2014

Concourse B
Tenant Design Standards
Washington Dulles International Airport
Design Manual: IAD Vol. 3
PREFACE

THE DESIGN MANUAL

As part of the ongoing design and construction programs at Ronald Reagan Washington National Airport and Washington Dulles International Airport, the Metropolitan Washington Airports Authority (the Authority), Office of Engineering, has developed and adopted a series of documents that describe the codes, standards, details, products, and practices to be followed by Architect/Engineers (A/Es). These documents apply to all design of construction at all facilities on property owned by the Authority. Facilities constructed or modified on the site occupied by the National Air and Space Museum located at Washington Dulles International Airport are exempt from the requirements of the Authority Design Manual.

The Design Manual has been developed to assist Architects/Engineers (A/Es) in understanding the practices and policies that must be incorporated into each project. The Design Manual contains a number of specific requirements that must be followed on all projects, as described above. These can be either Authority contracted projects, Authority direct-constructed projects, and tenant contracted projects.

APPLICABILITY OF THE DESIGN MANUAL

The requirements for design and construction incorporated into the Design Manual and Supporting Volumes are regulations approved by the Metropolitan Washington Airports Authority Board of Directors and shall be considered contract requirements for all A/Es who are performing services under contract to the Authority. Although A/Es who are under contract to tenants of the Authority may not be working under contract provisions that make compliance with these requirements mandatory, the Authority reserves the right, as Owner of all airport facilities, and land on which tenant buildings are constructed, to reject any design or work that does not comply with the requirements of the Design Manual and its supporting volumes. It is, therefore, required that all A/Es performing work that will be constructed on airport property shall perform services consistent with the Authority policies, standards, procedures, and construction requirements contained in the Design Manual and its supporting volumes. The Design Manual should be considered equivalent to the building codes. The Design Manual in effect at the 30% Submittal will remain the Design Manual of record up to the 100% Final Submittal.

ORGANIZATION OF THE DESIGN MANUAL

The Design Manual is made up of seven volumes.

Basic policies, procedures and standards for both Airports:

- Design Manual

Ronald Reagan Washington National Airport
- DCA Vol. 1 - Airport Design Standards and Signing Guidelines
- DCA Vol. 2 - Tenant Design Standards

Washington Dulles International Airport
- IAD Vol. 1 - Airport Design Standards and Signing Guidelines
• IAD Vol. 2 - Main Terminal/Concourse Z Tenant Design Standards
• IAD Vol. 3 - Concourse B Tenant Design Standards [THIS DOCUMENT]

All Projects:
• CADD - CADD Design Standards

The seven volumes are intended to supplement each other and must be used together, as appropriate for each airport, to achieve the desired goals of the Authority.

An electronic version of the Design Manual and Supporting Volumes is available on CD-ROM, which may be obtained by contacting the Authority Office of Engineering. It is also available on the Authority website at www.mwaa.com under “Publications”.

OTHER DOCUMENTS

In addition to the Design Manual, the Authority also requires compliance for design and construction with additional policies, procedures, and standards that are published by other departments. These documents include:

• Construction Safety Manual
• Owner Controlled Wrap-Up Insurance Program Manual
• Building Codes Manual
• Contractors Safety and Security Information (Washington Dulles International Airport)
• Safety Policy, Procedures, and Practices by the Risk Management Department
• MASTERSPEC© Specifications Sections specifically edited for Authority projects (primarily Division 01, but including specific technical specification sections)
• Ronald Reagan Washington National Airport and Washington Dulles International Airport Survey Control Data “To-Reach” Descriptions (two separate volumes) Note that the “To-Reach” documents for Washington Dulles International Airport are no longer provided on the CD-ROM version of the Design Manual. These documents are available through the Authority. The CD-ROM contains information directing the A/EIs to the proper group within the Authority to obtain this document.
ACCEPTABLE STANDARDS

The standards established by the above referenced documents, together with Federal Aviation Administration (FAA), National Fire Protection Agency (NFPA), Virginia Uniform Statewide Building Code (USBC), Construction Specifications Institute (CSI), and other referenced materials establish the minimum level of quality and detail required of all Authority projects. These standards in many instances may exceed those used in non-Authority design and construction projects and are often above those established as “Code Minimums”, “Standards of the Industry”, or “generally accepted practices.”

DESIGN MANUAL REVISIONS

This edition of the Design Manual incorporates the modifications and additions that were developed during the Authority annual review of the previous year’s Design Manual. This review includes an analysis of the existing standards and an evaluation of the suggested revisions.

If you feel that a standard or procedure stipulated in this edition of the Design Manual should be revised, we would like to know. To facilitate this, we have included a Design Manual review form that will place your idea in the appropriate hands. All suggestions received will be reviewed and researched and a written response will be provided.
DESIGN MANUAL REVISION FORM

SUGGESTED REVISION TO THE DESIGN MANUAL

Date: 
Log Number: 14-

To: Ms. Diane R. Hirsch, PE
Manager of Design
Metropolitan Washington Airports Authority
Ronald Reagan Washington National Airport
Washington, DC 20001

From:

Design Manual Volume & Section:

Design Manual Paragraph:

Design Manual Page:

Background:

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2014 Design Manual Text:

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Proposed 2015 Design Manual Text:

[Use RED text, normal font not bold, to indicate added language. Use "strikethrough" to indicate deleted language. Do not use “track changes”.]
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INTRODUCTION

GUIDE TO THIS VOLUME OF THE DESIGN MANUAL

Washington Dulles International Airport consists of the following sections:

IAD Vol. 1 – Airport Design Standards and Signing Guidelines
IAD Vol. 2 - Main Terminal / Concourse Z Tenant Design Standards
IAD Vol. 3 - Concourse B Tenant Design Standards [THIS VOLUME]

This volume consists of design standards, design criteria, procedures, and products for Washington Dulles International Airport and relates to the Main Terminal / Concourse Z Tenant Design Standards.

This volume consists of one section:

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SECTION IV: Concourse B, Tenant Design Standards

CHAPTER 1 General

All construction in the Midfield Concourse B, from first time fit-out of tenant occupied areas to subsequent revisions to such areas, is to be completed within the context of the original design intent. The design intent extends from architectural and structural expression through the design of all supporting systems and interior or exterior finishes, furnishings, and fixtures. All tenants are advised that all projects of any size undertaken within the concourse area, which temporarily or permanently alter the facility in any manner, will comply with all standards set forth herein and will be reviewed for adherence to such standards prior to approval of any work to construct or otherwise implement the projects. All tenant improvements or modifications, as required to meet operational or program requirements or changes to operational and program requirements due to initial tenancy or changes in tenancy, shall be strictly controlled. Such improvements and alterations shall be executed to maintain the design intent set forth in the various chapters and sub-sections of this part of the Design Manual.

1.1 Introduction

1.1.1 General: The purpose of this section is to provide prospective tenants with information to acquaint them with the aesthetic requirements established for the concourse with respect to the design of tenant leased areas. The information contained herein should be shared with the tenant’s design professionals, as they will be required to comply with the stated design criteria. The design of all individually occupied facilities shall be compatible with the architectural design characteristics of the overall concourse. Major aesthetic issues such as the visual appearance of tenant exclusive or common use areas, use of materials, colors, lighting, and signage will be addressed by this section to ensure that the design of such facilities is supportive of the architectural elements and their composition in the publicly experienced or viewed spaces in Concourse B. Initial development of tenant spaces and the maintenance of those spaces throughout the life of the tenancy shall promote, rather than detract from, the efficient, service-oriented, functional aspects of the concourse by encouraging way finding, ease of circulation, and enhancing the passengers’ and visitors’ traveling experiences.

1.1.2 General Building Description: The Washington Dulles International Airport Midfield Concourse B consists of 28 narrow body gates that are expandable to a total of 44 gates for domestic and international travel. All exterior faces of Concourse B are airside; none are landside. Passengers are brought to the facility by incoming aircraft that dock directly to the concourse or by mobile lounges that bring passengers from remote aircraft or other buildings or they can cross the pedestrian bridge from Concourse A. Concourse B is basically a two-level structure. At grade, an Apron Level contains building support facilities and tenant spaces suitable for offices, equipment, and storage, as well as Airport Operations. Slope of the exterior ramp pavement varies from the Apron Level floor elevation from 0” to 24” either higher or lower. The tenant floor may be above or below the grade elevation by that amount, depending on location along the length of the building. The tenant shall provide appropriate stairs or ramps to negotiate this differential for doorways introduced in the exterior walls. These stairs or ramps shall be located within the Apron Level building footprint, such as, within the tenant space (refer to Exhibits IV-1-1 and IV-1-2). The Concourse Level above contains gate hold rooms, airline lounges/clubs, and commercial Tenant spaces. All passenger activities occur on the Concourse Level; enplaning, deplaning, ticket transactions, and containment for Federal Inspection Service (FIS) functions. This takes the form of sterile corridors arranged to guide passengers between aircraft gates and the mobile lounge docks, where they are conveyed by mobile lounges to the nearby FIS facility for customs clearance. Baggage claim will continue to occur at the Main Terminal. Baggage handling between aircraft and the Main Terminal is done by airline bag handling personnel.
A CLEAN-OUT FOR SANITARY SEWER CONNECTION
B BASE BLDG SLAB. FLOOR FINISH BY TENANT
C BASE BLDG DUCT WORK ZONE ABOVE
D CEILING ACCESS REQ'D ABOVE FOR BASE BLDG PIPING
E BASE BLDG HVAC TERMINATION POINT, LOCATION VARIES.

F BASE BLDG 8" MASONRY DEMISING WALL
G BASE BLDG CORRIDOR
H BASE BLDG 8" MASONRY DEMISING WALL
I BASE BLDG COMMUNICATIONS CABLE TRAY ABOVE
J STAIRS BY TENANT IF EXIT DESIRED
K BASE BLDG DOMESTIC COLD WATER TERMINATION POINT, LOCATION VARIES.
and equipment using the Ground Service Road to the Main Terminal or connecting flights. The Main Terminal provides connections to parking and ground transportation. Tenants are required to review any individual design concerns arising from use of these standards with the Authority prior to and throughout the design process to ensure that their final design meets with the approval of the Authority. The primary interior architectural features of Concourse B include a repetitive structural steel bay with open framed roof trusses. The proportions are established by typical 40' – 0" wide column bays, which are divided into three modules of 13’ – 4" by the truss spacing. Further divisions to 6’ – 8" and finally 3’ – 4" are used for architectural treatment at windows, walls, and floors. These are expressed as joints in panels, window mullions, or some other form of architectural articulation. Widths of Tenant fronts at Concourse Level are based on the 3’ – 4" module. For Concourse Level Plan, refer to Retail Tenant Submission Requirements – Concourse B.

1.1.3 Materials: The following description of exterior and interior materials and treatments is provided as context for the benefit of the tenants’ planning and design professionals who will be responsible for preparing design documents in support of tenant construction within Concourse B.

1.1.3.1 Apron Level Materials

A. Exterior walls are dark gray ground-face masonry. Doors to grade are painted hollow metal, with painted steel frames.

B. Interior finishes include concrete floors at utility and tenant areas, composition tile floors and base at corridors, and painted masonry walls. Within their spaces, tenants shall provide interior finishes, including insulation at exterior walls, and may need to add demising walls where more subdivision is needed than is provided in base building construction. Corridors have 2’ - 0" x 2" - 0" lay-in acoustic tile ceilings.

1.1.3.2 Concourse Level Materials

A. Exterior cladding consists of gray-tinted insulating vision glass in clear-anodized aluminum frames. The interior window frame components are factory painted in a metallic silver color.

B. Interior public spaces have epoxy terrazzo floors with white metal divider strips, stainless steel base at walls, walls of crystallized glass and pre-finished aluminum panels, and painted exposed steel columns and trusses. Hold rooms have carpet floors, painted medium-density fiberboard (MDFB) panel walls, metal linear plank acoustic ceilings or lay-in acoustic tile ceilings, and leather covered seating. Demising walls are drywall on metal studs. Ceramic tile and non-corrosive metal acoustic ceilings are used in public toilet rooms. Lighting is generally recessed fluorescent, with metal halide and other accent lighting in specific areas. Fire sprinkler heads are semi-recessed, chrome plated.

1.1.4 Colors: A palette of colors has been established for Concourse B. A brief summary of colors and their use on exterior and interior surfaces follows.
1.1.4.1 Exterior

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<td>Metal Panels at Concourse Level</td>
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<td>Metal Panels at Mobile Lounge Docks</td>
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<td>Curtain wall glazing</td>
<td>Gray tint Glass. White frit pattern at skylights.</td>
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<td>Wayfinding Signs</td>
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1.2 Applicability

1.2.1 General: The design standards contained in this section are applicable to a variety of tenants and facilities within Concourse B. Some facilities may be provided fully completed or turnkey, there may be specific elements within spaces that are made available to tenants and tenants may have to comply with criteria applied to specific zones in their facilities. In any case, these standards are applicable to tenants or occupants as outlined below:
1.2.2 Lease tenants who will design and construct new spaces in Concourse B to Authority specified criteria or standards.

1.2.3 Lease tenants who will design and construct alterations to existing spaces in Concourse B to Authority specified criteria or standards.

1.2.4 Lease tenants who will occupy spaces or facilities in Concourse B, all of which have been constructed or otherwise provided by the Authority.

1.2.5 Lease tenants who will occupy spaces or facilities in Concourse B, portions or elements of which have been provided or constructed by the Authority.

1.2.6 Lease tenants who will occupy spaces or facilities in Concourse B, portions or elements of which have been provided or constructed by the Authority.

1.2.7 Authority employees or other agents thereof, who will occupy spaces constructed or otherwise provided by the Authority.

1.3 Family of Design Related Documents

1.3.1 General: The Authority has developed a family of documents that describes procedures, codes, standards, details, and practices to be followed in the design and construction of any and all facilities on the Airport. All tenant design and construction will be in accordance with the requirements of the latest edition of a document. Each document is reviewed by the Authority and updated on a regular basis as necessary. It is the responsibility of the tenant to ensure that they are referencing the most current edition of each document during the design and construction process. The documents and a brief description of their contents are described below. These tenant standards are to be used in conjunction with these other documents. Where different levels of restriction are referenced, tenants will be required to follow the most restrictive requirements.

1.3.2 Design Manual: The Design Manual is a compilation of comprehensive architectural and engineering guidelines for all facilities and structures, new and existing, as well as guidelines for the development of specific land use areas at: Ronald Reagan Washington National and Washington Dulles International Airports. It is a mandatory guide and has the force of law on both airports. This document is issued by the Authority Office of Engineering, Design Department, and is updated annually. The Design Manual is supplemented by a series of volumes for each airport containing the standards or guidelines.

1.3.3 Tenant Design and Construction Procedures: This is a separate document to define design document submittal requirements, design review and approval, and procedures during construction for tenants. It applies to tenants who undertake construction of leased interior spaces within Concourse B. It has been prepared to facilitate a smooth and orderly progress of both the design and construction phases of tenant areas, to assure adherence to Authority codes and standards, and to minimize disruption of operations during construction. The Authority may issue periodic updates.

1.3.4 Tenant Work Letter: This document contains a comprehensive listing of the specific tenant requirements for each tenant contract entered into by the Authority. It contains a physical description, including dimensions, of the particular area to be used, any information with regard to the specific financial agreement reached with the tenant, and any other items which are specific to each tenant project. This document contains both standard and tenant-specific text, and therefore, is individually prepared for each tenant lease area. This document is prepared by the Authority Concessions and Property Development Department.

