

FLOORS	The floor system throughout the ground floor of the trading floor building is of Post-Tensioned (PT) concrete construction.
	All concrete floors within tenancies will be scanned to identify the location of PT steel tendons embedded in the slab – CAD and PDF files of the as-built PT steel tendon locations will be provided to the Tenant by the MMA. Additionally, physical marking of the slab will be provided by way of survey pins and/or painted marks.
	Tenants who wish to fix an anchor/s into the floor to support fixtures, shelving, pallet racking and similar, are not to do so without demonstrating that the proposed fixing locations do not impact on the PT steel tendon locations.
	The maximum anchor fixing depth is to be no greater than 50mm – if deeper fixing is required then a chemical fixing should be used – subject to approval by the MMA.
	All anchor fixing locations / depths must be approved by the Tenancy Coordinator as part of the design review and approval process – prior to works commencement.
	Cutting, chasing or other (similar) penetrative works to the concrete floor are generally NOT permitted – however, should a Tenant wish to cut or chase into the concrete floor for functional / operational purposes then this request would be subject to review and approval by the Tenancy Coordinator / MMA.
	Tenants must install an alternate floor finish. The floor finish must meet obligations set out in the Council's Food Premises Development Guide, if required.
WALLS	Front and rear elevations of all food service and commercial tenancies must be maintained in existing condition – unless otherwise agreed with the Tenancy Coordinator / MMA.
	All insulated coolroom panels installed within tenancies (walls / ceilings) must be of PIR (polyisocyanurate) core construction and Factory Mutual (FM) approved to FM 4880 - in order to comply with the MMA's insurance requirements.
	All fixings to existing PIR panel walls must be in accordance with the manufacturer's guidelines – which are available from the Tenancy Coordinator / MMA.
	All existing insulated PIR panel tenancy walls are non-load bearing.
	Tenants may install additional plasterboard or PIR panel walls within their tenancy as required.
CEILINGS	There is no suspended ceiling installed in the food service and commercial tenancies as part of the base building works.
	Tenants must install a plasterboard ceiling above food preparation areas. Selection of ceiling type must give consideration to Council Health Services requirements for all food premises.
	The tenant may elect to install either a plasterboard ceiling or a ceiling tile / grid system with removable plaster ceiling tiles (1200mm x 600mm) above the customer area. Ceiling tiles provide the most functionality and flexibility for the installation of light fittings and for the adjustment and fit-off of fire sprinkler heads.
	The ceiling must have adequate structural support and where a proprietary system is used it shall be installed to manufacturer's requirements.
	Lighting systems must have adequate ventilation and fireproofing around them to prevent overheating.
	The maximum permissible load for the suspended ceiling and services shall not exceed 0.17kPa. Ceilings are to be insulated in accordance with the requirements of Section J of the BCA (2013) – only when the tenancy is to become a conditioned space.



ROOF	Penetrations and larger openings (e.g. for skylights) are generally NOT permitted in the roof cladding / structure – in order to maintain MMA's roof cladding warranty.
	A tenant may request that a minor penetration be made in the roof cladding in order to install cabling for a TV antenna, aerial, satellite dish (or similar) in a common / accessible location – subject to approval by the MMA.
	Only a suitably qualified contractor, who is approved by the MMA, can undertake this work to ensure the roof cladding warranty is maintained.
STRUCTURE	
Mezzanine Level	Tenants may elect to install a mezzanine level within their tenancy. The structure for a mezzanine must be entirely self-supporting, and fixings must be in accordance with floor fixing requirements. Any mezzanine structure must have a design certification issued by a structural engineer.
	Tenants may install a staircase between the ground floor and a mezzanine level above, should their fit- out design require it. Where the design of the staircase impacts on the base building structure, the Tenant must obtain structural design certification from the base building Structural Engineer (Robert Bird Group) prior to works commencement and also upon completion.
	Spiral or circular staircases are NOT permitted.
DOORS	
(rear)	Each tenancy has a pair of solid core timber doors located at the rear of the tenancy.
(front)	Each tenancy has a pair of lockable aluminium framed glazed doors installed at the front of the tenancy, providing access to and from the Buyers Walk. The front doors are a required fire exit.
	Food service tenancies 51 and 105 have an additional pair of aluminium framed glazed doors in the side wall of the tenancy, for access to the pedestrian cross aisles.
	Commercial tenancies 70-74 and 82-86 have an additional pair of aluminium framed glazed doors in the rear wall of the tenancy, facing the Growers Floor.
PALLET RACKING	All racking systems installed must comply with the requirements of AS 4084-2012 (refer to Tenancy Fit-out Guide for details).
	A minimum clearance of 1.2m must be maintained between the underside of fire sprinklers and goods on the top shelf of racking/shelving. Types of goods and/or produce stored in tenancies must be approved by the MMA.
	On site welding / fabrication will require a 'hot works' permit to be obtained from the Tenancy Coordinator / Facility Manager / MMA - prior to works commencement
SIGNAGE	
(general)	Internally illuminated signs are NOT permitted to be installed on the external side of the tenancy.
	Signage is NOT permitted to be affixed to any external surface of the tenancy – other than in the dedicated tenancy signage zone.
	Fixings to PIR panels should only be undertaken in accordance with manufacturer's guidelines and with prior consent by the Tenancy Coordinator / MMA.
	Privacy film, screening and window treatments may be applied to external windows, subject to MMA's approval. All window treatments must be installed on the inside face of the glazing.
	Tenants are permitted to install signage internally within the tenancy. All fixings to PIR panel walls must be in accordance with the manufacturer's guidelines – which are available from the Tenancy Coordinator / MMA.



