CAFFE CALABRIA COFFEE ROASTING COMPANY

RENOVATION PLAN & REDEVELOPMENT FUNDING REQUEST

Project Name:
Caffe Calabria Coffee Roasting Company

Project Location:
3933 30th Street, San Diego, CA 92104

Ownership:
Holt and Holt Property
Arne and Susan Holt
San Diego, CA
Contact: Arne Holt (619) 683-7787

Project Costs:
$1.2 million

Funding Request from NPPAC:
$900,000

General Contractor:
Empowered Energy Solutions
Ted Torre-Bueno, President

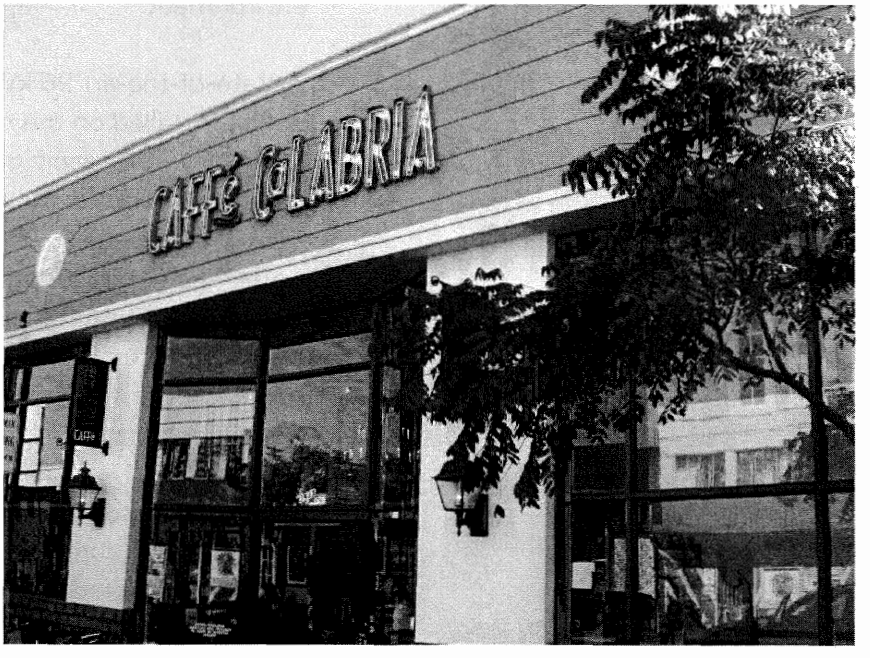
Architect:
Melvin Dalton McGee Architects, Inc.
San Diego, CA
Melvin McGee AIA, Principal

Other Proposed Funding Sources:
- Federal and State rebates for energy efficiency and solar installation
- Utility rebates and zero-interest loans for energy efficiency measures

Building Design and Site:

Caffe Calabria's cafe and coffee-roasting facility operate out of the former Bank of America building in the heart of the North Park neighborhood's business district. The cafe and roastery currently share the high-ceilinged main floor (approx. 5000 sq. ft.), while the basement level (approx. 5000 sq. ft.) is used primarily for storage; offices and meeting rooms are located on a second level (approx. 2000 sq. ft.) near the rear of the building. Some of the bank's original features, including its thick-walled vaults and their heavy doors, remain in place throughout the unique structure. Of particular note is the heavily over-built basement level, which once served as a fall-out shelter and supports the massive concrete-slab floor of the main level with thick, reinforced concrete pillars.

The 3900 block of 30th Street lies just north of the most heavily-trafficked intersection in all of North Park, and was, until recently, among the most blighted of the mid-town area's streets. This confluence of factors, when considered alongside the neighborhood's historical significance, prompted the City of San Diego to establish, in 1997, the North Park Redevelopment Project and, in 2003, to select a portion of North Park as one of five Pilot Villages in its City of Villages program. The North Park Pilot Village is a unique redevelopment effort, as it aims to redesign and reclaim a broad area of pre-existing business property in conjunction with individual property-owners rather than design and build a single large multi-use development, as is the case with other City of Villages projects. Thus far, these programs have resulted in the development of notable projects like La Boheme and the North Park Theatre.; Caffe Calabria hopes to add to their success in revitalizing North Park's downtown district.



Scope of Work:

The basement level requires complete renovation in order to serve as functional production, workshop, and storage space. New HVAC and humidity-control systems are necessary both for storage of sensitive raw coffee beans and for ensuring a pleasant and comfortable working area. High-efficiency LED lighting will minimize waste-heat loads and maximize the effectiveness of air-management systems while creating a safe and bright environment. Installation of a 120 kilo-capacity roasting system, complete with a heat-recycling emissions-control unit, will greatly improve the efficiency of natural gas use in the roasting process. Brick-covered walls and concrete ceiling will be coated and sealed in order to create an ideal food-production space while maintaining an old-world appearance. A full coffee equipment repair facility, a coffee lab and tasting room, a tea blending area, and extensive green coffee storage areas will be created in this currently under-utilized space. We hope to install a live video feed from the basement production facility to the public area on the main floor in order to maintain a strong visual connection between our manufacturing processes and our final product in the cafe.

The main level will gain 30% more cafe seating with the addition of a mezzanine level which will also afford patrons an enhanced view of coffee roasting and production facilities. Vent hoods will be mounted above the cafe's panini grills and the wood-fired pizza oven, helping to further mitigate the effects of waste heat on the cafe environment.

A state-of-the-art 96 kW solar energy-generation system will be installed on the roof of the building alongside a small hydro-organic greenhouse that will produce organic vegetables for use in the cafe. To further reduce the building's energy consumption, a small rooftop solar water-heater will supply pre-heated water to the cafe's dishwasher. Super-efficient Coolerado evaporative air-conditioning units will also be mounted on the rooftop, supplying the building's production areas with plenty of fresh, flowing air.

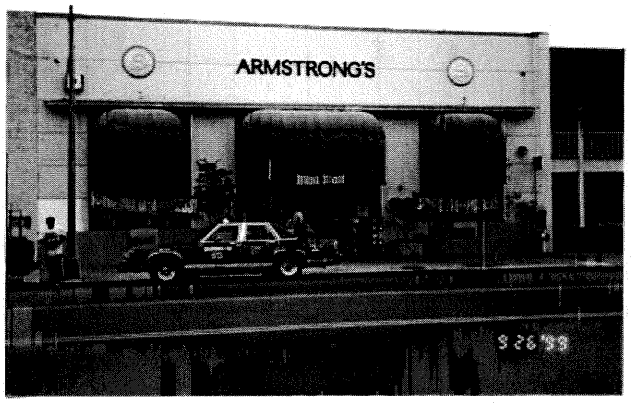
Finally, the second-floor balcony area will be reclaimed for employee use during breaks; this private outdoor seating near a collection of coffee and ficus trees will also enhance the appearance of the rear of the building.

CAFFÉ CALABRIA
COFFEE ROASTING CO.

Company History:

Caffe Calabria Coffee Roasting Company was founded in 1995 by sibling business partners Arne and Susan Holt after they decided that their Caffe Calabria coffee carts needed fresh, locally-roasted beans in order to achieve a more perfect cup. When the resulting wholesale business grew beyond the capacity of their small roasting operation in downtown San Diego, they decided to invest in a more inspiring facility and moved the roastery to its current home, 3933 30th Street in the North Park neighborhood, in 2000. Other coffee houses operated in the area at the time, but Calabria's artisan coffee roasting facility was a unique manufacturing enterprise among the small, shabby retail stores that dominated the neighborhood's business district. With their personal savings and loans from a few relatives the Holts pulled together enough money to build and open a European-style coffee bar alongside their roasting facility in April 2001, and thus created one of the most distinctive businesses in North Park.

A bustling center of local activity—from Film Festival parties to televised soccer match meet-ups, from study dates to skimming the newspaper headlines, from a quick ristretto espresso at the bar to a relaxed lunch with a glass of wine — Calabria has always been much more than a coffee bar. The cafe serves as a neighborhood hub - an especially integral piece of North Park's varied landscape that can bring together homeowners and tourists and students and professionals and artists and foodies under one roof - while the roastery offers cafe patrons the opportunity to watch artisan roasters crafting each small batch of coffee beans. More broadly, Caffe Calabria has significantly boosted the "live-ability" of North Park's entire central intersection and its opening helped to dramatically reduce blighting on 30th Street, prompting other independent businesses to open their doors. The feel of the neighborhood began to change as many of these businesses — The Linkery, HeavenSent Desserts, Urban Solace, others — established a strong, consistent neighborhood presence that has increased the area's vitality and walkability; it would seem that Calabria acted as a crucial "domino" in the series of small businesses that have altered the face of North Park. After a decade of work and continuous investment, both in his own business and in the community, Arne has not only built Calabria into the premier coffee bar and roastery in San Diego, he has also established himself as one of the pioneers of the "North Park Renaissance."



Building History:

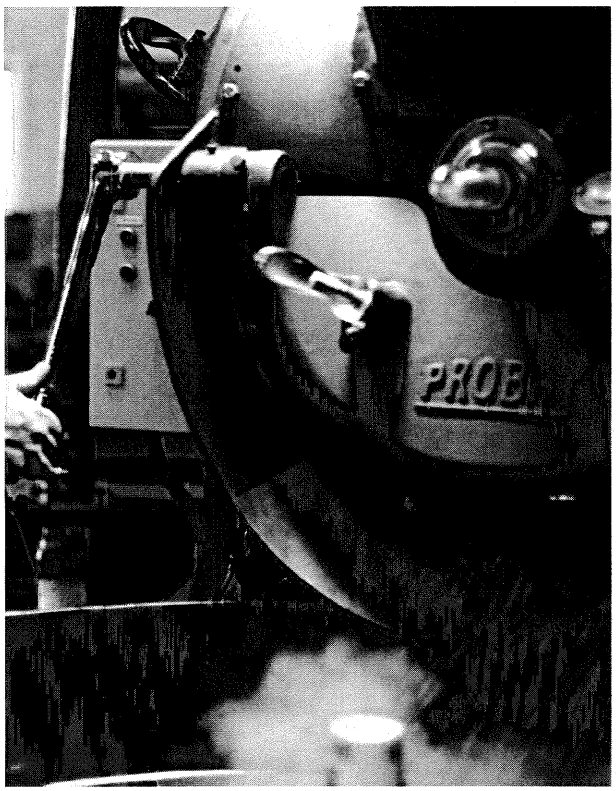
The building that houses Caffe Calabria's coffee-roasting and cafe facilities was constructed in 1950 for Bank of America and retains much of its historic character, despite (and partially because of) the approximately $900,000 Arne has invested in renovations and equipment additions. Though the property and adjacent buildings were unattractive at the time of the Holts' purchase, they had a vision for Calabria's new home and embarked on an ambitious program of renovation and rehabilitation. The broad facade was re-faced in 2000 as part of the renovation project that helped to transform the dim and crowded Armstrong's Mini-Mall (the building's previous occupant) into the spacious, airy Caffe Calabria; simultaneously, many of the internal rooms that had served as banking offices and vaults were re-purposed to serve the coffee-roaster's needs, while most of Armstrong's additions were demolished in favor of a more open aesthetic. Now, ten years later, the cafe features gleaming coffee-service-specific Italian-made bar fixtures, two-story windows, and spreading indoor foliage. The roasting area boasts a 1950's-vintage German coffee-roasting machine, a modern California-made emissions-management system, and a wide range of packaging technologies inside a highly controlled production environment. Between the two rooms is a tall many-windowed wall, allowing great transparency between the public and production environments while maintaining the safety and necessary sanitation of both areas.

Many other indispensable business operations, on the other hand, have not been able to fit so perfectly into the building - some have been shoehorned into available accommodations for nearly a decade now and are struggling to keep up with a growing and changing workplace. The tiny sample-roasting and -tasting room, for instance, is tucked in behind the second-floor offices and lacks sufficient space for even a limited supply of raw or roasted sample coffees. In fact, as Calabria continues to expand, even those rooms which had once seemed ideally suited to their applications have begun to feel cramped and over-full. Looking toward the future of the company, Arne and Calabria find themselves concurrently loving the space they have worked so hard and for so long to create, and needing a great deal more range into which they can continue to grow.

Near-future goals for the cafe include:

- Extend hours of operation into the evenings, as late as 1 a.m. on weekends
- Expand cafe offerings to include house-made Italian-style pizzas and other fresh foods
- Install vent hoods above heat-generating cafe appliances to maximize comfort and safety of workers
- Create an on-site hydro-organic garden capable of producing all necessary vegetables for pizzas and paninis
- Add seating capacity to accommodate growing clientele and to more easily host performances and other events

As Caffe Calabria's cafe extends its hours into the late evenings and expands its menu, our staff will grow by as many as 12 full-time-equivalent members. Due to our commitment to providing hand-crafted products of the very finest caliber, Calabria provides a great deal of paid training to all of its cafe staff and will naturally extend this commitment to the cafe's new staff and offerings. We also intend to enhance our cafe staff's comfort and safety by installing vent hoods above the high-temperature dishwasher, panini grills and Italian-made wood-fired pizza oven: these new appliances will reduce the spread of waste heat and eliminate air-borne cooking-oil residues in the cafe environment. The rooftop hydro-organic greenhouse will grow fresh, organic produce to meet all of the cafe's needs for its new Italian-style pizza offerings in an astonishingly small area. The hydro-organic greenhouse method of gardening maximizes production volume, eliminates carbon emissions created by transporting produce, and ensures fresh produce of the highest quality for the cafe's pizzas and paninis. This on-site food-production, combined with outstanding dedication to quality and to local foodie culture, will ensure that Caffe Calabria's new wood-fired pizza oven will be a positive addition to North Park's nightlife.



