BUILDING PROTOCOLS

PLANS & PROCEDURES FOR RETURNING TO WORK AT 120 WALL STREET

SILVERSTEIN PROPERTIES

SILVERSTEIN PROPERTIES

120 WALL ST.

Welcome back!

On behalf of everyone at Silverstein Properties Inc (SPI), I look forward to welcoming you and your colleagues back to 120 Wall Street.

To assist with your transition back, we established the following protocols to ensure the safest possible environment for you, and our community of 120 tenants, building employees, visitors and guests.

As members of this community, everyone entering the building must be responsible for their own behavior. Everyone should perform a self-health check each morning, prior to leaving their homes, to determine if they are healthy enough to report to work. No one should enter the building if they are not feeling well, or have a high temperature.

We are asking all of our tenants to ensure that their employees follow these building guidelines, and are encouraging everyone to act responsibly – inside and outside of the office – to protect the health and safety of everyone in the building.

Thank you for your understanding.

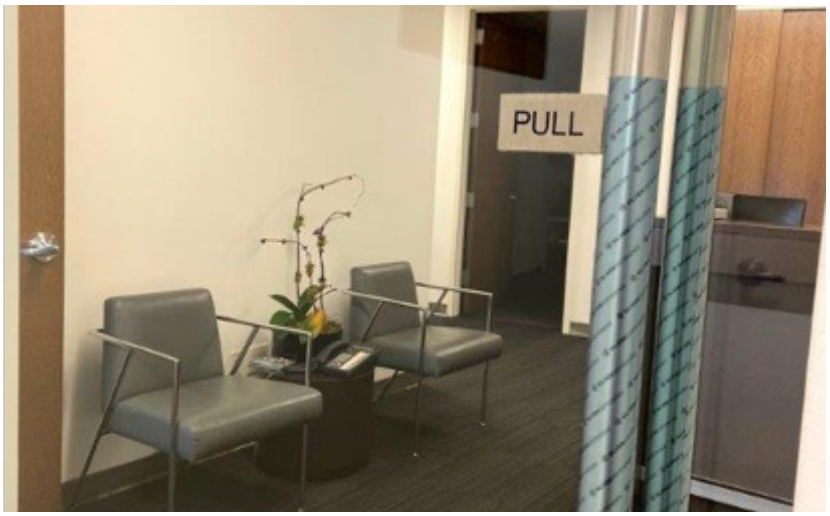
I look forward to seeing you soon.

Bill Dacunto
Executive Vice President of Operations
Silverstein Properties, Inc.
212.551.7350
bdacunto@silvprop.com

BUILDING ENTRY + COMMON AREAS

Measures to protect your health and safety

- The lobby security/reception desks have vertical shields installed to create barrier between guards/receptionists, tenants, visitors and guests.
- All SPI employees, as well as third party vendor employees, are required to wear masks (N95/KN95), gloves, and safety glasses (NOTE: guards behind shields will not be required to wear safety glasses).
- No one will be permitted to pass through turnstiles into secure areas of building without masks.
- Once in secure areas of building, all individuals must continue to wear masks while they are outside of their demised premises.
- Antimicrobial film has been installed on all public area door handles, elevator call buttons/panels, and multi-tenant bathroom door handles (not in lieu of cleaning, but as a supplement to cleaning/disinfecting).



VISITORS + GUESTS

Limiting access to reduce risks

- Visitors/guests should be extremely limited (if not completely prohibited) for the foreseeable future, to the extent possible.
- All visitors/guests must be pre-registered and will be given designated times for entry into the building — “walk-ins” will not be permitted to enter the building. Visitor/guest access will be permitted from 10:00am — 5:00pm Monday through Friday only. Accommodations can be made for larger pre-scheduled groups on a case-by-case basis.
- Security Officers processing visitors will not touch identification documents. Registered visitors/guests will place identification on desk, at area designated by Security Officer, for review. Identification documents will be visually checked and manually input into system.
- All visitors/guests must have appropriate masks and will be required to wear said masks for the entirety of their presence in public/common areas, including elevators, corridors, bathrooms, etc.
- Once in secure areas of building, all individuals must continue to wear masks while they are outside of their demised premises.
- A small supply of masks will be kept on hand at the lobby/reception desk to assist a tenant or registered visitor/guest, in the event a person arrives without a mask.
- There will be no congregating or loitering in lobby areas.