1.3.5 Concourse B and Related Facilities Contract Documents: The Contract Documents used by the Authority to construct the Concourse B and procure interior casework and furnishings are the basis for these standards. A complete description of the facilities, including the
concourse level and apron level construction documents, can be provided by request to the Authority.

1.4 Commercial Programs

1.4.1 General: The Authority desires to provide the users of Washington Dulles International Airport with commercial facilities that match the user’s wants and needs. It is also the intent of the Authority to provide attractive, well-designed Tenant facilities. These design standards are intended to ensure that the design and execution of Commercial Tenant spaces occur in a manner that enhances their visibility and viability while supporting the architectural quality of the exterior and interior public spaces. The marketing of products and services in the Concourse will be enhanced by the use of these standards and the creation of a Commercial Identity Program (C.I.P.). This C.I.P. is reinforced through the application of the theme name, color, and logo, as well as through the use of signing, custom directory standards, and other elements that are incorporated into the overall design. Advertising opportunities to further promote marketing have also been considered by the Authority in the form of commercial directories and advertising wall and floor units.

1.4.1.1 Storefront Design: The storefront design for both retail tenants and food-and-beverage tenants, including kiosks, shall follow the Retail Tenant Submission Requirement Booklet for Concourse B. This requirement booklet is available through Concessions and Property Development or can be found in electronic format on the Design Manual 2006 CD. The requirements of these booklets supersede existing in place design requirements only and would take effect as existing tenant leases expire or when the tenant wishes to remodel their space. The Design Manual will take precedence over these booklets for everything except the design control zone. The booklets will become volumes in part or in total of the Design Manual for the design control zone only as noted below:

A. Retail Tenant Submission Requirements – Concourse B – this booklet in its entirety becomes part of the Design Manual.

1.4.2 Provisions for Flexibility: Provisions to allow opportunities for a flexible mix of retail and food and beverage concessions have been considered for the Concourse B. Specific commercial areas along the Concourse Level central corridor can accommodate either a Retail or Food and Beverage tenant occupant. Refer to detailed descriptions of shell space contained in subsequent chapters for specific provisions.

1.5 Architectural Enhancement Program (AEP)

1.5.1 This program option is currently under development for Concourse B.

1.6 General Building Shell Spaces

1.6.1 General: The purpose of this chapter is to define the level of expected finish and construction completion for facilities and systems that are provided by the Authority prior to the construction of new Tenant areas. Descriptions are provided for the areas in the following chapter: 1.0 General Building Shell Spaces; 2.0 Airline Shell Spaces; 3.0 Retail Shell Spaces; and 4.0 Food and Beverage Shell Spaces. Tenants shall review the provisions of the following sub-sections for applicability to subsequent chapters that define particulars by tenant type.

1.6.2 Walls: Certain demising walls between tenants are provided by the Authority as part of base building construction. At Apron Level, they consist of 8” masonry units to underside of structure above. On the Concourse Level, demising walls are 6” steel studs with ⅝” Gypsum Board on each side. All demising walls at sides and backs of tenant spaces are designed to meet a one-hour fire rating. Demising walls will terminate at the storefront façade. Tenants are responsible for application of finish materials onto their respective sides of the demising partition. Airline tenants at Apron Level shall coordinate desired exterior fenestration with the Authority. Such fenestration may include single and double leaf swinging doors, fixed glazed windows, and overhead steel doors with all attachments, rough and finish hardware. Construction of exterior masonry walls at Apron Level includes an
alternating pattern of permanent piers and knockout panels, within which the tenant may consider such openings, refer to Exhibit IV-1-2. Apron Level wall openings at locations other than knockout panels must be approved by the Authority. Exterior non-glazed walls at Concourse Level are preformed metal panels supported by vertical structural steel studs spaced at 12” to 24” on center. The space between the studs is filled with insulation. Unpainted gypsum wallboard is provided as interior surface. No openings in these exterior walls will be permitted.

1.6.2.1 Interior Partitions: The tenant shall be responsible for maintaining the fire-rated construction during the completion of any tenant construction that affects fire-rated partitions. Typically, all demising partitions at sides and back of each tenant space are 1-hour rated. A fire rating is not required for tenant front walls that abut main corridors of the building.

1.6.3 Storefronts: Interior façades or storefronts facing public areas will be completed by the Tenant, except as noted in individual chapters. For the purpose of using this document, “storefront” is defined as the area measuring the width of the tenant’s frontage between demising walls and between the floor and building structure above that provides the separation between the tenant’s lease space and the public space. Base building construction includes temporary front walls to tenant spaces, of metal stud framing and ⅝” gypsum board at public side only. Tenant shall remove these temporary front walls in order to construct the tenant façade. The width of tenant fronts is set to a 3’ – 4” module. This is derived from a basic structural grid of 40’ – 0”, measured east to west that contains three sub-structure modules of 13’ – 4”. These modules have further architectural divisions to 6’ – 8” and finally to 3’ – 4”. Widths vary for the tenant fronts.

1.6.4 Ceilings: The Authority will not provide finished ceiling or soffit in the tenant spaces, except as required for fire-rated floor, wall or roof assemblies. A minimum ceiling height of 8’ – 0” is required. Minor variations of lesser ceiling heights may be adopted, subject to prior approval of the Authority. All overhead sprinkler, electrical, plumbing, or HVAC components shall be installed to permit the installation of a minimum ceiling height of 8’ – 0”.

1.6.5 Doors: Where enclosing walls around tenant areas are provided, hollow metal doors and welded frames are also provided. Where required, door assemblies are fire-rated and labeled in order to comply with all criteria for the fire rating. Doors and doorframes have a painted finish on both surfaces.

1.6.6 Floor and Roof Structure: Floor slabs are provided by the Authority. At Apron Level, the floors are concrete slab-on-grade, except that a steel-framed composite slab is provided at the central 5 bays, from lines 13 to 18. Sanitary sewer connections below are identified by clean-out covers in the floor surface. It will be necessary to saw-cut the concrete slab in order to install tenant sanitary drains and make connections to the base building sanitary system. Sewer connections at the composite slab areas will be by core-drilled openings. The slabs at Apron Level are steel trowel finished to the final floor elevations, ready for tile or carpet finish by the tenants. At Concourse Level, the floor is a steel and concrete composite system with its top surface depressed 3” from the finished floor elevation. The depression is partially filled with a lightweight concrete topping slab of 2½” thickness at concession areas and 1½” thickness at lounge/club spaces. The ½” and 1½” spaces between topping and finished floor line is to accommodate the finished floor system provided by tenants. The concrete topping can be selectively removed by the tenant, if necessary, to allow for floor finishes that require a deeper recess, or for accommodating electrical conduit, recessed door checks, or other embedment's into the floor. Floor structure has been designed to support a live load of 100 lbs. per square foot. An allowance of 10 lbs/sf is provided in the design of floor and roof systems in anticipation of tenant-provided and installed HVAC equipment and/or systems (ceilings, etc.) that may be suspended from the building structure. Submit all suspended loads to the Authority for structural verification.

1.6.7 Stairs/Egress: The base building includes several large egress stairs from the Concourse Level to Apron
Level. The stairs exit to the exterior paved ramp areas surrounding the building. They are not intended for communication between Concourse and Apron levels, except by authorized building personnel with security cards.

1.6.8 Elevators: Several combination service/passenger elevators and two large freight elevators are provided by the Authority.

1.6.9 Security: Card readers and other egress hardware will be provided by the Authority at specific door locations leading to sterile corridors (also usable in certain locations as service corridors) and other areas. Card readers are located at doors that provide access to secure areas of the Concourse.

1.6.10 Telecommunications and Special Systems: Uninterruptible Power Service (UPS) is provided to Airport Operations only. UPS systems required by the tenant shall be provided by the tenant. The Authority will provide a Premise Distribution System (PDS) to interconnect with remote telecommunications rooms and closets. The PDS backbone cabling will consist of multi-pair copper for voice and fiber optic cable for higher speed data or other special applications. The Authority will provide each tenant space with an interface to the PDS backbone. In airline tenant spaces, both multi-pair copper and fiber optic cable will be terminated on a demarcation panel. In other commercial tenant spaces, Category 3 and Category 6 copper cable will be provided. The Authority will provide the cable and termination hardware for the demarcation point. The tenant shall provide a 4' x 4' x ⅝" fire rated plywood backboard at the demarcation point and conduit from a J-box in the ceiling of the tenant space to the demarcation point. Each tenant shall be responsible for cabling his own exclusive lease spaces. Cabling shall comply with EIA/TIA 568 specifications. Tenants may elect to utilize Unshielded Twisted Pair (UTP) and/or Shielded Twisted Pair (STP). Procurement and installation of such cable within tenant exclusive-use spaces shall be the responsibility of the tenant.

1.6.10.1 Master Clock System: The Authority will provide a Master Clock system with time displays installed in the directories located throughout the terminal. Should tenants require an interface to the Master Clock system; the data signal will be provided to the tenant telecommunication demarcation backboard. The tenant shall be responsible for procurement of time displays they may elect to install in their exclusive use spaces. Tenant installed clocks shall be compatible with those installed throughout Concourse B.

1.6.10.2 Cable Television Distribution System (CATV): The Authority will provide a Cable Television Distribution System that terminates in each telecommunication room and closet. A local cable operator will provide a feed to the airport for re-distribution. The system will contain programming such as local TV stations, ESPN, Weather Channel, CNN’s Airport Network, MS-NBC, News Channel 8, C-Span, ESPN 2, CNN, CNN Airport, and nine (9) Airport In-House Video Channels. The Authority will develop a management plan for the system. Tenants shall be responsible for conduit distribution system within their space.

1.6.11 Metering: Meter locations shall be easily accessible by the Authority personnel. Meter locations shall not be more than 5 feet, above the finished floor.

1.6.11.1 EMCS: The base EMCS is provided by Siemens Building Technologies, Inc. All meters shall have provisions to allow interface with the Siemens Technologies, Inc system. Refer to Design Manual, Section III, Chapter “Heating, Ventilating, and Air conditioning” for general control system requirements.

A. HVAC Water: Food and Beverage tenants shall provide thermal meters at utility connections to the base building chilled and hot water systems. Coordinate thermal metering requirements at Washington Dulles International Airport with Engineering and Maintenance. The installation shall include thermal meter programming and required cables, interface points, and programming for connection to the EMCS. Sensor shall be selected with
a range centered on average temperature of the system in which the sensor is to be installed.

B. Domestic Cold Water: Tenants shall be responsible for servicing their own spaces with cold water via insulated copper piping. All tenants shall include provisions for the installation of water meters and backflow prevention devices. The tenant connection to the base building shall include a 24" long removable spool pipe with a shut-off valve at both ends of the spool pipe. Food service tenants will be required to install a water meter in a location that has been approved by the Authority. Tenants shall obtain this approval in writing from the Authority.

1.6.11.2 Electrical: The Authority has provided a C/T cabinet in the Authority electrical closet for future metering provisions. Food and Beverage tenants shall loop power wiring through the C/T cabinet, and provide a watt hour demand meter adjacent to the C/T cabinet. Meter shall be ANSI approved, socket type with bypass type base. Tenants other than food and beverage tenants shall loop power wiring through the C/T cabinet for future metering.

1.6.11.3 Natural Gas: Tenants who desire natural gas service shall arrange with the Authority for setting of a natural gas meter in their leased space. Tenants are responsible for installing all required pressure regulating devices and their associated vent piping.

1.6.12 Electrical/Lighting: Electrical distribution panelboards (with breaker provisions) and facilities for normal electrical power supply for tenant spaces have been provided by the Authority in the Authority electrical closets. Tenants shall be responsible for installation of circuit breaker and power wiring from their spaces to the electrical closets. The Authority has provided conduit from the Authority electrical closet to the tenant space. The total calculated electrical load for each tenant space located on the Apron Level is based on the tenant’s square foot area, utilizing 10 watts per square foot for lighting and power combined. The total calculated electrical load for all remaining Concourse Level tenant spaces is based on the tenant’s square foot area, utilizing 50 watts per square foot for lighting and power combined. Each tenant space will be provided with one 2” diameter empty conduit to a 480/277 volt Authority electrical panel via a CT cabinet. Temporary lighting of the tenant space is provided by the Authority. These temporary installations shall be completely removed and/or reconfigured as the permanent system as part of work completed by the tenant. Unused temporary lighting shall be returned to the Authority. Tenants shall be responsible for maintaining temporary power, fire safety, and security systems to adjacent, unoccupied tenant areas as part of the configuration of the permanent tenant system. Electrical provisions will not support installation of kitchen equipment that is fully electric. Kitchen equipment shall be installed by the tenant and the tenant shall be responsible for determining actual capacity of electrical supply as related to kitchen equipment. Emergency power for life-safety equipment will not be provided by the Authority. Tenant shall utilize unit equipment as required.

1.6.13 Fire Suppression System: Fire sprinkler systems will be complete, with sprinklers installed for “Ordinary Hazard” Group 2 occupancy, with upright heads. Tenants shall be responsible for revising sprinkler layouts to conform to their architectural layout. A Tenant area shut-off valve with a tamper switch is provided by the Authority in each tenant space to allow this work to be performed. Tenant sprinkler system shall be hydraulically calculated in accordance with NFPA 13.

1.6.13.1 Airlines

A. 0.2 GPM/sq. ft. over 3000 sq. ft. for baggage storage and handling, storage and kitchen areas.

B. 0.15 GPM/sq. ft. over 3000 sq. ft. for all other spaces.
C. Additional 500 GPM for inside and outside hose stream demand.

1.6.13.2 Commercial

A. 0.2 GPM/sq. ft. over 3000 square feet for concession, storage, and kitchen areas.

B. 0.15 GPM/sq. ft. over 3000 square feet for all other spaces.

C. Additional 500 GPM for inside and outside hose stream demand.

1.6.13.3 Tenant Construction: Tenant construction shall not block access to the tenant shut-off valve. If deemed absolutely necessary, the relocation of the tenant shut-off valve shall be subject to approval by the Authority. Tenants shall be responsible for all costs associated with the relocation and re-connection of the tamper switch (at tenant shut-off valve) to the base building fire alarm system. All tenant spaces at the Concourse Level are equipped with dedicated shut-off valves/tamper switches. The sprinklers serving each tenant space shall be dedicated to that space only without any interconnection to any other tenant or public spaces. Tenants who desire to install kitchen hoods/kitchen exhaust ducts shall comply with all applicable NFPA standards and the USBC.

1.6.14 Fire Alarm System

1.6.14.1 General: Smoke detectors are provided by the Authority within the tenant space as a part of the base building. The installation of additional smoke detectors and/or fire alarm devices shall be the tenant’s responsibility.

A. All smoke detectors and/or fire alarm devices shall be by the same manufacturer as the base building.

B. The base building fire alarm system is provided by Ellenco. All tenant systems shall be coordinated and installed by Ellenco.

C. The base building fire alarm system provides for both visual (strobe lights) and audible (horns) notification.

D. When tenant construction requires removal/relocation of the existing smoke detectors and/or fire alarm devices, tenants shall be responsible for all costs associated with the relocation and re-connection to the base building fire alarm system.

1.6.15 Mechanical (HVAC): Conditioned air supply air ducts will be provided to each tenant lease space. Conditioned air is provided for tenant use in the existing Concourse B at a rate of 0.5 cfm/sq. ft. and at a temperature of 42° F (coil leaving condition) for the original building (between column numbers 1 and 43, which corresponds to gate numbers B-14 and B-48) and 45° F (between column numbers 01 and 014, which corresponds to gate numbers B-49 and B-52). Conditioned air contains 50% outdoor (ventilation) air, minimum. The air distribution system has been terminated (with a capped duct connection) within each tenant lease space. In addition, a chilled water and hot water distribution piping system will be provided by the Authority with valved and capped terminations in each tenant lease space for supplemental air tempering. When supplementary chilled and/or hot water connections are utilized, tenants shall include provisions to allow flushing of all tenant chilled and hot water piping before connections are made to the base building piping system. Chilled water piping will be provided at a rate of 0.003 gpm/sq. ft. and a temperature of 37° F. Hot water will be provided at a rate of 0.003 gpm/sq. ft. and a temperature of 200° F. Design temperature differential for both chilled and hot water systems is 20° F.