Near-future goals for the roastery include:

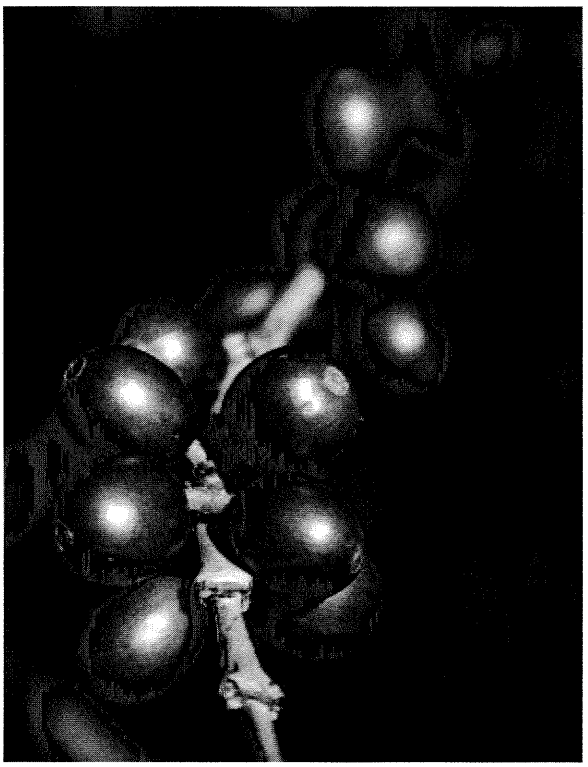
- Purchase a second vintage coffee-roasting system capable of tripling current production
- Create a state-of-the-art coffee lab and tasting room to maintain consistently world-class coffee production
- Increase green coffee storage capacity while also increasing control over temperature and humidity levels in order to safeguard the unique characteristics of raw specialty coffees
- Expand production into currently under-utilized space, while maintaining maximum transparency between production areas and public areas

Caffe Calabria's wholesale coffee production is entering a new phase. As always, our clients include small independent cafes, fine dining establishments, and even local breweries who use specially blended coffees in some beer recipes. But as our customer base continues to grow and diversify, and as we develop the capacity to offer fresh-roasted coffees to ever-larger markets, our roastery staff and equipment are being pushed toward the limits of their performance. And although hiring additional staff will be a large part of our strategy for meeting the challenges of a burgeoning business (at minimum, 7 new full-time-equivalent staff would be required to operate proposed equipment and infrastructure upgrades), our first priority must be investment in efficient, high-quality production tools that will provide a solid base on which we can build robust future growth. The acquisition of a second roasting machine will enable us to meet the demands of even the largest potential buyers while continuing to guarantee that all of the coffee that leaves the roastery is truly fresh-roasted and of the highest quality. At the same time, a larger roaster paired with a heat-recycling oxidizer will allow us to reduce the amount of natural gas consumed per quantity of coffee processed. As the amount of roasted coffee leaving our facility increases, so does our need for adequate space in which we can create a stable environment for the storage of green coffee beans. And as the variety and sheer volume of green coffees in our facility both continue to grow, it is essential that we be able to move our sample roasting and tasting room out of its current closet-space and into a dedicated coffee lab. These additions make absolutely necessary an expansion into new space; and while creating a coffee-production facility capable of meeting our needs for the coming decade will certainly be a challenge, our commitment to North Park both as a home and as a partner in growth remains as strong as ever.

"Green-Goals" for Caffe Calabria:

- Develop and implement composting/waste reduction program
- Implement efficiency measures (lighting use, water use, air management) to cap or reduce energy consumption
- Partner with local businesses to encourage alternative transportation options
- Install solar energy-generation system to reduce or eliminate carbon emissions related to necessary electricity use

An expansion of operations as described herein will result in an unavoidable increase in Calabria's energy consumption. Together the cafe and roastery annually consume approximately 150,000 kilowatt hours (KWh) of electricity and 30,000 therms of natural gas at their current levels of operation. And while we can only slow the growth of our natural gas demand by using a larger roasting machine to roast coffee more efficiently and by utilizing solar energy to heat most of our water, we can almost entirely eliminate our building's need to draw electricity from the grid by creating our own power everyday. The amount of power generated by the proposed solar array, in combination with the savings from energy efficiency measures, will be capable of offsetting our entire projected future usage (potentially 277,000 KWh) and will result in the annual savings of 175 metric tons of carbon dioxide emissions - the equivalent of permanently taking fifty American cars off the road. The monetary savings associated with the project will be equally impressive: by leveraging the requested grant to take maximum advantage of available federal and state incentives, Calabria could save an average of $60,000 annually on electricity expenses, amplifying our ability to serve and contribute to North Park's increasingly sophisticated urban scene. Additionally, by making our building more efficient and installing solar energy generators, we will vastly reduce the load we place on the local power grid, reducing in turn the probability that the neighborhood might experience a brown-out during a power crisis.



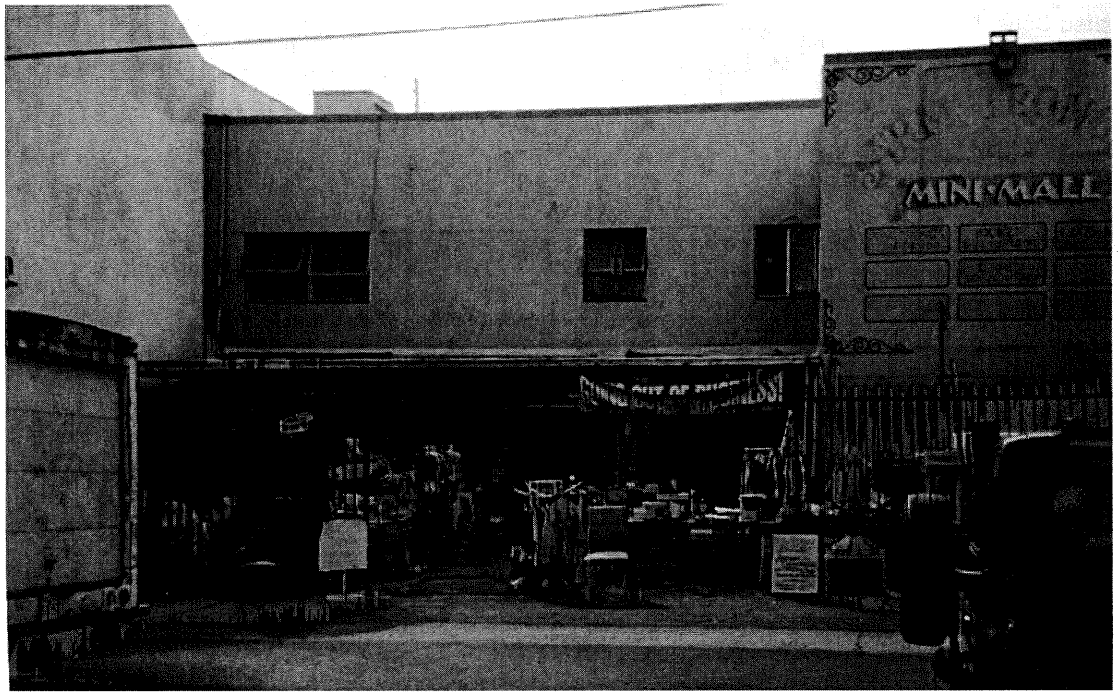
Caffe Calabria understands that the business of importing, roasting, and brewing coffee beans cannot be characterized as "naturally effficient," but we are striving to lessen the impact of the world's favorite beverage on our local, regional and global communities. We have partnered with local gardeners who use our organic waste - coffee grounds, filters, paper napkins and roasting by-products - as compost for their vegetable beds, keeping a huge amount of solid waste out of local landfills. We are establishing partnerships with local bicycle shops in hopes of encouraging even more of our staff-members and customers to leave their cars at home. And we're listening closely to SDG&E's efficiency experts and the California Center for Sustainable Energy as we change lightbulbs, buy new equipment and plan our energy-generation system. With a little help, we'll be able to set an increasingly positive example for responsible urban development in North Park while maintaining our unique multi-use business model, and hopefully inspire others in the area to address their own sustainability issues.

SUMMARY

In an area that must grapple with diverse and rapid growth, Caffe Calabria has a strong history both of collaboration with neighborhood businesses, and of anchoring the community's identity by providing a reliable venue for constant cultural mixing and free flow of ad hoc communication. Our proposed remodel / efficiency retrofit of Caffe Calabria not only expands the company's retail and wholesale operations tremendously, creating valuable new jobs and economic activity in North Park, but it deliberately utilizes every available natural resource and efficiency measure to create a business model for a new millennium - a model in which the building generates its own power, grows its own food, and saves money and resources by recycling and reusing everything it can. A broad array of energy-saving approaches and technologies new and old will be employed to create a profoundly sustainable, profitable building that will continue to add value to the North Park neighborhood for decades to come. This project was designed with an eye toward the great body of work done by city planners over the last 20 years — the San Diego City General Plan, the North Park ReDevelopment Plan, San Diego's City of Villages project, and the North Park PAC's proposed structure for its Green Initiatives — and exemplifies, by creating a dense, innovative mixed-use space that reduces blight and encourages community interaction while also maximizing use of renewables and recycling to reduce carbon output, the core tenets of San Diego's plans for the redevelopment and improvement of its neighborhoods. And although our own planning was guided somewhat by the ideas therein, Calabria's business goals and commitment to the North Park neighborhood always remained the primary factors in our determinations of necessary additions and changes to our facility. We appreciate the opportunity to present our vision for the future of our business and look forward to many years of cooperative growth and development in North Park.

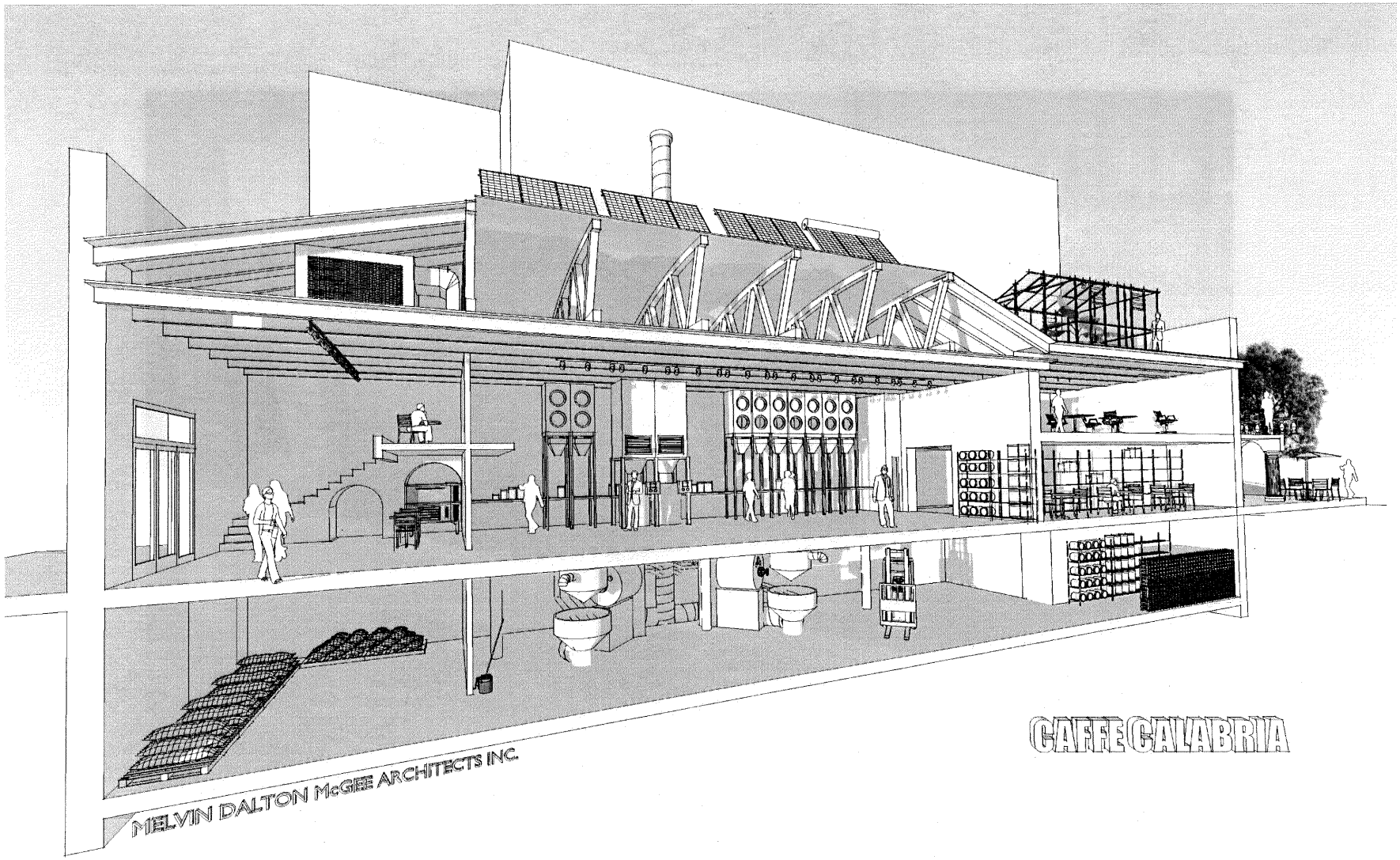
Estimated Construction and Equipment Costs	
Solar	
Solar PV array	$549,000
Upgrade electrical panel	$25,000
Solar water heater with gas backup	$17,600
HVAC	
3 5T Coolerado air-conditioning units	$46,200
Humidity control for green coffee storage	$65,010
Lighting	
LED or high-efficiency fluorescent	$115,500
Other Construction	
Treat concrete in basement	$24,200
Paint ceiling in basement	$12,100
Cover brick in basement walls w/ plastic	$19,360
Build out green coffee storage	$13,492
Build out lab and tasting room	$18,700
Repair back porch	$12,100
Tile office	$10,010
Relocate roaster	$4,950
Place new roaster	$4,950
Redirect oxidizer stacks	$21,000
Air delivery system	$16,500
Built-in packaging tables	$11,000
Build out mezzanine in cafe	$82,500
Build greenhouse	$8,800
Subtotal	$1,077,972
10% contingency budget	$107,700
Project management fee	$107,000
Total Estimated Project Cost	**$1,292,672**
Federal rebate	$164,700
State rebates pay annually for 5 years, based on actual production	est. $101,962
Investment by Caffe Calabria	
(Redevelopment funds not requested for these items)	
Roaster Equipment	
New afterburner (gas-saving smoke oxidizer)	$150,000
120 kilo roaster	$150,000
Packaging equipment and coffee-storage silos	$450,000
Cafe Equipment	
Dishwasher hood and panini grill hood	$22,000
Wood-fired pizza oven hood	$22,000
Total Estimated Equipment Investment	$794,000

BEFORE (Fall 1999)



AFTER (Spring 2000)

TODAY


CAFFE CALABRIA
MELVIN DALTON McGEE ARCHITECTS INC.

