

## SPACE TYPE: FOOD SERVICE

### Construction Criteria

The unit costs for Food Service space types are based on the construction quality and design features in the following table. This information has been generally organized under Uniformat headings. Items marked with a  have a space-related cost impact on the building shell and core.

Category	
<b>Shell Superstructure</b>	
<i>Floor Construction</i>	<input checked="" type="checkbox"/> Receiving and storage areas 150 LB/SF live load
<b>Interior Construction</b>	
<i>Partitions</i>	
<i>Dining Areas</i>	<ul style="list-style-type: none"> <li>■ 5/8" GWB on metal studs at 24" OC</li> <li>■ Structural slab-to-slab</li> <li>■ Acoustical insulation</li> </ul>
<i>Food Service Area</i>	<ul style="list-style-type: none"> <li>■ 4" CMU with ceramic tile finished face</li> <li>■ Structural slab-to-slab</li> <li>■ All conduit and utility service to be concealed within wall chases</li> </ul>
<i>Kitchen Wet Areas</i>	<ul style="list-style-type: none"> <li>■ 6" glazed masonry unit</li> <li>■ Walls with kitchen on two sides will have double wythe 4" glazed masonry unit construction with CMU above ceiling line</li> <li>■ Structural slab-to-slab</li> <li>■ Integral coved glazed masonry unit base</li> </ul>
<i>Store Rooms</i>	<ul style="list-style-type: none"> <li>■ 6" CMU</li> <li>■ Structural slab-to-slab</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Pre-manufactured modular construction of insulated steel construction with integral floor, walls, and ceiling</li> </ul>
<i>Trash Storage</i>	<ul style="list-style-type: none"> <li>■ Insulated acrylic wall panels with moisture barrier</li> </ul>
<i>Office, Lockers, Employee Break, Toilets</i>	<ul style="list-style-type: none"> <li>■ 1/2" GWB on metal studs at 16" OC</li> <li>■ Floor-to-ceiling</li> </ul>
<i>Telephone Closets, Communications Closets</i>	<ul style="list-style-type: none"> <li>■ Structural slab-to-slab</li> <li>■ 5/8" GWB on metal studs at 24" OC</li> </ul>
<i>Doors</i>	
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Solid core 1 3/4" hardwood veneer doors 3' - 0" (w) by 7' - 0" (h)</li> <li>■ Door frames will be a minimum 14 gauge metal frame construction</li> <li>■ Hardware to be latch sets with levers</li> </ul>

Category	
<i>Main Public Entrance</i>	<ul style="list-style-type: none"> <li>■ 12'- 0" (w) by 9'- 0" (h) coiling overhead security grille</li> <li>■ Aluminum rods, guides, housing and bottom rail</li> <li>■ Horizontal rods at 2" OC</li> <li>■ Housing concealed in ceiling head</li> <li>■ Key electric operation</li> </ul>
<i>Kitchen Service Doors</i>	<ul style="list-style-type: none"> <li>■ Double acting plastic laminate clad steel edge frame solid core double leaf wood doors in 6'- 0" (w) by 7'- 0" (h) opening</li> <li>■ Door frames will be a minimum 14 gauge metal frame construction</li> <li>■ Stainless steel kick plate both sides</li> <li>■ Double acting self-closing surface mounted pivot hinge</li> </ul>
<i>Trash Storage</i>	<ul style="list-style-type: none"> <li>■ Gasketed insulated double metal door with 6'- 0" (w) by 7'- 0" (h) door opening</li> <li>■ Door frames will be a minimum 14 gauge metal frame construction</li> <li>■ Stainless steel kick plate both sides</li> <li>■ Hardware to be latch sets with levers</li> </ul>
<i>Office, Staff Break, Lockers, Toilets,</i>	<ul style="list-style-type: none"> <li>■ Solid core 1¾" hardwood veneer doors 3'- 0" (w) by 7'- 0" (h)</li> <li>■ Door frames will be a minimum 14 gauge metal frame construction</li> <li>■ Hardware to be locksets with levers</li> </ul>
<i>Signage</i>	
<i>Cafeteria Entrance</i>	<ul style="list-style-type: none"> <li>■ Room identification signage to be raised plastic letters mounted beside the door with stainless steel ADAAG compliant Braille signage</li> </ul>
<i>Room Signage System</i>	<ul style="list-style-type: none"> <li>■ Signage system provided by tenant Signage for life safety, public convenience (toilets) within the functional areas of the tenant will be included in the unit costs and will be building standard modular vinyl lettering on plastic laminate signage frame system with ADAAG compliant tactile Braille vinyl signage modules</li> <li>■ Signage requirements within the tenant demised space related to their function will be provided by the tenant</li> </ul>
<i>Specialties – Toilet Accessories</i>	<ul style="list-style-type: none"> <li>■ Stainless steel ceiling hung partitions</li> <li>■ Toilet paper holder</li> <li>■ Feminine napkin disposal (female toilets only)</li> <li>■ Paper towel dispenser combination waste receptacle</li> <li>■ Soap dispenser</li> <li>■ Mirror with stainless steel edging</li> <li>■ ADAAG compliant grab bar</li> </ul>
<i>Window Treatment</i>	<ul style="list-style-type: none"> <li>■ Rolling window shades</li> <li>■ Shade fabric to have 20% openness</li> </ul>
<b>Interior Finishes</b>	
<i>Walls</i>	
<i>Dining Areas</i>	<ul style="list-style-type: none"> <li>■ Combination Type II vinyl wall covering and painted ceramic tile with wood trim base and chair rail</li> </ul>
<i>Food Service</i>	<ul style="list-style-type: none"> <li>■ Ceramic tile with ceramic tile integral ceramic cove base in public side</li> <li>■ Quarry tile integral cove base and stainless steel corner guards on service side</li> </ul>

