

Service: Tenant spaces are typically provided with a 1½-inch domestic cold water line. Rough-in piping will terminate at accessible shut-off valves and caps at the perimeter walls. Design Professionals shall refer to the most current field conditions to determine the exact location of termination.

Potable Water: Domestic water supply is provided throughout the Terminal and is distributed through mains, risers and branches to fixtures/equipment or to valve/capped connections depending on location.

Potable Hot Water: Natural gas is used for heating for hot water. Domestic hot water is typically available at concession and kitchen areas. Tenant is responsible for extending hot water service to the point of use and/or to boost water temperature as required for their use. Tenant spaces are typically installed with a one-inch or 1¼-inch domestic hot water line, as needed, with water delivered at 110° F.

Natural Gas: Gas service is provided throughout much of the Terminal. Design professional shall coordinate extension of existing gas system with the Owner, as required. Tenant is responsible for extending gas service to point of use. Proposed natural gas stub-ins shall be installed as approved by the Owner.

Sanitary Sewer: Four-inch sanitary drain connections are typically installed below the structural floor, with sanitary vent manifold taps provided.

Grease Waste: Provision installed shall be as submitted and approved by the Owner, and must be in compliance with ABIA's Grease Waste Management Plan (available upon request).

Sink Island and Island Vents: Installation of this type shall be as submitted and approved by the Owner and is typically limited to certain Terminal Concourse Level areas above the Apron Level.

12. Electrical

General: Electrical power of 480/277 volt, 3-phase and 208/120 volt, 3-phase is generally available, but field verification is required in coordination with the Owner's Representative to verify available service to serve Tenant needs.

Emergency Power: Emergency standby power to address critical loads during power outages is available, and must be coordinated with the Owner. Loads requiring emergency power include life safety systems and possibly the following: MUFIDS, FIDS, BIDS, computers, ticket counters, reduced-level task lighting, gate counters, security check-in, apron lighting, holdrooms, and security and communications systems.

Metering: Power meters and/or sub-meters shall be provided as directed by the Owner. Metering shall be capable of being monitored and/or provide data to the Owner's Power Monitoring System.

The Owner shall decide on a case by case basis whether to separately meter a tenant's power usage. When required, Tenants shall be responsible for all wiring, accessories and programming required to connect the metering device to the Owner's power monitoring system.

Meters shall be installed so that they are easily accessible by airport personnel. Installation above ceilings is not acceptable. All connections to the power monitoring system and electrical distribution system shall be coordinated with the Owner.

Boarding Bridges: As required by the Owner, passenger boarding bridge meters shall be provided for three power circuits to each airline

gate for pre-conditioned air (PCA), 400 hertz power and loading bridge. Metering system shall monitor the power consumed on a real time basis.

Lighting: Lighting shall be compatible with existing conditions, as approved by the Owner. Electrical power of 480/277 volt, 3-phase and 208/120 volt, 3-phase is generally available, but field verification is required in coordination with the Owner's Representative.

13. Data-Communications Systems

Radios Communications: Air-to-ground and ground-to-ground radios for Tenant operations, maintenance or emergency services shall be provided by the Tenant individually or as part of an existing shared trunk service, as coordinated and approved by the Owner.

Antennas: Exterior-mounted antennas shall only be permitted at designated locations. All Tenant-installed antennas shall be coordinated with, and approved by, the Owner.

Premise Distribution System (PDS): Proposed revisions to existing telecommunications systems in the Terminal must be approved by the Owner. Coordinate with the Owner's Representative to obtain a PDS to interconnect the MTF with remote telecommunications rooms and closets. Owner typically provides each Tenant with an interface to the PDS backbone.

Both multi-pair copper and fiber optic cable will be terminated on a demarcation panel in each Tenant space. Conduit, cable and termination hardware to the demarcation panel shall be as coordinated with the Owner.

Each Tenant shall be responsible for procurement and installation of cables within Tenant exclusive-use spaces and providing the necessary cross-connects to the PDS. Cabling shall comply with Owner specifications.

As approved by the Owner, Tenant may elect to use another telephone service provider. No telephone service provided will extend beyond the airport communications demarcation point.

Tenant shall provide necessary switch and equipment. In addition, a cable charge will be assessed for use of the PDS between the Tenant telecom switch and the Owner demarcation point.

Cable Television Distribution System (CATV, Dish and Wireless): Proposed revisions to existing TV systems in the Terminal must be approved by the Owner. Owner typically can provide a CDW outlet in Tenant spaces from the broadcast quality master antenna distribution

system, incorporating antennae for off-air reception of VHF and remote satellite television broadcasts.