Cafe Calabria Request for Green Pilot Project Funding Supplemental Report

We wish to thank the North Park Project Area Committee for the opportunity to present our plan for Cafe Calabria to become one of the green pilot projects for North Park. Our proposal is contained in a separate document which describes the history of Cafe Calabria, its place in the history and culture of North Park, a detailed description of the proposed project, a discussion of how the project meets the goals of the Project Area, an estimated budget, our assistance request based upon prevailing wages, and an explanation of other sources of funding.

We should note that the primary alternative sources of funding are the commitment of $800,000 of the Cafe's owners to the project, and their commitment to contribute all incentives and rebates received from the proposed solar system to the project as well. These incentives, worth a total of $264,000, a significant leveraging of funds. One reason the incentives are this high is because the Cafe reserved its California Solar Initiative funding at the owner's expense before the funding for this initiative dropped by almost 50%. Finally, an on-bill financing loan from SDG&E and retired by the Cafe could be used to offset as much as $100,000 of the project cost, bringing the total contributed to the project by the Cafe's owners to $1,164,000.

To summarize the contribution that this project will make to North Park is not easy, because the Cafe has contributed and continues to contribute to the community in so many ways. From the time of its founding, when the current owners of Cafe Calabria spent over $900,000 to relieve urban blight and help set the community on its current amazing trajectory, to the creation of 28 immediate and follow-on jobs, to its many ongoing charitable and environmental partnerships, the Cafe has always strived to be an active and contributing member of North Park. This project will allow it to contribute not only to the immediate cultural and fiscal health of the community as it has always done, but will allow it to give back in an entirely new way.

By giving Cafe Calabria the capacity to produce coffee in amounts that can be exported internationally to a known demand (thanks in no small part to the Cafe's collaboration on already internationally famous beverages such as Victory at Sea in partnership with Ballast Point Brewing) and by doing so in a way which is notably green and innovative, the Cafe, and its community will become a national and international destination for food and environmental tourism, rapidly growing industries worth billions that will pull new visitors from San Diego and the rest of the world into North Park to enjoy not only the Cafe, but North Park's flourishing shops and culture.

Before summarizing our LEED analysis we would like to briefly touch upon the Cafe's other contributions to the local community and environment that are not captured by LEED.

- All organic waste from the roasting process is captured and distributed to local community farms and gardens for free as top-grade eco-friendly compost.
- All purchasing that can be is green certified. All purchasing that can be is local.
- All solid waste is recycled.

- Burlap bags (much in demand as the base for bags, handbags, backpacks, and other recycled products) are given away in exchange for donation requests which fund education.
- 2% of the Cafe's revenue is given to various programs and foundations to help education and the environment. The Cafe is also pleased to note that it has entered into a partnership with the Surfrider Foundation to help local beaches.

As requested we have prepared a study showing what LEED rating the Cafe project would get if it were to be assigned a rating based on LEED for Commercial Interiors. A checklist and an accompanying detail sheet are attached (we created a detail sheet ourselves which we thought was a bit easier to read than the standard LEED sheet). What follows below is a summary and some additional thoughts.

If the proposed Cafe Calabria project were to be LEED rated according to Commercial Interiors it would receive a LEED Platinum rating. If we were actually trying to achieve a high LEED rating for Commercial buildings we would select some additional measures not called for in our original project to get more points - measures such as water efficiency and enhanced conditioning to get a total of 91 points. However, even without these measures the project still scores 80 LEED points. The primary reasons for this very high rating are as follows:

- The building is intrinsically an ideal candidate for LEED - it is in an existing, walkable neighborhood with excellent access to public transportation. The building is already highly efficient by LEED standards since it lacks some environmentally harmful features such as irrigated landscaping and significant parking.
- Because Caffe Calabria is a coffee roaster it already has to live up to very high air monitoring and safety standards , which is rewarded by the LEED system.
- The proposed project is already highly focused on measures that LEED rewards. Super-high efficiency lighting, HVAC, solar photovoltaic, and measurement and verification.
- LEED awards significant points for retaining as much of the original building as possible, creating as little waste as possible, using sustainable and recycled materials, and generally avoiding environmentally harmful practices and materials. This project was already budgeted with these practices and materials. This gave us high scores in both the Materials and Resources and Indoor Environmental Quality sections.
- We score points for our innovative incorporation of a hydro-organic greenhouse to make fresh, local, produce for the new pizzeria, utilize the roof space to its fullest extent, and eliminate the carbon cost of shipping the produce. We also scored a point for having a LEED AP on staff.
- We get two points thanks to our incorporation of project elements that are emphasized by our Regional Priority Credits - namely using solar power, and leaving as much of the original building intact as possible.
- Finally, given the level of commitment Cafe Calabria has already demonstrated to North Park, we took a point for being committed to staying in place for at least ten years. Nothing could make the owners, employees, and we believe community happier, than if Cafe Calabria were to stay in North Park and export award-winning coffee all over the world, bringing old friends and new visitors together for decades, and with luck and commitment, generations to come.

Once we appreciated just how high a LEED rating this project could get we asked ourselves the question: "If we actually wanted to get a LEED rating for this project, what actual LEED standard would be applied, and if different, could we achieve a platinum rating in that system as well?" I wish to emphasize that for the purposes of the PACs review of potential projects we believe that the committee made precisely the right choice: LEED for Commercial Interiors is in many ways the most comprehensive and comprehensible LEED standard, and it most accurately reflects the benefits of a project to the occupants, visitors, and community that houses a building. However, it is not the standard that would be applied by the USGBC to this project if it were to actually acquire a LEED rating.

The USGBC has confirmed our initial belief that the project would have to be certified under the Existing Buildings: Operations & Maintenance criteria "EBOM". Once we had confirmed this we set out to see if there was a real possibility of creating a LEED Platinum project for North Park and were very pleased to discover that this project could achieve a LEED Platinum score in EBOM as well.

We have attached our Project Checklist sheet for LEED, showing how the credits were achieved. In many cases the same measures gave us high rankings in both. Our total elimination of electricity consumption through the extensive use of energy efficiency and solar power is the most critical part of the project, as it scored by far the most points, but Cafe Calabria's relentless drive to improve its operations and reduce environmental impact played a huge role as well. Our final score of 71 points would require significant additional programs and record-keeping in the Cafe's part. When presented with the possibility of creating a LEED Platinum project, however, the Cafe owners did not hesitate to commit to taking the additional measures required should the North Park Project Area Committee wish to create a LEED Platinum project in North Park.

It should be noted that achieving the LEED Platinum rating does not represent a financial optima for the Cafe, and will incur significant additional expense for the Cafe. It will also require the help of the PAC by the awarding of the full requested amount. However, achieving the LEED Platinum status has its own rewards as well - Cafe Calabria would be one of the few LEED Platinum buildings in San Diego and the only LEED Platinum coffee roaster in the United States. Even if the project were not already innovative and newsworthy this would attract massive attention in the green and culinary press, and generate additional attention towards the project in particular and North Park as a whole.

We believe that achieving an actual LEED Platinum rating is a unique opportunity with costs and benefits associated with it, and are eager to collaborate with the North Park Project Area Committee to realize this exciting possibility should the committee wish to pursue it.

We thank you for your time and attention, and hope that you will contact us if you have any questions or feedback.

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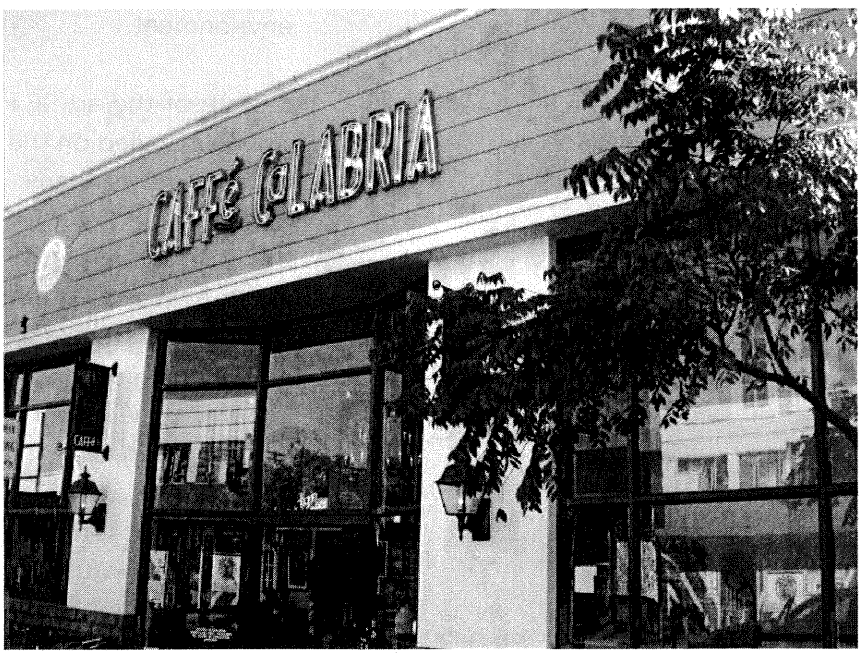


Scope of Work:

The basement level requires complete renovation in order to serve as functional production, workshop, and storage space. New HVAC and humidity-control systems are necessary both for storage of sensitive raw coffee beans and for ensuring a pleasant and comfortable working area. High-efficiency LED lighting will minimize waste-heat loads and maximize the effectiveness of air-management systems while creating a safe and bright environment. Installation of a 120 kilo-capacity roasting system, complete with a heat-recycling emissions-control unit, will greatly improve the efficiency of natural gas use in the roasting process. Brick-covered walls and concrete ceiling will be coated and sealed in order to create an ideal food-production space while maintaining an old-world appearance. A full coffee equipment repair facility, a coffee lab and tasting room, a tea blending area, and extensive green coffee storage areas will be created in this currently under-utilized space. We hope to install a live video feed from the basement production facility to the public area on the main floor in order to maintain a strong visual connection between our manufacturing processes and our final product in the cafe.

The main level will gain 30% more cafe seating with the addition of a mezzanine level which will also afford patrons an enhanced view of coffee roasting and production facilities. Vent hoods will be mounted above the cafe's panini grills and the wood-fired pizza oven, helping to further mitigate the effects of waste heat on the cafe environment.

A state-of-the-art 96 kW solar energy-generation system will be installed on the roof of the building alongside a small hydro-organic greenhouse that will produce organic vegetables for use in the cafe. To further reduce the building's energy consumption, a small rooftop solar water-heater will supply pre-heated water to the cafe's dishwasher. Super-efficient Coolerado evaporative air-conditioning units will also be mounted on the rooftop, supplying the building's production areas with plenty of fresh, flowing air.

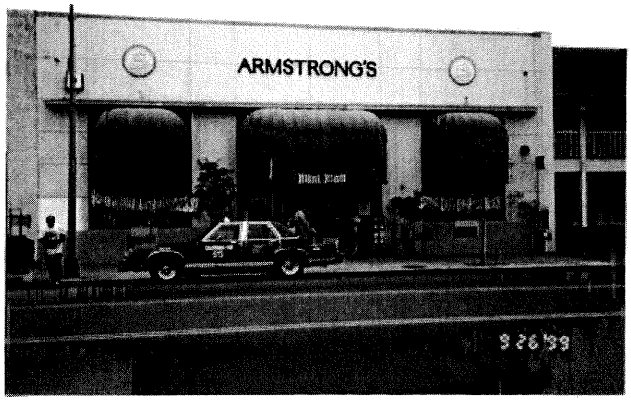
Finally, the second-floor balcony area will be reclaimed for employee use during breaks; this private outdoor seating near a collection of coffee and ficus trees will also enhance the appearance of the rear of the building.

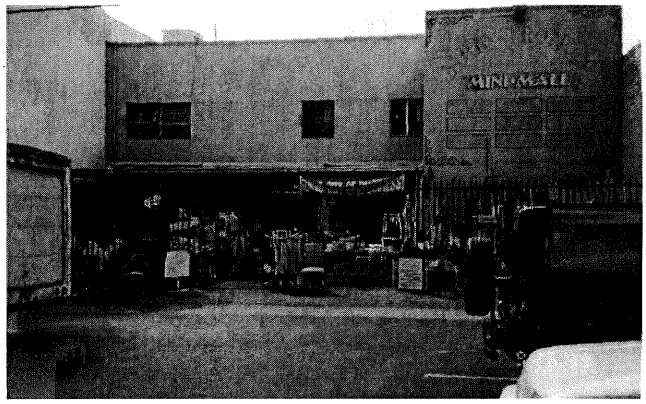
CAFFÉ CALABRIA
COFFEE ROASTING CO.