1.6.15.1 Exhaust: All exhaust fans and ducts, if required, shall be installed in the tenant space by the Tenant. All exhaust ductwork shall terminate at the roof. Any tenant exhaust fans installed on the roof, including ductwork vertically through the building, must be reviewed and approved by the Authority prior to installation. All rooftop kitchen exhaust fans shall be provided with ViroGuard grease control devices. All rooftop elements shall be
1.6.15.4 Building Envelope Design Criteria:

A. Walls:

1) Concourse Level opaque curtain wall - unglazed areas: \( U = 0.08 \text{ Btu/H-Ft}^2-\text{°F} \)

2) Apron Level insulated masonry walls: \( U = 0.08 \text{ Btu/H-Ft}^2-\text{°F} \)

B. Concourse Level opaque curtain wall: \( U = 0.08 \text{ Btu/H-Ft}^2-\text{°F} \)

C. Apron Level insulated masonry wall: \( U = 0.08 \text{ Btu/H-Ft}^2-\text{°F} \)

D. Glass: \( U = 0.61 \text{ Btu/H-Ft}^2-\text{°F}, \text{ Shading Coefficient (SC): 0.30} \)

E. Roof – Flat Roof: \( U = 0.05 \text{ Btu/H-Ft}^2 \)

1.6.15.5 No Smoking Facility: All public areas of Concourse B are non-smoking; except for specifically designated smoking lounges with 100% air exhaust systems. All Tenant areas have limited chilled water and hot water available for the installation of supplementary small air handling units by tenants that could be utilized to supply designated smoking areas if they are required. No provisions are included in the base building systems serving other public areas for additional outdoor air capacity to make up for 100% exhaust required for other designated smoking areas. A gas phase filtration system has been provided to all Authority air handling units with cooling coils that serve both public and exclusive use tenant areas that will tend to reduce any tobacco smoke order or presence that may migrate into any system.
1.6.15.6 Controls: The tenant will provide a unitary control module to control tenant provided equipment. The control module shall be compatible with the Concourse B energy monitoring and control system (EMCS) installed by Siemens Building Technologies, Inc. This module shall be connected to the EMCS network at a termination point specified by the Authority. It will be the tenant’s responsibility to provide control hardware and software that is the same as the base building system EMCS as provided by Siemens Building Technologies, Inc. Refer also to Design Manual, Section III, Paragraph 11.11.1 for general control system requirements.

1.6.16 Plumbing: Domestic cold water supply is provided and distributed through mains, risers, and branches to fixtures and equipment or tovalved/capped connections at the utility shafts, depending on location. Each Apron Level tenant lease space has been provided with a 2” domestic cold water line. Rough-in piping terminates at accessible shut-off valves and caps at or near the perimeter walls. Tenants shall verify the exact location of termination. Concourse Level water supply connections for tenants are located within utility shafts. A 1½” valved and capped connection is available at each shaft. Tenants shall extend the domestic cold water via insulated copper piping to the leased space. The Tenant shall provide backflow preventers for coffee machines and refrigerators installed in the tenant’s space. The Authority’s standard backflow preventer manufacturer is Watts. Use electrical water heaters for domestic hot water. Tenants are responsible for providing their own water heaters. Water heaters shall be located within the tenant’s space and shall be accessible for maintenance and repair. All tenants shall include provisions for the installation of water meters. The Authority’s standard water meter manufacturer is Badger. Natural gas is used as the fuel for cooking only. Natural gas service is provided in the form of 2” capped and valved connections in the Apron Level ceiling. It is the responsibility of each tenant to extend the gas service to point of use. 4” Sanitary drain and 4” vent connections have been provided at the utility shafts. Apron Level tenants may tap into sanitary sewer drains below the slab-on-grade. Locations of under slab piping are identified by periodic clean-out covers set flush in the floor. Remove and repair portions of slab-on-grade where connections are made. The existing clean-outs may be relocated if required, but cannot be eliminated. Tenants shall be responsible for the relocation of the existing clean-outs. Discharge from kitchens, other food preparation areas, and bars will be into the public sewer system. All discharge from kitchen and/or bar equipment must pass through a grease interceptor. Grease interceptors shall be installed and maintained by the tenant. The outlet of food waste grinders shall not discharge to the sanitary system through a grease interceptor. The grease interceptors shall be connected directly to the drainage system. Tenants are responsible for core-drilling the floor and/or cutting the slab, installing the equipment (floor drain, pipes, raceways, etc), repairing, and providing a water-tight fire-rated seal at the floor slab. All necessary precautions shall be taken to ensure that floor slabs are made watertight. A minimum of 3’ diameter waterproofing membrane shall be applied to slabs around and incorporating the floor drain installations to prevent leakage to floors below. Floor drain waterproofing details shall be provided in the Contract Drawings as early as practical, but no later than the 60% design submittal. The Authority’s tenant Coordinator will coordinate construction penetrations with tenants above and below as necessary. No coring may occur without prior written approval from the Authority. Where capped connections occur below the slab, a valve will be provided. X-ray will be required to verify conditions in existing slabs such as conduits and other utility installations.

1.6.17 Signing Systems: Washington Dulles International Airport is provided with a comprehensive signing program that communicates essential wayfinding information to the traveling public using exterior and interior signs and graphics. Signs using standard terminology fall into five categories as noted below.

1.6.17.1 Directional

1.6.17.2 Information

1.6.17.3 Identification
1.6.17.4 Regulatory

1.6.17.5 Warning

1.6.17.6 Graphic Symbols: Selected international graphic symbols have been used throughout the concourse facility complex to reinforce text messages.

1.6.17.7 Messages: Messages appear in the Airport’s standard typeface – Saarinen or Helvetica Neue Roman 55.

1.6.17.8 Letter Size: Letter sizes may vary depending on location.

1.6.17.9 Building Directories: Building directories are located throughout Concourse B. These directories are provided by the Authority for the exclusive use of commercial tenants.

1.6.18 Trash Storage: Airside dumpsters are provided by the Authority for all tenants. These dumpsters are for temporary storage of trash and recycling prior to removal to trash and recycling compactors located at the loading dock areas.

1.7 ADA Compliance

1.7.1 General: Concourse B is designed to meet both the requirements and the spirit of the Americans with Disabilities Act (ADA). The Authority requires that all tenant facilities constructed for public use, both exterior and interior, be designed to accommodate people with disabilities. The design for all projects accomplished by tenants shall conform, as a minimum, to the Americans with Disabilities Act (ADA), enacted July 26, 1990, and the Federal guidelines developed there from.

1.8 Indoor Environmental Quality

1.8.1 General: It is the goal of the Authority to provide a healthy indoor environment for employees, tenants and patrons. The indoor environment is affected by a large number of different factors and forces that need to be balanced, minimized, or eliminated at the design and construction stages before these factors produce an indoor environmental quality problem. Special attention to issues of design specification relative to ventilation, air filtration, and material selection as they may impact on the internal environment is required. Design professionals undertaking improvement projects for tenants or the Authority shall consider guidelines, standards, and issues, including, but not limited to the following so that a healthy building environment is maintained:

1.8.2 Guidelines /Standards:


1.8.2.2 Clean Air Act of 1990.

1.8.2.3 ASHRAE Standard 52-1976 Atmospheric Dust Spot Efficiency Test.

1.8.2.4 California Architectural Coatings Suggested Control Measure (SCM).


1.8.2.6 US EPA National Ambient Air Quality Standards for Carbon Monoxide (CO), Lead (Pb), Ozone (O3), Particulate Matter (PM-10), and Sulfur Dioxide (SO2).

1.8.3 Potential Volatile Organic Compound Sources:

1.8.3.1 Plastics.

1.8.3.2 Laminated materials.

1.8.3.3 Carpets.

1.8.3.4 Carpet pads and seam sealants.

1.8.3.5 Glazing compounds, caulks, joint fillers.
1.8.3.6 Wall coverings.

1.8.3.7 Chemically treated textiles.

1.8.3.8 Adhesives.

1.8.3.9 Resilient floor or base materials.

1.8.3.10 Fireproofing materials.

1.8.3.11 Paints, stains, varnishes, and lacquers.

1.8.4 HVAC Issues:

1.8.4.1 Airborne concentrations of volatile organic chemicals.

1.8.4.2 Air intake containing exhaust fumes from jet or diesel engines, service vehicles and other carbonaceous or chemical particulates requiring chemical and mechanical filtration.

1.8.4.3 Designated smoking areas.

1.8.4.4 Air filtration.

1.8.5 Bacteriological:

1.8.5.1 Thermal and acoustical insulation, including duct insulation.

1.8.5.2 Acoustical panels.

1.8.5.3 Ceiling tiles.

1.8.5.4 Anti-microbial agents.

1.8.6 Potential Chemical Toxicity Issues.

1.8.6.1 Wood preservatives or composite wood products.

1.8.6.2 Waterproofing products.

1.8.7 Other indoor Environmental Issues:

1.8.7.1 Artificial lighting
CHAPTER 2 Airline Shell Spaces

2.1 All Space Types

2.1.1 Walls: The Authority will install all tenant separation partitions between unimproved, adjacent tenants throughout the terminal. Tenants shall be responsible for completing their respective sides of the demising partition. Demising walls shall comply with the criteria set forth in Chapter 5.

2.1.2 Storefronts: Storefronts shall be constructed to match existing storefronts provided by the Authority as part of the original concourse construction package. Tenants shall submit drawings of their storefront construction to the Authority for approval. Subsequent alterations to these storefronts required by existing or new tenant occupancy shall be completed by the tenant, subject to Authority review.

2.1.3 Floors and Floor Structure: Concrete floors will be provided in airline tenant areas at elevations relative to established floor levels. Loading conditions shall comply with the criteria set forth in Chapter 5.

2.1.4 Telecommunications and Special Systems: In addition to provisions in Chapter 1, the following will apply:

2.1.4.1 Telecommunications: Airline tenants shall be responsible for cabling their own spaces. Airline tenants may cable within their own conduit and within airline contiguous lease space. Airline tenants may not route conduit or cable outside of their contiguous lease spaces without Authority permission. Airline cabling within Authority conduit is not permitted. The Authority will also install a cabling system to all gates and ATO check-in positions. Airline tenants may elect to utilize the Authority cabling system as an alternative to installing their own.

2.1.4.2 Multi-User Flight Information Display System (MUFIDS): The MUFIDS system will be provided by the Authority. MUFIDS monitors will be mounted in a custom Authority provided enclosure and/or rack. The CPU is provided with a redundant backup CPU. Both units are supplied with UPS. The Authority will provide carrier specific Flight Information Displays (FIDS) at curbside and bridgeside check-in areas, at the gate counter backscreens and at the doors to the loading bridge. Monitors at the gate counter backslist will display flight status and the airline logo. The monitor at the loading bridge door may display destination information and serve as an ADA monitor to provide boarding information to the hearing impaired. A keypad will be provided at each gate counter to input or modify information on the monitors located in the gate counter backslist and the loading bridge door. Actual location of the keypad relative to the tenant inserts shall be field coordinated. Specific Baggage Information Displays (BIDS) will be provided by the Authority at baggage claim devices. BIDS monitors will display baggage information and the airline logo. On the operations side of baggage claim, monitors will be provided to direct operational personnel to the correct baggage claim input device. In addition, a keypad will be provided at each input device for use by operational personnel.

2.1.5 Metering: In addition to the requirements in Chapter 1, the following shall apply: Electrical meters and meter enclosures for the three power circuits to each airline gate, such as Pre-Conditioned Air (PCA), 400 Hertz Aircraft Ground Power, and Boarding Bridge, have been provided and wired complete by the Authority. Tenants shall be responsible for the reimbursement of the cost of their electrical meters to the Authority.

2.1.6 Electrical/Lighting: In addition to provisions in Chapter 1, airline tenant work shall provide the distribution panels, local transformers, and distribution system. Emergency power for minimum life safety requirements shall be provided by the airline Tenant in the form of battery operated equipment.

2.1.6.1 Standby Power: Standby power capacity for minimum airline tenant operations during an extended normal power outage will be provided by the Authority in the form of power to:
2.1.6.2 Equipment and circuitry: Equipment and circuitry served by standby power will be approved by the Authority.

2.1.7 Equipment: Boarding bridges are provided by the Authority.

2.1.7.1 Queue Control Devices: Airline tenants shall provide Authority approved queue control devices for use at loading bridges.

2.1.8 Radio Transmission: Air-to-Ground and Ground-to-Ground radios for airline operations, maintenance or emergency services shall be provided by the tenant. These systems may be installed by tenants individually or as part of a shared trunk service such as those provided by AR INC. or a similar communications service company. Three equipment rooms dedicated to radio communications will be located on the Apron Level. Antenna mounts are associated with each radio room. Cable trays and conduit will be provided by the Authority from the radio room to each antenna location for the routing of coaxial cable. Each airline tenant shall provide and install all antenna hardware and coaxial cable within the radio room. Copper wire and PDS fiber will be provided by the Authority between airline operations areas and the radio rooms associated with these spaces.

2.1.9 Signing Systems: In addition to provisions in Chapter 1, the following will apply: Directional airline signing will be provided by the Authority in exterior areas on the roadways, at the terminal curbside, at terminal vestibules, and at entries from the garages.

2.2 Offices and Clubs (Concourse Level)

2.2.1 Walls

2.2.1.1 Clubs: Exterior walls and interior demising walls will be provided by the Authority. Exterior walls are aluminum framed curtain walls, glazed with transparent glass. Shades in tenant areas are not required. However, if the tenant provides shades, they shall be electronically controlled shades as or equal to MechoShade Systems ThermoVeil. Shade cloth shall be Type 1300 Dense Basket Weave, 5% openness factor, in Color No. 1316 “Eggshell”. The configuration of corridors and exit doors adjacent to lounges/clubs provide for a horizontal egress path. No alterations to these corridors may occur without review and approval of the Authority. Refer to Retail Tenant Submission Requirements – Concourse B for Airline Club locations.

2.2.2 Flooring: Finished flooring in tenant spaces is the responsibility of the tenant.

2.2.3 Mechanical (HVAC): Conditioned air supply and return air ducts are provided to each tenant lease space. The air distribution system is sized for the estimated total heating and cooling requirement of the tenant lease space and is terminated with capped duct connections within each tenant lease space. In addition, a chilled water and hot water distribution piping system is provided by the Authority to each tenant lease space for supplemental air tempering and is terminated with a valved and capped connection to serve future air handling units that may be provided by the tenant. Chilled and hot water piping will be designed for 20% of the aforementioned total requirements. Additional hot water is provided by the Authority for tenant lease areas exposed to perimeter building walls. Toilet exhaust ducts to the exterior shall be provided by the tenant for each tenant club lease space for connection of tenant provided toilet exhaust fans. Exhaust penetrations shall comply with Chapter 5.

2.2.3.1 Designated Smoking Areas: Capacity has been included in the Authority provided air handling units to
provide adequate capacity for designated smoking areas in the clubs.