<b>Category</b>	
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Structural glazed masonry units with quarry tile cove base</li> <li>■ Stainless steel corner guards</li> <li>■ Stainless steel bumper guards on circulation paths</li> </ul>
<i>Storage Room</i>	<ul style="list-style-type: none"> <li>■ Enamel painted masonry units with quarry tile cove base</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Pre-manufactured standard finish on modular units</li> </ul>
<i>Office, Lockers, Employee Break</i>	<ul style="list-style-type: none"> <li>■ Low VOC semi-gloss paint with vinyl cove base</li> </ul>
<i>Staff Toilet</i>	<ul style="list-style-type: none"> <li>■ Ceramic tile wainscot with integral ceramic cove base and low VOC semi-gloss paint above</li> </ul>
<i>Public Toilets</i>	<ul style="list-style-type: none"> <li>■ Ceramic tile</li> </ul>
<b>Floors</b>	
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Combination porcelain ceramic tile/6' - 0" broadloom carpet</li> <li>■ 32 oz per square yard level loop</li> <li>■ Yarn dyed color with pattern</li> <li>■ Fourth generation nylon yarn</li> <li>■ Bonded construction with cushioned back</li> </ul>
<i>Service</i>	<ul style="list-style-type: none"> <li>■ Porcelain ceramic tile on public side</li> <li>■ Quarry tile on service side</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Quarry tile</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Pre-manufactured standard rubber mat floor on insulated floor system</li> </ul>
<i>Storage</i>	<ul style="list-style-type: none"> <li>■ Resilient vinyl tile</li> </ul>
<i>Office, Staff Lockers, Staff Break</i>	<ul style="list-style-type: none"> <li>■ 6' - 0" broadloom carpet</li> <li>■ 32 oz per square yard level loop</li> <li>■ Yarn dyed color with pattern</li> <li>■ Fourth generation nylon yarn</li> <li>■ Bonded construction with cushioned back</li> </ul>
<i>Toilets</i>	<ul style="list-style-type: none"> <li>■ Ceramic tile</li> </ul>
<b>Ceiling</b>	
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Suspended 24" by 24" acoustical tile ceiling provided as part of building shell and core provisions</li> </ul>
<i>Servery</i>	<ul style="list-style-type: none"> <li>☑️ <input type="checkbox"/> GWB ceiling with soffits over service line and display systems</li> <li>☑️ <input type="checkbox"/> Suspended 24" (w) by 48" (l) acoustical washable moisture resistant tile ceiling over service work area</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>☑️ <input type="checkbox"/> Suspended 24" (w) by 48" (l) acoustical washable moisture resistant tile ceiling over service work area</li> </ul>
<i>Storage</i>	<ul style="list-style-type: none"> <li>■ Suspended 24" (w) by 24" (l) acoustical tile ceiling provided as part of base building shell provisions.</li> </ul>
<i>Trash Storage</i>	<ul style="list-style-type: none"> <li>☑️ <input type="checkbox"/> Insulated acrylic panels in suspended frame</li> </ul>

