

## WELL Building Standard v1 - Silver Certification

Project Status Report  
Project Name: TRCA New Head office  
January 23, 2019



	NAME	DESCRIPTION	STATUS	ACTION	ACTION BY
A I R	Feature 01. Air quality standards				
	Part 1. Standards For Volatile Substances	The following conditions are met: a. Formaldehyde levels less than 27 ppb. b. Total volatile organic compounds less than 500 µg/m³.	IAQ pre-testing to be implemented before performance verification. Formaldehyde and VOC emissions can be prevented/reduced by selecting products and materials as required by Feature 04	No action at this time.	n/a
	Part 2. Standards For Particulate Matter And Inorganic Gases	The following conditions are met: a. Carbon monoxide less than 9 ppm. b. PM2.5 less than 15 µg/m³. c. PM10 less than 50 µg/m³. d. Ozone less than 51 ppb.	IAQ pre-testing to be implemented before performance verification. CO and O <sub>3</sub> levels should not represent an issue for the project. However, PM levels will mostly depend on the implementation of construction pollution management practices as required by Feature 07.	No action at this time.	n/a
	Part 3. Radon	The following conditions are met in projects with regularly occupied spaces at or below grade: a. Radon less than 0.148 Bq/L (4 pCi/L) in the lowest occupied level of the project.	IAQ pre-testing not required before performance verification.	No action at this time.	n/a
	Feature 02. Smoking Ban				
	Part 1. Indoor Smoking Ban	Building policy or local code reflects the following: a. Smoking and the use of e-cigarettes is prohibited inside the project.	Required by law.	No action at this time.	n/a
	Part 2. Outdoor Smoking Ban	Signage is present to indicate: a. A smoking ban within 7.5 m [25 ft] (or the maximum extent allowable by local codes) of all entrances, operable windows and building air intakes. b. A smoking ban on all decks, patios, balconies, rooftops and other regularly occupied exterior building spaces. c. The hazards of smoking, in all areas beyond 7.5m of the building entrances (if smoking is permitted in this areas). These signs are to be placed along all walkways with a distance of not more than 30 m [100 ft] between signs.	Required signage to be included in signage package. Locations to be coordinated with LEED requirements.	No action at this time.	n/a
	Feature 03. Ventilation Effectiveness				
	Part 1. Ventilation Design	One of the following requirements is met for all spaces: a. Ventilation rates comply with all requirements set in ASHRAE 62.1-2013 (Ventilation Rate Procedure or IAQ Procedure). b. Projects comply with all requirements set in any procedure in ASHRAE 62.1-2013 (including the Natural Ventilation Procedure) and demonstrate that ambient air quality within 1.6 km [1 mi] of the building is compliant with either the U.S. EPA's NAAQS or passes the Air Quality Standards feature in the WELL Building Standard for at least 95% of all hours in the previous year.	ASHRAE 62.1 2010 required by building code. Initial discussions indicate that Option b will be our compliance pathway.	Integral to confirm if Option b will be pursued and if the current design meets the feature requirements.	Integral
	Part 2. Demand Controlled Ventilation	For all spaces 46.5 m² [500 ft²] or larger with an actual or expected occupant density greater than 25 people per 93 m² [1,000 ft²], one of the following requirements is met: <b>a. A demand controlled ventilation system regulates the ventilation rate of outdoor air to keep carbon dioxide levels in the space below 800 ppm (measured at 1.2-1.8 m [4-6 ft] above the floor).</b> b. Projects that have met the Operable windows feature demonstrate that natural ventilation is sufficient to keep carbon dioxide levels below 800 ppm (measured at 1.2-1.8 m [4-6 ft] above the floor) at maximum intended occupancies.	Option a considered achievable.	Integral to confirm design meets the requirement of <b>Option a.</b>	Integral
	Part 3. System Balancing	After the HVAC system is installed, the following requirement is met: a. After substantial completion and prior to occupancy, the HVAC system has (within the last 5 years), or is scheduled to, undergo testing and balancing.	Testing and balancing will be completed after substantial completion and prior to occupancy.	No action at this time.	n/a

<b>Feature 04. VOC Reduction</b>				
Part 1. Interior Paints And Coatings	The VOC limits of newly applied paints and coatings meet one of the following requirements: a. 100% of installed products meet California Air Resources Board (CARB) 2007, Suggested Control Measure (SCM) for Architectural Coatings, or South Coast Air Quality Management District (SCAQMD) Rule 1113, effective June 3, 2011 for VOC content. b. At minimum 90%, by volume, meet the California Department of Public Health (CDPH) Standard Method v1.1-2010 for VOC emissions. c. Applicable national VOC content regulations or conduct testing of VOC content in accordance with ASTM D2369-10; ISO 11890, part 1; ASTM D6886-03; or ISO 11890-2.	Achievable, overlaps with LEED requirements	Green Reason to coordinate meeting with Eastern and ZAS/BMCEA.	Green Reason / Eastern / ZAS/BMCEA
Part 2. Interior Adhesives And Sealants	The VOC limits of newly applied adhesives and sealants meet one of the following requirements: a. 100% of installed products meet South Coast Air Quality Management District (SCAQMD) Rule 1168 for VOC content. Volatile organic compound (VOC) limits correspond to an effective date of July 1, 2005 and rule amendment date of January 7, 2005. b. At minimum 90%, by volume, meet the California Department of Public Health (CDPH) Standard Method v1.1-2010 for VOC emissions. c. Applicable national VOC content regulations or conduct testing of VOC content in accordance with ASTM D2369-10; ISO 11890, part 1; ASTM D6886-03; or ISO 11890-2.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern and ZAS/BMCEA.	Green Reason / Eastern / ZAS/BMCEA
Part 3. Flooring	The VOC emissions of all newly installed flooring must meet all limits set by the following, as applicable: a. California Department of Public Health (CDPH) Standard Method v1.1-2010.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern and ZAS/BMCEA.	Green Reason / Eastern / ZAS/BMCEA