Public Address (PA) Audio System: Proposed changes to the existing PA system shall be coordinated with, and approved by, the Owner. Most terminal areas are serviced by a building-wide, zoned paging system. The paging system has two parts: Sending (paging microphone locations) and receiving (loudspeakers). Access to the system from paging stations is via the PDS system.

The system is computer-controlled and supervised. Tenant requiring access to paging origination stations shall obtain necessary approvals from the Owner. All food and beverage front-of-house areas shall be supplied with zoned paging reception. None of these areas are designated for paging origination.

These areas will be zoned in sections with the main concourse space. The volume of paging audio is automatically adjustable and the adjustability is triggered by the ambient noise level generated by people and machinery within these areas.

B. Airline Tenant Spaces

1. General

Walls: Tenant improvements or modifications, as required to meet operational or program requirements, shall be strictly controlled by the Owner. The design of all individually occupied facilities shall be compatible with the architectural design characteristics and aesthetics of the Terminal.

Signage: Stainless steel, pin-mounted signage shall be installed above each airline's ticketing area and in the concrete bulkhead at the bag claim offices. The Tenant shall not modify, move or remove any signage unless approved by the Owner.

Federal regulatory signage shall be required at mandated locations. Temporary handwritten signs, promotional signs, literature, and advertising materials are prohibited unless specifically approved by the Owner.

Equipment: Tenants may install baggage scales at their individual baggage wells, as required and approved by the Owner. Modifications to the bag well base will be the responsibility of the Tenant. Modifications to the bag well base should match the existing base. The Tenant must receive approval from the Owner prior to the installation of scales.

Queue Control Devices: Queue control devices shall be provided, as approved by the Owner. Tenant shall be responsible for maintaining queue control devices. Design Professionals shall be responsible for specifying devices that do not interfere with general circulation. Location, extent and type of queue control devices shall be as approved by the Owner.

Casework: Casework shall match existing, as approved by the Owner. Casework shall be coordinated with the Owner's Representative and developed consistent with other facility casework. Casework design and fabrication documents shall be reviewed and acceptable to the Owner prior to procurement.

Individual airlines may have specific requirements for special custom casework to support their individual operations in connection with "ticketless" travel or other similar programs, but existing casework shall not be replaced without approval from the Owner.

Modifications requiring Owner approval include: Changes to finish materials or colors; modifications to casework or millwork; the addition or removal of signage; and the addition of freestanding casework including, but not limited to, interactive video units, vending, automatic teller and/or ticket machines.

Advertising: Airlines may display airline promotional materials within the common use hold room areas only. All promotional materials must be reviewed and approved by the Owner in advance.

Music: Music is permitted in Tenant areas on either a temporary or regular basis provided it is not audible in adjacent public or Tenant areas and it does not interfere with, or make inaudible, the Terminal's public announcement system.

Electrical and Lighting: Emergency standby power capacity for minimum airline Tenant operations during an extended normal power outage will be installed as coordinated with the Owner's Representative. Equipment connected to emergency standby power may include the following, as approved by the Owner: FIDS, BIDS, computers, ticket counters, reduced-level task lighting, gate counters, security check-in, apron lighting, holdrooms, security and communications systems.

Telecommunications and Special Systems: Revisions and/or modifications to Airline Tenant space telecom and special systems must be approved by the Owner. As coordinated with the Owner, Design Professionals shall be provided data outlets described as "a ring and a string."

It is the Design Professional's responsibility to design/specify cabling of contiguous lease spaces. Design Professionals may not route conduit

or cable outside of the Tenants' contiguous lease spaces without Owner's permission. Tenant cabling within Owner conduit is not permitted without Owner approval. Refer to Chapter 1 for additional information on the PDS backbone.

Any proposed changes to existing Multi-User Flight Information Displays (MUFIDS) shall be as reviewed and approved by the Owner. Interaction with existing MUFID CPU(s) shall be as coordinated with the Owner.

Proposed need for Flight Information Displays (FIDS) at the gates, loading bridges or elsewhere, shall be as coordinated and approved by the Owner. Monitors at the gate counter back screen shall display flight status and the airline logo.

Monitors at the loading bridge door may display destination information and serve as an ADA monitor to provide boarding information to the hearing impaired.

A keypad shall be installed at each gate counter to input or modify information on the monitors located in the gate counter back screen and the loading bridge door. Actual location of the keypad relative to the Tenant inserts shall be field-coordinated, as approved by the Owner.

Baggage Information Display Systems (BIDS) will be provided by the Owner at baggage claim devices. BIDS monitors will display baggage information and the respective airline logo.

On the operations side of baggage claim, monitors shall be installed to direct operational personnel to the correct baggage claim input device. A keypad shall also be installed at each input device for use by operational personnel.

