Retail Design Guidelines

a. In a mall, use of all stores is to be considered as regular retail, unless specifically earmarked for other purpose like F&B, multiplex, entertainment. Such earmarking is to be finalized by Commercial leasing team at time of closure of concept design of the mall. Units can be provisioned for multiple uses eg. retail / F&B and in such case, the higher of the two requirements are to be provided – this is an added expense and hence, no. of such multi-use possibility units is to be minimized.
b. All high-street retail units (i.e. with direct street frontage and access) are to be designed to serve as retail as well as F&B unit. Any exception will require prior approval from Commercial leasing team.
c. Min. frontage: Shop fronts to be designed as minimum 6 mtrs. (can be smaller if unit size if <= 600 sft).
d. Unit frontage to depth ratio should ideally be 1:2.5 and max. 1:3 for unit with carpet area upto 3000 sft. Thereafter, depth can be greater.
e. Having outdoor seating area (~3-6 m wide) outside high street retail locations which are F&B oriented is significantly value adding. Of this, ~1.5-1.8 m can be for pedestrian flow and balance for tables – keeping such minimum space for pedestrian flow to be specified in the sale/lease/usage arrangement with the unit occupier.
f. Ideal unit size:
    a. F&B: 900-1000 sft carpet, combinable into larger units.
    b. Non-F&B: ranges from 300 sft carpet onwards and upto 1800 sft carpet, combinable into larger units.
g. Shop front, demise wall façade, signage and canopy
    a. Demise wall will be done by us and typically made of granite or any other material.
    b. Shop front will be done by occupier (both in sale and lease model) retaining the demise wall façade as it is. Exceptions can be allowed if occupier buys or leases multiple shops, with due approval from design architect.
    c. Signage as per '*Retail Signage (and frontage) Guidelines*'.
    d. In case a canopy is provided by us, the occupier needs to retain the canopy as is. In projects where we are not providing canopy and the occupier wants to do one, we shall share guidelines for the same and the design will be subject to the guidelines and to be approved by us. In this case, the cost for canopy will be borne by the occupier.
h. Rolling shutter – Rolling shutter will be provided in high street retail units. The shutter will be located right outside the lease line and the shutter box will be covered in branding signage/ design element.
i. Upper occupied floor drainage / waste water pipes are not to be designed / allowed to be taken through the retail unit.
j. All the external block work walls of retail unit need to be plastered externally with water proofing process.
k. All openings / shafts provisioned to cater tenant MEP requirement, needs to be water tight.
l. Some retail units are double height with a provision of mezzanine floors, the extent of the mezzanine shall be frozen to allow for accurate occupancy estimation. The occupancy shall be estimated as per the seat count which shall be shared by the architects

m. Services and related requirements:

	F&B outlets	**Non-F&B outlets**
Gas connection (piped gas / gas bank)	Needs to be provisioned. In case of piped gas from MGL, space to house MGL gas meters is required, ideally near to the retail unit. In case MGL piping is envisaged in the future, the route of the gas pipe from the corridor upto the shop's kitchen shall be coordinated in advance. In case of LPG gas bank for an F&B unit having 900 sqft, should have open to sky space to house atleast 8 cylinders.(4 active + 4 standby). The cylinders space shall increase proportionally as the restaurant carpet area increases beyond 900 sqft. In both cases, The piping of the gas lines needs to be terminated till the F&B kitchen area.	No
Exhaust and fresh air provision in kitchen	Terrace / open to air Space *(carpet area required - 25 sft per fan)* for Exhaust and fresh air fans unit needs to be provisioned. An access with ladder and staircase to safely service the fans unit is must. For calculating the size of ducts, The capacity of fans to be calculated as 3 cfm per sq. ft. of **outlet carpet** area. *e.g. - if the F&B outlet carpet area is 900 sqft, then the fresh air and exhaust air fan capacity is to be considered as 2700 cfm each.* Respective Structural / civil wall cut-outs to be planned in architectural and structural drawings for installing the duct from F&B unit till terrace / open area. The distance between fan ODU and tenant F&B kitchen to be kept ideally at max. 10m. The exhaust and fresh air fans will be installed by occupier on designated spaces mentioned in the architectural and MEP drawings. Project specific termination zones for the fresh air and exhaust, (allocation by Lodha; works by the tenant), shall be pre-coordinated and shared with	No

