

## 1. General

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Every individual vendor stall shall comply with all applicable building codes, including International Building Code (IBC) 2009, City of Pittsburgh amendments, Allegheny County Health Department commercial food service codes and regulations, American with Disabilities Act Guidelines (ADAAG) and American National Standards Institute (ANSI).

Stall design and construction shall be high-quality, safe and of sturdy construction. Stalls shall in no way impede the safe, secure and reasonable operation of other stalls or of the market in general.

Vendors are encouraged to construct their stalls off-site for assembly and erection in the Market Hall space.

Stalls constructed on-site must be constructed by a licensed contractor approved by the Pittsburgh Public Market and will be subject to Prevailing Wage Guidelines.

Many stalls are subject to building features including columns, door hardware, and power locations. Actual dimensions of the stall area many vary slightly from the nominal sizes based on field conditions. It is the Vendors responsibility to inspect their designated stall location and verify the dimensions and the specific conditions of their stall site prior finalizing their design or constructing their stall to coordinate these column locations, power locations, dimensions, etc.

## 2. Demarcated Vendor Space

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Stall must be constructed and maintained entirely within the vendor's demarcated space, defined as the width, length and height indicated in the Design Guideline drawings (**Appendix III**). No overhangs, counters, counter extensions, bulkheads, displays, fixtures, seating, or other accessories will be permitted beyond the individually demised space nor protrude into the designated circulation and walkway areas. Signs and bulkheads are permitted within the demarcated space in accordance with signage design guidelines.

Demarcated stall area shall have defined boundaries that allow security for itself and neighboring stalls. . Vendors shall arrange their spaces for safe operation and movement for public and employees.

Any spaces accessible to the public within the demised space shall be ADA- and ANSI-accessible to both the public and vendor employees, as required. Refer to the attached drawings for clearances

Aisles must meet clear width requirements for accessibility, and be a minimum of 32" wide. Aisles must be maintained free and clear of fixed or loose obstructions at all times. See Drawings and Diagrams for:

- Overall market floor plan, stall layout, building section and services plans.
- Overall volume boundary dimensions of stall, including length, width and height
- ADA clearances, turning circles, door clearances, countertops, heights, reach ranges, etc.
- Product display guidelines (ADA heights and reach ranges)
- Services connections

### 3. Structure & Layout

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Stalls may be constructed within the defined volume. Stalls may have structural and decorative columns or posts at each corner in a “four-poster” arrangement. Solid walls or infill panels are permitted to **8 feet in height however Vendors are encouraged to use open type materials such as metal grid to maintain visibility and air flow. Solid side walls taller than 6 feet in height must not run the full length of the side perpendicular to the main public aisle, but rather must stop 2 feet back from the main aisle to allow for visibility between stalls and throughout the market in general.** The backs of solid walls facing other stalls must be finished in keeping with the fronts, of similar material and quality. Design and construction of stall shall allow for coordination with and visibility/audibility of all building systems, including general lighting, sprinklers, fire alarms, etc.

Stalls shall be sturdy and secure but may not be permanently fastened to the floor. Power actuated fasteners, drilled holes or wedge anchors are not permitted.

Floors shall be level as much as possible. Any floor accessible to the public may have a maximum  $\frac{3}{4}$ ” threshold. Floors areas not accessible to public may be raised provided the raised floor area is structurally stable and well-supported. All spaces created under a raised floor must be completely enclosed to prevent accumulation of trash and debris. Steps or ramps shall comply with IBC, ADA and ANSI.

### 4. Design & Materials

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The stall structure shall be a safe, open, attractive and welcoming space from which a vendor can sell his or her goods to the public. Stalls are encouraged to be creative and architecturally interesting, varying from merchant to merchant, using shapes, materials, textures, color, sculptural and architectural elements to reflect the individual style and essence of goods being offered. The design and aesthetic of the stalls shall be pleasing and enhance the overall market ambiance and experience. Unique character and interest encouraged.

Vendor stalls must be well designed and constructed of permanent, high-quality, structurally sound, finish-grade materials, such as wood, metal, polycarbonate/fiberglass panels, glass, or drywall. Stalls shall not be temporary in nature; tents, lawn canopies, thin metal poles or frames are not permitted. Unfinished or raw “rough-construction” materials are not permitted, such as rough wood studs, OSB, raw drywall, rough or stamped plywood, cardboard, chipboard, foamcore, etc.

Materials typically used for “rough construction” such as plywood, fiberboard, agri-board, OSB, etc. shall be permitted only if they are “finish-grade”, clean, with no rough edges, no visible stamps or markings and sealed and creatively treated like finish-grade materials.