Company History:

Caffe Calabria Coffee Roasting Company was founded in 1995 by sibling business partners Arne and Susan Holt after they decided that their Caffe Calabria coffee carts needed fresh, locally-roasted beans in order to achieve a more perfect cup. When the resulting wholesale business grew beyond the capacity of their small roasting operation in downtown San Diego, they decided to invest in a more inspiring facility and moved the roastery to its current home, 3933 30th Street in the North Park neighborhood, in 2000. Other coffee houses operated in the area at the time, but Calabria's artisan coffee roasting facility was a unique manufacturing enterprise among the small, shabby retail stores that dominated the neighborhood's business district. With their personal savings and loans from a few relatives the Holts pulled together enough money to build and open a European-style coffee bar alongside their roasting facility in April 2001, and thus created one of the most distinctive businesses in North Park.

A bustling center of local activity—from Film Festival parties to televised soccer match meet-ups, from study dates to skimming the newspaper headlines, from a quick ristretto espresso at the bar to a relaxed lunch with a glass of wine — Calabria has always been much more than a coffee bar. The cafe serves as a neighborhood hub - an especially integral piece of North Park's varied landscape that can bring together homeowners and tourists and students and professionals and artists and foodies under one roof - while the roastery offers cafe patrons the opportunity to watch artisan roasters crafting each small batch of coffee beans. More broadly, Caffe Calabria has significantly boosted the "live-ability" of North Park's entire central intersection and its opening helped to dramatically reduce blighting on 30th Street, prompting other independent businesses to open their doors. The feel of the neighborhood began to change as many of these businesses — The Linkery, HeavenSent Desserts, Urban Solace, others — established a strong, consistent neighborhood presence that has increased the area's vitality and walkability; it would seem that Calabria acted as a crucial "domino" in the series of small businesses that have altered the face of North Park. After a decade of work and continuous investment, both in his own business and in the community, Arne has not only built Calabria into the premier coffee bar and roastery in San Diego, he has also established himself as one of the pioneers of the "North Park Renaissance."





Building History:

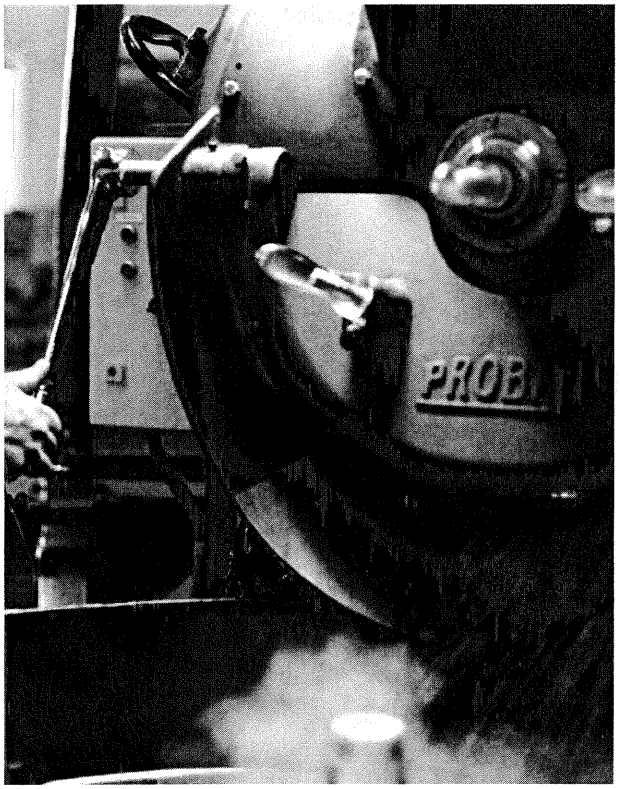
The building that houses Caffe Calabria's coffee-roasting and cafe facilities was constructed in 1950 for Bank of America and retains much of its historic character, despite (and partially because of) the approximately $900,000 Arne has invested in renovations and equipment additions. Though the property and adjacent buildings were unattractive at the time of the Holts' purchase, they had a vision for Calabria's new home and embarked on an ambitious program of renovation and rehabilitation. The broad facade was re-faced in 2000 as part of the renovation project that helped to transform the dim and crowded Armstrong's Mini-Mall (the building's previous occupant) into the spacious, airy Caffe Calabria; simultaneously, many of the internal rooms that had served as banking offices and vaults were re-purposed to serve the coffee-roaster's needs, while most of Armstrong's additions were demolished in favor of a more open aesthetic. Now, ten years later, the cafe features gleaming coffee-service-specific Italian-made bar fixtures, two-story windows, and spreading indoor foliage. The roasting area boasts a 1950's-vintage German coffee-roasting machine, a modern California-made emissions-management system, and a wide range of packaging technologies inside a highly controlled production environment. Between the two rooms is a tall many-windowed wall, allowing great transparency between the public and production environments while maintaining the safety and necessary sanitation of both areas.

Many other indispensable business operations, on the other hand, have not been able to fit so perfectly into the building - some have been shoehorned into available accommodations for nearly a decade now and are struggling to keep up with a growing and changing workplace. The tiny sample-roasting and -tasting room, for instance, is tucked in behind the second-floor offices and lacks sufficient space for even a limited supply of raw or roasted sample coffees. In fact, as Calabria continues to expand, even those rooms which had once seemed ideally suited to their applications have begun to feel cramped and over-full. Looking toward the future of the company, Arne and Calabria find themselves concurrently loving the space they have worked so hard and for so long to create, and needing a great deal more range into which they can continue to grow.

Near-future goals for the cafe include:

- Extend hours of operation into the evenings, as late as 1 a.m. on weekends
- Expand cafe offerings to include house-made Italian-style pizzas and other fresh foods
- Install vent hoods above heat-generating cafe appliances to maximize comfort and safety of workers
- Create an on-site hydro-organic garden capable of producing all necessary vegetables for pizzas and paninis
- Add seating capacity to accommodate growing clientele and to more easily host performances and other events

As Caffe Calabria's cafe extends its hours into the late evenings and expands its menu, our staff will grow by as many as 12 full-time-equivalent members. Due to our commitment to providing hand-crafted products of the very finest caliber, Calabria provides a great deal of paid training to all of its cafe staff and will naturally extend this commitment to the cafe's new staff and offerings. We also intend to enhance our cafe staff's comfort and safety by installing vent hoods above the high-temperature dishwasher, panini grills and Italian-made wood-fired pizza oven: these new appliances will reduce the spread of waste heat and eliminate air-borne cooking-oil residues in the cafe environment. The rooftop hydro-organic greenhouse will grow fresh, organic produce to meet all of the cafe's needs for its new Italian-style pizza offerings in an astonishingly small area. The hydro-organic greenhouse method of gardening maximizes production volume, eliminates carbon emissions created by transporting produce, and ensures fresh produce of the highest quality for the cafe's pizzas and paninis. This on-site food-production, combined with outstanding dedication to quality and to local foodie culture, will ensure that Caffe Calabria's new wood-fired pizza oven will be a positive addition to North Park's nightlife.



Near-future goals for the roastery include:

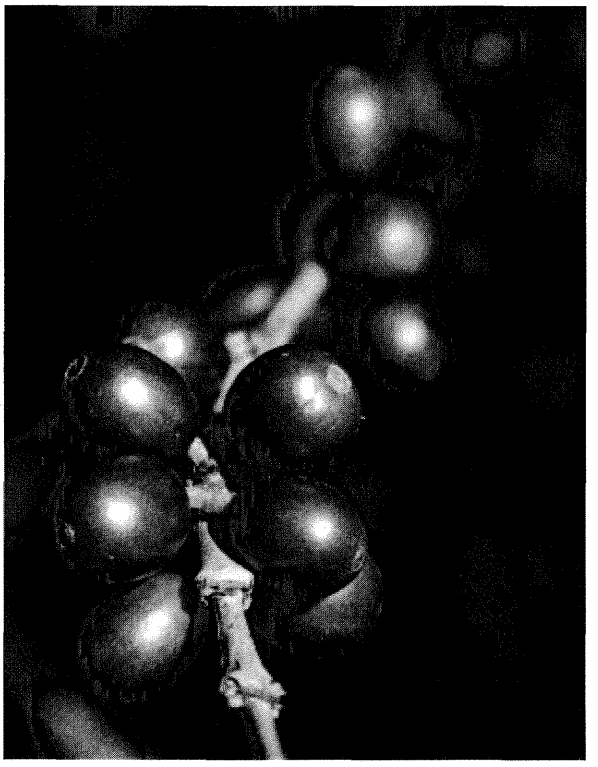
- Purchase a second vintage coffee-roasting system capable of tripling current production
- Create a state-of-the-art coffee lab and tasting room to maintain consistently world-class coffee production
- Increase green coffee storage capacity while also increasing control over temperature and humidity levels in order to safeguard the unique characteristics of raw specialty coffees
- Expand production into currently under-utilized space, while maintaining maximum transparency between production areas and public areas

Caffe Calabria's wholesale coffee production is entering a new phase. As always, our clients include small independent cafes, fine dining establishments, and even local breweries who use specially blended coffees in some beer recipes. But as our customer base continues to grow and diversify, and as we develop the capacity to offer fresh-roasted coffees to ever-larger markets, our roastery staff and equipment are being pushed toward the limits of their performance. And although hiring additional staff will be a large part of our strategy for meeting the challenges of a burgeoning business (at minimum, 7 new full-time-equivalent staff would be required to operate proposed equipment and infrastructure upgrades), our first priority must be investment in efficient, high-quality production tools that will provide a solid base on which we can build robust future growth. The acquisition of a second roasting machine will enable us to meet the demands of even the largest potential buyers while continuing to guarantee that all of the coffee that leaves the roastery is truly fresh-roasted and of the highest quality. At the same time, a larger roaster paired with a heat-recycling oxidizer will allow us to reduce the amount of natural gas consumed per quantity of coffee processed. As the amount of roasted coffee leaving our facility increases, so does our need for adequate space in which we can create a stable environment for the storage of green coffee beans. And as the variety and sheer volume of green coffees in our facility both continue to grow, it is essential that we be able to move our sample roasting and tasting room out of its current closet-space and into a dedicated coffee lab. These additions make absolutely necessary an expansion into new space; and while creating a coffee-production facility capable of meeting our needs for the coming decade will certainly be a challenge, our commitment to North Park both as a home and as a partner in growth remains as strong as ever.

"Green-Goals" for Caffe Calabria:

- Develop and implement composting/waste reduction program
- Implement efficiency measures (lighting use, water use, air management) to cap or reduce energy consumption
- Partner with local businesses to encourage alternative transportation options
- Install solar energy-generation system to reduce or eliminate carbon emissions related to necessary electricity use

An expansion of operations as described herein will result in an unavoidable increase in Calabria's energy consumption. Together the cafe and roastery annually consume approximately 150,000 kilowatt hours (KWh) of electricity and 30,000 therms of natural gas at their current levels of operation. And while we can only slow the growth of our natural gas demand by using a larger roasting machine to roast coffee more efficiently and by utilizing solar energy to heat most of our water, we can almost entirely eliminate our building's need to draw electricity from the grid by creating our own power everyday. The amount of power generated by the proposed solar array, in combination with the savings from energy efficiency measures, will be capable of offsetting our entire projected future usage (potentially 277,000 KWh) and will result in the annual savings of 175 metric tons of carbon dioxide emissions - the equivalent of permanently taking fifty American cars off the road. The monetary savings associated with the project will be equally impressive: by leveraging the requested grant to take maximum advantage of available federal and state incentives, Calabria could save an average of $60,000 annually on electricity expenses, amplifying our ability to serve and contribute to North Park's increasingly sophisticated urban scene. Additionally, by making our building more efficient and installing solar energy generators, we will vastly reduce the load we place on the local power grid, reducing in turn the probability that the neighborhood might experience a brown-out during a power crisis.



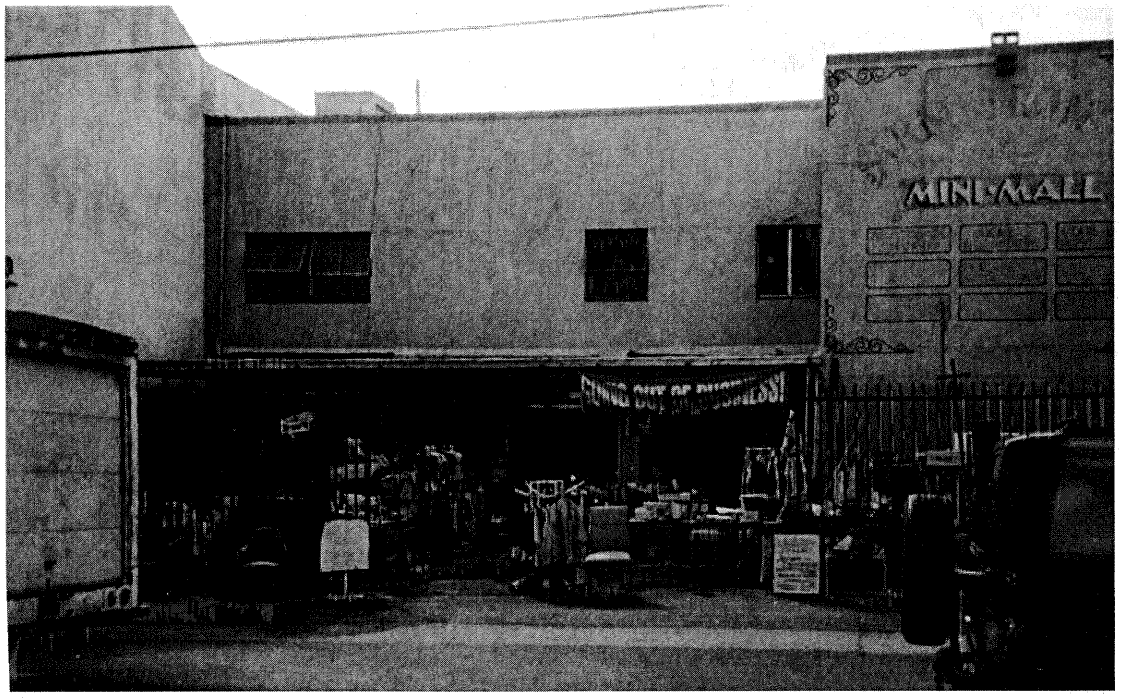
Caffe Calabria understands that the business of importing, roasting, and brewing coffee beans cannot be characterized as "naturally effficient," but we are striving to lessen the impact of the world's favorite beverage on our local, regional and global communities. We have partnered with local gardeners who use our organic waste - coffee grounds, filters, paper napkins and roasting by-products - as compost for their vegetable beds, keeping a huge amount of solid waste out of local landfills. We are establishing partnerships with local bicycle shops in hopes of encouraging even more of our staff-members and customers to leave their cars at home. And we're listening closely to SDG&E's efficiency experts and the California Center for Sustainable Energy as we change lightbulbs, buy new equipment and plan our energy-generation system. With a little help, we'll be able to set an increasingly positive example for responsible urban development in North Park while maintaining our unique multi-use business model, and hopefully inspire others in the area to address their own sustainability issues.