Miscellaneous: Unless otherwise noted it is the Design Professional's responsibility to provide any equipment required for individual tenant operations, including inserts at ticket counters, curbside check-in, computers, portable phones, radios, etc.

Loose equipment used by any air carrier, or contract employee thereof, within public areas in and around the terminal must be reviewed and approved by the Owner. Such mobile equipment includes - but is not limited to - handcarts, tubs, and wheelchairs.

Mobile equipment shall have factory or manufacturer-installed bumpers on all exposed edges and semi-inflatable tires to prevent damage to interior and exterior wall and floor finishes.

2. Ticket Counter Areas

General: Tenant shall provide all inserts, including equipment, wiring, and agent-side counter tops. The agent-side counter top shall be constructed to match existing conditions, and must be acceptable to the Owner.

Signage and Graphics: Tenants may display airline identification and/or corporate logos on the back wall behind the ticket counter. Signage shall be uniform, non-illuminated, and constructed with materials, typography, logo size and colors proposed by the Tenant and acceptable to the Owner.

The airline identification and/or corporate logo may be displayed with in the full width of the Tenant lease frontage. However, signage is not permitted on the doors leading into the airline ticket offices or at the baggage belt decline enclosures.

No additional signing, graphics and/or display of corporate logos will be permitted on the ticket counter casework, baggage wells or baggage belt decline enclosures in the ticketing lobby.

3. Curbside Check-In

Podium locations shall be as approved by the Owner. Tenants are responsible for providing inserts, equipment and agent-side countertops as required for their respective, individual operations.

Tenant-provided countertops shall be installed to ensure that the unfinished interior surfaces of the casework at the sides and back are enclosed from view.

Proposed revisions to the curbside check-in podiums shall match existing conditions and be submitted for review and approval by the Owner.

Signage and Graphics: Airline identification shall be provided on the check-in podiums. Signage shall be a flag-type sign attached to the side of the podium, as acceptable by the Owner.

4. Self-Service Kiosks

Self-service kiosks may be installed at locations approved by the Owner.

5. Airline Clubs

Airline clubs shall be located per lease requirements. Proposed modifications to existing airline clubs shall be as submitted and approved by the Owner.

6. Baggage Service Offices

Proposed changes to existing offices, or addition of new offices, shall be as submitted and approved by the Owner.

7. Holdrooms

Proposed changes to existing holdrooms or the addition of holdrooms shall be submitted to Owner's Representative for review. Owner approval is required prior to scheduling of work.

8. Baggage Claim Lobby Area

Except for airline identification at baggage service office, no other logo, signage, or other graphics may be applied to any other surfaces, equipment, or appurtenances within the claim area, including baggage claim devices, BIDS racks or monitors, or positive claim railing system, if employed.

9. Loading Bridges

Airlines may not attach or install any temporary or permanent decals, graphics, signage, advertising posters, or other fixtures within the loading bridge, on either side of the door to the loading bridge, the door itself, on the exterior of the bridge, bridge support or equipment attached thereto, unless approved by Owner.

Interior loading bridge finishes will be provided by the Owner. Tenants may not alter these base building elements, or any materials or fixtures that fall within them unless reviewed by, and acceptable to, the Owner.

C. Retail Tenant Spaces

1. General

Tenants are encouraged to provide transparent "show windows" with merchandise highlighted within, instead of opaque window displays that block the view of the stores' interiors. All materials, display signage, etc., in Tenant spaces visible from public areas shall be subject to review and approval by the Owner.

Music: Music may be permitted in Tenant areas on either a temporary or regular basis, provided it is not audible in adjacent public or Tenant areas. Consult with Owner's Representative for music venue criteria.

Fixtures, Furniture and Millwork: Tenants shall maintain a clutter-free appearance of all areas which are visible to the general public. No used fixture or equipment is permitted if it can be viewed from the public areas.

Tenant-provided fixtures, furniture and built-in millwork should reflect the aesthetics, colors, and forms of the architecture of the Terminal. Each Tenant shall periodically inventory and review all furniture. Worn or damaged pieces shall be promptly repaired or replaced.

All fixtures, furniture, and built-in millwork selected by the Tenant shall be subject to review and acceptance by the Owner to ensure the preservation of a high quality image.

Queue Area and Stanchions: Use of queuing stanchions at semi-open news / retail kiosks is not permitted unless approved by the Owner. Queues shall be confined to areas immediately adjacent to the point-of-sale.

2. Retail Pavilions

Walls: The shell of the freestanding/central retail spaces shall be compatible with existing conditions, as approved by the Owner.

Ceiling and Lighting: It is the Tenant's responsibility to provide any fixtures, including all associated parts required, to adequately light the lease space. The ceiling must be left open to the high ceiling of the market place above.