All glass and glazing panels shall be tempered or approved laminated safety glass. Plate glass mirrors are permitted when attached to a solid substrate.

Use of antique, salvaged or recycled products is encouraged, provided such materials are clean, free of significant damage, smooth with no rough edges and finished or treated (stained, painted, sealed) appropriately.

Highly combustible, flammable, hazardous or toxic materials are not acceptable in the construction of stalls, nor shall they be permitted to be stored or sold on premises.

Suggested and encouraged materials include:

- Finished wood
  - Wood shall be stained, sealed or varnished, or painted.
  - Finish hard woods; oak, cherry, etc.
  - Finished soft woods; pine, fir etc. are permitted but must be sealed or finished
- Metal
  - stainless steel
  - galvanized steel
  - painted aluminum
  - brass
  - chrome
  - wrought-iron

## **5. Dining & Work Surfaces and Countertops**

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Countertops shall be finished, durable and easily cleanable. Suitable countertop materials include:

- Wood
- Butcher Block
- Metal (stainless steel)
- Glass
- Polymer-type solid-surface materials such as Corian
- Fiberglass reinforced panel (FRP)
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Counter seating is permitted within demarcated space outline. Countertop seating, if provided, shall be fixed or allow adequate space for movement and passage when in use. The required clear space is permitted to occur in the public aisles. Dining and work surfaces shall be ADA- and ANSI-accessible, with a height to the top of 28" minimum and 34" maximum above floor. At least 5%, but not less than one, of the seating and standing spaces, shall be accessible.

Where dining surfaces for the consumption of food or drink are provided, at least 5%, but not less than one, of the seating and standing spaces at the dining surfaces shall be accessible. A portion of the counter surface 36" minimum in length and 36" maximum in height above the floor shall be provided.

The checkout counter surface shall be 38" maximum in height above the floor.

## **6. Flooring**

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Existing floor will be power washed, but not re-painted, prior to leasing. Cutting, grinding, painting or staining, or any other alterations of the existing floor, are not permitted by vendors. The stall structure shall not require mechanical attachment to the floor. Vendor-provided flooring shall be durable, commercial-grade, slip-resistant, cleanable flooring products. Any flooring shall be securely fastened to the concrete subfloor and not pull up or

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present tripping hazards. Any finish floor materials must be removable without adhesive residue or damage to the existing floor. Flooring shall be attractive and aesthetically pleasing, intended for finish use and public view. Flooring shall be well maintained, cleanable, and clean at all times.

Floor transitions shall comply with accessibility codes, with no transition exceeding 3/4" in height. Provide a threshold or transition strip where flooring materials change.

## **7. Ceilings**

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Stall ceilings, if provided, must be structurally supported and open to general lighting, power, and sprinklers. Acceptable ceiling types include mesh (metal, wood, screen material), trellis type arrangements, or loose decorative ceiling, **with minimum 50% open area**. Draped fabric is not permitted unless material is fire retardant.

Nothing is to be stored on top of ceilings.

## **8. Signage**

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Signage shall conform to signage guidelines published separately. Any visible markings, logos or text permitted directly on stall components (columns, walls, etc) are permitted if compliant with signage guidelines. Signage shall be clearly visible, legible, clean and well-maintained.

Artistic and aesthetically pleasing electronic and neon signs are permitted within the stall only. Such signs must be less than 5 square feet in area. All electric signs must be submitted for approval. Electric signs must be plug-in type and any power draw must be within the 40 amp total power limit. Electric signs must be securely attached to the stall or other fixed component. Free standing, movable, or temporary electric signs are not permitted. Wiring shall be concealed as much as possible, and tied or bound above the floor so as not to hang or present a catching hazard.

## **9. Display, Appliances & Furnishings**

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Tables, shelving, cabinets, display accessories, appliances and furnishings shall be sturdy, self-supporting, clean and well-maintained. They shall be capable of supporting the super-imposed load. They shall be suitable for public view and commercial use. Utility-type shelving or tables with rough edges, exposed fasteners or brackets, or irregular finishes shall not be used unless acceptably covered with suitable material, such as table skirts or table cloths. A variety of shelving types are acceptable including; wood, metal and wire shelving, pressed-board shelving, wicker or metal baskets, metal buckets, creatively-finished shipping pallets, wine barrels, attractive wood crates and boxes. Displays fashioned from rough or dilapidated items, such as cardboard boxes are not acceptable. Items such as plastic 5-gallon buckets may be permitted if new, and used in a creative and esthetically pleasing manner.

