

**EXHIBIT J**  
**Description of “Shell Finish”**

**Storefront:** Straight in line aluminum frame with tempered glass. Doors to match storefront frame, with surface mounted closers and accessible thresholds provided.

**Ceiling:** Cast-in-place concrete unpainted.

**Floor:** Cast-in-place concrete

**Rear Door:** Same as Storefront Condition where rear doors are provided and open to pedestrian spaces. Hollow metal doors where open to interior corridors.

**Plumbing:** 3/4" water supply stubbed to typical retail future tenant spaces. 1 1/2" water supply stubbed in predetermined restaurant spaces.

**Electric:** One (1) 2" diameter conduit to typical tenant bay, one (1) 3" diameter conduit to predetermined restaurant bays.

**HVAC:** Accommodations made to provide openings and chases for future tenant HVAC systems.

**Grease Trap:** Communal grease trap sized by code to service potential restaurant spaces with stubs into the predetermined restaurant spaces.

**Exhaust Chase:** Access to exhaust chases included in the base building design will be incorporated into each of the predetermined restaurant spaces.

**Fire Sprinklers:** Sprinkler trunk lines sized to carry code required load for restaurant/retail spaces and installed with minimum number of heads for current shell condition.