Category	
<i>Freezer, Refrigerator</i>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Pre-manufactured standard insulated ceiling system modular unit</li> </ul>
<i>Office, Staff Lockers, Staff Break</i>	<ul style="list-style-type: none"> <li>■ Suspended 24" by 24" acoustical tile ceiling provided as part of building shell and core provisions</li> </ul>
<i>Staff Toilet</i>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> GWB ceiling</li> </ul>
<i>Public Toilets</i>	<ul style="list-style-type: none"> <li>■ Suspended 24" by 24" acoustical tile ceiling included in building shell and core provisions</li> <li><input checked="" type="checkbox"/> GWB soffit over counter areas</li> </ul>
<b>Plumbing</b>	
<i>Dining Area</i>	<ul style="list-style-type: none"> <li>■ Water supply and drains to condiment/beverage bar</li> </ul>
<i>Servery</i>	<ul style="list-style-type: none"> <li>■ Trench floor drain along service line</li> <li>■ Waste connections for food service equipment</li> <li>■ Hot and cold water supply lines to food service equipment with hot water from central kitchen hot water heater system</li> <li>■ Gas lines to food service equipment</li> <li>■ Multiple basin stainless steel sinks with lever gooseneck handles, hot and cold water supplies, garbage disposals, and hand sprayers</li> <li>■ Sinks at hot line, sandwich line, grille line</li> <li>■ Porcelain handwash sink with hands free and lever faucet operation, hot and cold water supply, and soap dispenser</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Central kitchen hot water heater</li> <li>■ Water conditioner line</li> <li>■ Grease trap on all waste lines</li> <li>■ Waste connections for food preparation equipment</li> <li>■ Hot and cold water supply lines to food preparation equipment</li> <li>■ Gas lines to food preparation equipment</li> <li>■ Trench floor drain along preparation equipment</li> <li>■ Multiple basin stainless steel sinks with lever gooseneck handles, hot and cold water supplies, garbage disposals, and hand sprayers</li> <li>■ Sinks in vegetable preparation, meat preparation, cooking section, bakery section, pot wash and dish wash</li> <li>■ Porcelain handwash sink with hands free and lever faucet operation, hot and cold water supply, and soap dispenser</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Condensation drain</li> </ul>
<i>Trash and Housekeeping</i>	<ul style="list-style-type: none"> <li>■ Primed floor drain</li> <li>■ Mop sink</li> <li>■ Wall hose bib with hot water supply</li> </ul>
<i>Toilets</i>	<ul style="list-style-type: none"> <li>■ Porcelain sink inset in counter</li> <li>■ Cold water and hot water supply</li> <li>■ Lever faucet</li> <li>■ Porcelain floor mounted flush-valve water closet</li> <li>■ Floor drain with primer</li> </ul>