Vendors may, and are encouraged to display appropriate goods (such as salami, dried peppers, craft items, clothing, etc.) by hanging directly from stall structure. Such items must not impede with required height clearances.

Temperature controlled and other “powered” display items, such as beverage coolers, reach-in refrigerators/ freezers or cases are permitted. Provide Energy-Star rated appliances to the fullest extent possible. Such items shall be used according to manufacturer’s written instructions. Power and motor areas shall be screened from view, and kept free of debris and obstructions, as much as possible. Backs of coolers must not be visible from public walkways and aisles.

Furnishings, such as tables and chairs, may be provided within the demarcated stall boundary.

Live plant material, for decoration or sale, may be displayed within the demarcated stall boundary.

Fabric, curtains, awnings and canopies must not impede traffic and be of flame-retardant material.

All displays, appliances and furnishings shall be maintained in a safe, clean, orderly and attractive manner.

#### **10. Waste**

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Trash, recycling and food waste/compost storage and collection areas shall be incorporated into stall design and construction so as to be kept out of view of the public to the fullest extent possible. Trash includes all waste products including food, containers, paper waste, shipping pallettes, cardboard boxes, plastic wrapping, bags, etc. General trash and recycling receptacles will be provided throughout the market for public use.

Food waste appropriate for composting (no animal products or processed foods) may enter a general composter, if available.

#### **11. Services**

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Available power is 110V single phase. Vendors must submit a list of anticipated power requirement items and total expected load in amps for review and approval. Standard power to each vendor stall shall consist of 110V convenience outlets within the demarcated area. Convenience outlets with a total of eight 8 plug spaces will be provided to each stall. One central “quad” 20 amp circuit outlet (4 plug spaces) will be provided to each stall. Access to 1/2 of two adjacent “quad” 20 amp circuit outlets (2 plug spaces on either side of stall) will be provided to each stall. The total power limit for a standard stall is 40 amps. Vendors with multiple stalls shall have access to the additional outlets in the additional stalls and an additional 40 amps per vendor stall.

Vendors may ‘overlap’ their use of power outlets to increase or decrease the number of outlets with the neighboring stall vendors as agreed between the individual vendors and independent of the Market Council. Absent such agreement, all vendors shall limit their power access to the plugs and outlets within their demarcated space.

General lighting is provided to the space via overhead light fixtures. Lighting is controlled centrally during market hours. Vendors may add their own decorative lighting, such as accent lights, display lamps, specialty lights, strings of "Christmas" lights, etc. Vendor-provided lighting must be "plug-in" type. Additional hard-wired lighting fixtures are not permitted.

A general building heating and ventilating system will be set to achieve 45 to 55 degrees in winter. General air conditioning is not provided. It is anticipated that during periods of warm weather, exterior doors will remain open to provide ventilation. Portable heaters (gas and electric) are not permitted.

No ceiling or pedestal fans are permitted within individual vendor booths.

No other individual vendor service connections, such as water, gas, telephone or data lines will be provided. The market will install a DSL line connected to a wireless router that will allow wireless internet access for vendors to research, order and take credit card payments, pending their individual business model and equipment. A central three-bowl sink and a hand-sink will be provided in the general market area.

## **12. Smoking & Fire**

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Tobacco smoking is not permitted within the market, or within individual stalls.

Open flames, including fire pits, torches, cooking demonstrations, etc. are not permitted.

## **13. Security**

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Individual stall security is the responsibility of and is to be provided by the vendor. Methods of securing the stalls could include folding doors, bi-fold panes, removable panels, lockable coverings, screens or tarps, etc. Security items must be stored within the demarcated stall space and be only minimally visible during market hours unless other approved provisions are made.

The market will install motion detectors throughout the market space and pay for 24/7 remote security monitoring of these motion detectors.

## **14. Submittals**

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Vendors must submit design and construction drawings of their proposed stall designs to the Market Architect and Market Council for approval. Approvals will be relayed to URA and Building Manager for their approval. Drawings must be legible and show all dimensions and materials. No stall shall be constructed prior to approval.

## Appendix I (Attached)

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Example photos are of market stalls in other markets and some submitted by our market vendors. Please note, these are just examples and do not provide all the required information. They are included just to give ideas.