2.2.4 Plumbing: Each airline tenant lease space is provided with a 1” or 1¼” domestic hot water line. Water is delivered at 110º F. Each tenant lease space is provided with a 1½” domestic cold water line. Rough-in piping terminates at accessible shut-off valves and caps at the perimeter walls. Tenants shall refer to the most current drawings to determine the exact location of termination. Four inch sanitary drain connection wyes are provided at intervals of every other bay below the suspended structural floor. Sanitary vent manifold taps are provided at an interval of every other bay. Discharge from kitchens, other food preparation areas and bars will be into the public sewer system. All discharge from kitchen and/or bar equipment must pass through a grease interceptor. Grease interceptors shall be installed and maintained by the tenant. Tenants shall be responsible for core-drilling the floor and/or cutting the slab, installing the drain(s), repairing and providing a water-tight seal at the floor slab. No coring may occur without prior, written approval from the Authority. Natural gas stub-ins is not provided to any airline tenant lease space.

2.3 Airline Operations

2.3.1 This section is currently under development by the Authority.

2.4 Airline Casework

2.4.1 Ticket Podiums and Backscreens: The Authority will provide ticket podiums and backscreens in the airline hold rooms. The Authority will provide normal power terminating in 120V receptacles at the locations indicated in the casework plans. Conduit and data outlets for communications and data cabling will also be provided. A 2” empty conduit will be provided by the Authority between the ticket podium and the backscreen for the MUFID monitor. Common Use Terminal Equipment (CUTE) is currently being incorporated by the Authority. Verify specifics with the Authority.

2.4.2 Bridge Check-In: Gate podiums at this location will be provided by the Authority, including conduit to floor junction boxes for normal electric power, communications and data.

2.4.3 Communications at Casework Locations: Each casework location that requires a data connection will be provided with a cable feed from the Authority provided PDS system. The PDS cable to each casework position consists of one category 5 STP cable and a minimum of two category 3 UTP cables. Tenants may elect to utilize the Authority-provided PDS or install their own cabling from a contiguous exclusive use space. Tenants electing to install their own cable shall be responsible for providing all cable and conduit/cable trays. Communications cable must be installed in conduits and/or cable trays.
Chapter 3 provides a general overview of the Authority Commercial Programs. This Chapter pertains to the Retail component of those programs. Retail areas fall into three categories:

1. Concourse Level - Enclosed Areas
2. Concourse Level - Kiosks at Central Corridor
3. Apron Level - Enclosed Support Spaces

Refer to Retail Tenant Submission Requirements – Concourse B for retail locations, and Paragraph 3.1.2 for a description of retail storefronts at Concourse B.

3.1 Concourse Level - Enclosed Areas

3.1.1 Walls: The Authority will install tenant separation partitions between unimproved adjacent tenants throughout Concourse B. Steel stud partitions with ⅝" gypsum board both sides will typically be provided at sidewalks and rear wall of tenant spaces, with code-required 1-hour fire ratings. At Tenant front wall, the partition will be steel studs with ⅝" gypsum board on the public side only, and is a temporary partition that is to be removed by the tenant. Tenants shall be responsible for completing their respective sides of the demising partition. Demising wall shall be completed to comply with the criteria set forth in Chapters 5.

3.1.2 Storefronts:

3.1.2.1 Concourse B Storefront Conditions: Refer to Retail Tenant Submission Requirements – Concourse B. There are five Retail Storefront conditions at Concourse B. They include the following:

A. In Line Retail – Storefront Type 1

B. Corner Concession – Storefront 3

C. Central Node Glazed Wall – Storefront Type 4

D. Kiosk Concession – Storefront Type 5

E. Cart Retail – Storefront Type 6

Refer to Chapter 7, Paragraph 7.1.1 for Design Manual requirements and Paragraph 3.2.1.

3.1.3 Ceilings: On tenant side of the sign band, all overhead sprinkler, electrical, plumbing or HVAC components will permit the installation of a minimum ceiling height of 9' above the finished floor. Ceilings installed by commercial tenants on the Concourse Level may vary but shall be a minimum of 9' above the finished floor. A ceiling height of 10’ – 5 1/16" is recommended at Tenant portal, to match bottom of sign band.

3.1.4 Flooring: The base building provides no finished flooring in tenant areas. The Authority will provide a structural concrete slab depressed 3" below the finished floor level, with a 2½" thick lightweight concrete fill in the depression, leaving a ½" depression for tenant’s finished floor system. This concrete fill will be smooth troweled and level, within normal construction tolerances, ready for tenant supplied finish materials (such as carpet or tile). The tenant may also remove portions of the fill as necessary to recess thicker floor finish materials, install floor checks for doors, or to achieve a slope-to-drain in wet areas. For storefronts along the Concourse Level central corridor, tenants shall provide a marble transitional floor area extending 1' – 0" inside the front lease line. The marble shall be CATCO manufacturer, “Calcutta Gold” color with polished finish. If coil-down security grilles or sliding glass doors are provided by the tenant, the marble is to be extended to the grilles and sliding doors when they are in closed position so that tenant flooring is not visible on public side.

3.1.5 Telecommunications/Point-of-Sale: All retail locations are provided with communications conduit for possible connection to the Authority future point-of-sale (POS) system. Connections to the Authority POS system will be by the tenant via the Premise Distribution System as described in Chapter 1.
3.1.5.1 Mechanical (HVAC): Conditioned air supply and return air ducts are provided to each tenant space. The air distribution system is sized for the estimated total heating and cooling requirement of the tenant space and is terminated with a capped connection within each tenant space.

3.1.5.2 Water Distribution: In addition, chilled water and hot water distribution piping systems is provided in each tenant space for supplemental air tempering and is terminated with a valved and capped connection to serve future air handling units that may be provided by the tenant. Chilled and hot water piping will be designed for 10% of the aforementioned total requirement. Tenants located in lease spaces contiguous with the perimeter wall are provided with additional hot water for perimeter heating.

3.1.6 Plumbing: No domestic hot water or cold water is provided to retail lease spaces.

3.1.7 Signing Systems: Refer to Chapter 7, Paragraph 7.1.1 in this manual, for guidelines.

3.2 Retail Storefronts

3.2.1 Exceptions and Additions: The Authority will provide permanent glass and gypsum board walls finished on public side, at front walls of retail areas designated for the Duty Free Shop and abutting retail areas on each side. These spaces are on south side of the central corridor, between column lines 13 to 18, and are identified as Construction Room Numbers 202.13, 202.15, 202.27, 202.28, and 203.28. In all other areas, the Authority will furnish temporary drywall construction at fronts of tenant spaces, including temporary egress doors, as part of base building construction. Tenant spaces that are not provided temporary front doors will have a permanent rear door from the service corridor provided as base building construction. Tenant’s permanent storefront elements and/or closure systems shall be furnished by the tenant, who will also remove the above temporary provisions and return temporary doors, frames, and hardware to the Authority. The Authority will furnish an internally-illuminated sign band at header of Commercial Tenant areas on the Concourse Level at the Design Control Zone, with bottom at 10’ – 5 1/16” above finished floor. The sign band is for purposes of signage application and concealment of roll-down security grilles furnished by the tenant. Refer to Exhibits IV-3-1 through IV-3-7 for curved wall and crystal glass wall coiling grille conditions. Sign band design includes internal-lighting and removable panel faces for signage application by the tenant. The panels are on a 3 feet, 4 inches horizontal module, where vertical “H” sections are located to contain them. Note: Module varies at the “curved” glass wall. The sign band is designed with removable top trim for fixture re-lamping, and to enable the tenant to substitute its own graphic insert, in which case original translucent panels are to be returned to the Authority for storage. It is the intent that tenant’s graphic panels will be located at center of the sign band, leaving outboard panels as illuminated translucent panels. The extents of sign band use for tenant’s graphics shall be approved by the Authority. Refer to Chapter 1, Paragraph 1.4.1.1 in this manual.

3.3 Retail Kiosks

3.3.1 General: Refer to Chapter 1, Paragraph 1.4.1.1, in this manual, for Design Manual requirements.

3.3.1.1 Flooring

3.3.1.2 Signing

3.3.1.3 Casework

3.3.1.4 Lighting

3.3.1.5 Metering
Concourse B
Tenant Design Standards

Storefront, Coiling Grille at Curved Wall (A)  Exhibit IV-3-1
ENLARGED DETAIL F

JAMB DETAIL E

ASSEMBLY OF COILING GRILLE MUST BE ATTACHED BELOW 'SOFT' JOINT OF EXISTING VERTICAL STEEL TUBES.
3.4 Retail Support Spaces

3.4.1 Trash Storage: Refer to Chapter 1, Paragraph 1.6.18.

3.4.2 Other Support Spaces: Other support spaces may be available. Identification of such areas is currently under development.

3.4.2.1 Tap Rooms: The Authority has provided several leasable tap rooms/bar storage rooms at Apron Level, located for good proximity to Concourse Level tenant spaces where beverage dispensing is anticipated. The rooms have a sealed concrete floor with floor drain, painted masonry walls, exposed structure above. Electrical provisions include fluorescent lighting, one duplex electrical outlet, and one telephone outlet. A hose bib is provided inside each Tap Room. HVAC ducts are stubbed into the rooms and capped for continuation by the tenant. Flexible conduit for beverage tubing is the tenant’s responsibility, including core-drilling through the Concourse Level floor system.

3.4.2.2 Exterior Windows: The Base Building has masonry exterior walls at Apron Level, constructed with knockout panels between reinforced masonry piers at tenant areas. This is for the purpose of enabling tenants to add doors and/or windows to their space in the knockout areas. As commuter aircraft will be allowed to refuel as close as 50’ from the building, Apron Level windows with window sills less than 7’ – 0” above grade must have fire protection methods in accordance with NFPA 415, Section 2.1.5. The tenant shall provide one of the following fire protection methods in accordance with NFPA 415:

- Exterior automatic water spray system.
- Fire rated glass.
- Roll-down fire shutters on fusible link.

3.4.3 Exterior Apron Doors with Glass Vision Panels: Tenants may add exterior doors with glass vision panels to their tenant space for apron access. Glass vision panels shall have a sill height of 4’-6” and comply with the following dimensions:

- The glass vision panels shall be 2’-0” W x 2’-0” H for 3’-0” W x 7’-0” H doors, and 3’-0” W x 2’-6” H for 4’-0” W x 7’-0” H doors.

3.4.3.2 The glass vision panels shall also comply with fire protection guidelines per Section 3.3.2.

3.5 Vacated Spaces

3.5.1 Vacated Retail Storefronts: Tenants shall follow these procedures with regard to vacating retail lease areas:

- Tenant Logo: The tenant shall remove the tenant logo from the blade sign and replace it with the blank panel for this purpose held in storage by the Authority.

3.5.1.2 Tenant Sign: The tenant shall remove the tenant sign from the overhead sign band and replace it with translucent panels for this purpose held in storage by the Authority.

3.5.1.3 Temporary Partition: The tenant shall construct a temporary, metal stud, and gypsum board partition directly in front of the existing storefront. The façade facing the public side shall be taped, spackled smooth, and painted to match Benjamin Moore #872 (off-white). The temporary partition shall be independently supported without penetration or attachment to the finished floor or adjacent building structure. The temporary partition shall extend the full length and height of the storefront, exclusive of the sign band. A 3’ x 7’ door shall be the only permitted opening. The door shall be flush with the face of the partition. No trim is to be provided. The door shall have polished chrome hinges, if exposed, with a polished chrome knob and key lock with Best Locks core. Padlock and chain closures are not permitted. Any door provided for personnel access shall be located adjacent to a building column line whenever possible.
3.5.1.4 Vinyl Film: In certain locations and under certain circumstances, by prior review and approval of the Authority, tenants may apply a white, opaque, vinyl film to the inside surface of all glazed panels in lieu of construction of the temporary metal stud partition.

3.5.1.5 Partition: In lease areas with open façades and overhead grilles, the tenant shall construct a metal stud and gypsum board partition finished on the public face located at the back edge of the Design Control Zone, as defined by these standards, clear of the overhead grille. The tenant shall tape, spackle smooth, and paint the public face to match Benjamin Moore #872 (off-white). The tenant shall lower and lock the grilles and return any keys to the Authority.

3.5.1.6 Grease Traps: The tenant shall thoroughly clean and remove all grease traps from the premises and shall cap all cut plumbing lines.

3.5.1.7 Advertising: Advertising on any temporary partition constructed to enclose a vacated lease area may be permitted with prior review and approval by the Authority. Any direct applications of advertising to such partitions shall comply with Chapter 10 with regard to quality of execution, message, and media.

3.5.2 Vacated Kiosks: Tenants shall follow these procedures with regard to vacating retail kiosks:

3.5.2.1 Tenant Sign: The tenant shall remove the tenant sign and replace it with a blank panel of color to match Benjamin Moore #872 (off-white).

3.5.2.2 Non-Authority Provided Items: The tenant shall remove all items not associated with the Authority provided casework, including displays and furniture. The tenant shall lock the casework units and return keys to the units to the Authority for storage.

3.5.2.3 Kiosk Panels: The tenant shall clean all kiosk panels. Nothing shall cover the inside of any kiosk panel.

3.5.2.4 Advertising Displays: Advertising displays may be permitted in any vacated kiosk units with prior review and approval by the Authority. Any advertising displays or direct application of advertising to glazed kiosk surfaces shall comply with Chapter 10 with regard to quality of execution, message, and media.

3.5.3 Vacated Retail Merchandising Units (RMUs): RMUs are referred to as Cart Retail units at Washington Dulles International Airport Concourse B. Refer to Chapter 7, Paragraph 7.1.1 for guidelines.
CHAPTER 4 Food-and-Beverage Shell Spaces

Chapter 4 provides a general overview of the Authority Commercial Programs. This Chapter pertains to the food and beverage component of the Commercial Programs. Food and beverage areas fall into one category:

Concourse Level - Enclosed Areas

Refer to Retail Tenant Submission Requirements – Concourse B for food and beverage locations and Paragraph 4.1.2 in this section, for a description of food and beverage storefronts at Concourse B.

4.1 Concourse Level – Enclosed Areas

4.1.1 Walls: The Authority will install tenant separation partitions between unimproved adjacent tenants throughout Concourse B. Steel stud partitions with ⅝" gypsum board both sides will typically be provided at sidewalls and rear wall of tenant spaces, with code-required 1-hour fire ratings. At Tenant front wall, the partition will be steel studs with ⅝" gypsum board on the public side only, and is a temporary partition that is to be removed by the tenant. Tenants shall be responsible for completing their respective sides of the partition. Demising wall shall be completed to comply with the criteria set forth in Chapters 5.

4.1.2 Storefronts: Refer to Retail Tenant Submission Requirements – Concourse B. There are two food-and-beverage storefront conditions at Concourse B. They include the following:

A. In-Line Food and Beverage – Storefront Type 2

B. Corner Concession – Storefront Type 3

Refer to Chapter 8, Paragraph 8.1.1 for Design Manual requirements and Paragraph 4.2.1 for exceptions and additions.

4.1.3 Ceilings: On tenant side of the sign band, all overhead sprinkler, electrical, plumbing or HVAC components will permit the installation of a minimum ceiling height of 9’ above the finished floor. Ceilings installed by commercial tenants on the Concourse Level may vary but shall be a minimum of 9’ above the finished floor. A ceiling height of 10’ – 5 1/16” is recommended at tenant portal, to match bottom of sign band.