Category	
<b>HVAC</b>	
<i>Air Distribution System</i>	
<i>Air Handling Unit</i>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> AHUs are part of the building shell and core provisions; assume that the Tenant Improvement for this space type requires a 20% increase in cooling capacity above building shell and core provisions with additional cooling capacity to be included in building shell and core equipment</li> </ul>
	<ul style="list-style-type: none"> <li>■ Kitchen to have separate AHU</li> <li>■ See building shell and core provisions for other zoning requirements</li> </ul>
<i>Air Supply and Return</i>	<ul style="list-style-type: none"> <li>■ Ducted ceiling supply system</li> <li><input checked="" type="checkbox"/> Air return of food service to be separated from other building areas</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Package unit with pre-manufactured modular storage units</li> </ul>
<i>Waste Processing</i>	<ul style="list-style-type: none"> <li>■ Cooler refrigerator to keep trash under hygienic storage conditions exhaust system</li> <li>■ Provide by time clock or building automation system</li> </ul>
<i>Exhaust Air</i>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Provide direct 100% exhaust from toilet rooms operated by the light switch</li> <li><input checked="" type="checkbox"/> Provide ducted exhaust (welded black steel construction) to all cooking equipment hood vents</li> <li><input checked="" type="checkbox"/> Provide filter systems at discharge to reduce cooking odors</li> <li><input checked="" type="checkbox"/> Provide stainless steel ductwork at dishwashers</li> <li><input checked="" type="checkbox"/> Provide direct 100% exhaust at toilet rooms operated by time clock or BAS</li> </ul>
<i>Thermostat Controls</i>	<ul style="list-style-type: none"> <li>■ Provide separate control in kitchen, storage, servery, and dining</li> <li>■ Provide setback thermostat even in areas of 24 hr operation with override by building shell and core BAS</li> </ul>
<b>Fire Protection</b>	
<i>Fire Suppression</i>	<ul style="list-style-type: none"> <li>■ Sprinkler system is part of the building shell and core provisions; assume that Tenant Improvements for this space type requires relocation of 10% sprinkler heads</li> <li>■ Kitchen hood dry chemical system</li> <li>■ Fire and smoke dampers to be provided in rated walls</li> </ul>
<i>Fire and Smoke Detection</i>	<ul style="list-style-type: none"> <li>■ One smoke and heat detection device in each occupiable space</li> <li>■ One fire alarm pull station by each egress point for each suite</li> </ul>
<i>Fire Alarms</i>	<ul style="list-style-type: none"> <li>■ Audible and visible (strobe) alarm in each occupiable space</li> </ul>
<b>Electrical</b>	
<i>Electrical Outlets</i>	
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Wall mounted duplex outlets every 25'- 0" OC</li> <li>■ Counter mounted duplex receptacles at condiment bar for coffee maker, toaster, and self-service microwave</li> <li>■ One recessed wall duplex outlet for clock</li> </ul>

<b>Category</b>	
<i>Servery</i>	<ul style="list-style-type: none"> <li>■ Wall mounted duplex outlets every 25'- 0" OC</li> <li>■ Standard and high voltage connections for food service equipment</li> <li>■ Duplex electrical outlets for cashier system</li> <li>■ One recessed wall duplex outlet for clock</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Wall mounted duplex outlets every 15'- 0" OC</li> <li>■ Standard and high voltage connections for food preparation</li> <li>■ One recessed wall duplex outlet for clock</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Outlets per manufacturer specifications</li> </ul>
<i>Office</i>	<ul style="list-style-type: none"> <li>■ Three wall mounted duplex electrical outlets</li> </ul>
<i>Staff Break</i>	<ul style="list-style-type: none"> <li>■ Three counter mounted electrical duplex outlets for coffee maker, and microwave</li> <li>■ One electrical duplex outlet for under counter refrigerator</li> </ul>
<b><i>Lighting</i></b>	
<i>General</i>	<ul style="list-style-type: none"> <li>■ General lighting provided as part of the building standard shell and core provisions with a minimum of one 24" (w) by 48" (l) recessed parabolic fluorescent fixture with two T-8 lamps and electronic ballasts per room and additional fixtures per every 80 SF (or T-5 equivalent)</li> <li>■ Independent switch control for each area with 3-way switches at each entrance and for each enclosed space</li> </ul>
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Fluorescent 24" (w) by 48" (l) recessed parabolic ceiling fixtures located every 80 SF provided as part of building shell and core provisions</li> </ul>
<i>Servery</i>	<ul style="list-style-type: none"> <li>■ Fluorescent 24" (w) by 48" (l) recessed ceiling fixtures with acrylic lens located every 80 SF provided as part of building shell and core provisions</li> <li>■ Independent switches</li> </ul>
<i>Dishwash, Pot Wash</i>	<ul style="list-style-type: none"> <li>■ Fluorescent vapor proof light fixtures</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Integrated fluorescent light fixture as part of modular pre-manufactured assembly</li> </ul>
<b><i>Telephone and Communication Outlets</i></b>	<ul style="list-style-type: none"> <li>■ Conduit and pathways for services from the core to the tenant demised space provided as part of the building shell and core provisions; conduit and boxes within the tenant suite are part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for telephone, PA, and data communication systems provided as part of the Tenant Improvement unit costs</li> </ul>
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Conduit, boxes, equipment, and wiring for public telephones at entrance provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one ceiling mounted PA speaker for every 400 SF provided as part of the Tenant Improvement unit costs</li> </ul>