Flooring: Concrete floors in these areas are typically recessed three inches below the finished floor elevation of the Terminal in order to allow for the Design Professionals' choices of flooring. The level of the Tenant-provided finished floor must meet the existing finished floor. No recessed, raised or elevated floors will be permitted, with the exception of designated music stages.

Entrances: The entrances to these retail spaces shall be clearly indicated in design submittals, and constructed as approved by the Owner.

Casework: It is the Tenant's Contractor's responsibility to provide and construct all necessary casework (e.g. wrap and cash stands, display and storage units, etc.) required for the operation of the business.

Signage: No Tenant sign shall extend beyond the existing building structure or lease line. No sign, advertisement, notice or lettering - other than store names or approved logo types - shall be exhibited,

inscribed, painted or affixed on any other part of the storefront or be readily visible from the concourse unless approved by the Owner.

3. Retail Kiosks / News Retail Kiosks / Shoe Shine Stands

Proposals for installations must be submitted to the Owner for review and consideration. No kiosk or stand may be installed without written approval from the Owner.

D. Food and Beverage Tenant Spaces

1. General

All materials, display signing, etc., visible within Tenant spaces from public areas shall be subject to review and approval by the Owner. Tenants are encouraged to use creativity in developing the design concept of their stores. These design concepts should be reflected in the signage, merchandising displays, and lighting styles.

Design Professionals should be creative with their store designs, combining high quality display fixtures with lighting and appropriate materials to produce a strong design statement. Design Professionals should carry those statements forward and project their images onto the storefronts for clear identification from the Terminal's passenger circulation paths.

Health Code Compliance: Tenant-installed ceilings in the kitchens and food preparation areas shall conform to all local health codes, and maintained accordingly.

Back Walls, Side Walls and Curtain Walls: Design Professionals shall have the flexibility to propose unique and interesting wall finishes, but all such finishes must ultimately be approved by the Owner. No Tenant shall cover or otherwise alter the finish of exterior curtain walls or metal column covers. Tenants may not attach window treatments, or signage or graphic materials to any exterior curtain wall.

Ceilings: For each Tenant lease space, the type and appearance of the ceiling may be selected to enhance and/or complement the ambiance of the particular space in relation to the venue's design aesthetic. Owner approval is required, however, prior to installation. The Tenant's Design Professional shall coordinate ceiling design with the base building structural, mechanical, fire protection, and overhead grills. Unacceptable ceiling treatments include: Painted acoustical ceiling tile, concealed spline ceiling tile, mirrored ceilings and tin ceilings.

Flooring: The level of each Tenant-provided finished floor must meet the airport finished floor elevation. Recessed, raised or elevated floors will not be approved, with the exception of designated music performance stages. Design Professionals shall have the flexibility to select and propose floor finishes, so long as they are durable and designed for heavy commercial foot traffic. Owner approval of the proposed flooring is required prior to installation. Existing Terrazzo flooring shall not be disturbed without the specific approval of the Owner.

Casework and Furniture: It is the Tenant's Contractor's responsibility to provide and install all necessary casework (service bars, cash stands, customer service counters, display counters, etc.) specified by the Tenant's Design Professional and required for the operation of Tenant business. Owner approval of all proposed casework is required prior to installation. Installation of condiment/utensil stations is preferred by owner.

Signage and Graphics: Menu boards shall be used to provide menu and price information for all food service establishments. Menu boards shall be specifically designed for use in the Terminal.

Backlit or illuminated menu boards are recommended at all locations. Materials shall be non-glare and illumination must not inhibit readability. Accent lighting may be concealed.

Corporate standard graphic programs for menu boards may be acceptable, but must be submitted to, and approved by, the Owner.

Menu board materials, size, placement, means of attachment and proposed accent lighting must be reviewed and approved by the Owner. Such signage shall be positioned so that it may be viewed by restaurant patrons only. Additional signage or menu boards shall not be located so that they can be viewed from the exterior landside approach or from the public circulation.

Each Tenant may elect to install the building standard blade sign, as approved by the Owner. Tenant may freely display and market within the Tenant's lease area within the material, limitations approved by the Owner.

Even Tenants with well-established, regionally or nationally recognizable storefront designs will be expected to follow these guidelines.

Displays and Lighting: Each Tenant is encouraged to highlight various zones within the Tenant's lease space through the use of accent lighting. Additional accent lighting may be incorporated into bar areas or to segregate various seating areas.

Additional lighting shall be adjustable and shall have accessories to eliminate glare into the adjacent circulation areas. The use of dimmers and programmable controls is encouraged.