Part 4. Insulation	The VOC emissions of all newly installed thermal and acoustic insulation inside the waterproofing membrane must meet all limits set by the following, as applicable: a. California Department of Public Health (CDPH) Standard Method v1.1-2010.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern and ZAS/BMCEA.	Green Reason / Eastern / ZAS/BMCEA
Part 5. Furniture And Furnishings	The VOC emissions of at least 95% (by cost) of all newly purchased furniture and furnishings within the project scope must meet all limits set by the following, as applicable: a. ANSI/BIFMA e3-2011 Furniture Sustainability Standard sections 7.6.1 and 7.6.2, tested in accordance with ANSI/BIFMA Standard Method M7.1-2011. b. California Department of Public Health (CDPH) Standard Method v1.1-2010.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern and ZAS/BMCEA.	Green Reason / Eastern / ZAS/BMCEA
<b>Feature 05. Air Filtration</b>				
Part 1. Filter Accommodation	If recirculated air is used, the following requirements are met in ventilation assemblies in the main air ducts for recirculated air: a. Rack space is available and rack location identified for future implementation of <b>carbon filters or combination particle/carbon filters</b> . b. The mechanical system is sized to accommodate the additional filters.	Mechanical Eng. indicated that carbon impregnated filters could be considered, but also recommend considering AAP that allows a standalone air purifier in lieu of a section in the decentralized ERV units.	Integral to provide updates on current design and strategies.	Integral
Part 2. Particle Filtration	One of the following requirements is met: a. MERV 13 (or higher) media filters are used in the ventilation system to filter outdoor air. b. Project demonstrates that for 95% of all hours in a calendar year, ambient outdoor PM10 and PM2.5 levels measured within 1.6 km [1 mi] of the building are below the limits set in the WELL Air Quality Standards Feature.	Integral initially proposed GREEN PLEAT 1", 2" & 4" MERV 13 by Aerostar that will be able to fit in the ERV units. Alternatively, the Team is also considering to install MERV 13 filters on top of the water walls.	Integral to provide updates on current design and strategies.	Integral
Part 3. Air Filtration Maintenance	To verify that the filtration system continues to operate as designed, projects must annually provide IWBI with: a. Records of air filtration maintenance, including evidence that filters have been properly maintained as per the manufacturer's recommendations.	Program to be implemented during Operations phase. Requirements have been discussed during the FM meeting	No action at this time.	n/a
<b>Feature 06. Microbe And Mold Control</b>				
Part 1. Cooling Coil Mold Reduction	In buildings that rely on a mechanical system for cooling, one of the following requirements is met: a. Ultraviolet lamps (using a wavelength of 254 nm so as not to generate ozone) are employed on the cooling coils and drain pans of the mechanical system supplies. Irradiance reaching the cooling coil and drain pan, including the plenum corners, is modeled. <b>b. Building policy states that all cooling coils are inspected on a quarterly basis for mold growth and cleaned if necessary. Dated photos demonstrating adherence are provided to the IWBI on an annual basis.</b>	Assumption is inspections option will be implemented during operations phase. Requirements have been discussed during the FM meeting	No action at this time.	n/a
Part 2. Mold Inspections	The following are not present: a. Signs of discoloration and mold on ceilings, walls or floors. b. Signs of water damage or pooling.	Pre-inspection to be implemented before performance verification.	No action at this time.	n/a

<b>Feature 07. Construction Pollution Management</b>				
Part 1. Duct Protection	To prevent pollutants from entering the ventilation system, all newly installed ducts are either: a. Sealed and protected from possible contamination during construction. b. Vacuumed out prior to installing registers, grills and diffusers.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern.	Green Reason / Eastern
Part 2. Filter Replacement	To prevent pollutants from entering the air supply post-occupancy, if the ventilation system is operating during construction occurring within one year prior to Performance Verification, the following requirement is met: a. All filters are replaced prior to occupancy.	Achievable, overlaps with LEED requirements	Green Reason to coordinate with Eastern.	Green Reason / Eastern
Part 3. Moisture Absorption Management	To prevent building materials from absorbing water or moisture during construction occurring within one year prior to Performance Verification, the following requirements are met: a. A separate area is designated to store and protect absorptive materials, including but not limited to carpets, acoustical ceiling panels, fabric wall coverings, insulation, upholstery and furnishings.	Not specifically required by LEED, but considered best practice.	Green Reason to coordinate with Eastern.	Green Reason / Eastern
Part 4. Dust Containment And Removal	The following procedures are followed during building construction occurring within one year prior to Performance Verification: a. All active areas of work are isolated from other spaces by sealed doorways or windows or through the use of temporary barriers. b. Walk-off mats are used at entryways to reduce the transfer of dirt and pollutants. c. Saws and other tools use dust guards or collectors to capture generated dust.	Not specifically required by LEED, but considered best practice.	Green Reason to coordinate with Eastern.	Green Reason / Eastern
<b>Feature 08. Healthy Entrance</b>				
Part 1. Entryway Walk-Off Systems	To capture particulates from occupant shoes at all regularly used entrances to the project, one of the following is installed and is maintained on a weekly basis: <b>a. Permanent entryway system comprised of grilles, grates or slots, which allow for easy cleaning underneath, at least the width of the entrance and 3 m [10 ft] long in the primary direction of travel (sum of indoor and outdoor length).</b> b. Rollout mats, at least the width of the entrance and 3 m [10 ft] long in the primary direction of travel (sum of indoor and outdoor length). c. Material manufactured as an entryway walk-off system, at least the width of the entrance and 3 m [10 ft] long in the primary direction of travel (sum of indoor and outdoor length).	Main entrance will have 3 m grille. Also discussed other entrances - will have grilles/grates and extend with mats if 3 m is challenging at any location.	ZAS to provide updates on current design and confirm if the requirements of <b>Option a</b> are being met	ZAS
