



CONCESSIONS DESIGN CRITERIA MANUAL

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

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SECTION 1 INTRODUCTION

Main Terminal and Airport Concession Redevelopment Program
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1. INTRODUCTION

1.1 Tampa International Airport

A vision for the future always takes reference from the past, particularly when the history is rich in innovation and forward thinking. This Concessions Design Criteria Manual is part of an ongoing vision for *Customer Service Excellence* not only to the traveling public but also their guests, which consistently ranks Tampa International Airport (TPA or Airport) in the highest positions for Best airports this size. Since 1961, when the annual volume of passenger at Tampa grew to 1 million, the Hillsborough County Aviation Authority (HCAA) knew it was time to plan for the future. In 2013, the master plan update indicated not only expansion areas for the transfer level, but that new and enhanced accommodations could make dwell time more productive or relaxing, depending on the need.

It is the desire of HCAA and therefore Tampa International Airport to let every passenger and visitor enjoy the qualities only Tampa has to offer and accentuate those in the built environment. Each Airside is distinctly different in character, lighting, spatial quality and details. You will note in each Airside Section that we have spoken about the characteristics of that particular Airside with the hopes that the Concessionaire development will strengthen and reinforce the expression of Tampa particular to that airside. The further development can be in colors, finish, material and massing. The execution of these characteristics is not a strict rule but is encouraged. We look forward to seeing the submittals and look forward to working with each Concessionaire to promote the Tampa Bay Region.

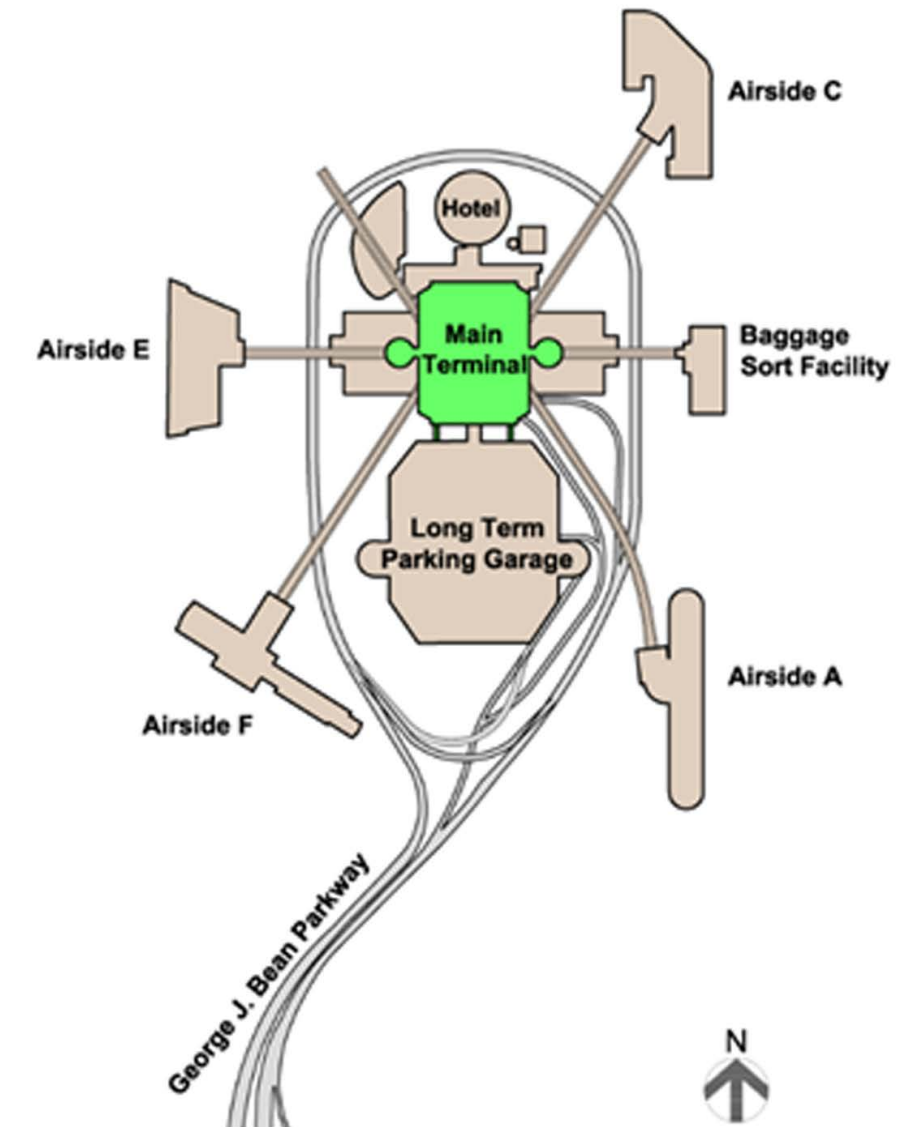
This manual is intended to guide Concessionaires and their design teams through the process, not control their designs. The recommendations and requirements herein are to steer TPA concessions into the future with the highest quality concessions while maintaining a unique and special character specific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

Recognizing the importance of a Concessionaire's brand identity, the Authority also encourages the expression of brand identity within the context of a sense of place. Designs should be subtle, cohesive, and flexible to create a memorable passenger travel experience at the Airport. Concessionaires are encouraged to establish on-going communications with the Authority during their design and construction phases to ensure their facilities comply with all of the appropriate design objectives, standards, and criteria.

This Concessions Design Criteria Manual will familiarize Concessionaires with the various special conditions of the Main Terminal and Airsides A, C, E, and F at TPA and offer their design and construction teams guidelines for preparing and submitting designs for review and approval. Dimensions and details of existing building conditions shown in the Concessions Design Criteria Manual are intended for reference only. **It is the responsibility of the Concessionaire** to confirm existing conditions and to document any deviation in the existing condition with actual details for the Authority's review and approval.

Concessionaires should become familiar with these documents and be responsible for remaining current on revisions to these documents. The documents are considered to be dynamic in nature and may change from time to time. Refer to Section 1.5 for the information regarding the Authority's website for Concessionaire construction.

General Location Plan of the Main Terminal and Airsides



1. INTRODUCTION

1.2 Use of this Manual

Concessionaire and their designers and contractors should use the Concessions Design Criteria Manual to guide the design and construction of concession spaces at Tampa International Airport. The Manual is generally intended to accomplish the following:

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

Concessionaire activities do not need to be conducted in the order displayed in this document. This manual is divided into 13 chapters as outlined below:

1. **INTRODUCTION:**
Introduction to the Concessions Design Criteria Manual.
2. **BUILDING CONDITIONS:**
Defines general use of the specific facilities and describes general design conditions of the various types of concession spaces.
3. **DESIGN CRITERIA:**
Defines allowable finishes and conditions of materials for specific types of concession spaces (e.g., food and beverage, retail service, news, etc.).
4. **RESPONSIBILITIES AND PROCEDURES:**
Defines responsibilities for adhering to codes and standards, drafting standards, and coordination with other Authority operations.
5. **DESIGN REVIEW AND SUBMITTALS:**
Defines submittal protocol.
6. **CONSTRUCTION:**
Defines procedures and coordination with the Concessionaire Work Permit Handbook.
7. **PROJECT CLOSEOUT ACTIVITIES:**
Defines construction activity closeout procedures required prior to occupancy, including as-builts, operating manuals, certificate of occupancy, and inspection requirements.
8. **EXHIBITS AIRSIDE A:**
Specific provisions and responsibility matrices for Airside A and floor plans indicating Concessionaire spaces.
9. **EXHIBITS AIRSIDE C:**
Specific provisions and responsibility matrices for Airside C and floor plans indicating Concessionaire spaces.
10. **EXHIBITS AIRSIDE E:**
Specific provisions and responsibility matrices for Airside E and floor plans indicating Concessionaire spaces.
11. **EXHIBITS AIRSIDE F:**
Specific provisions and responsibility matrices for Airside F and floor plans indicating Concessionaire spaces.
12. **EXHIBITS MAIN TERMINAL:**
Specific provisions and responsibility matrices for the Main Terminal and floor plans indicating Concessionaire spaces.
13. **ADDENDA MAIN TERMINAL:**
Additional provisions relating to the Main Terminal concessionaire spaces

1.3 Definitions

Following are words and acronyms used throughout the Concessions Design Criteria Manual and their meanings as they refer to concession development at the Airport.

ACD	Airport Concession Department
ADA	Americans with Disabilities Act
A.F.F.	Above finished floor
AHJ	Authority having jurisdiction
Airport	Tampa International Airport
Airsides	Aircraft boarding buildings connected to the Main Terminal by shuttles. Airsides contain the passenger departure lounges, TSA Security, concessions, airline facilities, and aircraft ramp services. These facilities consist of Airsides A, C, E, and F.
AOA	Air Operations Area
Demising Wall	Wall between Concessionaires or between the Concessionaire and Airport common spaces
ASHRAE	American Society of Heating, Refrigerating and Air-Conditioning Engineers
Authority	Hillsborough County Aviation Authority, also indicated as "HCAA"
Building Permit	Permit to commence construction issued by City of Tampa based on approved plans and specifications. See Section 4 for more details.
CAD	Computer aided design
CCTV	Closed circuit television
CDCM	Concessions Design Criteria Manual. The CDCM provides guidelines and parameters for any concession design and construction within the boundaries of the Airport.
Contract	The agreement between the Authority and Concessionaire defining the Concessionaire spaces and outlining each party's responsibilities and obligations related to the development and operation of a concession
Contractor	General Construction contractor who holds the building permit and executes the construction shown on the approved contract documents for the Concessionaire or the Airport
Design Condition	Alphanumeric designation for design condition specific to that tenant space
Equipment	Fixed (attached) or moveable equipment, trade fixtures, or mechanical components owned by the Concessionaire and operated within the Concessionaire space that is necessary to conduct business
HCAA	Hillsborough County Aviation Authority, also indicated as the "Authority"
ITS	Information technology services
LOD	Lease outline drawings, as attached to the Concessionaire's Contract
Main Terminal	Primary facility with bag claim, ticketing, transfer to Airsides, concessions, and HCAA offices
Neutral Pier	A pier component at the storefront opening that provides a transition from base building to Concessionaire finishes
NFPA	National Fire Protection Association
TWP	Tenant Work Permit, as required by the Tenant Work Permit Handbook
SDCM	Sustainable Design Criteria Manual. Outlines sustainable strategy recommendations, requirements, and tracking protocols for design and construction projects at TIA.
Shell Space	Unfinished building area
Soffit	Horizontal surface of a part of the ceiling that is lower than the primary ceiling surface
Supplemental Signage	Additional signage provided by the Concessionaire, which must be approved by the Authority. Signage must comply with the CDCM.

1. INTRODUCTION

1.4 Design Reference Outline

The following is a concise design reference outline for this Concessions Design Criteria Manual. Concessionaires, designers, architects, and engineers may use this section to quickly find a specific space and the design and permitting requirements associated with that specific space.

1. Defining your specific space.
 - a. Find your location using the alphanumeric Space Reference Number (see example below) found on the LOD and using the Exhibit-Ramp Level Plan or Exhibit-Boarding Level Plan in Chapter 2 associated with your Airside or the Transfer Level Plan for the Main Terminal.
 - b. To determine your specific space conditions (Architectural, ITS, and MEP), locate the Concessions Service Matrix for your specific location.
 - Airside A: Section 8.3
 - Airside C: Section 9.3
 - Airside E: Section 10.3
 - Airside F: Section 11.3
 - Main Terminal: Section 12.3

Example alphanumeric Space Reference Number in Airside A

Space Number: A-2-2641

(A) Airside Designation (A, C, E, F) or Main Terminal Designation (T)

(2) Level (1, 2, or 3)

(2641) Numerical Designated Space

Defining your Design Condition.
 - c. Many distinct design conditions are identified in this Concessions Design Criteria Manual, with multiple applications within each design condition dependent upon location.
 - d. Determine your designated design condition by referring to the “Architectural Design Condition” heading in the “Concessions Service Matrix” for your Airside or Main Terminal. Then refer to Section 2.4, “Design Condition Types.”

If the concession design condition type is different than shown, please contact the Authority’s Concessions Department.
2. Defining your design criteria.
 - a. Section 3.0, “Design Criteria,” provides the information to create and implement all submittals and contract documents needed to complete the design and construction of the new Concessionaire space. This section includes:
 - 3.1 Concessionaire Space General Guidelines
 - 3.2 Special requirements for Food, Beverage Concessionaire
 - 3.3 Signage Criteria
 - 3.4 Lighting Criteria
 - 3.5 Acoustics and Public Address
 - 3.6 Mechanical, Electrical, and Plumbing Requirements
 - 3.7 Fire Protection and Life Safety
 - 3.8 Security
 - 3.9 Telecommunications
 - 3.10 Roof Penetrations
 - 3.11 Structural Loads
 - 3.12 Plant materials

1.5 Website for Concessionaire Construction

The Authority will maintain updated documents, including this Manual, on the Authority’s webpage. It is the Concessionaire’s responsibility to access and use the latest versions of these documents. The Authority will issue a username and password to each Concessionaire to access the Concessionaire construction website.

The website address is:

http://www.tampaairport.com/airport_business/

1.6 Codes and Standards

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

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

Refer to Section 4.1 “Codes and Standards,” for detailed information on codes and standards. All Concessionaire improvements are subject to the approval of the City of Tampa Planning and Development Department (http://www.tampagov.net/dept_planning_and_development/).

In addition to the applicable codes noted above, the Authority’s design and construction standards must be followed in the design and construction of the Concessionaire spaces. These are:

- The **Tenant Work Permit Handbook**, which specifies certain minimum requirements by which the Concessionaire and contractor agree to be bound while completing work under an approved Tenant Work Permit (TWP) issued by the Authority.
- The **Design Criteria Manual**, which outlines in detail the construction standards required at the airport.
- The **Architecture and Building Engineering Design Deliverables Manual**, which outlines the specific design deliverables required at various stages of the design development.
- The **Concessions Handbook**, which outlines the concession operating requirements and regulations as set forth by the Authority.
- The **Sustainable Design Criteria Manual**, which outlines sustainable strategy recommendations, requirements, and tracking protocols for design and construction projects at TIA.
- The ramp level includes support areas for airlines and Concessionaires, areas to be determined on an as needed basis.



SECTION 2

BUILDING CONDITIONS

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

2. BUILDING CONDITIONS

2.1 Airside Terminals A, C, E, and F

2.1.1 Ramp Level

The ramp level of the Airsides generally consists of the AOA, ground service and support for the Airport and various airlines associated with each Airside, baggage handling, and security entities. The ramp level also includes support areas for concessions including a designated service elevator(s) and a loading dock for concessionaire deliveries and waste disposal facilities. At Airside F, the ramp level also serves as international sterile circulation and the location of all federal inspection services to process international passengers.

2.1.2 Boarding Level

The boarding level is the main public passenger level used for boarding and de-boarding passengers from the aircrafts. The boarding level of the Airsides is characterized by open departure lounges and concessions, TSA Security and public restrooms, and limited back-of-house spaces.

2.2 Main Terminal

2.2.1 Baggage Level 1

This level of the Main Terminal is primarily for the baggage claim and ground transportation services. It consists of “Blue” and “Red” side bag claim devices, back-of-house baggage tug drives, some passenger services, curbside pick up, ground transportation services and escalator service from the main transfer level.

2.2.2 Ticket Level 2

This level of the Main Terminal is primarily for the airline ticketing function of the airport. It consists of airline ticket counters, airline offices, curbside drop off, and escalator services up to the main transfer level and down to the baggage level.

2.2.3 Transfer Level 3

This level of the Main Terminal serves as the sole means for passenger transit to the shuttles traveling to the various airside gates. It also provides concessions and waiting areas for meeters/greeters and well-wishers. This level supplies escalator service to and from the ticketing level and escalator service down to the baggage level.

2.3 Construction Waste Requirements

The concessionaires are responsible for disposing of all construction waste from all concessionaire spaces off Airport property through the loading dock area in accordance to the Concessionaire Work Permit Handbook requirements.

For the specific requirements concerning recycling and landfill diversion of construction waste, see the *Tampa International Airport Sustainability Management Plan* and the *Sustainable Design Criteria Manual (SDCM)* located on the Authority’s website, and Section 3.12.3 Design for Waste Diversion of this document.

2.4 Design Condition Types

The design image of concessionaire spaces is created through standard neutral frame details, common storefront requirements, and respective storefront and signage zones. These design elements create a level of consistency for Airport users while allowing concessionaires to express their identity with their spaces. Because each Airside and the Main Terminal are unique, various design guidelines have been established to achieve a complementary quality level throughout.

Each concessionaire space will fall into a general design condition outlined in this section. The design condition type of each space is shown in the Authority Responsibility Matrices in Section 8.2, 9.2, 10.2, 11.2, and 12.2. All storefronts are subject to approval by the Authority.

All renderings and guidelines herein represent general concessionaire design requirements and are not intended to prescribe store and restaurant designs. Concessionaires are encouraged to present “state-of-the-art” designs for their stores and restaurants. Concessionaires are allowed and encouraged to present their specific brand trade dress. All concessionaire designs are subject to approval by the Authority, and approval may be withheld at the Authority’s sole discretion. *Dimensions shown in the design conditions are all absolute or maximum/minimum if noted.*

Design condition types covered in this section include:

- Design Condition Airside A
- Design Condition Airside C
- Design Condition Airside E
- Design Condition Airside F
- Design Condition Main Terminal

The Identity/Storefront Control Zone is intended to be the area where the concessionaire can construct elements of design for enclosure and branding purposes. The Identity/Storefront Control Zone is not meant to restrict a concessionaire’s branding, although the design must follow and be subject to the Authority’s approval process. (Refer to specific design condition for limitations and requirements as some storefronts may have limitations on allowable elements.) All Identity Control Zones are encouraged to include the following elements, but are not limited to:

Canopy: Overhead architectural element.

Counter or Point of Sale: Surface where customers are served and goods are displayed.

Display Case: Enclosure (partially or fully enclosed) in which goods are exhibited.

Feature Wall: Signage, branding, or any architectural design to characterize space along circulation.

Jamb Feature: Vertical jamb of the neutral frame, facing perpendicular to the circulation.

Blade Sign: These are optional. Sign located outside the store enclosure and displayed perpendicular to circulation.

Parallel Bulkhead Sign (where applicable): Sign located on designated bulkhead of concessionaire space.

Vertical Signage: Optional blade type sign with a vertical height as indicated in the design condition diagrams; can contain brand logos subject to approval by the Authority. Approval may be withheld at the Authority’s discretion.

Low Zone: Low Table Seating or Merchandise Display cases with a general height of 3 feet-6 inches high, but can vary.

High Zone: High top seating, bar seating or service counters in this zone with a maximum height of 4 feet-6 inches.

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

2. BUILDING CONDITIONS

Introduction to Airside A

Constructed in the 1980s, this Airside remains fresh due to the large spatial proportions, great natural and artificial lighting, soft colors and clean smooth surfaces. We consider this Airside **Quintessential Tampa**. This Airside best exemplifies the breezy, light, beach characteristics of the Tampa Bay Region. The structural concrete columns are exposed and are to remain as such for at this junction urban Tampa meets the beach calm via the smoothly finished curved wall surface and wavy floor patterns.

In the pages ahead you will note three groupings of images. The first are images of Tampa which exemplify this beach aspect of the Tampa Bay region. Next are images of Airside A as it currently exists. The final grouping are concessionaire store images from other airports which could be envisioned to promote these characteristics of Tampa. All images are here for reference in hopes that they will inspire you to be creative in your store development and the products as they relate to the unique aspects of the Tampa Bay region and Tampa International Airport.

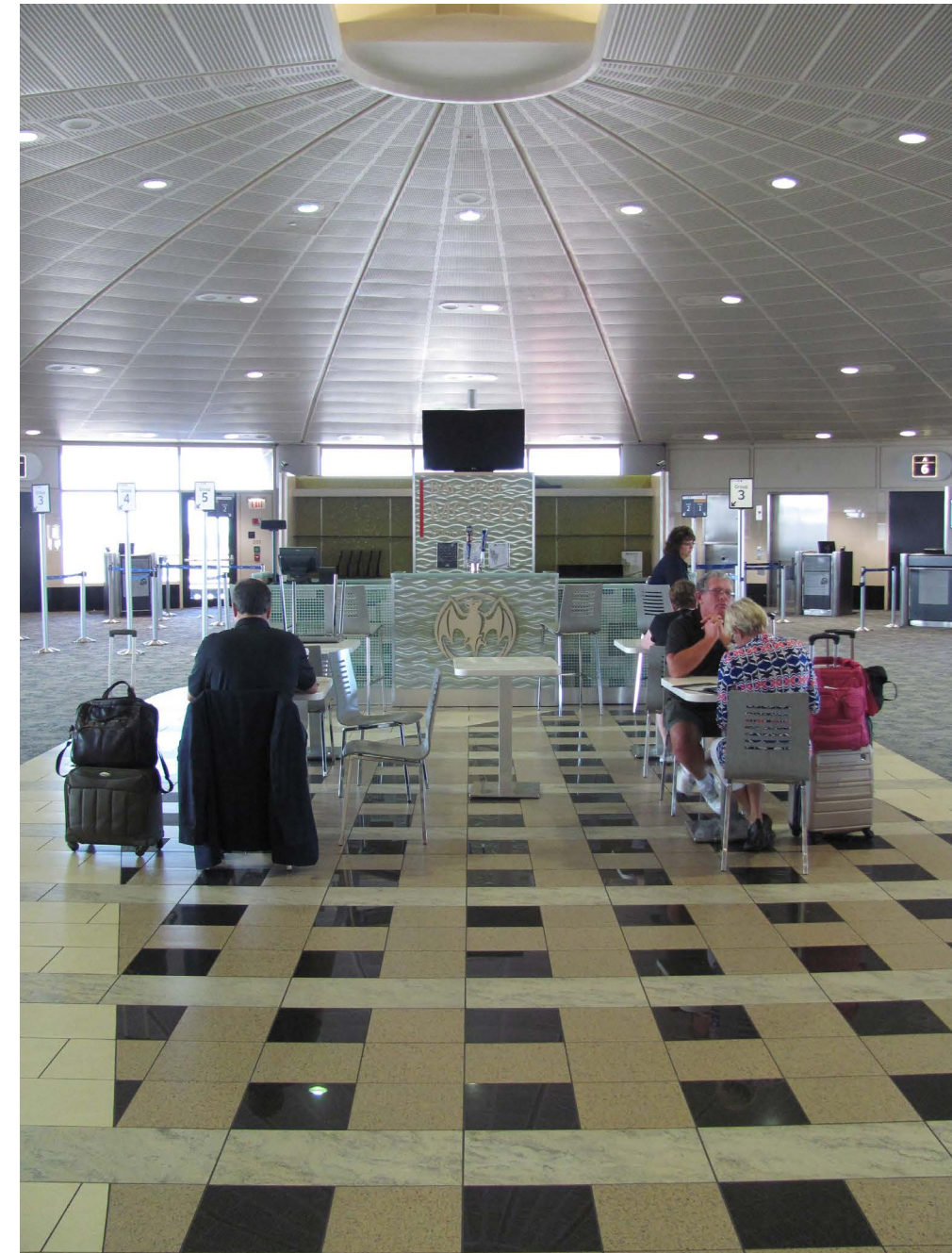
Spaces in the food court area are to be thought of as relating to the beach with light lid canopies, if at all. Hard canopies will be discouraged except where kitchen exhaust hoods and ventilation is required. No artificial plants are allowed but the use of natural ones are encouraged to further promote Tampa's verdant environment. We encourage the new concessionaire venues between gates 3 and 4 and between gate 9 and 10 to continue the openness already established in the gate lounge zones.

For the food court area HCAA will be providing new flooring and seating to compliment the overall **Quintessential Tampa** environment. Some plant material will also be provided as part of the food court design. As part of HCAA's program for Airside Functional Improvements, new locations are being developed for FIDS units, planters, tandem seating, business benching and lounge seating so each airside and all insertions will reinforce the current overall characteristics. Creativity that uses a light hearted and fresh expression of the natural environment is favorable.

2.4.1 Design Conditions Airside A

General Notes:

1. Refer to *Lease Outline Drawings* (LOD) for specific dimensional area information.
2. MEP/FP and structure are not shown. Field verify base building conditions prior to design or construction.
3. **SECTION 8.1 – Provisions Summary – Airside A** – gives the list of items provided by the authority as base building and items required by the concessionaire.
4. **SECTION 8.2 - Authority Responsibility Matrix – Airside A** – give a list of Authority Provide utility services.
5. **SECTION 8.3 - Concessions Services Matrix – Airside A** – gives a list of specific utility services for the concessions spaces.
6. **SECTION 3 – DESIGN CRITERIA** – provides the requirements for storefront, display, flooring, ceiling, door, entrance, walls, kitchen, signage, lighting, and other MEP/FP requirements.
7. Design Conditions A-01 through A-05 are shown on the following pages.

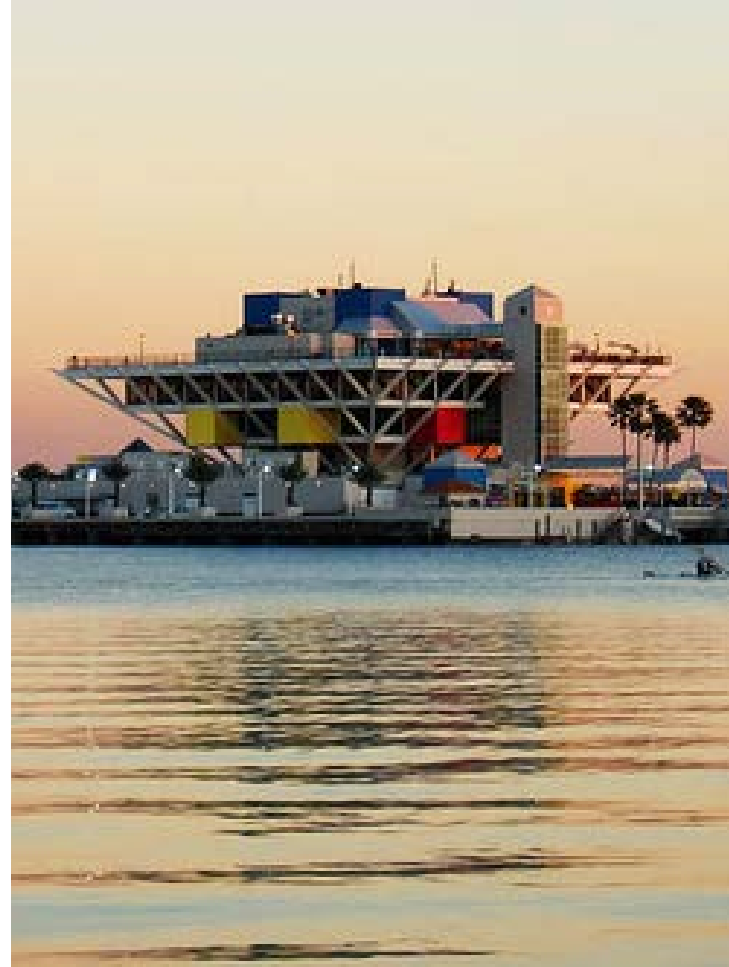


2. BUILDING CONDITIONS

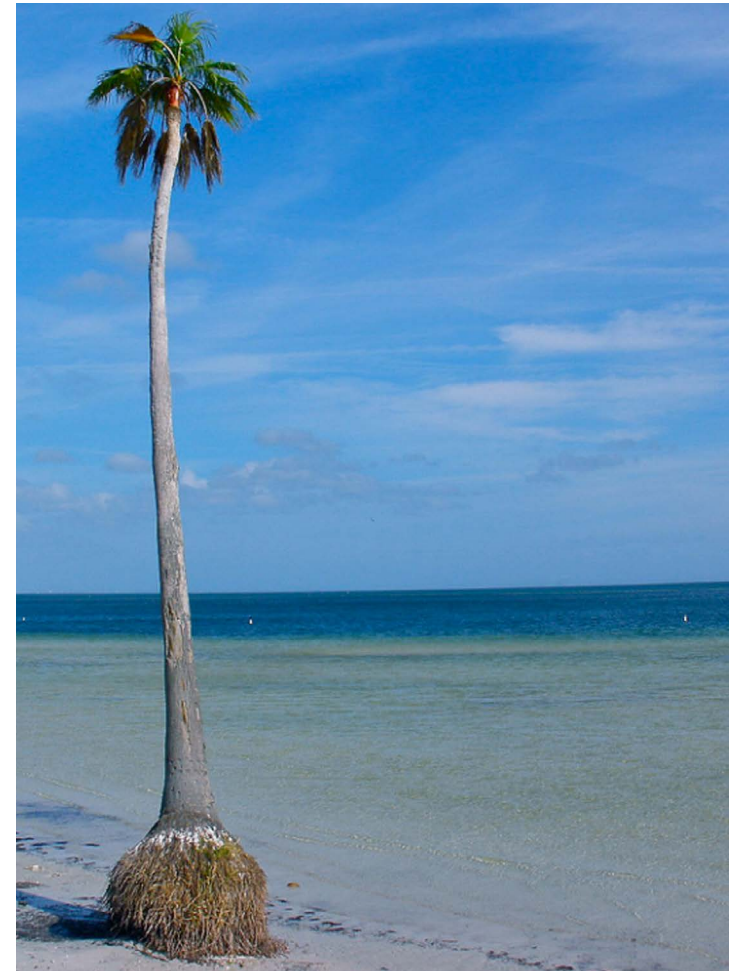
These images present the case that **Quintessential Tampa** is reliant upon the breezy, light, beach characteristics of the Tampa Bay Region with lovely sunrises and sunsets. The moist air, refracted light, and breezes create a naturally unique place.



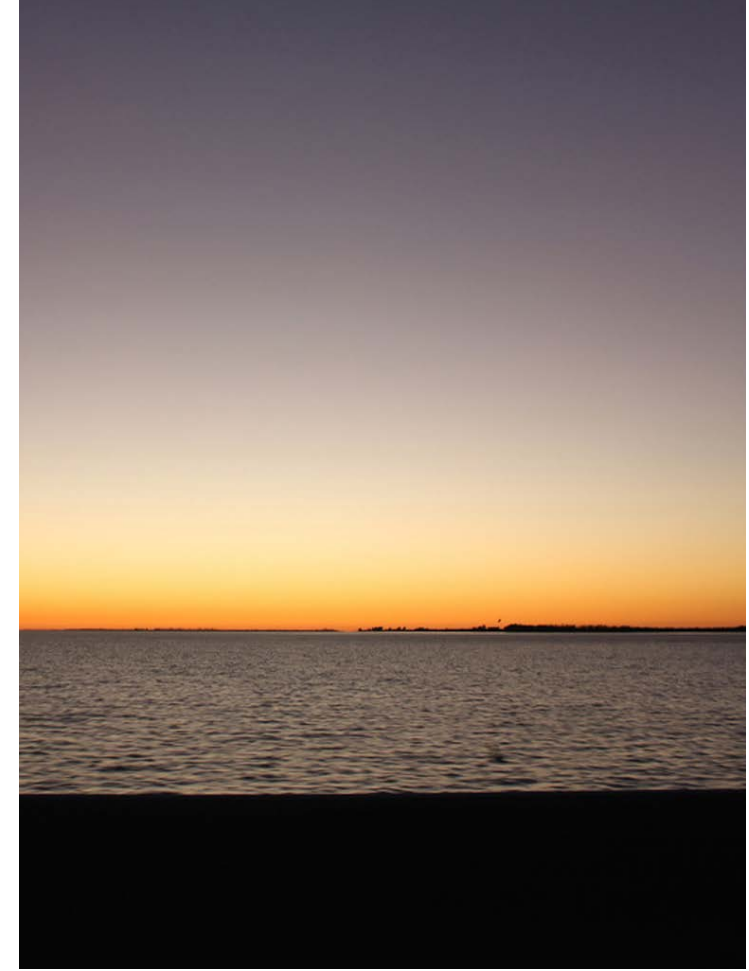
Gulf of Mexico



Bay



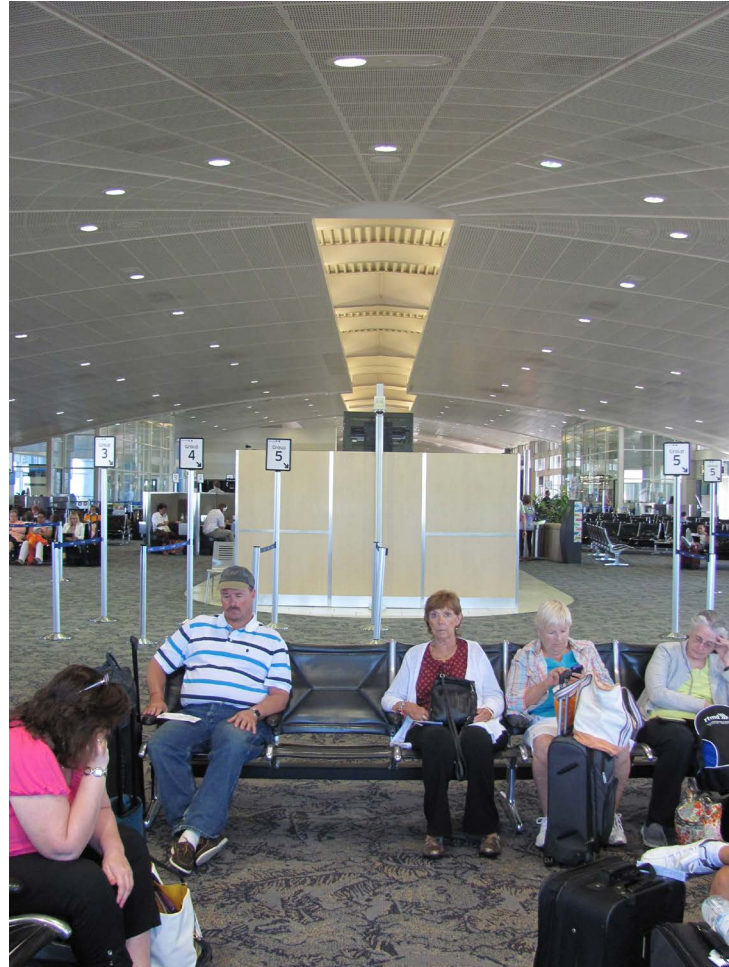
Beach



Sunset

2. BUILDING CONDITIONS

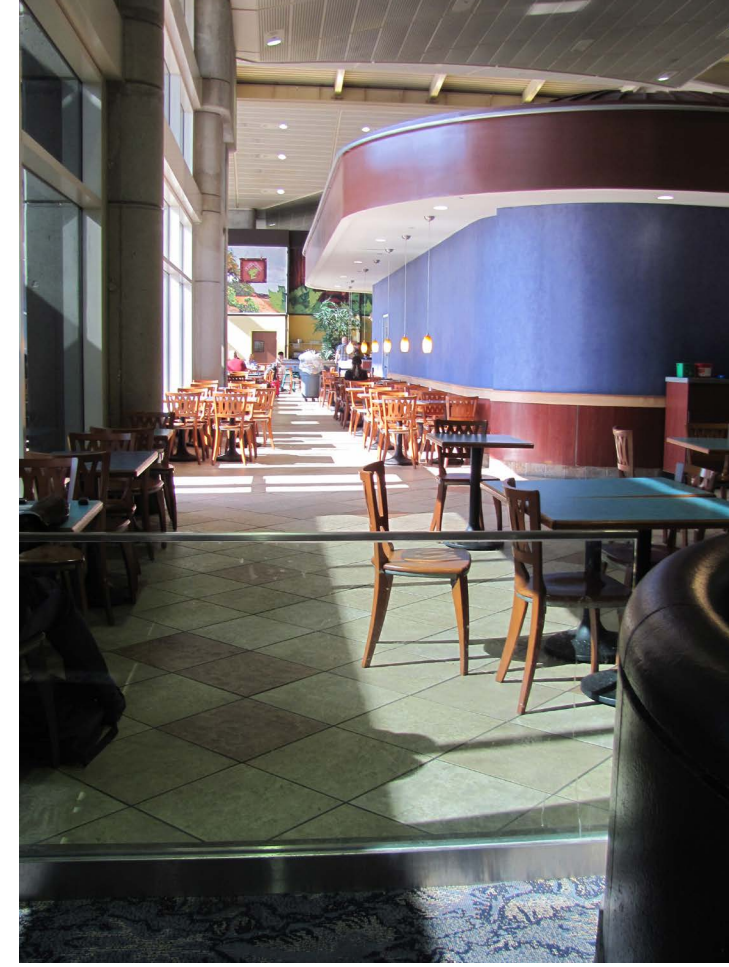
Airside A



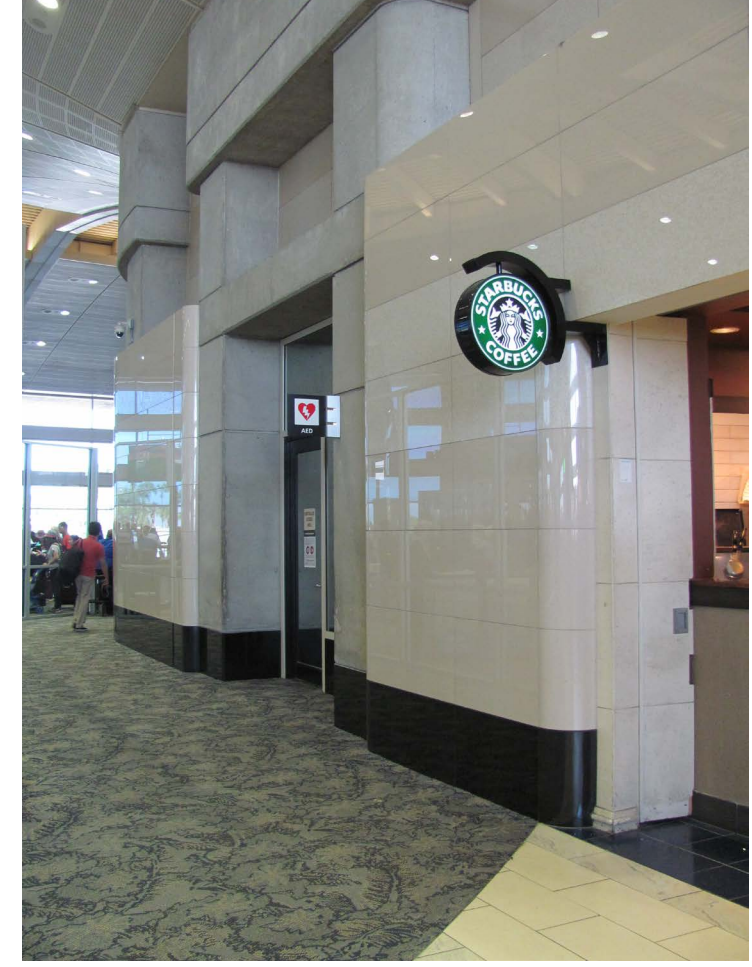
South end looking north:
This is the lowest ceiling area and shows the expansive column free zone, abundance of natural light, well distributed artificial light and soft white colors.



South end concessionaire in concourse:
The existing flooring expands on the soft neutral colors with the bold insertion of black which also becomes the wall base color. Bold colors can work well in this environment.



East façade food court:
Glazing is the boundary of the food court. HCAA will provide new food court flooring which will work with the unique regional beach quality.



Typical concourse fixed element façade:
Polished soft neutral porcelain ceramic panels. These hold the space and yield much freedom for concessionaire insertions to be colorful, textural and saturated.

2. BUILDING CONDITIONS

You will note here examples of concessions venues from other airport facilities with bold colors and offers which work where there are expansive ceiling heights. Each relate to Quintessential Tampa.



Atlanta:
Sea Food
Restaurant



Boston:
Sea Food Bar



Copenhagen:
Bar



Copenhagen:
Food Market

2. BUILDING CONDITIONS

You will note here examples of concessions venues from other airport facilities with small textures or bold colors, which work where there are expansive ceiling heights and perhaps relate back to sand on the bay. Each relate to Quintessential Tampa.



Zurich:
Food Bar



JFK:
restaurant



DNC:
News/Gift

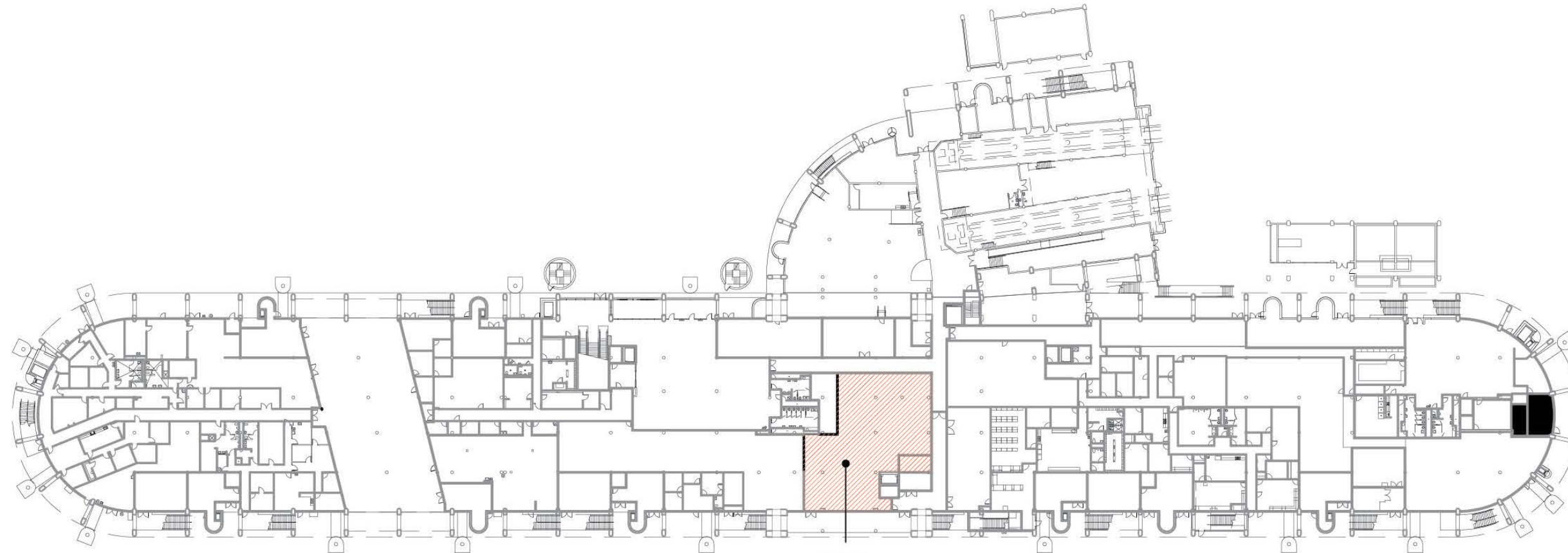


JFK:
Steak house

2. BUILDING CONDITIONS


2.4.1 Space Plans – Airside A

2.4.1.1 Ramp Level Plan – Airside A

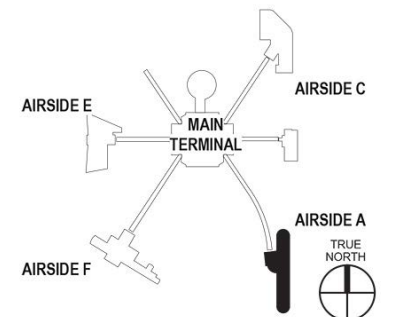


DC: N/A
 A-1-2319
 4,352 SF

LEGEND

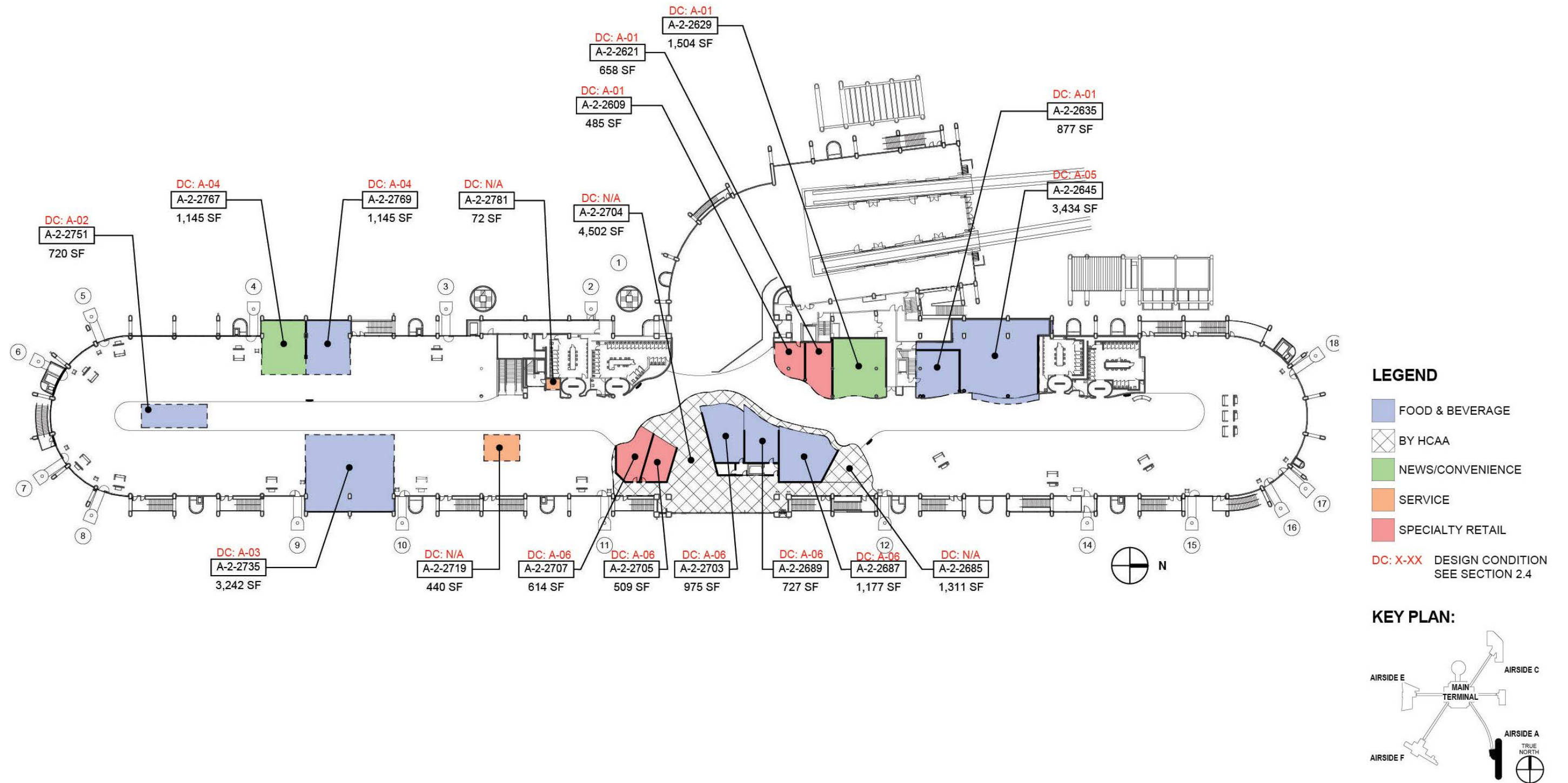
-  CONCESSION SUPPORT STORAGE SPACE
- DC: X-XX DESIGN CONDITION - SEE SECTION 2.4

KEY PLAN:



2. BUILDING CONDITIONS

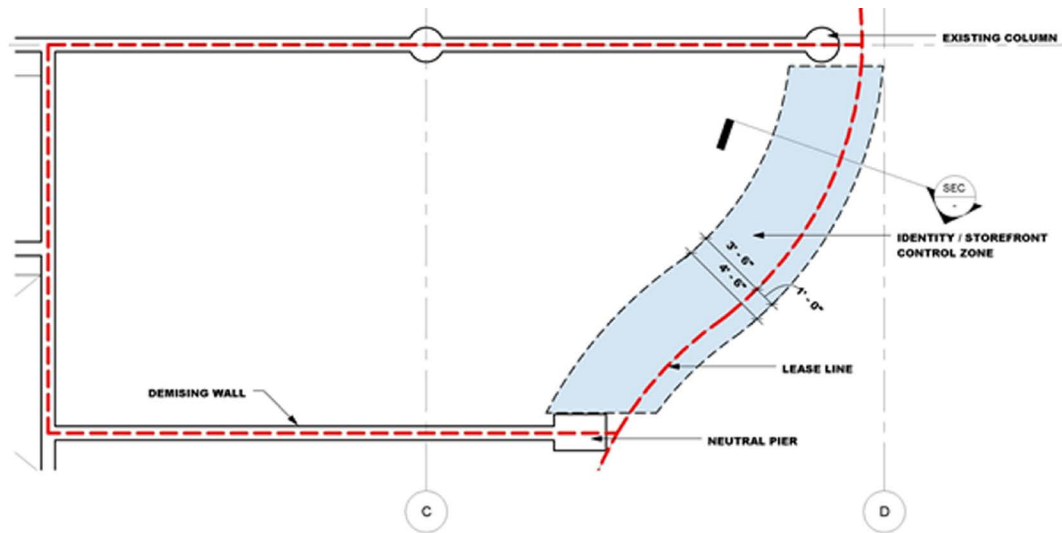
2.4.1.2 Boarding Level Plan – Airside A



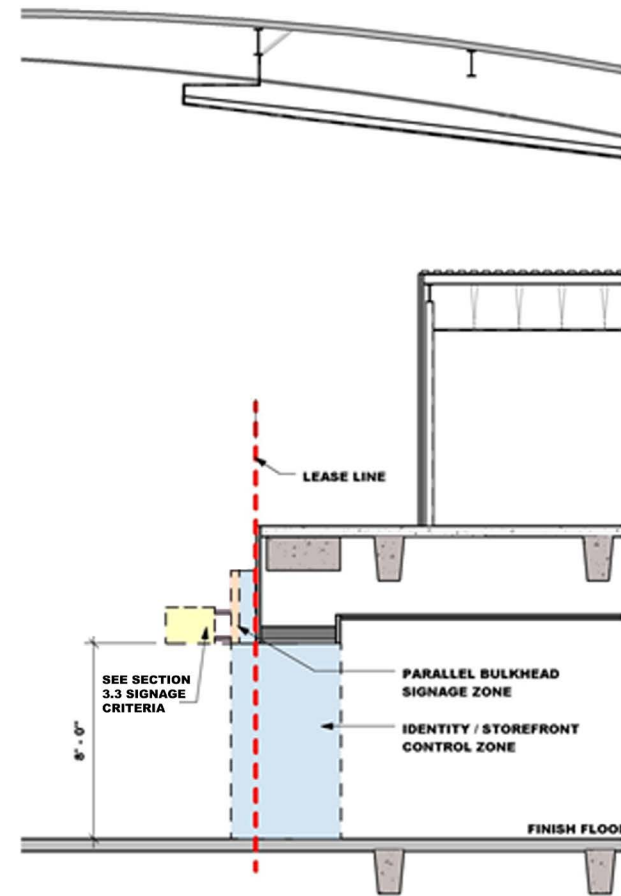
2. BUILDING CONDITIONS

2.4.2.1 DESIGN CONDITION A-01:

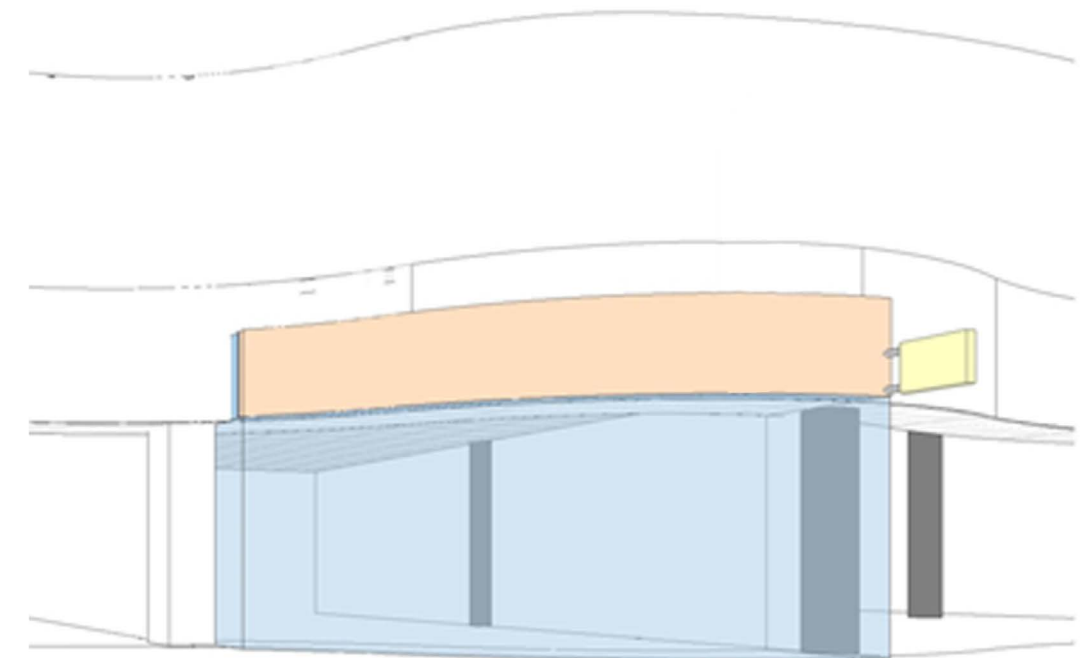
Located along the main concourse circulation these conditions are in the curved base building walls/ soffits/bulkhead. The specific space shown for Design Condition A-01 is A-2-2621. All spaces are highly visible on this Airside and the tendency to dwell or linger is strong. Blade signage in addition to bulkhead signage is recommended but is not required. See section 3.3 Signage for further guidelines.



DC A-01 FLOOR PLAN











DC A-01 SECTION



DC A-01 3D VIEW

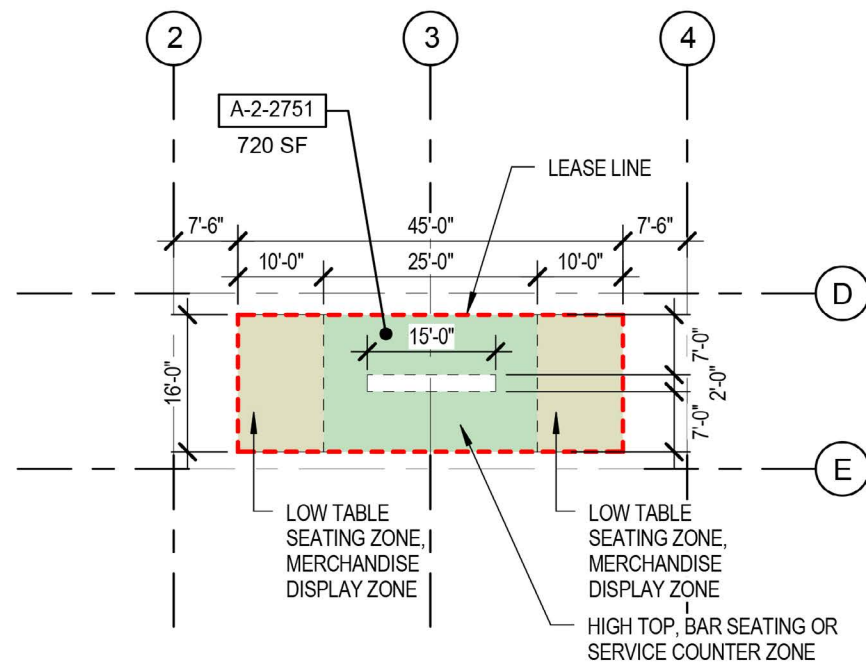
COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL

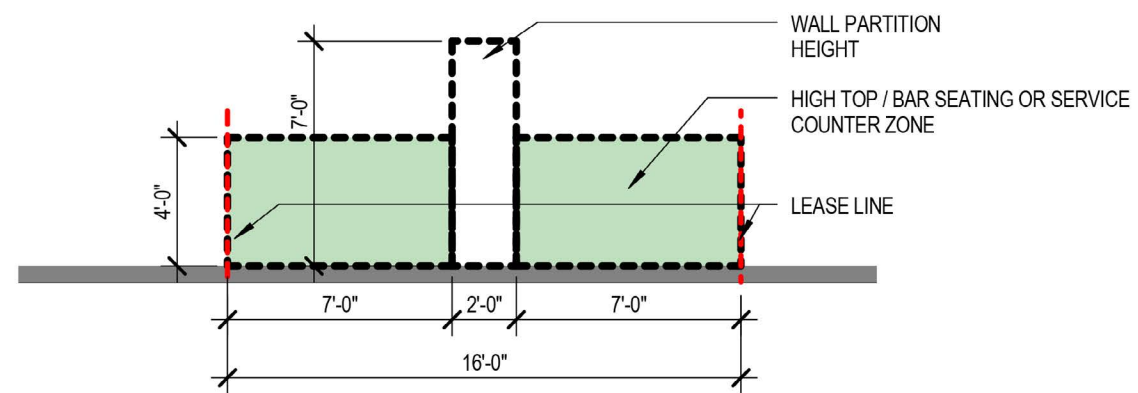
2. BUILDING CONDITIONS

2.4.2.2 DESIGN CONDITION A-02:

Located on the far south side in the central circulation path, this is space A-2-2751. This condition is freestanding with no common base building walls. This space is to be open and limited in height, allowing for clear visibility of gate podiums, signage and to the six gate lounges. HCAA will remove the existing tile flooring in this area up to the lease line in preparation for the tenant. The new tenant flooring must meet code for slip resistance. Due to the location little signage is anticipated. As the sole vendor the unit itself will be the calling card. See section 3.3 Signage for further guidelines.



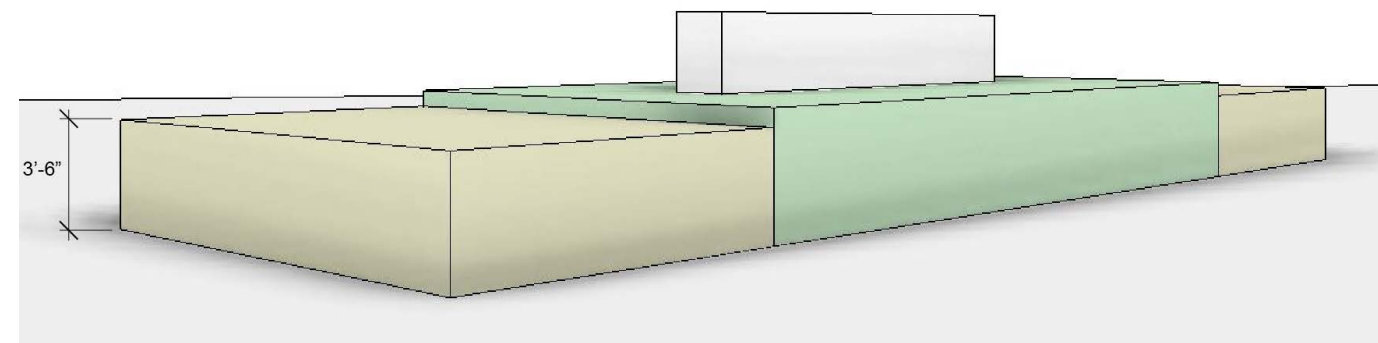
DC A-02 FLOOR PLAN



DC A-02 SECTION

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

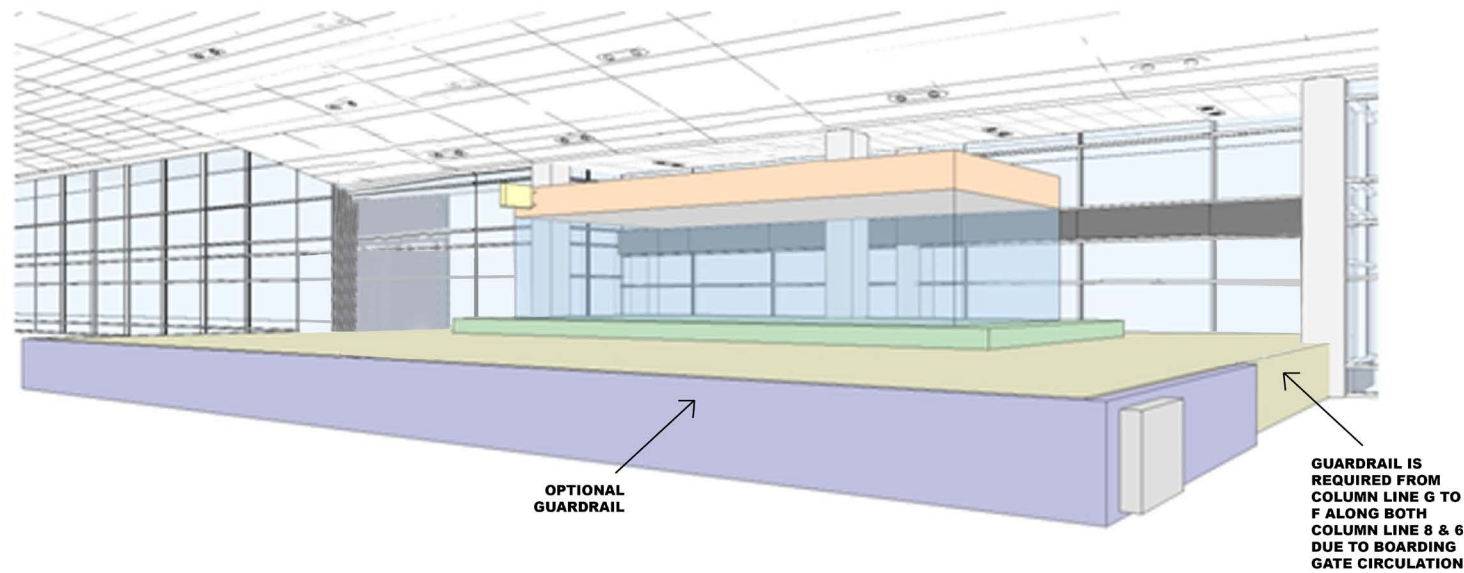


DC A-02 3D VIEW

2. BUILDING CONDITIONS

2.4.2.3 DESIGN CONDITION A-03:

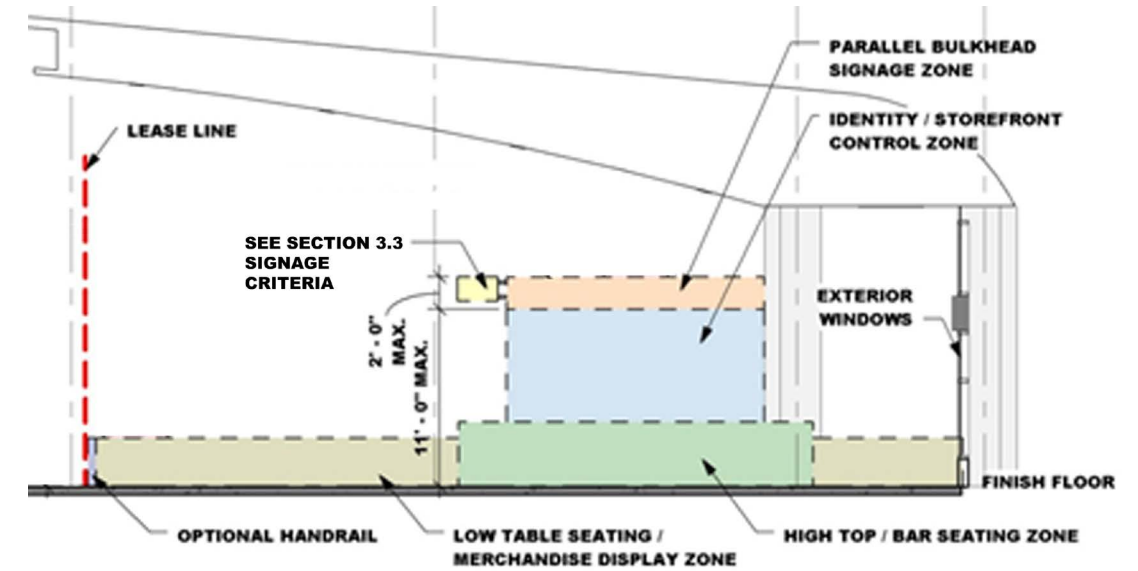
Located on the south side of Airside A, this specific space for Design Condition A-03 is A-2-2735. This condition contains windows to the exterior on one side, is adjacent boarding gates on two sides, and fronting the main public circulation on the fourth side. This space is intended to be open and limited in height where possible, to permit views to the gate lounges and to the exterior. Guardrails will be required on the sides adjacent the gate lounges and the boarding, deboarding circulation. The white walls shown here are suggestive, and are not required. The amount of openings along the concourse proper is left to the concessionaire and then will be submitted to HCAA for review. Signage on low walls will be permitted, but must be submitted for review. Blade signs are optional. See Section 3.3 Signage for more guidelines on identity.



