THE WELL

RESTAURANT PILOT ADDENDUM

VERSION A | JUNE 2015 WITH ADDENDA THROUGH Q2 2018

INTERNATIONAL WELL BUILDING INSTITUTE™

WELL Building Standard®
Restaurant Pilot A

The WELL Pilot Program

The WELL Building Standard® Version 1.0 (WELL v1.0) was launched on October 20th, 2014 for the Commercial and Institutional Office building sector. That standard applies to office spaces, where well-being is related to worker health, performance and motivation.

While positioned for office projects, large sections of the WELL Building Standard have applications outside the office setting, although most building types require some modification. These differences create the need for new WELL Pilot Programs. As such, the International WELL Building Institute™ (IWBI) has begun creating Pilot Programs to test and refine how standards can best apply to new building sectors. The IWBI will integrate the information and lessons learned from the WELL Pilot Program into future versions of the WELL Building Standard, which will include specific Features, Parts, and Requirements for new building sectors addressed by the pilots.

WELL Pilot Standards are developed by incorporating best practices for building design and by adapting the current WELL Building Standard to new building uses. Over the course of a Pilot Program, the IWBI will use information and feedback gathered from pilot projects and industry experts to further refine the Pilot Standard prior to publication as part of the WELL Building Standard. A standard will move out of the pilot phase and become a graduated standard, which refers to standards that are integrated into the base WELL Building Standard. Graduated standards, by definition, are standards that have successfully passed through pilot testing and are part of the published WELL Building Standard.

Certification of Pilots

Pilots may receive Silver, Gold or Platinum Pilot Certification.

To achieve Silver Pilot Certification, a project must satisfy 100% of all Preconditions as well as 20% of all Optimizations. This differs from the WELL Building Standard due to the fact that the IWBI uses feedback including which Features are selected as a basis for informing the eventual integration of pilot Features into the WELL Building Standard.

Gold and Platinum Pilot Certification follow the same rules as with the WELL Building Standard: 100% of all Preconditions must be met plus 40% of all Optimizations for Gold Pilot Certification or 80% of all Optimizations for Platinum Pilot Certification.

WELL Pilot Certification is not guaranteed and will not be awarded until the IWBI verifies that all necessary documentation and performance requirements are met.

Organization of Spaces

A space is defined as some or all of a building that is typified by a specific use or function. Spaces are tied to specific WELL standards and can either be primary or secondary, as designated by the IWBI. All projects are anchored by a primary space and follow its associated WELL standard. If the scope of a pilot project includes a space that falls under the definition of an existing secondary space, then that project must apply the secondary space standard alongside the primary space standard in order to achieve WELL Pilot Certification.

This pairing system ensures that any distinct spaces within the project scope that may require unique considerations will only be held to those requirements appropriate for that space. However, pairing standards is required only when the WELL standards associated with the spaces are both of the same

class: either both the standards are pilot standards, or both the standards are graduated (i.e., non-pilot) standards. For more information, see the WELL Certification Guidebook.

Restaurant Spaces

Restaurants are primary spaces in the scope of the WELL Building Standard®. This means that it is possible that the WELL Restaurant Standard could be applied across the entirety of a certified space. However, this does not preclude the possibility that certain parts of the project may fall under the purview of a secondary standard.

Most spaces that use the Restaurant Pilot Standard will need to likewise use the Commercial Kitchen Pilot Standard, which refers to the commercial kitchen secondary space: the Restaurant Pilot Standard covers only the consumer space, while the kitchen portion will have unique considerations relating to food handling and preparation if those activities also occur on-site.

This Pilot Standard for Restaurants presents new content designed to provide improvements to dining spaces.

The Restaurant space is applicable in locations where a consumer may purchase food items and dine on the site, which may include indoor and/or outdoor seating. The establishment may include waiting staff that tend to consumers, or may be self-serve. The Restaurant space does not include take-out only establishments, nor does it include establishments whose primary source of revenue derives from the sale of alcoholic beverages. Further, the Restaurant Pilot Standard only applies to dining spaces—it does not cover kitchens wherein food is prepared.