Part 2. Entryway Air Seal	One of the following is in place to slow the movement of air from outdoors to indoors within mechanically ventilated main building entrances: <b>a. Building entry vestibule with two normally-closed doorways.</b> b. Revolving entrance doors. c. At least 3 normally-shut doors that separate occupied space from the outdoors. For example, a space on the fifth-floor could be separated by the exterior building doors, the first-floor elevator doors and the fifth-floor elevator doors. This option is applicable only for buildings whose entrance lobby is not a regularly occupied space.	Main entrance will have vestibule.	ZAS to provide updates on current design and confirm if the requirements of <b>Option a</b> are being met	ZAS
<b>Feature 09. Cleaning Protocol</b>				
Part 1. Cleaning Plan For Occupied Spaces	A cleaning plan is created that includes: a. The Cleaning Equipment and Training section of Table A4 in Appendix C. b. A list of approved product seals with which all cleaning, disinfection and hand hygiene products must comply in accordance with the Cleaning, Disinfection and Hand Hygiene Product section in Table A4 in Appendix C. c. A list of high-touch surfaces and schedule of sanitization or disinfection as specified in the Disinfection and Sanitization section in Table A4 in Appendix C. d. A cleaning schedule that specifies the extent and frequency of cleaning, including the Entryway Maintenance section of Table A4 in Appendix C. e. Dated cleaning logs that are maintained and available to all occupants.	Overlaps with LEED Green Cleaning which is expected to be pursued as an Innovation point. Requirements have been discussed during the FM meeting	No action at this time.	n/a

<b>Feature 10. Pesticide Management</b>				
Part 1. Pesticide Use	<p>Pesticide and herbicide use on outdoor plants is eliminated, or hazards are minimized through one of the following:</p> <p>a. The creation of a pest management plan in place of pesticide/herbicide use, based on Chapter 3 of the San Francisco Environment Code Integrated Pest Management (IPM) program.</p> <p>b. The use of hazard-ranked pesticides based on screening lists described in Table A2 in Appendix C.</p>	Overlaps with LEED Exterior Integrated Pest Management which is expected to be pursued as an Innovation point. Requirements have been discussed during the FM meeting	No action at this time.	n/a
<b>Feature 11. Fundamental Material Safety</b>				
Part 1. Asbestos And Lead Restriction	<p>All newly-installed building materials meet the following materials composition requirements:</p> <p>a. No asbestos.</p> <p>b. Not more than a weighted average of 0.25% lead in wetted surfaces of pipes, pipe fittings, plumbing fittings, and fixtures, and 0.20% for solder or flux used in plumbing for water intended for human consumption.</p> <p>c. Not more than 100 ppm (by weight) added lead in all other building materials. For door hardware, project teams must document attempt to meet the requirement and demonstrate a petition or a formal request has been filed with manufacturers who were unable to meet their needs.</p>	Asbestos will not be installed as per law.	Design team to confirm lead restriction is not an issue for any materials being specified, including plumbing and door hardware.	ZAS
Part 2. Lead Abatement	For repair, renovation, demolition or painting of projects constructed prior to any applicable laws banning or restricting lead paint.	New building.	n/a	n/a
Part 3. Asbestos Abatement	To reduce hazards in projects constructed prior to any applicable laws banning or restricting asbestos.	New building	n/a	n/a
Part 4. Polychlorinated Biphenyl Abatement	For any projects undergoing current renovation or demolition which were constructed or renovated between 1950 and the institution of any applicable laws banning or restricting PCBs.	New building.	n/a	n/a
Part 5. Mercury Limitation	<p>Mercury-containing equipment and devices are restricted in accordance with the below guidelines:</p> <p>a. Project does not specify or install new mercury containing thermometers, switches and electrical relays.</p> <p>b. Project does not install any lamps not compliant with the low-mercury limits specified in Appendix C, Table A5. Project develops a plan to upgrade any existing non-compliant lamps to low-mercury or mercury-free lamps.</p> <p>c. Illuminated exit signs only use Light-Emitting Diode (LED) or Light-Emitting Capacitor (LEC) lamps.</p> <p>d. No mercury vapor or probe-start metal halide high intensity discharge lamps are in use.</p>	All lamps expected to be LED as per Design Brief. However, lighting layouts and lighting fixtures schedule drawings are not included in the DD drawings set.	MBII to confirm all lamps will be LED and Design team to confirm if any other equipment may have mercury.	MBII / Integral / ZAS / BMCEA
<b>Feature 12. Moisture Management</b>				
Part 1. Exterior Liquid Water Management	<p>A point-by-point narrative describes how liquid water from outside the building is addressed, responding to the nature and intensity of wetting based on the project's site and climate, and includes the following leading concerns:</p> <p>a. Site drainage, including the impact of any site irrigation.</p> <p>b. The local water table.</p> <p>c. Building penetrations (especially windows and plumbing/electrical/mechanical penetrations).</p> <p>d. Porous building materials connected to exterior sources of liquid water.</p>	Civil Eng. confirmed measures will be documented in the SWM and Servicing Design Brief.	TMIG to provide updates and confirm if the current design is meeting precondition requirements.	TMIG