SUMMARY

In an area that must grapple with diverse and rapid growth, Caffe Calabria has a strong history both of collaboration with neighborhood businesses, and of anchoring the community's identity by providing a reliable venue for constant cultural mixing and free flow of ad hoc communication. Our proposed remodel / efficiency retrofit of Caffe Calabria not only expands the company's retail and wholesale operations tremendously, creating valuable new jobs and economic activity in North Park, but it deliberately utilizes every available natural resource and efficiency measure to create a business model for a new millennium - a model in which the building generates its own power, grows its own food, and saves money and resources by recycling and reusing everything it can. A broad array of energy-saving approaches and technologies new and old will be employed to create a profoundly sustainable, profitable building that will continue to add value to the North Park neighborhood for decades to come. This project was designed with an eye toward the great body of work done by city planners over the last 20 years — the San Diego City General Plan, the North Park ReDevelopment Plan, San Diego's City of Villages project, and the North Park PAC's proposed structure for its Green Initiatives — and exemplifies, by creating a dense, innovative mixed-use space that reduces blight and encourages community interaction while also maximizing use of renewables and recycling to reduce carbon output, the core tenets of San Diego's plans for the redevelopment and improvement of its neighborhoods. And although our own planning was guided somewhat by the ideas therein, Calabria's business goals and commitment to the North Park neighborhood always remained the primary factors in our determinations of necessary additions and changes to our facility. We appreciate the opportunity to present our vision for the future of our business and look forward to many years of cooperative growth and development in North Park.

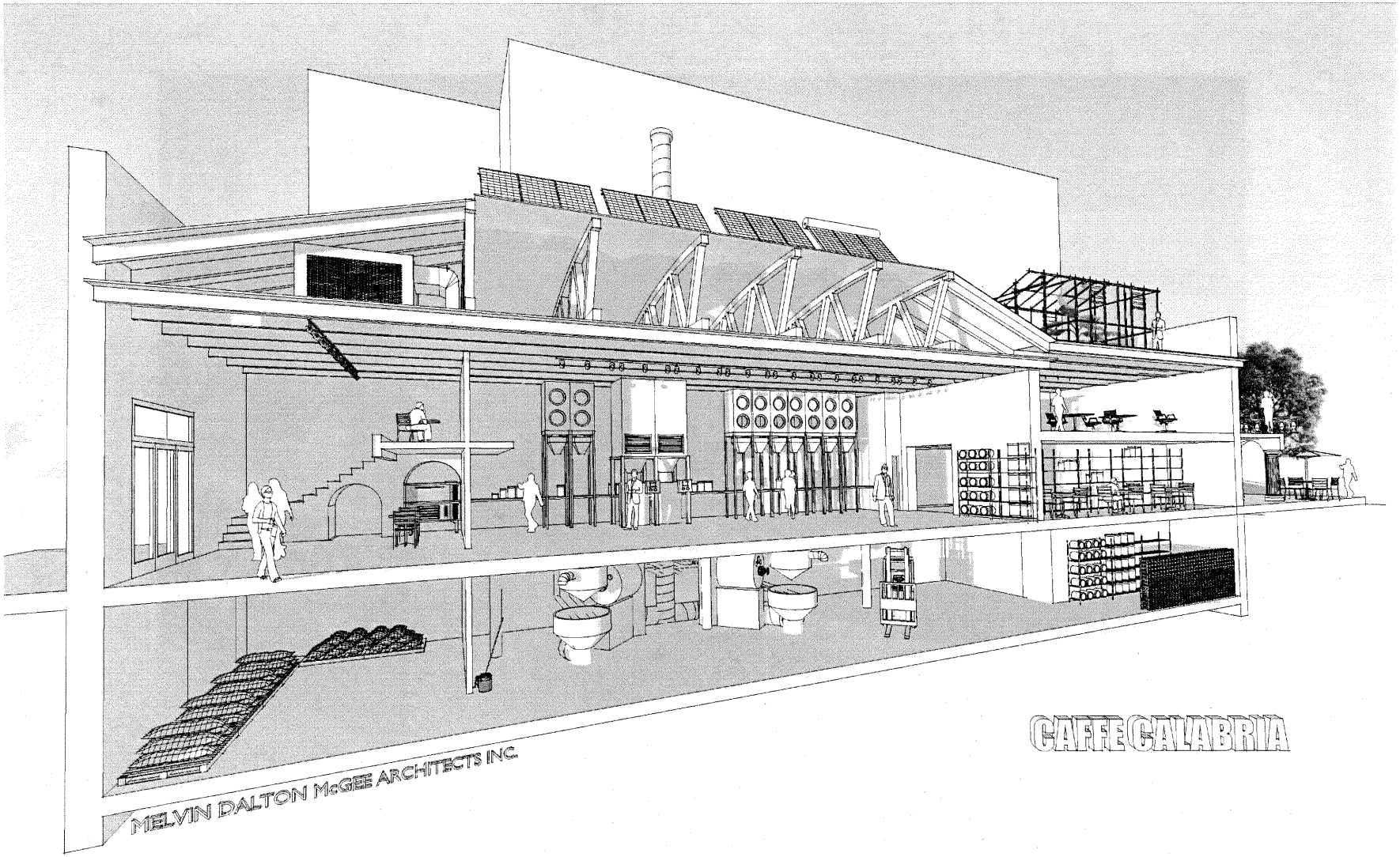
Estimated Construction and Equipment Costs	
Solar	
Solar PV array	$549,000
Upgrade electrical panel	$25,000
Solar water heater with gas backup	$17,600
HVAC	
3 5T Coolerado air-conditioning units	$46,200
Humidity control for green coffee storage	$65,010
Lighting	
LED or high-efficiency fluorescent	$115,500
Other Construction	
Treat concrete in basement	$24,200
Paint ceiling in basement	$12,100
Cover brick in basement walls w/ plastic	$19,360
Build out green coffee storage	$13,492
Build out lab and tasting room	$18,700
Repair back porch	$12,100
Tile office	$10,010
Relocate roaster	$4,950
Place new roaster	$4,950
Redirect oxidizer stacks	$21,000
Air delivery system	$16,500
Built-in packaging tables	$11,000
Build out mezzanine in cafe	$82,500
Build greenhouse	$8,800
Subtotal	$1,077,972
10% contingency budget	$107,700
Project management fee	$107,000
Total Estimated Project Cost	**$1,292,672**
Federal rebate	$164,700
State rebates pay annually for 5 years, based on actual production	est. $101,962
Investment by Caffe Calabria	
(Redevelopment funds not requested for these items)	
Roaster Equipment	
New afterburner (gas-saving smoke oxidizer)	$150,000
120 kilo roaster	$150,000
Packaging equipment and coffee-storage silos	$450,000
Cafe Equipment	
Dishwasher hood and panini grill hood	$22,000
Wood-fired pizza oven hood	$22,000
Total Estimated Equipment Investment	$794,000

BEFORE (Fall 1999)



AFTER (Spring 2000)

TODAY


CAFFE CALABRIA
MELVIN DALTON McGEE ARCHITECTS INC.

Sustainable Sites 21 Possible Points		
? Credit 1 S ite Selection 1-5	5	PAT H 8. Water Efficient Landscaping—No Potable Water Use or Irrigation (2 points in addition to Path 7) PAT H 11. On-site Renewable Energy (1-2 points) PAT H 6. Light Pollution Reduction (1 point)
? Credit 2 Development Density and Community Connectivity 6	6	OPTION 1. Development Density & OPTION 2. Community Connectivity
? Credit 3.1 A lternative Transportation—Public Transportation Access 6	6	OPTION 2. Bus Stop Proximity
? Credit 3.2 A lternative Transportation—Bicycle Storage and Changing Rooms 2		
? Credit 3.3 A lternative Transportation—Parking Availability 2	2	OPTION 2 No parking is provided or subsidized for tenant occupants.
Water Efficiency 11 Possible Points		
? Prerequisite 1 Water Use Reduction Required		
? Credit 1 Water Use Reduction 6-11	6	30% Reduction (WaterSense-certified fixtures, high-efficiency fixtures, dry urinals)
Energy and Atmosphere 37 Possible Points		
? Prerequisite 1 Fundamental Commissioning of Building Energy Systems Required		
? Prerequisite 2 Minimum Energy Performance Required		
? Prerequisite 3 Fundamental Refrigerant Management Required		
? Credit 1.1 Optimize Energy Performance—Lighting Power 1–5	5	35% Lighting Power Density Reduction belwo the Standard (LEDs)
? Credit 1.2 Optimize Energy Performance—Lighting Controls 1–3	0	
? Credit 1.3 Optimize Energy Performance—HVAC 5–10	10	PATH 2 (10 points) Demonstrate that HVAC system component performance criteria used for tenant space are 30% better than a system that is in minimum compliance with ANSI/ASHRAE/IESNA Standard 90.1-2007 (Coolerado)
? Credit 1.4 Optimize Energy Performance—Equipment and Appliances 1–4	4	All installed eligible equipment and appliances will be Energy Star Qualified
? Credit 2 Enhanced Commissioning 5	5	Prior to the start of the construction documents phase, designate an independent commissioning authority (CxA) to lead, review and oversee the completion of all commissioning process activities.
? Credit 3 Measurement and Verification 2-5	5	Install submetering equipment to measure and record energy usage, energy costs are paid by tenant and not included in base rent
? Credit 4 Green Power 5	5	OPTION 1 at least 50% of electricity is supplied by renewable sources (solar)
Materials and Resources 14 Possible Points		
? Prerequisite 1 Storage and Collection of Recyclables Required		
? Credit 1.1 Tenant Space—Long-Term Commitment 1	1	Occupant committed to remain in same location for a minimum of 10 years
? Credit 1.2 Building Reuse—Maintain Interior Nonstructural Components 1-2	2	At least 60% maintenance of existing nonstructural components
? Credit 2 Construction Waste Management 1-2	2	75% of demolition debris recycled or salavaged
? Credit 3.1 Materials Reuse 1-2	2	At least 10% of building materials salvaged or reused
? Credit 3.2 Materials Reuse—Furniture and Furnishings 1	1	Use salvaged, refurbished or used furniture and furnishings for 30% of the total furniture and furnishings budget.
? Credit 4 Recycled Content 1-2	2	At least 20% of building products incorporate recycled materials
? Credit 5 Regional Materials 1-2	2	OPTION 2 Use a minimum of 20% of the combined value of construction and Division 12 (Furniture) materials and products that are manufactured1 regionally within a radius of 500 miles. AND Use a minimum of 10% of the combined value of construction and Division 12 (furniture) materials and products extracted, harvested or recovered, as well as manufactured, within 500 miles of the project.
? Credit 6 Rapidly Renewable Materials 1	1	Use rapidly renewable construction and Division 12 (Furniture and Furnishings) materials and products for 5% of the total value of all materials and products used in the project, based on cost.
? Credit 7 Certified Wood 1	1	When using new wood-based products and materials, use a minimum of 50% that are certified in accordance with the Forest Stewardship Council's principles and criteria
Indoor Environmental Quality 17 Possible Points		
? Prerequisite 1 Minimum Indoor Air Quality Performance Required		Mechanically Ventilated Spaces will conform (Coolerado)
? Prerequisite 2 Environmental Tobacco Smoke (ETS) Control Required		OPTION 2 Smoking prohibited inside building
? Credit 1 Outdoor Air Delivery Monitoring 1	1	CO2 Monitoring
? Credit 2 Increased Ventilation 1	1	OPTION 1 Increase breathing zone outdoor air ventilation rates to all occupied spaces by at least 30% above the minimum rates required by ASHRAE 62.1-2007
? Credit 3.1 Construction Indoor Air Quality Management Plan—During Construction 1	1	Develop and implement an IAQ management plan for the construction and preoccupancy phases of the tenant space
? Credit 3.2 Construction Indoor Air Quality Management Plan—Before Occupancy 1	1	OPTION 1. Flush-Out, PATH 1
? Credit 4.1 Low-Emitting Materials—Adhesives and Sealants 1	1	Use of low VOC materials specified
? Credit 4.2 Low-Emitting Materials—Paints and Coatings 1	1	Use of low VOC materials specified
? Credit 4.3 Low-Emitting Materials—Flooring Systems 1	1	All hard surface flooring must meet the requirements of the FloorScore standard
? Credit 4.4 Low-Emitting Materials—Composite Wood and Agrifiber Products 1	1	Composite wood and agrifiber products used on the interior of the building (i.e. inside the weatherproofing system) must contain no added urea-formaldehyde resins.
? Credit 4.5 Low-Emitting Materials—Systems Furniture and Seating 1	1	OPTION 1 Furniture and seating are Greenguard Indoor Air Quality Certified.
? Credit 5 Indoor Chemical and Pollutant Source Control 1		
? Credit 6.1 Controllability of Systems—Lighting 1	1	Controls provided
? Credit 6.2 Controllability of Systems—Thermal Comfort 1	1	Controls provided
? Credit 7.1 T hermal Comfort—Design 1	1	Design heating, ventilating and air-conditioning (HVAC) systems to meet the requirements of ASHRAE Standard 55- 2004, Thermal Comfort Conditions for Human Occupancy
? Credit 7.2 T hermal Comfort—Verification 1	1	Achieve IEQ Credit 7.1: Thermal Comfort – Design, permanent monitoring and thermal comfort survey can be provided
? Credit 8.1 Daylight and Views—Daylight 1-2		
? Credit 8.2 Daylight and Views—Views for Seated Spaces 1		
Innovation in Design 6 Possible Points		
? Credit 1 I nnovation in Design 1-5	2	Roof top hyro-organic greenhouse supplies most produce for pizzaria
? Credit 2 LEED Accredited Professional 1	1	We have a LEED AP on staff
Regional Priority 4 Possible Points		
? Credit 1 R egional Priority 1-4	2	EAc2 (On site renewable generation offsets bulk of building electrical usage), MRc1.1 at least 55% of existing walls, floor, and roof to be reused
	91	