## Appendix II

### A-1 Materials

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Use of environmentally friendly and non-toxic materials and practices are strongly encouraged. Particularly for structures constructed on-site the following guidelines are suggested:

- To the fullest extent possible, recycle waste during construction and dispose of all material appropriately and in the most environmentally friendly way possible.
- Use local and regional building materials; products that have been extracted, harvested or recovered, and manufactured within 500 miles of the market location, for a minimum of 20% (based on cost) of total materials value.
- Use materials with recycled content.
- Use rapidly renewable materials (made from plants that are typically harvested within a 10-year or shorter cycle)
- Use wood-based materials and products that are certified in accordance with the Forest Stewardship Council (FSC) principles and criteria.
- Composite wood and agrifiber products shall contain no added urea-formaldehyde resins. These include particleboard, medium density fiberboard (MDF) plywood, wheatboard, strawboard, etc.
- For on-site construction, use adhesives and sealants that comply with South Coast Air Quality Management District (SCAQMD) Rule #1168. Volatile Organic Compound (VOC) limits listed below are examples of products covered, and is not an exhaustive list:

<b>Architectural Applications</b>	<b>VOC Limit (g/L less water)</b>
○ Indoor carpet adhesives	50
○ Wood and rubber flooring adhesives	100
○ Ceramic tile adhesives	65
○ VCT and asphalt adhesives	50
○ Drywall and panel adhesives	50
○ Multipurpose construction adhesives	70
○ Architectural sealants	250
○ General purpose mist spray adhesives	65% VOCs by weight

- For on-site construction, use paints and coatings that comply with the following:
  - Walls and ceilings: Comply with Green Seal Standards GS-11, Paints, 1993 50g/L VOC or less.
  - Anti-corrosive/anti-rust coatings Comply with Green Seal Standards GC-03, Anti-Corrosive Paints, 1997 250 g/L VOC or less
  - Clear wood finishes, stains, etc. SCAQMD Rule 1113

## **A-2 Accessibility**

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Per IBC 1108.2.9: "Floor area allotted for seating and tables shall be accessible" and "where dining surfaces for the consumption of food or drink are provided, at least 5%, but not less than one, of the seating and standing spaces at the dining surfaces shall be accessible and be distributed throughout the facility".

Per IBC 1109.10: "Where seating or standing space at fixed or built-in tables, counters or work surfaces is provided in accessible spaces, at least 5% of the seating and standing spaces, but not less than one, shall be accessible"

Per IBC 1109.11.3, "where counters are provided for sales or distribution of goods or services, at least one of each type provided shall be accessible..." Per ANSI Chapter 9, "sales and service counters shall have accessible parallel or forward approaches. The accessible portion of the countertop shall extend the same depth as the sales and service countertop."

- 904.3.1-Parallel Approach: A portion of the counter surface 36" minimum in length and 36" maximum in height above the floor shall be provided. Where the counter surface is less than 36" in length, the entire counter surfaces shall be 36" maximum in height above the floor. A clear floor space of 30"x48", positioned for a parallel approach adjacent to the accessible counter, shall be provided.
- 904.3.2-Forward Approach: A portion of the counter surface 30" minimum in length and 36" maximum in height above the floor shall be provided. A clear floor space of 30"x48", positioned for a forward approach to the accessible counter, shall be provided. ANSI-compliant knee and toe clearances shall be provided under the accessible counter.

The required clear space is permitted to occur in the public aisles.

Per IBC 904.4.2: "The checkout counter surface shall be 38" maximum in height above the floor. The top of the counter edge protection shall be 2" maximum above the top of the counter surface on the aisle side of the checkout counter.