Part 2. Interior Liquid Water Management	<p>A point-by-point narrative describes how liquid water from interior sources is addressed, including these leading concerns:</p> <p>a. Plumbing leaks.</p> <p>b. "Hard-piped" plumbing appliances (appliances such as clothes washers exposed to building water pressure even when not in use).</p> <p>c. Porous building materials connected to interior sources of liquid water.</p> <p>d. New building materials with "built-in" high moisture content or building materials wetted during construction but now on the inside of the building.</p>	All requirements generally considered best practice.	Design team to provide further information and confirm precondition requirements are being met by the current design	ZAS / BMCEA
Part 3. Condensation Management	<p>A point-by-point narrative describes how condensation is addressed, including these leading concerns:</p> <p>a. High interior relative humidity levels, particularly in susceptible areas like bath and laundry rooms and below-grade spaces.</p> <p>b. Air leakage which could wet either exposed interior materials or interstitially "hidden" materials.</p> <p>c. Cooler surfaces, such as basement or slab-on-grade floors, or closets/cabinets on exterior walls.</p> <p>d. Oversized air conditioning units.</p>	All requirements generally considered best practice.	Design team to provide further information and confirm precondition requirements are being met by the current design	ZAS / BMCEA

W A T E R	Part 4. Material Selection And Protection	A point-by-point narrative describes how moisture-tolerant materials have been selected and/or moisture-sensitive materials (MSP) are being protected, considering these leading concerns: a. Exposed entryways and glazing. b. Porous cladding materials. c. Finished floors in potentially damp or wet rooms such as basements, bathrooms and kitchens. d. Interior sheathing in damp or wet rooms. e. Sealing and storing of absorptive materials during construction.	All requirements generally considered best practice.	Design team to provide further information and confirm precondition requirements are being met for a-d by the current design	ZAS / BMCEA
	<b>Feature 30. Fundamental Water Quality</b>				
	Part 1. Sediment	All water being delivered to the project area except water not designated for human contact meets the following requirements: a. Turbidity of the water sample is less than 1.0 NTU.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	Part 2. Microorganisms	All water being delivered to the project area except water not designated for human contact meets the following requirements: a. Total coliforms (including E. coli) are not detected in the sample.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	<b>Feature 31. Inorganic Contaminants</b>				
	Part 1. Dissolved Metals	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Lead less than 0.01 mg/L. b. Arsenic less than 0.01 mg/L. c. Antimony less than 0.006 mg/L. d. Mercury less than 0.002 mg/L. e. Nickel less than 0.012 mg/L. f. Copper less than 1.0 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	<b>Feature 32. Organic Contaminants</b>				
	Part 1. Organic Pollutants	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Styrene less than 0.0005 mg/L b. Benzene less than 0.001 mg/L c. Ethylbenzene less than 0.3 mg/L. d. Polychlorinated biphenyls less than 0.0005 mg/L. e. Vinyl chloride less than 0.002 mg/L. f. Toluene less than 0.15 mg/L. g. Xylenes (total: m, p and o) less than 0.5 mg/L. h. Tetrachloroethylene less than 0.005 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	<b>Feature 33. Agricultural Contaminants</b>				
	Part 1. Herbicides And Pesticides	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Atrazine less than 0.001 mg/L b. Simazine less than 0.002 mg/L c. Glyphosate less than 0.70 mg/L. d. 2,4-Dichlorophenoxyacetic acid less than 0.07 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	Part 2. Fertilizers	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Nitrate less than 50 mg/L (10 mg/L as nitrogen).	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	<b>Feature 34. Public Water Additives</b>				
	Part 1. Disinfectants	All water being delivered to the project area for human consumption (at least one water dispenser per project) and showers/baths meets the following limits: a. Residual chlorine less than 0.6 mg/L. b. Residual chloramine less than 4 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	Part 2. Disinfectant By-products	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Total trihalomethanes less than 0.08 mg/L. b. Total haloacetic acids less than 0.06 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
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N O U R I S H M E N T	Part 3. Fluoride	All water being delivered to the project area for human consumption (at least one water dispenser per project) meets the following limits: a. Fluoride less than 4.0 mg/L.	Toronto generally has excellent water quality. Water quality pre-testing to be implemented during construction so that any necessary corrective action (ex. installing filters) could be implemented before completion.	No action at this time.	n/a
	<b>Feature 38. Fruits And Vegetables</b>				
	Part 1. Fruit And Vegetable Variety	If foods are sold or provided on a daily basis on the premises by (or under contract with) the project owner, then the selection includes at least one of the following: a. At least 2 varieties of fruits (containing no added sugar) and at least 2 varieties of non-fried vegetables. b. At least 50% of available options are fruits (containing no added sugar) and/or non-fried vegetables.	TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary.	Green Reason to coordinate with TRCA.	Green Reason / TRCA
	Part 2. Fruit And Vegetable Promotion	Cafeterias operated or contracted by the project owner, if present, include the following design interventions: a. Salad bar or similar salad-providing section, positioned in a visible and accessible location. b. Fruits and vegetables are visually apparent, either through display or through color photographs on the menu. c. Vegetable dishes are placed at the beginning of the food service line. d. Fruits or fruit dishes are placed in a bowl or in a stand at the checkout location.	TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary.  Signage and action plan to promote fruit and vegetable to be reviewed further.	Green Reason to coordinate with TRCA.	Green Reason / TRCA
	<b>Feature 39. Processed Foods</b>				