Category	
<i>Servery</i>	<ul style="list-style-type: none"> <li>■ Conduit, boxes, equipment, and wiring for data communication for computer controlled message center at servery entrance provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one data connection for each cashier position provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one telephone line for each cashier position provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one telephone line behind each service line area provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one ceiling mounted PA speaker for every 400 SF provided as part of the Tenant Improvement unit costs</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Conduit, boxes, equipment, and wiring for one wall mounted telephone line provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one ceiling mounted PA speaker for every 400 SF provided as part of the Tenant Improvement unit costs</li> </ul>
<i>Office</i>	<ul style="list-style-type: none"> <li>■ Conduit, boxes, equipment, and wiring for one wall mounted telephone line provided as part of the Tenant Improvement unit costs</li> <li>■ Conduit, boxes, equipment, and wiring for one wall mounted LAN connection provided as part of the Tenant Improvement unit costs</li> </ul>
<b>Equipment</b>	
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ Condiment/beverage counter with self-service microwave, coffee machine, and ice dispenser</li> </ul>
<i>Servery</i>	<ul style="list-style-type: none"> <li>■ Hoods wall mounted Type I hoods over hamburger grille</li> <li>■ Hoods wall mounted Type II hoods over dishwashing equipment</li> <li>■ Scatter service line with movable service line carts with front skirts</li> <li>■ Glass front packaged product display</li> <li>■ Salad bar with ice bed, hot wells for soup</li> <li>■ Hamburger/breakfast station with open flame grille and hot griddle</li> </ul>
<i>Kitchen</i>	<ul style="list-style-type: none"> <li>■ Vegetable preparation line with root rack, platform truck, peeler, knife rack, vegetable cutter, mixing bowl, work tables, and wire basket</li> <li>■ Meat preparation with meat block, butchers bench, chopper and grinder, slicer, saw, work table, knife rack, patty molder, and breading machine</li> <li>■ Cooking section with eight burner range, broiler, salamander, deep-fat-fryer, roasting oven, steam kettles, steam cookers, mixer, pot rack, slicer, can opener, scale, knife rack, cooks table, spice bin, utensil shelves, hot food tables, and mobile dish storage</li> <li>■ Baker section with bakers bench, mobile bins, worktables, scale, mixer, bowl doll, tilting steam kettle, lighted oven, batch warmer, can opener, dough divider, dough roller, humidified proof box, power sifter, utility carts, dish carts, pastry stove, and bread slicker</li> <li>■ Dishwashing section with conveyor, soiled dish table and sink, dishwasher, sliver washer, clean dishes table, and mobile dish carts</li> <li>■ Pot wash with pot scrubber, pot storage, soiled and clean pot tables</li> </ul>
<i>Trash Storage</i>	<ul style="list-style-type: none"> <li>■ Garbage cans, can crusher, mop racks, and detergent supply storage</li> </ul>
<i>Refrigerator, Freezer</i>	<ul style="list-style-type: none"> <li>■ Pre-manufactured modular units with integral shelving system</li> </ul>
<i>Storage</i>	<ul style="list-style-type: none"> <li>■ Metal storage racks</li> </ul>

<b>Category</b>	
<i>Locker</i>	<ul style="list-style-type: none"> <li>■ Two tier 1' - 0" (w) by 1' - 0" (d) by 6' - 0" (h) metal lockers with sloped tops, painted finish, and attached wood 1' - 0" bench.</li> <li>■ Lockers set on one course of CMU</li> </ul>
<b>Furnishings</b>	
<i>Casework</i>	
<i>General</i>	<ul style="list-style-type: none"> <li>■ All millwork to be AWI custom grade hardwood veneer panels and plastic laminate tops with solid hardwood dimensional lumber</li> </ul>
<i>Dining</i>	<ul style="list-style-type: none"> <li>■ 30% banquette seating with fabric covered high density foam seats</li> <li>■ Plastic laminate tables; metal tube chairs with fabric seats</li> <li>■ Condiment and beverage bar</li> </ul>
<i>Staff Break</i>	<ul style="list-style-type: none"> <li>■ 6' - 0" service counter with upper and lower cabinets</li> </ul>
<i>Staff Toilet</i>	<ul style="list-style-type: none"> <li>■ Vanity lower cabinet at sink</li> </ul>