If mirrored surfaces are used in the development of food display or other interior merchandising areas, care shall be taken to prevent reflected light and/or reflection of exposed bulbs. Mirrored surfaces shall not be permitted in the ceilings. Owner review and approval of all lighting is required prior to installation.

Fixtures, Millwork, Furniture and Equipment: Food and beverage venues shall maintain a neat, clutter-free appearance of all spaces which are visible to the general public.

To the maximum extent possible, dispensers for cups, straws, stirrers, cup covers, napkins, and/or condiments shall be integrated into the design of the casework for counters or wait stations. No worn or unsightly fixtures, furnishings or equipment shall be permitted if said equipment can be viewed from the public areas.

Tenant shall procure and maintain any tables, chairs and barstools required for the operation of the business. The Tenant shall periodically inventory and review all furniture. Worn or damaged pieces shall be promptly repaired or replaced.

Tenant-provided furniture should reflect the sensibilities, colors, and forms of the architecture of the Terminal. Tenants are encouraged to provide an interior seating arrangement that encourages views of the outside and to the passenger activities of the concourse.

Tenants shall maintain the furniture to ensure proper circulation for passengers and visitors. Furniture selected by the Tenant shall be subject to Owner review and approval to ensure the preservation of a high-quality image.

Vending machines are not permitted within the public areas of the terminal unless specifically approved by the Owner.

Storage: Storage activities shall be contained in an area that is not visible to the general public. Any loose fixtures, equipment or accessories shall be secured behind the entrance doors during non-operational hours. Display items on counters may not overhang the edge of public counters. Suction cup attachments are prohibited.

Miscellaneous: Artificial plants are not allowed in the public areas. Food and beverage boards provided by distributors, vendor product advertising, and/or photographs of food are not acceptable.

2. Enclosed Food Court Areas

Food and Beverage Layouts: Food and beverage layouts that could reasonably lead to customer queuing into public circulation areas is prohibited. All food service queuing shall be contained within the Tenant's lease area.

Food Service Counters: Food service counters shall be set back a minimum of six feet from the Tenant's lease line. Countertops should be constructed of stone, glass, stainless steel, ceramic tile, or solid-core plastic laminate. Colors and materials of food service counters shall be as approved by the Owner. Where tray rails are incorporated into the counter frontage, tray rails shall be fabricated entirely of stainless steel.

Sneeze Guards and Food Display Cases: Sneeze guards and food display cases shall be constructed of clear glass or acrylic materials, free from patterns, decals or applied colors. If contiguous with the food service counter frontage and terminating at a demising wall, sneeze guards are required and display cases are allowed.

Other Display Cases: Cases for the display of souvenirs and/or related retail merchandise (including but not limited to T-shirts, cups, and packaged foods) shall be as approved by the Owner.

Entrances and Storefronts: Storefront elements shall be submitted for review and consideration by the Owner. Owner approval is required prior to installation.

Walls: Walls in food preparation areas shall be non-absorbent and otherwise health-code compliant, including the use of epoxy-based grout as applicable. A closed floor-to-ceiling partition with an opening to the kitchen area behind will be required in food court areas. No cooking exhaust hoods will be allowed in front of this partition.

Flooring: The level of each Tenant-provided finished floor must meet the airport finished floor elevation. Recessed, raised or elevated floors will not be approved, with the exception of designated music performance stages. Design Professionals shall have the flexibility to select and propose floor finishes, so long as they are durable and designed for heavy commercial foot traffic. Owner approval of the proposed flooring is required prior to installation. Existing Terrazzo flooring shall not be disturbed without the specific approval of the Owner.

Ceilings and Lighting: For painted drywall ceilings, Design Professional shall coordinate with their Mechanical Engineer for locations of needed equipment access panels. Accent and decorative lighting above the main counter-top is encouraged.

Illumination for the menu board and the facility shall be as reviewed and approved by the Owner. Additional lighting shall be adjustable and shall have accessories to eliminate glare into the adjacent passenger circulation areas. The use of dimmers and programmable controls is encouraged.

Refrigerated Storage: Refrigerated storage equipment shall be provided by the Tenant, as reviewed and approved by the Owner.

Miscellaneous: Particular attention should be given by the Tenant to the visual organization of the rear and side walls of the Tenant area. Equipment, graphics, materials and menu boards shall be subject to Owner review and approval.

Colors of all painted trim on factory-finished surfaces of coolers, freezers and other boxed casework on equipment must be color-coordinated with the Tenant interior, if said equipment is visible by the general public.

3. Freestanding Concessions

General: Freestanding concessions shall be the visual centerpiece of the marketplace and should reflect the sensibilities, colors and forms of the architecture of the Terminal.