	Part 1. Refined Ingredient Restrictions	All foods, beverages, snacks and meals sold or provided on a daily basis on the premises by (or under contract with) the project owner, including in vending machines, meet the following conditions: a. Beverages do not contain more than 30 g of sugar per container. Bulk containers of 1.9 L (2 quart) or larger are exempt from this requirement. b. At least 50% of beverages have 1 g of sugar or less per 16 mL [1.87 g of sugar or less per 1 oz]. c. No non-beverage food item contains more than 30 g of sugar per serving. d. In at least 50% of food offerings where a grain flour is the primary ingredient by weight, a whole grain must be the primary ingredient.	TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary. Vending machines to be confirmed.	Green Reason to coordinate with TRCA.	Green Reason / TRCA
	Part 2. Trans Fat Ban	All foods, beverages, snacks and meals sold or provided on a daily basis on the premises by (or under contract with) the project owner, including in vending machines, do not contain: a. Partially-hydrogenated oil.	TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary. Vending machines to be confirmed.	Green Reason to coordinate with TRCA.	Green Reason / TRCA
	<b>Feature 40. Food Allergies</b>				
	Part 1. Food Allergy Labeling	All foods sold or provided on a daily basis on the premises by (or under contract with) the project owner are clearly labeled on packaging, menus, signage, or electronic media to indicate if they contain the following allergens: a. Peanuts. b. Fish. c. Shellfish. d. Soy. e. Milk and dairy products. f. Egg. g. Wheat. h. Tree nuts. i. Gluten.	TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary. Vending machines to be confirmed.	Green Reason to coordinate with TRCA.	Green Reason / TRCA
	<b>Feature 41. Hand Washing</b>				
	Part 1. Hand Washing Supplies	The following are provided, at a minimum, at all sink locations: a. Fragrance-free hand soap in accordance with the Cleaning, Disinfection and Hand Hygiene Product section in Table A4 in Appendix C. b. Disposable paper towels (air dryers are not forbidden, but are supplemented).	Requirements have been discussed during the FM meeting	ZAS to confirm if disposable paper towels are part of the design	ZAS
	Part 2. Contamination Reduction	One of the following is provided, at a minimum, at all sink locations: a. Liquid soap in dispensers with disposable and sealed soap cartridges. b. Bar soap with a soap rack that allows for drainage.	Requirements have been discussed during the FM meeting	ZAS to confirm if dispenser for liquid soap with disposable and sealed soap cartridges are part of the design	ZAS
	Part 3. Sink Dimensions	Bathroom and kitchen sinks meet the following requirements: a. The sink column of water is at least 25 cm [10 in] in length. b. The handwashing basin is at least 23 cm [9 in] in width and length.	Sinks will be designed accordingly	ZAS / BMCEA / Integral to confirm design meet the requirements.	ZAS / BMCEA / Integral

<b>Feature 42. Food Contamination</b>				
Part 1. Cold Storage	<p>If raw meat, fish or poultry is prepared or stored on site, cold storage spaces contain the following:</p> <p>a. At least one removable, cleanable drawer or container located at the bottom of the unit, designated and labeled for storing raw meat, fish and poultry.</p> <p>b. A visual display of holding temperatures to ensure accurate representation of storage temperatures.</p>	<p>Kitchen equipment to be relocated/specified to be reviewed for possible challenges.</p> <p>TRCA to coordinate with kitchen operator to confirm requirements implemented.</p> <p>Features requirements included in the Kitchen Design RFP.</p>	Green Reason to coordinate with TRCA.	Green Reason / TRCA
<b>Feature 43. Artificial Ingredients</b>				
Part 1. Artificial Substance Labeling	<p>All foods sold or provided on a daily basis on the premises by (or under contract with) the project owner are clearly labeled on packaging, nearby menus or signage to indicate if they contain the following:</p> <p>a. Artificial colors.</p> <p>b. Artificial flavors.</p> <p>c. Artificial sweeteners.</p> <p>d. Brominated vegetable oils.</p> <p>e. Potassium bromate.</p> <p>f. BHA (Butylated hydroxyanisole).</p> <p>g. BHT (Butylated hydroxytoluene).</p> <p>h. Monosodium glutamate (MSG).</p> <p>i. Hydrolyzed vegetable protein (HVP).</p> <p>j. Sodium nitrate and sodium nitrite.</p> <p>k. Sulfites.</p>	<p>TRCA to coordinate with kitchen operator to ensure requirements are met and service agreement is adjusted if necessary. Vending machines to be confirmed.</p>	Green Reason to coordinate with TRCA.	Green Reason / TRCA
<b>Feature 44. Nutritional Information</b>				
Part 1. Detailed Nutritional Information	<p>For foods and beverages sold or provided on a daily basis on the premises by (or under contract with) the project owner, the following are displayed (per meal or item) on packaging, menus or signage:</p> <p>a. Total calories.</p> <p>b. Macronutrient (total protein, total fat and total carbohydrate) in weight and as a percent of estimated daily requirements (Daily Values).</p> <p>c. Total sugar content.</p>	Cafeteria will be provided within the building	Green Reason to discuss with TRCA how information will be presented - signage, menu, packaging.	Green Reason / TRCA
<b>Feature 45. Food Advertising</b>				
Part 1. Advertising And Environmental Cues	<p>The following requirement is met:</p> <p>a. Advertisements for any food or beverage items that do not conform to the requirements set forth in the Processed Foods Feature are not displayed on the premises.</p>	Signage to be implemented by TRCA.	No action at this time.	n/a
Part 2. Nutritional Messaging	<p>Using prominent displays such as educational posters, brochures or other visual media, designated eating areas or common areas contain a total of at least 3 instances of messaging intended to achieve either or both of the following requirements:</p> <p>a. Encourage the consumption of whole, natural foods and cuisines.</p> <p>b. Discourage the consumption of sugary or processed foods and beverages.</p>	Signage to be implemented by TRCA.	No action at this time.	n/a



L I G H T	<b>Feature 53. Visual Lighting Design</b>				