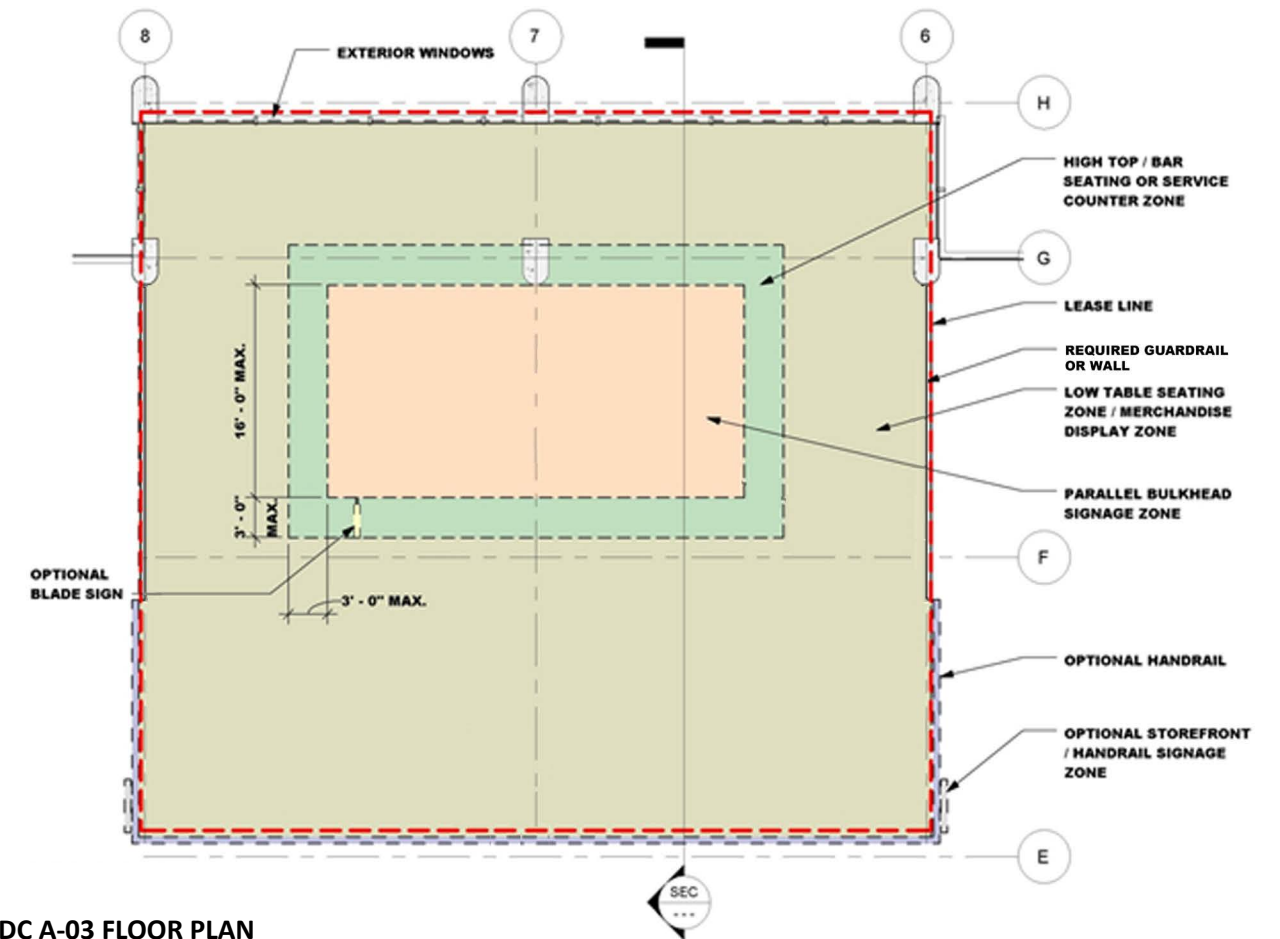
DC A-03 3D VIEW

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC A-03 SECTION

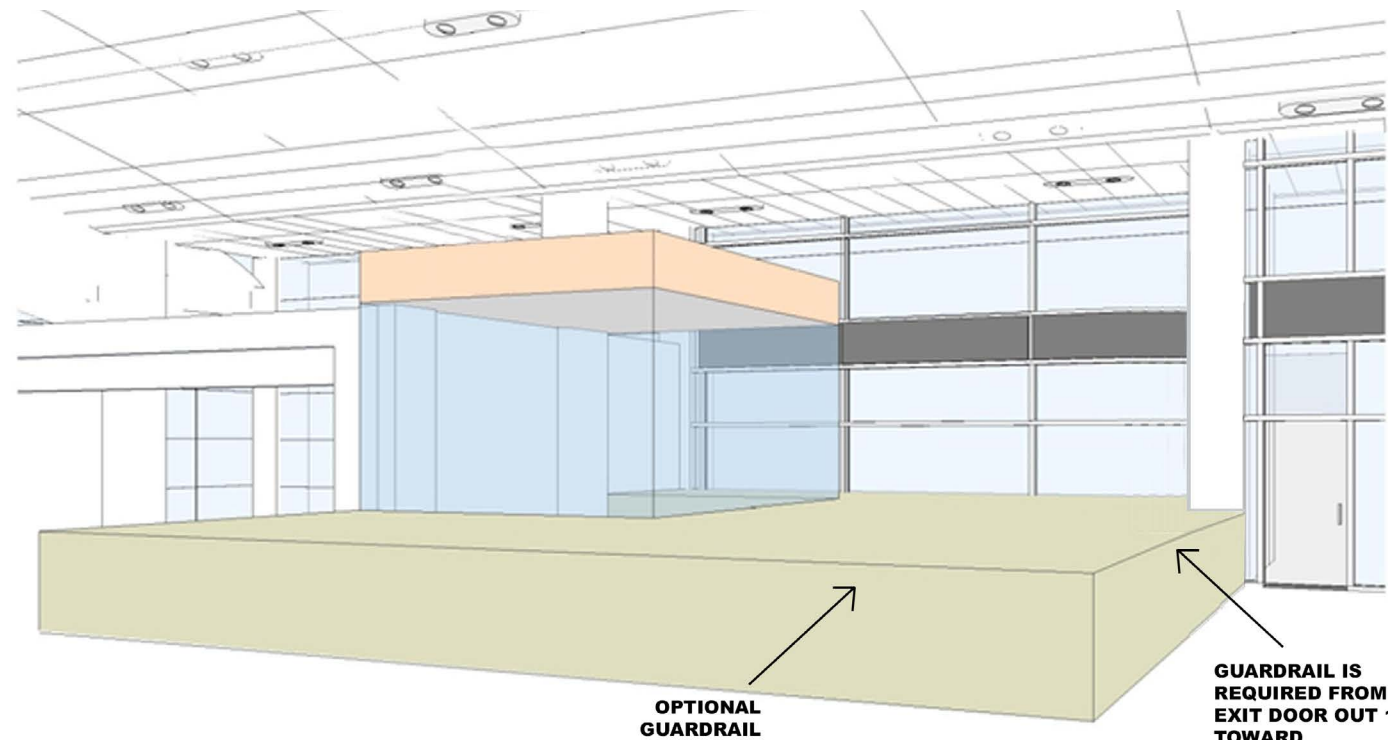


DC A-03 FLOOR PLAN

2. BUILDING CONDITIONS

2.4.2.4 DESIGN CONDITION A-04:

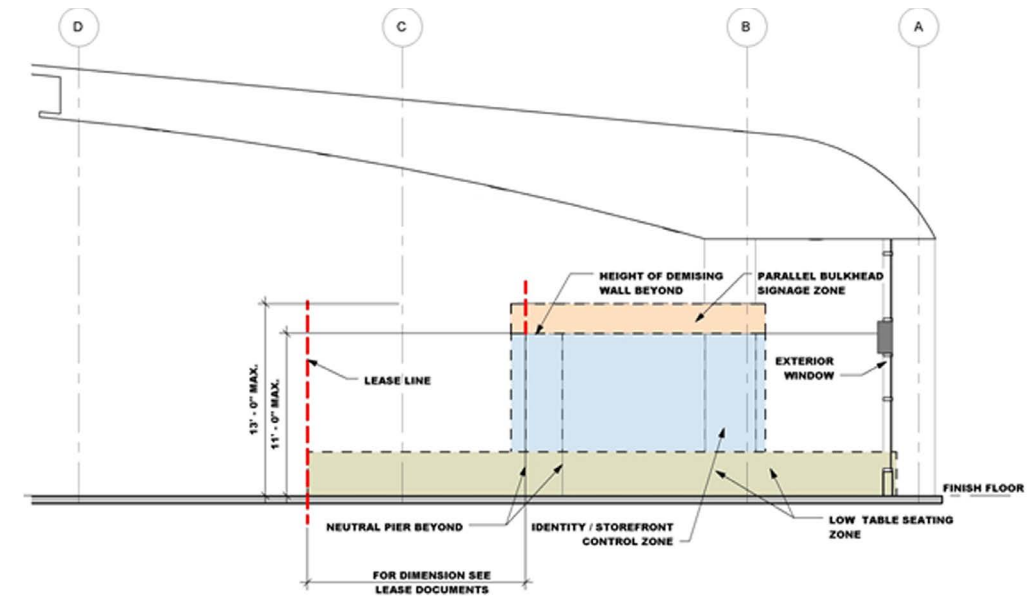
Located at the south side of Airside A the specific space shown for Design Condition A-04 is A-2-2769. This condition contains windows to the exterior on one side, is adjacent boarding gates on one side and shares a demising wall with another concessionaire on the other side. This space is intended to be open and limited in height, allowing for views to the gate lounges and to the exterior. The demising wall will be provided by HCAA, but the remaining amount of enclosure is left up to the concessionaire. With accessibility to six gate lounges this unit and the adjacent unit have unusually great potential. See Section 3.3 Signage for further guidelines.



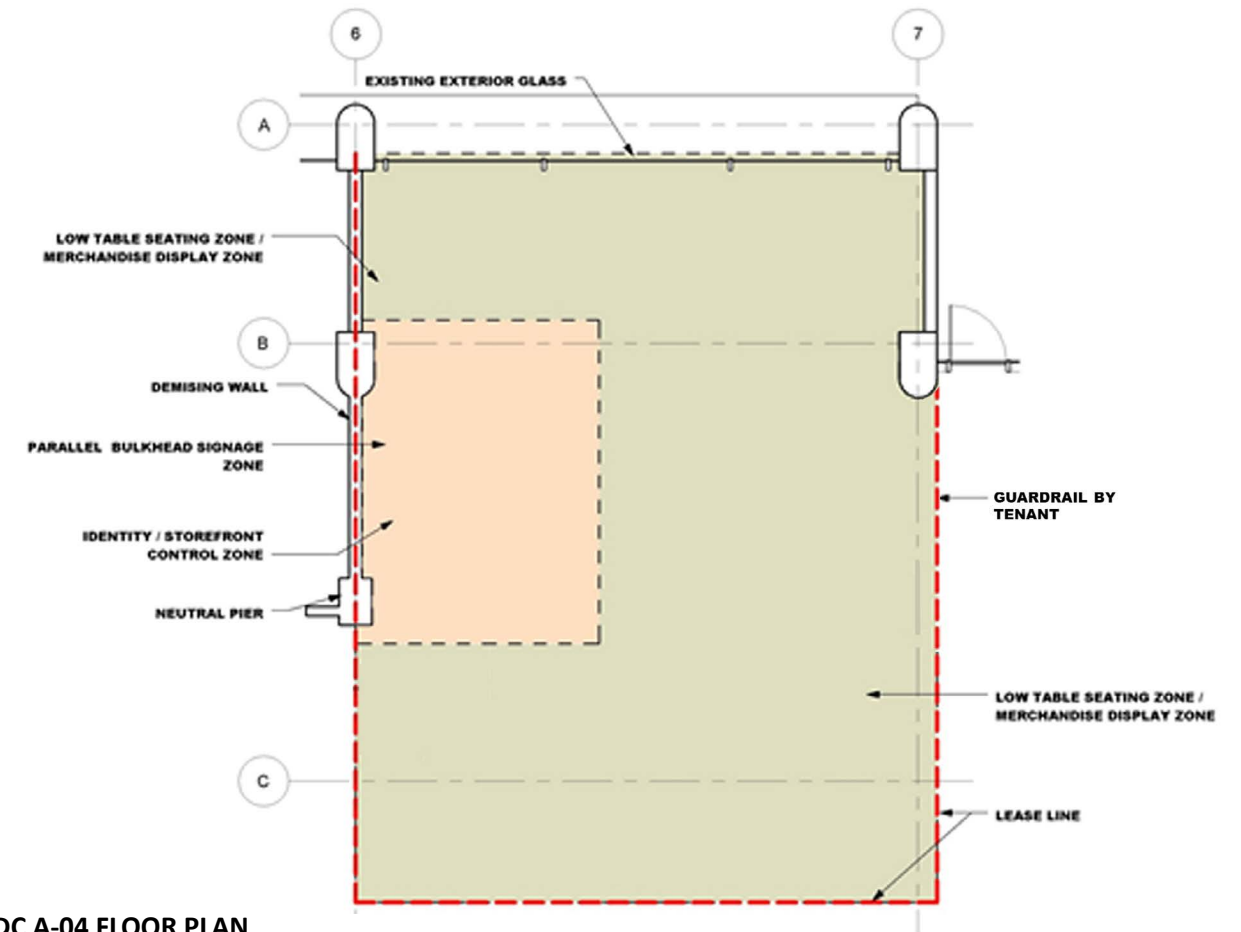
DC A-04 3D VIEW

COLOR LEGEND

	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL



DC A-04 SECTION

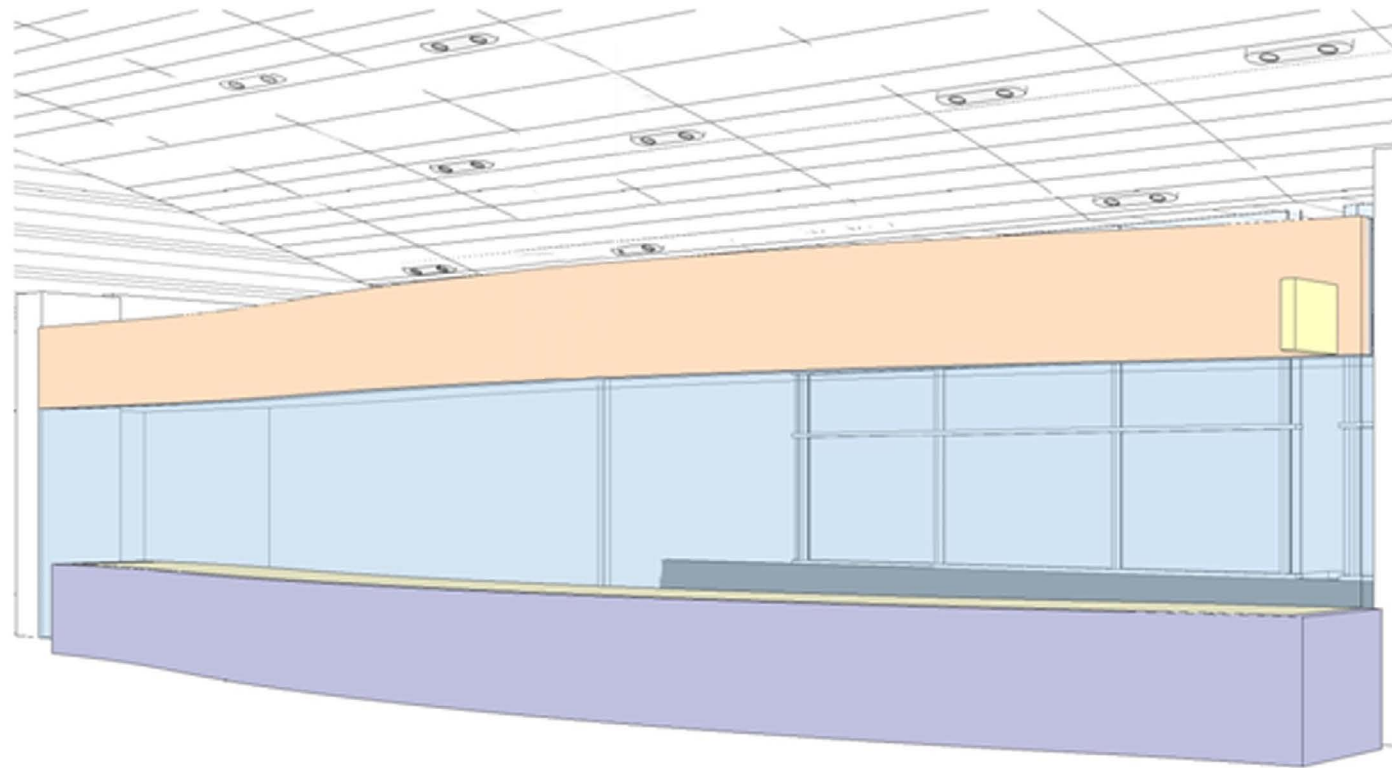


DC A-04 FLOOR PLAN

2. BUILDING CONDITIONS









2.4.2.5 DESIGN CONDITION A-05:

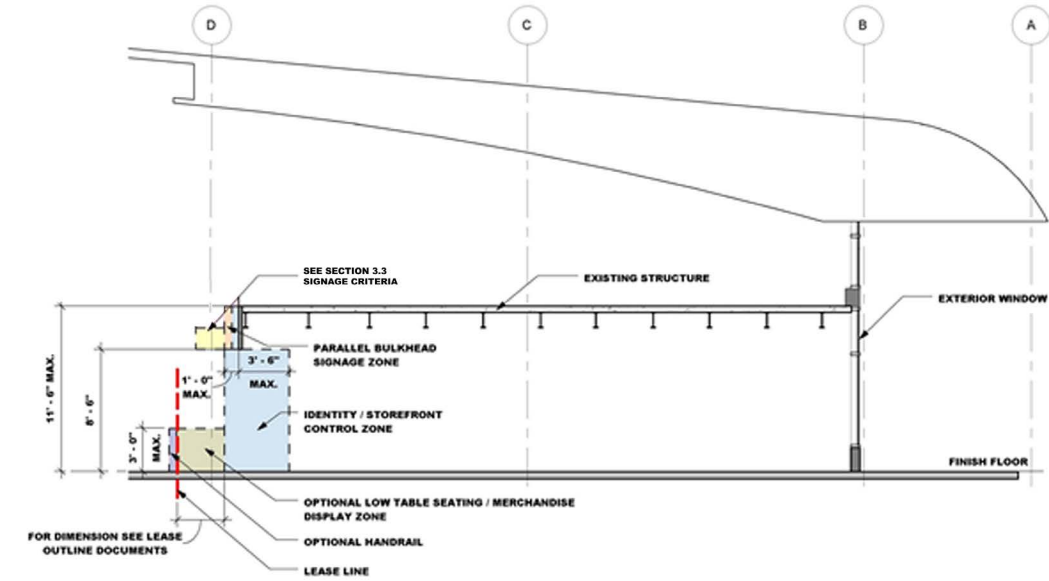
Located at the north end of the Airside. The specific space shown for Design Condition A-05 is A-2-2645. This Design Condition is very similar to A-01, except that seating is permitted along the concourse and an optional guardrail is required on the public circulation side of the Identity/Storefront Zone. For space A-2-2645 the vendor may carry their preferred floor surface out to the lease line along the concourse. The existing tile floor will need to be removed by the concessionaire if they choose to use a new floor tile in this area. See section 3.3 Signage for further guidelines.



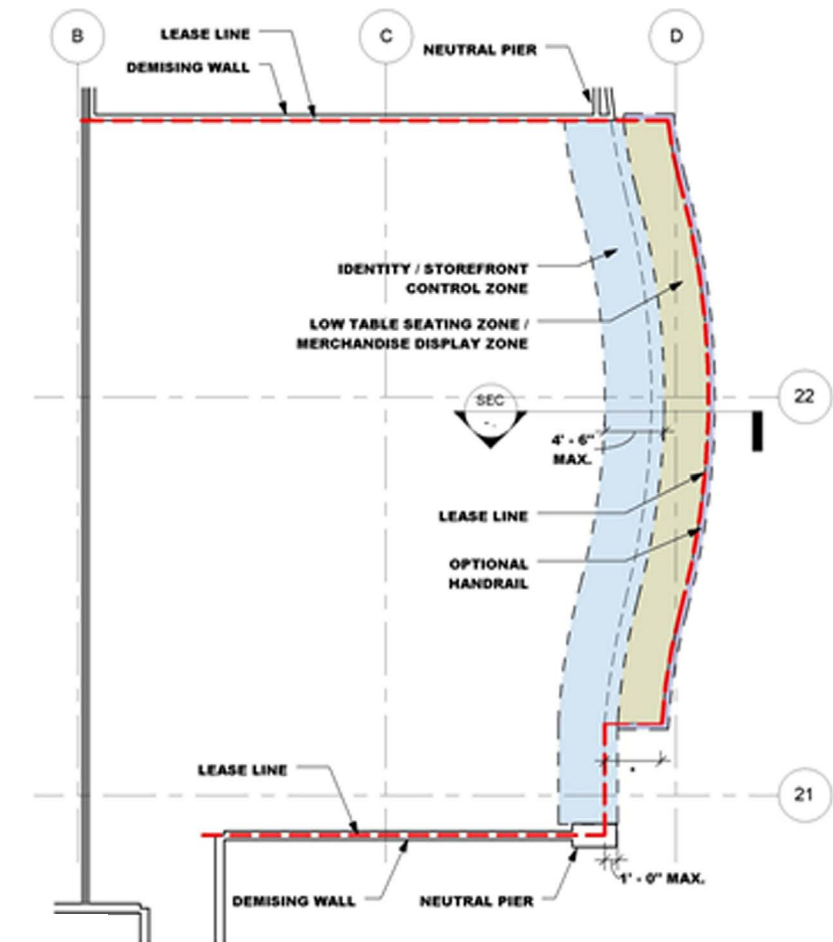
DC A-05 3D VIEW

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL



DC A-05 SECTION

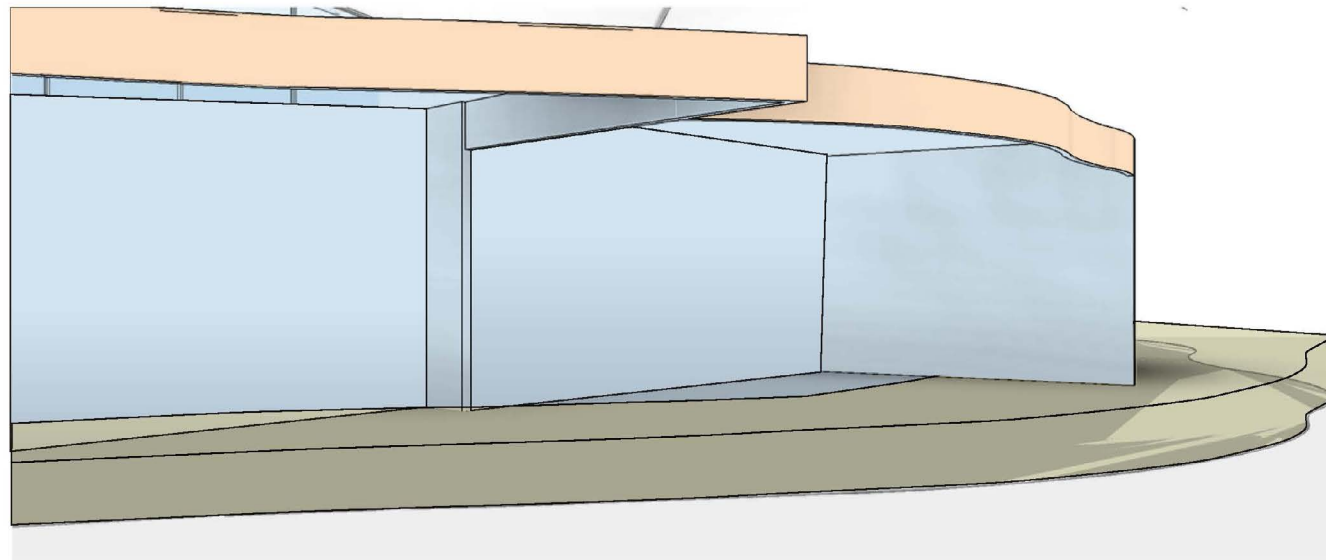


DC A-05 FLOOR PLAN

2. BUILDING CONDITIONS

2.4.2.6 DESIGN CONDITION A-06:

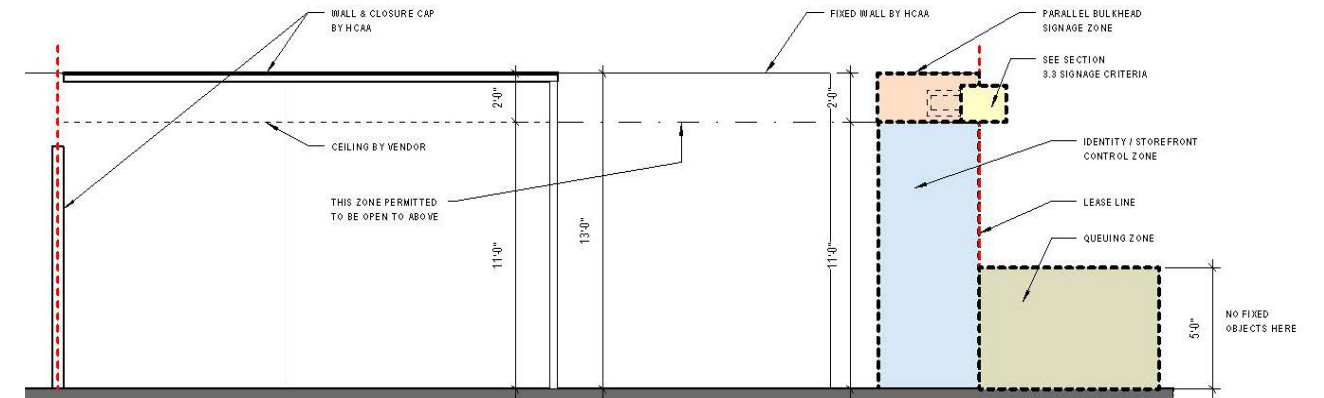
Located directly opposite the security screening checkpoint, the food court in this location is shared by three food and beverage concessionaires and two retail concessionaires. The specific spaces shown for Design Condition A-06 are A-2-2703, 2689 and 2687. The walls and closure cap will be provided by HCAA, the ceiling is by the tenant. The queue zone is shown from the lease line to the existing concourse tile floor. HCAA will provide new flooring in space A-2-2701 and A-2-2688 for food court areas. The amount of closure along the concourse face is open for interpretation. Identification is recommended on the backside of the identity zone for better visibility. See Section 3.3 Signage for further guidelines.



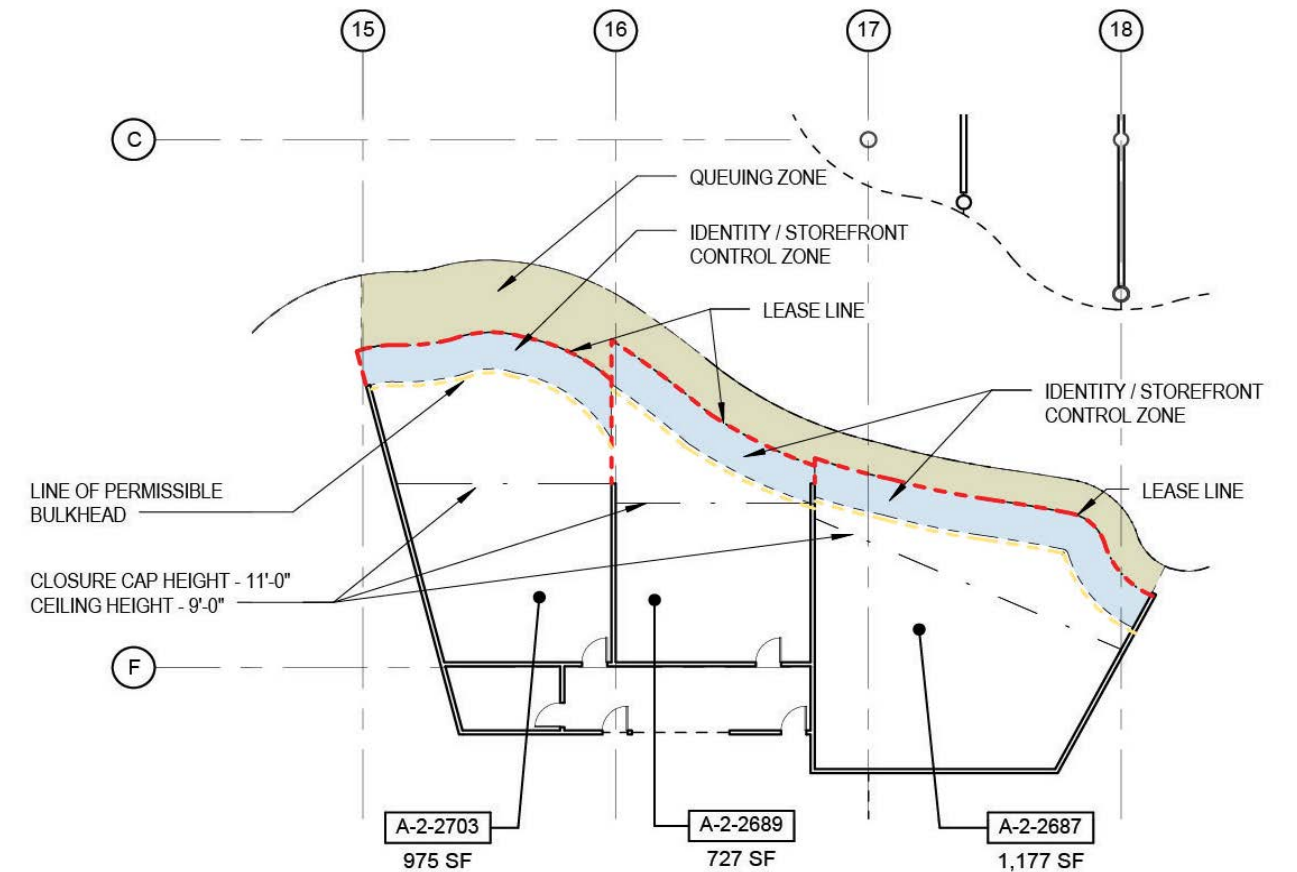
DC A-06 3D VIEW

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC A-06 SECTION



DC A-06 FLOOR PLAN

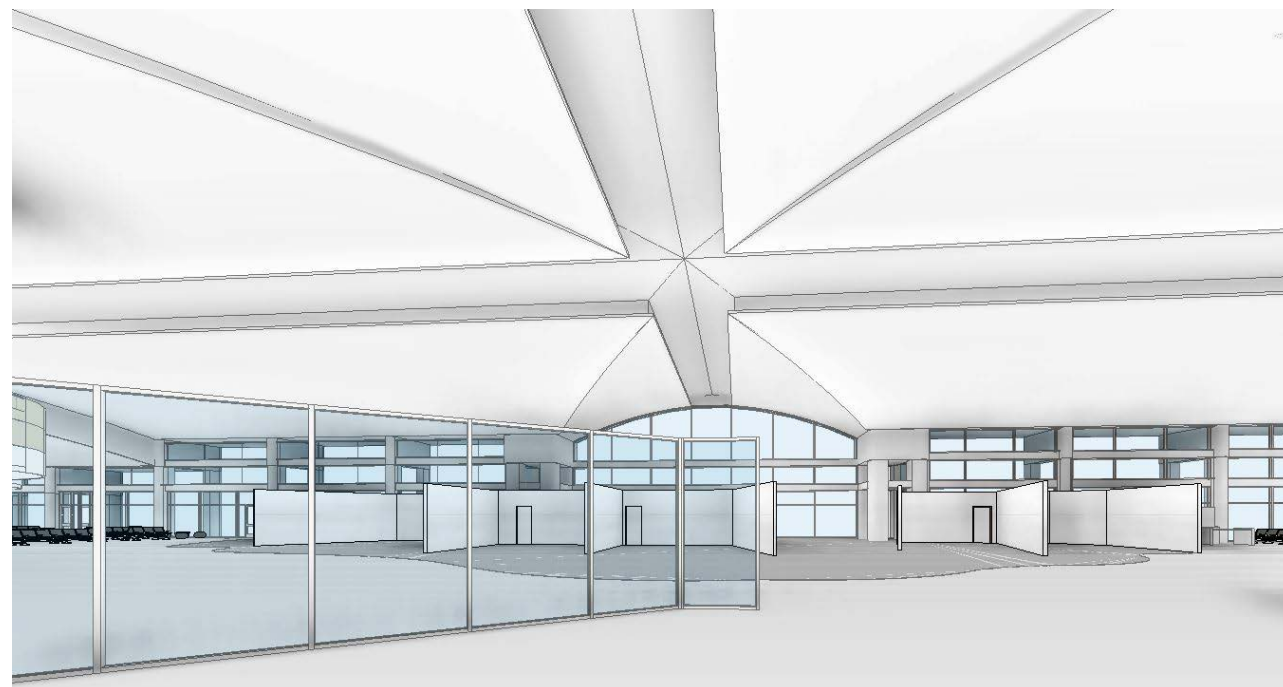
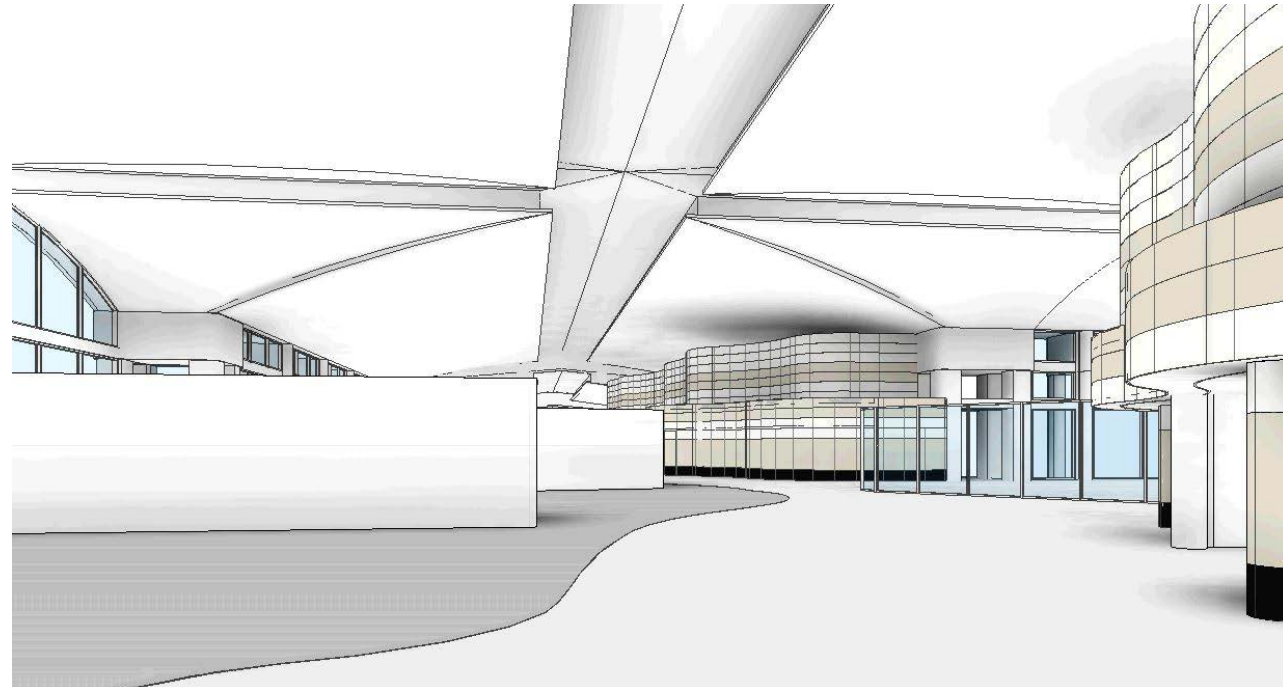
2. BUILDING CONDITIONS

2.4.3 Renderings –Airside A

The following images depict the Authority provided base building shell conditions for the concession spaces and are for general illustration purposes. All existing or provided conditions must be verified by the concessionaire.

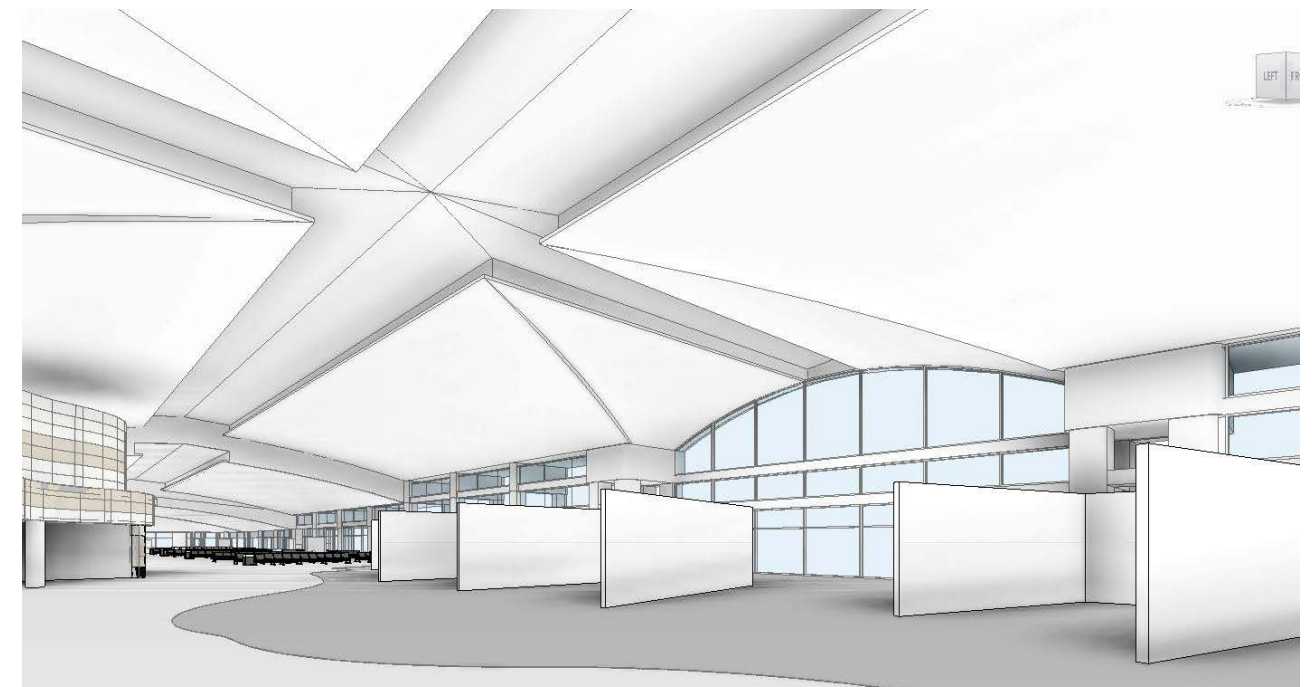
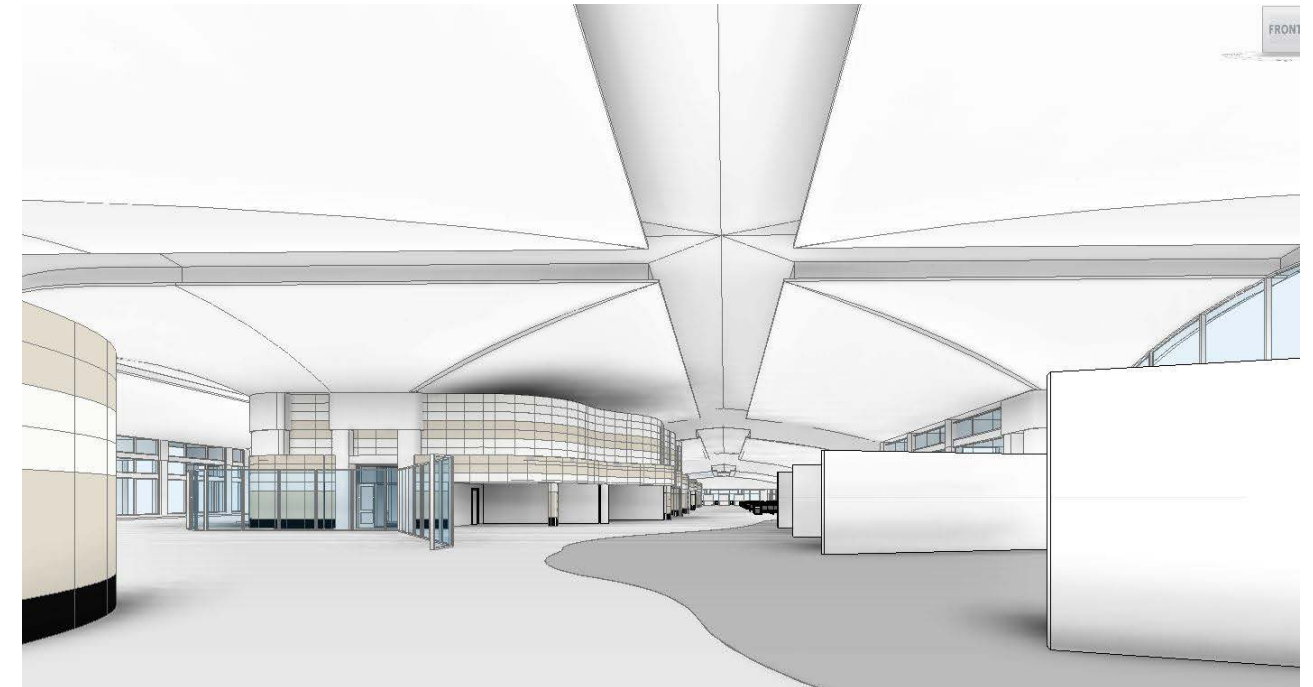
2.4.3.1 View looking South at the Central East Concession Area & from TSA SSCP.

The flooring condition for each concessionaire will be dictated by the lease line.



2.4.3.2 View looking North at the Central East Concession Area

The limit of the flooring condition per concessionaire is noted on the LOD's.



2. BUILDING CONDITIONS

Introduction to Airside C

Completed in 2008, this is the newest Airside and exhibits the character of **Modern Tampa**, similar in attitude as the Contemporary Art Museum, Glaser Children’s museum, Dali Museum and other new cultural institutions and minimalistic architectural expressions. The refined white and grey neutral environment is warmed by the specific insertions of wood wall features or wood ceilings. The whites are bright and pure and all finishes are intended to be maintenance free. This airside has considerable occupancy around the clock and should always feel vibrant.

In the pages ahead you will note three groupings of images. The first are images of Tampa which exemplify this modern aspect of the Tampa Bay region. Next are images of Airside C as it currently exists. The final grouping are concessionaire store images from other airports which could be envisioned to promote these modern characteristics of Tampa. All images are here for reference in hopes that they will inspire you to be creative in your store development and the products as they relate to the unique aspects of the Tampa Bay region and Tampa International Airport.

The existing terrazzo flooring and concrete columns are not to be violated in any way. Walls are to by pass columns as evidenced in the architecture now. All insertions are anticipated to be light, bright, cheerful, and upbeat. Pops of color are encouraged. Due to occupancy loads, seating is critical and overflow from gate lounges is anticipated to occur into the Food and Beverage zones.

HCAA will be providing new seating in the food court area to compliment the **Modern Tampa** environment. As part of HCAA’s program for Airside Functional Improvements, wayfinding signage, FIDS units, planters, seating and business benching so that each gate provides a little something for everyone. All insertions will reinforce the current overall characteristics. Two of the art pieces will be relocated to provide better visibility or utilization of the concessionaire spaces.

2.4.4 Design Condition Airside C

General Notes:

1. Refer to lease outline drawings (LOD) for specific dimensional area information.
2. MEP/FP and structure not shown. Field verify base building conditions prior to any design or construction.
3. For listing of items provided by the Authority as base building and items required by the concessionaire, see the **SECTION 9.1 – Provisions Summary – Airside C.**
4. For listing of Authority provided utility services, see the **SECTION 9.2 Authority Responsibility Matrix – Airside C.**
5. For listing of specific utility services for the concession spaces, see the **SECTION 9.3 Concessions Services Matrix – Airside C.**

For storefront, display, flooring, ceiling, door, entrance, walls, kitchen, signage, lighting, and other MEP/FP requirements, see **SECTION 3 – DESIGN CRITERIA.**



2. BUILDING CONDITIONS

Examples of Modern Tampa where the quality level is unusually high.



Museum of Modern Art



Chihuly Museum



University buildings



Bank of America plaza Sculpture

2. BUILDING CONDITIONS

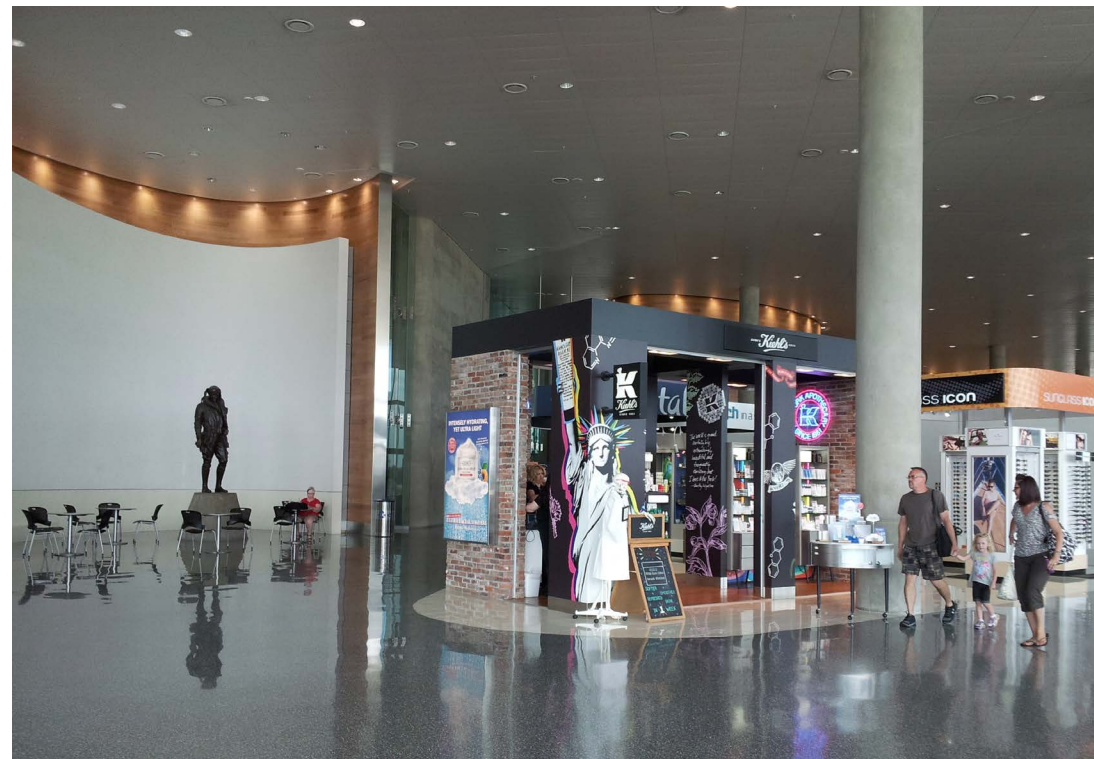
Images of Airside C which is flooded with natural light, has expansive volume throughout and easy access to all venues.



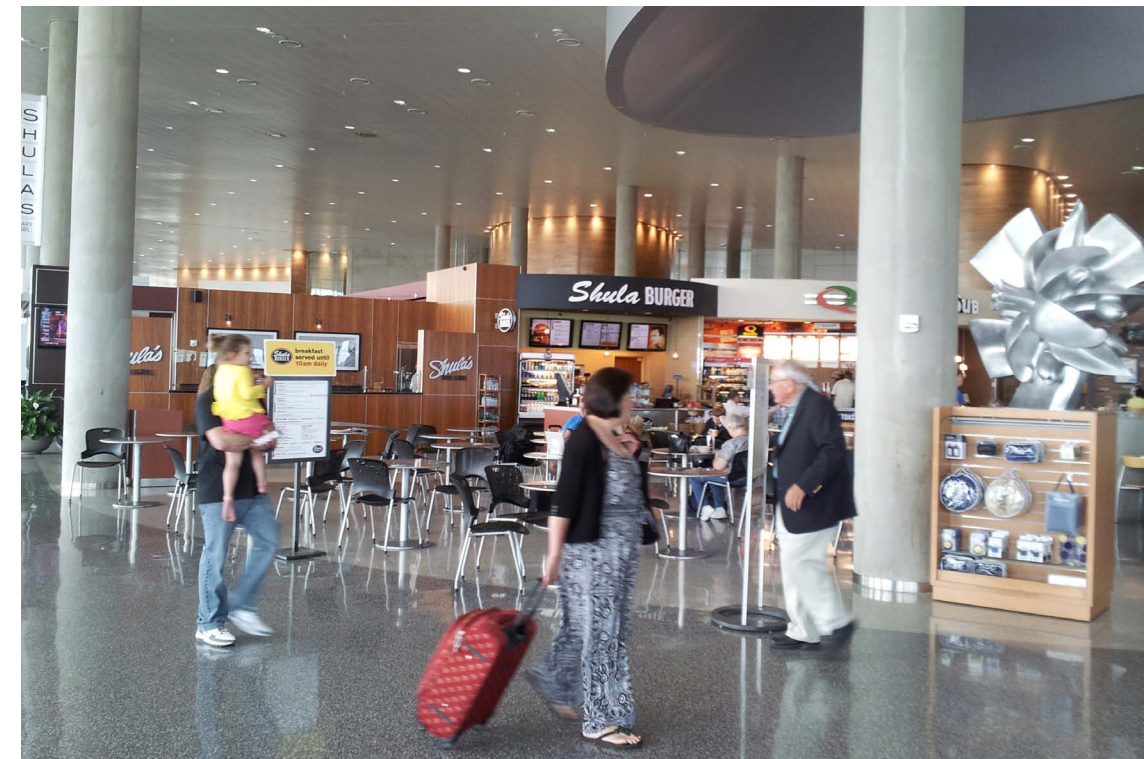
Central retail zone opposite TSA SSCP:
Art work will be moved away from the concessionaire stores to assure greater visibility of the concessionaire merchandise and identity zone.



North Food Court zone:
The ceiling form defines the food court space with natural light. New concessionaire stores revolve around this.



Central Bar & Restaurant:
This lease space has the highest physical volume and has great visibility from three vantage points.



North Food Court zone looking south:
The retail spaces will be allowed to extend into the dark grey terrazzo zone per the LOD's. The LOD floor limit cannot be exceeded.

2. BUILDING CONDITIONS

Concessions venues from other airport facilities with bold forms and colors which work with well lit spaces and expansive ceiling heights. Each relate to a open approach, clean lines and minimal attitude which is Modern Tampa.



Manchester, UK:
Refreshing Restaurant



Minneapolis/ St Paul:
Floating Noodle Bar



SFO T2:
Local brands open market



Toronto Pearson T1:
Floating Branded Coffee

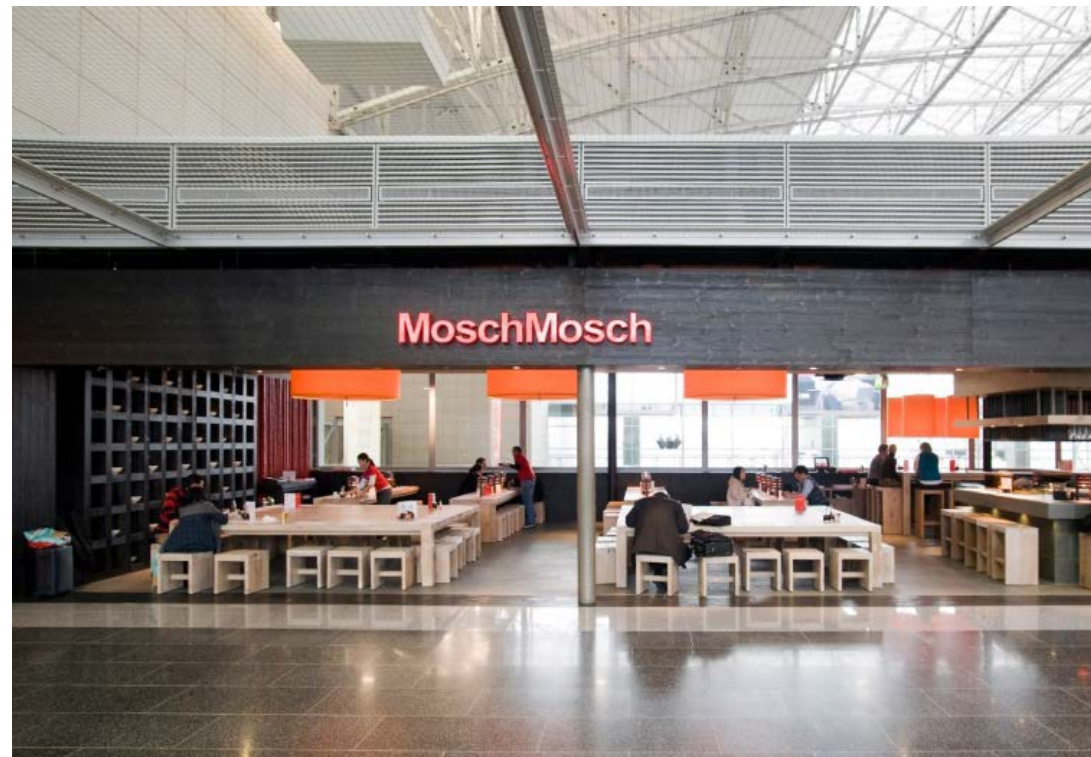
2. BUILDING CONDITIONS



Philadelphia:
Wine store and bar, with splash of color



Schipol:
Dramatic textured display which becomes the signage in a lofty space



Frankfurt:
Bold spots of color in a neutral environment go a long way.

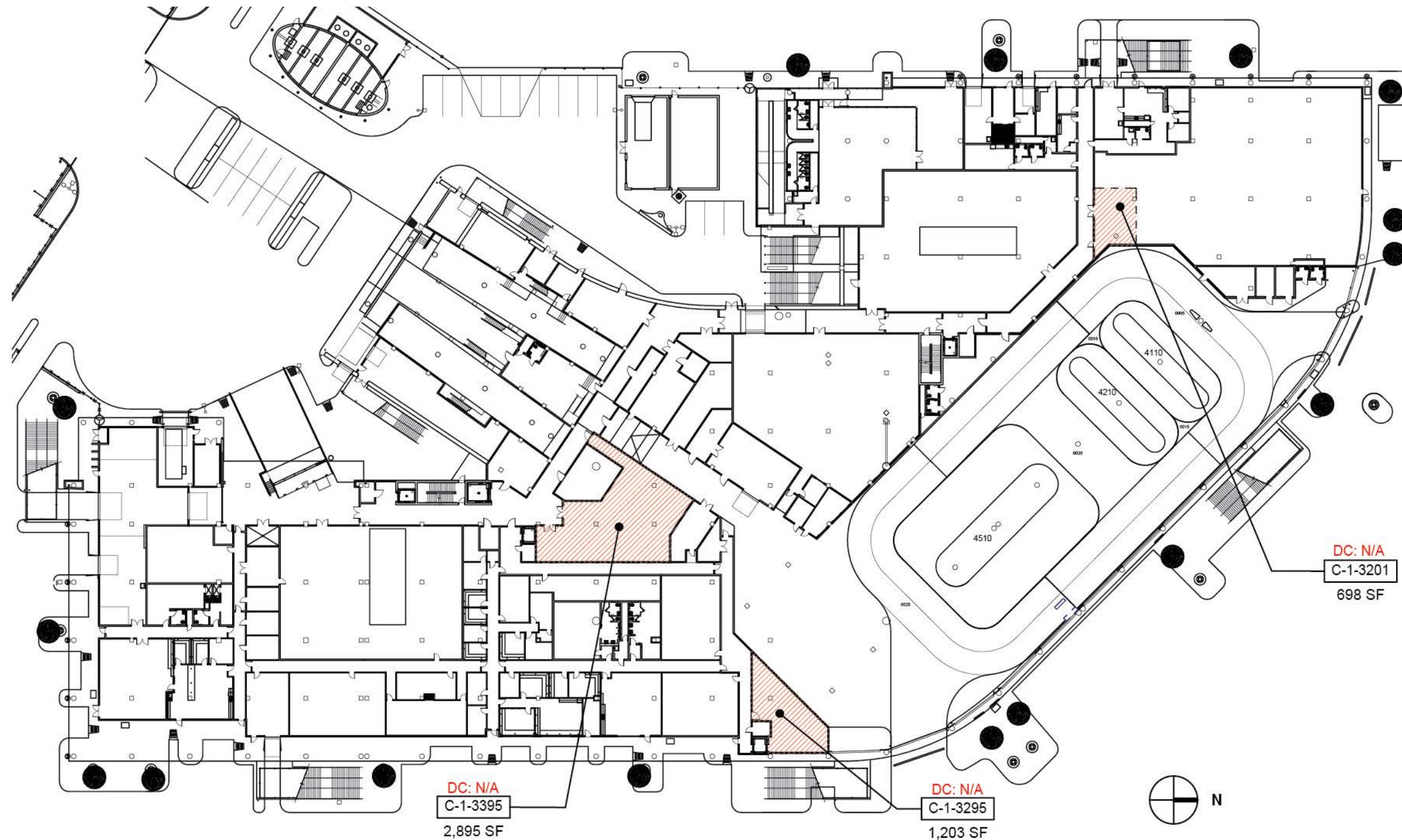


Schipol:
Identity with literal canopy of color

2. BUILDING CONDITIONS

2.4.4 Space Plans – Airside C

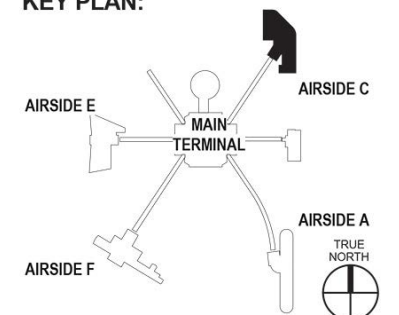
2.4.4.1 Ramp Level Plan – Airside C



LEGEND

- CONCESSION SUPPORT STORAGE SPACE
- DC: X-XX** DESIGN CONDITION - SEE SECTION 2.4

KEY PLAN:

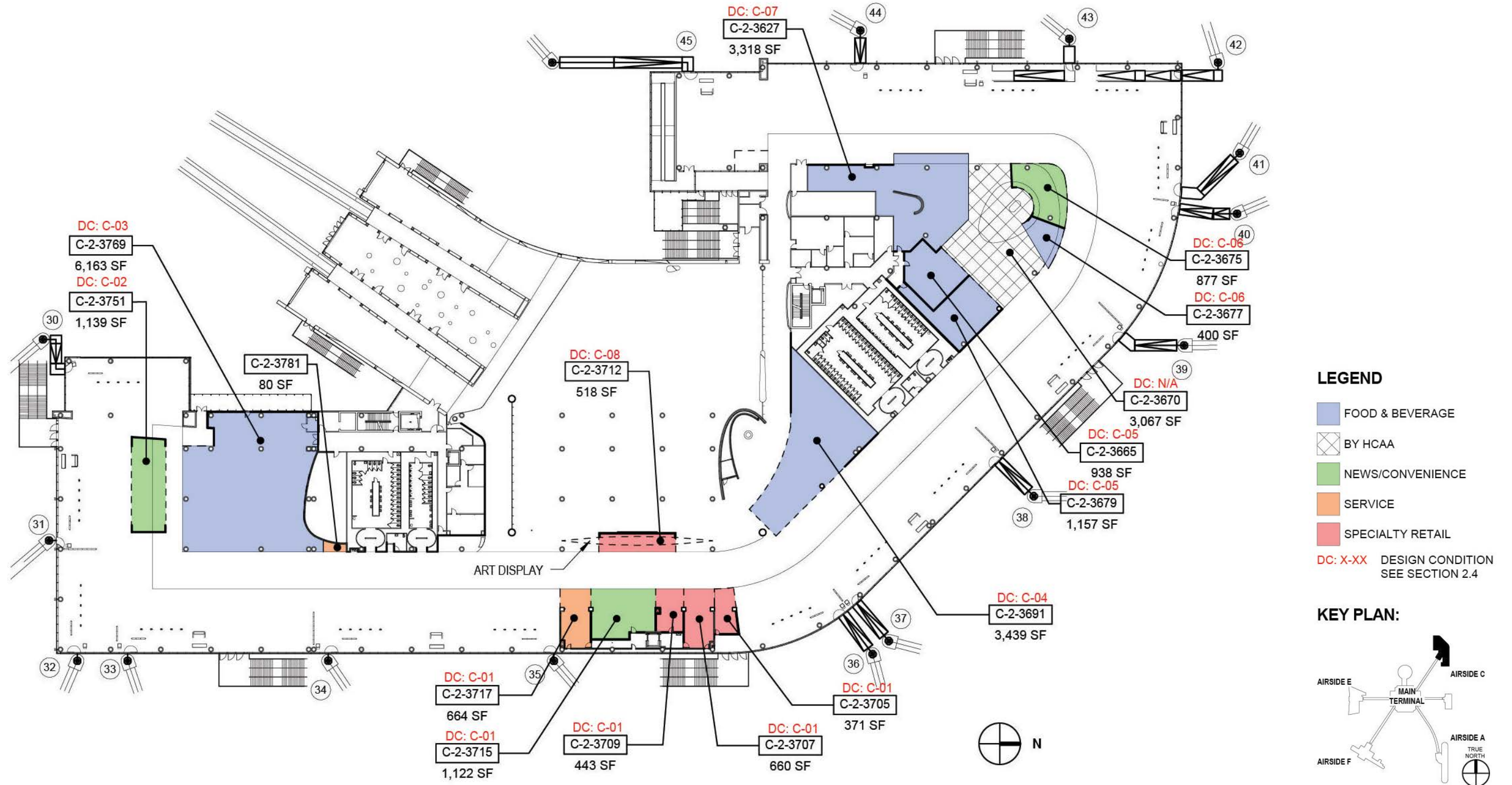


2. BUILDING CONDITIONS

2.4.2.2 Boarding Level Plan – Airside C

General notes on how to maintain the modern characteristics of this airside include:

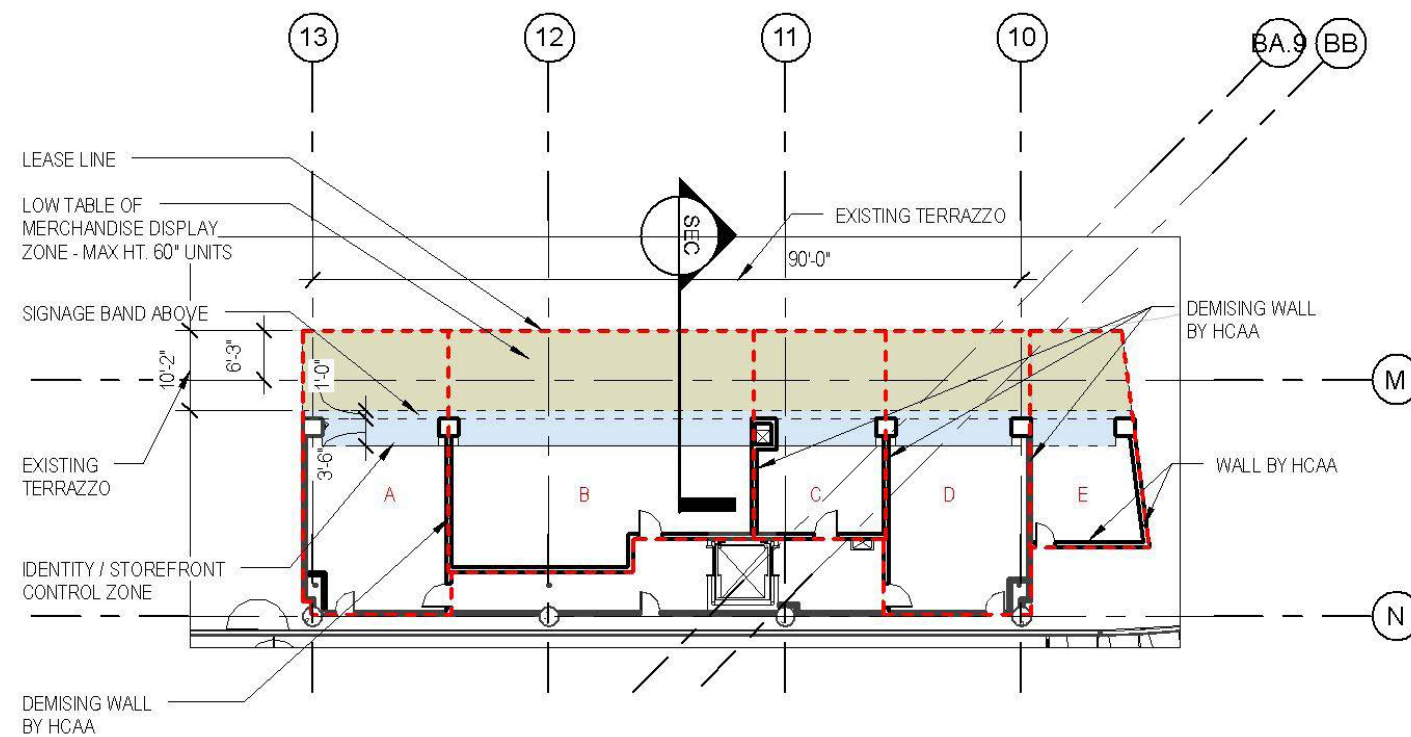
- Columns are to float in the space as much as possible
- No signage is to be secured to any columns
- Floating venues DC:02 and DC:06 are to permit views to gate lounges from the food court and general circulation zones.



2. BUILDING CONDITIONS









2.4.5.1 DESIGN CONDITION C-01:

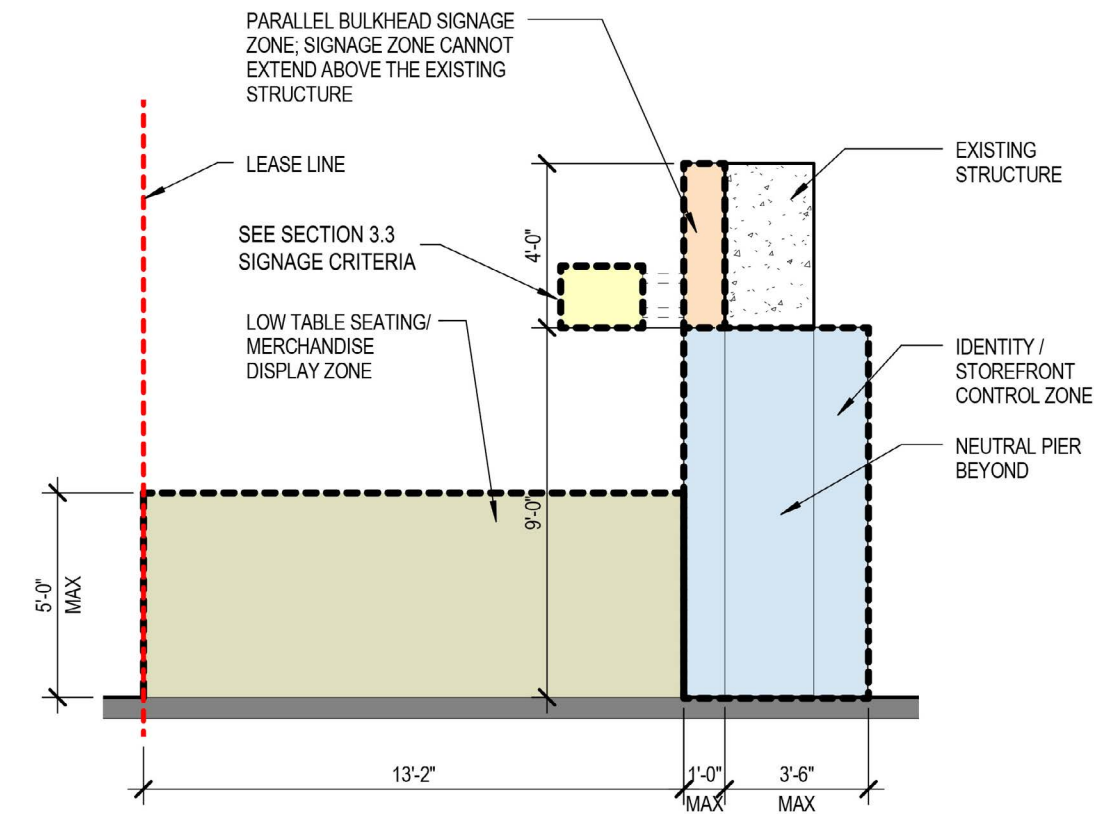
Located in the center of Airside C just beyond the TSA security zone these spaces are accessible to all passengers. Hanging Sculptural Art work will be relocated to provide better visibility for identity and signage. The specific space shown for Design Condition C-01 is C-2-3705. Stores B, C, D can be a single vendor. The floor area shown as low display is existing terrazzo for spaces A, B, C, D and we encourage the continued use of same. If change is needed in this area approval is needed. The area colored as low zone will be allowed here to have some merchandizing units 60" high.



