CHECK LIST NUMBER EXPLANATION:

The checklist numbers below align with the credit numbers in the YUM Blueline system website. For further detail go to the following web address. Note: Follow the "Required" and "Optional" designation on this sheet rather than the ones on the YUMBlueline website. The system has been setup so that if you do the "Required" items on this list your restaurant will meet the YUMBlueline requirements.

1. Go to the reference version of the YUM Blueline websiteat: "**www.yumblueline.com**"
2. In the "User" section choose "**General**" from the pull down menu
3. In the "Password" section type in "**J212j*kla!**"

FEASIBLIY | DESIGN | CONSTRUCTION | COMMISSIONING

P = Indicates that scope is already in the prototype drawings

* = Indicates "optional" item

FORMALDEHYDE LIMITS
MAXIMUM FORMALDEHYDE EMISSIONS IN PARTS PER MILLION

PRODUCT	CURRENT LIMIT
• HARDWOOD PLYWOOD VENEER CORE	0.05
• HARDWOOD COMPOSITE CORE	0.05
• PARTICLE BOARD	0.09
• MEDIUM DENSITY FIBER BOARD	0.11
• THIN MEDIUM DENSITY FIBERBOARD	0.13

1. VALUES IN THIS TABLE ARE DERIVED FROM THOSE SPECIFIED BY THE CALIFORNIA AIR RESOURCES BOARD, AIR TOXIC CONTROL MEASURE FOR COMPOSITE WOOD AS TESTED IN ACCORDANCE WITH ASTM E 1333.
2. THIN MEDIUM DENSITY FIBERBOARD HAS A MAXIMUM THICKNESS OF $\frac{5}{16}$"

VOC CONTENT LIMITS FOR ARCHITECTURAL COATINGS (Cont.)
Grams of VOC per liter of coating, less water & less exempt compounds

SPECIALTY COATINGS	CURRENT VOC LIMIT
• ROOF COATINGS	50
• RUST PREVENTATIVE COATINGS	250
• SHELLACS	
CLEAR	730
OPAQUE	550
• SPECIALTY PRIMERS, SEALERS & UNDER-COATINGS	100
• STAINS	250
• STONE CONSOLIDANTS	450
• TRAFFIC MARKING COATINGS	100
• TUB & TILE REFINISH COATINGS	420
• WATERPROOFING MEBRANES	250
• WOOD COATINGS	275
• WOOD PRESERVATIVES	350
• ZINC-RICH PRIMERS	340

1. Grams of VOC per liter of liter of coating, including water & exempt compounds
2. The specified limits remain in effect unless revised limits are listed in subsequent columns in the table.
3. Values in this table are derived from those specified by the California arei resource board, architectural coatings suggested control measure, feb 1, 2008. more information is available from the air resources board.

COATING CATEGORY	CURRENT VOC LIMIT
• FLAT COATINGS	50
• NON-FLAT COATINGS	100
• NON-FLAT HIGH GLOSS COATINGS	150

SPECIALTY COATINGS	CURRENT VOC LIMIT
• ALUMINUM ROOF COATINGS	400
• BASEMENT SPECIALTY COATINGS	400
• BITUMINOUS ROOF COATINGS	50
• BITUMINOUS ROOF COATINGS PRIMER	350
• BOND BREAKER	350
• CONCRETE CURING COMPOUNDS	350
• CONCRETE / MASONRY SEALERS	100
• DRIVEWAY SEALERS	50
• DRY FOG COATINGS	150
• FIRE RESISTIVE COATINGS	350
• FLOOR COATINGS	100
• FORM-RELEASE COMPOUNDS	250
• HIGH TEMPERATURE COATINGS	420
• INDUSTRIAL MAINTENANCE COATINGS	250
• LOW SOLIDS COATINGS	120
• MAGNESITE CONCRETE COATINGS	450
• MASTIC TEXTURE COATINGS	100
• PRETREATMENT WASH PRIMER	350
• PRIMERS, SEALERS AND UNDERCOATS	100
• REACTIVE PENETRATING SEALERS	350
• RECYCLED COATINGS	250

43.1 CONTROLLED BUILDING MATERIAL (Required)
A. If fluorescent lamps are used they shall not exceed 80 picograms per lumen hour.
B. Maintain the Taco Bell lamps policy of only using LED lamps in all building, site and sign lighting.

45.1 THERMAL COMFORT (Required)
Insure that the HVAC system provides the following comfort conditions, on average:

Store Occupation	Mode	Temp Setpoints	Max Relative Humidity
Occupied	Dining Cooling	73-78 F	60%
	Kitchen Cooling	68-73 F	
	Dining Heating	68-73 F	60%
	Kitchen Heating	66-71 F	
Unoccupied	Cooling (minimum)	80 F or off	
	Heating (maximum)	60 F	

46.1 THERMAL VERIFICATION (Required)
A. At the 11 month warrantee the CM shall administer the "Thermal Comfort Verification Survey" with a response rate of 75% minimum.
B. If 20% or more of the responders are dissatisfied then corrective actions shall take corrective action until less than 20% are dissatisfied.
C. If corrective action is required go back and insure that the store meets #28 Thermal Comfort standards.