4.1.4 Flooring: The base building provides no finished flooring in tenant areas. The Authority will provide a structural concrete slab depressed 3” below the finished floor level, with a 2½” thick lightweight concrete fill in the depression, leaving a ½” depression for tenant’s finished floor system. This concrete fill will be smooth troweled and level, within normal construction tolerances, ready for tenant supplied finish materials (such as carpet or tile). The tenant may also remove portions of the fill as necessary to recess thicker floor finish materials, install floor checks for doors, or to achieve a slope-to-drain in wet areas. For storefronts along the Concourse Level central corridor, tenants shall provide a marble transitional floor area extending 1’ – 0” inside the front lease line. The marble shall be CATCO manufacturer, “Calcutta Gold” color with polished finish. If coil-down security grilles or sliding glass doors are provided by the tenant, the marble is to be extended to the grilles and sliding doors when they are in closed position so that tenant flooring is not visible on public side.

4.1.5 Telecommunications/Point-of-Sale: All food-and-beverage locations are provided with communications conduit for possible connection to the Authority future point-of-sale (POS) system. Connections to the Authority POS system will be by the tenant via the Premise Distribution System as described in Chapter 1.

4.1.6 Electrical/Lighting: In addition to provisions in Chapter 1, the following will apply: Kitchen areas have been designed to support electrical loads of approximately 50 watts/square foot based on approximately 25% of the total lease space being dedicated to food preparation. Electrical provisions will not support installation of kitchen equipment that is fully electric. Kitchen equipment shall be installed by the tenant and the tenant shall be responsible
for determining actual capacity of electrical supply as related to kitchen equipment.

4.1.7 **Mechanical (HVAC):** Conditioned air supply and return air ducts are provided to each tenant space. The air distribution system is sized for the estimated total heating and cooling requirement of the tenant space and is terminated with a capped connection within each tenant space.

4.1.7.1 **Water Distribution:** In addition, chilled water and hot water distribution piping systems is provided in each tenant space for supplemental air tempering and is terminated with a valved and capped connection to serve future air handling units that may be provided by the tenant. Chilled and hot water piping will be designed for 10% of the aforementioned total requirement. Tenants located in lease spaces contiguous with the perimeter wall are provided with additional hot water for perimeter heating.

4.1.7.2 **Exhaust:** Unless otherwise noted, provisions for kitchen hood exhaust ducts are provided in each food-and-beverage tenant space for connection of tenant-supplied hoods and exhaust fans. HVAC design provides for a maximum of 2000 CFM exhaust from each food-and-beverage area. Design and configuration of all tenant provided exhaust systems shall be coordinated with the Authority and shall comply with Chapter 5.

4.1.8 **Plumbing:** Domestic hot water or cold water is provided to retail lease spaces.

4.1.9 **Signing Systems:** Refer to Chapter 8, Paragraph 8.1.1 for guidelines.

4.2 **Concourse Level Storefronts**

4.2.1 **Exceptions and Additions:** The Authority will furnish temporary drywall construction at fronts of tenant spaces, including temporary egress doors, as part of base building construction. Tenant spaces that are not provided temporary front doors will have a permanent rear door from the service corridor provided as base building construction.

Tenant’s permanent storefront elements and/or closure systems shall be furnished by the tenant, who will also remove the above temporary provisions and return temporary doors, frames, and hardware to the Authority. The Authority will furnish an internally-illuminated sign band at header, of commercial tenant areas on the Concourse Level at the Design Control Zone, with bottom at 10’ - 5 1/16” above finished floor. The sign band is for purposes of signage application and concealment of roll-down security grilles furnished by the tenant. Sign band design includes internal-lighting and removable translucent panel faces for signage application by the tenant. The panels are on a 3’ - 4” horizontal module, where vertical “H” sections are located to contain them. Refer to Chapter 8, Paragraph 8.1.1 for Design Manual requirements.

4.3 **Food and Beverage Kiosks**

4.3.1 **General:** Kiosks are permitted to provide packaged snack foods in addition to retail merchandise goods. Refer to Chapter 1, Paragraph 1.4.1.1 for Design Manual requirements.

4.3.1.1 **Flooring**

4.3.1.2 **Signing**

4.3.1.3 **Casework**

4.3.1.4 **Lighting**

4.3.1.5 **Metering**

4.4 **Food and Beverage Support Spaces**

4.4.1 **Trash Storage:** Refer to Chapter 1, Paragraph 1.6.18.

4.4.2 **Other Support Spaces:** Other support spaces may be available. Identification of such areas is currently under development.
4.4.2.1 **Tap Rooms:** The Authority has provided several leasable tap rooms/bar storage rooms at Apron Level, located for good proximity to Concourse Level tenant spaces where beverage dispensing is anticipated. The rooms have a sealed concrete floor with floor drain, painted masonry walls, exposed structure above. Electrical provisions include fluorescent lighting, one duplex electrical outlet, and one telephone outlet. A hose bib is provided inside each Tap Room. HVAC ducts are stubbed into the rooms and capped for continuation by the tenant. Flexible conduit for beverage tubing is the tenant’s responsibility, including core-drilling through the Concourse Level floor system.

4.4.2.2 **Exterior Windows:** The Base Building has masonry exterior walls at Apron Level, constructed with knockout panels between reinforced masonry piers at tenant areas. This is for the purpose of enabling tenants to add doors and/or windows to their space in the knockout areas. As commuter aircraft will be allowed to refuel as close as 50' from the building, Apron Level windows with window sills less than 7’–0” above grade must have fire protection methods in accordance with NFPA 415, Section 2-1.5. The Tenant shall provide one of the following fire protection methods in accordance with NFPA 415:

4.4.2.3 Exterior automatic water spray system.

4.4.2.4 Fire rated glass.

4.4.2.5 Roll-down fire shutters on fusible link.

4.5 **Vacated Spaces**

4.5.1 **Vacated Food-and-Beverage Storefronts:** Tenants shall follow these procedures with regard to vacating retail lease areas:

4.5.1.1 **Tenant Logo:** The tenant shall remove the tenant logo from the blade sign and replace it with the blank panel for this purpose held in storage by the Authority.

4.5.1.2 **Tenant Sign:** The tenant shall remove the tenant sign from the overhead sign band and replace it with translucent panels for this purpose held in storage by the Authority.

4.5.1.3 **Temporary Partition:** The tenant shall construct a temporary, metal stud, and gypsum board partition directly in front of the existing storefront. The partition side facing the public shall be taped, spackled smooth, and painted to match Benjamin Moore #872 (off-white). The temporary partition shall be independently supported without penetration or attachment to the finished floor or adjacent building structure. The temporary partition shall extend the full length and height of the storefront, exclusive of the sign band. A 3' W x 7' H door shall be the only permitted opening. The door shall be flush with the face of the partition. No trim is to be provided. The door shall have polished chrome hinges, if exposed, with a polished chrome knob and key lock with Best Locks core. Padlock and chain closures are not permitted. Any door provided for personnel access shall be located adjacent to a building column line whenever possible.

4.5.1.4 **Vinyl Film:** In certain locations and under certain circumstances, by prior review and approval of the Authority, tenants may apply a white, opaque, vinyl film to the inside surface of all glazed panels in lieu of construction of the temporary metal stud partition.

4.5.1.5 **Partition:** In lease areas with open façades and overhead grilles, the tenant shall construct a metal stud and gypsum board partition finished on the public face located at the back edge of the Design Control Zone, as defined by these standards, clear of the overhead grille. The tenant shall tape, spackle smooth, and paint the public face to match Benjamin Moore #872 (off-white). The tenant shall lower and lock the grilles and return any keys to the Authority.

4.5.1.6 **Grease Traps:** The tenant shall thoroughly clean and remove all grease traps from the premises and shall cap all cut plumbing lines.
4.5.1.7 **Advertising:** Advertising on any temporary partition constructed to enclose a vacated lease area may be permitted with prior review and approval by the Authority. Any direct applications of advertising to such partitions shall comply with Chapter 9 with regard to quality of execution, message, and media.

4.5.2 **Vacated Kiosks:** Tenants shall follow these procedures with regard to vacating retail kiosks:

4.5.2.1 **Tenant Sign:** The tenant shall remove the tenant sign and replace it with a blank panel of color to match Benjamin Moore #872 (off-white).

4.5.2.2 **Non-Authority Provided Items:** The tenant shall remove all items not associated with the Authority provided casework, including displays and furniture. The tenant shall lock the casework units and return keys to the units to the Authority for storage.

4.5.2.3 **Kiosk Panels:** The tenant shall clean all kiosk panels. Nothing shall cover the inside of any kiosk panel.

4.5.2.4 **Advertising Displays:** Advertising displays may be permitted in any vacated kiosk units with prior review and approval by the Authority. Any advertising displays or direct application of advertising to glazed kiosk surfaces shall comply with Chapter 9 with regard to quality of execution, message, and media.

4.5.2.5 **Vacated Retail Merchandising Units (RMUs):** RMUs are referred to as Cart Retail units at Washington Dulles Airport Concourse B. Refer to Chapter 1, Paragraph 1.4.1.1 for Design Manual guidelines.
CHAPTER 5  General Design Standards

5.1  Applicability

5.1.1  General: The general standards contained in this Chapter apply to airline tenants, retail, food-and-beverage and miscellaneous commercial tenants and Authority operations that occupy areas within Concourse B.

5.2  General Criteria/Prohibitions

5.2.1  Demising Wall: Demising walls in the plans will terminate on a horizontal building module whenever possible. The module is 3’ – 4”, starting at north-south column lines. Should the location of the demising as determined by lease area allocation not fall on the building module, a minimum of a 2’ – 0” setback will be established by the Authority. Other dimensional setbacks may be as mutually agreed upon between adjacent tenants and the Authority.

5.2.1.1  Tenant Construction at Demising Walls: Tenants are responsible for applying finishes to the metal stud and gypsum board demising walls provided by the Authority. Wall surfaces shall be sealed where they meet the finished floor and structure or ceiling surfaces above. For additional sound control between abutting tenant areas, blanket insulation is required, extending 4’ – 0” into the tenant lease area from the face of the demising walls enclosing the tenant lease area, installed above suspended ceilings. Tenant’s work shall maintain the design fire rating of demising walls.

5.2.1.2  Design Control Zones: The Design Control Zone is defined as the area of tenant space that fronts the lease line and that can be viewed fully by passengers and visitors as they move through and use the Concourse B facilities. The Design Control Zone extends from the floor plan three dimensionally to the walls and ceiling surface. Tenants shall pay special attention to the design of permanent fixtures, displays, graphics, and signage within this zone. The depth of this zone shall extend 1’ – 0” within the lease line for concession tenants, and 2’ – 0” within the lease line for airline lounge/club tenants.

5.2.2  Lease Line/Control Zones: The lease line will be strictly observed. Except as noted, no signing, graphics, merchandise or displays of any kind are allowed outside the lease line. Any unauthorized signing, graphics, merchandise or displays placed outside the lease line will be removed by the Authority at tenant expense. Tenant finishes shall terminate at the locations indicated in exhibits contained in this document. Unless otherwise noted, no tenant finishes shall be designed or constructed to overlap or cover the base building structure or finishes that can be viewed from public areas and that are part of the architectural expression of the building. Tenants may not permanently alter controlled materials or base building elements that fall within the Design Control Zone or base building provided Casework counter tops. This includes columns within the lease line, horizontal structural elements above storefronts, floors, walls or ceiling surfaces. Any such elements altered during construction of tenant storefronts or fit-out of tenant areas shall be returned to their original condition prior to Tenant initiation of operations. Storage of supplies, merchandise, equipment or furnishings associated with administrative or business functions is not permitted within the Design Control Zone. Tenants shall be responsible for securing all merchandise and their lease premises.

5.2.3  Materials/Finishes: When referred to as either an Authority or tenant provided material or finish, stainless steel shall, in all applications, be provided with No. 4 directional brushed finish to match the Authority standard finish. When used as a base, the brushed direction shall be horizontal. On wall panels, the polish direction shall be vertical.

5.2.3.1  Aluminum: When referred to as either an Authority or tenant provided material or finish, aluminum shall be in all storefront vertical elements and associated sign panels applications shall be clear anodized aluminum to match the Authority standard.
5.2.3.2 Painted Aluminum: Painted aluminum shall match painting systems used on the base building elements.

5.2.3.3 Spandrel Glass: Spandrel glass, if selected to complete interior storefront panels, shall be of one manufacturer type.

5.2.3.4 General Criteria: Tenants are encouraged to use base building materials, or to select materials and finishes of similar quality that will compliment the base building architecture. Materials and finishes that are recommended for use in Tenant areas include, but are not limited to, the following:

- Terrazzo
- Marble
- Granite
- Broadloom or Carpet Tile
- Standard and Custom Ceramic Tile
- Solid Core Materials
- Glass - Clear, translucent, painted or etched
- Solid and Patterned Plastic Laminates
- Stainless steel in any variety of patterns
- Aluminum, chrome or clear anodized metal
- Painted Metal
- Gypsum wall board
- Concealed spline tile, reflective metal or pressed metal tile
- Metal Slat

5.2.3.5 Selection of Materials: Where applicable, consideration in the selection of materials shall be given to durability, sanitation, and safety as well as compliance with all applicable health and building codes. The following materials will not be permitted in the Design Control Zone except by special review with the Authority:

- Brick or simulated brick
- Pegboard
- Plywood
- Sheet, formed or molded plastic
- Simulated stone
- Stucco
- Wood grained laminates
- Simulated stone or metal laminates

5.2.4 Colors: While there are no specific restrictions to the application of colors, they will be reviewed and approved by the Authority to assure compatibility with the concourse environment.

5.2.5 Storefront Enclosures: Tenants shall construct storefront enclosures, including all visible details that meet Authority approval. Refer to Chapter 1, Paragraph 1.4.1.1 for storefront design.

5.2.5.1 General Criteria: Tenants who occupy lease spaces that include a corner occurring on a public circulation area shall select a transparent storefront design option for the corner. This is to encourage views both into the lease area and to enhance the visibility of these spaces through the storefront. Awareness of concourse spaces beyond is also increased in this manner.

A. Structural Support: Where storefronts and overhead grilles are provided and constructed, tenants are required to be partially or fully supported from base building construction. Proposed details for such supports shall be reviewed and approved by the Authority. As required, such review will be coordinated among the tenant, the Tenant Coordinator and, when necessary, the Authority-designated structural engineer.

B. Vertical Elements: Where vertical elements are required in storefronts, such vertical elements shall be secured to the floor and structure above, unless otherwise indicated in exhibits. Lateral support for heads of coil-down grilles and sliding glass doors can be accommodated by attachment to base building structural elements at that location.

C. Open Storefronts with Overhead Grilles: If tenants elect to have a totally open storefront, then tenants shall procure and install manually operated or electrically operated overhead coiling grilles to secure the premises. Overhead coiling grilles shall be contained behind the 24" high sign band when in fully open position. They shall be self-supporting from the
D. Open Storefronts With Side-Sliding Glass Panels: Concourse Level tenant spaces on south side of central corridor between Lines 13 and 18 are fronted on a “curved”, segmented glass wall provided by base building construction. These tenant spaces will have open front walls, with overhead coiling grilles or locking side-sliding glass panels for off-hour security. Tenants shall provide these in accordance with the Authority design intent. Tenants shall confirm the location of any linear supply air diffusers that occur as part of the base building construction. Tenant construction shall not conflict with these diffusers that provide supply air to the central corridor of the Concourse Level. Proposed location of any storefront element in relation to base building mechanical systems and diffusers will be reviewed and approved by the Authority. Tenants shall also identify where base building structure may be required to partially support the grille mechanism. Proposed support details will be reviewed and approved by the Authority. Overhead closure grilles shall be clear anodized aluminum, with a grille pattern made up of a 5/16” minimum diameter horizontal rods spaced approximately 2” on center. Interconnect rods with vertical links approximately ⅜” wide, spaced approximately 9” apart and rotating on the rods. Provide “stacked” pattern grills. Interior overhead rolling grilles of patterns and materials noted above from the following manufacturers will be acceptable:

- Atlas
- Cookson

Cornell
- Kinnear
- Overhead
- McKeon
- Raynor
- R & S
- Wilson

1) Bottom bars shall be fitted with neoprene astragal to prevent damage to floor surfaces during use.