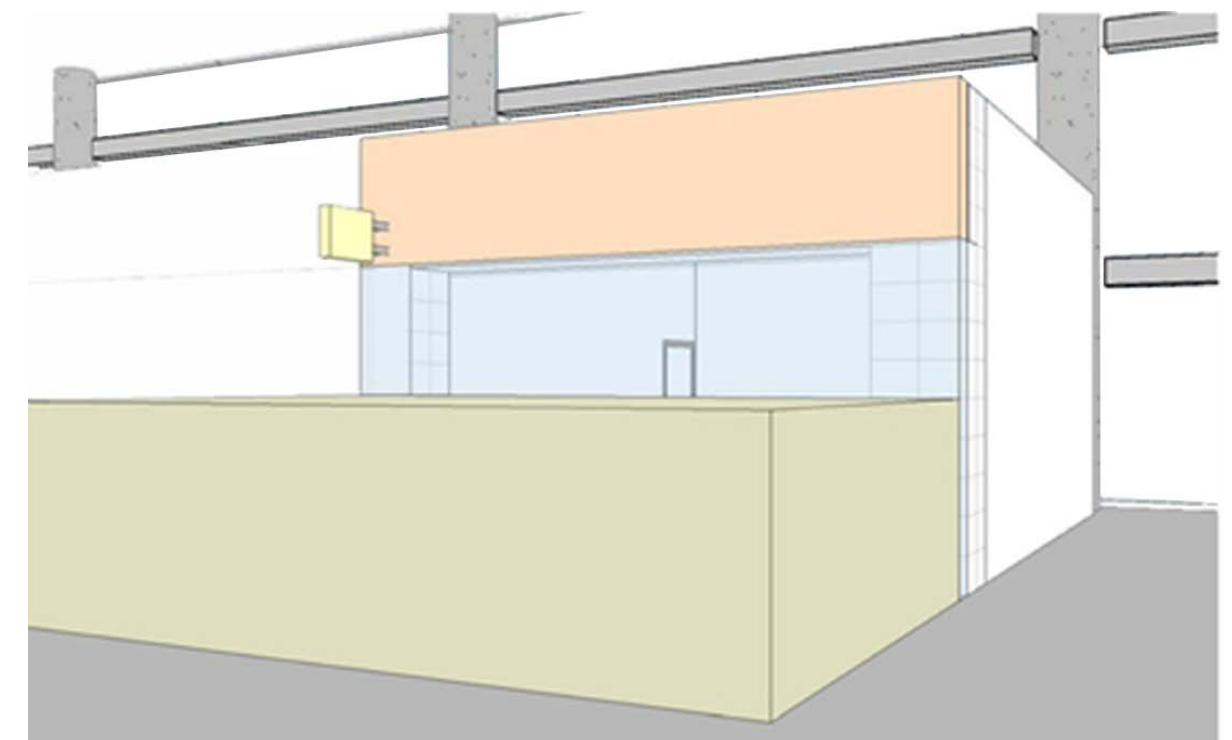
DC C-01 FLOOR PLAN

COLOR LEGEND

	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL



DC C-01 SECTION

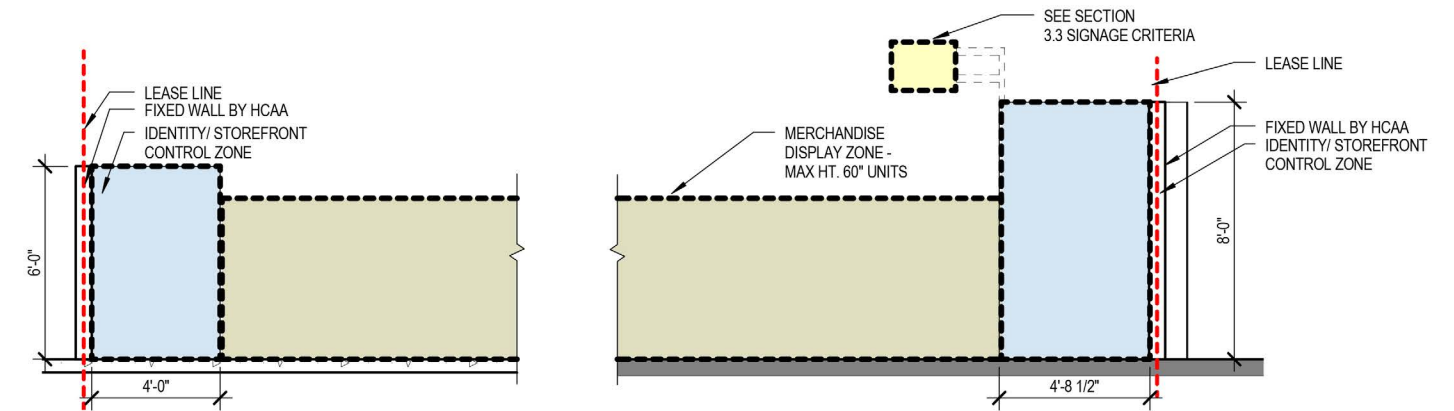
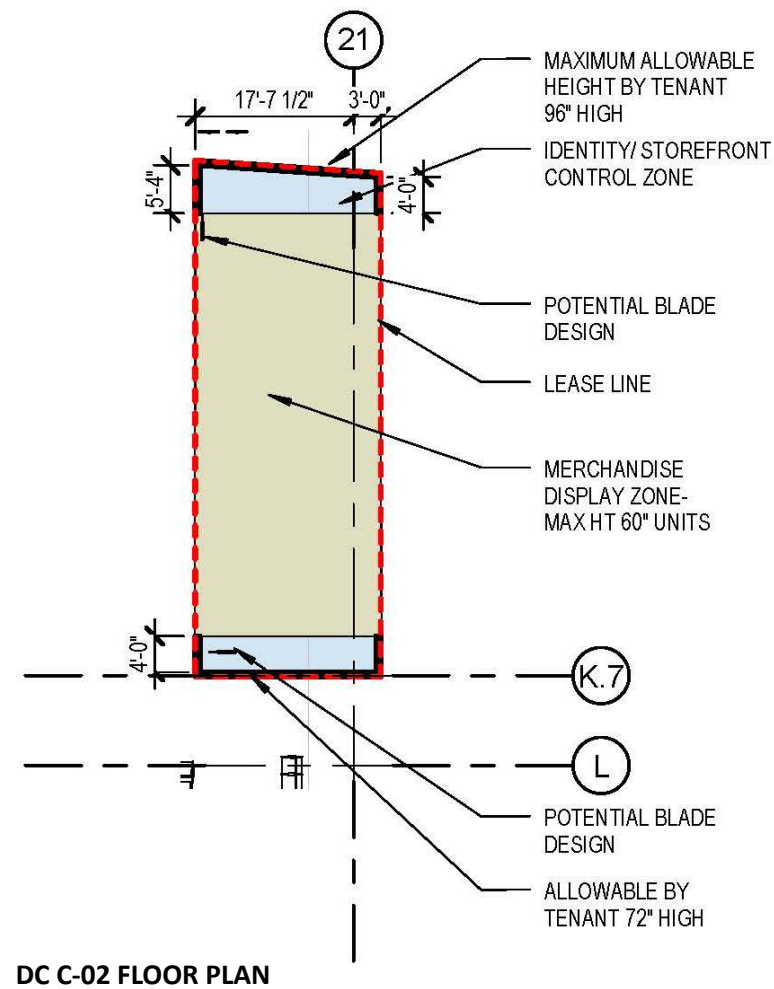


DC C-01 3D VIEW

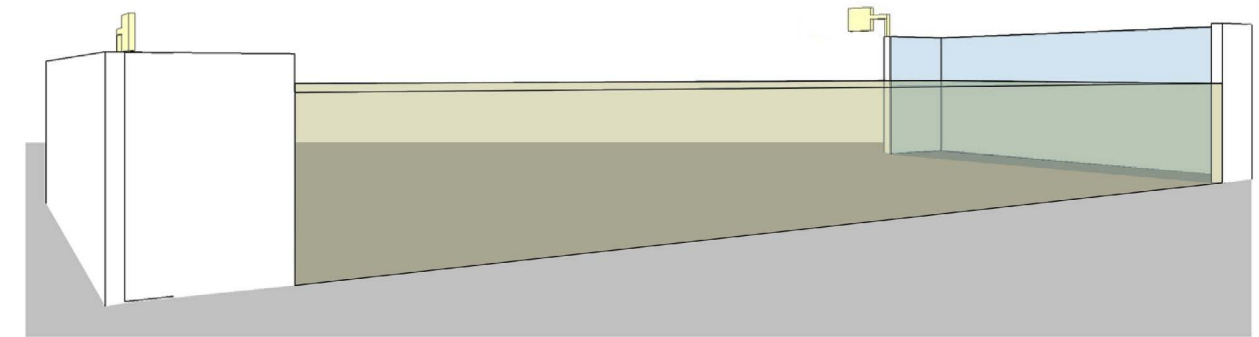
2. BUILDING CONDITIONS

2.4.5.2 DESIGN CONDITION C-02:

Located at the south zone of Airside C the space illustrated is C-2-3751 and this space is to remain predominately open. The visibility of the gate podiums and their signage cannot be blocked from the general circulation path. The wall shown at 8'-0" is for location of taller displays or coolers. The concessionaire will be fully responsible for this space except for utilities provided by HCAA. A floating floor must be used over the terrazzo zone, but the carpet will be removed by HCAA in preparation for new flooring by the concessionaire. Blade signage is optional, see section 3.3 Signage for further guidelines.



DC C-02 SECTION



DC C-02 3D VIEW

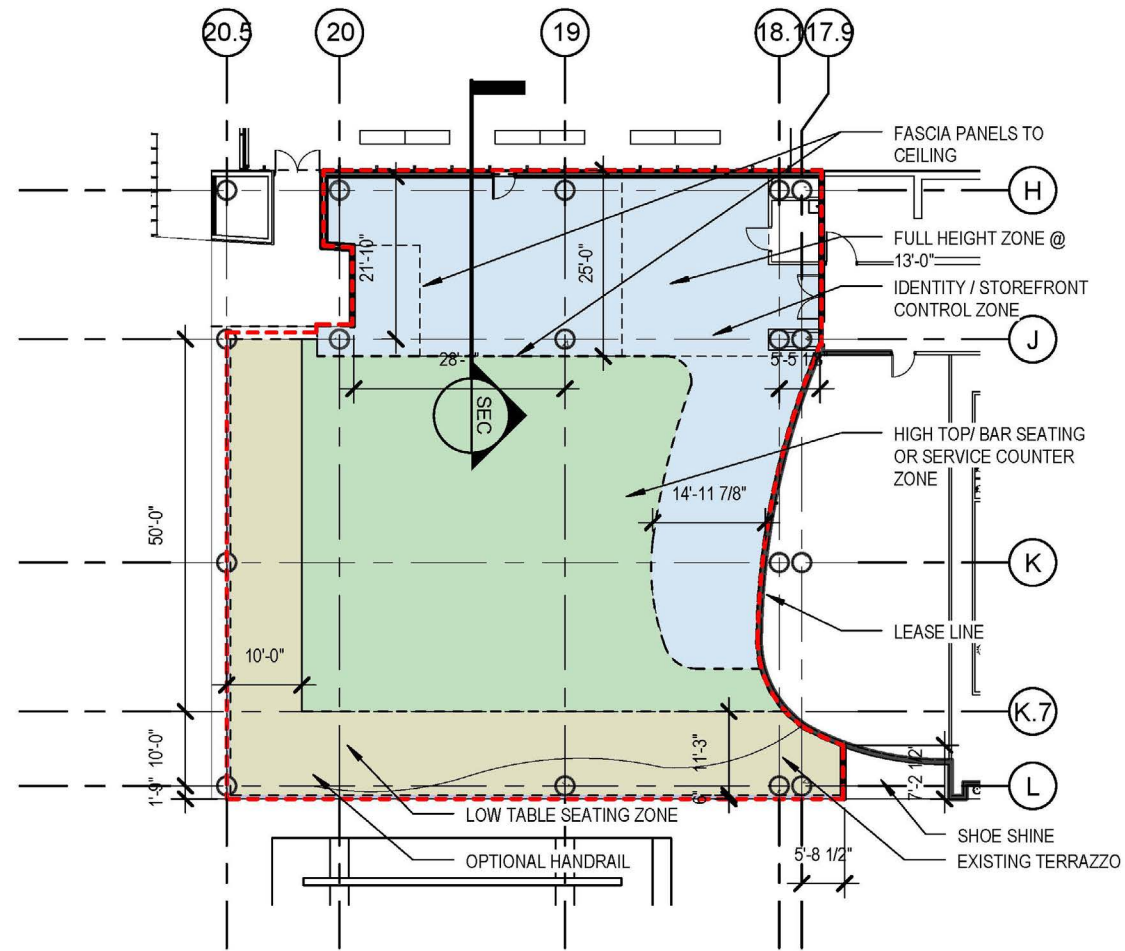
COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

2. BUILDING CONDITIONS

2.4.5.3 DESIGN CONDITION C-03:

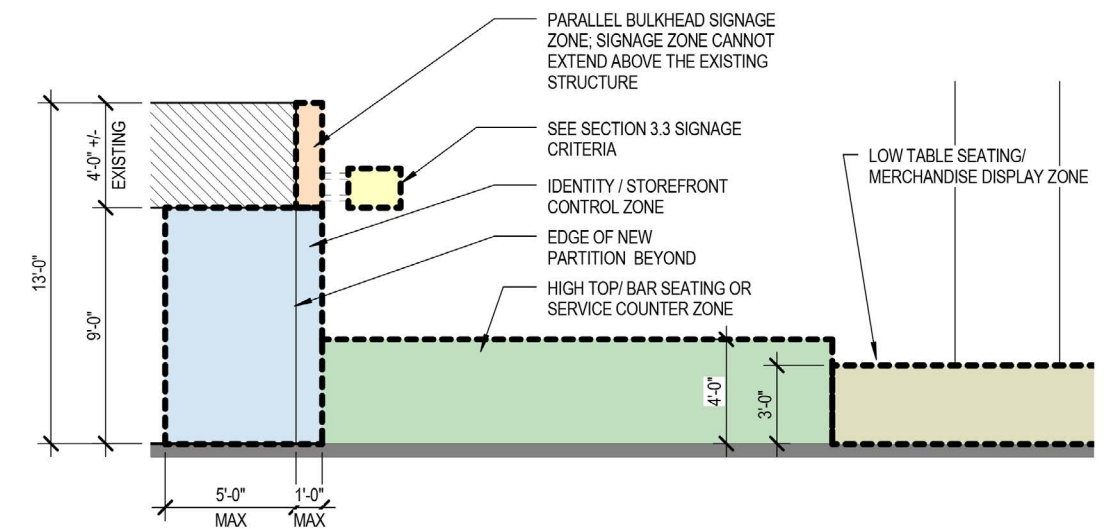
Located in the south zone of Airside C this space is to remain open along the circulation paths allowing views through the concessions area to the gate lounges. The space number illustrated below is C-2-3769. Due to congestion in this area and the addition of other concessions to the south seating will not be allowed to extend beyond the lease line shown. The high zone has been extended beyond the existing metal panels at the ceiling to allow greater concessions flexibility, but no construction or signage is to extend above 13'-0" aff.



DC C-03 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC C-03 SECTION

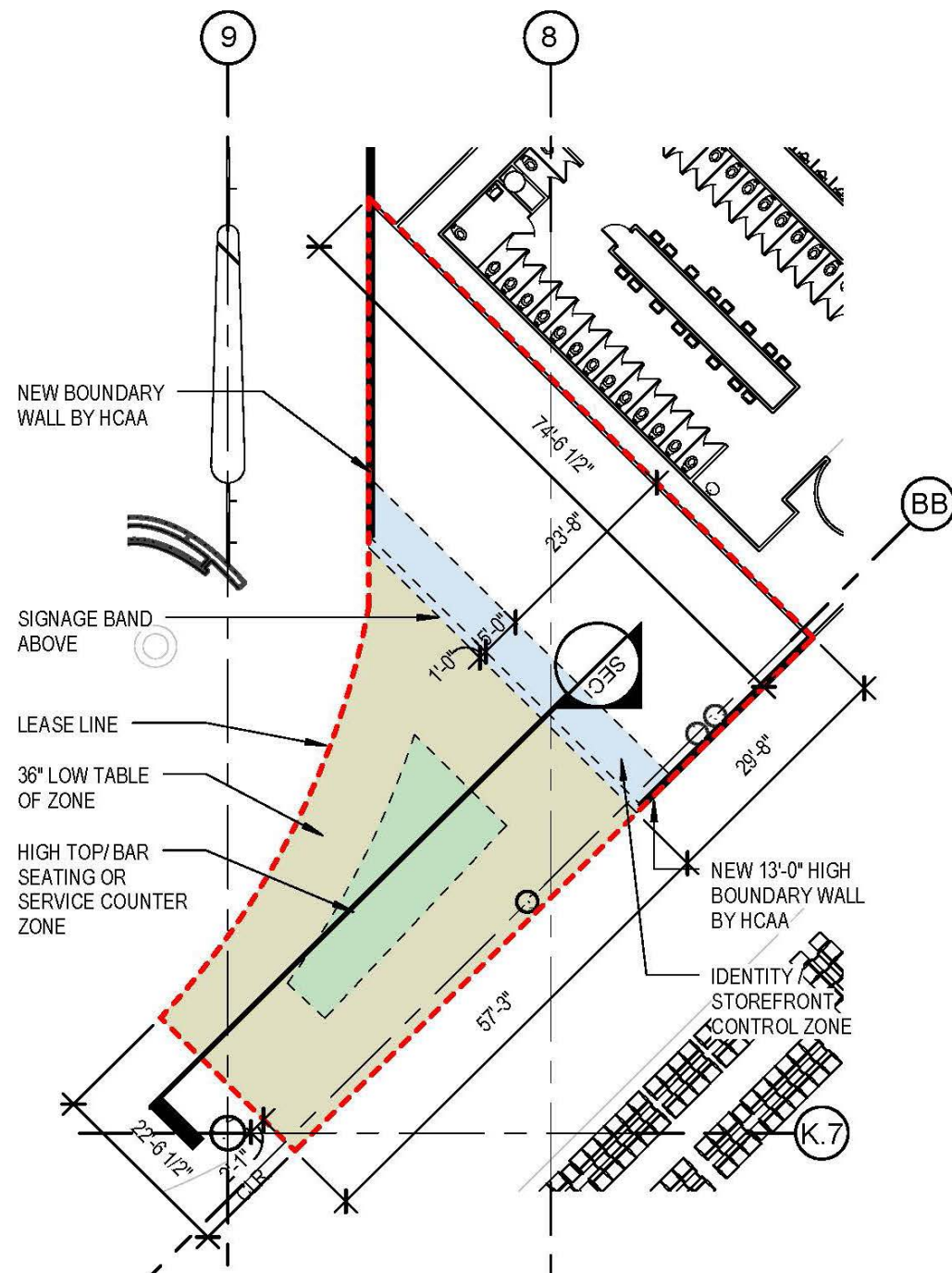
2. BUILDING CONDITIONS

2.4.5.4 DESIGN CONDITION C-04:

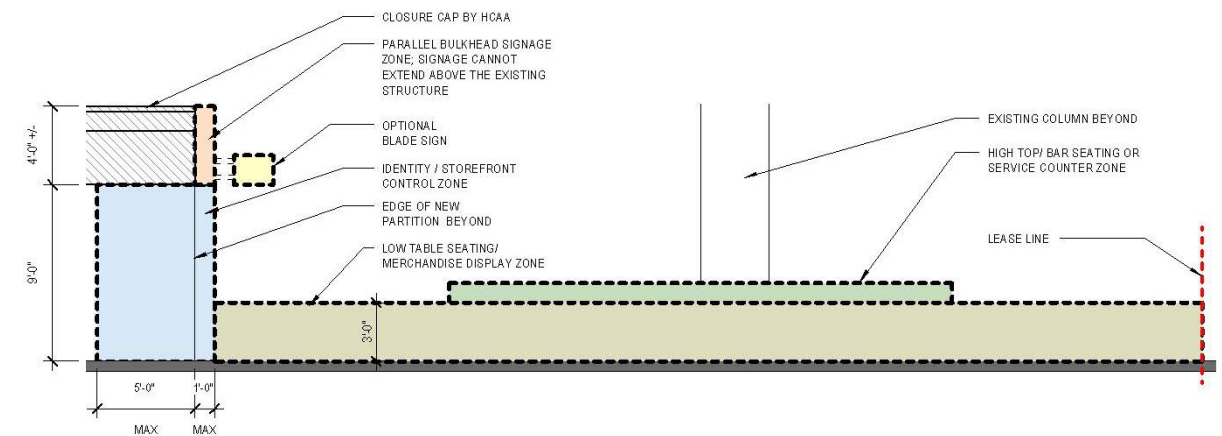
Located at the near center of Airside C this space, C-2-3691, holds great potential. New perimeter walls define the back of house zone. The remaining space is visually and physically accessible on three sides. The existing terrazzo will be removed in the back of house zone by HCAA. The terrazzo in the open area is to remain, or a floor can be floated over it by the tenant. No signage is permitted on the building columns. See section 3.3 Signage for further guidelines.

COLOR LEGEND

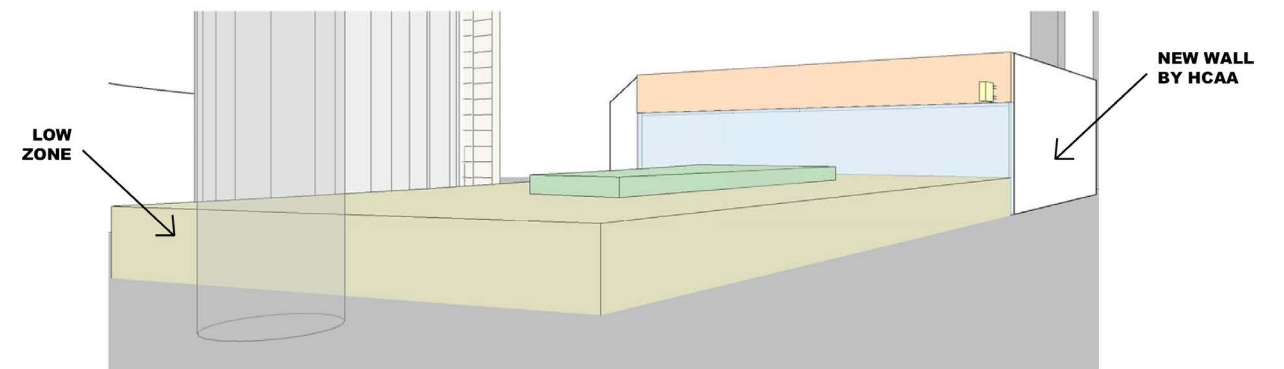
	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL



DC C-04 FLOOR PLAN



DC C-04 SECTION

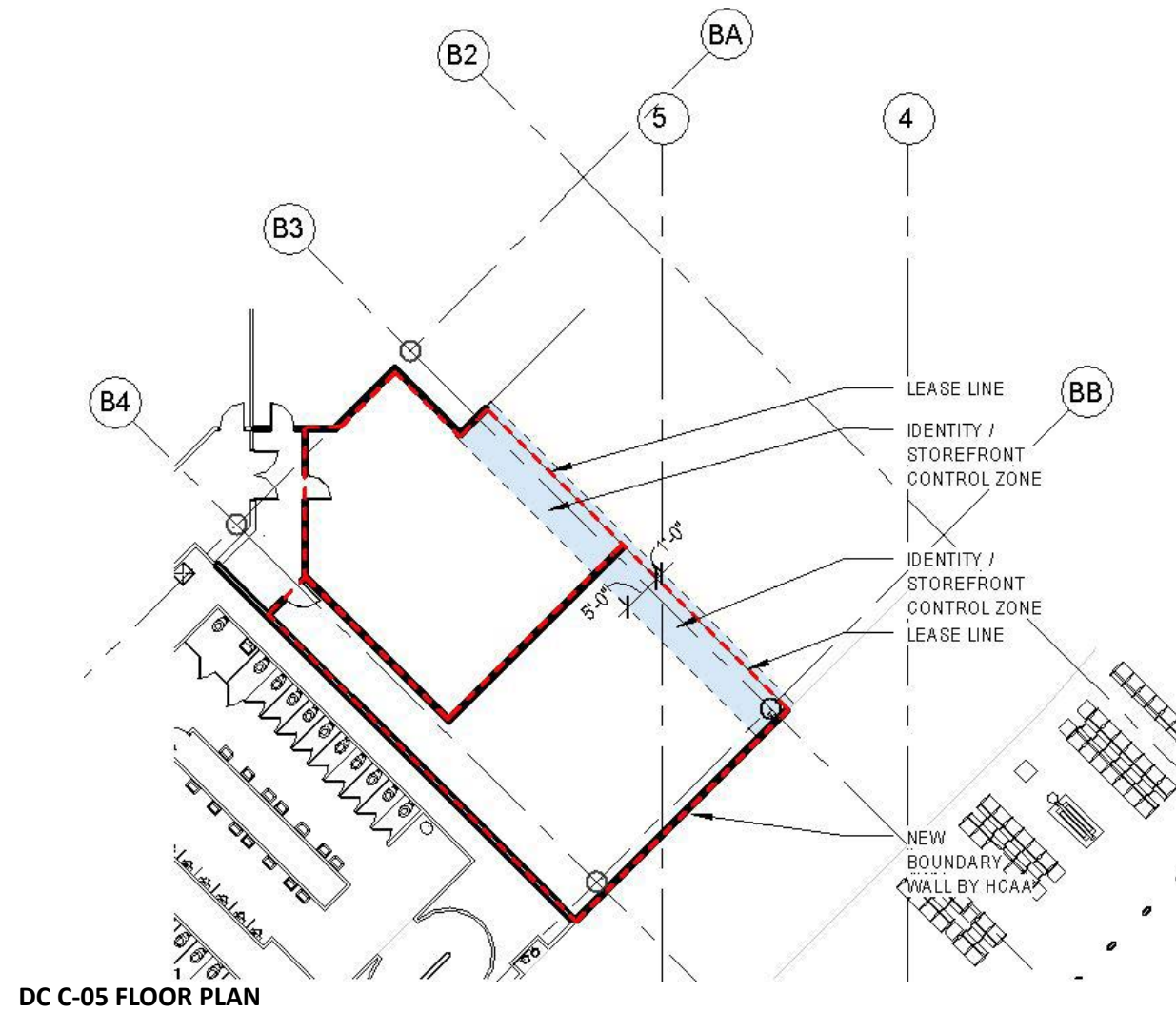


DC C-04 3D VIEW

2. BUILDING CONDITIONS

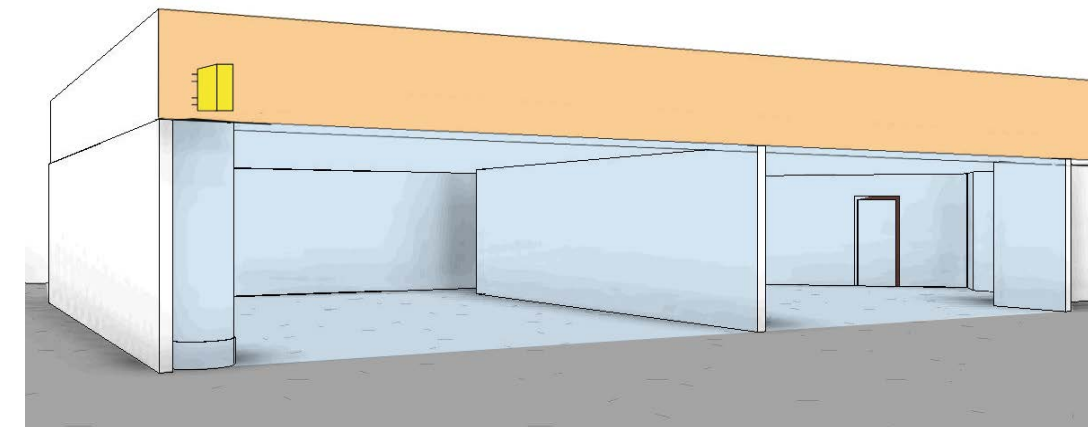
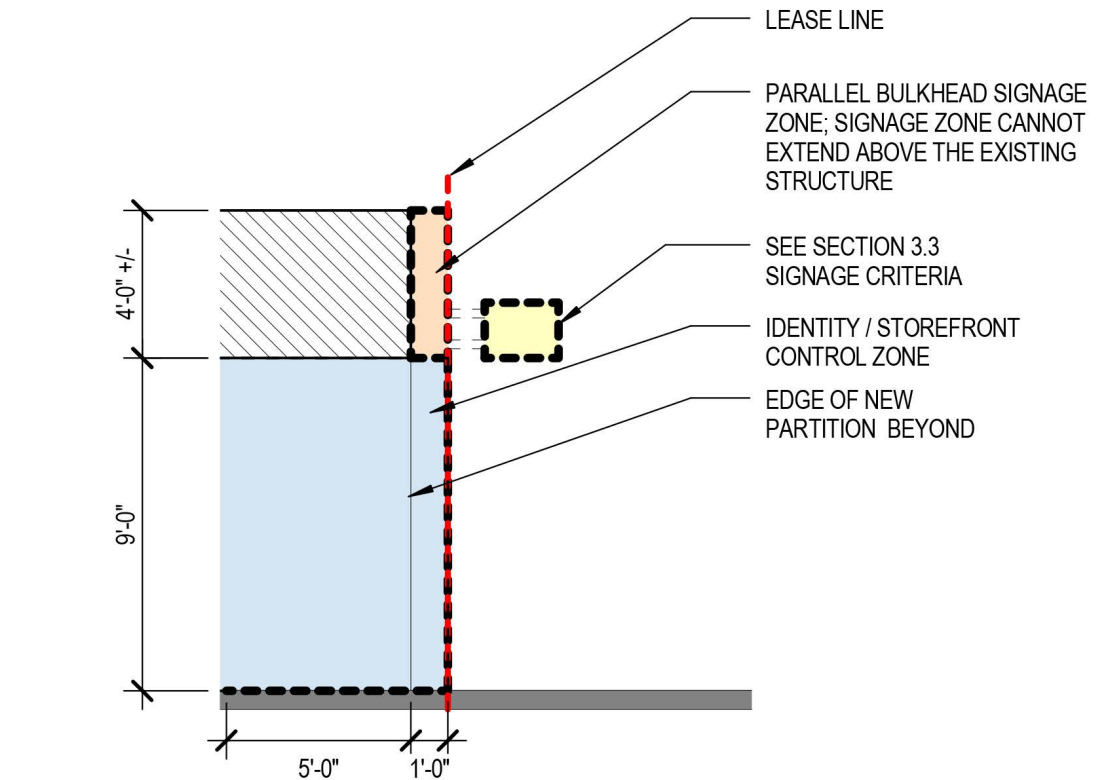
2.4.5.5 DESIGN CONDITION C-05:

Located in the northwest segment of Airside C and identified as C-2-3665 and 3679, these spaces are open to the food court. Views to the gate lounges will be somewhat restricted by spaces C-2-3675 and 3677. The sign band should be held consistent to 13'-0" AFF to align with the existing top of the white clad walls. Signage is not permitted to be mounted to the building columns. See section 3.3 Signage for further guidelines.



COLOR LEGEND

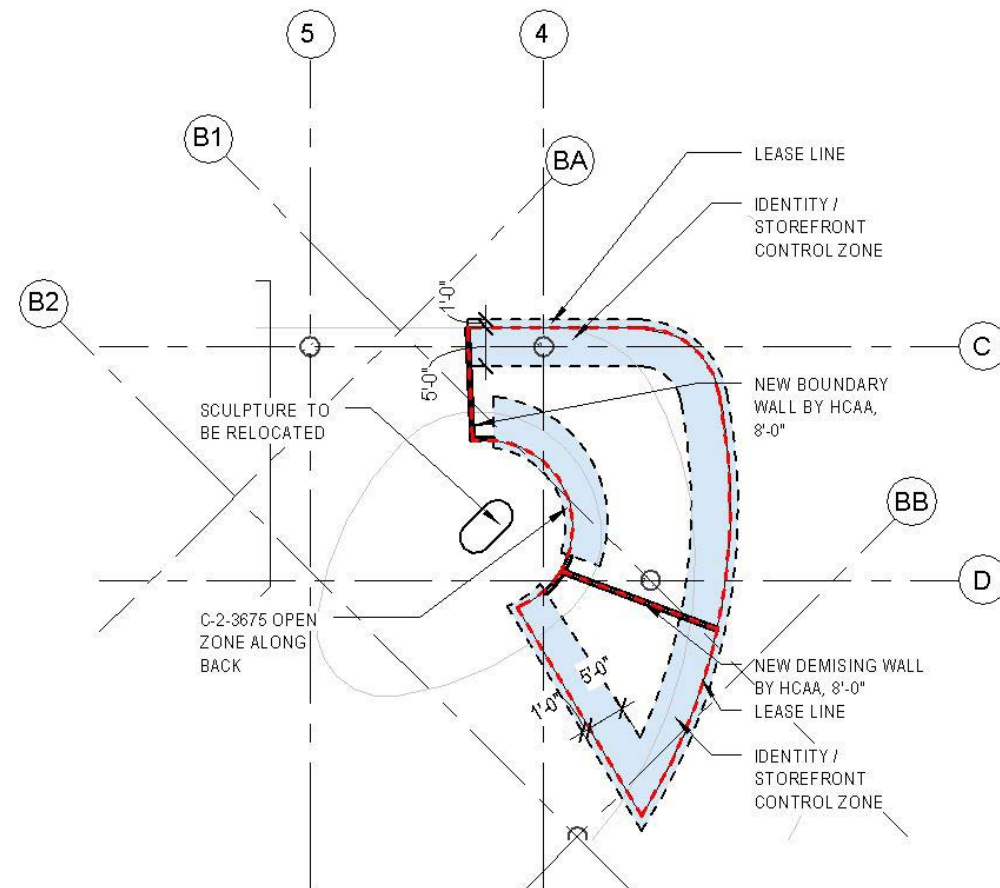
CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



2. BUILDING CONDITIONS









2.4.5.6 DESIGN CONDITION C-06:

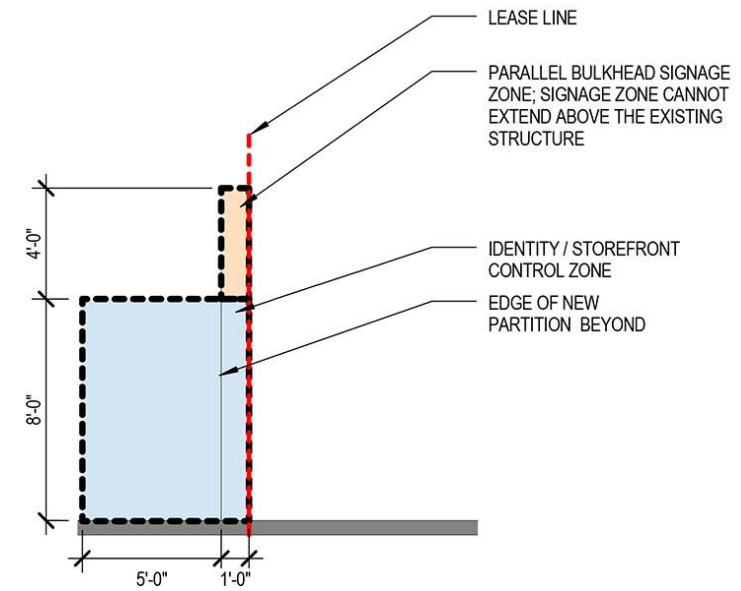
Located in northwest knuckle of the circulation zone these two spaces, C-2-3675 and C-2-3677 have maximum exposure along the concourse. Both spaces are open to the food court and the concourse. The terrazzo flooring will be removed by HCAA for Space C-2-3677 adjacent the food court but not in the zone which extends into the concourse. Terrazzo flooring will not be removed for C-2-3675. Only signage is permitted above 8 ft and must be mounted to the display store. Signage is not permitted to be mounted to the building columns. See section 3.3 Signage for further guidelines.



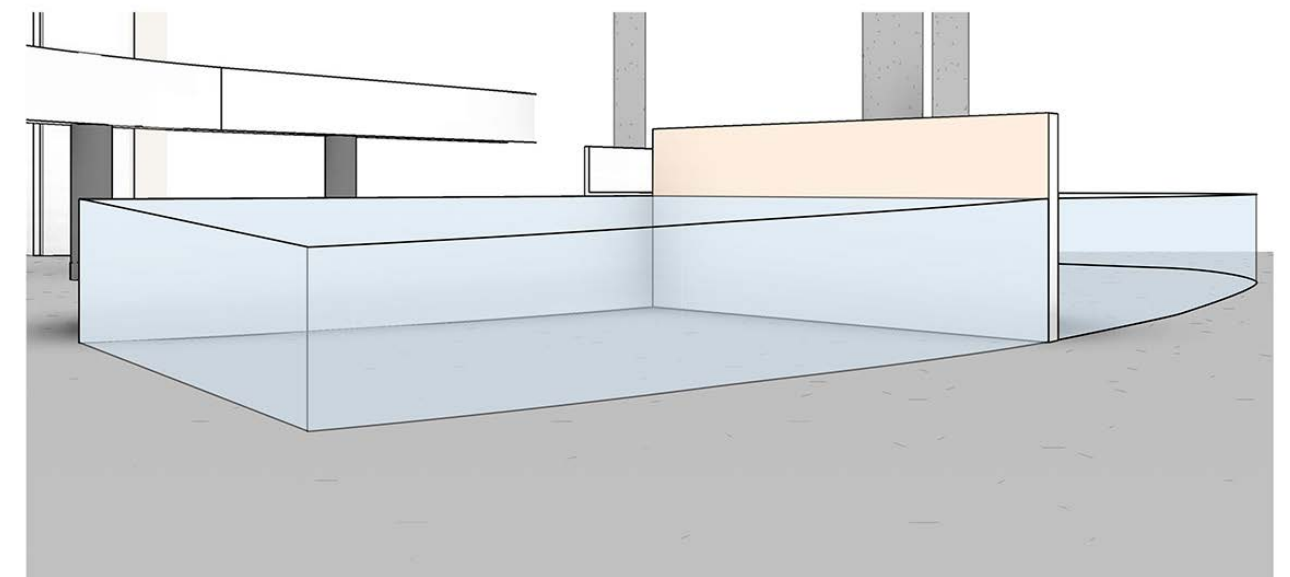
DC C-06 FLOOR PLAN

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL



DC C-06 SECTION

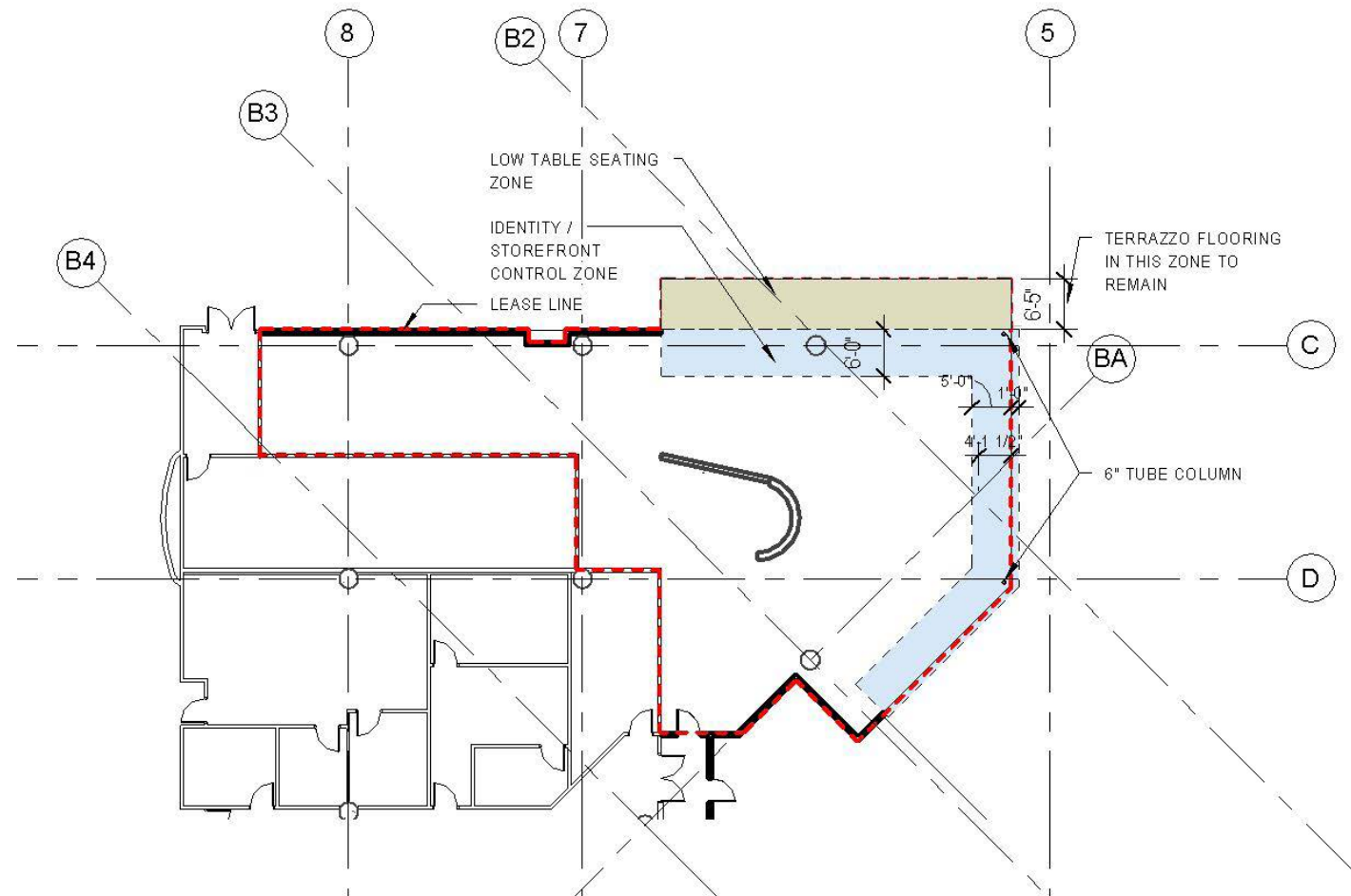


DC C-06 3D VIEW

2. BUILDING CONDITIONS

2.4.5.7 DESIGN CONDITION C-07:

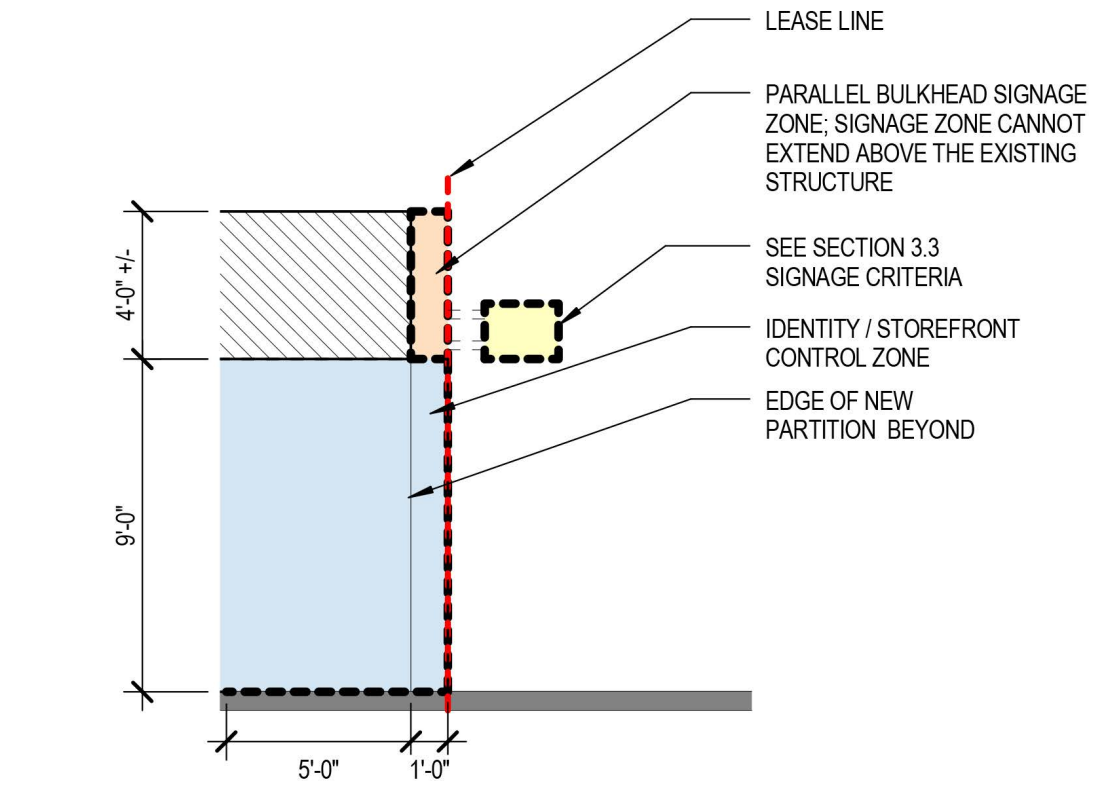
Located in the northwest segment of Airside C and identified as C-2-3627, this space is accessible along the concourse and through the food court. The tenant space extends into the concourse on one side. Tenant provided flooring is permitted inside the lease line and inboard of the concourse proper. The existing terrazzo flooring inside the lease line will be removed by HCAA for new tenant flooring. No terrazzo flooring will be removed in the zone which extends into the concourse proper. The tenant can build in front of the curved wood clad wall, but the wall is to remain. Storefront height is limited to the existing 13'. Signage is not permitted to be mounted to the building columns. See section 3.3 Signage for further guidelines.



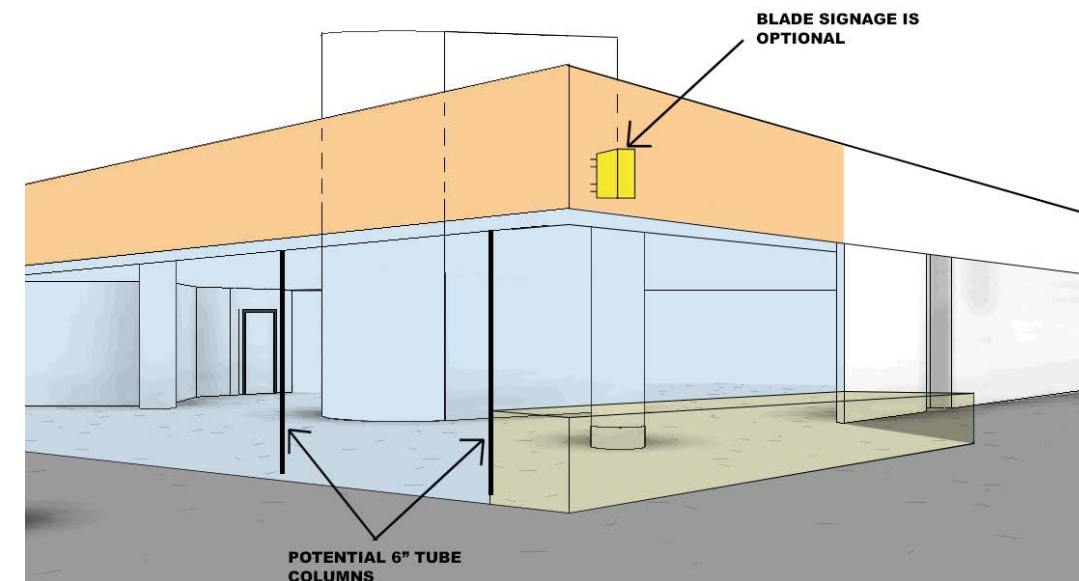
DC C-07 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC C-07 SECTION

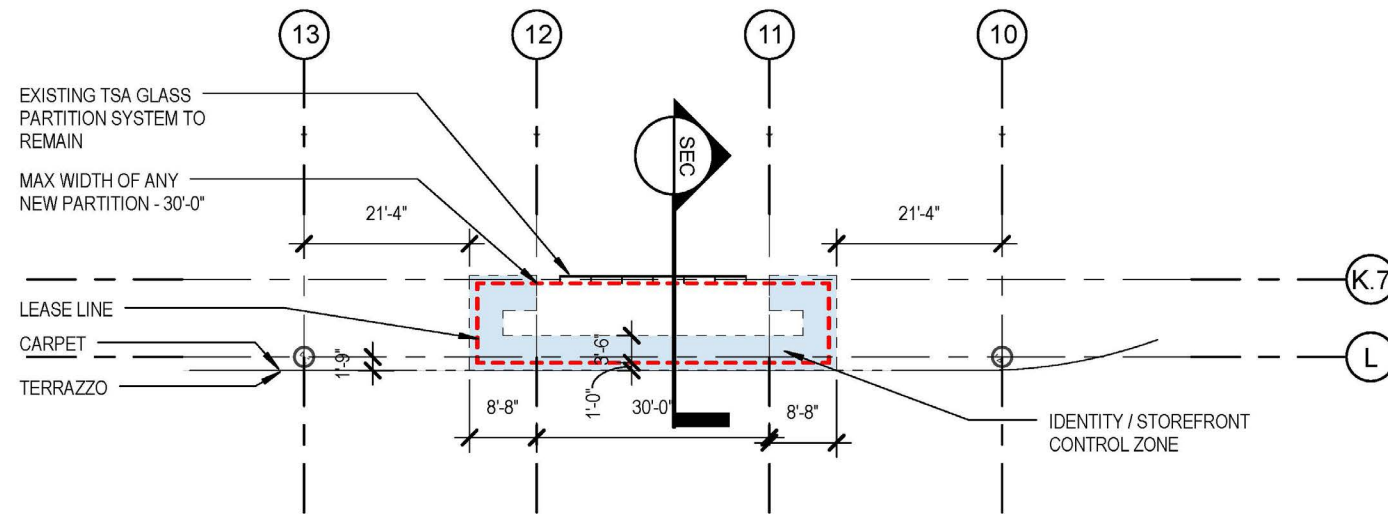


DC C-07 3D VIEW

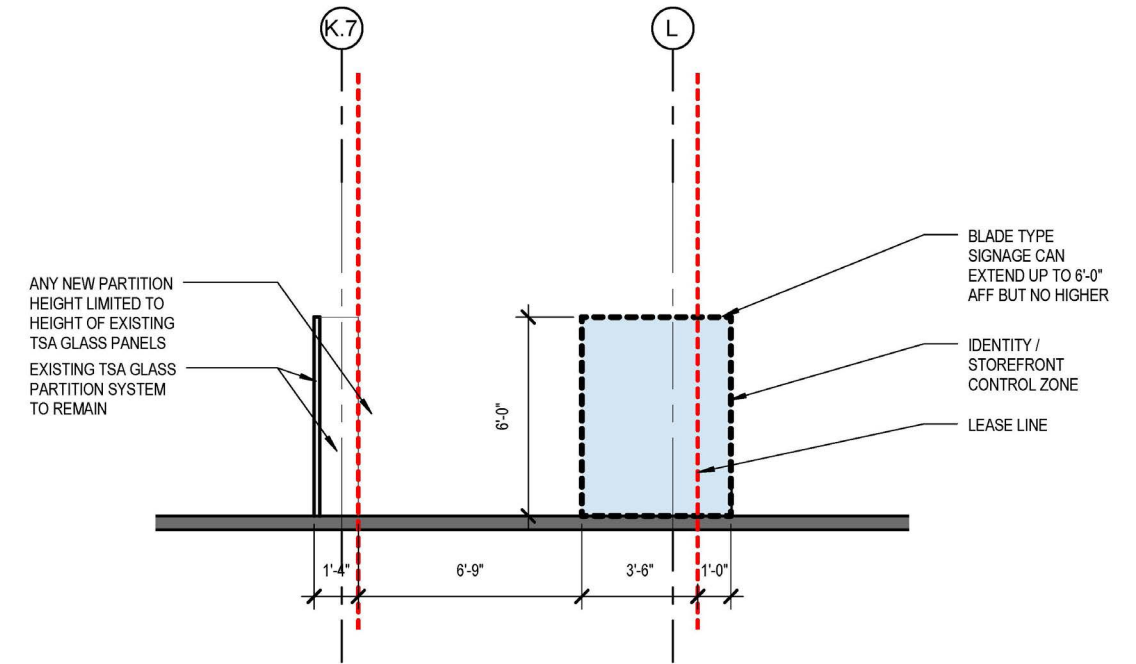
2. BUILDING CONDITIONS

2.4.5.8 DESIGN CONDITION C-08:

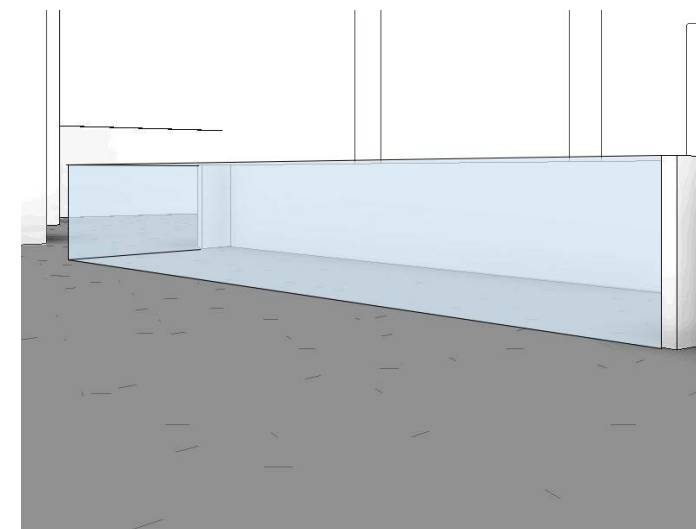
Located in the center of Airside C just beyond the TSA security zone C-2-3712 is accessible to all passengers. With potentially 100 % of all passengers in this area, the limits of the lease line must be strictly maintained. Height limitations will be as shown. HCAA will remove the carpet in this area ready for tenant flooring.



DC C-08 FLOOR PLAN



DC C-08 SECTION



DC C-08 3D VIEW

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

2. BUILDING CONDITIONS

Introduction to Airside E

Completed in the 2004, this Airside had significant airside imposed restrictions yielding acute angles for the interior corner conditions. With the combination of many wall and ceiling details, warm wall colors, historic WWII art, room-like proportions in many areas and patterned tile floors we consider this the expression of **Historic Tampa**.

Concessions venues which play to these warm tones, whether light, midtone or dark, will work well here with pops of color. Signage bands will be allowed to fully cover the current stainless steel bands but will not be permitted to protrude into the Historic Art zone – which is the area above the stainless steel bands. There are a number of new concessions venues which will provide an integrated level of offer to each gate lounge and will assist HCAA in furthering this unique historic side of Tampa while providing the latest in airport accommodations.

HCAA will be providing new flooring and seating in the central food court area opposite the TSA security checkpoint. As part of HCAA's program for Airside Functional Improvements new locations are being developed for green zones, high top desks and lounge seating to reinforce the current overall characteristics. We hope each tenant will keep **Historic Tampa** in mind as you design your unit.

In the pages ahead you will note three groupings of images. The first are images of Tampa which exemplify the Historic aspects of the Tampa Bay region. Next are images of Airside E as it currently exists. The final grouping are tenant unit images from other airports which could be envisioned to promote these characteristics of Tampa. All images are here for reference in hopes that they will inspire you to be creative in your unit development and the products as they relate to the unique aspects of the Tampa Bay region and Tampa International Airport.

2.4.6 Design Condition Airside E

General Notes:

1. Refer to lease outline drawings (LOD) for specific dimensional area information.
2. MEP/FP and structure not shown. Field verify base building conditions prior to any design or construction.
3. For listing of items provided by the Authority as base building and items required by the tenant, see the **SECTION 10.1 – Provisions Summary – Airside E**.
4. For listing of Authority provided utility services, see the **SECTION 10.2 Authority Responsibility Matrix – Airside E**.
5. For listing of specific utility services for the concession spaces, see the **SECTION 10.3 Concessions Services Matrix – Airside E**.

For storefront, display, flooring, ceiling, door, entrance, walls, kitchen, signage, lighting, and other MEP/FP requirements, see **SECTION 3 – DESIGN CRITERIA**.



2. BUILDING CONDITIONS

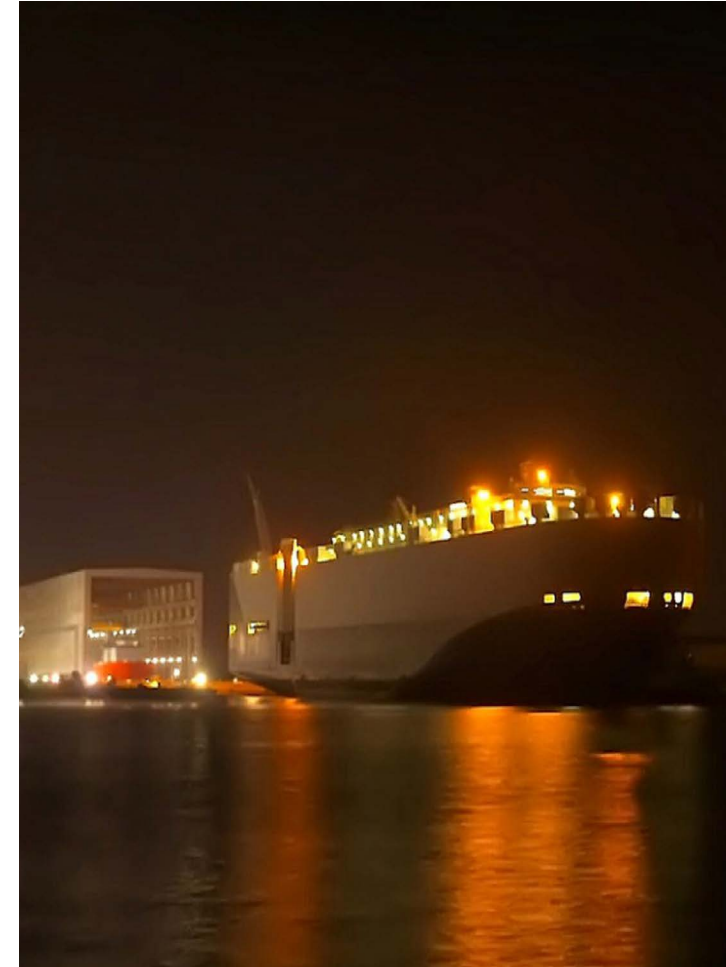
Examples of Historic Tampa from the late 19th century, when phosphate was discovered, Henry Plant brought the railroad, Ybor City and the cigar industry flourished, and the Tampa Bay hotel was constructed. The hotel built by Henry Plant was purchased in 1905 by the City of Tampa and used for community events, and was reopened in 1933 as the University of Tampa. Since 1904 the city has staged the Gasparilla Pirate Festival. A modestly short history but full of unique features seem to be nested into the detailed corners of Airside E and give Tampa visitors a slight glimpse into the past.



Cigar factories



Historic Restaurant



Port of Tampa



Gasparilla Festival

2. BUILDING CONDITIONS



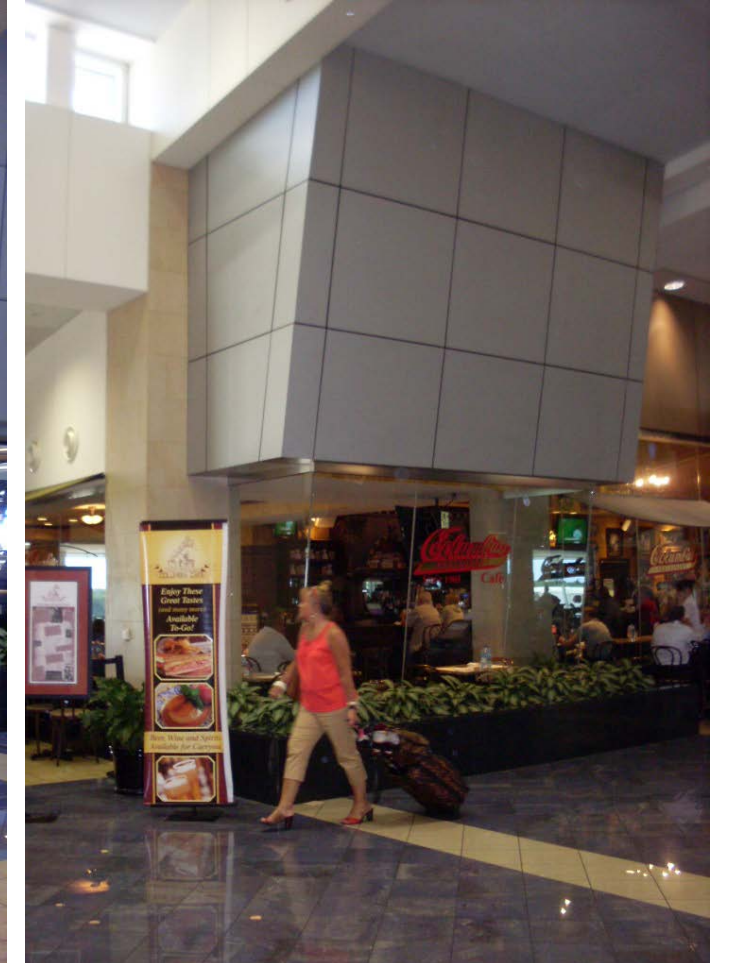
Central zone looking southwest:
This is a typical ceiling condition where the ceilings align with the column bays forming room size zones for each gate lounge.



Central zone looking southeast:
The existing flooring forms a multi-patterned vocabulary with consistent colors of sand and sky. Historic WWII art is displayed within the column/room zones.



South end food venue:
Multiple expressions of historic Tampa in tile pattern and color, details of columns and ceilings, forms like the brow of ships. All colors are darker and muted.



North end /food venue:
Built in Planter areas will be removed to provide more tenant space. In the public realm darker neutral wall colors abound and a variety of colors make up the floor plane. All harkening days from Tampa's history.