The design should not conflict with the adjacent retail shops – rather, it should provide some visual unity. Proposed changes to existing layout shall be submitted for Owner review and approval.

Light Stanchions and Planters: Existing light stanchions and planters are spaced in such a way that the Coffee Bar may be entered from any side. The Tenant may not alter or affix any items to the light stanchions or planters.

Displays and Lighting: Accent lighting may be incorporated into bar area. Lighting shall be adjustable and shall have accessories to eliminate glare into the adjacent circulation areas. The use of dimmers and programmable controls is encouraged.

If mirrored surfaces are used in the development of food display or other merchandising areas, care shall be taken to prevent reflected light and / or reflection of exposed bulbs. Mirrored surfaces shall not be permitted in the ceilings.

4. News Café

Storefront: As approved by the Owner, Tenant may install a completely open front, a mix of framed door and window elements, or a solid panel within the module created by the clear anodized aluminum verticals.

Ceilings: Tenant shall be required to coordinate ceiling design with the base building structural, mechanical, fire protection and electrical systems and the installation of any Tenant-provided doors or overhead gates.

Flooring: The level of each Tenant-provided finished floor must meet the airport finished floor elevation. Recessed, raised or elevated floors will not be approved, with the exception of designated music performance stages. Design Professionals shall have the flexibility to select and propose floor finishes, so long as they are durable and designed for heavy commercial foot traffic. Owner approval of the proposed flooring is required prior to installation. Existing Terrazzo flooring shall not be disturbed without the specific approval of the Owner.

Concourse Circulation Access: Tenant may install either full-width glass doors or an overhead gate for access. Any overhead gate must be fully concealed when in the open position.

5. Food and Beverage Tenant Support Provisions

Storage: As needed, Design Professional shall contact the Owner to identify existing Terminal storage and refrigerated storage areas available for Tenant use. Areas are generally located in and around Terminal Baggage Level service corridor. Proposed installation of similar spaces shall be comparable to existing, as approved by the Owner.

Loading Dock: As needed, Design Professional shall contact the Owner to identify existing Terminal loading dock areas available for Tenant use. Areas are generally located in and around Terminal Baggage Level service corridor. Proposed installation of similar dock areas shall be comparable to existing, as approved by the Owner.

Tray Wash Room: As needed, Design Professional shall contact the Owner to identify existing Terminal tray wash room areas available for Tenant use. Areas are generally located in and around Terminal Baggage Level service corridor.

Proposed installation of similar spaces shall be comparable to existing, including installation of dishwashing equipment, hand wash sink, and tray storage shelving. The floor shall be sealed concrete, sloped to drain. Hot water supply is available.

Public Furniture and Equipment: As needed and approved by the Owner, install tables, chairs and bar stools as well as combination trash and tray return receptacles, as well as seating adjacent to the food courts.

E. Car Rental Tenant Spaces

General: Tenants shall maintain an uncluttered professional appearance in all areas visible to the traveling public. Artificial plants are not allowed in the public area.

Signage: Tenants shall not alter or affix signs to the adjacent base building surfaces without prior approval from the Owner.

F. General Office Space

Installation shall comply with requirements indicated throughout this document.

G. Miscellaneous Commercial Standards

1. Advertising

General: Tenants shall utilize professionally trained graphic designer to develop message and visual materials intended for use at advertising locations.

Advertising shall have graphics, wording and/or imagery that is clean, clear and crisp in execution. Topography shall be computer generated or of equal quality. Letters shall have smooth and sharp edges. Cut edges shall be straight and true.

Text: Wording shall be level and parallel to sign casework if providing information messages. The Owner shall review and approve proposed art for printed material and transparencies for proposed display in the Terminal.

Videos: Tenant will be required to use a professionally trained multi-media consultant to develop promotional video materials.

Videos shall be professionally produced, recorded and edited on broadcast quality tape format and shall be subject to review and approval by the Owner.

Logo tapes shall be no longer than one hour so as to eliminate long segments of signal noise. Audio programs are not permitted.

The Owner shall review and approve all proposed video materials including scripts and/or story boards prepared to communicate content, style and pace of the video program prior to execution of custom video materials. Story boards shall include proposed visual

concepts and/or key images, animation, special effects, backgrounds and graphic messages.

Printed Materials: Inferior reproduction will be rejected by the Owner. Low contrast complex images or lettering smaller than 5/8 may be considered inappropriate. Primitive execution of artwork is unacceptable. Handwritten copy is unacceptable.

Transparencies: Visible seams and light leaks are unacceptable to the Owner in transparency installations.

2. Directories

Existing building and commercial directories are in-place to assist the traveling public in way finding. Tenants may request changes to directories, as needed.

3. Newspaper Dispenser Racks

Newspaper vending areas are in-place. Tenants may request changes for Owner consideration.

