

RETAIL DESIGN STANDARDS FOR RETAIL SPACES IN VERTICAL MIXED-USE BUILDINGS TO ENSURE MAXIMUM LEASABILITY

These suggested design standards for mixed use buildings allow the retail in a mixed-use building to be considered by the maximum number of retail tenants. Nearly 70% of retail tenants have strict space criteria with only about 30% of the retailers being flexible to take differently designed spaces. Designing for 100% of the retail tenants allows a higher likelihood that the retail space will get leased. Whenever any of the below suggested standards are missing, the breadth of possible retail tenants is significantly reduced.

- Ground floor Retail spaces, in mixed use buildings, should only be required along the intersections of two main thoroughfares. Not mid-block.
- Those retail spaces should be designed to be at least 50' deep (but no deeper than 60') and an absolute minimum of 16.5' wide.
- The retail spaces should typically have back doors that open to a delivery corridor. Otherwise, deliveries and garbage take-out have to go through the front door and can be very disrupting to business patrons and create additional wear and tear on the exterior hardscape.
- The retail space should have shafts and black iron Type 1 (full cooking) ducts designed and installed into the vertical building allowing for the spaces to be available for restaurant tenant's consideration. This venting should be large enough (sometimes up to 48" x 48") for 2 restaurants to use the same vertical shaft. Provisions should be made for make-up air either through louvers in the façade or additional vertical shafts.
- Clear Ceiling Heights: (below finished mechanical and plumbing) should be a minimum height of at least 14'. While this can sometimes be problematic, lower ceiling heights will disqualify certain tenants. Having lower clear heights will not disqualify the spaces from getting leased, but might prolong the lease up timeline.
- On-site parking should be provided, (not including street parking) with at least 2.5 stalls per 1,000 square feet (retailers prefer 4 stalls per 1,000 square feet, but the lower parking quota can often be made up with on street parking) and be easily accessible to the retail space with direct opening from the parking into the individual retail space, or via a walkway or breezeway. The breezeway should be located midway through the retail area of the project to allow for efficient access to all the retail spaces. Customers should not have to elevator into an office lobby; walk outside and around the side of the office or residential building to reach the retail.

- Vertical columns, running thru the retail space should be designed so that the beams are spaced at least 25' - 30' from each other in all directions.
- Mechanical: HVAC units should be placed on the roof of the vertical building by the Landlord with electrical conduit, control wires, and condenser lines running into each retail space. For restaurants, cooling capacity of approximately 1 ton per 150 square feet, for non-restaurant cooling capacity of approximately 1 ton per 250 square feet.
- Electrical Capacity: For restaurant uses, minimum 400 amps, 3Ph, 110/208v
- Plumbing: 1" - 1.5" water line stubbed to each of the retail suites.
- Gas Service: Manifold in place, gas line stubbed to each retail suite, sized appropriately for expected uses.
- Signage: Should be allowed based on the total square feet, not on the linear feet. Retailers prefer at least 18"-24" letter size. Encourage lighted blade signs IN ADDITION to building façade signage. For larger projects, visible monument signage is beneficial for wayfinding.
- Encourage outdoor/patio seating for all restaurants.