2. BUILDING CONDITIONS



Copenhagen:
Food venue with
darker moody
feel



LAX:
Branded
Coffee



Copenhagen:
space formed
via minimal
definition
but yielding
closure

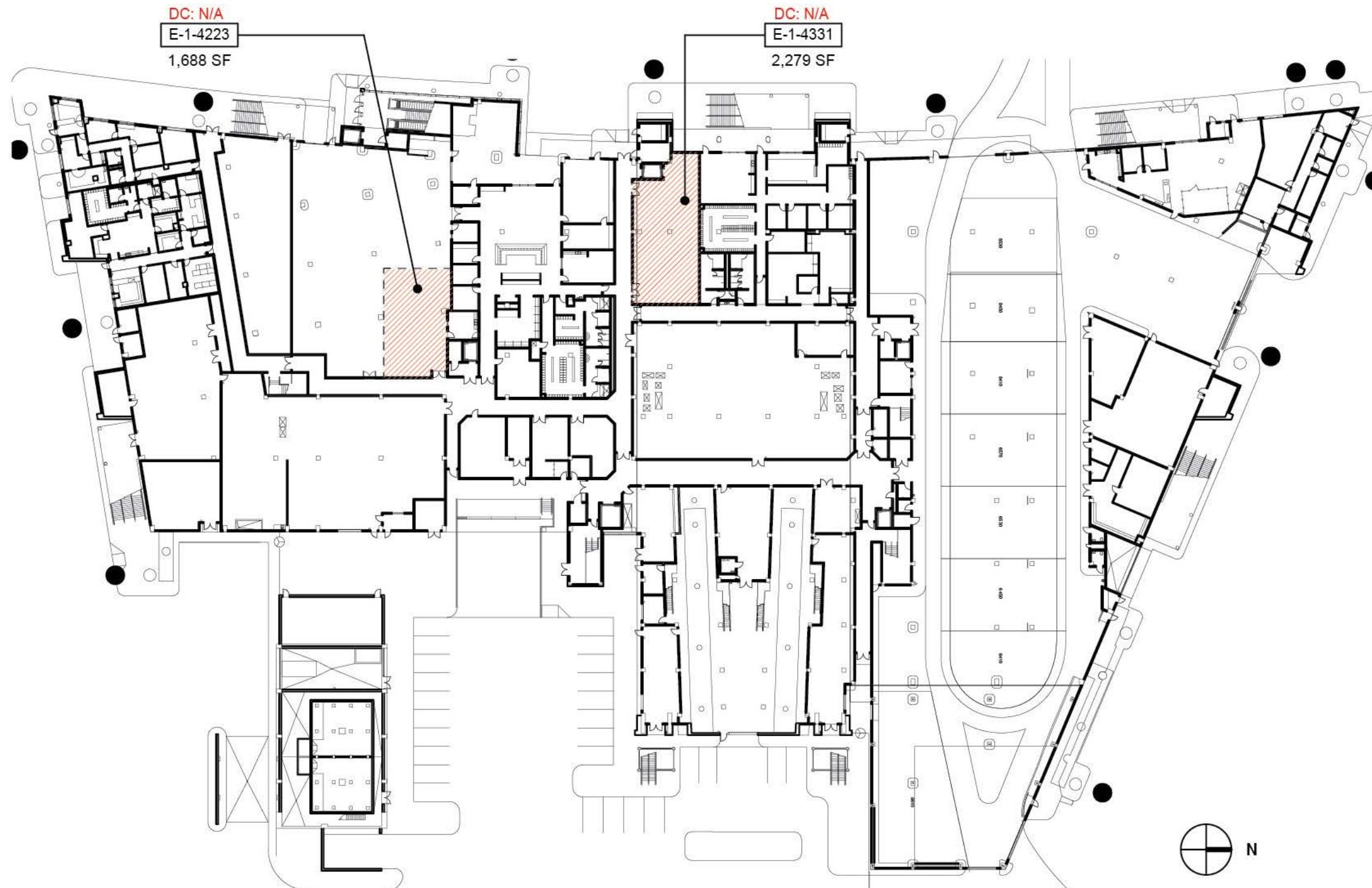


Gatwick:
Restaurant
and Bar with
detail and
texture

2. BUILDING CONDITIONS

2.4.6 Space Plans – Airside E

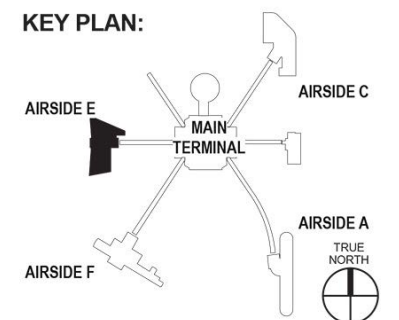
2.4.6.1 Ramp Level Plan – Airside E



LEGEND

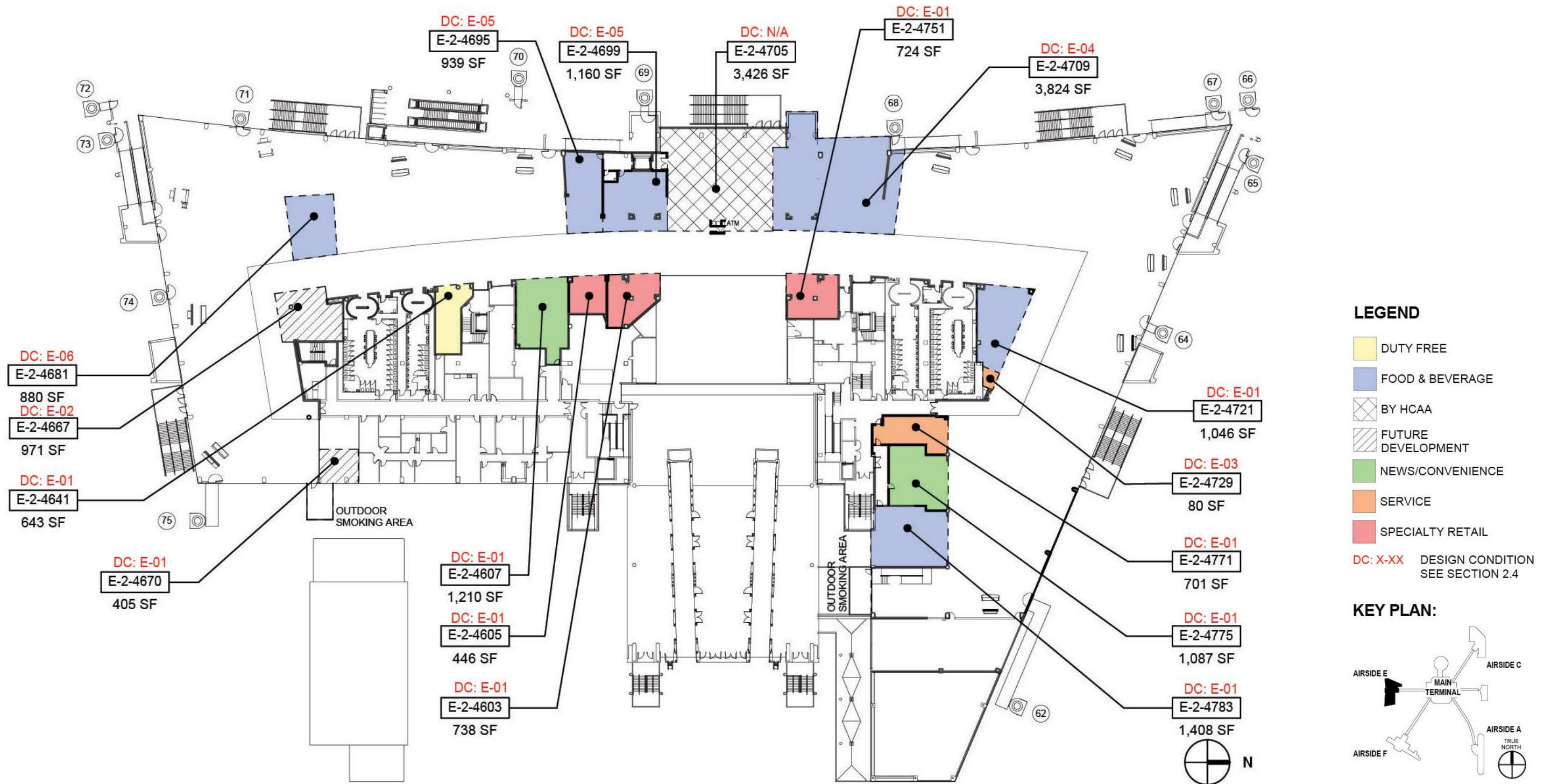
- CONCESSION SUPPORT STORAGE SPACE
- DC: X-XX DESIGN CONDITION - SEE SECTION 2.4

KEY PLAN:



2. BUILDING CONDITIONS

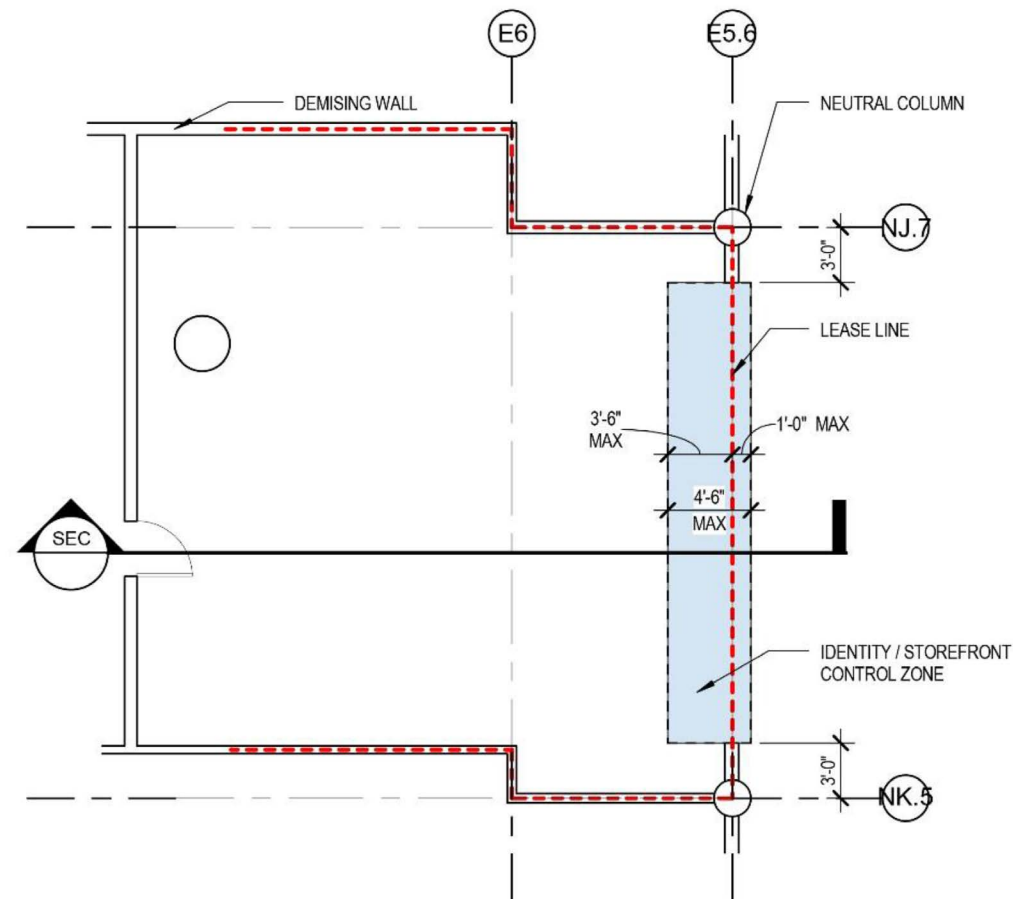
2.4.6.2 Boarding Level Plan – Airside E



2. BUILDING CONDITIONS

2.4.7.1 DESIGN CONDITION E-01:

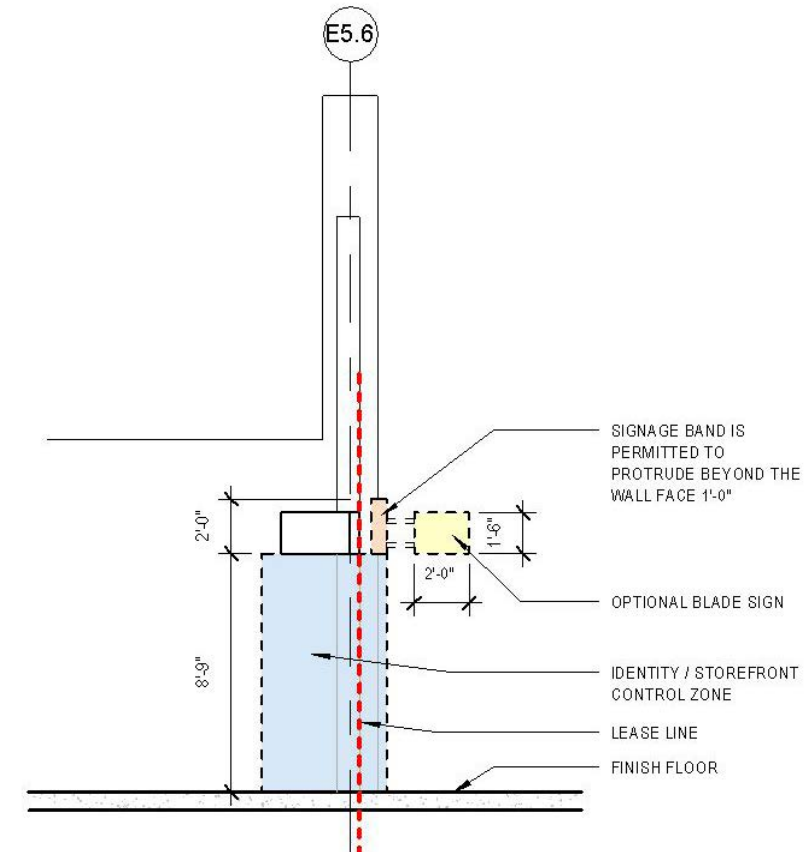
Located throughout Airside E. These spaces are intended to be inside an enclosed area with the bulkhead/soffit complimenting the main wall finish of the Airside. The space illustrated below is E-2-4775. Blade signs are optional. See section 3.3 Signage for further guidelines



DC E-01 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC E-01 SECTION

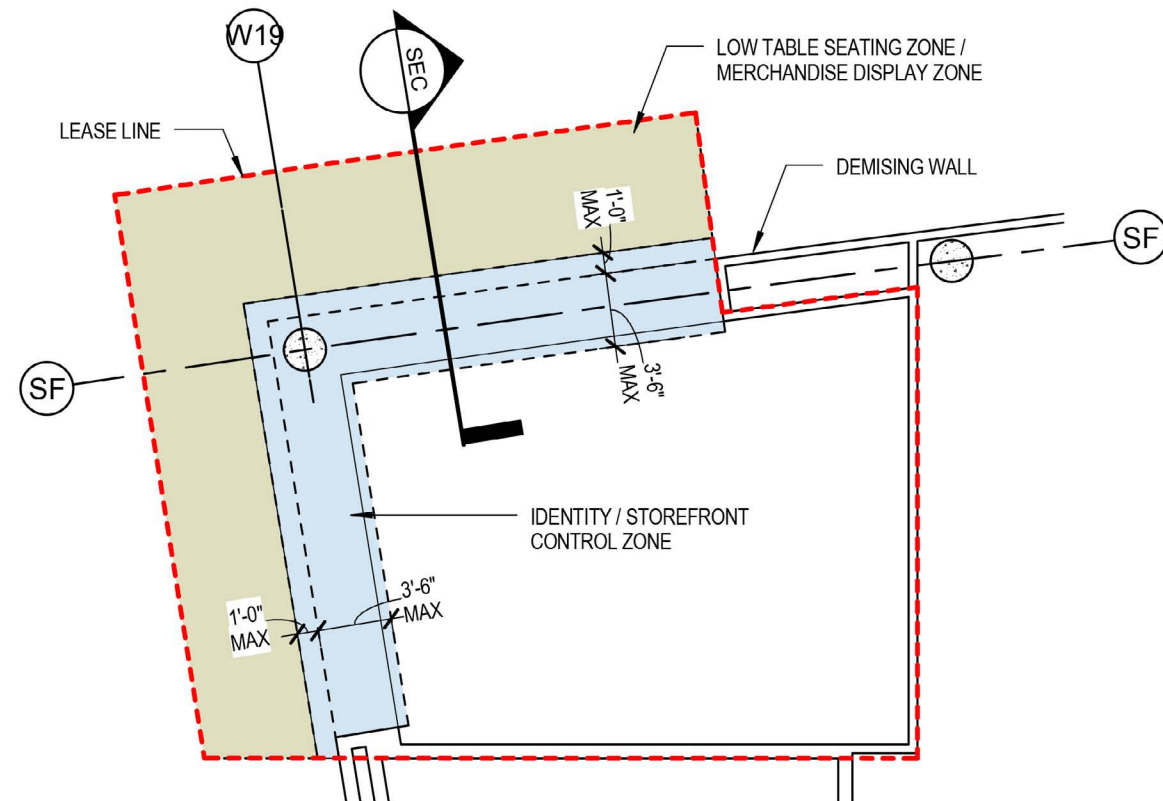


DC E-01 3D VIEW

2. BUILDING CONDITIONS









2.4.7.2 DESIGN CONDITION E-02:

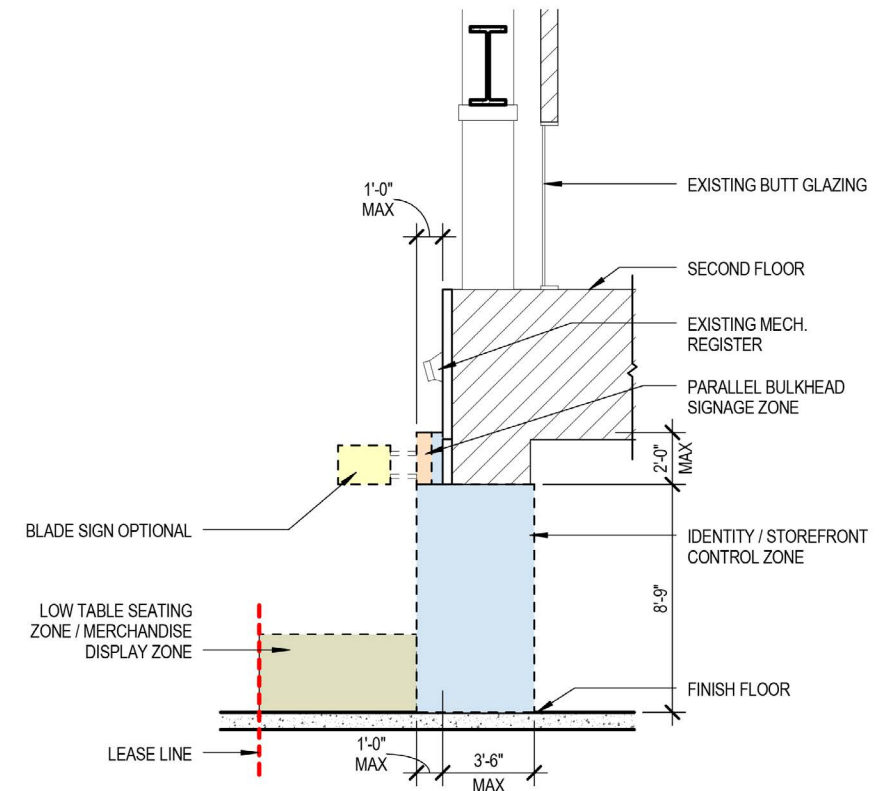
Located on the south side Airside E. The space illustrated below is E-2-4667. This space is similar to Design Condition E-01, except a low table seating zone is located outside the bulkhead. This seating zone will be required to have guard rails for food and beverage service. This particular space is for future development. The seating zone in the concourse will not be permitted to change even though it is tile. Blade signage is optional. See section 3.3 Signage for further guidelines.



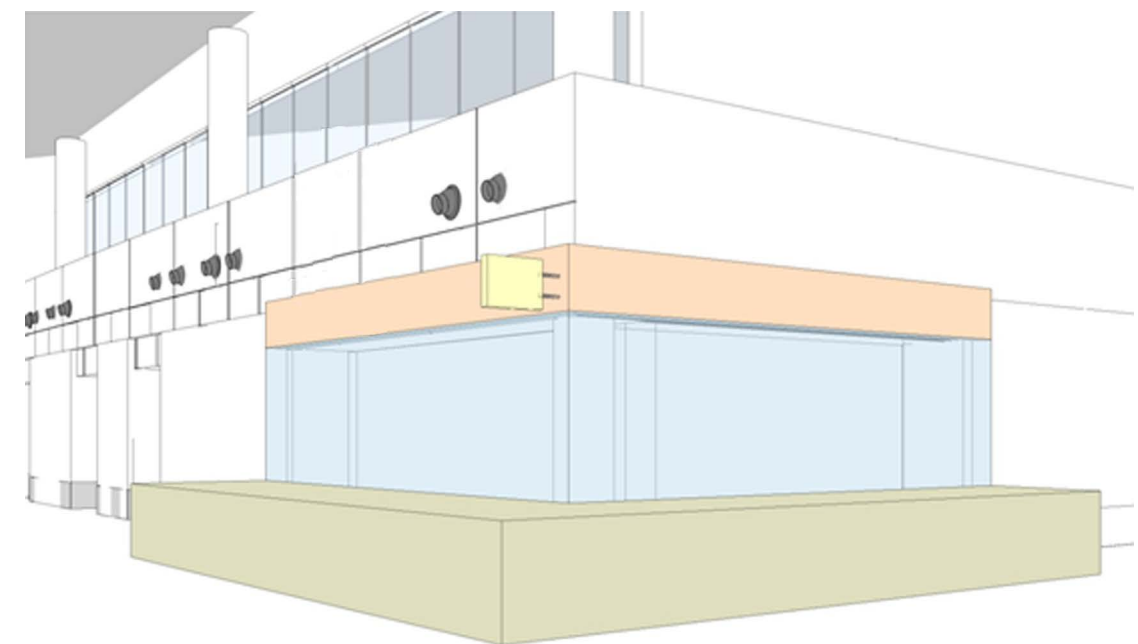
DC E-02 FLOOR PLAN

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL



DC E-02 SECTION

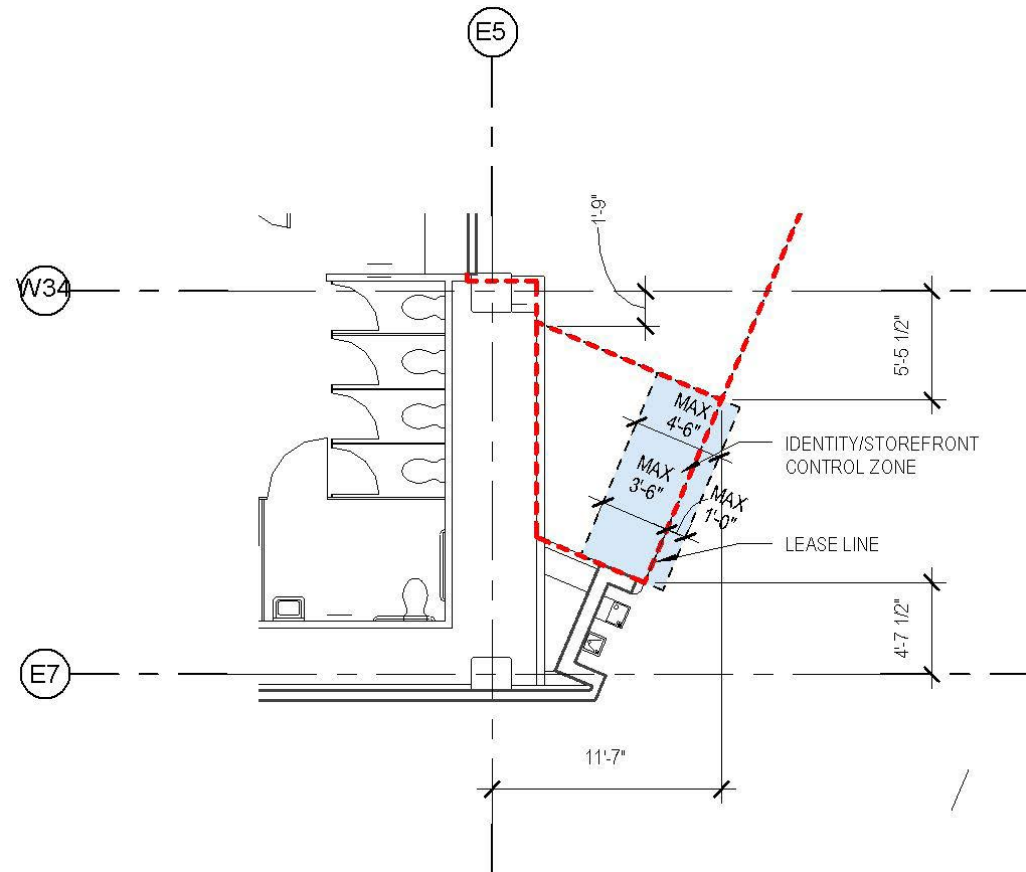


DC E-02 3D VIEW

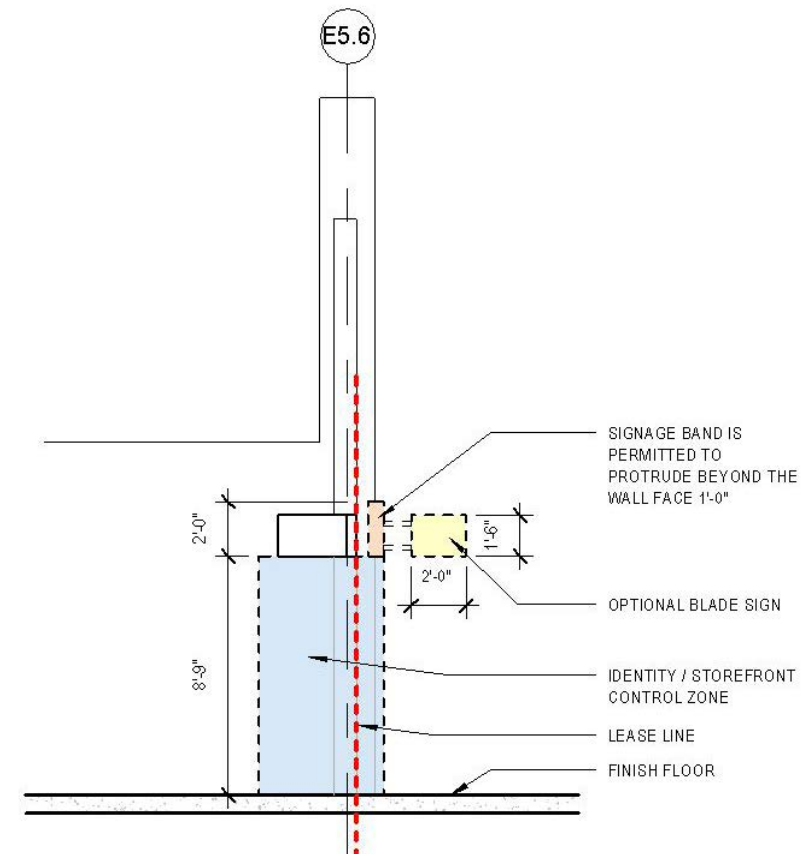
2. BUILDING CONDITIONS

2.4.7.3 DESIGN CONDITION E-03:

This design condition is a limited space for Shoe Shine. HCAA will provide the flooring and fit out of this space for tenant use. The space illustrated is E-2- 4729. Signage should follow the normal signage band. Refer to Section 3.3 Signage Criteria for signage conditions.











DC E-03 FLOOR PLAN



DC E-03 SECTION

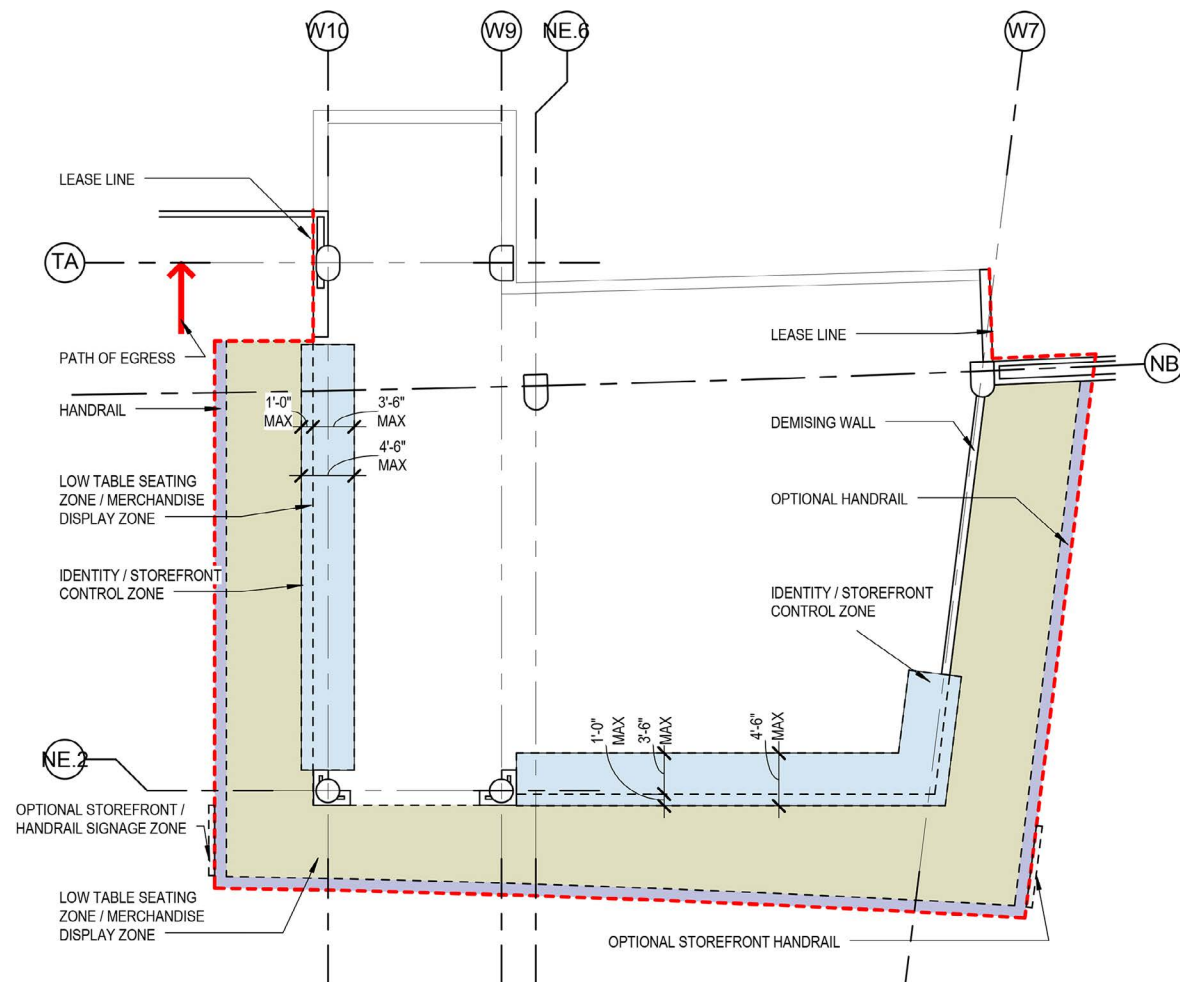
COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL

2. BUILDING CONDITIONS

2.4.7.4 DESIGN CONDITION E-04:

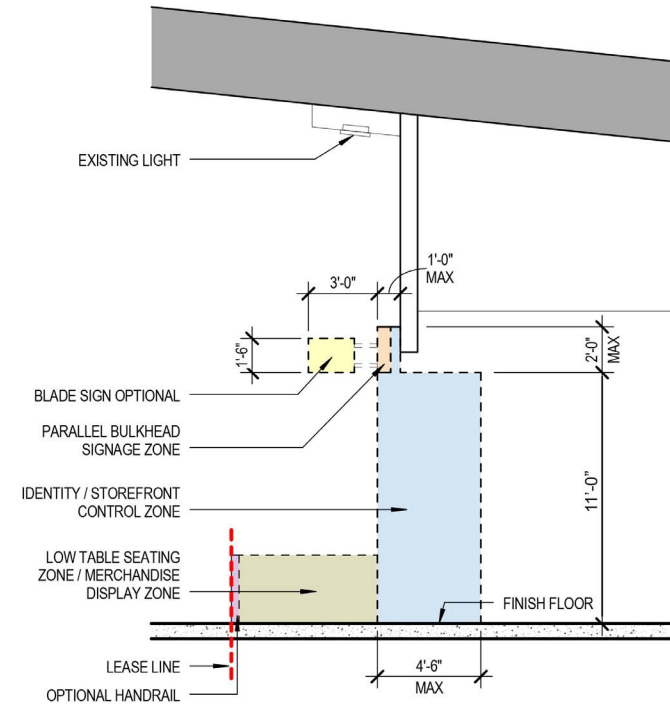
Located in the center of Airside E the space illustrated below is E-2-4709. This space is intended to be inside an enclosed area with the bulkhead/soffit complimenting the main wall finish of the Airside with open seating outside the bulkhead/soffit. Due to direct adjacency to gate 68 the signage is not to distract from visual access to this gate, and some amount of closure is required to distinguish the gate versus concessionaire space. The bottom of opening and sign band is 8'-9". The existing fascia is large and the concessionaire will be allowed to propose covering some portion of this above the 13' high area indicated. See section 3.3 Signage for further guidelines.



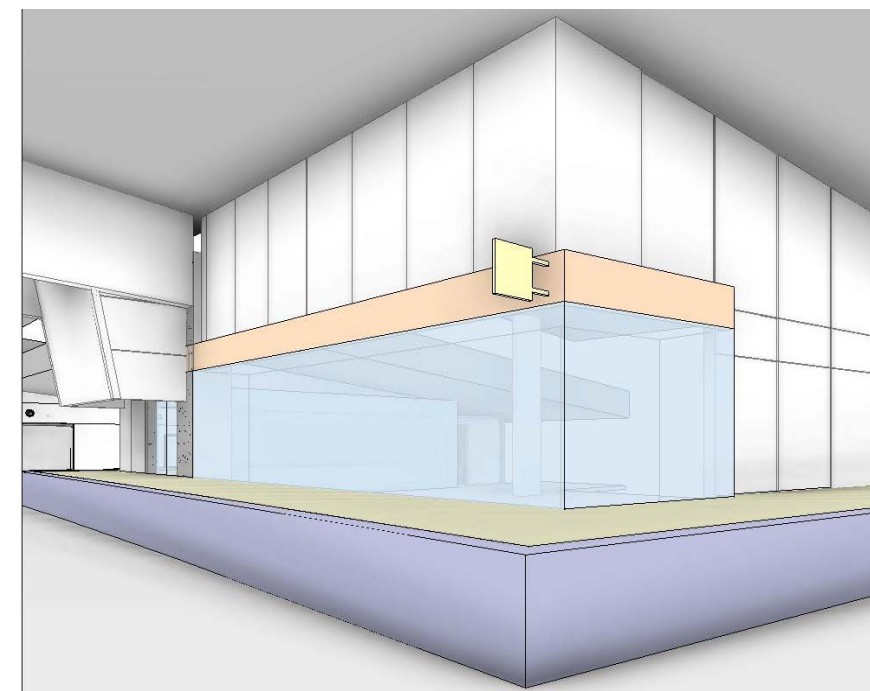
DC E-04 FLOOR PLAN

COLOR LEGEND

	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL



DC E-04 SECTION

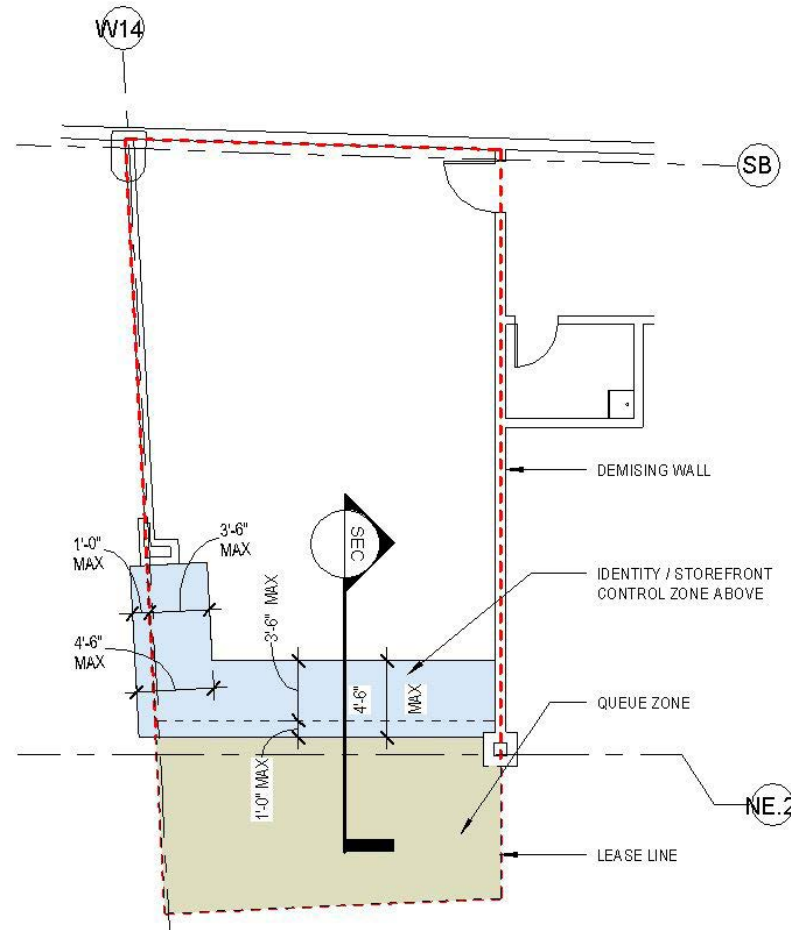


DC E-04 3D VIEW

2. BUILDING CONDITIONS

2.4.7.5 DESIGN CONDITION E-05:

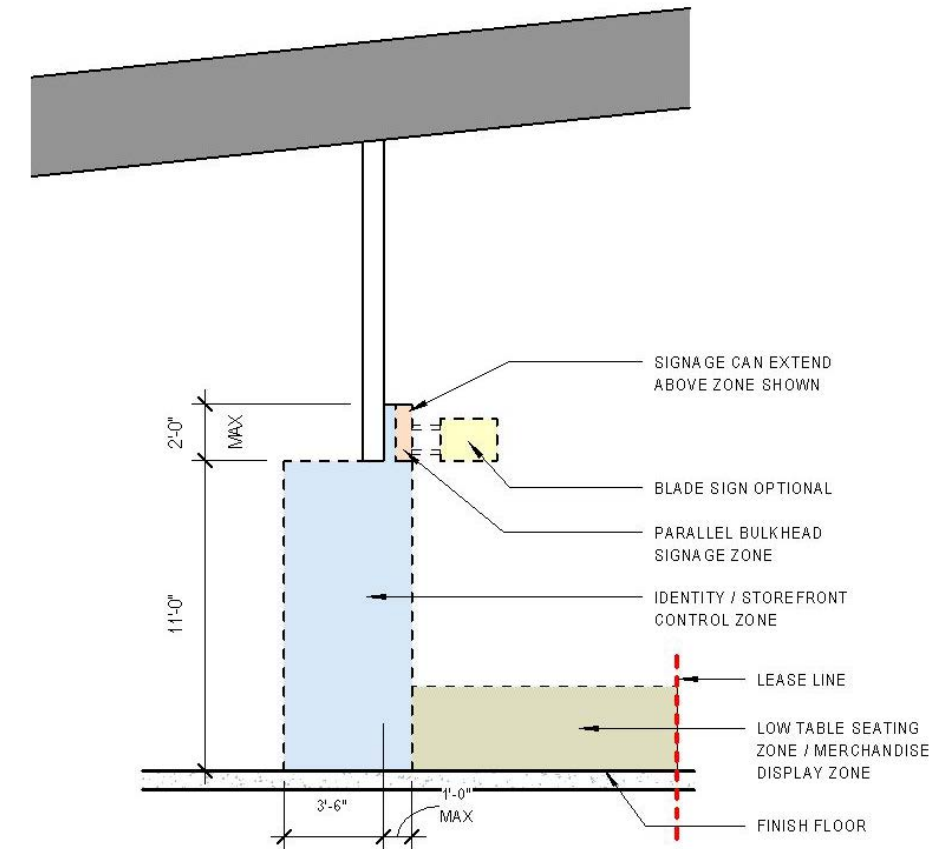
Located in the center of Airside E the Design Condition illustrated below is E-2-4695, this also applies to E-2-4699. This space is intended to be inside an enclosed area with the bulkhead/soffit complimenting the main wall finish of the Airside. The low front zone is for queuing as the food court is adjacent. The concessionaire will be allowed to located the front of house space where needed, but cannot extend beyond into the queue zone. The existing fascia is large and the concessionaire will be allowed to propose covering some portion of this above the 13' height shown. See section 3.3 Signage for further guidelines.



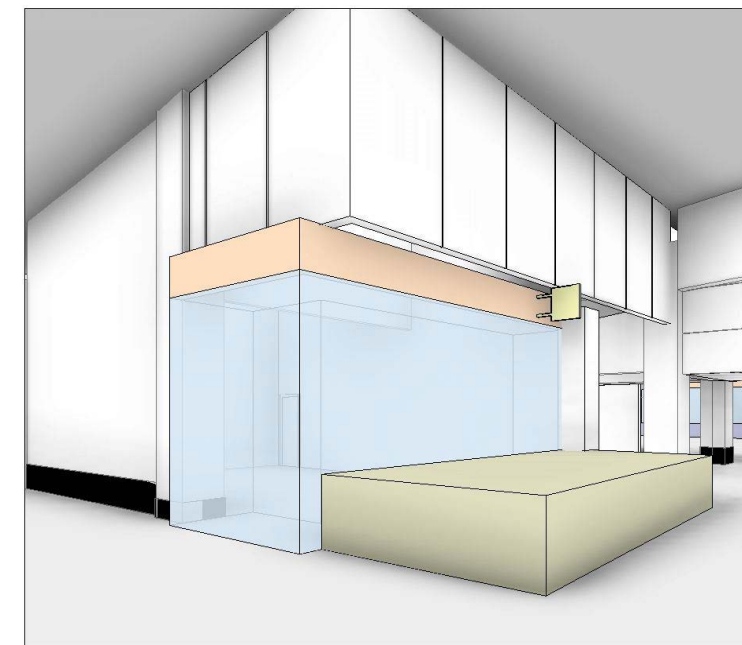
DC E-05 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC E-05 SECTION

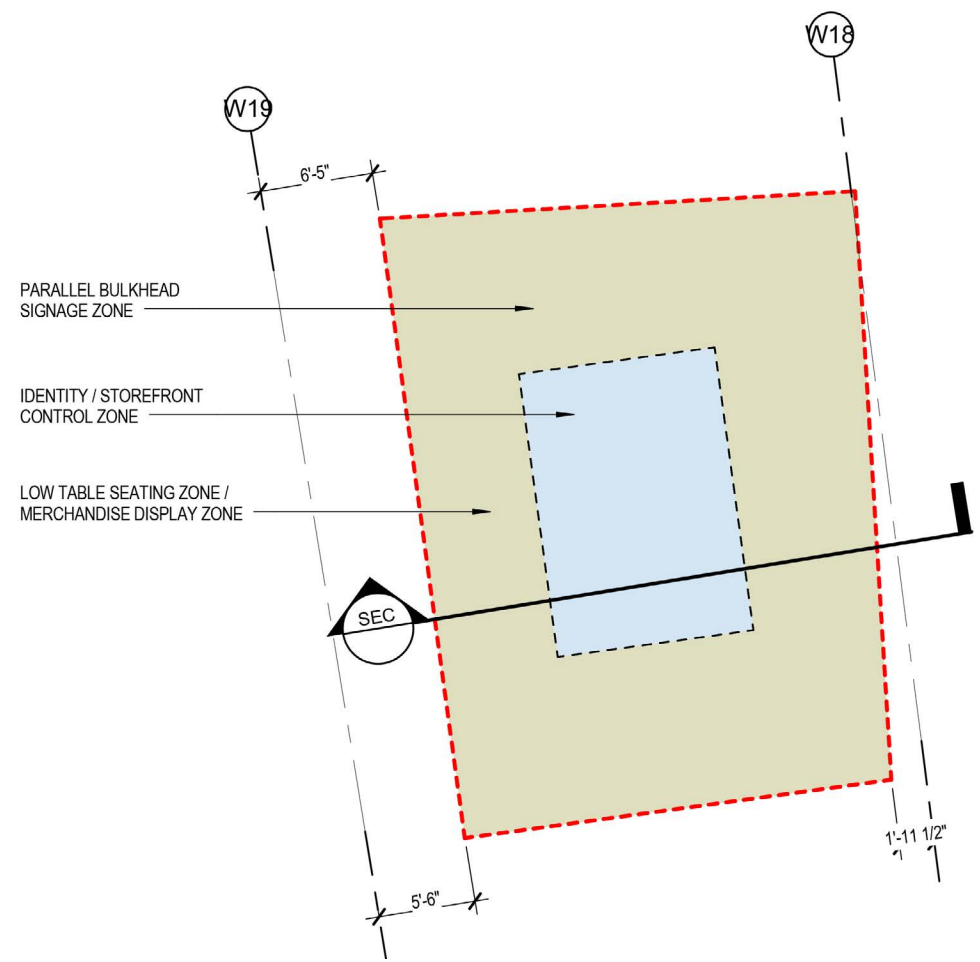


DC E-05 3D VIEW

2. BUILDING CONDITIONS

2.4.7.6 DESIGN CONDITION E-06:

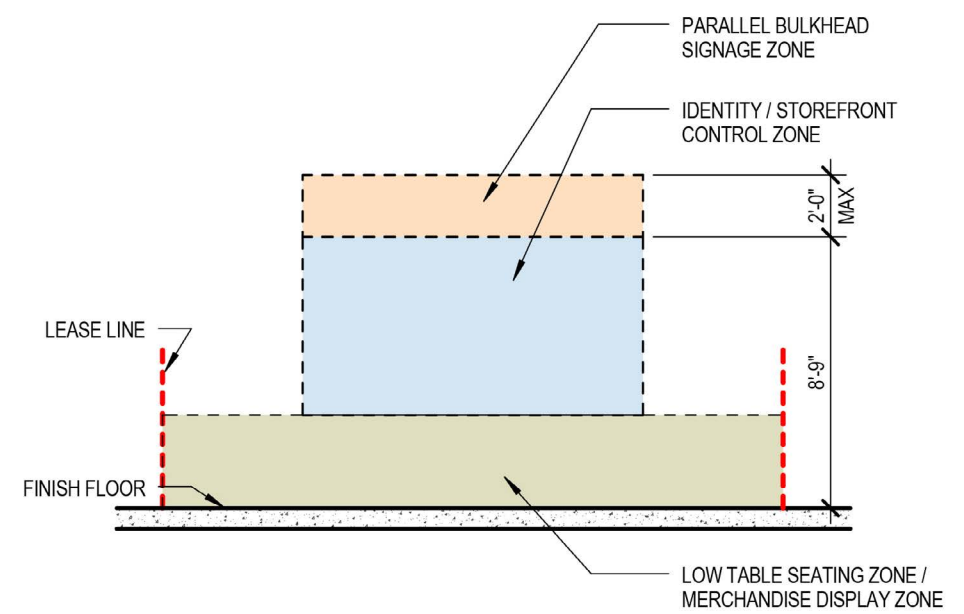
The space illustrated is E-2- 4681. The unit is surrounded by gate lounges and is freestanding with no common base building walls. This space is intended to be open, allowing for views through, around, and over the concession to the gate lounges. The low zone will be permitted to have display or seating and queue area. Tenant obstructions will not be allowed to extend beyond the lease line. Blade signage is optional. Due to sight lines to gate podiums, wayfinding and gate lounges, all identification signage must be reviewed for approval. Refer to Section 3.3 Signage Criteria for signage conditions.



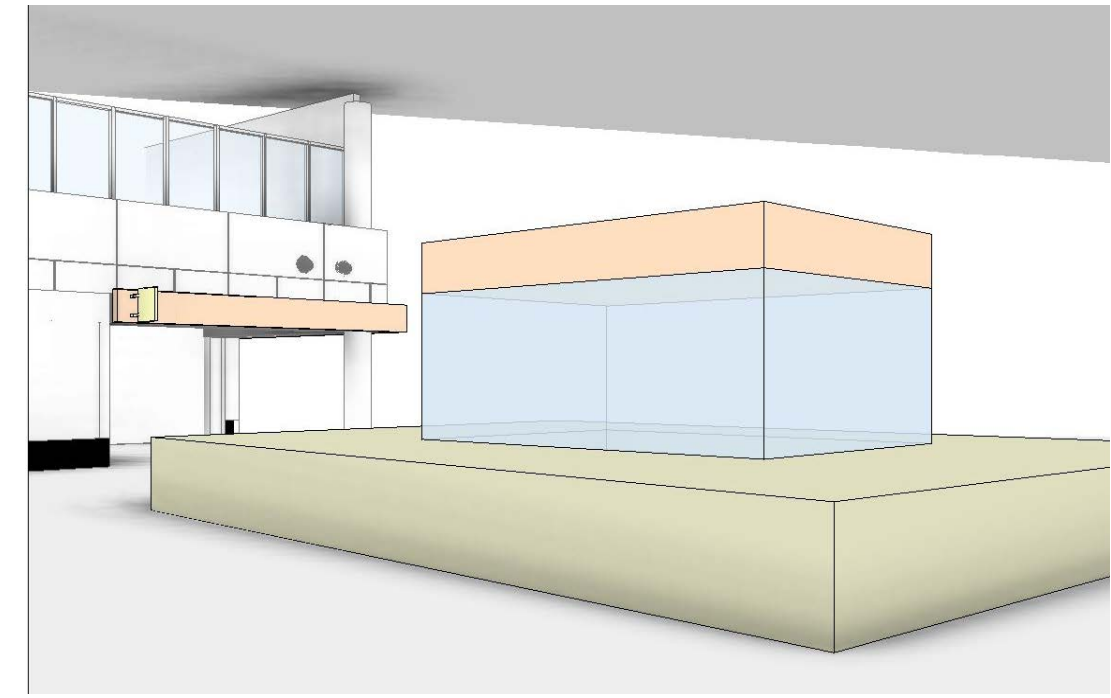
DC E-06 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC E-06 SECTION



DC E-06 3D VIEW

2. BUILDING CONDITIONS

Introduction to Airside F

This is now the oldest Airside, complete in 1987, but recently updated in 2012. This airside has wonderful proportions and the golf-themed terrazzo floor with palm trees runs end to end without repeating, a real straight-away. For this reason, we call this airside **Tampa on the Green**. Venues on this airside can work to significantly contribute to furthering the green aspects of the golf motif via light neutrals, lovely green and blue jewel tones and small bold pops of color. This airside expresses the great year-round weather, the golfing venues, and the verdant vegetation of Tampa.

HCAA will be providing new flooring in the central area opposite the TSA security checkpoint for the four concessions units. This zone will be a transition circulation and semi-waiting zone which abutts the thoughtful artistic terrazzo. The Airside Functional Improvements will include several new green zones with seating and plants to promote height along the straight away. There will also be new locations for FIDS units, business benching and lounge seating. All insertions will add to the greener side of Tampa. We hope each tenant will keep this **Tampa On the Green** character in mind as you design your unit.

In the pages ahead you will note three groupings of images. The first are images of Tampa which exemplify the outdoor green recreational aspects of the Tampa Bay region. Next are images of Airside F as it currently exists. The final grouping are tenant unit images from other airports which could be envisioned to promote these characteristics of Tampa. All images are here for reference in hopes that they will inspire you to be creative in your unit development and the products as they relate to the unique aspects of the Tampa Bay region and Tampa International Airport.

2.4.8 Design Condition Airside F

General Notes:

1. Refer to lease outline drawings (LOD) for specific dimensional area information.
2. MEP/FP and structure not shown. Field verify base building conditions prior to any design or construction.
3. For listing of items provided by the Authority as base building and items required by the tenant, see the **SECTION 11.1 – Provisions Summary – Airside F**.
4. For listing of Authority provided utility services, see the **SECTION 11.2 Authority Responsibility Matrix – Airside F**.
5. For listing of specific utility services for the concession spaces, see the **SECTION 11.3 Concessions Services Matrix – Airside F**.

For storefront, display, flooring, ceiling, door, entrance, walls, kitchen, signage, lighting, and other MEP/FP requirements, see **SECTION 3 – DESIGN CRITERIA**



Concourse looking South

2. BUILDING CONDITIONS



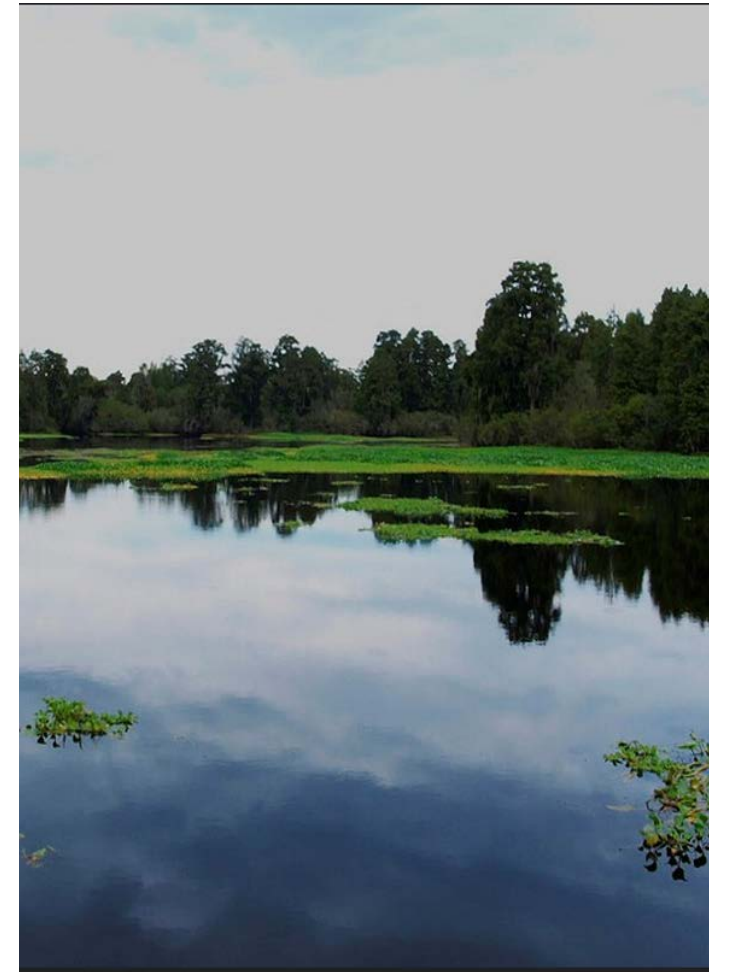
Westchase Golf Club



Pine Barrens Course

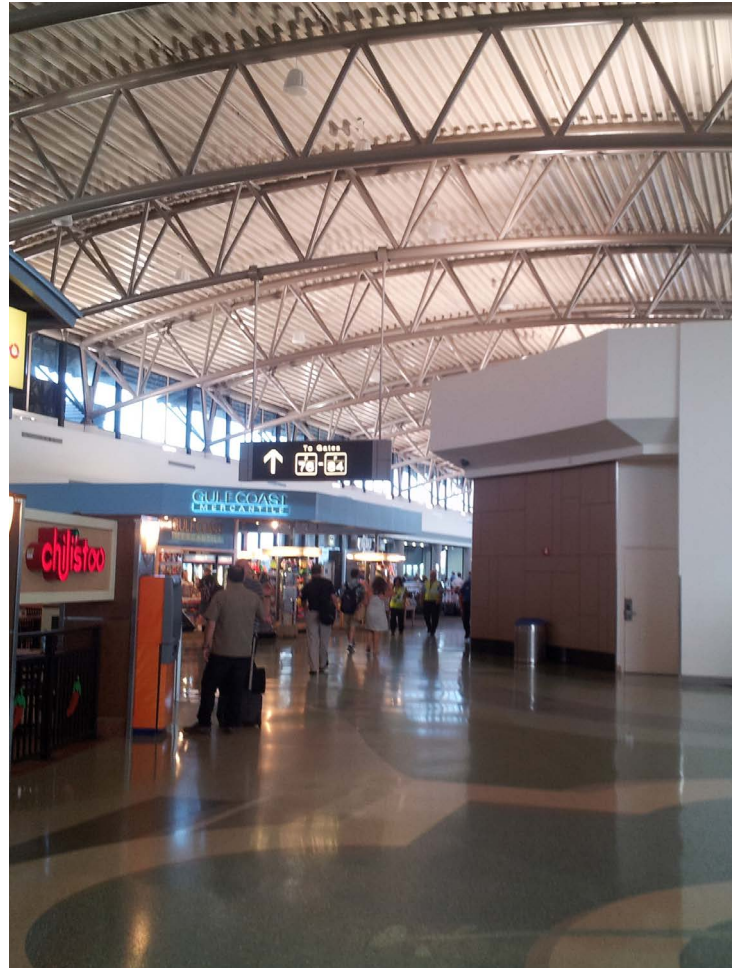


TPC

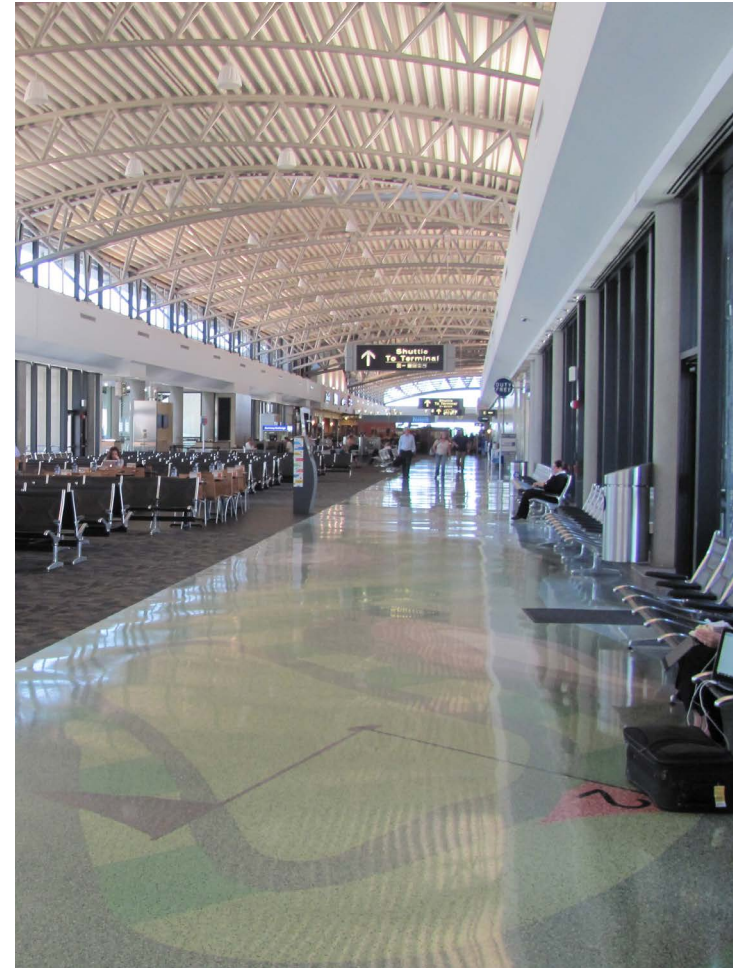


Lettuce Lake Park

2. BUILDING CONDITIONS



Central area looking North:
The terrazzo flooring theme unites the entire concourse.



Far South looking to center:
Natural light provides vibrancy and the single sided concourse a level of intimacy.



Central area looking South:
The left corner above will signal a retail zone with Marche area.



Typical walls and terrazzo floor:
Base and floor conditions are to be maintained.

2. BUILDING CONDITIONS



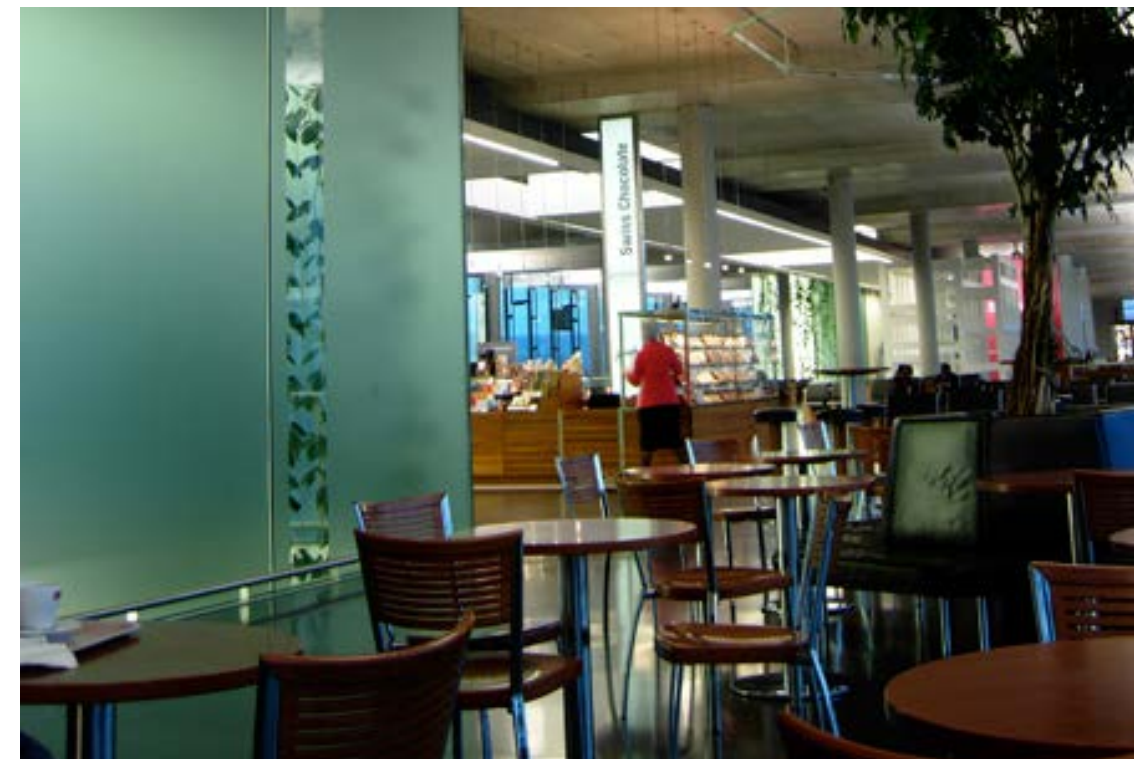
Gatwick:
Bold color & Clean
lines for inline
stores



Helsinki:
Open and
light venues
for the center
zones



Zurich:
Open Cafe with
green and aqua
tones.

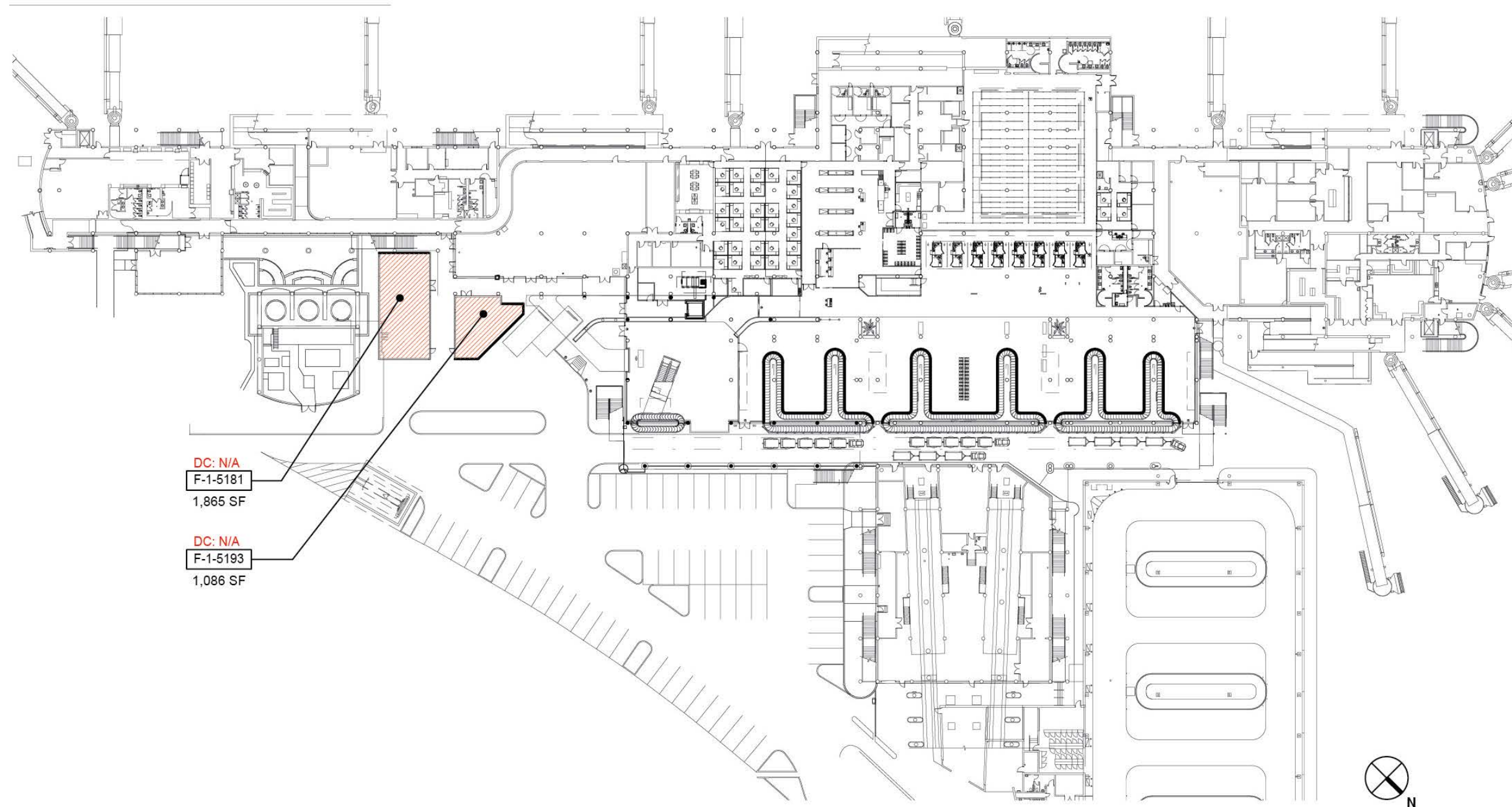


Zurich:
Food venue and
green insertion
to build on the
terrazzo.


2. BUILDING CONDITIONS

2.4.8 Space Plans – Airside F

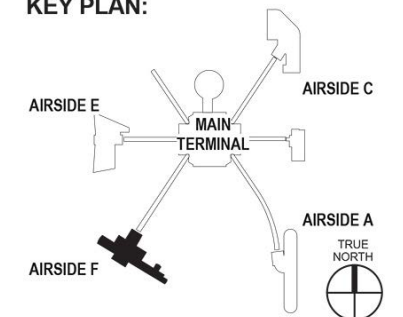
2.4.8.1 Ramp Level Plan – Airside F



LEGEND

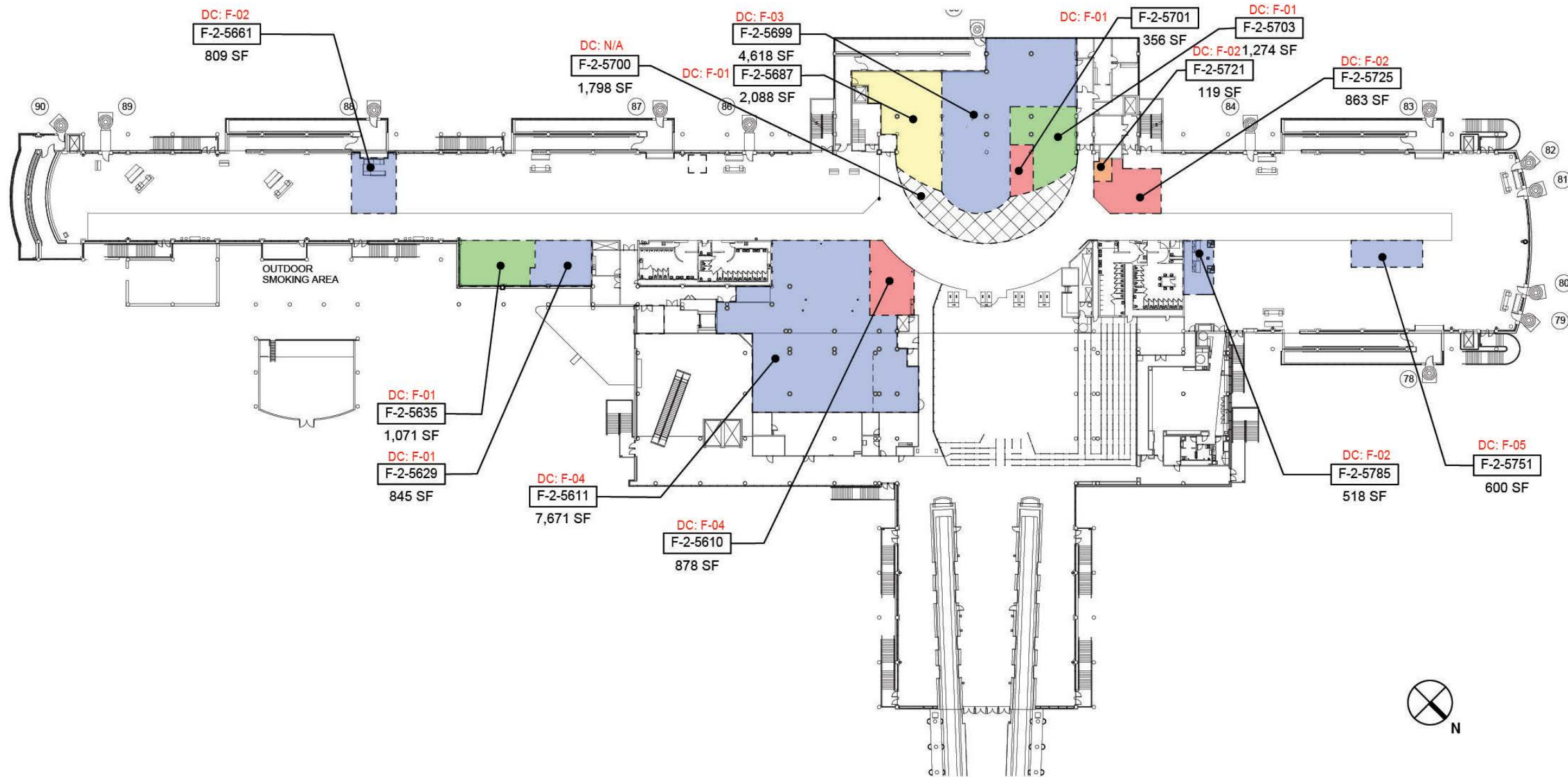
-  CONCESSION SUPPORT STORAGE SPACE
- DC: X-XX DESIGN CONDITION - SEE SECTION 2.4

KEY PLAN:



2. BUILDING CONDITIONS

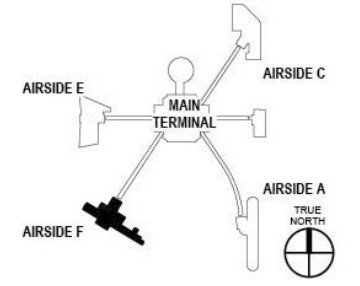
2.4.8.2 Boarding Level Plan – Airside F



LEGEND

- DUTY FREE
- FOOD & BEVERAGE
- BY HCAA
- NEWS/CONVENIENCE
- SERVICE
- SPECIALTY RETAIL
- DC: X-XX DESIGN CONDITION
SEE SECTION 2.4

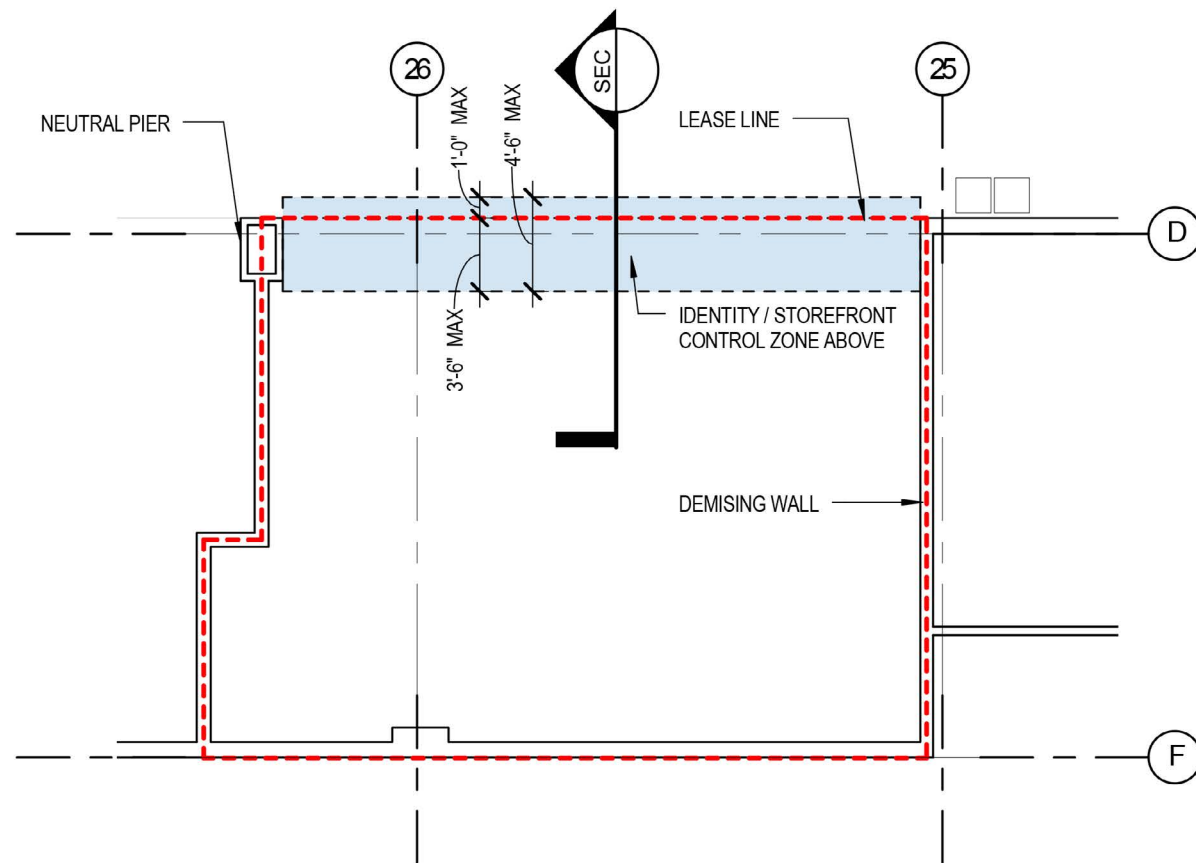
KEY PLAN:



2. BUILDING CONDITIONS

2.4.9.1 DESIGN CONDITION F-01:

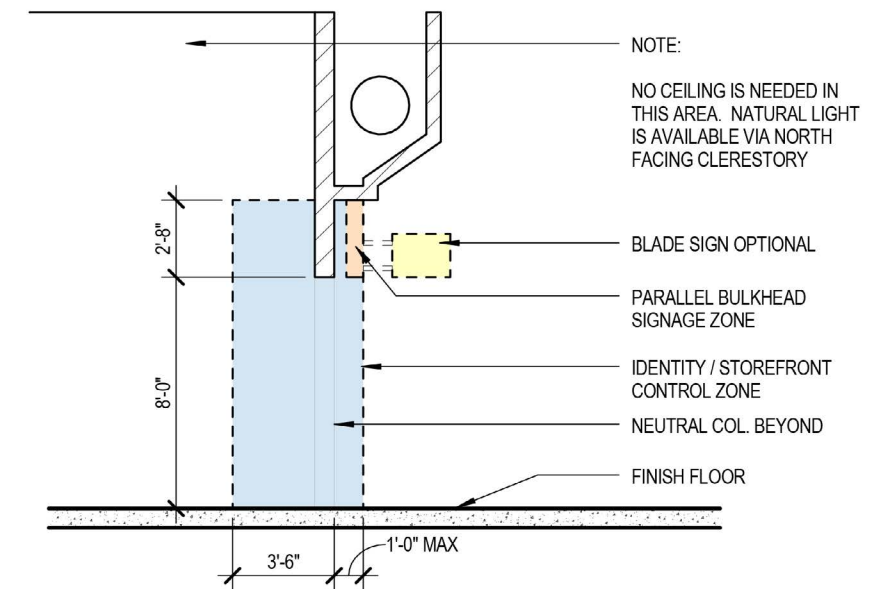
Design Condition F-01 is located throughout Airside F. This space is intended to be inside an enclosed area with the bulkhead/soffit complimenting the main wall finish of the Airside. Space number F-2-5629 is illustrated below. Space F-2-5635 and 5629 are encouraged to have no ceilings in order to allow natural light via the existing clerestory glazing above. Blade signage is optional. See section 3.3 Signage for further guidelines.