	Part 1. Visual Acuity For Focus	The following requirements are met at workstations or desks: a. The ambient lighting system is able to maintain an average light intensity of 215 lux [20 fc] or more, measured on the horizontal plane, 0.76 m [30 inches] above finished floor. The lights may be dimmed in the presence of daylight, but they are able to independently achieve these levels. b. The ambient lighting system is zoned in independently controlled banks no larger than 46.5 m <sup>2</sup> [500 ft <sup>2</sup> ] or 20% of open floor area of the room (whichever is larger). c. If ambient light is below 300 lux [28 fc], task lights providing 300 to 500 lux [28 to 46 fc] at the work surface are available upon request.	MBII considers this attainable.	MBII to provide updates and confirm if current design meets Precondition requirements.	MBII
	Part 2. Brightness Management Strategies	Provide a narrative that describes strategies for maintaining luminance balance in spaces, which takes into consideration at least two of the following: a. Maximum brightness contrasts between main rooms and ancillary spaces, such as corridors and stairwells, if present. For example, projects may establish that, while still maintaining lighting variety, a main room cannot exhibit 10 times greater or lesser luminance than an ancillary space. b. Maximum brightness contrasts between task surfaces and immediately adjacent surfaces, including adjacent visual display terminal screens. For example, projects may establish that, while still maintaining lighting variety, a surface cannot exhibit 3 times greater or lesser luminance than an adjacent surface. c. Brightness contrasts between task surfaces and remote, non-adjacent surfaces in the same room. For example, projects may establish that, while still maintaining lighting variety, a surface cannot exhibit 10 times greater or lesser luminance than another remote surface in the same room. d. The way brightness is distributed across ceilings in a given room that maintains lighting variety but avoids both dark spots, or excessively bright, potentially glaring spots. For example, projects may establish that, while still maintaining lighting variety, one part of the ceiling cannot be 10 times greater or lesser luminance than another part of the ceiling in the same room.	MBII considers this attainable	MBII to provide updates and confirm if current design meets Precondition requirements.	MBII
	<b>Feature 54. Circadian Lighting Design</b>				
	Part 1. Melanopic Light Intensity For Work Areas	Light models or light calculations demonstrate that at least one of the following requirements is met: a. At 75% or more of workstations, at least 200 equivalent melanopic lux is present, measured on the vertical plane facing forward, 1.2 m [4 ft] above finished floor (to simulate the view of the occupant). This light level may incorporate daylight, and is present for at least the hours between 9:00 AM and 1:00 PM for every day of the year. b. For all workstations, electric lights (which may include task lighting) provide maintained illuminance on the vertical plane facing forward (to simulate the view of the occupant) of 150 equivalent melanopic lux or greater. Projects may use the lux recommendations in the required amount in place of 150.	MBII. considers this attainable.	MBII to provide updates and confirm if current design meets the Precondition requirements	MBII
	<b>Feature 55. Electric Light Glare Control</b>				
	Part 1. Lamp Shielding	The following shielding angles ( $\alpha$ = 90° - cut-off angle) must be observed for lamps in regularly occupied spaces with luminance values in the ranges specified: a. No shielding required for less than 20,000 cd/m <sup>2</sup> (including reflected sources). b. $\alpha$ : 15° for 20,000 to 50,000 cd/m <sup>2</sup> . c. $\alpha$ : 20° for 50,000 to 500,000 cd/m <sup>2</sup> . d. $\alpha$ : 30° for 500,000 cd/m <sup>2</sup> and above.	MBII considers this attainable.	MBII to provide updates and confirm if current design meets Precondition requirements.	MBII
	Part 2. Glare Minimization	At workstations, desks, and other seating areas the following requirement is met: a. Luminaires more than 53° above the center of view (degrees above horizontal) have luminances less than 8,000 cd/m <sup>2</sup> .	MBII considers this attainable	MBII to provide updates and confirm if current design meets Precondition requirements.	MBII
	<b>Feature 56. Solar Glare Control</b>				
	Part 1. View Window Shading	At least one of the following is present for all glazing less than 2.1 m [7 ft] above the floor in regularly occupied spaces: a. Interior window shading or blinds that are controllable by the occupants or set to automatically prevent glare. b. External shading systems that are controllable by the occupants or set to automatically prevent glare. c. Variable opacity glazing, such as electrochromic glass, which can reduce transmissivity by 90% or more.	Glare control to be provided. Consider AAP if alternative (not blinds) glare control devices are being considered.	ZAS/BMCEA to provide updates and confirm if AAP is required.	ZAS / BMCEA
	Part 2. Daylight Management	At least one of the following is required for all glazing greater than 2.1 m [7 ft] above the floor: a. Interior window shading or blinds that are controllable by the occupants or set to automatically prevent glare. b. External shading systems that are set to automatically prevent glare. c. Interior light shelves to reflect sunlight toward the ceiling. d. A film of micro-mirrors on the window that reflects sunlight toward the ceiling. e. Variable opacity glazing, such as electrochromic glass, which can reduce transmissivity by 90% or more.	Glare control to be provided. Consider AAP if alternative (not blinds) glare control devices are being considered.	ZAS/BMCEA to provide updates and confirm if AAP is required.	ZAS / BMCEA



F I T N E S S	Feature 64. Interior Fitness Circulation				F I T N E S S
	Part 1. Stair Accessibility & Promotion	In projects of 2 to 4 floors, at least one common staircase meets the following requirements: a. Stairs are accessible to regular building occupants during all regular business hours. b. Throughout the space, wayfinding signage and point-of-decision prompts are present to encourage stair use (at least one sign per elevator bank).	Feature stairs meet requirement; signage to be implemented by TRCA.	No action at this time.	n/a