Americans are increasingly dependent upon restaurants and other prepared food for their nutritional health. There are nearly one million restaurant locations in the United States, employing 14 million people and providing a third of the nation's total caloric intake.[1,2] Ensuring that restaurants have healthy, nutritionally complete options and otherwise facilitate healthier consumption decisions is not merely a matter of consumer choice; it's an issue of public health.

The Restaurant Pilot Program addresses health and well-being issues specific to dining environments, and the ambient conditions and design of such establishments which promote healthy eating habits.

Participating in the Pilot Program

The first step in creating a restaurant pilot project is to officially apply to the Pilot Program with the IWBI. Projects must provide specific information to the IWBI for initial evaluation. The IWBI will conduct an initial evaluation to ensure the project is appropriately categorized as a WELL Restaurant Pilot Project, and if so, the IWBI will assign an agent to work closely with the project's designated point of contact to provide assistance and ensure that feedback can be carefully integrated into the pilot framework.

The goal of the WELL Pilot Program is to garner substantive feedback on elements outside the core of the WELL Building Standard®. One benefit of registering as an early pilot is that the project will work with

---

[1] *Facts at a Glance*. National Restaurant Association website. http://www.restaurant.org/News-Research/Research/Facts-at-a-Glance. Updated April 4, 2015. Accessed May 8, 2015.
[2] Food-Away-from-Home. United States Department of Agriculture Economic Research Service website. http://www.ers.usda.gov/topics/food-choices-health/food-consumption-demand/food-away-from-home.aspx. Updated October 29, 2014. Accessed May 8, 2015.

the assigned agent and the IWBI to establish guidelines and evaluate new Features and Parts for future inclusion into the published WELL Building Standard.

How to Use Addenda with the current WELL Building Standard

This document presents the Pilot Standard as an addendum: a concise supplementary document that makes clear how the current version of the WELL Building Standard uniquely applies to the building sector. Projects can thus use the current version of the WELL Building Standard as the primary resource and set of requirements along with the WELL Certification Guidebook, which clarifies how proof of achievement is verified.

This addendum document describes the three differences between the pilot and the WELL Building Standard:

1. Parts that do not apply in any form to this pilot.
2. New Parts within existing Features that apply to this pilot.
3. New Features that apply to this pilot.

If an applicable Feature does not fall into the categories above, then the pilot project should follow the Feature as described in the current version of the WELL Building Standard.

The following chart summarizes numbers 1 and 2 above by listing the existing applicable Parts, the existing not applicable Parts, and the new Parts. It also describes the Feature level (Precondition/Optimization) for this pilot, which may be different than in the published WELL Building Standard.

APPLICABILITY MATRIX

Feature	Level	Parts Applicable	Not Applicable	New Parts
Air				
01 Air quality standards	PRECONDITION	1 2 3		
02 Smoking ban	PRECONDITION	1 2		
03 Ventilation effectiveness	PRECONDITION	1 2 3		
04 VOC reduction	PRECONDITION	1 2 3 4 5		
05 Air filtration	PRECONDITION	1 2 3		
06 Microbe and mold control	PRECONDITION	1 2		
07 Construction pollution management	PRECONDITION	1 2 3 4		
08 Healthy entrance	PRECONDITION	1 2		
09 Cleaning protocol	PRECONDITION	1		
10 Pesticide management	PRECONDITION	1		
11 Fundamental material safety	PRECONDITION	1 2 3 4 5		
12 Moisture management	PRECONDITION	1 2 3 4		
13 Air flush	OPTIMIZATION	1		
14 Air infiltration management	OPTIMIZATION	1		
15 Increased ventilation	N/A		1	
16 Humidity control	OPTIMIZATION	1		
17 Direct source ventilation	OPTIMIZATION	1		
18 Air quality monitoring and feedback	OPTIMIZATION	1 2 3		
19 Operable windows	OPTIMIZATION	1 2 3		
20 Outdoor air systems	OPTIMIZATION	1		
21 Displacement ventilation	OPTIMIZATION	1 2		
22 Pest control	PRECONDITION	1 2		
23 Advanced air purification	OPTIMIZATION	1 2 3		
24 Combustion minimization	OPTIMIZATION	1 2 3 4		
25 Toxic material reduction	OPTIMIZATION	1 2 3 4 5		
26 Enhanced material safety	OPTIMIZATION	1		
27 Antimicrobial surfaces	OPTIMIZATION	1		
28 Cleanable environment	PRECONDITION	1 2		
29 Cleaning equipment	OPTIMIZATION	1 2		
Water				
30 Fundamental water quality	PRECONDITION	1 2		
31 Inorganic contaminants	PRECONDITION	1		
32 Organic contaminants	PRECONDITION	1		
33 Agricultural contaminants	PRECONDITION	1 2		
34 Public water additives	PRECONDITION	1 2 3		
35 Periodic water quality testing	OPTIMIZATION	1 2		
36 Water treatment	OPTIMIZATION	1 2 3 4 5		
37 Drinking water promotion	OPTIMIZATION	1 2 3		