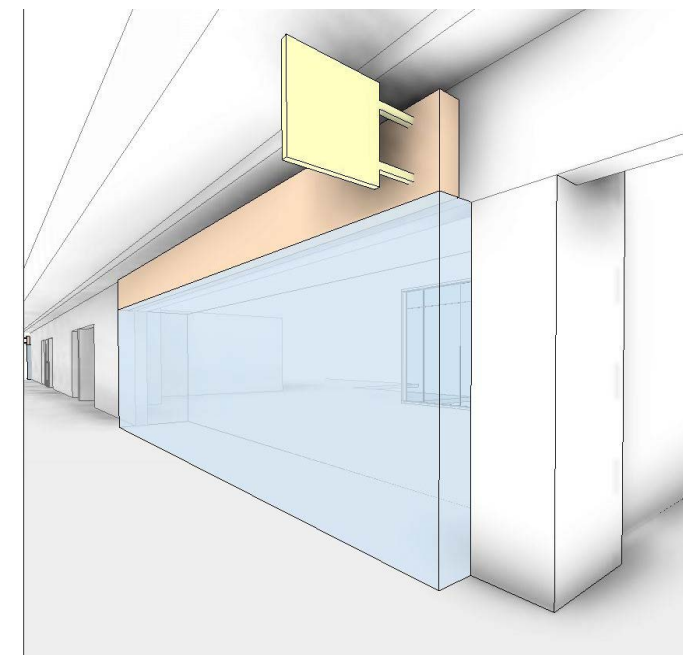
DC F-01 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC F-01 SECTION

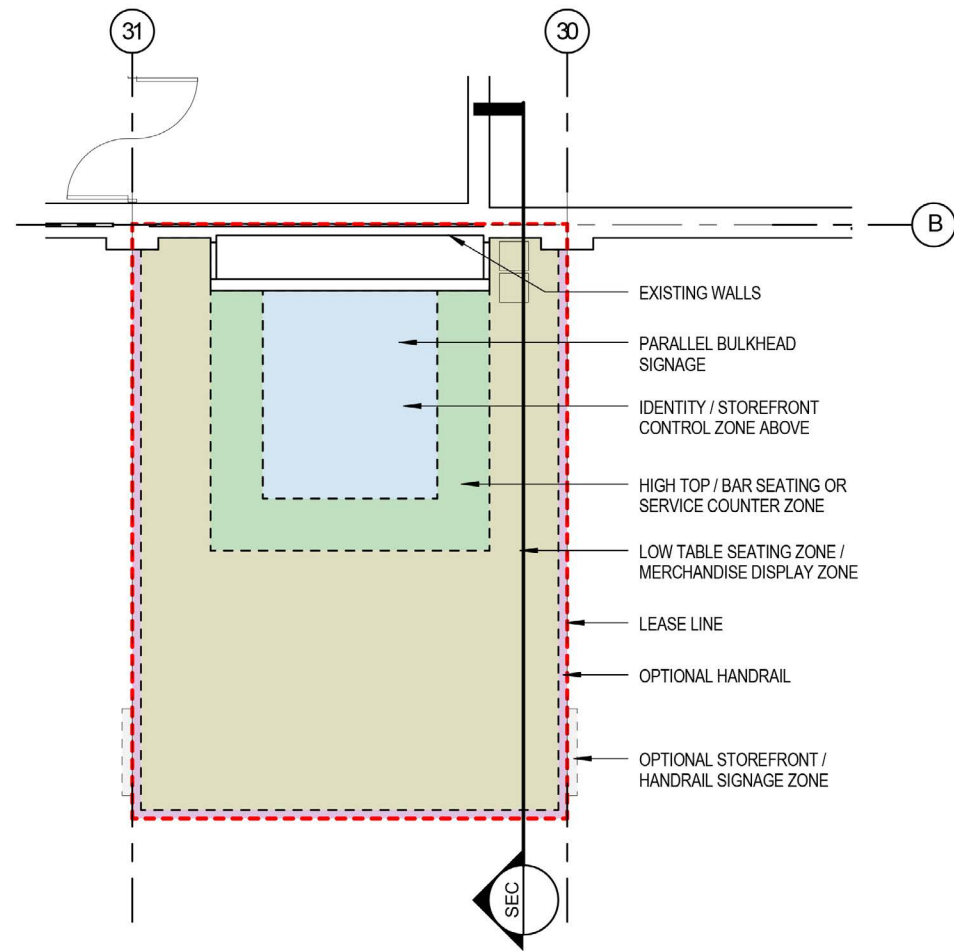


DC F-01 3D VIEW

2. BUILDING CONDITIONS

2.4.9.2 DESIGN CONDITION F-02:

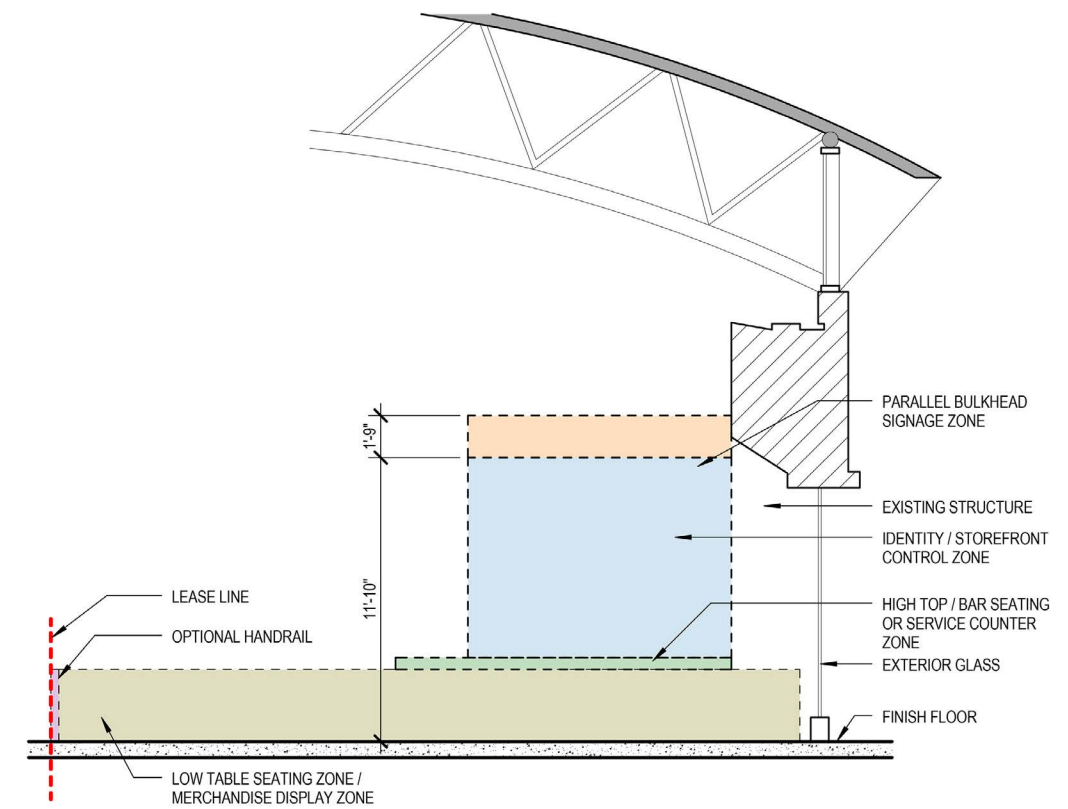
Design Condition F-02 is located on the single sided south end of Airside F. This space is intended to be open and limited in height to a maximum of 13'-0" to align with the bulkhead condition. The tenant design should allow maximum views to the main circulation and departure lounge. Space number F-2-5661 is illustrated below. Refer to Section 3.3 Signage for further guidelines.



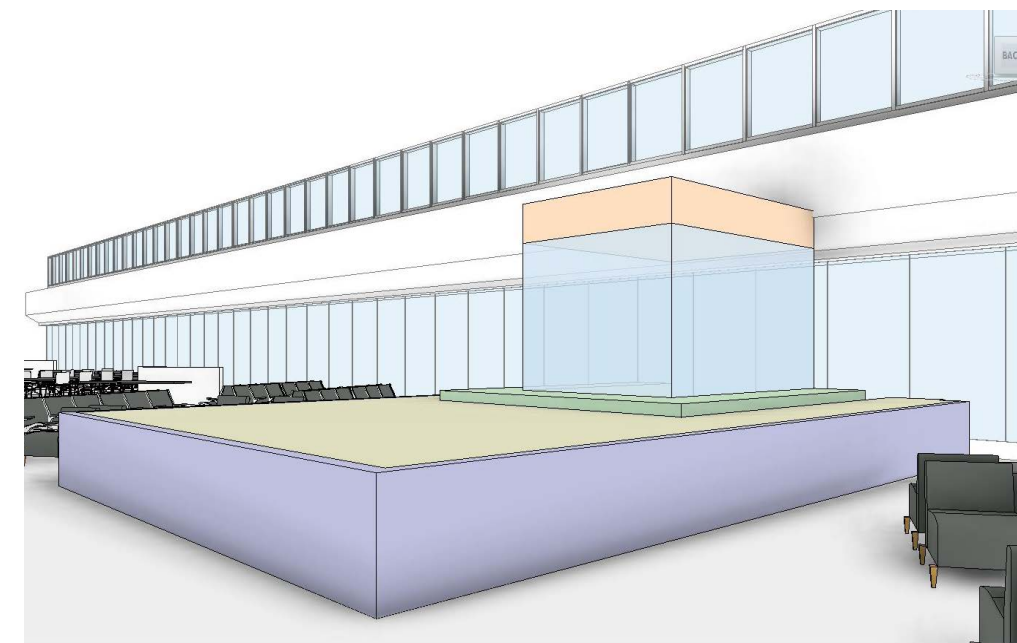
DC F-02 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL



DC F-02 SECTION

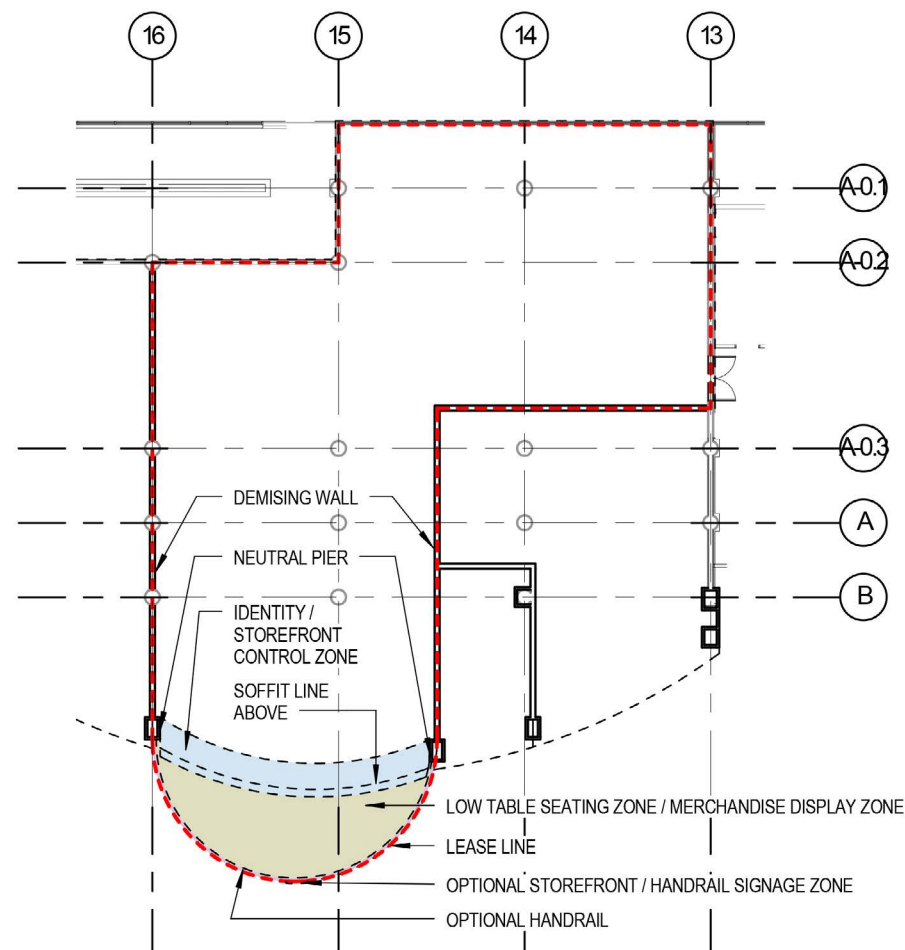


DC F-02 3D VIEW

2. BUILDING CONDITIONS









2.4.9.3 DESIGN CONDITION F-03:

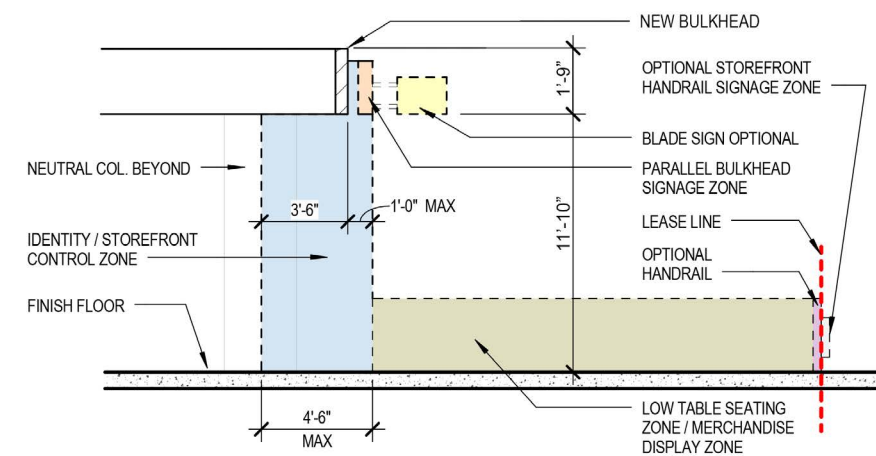
Design Condition F-03 is located in the center of Airside F. The space illustrated below is F-2-5699. This space is intended to be an enclosed area with the bulkhead/soffit matching the main wall finish of the Airside. The lease line does not extend up to the original terrazzo floor, but caution is to be given to protect the existing terrazzo and the new flooring HCAA will be providing. HCAA will provide a zone of flooring between the lease line and the terrazzo. See section 3.3 Signage for further guidelines.



DC F-03 FLOOR PLAN

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL

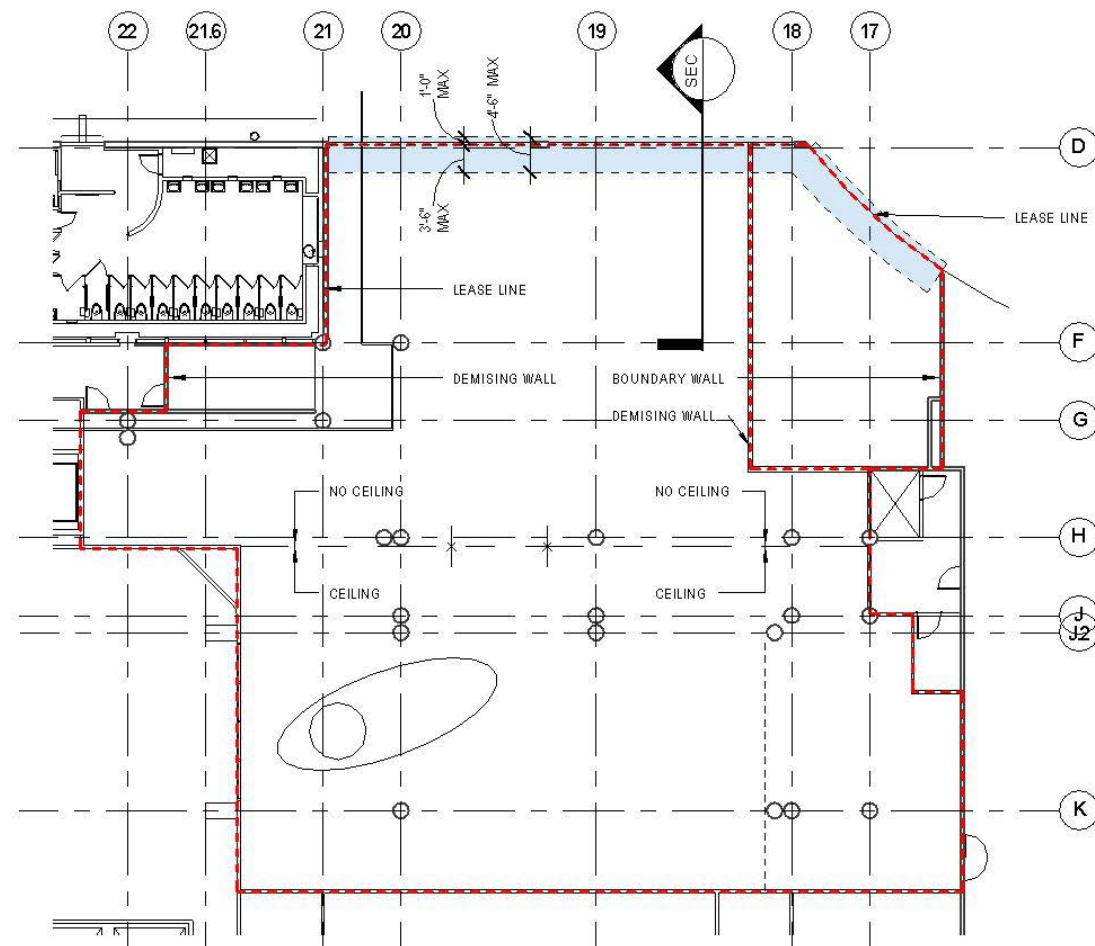


DC F-03 SECTION

2. BUILDING CONDITIONS









2.4.9.4 DESIGN CONDITION F-04:

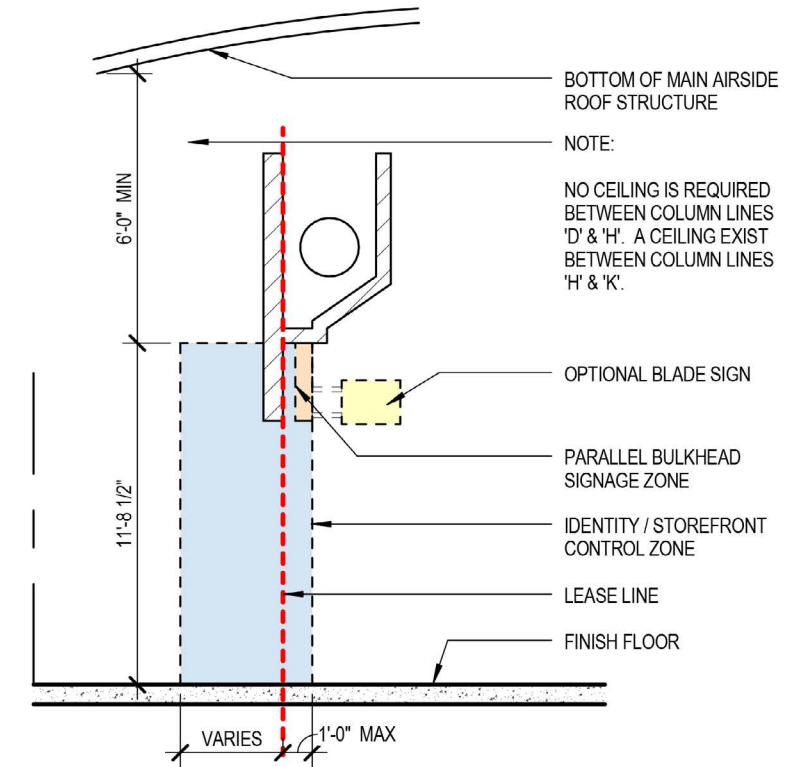
Design Condition F-04 is located in the west center of Airside F. The space illustrated below is F-2-5611 and F-2-5603. Space F-2-5611 is to remain open from the concourse face back to column line H. This will permit the concessionaire to have natural light in the majority of this deep space via the clerestory glazing. The ceiling between column line H and K to the back wall is to remain. Space F-2-5603 will have a similar opportunity regarding the open ceiling zone. See section 3.3 Signage for further guidelines.



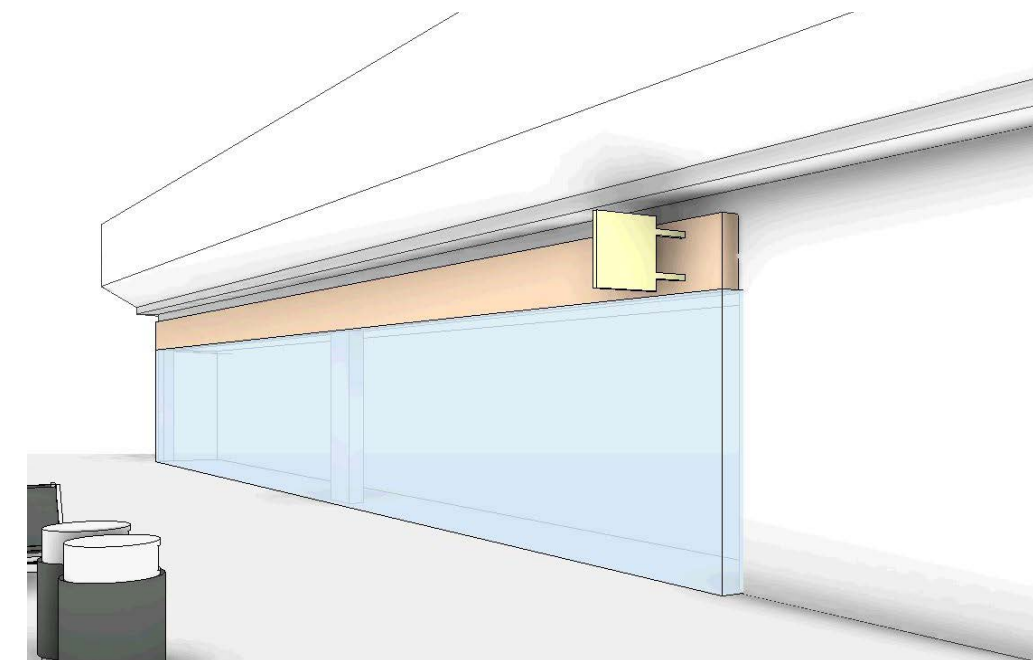
DC F-04 FLOOR PLAN

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL



DC F-04 SECTION

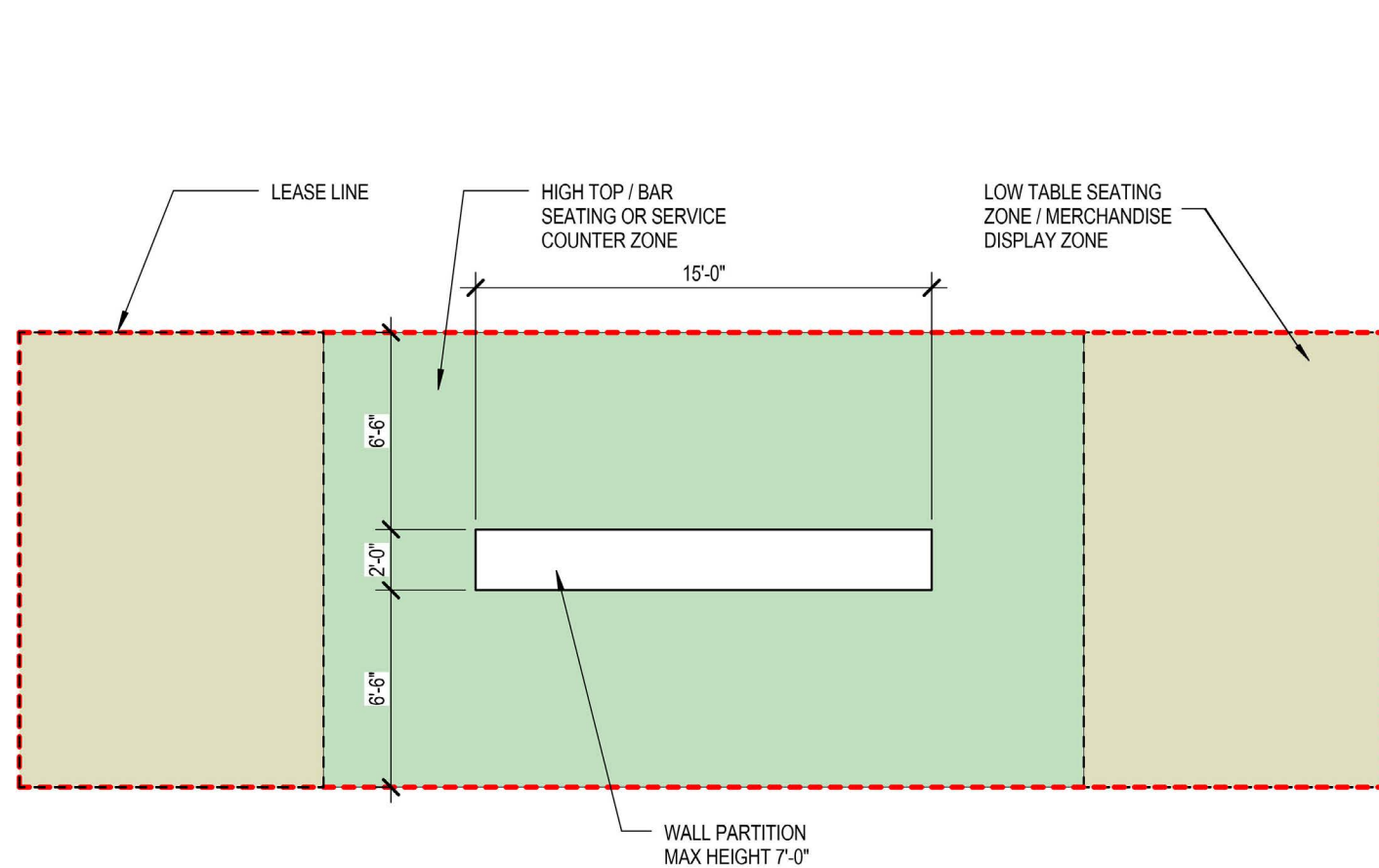


DC F-04 3D VIEW

2. BUILDING CONDITIONS









2.4.9.5 DESIGN CONDITION F-05:

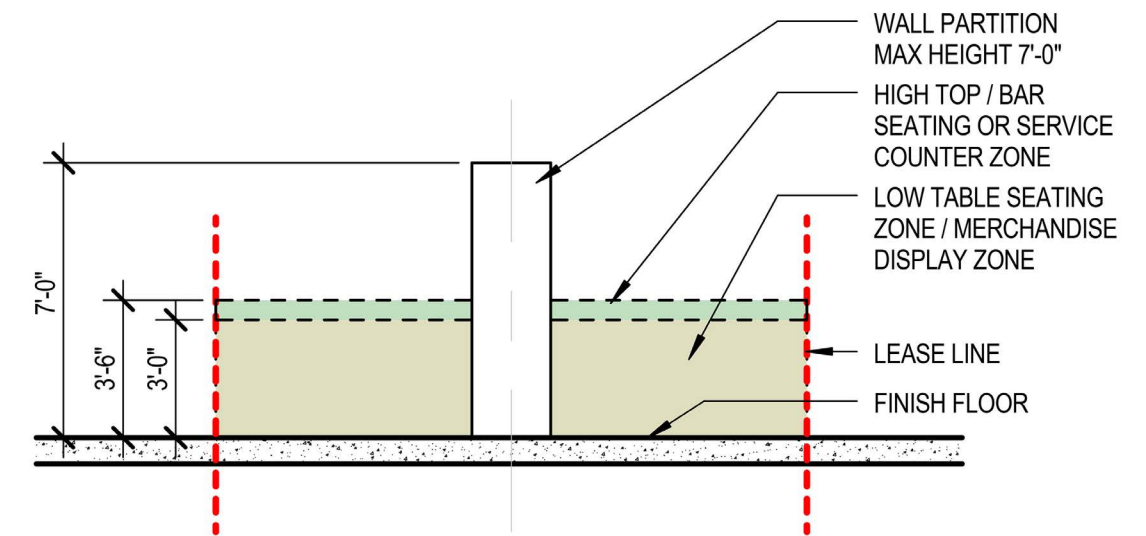
Design Condition F-05 is located on north end of Airside F just off the original terrazzo floor. The carpet in this area will be removed by HCAA for the tenant to insert their flooring. This lease space will not be allowed to extent on any side beyond the lease line or the surrounding green zone. The space is to remain as open as possible to permit visibility of the gate podiums, gate signage and views to the exterior. This is a great opportunity with immediate access to 6 gate lounges. See the LOD's for specific floor dimensions. Refer to Section 3.3 Signage Criteria for signage conditions.



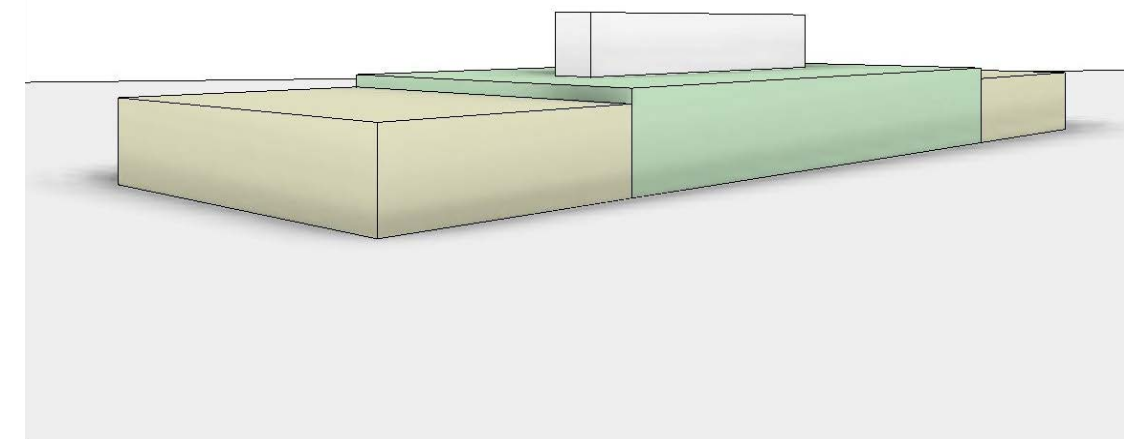
DC F-05 FLOOR PLAN

COLOR LEGEND

 CONTROL ZONE	 LOW ZONE / VARIES
 PARALLEL BULKHEAD SIGNAGE ZONE	 HIGH ZONE / 4'-6" MAX
 OPTIONAL VERTICAL SIGNAGE ZONE	 OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
 BLADE SIGN	 OPTIONAL HANDRAIL



DC F-05 SECTION



DC F-05 3D VIEW

2. BUILDING CONDITIONS

Introduction to Main Terminal

A quote from Florida Architecture, 37th edition, page 5: “At the outset of planning ... the Aviation Authority evidenced its concern for the welfare of the airline traveler as well as the general aviation pilot flight by insisting that Tampa’s new terminal must offer the ultimate in comfort, convenience and eye appeal”. Formally opened April 15, 1971, the transfer level is experiencing its second major update in its 43 year history. The HCAA’s goals, values and initiatives remain in line with the originators of this terminal and a campus wide program is underway to further Tampa’s position with superior passenger service.

Just as the Airsides carry a concept based on their inherent characteristics, the Main Terminal concept is based on both its characteristics and the daily enthusiastic activity level as the **Momentum of Tampa**. With the transfer level host to 100% of all passengers and most meeters and greeters it sees many celebratory moments as well as some tearful ones. The transfer level makes up in heart and soul the volumetrics that are normally present in recent airport terminals. The ever present sixty columns which support the parking decks above also signify and exemplify a strong community which supports all those who travel through this hallowed hall.

These strong columns will not change with the renovation but will promote a calm and cohesive background via use of a matching floor color. This neutral background will be the foil against which the concessions venues, seating groups, shuttle lobbies and vertical circulation will be identifiers for wayfinding, meeting and gathering. The tenant spaces will be allowed to be creative in form, texture, finish and color while the overall remains steadfast in establishing an order. Pathways have been established to promote movement to and across the center zone with seating groups adjacent.

HCAA will be providing new flooring for all circulation zones, the food court and some tenant spaces. HCAA will place high value on floor and wall finishes provided by tenants. A few green zones and 4 new terraces will promote the atmospheric and verdant qualities of Tampa. In the pages ahead you will note three groupings of images. The first are images of Tampa which exemplify the momentum of the Tampa Bay region. Next are images of Transfer level as is and as proposed. The final grouping are tenant unit images from other airports which could be envisioned to promote the momentum of Tampa. All images are here for reference in hopes that they will inspire you to be creative in your unit development and the products as they relate to the unique aspects of the Tampa Bay region and Tampa International Airport and the **Momentum of Tampa**.

2.4.10 Design Condition Main Terminal

General Notes:

1. Refer to lease outline drawings (LOD) for specific dimensional area information.
2. MEP/FP and structure not shown. Field verify base building conditions prior to any design or construction.
3. For listing of items provided by the Authority as base building and items required by the tenant, see the **SECTION 12.1 – Provisions Summary – Main Terminal**.
4. For listing of Authority provided utility services, see the **SECTION 12.2 Authority Responsibility Matrix – Main Terminal**.
5. For listing of specific utility services for the concession spaces, see the **SECTION 12.3 Concessions Services Matrix – Main Terminal**.

For storefront, display, flooring, ceiling, door, entrance, walls, kitchen, signage, lighting, and other MEP/FP requirements, see **SECTION 3 – DESIGN CRITERIA**



2. BUILDING CONDITIONS

Examples of Tampa Momentum where recreation, functional movement, atmospheric qualities and history speak to Tampa's continuing momentum into the future.



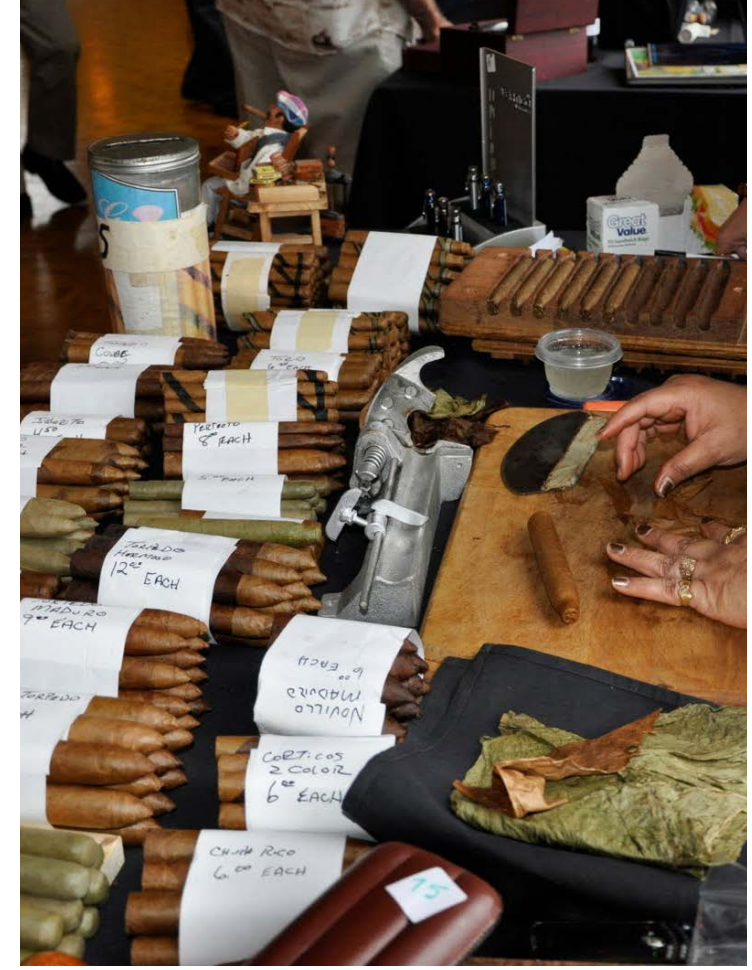
Bay and Beach



Skyway Bridge



Rain and Rainbow



Aficionado Days

2. BUILDING CONDITIONS

The Transfer level will serve movement to the Conrac, bag claim and ticket levels, parking decks, airside and the many meeters/ greeters and well wishers. All are tied to the *momentum of life experience* morning to evening.



Current seating at elevators:
The red and blue glazed elevators are perimeter anchors and will continue to be prominent.



Food Court zone:
There will be a transition zone created by the ceiling in the seating area. Then the new roof/ceiling line will soar to the exterior.



Central E/W column bay looking west:
Seating zones are close to each tenant space and views are open across the entire floor.



Looking east from Airside F: angular pathways express the momentum and allow direct movement in multiple directions.

2. BUILDING CONDITIONS

Here are concessions venues from other airport facilities where each relate to an open approach, clean lines, and movement which is Tampa Momentum.



Heathrow T3:
View portals at its best



Frankfurt:
Wine & wood
object and
art, full of
movement and
texture



Copenhagen:
Italian
food & court



Helsinki:
Space
forms
via minimal
definition

2. BUILDING CONDITIONS



Heathrow T3:
Lifestyle store with minimal enclosure, defined by flooring and overhead frame



Zurich:
Airside bar with open views, inviting, and beautiful



Heathrow T5:
Lifestyle store with maximum circulation

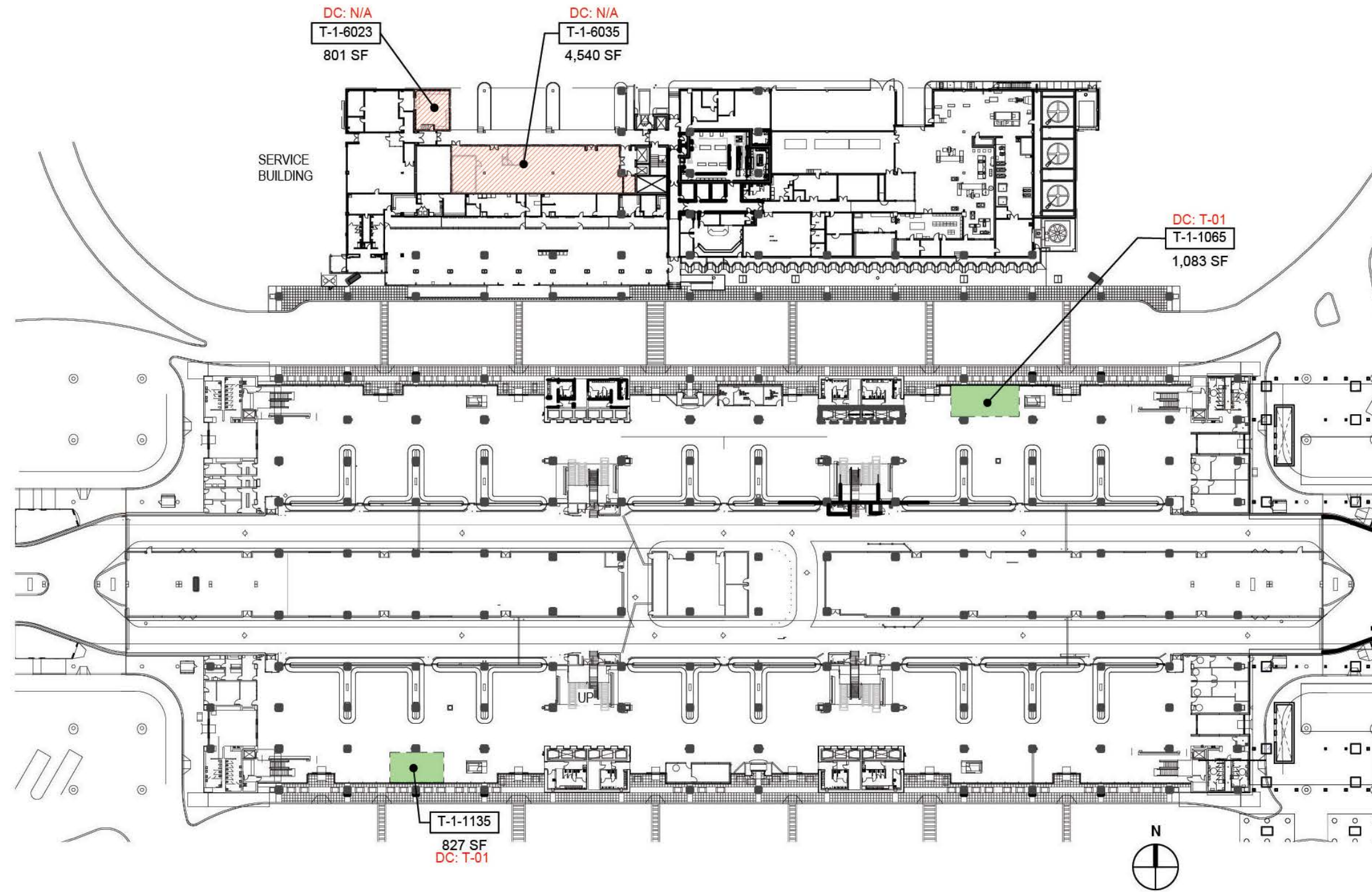


Toronto T1:
Speciality food, closure and openness coexist

2. BUILDING CONDITIONS

2.4.10 Space Plans – Main Terminal

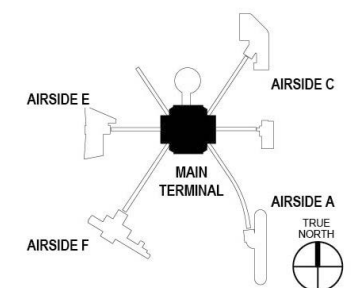
2.4.10.1 Baggage Level 1 Plan – Main Terminal



LEGEND

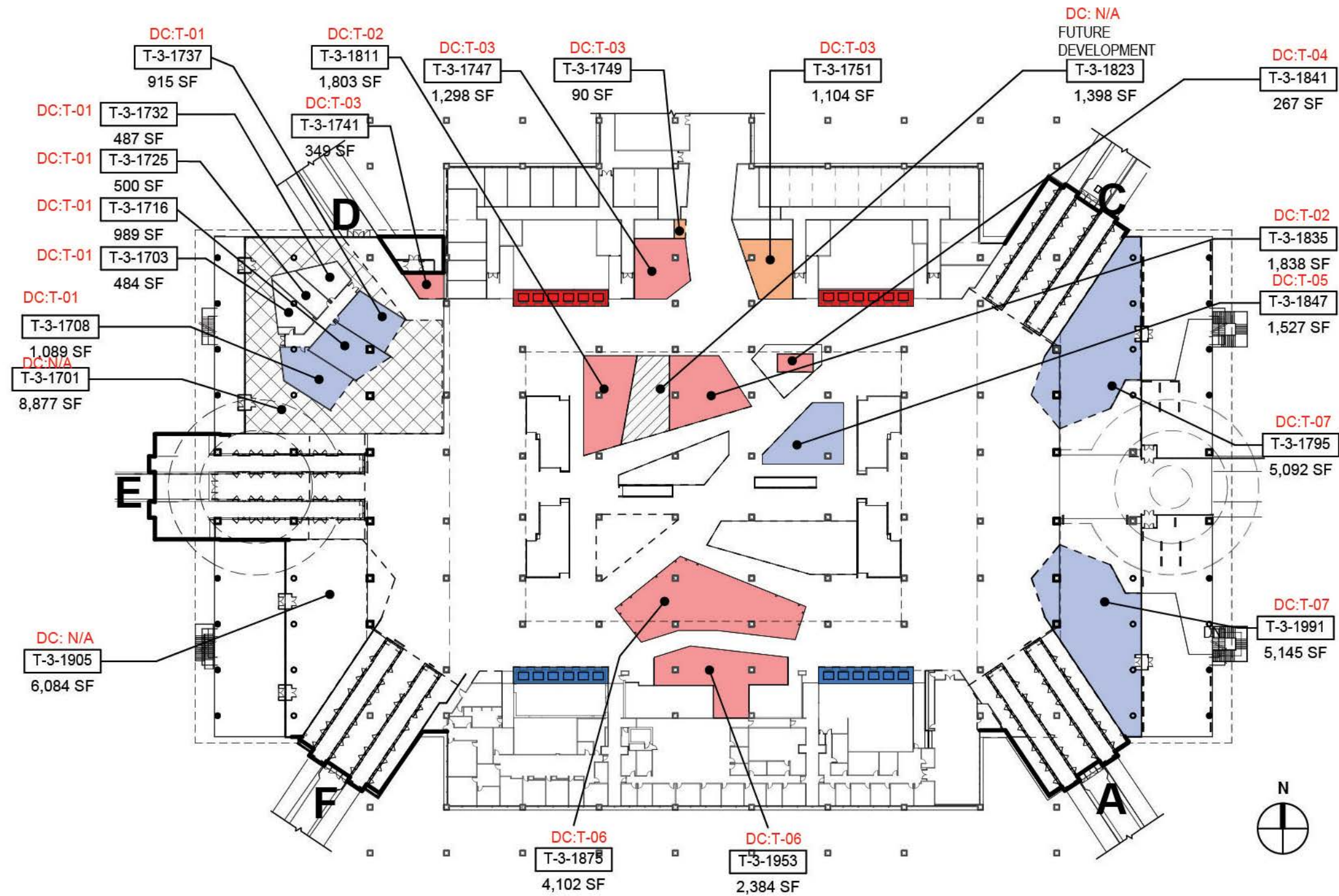
- CONCESSION SUPPORT STORAGE SPACE
- NEWS/CONVENIENCE
- DC: X-XX** DESIGN CONDITION - SEE SECTION 2.4

KEY PLAN:



2. BUILDING CONDITIONS

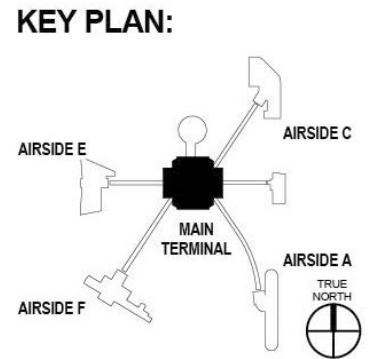
2.4.10.2 Transfer Level 3 Plan – Main Terminal



LEGEND

- AMENITIES
- DAYLIGHT ZONE
- FOOD & BEVERAGE
- BY HCAA
- FUTURE DEVELOPMENT
- SERVICE
- SPECIALTY RETAIL

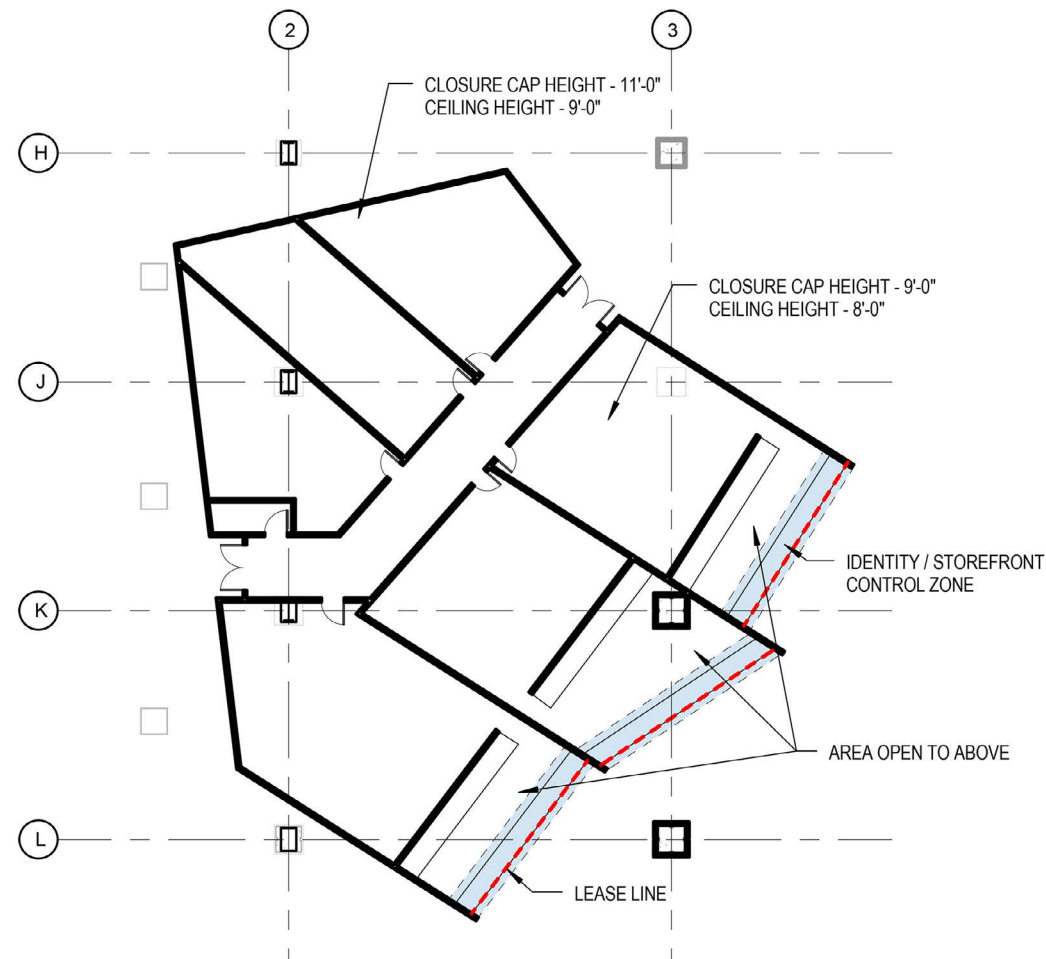
DC: X-XX DESIGN CONDITION
SEE SECTION 2.4



2. BUILDING CONDITIONS

2.4.11.1 DESIGN CONDITION T-01:

DC-T-01 is located on Transfer Level and also on Bag Claim. On the bag claim level T-1-1065 and T-1-1135 tenant construction will be limited to 9'-0" aff. The Transfer level food court spaces will be open along the face. Backwalls in this front of house zone will be 9'-0" tall and can be used for storefront identity. All tenant improvements are limited to the height of the provided unit for views and maximum daylight penetration. Space number T-3-1708 is illustrated below. Perimeter walls, demising walls between tenant spaces and closure caps will be built as indicated by HCAA. Ceilings and fit out are by concessionaire. If less enclosed space is desired please submit to HCAA for review. The kitchen hood, exhaust and makeup air conditions are fully explained in Section 12. See Section 3.3 for signage.

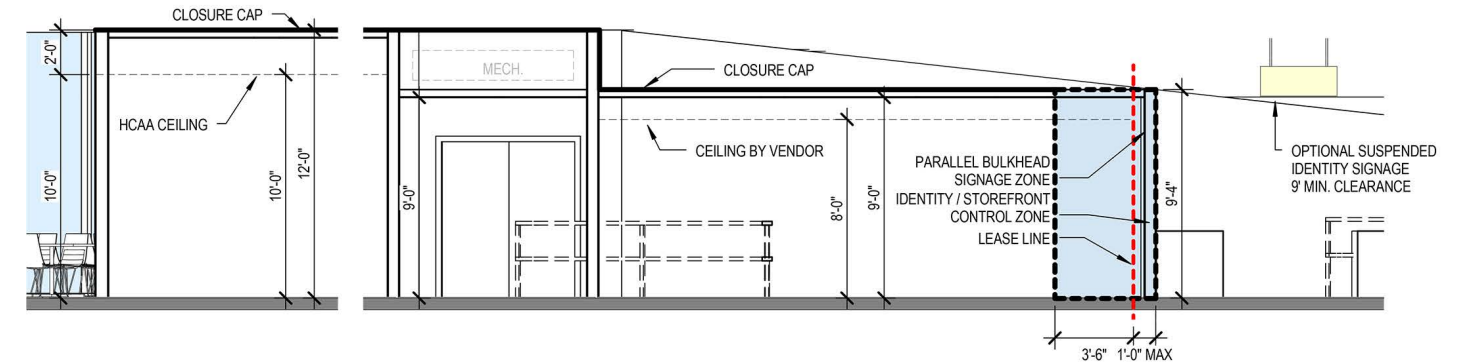
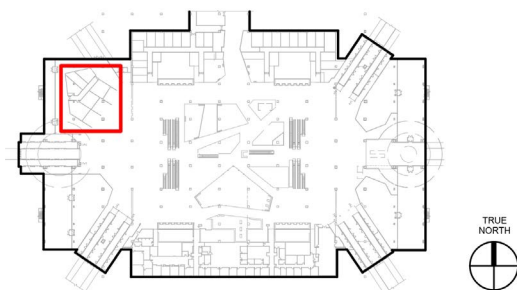


DC T-01 FLOOR PLAN

COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

KEY PLAN:



DC T-01 SECTION

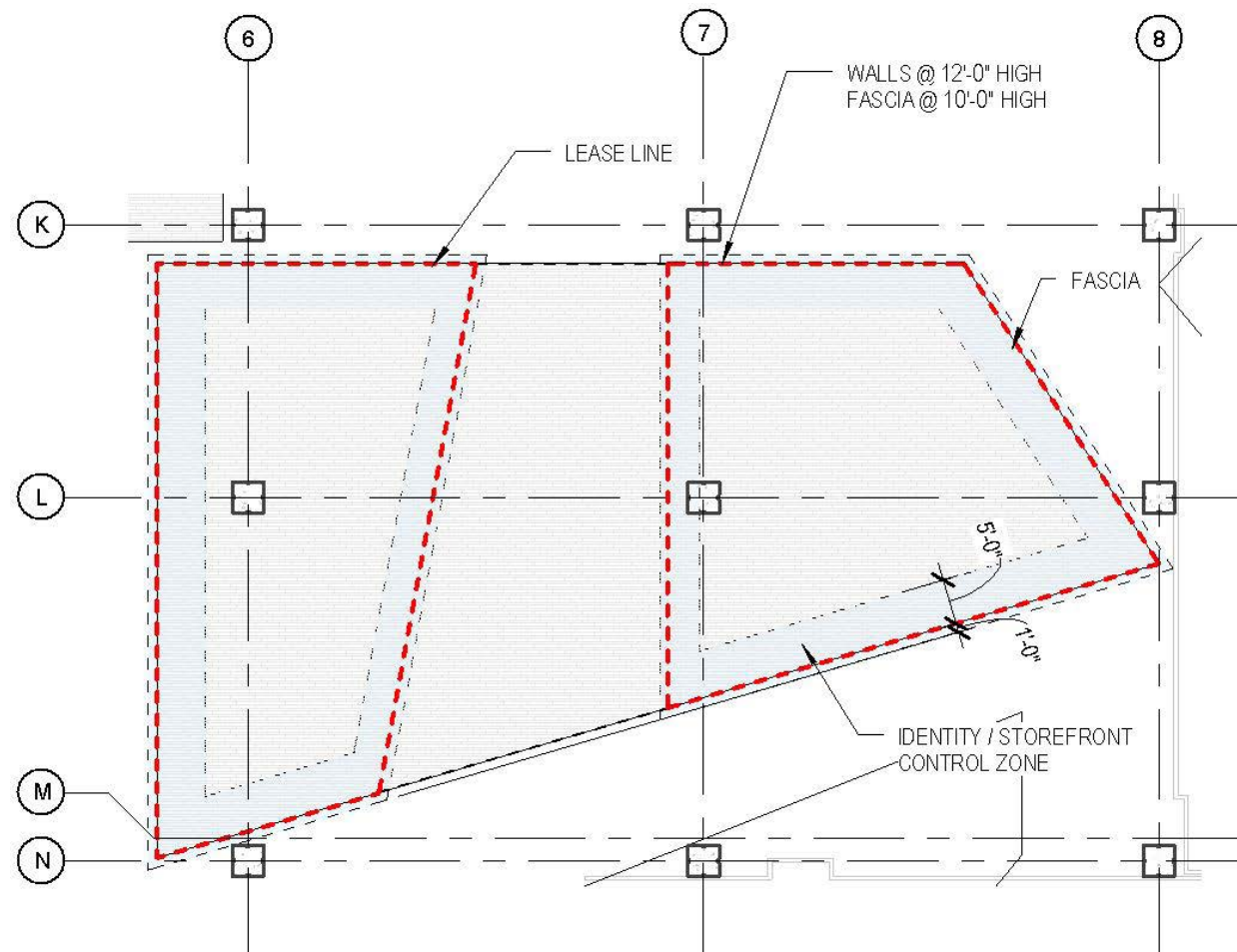


DC T-01 3D VIEW

2. BUILDING CONDITIONS

2.4.11.2 DESIGN CONDITION T-02:

Design Condition T-02 is located at the center section of the Main Terminal Transfer Level. This space is intended to be as open as possible. The maximum allowable height is 12ft aff overall and the signage must be accommodated within that 12 ft. There will be no ceilings permitted in these spaces. Bracing for tenant walls must be via the floors or small columns at discreet locations. The design condition shown is T-3-1835. The central space shown below is a corridor in this phase but could be lease space if desired. See section 3.3 Signage for further guidelines.

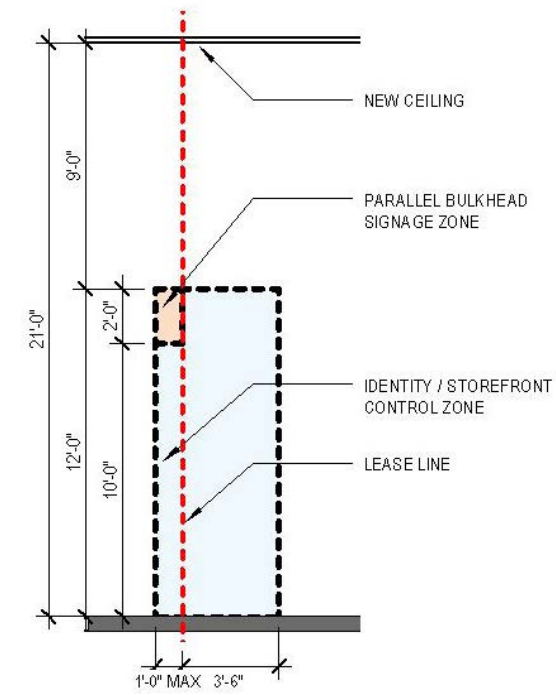
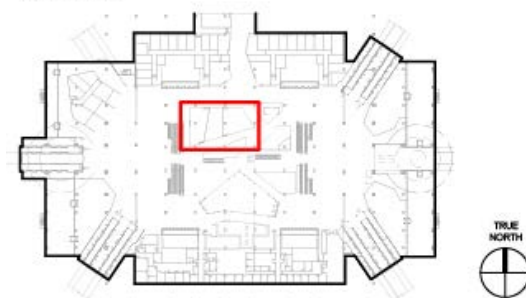


DC T-02 FLOOR PLAN

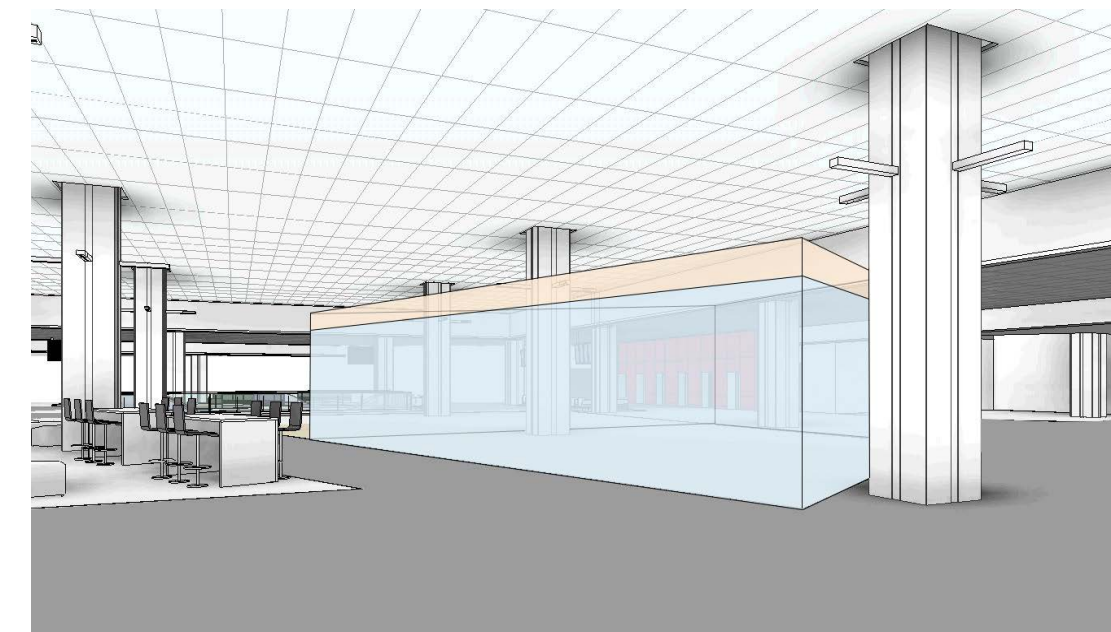
COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

KEY PLAN:



DC T-02 SECTION

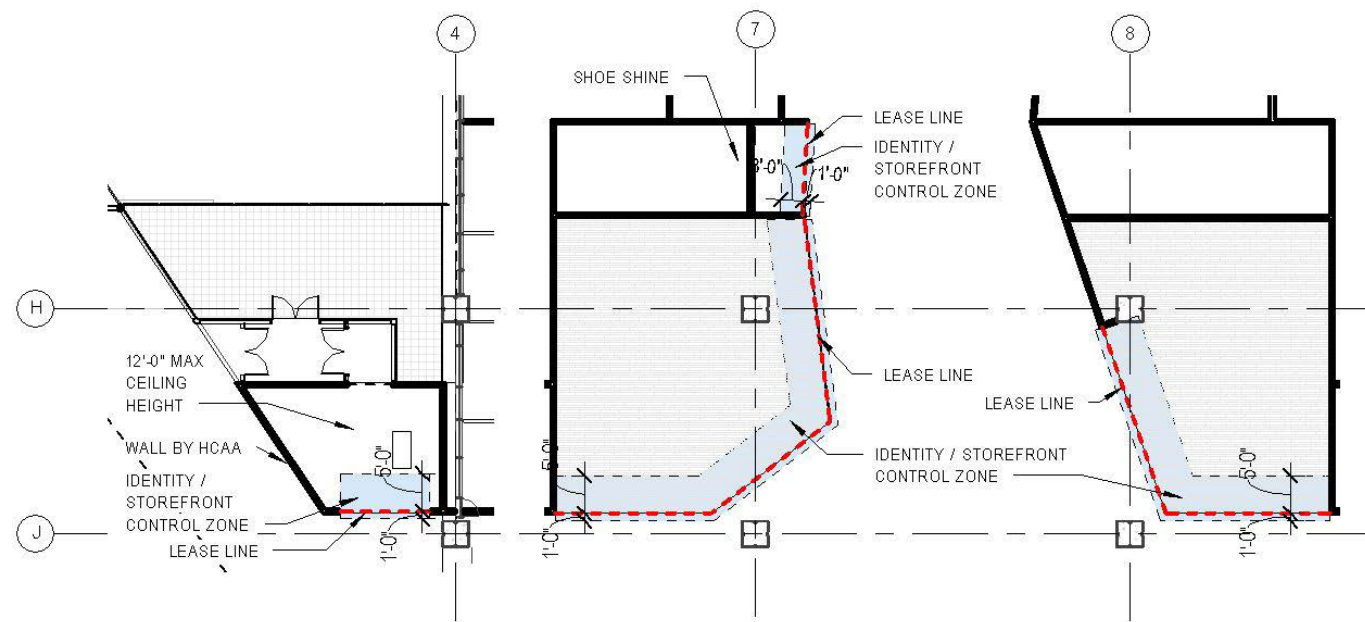


DC T-02 3D VIEW

2. BUILDING CONDITIONS

2.4.11.3 DESIGN CONDITION T-03:

Design Condition T-03 is located at the north, center section of the Transfer Level. These spaces are enclosed areas with the bulkhead/soffit matching the main wall finish. The space illustrated in the 3D image is space T-3-1747. If additional enclosure is desired for any of these spaces the tenant must submit to HCAA as part of the review process. Security is envisioned to be provided in the bulkhead zone or via folding or sliding wall panels. Existing conditions permit the ceiling in this area to be a maximum of 12'-0" aff. See section 3.3 Signage for further guidelines.

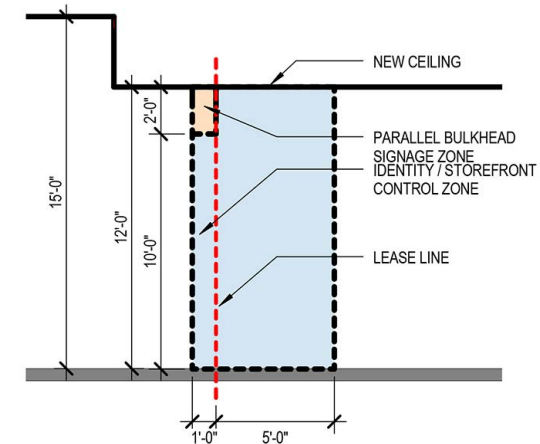
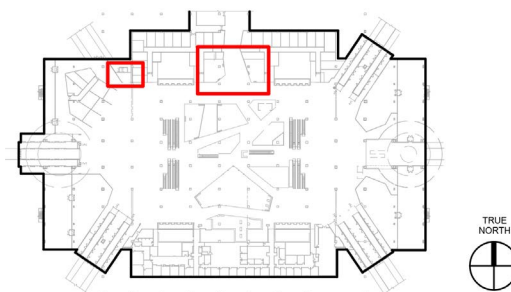


DC T-03 FLOOR PLAN

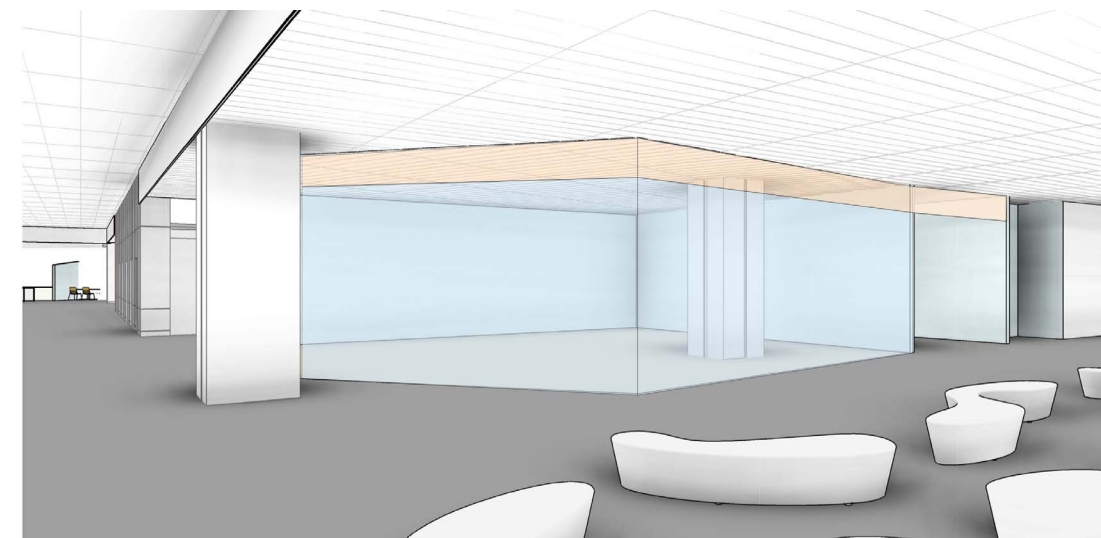
COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

KEY PLAN:



DC T-03 SECTION

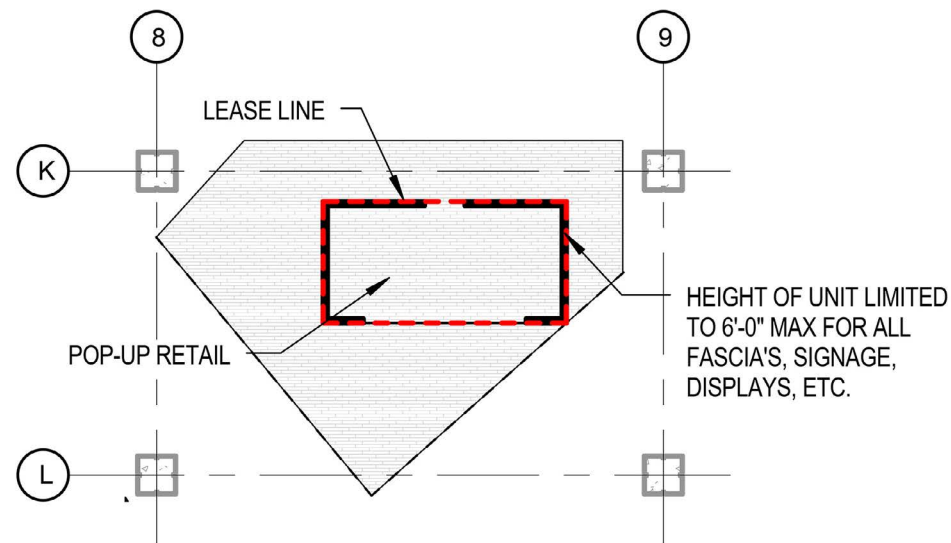


DC T-03 3D VIEW

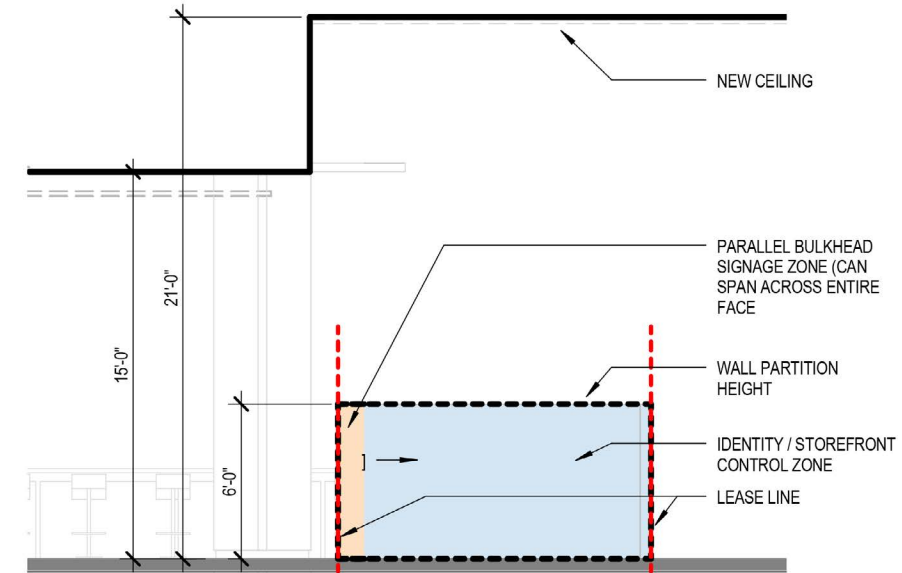
2. BUILDING CONDITIONS

2.4.11.4 DESIGN CONDITION T-04:

Design Condition T-04 is located at the north center of the Transfer Level. Space number T-3-1841 is illustrated below. This is a pop-up retail space with the tenant providing all space definition. HCAA will provide utilities to this space. No ceiling is permitted and the height is restricted to 6'-0". Special lighting conditions will be permitted subject to HCAA approval. See section 3.3 Signage for further guidelines.



