LEED Narrative

Integrative Process (1 point): Starting with pre-design and continuing throughout the design phases of the restaurant, the architects and designers will perform analyses to reduce energy loads in the building. These analyses will include, but are not limited to, site conditions, HVAC sizing, renewable energy opportunities, lighting levels, and comfortable thermal ranges.

Location and Transportation

Sensitive Land Protection (1 point): The site at 14975 NW 133rd Terrace does not meet any of the criteria for sensitive land (prime farmland, flood plain, habitat to any critically endangered species, on or within 50 feet of a wetland).

Sustainable Sites

Construction Activity Pollution Prevention (RQ): a control plan will be implemented in accordance with Environmental Protection Agency (EPA) and Construction General Permit (CGP) guidelines to conform to erosion and sedimentation requirements.
Site Assessment (1 point): Before design is complete, a comprehensive survey will be conducted to gather information on the topography, hydrology, climate, vegetation, soil, use, and human health effects of the site.
Rainwater Management (1 point): an onsite retention pond shall be used to manage storm water runoff for the 95th percentile of local rainfall events.
Light Pollution Reduction (1 point): following the BUG rating method, all luminaires used on this site will not exceed their maximum uplight rating.

Water Efficiency

Outdoor Water Use Reduction (RQ): prior to the start of construction, we recommend a survey to be conducted to confirm that the site does not require a permanent irrigation system.
Indoor Water Use Reduction (RQ): water consumption will be reduced by 20% from the baseline by only installing WaterSense-labeled fixtures and ENERGY STAR-rated appliances (or equivalent).
Building-Level Water Metering (RQ); permanent water meters will be installed on site that measure the building's monthly and annual water use.
Outdoor Water Use Reduction (1 point): prior to the start of construction, we recommend a survey to be conducted to confirm that the site does not require a permanent irrigation system.
Indoor Water Use Reduction (4 points): water consumption will be reduced by 20% from the baseline by only installing WaterSense-labeled fixtures and ENERGY STAR-rated appliances (or equivalent).
Cooling Tower Water Use (1 point): a thorough water analysis shall be conducted to measure levels of calcium, silicon dioxide, chloride, conductivity, and total alkalinity.
Water Metering (1 point): we suggest the installation of permanent water meters on the indoor plumbing fixtures as well as hot water tanks and heaters.

LEED Narrative

STEEL DEVELOPERS, INC.

Energy and Atmosphere

Fundamental Commissioning and Verification (RQ): a commissioning authority shall conduct a survey on for each mechanical, electrical, plumbing, and renewable energy system in accordance with ASHRAE guidelines and the owner's requirements.
Minimum Energy Performance (RQ); we recommend performing a Whole-Building Energy Simulation to compare against the values for a 5% improvement in energy use.
Building-Level Energy Metering (RQ): we recommend the installation of utility-owned meters capable of measuring building-level resource use.
Fundamental Refrigerant Management (RQ): no chlorofluorocarbon (CFC)-based refrigerants will be used in any HVAC systems.
Enhanced Commissioning (4 points): in accordance with ASHRAE Guideline 0-2005, and Guideline 1.1-2007, the commissioning authority shall complete the entire commissioning process as it relates to energy, water, indoor air quality, and durability.
Optimize Energy Performance (8 points); we recommend defining a clear baseline for comparison with proposed improvements as they relate to appliances, equipment, lighting, and refrigeration.
Advanced Energy Metering (1 point): we recommend the installation of advanced energy meters for all whole-building energy sources as well as energy uses constituting 10% or more of the total annual consumption of the building.
Enhanced Refrigerant Management (1 point): we recommend only using refrigerants that have an ozone depletion potential (ODP) of zero and a global warming potential (GWP) less than 50.

Materials and Resources

Storage and Collection of Recyclables (RQ): dedicated areas will be provided for the collection and storage of recyclable materials for the entire building.
Construction and Demolition Waste Management Planning (RQ): we recommend establishing a waste diversion goal, with a minimum of five materials, targeted for reuse, recovery, or recycling.
Construction and Demolition Waste Management (1 point): we recommend recycling/salvaging at least 50% of the total construction and demolition material across a minimum of three material streams.

LEED Narrative

STEEL DEVELOPERS, INC.

Indoor Environmental Quality

Minimum Indoor Air Quality Performance (RQ): we recommend calculating the minimum outdoor air intake flow to satisfy the minimum requirements of ASHRAE Standard 62.1-2010, Sections 4-7.

Environmental Tobacco Smoke Control (RQ): smoking is strictly prohibited inside the building. We propose a designated smoking area outside located at a minimum of 25 feet from all entries of the building.

Enhanced Indoor Air Quality Strategies (2 points): we propose an enhanced IAQ strategy that meets the requirements of both mechanically and naturally ventilated spaces.

Low-Emitting Materials (3 points): we recommend an analysis conducting the threshold level of emissions for interior paints, interior adhesives, flooring, composite woods, ceilings, walls, acoustic insulation, and furniture.

Construction Indoor Air Quality Management Plan (1 point): we propose an indoor air quality control plan during the construction phase of the restaurant.

Indoor Air Quality Assessment (2 points): we recommend performing a building flush-out by supplying a total air volume of 14,000 cubic feet of outdoor air per square foot of gross floor area while maintaining an internal temperature between 60 and 80 degrees Fahrenheit with relative humidity being no higher than 60%.

Interior Lighting (2 points): we recommend providing controls that can reduce ambient light levels to 30-70% of the maximum illumination level.

Daylight (2 points): we propose achieving illuminance levels between 300 and 3000 lux for a regularly occupied floor area of 75%.

Quality Views (1 point): we propose adding views that include sky and movement, as well as multiple lines of sight in different directions (at least 90 degrees apart).

Innovation

Leed Accredited Professional (1 point): we propose hiring at least one LEED Accredited Professional, with experience in restaurants, to be a principal participant of the project team.