## **Appendix III (Attached)**

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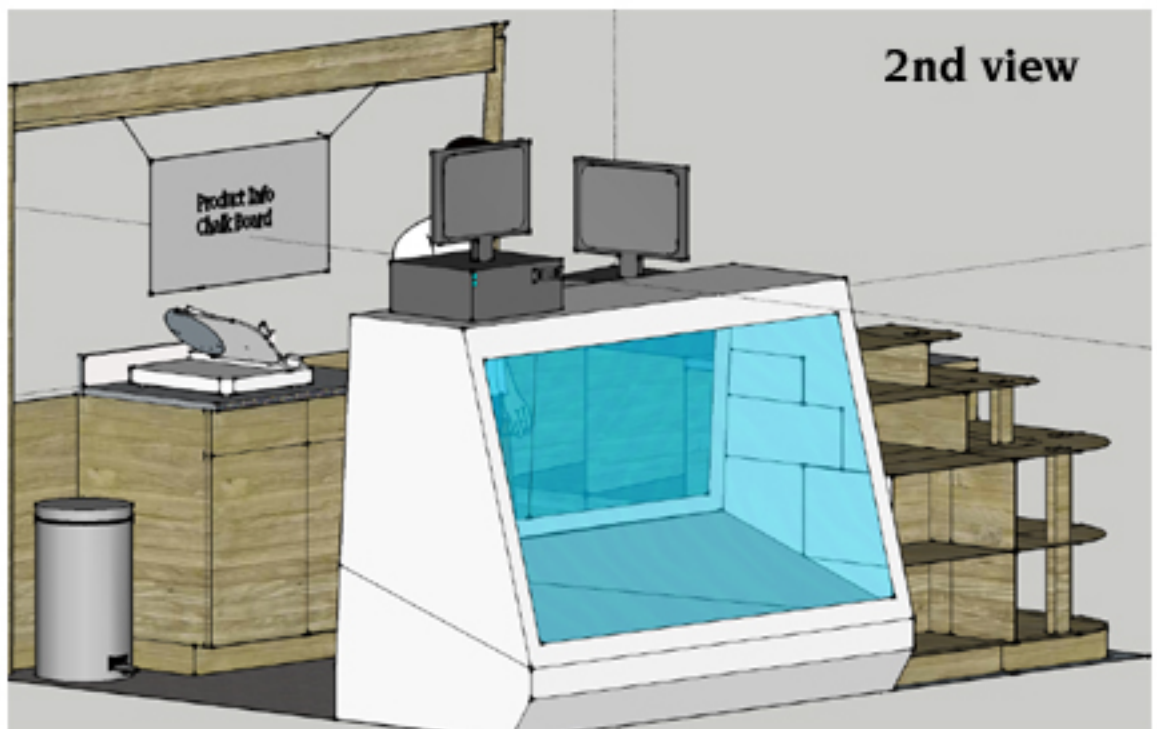
Design Guideline drawings.