DC T-04 FLOOR PLAN

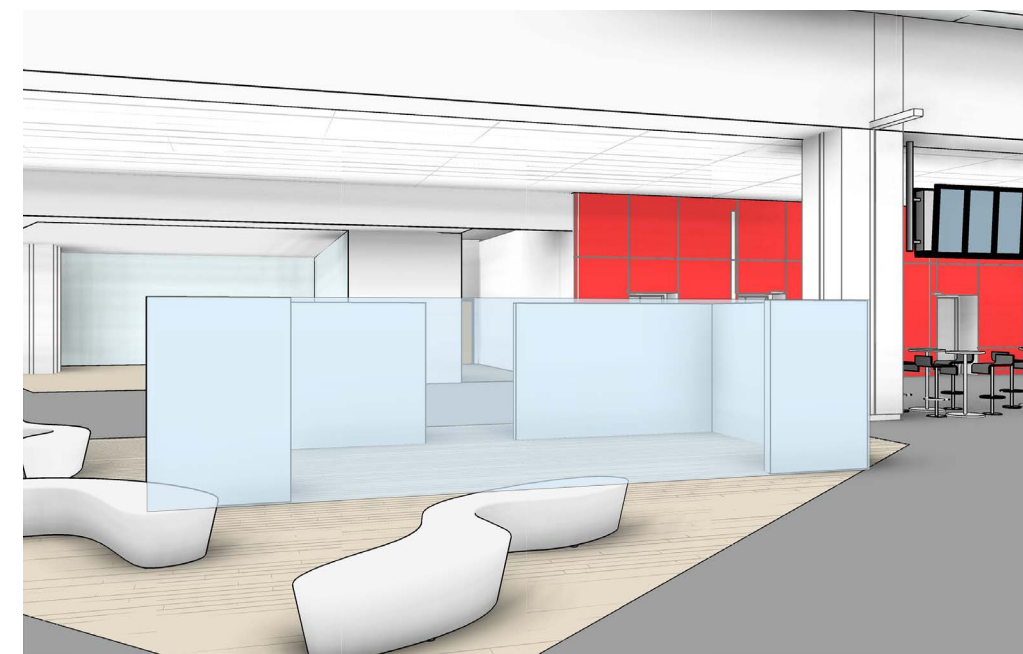
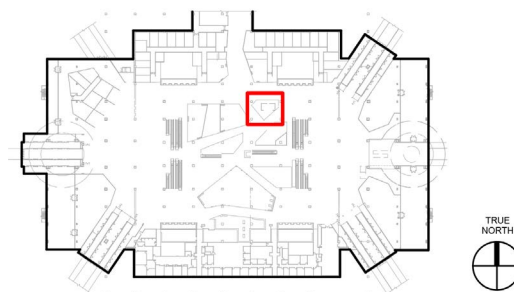


DC T-04 SECTION

COLOR LEGEND

	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL

KEY PLAN:

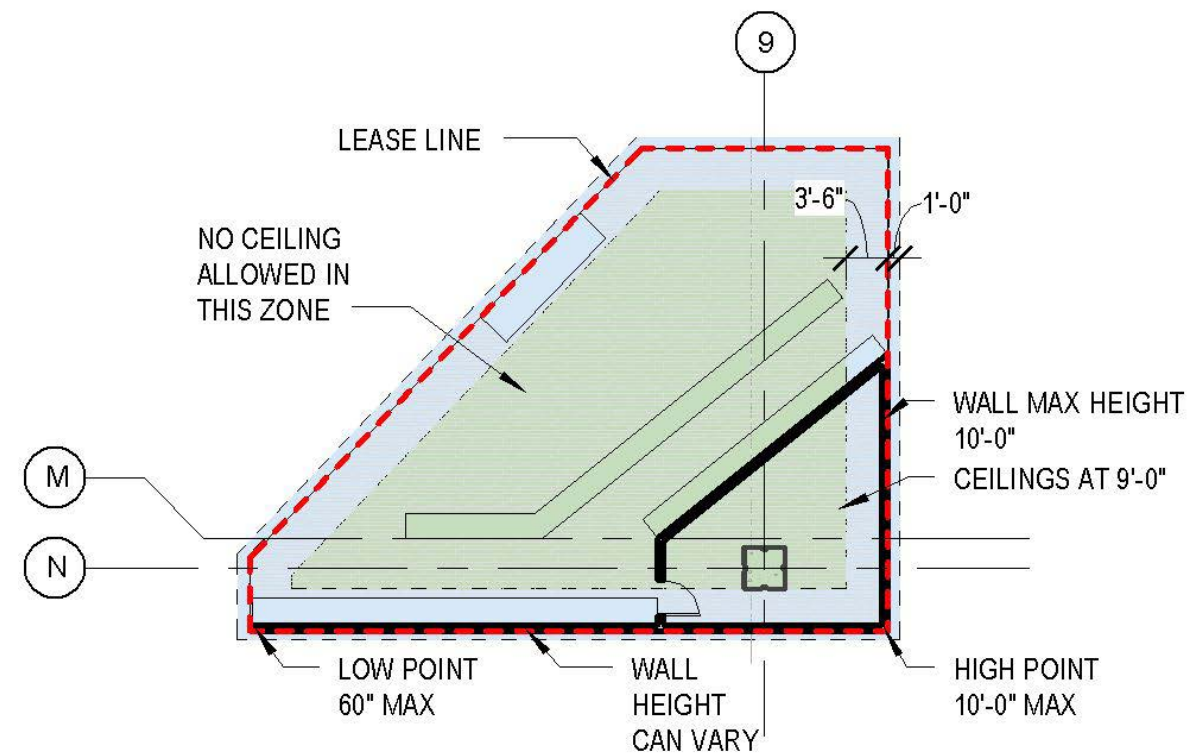


DC T-04 3D VIEW

2. BUILDING CONDITIONS

2.4.11.5 DESIGN CONDITION T-05:

Design Condition T-05 is located in the center section of the Transfer Level. Per the LOD's this space is without any walls. There is a height limitation of 10'-0" aff for any build object, signage or lighting condition. The plan, section and elevation shown here are representational as only height and floor plan restrictions apply. However, only a limited amount of walls at 10'-0" high will be permitted regardless of the layout configuration. Walls, signage and lights by the tenant will not be allowed to be mounted on or engaged with the building column. This space is intended to be open, with low displays and seating accommodations. The one area indicated herein for high walls is the desirable high wall location due to visibility to all shuttle lobbies. Any space needing a ceiling should be held to a minimum due to ventilation. The space is identified as T-3-1847. HCAA welcomes creativity with this unit and openness is encouraged. Multiple 3D views will be required for the tenant submittal due to critical central location of this unit. See section 3.3 Signage for further guidelines.

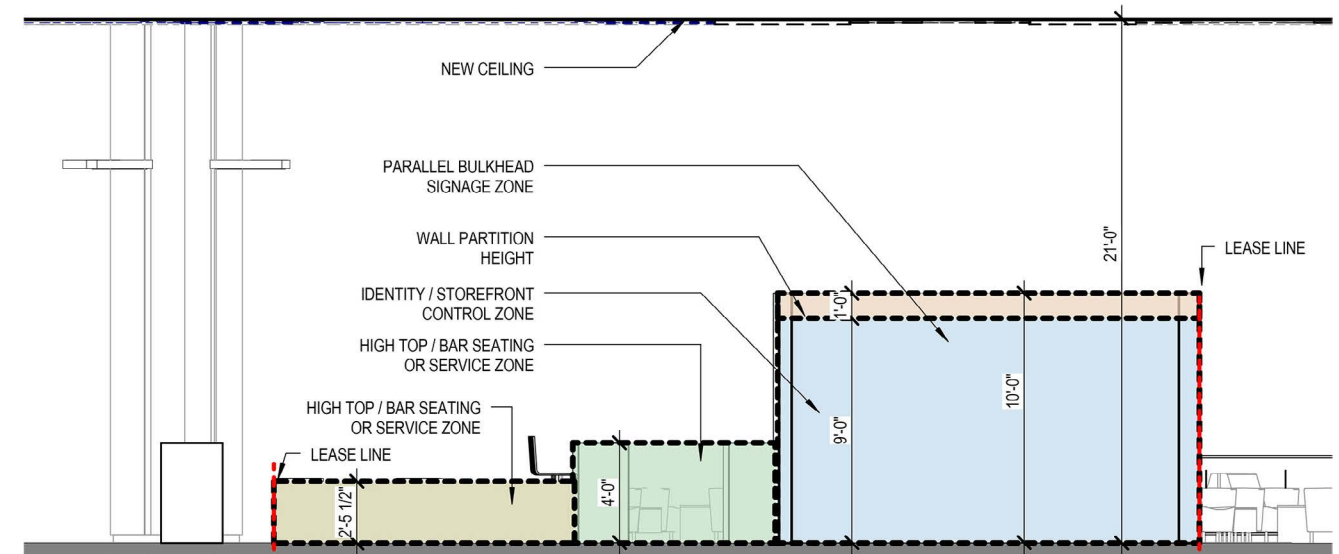
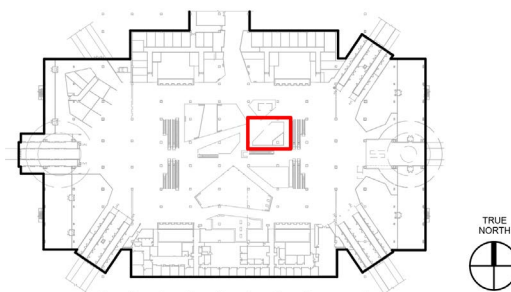


DC T-05 FLOOR PLAN

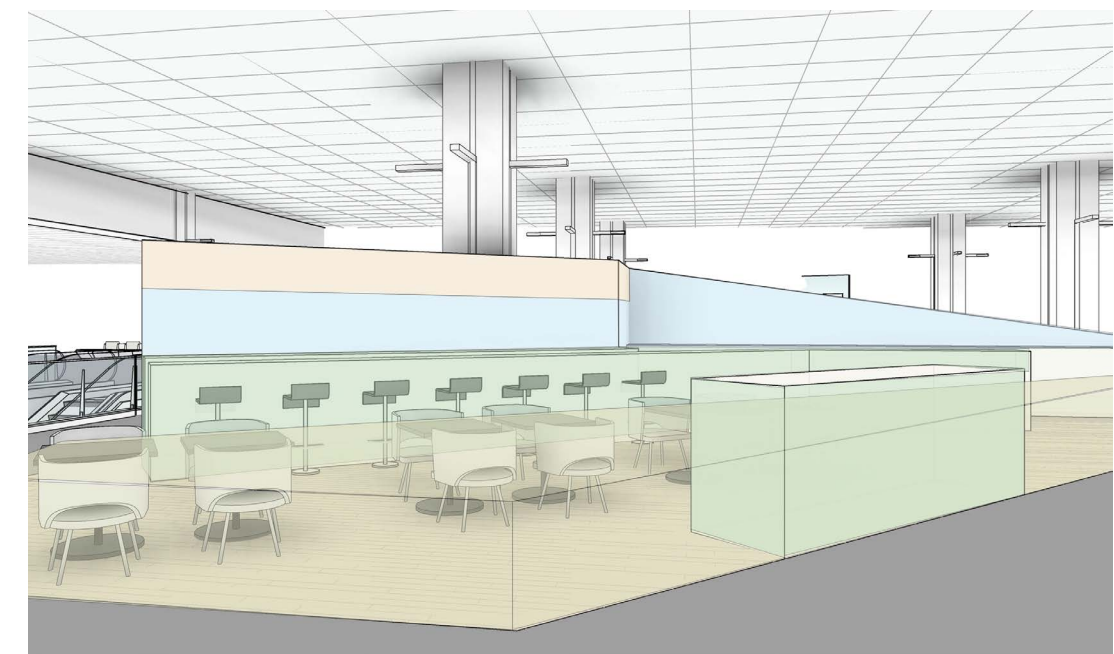
COLOR LEGEND

	CONTROL ZONE		LOW ZONE / VARIES
	PARALLEL BULKHEAD SIGNAGE ZONE		HIGH ZONE / 4'-6" MAX
	OPTIONAL VERTICAL SIGNAGE ZONE		OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
	BLADE SIGN		OPTIONAL HANDRAIL

KEY PLAN:



DC T-05 SECTION

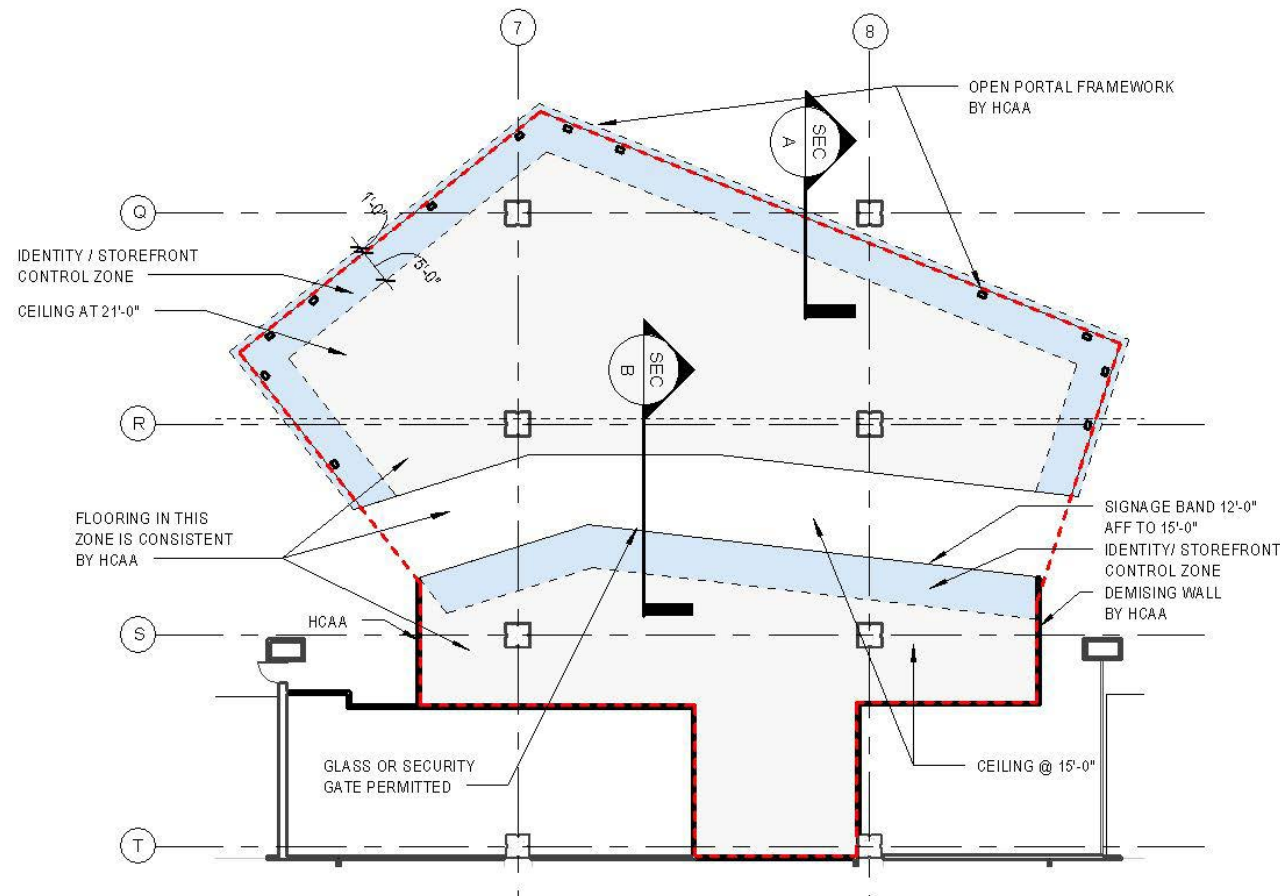


DC T-05 3D VIEW

2. BUILDING CONDITIONS

2.4.11.6 DESIGN CONDITION T-06:

Design Condition T-06 is located at the south center section of the Transfer Level. Space T-3-1875 & T-3-1953 are one tenant. This space is intended to be Life style / Department store retailing. Views are desired to be maintained through the area noted as T-3-1875 with definition given via the corner bulkhead structures. The minimal corner structures are not required but encouraged to define the space. In this zone no display, signage or structure can exceed 12'-0" so wayfinding remains clear. Display unit security is envisioned for merchandise. Space T-3-1953 will have full height closure on the sides and back. The HCAA provided flooring for both spaces and the corridor shown in white will be a single product to signify a unified space. Signage for T-3-1953 can extend from 12-15 ft above finished floor. See section 3.3 Signage for further guidelines.

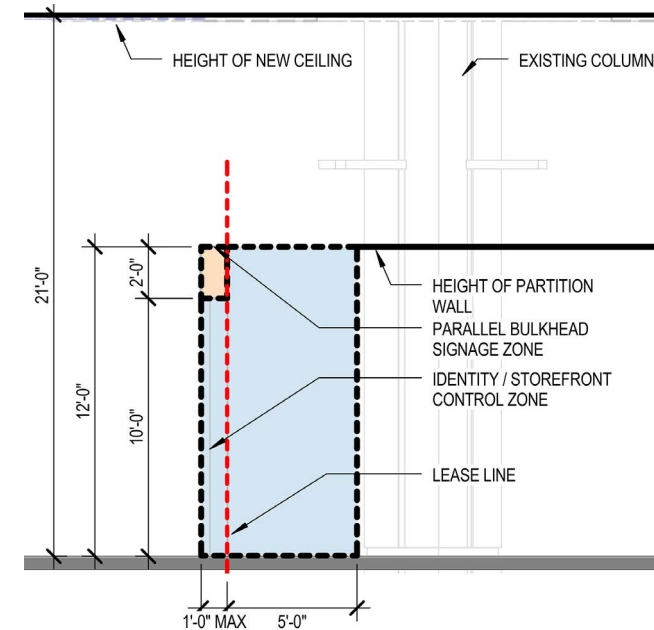
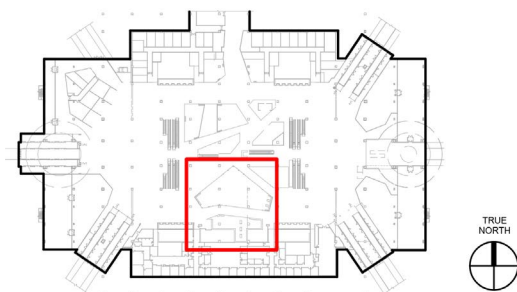


DC T-06 FLOOR PLAN

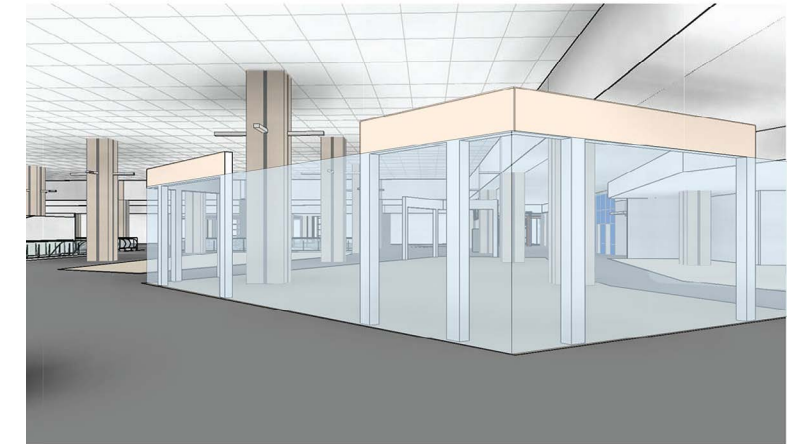
COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

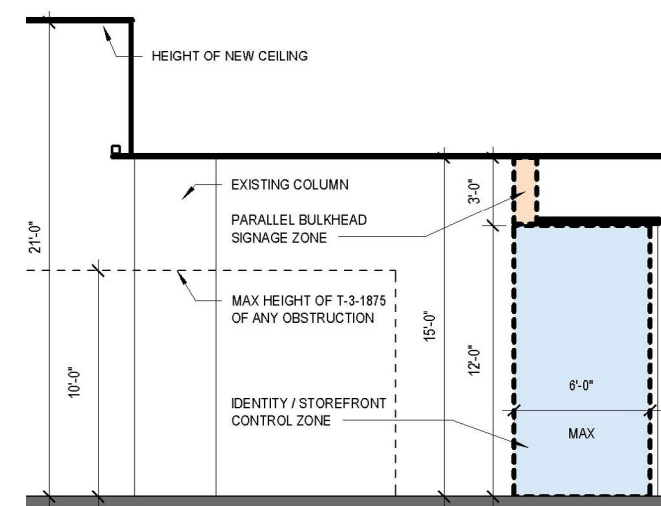
KEY PLAN:



DC T-06 SECTION A



DC T-06 3D VIEW A



DC T-06 SECTION B

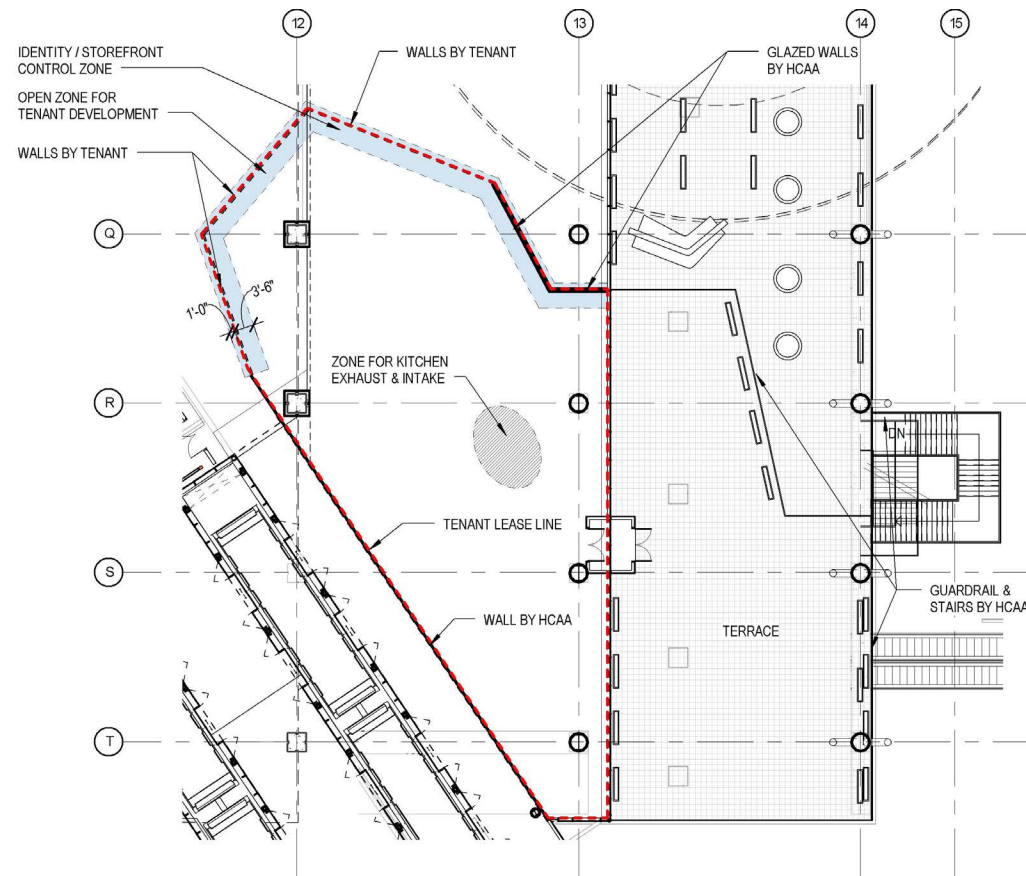


DC T-06 3D VIEW B

2. BUILDING CONDITIONS

2.4.11.7 DESIGN CONDITION T-07:

Design Condition T-07 is to the far east of the Transfer Level. HCAA is planning to construct glazed walls along the APM shuttle exit path and directly adjacent the curtainwall as indicated. The vendor has the opportunity to design and construct 3 identification walls or partial enclosure conditions. The space shown here is T-3- 1991. The height is restricted along column line 12 to a 12 ft ceiling, however toward the terrace the ceiling condition changes to a varied condition from 18 ft to 26 ft. Walls and roof caps needed around kitchen areas are to be kept to 12 maximum height. HCAA will provide the ceilings in all zones for consistency of ceiling height. Only emergency lighting will be provided, and all tenant lighting must be approved and coordinated with HCAA. See section 3.3 Signage for further guidelines.

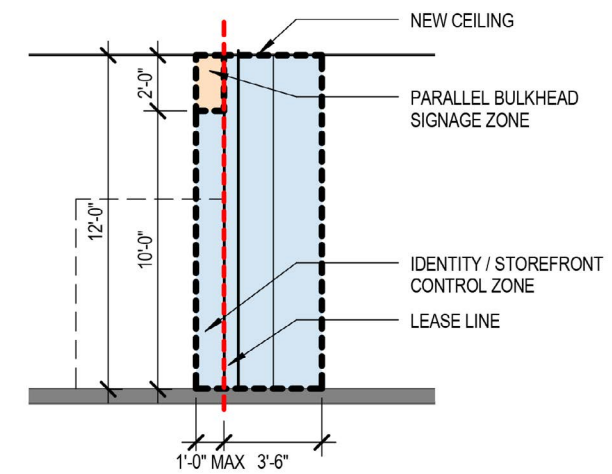
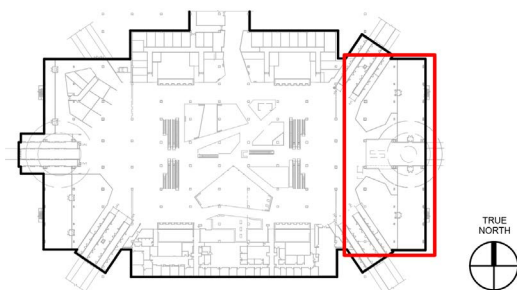


DC T-07 FLOOR PLAN

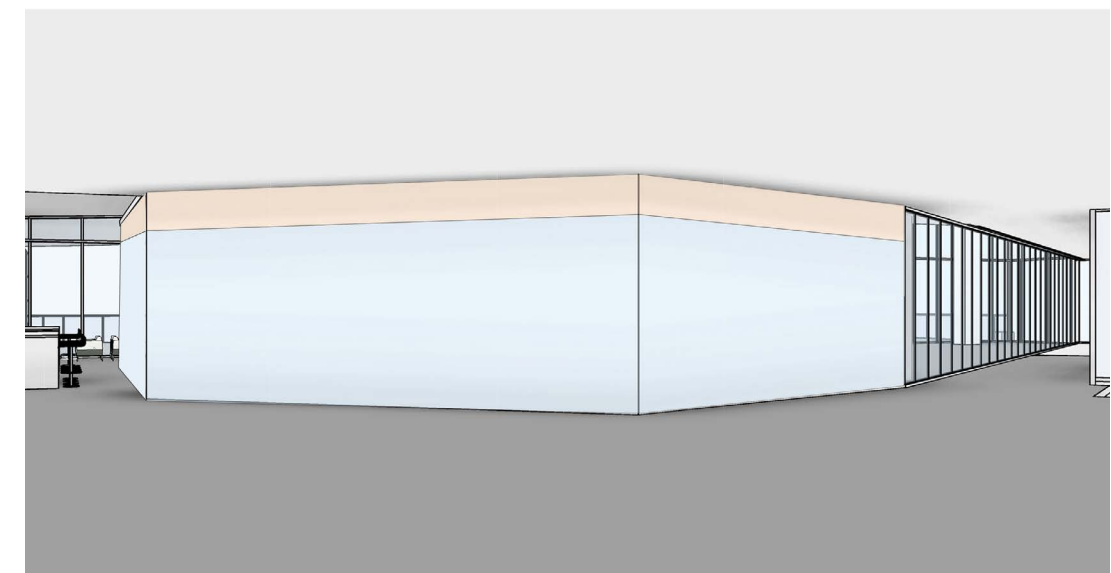
COLOR LEGEND

CONTROL ZONE	LOW ZONE / VARIES
PARALLEL BULKHEAD SIGNAGE ZONE	HIGH ZONE / 4'-6" MAX
OPTIONAL VERTICAL SIGNAGE ZONE	OPTIONAL STOREFRONT / HANDRAIL SIGNAGE ZONE
BLADE SIGN	OPTIONAL HANDRAIL

KEY PLAN:



DC T-07 SECTION



DC T-07 3D VIEW

2. BUILDING CONDITIONS

2.5 Establishing Base Building As-Is Conditions for Each Space

Dimensions and details shown in the Concessions Design Criteria Manual of existing/provided building conditions are intended for reference only. It is the responsibility of the tenant to confirm existing conditions and to document any deviation in the existing condition with actual details for the Authority's review and approval.

For specific details of Authority provided utilities, see Sections 8, 9, 10, 11, and 12.



SECTION 3 DESIGN CRITERIA

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

3. DESIGN CRITERIA

3.1 Tenant Space General Guidelines

3.1.1 Storefront

The storefront consists of the Authority-provided neutral frame and tenant-provided store enclosure. An Identity/Storefront Control Zone, defined in Section 2.4, within the lease line has been established as a transition between the concourse circulation and the tenant store interior.

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

3.1.1.1 Neutral Frame

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

3.1.1.2 Storefront Guidelines

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

3.1.1.3 Openness/Transparency

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

3.1.1.4 Storefront Materials

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

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

Acceptable materials include:

1. Decorative finished metals such as polished chrome, anodized aluminum, stainless steel, and zinc.
2. Natural stone products such as marble, granite, or limestone.
3. Ceramic or porcelain tile, thru body products only.
4. Top quality hardwood.
5. Rough sawn, re-used, or recycled lumber; rough sawn cedar; or other unfinished woods with the Authority's approval and if consistent with the tenant's generally recognized trade dress.
6. Glass Fiber Reinforced Concrete (GFRC) material.
7. Tempered glass.
8. Solid surface, quartz, ultra high strength concrete.

Use of the following materials on the storefront and within the Identity Control Zone is strictly prohibited:

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

Base:

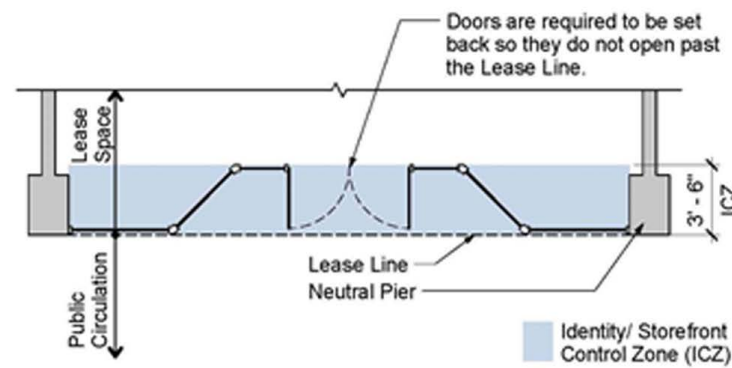
1. All storefronts, excluding doors, must have a 6" minimum base of durable material such as granite, marble, stone, terrazzo, stainless steel, or other durable material anchored to a solid backing.
2. Tempered Glass to the floor
3. Vinyl, rubber, brass, pre-finished metals other than stainless steel,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

3. DESIGN CRITERIA

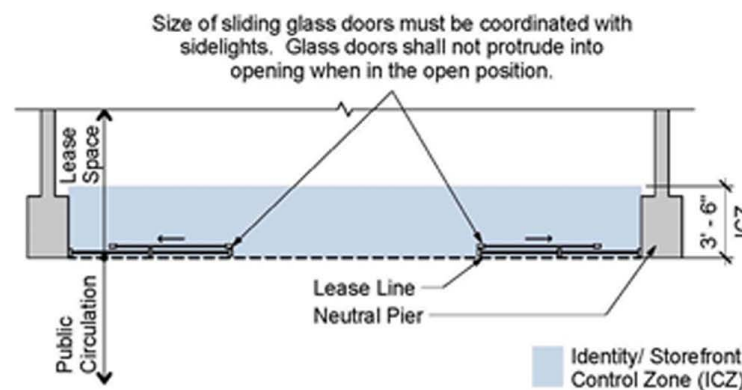
3.1.1.5 Store Entrances

Recesses, angles, and other devices designed to break up the length of the flat storefront are acceptable. All interior storefront glass is to meet the openness/transparency requirements of this manual (Section 3.1.1.3). All storefront designs are subject to the Authority’s approval, which may be withheld at the Authority’s sole discretion.

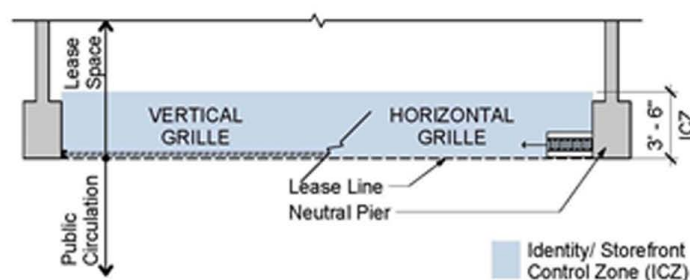
All storefronts must be self-supporting. Storefronts must be buffered from the neutral frame and base building by a black 3/4” reveal (Section 3.1.1.1, Neutral Frame) and cannot suspend from it or be braced by it. Bracing to structural columns and beams may be allowed; however, no penetrations are allowed in concrete columns or beams. Structural connection must be developed by a licensed structural engineer and is subject to approval by the Authority.



Swinging Door Requirements



Sliding Door Requirements



Grille Requirements

3.1.1.5 Store Closures

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

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

Closures may not have thresholds or bottom tracks and must maintain a minimum of 1/4” undercut to clear all adjacent floor surfaces.

If swing doors are used, a setback of 36” minimum from lease line is required to allow for door swings. No part of any door shall extend beyond the storefront lease line into the Airport’s public corridors except when required by code. Allowable doors include: multi-pane glass, fully glazed, or frameless glass doors on pivots.

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

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

For smaller display cases and freestanding units, a lighter, fabric type or roll down enclosure is acceptable. Other lighter enclosures for low display cases will be considered, subject to the Authority’s approval, which may be withheld at the Authority’s sole discretion.

3. DESIGN CRITERIA

3.1.1.6 Storefront Examples (as reference)



3. DESIGN CRITERIA

3.1.2 Merchandise Displays

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

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

1. Displays providing direct service must be set back a minimum of 2'-0" from the lease line to provide adequate circulation and queue space.
2. All displays visible to the public are restricted to durable, non-porous, easily cleanable materials. Display unit backing, front, shelving, and countertop materials are limited to the following:
 - a. Stone or other hard surface materials
 - b. Stainless steel or other metal
 - c. Solid surface materials
 - d. Glass
 - e. Ceramic or porcelain tile
 - f. Hardwood
3. Simulated natural products and metal and plastic laminates are not acceptable materials for display design. However, high impact laminates may be allowed but are subject to the Authority's approval.
4. Display recesses, angles, and other devices can be used to break up the length of the flat front.
5. All display fronts are to have a 6" high by 4" deep recessed toe space. The face of this base should be covered in the same material as the adjacent floor or other durable material such as tile, stone, and stainless steel.
6. A personnel access door in a merchandise display front is permissible where no rear entry is available. It must be concealed by matching the adjacent display front materials. Hinges and hardware must be concealed.
7. All take-away counters must have a section that meets ADA accessibility requirements (see Section 4.1.6, Accessibility Standards).
8. Wall displays must have proper reinforced backing or be supported by high gauge metal studs.

3.1.3 Flooring Materials and Transition

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

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

4. In all tenant areas, a continuous waterproofing membrane, 60 mils minimum thickness, must be installed prior to the finish floor and base material. This material must wrap 6" up on the adjoining walls. Waterproofing must be tested before finishes are installed.
5. If damage has occurred during construction, the tenant is required to repair and replace adjacent Airport flooring within the entry zone at the front of the storefront enclosure to provide a continuous floor material, to the extent of the damage.
6. If the tenant's space requires floor penetrations, the tenant's contractor is required to provide non-destructive testing of the slab/structure (x-ray) before cutting, drilling, or otherwise penetrating the existing composite slab. The Authority is to be notified of the exact location, in writing, prior to any penetration. The tenant's structural engineer is required to review the images of the non-destructive test and provide their design and approval of all floor penetrations.
7. The tenant is to control water from drilling or cutting operations. Surfaces below such operations must be protected. The tenant is responsible for the cost of any damages sustained during such procedures.
8. Tenants are not permitted to construct mezzanines or raised platforms in their spaces without the written approval of the Authority.
9. If an expansion joint occurs within the tenant space, it shall be the tenant's responsibility to maintain the integrity of this joint. The tenant must install the finish material to the joint in a professional manner that is consistent with the architectural approach throughout the Airport Terminal or Airsides.

3.1.4 Ceilings

The overall ceiling height within the tenant's space is to be a minimum of 12'-0" if existing conditions permit. Open ceilings or exposed structure treatments are allowed, but are subject to the Authority's approval. See Section 13.1 Concessions Addenda for any additional ceiling requirements. All ceiling material must be noncombustible, equal to Class A installation. Ceiling finishes must have a flame spread rating to meet current code requirements. *The plenum must be accessible.* Ceiling furr-downs or bulkheads are permitted. However, furr-downs or soffits must ensure access to plumbing or HVAC equipment either through design placement or access panels.

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

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

3. DESIGN CRITERIA

3.1.5 Interior Walls and Doors

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

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

3.1.6 Demising Walls

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

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

Tenants must comply with acoustical requirements in the demising wall and in accordance with the acoustical requirements in Section 3.5.1.

3.1.7 Tenant Support

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

1. Carpet – broadloom or carpet tile
2. Resilient flooring – vinyl & rubber, sheet or tile
3. Vinyl composition tile
4. Porcelain or ceramic tile
5. Other finishes subject to the Authority's approval

3.1.8 Base Building Columns Adjacent or Within Tenant Space

For base building columns adjacent or within tenant space, the tenant shall provide a permanent column enclosure constructed of metal studs and drywall. Construction of the permanent enclosure shall not impact the base building

fireproofing if applicable. Tenants should maintain a minimum 1" clearance between the column concrete or fireproofing and the column enclosure stud.

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

3.1.9 Base Building Windows

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

No attachment to base building window frames will be allowed.

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

3.1.10 Retail Trash, Storage and Deliveries

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

3.2 Special Requirements for all Food and Beverage Tenants

3.2.1 General Design Guidelines

1. Food and beverage tenants are required to meet all Health Department requirements.
2. Food and beverage tenants are required to use nonporous, cleanable materials for ceilings above the preparation and serving areas.
3. 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 minimal in size and are subject to the Authority's approval. Pass throughs must be 48" AFF minimum
4. Any clutter or unsightly equipment such as boxes, shelves, sinks, etc. are to be fully concealed from public view.
5. Floors in kitchens, food preparation and storage areas, and counter and beverage service areas must be installed over a membrane waterproofing system, minimum 60 mils thick, that results in a fully waterproofed surface, including a 6" high cove base backed with the membrane waterproofing.
6. Food and beverage tenants that use cooking oil in their cooking facilities are required to provide a cooking oil reclamation, pumped and piped system to a storage tank near the loading dock facilities. *See the Provisions Summaries and Authority Responsibility Matrices in Section 8 through 12 for more detail on the piping provided by the Authority. If any piping is required beyond the piping provided by the Authority, the tenant must provide the extra length of piping and any modifications required by this addition. See the Concession Tenant Operations Manual for specific operations requirements.*
7. Most of the Airsides use electricity for their cooking equipment. Gas is only available in Airside C and the Main Terminal. All Airsides use a combination of 480V and 208V panels to feed all cooking loads.
8. Airside F has a Marche area available for new tenants (space No. F-2-5611). The available voltage at that location is 480V, 3-phase

3. DESIGN CRITERIA

9. Food and beverage tenants required to provide a railing around the perimeter of their seating area (refer to LOD for specific locations) may provide at their option an acceptable alternate applied flooring in accordance with Section 3.1.3, to be approved by the Authority. All flooring transitions must be provided in accordance with ADA requirements.

3.2.2 Take-Away Counters

Take-away counter design requirements:

8. Counters must be set back a minimum of 3'-6" from the lease line to provide adequate circulation and queue space. The design should require customer queuing to be parallel to the storefront with no queuing outside the lease line in the concourse. Soft and hard type queuing can be proposed, provided the allocated space is within the tenant's space. However, if a tenant can demonstrate that the requested queuing outside lease lines would not interfere with terminal circulation, this would be considered for approval by the Authority. Approval may be withheld at the Authority's sole discretion.
9. All counters and back walls visible to the public are to be restricted to durable, non-porous, easily cleanable materials. Counter front and countertop materials are limited to the following:
 - Stone
 - Stainless steel
 - Solid surface materials
 - Tempered glass
 - Ceramic or porcelain tile
10. Simulated natural products and metal and plastic laminates are not acceptable materials for countertops. However, high impact laminates may be allowed at counter fronts subject to the Authority's approval.
11. Counter front recesses, angles, and other devices can be used to break up the length of the flat front.
12. All counter fronts are to have a 6" high by 4" deep recessed toe space. The face of this base should be covered in the same material as the adjacent base or other durable material.
13. Trash receptacles for customer use must be concealed in furniture or built into the countertop millwork.
14. Napkins, condiments, utensils, straws, and trays must be set back a minimum of 6" from the front of the counter and dispensed from permanent holders recessed into the front countertop or adjacent area.
15. 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.
16. All take-away counters must have a section that meets ADA accessibility requirements.

3.2.3 Grab & Go Units

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

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

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

- Stone
- Stainless steel
- Solid surface materials
- Tempered glass
- Ceramic or porcelain tile

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

3.2.4 Display

Following are specific requirements for display of food and beverages:

1. For front counters - the use of built-in glass display cases is allowed. They should be a maximum of 5'-0" high above finish floor and must be constructed of a clear glass front, with stainless steel, brass, or other bright metal, and must sit on a standard 6" base. The width of display cases cannot exceed 25% of the counter frontage. 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 inside of the case may be mirrored.
3. No displays or signs are permitted in the public concourse beyond the Identity Control Zone.
4. For back counters - storage units or pre-fabricated display cases may be installed at the tenant's option at the back of the service area. Any such unit must adhere to the counter or display case specifications mentioned for materials above, except that storage counter doors must be polished stainless steel.

3.2.5 Equipment

1. 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.
2. Self-serve drink dispensers may exceed this height upon review and approval of the Authority.
3. Beverage machines and other miscellaneous equipment on the counter are subject to the Authority's design review.
4. Equipment cords and unfinished equipment backs should be screened from public view at all times, including the backs of transaction computers and printers.
5. Items such as paper goods and supplies are to be stored in areas not visible to the public.
6. Provide required mounting blocking to support equipment.

3. DESIGN CRITERIA

3.3 Signage Criteria

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

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

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

3.3.1 General Requirements

Regardless of location, all tenant signage will be subject to the Authority's review and approval. Tenant signage must comply with ADA guidelines when required. No tenant signage shall interfere with passenger wayfinding; interfere with wayfinding signage; or block HVAC air diffusers, lighting, sprinklers, speakers, or cameras. Tenants must coordinate their signage to avoid potential conflicts.

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

1. Brand names, product names, or phrases may not appear on the storefront or store enclosure unless approved by the Authority.
2. Decals or other signage indicating product lines or credit card acceptability is not permitted on the storefront.
3. Temporary signs, banners, sales notices, etc., are not permitted on the storefront.
4. All attachment devices, wiring, clips, transformers, lamps, tubes, and other mechanisms required for signs must be concealed.
5. Electrical service to tenant's signs is to be supplied from the tenant's electrical panel.
6. Conduit, transformers, and other related equipment should be completely concealed from view.
7. The location of all openings for conduits and sleeves in sign panels should be indicated by the tenant's sign contractor on signage shop drawings submitted to the Authority for review and approval. The sign contractor shall install the product(s) in accordance with the approved drawings.
8. Any damage to any other work caused by the tenant's sign contractor will be repaired at the tenant's expense.
9. The tenant will be fully responsible for the workmanship and installation of tenant's sign and coordination of the sign contractor and their sub-contractors.
10. No sign fabricator labels or other identification will be permitted on the exposed surface of the signs, except those required by local codes and ordinance. If required by local ordinance, such labels or other identification should be in an inconspicuous location.

3.3.2 Sign Materials and Construction

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

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

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 of not less than 1" or more than 3" in depth, which must project from the storefront with 1" 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 1" nor more than 4" in depth. Raceways are not allowed.
6. Moving, rotating, or animated signs in the Identity Control Zone with the Authority's approval. Such signs must not interfere with the wayfinding signage and terminal operations.

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

1. Boxed or cabinet type
2. Formed plastic
3. Cloth, paper, cardboard, or similar stickers or decals
4. Noise making
5. Odor producing
6. Flashing
7. Exposed labels of manufacturers, underwriters, etc.
8. Veneer or plywood products
9. Pre-molded plastic letters with reflective coatings
10. Hand lettered non-professional signs
11. Free-standing pedestal/stanchion signs

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

1. Wood
2. Metal
3. Plastic
4. Glass (etched, beveled, sandblasted, or stained)
5. Other material with a permanent appearance that fits within the prescribed mounting system

Illuminated Signs:

Where illuminated signs are required or 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, Identity Control Zone lighting, and cabinet window lighting is mandatory.
2. The Authority must approve any use of neon.
3. Signs must be constructed so lamps or other illumination components are easy to replace. Ballasts should be accessible from within the tenant space and must be concealed.
4. Video equipment used for illustrating products or for advertising may be restricted if located within the Identity Control Zone. All video equipment is subject to the Authority's approval.

Non-Illuminated Signs:

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

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

3. DESIGN CRITERIA

3.3.3 Sign Types and Mounting

Each tenant is required to design, fabricate, install, and maintain its own signage.

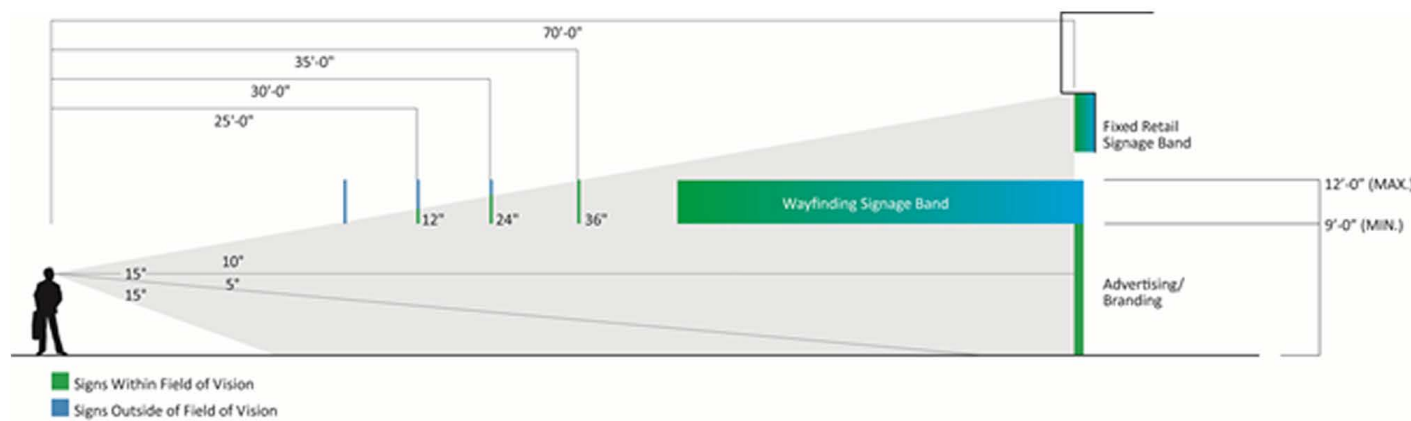
The following are the primary signage categories for tenants:

1. Storefront signs
2. Seating area signs
3. Kiosk signs

The following are the primary signage types for tenants:

1. Blade signage
2. Vertical blade signage
3. Parallel bulkhead signage
4. Vertical jamb signage
5. Feature wall signage
6. Handrail signage
7. Backwall signage
8. Specialty signage
9. Menu boards

Viewing Angle and Mounting Height:

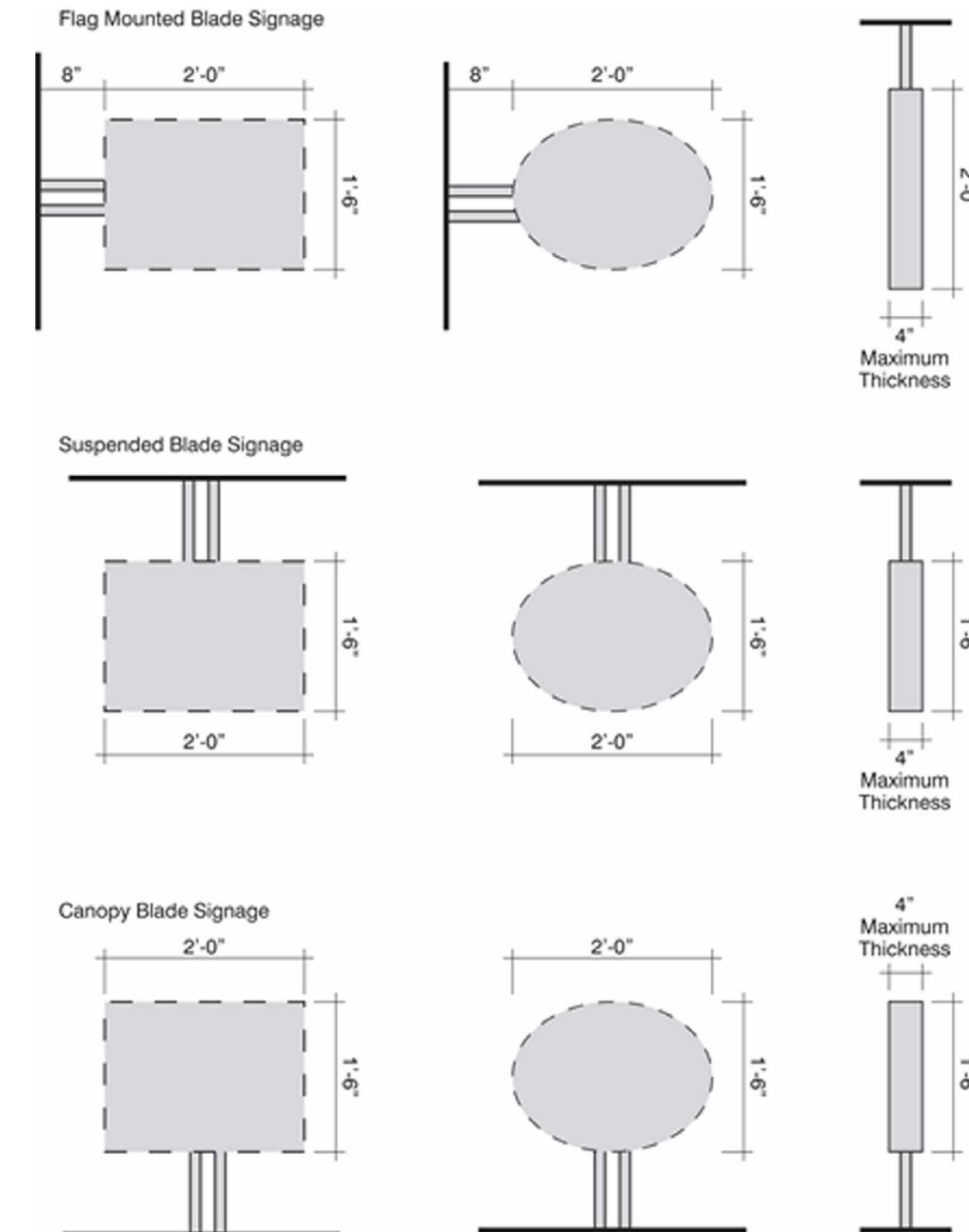


3.3.3.1 Blade Signage

Tenants have the option to provide one double-sided blade sign at the front of their space if a larger vertical blade sign will not be used. Blade signs will be flag mounted, ceiling suspended, or canopy mounted based on architectural conditions. Blade signs are not to exceed 3 square feet. Maximum thickness allowed is 4”.

Flag mounted blade signs are to be mounted 8” from the wall. Mounting will vary and is subject to the Authority’s approval. The location of suspended signs will vary based on architectural conditions and will be evaluated on a case-by-case basis.

See Section 2.4 for specific design condition elevations.



3. DESIGN CRITERIA

3.3.3.2 Vertical Blade Signage

Tenants have the option to provide one double-sided vertical blade signage at the front of their space if the smaller blade sign will not be used.

Vertical blade signage will be flag mounted to the storefront, canopy mounted, or mounted to millwork based on architectural conditions. Size, thickness, and location of vertical blade signage will vary based on architectural conditions and will be evaluated on a case-by-case basis. See Section 2.4 for specific design condition elevations.

3.3.3.3 Parallel Bulkhead Signage

The storefront entrance identity sign is located along the storefront, above the entrance, and is displayed parallel to its face. Tenants may provide an entrance identity sign displaying the store name where opening height allows. The signage should be clad on all exposed sides (face, bottom, and sides) in one of the following materials: glass, metal, stone, tile, and wood or other appropriate material. Painted gypsum board as a sign background will not be permitted. Other materials may be permitted with approval from the Authority. Entrance identity signs can be wall mounted or ceiling suspended based on architectural conditions. See Section 2.4 for specific design condition elevations.

3.3.3.4 Vertical Jamb Signage

Vertical jamb signage may be provided by the tenant perpendicular to the storefront at the store entrance or edge of the neutral frame. The following are design requirements specific to the vertical/jamb signage:

1. The tenant's store name or logo may appear within the jamb signage zone.
2. Illuminated signs mounted below 7' must not be heat-producing.
3. All signs must be tamper-proof and impact-resistant.

See Section 2.4 for specific design condition elevations.

3.3.3.5 Feature Wall Signage

Tenant may be allowed feature wall signage in approved locations within its space. Signage can have a maximum 2" projection from the wall and is limited to the area specified. Tenant may not alter the floor base at this location. Illuminated signs mounted below 7' must not be heat-producing. All signs must be tamper-proof and impact-resistant. See Section 2.4 for specific design condition elevations.

3.3.3.6 Handrail Signage

Open, "un-walled" customer seating areas or merchandise display areas may be located in the terminal and at each airside. These seating and display areas may be enclosed by tenant-provided railings. Within these railings, opportunities exist for signage. All signage must comply with criteria described in this manual. Costs for railing signage are the sole responsibility of the tenant.

Two types of railing signage opportunities exist:

1. Single tenant signage for concessions. Single tenants are allowed a total of three signs:
 - a. One "entry sign" is allowed within the railing module immediately adjacent to the main entrance of the concession unit.
 - b. Two "corner signs" are allowed within the two railing modules at each side of the corner condition.
 - c. Each sign shall not exceed 6' in width.
 - d. Each sign shall not exceed the height of the handrail.
2. Special condition. Uniquely shaped seating areas that do not contain corner conditions and are significantly smaller will be determined on a case-by-case basis. Quantity and location for signs must be mutually agreed upon between the tenant and the Authority

Tenants are encouraged to be creative with the design of railing sign panels and are permitted to use their corporate logo, graphics, and lettering styles. All signs, including colors, materials, and designs are subject to the Authority's approval. Tenants must comply with the following general criteria:

1. Each sign panel must fit within one railing module and is not to exceed 6' wide.
2. Brand names, product names, or phrases may not appear on the sign panel unless approved by the Authority.
3. Decals or other signage indicating product lines or credit card acceptability is not a permitted sign panel.
4. All attachment devices, wiring, clips, transformers, lamps, tubes, and other mechanisms required for signs must comply with railing specifications.
5. The sign contractor is to install the product(s) in accordance with the approved drawings.
6. Any damage to any other work caused by the tenant's sign contractor or sub-contractors will be repaired at the tenant's expense.
7. The tenant will be fully responsible for the workmanship and installation of tenant's sign and coordination of the sign contractor and sub-contractors.
8. 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 should be in an inconspicuous location.

See Section 2.4 for specific design condition elevations.

3.3.3.7 Backwall Signage (for freestanding units)

Tenants may provide a backwall sign to identify each freestanding space. Backwall signs shall be limited in height and placed in the bulkhead signage zone as identified in the specific Design Condition in Section 2.4.

3.3.3.8 Specialty Signage

All signage within the tenant's space is subject to design review and approval. The Authority must approve all signage before it is installed. Signage must be professionally designed and produced in colors and materials consistent with the overall store image. See Section 2.4 for specific design condition elevations.

3.3.3.9 Menu Boards

Food and beverage tenants may provide one or more menu boards designed as an integral part of the design concept. If included, menu boards must be illuminated and have changeable price and menu graphics. Additional signage on menu boards is limited to an Authority approved product logo, point-of-sale graphics, and trade name only. Text on the menu boards must be legible from the lease line.

Tenants are encouraged to use electronic menu boards consisting of one or more flat-screen monitors (max depth 4") integrated into the rear wall design. Menu boards are not permitted within the Identity Control Zone. The Authority 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 or the back wall but cannot be located at the storefront. The board must be a minimum of 1'-6" from the adjacent demising wall. See Section 2.4 for specific design condition elevations.

3. DESIGN CRITERIA

3.3.3.10 Hours of Operation signs

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

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

Tenant is to mount the hours of operations signs onto a strong, durable backing such as aluminum or hardwood and face the signs with a piece of ¼” thick clear acrylic. Hours of operations signs shall be strongly affixed with adhesive or screwed to concession storefront systems at a height of 5’-0” above the finished floor to the center line of the sign. Installation method shall largely depend on the storefront system materiality and coefficient of friction. All hours of operation sign fixture and hardware are to be concealed from view by the traveling public. (see figure below). Signs may be double sided to conceal adhesive from the inside store face. Design plans for hours of operations signs shall be submitted to the Authority for review and approval prior to installation.

3.3.4 Sign Mounting Criteria

The permissible area for tenant signage varies by building location and design conditions. Refer to the following figures for possible tenant sign sizes and locations.

3.3.4.1 Design Conditions Airside A

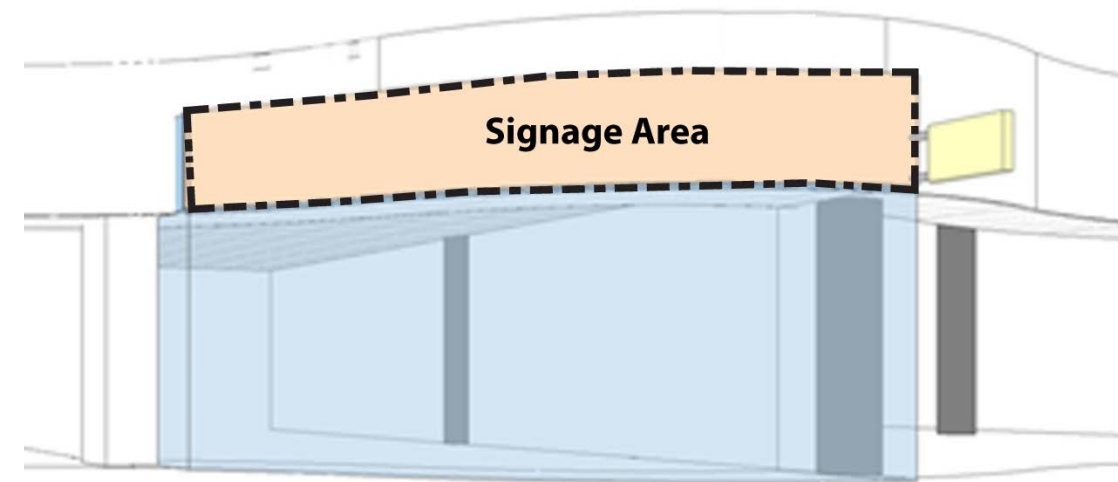
Refer to SECTION 2 – BUILDING CONDITIONS for illustrations of the architectural environment as well as sizes and dimensions of the various tenant spaces and design conditions.

3.3.4.1.1 Design Condition A-01

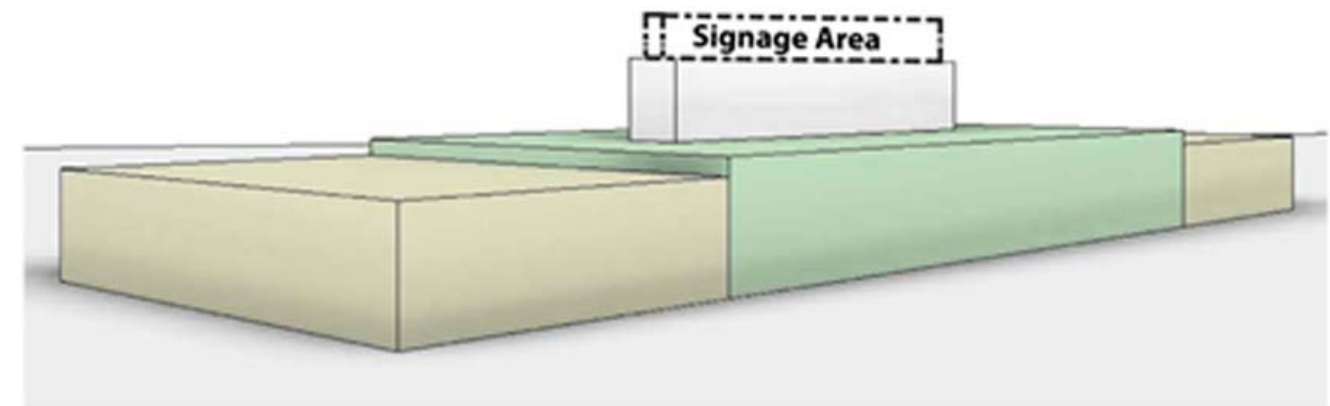
Tenant signage applied to design condition A-01 may be placed in the fascia above the store front system between 8’ and 13’ above the finished floor. Blade signs should protrude no more than 4’ away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.1.2 Design Condition A-02

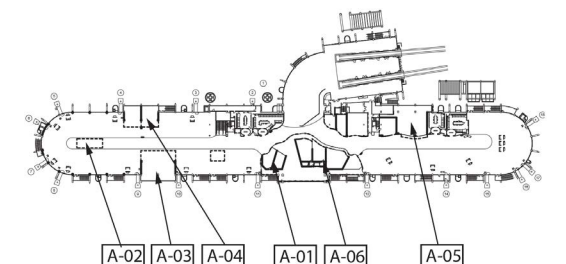
Tenant signage applied to design condition A-02 may be placed on top of the central wall partition. The signs may be no taller than 2’ and no wider than the wall partition



DC A-01 3D VIEW



DC A-02 3D VIEW



AIRSIDE A KEY PLAN

3. DESIGN CRITERIA

3.3.4.1.3 Design Condition A-03

Tenant signage applied to design condition A-03 may be placed in a band at the top of the store front system. The signs may be no taller than 2' and extend no higher than 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.1.4 Design Condition A-04

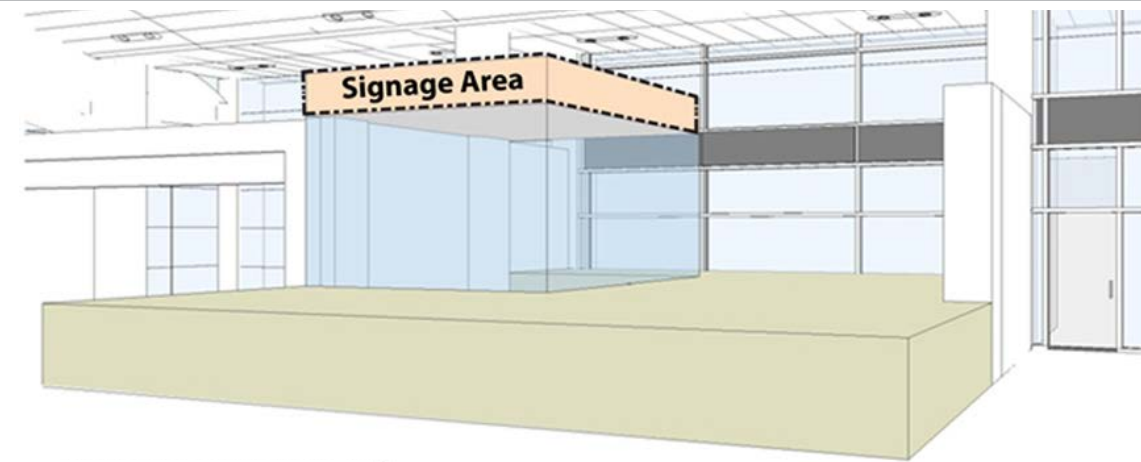
Tenant signage applied to design condition A-04 may be placed in a band at the top of the store front system. The signs may be no taller than 2' and extend no higher than 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.1.5 Design Condition A-05

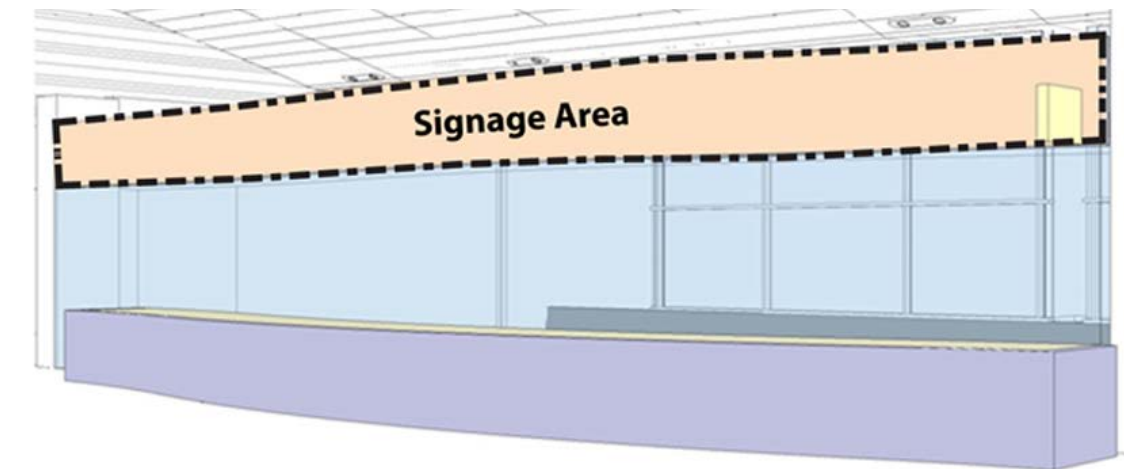
Tenant signage applied to design condition A-05 may be placed in the fascia above the store front system between 8' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.1.6 Design Condition A-06

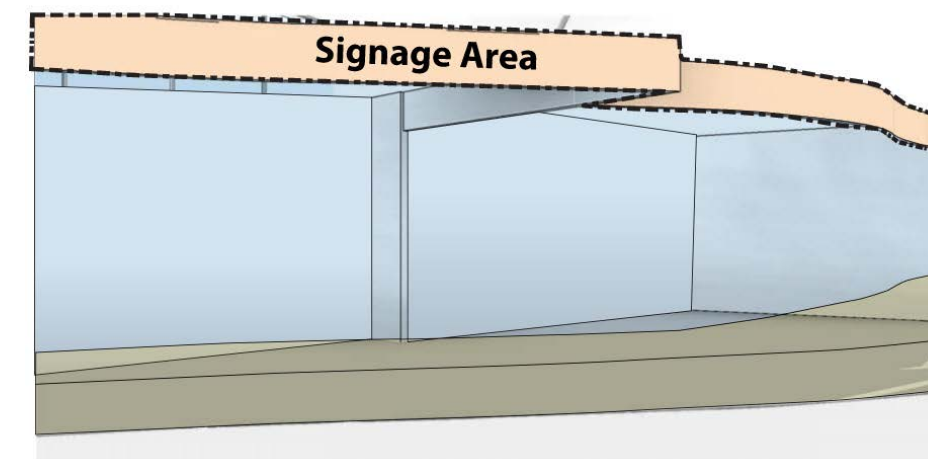
Tenant signage applied to design condition A-06 may be placed in the fascia above the store front system between 8' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.