48.1 LEED TEAM MEMBER (Required)
Each consultant shall have a LEED AP member on each projects site specific team.

49.1 COMMISSIONING (Required)
Commissioning requires understanding the owners design intent prior to starting site specific design so they can insure that their design meets with the owner's requirements. Commissioning also is also intended to insure that the contractor executes the design per the owner's requirements.

A. The consultant should modify the Owner's Prototype Requirements with the site specific information and insure that the site specific design meets or exceeds the Owner's Requirements prior to starting design.
B. The consultant, general contractor and CM should use Sheet G1 as the checklist to insure the site specific project results meets or exceeds the Owner's Requirements.

37.1 RECYLING (Required)
A. Provide dedicated recycling space in the dining room, kitchen and site. Recycling should accommodate plastic, paper and oil.
B. See the "Trash Enclosure Standards" posted on the Plans.YUM.com. Unless approved the "Large" version should be used.

37.2 COOKING OIL RECYCLING (Required)
Collect cooking oil and provide to a third party vendor for recycling.

37.3 CARDBOARD RECYCLING (Optional)
Collect used corrugated cardboard and provide to a third party vendor for recycling.

38. AIR VENTILATION (Required)
1. Provide air ventilation and exhaust rates per YUM BLUELINE
2. Provide fresh air per YUM BLUELINE

39.1 NO SMOKING (Required)
A. Maintain a policy of not smoking within the restaurant
B. Prohibit smoking within 25 feet of the restaurant

41.1 PROTECTION OF MATERIALS (Required)
GC to provide a IAQ management plan with bid. Start with the prototype template and modify as required for site specific conditions.
A. Protect HVAC system
B. Implement pollution source control measures
C. Protect stored materials
D. Protect installed materials
E. Maintain construction site housekeeping

42. LOW EMITTING MATERIALS (Required)
Finish materials shall comply with this section:

Adhesives, Sealants and Caulks. Adhesives, sealant and caulks used on the project shall meet the requirements of the following standards unless more stringent local or regional air pollution or air quality management district rules apply:
1. Adhesives, adhesive bonding primers, adhesive primers, sealants, sealant primers and caulks shall comply with local or regional air pollution control or air quality management district rules where applicable or SCAQMD Rule 1168 VOC limits.

2. Aerosol adhesives, and smaller unit sizes of adhesives, and sealant or caulking compounds (in units of product, less packaging, which do not weigh more than 1 pound and do not consist of more than 16 fluid ounces) shall comply with SCAQMD.

Paints and Coatings. Architectural paints and coatings shall comply with VOC limits in SCAQMD.

Aerosol Paints and Coatings. Aerosol paints and coatings shall meet SCAQMD requirements.

Verification. The General Contractor shall provided documentation to the CM. Documentation shall include, but is not limited to, the following:
1. Manufacturer's product specification.
2. Field verification of on-site product containers.

ADHESIVE VOC LIMITS

ARCHITECTURAL ADHEASIVE APPLICATIONS	CURRENT VOC LIMIT
• CERAMIC TILE	65
• DRYWALL, PANEL & COVE BASE	50
• MULTI-PURPOSE	70
• SINGLE PLY ROOFING	250

SPECIALTY APPLICATIONS	CURRENT VOC LIMIT
• PVC WELDING	510
• CPVC WELDING	490
• ABS WELDING	325
• PLASTIC CEMENT WELDING	250
• ADHESIVE PRIMER FOR WELDING	550
• CONTACT ADHESIVE	80
• SPECIAL PURPOSE CONTACT ADHESIVE	250
• STRUCTURAL WOOD MEMBER ADHESIVE	140
• TOP & TRIM ADHESIVE	250

SUBSTRATE SPECIFIC APPLICATIONS	CURRENT VOC LIMIT
• METAL TO METAL	30
• PLASTIC FOAMS	50
• POROUS MATERIALS (EXCEPT WOOD)	50
• WOOD	30
• FIBERGLASS	80

SEALANT VOC LIMITS
(less water and less exempt compounds in grams per liter)

SEALANT	CURRENT LIMIT
• ARCHITECTURAL	250
• MARINE DECK	760
• NON-MEMBRANE ROOF	300
• ROADWAY	250
• SINGLE PLY ROOF MEMBRANE	450
• OTHER	420

SEALANT PRIMER	CURRENT LIMIT
• ARCHITECTURAL	
NON-POROUS	250
PORUS	775
• MODIFIED BITUMINOUS	500
• MARINE DECK	760
• OTHER	750

1.3 CONTAMINATED SITES (Optional)
If you are developing a site such as a gas station that requires remedial work check this box.