4. Baggage Carts and Dispensers

Baggage carts and dispenser are in-place. Tenants may request changes for Owner consideration. Instructional signage is in-place as an integral part of the luggage cart system. Tenant may request changes for Owner consideration.

5. Queue Control Stanchions

All queue control stanchions are to be provided by the Tenant as approved by the Owner. The Tenant shall be responsible for maintaining queue control devices. Tenants shall be responsible for controlling individual queues so that customer queue does not interfere with general circulation. Location and extent of allowed queue shall be approved by the Owner. Queue control devices shall match existing style, as approved by Owner.

6. Information Counter

Airport Information Center is in-place. Tenants may request changes for Owner consideration.

V. OTHER REQUIRED DESIGN AND OPERATIONAL STANDARDS

Unless specifically approved otherwise by Owner, the following shall apply:

A. DoA Standard Specifications

Design and installation of new construction or renovation work at ABIA shall comply with DoA Standard Specification Sections 01041, 01046, 01145A, 01145B, 01555 and/or other applicable standards. Coordinate with DoA representatives to obtain latest versions of applicable documents.

B. Operational Requirements

Tenant shall not install any equipment or block access to devices requiring access (e.g. shut-off valves, electrical panels, junction boxes, back-flow preventers, etc.).

C. Architectural

Piers, columns or other structural/architectural items that will be installed between two separate tenant lease spaces shall be coordinated with and approved by the DoA.

Kitchen areas shall be provided with waterproof floor membranes to avoid leakage to floors below. The DoA requires membrane testing and submittal of documentation from the manufacturer that the membrane is properly sealed and has successfully passed testing prior to finished floor being laid.

Doors shall be provided with Best Door Hardware cores for integration with airport security program (see DoA Std Spec 01555).

Drip pans shall be installed to prevent leakage into spaces below, as directed and approved by Owner. Sensors may be required for drip pans over critical infrastructure, such as baggage handling systems, as required by Owner.

D. Mechanical

Existing Terminal HVAC air systems shall not be tapped or utilized to serve new or renovated building spaces, unless specifically approved by the Owner.

E. Plumbing

All new and existing grease waste lines shall be heat-traced and insulated to ensure better grease waste flow to grease traps, unless specifically approved by Owner.

Design consultants shall investigate and ensure existing grease traps have capacity available for any proposed added fixture unit loads. All Terminal grease waste systems shall comply with ABIA's Terminal Grease Management Plan (available upon request).

Clean-outs shall be located readily accessible in floors or walls and not under floors.

Backflow prevention devices shall be as coordinated with the Owner's Representative to maintain operations and maintenance program consistency for this equipment.

F. Other

Pipe sleeves shall be installed for any floor or wall penetrations to prevent damage to conduits or piping. Proper use of sealing or fill material to maintain fire rating of the penetrated floors or walls is required.

G. Tenant Build-Out and/or Renovation Work - LEED Program Requirements

ABIA has designed and built the East Terminal Expansion with environmentally responsible and sustainable features utilizing the latest applicable Leadership in Energy & Environmental Design (LEED) New Construction Rating system with a goal of achieving the LEED Silver Certification.

The following LEED program requirements shall be included in the design and construction of future Tenant build-out and/or renovation within the East Terminal Expansion, and all other Airport facilities. Unless directed otherwise by the DoA, LEED program requirements for tenant work at the airport include, but are not limited to, the following:

1. Water Use Reduction

Each tenant project shall install comply with fixture water usage less than or equal to latest applicable LEED requirements for the following items:

- Lavatory Faucets
- Toilets
- Urinals
- Showers

- Kitchen Sinks
- Kitchen Pre-Rinse
- Other items as required

2. Storage & Collection of Waste, Recyclables, and Composting

Tenants shall comply with City of Austin regulatory requirements in regards to waste, recycling and composting.

3. Fundamental and Enhanced Refrigerant Management

Heating, ventilating, air conditioning, and refrigeration (HVAC&R) systems shall not use any chlorofluorocarbon-based (CFC-based) refrigerants.

Fire suppression systems in the project building shall not use ozone-depleting substances (CFCs, HCFCs or halons).

All mechanical equipment must meet the refrigerant impact score requirements listed under LEED NC EAp3 & EAcr4 guidelines.

Small HVAC units (defined as containing less than 0.5 pounds of refrigerant) and other equipment, such as standard refrigerators, small water coolers and other cooling equipment that contain less than 0.5 pounds of refrigerant, are not considered part of the base building system and are not subjected to the requirements of this credit.

Select equipment with an average HFC refrigerant charge of no more than 1.75 pounds of refrigerant per 1000 btu/h (2.72 kg of refrigerant per KW) total evaporator cooling load.