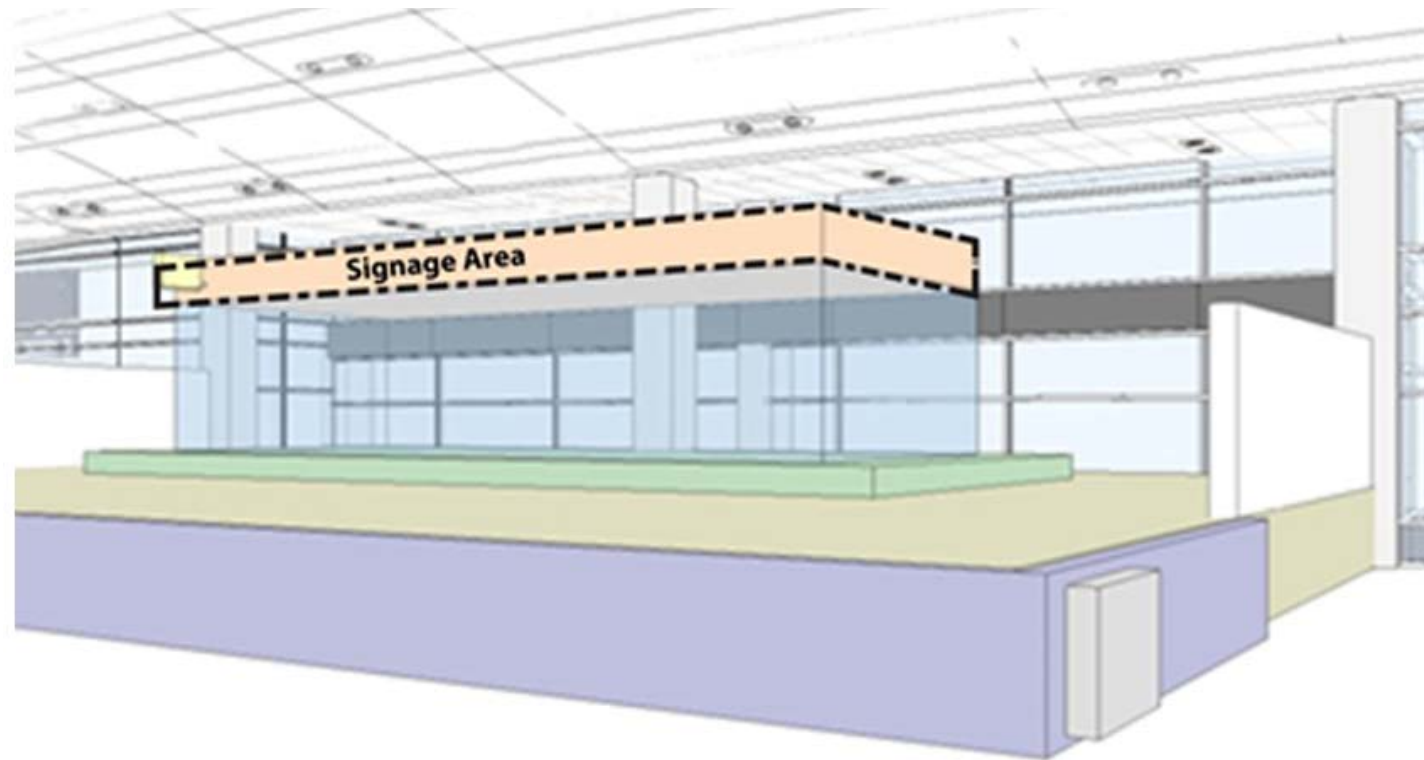
DC A-04 3D VIEW



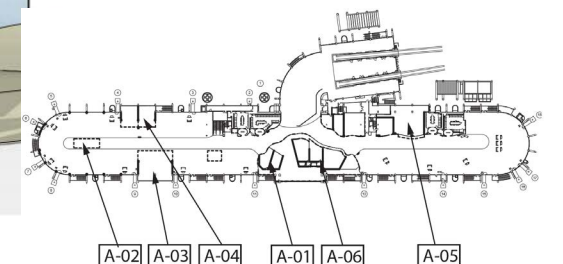
DC A-05 3D VIEW



DC A-06 3D VIEW



DC A-03 3D VIEW



AIRSIDE A KEY PLAN

3. DESIGN CRITERIA

3.3.4.2 Design Conditions Airside C

Refer to SECTION 2 – BUILDING CONDITIONS for illustrations of the architectural environment as well as sizes and dimensions of the various tenant spaces and design conditions.

3.3.4.2.1 Design Condition C-01

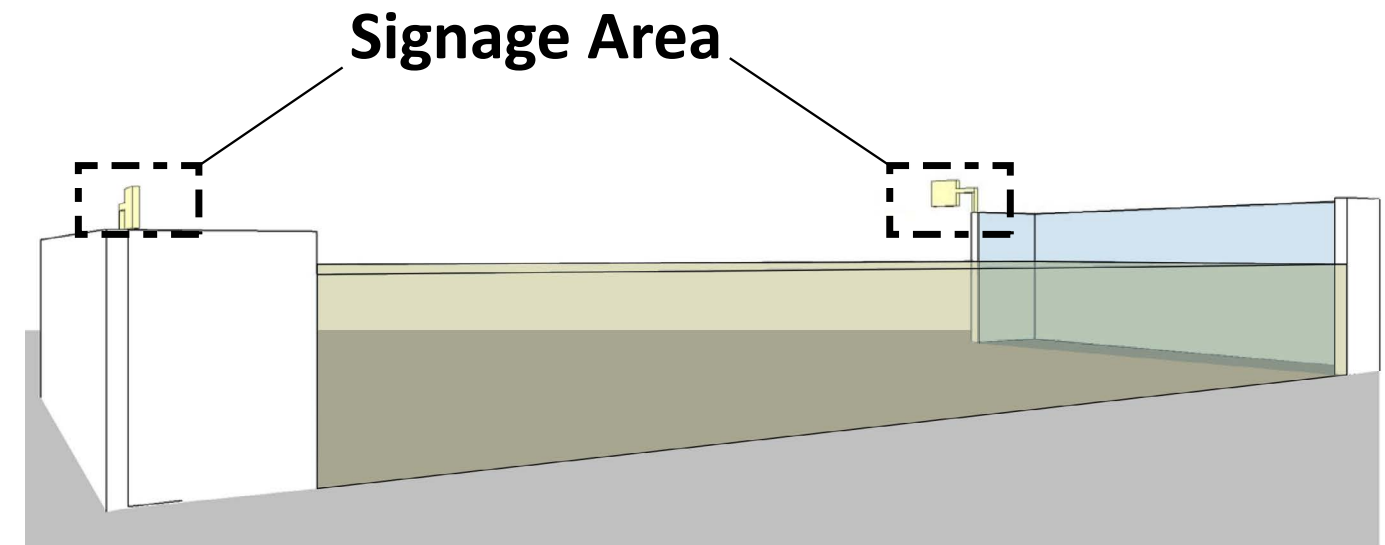
Tenant signage applied to design condition C-01 may be placed in the fascia above the store front system between 9’ and 13’ above the finished floor. Blade signs should protrude no more than 4’ away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.2.2 Design Condition C-02

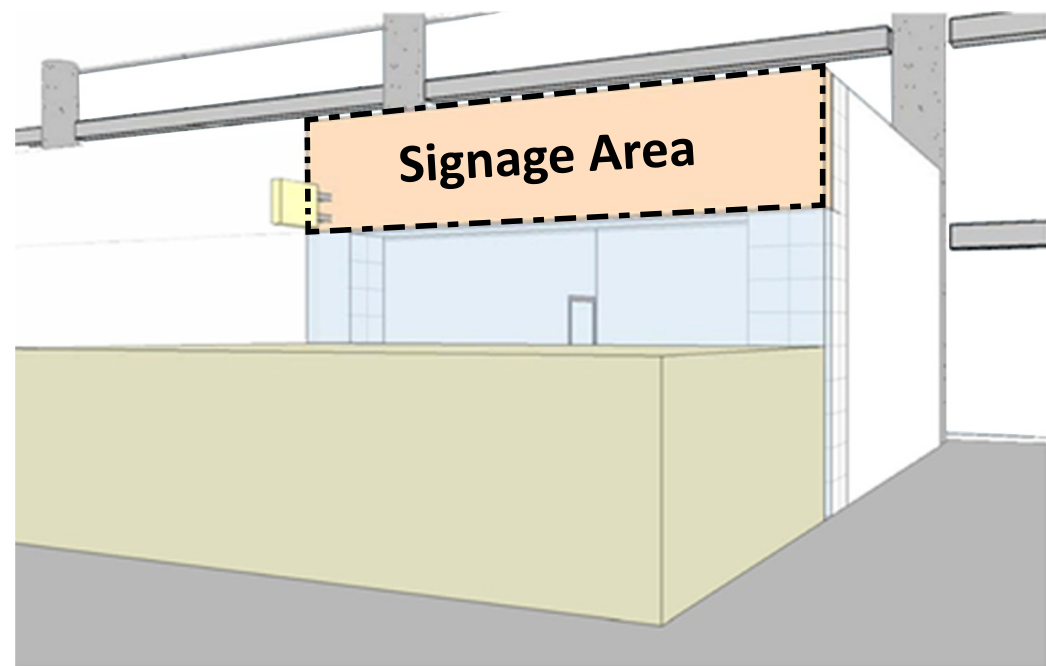
Tenant signage applied to design condition C-02 may be flag mounted or post mounted at least 8’ above the finished floor. The sign panel should be no larger than 2’ x 3’

3.3.4.2.3 Design Condition C-03

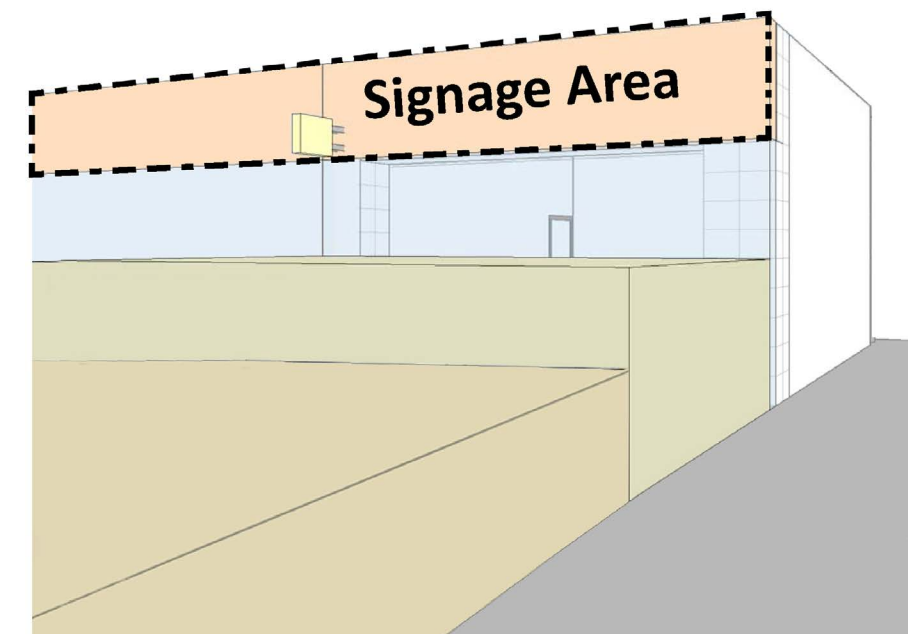
Tenant signage applied to design condition C-03 may be placed in the fascia above the store front system between 9’ and 13’ above the finished floor. Blade signs should protrude no more than 4’ away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.



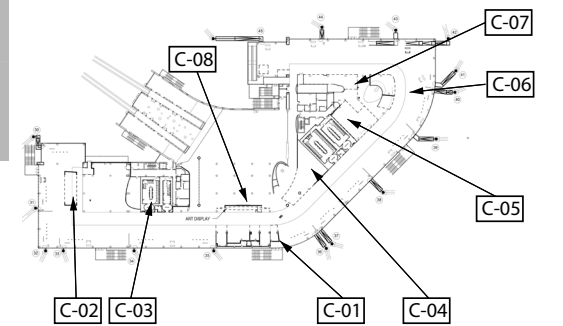
DC C-02 3D VIEW



DC C-01 3D VIEW



DC C-03 3D VIEW



AIRSIDE C KEY PLAN

3. DESIGN CRITERIA

3.3.4.2.4 Design Condition C-04

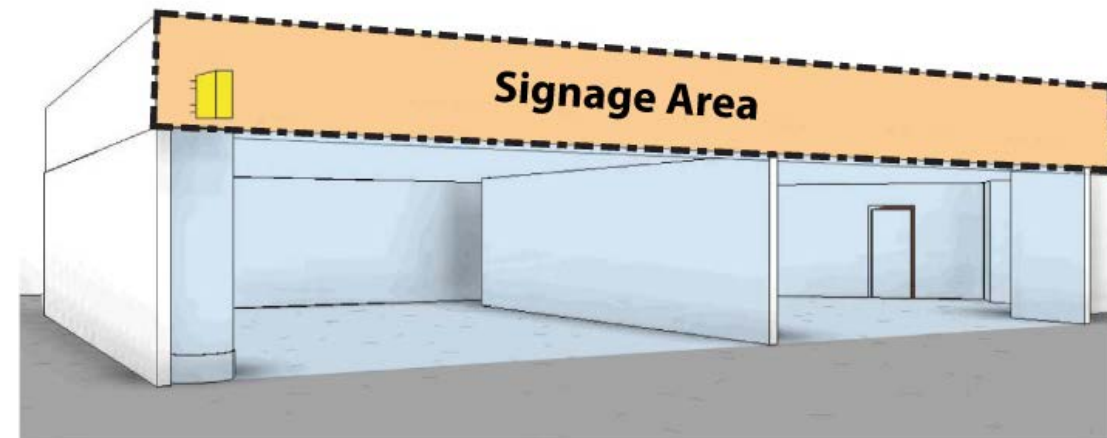
Tenant signage applied to design condition C-04 may be placed in the fascia above the store front system between 9' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.2.5 Design Condition C-05

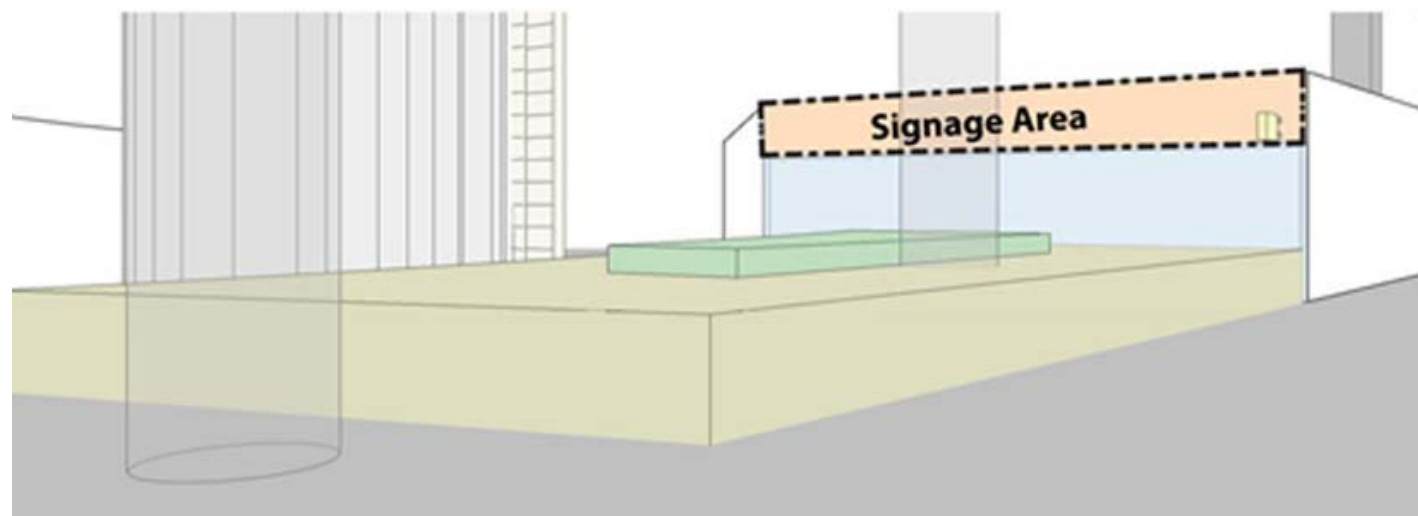
Tenant signage applied to design condition C-05 may be placed in the fascia above the store front system between 9' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.2.6 Design Condition C-06

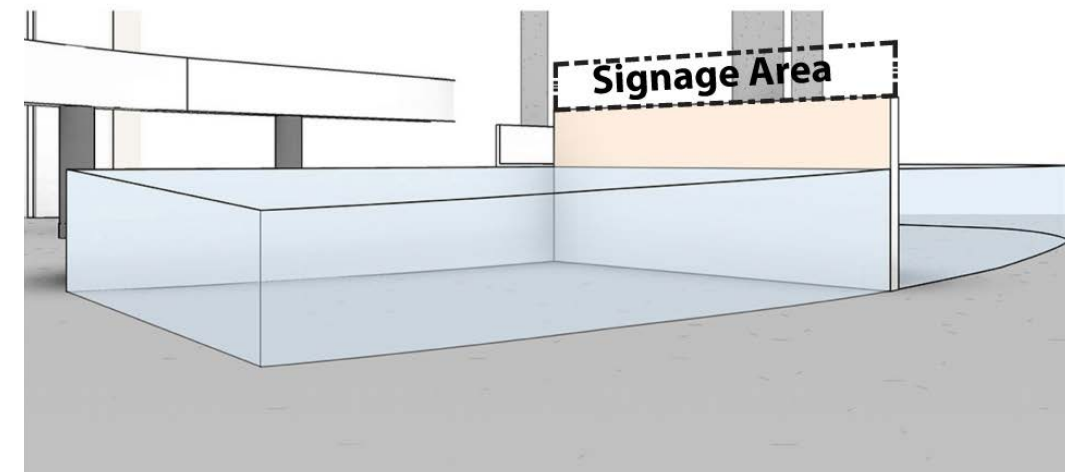
Tenant signage applied to design condition C-06 may be placed in a standalone band above the store front system between 8' and 12' above the finished floor.



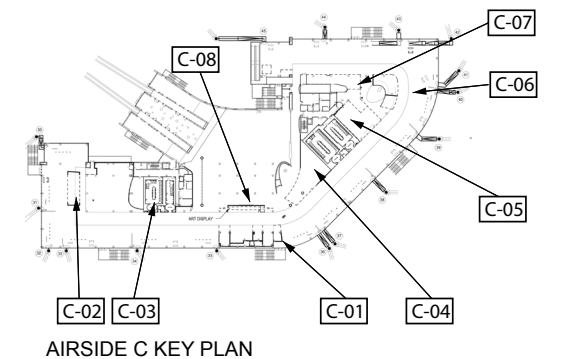
DC C-05 3D VIEW



DC C-04 3D VIEW



DC C-06 3D VIEW



3. DESIGN CRITERIA

3.3.4.2.7 Design Condition C-07

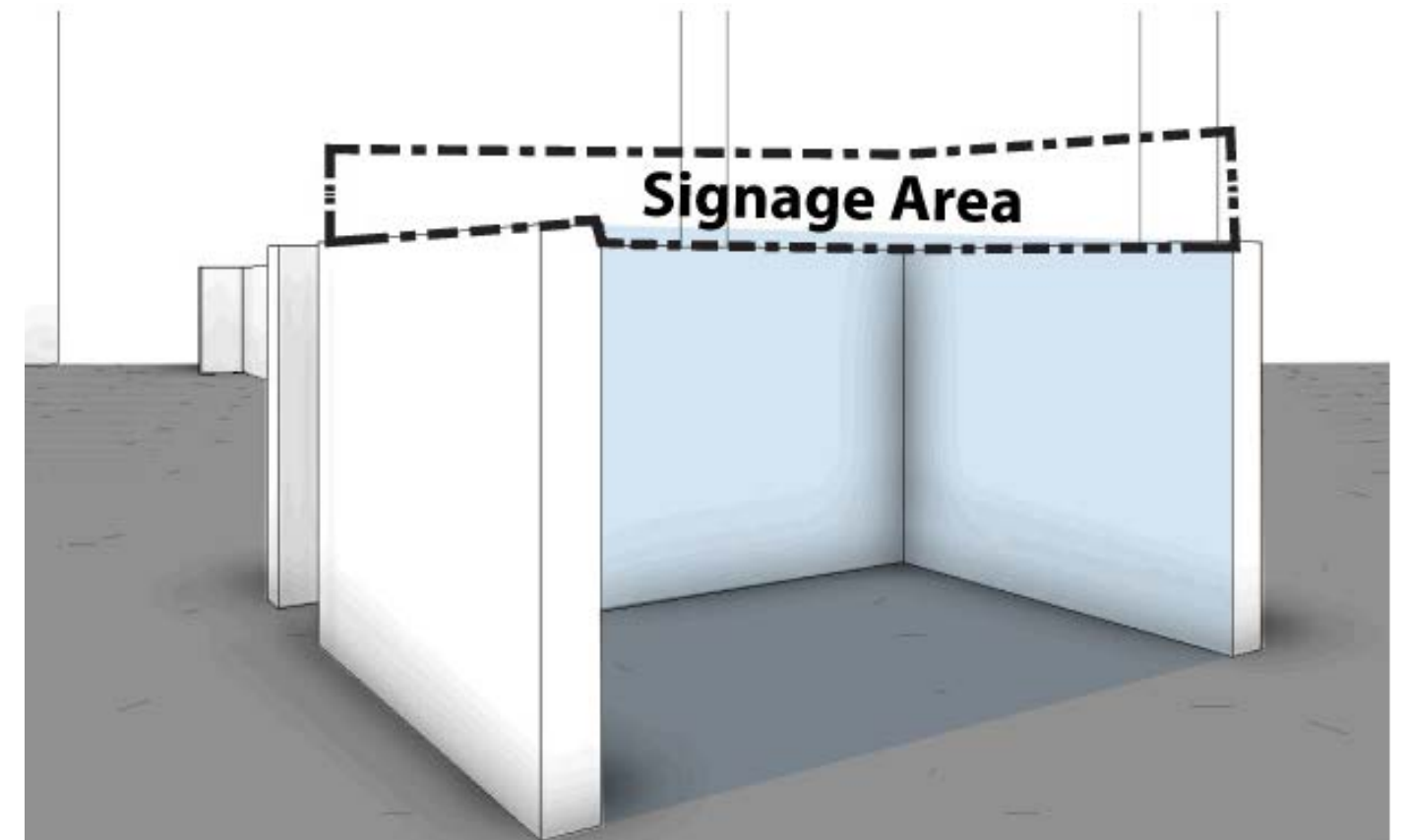
Tenant signage applied to design condition C-07 may be placed in the fascia above the store front system between 9' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.2.8 Design Condition C-08

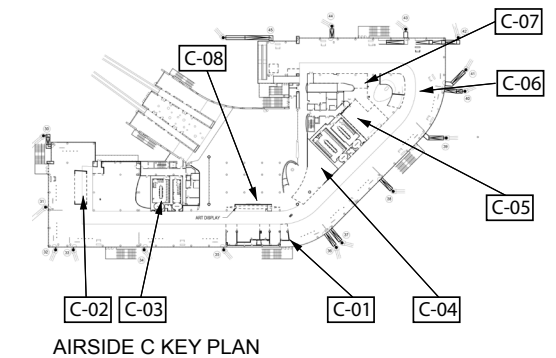
Tenant signage applied to design condition C-08 may be placed on top of the central wall partition. The signs may be no taller than 2' and no wider than the wall partition.



DC C-07 3D VIEW



DC C-08 3D VIEW



AIRSIDE C KEY PLAN

3. DESIGN CRITERIA

3.3.4.3 Design Conditions Airside E

Refer to SECTION 2 – BUILDING CONDITIONS for illustrations of the architectural environment as well as sizes and dimensions of the various tenant spaces and design conditions.

3.3.4.3.1 Design Condition E-01

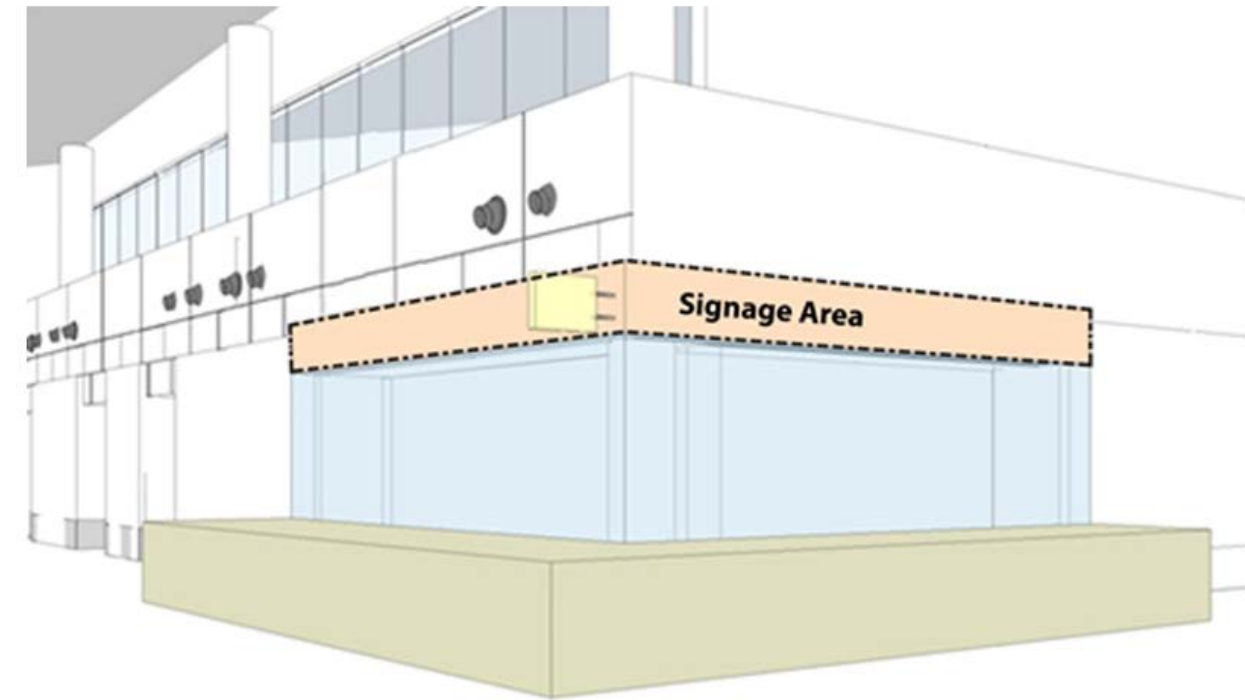
Tenant signage applied to design condition E-01 may be placed in the 2' tall fascia above the store front system between 8' and 9' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.3.2 Design Condition E-02

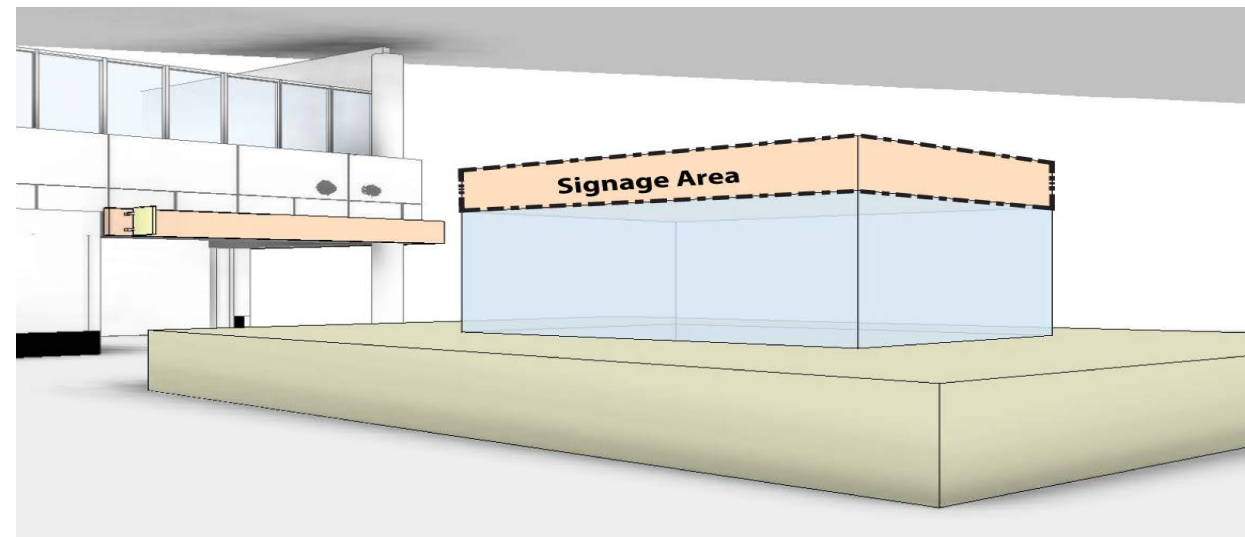
Tenant signage applied to design condition E-02 may be placed in the 2' tall fascia above the store front system between 8' and 9' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.3.3 Design Condition E-03

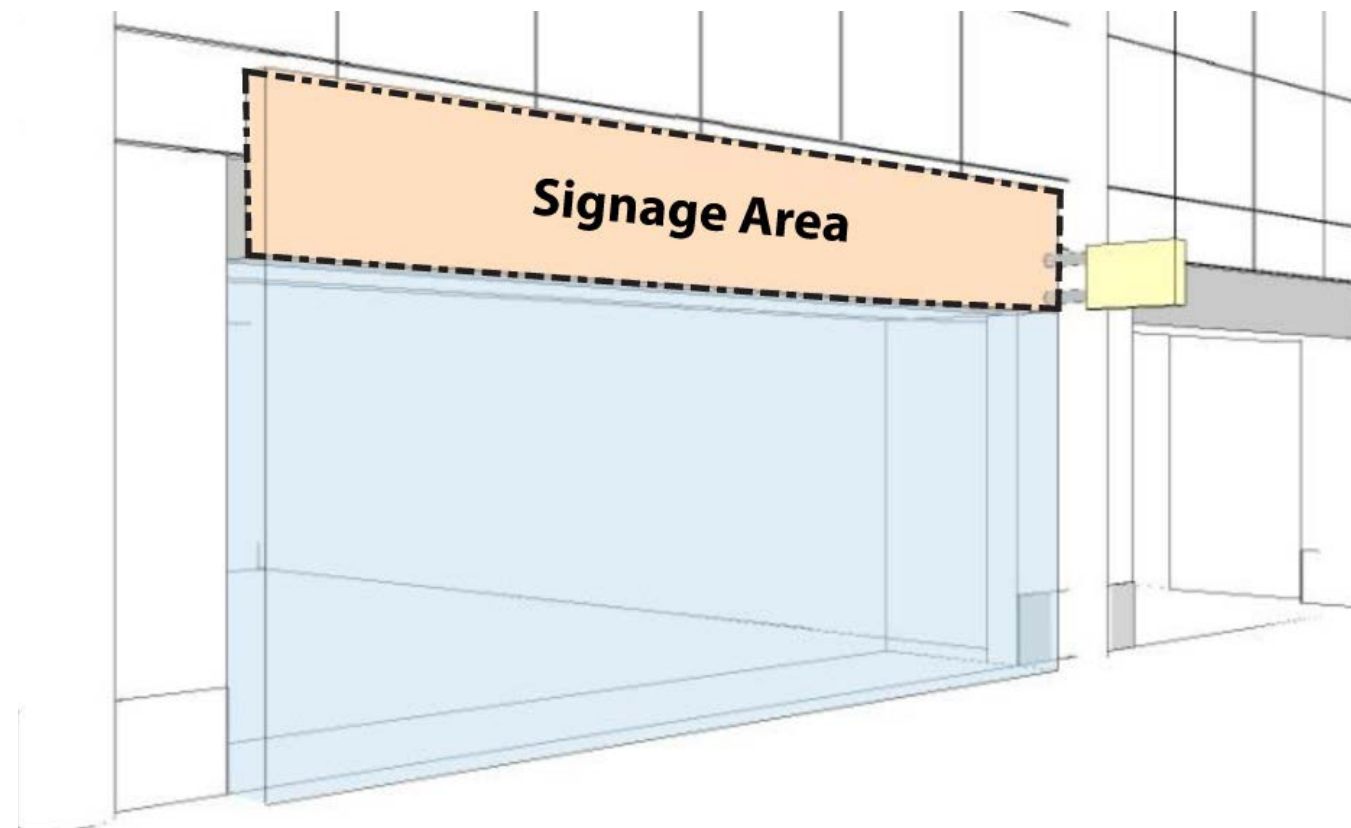
Tenant signage applied to design condition E-03 may be placed in the 2' tall fascia above the store front system between 8' and 9' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.



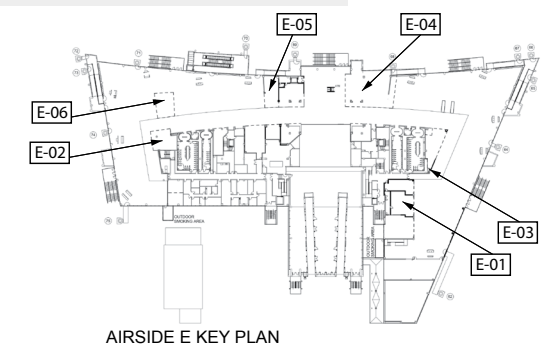
DC E-02 3D VIEW



DC E-03 3D VIEW



DC E-01 3D VIEW



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3.3.4.3.4 Design Condition E-04

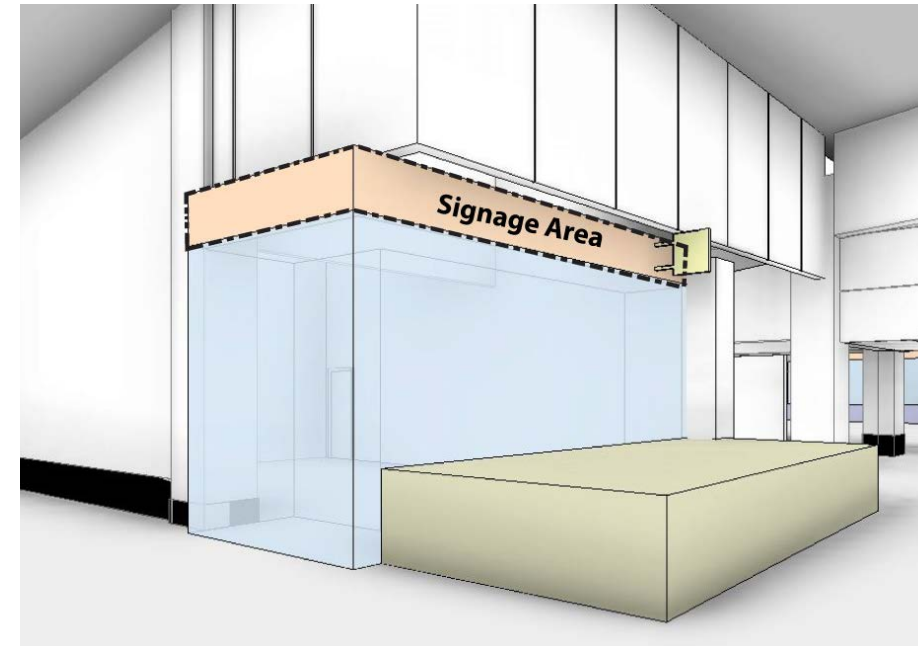
Tenant signage applied to design condition E-04 may be placed in the 2' tall fascia above the store front system 11' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.3.5 Design Condition E-05

Tenant signage applied to design condition E-05 may be placed in the 2' tall fascia above the store front system 11' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.3.6 Design Condition E-06

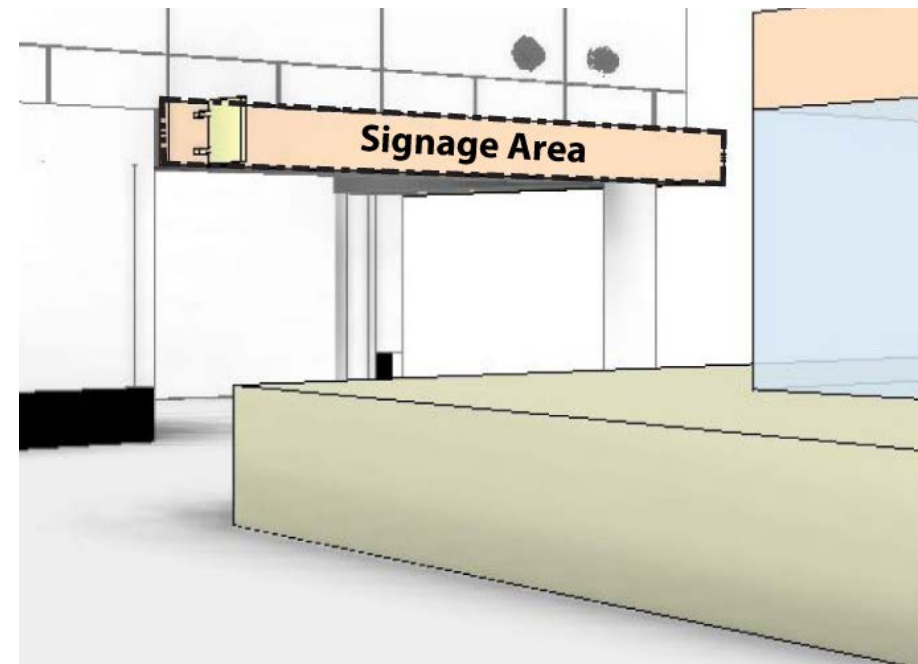
Tenant signage applied to design condition E-05 may be placed in the 2' tall fascia above the store front system 11' above the finished floor. Blade signs should protrude no more than 3' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.



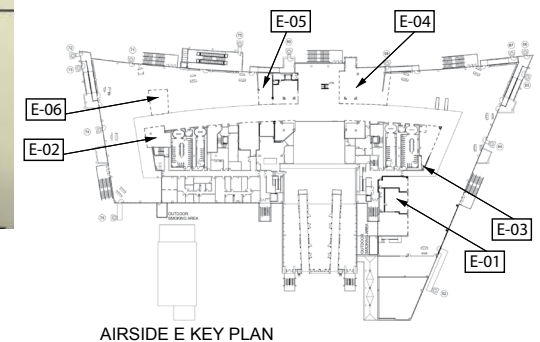
DC E-05 3D VIEW



DC E-04 3D VIEW



DC E-06 3D VIEW



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3.3.4.4 Design Conditions Airside F

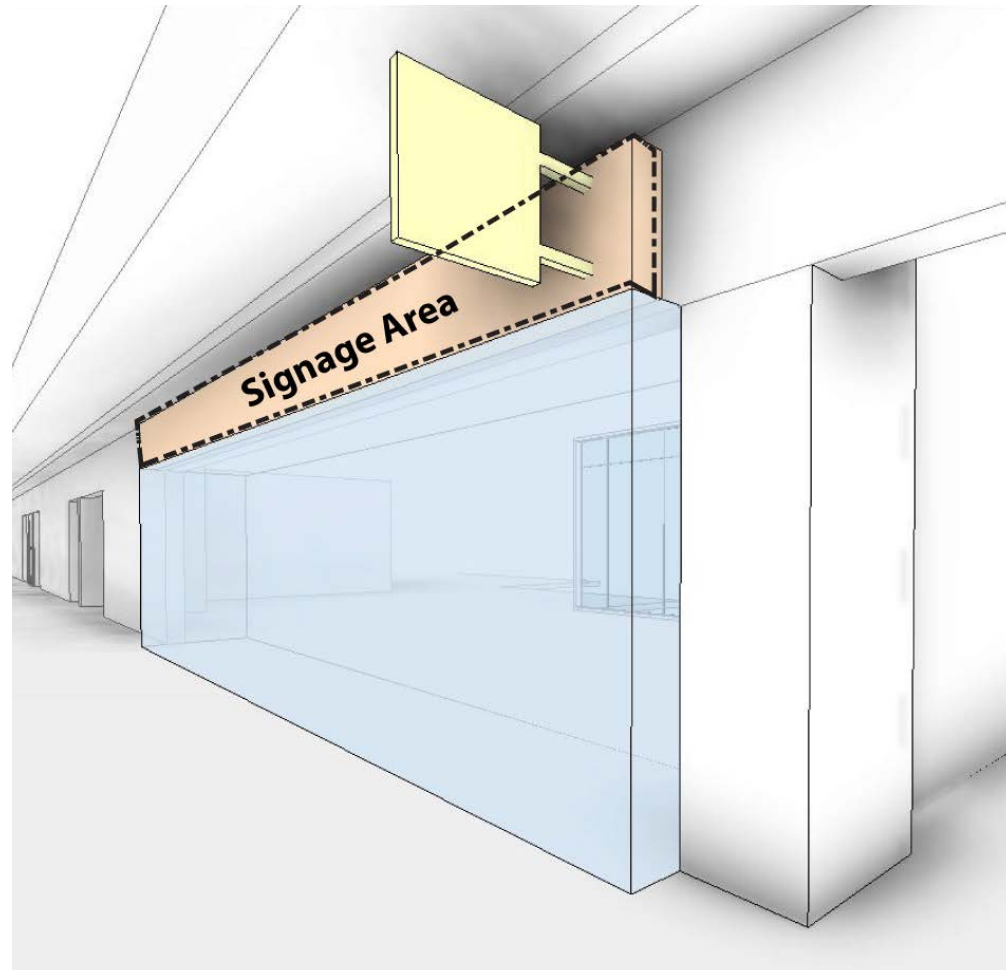
Refer to SECTION 2 – BUILDING CONDITIONS for illustrations of the architectural environment as well as sizes and dimensions of the various tenant spaces and design conditions.

3.3.4.4.1 Design Condition F-01

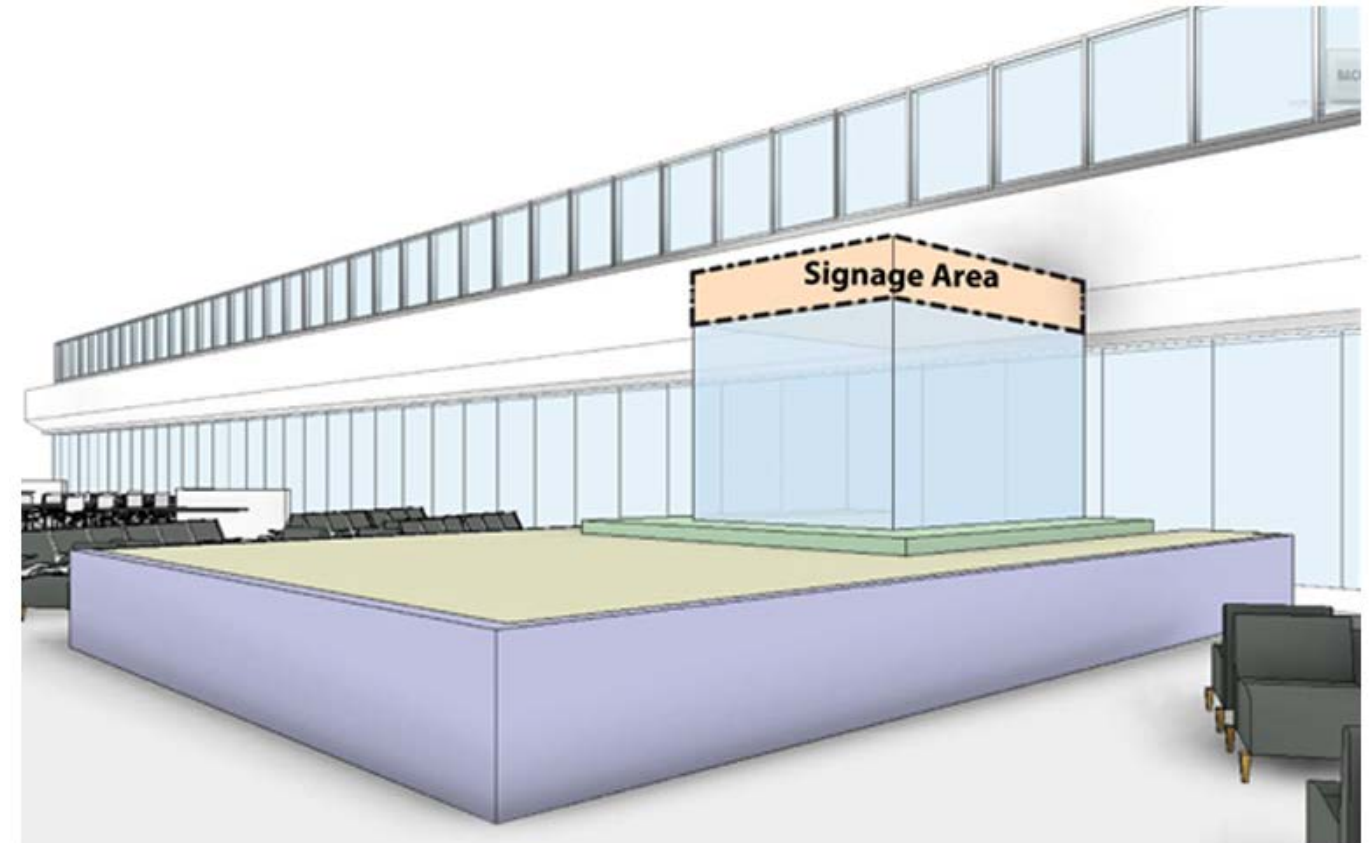
Tenant signage applied to design condition F-01 may be placed in the fascia above the store front system between 8’ and 13’ above the finished floor. Blade signs should protrude no more than 4’ away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.4.2 Design Condition F-02

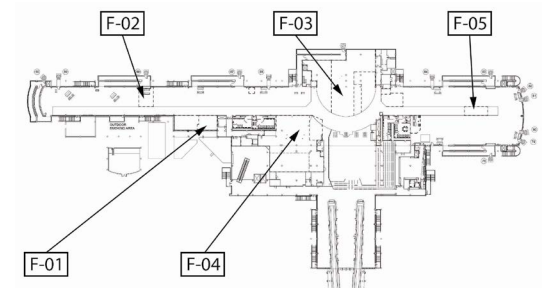
Tenant signage applied to design condition F-02 may be placed in a band at the top of the store front system. The signs may be no taller than 2’ and extend no higher than 13’ above the finished floor. Blade signs should protrude no more than 4’ away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.



DC F-01 3D VIEW



DC F-02 3D VIEW



AIRSIDE F KEY PLAN

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3.3.4.4.3 Design Condition F-03

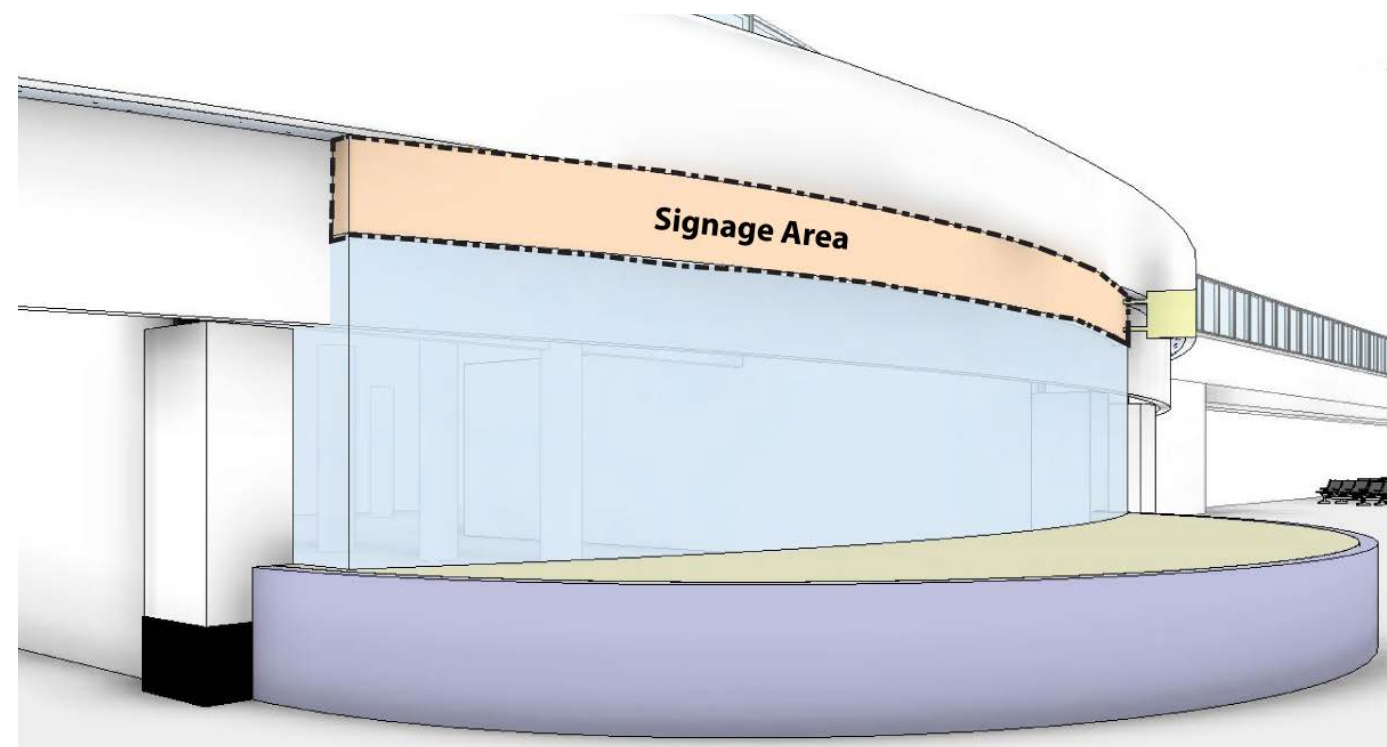
Tenant signage applied to design condition F-03 may be placed in the fascia above the store front system between 8' and 12' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.4.4 Design Condition F-04

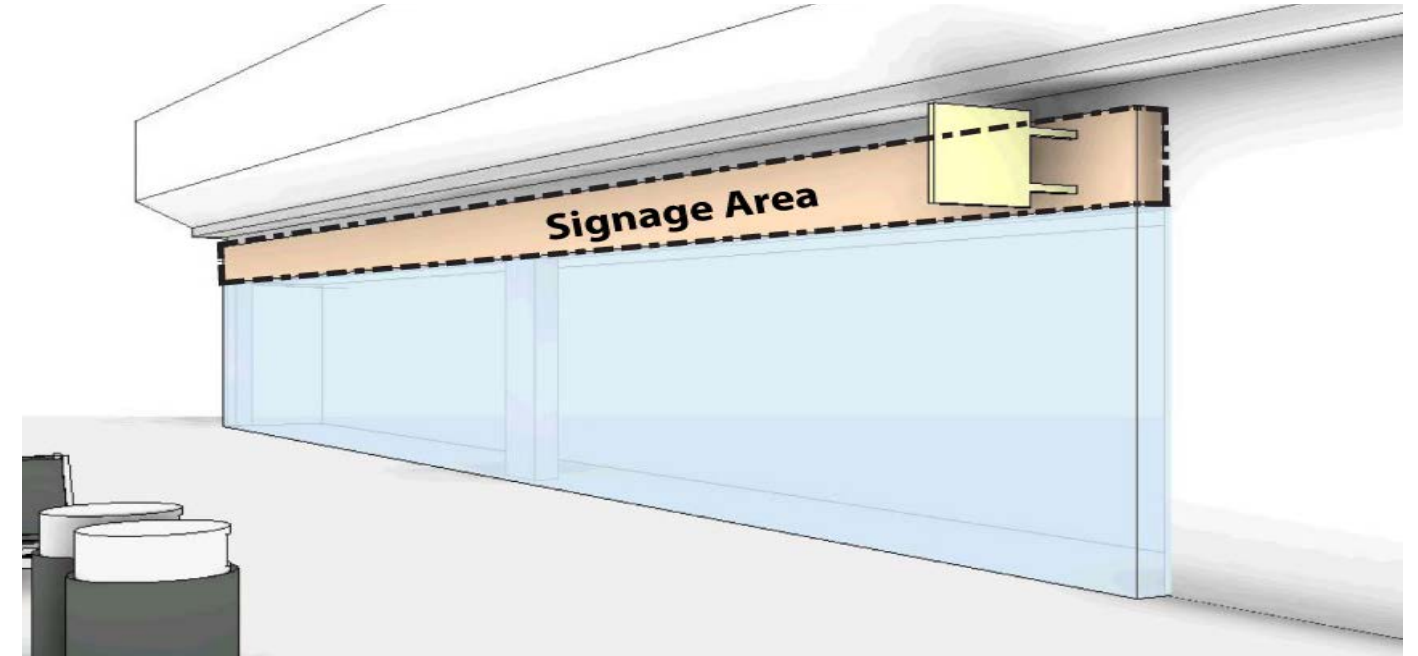
Tenant signage applied to design condition F-04 may be placed in the fascia above the store front system between 9' and 13' above the finished floor. Blade signs should protrude no more than 4' away from the face of the store front. Various sign types may be installed in this area including parallel bulkhead signs, blade signs, and specialty signs among others.

3.3.4.4.5 Design Condition F-05

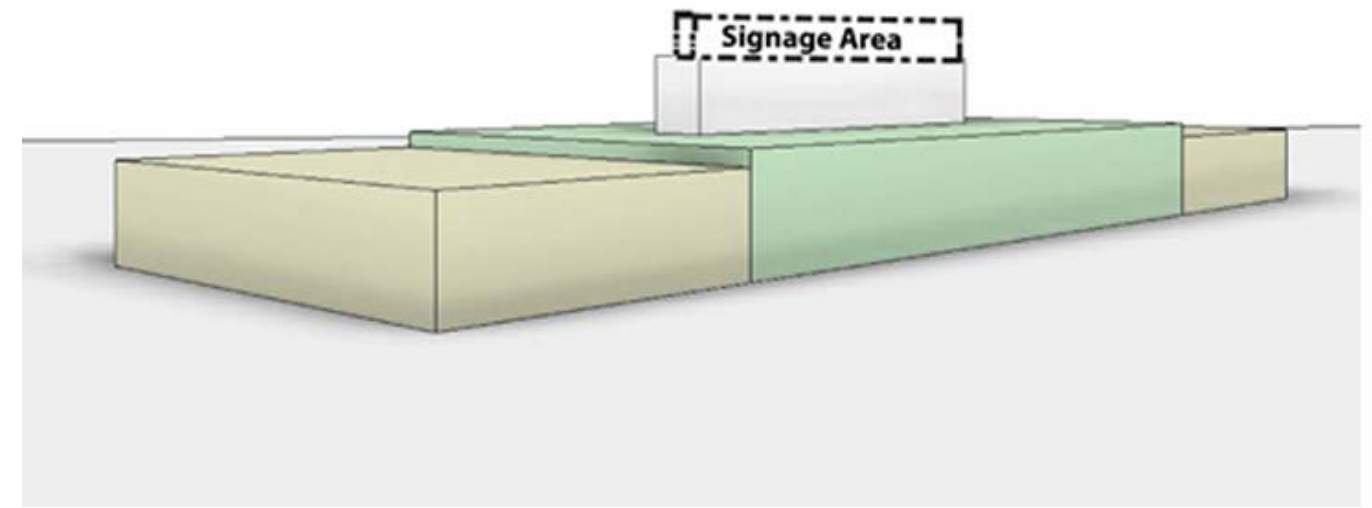
Tenant signage applied to design condition F-05 may be placed on top of the central wall partition. The signs may be no taller than 2' and no wider than the wall partition.



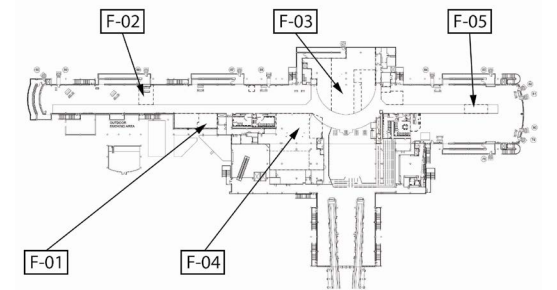
DC F-03 3D VIEW



DC F-04 3D VIEW



DC F-05 3D VIEW



AIRSIDE F KEY PLAN

3. DESIGN CRITERIA

3.4 Lighting Criteria

3.4.1 Lighting Technology

All lighting systems must conform to all regulatory laws and codes having jurisdiction. Lighting must be energy efficient and comply with sustainability goals and design criteria. See Section 4.1.5 for more detail about the Airport’s sustainability goals.

3.4.2. General Tenant Lighting Standards

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

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

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

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

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

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

Standard lighting sources by order of preference include the following:

1. Light Emitting Diodes (LED)
2. Linear and compact fluorescent
3. Ceramic Metal Halide
4. Quartz Halogen Incandescent (for merchandize accent only, not for general illumination)

Lighting density allowances are as follows:

1. Basic office tenant: 1.1 VA/SQ FT
2. Retail sales area: 1.7 VA/ SQ FT
3. Food preparation: 1.2 VA/SQ FT
4. Active storage: 0.8 VA/SQ FT
5. Bar lounge/dining area: 1.4 VA/SQ FT

3.5 Acoustics and Public Address

3.5.1 Acoustics

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

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, Latest Edition. NC Level outside a tenant space as a result of the HVAC system should be limited to NC 40 in any adjacent.
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, Latest Edition.
3. Minimum partition STC for critical noise adjacencies such as beverage tenants, food preparation, cleaning areas, and dish washing adjacent to sensitive tenant shall be STC 55 with consideration for plumbing noise vibration isolation. Higher STC values may be required based on space planning.

Music and background paging systems are permitted with the Authority’s approval. The volume of sound must be controlled to limit the levels to the tenant space and not intrude into adjacent spaces or public circulation. The Terminal Background Paging System and Emergency Messaging System must be clearly heard without interference from tenant sound systems. Music in tenant spaces must be “cut-off” during life safety announcements.

3.5.2 Sound Transmission Class (STC) Planning Matrix

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

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

If specific materials are already installed on the opposite side of the demising walls, the tenant shall provide wall materials that maintain the STC rating requirements. If no material is installed on the opposite side of the wall, for the purpose of providing the STC requirements, the tenant shall assume the final material will be a single layer of ½ inch drywall.

3.5.3 Public Address System

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

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

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

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3.6 Mechanical, Electrical, and Plumbing Requirements

The main transfer level MEP systems and Airsides A, C, E, and F Boarding level MEP systems will provide a basic level of utility services meeting the design standards of the Authority and satisfying the basic needs of any tenant. *Any requirements beyond the provided utilities will need to be coordinated with and approved by the Authority and provided by the tenant at its sole expense.*

On the ramp level all tenants will be provided storage. The allocation of storage space will be determined based on the total make-up of the new tenancy. Each area will be metered separately with provisions for sub-division of each storage space, including metering. We anticipate each space may have coolers/freezers and HCAA will plan the utilities appropriately including provisions for floor drains, data, chilled water, etc. Each space will be conditioned.

3.6.1 Heating, Ventilation, and Air Conditioning

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

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

1. For combined Kitchen Hood Exhaust < 5000 CFM – Conditioned air shall be limited to the maximum space load, or to the difference between exhaust and available transfer air. For hoods using make-up air units, the transfer air quantity available shall be zero. For exhaust only hoods employing demand control ventilation, transfer air shall be allowed.
2. For combined Kitchen Hood Exhaust >5000 CFM - Exhaust flow rates must comply with ASHRAE 90.1-2010 table 6.5.7.1.3 Maximum Net Exhaust Flow Rate, CFM per Linear Foot of Hood Length. The kitchen hood system controls shall be capable of Demand Control Ventilation for a least of 75% exhaust airflow, to reduce exhaust and replacement airflow rates by 50% for one half of the kitchen occupied hours.

The design criteria of each space must meet the following:

1. Cooling design temperature: 75°F, 50% RH
2. Heating design temperature: 72°F/30% outside air
3. Outside design temperatures: 91°F DB/ 80°F WB Summer, 40°F Winter
4. 1.85 cfm/sf at 55°F/30% outside air
5. Supplemental chilled water: 45°F entering/ 57°F leaving
6. Occupancies greater than 40 people/1000 sq.ft. shall be provided with demand control ventilation.

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

1. All ductwork from the main supplied by the Authority to the air devices in the space and all appurtenances associated with the ductwork.
2. All required kitchen exhaust and make-up air ductwork.
3. All required kitchen hoods and associated exhaust and make-up air fans.
4. All required controls (to be purchased from and coordinated with Johnson Controls, a proprietary system) for a fully integrated system.
5. All required VAV boxes with electric heat.
6. Any supplemental cooling and/or heating required by the tenant. Supplemental cooling/heating shall be

provided by FCU(s) (fan coil units) connected to the chilled water system. The FCU(s) shall have electric heat and a 3-way pneumatic chilled water valve.

7. All associated chilled water piping from tap point to supplemental cooling.
8. Air balance study.

3.6.2 Building Automation System (BAS)

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

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

1. Variable air volume boxes:
 - a. Space temperature
 - b. Set point temperature
 - c. Supply air flow in cfm
 - d. Supply air temperature
 - e. Heating element running status and stages
 - f. Damper position
2. Supplemental HVAC:
 - a. Space temperature
 - b. Set point temperature
 - c. Supply air flow in cfm (if variable)
 - d. Supply air temperature
 - e. Chilled water entering/leaving temperature
 - f. Chilled water valve position
 - g. Heating element running status and stages
 - h. Running status
 - i. Fire alarm interlock (if required)
 - j. Chilled water BTU meter
3. Exhaust/intake fans:
 - a. Running status

3.6.3 Electrical

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

1. Legend and symbols
2. Lighting plan including emergency light locations and schedule
3. Power plan
4. Communications plan
5. Kitchen equipment plan and schedule
6. Fire alarm plan
7. Panel board schedules and load summaries
8. One-line diagrams
9. Fault current calculations
10. Coordination of protective devices

3. DESIGN CRITERIA

3.6.3.1 Service

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

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

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

3.6.3.2 Distribution

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

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

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

3.6.3.3 Voltage Drop

Cumulative voltage drop from source to load shall be designed for a maximum of 5% drop. Motor starting voltage drop shall be designed for a 10% maximum at the motor terminals. Feeders shall be allowed a maximum of 2% drop, and branch circuits shall be allowed a maximum of 3% voltage drop as stipulated in the Florida Building Code (FBC).

3.6.3.4 Grounding

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

3.6.4 Plumbing

Refer to the overall responsibility matrix for each individual tenant space, as the Airsides and the Main Terminal are all unique. The descriptions provided below are for the Main Terminal and broadly for the Airsides.

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

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

Food and beverage tenants that use cooking oil in their cooking facilities are required to provide a cooking oil reclamation, pumped and piped system to a storage tank within 200' of the facilities. See the Provisions Summaries and Authority Responsibility Matrices in Section 8 through 12 for more detail on the piping provided by the Authority. If any piping is required beyond the piping provided by the Authority, the tenant must provide the extra length of piping and any modifications required by this addition. This expansion must be approved by the manufacturer.

A 4" grease waste line will be provided to all food service tenant spaces in the main terminal. This grease line is connected to below-grade grease interceptors located on the first level by the bag claim driveway at each quadrant. Each Airside has differing conditions, but all have central below-grade grease interceptors. If a tenant is too far from the central system, point of use traps are required. See the responsibility matrix for exact requirements. The Authority will be responsible for maintaining any grease interceptors located outside of the lease line. The sanitary lines from each tenant space shall be connected to the nearest sanitary piping of adequate size. This piping shall be identified by the tenant's design engineer based on as-built documentation provided by the Authority.

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

Natural gas will be provided to each large food service tenant space in the Main Terminal by a 2" gas line, and each food court tenant in the Main Terminal will be provided with a 1-1/4" gas line. Each tenant will have a dedicated meter on the exterior of the building and will be charged directly by TECO People's Gas. No gas will be provided to the central tenant spaces in the Main Terminal.

Airside C currently has a 1-1/2" gas service; this service will remain to feed every food service tenant. Additional meters and associated piping will be added to serve additional tenant locations as needed. Airsides A, E, and F do not have gas service available. The gas regulator and meter will be provided by TECO, and all piping downstream of the meter up to an isolation valve at the tenant space will be provided by the Authority. If gas is to be used, an approved means of exhaust and combustion air intake must be provided by the tenant.

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

1. All piping from the main supplied by the Authority to the fixtures in the space and all appurtenances associated with the piping.
2. All required fixtures including water heaters.

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3. All required point-of-use grease traps.
4. All required sanitary cleanouts in accordance with the Authority standards.
5. All required cooking oil recovery system connections and piping.
6. X-ray of slab to prevent core drilling through structural steel.
7. Core drilling to access utilities below.

3.7 Fire Protection and Life Safety

The tenant is responsible for design and installation of all life safety systems and equipment inside tenant spaces. All installations shall comply with FFPC 2013 and Authority requirements.

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

All kitchen grease hoods shall be equipped with fire protection systems similar and equal to Ansul. The system shall be controlled as required by NFPA 96 2008 and FBC 2013. The Ansul system shall be connected to the fire alarm for monitoring purposes only. The tenant is responsible for design and installation of all fireproofing systems and penetrations as required by code.

3.7.1 Smoke Control

There are no automatic smoke control requirements.