APPLICABILITY MATRIX

Feature	Level	Parts Applicable	Not Applicable	New Parts
Nourishment				
38 Fruits and vegetables	PRECONDITION	1 2		
39 Processed foods	PRECONDITION	1 2		
40 Food allergies	PRECONDITION	1		
41 Hand washing	PRECONDITION	1 2 3		4
42 Food contamination	N/A		1	
43 Artificial ingredients	PRECONDITION	1		
44 Nutritional information	PRECONDITION	1		2
45 Food advertising	PRECONDITION	1 2		4
46 Safe food preparation materials	N/A		1 2	
47 Serving sizes	OPTIMIZATION	1 2		
48 Special diets	PRECONDITION	1		
49 Responsible food production	PRECONDITION	1 2		
50 Food storage	OPTIMIZATION	1		
51 Food production	OPTIMIZATION	1 2		
52 Mindful eating	OPTIMIZATION	1 2		
Light				
53 Visual lighting design	PRECONDITION		1 2	6
54 Circadian lighting design	OPTIMIZATION		1	3
55 Electric light glare control	PRECONDITION	1 2		
56 Solar glare control	PRECONDITION	1 2		
57 Low-glare workstation design	N/A		1	
58 Color quality	OPTIMIZATION	1		
59 Surface design	N/A		1	
60 Automated shading and dimming controls	OPTIMIZATION	1 2		
61 Right to light	OPTIMIZATION	1	2	
62 Daylight modeling	OPTIMIZATION	1		
63 Daylighting fenestration	N/A		1 2 3	
Fitness				
64 Interior fitness circulation	OPTIMIZATION	1 2 3		
65 Activity incentive programs	PRECONDITION	1		
66 Structured fitness opportunities	OPTIMIZATION	1 2		
67 Exterior active design	OPTIMIZATION	1 2 3		
68 Physical activity spaces	OPTIMIZATION	2	1	
69 Active transportation support	OPTIMIZATION	1 2		
70 Fitness equipment	N/A		1 2	
71 Active furnishings	N/A		1 2	

APPLICABILITY MATRIX

Feature	Level	Parts Applicable	Not Applicable	New Parts
Comfort				
72 ADA accessible design standards	PRECONDITION	1		
73 Ergonomics: visual and physical	PRECONDITION		1 2 3	4
74 Exterior noise intrusion	OPTIMIZATION	1		3
75 Internally generated noise	PRECONDITION	1	2	7
76 Thermal comfort	PRECONDITION	1 2		
77 Olfactory comfort	OPTIMIZATION	1		
78 Reverberation time	N/A		1	
79 Sound masking	N/A		1 2	
80 Sound reducing surfaces	N/A		1 2	
81 Sound barriers	OPTIMIZATION	3	1 2	4
82 Individual thermal control	OPTIMIZATION	2	1	
83 Radiant thermal comfort	OPTIMIZATION	1 2		
Mind				
84 Health and wellness awareness	PRECONDITION	1 2		
85 Integrative design	PRECONDITION	1 2 3		
86 Post-occupancy surveys	OPTIMIZATION	1 2		
87 Beauty and design I	OPTIMIZATION	1		
88 Biophilia I - qualitative	OPTIMIZATION	1 2 3		
89 Adaptable spaces	N/A		1 2 3 4	
90 Healthy sleep policy	OPTIMIZATION	1		
91 Business travel	N/A		1	
92 Building health policy	OPTIMIZATION	1		
93 Workplace family support	OPTIMIZATION	1 2 3		
94 Self-monitoring	OPTIMIZATION	1		
95 Stress and addiction treatment	OPTIMIZATION	1 2		
96 Altruism	OPTIMIZATION	1	2	
97 Material transparency	OPTIMIZATION	1 2		
98 Organizational Transparency	OPTIMIZATION	1		
99 Beauty and design II	OPTIMIZATION	1 2 3		
100 Biophilia II - quantitative	OPTIMIZATION	1 2 3		
Innovation				
101 Innovation I	OPTIMIZATION	1 2		
102 Innovation II	OPTIMIZATION	1 2		
103 Innovation III	OPTIMIZATION	1 2		
104 Innovation IV	OPTIMIZATION	1 2		
105 Innovation V	OPTIMIZATION	1 2		