	the tenant through the tenant's guidelines. No common fresh air and exhaust shall be done by Lodha, it shall always be routed directly from the retail unit to the facade / slab cut-out by the tenant. Makeup/Fresh Air shall be taken at ambient temperature (treated fresh air is not applicable).	
HVAC	Needs to be provisioned (; to be installed by retailer in case of non-mall), space needs to be earmarked for keeping ODU units on terrace or open space. Shafts / cut-outs with Sleeves to be provided to take the copper pipes and cables from Indoor unit to outdoor unit. Maximum distance between split AC units (Indoor and outdoor) should ideally not exceed 15 meters. The same is applicable to chiller / freezer unit of Super markets. An access with ladder or staircase to safely service the ODU unit is must. The ac equipment (AHU, IDU, ODU, Scrubber, etc.) shall not be provided by Lodha. d. In case of central chiller the BTU meter shall be provided by Lodha. The access to the BTU meter shall be from the common area.	Similar Provisions needed as mentioned for F&B unit.
Potable water inlet tap-off	a. Separate water supplies shall be provided for potable (and flushing if there is provision for in store toilets) of min 25 mm dia inlet at the rear / back wall of store. b. Water supplies to each retail outlet shall be terminated at a valve, and shall be metered through a mechanical water meter . Sharing of residential society UGTs is not recommended. UGTs for high street retail can be avoided when sufficient pressure is available in the main ring to feed the individual OHTs.	Yes (for units >= 900 sft carpet area)
Drainage tap-off for kitchen / wet areas	Ideally Sunken slab to be provided for kitchen. 150 mm dia outlet	Yes (for units >= 900 sft

	a. Toilet and kitchen areas shall be adequately earmarked and preferably sunken, so the tenant can undertake the drainage piping within their premises, while we can provide only a connection point. Where sunks cannot be allowed, adequate raise (and weight) shall be provisioned in the structure and the same shall be covered in the tenant's guidelines. b. Grease traps shall be provided by the F&B, restaurant shop owner inside the premises (under the sinks) (shall be covered in standard tenant guidelines).  c. Additionally there shall also be a common grease trap provided by Lodha for each independent cluster of retails.	carpet area)
Toilet provision	Ideally Sunken slab to be provided for toilets . Needed minimum 100 mm dia soil & waste water pipe tap-off	Yes (for units >= 900 sft carpet area)
Service access	Needed from rear side of all F&B stores with area of >= 900 sft carpet with min. clear width of 1.2 m (preferably 1.5 m) from service vehicle drop-off to the service entrance of the F&B unit (all units to be considered to be F&B units unless otherwise confirmed with Commercial BU – level 1 or higher); appropriate arrangement for dry and wet garbage storage till disposal shall be required. If the service corridor is planned to take the plumbing pipes of F&B units from below it, slab	To be provided to super market / departmental stores >= 2000 sqft.

	level to be adjusted such that level above the pipes allows easy ingress/egress into the units.	
Outdoor seating and chairs with table having umbrella	Good to have if possible. (see n. below) In outdoor plaza area, appropriate electrical points to be provided to enable occupiers to plug in things like heaters/lighting.	No
Storage area (about 5% of the main unit area subject to min. 150 sft)	Good to have if possible, need not be co-located with the unit	No
Clearly visible signage space on shop front	Needed –	Needed
Electrical load (Refer table below)	Needed. Provisions / sizing of cable and panel / meter, accessories to be made by Considering load as tabulated below for retail usage. The DB / isolator inside the premises needs to be installed on the back wall of the retail unit	Similar Provisions needed as mentioned for as F&B unit.
DG backup	Needed 100%. For Mall and shops in Commercial buildings. DG meters & panels to be provisioned for separate billing to tenants. For highstreet retail shops 100% backup is not needed	Similar Provisions needed as mentioned for F&B unit.

n. Plan for 2.4-3 m depth (x by shop width) of dedicated space outside all ground floor shops for removable external seating (or similar removable items for revenue generating activities), s**ubject to this depth being no more than 50% of the footpath/open space outside the unit**. If depth possible is <1.5 m, dedicated outside space should not be planned for such units. Commercial note: Charging can be @ rev share if on rent (with some MG). If on sale, we can take as per Exclusive right to use valuation (33%-50%), with document being as per ERT (rental @ Rs. 1 per annum / similar).

Other provisions:
Power - Single point connection (isolator) shall be provided inside the shop.
Refer policy MEP-07 for lighting and equipment power densities provisioned in a retail space.
Telephone, Data, TV - Containment shall be provided such that the service provider can directly access the retailers premises and provide connectivity.
Fire Fighting and Fire Alarm Provisions – Refer policy MEP 05