2) Side-sliding panels or side-coiling grilles are not permitted at tenant locations, except as noted for tenants on the curved glass wall.

E. Enclosed Storefronts: Tenants who elect to have an enclosed lease space shall develop their enclosures in elevation and section using the horizontal 3’ – 4”; 6’ – 8”; or 13’ – 4” modules as expressed in the joint patterns of interior base building floor and wall materials. Entry doors shall have kick plates and hardware of stainless steel.

5.2.6 Lighting: Tenants are encouraged to select lighting fixtures, equipment, and accessories that are in keeping with the level of high quality of design, materials, finishes, and accessories applied throughout the Concourse. Daylight levels along the central corridor may vary due to the availability of natural light. Luminous ceiling or wall treatments are prohibited. No manufacturer labels or other identification are permitted on exposed surfaces. All lighting equipment selected by tenants shall be subject to design review and approval. Exposed conduit, extension cords or other exposed wiring is prohibited.

5.2.7 Signing/Graphics Inside Lease Line

5.2.7.1 General Criteria/Permanent Signage: Signing, graphics and/or display of corporate logos shall be consistent with the ambiance created by the architectural design of the Concourse. Graphics design shall be lively, yet clear and readable. Tenants shall submit graphic...
materials to the Authority for design review and approval to ensure the preservation of a high quality marketing image. Materials submitted shall include size, materials, lighting, method of attachment, colors, and typography for all sign bands, blade signs, wall, or casework mounted graphic materials. Signage shall meet all applicable code criteria. The tenant shall use a professionally trained graphic designer to develop signage, graphics, and corporate identities. These professionals shall have at least a degree in graphic design or a related design field and five years experience in the field of graphic design, preferably in the area of corporate image development/enhancement, print graphics, or environmental graphic design. Professionals shall communicate competently on issues of contrast, legibility, typefaces, viewer recognition factors, proportion, and semantics of visual communication. Graphic materials submitted directly by sign fabricators will not be accepted.

5.2.7.2 Temporary Signing: Any tenant or Authority temporary signing that can be viewed from public areas shall be designed, constructed, and executed with quality and professional standards of fabrication. Temporary signs must be reviewed by the Authority and approved prior to being placed in the tenant space. Such signs at tenant locations include, but are not limited to, signs specifying prices, schedules, cancellations, national or local promotion, “sale” or “specials”, menu, order here, queuing instructions, and designation of condiment bars, trash and/or recycling receptacles, and maintenance signs or stanchions. Tape, push pins, Velcro or other similar methods of attachment for temporary signs is prohibited. Method of attachment or display will be reviewed and approved by the Authority. Commercially produced graphics for nationally produced and merchandised products, including cardboard “dumps”, “pop-ups”, “standees”, “cutouts,” or other temporary promotional displays are generally unacceptable and may not be displayed in view from public spaces and are subject to the approval of the Authority.

5.2.7.3 Prohibitions: The following are not permitted in signing, graphic or corporate identity applications except by special review and approval by the Authority:

- Exposed Neon
- Strobe, flashing or blinking lights
- Iridescent or luminous signs
- Externally illuminated signs
- Inflatable objects
- Mechanical, animated or kinetic signs
- TV monitors or any other kind of picture screen
- Dioramas
- Formed or molded plastic signs
- Hand-prepared or lettered placards
- Ceiling hung signs, banners or objects

A. Tenants may not paint or adhere permanent or temporary decals, art work or signing indicating product line, credit card acceptability or security system warnings to columns or glazed storefront elements.

5.2.7.4 Manufacturer Labels: No manufacturer labels are permitted on display fixtures, lighting equipment, sign boxes or other pre-manufactured units.

A. Internally Illuminated Signs: No exposed ballasts are permitted.

B. Room Numbering: No signs, other than Concourse standard room numbering and labeling, are permitted within the public view. All sign applications to interior and exterior tenant doors will be subject to review and approval by the Authority.

C. Letter Size: Minimum lettering size is ⅝" capital letters. Maximum proposed letter height will be reviewed and approved by the Authority.

D. Hours of Operation: Presentation of “Hours of Operation” shall be by Authority-approved application of vinyl to glass sub-surface signing. No “open/closed” signs may be posted.

E. Credit Card Acceptability: Credit card acceptance signs shall be displayed at cash registers/point of sale. Silk-screened or vinyl art work on clear acrylic shall be mounted to the register or on a low profile adjacent surface. Maximum sign area is 8’ x 10’.
F. Brochure Displays: Tenants who wish to offer or display brochures, bag tags or other literature at any location shall procure clear acrylic easels or holders. Maximum overall dimension shall be 8½” x 11”. Such fixtures may not be affixed to any casework either on a permanent or semi-permanent basis. Tenants shall review samples of their brochure displays with the Authority prior to procuring for Concourse-wide use.

5.2.8 Merchandising Displays: Materials used in displays within the Design Control Zone shall conform to the criteria set forth above, except by special review and approval by the Authority. Display lighting shall be provided for the express purpose of highlighting merchandise. The use of energy efficient fluorescent or HID fixtures is encouraged for display lighting. Low voltage lighting such as MR 16 type lamps may also be used. Adjustable lighting equipment within the Design Control Zone and remaining Tenant areas must be positioned or shall have accessories to eliminate glare into public areas of Concourse B. Special attention to the use of mirrored surfaces will also be required to prevent reflected light and/or reflection of exposed bulbs. Use of decorative neon accent lighting within tenant displays may be approved by the Authority. Design review and approval will be required prior to fabrication and installation. Lighting equipment selected by tenants for display lighting for merchandise areas will be subject to design review and approval by the Authority.

5.2.9 Fixtures/Furnishings/Equipment: Fixtures, furnishings, and equipment, including, but not limited to, furniture, casework, millwork, kitchen, and other equipment, display units, hand or guard rails, and other accessories are visual elements whose placement, either within the Design Control Zone or in other lease areas that can be viewed from public circulation areas, should be given special consideration by the tenant. Fixtures and furnishings shall have a custom integrated appearance. Unfinished, exposed surfaces on any off-the-shelf, custom fabrication or construction are unacceptable. Selection, design of, and placement of such items, whether permanently affixed or movable, will be reviewed for approval by the Authority. Mobile equipment shall have factory or manufacturer installed bumpers on all exposed edges and semi-inflatable tires to prevent damage to interior wall and floor finishes. Casework and millwork construction shall comply with criteria contained in the Design Manual. Casework or millwork used to display or store goods shall be lockable. Loose fixtures or equipment shall be securable or storable. No used furnishings, fixtures or equipment are permitted if they can be viewed from public areas. Furnishings, fixtures or equipment shall be maintained in good working order.

5.2.9.1 Miscellaneous Mobile Equipment: Any loose equipment used by any tenant or contract employee thereof within public areas in and around the terminal will be reviewed and approved by the Authority. Such equipment includes, but is not limited to hand carts, “bellman” carts, luggage carts, dollies, bus carts or stations, and wheelchairs. Such mobile equipment shall have factory or manufacturer installed bumpers on all exposed edges and semi-inflatable tires to prevent damage to interior and exterior wall and floor finishes.

5.2.10 Window Treatment at Exterior Curtainwall: To ensure a uniform appearance of the concourse, exterior curtainwall treatment at tenant lounge/club areas shall be as defined in Chapter 2. Window treatments shall be mounted in sections that match the vertical mullion spacing. Window treatments shall be surface mounted. Tenant construction shall create horizontal pockets to receive the mounting. Proposed installation details must be reviewed and approved by the Authority. If the lounge/club space is converted in the future to concession space, window treatment as stated for lounge/club space applies.

5.2.11 Floor and Roof Structure: Tenants shall verify loading conditions created by the installation or suspension of tenant provided equipment or systems that may result in a concentrated load of 200 lbs. or greater. Any concentrated loads suspended from the roof structure shall be suspended from either beams or purlins.

5.2.11.1 Antennas: Antennas shall only be permitted at Authority designated locations associated with equipment rooms dedicated to radio communications. All tenant-
installed antennas shall be reviewed and approved by the Authority.

5.2.12 Decorations: The Authority will be responsible for seasonal and holiday decorations within the Concourse. Individual seasonal or holiday displays, if desired by the tenant for installation inside the tenant space, shall be professionally designed and reviewed with the Authority prior to installation.

5.2.13 Interior Landscaping: Tenant provided interior landscaping, including living and artificial trees, plants, and flowers, must be approved by the Authority before being placed in areas visible from public circulation points.

5.2.14 Music/Television: Background music is permitted in tenant areas on either a temporary or permanent basis provided it is not audible in adjacent public or tenant areas. In keeping with a professional and service oriented concourse environment, personal portable televisions, radios, tape or compact disk players are not allowed at miscellaneous commercial locations, or other sales or service counters.

5.2.15 Queue Control/Stanchions: Tenants shall be responsible for controlling individual queues within or immediately adjacent to their lease premise so that customer queues do not interfere with general circulation and/or interfere with public circulation through public areas. Tenants shall procure, store, and have available for immediate use queue control devices. Such devices shall be employed any time that excessive queues may form. Queue control devices shall be Beltway Magnum Queuing System by Brass Smith, or approved equal. The stanchion shall be a satin finish stainless steel post with a satin finish stainless steel head. Tenants may select any solid color for the tape. No stripes, graphics or typography will be permitted on the tape. Plexiglas signs attached to the post head shall be the same color as the tape chosen. Sign frame and attachment shall be from same manufacturer. No mixing and matching of stanchions and sign applications are permitted. Signs shall conform to the criteria noted above.

5.2.16 Signing/Graphics Outside of Lease Area: Where ad stanchions, sign stanchion or poster/brochure racks are available or used, tenants shall be required to use a professionally trained graphic designer to develop their advertising inserts. Graphic materials will be approved by the Authority prior to installation in the stanchion unit.

5.3 Enforcement

5.3.1 General: Any tenant installed items that do not conform to these criteria or that prior authorization through Authority review and approval process was not received, may be removed by the Authority. Any costs associated with removal of installed items will be reimbursed to the Authority by the tenant.
CHAPTER 6  Airline Tenant Design Standards

6.1 Locations Governed By Tenant Design Standards

6.1.1 General: Airline tenant locations are identified in the most current version of the Space Assignment Drawings, obtainable from the Authority Commercial Programs group. The Space Assignment Drawings diagrammatically indicate the locations of all tenant spaces in the building. The locations governed by these standards include lounge/club areas located on the Concourse Level that serves the aircraft gates, hold rooms (departure lounges), ticket podiums, backscreens, and gate podiums. Locations on the Apron Level include support spaces.

6.2 General Criteria/Prohibitions

6.2.1 Telecommunications and Special Systems: Airline tenants will be permitted to run cable between the Concourse and Airline Clubs with the understanding that Record Drawings are provided and that the Authority has full rights to the use of facilities. In addition, airlines/tenants must provide documentation/information on any cable facilities leaving the airport. Connectivity between these locations shall be via the Authority provided cable system. Airline tenants shall be required to route all low voltage communications cable in conduits or cable trays. No exposed cable will be permitted in ceilings or walls. Airlines must obtain Authority approval for routing of conduit through non-airline spaces.

6.2.1.1 Multi-User Flight Information Display System (MUFIDS): Airline tenants shall update their own flight information in the MUFIDS system. Updates may be made via a MUFIDS edit terminal, a host interface or an interface from another FIDS system. Airline tenants shall be responsible for the procurement of edit terminals or MUFIDS interface. Airline tenants shall provide camera-ready art work of their corporate logo, appropriate for scanning, for insertion into the MUFIDS system. Should airline tenants elect to install additional monitors in their exclusive use areas, the Authority will provide the MUFIDS data signal to the network demarcation point in their space. The airline tenant shall be responsible for the procurement and installation of monitors and associated interface equipment that is compatible with the concourse system.

6.2.2 Music: Background music is permitted in tenant areas on either a temporary or permanent basis provided it is not audible in adjacent public or tenant areas.

6.2.3 Signing/Graphics: Tenants shall be responsible for individual signing and/or corporate logo applications. Tenants shall submit to the Authority for review and approval all proposed graphic materials indicating the location, size, materials, lighting, colors, typography, and method of attachment for all tenant provided signing, graphics or corporate logos to be used within the tenant area or placed on front wall of tenant space. Any display of permanent or temporary signing at any tenant location specifying special airline promotions, pricing or schedule must be designed, constructed, and executed with quality and professional standards of fabrication and shall comply with Chapter 5. Such temporary signing will be reviewed and approved by the Authority prior to fabrication or display. Corporately produced graphics and proposed location and method for display for national or local promotions will be reviewed and approved by the Authority prior to permanent or temporary display.

6.2.3.1 Airline Name: Airline name may appear in corporate typeface with logos and corporate colors. Only one airline name per sign panel will be allowed. Materials and mounting provisions vary by location. Tenants shall submit all proposed graphic materials indicating the location, size, materials, lighting, colors, typography, and method of attachment for all tenant provided signing, graphics or corporate logos to be used within the tenant area to the Authority for review and approval. Any display of permanent or temporary signing at any tenant location specifying special airline promotions, pricing or schedule must be designed, constructed and executed with quality and professional standards of fabrication and shall comply with Chapter 5. Such temporary signing will be reviewed and approved by the Authority prior to fabrication or display.
Corporately produced graphics and proposed location and method for display for national or local promotions will be reviewed and approved by the Authority prior to permanent or temporary display.

6.2.4 Design Control Zone: Five airline lounge/clubs are located at the Concourse Level, across the central corridor from hold rooms. Access to the clubs is from the central corridor where temporary walls and doors have been provided by the Authority. The clubs also have emergency exit doors to the sterile corridor that leads to exit stairs to grade. The airside perimeter wall is a gray-tinted glass curtainwall from floor to ceiling. Each lounge/club is two structural bays wide. One bay is dedicated to the club entrance, at tenant’s option. The remaining bay shall be constructed of composite aluminum panels with reveal patterns on 3’ – 4” module to match adjacent base building wall surfaces. Finish panels with 3-coat polymer (Kynar or equal) finish in color to match Benjamin Moore #984. Provide steel stud framing to enable the Authority to add recessed dioramas at a later date without disturbing finishes within the tenant space. A Design Control Zone has been established for the clubs extending for a depth of 24” at storefront to the central corridor and 24” at the exterior curtain wall measured from interior of window mullions. Architectural treatment in the zones identified is limited to the design criteria established by these standards. Tenants are encouraged to review any individual design concerns regarding the zone for the perimeter of their club with the Authority prior to initiating design work, as well as during the development of their planning and Contract Documents to ensure that their final design meets the approval of the Authority. Tenants shall review the most current Concourse B Contract Documents available from the Authority and inspect actual conditions to ensure that the design of club spaces is coordinated with anticipated or existing conditions. Tenant infill construction shall be coordinated with anticipated or actual architectural details at all locations where tenant infill meets base building conditions. The following general design criteria apply to construction and finishes within the Design Control Zone along the central corridor frontage and the perimeter airside curtainwall.

6.2.5 Window Treatment at Perimeter Airside Curtain Wall: Any additional window covering desired by the tenants, in addition to the standard ThermoVeil Shade cloth provided at the airside curtainwall, will be reviewed and approved by the Authority. No signing or corporate graphics are permitted either on the perimeter airside curtainwalls or on any surface immediately adjacent to the walls that would allow the sign or graphic to be viewed from the airside.