3.7.2 Fire Alarm

The Main Terminal building and each Airside are equipped with a stand-alone fire alarm system provided by Simplex Grinnell. The microcomputer-based system uses distributed processing techniques for alarm reporting, central signaling, and selection of audible signal circuits. This system is low voltage, electrically supervised, and multiplexed using addressable monitoring and control devices and analog smoke detectors. This voice evacuation system uses a combination of audible signal devices consisting of speakers and visual signal devices consisting of strobe lights. The tenant's fire alarm system design shall be in accordance with NFPA 72 and the Authority design standards.

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

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

3.7.3 Automatic Sprinklers

Automatic sprinklers are to be provided by the tenant in all locations required by NFPA 13 2010. All wet-pipe sprinkler mains, valves, supervisory valves, and appurtenances are provided by the Authority. No dry pipe mains will be provided by the Authority. Occupancy levels up to Ordinary Hazard Group I as defined by NFPA 13 2010 are permitted. All plans shall be prepared, signed and sealed, and installed by a Florida licensed fire protection contractor.

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

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

Individual zone valves and flow switches for each tenant are not required unless the zone requirements are exceeded per NFPA 13 2010. This is to be determined by the design engineer.

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

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

3.7.4 Emergency Lighting

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

3.7.5 Means of Egress

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

3.7.6 Interior Finishes

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

3.8 Security

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

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

1. Surveillance camera systems (CCTV) or other security systems shall be completely independent of the Authority's own CCTV or access control systems.
2. Access to cameras that are part of the Authority's CCTV system will not be provided to the tenants.
3. The field of view of tenant's CCTV system shall be limited to the tenant's premises.
4. Neither the Authority nor Authority's Police will monitor the tenant's CCTV systems or card access systems.
5. The Authority has an existing alarm system monitored by Authority Police that is placed in specific critical high-security applications requiring duress buttons. Please contact the Authority with any questions about the possible use of this system.
6. The tenant shall submit security drawings indicating the location of camera systems and card access systems they intend to install to the Authority for approval.
7. When doors use access controlled electric locking, hardware egress requirements shall be based on code requirements.

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

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3.9 Information Technology Services

At a minimum, the Authority will provide to all tenant spaces a 1" conduit from the limit of the space to the nearest Authority telecom room. The Authority might provide additional elements per a further agreement with the tenant.

3.9.1 Service Provider Options and Service Entrance

Currently, tenants can request that the Authority provide telephone or data services into the tenant's space. Telephone services are based on VoIP, and data services are based on Ethernet connections for internet access or virtual private network (VPN) access to the tenant's off-premise network. The tenant may also secure these services from the Local Exchange Carrier (LEC). Please contact the Authority for details on charges for these services.

The use of the Authority's telecom rooms to hold tenant's equipment is not allowed. Tenants will not be allowed to run their own backbone cables between two non-adjacent tenant spaces. The Authority can provide all telecom service connections between non-adjacent tenant services. Tenants can also use the LEC for these connections.

3.9.2 Inside Premise Distribution

Tenant has different horizontal cabling options for planning voice and data services inside its spaces. If the tenant decides to use phone and data services from the Authority, the tenant will only have to provide conduits in the wall for the voice/data outlet locations. The Authority will provide the CAT6 cables from the outlet location to the Authority telecommunications room.

If the tenant decides to use its own wiring, the tenant must set up a telecom room inside its space and wire all the horizontal cabling to that location. In this case, all wiring standards for premise distribution cabling issued by the Authority shall be followed. These standards are available on the Authority website at: http://www.tampaairport.com/airport_business/design_criteria_manual.pdf.

In this case, all network equipment is the responsibility of the tenant.

3.9.3 TV Signal to Tenant Spaces

Please contact the Authority for cable or satellite TV services to the tenant's space.

3.9.4 Other Antennas

Refer to current Authority policies for the use of antennas for radio frequency transmission systems.

3.9.5 Use of Wi-Fi at the Airport for Tenants and Inside the Tenant's Space

Currently, the Authority provides free Wi-Fi service in all public areas of the Terminal and the Airsides. The Authority can provide tenants with a private Service Set Identifier (SSID) if tenants desire to use the Authority's Wi-Fi for private services. Tenants can also provide their own Wi-Fi, as long as the signal is contained between the boundaries of the tenant's space. Any conflicts caused with radio frequency interference due to tenant's own Wi-Fi system need to be resolved immediately by the tenant.

3.9.6 Use of Flight Information Displays Inside the Tenant's Space

The Authority can provide flight information displays in tenant spaces if desired by the tenant and approved by the Authority. The use of third-party software for flight information displays in tenant spaces is not allowed, as all displays in the Authority's flight information system must maintain a consistent look and feel.

3.10 Roof Penetrations

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

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

The tenant is responsible for all new roof penetrations, associated rooftop equipment, roof flashing, roof membranes, and curbs. The tenant shall ensure that the existing roof warranty is maintained by using the existing roof manufacturer's approved/licensed roofing contractor. The tenant is also responsible for maintaining new roof penetrations/shafts and all existing penetrations/shafts within the tenant space, whether they are to be used or not. All new penetrations and pathways shall be coordinated with the Authority and any adjacent existing tenants.

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

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

3.11 Plants and Planters

Tampa is an environment where plant growth is a commodity. The Authority wants to promote their values and branding via the use of live plant materials. Therefore only live trees and plant materials will be allowed in any tenant space. All planting plans, including trees and plants must be accompanied with a maintenance plan by the potential maintenance vendor. The maintenance plan is to be submitted as part of the concept, schematic and construction document submittal.

3. DESIGN CRITERIA

3.12 Sustainability

As a local node in a global network, the Authority is committed to sustainability and thinking globally while acting locally. The Authority strongly encourages the integration of sustainable design strategies and operational practices in tenant designs.

3.12.1 Alignment with the TPA Sustainability Management Plan (SMP)

The Authority has developed the following 23 Goals in 7 Categories as part of its SMP which should be used as a guide by all tenants:

COMMUNITY

1. Inspire sustainable actions throughout the TPA community
2. Create a learning airport community focused on continual improvement
3. Exceed the expectations of our customers for a sustainable airport experience
4. Enhance links between TPA and the Tampa Bay community
5. Engage local businesses and community groups active in sustainability
6. Support regional planning interests

HEALTH, SAFETY & SECURITY

7. Enhance health, safety, and security of the airport community
8. Reassess disaster recovery plans in context of changing circumstances (new facilities / tech)
9. Ensure safe and security information technology and data systems

NATURAL SYSTEMS MANAGEMENT

10. AIR Reduce greenhouse gas emissions on a per passenger basis by ___% by 2021 (2011 base)
11. WATER Reduce potable water use on a per passenger basis by ___% by 2021 (vs 2011 base)
12. BIODIVERSITY Target % for low-maintenance, non-wildlife attracting species for projects involving landscaping
13. BIODIVERSITY Provide opportunities for people to experience Tampa Bay Area's natural environment

WASTE MANAGEMENT

14. Reduce, reuse, recycle solid waste generated on per passenger basis by ___% by 2021 (vs 2011 base)
15. Encourage zero-waste zones within the airport campus

BUILD AND BUY GREEN

16. Promote sustainable procurement throughout the TPA community
17. Design/construct environmentally resp. and energy eff. facilities using industry best practices and systems

ENERGY MANAGEMENT

18. Reduce electricity consumption on a per passenger basis by ___% by 2021 (vs 2011 baseline)
19. Reduce petroleum fuel use by ___% by 2021
20. Promote the use of renewable energy sources over traditional energy sources

REGIONAL ECONOMIC IMPACT

21. Pursue strategies to increase tenant revenues
22. Support local, regional, and state efforts in attracting new business to the community
23. Prioritize/implement financial flexibility w/cost containment, capital access, contingency planning

3.12.2 Alignment with TPA Sustainable Design Criteria Manual (SDCM)

The Sustainable Design Criteria Manual (SDCM) is an integral part of the SMP, and Concessionaires should refer to it for specific guidance on TIA SMP goals, strategies, methods, tracking, and requirements related to facility design and construction. The SDCM is intended to communicate the Authority's expectations and encourage and document green building measures incorporated into project advance planning, design, and construction.

Sustainable design strategies in the SDCM include but are not limited to:

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

3.12.3 Design for Waste Diversion

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

- Mixed paper
- Corrugated cardboard
- Glass
- Plastics
- Metals
- Shrink wrap
- Pallets
- Coffee grounds
- Whipped cream canisters
- Cooking oil
- Toner cartridges

3. DESIGN CRITERIA

3.13 Structural Loads

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

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

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

Area	Pounds/Square Foot (PSF)
Airside A	
Flooring load	5
Ceiling and collateral dead loads	10
Partition load	20
Floor live load	100
Airside C	
Flooring load	5
Ceiling and collateral dead loads	10
Partition load	20
Floor live load	100
Airside E	
Flooring load	5
Ceiling and collateral dead loads	10
Partition load	20
Floor live load	100
Airside F	
Flooring load	5
Ceiling and collateral dead loads	10
Partition load	20
Floor live load	100
Main Terminal	
Flooring load	5
Ceiling and collateral dead loads	10
Partition load	20
Floor live load	100



SECTION 4

RESPONSIBILITIES AND PROCEDURES

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11
Solicitation No: 13-411-032

4. RESPONSIBILITIES AND PROCEDURES

4.1 Codes and Standards

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

4.1.1 Professional Responsibility Statement

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

4.1.2 Drafting Standards and CAD/Orientation

All design and construction documents must meet the criteria in the latest edition of the Hillsborough County Aviation Authority CAD Standards.

4.1.3 Applicable Building Codes

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

4.1.4 Health Department License and Permit

Any establishment providing food or alcoholic beverages to the public is required to have a permit and must be inspected for compliance with the City of Tampa, Hillsborough County, and State of Florida regulations. The tenant is responsible for making required submittals to the appropriate agencies.

The Florida Department of Business and Professional Regulation's Division of Alcoholic Beverages and Tobacco licenses the alcoholic beverage and tobacco industries, collects and audits taxes and fees paid by the licensees, and enforces the laws and regulation of the alcoholic beverage and tobacco industries, pursuant to Chapter 210, Chapters 561-565, and Chapters 567-569 of the Florida Statutes. These responsibilities are carried out through three bureaus within the division: Licensing, Auditing, and Enforcement. The Division of Hotels and Restaurants (H&R) licenses, inspects, and regulates public lodging and food service establishments in Florida under Chapter 509, Florida Statutes.

4.1.5 Sustainability

Concession tenants shall become familiar with the Authority's official sustainability commitment by reviewing and complying with the Tampa International Airport Sustainability Management Plan (SMP) located on the Authority website: http://www.tampaairport.com/airport_business/sustainability.asp

The Sustainable Design Criteria Manual (SDCM) is an integral part of the SMP, and Concessionaires should refer to it for specific guidance on TIA SMP goals, strategies, methods, tracking, and requirements related to facility design and construction.

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

4.1.6 Accessibility Standards

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

All facilities must be designed and constructed in compliance with the Florida Accessibility Code for Building Construction, latest edition, Section 553.503, Florida Statutes and the latest ADA code.

4.1.7 Airfield Operations Coordination

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

4.1.8 FAA Coordination

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

4.1.9 Submittal for Airport Security Plan Changes

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

4.1.10 Hazardous Materials

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



SECTION 5 DESIGN REVIEW AND SUBMITTALS

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

5. DESIGN REVIEW AND SUBMITTALS

5.1 Submittal Protocol

5.1.1 Pre- Design Meeting

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

The Authority will provide the base building drawings to the tenant at the pre-design meeting if they are available. The tenant's design team is required to inspect and review all existing conditions including all utilities and building systems in detail during the Pre-Design and Schematic Design Phases. The tenant's design team is required to determine access to all utilities, capacity of utilities, and coordination required for new work. The tenant's design team should not rely solely on the base building drawings provided to them.

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

5.1.2 Concept Design Submittal – 10% Review

Concept design drawings (minimum 24" x 36" sheets) are intended to demonstrate the "look and feel" of the tenant space. The concept (10%) documents must be submitted and, at a minimum, must include the following:

1. Key plan with location of the tenant's space within the facility
2. Construction access plan
3. Preliminary floor plans indicating interior design concept
4. Typical interior elevations to demonstrate the concept
5. High quality renderings - A minimum of two and a recommended maximum of 4 renderings must be taken from at least two vantage points and identify at a minimum the following:
 - Proposed storefront with materials indicated – 1 rendering.
 - Proposed interior development with materials indicated – 1 rendering.
 - Transition between the proposed storefront and adjacent building condition for a distance of 6ft.
 - Floor, ceiling and fixture and other store components with materials indicated.
6. A preliminary finish schedule indicating selected materials.
7. A preliminary project schedule.
8. Architects' statement of site visitation, including confirmation of existing conditions and utilities.
9. Sample boards (two copies - 11" x 17") with material and color selections of sufficient size to demonstrate all material colors, textures, and patterns.
10. Preliminary completion of the SDCM Tracking Document sections: Evaluation Points, Applicability, Project Record Introduction, Project Record Worksheet, and Innovation Worksheet. If pursuing a certification program such as LEED, preliminary completion of the External Rating System Worksheet.

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

5.1.3 Schematic Design Submittal – 35% Review

Schematic design drawings (minimum 24" x 36" sheets) must be submitted and, at a minimum, must include the following:

1. A key plan showing the location of the tenant's space within the facility
2. Construction access plan.
3. Preliminary floor plans – (minimum ¼" = 1'-0") with critical dimensions indicating clear widths and compliance with the Americans with Disabilities Act requirements (ADA).
4. Reflected ceiling plans, and demolition plan (minimum ¼" = 1'-0") indicating interior design concept.
5. Typical interior elevations (minimum ¼" = 1'-0").
6. Storefront elevation and section, including any graphics and signage and indicating all materials and finishes (minimum ½" = 1'-0").
7. Updated interior and exterior colored renderings.
8. Preliminary sign details, menu boards, and graphics (minimum 1½" = 1'-0").
9. A preliminary finish schedule.
10. Utility connection drawings, including riser diagrams and load summary schedules (reference Section 11.1 Heat Loss Schedule, Section 11.2 Heat Gain Schedule, and Section 11.3 Electrical Review Schedule).
11. Preliminary single-line schematic drawings of mechanical/electrical/plumbing (MEP) connections and locations.
12. Updated project schedule.
13. Updated Architects' statement of site visitation.
14. Updates to the SDCM Tracking Document sections: Evaluation Points, Applicability, Project Record Introduction, Project Record Worksheet, and Innovation Worksheet. If pursuing a certification program such as LEED, updates to the External Rating System Worksheet.
15. Health Department application forms (food and beverage tenants only).
16. Updated sample boards (two copies - 11" x 17") with material and color selections of sufficient size to demonstrate all material colors, textures, and patterns.
17. Railing designs for applicable spaces.
18. Occupant load calculations and egress plan.

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

5. DESIGN REVIEW AND SUBMITTALS

5.1.4 Contract Documents Submittal – 95% Review

This phase should include construction documents (minimum 24" x 36" sheets) as follows:

1. A key plan showing the location of concessionaire within the terminal and including a construction access plan.
2. Floor plans (minimum ¼" = 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 ¼" = 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 ½" = 1'-0").
5. Typical interior elevations (minimum ¼" = 1'-0").
6. Interior finishes schedule and illustration boards (11" x 17") with clearly labeled and firmly attached samples and color chips.
7. Detailed signage drawings and details (minimum 1½" = 1'-0") indicating elevation and section views, letter style and size, all colors and materials, methods of illumination, color of illuminate, and voltage requirements. Food tenants must include menu board details as well as any proposed method of temporary signage (e.g., sales, daily or weekly specials) including location, size, materials, color, letter type, and framing method.
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, and fire alarm plans to scale; detailed riser diagrams; and load schedules.
10. Project construction schedule.
11. Temporary construction barrier partition plan (minimum ¼" = 1'-0") and partition elevation (minimum ¼" = 1'-0") with proposed "Coming Soon" graphics.
12. All signage and millwork to meet applicable codes and standards set forth in the Design Criteria Manual.
13. Detailed signage shop drawings to be submitted and approved by the Authority prior to fabrication.
14. Final interior and exterior color renderings.
15. Final updates and revisions to the SDCM Tracking Document sections: Evaluation Points, Applicability, Project Record Introduction, Project Record Worksheet, and Innovation Worksheet. If pursuing a certification program such as LEED, final updates and revisions to the External Rating System Worksheet.
16. Occupant load calculations and egress/life safety plan.
17. Any additional documents required by federal, state, or local municipalities for the purpose of obtaining all required permits.
18. Structural drawings indicating structural details for all self-supporting storefront systems, security grilles, support for signage, support for mechanical and electrical equipment, and any new openings through existing structural elements.

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

The 95% review documents should contain all the revisions requested prior to this submittal. Upon submittal review completion, the Authority will issue written review comments for inclusion with the permit documents submittal.

5.1.5 Tenant Work Permit Documents Submittal

The tenant must provide a Tenant Work Permit (TWP) as outlined in the Tenant Work Permit Handbook. All TWP and construction documents shall be delivered to the Authority. The tenant is responsible for delivering all permit documents, signed and sealed by the design professional as required by federal, state, or local municipalities.

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

The Authority requires the following documents:

1. One (1) half-sized construction document drawing set and one (1) project specification book.
2. A copy of the executed contract between the tenant and the general contractor.
3. A copy of the contractor's insurance policy (certificate of insurance).
4. A copy of the contractor's payment and performance bonds, in accordance with current Authority requirements and procedures.
5. Submittal of Funding Affidavit, with cover letter, for Authority approval.
6. Copy of Contract exhibit with any applicable variances that may have been negotiated.
7. Once the Tenant Work Permit Application and building permit number has been assigned, these numbers will be required on subsequent submittals.
8. A TWP, as outlined in the Tenant Work Permit Handbook, fully executed by the tenant.

5.1.6 Review Process

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

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



SECTION 6 CONSTRUCTION

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

6. CONSTRUCTION

6.1 Construction Procedures

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

The following procedures are a summary of detailed construction procedures outlined in the Tampa International Airport Tenant Work Permit Handbook. The Authority advises tenant, tenant's designers, and tenant's contractor to thoroughly review the Tenant Work Permit Handbook. In the event of a conflict between this Concessions Design Criteria Manual and the Tenant Work Permit Handbook, please check with Designer (HOK) / HCAA.

6.1.1 Temporary Provisions

1. The tenant will be fully responsible for the protection of the public and adjacent areas during the construction process.
2. The tenant is to provide and maintain temporary dust partitions to seal openings to all adjacent areas. Construction requirements of these partitions shall be as outlined in the Airport Tenant Work Permit Handbook.
3. Temporary construction partitions must be located a maximum of 2'-0" beyond the tenant's furthest projection, not including signage.
4. Temporary partitions must be insulated for sound control and be designed for a STC rating of 45.
5. Partitions must extend the full height to the existing ceiling or returned to the soffit to positively seal off the construction area. Partitions in view of the public are to be designed to seem permanent, not temporary. All temporary partitions must be self-supporting. "Coming soon" graphics are required with full renderings and must be approved by the Authority. The partitions must comply with the Authority's barricade and graphics program.
6. Building finishes should not be disturbed or altered in the construction of the temporary partition. Temporary partitions may not be anchored to the ceiling or terminal floor.
7. All existing and adjacent finishes and flooring are to be returned to their original condition when temporary partitions are removed.
8. Access doors into construction areas must be installed and lockable.
9. Plans and elevations for the partition are to be submitted with the construction document 95% submittal.
10. Water from drilling or cutting operations must be controlled. Surfaces around and below such operations must be protected. The tenant is responsible for the costs of any damages and loss of revenue sustained during such procedures.
11. The tenant space must be under negative pressure in relation to the surrounding spaces to prevent migration of construction dust.
12. All temporary wayfinding signage required due to tenant construction activities shall be constructed to match the permanent wayfinding signs' construction.
13. The tenant shall be required to provide an interim fire life safety plan to assure all life safety requirements are maintained during construction.

6.1.2 Tenant Space Security During Construction

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

6.1.3 Construction and Coordination

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

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

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

1. Site and terminal access and site safety.
2. Maintenance of the Federal Aviation Administration (FAA) and Transportation Security Administration (TSA) security requirements.
3. Maintenance of both terminal and tenant construction site security.
4. Materials delivery and storage.
5. Employee parking.
6. Trash removal and construction site cleanup.
7. Hours and days construction allowed, i.e., coordination of terminal and tenant space construction schedules.
8. Connections to and modifications of terminal fire protection and life safety systems.
9. Modifications to terminal structure.
10. Code enforcement inspections.
11. Systems testing, including air balance testing.
12. Project closeout and certificate of occupancy inspections.
13. Ventilation and exhaust ducting needs.

6.1.4 Base Building Finishes

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

6.1.5 Sustainability

Construction practices must comply with the Sustainable Design Criteria Manual (SDCM), an integral part of the Tampa International Airport Sustainability Management Plan (SMP) located on the Authority website:

http://www.tampaairport.com/airport_business/sustainability.asp

Tenant contractors should refer to it for specific guidance on TIA SMP goals, strategies, methods, tracking, and requirements related to facility design and construction.



SECTION 7

PROJECT CLOSEOUT ACTIVITIES

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

7. PROJECT CLOSEOUT ACTIVITIES

7.1 Commissioning

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

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

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

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

7.2 Inspections

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

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

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

7.3 Punch List

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

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

1. Label any and all equipment, motors, "J" boxes, and disconnects per the Authority standard numbering guidelines.
2. Label hot and cold-water meters per the Authority's standard lettering guidelines and insulate water supply lines from point of connection to fixture hook-up.
3. Provide DDC connections to water meters.

4. Label tenant breaker at the Airport distribution panelboard per the numbering guidelines in the Authority's standards. In addition, label the tenant electrical meter per the Authority standards, to identify the aforementioned breaker as its source of power and the name of the tenant panel being fed through this meter.
5. Clean/repair all base building surfaces affected by tenant improvement work until no work traces can be observed with the naked eye.
6. Demonstrate that all construction materials, tools, and debris have been removed from all areas impacted by tenant construction (roof, areas below or above utility routing, and dumpster staging area).
7. Provide copy of final HVAC air balance study per Section 3.6.1.
8. Provide as-built drawings, which are required prior to the release of any deposits or construction bonds.
9. Provide certified statement specifying the total cost of construction in such detail as necessary to ascertain the costs of all tenant improvements, furniture, fixtures, and equipment constructed or installed by tenant in the space.
10. Provide certification that the improvements have been constructed in accordance with the approved drawings and specifications and in strict compliance with all legal requirements and Authority standards.

7.4 Completion Requirements

7.4.1 Clean-Up Upon Completion

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

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

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

7.4.2 Substantial Completion

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

The certificate shall state the responsibilities of the tenant, the Authority, and the tenant's contractor for security, maintenance, property insurance premiums, and damage to the work; state items still to be completed by the tenant's contractor; and state the time within which the tenant's contractor shall complete the items listed therein. The Authority shall be responsible for normal water, heat, and utilities unless otherwise agreed and stated in the Contract or on the certificate.

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

7. PROJECT CLOSEOUT ACTIVITIES

7.4.2.1 Early Occupancy

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

If the tenant elects to take possession of and to use completed or partially completed portions of the work prior to final completion of the work, the tenant's design consultant and the Authority will conduct an inspection. After the inspection, all incomplete contract work items observed will be listed. The absence of an item from the list shall not release the tenant's contractor from responsibility to perform the work.

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

7.4.3 Final Completion and Acceptance of Work

7.4.3.1 Final Inspection:

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

7.4.3.2 Final Completion:

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

7.4.3.3 Final Acceptance:

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

7.5 Lien Releases

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

7.6 Operations and Maintenance Manuals

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

General requirements for the O&M manuals include contract information; name, address, and telephone number of the equipment/systems manufacturer and the installing contractor(s); and a 24/7 telephone number for emergency service

for all equipment/systems installed on the tenant project. The O&M manuals shall be in electronic PDF (CD) format only (no paper copies are required) and labeled with the project title, tenant, and contractor.

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

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

7.7 As-Built Submittals

As-built drawings and specifications must comply with the Authority's CAD standards and be provided in electronic drawing and PDF format on a CD or external hard drive with two (2) full-size hard copies after final completion and in accordance with the Authority's requirements. Note: Failure to comply with these requirements will delay the issuance of Final Certificate of Occupancy.

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

As-built documents shall include electronic PDF versions as well as Auto CADD DWG files.

7.8 Airport Certificate of Occupancy

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

7.9 Warranties and Correction of Work

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

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

7.10 Lessons Learned

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

As part of the SDCM's Tracking Document, the Lessons Learned sections which are a part of the Experience Summary and Innovation Worksheets should be completed.



SECTION 8

EXHIBITS - AIRSIDE A

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

8. EXHIBITS - AIRSIDE A

8.1 Provisions Summary – Airside A

Below is a listing of Provisions generally provided by the Base Building and what is required by the Tenant. Conditions listed below may not apply to all tenant spaces. Refer to the provided Authority Responsibility Matrix (Section 8.2).

Provision Summary		
Airside A		
	Base Building	Tenant Improvements
STOREFRONT	None.	Build-out by tenant inside of neutral frame opening in accordance with the Concessions Design Criteria Manual.
NEUTRAL FRAME	Consistent metal frame surround defining each storefront opening.	3/4" black reveal separating neutral frame from any tenant designed store elements.
DEMISING WALLS	Refer to Contract Exhibits for locations. Base Building provisions include metal stud framing only.	Tenant to provide insulation, gypsum wallboard and finish on leased side of wall.
CEILINGS	Exposed Structure (no ceilings).	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION	None.	In accordance with the Concessions Design Criteria Manual.
FLOORS (TENANT INTERIOR)	Exposed Concrete.	Floor finishes in accordance with Concessions Design Criteria Manual.
GUARDRAIL (F&B LOCATIONS, WHERE DISPENSING SPIRITS ARE PRESENT, HANDRAIL REQUIRED)	None.	Refer to Contract Exhibits.
ELECTRICAL	The Authority will provide an electrical distribution panel to provide power for food & beverage and retailing spaces. The distribution panel is located in one of the electrical rooms at ramp level. The panel's voltage is 277/480V, 3ph, 4wire system. An empty conduit with pull string will be provided by The Authority from the closest electrical room to the tenant space. For small lease open spaces where 480V is excessive, 208 V will be available.	The tenant is responsible for providing and coordinating the overcurrent protection at the Airport's distribution panel based on their load needs. The tenant will provide the required conductors from the Airport's distribution panel to the panel board inside the tenant's space. The tenant is also responsible for providing and maintaining their panel boards, transformers, feeders and branch circuits within the tenant's space.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER		Ductwork and all related items from tenant space to building exit point. Roof mounted exhaust fans.
HVAC	Main supply duct and VAV tap.	From VAV box to diffusers and all associated appurtenances.
FAN COIL UNIT	No fan coil unit (FCU).	If required by tenant.
CHILLED AND HEATING WATER	Capped and valved chilled water piping.	Extension from capped piping to FCU and all appurtenances in between.
DOMESTIC WATER	Capped and valved piping from main stubbed into space.	Connection from valve to fixture(s) and all appurtenances in between.
SANITARY WASTE WATER	Nearby sanitary mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between.

	Base Building	Tenant Improvements
GREASE WASTE WATER	Central grease waste system and grease traps.	Piping from grease main/stub into space and connection to equipment/fixture(s).
PLUMBING VENTS	Nearby vent mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between. If not available, then tenant to provide Air Admittance Valve as allowed by Florida Building Code.
YELLOW GREASE (COOKING OIL RECOVERY)	Stainless Steel return piping.	Tenant to transport to loading dock through Stainless Steel piping. Tenant to provide pumping/storage facility.
NATURAL GAS	Independent gas meters/regulators on exterior piped into building with shut-off valve at tenant boundary.	All gas piping from valve into space, including any vent less regulators and other appurtenances required by tenant.
FIRE PROTECTION SYSTEM	Upright and/or concealed pendent sprinklers.	Modifications as required per new walls/ceilings. Ansul systems at all grease hoods. Hand held fire extinguishers.
FIRE ALARM AND DETECTION / VOICE COMMUNICATION SYSTEM	The existing Fire Alarm System at the Airside is provided by Simplex Grinnell.	In accordance with the Concessions Design Criteria Manual. Tenant is responsible for contacting and coordinating their fire alarm requirements with Simplex Grinnell. Any fire alarm modification within the tenant space is the responsibility of the tenant.
FIRE PROOFING	If applicable, provided to Base Building Structure.	To meet fire ratings required by code.
ITS / COMMUNICATIONS	1" Conduit with pull strings to nearest telecom room.	Depends on what IT services the tenant will be using from the Authority. Cameras, card access and speakers are by tenant.

8. EXHIBITS - AIRSIDE A

8.2 Authority Responsibility Matrix – Airside A

Following are spread sheets that generally outline provisions by space number and tenant type. The specifics of these provisions will be outlined in the Contract and the Concessions Design Criteria Manual. All division of building utilities must be coordinated with adjacent tenants. Items marked with an “X” indicate utility infrastructure provided by the Authority.

AUTHORITY RESPONSIBILITY MATRIX															
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Airside A - Boarding Level															
A-2-2609	Retail	485	X	X	X			X	X				X	X	X
A-2-2621	Retail	658	X	X	X			X	X				X	X	X
A-2-2629	News/Convenience	1,504	X	X	X			X	X				X	X	X
A-2-2635	Food & Beverage	877	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2645	Food & Beverage	3,434	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2685	By HCAA	1,311													
A-2-2687	Food & Beverage	1,177	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2689	Food & Beverage	727	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2703	Food & Beverage	975	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2704	By HCAA	4,502	X											X	X
A-2-2705	Retail	509	X	X	X			X	X				X	X	X
A-2-2707	Retail	614	X	X	X			X	X				X	X	X
A-2-2719	Services	440	X	X				X	X					X	X
A-2-2735	Food & Beverage	3,242	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2751	Food & Beverage	720	X	X				X	X					X	X
A-2-2767	News/Convenience	1,145	X	X				X	X				X	X	X
A-2-2769	Food & Beverage	1,145	X	X	X		X	X	X	X	X	X	X	X	X
A-2-2781	Services	72	X	X				X	X					X	X
Airside A - Ramp Level															
A-1-2319	Storage	4,352	X	X	X		X		X				X	X	X

8. EXHIBITS - AIRSIDE A

8.3 Concessions Services Matrix – Airside A

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ITS Communication Estimated Conduit Size (inch)	ELECTRICAL			MECHANICAL			PLUMBING			
				Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (* Electrical Service Provided @ 208V)	Estimated Conduit Size (Inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Airside A - Boarding Level													
A-2-2609	Retail	485	1	20	60	1		1.0	55	1/2"	2"		
A-2-2621	Retail	658	1	20	60	1		1.0	55	1/2"	2"		
A-2-2629	News/Convenience	1,504	1	10	60	1		1.0	55	1/2"	2"		
A-2-2635	Food & Beverage	877	1	25	200	3	3/4"	1.8	55	1-1/4"	3"	3"	
A-2-2645	Food & Beverage	3,434	1	40	300	3	1"	1.8	55	2"	4"	4"	
A-2-2685	By HCAA	1,311											
A-2-2687	Food & Beverage	1,177	1	30	300	3	3/4"	1.8	55	1-1/2"	4"	4"	
A-2-2689	Food & Beverage	727	1	30	300	3	3/4"	1.8	55	1-1/2"	4"	4"	
A-2-2703	Food & Beverage	975	1	30	300	3	3/4"	1.8	55	1-1/2"	4"	4"	
A-2-2704	By HCAA	4,502	1	5				1.0	55				
A-2-2705	Retail	509	1	20	60	1		1.0	55	1/2"	2"		
A-2-2707	Retail	614	1	20	60	1		1.0	55	1/2"	2"		
A-2-2719	Services	440	1	5	60*	1		1.0	55	1/2"	2"		
A-2-2735	Food & Beverage	3,242	1	40	300	3	1"	1.8	55	2"	4"	4"	
A-2-2751	Food & Beverage	720	1	10	60*	1		1.0	55	1/2"	2"		
A-2-2767	News/Convenience	1,145	1	10	60	1		1.0	55	1/2"	2"		
A-2-2769	Food & Beverage	1,145	1	20	200	3	3/4"	1.0	55	1-1/4"	3"	3"	
A-2-2781	Services	72	1	5	60*	1		1.0	55	1/2"	2"		
Airside A - Ramp Level													
A-1-2319	Storage	4,352	1	10	60	1	1-1/2"				2"		



SECTION 9

EXHIBITS - AIRSIDE C

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

9. EXHIBITS - AIRSIDE C

9.1 Provisions Summary – Airside C

Below is a listing of Provisions generally provided by the Base Building and what is required by the Tenant. Conditions listed below may not apply to all tenant spaces. Refer to the provided Authority Responsibility Matrix (Section 9.2).

Provision Summary		
Airside C		
	Base Building	Tenant Improvements
STOREFRONT	None.	Build-out by tenant inside of neutral frame opening in accordance with the Concessions Design Criteria Manual.
NEUTRAL FRAME	Consistent metal frame surround defining each storefront opening.	3/4" black reveal separating neutral frame from any tenant designed store elements.
DEMISING WALLS	Refer to Contract Exhibits for locations. Base Building provisions include metal stud framing only.	Tenant to provide insulation, gypsum wallboard and finish on leased side of wall.
CEILINGS	Exposed Structure (no ceilings).	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION	None.	In accordance with the Concessions Design Criteria Manual.
FLOORS (TENANT INTERIOR)	Exposed Concrete.	Floor finishes in accordance with Concessions Design Criteria Manual.
GUARDRAIL (F&B LOCATIONS, WHERE DISPENSING SPIRITS ARE PRESENT, HANDRAIL REQUIRED)	None.	Refer to Contract Exhibits.
ELECTRICAL	The Authority will provide an electrical distribution panel to provide power for food & beverage and retailing spaces. The distribution panel is located in one of the electrical rooms at ramp level. The panel's voltage is 277/480V, 3ph, 4wire system. An empty conduit with pull string will be provided by The Authority from the closest electrical room to the tenant space. For small lease open spaces where 480V is excessive, 208V will be available.	The tenant is responsible for providing and coordinating the overcurrent protection at the Airport's distribution panel based on their load needs. The tenant will provide the required conductors from the Airport's distribution panel to the panel board inside the tenant's space. The tenant is also responsible for providing and maintaining their panel boards, transformers, feeders and branch circuits within the tenant's space.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER		Ductwork and all related items from tenant space to building exit point. Roof mounted exhaust fans.
HVAC	Main supply duct and VAV tap.	From VAV box to diffusers and all associated appurtenances.
FAN COIL UNIT	No fan coil unit (FCU).	If required by tenant.
CHILLED AND HEATING WATER	Capped and valved chilled water piping.	Extension from capped piping to FCU and all appurtenances in between.
DOMESTIC WATER	Capped and valved piping from main stubbed into space.	Connection from valve to fixture(s) and all appurtenances in between.
SANITARY WASTE WATER	Nearby sanitary mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between.

	Base Building	Tenant Improvements
GREASE WASTE WATER	Central grease waste system and grease traps.	Piping from grease main/stub into space and connection to equipment/fixture(s).
PLUMBING VENTS	Nearby vent mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between. If not available, then tenant to provide Air Admittance Valve as allowed by Florida Building Code.
YELLOW GREASE (COOKING OIL RECOVERY)	Stainless Steel return piping.	Tenant to transport to loading dock through Stainless Steel piping. Tenant to provide pumping/storage facility.
NATURAL GAS	Independent gas meters/regulators on exterior piped into building with shut-off valve at tenant boundary.	All gas piping from valve into space, including any vent less regulators and other appurtenances required by tenant.
FIRE PROTECTION SYSTEM	Upright and/or concealed pendent sprinklers.	Modifications as required per new walls/ceilings. Ansul systems at all grease hoods. Hand held fire extinguishers.
FIRE ALARM AND DETECTION / VOICE COMMUNICATION SYSTEM	The existing Fire Alarm System at the Airside is provided by Simplex Grinnell.	In accordance with the Concessions Design Criteria Manual. Tenant is responsible for contacting and coordinating their fire alarm requirements with Simplex Grinnell. Any fire alarm modification within the tenant space is the responsibility of the tenant.
FIRE PROOFING	If applicable, provided to Base Building Structure.	To meet fire ratings required by code.
ITS / COMMUNICATIONS	1" Conduit with pull strings to nearest telecom room.	Depends on what IT services the tenant will be using from the Authority. Cameras, card access and speakers are by tenant.

9. EXHIBITS - AIRSIDE C

9.2 Authority Responsibility Matrix – Airside C

Following are spread sheets that generally outline provisions by space number and tenant type. The specifics of these provisions will be outlined in the Contract and the Concessions Design Criteria Manual. All division of building utilities must be coordinated with adjacent tenants. Items marked with an “X” indicate utility infrastructure provided by the Authority.

AUTHORITY RESPONSIBILITY MATRIX																
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Cooking Oil Recovery System	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Airside C - Boarding Level																
C-2-3627	Food & Beverage	3,318	X	X	X	X	X	X	X	X	X	X		X	X	X
C-2-3665	Food & Beverage	938	X	X	X	X	X	X	X	X	X	X		X	X	X
C-2-3670	By HCAA	3,067														
C-2-3675	News/Convenience	877	X	X				X	X						X	X
C-2-3677	Food & Beverage	400	X	X				X	X			X			X	X
C-2-3679	Food & Beverage	1,157	X	X	X	X	X	X	X	X	X	X		X	X	X
C-2-3691	Food & Beverage	3,434	X	X	X	X	X	X	X	X	X	X		X	X	X
C-2-3705	Retail	371	X	X	X			X	X					X	X	X
C-2-3707	Retail	660	X	X	X			X	X					X	X	X
C-2-3709	Retail	443	X	X	X			X	X					X	X	X
C-2-3712	Retail	518	X	X	X			X	X						X	X
C-2-3715	News/Convenience	1,122	X	X	X			X	X					X	X	X
C-2-3717	Services	664	X	X	X			X	X						X	X
C-2-3751	News/Convenience	1,139	X	X	X		X	X	X			X		X	X	X
C-2-3769	Food & Beverage	6,163	X	X	X	X	X	X	X	X	X	X	X	X	X	X
C-2-3781	Services	80	X	X											X	X
Airside C - Ramp Level																
C-1-3201	Storage	698	X	X	X				X			X		X	X	X
C-1-3295	Storage	1,203	X	X	X				X			X		X	X	X
C-1-3395	Storage	2,895	X	X	X		X		X			X		X	X	X

9. EXHIBITS - AIRSIDE C

9.3 Concessions Services Matrix – Airside C

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ELECTRICAL			MECHANICAL			PLUMBING				
			ITS Communication Estimated Conduit Size (inch)	Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (*) Electrical Service Provided @ 208V	Estimated Conduit Size (inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Airside C - Boarding Level													
C-2-3627	Food & Beverage	3,318	1	40	300	3	1"	1.8	55	2"	4"	4"	1-1/2"
C-2-3665	Food & Beverage	938	1	40	300	3	3/4"	1.8	55	1-1/2"	4"	4"	1"
C-2-3670	By HCAA	3,067											
C-2-3675	News/Convenience	877	1	10	60	1		1.0	55	1/2"	2"		
C-2-3677	Food & Beverage	400	1	20	150	2		1.0	55	1-1/4"	3"	3"	
C-2-3679	Food & Beverage	1,157	1	40	300	3	1"	1.8	55	2"	4"	4"	1-1/2"
C-2-3691	Food & Beverage	3,434	1	30	300	3	1"	1.0	55	2"	4"	4"	1-1/2"
C-2-3705	Retail	371	1	20	60	1		1.0	55	1/2"	2"		
C-2-3707	Retail	660	1	20	60	1		1.0	55	1/2"	2"		
C-2-3709	Retail	443	1	20	60	1		1.0	55	1/2"	2"		
C-2-3712	Retail	518	1	20	60*	1		1.0	55	1/2"	2"		
C-2-3715	News/Convenience	1,122	1	10	60	1		1.0	55	1/2"	2"		
C-2-3717	Services	664	1	20	60	1		1.0	55	1/2"	2"		
C-2-3751	News/Convenience	1,139	1	10	50*	1		1.8	55	3/4"	3"	3"	
C-2-3769	Food & Beverage	6,163	1	40	400	(2)3	1-1/2"	1.8	55	2"	4"	4"	1-1/2"
C-2-3781	Services	80	1	10	50*	1							
Airside C - Ramp Level													
C-1-3201	Storage	698	1	5				1.0			2"		
C-1-3295	Storage	1,203	1	5				1.0			2"		
C-1-3395	Storage	2,895	1	5			1-1/2"	1.0			2"		



SECTION 10

EXHIBITS - AIRSIDE E

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

10. EXHIBITS - AIRSIDE E

10.1 Provisions Summary – Airside E

Below is a listing of Provisions generally provided by the Base Building and what is required by the Tenant. Conditions listed below may not apply to all tenant spaces. Refer to the provided Authority Responsibility Matrix (Section 10.2).

Provision Summary		
Airside E		
	Base Building	Tenant Improvements
STOREFRONT	None.	Build-out by tenant inside of neutral frame opening in accordance with the Concessions Design Criteria Manual.
NEUTRAL FRAME	Consistent metal frame surround defining each storefront opening.	3/4" black reveal separating neutral frame from any tenant designed store elements.
DEMISING WALLS	Refer to Contract Exhibits for locations. Base Building provisions include metal stud framing only.	Tenant to provide insulation, gypsum wall-board and finish on leased side of wall.
CEILINGS	Exposed Structure (no ceilings).	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION	None.	In accordance with the Concessions Design Criteria Manual.
FLOORS (TENANT INTERIOR)	Exposed Concrete.	Floor finishes in accordance with Concessions Design Criteria Manual.
GUARDRAIL (F&B LOCATIONS, WHERE DISPENSING SPIRITS ARE PRESENT, HANDRAIL REQUIRED)	None.	Refer to Contract Exhibits.
ELECTRICAL	The Authority will provide an electrical distribution panel to provide power for food & beverage and retailing spaces. The distribution panel is located in one of the electrical rooms at ramp level. The panel's voltage is 277/480V, 3ph, 4wire system. An empty conduit with pull string will be provided by The Authority from the closest electrical room to the tenant space. For small lease open spaces where 480V is excessive, 208 V will be available.	The tenant is responsible for providing and coordinating the overcurrent protection at the Airport's distribution panel based on their load needs. The tenant will provide the required conductors from the Airport's distribution panel to the panel board inside the tenant's space. The tenant is also responsible for providing and maintaining their panel boards, transformers, feeders and branch circuits within the tenant's space.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER		Ductwork and all related items from tenant space to building exit point. Roof mounted exhaust fans.
HVAC	Main supply duct and VAV tap.	From VAV box to diffusers and all associated appurtenances.
FAN COIL UNIT	No fan coil unit (FCU).	If required by tenant.
CHILLED AND HEATING WATER	Capped and valved chilled water piping.	Extension from capped piping to FCU and all appurtenances in between.
DOMESTIC WATER	Capped and valved piping from main stubbed into space.	Connection from valve to fixture(s) and all appurtenances in between.
SANITARY WASTE WATER	Nearby sanitary mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between.

	Base Building	Tenant Improvements
GREASE WASTE WATER	Central grease waste system and grease traps.	Piping from grease main/stub into space and connection to equipment/fixture(s).
PLUMBING VENTS	Nearby vent mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between. If not available, then tenant to provide Air Admittance Valve as allowed by Florida Building Code.
YELLOW GREASE (COOKING OIL RECOVERY)	Stainless Steel return piping.	Tenant to transport to loading dock through Stainless Steel piping. Tenant to provide pumping/storage facility.
NATURAL GAS	No natural gas.	No natural gas.
FIRE PROTECTION SYSTEM	Upright and/or concealed pendent sprinklers.	Modifications as required per new walls/ceilings. Ansul systems at all grease hoods. Hand held fire extinguishers.
FIRE ALARM AND DETECTION / VOICE COMMUNICATION SYSTEM	The existing Fire Alarm System at the Airside is provided by Simplex Grinnell.	In accordance with the Concessions Design Criteria Manual. Tenant is responsible for contacting and coordinating their fire alarm requirements with Simplex Grinnell. Any fire alarm modification within the tenant space is the responsibility of the tenant.
FIRE PROOFING	If applicable, provided to Base Building Structure.	To meet fire ratings required by code.
ITS / COMMUNICATIONS	1" Conduit with pull strings to nearest telecom room.	Depends on what IT services the tenant will be using from the Authority. Cameras, card access and speakers are by tenant.

10. EXHIBITS - AIRSIDE E

10.2 Authority Responsibility Matrix – Airside E

Following are spread sheets that generally outline provisions by space number and tenant type. The specifics of these provisions will be outlined in the Contract and the Concessions Design Criteria Manual. All division of building utilities must be coordinated with adjacent tenants. Items marked with an “X” indicate utility infrastructure provided by the Authority.

AUTHORITY RESPONSIBILITY MATRIX															
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Airside E - Boarding Level															
E-2-4603	Retail	738	X	X	X			X	X				X	X	X
E-2-4605	Retail	446	X	X	X			X	X				X	X	X
E-2-4607	News/Convenience	1,210	X	X	X			X	X				X	X	X
E-2-4641	Duty Free	643	X	X	X			X	X				X	X	X
E-2-4667	FD – Food & Beverage	971	X	X	X		X	X	X	X	X	X	X	X	X
E-2-4670	FD - Retail	405	X	X				X	X					X	X
E-2-4681	Food & Beverage	880	X	X				X	X			X		X	X
E-2-4695	Food & Beverage	939	X	X	X		X	X	X	X	X	X	X	X	X
E-2-4699	Food & Beverage	1,160	X	X	X		X	X	X	X	X	X	X	X	X
E-2-4705	By HCAA	3,426													
E-2-4709	Food & Beverage	3,824	X	X	X		X	X	X	X	X	X	X	X	X
E-2-4721	Food & Beverage	1,046	X	X	X		X	X	X	X	X	X	X	X	X
E-2-4729	Services	80	X	X				X	X					X	X
E-2-4751	Retail	724	X	X	X			X	X				X	X	X
E-2-4771	Services	701	X	X	X			X	X				X	X	X
E-2-4775	News/Convenience	1,087	X	X	X			X	X				X	X	X
E-2-4783	Food & Beverage	1,408	X	X	X		X	X	X	X	X	X	X	X	X
Airside E - Ramp Level															
E-1-4223	Storage	1,688	X	X	X				X				X	X	X
E-1-4331	Storage	2,279	X	X	X				X				X	X	X

10. EXHIBITS - AIRSIDE E

10.3 Concessions Services Matrix – Airside E

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ITS Communication Estimated Conduit Size (inch)	ELECTRICAL			MECHANICAL			PLUMBING			
				Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (*) Electrical Service Provided @ 208V	Estimated Conduit Size (Inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Airside E - Boarding Level													
E-2-4603	Retail	738	1	20	60	1		1.0	55	½"	2"		
E-2-4605	Retail	446	1	20	60	1		1.0	55	½"	2"		
E-2-4607	News/Convenience	1,210	1	10	60	1		1.0	55	½"	2"		
E-2-4641	Duty Free	643	1	10	60	1		1.0	55	½"	2"		
E-2-4667	FD – Food & Beverage	971	1	20	60	1	¾"	1.8	55	¾"	3"	3"	
E-2-4670	FD - Retail	405	1	20	60			1.0	55	½"	2"		
E-2-4681	Food & Beverage	880	1	20	200	3		1.0	55	1-¼"	3"	3"	
E-2-4695	Food & Beverage	939	1	30	300	3	¾"	1.8	55	1-½"	4"	4"	
E-2-4699	Food & Beverage	1,160	1	30	300	3	¾"	1.8	55	1-½"	4"	4"	
E-2-4705	By HCAA	3,426											
E-2-4709	Food & Beverage	3,824	1	40	400	(2)3	1"	1.8	55	2"	4"	4"	
E-2-4721	Food & Beverage	1,046	1	30	200	3	¾"	1.8	55	1-¼"	3"	3"	
E-2-4729	Services	80	1	20	*60	1		1.0	55	½"	2"		
E-2-4751	Retail	724	1	20	60	1		1.0	55	½"	2"		
E-2-4771	Services	701	1	10	60	1		1.0	55	½"	2"		
E-2-4775	News/Convenience	1,087	1	10	60	1		1.0	55	½"	2"		
E-2-4783	Food & Beverage	1,408	1	30	300	3	1"	1.8	55	2"	4"	4"	
Airside E - Ramp Level													
E-1-4223	Storage	1,688	1	5		1		1.0	55		2"		
E-1-4331	Storage	2,279	1	5		1		1.0	55		2"		



SECTION 11

EXHIBITS - AIRSIDE F

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

11. EXHIBITS - AIRSIDE F

11.1 Provisions Summary – Airside F

Below is a listing of Provisions generally provided by the Base Building and what is required by the Tenant. Conditions listed below may not apply to all tenant spaces. Refer to the provided Authority Responsibility Matrix (Section 11.2).

Provision Summary		
Airside F		
	Base Building	Tenant Improvements
STOREFRONT	None.	Build-out by tenant inside of neutral frame opening in accordance with the Concessions Design Criteria Manual.
NEUTRAL FRAME	Consistent metal frame surround defining each storefront opening.	3/4" black reveal separating neutral frame from any tenant designed store elements.
DEMISING WALLS	Refer to Contract Exhibits for locations. Base Building provisions include metal stud framing only.	Tenant to provide insulation, gypsum wall-board and finish on leased side of wall.
CEILINGS	Exposed Structure (no ceilings).	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION	None.	In accordance with the Concessions Design Criteria Manual.
FLOORS (TENANT INTERIOR)	Exposed Concrete.	Floor finishes in accordance with Concessions Design Criteria Manual.
GUARDRAIL (F&B LOCATIONS, WHERE DISPENSING SPIRITS ARE PRESENT, HANDRAIL REQUIRED)	None.	Refer to Contract Exhibits.
ELECTRICAL	The Authority will provide an electrical distribution panel to provide power for food & beverage and retailing spaces. The distribution panel is located in one of the electrical rooms at ramp level. The panel's voltage is 277/480V, 3ph, 4wire system. An empty conduit with pull string will be provided by The Authority from the closest electrical room to the tenant space. For small lease open spaces where 480V is excessive, 208 V will be available.	The tenant is responsible for providing and coordinating the overcurrent protection at the Airport's distribution panel based on their load needs. The tenant will provide the required conductors from the Airport's distribution panel to the panel board inside the tenant's space. The tenant is also responsible for providing and maintaining their panel boards, transformers, feeders and branch circuits within the tenant's space.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER		Ductwork and all related items from tenant space to building exit point. Roof mounted exhaust fans.
HVAC	Main supply duct and VAV tap.	From VAV box to diffusers and all associated appurtenances.
FAN COIL UNIT	No fan coil unit (FCU).	If required by tenant.
CHILLED AND HEATING WATER	Capped and valved chilled water piping.	Extension from capped piping to FCU and all appurtenances in between.
DOMESTIC WATER	Capped and valved piping from main stubbed into space.	Connection from valve to fixture(s) and all appurtenances in between.
SANITARY WASTE WATER	Nearby sanitary mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between.

	Base Building	Tenant Improvements
GREASE WASTE WATER	Central grease waste system and grease traps.	Piping from grease main/stub into space and connection to equipment/fixture(s).
PLUMBING VENTS	Nearby vent mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between. If not available, then tenant to provide Air Admittance Valve as allowed by Florida Building Code.
YELLOW GREASE (COOKING OIL RECOVERY)	Stainless Steel return piping.	Tenant to transport to loading dock through Stainless Steel piping. Tenant to provide pumping/storage facility.
NATURAL GAS	No natural gas.	No natural gas.
FIRE PROTECTION SYSTEM	Upright and/or concealed pendent sprinklers.	Modifications as required per new walls/ceilings. Ansul systems at all grease hoods. Hand held fire extinguishers.
FIRE ALARM AND DETECTION / VOICE COMMUNICATION SYSTEM	The existing Fire Alarm System at the Airside is provided by Simplex Grinnell.	In accordance with the Concessions Design Criteria Manual. Tenant is responsible for contacting and coordinating their fire alarm requirements with Simplex Grinnell. Any fire alarm modification within the tenant space is the responsibility of the tenant.
FIRE PROOFING	If applicable, provided to Base Building Structure.	To meet fire ratings required by code.
ITS / COMMUNICATIONS	1" Conduit with pull strings to nearest telecom room.	Depends on what IT services the tenant will be using from the Authority. Cameras, card access and speakers are by tenant.

11. EXHIBITS - AIRSIDE F

11.2 Authority Responsibility Matrix – Airside F

Following are spread sheets that generally outline provisions by space number and tenant type. The specifics of these provisions will be outlined in the Contract and the Concessions Design Criteria Manual. All division of building utilities must be coordinated with adjacent tenants. Items marked with an “X” indicate utility infrastructure provided by the Authority.

AUTHORITY RESPONSIBILITY MATRIX															
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Airside F - Boarding Level															
F-2-5610	Retail	878	X	X	X			X	X	X	X		X	X	X
F-2-5611	Food & Beverage	7,671	X	X	X		X	X	X	X	X	X	X	X	X
F-2-5629	Food & Beverage	845	X	X	X			X	X				X	X	X
F-2-5635	News/Convenience	1,071	X	X	X			X	X				X	X	X
F-2-5661	Food & Beverage	809	X	X	X			X	X				X	X	X
F-2-5687	Duty Free	2,088	X	X	X			X	X				X	X	X
F-2-5699	Food & Beverage	4,618	X	X	X		X	X	X	X	X	X	X	X	X
F-2-5700	By HCAA	1,798													
F-2-5701	Retail	356	X	X	X			X	X				X	X	X
F-2-5703	News/Convenience	1,274	X	X	X			X	X				X	X	X
F-2-5721	Services	119	X	X										X	X
F-2-5725	Retail	863	X	X	X			X	X				X	X	X
F-2-5751	Food & Beverage	600	X	X	X			X	X					X	X
F-2-5785	Food & Beverage	518	X	X	X		X	X	X			X	X	X	X
Airside F - Ramp Level															
F-1-5181	Storage	1,865	X	X	X		X		X				X	X	X
F-1-5193	Storage	1,086	X	X	X		X		X				X	X	X

11. EXHIBITS - AIRSIDE F

11.3 Concessions Services Matrix – Airside F

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ITS Communication Estimated Conduit Size (inch)	ELECTRICAL			MECHANICAL			PLUMBING			
				Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (*) Electrical Service Provided @ 208V	Estimated Conduit Size (Inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Airside F - Boarding Level													
F-2-5610	Retail	878	1	20	60	1		1.0	55	½"	2"		
F-2-5611	Food & Beverage	7,671	1	40	600	(4) 3	1"	1.8	55	2"	4"	(2)6"	
F-2-5629	Food & Beverage	845	1	20	200	3	¾"	1.8	55	1-¼"	3"	3"	
F-2-5635	News/Convenience	1,071	1	10	60	1		1.0	55	½"	2"		
F-2-5661	Food & Beverage	809	1	10	*50	1		1.0	55	¾"	3"		
F-2-5687	Duty Free	2,088	1	10	60	1		1.0	55	½"	2"		
F-2-5699	Food & Beverage	4,618	1	40	300	(2) 3	1"	1.8	55	2"	4"	4"	
F-2-5700	By HCAA	1,798											
F-2-5701	Retail	356	1	20	*60	1		1.0	55	½"	2"		
F-2-5703	News/Convenience	1,274	1	10	50	1		1.0	55	½"	2"		
F-2-5721	Services	119	1	10	50	1							
F-2-5725	Retail	863	1	20	60	1		1.0	55	½"	2"		
F-2-5751	Food & Beverage	600	1	10	*60	1		1.0	55	¾"	3"		
F-2-5785	Food & Beverage	518	1	20	200	3	¾"	1.8	55	1-¼"	3"	3"	
Airside F - Ramp Level													
F-1-5181	Storage	1,865	1	5		1	1"	1.0	55	¾"	4"		
F-1-5193	Storage	1,086	1	5		1	¾"	1.0	55	¾"	4"		



SECTION 12

EXHIBITS - MAIN TERMINAL

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

12. EXHIBITS - MAIN TERMINAL

12.1 Provisions Summary – Main Terminal

Below is a listing of Provisions generally provided by the Base Building and what is required by the Tenant. Conditions listed below may not apply to all tenant spaces. Refer to the provided Authority Responsibility Matrix (Section 12.2).

Provision Summary		
Main Terminal		
	Base Building	Tenant Improvements
STOREFRONT	None.	Build-out by tenant inside of neutral frame opening in accordance with the Concessions Design Criteria Manual.
NEUTRAL FRAME	Consistent metal frame surround defining each storefront opening.	3/4" black reveal separating neutral frame from any tenant designed store elements.
DEMISING WALLS	Refer to Contract Exhibits for locations. Base Building provisions include metal stud framing only.	Tenant to provide insulation, gypsum wallboard and finish on leased side of wall.
CEILINGS	Exposed Structure (no ceilings).	By tenant to approved design criteria.
ACCOUSTICAL SOUND TRANSMISSION PROTECTION	None.	In accordance with the Concessions Design Criteria Manual.
FLOORS (TENANT INTERIOR)	Exposed Concrete.	Floor finishes in accordance with Concessions Design Criteria Manual.
GUARDRAIL (F&B LOCATIONS, WHERE DISPENSING SPIRITS ARE PRESENT, HANDRAIL REQUIRED)	None.	Refer to Contract Exhibits.
ELECTRICAL	The Authority will provide an electrical distribution panel to provide power for food & beverage and retailing spaces. The distribution panel is located in one of the electrical rooms above or below transfer level depending on the location of the leased space. The panel's voltage could be 277/480V or 120/208V, 3ph, 4wire system. An empty conduit with pull string will be provided by the Authority from the closest distribution panel to the tenant space.	The tenant is responsible for providing and coordinating the overcurrent protection at the Airport's distribution panel based on their load needs. The tenant will provide the required conductors from the Airport's distribution panel to the panel board inside the tenant's space. The tenant is also responsible for providing and maintaining their panel boards, transformers, feeders and branch circuits within the tenant's space.
EXHAUST DUCTS FOR KITCHEN HOODS, DISHWASHER		Ductwork and all related items from tenant space to building exit point. Roof mounted exhaust fans.
HVAC	Main supply duct and VAV tap.	From VAV box to diffusers and all associated appurtenances.
FAN COIL UNIT	No fan coil unit (FCU).	If required by tenant.
CHILLED AND HEATING WATER	Capped and valved chilled water piping.	Extension from capped piping to FCU and all appurtenances in between.
DOMESTIC WATER	Capped and valved piping from main stubbed into space.	Connection from valve to fixture(s) and all appurtenances in between.
SANITARY WASTE WATER	Nearby sanitary mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between.

	Base Building	Tenant Improvements
GREASE WASTE WATER	Central grease waste system and grease traps.	Piping from grease main/stub into space and connection to equipment/fixture(s).
PLUMBING VENTS	Nearby vent mains and capped piping stub.	Connection from main/stub to fixture(s) and all appurtenances in between. If not available, then tenant to provide Air Admittance Valve as allowed by Florida Building Code.
YELLOW GREASE (COOKING OIL RECOVERY)	Stainless Steel return piping.	Tenant to transport to loading dock through Stainless Steel piping. Tenant to provide pumping/storage facility.
NATURAL GAS	Independent gas meters/regulators on exterior piped into building with shut-off valve at tenant boundary.	All gas piping from valve into space, including any ventless regulators and appurtenances required by tenant.
FIRE PROTECTION SYSTEM	Upright and/or concealed pendent sprinklers.	Modifications as required per new walls/ceilings. Ansul systems at all grease hoods. Hand held fire extinguishers.
FIRE ALARM AND DETECTION / VOICE COMMUNICATION SYSTEM	The existing Fire Alarm System at the Landside building is provided by Simplex Grinnell.	In accordance with the Concessions Design Criteria Manual. Tenant is responsible for contacting and coordinating their fire alarm requirements with Simplex Grinnell. Any fire alarm modification within the tenant space is the responsibility of the tenant.
FIRE PROOFING	If applicable, provided to Base Building Structure.	To meet fire ratings required by code.
ITS / COMMUNICATIONS	1" Conduit with pull strings to nearest telecom room.	Depends on what IT services the tenant will be using from the Authority. Cameras, card access and speakers are by tenant.

12. EXHIBITS - MAIN TERMINAL

12.2 Authority Responsibility Matrix – Main Terminal

Following are spread sheets that generally outline provisions by space number and tenant type. The specifics of these provisions will be outlined in the Contract and the Concessions Design Criteria Manual. All division of building utilities must be coordinated with adjacent tenants. Items marked with an "X" indicate utility infrastructure provided by the Authority.

AUTHORITY RESPONSIBILITY MATRIX																
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Cooking Oil Recovery System	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Main Terminal - Transfer Level																
T-3-1701	By HCAA	8,877														
T-3-1703	Food & Beverage	484	X	X	X				X					X	X	X
T-3-1708	Food & Beverage	1,089	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1716	Food & Beverage	989	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1725	Food & Beverage	500	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1732	Food & Beverage	487	X	X	X				X					X	X	X
T-3-1737	Food & Beverage	915	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1741	Retail	349	X	X	X			X	X					X	X	X
T-3-1747	Retail	1,298	X	X	X			X	X					X	X	X
T-3-1749	Services	90	X	X	X										X	X
T-3-1751	Services	1,104	X	X	X			X	X					X	X	X
T-3-1795	Food & Beverage	5,092	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1811	Retail	1,803	X	X	X	X	X	X	X						X	X
T-3-1823	FD - Retail	1,398														
T-3-1835	Retail	1,838	X	X	X	X	X	X	X						X	X
T-3-1841	Retail	267	X	X	X			X	X					X	X	X
T-3-1847	Food & Beverage	1,527	X	X	X			X	X	X	X	X			X	X
T-3-1875	Retail	4,102	X	X	X			X	X					X	X	X
T-3-1905	Amenities/Event	6,084	X	X	X	X	X	X	X	X	X	X	X	X	X	X
T-3-1953	Retail	2,384	X	X	X			X	X					X	X	X
T-3-1991	Food & Beverage	5,145	X	X	X	X	X	X	X	X	X	X	X	X	X	X

AUTHORITY RESPONSIBILITY MATRIX																
No.	Description	SF	ITS Communication	Electrical Conduit	HVAC Air Trap	Natural Gas	Chilled Water	Domestic Water Line w/Sub-meter	Sanitary Waste Line	Cooking Exhaust R.O.W.	Dishwashing Exhaust R.O.W.	Grease Waste Water	Cooking Oil Recovery System	Plumbing Vents	Base Building Protection	Base Building Fire Alarm
Main Terminal - Baggage Level																
T-1-1065	News/Convenience	1,083	X	X	X			X	X	X	X	X		X	X	X
T-1-1135	News/Convenience	827	X	X	X	X		X	X	X	X	X	X	X	X	X
T-1-6023	Storage	801	X	X	X				X					X	X	X
T-1-6035	Storage	4,540	X	X	X				X					X	X	X

12. EXHIBITS - MAIN TERMINAL

12.3 Concessions Services Matrix – Main Terminal

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ITS Communication Estimated Conduit Size (inch)	ELECTRICAL			MECHANICAL			PLUMBING			
				Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (* Electrical Service Provided @ 208V)	Estimated Conduit Size (inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Main Terminal - Transfer Level													
T-3-1701	By HCAA	8,877											
T-3-1703	Food & Beverage	484	1	15	60	1		1.0	55		2"		
T-3-1708	Food & Beverage	1,089	1	30	200	2	¾"	1.8	55	1-½"	4"	4"	1"
T-3-1716	Food & Beverage	989	1	30	200	2	¾"	1.8	55	1-½"	4"	4"	1"
T-3-1725	Food & Beverage	500	1	15	60	1		1.0	55		2"		
T-3-1732	Food & Beverage	487	1	15	60	1		1.0	55		2"		
T-3-1737	Food & Beverage	915	1	30	200	2	¾"	1.8	55	1-½"	4"	4"	1"
T-3-1741	Retail	349	1	10	*50	1.5		1.0	55	½"	2"		
T-3-1747	Retail	1,298	1	10	*100	1.5		1.0	55	½"	2"		
T-3-1749	Services	90	1	10	*50	1.5		1.0	55				
T-3-1751	Services	1,104	1	10	*100	1.5		1.0	55	½"	2"		
T-3-1795	Food & Beverage	5,092	1	30	300	3		1.8	55	2"	4"	4"	2"
T-3-1811	Retail	1,803	2(1)	20	*(2)60	(2)2		1.0	55	(2)½"	(2)2"		
T-3-1823	FD - Retail	1,398	1	20	*100	1.5		1.0	55	½"	2"		
T-3-1835	Retail	1,838											
T-3-1841	Retail	267	1	20	*60	1.5		1.0	55	½"	2"		
T-3-1847	Food & Beverage	1,527	1	30	*200	2.5		1.8	55	1-½"	4"	4"	
T-3-1875	Retail	4,102	(3)1	30	*(3)100	(3)2		1.0	55	(3)½"	(3)2"		
T-3-1905	Amenities/Event	6,084	1	30	300	3		1.8	55	2"	4"	4"	2"
T-3-1953	Retail	2,384											
T-3-1991	Food & Beverage	5,145	1	30	300	3		1.8	55	2"	4"	4"	2"

CONCESSIONS SERVICES MATRIX													
No.	Description	SF	ITS Communication Estimated Conduit Size (inch)	ELECTRICAL			MECHANICAL			PLUMBING			
				Estimated Watts/SF	Estimated Service Size @ 480V, 3Ph, (Amps) (* Electrical Service Provided @ 208V)	Estimated Conduit Size (inch)	Chilled Water	HVAC VAV Supply Air Volume	Supply Air Temp.	Domestic Cold Water	Sanitary Sewer	Grease Waste	Natural Gas
Main Terminal - Baggage Level													
T-1-1065	News/Convenience	1,083	1	20	200	3		1.0	55	½"	2"		
T-1-1135	News/Convenience	827	1	20	150	2		1.0	55	½"	2"		
T-1-6023	Storage	801	1	5		1.5		1.0	55		2"		
T-1-6035	Storage	4,540	1	5		(4)1.5		1.0	55		2"		



SECTION 13

ADDENDA - MAIN TERMINAL

Main Terminal and Airport Concession Redevelopment Program
TPA - MTAC 06.05.2015

At Tampa International Airport
Tampa, Florida

Authority Project Nos. 8100 14 & 5760 11

Solicitation No: 13-411-032

13. ADDENDA - MAIN TERMINAL

13.1 Additional Requirements – Main Terminal

Below is a listing of additional requirements for the tenant to be aware of specific to their space. These requirements are in addition to all other requirements outlined within the CDCM.

CONCESSIONS ADDITIONAL REQUIREMENTS			
No.	Description	SF	Tenant Improvements
Main Terminal - Transfer Level			
T-3-1701	By HCAA	8,877	
T-3-1703	Food & Beverage	484	
T-3-1708	Food & Beverage	1,089	Tenant connections to be made through chimney No equipment to be placed on Food Court ceiling deck - all cooking equipment to be contained within this space
T-3-1716	Food & Beverage	989	Tenant connections to be made through chimney No equipment to be placed on Food Court ceiling deck - all cooking equipment to be contained within this space
T-3-1725	Food & Beverage	500	
T-3-1732	Food & Beverage	487	
T-3-1737	Food & Beverage	915	Tenant connections to be made through chimney No equipment to be placed on Food Court ceiling deck - all cooking equipment to be contained within this space
T-3-1741	Retail	349	
T-3-1747	Retail	1,298	Full ceiling required underneath existing structure
T-3-1749	Services	90	
T-3-1751	Services	1,104	Full ceiling required underneath existing structure
T-3-1795	Food & Beverage	5,092	All equipment to be contained within this space
T-3-1811	Retail	1,803	
T-3-1823	FD - Retail	1,398	
T-3-1835	Retail	1,838	
T-3-1841	Retail	267	
T-3-1847	Food & Beverage	1,527	
T-3-1875	Retail	4,102	
T-3-1905	Amenities/Event	6,084	
T-3-1953	Retail	2,384	Full ceiling required underneath existing structure
T-3-1991	Food & Beverage	5,145	All equipment to be contained within this space
Main Terminal - Baggage Level			
T-1-1065	News/Convenience	1,083	
T-1-1135	News/Convenience	827	
T-1-6023	Storage	801	
T-1-6035	Storage	4,540	