

RETAIL BASE BUILDING REQUIREMENTS

DATE: 02/04/2016

Overview

The following requirements outline the guidelines for designers and project delivery teams in the planning, design and infrastructure requirements for the retail base building.

Typologies

Retail Offerings:

The following retail models are new models to be incorporated as part of net new Stations in Design:

- 1- Click and Collect Grocer (**C&C**)
- 2- Quick Serve Restaurant (**QSR**)
- 3- ATM Bank Machines (**ATM**)

Retail Models within the Offerings:

- 1a - Click & Collect Grocer- Full Service and Collect Depot
- 1b - Click & Collect Grocer - Click and Collect Trucks
- 1c - Click & Collect Lockers
- 2a - Quick Serve Restaurant with remote baking
- 2b - Quick Serve Restaurant with baking
- 2c - Quick Self - Serve Kiosk
- 3 - ATM Machine

Retail Model Selection Matrix:

Note: Contact the Customer Care and Non Fare Revenue office for appropriate guidance on retail model selection.

Building Type	Large	Medium	Small
Building Size	>500 m2	300-500 m2	<300 m2
Retail/Concession model			
1a	X		
1b	X	X	X
1c	X	X	X
2a	X	X	
2b	X	X	
2c	X	X	X
3	X	X	X

Design Requirements for each retail typology

1a- Click and Collect Grocer: Full Service and Collect Depot:

Full service retail model for grab and go meals. Customers will pick-up their orders from a designated staging area.

Following base building retail requirements below:

- Provide 14' clear ceiling height
- Provide loading capabilities for receiving garbage pick-up truck (tbd)
- Provide structural loading in Retail Area at 150 lbs/sq. ft.
- Provide structural loading in Service Areas at 250 lbs/sq. ft.
- Underside of concrete deck above leased premises forming retail areas to be capable of supporting 15 lbs/sq.ft. live load to allow Grocer to suspend bulkheads, mechanical ducts etc...
- Reinforce structural slab as required to accommodate miscellaneous specified items by Grocer (??)
- Provide separately metered services to the demised premises to be located by retailer
- Provide 60 amp, 600/347V 3 Phase 4 wire, separately metered and terminated in main switchboard.
- Provide 1" domestic water supply. If water supply pressure is greater than 80 PSI to the premises, GO transit to provide Pressure Reduced Valve set to 65 PSI. If less than 50 PSI, GO Transit to provide a booster pump.
- Provide Gas Service (separately metered)
- Provide Phone and data (separately metered)
- Provide HVAC; 300sq. ft/tonne of AC and adequate Heating
- Provide life and safety requirements to include Sprinkler System and Fire Alarm
- Provide 2- 6" sanitary gravity connections terminated at mutually agreed location
- Provide 1- 6" connection for washroom plumbing from food store including all floor penetrations for the Grocer
- Provide connections between the Grocer's floor penetrations and GO Transit supplied sanitary connections
- Provide minimum 2-3" plumbing vents to exterior
- Provide cast in place, hub drains and floor drains complete with drain bodies, strainer and accessories in compliance with Grocer's specifications.
- Slope floor as required to drain locations a per the Grocer supplied layout (??)
- Provide temporary power for construction purposes in a single mutually agreed location.
- Service for construction purposes to be 200Amp, 208/120V 3 phase 4 wire.
- Floor, Ceiling and Wall Finish (TBD)
- Signage(tbd)

Do's and Don't

- Locate retail within station building footprint
- Provide direct access to retail from exterior for off hours access
- Ensure sight lines to waiting area are maintained

1b- Click and Collect Trucks

This is an exterior model where the customers pick-up their orders from a dedicated Click & Collect fully equipped truck, in a designated area. Full-Service interaction will be featured at the truck with retailer customer service attendant and mobile point of sale.

- Provide a dedicated space in parking lot for truck (approximate length of truck 40' length)
- Provide loading capabilities for receiving garbage pick-up truck as required
- Provide safe pedestrian fully accessible walkways and vehicular path of travel
- Provide flat surface for parking, asphalt/concrete??, loading (tbd)
- Ensure passage in and out of parking lot is clearly demarcated
- Provide adequate parking lighting levels
- Signage(tbd)

Do's and Don't

- Do not locate in Kiss and Ride Area, Bus Loop (tbd)
- Do Locate in parking lot.
- Do Maintain site lines

1c- Click & Collect Lockers

Self-serve model where customers pick up their order from dedicated lockers at the Station using a one-time code. Lockers are set up for the storage of ambient, cold, and frozen products. This model may be offered outside and inside the station.