ADDITIONAL PARTS

Some Features are modified in some way from how they are defined or required in the graduated WELL Building Standard. These differences take the form of changes in certification level, or the addition or removal of specific parts to tailor the Feature for this pilot application. This section of the document details any new parts within existing features which apply to this pilot. Any changes in Feature level of all Parts listed here (Precondition/ Optimization), are shown in the previous table. Because of simultaneous pilot programs in multiple building sectors, the numbering system may not be sequential.

NOURISHMENT

Letters of Assurance | Annotated Documents | On-Site Checks

41 HAND WASHING

Part 4: Hand Washing Station Location

VISUAL INSPECTION

Bathroom and kitchen sinks meet the following requirement:

a.[69] Where applicable, a handwashing station or a clear sign pointing to the nearest handwashing station, is located at the entryway to areas intended for food consumption.

44 NUTRITIONAL INFORMATION

Part 2: Healthy Cooking Guidelines

VISUAL INSPECTION

The following are freely available wherever food is sold or in common areas where food is commonly consumed or prepared:

a. A library of at least 3 cookbooks, magazines, or other literature related to healthy cooking or gardening for every 100 occupants are available in the food preparation area.

b.[77] Information on suggested caloric intake based on age, gender, weight and activity level according to USDA recommendations and displayed prominently in the kitchen and dining spaces.

45 FOOD ADVERTISING

Part 4: Healthy Menu Design

VISUAL INSPECTION

Menus and menu boards are designed to meet at least two of the following requirements:

a.[175] Healthy menu items are listed using appealing descriptions.

b.[175] Healthy menu items are visually highlighted, such as through icons, different colors or bolding.

c.[175] Healthy menu items are listed first in each menu section.

d.[175] Healthy menu items are listed in prominent areas of the menu, for example at the top, bottom or corners of a menu page.

LIGHT

Letters of Assurance | Annotated Documents | On-Site Checks

53 VISUAL LIGHTING DESIGN

Part 6: Visual Acuity for Dining

ARCHITECT

SPOT MEASUREMENT

The ambient lighting system at dining surfaces for the specified restaurant types meet the following requirements:

a.[174] Cafeterias: Able to maintain an average of 150 lux [14 fc] or more measured on the horizontal plane at the height of the dining surface. The lights may be dimmed in the presence of daylight, but they are able to independently achieve these levels.

b.[174] Casual dining and fast food: Able to maintain an average of 100 lux [9 fc] or more measured on the horizontal plane at the height of the dining surface. The lights may be dimmed in the presence of daylight, but they are able to independently achieve these levels.

c.[174] Fine dining: Able to maintain an average of 30 lux [3 fc] or more measured on the horizontal plane at the height of the dining surface. The lights may be dimmed in the presence of daylight, but they are able to independently achieve these levels.

54 CIRCADIAN LIGHTING DESIGN

Part 3: Melanopic Light Intensity in Breakrooms

ARCHITECT

SPOT CHECK

Workplaces where employees spend most of their time in spaces with light levels limited by work type (such as restaurant servers or hospital ward workers) have break rooms which meet the following requirement:

a. Lights provide a maintained average of at least 250 equivalent melanopic lux as measured on the vertical plane facing forward at surfaces 1.2 m [4 ft] above finished floor. The lights may be dimmed in the presence of daylight, but are able to independently achieve these levels.

