

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 website: www.yumblueline.com
2. In the "User" section choose "General" from the pull down menu
3. In the "Password" section type in "3212/klm"

P = Indicates that scope is already in the prototype drawings
\* = Indicates "optional" item

FEASIBILITY DESIGN CONSTRUCTION COMMISSIONING

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FORMALDEHYDE LIMITS

MAXIMUM FORMALDEHYDE EMISSIONS IN PARTS PER MILLION

Table with columns: PRODUCT, CURRENT LIMIT. Rows include HARDWOOD PLYWOOD VENEER CORE, PARTICLE BOARD, MEDIUM DENSITY FIBER BOARD, THIN MEDIUM DENSITY FIBERBOARD.

- 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 1/8"

VOC CONTENT LIMITS FOR ARCHITECTURAL COATINGS (Cont.)

Grams of VOC per liter of coating, less water & less exempt compounds

Table with columns: SPECIALTY COATINGS, CURRENT VOC LIMIT. Rows include ROOF COATINGS, RUST PREVENTATIVE COATINGS, SHELLACS, CLEAR, OPAQUE, SPECIALTY PRIMERS, SEALERS & UNDER-COATINGS, STAINS, STONE CONSOLIDANTS, TRAFFIC MARKING COATINGS, TUB & TILE REFINISH COATINGS, WATERPROOFING MEMBRANES, WOOD COATINGS, WOOD PRESERVATIVES, ZINC-RICH PRIMERS.

- 1. Grams of VOC per 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 air resource board, architectural coatings suggested control measure, feb 1, 2008. more information is available from the air resources board.

Table with columns: COATING CATEGORY, CURRENT VOC LIMIT. Rows include FLAT COATINGS, NON-FLAT COATINGS, NON-FLAT HIGH GLOSS COATINGS.

Table with columns: SPECIALTY COATINGS, CURRENT VOC LIMIT. Rows include ALUMINUM ROOF COATINGS, BASEMENT SPECIALTY COATINGS, BITUMINOUS ROOF COATINGS, BITUMINOUS ROOF COATINGS PRIMER, BOND BREAKER, CONCRETE CURING COMPOUNDS, CONCRETE/MASONRY SEALERS, DRIVEWAY SEALERS, DRY FOG COATINGS, FIRE RESISTIVE COATINGS, FLOOR COATINGS, FORM-RELEASE COMPOUNDS, HIGH TEMPERATURE COATINGS, INDUSTRIAL MAINTENANCE COATINGS, LOW SOLIDS COATINGS, MAGNESITE CONCRETE COATINGS, MASTIC TEXTURE COATINGS, PRETREATMENT WASH PRIMER, PRIMERS, SEALERS AND UNDERCOATS, REACTIVE PENETRATING SEALERS, RECYCLED COATINGS.

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:

Table with columns: Store Occupation Mode, Temp Setpoints, Max Relative Humidity. Rows include Occupied Dining Cooling, Kitchen Cooling, Dining Heating, Kitchen Heating, Unoccupied Cooling (minimum), Heating (maximum).

46.1 THERMAL VERIFICATION (Required)

- A. At the month warranty the CM shall administer the "Thermal Comfort Verification Survey" with a response rate of 75% minimum.
B. If 20% or more of the respondents are dissatisfied then corrective actions shall take corrective action until less than 20% are dissatisfied.
C. If corrective actions are not taken 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 RECYCLING (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:

- 1. Adhesives, adhesive bonding primers, adhesive primers, sealants, sealant primers and caulks shall comply with local or regional air pollution control district air quality management district rules where applicable or SCAQMD Rule 1168 VOC limits.
2. Aerosol adhesives, and smaller unit 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 liquid 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 provide documentation to the CM. Documentation shall include, but is not limited to, the following:
1. Manufacturer's product literature.
2. Field verification of on-site product containers.

ADHESIVE VOC LIMITS

Table with columns: ARCHITECTURAL ADHESIVE APPLICATIONS, CURRENT VOC LIMIT. Rows include CERAMIC TILE, DRYWALL, PANEL & COVE BASE, MULTI-PURPOSE, SINGLE PLY ROOFING.

Table with columns: SPECIALTY APPLICATIONS, CURRENT VOC LIMIT. Rows include PVC WELDING, CPVC WELDING, ABS WELDING, PLASTIC CEMENT WELDING, ADHESIVE PRIMER FOR WELDING, CONTACT ADHESIVE, SPECIAL PURPOSE CONTACT ADHESIVE, STRUCTURAL WOOD MEMBER ADHESIVE, TOP & TRIM ADHESIVE.

Table with columns: SUBSTRATE SPECIFIC APPLICATIONS, CURRENT VOC LIMIT. Rows include METAL TO METAL, PLASTIC FOAMS, POROUS MATERIALS (EXCEPT WOOD), WOOD, FIBERGLASS.

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

Table with columns: SEALANT, CURRENT LIMIT. Rows include ARCHITECTURAL, MARINE DECK, NON-MEMBRANE ROOF, ROADWAY, SINGLE PLY ROOF MEMBRANE, OTHER.

Table with columns: SEALANT PRIMER, CURRENT LIMIT. Rows include ARCHITECTURAL NON-POROUS, MODIFIED BITUMINOUS, MARINE DECK, OTHER.

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 utility bills 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 bus stop.

3.0 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 specify 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)

When 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-efficiency 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 sink in the prototype.

28.1 BASIC LIGHTING & THERMAL CONTROLS (Required)

- A. Provide programmable thermostat specified in the prototype
B. Provide temperature sensor locations and specifications on plan
C. Insure proper operation of ventilation equipment operations
D. Provide lighting controls for interior zones
E. Provide lighting controls for exterior zones.

28.3 Occupancy Sensors (Optional)

Provide ultrasonic/infrared) occupancy sensors for 25% or more 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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Vertical checklist column with 10 empty boxes for marking progress.

CONTRACT DATE: 11/17/20 BUILDING TYPE: ENDEAVOR MED 40 PLAN VERSION: SEPT 2020 BRAND DESIGNER: 200109 SITE NUMBER: 297222 STORE NUMBER: 003717 ARCVISION: 200188

TACO BELL

8151 HWY 278 NW COVINGTON, GA 30014



YUM GREEN CHECKLIST

G1.0