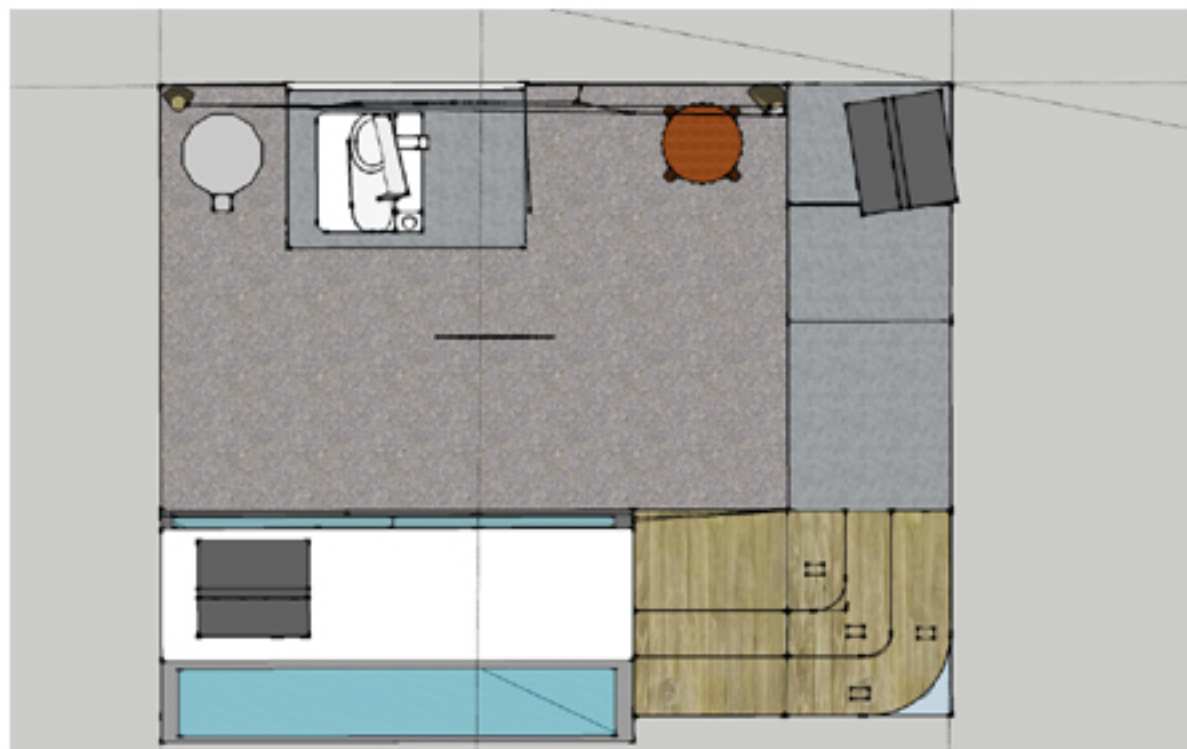
Crested Duck Charcuterie - 1st view



2nd view