LEED for Existing Buildings v2.0
Registered Building Checklist

Project Name:
Project Address:

Yes	?	No			
8		6	**Sustainable Sites**		14 Points
Y			Prereq 1	**Erosion & Sedimentation Control**	Required
Y			Prereq 2	**Age of Building**	Required
1			Credit 1.1	**Plan for Green Site & Building Exterior Management -** 4 specific actions	1
1			Credit 1.2	**Plan for Green Site & Building Exterior Management -** 8 specific actions	1
1			Credit 2	**High Development Density Building & Area**	1
1			Credit 3.1	**Alternative Transportation -** Public Transportation Access	1
		1	Credit 3.2	**Alternative Transportation -** Bicycle Storage & Changing Rooms	1
1			Credit 3.3	**Alternative Transportation -** Alternative Fuel Vehicles	1
1			Credit 3.4	**Alternative Transportation -** Car Pooling & Telecommuting	1
		1	Credit 4.1	**Reduced Site Disturbance -** Protect or Restore Open Space (50% of site area)	1
		1	Credit 4.2	**Reduced Site Disturbance -** Protect or Restore Open Space (75% of site area)	1
		1	Credit 5.1	**Stormwater Management -** 25% Rate and Quantity Reduction	1
		1	Credit 5.2	**Stormwater Management -** 50% Rate and Quantity Reduction	1
1			Credit 6.1	**Heat Island Reduction -** Non-Roof	1
		1	Credit 6.2	**Heat Island Reduction -** Roof	1
1			Credit 7	**Light Pollution Reduction**	1

Yes	?	No			
2		3	**Water Efficiency**		5 Points
Y			Prereq 1	**Minimum Water Efficiency**	Required
Y			Prereq 2	**Discharge Water Compliance**	Required
1			Credit 1.1	**Water Efficient Landscaping -** Reduce Potable Water Use by 50%	1
1			Credit 1.2	**Water Efficient Landscaping** - Reduce Potable Water Use by 95%	1
		1	Credit 2	**Innovative Wastewater Technologies**	1
		1	Credit 3.1	**Water Use Reduction -** 10% Reduction	1
		1	Credit 3.2	**Water Use Reduction -** 20% Reduction	1

Yes	?	No			
21			**Energy & Atmosphere**		23 Points
Y			Prereq 1	**Existing Building Commissioning**	Required
Y			Prereq 2	**Minimum Energy Performance** - Energy Star 60	Required
Y			Prereq 3	**Ozone Protection**	Required

*Note for EAc1: All LEED for Existing Buildings projects registered after June 26th, 2007 are required to achieve at least two (2) points under EAc1.

8			Credit 1	**Optimize Energy Performance**	1 to 10
				Energy Star Rating - 63	1
				Energy Star Rating - 67	2
				Energy Star Rating - 71	3
				Energy Star Rating - 75	4
				Energy Star Rating - 79	5
				Energy Star Rating - 83	6
				Energy Star Rating - 87	7
				8 Energy Star Rating - 91	8
				Energy Star Rating - 95	9
				Energy Star Rating - 99	10
1			Credit 2.1	**Renewable Energy -** On-site 3% / Off-site 15%	1
1			Credit 2.2	**Renewable Energy** - On-site 6% / Off-site 30%	1
1			Credit 2.3	**Renewable Energy** - On-site 9% / Off-site 45%	1
1			Credit 2.4	**Renewable Energy** - On-site 12% / Off-site 60%	1
1			Credit 3.1	**Building Operation & Maintenance -** Staff Education	1
1			Credit 3.2	**Building Operation & Maintenance -** Building Systems Maintenance	1
1			Credit 3.3	**Building Operation & Maintenance -** Building Systems Monitoring	1

1			Credit 4	**Additional Ozone Protection**	1
1			Credit 5.1	**Performance Measurement -** Enhanced Metering (4 specific actions)	1
1			Credit 5.2	**Performance Measurement -** Enhanced Metering (8 specific actions)	1
1			Credit 5.3	**Performance Measurement -** Enhanced Metering (12 specific actions)	1
1			Credit 5.4	**Performance Measurement** - Emission Reduction Reporting	1
1			Credit 6	**Documenting Sustainable Building Cost Impacts**	1

Yes	?	No			
15		1	**Materials & Resources**		16 Points
Y			Prereq 1.1	**Source Reduction & Waste Management** - Waste Stream Audit	Required
Y			Prereq 1.2	**Source Reduction & Waste Management** - Storage & Collection	Required
Y			Prereq 2	**Toxic Material Source Reduction** - Reduced Mercury in Light Bulbs	Required
1			Credit 1.1	**Construction, Demolition & Renovation Waste Management** - Divert 50%	1
1			Credit 1.2	**Construction, Demolition & Renovation Waste Management** - Divert 75%	1
1			Credit 2.1	**Optimize Use of Alternative Materials** - 10% of Total Purchases	1
1			Credit 2.2	**Optimize Use of Alternative Materials** - 20% of Total Purchases	1
1			Credit 2.3	**Optimize Use of Alternative Materials** - 30% of Total Purchases	1
1			Credit 2.4	**Optimize Use of Alternative Materials** - 40% of Total Purchases	1
1			Credit 2.5	**Optimize Use of Alternative Materials** - 50% of Total Purchases	1
1			Credit 3.1	**Optimize Use of IAQ Compliant Products** - 45% of Annual Purchases	1
1			Credit 3.2	**Optimize Use of IAQ Compliant Products** - 90% of Annual Purchases	1
1			Credit 4.1	**Sustainable Cleaning Products & Materials** - 30% of Annual Purchases	1
1			Credit 4.2	**Sustainable Cleaning Products & Materials** - 60% of Annual Purchases	1
1			Credit 4.3	**Sustainable Cleaning Products & Materials** - 90% of Annual Purchases	1
1			Credit 5.1	**Occupant Recycling** - Recycle 30% of the Total Waste Stream	1
1			Credit 5.2	**Occupant Recycling** - Recycle 40% of the Total Waste Stream	1
		1	Credit 5.3	**Occupant Recycling** - Recycle 50% of the Total Waste Stream	1
1			Credit 6	**Additional Toxic Material Source Reduction** - Reduced Mercury in Light Bulbs	1

Yes	?	No			
18		4	**Indoor Environmental Quality**		22 Points
Y			Prereq 1	**Outside Air Introduction & Exhaust Systems**	Required
Y			Prereq 2	**Environmental Tobacco Smoke (ETS) Control**	Required
Y			Prereq 3	**Asbestos Removal or Encapsulation**	Required
Y			Prereq 4	**PCB Removal**	Required
1			Credit 1	**Outside Air Delivery Monitoring**	1
1			Credit 2	**Increased Ventilation**	1
1			Credit 3	**Construction IAQ Management Plan**	1
1			Credit 4.1	**Documenting Productivity Impacts** - Absenteeism & Healthcare Cost Impacts	1
1			Credit 4.2	**Documenting Productivity Impacts** - Other Productivity Impacts	1
1			Credit 5.1	**Indoor Chemical & Pollutant Source Control** - Reduce Particulates in Air System	1
1			Credit 5.2	**Indoor Chemical & Pollutant Source Control** - Isolation of High Volume Copy/Print/Fa	1
1			Credit 6.1	**Controllability of Systems** - Lighting	1
1			Credit 6.2	**Controllability of Systems** - Temperature & Ventilation	1
1			Credit 7.1	**Thermal Comfort** - Compliance	1
1			Credit 7.2	**Thermal Comfort** - Permanent Monitoring System	1
1			Credit 8.1	**Daylight & Views** - Daylight for 50% of Spaces	1
		1	Credit 8.2	**Daylight & Views** - Daylight for 75% of Spaces	1
		1	Credit 8.3	**Daylight & Views** - Views for 45% of Spaces	1
		1	Credit 8.4	**Daylight & Views** - Views for 90% of Spaces	1
1			Credit 9	**Contemporary IAQ Practice**	1
1			Credit 10.1	**Green Cleaning** - Entryway Systems	1
		1	Credit 10.2	**Green Cleaning** - Isolation of Janitorial Closets	1
1			Credit 10.3	**Green Cleaning** - Low Environmental Impact Cleaning Policy	1
1			Credit 10.4	**Green Cleaning** - Low Environmental Impact Pest Management Policy	1
1			Credit 10.5	**Green Cleaning** - Low Environmental Impact Pest Management Policy	1
1			Credit 10.6	**Green Cleaning** - Low Environmental Impact Cleaning Equipment Policy	1

Yes	?	No			
3		2	**Innovation & Design Process**		5 Points
1			Credit 1.1	**Innovation in Upgrades, Operation & Maintenance**	1
1			Credit 1.2	**Innovation in Upgrades, Operation & Maintenance**	1
		1	Credit 1.3	**Innovation in Upgrades, Operation & Maintenance**	1
		1	Credit 1.4	**Innovation in Upgrades, Operation & Maintenance**	1
1			Credit 2	**LEED™ Accredited Professional**	1

Yes	?	No			
67		16	**Project Totals (pre-certification estimates)**		85 Points

Certified: 32-39 points, **Silver:** 40-7 points, **Gold:** 48-63 points, **Platinum:** 64-85

LEED 2009 for Commercial Interiors

Project Checklist

Project Name

Date

Sustainable Sites — Possible Points: 21

Y	N	?			
5			Credit 1	Site Selection	1 to 5
6			Credit 2	Development Density and Community Connectivity	6
6			Credit 3.1	Alternative Transportation—Public Transportation Access	6
	N		Credit 3.2	Alternative Transportation—Bicycle Storage and Changing Rooms	2
2			Credit 3.3	Alternative Transportation—Parking Availability	2

Water Efficiency — Possible Points: 11

Y			Prereq 1	Water Use Reduction—20% Reduction	
6			Credit 1	Water Use Reduction	6 to 11

Energy and Atmosphere — Possible Points: 37

Y			Prereq 1	Fundamental Commissioning of Building Energy Systems	
Y			Prereq 2	Minimum Energy Performance	
Y			Prereq 3	Fundamental Refrigerant Management	
5			Credit 1.1	Optimize Energy Performance—Lighting Power	1 to 5
	N		Credit 1.2	Optimize Energy Performance—Lighting Controls	1 to 3
10			Credit 1.3	Optimize Energy Performance—HVAC	5 to 10
4			Credit 1.4	Optimize Energy Performance—Equipment and Appliances	1 to 4
5			Credit 2	Enhanced Commissioning	5
5			Credit 3	Measurement and Verification	2 to 5
5			Credit 4	Green Power	5

Materials and Resources — Possible Points: 14

Y			Prereq 1	Storage and Collection of Recyclables	
1			Credit 1.1	Tenant Space—Long-Term Commitment	1
2			Credit 1.2	Building Reuse	1 to 2
2			Credit 2	Construction Waste Management	1 to 2
2			Credit 3.1	Materials Reuse	1 to 2
1			Credit 3.2	Materials Reuse—Furniture and Furnishings	1
2			Credit 4	Recycled Content	1 to 2
2			Credit 5	Regional Materials	1 to 2
1			Credit 6	Rapidly Renewable Materials	1
1			Credit 7	Certified Wood	1

Indoor Environmental Quality — Possible Points: 17

Y	N	?			
Y			Prereq 1	Minimum IAQ Performance	
Y			Prereq 2	Environmental Tobacco Smoke (ETS) Control	
1			Credit 1	Outdoor Air Delivery Monitoring	1
1			Credit 2	Increased Ventilation	1
1			Credit 3.1	Construction IAQ Management Plan—During Construction	1
1			Credit 3.2	Construction IAQ Management Plan—Before Occupancy	1
1			Credit 4.1	Low-Emitting Materials—Adhesives and Sealants	1
1			Credit 4.2	Low-Emitting Materials—Paints and Coatings	1
1			Credit 4.3	Low-Emitting Materials—Flooring Systems	1
1			Credit 4.4	Low-Emitting Materials—Composite Wood and Agrifiber Products	1
1			Credit 4.5	Low-Emitting Materials—Systems Furniture and Seating	1
	N		Credit 5	Indoor Chemical & Pollutant Source Control	1
1			Credit 6.1	Controllability of Systems—Lighting	1
1			Credit 6.2	Controllability of Systems—Thermal Comfort	1
1			Credit 7.1	Thermal Comfort—Design	1
1			Credit 7.2	Thermal Comfort—Verification	1
	N		Credit 8.1	Daylight and Views—Daylight	1 to 2
	N		Credit 8.2	Daylight and Views—Views for Seated Spaces	1

Innovation and Design Process — Possible Points: 6

1			Credit 1.1	Innovation in Design: Specific Title	1
1			Credit 1.2	Innovation in Design: Specific Title	1
	N		Credit 1.3	Innovation in Design: Specific Title	1
	N		Credit 1.4	Innovation in Design: Specific Title	1
	N		Credit 1.5	Innovation in Design: Specific Title	1
1			Credit 2	LEED Accredited Professional	1