	Part 2. Staircase Design	In projects of 2 to 4 floors, at least one common staircase meets the following requirements: a. Located within 7.5 m [25 ft] of the building's main entrance, main entry check-point (e.g., welcome/reception desk), the edge of its main lobby, or edge of its main welcome area. b. Clearly visible from the building's main entrance, main entry check-point (e.g., welcome/reception desk), the edge of its main lobby, or edge of its main welcome area, or are located visually before any elevators present upon entering from the main entrance. c. Stair width set at a minimum of 1.4 m [56 in] between handrails, or the width allowable by local code.	Feature stairs visible from exhibition/reception space.	No action at this time.	n/a
	Part 3. Facilitative Aesthetics	In projects of 2 to 4 floors, common stairs, entryways and corridors display elements of aesthetic appeal by incorporating at least 2 of the following throughout the stair: a. Artwork. b. Music. c. Daylighting using windows or skylights of at least 1 m² [10.8 ft²] in size. d. View windows to the outdoors or building interior. e. Light levels of at least 215 lux [20 fc] when the stairs are in use. f. Biophilic elements	Feature stairs currently are daylight with window views. MBII confirmed lighting requirement can be met.	No action at this time.	n/a
	Feature 65. Activity Incentive Programs				
	Part 1. Activity Incentive Programs	At least two of the following are implemented for all full-time employees: a. Tax-exempt payroll deductions relating to active transportation (e.g., a subsidy to purchase a personal bicycle) or mass transit (includes public transportation) use. Direct subsidy of an equivalent amount. b. Meaningful reimbursements or incentive payments (including non-monetary) offered for every 6-month period that an employee meets a 50-visit minimum to the gym or physical activity program. c. A meaningful subsidy offered at least yearly towards participation or membership costs for fitness activities such as races, group fitness classes, sports teams, fitness centers, training centers, gyms, or studios. Direct subsidies of an equivalent amount are also acceptable. d. A meaningful subsidy offered at least yearly towards the cost of an annual bicycle share membership e. No cost or discounted physical activity opportunities or memberships, in which it can be demonstrated that 30% of occupants have utilized on a regular basis (at least weekly) over the last six months.	Some of the activity incentive programs that are already in place at TRCA might have overlaps with some of the WELL features.	Green Reason to review with TRCA existing activity incentive programs	GRI / TRCA

Feature 72. Accessible Design				
Part 1. Accessibility and Usability	The projects must demonstrate compliance with one of the following: a. Current ADA Standards for Accessible Design or comparable local code or standards. b. ISO 21542:2011 - Building Construction - Accessibility and Usability of the Built Environment.	Design will meet AODA requirements	ZAS / BMCEA to confirm design meet the requirements.	ZAS / BMCEA
Feature 73. Ergonomics: Visual And Physical				
Part 1. Visual Ergonomics	The following requirement is met: a. All computer screens are adjustable in terms of height and distance from the user.	Assumption is that this is standard.	TRCA to confirm if requirements are being met.	TRCA
Part 2. Desk Height Flexibility	At least 30% of workstations have the ability to alternate between sitting and standing positions through a combination of the following: a. Adjustable height sit-stand desks. b. Desk-top height adjustment stands. c. Pairs of fixed-height desks of standing and seated heights (which need not be located adjacent to each other).	Workstations expected to be relocated from existing building. Adjustable desk-top stands previously discussed with TRCA in order to ensure compliance with precondition.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA
Part 3. Seat Flexibility	Occupant furnishings are adjustable in the following ways: a. Workstation chair height adjustability is compliant with the HFES 100 standard or BIFMA G1 guidelines. b. Workstation seat depth adjustability is compliant with the HFES 100 standard or BIFMA G1 guidelines.	Chairs to be relocated are adjustable - further reviewing for BIFMA compliance.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA
Feature 74. Exterior Noise Intrusion				
Part 1. Sound Pressure Level	Each regularly occupied space meets the following sound pressure level as measured when the space and adjacent spaces are unoccupied, but within 1 hour of normal business hours: a. Average sound pressure level from outside noise intrusion does not exceed 50 dBA.	Design team to ensure glazing acoustics performance is considered a factor. Acoustics pretesting to be implemented prior to performance verification.	No action at this time.	n/a
Feature 75. Internally Generated Noise				
Part 1. Acoustic Planning	An acoustic plan is developed that identifies the following spaces and potential sources of disruption: a. Loud and quiet zones. b. Noisy equipment in the space.	Design team to address how noisy and quiet zones will be defined. Integral advised some mechanical equipment may generate noise.	Preliminary acoustic report to be revised based on current design.	ZAS
Part 2. Mechanical Equipment Sound Levels	The mechanical equipment system meets the following requirements once interior build-out is complete in the following spaces: a. Open office spaces and lobbies that are regularly occupied and/or contain workstations: maximum noise criteria (NC) of 40. b. Enclosed offices: maximum noise criteria (NC) of 35. c. Conference rooms and breakout rooms: maximum noise criteria (NC) of 30 (25 recommended).	Integral advised some mechanical equipment may generate noise. NC levels cannot be confirmed at this time.	No action at this time.	n/a
Feature 76. Thermal Comfort				
Part 1. Ventilated Thermal Environment	All spaces in mechanically-ventilated projects (including circulation areas) meet the design, operating and performance criteria: a. ASHRAE Standard 55-2013 Section 5.3, Standard Comfort Zone Compliance.	Transsolar confirmed compliance with ASHRAE 55 for mechanical and natural ventilation	n/a	n/a