6.2.6 Ceiling Design: Tenants shall coordinate the design of the club ceiling with any building mechanical systems that cross their space and provide for accessibility above the ceiling for periodic inspection of base building systems.

6.2.7 Lighting: Daylight levels within the Concourse will vary; therefore tenants are encouraged to consider the use of dimmers to allow greater control of illumination levels within various club areas. No open bottom ceiling mounted fixtures may be used within the Design Control Zone. Adjustable accent lighting at club fronts to highlight corporate logo or identity may be installed by the tenant. Any adjustable lighting must be positioned or shall have accessories to eliminate glare into adjacent public areas.

6.2.8 Wayfinding to Clubs: Clubs are located directly off the central corridor, Concourse Level. Overhead signs provided in the base building will direct passengers to hold rooms and gates. Airlines may incorporate their name and/or corporate logo at front walls of club entries, in the font style, size, and color fill of their choice, subject to Authority review and approval.

6.2.9 Club Lobby/Entry Criteria: The base building finishes provided outside the lease line include a terrazzo floor, crystallized glass wall panels, and painted aluminum interior fascia panels. Airline tenants may develop club entries based on the following design criteria:

6.2.9.1 Entry: The entry may not project into the central corridor space. The entry may be recessed as a tenant option.
6.2.9.2 **Recessed Entries:** Recessed entries shall be parallel to the adjacent surfaces. Chamfered or radius edges are not permitted.

6.2.9.3 **Ceilings at Recessed Entries:** Ceilings at recessed entries shall be gypsum board painted to match Benjamin Moore color #872.

6.2.9.4 **Airline Identification and Logos:** All airline club identification and/or display of corporate logo must be incorporated into the entry itself. No airline identification or logo will be permitted on base building wall surfaces of other adjacent areas.

6.2.9.5 **Additional Lighting:** Additional lighting shall be permitted over recessed club entries, not to exceed 50 footcandles.

6.2.9.6 **Transparent Entry:** If a transparent entry is selected, then the airline club lighting adjacent the entry shall not exceed 50 footcandles.

### 6.3 Apron Operations Areas

6.3.1 **General Criteria:** The airlines may develop operations areas and offices on the Apron Level. Exterior walls at the apron consist of 8” masonry with insulation affixed to interior face. Apron areas and office perimeter walls can be developed either as a solid wall or with windows and doors in selected locations. These locations are in the form of alternating masonry knockout panels and fixed masonry piers. The knockout space can be used for windows and doors, frames that shall be painted hollow metal to match base building frames at Apron Level exterior. Door locations shall be coordinated with adjacent apron features. Tenants shall review the most current Contract Documents available from the Authority and inspect actual conditions to ensure that the design of Apron Level spaces is coordinated with anticipated or existing exterior apron conditions. Tenant construction shall be coordinated with anticipated or actual architectural details at these locations.

6.3.2 **Exterior Wall Options:** The following criteria have been established for the design of Apron Level spaces:

6.3.2.1 **Exterior Wall:** The tenant shall develop the exterior wall within the framework of knockout panels and fixed piers in the base building construction.

6.3.2.2 **Window Wall Mullion System:** The window wall mullion system in glazed options shall be painted to match existing painted hollow metal work in base building construction.

6.3.2.3 **Wall/Window/Door Options:** The tenant may develop any combination of the wall/window/door options, subject to Authority review and approval.

6.3.2.4 **Additional Overhead Lighting:** Additional overhead lighting, if desired by the airline within the soffit adjacent to airline Apron Level operations areas, shall be provided by the tenant and shall match existing overhead lighting.

6.3.2.5 **Tenant-Installed Conduit:** Tenant-installed conduit at exterior areas shall be concealed.

6.3.2.6 **Signing/Graphics:** Airline signage desired at exterior apron man doors to identify airline operation areas to airline employees shall be provided by the Tenant. Tenant signs on Apron Level doors shall match Airport standard for base building room identity. No additional signing, graphics and/or display of corporate logo will be permitted on the storefront or side panels. Signage may not be illuminated. Display of airline logos, decals or other airline display will not be permitted on overhead doors or windows or in view of windows.

### 6.4 Hold Rooms

6.4.1 **General Criteria:** Airline hold rooms are located on the Concourse Level. The Authority will provide all seating within the designated hold room areas for all aircraft gates. Hold room seating configurations have been prepared to identify seating locations and locate casework elements.
The following criteria apply to use of the hold room area with regard to seating arrangements, public circulation paths, egress, and queuing:

6.4.1.1 Seating: Eames Tandem Sling seating will be provided by the Authority as the standard for all hold rooms.

6.4.1.2 Trash Receptacles: Trash receptacles will be provided as described by the Authority. No tables or ash urns will be provided. Smoking is prohibited except in designated “smoking” areas.

6.4.1.3 Clear Aisle Minimums: The following minimum clear aisles shall be maintained:

A. 3’ – 6” between hold room seating.

B. 6’ – 0” will be maintained around all gate counters.

C. 6’ – 0” clear for all routes to egress stairs.

6.4.1.4 Seating Arrangements: To the maximum extent possible, seating arrangements and podium locations occur so that an adequate space is reserved to accommodate departing queues, simultaneous departures at closely adjacent gates, as well as sufficient gathering area clearly designated as a meeter and greeter area by its association to boarding bridge gate and relationship to seating. If possible, queuing is perpendicular to the gate.

6.4.1.5 Seating at Curtain Wall: Seating shall not occupy the zone immediately adjacent to the curtain wall. A minimum of 7’ – 0” clear is recommended.

6.4.1.6 Wall Phones: Wall phones will be provided by the Authority and are permanently located at service nodes between hold rooms and the central corridor.

6.4.1.7 Clear Access: Seating arrangement shall allow clear access to exits, elevators, and life safety equipment.

6.4.1.8 Hold Room Seating: Hold room seating shall remain in the hold room area.

6.4.1.9 Queue Control: Queue control shall be responsible for controlling passenger queuing at the gate counter so that it does not interfere with general circulation or public seating areas. The Tenant shall have available queue control devices to employ during any and all scheduled peaks or unanticipated delays when excessive queues may form, to prevent the queue from extending into adjacent circulation or public seating areas.

6.4.1.10 Gate Designations and MUFID Monitors: Gate designations and MUFID monitors will be provided at each gate. The monitor at the boarding bridge door may display destination information and serve as an ADA monitor to provide boarding information to the hearing impaired as desired by the tenant. No other airline designation will be permitted on or adjacent to the door to the boarding bridge.

6.4.1.11 Seating: Seating will be arranged perpendicular to the curtainwall.

6.4.1.12 Casework: Airline tenants shall comply with Authority standards and provisions as identified in the following paragraphs.

6.4.1.13 Ticket Podiums: Two-position podium shells with turret tops and backscreens will be provided by the Authority.

6.4.1.14 Backscreens: A millwork backscreen behind the ticket podiums will be provided by the Authority. The backscreen will contain an Authority-provided monitor to display flight information, plus a visual paging panel.

6.4.1.15 Gate Podiums: Millwork gate podiums will be provided by the Authority in fixed positions at Hold Room doors to Sterile Corridor.

6.4.1.16 MUFIDS Enclosures: Millwork enclosures for MUFIDS monitors will be provided by the Authority. Four-monitor units will be ceiling suspended at hold room frontage. Twelve monitor units will be floor-mounted in large mobile lounge dock.
6.4.17 Signing/Graphics: If required, numerical gate identification shall be displayed on the monitor located in the backscreen. No signing or graphics of any kind will be permitted on any ticket podiums or gate podiums.

6.5 Other Airline Equipment/Fixtures

6.5.1 Advertising: Airlines may display airline promotional materials within the common use hold room areas only. Promotional materials shall be displayed in the poster brochure rack (design to be determined). All promotional materials will comply with Chapter 9. All promotional materials will be reviewed and approved by the Authority before airline display will be permitted.

6.5.2 Boarding Bridges: Airlines may not attach or install any temporary or permanent decals, graphics, signing, advertising posters or other fixtures within the boarding bridge, on either side of the door to the boarding bridge, or the door itself or on the exterior of the bridge, bridge support or equipment attached thereto. Interior boarding bridge finishes will be provided by the Authority. Tenants may not alter these base building elements, or any materials or fixtures that fall within them. This includes floors, walls, doors or ceiling surfaces.

6.5.3 Miscellaneous: Any loose equipment used by any air carrier or contract employee thereof within public areas will be reviewed and approved by the Authority. Such equipment includes, but is not limited to, hand carts, “bellman” carts, tubs, and wheelchairs. Such mobile equipment shall have factory or manufacturer installed bumpers on all exposed edges and semi-inflatable tires to prevent damage to interior and exterior wall and floor finishes. Used equipment from other station locations is unacceptable. Airline Tenants shall review selections of such equipment with the Authority prior to procurement and use.

6.5.3.1 Airside Dumpsters: Airside dumpsters are permitted at exterior apron locations. Locations shall be coordinated to maintain access to fire department connections, hydrants and fire lanes, and fire exit routes from the Terminal complex. Airside dumpsters are recommended to be of one type, size, and color. Tenants shall coordinate requirements with the Authority prior to installation.

6.5.3.2 Queue Control/Stanchions: Airline Tenants shall employ queue control devices during any and all scheduled peaks or unanticipated delays when excessive queues may form.

6.5.3.3 Other Casework: Individual airline Tenants may have specific requirements for special custom casework to support their individual operations in connection with “ticket-less” travel or other similar programs. Such casework shall be coordinated with the Authority and developed in a design vocabulary consistent with other casework. All such casework design and fabrication documents shall be reviewed and approved by the Authority prior to procurement.

6.5.3.4 Federally Required Sign Guidelines: Federally required signs will be provided by the Authority at casework locations including the backscreens of ticket podiums and security checkpoints.

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CHAPTER 7 Retail Tenant Design Standards

7.1 Locations Governed by Standards

7.1.1 General: Retail Tenant locations in the Concourse are dispersed throughout the Concourse Level central corridor and include freestanding kiosks. Retail tenants include merchandising, and service-oriented tenants. There are five retail storefront conditions in Concourse B at Washington Dulles International Airport:

- In Line Retail – Storefront Type 1
- Corner Concession – Storefront Type 3
- Central Node Glazed Wall – Storefront Type 4
- Kiosk Concession – Storefront Type 5
- Cart Retail – Storefront Type 6

7.1.2 Storefront design criteria for the above listed conditions, including requirements for merchandise zone, blade sign zone, and pop out sign zone, shall follow the retail tenant submission requirements for Concourse B. This requirement booklet is available through Concessions and Property Development or can be found in electronic format on the Design Manual 2014 CD. The requirements of this booklet supersede existing in place design requirements only and would take effect as existing tenant leases expire or when the tenant wishes to remodel their space. The Design Manual will take precedence over these booklets for everything except the Design Control Zone. The booklet will become an appendix in part or in total of the Design Manual for the Design Control Zone only as noted below:

7.1.2.1 Retail Tenant Submission Requirements – Concourse B. This booklet in its entirety becomes part of the Design Manual, and is available upon written request from Concessions and Property Development.

7.2 General Criteria/Prohibitions

7.2.1 Lighting: Retail tenants are encouraged to provide a “transparent” show window with merchandise, dining or food service areas highlighted in it. Opaque window displays that block the views of the tenant space interiors are discouraged. In addition, the rear wall of retail areas should be designated for feature displays. Acceptable lighting equipment for general lighting in the Design Control Zone and the remaining retail tenant areas include the following:

- 7.2.1.1 Recessed Linear Fluorescent Troffers: Recessed linear fluorescent troffers or wall washers (low-brightness or white louvers).
- 7.2.1.2 Pendant Mounted Linear Fluorescent Troffers: Pendant mounted linear fluorescent troffers (indirect or direct/indirect).
- 7.2.1.3 Recessed Compact Fluorescent Downlight: Recessed compact fluorescent downlight or wall wash fixtures with semi-specular low brightness reflectors.
- 7.2.1.4 Lighting Equipment: Lighting equipment selected by commercial tenants for general lighting will be subject to design review and approval by the Authority. Fluorescent lamps in the Design Control Zone and remaining commercial lease area shall be a maximum of 3500°K and a minimum of 70 CRI.

7.2.2 Merchandising: Materials used in merchandised displays within the Design Control Zone will conform to the criteria set forth in Chapter 5, except by special review and approval by the Authority. Display lighting shall be provided for the express purpose of highlighting merchandise. The use of energy efficient fluorescent or HID fixtures is encouraged for display lighting. Low voltage lighting, such as MR 16 type lamps may also be used. Lighting equipment selected by retail tenants for display lighting for merchandise areas will be subject to design review and approval by the Authority. Adjustable, merchandise lighting equipment within the Design Control Zone and remaining Commercial areas must be positioned or shall have accessories to eliminate glare into public areas of Concourse B or of commercial circulation areas. Special attention to the use of mirrored surfaces in display will also
be required to prevent reflected light and/or reflection of exposed bulbs. Use of decorative neon accent lighting within commercial displays may be incorporated, subject to approval by the Authority. Design review and approval will be required prior to fabrication and installation.

7.2.2.1 Merchandise Zone: Refer to Paragraph 7.1.1 and Retail Tenant Submission Requirements – Concourse B design criteria for guidelines.

7.2.3 Signing/Graphics Outside of Lease Area: Refer to Paragraph 7.1.1 for design criteria guidelines.

7.2.3.1 Advertising Stanchions: Retail locations at Concourse Level may use, for advertising display, one free-standing, non-illuminated, double-sided advertising stanchion as further defined in the Graphic Design Standards. The stanchion shall be placed at locations approved by the Authority so that it does not present a hazard or obstacle to passengers and visitors as they circulate through Concourse B. Graphic materials for installation in the stanchions shall comply with Chapter 9. Graphic materials will be approved by the Authority prior to installation in the ad stanchion unit.

7.2.3.2 Sign bands: Use of internally illuminated sign application is limited to storefront sign bands and blade signs. Except for common sign bands, no permanent or temporary signing, graphic and/or displays or corporate logos may be fastened to the base building elements by the tenant. Sign bands shall be used for display of corporate identity.

7.2.3.3 Blade Signs: Blade signs shall be used for display of corporate logos and names.

7.2.3.4 Retail Tenant Signage: Retail tenant signage outside of the Design Control Zone shall be located on sign bands and blade signs only. If there is insufficient space on the sign band for tenant identification, the Authority will consider other signage options. All signage must be approved by the Authority.

7.2.3.5 Blade Sign Zone: Refer to Paragraph 7.1.1 and Retail Tenant Submission Requirements – Concourse B for design criteria guidelines.

7.2.3.6 Pop Out Sign Zone: Refer to Paragraph 7.1.1 and Retail Tenant Submission Requirements – Concourse B for design criteria guidelines.

7.2.4 Signing/Graphics Inside Lease Line:

7.2.4.1 Miscellaneous Signs: Miscellaneous signs, including but not limited to liquor license, occupancy posting, manager-on-duty, employee of the month, shall be approved by the Authority.

7.2.5 Fixtures/Millwork/Furniture/Equipment: Retail tenant areas shall maintain a “clutter-free” appearance of spaces that are visible to the general public. No used fixtures, furnishings or equipment are permitted if they can be viewed from public areas.

7.2.5.1 Tray Rails: Where tray rails are incorporated into the counter frontage, they shall be fabricated entirely of materials and colors as approved by the Authority.

7.2.5.2 Other Display Cases: Cases for the display of souvenirs and/or related retail merchandise, including but not limited to t-shirts, cups, packaged foods, shall be approved by the Authority prior to usage.