Regional Priority Credits — Possible Points: 4

1			Credit 1.1	Regional Priority: Specific Credit	1
1			Credit 1.2	Regional Priority: Specific Credit	1
	N		Credit 1.3	Regional Priority: Specific Credit	1
	N		Credit 1.4	Regional Priority: Specific Credit	1

Total — Possible Points: 110

91

Certified 40 to 49 points Silver 50 to 59 points Gold 60 to 79 points Platinum 80 to 110

LEED 2009 for Commercial Interiors

Project Checklist

Project Name

Date

Y	N	?				
0	0	0	**Sustainable Sites**		**Possible Points:**	**21**
			Credit 1	Site Selection	1 to 5	
				Option 1: Select a LEED Certified Building	5	
				OR		
				Path 1: Brownfield Redevelopment	1	
				Path 2: Stormwater Design—Quantity Control	1	
				Path 3: Stormwater Design—Quality Control	1	
				Path 4: Heat Island Effect—Nonroof	1	
				Path 5: Heat-Island Effect—Roof	1	
				Path 6: Light Pollution Reduction	1	
				Path 7: Water Efficient Landscaping—Reduce by 50%	2	
				Path 8: Water Efficient Landscaping—No Potable Water Use or Irrigation	2	
				Path 9: Innovative Wastewater Technologies	2	
				Path 10: Water Use Reduction—30% Reduction	1	
				Path 11: On-site Renewable Energy	2	
				Path 12: Other Quantifiable Environmental Performance	1	
			Credit 2	Development Density and Community Connectivity	6	
			Credit 3.1	Alternative Transportation—Public Transportation Access	6	
			Credit 3.2	Alternative Transportation—Bicycle Storage and Changing Rooms	2	
			Credit 3.3	Alternative Transportation—Parking Availability	2	

Notes:

Y	N	?				
0	0	0	**Water Efficiency**		**Possible Points:**	**11**
Y			Prereq 1	Water Use Reduction—20% Reduction		
			Credit 1	Water Use Reduction	6 to 11	

Notes:

Energy and Atmosphere — Possible Points: 37

Y	N	?				
Y			C	Prereq 1	Fundamental Commissioning of Building Energy Systems	
Y			d	Prereq 2	Minimum Energy Performance	
Y			d	Prereq 3	Fundamental Refrigerant Management	
			d	Credit 1.1	Optimize Energy Performance—Lighting Power	1 to 5
					15% Reduction	1
					20% Reduction	2
					25% Reduction	3
					30% Reduction	4
					35% Reduction	5
			d	Credit 1.2	Optimize Energy Performance—Lighting Controls	1 to 3
					Daylight Controls for Daylit Areas	1
					Daylight Controls for 50% of the Lighting Load	1
					Occupancy Sensors for 75% of the Connected Lighting Load	1
			d	Credit 1.3	Optimize Energy Performance—HVAC	5 to 10
					Equipment Efficiency	5
					Zoning Controls	5
					OR	
					Reduce Design Energy Cost and 15% Improvement	5
					Reduce Design Energy Cost and 30% Improvement	10
			d	Credit 1.4	Optimize Energy Performance—Equipment and Appliances	1 to 4
					70% ENERGY STAR	1
					77% ENERGY STAR	2
					84% ENERGY STAR	3
					90% ENERGY STAR	4
			C	Credit 2	Enhanced Commissioning	5
			d	Credit 3	Measurement and Verification	2 to 5
					Install Sub-Metering Equipment	2
					Tenant Pays for Energy	3
					OR	
					Metering, Measurement and Payment Accountability	5
			d	Credit 4	Green Power	5

Notes:

0	0	0

Materials and Resources

Possible Points: 14

Y	N	?				
Y			d	Prereq 1	Storage and Collection of Recyclables	
			d	Credit 1.1	Tenant Space—Long-Term Commitment	1
			d	Credit 1.2	Building Reuse	1 to 2
					40% Reuse	1
					60% Reuse	2
			c	Credit 2	Construction Waste Management	1 to 2
					Divert 50% from Disposal	1
					Divert 75% from Disposal	2
			c	Credit 3.1	Materials Reuse	1 to 2
					5% Reuse	1
					10% Reuse	2
			c	Credit 3.2	Materials Reuse—Furniture and Furnishings	1
			c	Credit 4	Recycled Content	1 to 2
					10% of Content	1
					20% of Content	2
			c	Credit 5	Regional Materials	1 to 2
					20% of Materials Manufactured	1
					20% of Materials Manufactured and 10% Extracted	2
			c	Credit 6	Rapidly Renewable Materials	1
			c	Credit 7	Certified Wood	1

Notes:

Indoor Environmental Quality — Possible Points: 17

Y	N	?				
Y			d	Prereq 1	Minimum IAQ Performance	
Y			d	Prereq 2	Environmental Tobacco Smoke (ETS) Control	
			d	Credit 1	Outdoor Air Delivery Monitoring	1
			d	Credit 2	Increased Ventilation	1
			C	Credit 3.1	Construction IAQ Management Plan—During Construction	1
			C	Credit 3.2	Construction IAQ Management Plan—Before Occupancy	1
			C	Credit 4.1	Low-Emitting Materials—Adhesives and Sealants	1
			C	Credit 4.2	Low-Emitting Materials—Paints and Coatings	1
			C	Credit 4.3	Low-Emitting Materials—Flooring Systems	1
			C	Credit 4.4	Low-Emitting Materials—Composite Wood and Agrifiber Products	1
			C	Credit 4.5	Low-Emitting Materials—Systems Furniture and Seating	1
			d	Credit 5	Indoor Chemical & Pollutant Source Control	1
			d	Credit 6.1	Controllability of Systems—Lighting	1
			d	Credit 6.2	Controllability of Systems—Thermal Comfort	1
			d	Credit 7.1	Thermal Comfort—Design	1
			d	Credit 7.2	Thermal Comfort—Verification	1
			d	Credit 8.1	Daylight and Views—Daylight	1 to 2
					☐ 75% of Spaces	1
					☐ 90% of Spaces	2
			d	Credit 8.2	Daylight and Views—Views for Seated Spaces	1

Notes:

Innovation and Design Process — Possible Points: 6

Y	N	?				
			d/C	Credit 1.1	Innovation in Design: Specific Title	1
			d/C	Credit 1.2	Innovation in Design: Specific Title	1
			d/C	Credit 1.3	Innovation in Design: Specific Title	1
			d/C	Credit 1.4	Innovation in Design: Specific Title	1
			d/C	Credit 1.5	Innovation in Design: Specific Title	1
			d	Credit 2	LEED Accredited Professional	1

Notes:

Regional Priority Credits — Possible Points: 4

Y	N	?				
			d/C	Credit 1.1	Regional Priority: Specific Credit	1
			d/C	Credit 1.2	Regional Priority: Specific Credit	1
			d/C	Credit 1.3	Regional Priority: Specific Credit	1
			d/C	Credit 1.4	Regional Priority: Specific Credit	1

Notes:

0	0	0

Total Possible Points: **110**

Certified 40 to 49 points Silver 50 to 59 points Gold 60 to 79 points Platinum 80 to 110

Sustainable Sites 21 Possible Points		
☑ Credit 1 S ite Selection 1-5	5	PAT H 8. Water Efficient Landscaping—No Potable Water Use or Irrigation (2 points in addition to Path 7) PAT H 11. On-site Renewable Energy (1-2 points) PAT H 6. Light Pollution Reduction (1 point)
☑ Credit 2 Development Density and Community Connectivity 6	6	OPTION 1. Development Density & OPTION 2. Community Connectivity
☑ Credit 3.1 A lternative Transportation—Public Transportation Access 6	6	OPTION 2. Bus Stop Proximity
☑ Credit 3.2 A lternative Transportation—Bicycle Storage and Changing Rooms 2		
☑ Credit 3.3 A lternative Transportation—Parking Availability 2	2	OPTION 2 No parking is provided or subsidized for tenant occupants.
Water Efficiency 11 Possible Points		
☑ Prerequisite 1 Water Use Reduction Required		
☑ Credit 1 Water Use Reduction 6-11	6	30% Reduction (WaterSense-certified fixtures, high-efficiency fixtures, dry urinals)
Energy and Atmosphere 37 Possible Points		
☑ Prerequisite 1 Fundamental Commissioning of Building Energy Systems Required		
☑ Prerequisite 2 Minimum Energy Performance Required		
☑ Prerequisite 3 Fundamental Refrigerant Management Required		
☑ Credit 1.1 Optimize Energy Performance—Lighting Power 1–5	5	35% Lighting Power Density Reduction belwo the Standard (LEDs)
☑ Credit 1.2 Optimize Energy Performance—Lighting Controls 1–3	0	
☑ Credit 1.3 Optimize Energy Performance—HVAC 5–10	10	PATH 2 (10 points) Demonstrate that HVAC system component performance criteria used for tenant space are 30% better than a system that is in minimum compliance with ANSI/ASHRAE/IESNA Standard 90.1-2007 (Coolerado)
☑ Credit 1.4 Optimize Energy Performance—Equipment and Appliances 1–4	4	All installed eligible equipment and appliances will be Energy Star Qualified
☑ Credit 2 Enhanced Commissioning 5	5	Prior to the start of the construction documents phase, designate an independent commissioning authority (CxA) to lead, review and oversee the completion of all commissioning process activities.
☑ Credit 3 Measurement and Verification 2-5	5	Install submetering equipment to measure and record energy usage, energy costs are paid by tenant and not included in base rent
☑ Credit 4 Green Power 5	5	OPTION 1 at least 50% of electricity is supplied by renewable sources (solar)
Materials and Resources 14 Possible Points		
☑ Prerequisite 1 Storage and Collection of Recyclables Required		
☑ Credit 1.1 Tenant Space—Long-Term Commitment 1	1	Occupant committed to remain in same location for a minimum of 10 years
☑ Credit 1.2 Building Reuse—Maintain Interior Nonstructural Components 1-2	2	At least 60% maintenance of existing nonstructural components
☑ Credit 2 Construction Waste Management 1-2	2	75% of demolition debris recycled or salavaged
☑ Credit 3.1 Materials Reuse 1-2	2	At least 10% of building materials salvaged or reused
☑ Credit 3.2 Materials Reuse—Furniture and Furnishings 1	1	Use salvaged, refurbished or used furniture and furnishings for 30% of the total furniture and furnishings budget.
☑ Credit 4 Recycled Content 1-2	2	At least 20% of building products incorporate recycled materials
☑ Credit 5 Regional Materials 1-2	2	OPTION 2 Use a minimum of 20% of the combined value of construction and Division 12 (Furniture) materials and products that are manufactured1 regionally within a radius of 500 miles. AND Use a minimum of 10% of the combined value of construction and Division 12 (furniture) materials and products extracted, harvested or recovered, as well as manufactured, within 500 miles of the project.
☑ Credit 6 Rapidly Renewable Materials 1	1	Use rapidly renewable construction and Division 12 (Furniture and Furnishings) materials and products for 5% of the total value of all materials and products used in the project, based on cost.
☑ Credit 7 Certified Wood 1	1	When using new wood-based products and materials, use a minimum of 50% that are certified in accordance with the Forest Stewardship Council's principles and criteria

Indoor Environmental Quality 17 Possible Points		
☐ Prerequisite 1 Minimum Indoor Air Quality Performance Required		Mechanically Ventilated Spaces will conform (Coolerado)
☐ Prerequisite 2 Environmental Tobacco Smoke (ETS) Control Required		OPTION 2 Smoking prohibited inside building
☐ Credit 1 Outdoor Air Delivery Monitoring 1	1	CO2 Monitoring
☐ Credit 2 Increased Ventilation 1	1	OPTION 1 Increase breathing zone outdoor air ventilation rates to all occupied spaces by at least 30% above the minimum rates required by ASHRAE 62.1-2007
☐ Credit 3.1 Construction Indoor Air Quality Management Plan—During Construction 1	1	Develop and implement an IAQ management plan for the construction and preoccupancy phases of the tenant space
☐ Credit 3.2 Construction Indoor Air Quality Management Plan—Before Occupancy 1	1	OPTION 1. Flush-Out, PATH 1
☐ Credit 4.1 Low-Emitting Materials—Adhesives and Sealants 1	1	Use of low VOC materials specified
☐ Credit 4.2 Low-Emitting Materials—Paints and Coatings 1	1	Use of low VOC materials specified
☐ Credit 4.3 Low-Emitting Materials—Flooring Systems 1	1	All hard surface flooring must meet the requirements of the FloorScore standard
☐ Credit 4.4 Low-Emitting Materials—Composite Wood and Agrifiber Products 1	1	Composite wood and agrifiber products used on the interior of the building (i.e. inside the weatherproofing system) must contain no added urea-formaldehyde resins.
☐ Credit 4.5 Low-Emitting Materials—Systems Furniture and Seating 1	1	OPTION 1 Furniture and seating are Greenguard Indoor Air Quality Certified.
☐ Credit 5 Indoor Chemical and Pollutant Source Control 1		
☐ Credit 6.1 Controllability of Systems—Lighting 1	1	Controls provided
☐ Credit 6.2 Controllability of Systems—Thermal Comfort 1	1	Controls provided
☐ Credit 7.1 T hermal Comfort—Design 1	1	Design heating, ventilating and air-conditioning (HVAC) systems to meet the requirements of ASHRAE Standard 55- 2004, Thermal Comfort Conditions for Human Occupancy
☐ Credit 7.2 T hermal Comfort—Verification 1	1	Achieve IEQ Credit 7.1: Thermal Comfort – Design, permanent monitoring and thermal comfort survey can be provided
☐ Credit 8.1 Daylight and Views—Daylight 1-2		
☐ Credit 8.2 Daylight and Views—Views for Seated Spaces 1		
Innovation in Design 6 Possible Points		
☐ Credit 1 I nnovation in Design 1-5	2	Roof top hyro-organic greenhouse supplies most produce for pizzaria
☐ Credit 2 LEED Accredited Professional 1	1	We have a LEED AP on staff
Regional Priority 4 Possible Points		
☐ Credit 1 R egional Priority 1-4	2	EAc2 (On site renewable generation offsets bulk of building electrical usage), MRc1.1 at least 55% of existing walls, floor, and roof to be reused
	91	

Cafe Calabria LEED Rating Explanation By Section

Section 1: Sustainable Sites

Credit 1: Site Selection: We received 5 points for site selection based on three paths: PATH 8. Water Efficient Landscaping—No Potable Water Use or Irrigation (2 points in addition to Path 7), PATH 11. On-site Renewable Energy (1-2 points, our project qualified for 2), and PATH 6. Light Pollution Reduction (1 point).