Part 2. Natural Thermal Adaptation	All spaces in naturally-conditioned projects meet the following criteria: a. ASHRAE Standard 55-2013 Section 5.4, Adaptive Comfort Model.	n/a. For buildings that have only natural ventilation without mechanical cooling.	n/a	n/a

Feature 84. Health And Wellness Awareness				
Part 1. Well Building Standard® Guide	Explanatory guides allow occupants to familiarize themselves with and benefit from features that are incorporated into the project, as well as gain a broader understanding of health and wellness factors beyond the built environment. The following is provided: a. A guide (available to all occupants) describing the WELL Building Standard features pursued by the project.	TRCA considering a digital format for the guide	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA
Part 2. Health And Wellness Library	A digital and/or physical library of resources is provided that focuses on mental and physical health and meets the following criteria: a. Contains at least one book title or one magazine subscription for every 20 occupants (no more than 20 titles are required). b. Is prominently displayed and readily available to all occupants.	TRCA considers providing a digital library.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA
Feature 85. Integrative Design				
Part 1. Stakeholder Charrette	Project stakeholders, including at a minimum the owner, architects, engineers and facilities management team, meet to: a. Perform a values assessment and alignment exercise within the team to inform any project goals as well as strategies to meet occupant expectations. b. Discuss the needs of the occupants, focusing on wellness. c. Set future meetings to stay focused on the project goals and to engage future stakeholders who join the process after the initial meeting, such as contractors and sub-contractors.	Green Reason conducted two main workshops with the design team and 10-20 members of the client team across various stakeholder groups, to review program and policies and TRCA certification goals. Green Reason has also been having regular bi-weekly design meetings and client meetings both of which include WELL updates/discussions.  WELL Coach confirmed that even if this was not formally called as <i>WELL Stakeholder Charette</i> , the intent of the workshops and the meeting met the requirement of the stakeholder charette.	No action at this time.	n/a
Part 2. Development Plan	A written document detailing the building's health-oriented mission is produced with the consent of all stakeholders, incorporating all of the following: a. Building site selection, taking into account public transportation. b. WELL Concepts of air, water, nourishment, light, fitness, comfort and mind. c. Plans for implementation of the above analyses and decisions. d. Operations and maintenance plans for facility managers and building policy requirements related to wellness.	The content of the document are partially covered under the LEED credit Integrative Design.	Green Reason to prepare draft document for review and input by team members.	Green Reason
Part 3. Stakeholder Orientation	Upon construction completion, the designers, owners, managers and facilities staff must: a. Tour the building as a group. b. Discuss how building operations will support adherence to the WELL Building Standard.	To be implemented in post-construction period.	No action at this time.	n/a
Feature 86. Part Post-Occupancy Surveys				
Part 1. Occupant Survey Content	In buildings with 10 or more occupants, the Occupant Indoor Environmental Quality (IEQ) Survey™ from the Center for the Built Environment at UC Berkeley (or approved alternative) is completed by a representative sample of at least 30% of occupants at least once per year unless otherwise noted. The survey covers the following topics of occupant satisfaction: a. Acoustics. b. Thermal comfort, including humidity and air flow, at least twice a year (once during the cooling season and once during the heating season). c. Furnishings. d. Workspace light levels and quality. e. Odors, stuffiness and other air quality concerns. f. Cleanliness and maintenance. g. Layout.	Survey requirement previously discussed with TRCA; content to be developed near construction end.	No action at this time.	n/a
Part 2. Information Reporting	Aggregate results from surveys are reported within 30 days to the following groups: a. Building owners and managers. b. Building occupants (upon request). c. The International WELL Building Institute.	To be implemented in post-construction period.	No action at this time.	n/a
Feature 87. Beauty And Design I				
Part 1. Beauty And Mindful Design	The project contains features intended for all of the following: a. Human delight. b. Celebration of culture. c. Celebration of spirit. d. Celebration of place. e. Meaningful integration of public art.	Strategy to be reviewed and finalized with TRCA and design team.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA
Feature 88. Biophilia I - Qualitative				
Part 1. Nature Incorporation	A biophilia plan is developed that includes a description of how the project incorporates nature through the following: a. Environmental elements. b. Lighting. c. Space layout.	Strategy to be reviewed and finalized with TRCA and design team.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA / ZAS

	Part 2. Pattern Incorporation	A biophilia plan is developed that includes a description of how the project incorporates the following: a. Nature's patterns throughout the design.	Design being informed by the ravine environment.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA / ZAS	
	Part 3. Nature Interaction	A biophilia plan is developed that provides sufficient opportunities for human-nature interactions: a. Within the building. b. Within the project boundary, external to the building.	Water walls and live plants within building; garden and trail for exterior compliance.	Green Reason to review further details with TRCA and Design Team.	Green Reason / TRCA / ZAS	

This scorecard is intended to serve as a benchmarking tool to assess potential WELL v1 performance. It does not confirm a WELL rating nor guarantee features compliance. This document is the sole property of Green Reason Inc. and is only to be used for the project listed above. This document is not to be used in any other capacity without the expressed consent of Green Reason Inc.