TEMPERATURE SCANNING

Unrealiable practice and raises privacy issues

SPI has thoroughly investigated the taking of temperatures (to determine whether or not this is an actual means to confirm that someone is ill). SPI purchased a calibrated Infrared camera that is compatible with the FDA requirements, as well as handheld temperature scanners and single use clinical thermometers.

Based on the analysis and testing of each of these devices, it has been determined that they are not reliable methods for establishing if an individual does in fact have a temperature and/or is sick. In the lobby setting, the readings from all devices are unreliable/erratic, and take too long to administer.

Furthermore, many individuals that do have the COVID-19 virus are asymptomatic (do not have an elevated temperature), and others with certain disabilities and conditions have higher than normal temperatures.

If the weather is hot, and people are walking distances/riding bicycles, they will most likely have elevated temperatures (without being ill) when arriving at the building. Some people with elevated temperatures do not necessarily have COVID-19 (or any other virus).

Lastly, someone can simply take an OTC fever reducer prior to entering the building and register a temperature that is normal.

All of these factors not only give a false sense of protection, but may also create liability issues/violate an individual's rights.

SIGNAGE

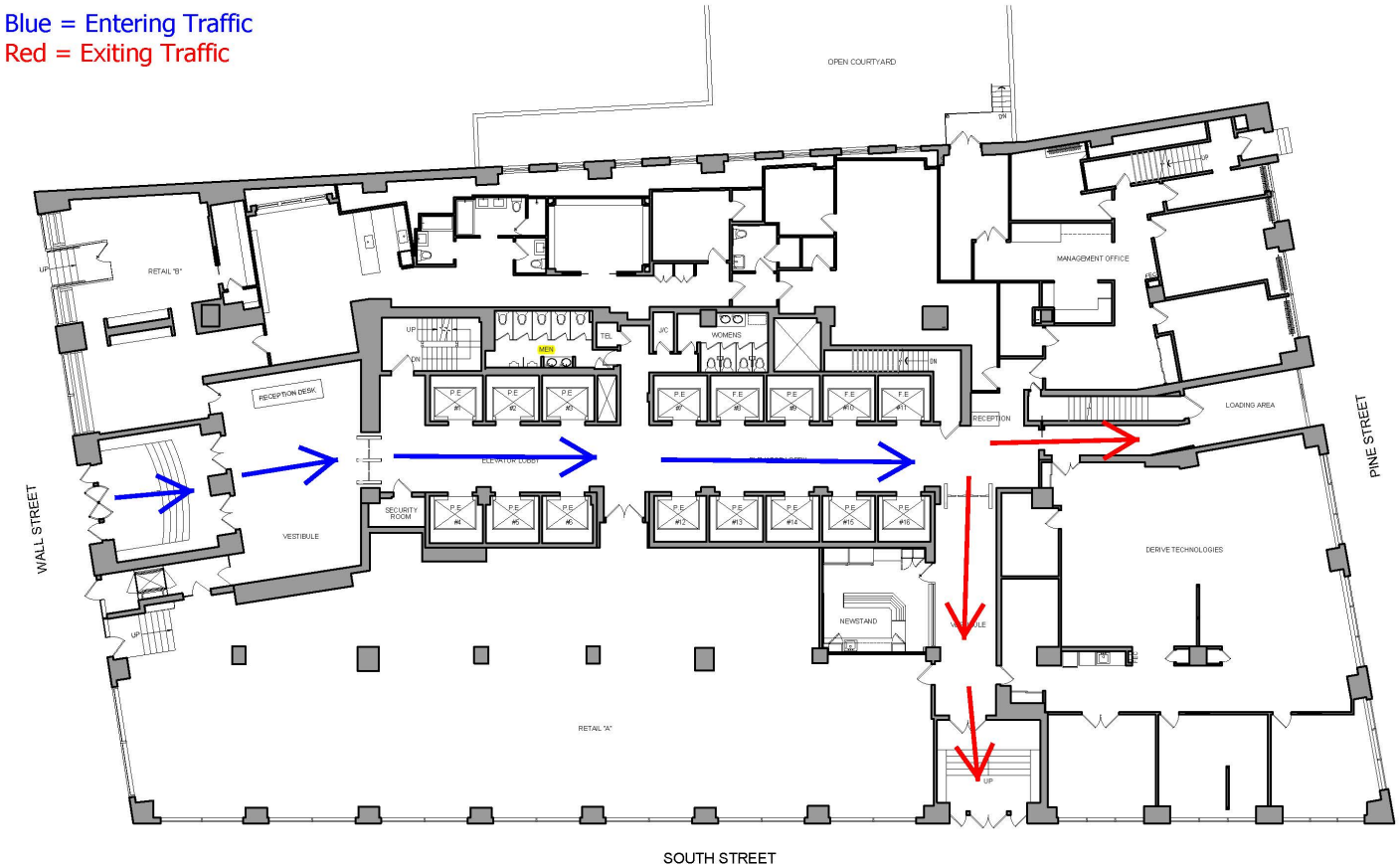
Visible reminders located throughout the building