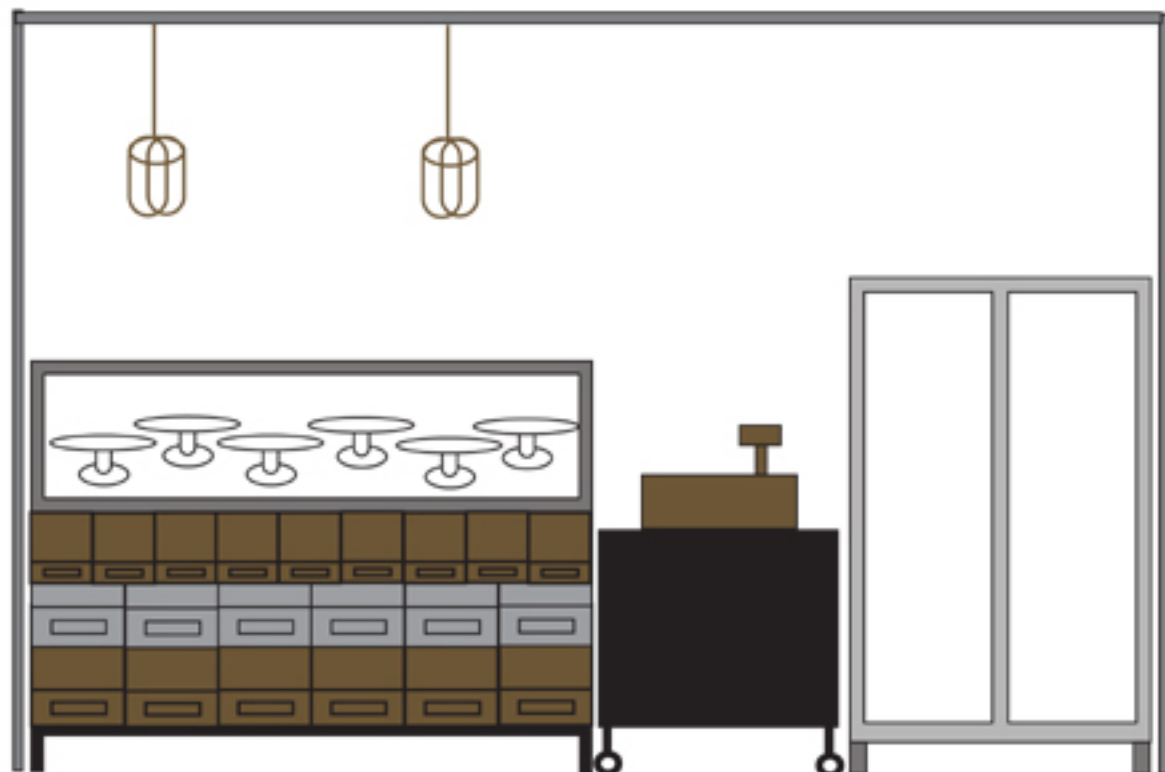
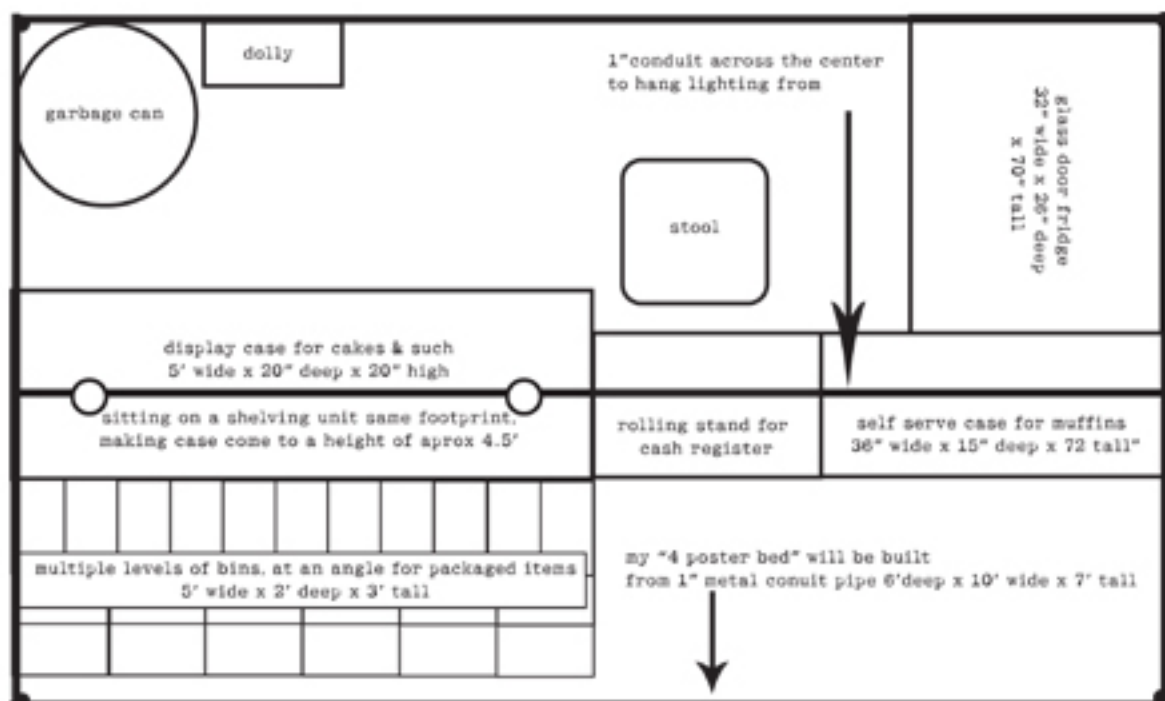
## Crested Duck Charcuterie - 3rd view