4. Minimum Indoor Air Quality Performance

All leased square footage shall meet Sections 4 through 7 of latest applicable ASHRAE Std 62.1 Ventilation for Acceptable Indoor Air Quality.

Mechanical ventilation systems shall be designed to adhere to latest applicable ASHRAE Std 62.1 requirements or applicable local code.

5. Outdoor Air Monitoring and Delivery

Provide CO₂ sensors and monitor CO₂ concentrations within all densely-occupied spaces (those with a design occupant density of 25 people or more per 1,000 square feet). CO₂ monitors must be between three and six feet above the floor.

Tenant spaces at the concourse level in the ABIA east terminal expansion are provided with outdoor air by the concourse air handling units (AHUs). Tenant shall request single zone system ventilation

information from the DoA, as required to identify which concourse AHU serves applicable concession space.

If a concession space is relying on this AHU for ventilation and a CO₂ sensor is required in the tenant space, the tenant shall install a CO₂ sensor and shall integrate it with the ABIA Terminal Building Management System (BMS), so that the appropriate AHU can increase its outdoor airflow when CO₂ levels exceed 1,000 ppm.

Club lounges: The tenant shall install CO₂ sensors as required. These sensors and HVAC systems serving the club lounge(s) shall be tied into the ABIA BMS.

All other tenant spaces: For stand-alone HVAC systems in tenant spaces, tenant shall install CO₂ sensors as required, but neither these sensors nor the tenant HVAC system shall be tied into the ABIA BMS. The tenant may install additional alarms as coordinated with DOA.

For tenant mechanical ventilation systems where 20% or more of the design supply airflow serves non-densely occupied spaces (less than 25 people per 1000 sf), provide a direct outdoor air flow measurement device capable of measuring the outdoor airflow with an accuracy of +/-15% of the design minimum outdoor air rate as defined by latest applicable ASHRAE Std 62.1 or local code.

All other tenant spaces: CO₂ alarms via a tenant HVAC control system if applicable or by a visual or audible alert to the occupants in the tenant space.

6. Construction Indoor Air Quality Management Plan

If tenant space is to be flushed out using one of the Terminal concourse-level air handling systems included in the base building design, Tenant shall coordinate the work with Aviation Department Facilities Maintenance representative for AHU outdoor air delivery control and monitoring.

7. Indoor Chemical & Pollutant Source Control

Where hazardous gases or chemicals may be present or used (including housekeeping and copying/printing rooms), exhaust each space sufficiently to create negative pressure with respect to adjacent spaces with the doors to the room closed.

For each of these spaces, provide self-closing doors and deck to deck partitions or a hard lid ceiling. The exhaust rate shall be at least 0.50 cfm/sf, with no air recirculation.

The pressure differential with the surrounding spaces shall be at least 0.02 inches of water gauge (5Pa) on average and 0.004 inches of water (1Pa) at a minimum when the doors to the rooms are closed.

Provide Tenant HVAC system serving regularly occupied areas with air filtration media having a minimum efficiency reporting value (MERV) of 13 or higher. Filtration shall be applied to process both return and outside air that is delivered as supply air.

8. Thermal Comfort Design

Design conditions for thermal comfort are described in latest version of ASHRAE Standard 55 considering the primary factors of air temperature, radiant temperature, air speed and humidity.

9. Optimize Energy Performance

Lighting for tenant spaces shall be designed to achieve a lighting power density (LPD) which is 10% lower than the latest adopted CoA energy code and amendments.

10. Controllability of System – Lighting

Provide individual lighting controls for 90% (minimum) of the tenant space occupants to enable adjustments to suit individual task needs and preferences.

Provide lighting system controls for all shared multi-occupant spaces to enable adjustments that meet group needs and preferences.

In the event that City of Austin code varies from the LEED program requirements, the stricter limit shall apply.

SUPPLEMENTAL APPENDICES

(Available Upon Request)

The following documents are made part of the ABIA DDG Volume 2 by reference:

- A. ABIA Water Distribution Master Plan
- B. ABIA Wastewater System Study
- C. ABIA Drainage Master Plan
- D. Master Development Ordinance Plan for Austin-Bergstrom International Airport (Ordinance No. 20120628-14 or Latest Version)
- E. ABIA Utility Corridor Program
- F. ABIA CADD Standards
- G. ABIA Façade Sign Standards
- H. ABIA Blade Sign Standards
- I. ABIA Landscape Schematic Development Plan
- J. ABIA Terminal Grease Management Plan
- K. ABIA Waste Policy and Program

End of ABIA DDG Vol. 2 - Passenger Terminal Facility Design Standards