Credit 2: Development Density and Community Connectivity: We took 6 points for Development Density according to Option 1: Select space in a building that is located in an established, walkable community with a minimum density of 60,000 square feet per acre net. The density calculation is based on a typical two-story downtown development and must include the area of the project being built.

Credit 3.1: Alternative Transportation – Public Transportation Access: We awarded ourselves a further 6 points for close proximity to public transportation based on the distance to the local bus stop.

Credit 3.2: Alternative Transportation – Bicycle Storage and Changing Rooms: We opted against including changing rooms to get the 2 points for bicycle alternative transportation (although we should note that there is bicycle storage on site and many employees do commute by bicycle).

Credit 3.3: Alternative Transportation – Parking Availability: We took 2 points for having no available dedicated customer parking.

Section 2: Water Efficiency

Credit 1: Water Use Reduction: For this section we simply calculated how much water efficiency could be achieved by the use of WaterSense-certified fixtures, high-efficiency fixtures, and dry urinals, all highly effective systems recommended by LEED which have not yet been utilized in the building. Based on the water consumption patterns of the Café we concluded that these measures would realize at minimum a 30% reduction in usage and awarded ourselves 6 points for achieving the lowest possible non-mandatory reduction in this section.

Section 3: Energy and Atmosphere

For this section we applied LEED standards to the work that we had largely proposed in our original project.

Credit 1.1: Optimize Energy Performance - Lighting Power: Lighting was easy as in order to achieve the maximum of 5 points we had to reduce lighting to 35% below the standard and the LED retrofit strategy that we proposed would reduce the buildings lighting load by 90%.

Credit 1.2: Optimize Energy Performance - Lighting Controls: Since the lighting controls in this building amount to the employees directly controlling the lighting, and our analysis suggests that automated controls would be beside the point, we chose not to implement automated controls and took 0 points for this measure.

Credit 1.3: Optimize Energy Performance – HVAC: With HVAC and HVAC controls we took 10 points as our project utilizes super-high efficiency evaporative coolers which lack motors like more typical high SEER air conditioners and are therefore many times more efficient than other HVAC systems, as well as a highly advanced control scheme. These conform to the LEED requirements for Option 2, Path 2: (10 points) Demonstrate that HVAC system component performance criteria used for tenant space are 30% better than a system that is in minimum compliance with ANSI/ASHRAE/IESNA Standard 90.1-2007.

Credit 1.4: Optimize Energy Performance – Equipment and Appliances: We took the maximum 4 points for this credit as all installed qualifying equipment and appliances are and/or will be Energy Star Qualified.

Credit 2: Enhanced Commissioning: This is not something originally called for in our retrofit strategy. However, in order to achieve a LEED platinum rating we would be willing to go through this process as described in the LEED standards.

Credit 3: Measurement and Verification: We took the maximum of 5 points for this as our project conforms fully to Case 1: Install submetering equipment to measure and record energy usage, energy costs are paid by tenant and not included in base rent. Note that the building owner and tenant are the same party in this case, but obviously they are on the hook for paying their energy bill, which is the intent of this section.

Credit 4: Green Power: We claimed 5 points for this credit based on our conforming to Option 1: 50% of building power supplied by renewable energy (Solar).

Section 4: Materials and Resources

This section largely speaks to the question of using renewable, recycled, locally produced, and environmentally responsible materials, as well as practicing environmentally responsible building practices. We are happy to conform to all of the standards described in LEED (please see accompanying excel spreadsheet entitled LEED COMMERCIAL INTERIORS for a detailed breakdown of how we will conform to each of these standards).

Additionally, Credit 1.1: Tenant Space – Long Term Commitment: Requires that the tenant be willing to commit to a minimum of 10 years in the same location. We took 1 point for this credit as the Café is eager to remain in North Park at their present location for at least 10 years.

Section 5: Indoor Environmental Quality

Credit 1: Outdoor Air Delivery Monitoring: We claimed one point in this section for installing a CO2 monitoring system in the building.

Credit 2: Increased Ventilation: To increase ventilation to the space we will utilize OPTION 1 by increasing breathing zone outdoor air ventilation rates to all occupied spaces by at least 30% above the minimum rates required by ASHRAE 62.1-2007.

Credit 3.1: Construction Indoor Air Quality Management Plan—During Construction: To gain this credit we will commit to the development and implementation of an IAQ management plan for the construction and preoccupancy phases of the tenant space.

Credit 3.2: Construction Indoor Air Quality Management Plan—Before Occupancy: In obtaining this credit the building would be flushed out as per OPTION 1, PATH 1.

Credits 4.1-4.5: Low-Emitting Materials: To obtain these credits we will commit to using low VOC materials as specified.

Credit 5: Indoor Chemical and Pollutant Source Control: We opted against this relatively involved record-keeping standard.

Credit s 6.1 & 6.2: Controllability of lighting and thermal systems: These credits address the need for localized control of lighting and thermal systems. Inasmuch as the level of control called for was within the parameters of our original project, we awarded ourselves these points.

Credits 7.1 & 7.2: Thermal Comfort Design & Verification: Require the project to meet and verify ASHRAE standards, as well as provide for monitoring, modification, and survey following the project. Again, these were all called for in our original project, and therefore we awarded ourselves these points.

Credits 8.1 & 8.2: Daylight and Views – For Seated Spaces: These requirements address the desirability of providing natural daylighting to the vast majority of occupied building spaces. Unfortunately, the building's long, deep design, and shared walls with other buildings prevented from conforming to these standards, and we were thus unable to award ourselves the points for these credits.

Section 6: Innovation and Design Process

Credit 1.1: Innovation in Design: This credit speaks to the creativity that the USGBC would like to see design teams bring into the LEED process and awards points for the implementation of additional green strategies not specifically covered by LEED. We awarded ourselves 2 points (out of a possible 5) for our inclusion of a hydro-organic vertically oriented rooftop produce greenhouse to eliminate the need to transport produce for the new pizzeria operation, and make maximum possible use of all sunlight falling on the roof (much of which is already being converted into hot water or electricity). We believe this innovation is worth two points because it combines the creative approach of a rooftop greenhouse to address a need that would otherwise create significant CO2 emissions, as well as an innovative and highly efficient technology (vertical hydro-organic growing) to create much higher output than would otherwise be feasible within the relatively small remaining roof area. The fact that a 10X10 greenhouse will supply all the produce that the pizzeria requires makes us think that this is an innovation which is not only worth 2 LEED points, but may prompt other food industry businesses to follow suit (to all of our mutual benefit).

Credit 2: LEED Accredited Professional: This credit is awarded to project teams that have at least one LEED AP involved. We have two, so we gave ourselves this point.

Section 7: Regional Priority Credits

Credit 1.1 – 1.4: Regional Priority Specific Credit: These credits are awarded to projects which conform to standards important within their unique area. We awarded ourselves 2 points out of a possible 4 by conforming to two important regional concerns: EAc2 (On site renewable generation offsets bulk of building electrical usage), MRc1.1 (at least 55% of existing walls, floor, and roof to be reused).

We hope this document helps shed light on how we computed our LEED rating. For additional information, including a credit-by-credit breakdown of awarded points (such as for section 4, where we did not break out individual credits) please see the attached Excel Spreadsheet entitled LEED COMMERCIAL INTERIORS. Thank you, and please let us know if we can provide any additional information.

Ted Torre-Bueno
President, Empowered Energy Solutions
619 929-9550
ttorrebueno@empoweredenergysolutions.com

THE CITY OF SAN DIEGO

April 9, 2010

Ted Torre-Bueno
President & VP Operations
Empowered Energy Solutions.
412 N Cedros Ave
Solana Beach, CA 92075

Re: Letter of Support

Dear Mr. Torre-Bueno:

On behalf of the City of San Diego, it is my pleasure to offer our support to Empowered Energy Solution's project to renovate Caffe Calabria Coffee Roasting Company located on 3933 30th Street in North Park community district. The proposed green retrofit of Caffe Calabria not only expands the company's retail and wholesale operations tremendously, creating valuable new jobs and economic activity in North Park, but also provides the local business community an example of a successful sustainable business strategy. In addition, this renovation project will be a great example for the North Park Business Community, has the majority of green buildings tend to be mostly located on the north side of the city. The building will have a state-of-the-art 96 kW solar energy-generation system that will be installed on the roof of the building alongside a small hydro-organic greenhouse that will produce organic vegetables for use in the cafe.

Green buildings design increases the efficient use of energy, environmental, and human resources. Increases in efficiency directly translate into economic benefit. Making improvements to design when renovating or building new is most cost effective. A one-time investment premium of less than 1% of first costs can increase energy efficiency over standard building code practices by 20-30%. According the U.S. Green Building Council, buildings in the United States are responsible for 39% of CO2 emissions, 40% of energy consumption and 13% water consumption. Greater building efficiency can meet 85% of future U.S. demand for energy, and a national commitment to green building has the potential to generate 2.5 million jobs. The green building market is estimated to be worth $35–$45 billion annually by the year 2011.

The City of San Diego and surrounding communities are known for strong life science, high tech, defense sectors, and is poised to become a leader in the development and commercialization of clean technologies. As of January 2010, the region has over 325 cleantech companies that span in areas such as renewable energy, biofuels, green building materials and solutions and water & wastewater technologies. The City is committed to provide support to all our local cleantech companies in San Diego, and will continue to work with local universities, community based organizations, and the business community to expand this new economic sector.

If there are any questions, or you should need any additional information, please do not hesitate to contact this office.

Sincerely,

Jacques Chirazi
Clean Tech Program Manager
City of San Diego

Center for
Sustainable Energy
CALIFORNIA

April 12, 2010

North Park Project Area Committee
c/o Redevelopment Agency of the City of San Diego
1200 Third Avenue, 14th Floor
San Diego, CA 92101
(619) 236-6700

Re: Caffe Calabria Coffee Roasting Company Renovation Plan & Redevelopment Funding Request

Dear NPPAC,

The California Center for Sustainable Energy (CCSE) is pleased to respond to a request from Empowered Energy Solutions (EES) for consideration of funding the Caffe Calabria Coffee Roasting Company renovation and redevelopment project. EES is the general contractor for this project and has been an early adopter of a performance-based approach to updating San Diego's existing buildings. A performance approach integrates a variety of technologies—energy efficiency and distributed generation for example—while looking at the facility as a system and optimizing its operation. In this way workers and customers are comfortable at the same time the facility's environmental impact is minimized.

The energy saving technologies to be incorporated in this project include rooftop solar-electric and solar hot water heating systems, high-efficiency lighting, and innovative systems for heat recovery and space conditioning, among others. As a long-term advocate of the intelligent integration of both energy efficiency measures and self-generation systems within building projects, I am very excited to see that the proposed Caffe Calabria project takes such an approach.

As a City and region, we are on the front end of an extremely important effort to improve the performance of our existing building stock. Innovation and creativity are much needed in the transformation of the construction and renovation marketplace towards radically more sustainable practices; projects such as that proposed for Caffe Calabria provide much-needed, tangible examples that can actively stimulate and accelerate this transformation.

The clean energy and other measures proposed for the Caffe Calabria project will add to the success of the revitalization of this North Park neighborhood and indeed will set an example for other neighborhoods in the City and County of San Diego.

Sincerely,

Andrew McAllister
Director of Programs

To whom it may concern: September 28, 2010

The SCORE client, Caffé Calabria was asked to explain their request for a Green Pilot Project Funding to a consultant with SCORE-San Diego, which resulted in a conference on September 28, 2010

SCORE Consultant, Dean French, was asked to review a financial viability analysis of this project, as well as suggest alternative sources of funding. I believe that multiple independent sources of funding exist, and I personally would be happy to help Caffé Calabria apply for these sources, Furthermore, I do not see any significant flaws in the proposal, which would cause me to question its basic viability.

I am familiar with other businesses embracing the model described in this proposal that have been established in numerous other American cities with similar size and demographics, where they have succeeded. Prominent examples include the coffee roaster Intelligentsia that started in Chicago in 1995 and now has multiple locations in Chicago, New York, and Los Angeles. Another excellent example of a successful independent coffee roaster and café is Stumptown, started in Portland in 1999, now with multiple locations in Portland, Seattle, and New York.

International giants such as Starbucks and Peet's Coffee & Tea demonstrate the potential for growth in the industry. These companies show that the industry has sufficient size and depth to allow for the development of companies with an international footprint. These companies have remained headquartered in their original locations, bringing significantly increased revenue and job growth to the communities that host them. The owners of Caffé Calabria have clearly stated their intention to remain headquartered in North Park as they continue to expand.

This proposal gives Caffé Calabria the potential to develop along the lines of the aforementioned companies. Furthermore, the emphasis on green development and efficiency, in both an environmental and financial sense, lead me to think that their planned expansion will give them a head start to succeed in a business environment that increasingly emphasizes and rewards environmental stewardship and resource conservation.

In terms of additional funding sources, several possibilities exist. Wells Fargo is a potential source of funding for the project, and I would be happy to facilitate a communication between Caffé Calabria and Wells Fargo for this purpose. Additionally, given the client's outright ownership of their building, and the amount already invested, we believe that if it were necessary for additional funds to be secured that this would not present an insurmountable problem.

In conclusion, I believe that this proposal has the potential to be highly successful in both the coffee business and Neapolitan pizza.

Respectfully submitted,

R. Dean French

R. Dean French