## Sustenance Rustic Craft Bakery



## Sustenance Rustic Craft Bakery



## Appendix I



**Gosia's Pierogies**

## Tracy's Treats



## San Francisco Ferry Building



## San Francisco Ferry Building



North Market - Columbus, OH



North Market - Columbus, OH



Spain



Spain



Spain

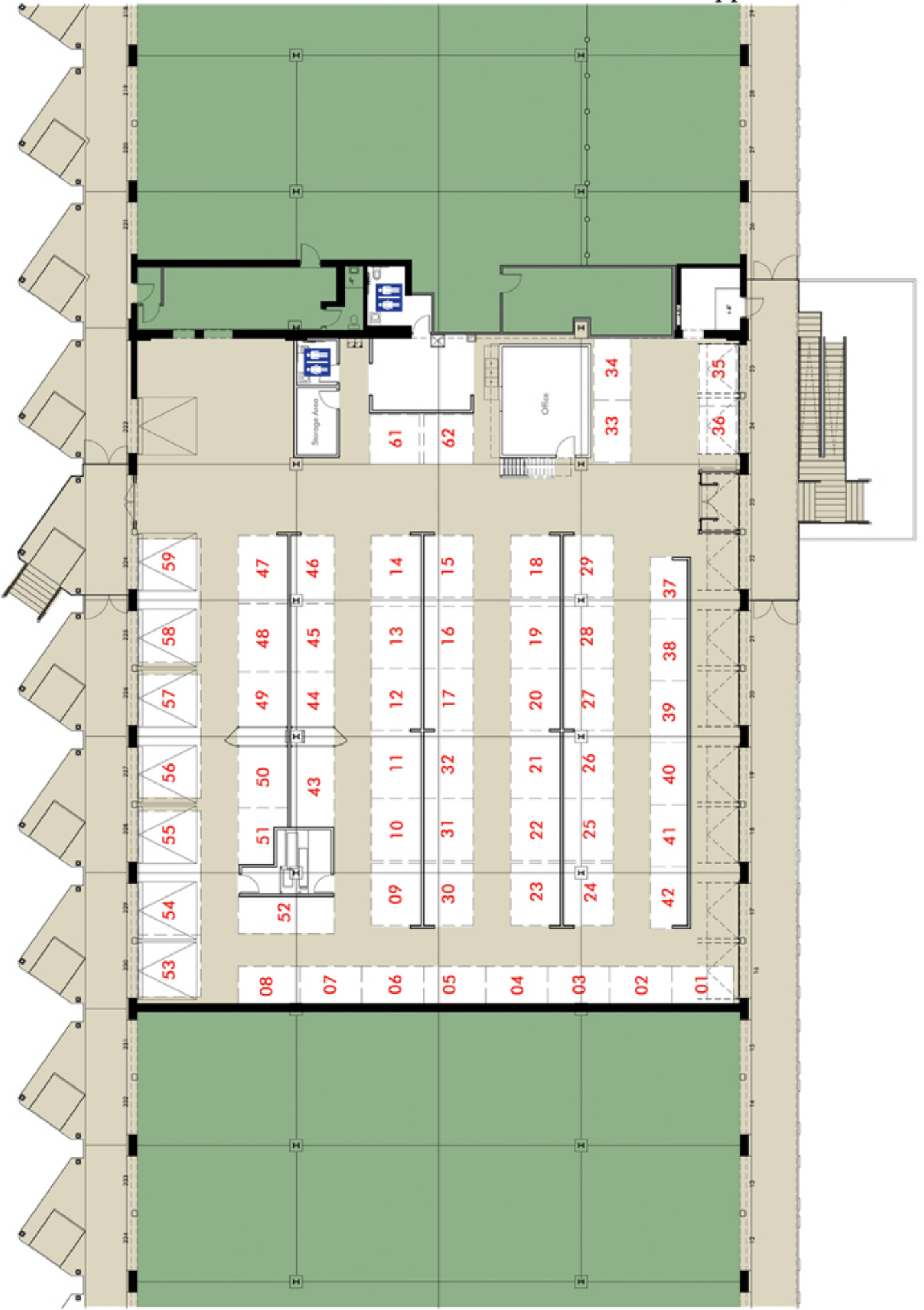


Capitol Market, Charleston, WV

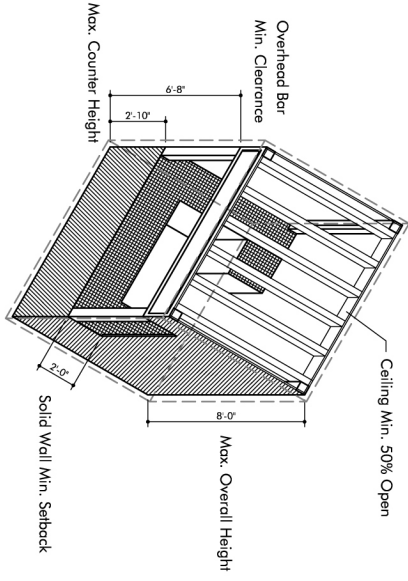
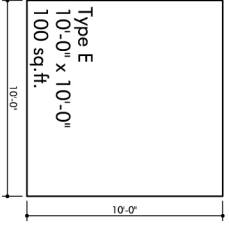
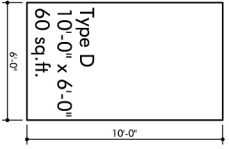
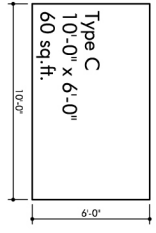
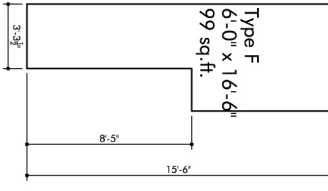
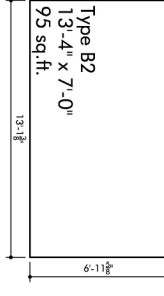
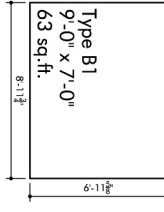
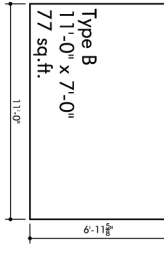
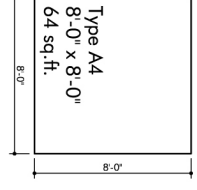
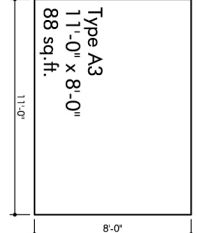
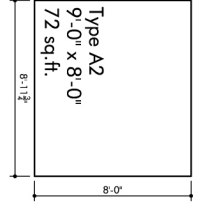
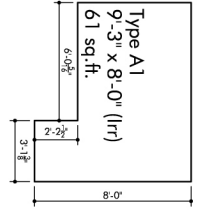
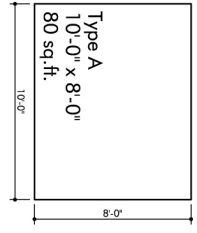




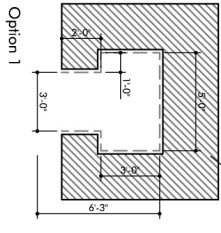
# Pittsburgh Public Market



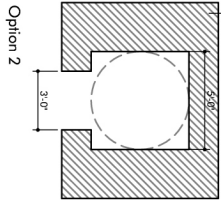
# Appendix III-b



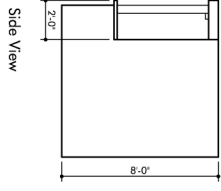
Min. Space Requirements for Public Access



Permitted Display Area



Min. Seiback Requirements for Solid Walls



Min. Clearance Requirements for Overhead Bar