COMFORT	Letters of Assurance	Annotated Documents	On-Site Checks

73 ERGONOMICS: VISUAL AND PHYSICAL

Part 4: Standing Support

OWNER

SPOT CHECK

Workstations in which employees are required to stand for extended periods of time include the following amenities:

a.[128] At least 10 cm [4 inches] of recessed toe space at the base of the workstation to allow decreased reaching requirements for employees.

b.[128] A foot rest to allow employees to alternate resting feet.

c.[128] Anti-fatigue mats or cushions.

74 EXTERIOR NOISE INTRUSION

Part 3: Acoustical Narrative

PROFESSIONAL NARRATIVE

The project team provides a narrative describing:

a. The sources of external and internal noise considered in design.

b. The strategies undertaken to manage these sources.

75 INTERNALLY GENERATED NOISE

Part 7: Disruptive Music Limitation

PERFORMANCE TEST

If music is played in the space, sound levels may not exceed the following:

a.[173] 7 decibels over the ambient sound level measured a minimum of 15 ft [4.5 m] outside of the entrance to the space.

81 SOUND BARRIERS

Part 4: Noise Intrusion Mitigation

ARCHITECT AND CONTRACTOR

SPOT CHECK

The following requirements are met in buildings located less than 0.8 km [0.5 mi] from significant noise sources, including aircraft over-flights, highways, trains, and industrial processes:

a.[131] Exterior windows, doors, and any other openings have a minimum STC rating of 35.

b.[131] Exterior wall penetrations must be treated for sound control. Methods may include the use of acoustical sealant, lined elbows on vents, or lined exterior ducts.

PILOT FEATURES

As part of the pilot project, IWBI is developing Features specific to pilot applications not present in commercial and institutional projects. Pilot Features are likely to undergo the most change through the pilot process – with new features added over the life of the project (some potentially proposed by the project itself) and some changed as project realities influence development.

Pilot Features always carry a designation P followed by a number and are numbered outside of the graduated WELL numbering system, regardless of their category. Because of simultaneous pilot programs in multiple building sectors, the numbering system may not be sequential.

NOURISHMENT

Letters of Assurance | Annotated Documents | On-Site Checks

P7 STRATEGIC DINING DESIGN

OPTIMIZATION

The way that dining environments are designed can shape eating habits through the way certain options are presented over others. Dining areas that offer healthy options while increasing the appeal and visibility of healthy foods have a positive impact on the formation of healthier eating habits, while dining spaces with easily accessible unhealthy foods can more easily allow opportunities for unhealthy decisions.

Intent: To create an eating environment that promotes healthy food consumption choices.

Part 2: Healthy Food Convenience

VISUAL INSPECTION

The following requirement is met:

a. [73] A "healthy convenience" checkout line is arranged for only whole grain products, non-flavored low-fat or non-fat dairy products (and dairy alternatives) and fruit and vegetable purchases.

Part 3: Seating Choice Variety

SPOT CHECK

The following requirements are met:

a. [175] Elevated, high-top tables and seats comprise at least 25% of the total seat options available in the dining space.

b. [175] Booth seats comprise no more than 25% of the total seat options available in the dining space.

Part 4: Quiet Dining Zone

SPOT CHECK

The following requirement is met:

a. [175] If a television is present, a television-free section of the dining space is available with tables and seats that comprise at least 25% of the total seat options available in the dining space.

Citations

Citations are organized by the endnote number found next to each requirement letter in the Pilot Standard. The reference codes below the citation refer to a specific feature number, part number and requirement letter. Because of simultaneous pilot programs in multiple building sectors, the numbering system may not be sequential.

69 Food and Drug Administration. Food Code: 2013 Recommendations of the United States Public Health Service Food and Drug Administration. PB2013-110462. Published 2013.

41.4.a The Food Code 6-301.14 requires signage notifying food employees to wash their hands at all handwashing sinks.

73 Hanks AS, Just DR, Wansink B. Smarter Lunchrooms Can Address New School Lunchroom Guidelines and Childhood Obesity. 2013. The Journal of Pediatrics, Volume 162, Issue 4, pp. 867-869.