7.2.5.3 Queue Control/Stanchions: Tenants shall be responsible for controlling individual queues within or immediately adjacent to their lease premise so that the customer queue does not interfere with general circulation and/or interfere with public circulation through public areas. The tenant shall have available queue control devices to provide for their use when excessive queues may form. Extent of setback shall be evaluated based on anticipated extent of queuing needs and shall be as approved by the Authority.

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CHAPTER 8  Food-and-Beverage Tenant Design Standards

8.1 Locations Governed by Standards

8.1.1 General: Food and beverage tenant locations in the concourse are dispersed throughout the Concourse Level central corridor and include freestanding kiosks. Commercial tenants include merchandising, service-oriented, and food and beverage tenants. There are two retail storefront conditions in Concourse B at Washington Dulles International Airport:

In Line Food and Beverage – Storefront Type 2
Corner Concession – Storefront Type 3

8.1.2 Storefront design criteria for the above listed conditions, including requirements for blade sign zone, pop out sign zone, and seating zone shall follow the retail tenant submission requirements for Concourse B. This requirement booklet is available through Concessions and Property Development or can be found in electronic format on the Design Manual 2014 CD. The requirements of this booklet supersede existing in place design requirements only and would take effect as existing tenant leases expire or when the tenant wishes to remodel their space. The Design Manual will take precedence over these booklets for everything except the Design Control Zone. The booklet will become an appendix in part or in total of the Design Manual for the Design Control Zone only as noted below:

8.1.2.1 Retail Tenant Submission Requirements – Concourse B. This booklet in its entirety becomes part of the Design Manual, and is available upon written request from Concessions and Property Development.

8.2 General Criteria/Prohibitions

8.2.1 Lighting: Food and beverage tenants are encouraged to provide a “transparent” show window with merchandise, dining or food service areas highlighted in it. Opaque window displays that block the views of the tenant space interiors are discouraged. In addition, the rear wall of food and beverage areas should be designated for feature displays. Acceptable lighting equipment for general lighting in the Design Control Zone and the remaining food and beverage tenant areas include the following:

8.2.1.1 Recessed Linear Fluorescent troffers:
Recessed linear fluorescent troffers or wall washers (low-brightness or white louvers).

8.2.1.2 Pendant mounted linear fluorescent troffers:
Pendant mounted linear fluorescent troffers (indirect or direct/indirect).

8.2.1.3 Recessed compact fluorescent downlight:
Recessed compact fluorescent downlight or wall wash fixtures with semi-specular low brightness reflectors.

8.2.1.4 Lighting equipment: Lighting equipment selected by food and beverage tenants for general lighting will be subject to design review and approval by the Authority. Fluorescent lamps in the Design Control Zone and remaining food and beverage lease area shall be a maximum of 3500°K and a minimum of 70 CRI.

8.2.2 Merchandising: Materials used in merchandised displays within the Design Control Zone will conform to the criteria set forth in Chapter 5, except by special review and approval by the Authority. Display lighting shall be provided for the express purpose of highlighting merchandise. The use of energy efficient fluorescent or HID fixtures is encouraged for display lighting. Low voltage lighting, such as MR 16 type lamps may also be used. Lighting equipment selected by food and beverage tenants for display lighting for merchandise areas will be subject to design review and approval by the Authority. Adjustable, merchandise lighting equipment within the Design Control Zone and remaining Food and Beverage areas must be positioned or shall have accessories to eliminate glare into public areas of the concourse or of commercial circulation areas. Special attention to the use of mirrored surfaces in display will also be required to prevent reflected light and/or reflection of
exposed bulbs. Use of decorative neon accent lighting within commercial displays may be incorporated, subject to approval by the Authority. Design review and approval will be required prior to fabrication and installation.

8.2.3 Signing/Graphics Outside of Lease Area: Food and beverage locations at Concourse Level may use, for advertising display, one free-standing, non-illuminated, double-sided advertising stanchion as further defined in the Graphic Design Standards. The stanchion shall be placed at locations approved by the Authority so that it does not present a hazard or obstacle to passengers and visitors as they circulate through the concourse. Graphic materials for installation in stanchions shall comply with Chapter 9. Graphic materials will be approved by the Authority prior to installation in the ad stanchion unit.

8.2.3.1 Sign bands: Use of internally illuminated sign application is limited to storefront sign bands and blade signs. Except for common sign bands, no permanent or temporary signing, graphic and/or displays or corporate logos may be fastened to the base building elements by the tenant. Sign bands shall be used for display of corporate identity.

8.2.3.2 Blade Signs: Blade signs shall be used for display of corporate logos and names.

8.2.3.3 Food and Beverage Tenant Signage: Food and beverage tenant signage outside of the Design Control Zone shall be located on sign bands and blade signs only. If there is insufficient space on the sign band for tenant identification, the Authority will consider other signage options. All signage must be approved by the Authority.

8.2.3.4 Blade Sign Zone: Refer to Paragraph 8.1.1 and Retail Tenant Submission Requirements – Concourse B for design criteria guidelines.

8.2.3.5 Pop Out Sign Zone: Refer to Paragraph 8.1.1 and Retail Tenant Submission Requirements – Concourse B for design criteria guidelines.

8.2.4 Signing/Graphics Inside Lease Line: Menu boards shall be used to provide menu and price information for restaurant, café, and fast food establishments. Menu boards shall be specifically designed for use in the concourse. Food and beverage boards provided to tenants by distributors, vendor product advertising, and photographs of food are not acceptable. Tenant corporate standard graphic programs for menu boards, if reviewed and approved by the Authority, may be acceptable for installation in the Concourse. Glass front self-supporting display cases edged in aluminum or stainless steel with slide-in or other changeable digit systems that allow items and prices to be changed independently are recommended for main entrances to food service facilities. Size, mounting height, and method of attachment will be reviewed and approved by the Authority. Backlit or illuminated menu boards are recommended at all locations. Materials shall be non-glare and illumination must not interfere with readability. Accent lighting shall be concealed. Other menu board options may be acceptable. Menu board materials, size, placement, means of attachment, and proposed accent lighting will be reviewed and approved by the Authority. Menu boards may be located above food service counters and/or at a back wall of the food service preparation or service area. If menu boards are ceiling mounted over a counter located at the edge of the Design Control Zone, then the Design Control Zone of the ceiling shall extend to the face of the menu board.

8.2.4.1 Miscellaneous Signs: Miscellaneous signs, including but not limited to liquor license, occupancy posting, manager-on-duty, employee of the month, shall comply with Authority guidelines.

8.2.5 Fixtures/Millwork/Furniture/Equipment: Food and beverage tenant areas shall maintain a “clutter-free” appearance of spaces that are visible to the general public. For food and beverage tenants, dispensers for cups, straws, stirrers, cup covers, napkins, utensils and/or condiments shall be integrated into the design of casework for counters or wait stations to the extent possible. No used fixtures, furnishings or equipment are permitted if they can be viewed from public areas.
8.2.5.1 Seating Zone: Refer to Paragraph 8.1.1 and Retail Tenant Submission Requirements – Concourse B for design criteria guidelines.

8.2.5.2 Tray Rails: Where tray rails are incorporated into the counter frontage, they shall be fabricated entirely of materials and colors as approved by the Authority.

8.2.5.3 Demising Walls: Demising wall shall be completed by the tenant between two or more adjacent food service counter areas. Fire rating integrity must be maintained.

8.2.5.4 Sneeze Guards/Food Display Cases: Sneeze guards and food display cases shall be constructed of clear glass or acrylic materials free from patterns, decals or applied colors. Frames shall be stainless steel, chrome or clear anodized aluminum.

8.2.5.5 Other Display Cases: Cases for the display of souvenirs and/or related retail merchandise, including but not limited to t-shirts, cups, packaged foods, shall be approved by the Authority prior to usage.

8.2.6 Queue Control/Stanchions: Tenants shall be responsible for controlling individual queues within or immediately adjacent to their lease premise so that the customer queue does not interfere with general circulation and/or interfere with public circulation through public areas. The Tenant shall have available queue control devices to provide for their use when excessive queues may form. At food service areas, maintain a setback from the lease line in front of any counter area where queuing may occur. Extent of setback shall be evaluated based on anticipated extent of queuing.
CHAPTER 9 Advertising Tenant Design Standards

9.1 Locations Governed by Standards

9.1.1 General: Advertising opportunities in the Concourse consist of the following types and locations:

<table>
<thead>
<tr>
<th>LEVEL</th>
<th>AREA</th>
<th>TYPE</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Concourse</td>
<td>Central Corridor</td>
<td>Ad Stanchions</td>
<td>to be determined</td>
</tr>
<tr>
<td>Concourse</td>
<td>Central Corridor</td>
<td>Dioramas</td>
<td>to be determined</td>
</tr>
</tbody>
</table>

9.2 Advertising Shell Space

9.2.1 Dioramas - Common Areas: Conduit and J-box for electric power and data services have been provided in the ceiling area to serve all diorama locations. Tenants shall provide frames, filler pieces, and all necessary ventilation as required.

9.3 General Criteria/Prohibitions

9.3.1 Size/Mounting: The following dimensions are provided for guidance. Tenants shall field verify dimensions prior to actual fabrication of inserts.

9.3.1.1 Dioramas: Refer to Exhibits IV-9-1 through IV-9-4.

9.3.2 Media: The guidelines of the following paragraphs shall apply.

9.3.2.1 Printed Materials: Printed materials shall have art and typography that are computer or photo process generated and/or printed. Professionally executed calligraphy shall be the only acceptable form of hand prepared graphics.

9.3.2.2 Transparencies: The tenant logo/artwork should be reproduced on transparent film or rigid translucent vinyl by photo process from computer generated originals. Scanned 4-color images are encouraged. Hand-cut overlays if executed in a professional manner may be acceptable. Hand-cut overlays shall have straight edges that are square and true. Curves and rounds of letter shall be crisp and smooth.

9.3.3 Message Content/Media Quality: The tenant will be required to use a professionally trained graphic designer to develop message and visual materials intended for use at advertising locations. Advertising shall have graphics, wording and/or imagery that are clean, clear, and crisp in execution. Typography shall be computer generated or of equal quality. Letters shall have smooth and sharp edges. Cut edges shall be straight and true. Words shall be level and parallel to sign casework if providing informational messages. The Authority will review and approve all proposed art for printed material and transparencies for development of advertising media proposed by tenants for display in the concourse for message content and visual quality.

9.3.3.1 Videos: The tenant will be required to use a professionally trained multi-media consultant to develop promotional video materials. Such consultants shall have a minimum of five years of producing credits. Videos shall be professionally produced, recorded, and edited on broadcast quality tape format. The Authority will review and approve all proposed video materials, including scripts and/or storyboards prepared to communicate content, style, and pace of the video program prior to execution of custom video materials. Story boards shall include proposed visual concepts and/or key images, animation, special effects, backgrounds, and graphic messages.

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Section IV
9.3.4 Prohibitions: Inferior reproduction will be rejected. Low contrast complex images or lettering smaller than ⅝" may be considered inappropriate. Unprofessional execution of artwork is unacceptable. Handwritten copy is unacceptable.

9.3.4.1 Transparencies: Visible seams and light leaks are unacceptable in transparency installations.

9.3.4.2 Videos: Loop tapes shall be no longer than 1 hour so as to eliminate long segments of signal noise. Audio programs are not permitted.
NOTE:

* PROVIDE FOR VERTICAL DEFLECTION, TS, OF BB STRUCTURAL SYSTEM
CHAPTER 10 Miscellaneous Commercial Standards

10.1 Applicability

10.1.1 General: The standards contained in this Chapter apply to a variety of commercial or passenger related services that may be located in the Concourse B. Such spaces or elements may be provided or occupied by the Authority, by other Tenants, by Vendors or by Authority or Tenant-procured service operations. Update of commercial standards is currently being addressed by the Authority.

10.1.2 Commercial Directories: Illuminated commercial directories will be provided by the Authority to assist the traveling public in way finding to the Commercial establishments located in the Concourse. Exhibit to follow by amendment. Commercial directory inserts will be provided by the Authority. Film negatives listing the name of the establishment and room number in project standard format will be provided. Room numbers shall key to adjacent floor plan artwork.

10.1.3 Cable Television: The Authority will review and approve all public locations proposed by Tenants or vendors for the purposes of providing cable television broadcasts. Cable television will occur in designated Concourse areas only. Ceiling-suspended TV monitors shall be reviewed and approved by the Authority for structural and aesthetic concerns. Television monitors in freestanding casework are prohibited.

10.1.4 Newspaper Dispenser Racks: Newspaper vending areas will be established and dispenser racks procured and installed by the Authority. Additional vending locations will be reviewed and approved by the Authority prior to procurement and installation of additional racks.

10.1.4.1 Advertising/Additional Signs: Sign placards on, over or above boxes on a temporary or permanent basis are prohibited.

10.2 General Criteria/Prohibitions

10.2.1 General Criteria: The Authority, other Tenants, Vendors or other Authority or Tenant procured service operations or providers of miscellaneous commercial areas or elements shall comply with the general design standards contained in Chapter 5 of this document. In addition, the following specific criteria shall apply.

10.2.2 Modifications/Alterations: Tenants, including the Authority as Tenant, may not alter controlled materials or base building elements without prior approval of the Authority. This includes columns within any area, structural elements above storefronts, floors, walls or ceiling surfaces. All proposed modifications to existing areas regardless of the Tenant or occupant will be reviewed by the Authority. Such modifications include changes to finish materials or color, modifications to casework or millwork, the addition or removal of signage, the addition of free standing casework, including, but not limited to, interactive video units, insurance vending, automatic teller or ticket machines, facsimile or copy machines or postal vending units, replacement of or changes to lighting, furnishings or fixtures. Approved new construction or installations of new or additional elements shall return existing floor, walls and ceiling surfaces to their original condition.

10.2.3 Storage: Storage of supplies, merchandise, equipment or furnishings associated with administrative or business functions shall occur in areas provided: either in store rooms or casework. Tenants and other occupants shall maintain an uncluttered appearance in areas visible from public circulation areas of the concourse. Display of personal mementos in areas visible to the public is prohibited.

10.2.4 Signing/Graphics Inside Designated Areas: Standard vendor signing may be acceptable if reviewed and approved by the Authority. Sign application and method of attachment shall be permanent and vandal proof. Freestanding or attached advertising units that are part of the manufacturer’s standard system may be acceptable if reviewed and approved by the Authority. Such systems
shall not intrude into the public way beyond designated locations or interfere with wayfinding by being visually intrusive into the environs. Such criteria shall be applicable to standard commercial elements, including but not limited to personal luggage carts/dispensers, lockers and newspaper dispensers. Desk bar signing used to identify attendants or to present hours of operation shall comply with Authority approved criteria.

10.2.5 Music/Television: In keeping with a professional and service oriented concourse environment, personal portable televisions, radios, tape or compact disk players are discouraged at miscellaneous commercial locations, including but not limited to the Ground Transportation Information Center, the Washington Flyer Podiums, the shoeshine stands, or other sales or service counters.

10.2.6 Furnishings/Fixtures/Equipment: The Authority will review and approve Tenant provided furnishings/fixtures/equipment on a periodic basis. Tenants may be required to replace or repair worn, damaged, frayed, shabby or broken items.

10.2.7 Brochure Displays: Tenants or occupants who wish to offer or display brochures or other literature/materials at any location, for which provisions have not otherwise been included in the design of Authority provided casework, shall procure clear acrylic easels or holders. Maximum overall dimension shall be 8½" x 11". Such fixtures may not be affixed to any casework or building surface either on a permanent or semi-permanent basis. Tenants and occupants shall review catalog cuts or sample displays with the Authority prior to procurement for use in their areas.
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