(front)	A tenant signage zone is provided on the external side of the front tenancy wall above the entry door – signs must be of this required size and in this location only. Signage zone dimensions are shown on the tenancy plans.
(rear)	Tenants are permitted to install signage (for identification, access or delivery instructions) on the external face of the rear doors - signs may be no larger than 600mmx600mm.
	Food service tenants who have installed an additional rear customer access door may also install signage 3.5m wide x 2.6m high above this door.
LICENSED AREA	
(food services)	Food Service tenants will be permitted to use the area at the rear of their store under licence. This area provides access to the grease interceptor trap, and may be utilised for bin storage and delivery of goods. Bins must be stored in the bin enclosure provided. The Licenced area must be cleared by the tenant at the end of trading each day.
	Should tenants wish to provide outdoor seating for customers to use this area, then the tenant must install an additional glazed door for customer access from within the tenancy. Tenants must also provide removable protection to the perimeter of the licensed area to prevent forklifts from entering.
SERVICES	
Air Conditioning	Tenants are permitted to install independent wall mounted spilt system or packaged air conditioning systems.
	Compressor/condensing units are to be located on the external wall at the rear of the tenancy. Units must be fixed above 5.0m from ground level, with the final location to be approved by the Tenancy Coordinator/MMA.
	Commercial tenancies facing the trading stands must install compressor/condensing units fixed to the PIR wall, at least 4.0m above ground level; and must provide suitable screening to shield them from view from the stands.
Communications	Two (2) Cat6 data points are provided in each tenancy.
	A tenant may request modifications to the base building communications provisions that require access to and adjustments within the nearest Communications / Distribution Room – only a qualified communications contractor, who is approved by the MMA, can make these modifications – at the tenant's cost.
Drainage	Tenants must ensure that all condensate drainage from refrigeration and/or air-conditioning equipment is appropriately reticulated and drained to the nominated sewer point at the rear of each tenancy.
Electrical	An Electrical Distribution Board (EDB) is provided for each food service and commercial tenancy - the EDB is wall mounted within the tenancy.
	Each tenancy has a maximum electrical supply capacity of 63 A - 3 phase (commercial tenancy), or 100 A – 3 phase (food service tenancy), which is to be utilised for all power and lighting requirements, including refrigeration equipment and controls, cooking equipment, heating and cooling.
	Electrical cabling is to be reticulated throughout the tenancy to suit any new GPO locations by a Registered Electrical Contractor (REC) on behalf of the tenant.
	A copy of the Certificate of Electrical Safety (CES) must be provided to the Tenancy Coordinator upon completion of the tenant's electrical fit-out works



Fire Service (food services)	Food Service tenancies are provided with sprinkler pipe work at high level, with plugged outlets. Installation of sprinkler heads will be by a nominated Contractor at the Tenant's cost.
(commercial)	A fire sprinkler system, including sprinkler heads, is provided throughout the commercial tenancies at high level, in accordance with AS 2118.1 and BCA Deemed to Satisfy (DTS) provisions.
	Tenants will be responsible for the cost of modifications to the fire sprinkler system as a result of installing partitioning walls and/or a ceiling.
(general)	All modifications and maintenance works to the fire sprinkler system must be undertaken by suitably qualified subcontractors approved by the MMA to ensure that building and services warranties are maintained.
	Portable fire extinguishers as required by the BCA to suit the tenancy fit out works (e.g. adjacent to electrical distribution board) shall be provided by the Tenant.
Heating	Tenants may install a heating system within their food service or commercial tenancy. Food service tenants may also install either portable or fixed heating in the Licensed Area. Heating systems must be approved by the Tenancy Coordinator, due to the MMA's insurance requirements.
Refrigeration	Tenants are responsible for the installation of their own refrigeration equipment if required. Refrigeration equipment is not required to be glycol compliant in food service and commercial tenancies. No connection to the primary glycol supply is available. Condenser and compressor units associated with refrigeration equipment are to be installed in accordance with Air Conditioning requirements.
	Recycled or second-hand air conditioning systems are NOT permitted.
Sewer	A sewer point is provided at the rear of each individual food service and commercial tenancy.
	All sewer grade outflows must be connected to this discharge point.
Grease Interceptor Trap	A 2500L grease interceptor trap is located in the licensed area to the rear of each individual food service tenancy. The connection point is located in the floor at the rear of the tenancy.
Water	All food service and commercial tenancies are provided with a single 25mm domestic cold water (DCW) pipe / branch with an isolation valve - located at high level towards the rear of the tenancy, fed from the front of the tenancy.
	Domestic hot water units are to be supplied and installed by the tenant.
Gas	Each food service tenancy is provided with a 1.1kPa gas supply. This is located on the side tenancy wall near the mechanical extraction duct. There is a manual shut off valve and an emergency stop button in this location.