P7.2.a Smarter Lunchrooms Can Address New School Lunchroom Guidelines and Childhood Obesity uses an intervention that features a "healthy convenience line" for healthy foods, including fruits and vegetables.

77 U.S. Department of Agriculture and U.S. Department of Health and Human Services. Dietary Guidelines for Americans, 2010. 7th Edition, December 2010. U.S. Government Printing Office, Washington, D.C.

44.2.b Dietary Guidelines for Americans suggest recommendations for healthy eating healthy caloric intake based on age, gender, weight, and activity levels.

128 Occupational Safety and Health Administration (OSHA). Guidelines for Retail Grocery Stores: Ergonomics for the Prevention of Musculoskeletal Disorders. Washington, D.C.: U.S. Department of Labor; 2004: 15-17.

73.4.a The OSHA Retail Guidelines say to "Provide adequate toe space (at least 4 inches) at the bottom of the workstation. Toe space allows cashiers to move closer to the checkstand, decreasing reaching requirements."

73.4.b The OSHA Guidelines state that "Placing a foot on a footrest or other support will promote comfort."

73.4.c The OSHA Guidelines state that "Good quality anti-fatigue mats reduce back and leg fatigue."

131 U.S. Green Building Council. Pilot Credit: Acoustic Comfort. http://www.usgbc.org/node/4631859?return=/credits. Published 2013. Accessed December 10, 2014.

81.4.a The LEED v4 credit for Acoustic Comfort for homes sets 2 options for the LEED point, one of which requires that exterior windows and doors have a min. STC rating of 35 for buildings less than 0.5 mi away from a significant noise source.

81.4.b The LEED v4 credit for Acoustic Comfort for homes sets 2 options for the LEED point, one of which requires that exterior walls are sealed or otherwise treated for sound control, for buildings less than 0.5 mi away from a significant noise source.

173 New York City Department of Environmental Protection. A Guide to New York City's Noise Code. http://www.nyc.gov/html/dep/pdf/noise_code_guide.pdf. Published 2014. Accessed April 16, 2015.

75.7.a The NYC DEP's Guide to the NYC Noise Code states that music heard on the street may not exceed 7 decibels over the ambient sound level, as measured on the street or public right-of-way 15 ft or more from the source from 10PM-7AM.

174 American National Standards Institute and Illuminating Engineering Society of North America. American National Standard Practice for Office Lighting. New York, NY: Illuminating Engineering Society of North America; 2012. RP-1-12.

53.6.a ANSI/IES RP-1-12 provides Table B1 for recommended maintained illuminance targets for the horizontal plane. Table B1h recommends a target value of 150 lux for cafeterias.

53.6.b ANSI/IES RP-1-12 provides Table B1 for recommended maintained illuminance targets for the horizontal plane. Table B1h recommends a target value of 100 lux for casual dining and 200 lux for fast food dining.

53.6.c ANSI/IES RP-1-12 provides Table B1 for recommended maintained illuminance targets for the horizontal plane. Table B1h recommends a target value of 30 lux for fine dining.

175 Wansink B. Restaurant Dining by Design. In: Slim By Design: Mindless Eating Solutions for Everday Life. New York, NY: HarperCollins Publishers; 2014: 65-111.

45.4.a Slim by Design notes that descriptive words for healthy menu options sell more of that item.

45.4.b Slim by Design discusses how the design of a menu could help guide the viewer's eye to healthier items, such as through the use of text styling differences that catch the eye including bold type or icons.

45.4.c Slim by Design notes to list healthier items first under menu sections.

Citations

45.4.d Slim by Design discusses how menu the design of a menu could help guide the viewer's eye to healthier items, and notes that typically menus are read in a Z-shaped pattern, starting at the top left.

P7.3.a Slim by Design notes that people sitting at high-top bar tables seem to order more salads and fewer desserts.

P7.3.b Slim by Design notes that people sitting at dark tables or booths seem to consume heavier foods and larger quantities of food.

P7.4.a Slim By Design notes that restaurants could have a TV-free section for some patrons.

381 Park Avenue South
Suite 1101
New York, NY 10016

www.wellcertified.com