For Exterior Application

- If lockers are situated outside the station, locate in such a way that the customer would drive up to be attended to by the customer service attendant without having to get out of the car similar to a drive through. This requires careful consideration when designing the parking lot. (Specific dimensions will have to be provided once a retailer is onboard to allow for proper allocation of space when parking lot is being designed)
- If lockers are located inside, locate within platform access area

Do's and Don't

- Do not locate in vestibule tunnels or shelters
- Design of exterior lockers will follow functional and brand standards set out by retailer, and may not be specific to the station building
- Provide proper lighting levels
- Do not locate in front of glazing causing view to be blocked
- Do not locate where it may interfere with sight lines or circulation, customer queuing or waiting area
- Do not install on an angle or in a location that looks half hazard
- Allow enough clearance in front for queuing
- Allow enough clearance in behind for cleaning and servicing

2a- Quick Serve Restaurant with remote baking

Full Quick Service Restaurant with a secondary space elsewhere in the station dedicated for remote baking. Patron seating may or may not be offered depending on space availability within the station footprint.

Provide 2 spaces: 1 for the Service Kiosk and another remote baking

- Provide 200-300 amps, 120 /208 volt, 3 phase, 4 wire electrical service
- Provide 1" water line to unit
- Provide 3" sanitary main drain line
- Provide 300 cfm exhaust fan for toaster, 300 cfm exhaust for 1 combi-oven (600cfm if unit is provided with 2 Combi-Ovens). Total exhaust can vary between 600 and 900 cfm
- Area to be mechanically balanced
- Provide phone line with main demarcation point to new QSR unit
- Provide conduit for internet line with main demarcation point for new QSR unit
- Electrical will be divided between the two units – will require 1 service with 2 electrical panels, main electrical panel should be located in the remote kitchen, panel will have a large breaker to run panel in the remote kiosk. Engineer to determine loads of each panel.
- Remote kitchen - locate refrigeration compressor for walk-in cooler and freezer on roof
- Remote kitchen- provide a 50-100 gal grease interceptor required for triple sink and combi-oven
- Provide Garbage disposal area.

Do's and Don't

- Locate within station building
- Provide accessible design
- Provide exterior access to retail

2b- Quick Service Restaurant with Baking

Full Service Restaurant with baking facility all in one. Seating for patrons may or may not be offered depending on space availability within the station footprint.

- Electrical main increase to 400 amps with additional lighting in the seating area. Engineer to complete a load calculation to determine if required.
- Additional HVAC required for seating area; area must maintain a comfortable environment for customers. To be determined by the engineer, by calculating the heat gain within the area.
- 1" water line to unit
- 3" sanitary main drain line
- 300 cfm exhaust fan for toaster, 300 cfm exhaust for 1 combi-oven (600cfm if unit is provided with 2 Combi-Ovens). Total exhaust can vary between 600 and 900 cfm
- Area to be mechanically balanced
- Provide conduit for phone line with main demarcation point to new QSR unit
- Provide conduit for internet line with main demarcation point for new QSR unit
- Locate refrigeration compressor for walk-in cooler and freezer on roof
- Provide 50-100 gal grease interceptor required for triple sink and combi-oven

Do's and Don't

- Locate within station building
- Provide accessible design
- Provide access to independent access retail from exterior of station

2c- Quick Self Serve Kiosk

This model is manned Self Kiosk

- Provide 200 amps, 120/208 volt, 3 phase, 4 wire electrical service
- Provide 1" waterline to unit
- Provide 1 ½" sanitary main drain line for hook up and hand sinks
- Provide 300 cfm exhaust fan for toaster, exhausting 300 cfm with area
- Provide HVAC to supply, same quantity of fresh air to unit as exhaust. Will need to keep balanced area
- Provide conduit for phone line – main demarcation point to new QSR unit
- Provide conduit for Internet line- main demarcation point to new QSR unit

Do's and Don't

- Allow enough clearance in front of Kiosk for queuing
- Provide proper structural floor loading for locker unit

- Provide accessible design
- Provide proper lighting
- Allow space in behind Kiosk Unit for maintenance
- Do not locate Kiosk where it would be difficult to access

3- ABM Machine

Description: This model is a typical bank machine for a financial institution

- Provide 20 amp service
- Provide data (separately metered)

Do's and Don'ts

- Locate within platform access area
- Provide divider between adjacent ATM units
- Locate in close proximity to other retail offering
- Do not locate in vestibule, water closets, in front of seating or queuing area
- Do not locate in the corner of any space or in a high traffic area
- Do not incorporate overhead shelter within design if located outdoors
- Do not install on an angle
- Specify orientation which is parallel or perpendicular to adjacent architectural features
- Allow enough clearance in front of unit for barrier free access
- Allow space in behind unit for maintenance