1.4 LOCATION COMMITMENT (Required)
Commit to stay in the same location for 10 years or more.

1.5 PAY UTILITIES DIRECTLY (Required)
If site is leased insure that Taco Bell will pay the utilities directly rather than allowing the landlord to pay them. This will allow Taco Bell to track utility expenses easily.

2.2 PROXIMITY TO BUS STOP (Optional)
Site is within 1/4 mile of a bus stop.

3.1 BICYCLE FACILITIES (Required)
Provide dedicated bicycle lockable parking for a minimum of two bicycles. Provide changing area and lockable storage for a minimum of two people. Single occupancy toilet rooms will suffice as a changing area.

5.1 PARKING (Optional)
Do not exceed parking spaces required by local zoning. See Credit 5
Provide 5% preferred parking for carpool.

7.2 WHITE ROOF (Required)
Provide white PVC single membrane roof material.

9.0 CONSTRUCTION POLLUTION CONTROL (Required)
A. Construction pollution control plan.
B. Silt fencing
C. Site vehicular access
D. Wheel washing
E. Covered loads
F. Excavated soil storage
G. Storm water drain, trench and pit drain protection
H. Temporary diversion ditches and berms
I. Dust control
J. Exposed slope erosion control
K. Weekly contractor inspection

10.2 Building Water (Required)
Provide plumbing fixtures as specified in the prototype drawings, specifications and equipment model.

11.2 Process Water (Required)
All water using equipment specified in the prototype equipment schedule shall be used for all ground-up restaurants.

12.1 Landscape Design (Required)
All landscape designs for new ground-up restaurants shall follow the Landscape Standards posted on the Plans.YUM.com website.

13.1 Irrigation Water (Required) See landscape specifications
A. Programmable irrigation controller.
B. Separate irrigation zones
C. Program maximum irrigation timing
D. High-efficiancy irrigation sprinkler heads
E. Rain sensor

15.3 Interior Lighting (Required)
The current lighting specifications shall be used for all ground-up prototype restaurants.

16.2 Exterior Lighting (Required)
The current lighting specifications shall be used for all ground-up prototype restaurants.

17.2 Sign Illumination (Required)
The current signage specifications shall be used for all ground-up prototype restaurants.

18.1 Exhaust Hoods (Required)
The current 6'-4" back shelf hood design and equipment placement as shown in the ground-up prototype restaurant shall be used.

19.1 LICENSED HVAC ENGINEER (Required)
Use a licensed HVAC engineer for system site adaptation.

19.2 OPTIMIZE HVAC DESIGN (Required)
Optimize HVAC design system per YUM Blueline Standards

20.0 HVAC EFFICIENCY (Required)
Use the EFLEX RTU for the kitchen and the Partial VAV RTU for the dining room and install per the current prototype ground-up restaurant.

21.0 ECONOMIZER PERFORMANCE (Required)
Use an economizer provided with the EFLEX and Partial VAV RTUs by Trane.

22.1. Hot Water Efficiency (Required)
Use the water heater specified in the Taco Bell prototype.

23.1 REFRIGERANTS (Required)
Do not used banned refrigerants. If you use any modern RTU you will not use banned refrigerants

24.1 REFRIGERATION (Required)
A. Use the current specified walk-in cooler/freezer. See Credit 24
B. Use the current specified reach-in freezer. See Credit 24
C. Use the current specified ice makers. See Credit 24

25.1 COOKING & WASHING EQUIPMENT (Required)
A. Use the current specified fryer in the prototype.
B. Use the current specified 3-comp sinkin the prototype.

28.1 BASIC LIGHTING & THERMAL CONTROLS (Required)
A. Provide programable thermostatsspecified in the prototype
B. Provide temperature sensor locations and specifications on plan
C. Insure proper operation of ventilation equiment operations
D. Provide lighting controls for interior zones
E. Provide lighting controls for exterior zones.

28.3 Occupancy Sensors (Optional)
Provide ultrasonic/infared) occupancy sensors for 25% or move of interior lighting.

33.1 Recycled Content (Required)
Use materials that have a minimum of 10% recycled materials. (Note: Getting the calculations in process)

36.1 Construction Waste Management (Required)
A. The contractor shall recycle a minimum of 50% of all construction waste and provide records per YUM Blueline. 75% is preferred.
B. The general contractor shall provide a construction waste management plan to the construction manager with their bid submittal. They can use the starter form posted on the Plans.YUM.com website in the Green Playbook section.

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10/23/17

12144.400

CONTRACT DATE:	10.23.17
BUILDING TYPE:	EXP. LITE MED40
PLAN VERSION:	DECEMBER 2016
SITE NUMBER:	311687
STORE NUMBER:	436563

TACO BELL

3923 SHAKEDOWN ST.
CHARLOTTE, NC

TACO BELL

EXPLORER LITE
MEDIUM54

GREEN CHECKLIST SHEET

G1.0

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