Signage has been placed in lobby entry, elevator banks, loading dock, multi-tenant floor corridors and bathrooms.

SECURITY + TRAFFIC FLOW

Monitoring social distancing

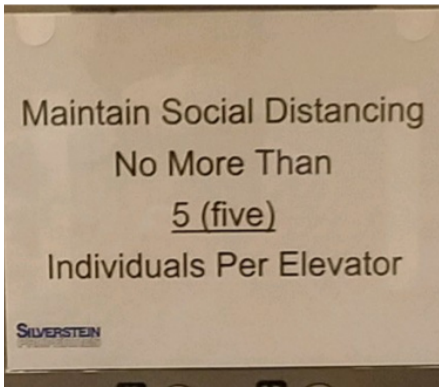
- The pandemic has created the need to monitor social distancing within the property. The two areas that are of concern are the lobbies and elevators. Consideration has been given to traffic flow and elevator management. Security officers have been placed in each elevator bank to monitor compliance with social distancing during peak hours.
- Traffic flow plan has been designed for 120 Wall with the intent to keep people moving in the same direction and facilitate social distancing.
- All occupants and visitors will be directed to enter via the Wall Street revolving doors and exit via the South Street revolving doors.
- There will be no congregating or loitering in lobby areas.



ELEVATORS

New codes of elevator etiquette

- **Capacity**: Markings have been placed on the floor of each elevator cab, indicating the area where passengers must stand while riding the car. The number of people permitted to ride in a car (5) will be limited to the allocated spaces. Once those spaces are occupied, no additional passengers can enter the cab (this applies to both ascending and descending elevator cabs).
- **Loading**: Elevator loading signage has been placed both outside, and inside elevators. Security officers are stationed in each elevator bank to help direct passengers.
- **Cleaning/Disinfecting**: Building cleaning contractor (ABM) to continually disinfect throughout the day. Antimicrobial film has been installed on hall stations and car panels.
- **Air Exhaust**: Exhaust fans are running at maximum speed.
- **Elevator Dispatching:** Elevator car controllers have been reset to limit elevator car stops to a maximum of 5 passengers by adjusting load weighing parameters down. Once cars have reached reduced capacity, they will not respond to additional calls.



CLEANING + DISINFECTING

Enhanced efforts in public and common areas

In addition to the standard cleaning of both common areas and tenant spaces (day and night cleaning), the building cleaning contractor (ABM) has added staff to complete "enhanced cleaning"/disinfecting in public/common area touch points, as follows:

- **Lobby**: Door handles (revolving and swing), both sides of security/reception desks, all turnstiles and entry points, elevator call buttons, touch points located inside passenger elevators, and handrails.

- **Multi-Tenant Restrooms**: Entrance door handles and keypads, all restroom fixtures, bathroom stall doors and locks, all dispensers, trash cans, and all other touch points throughout restrooms.

- **Common Areas:** All door handles, elevator lobby door handles, elevator call buttons, freight door handles and call buttons, and any other high touch surfaces.

All disinfecting will be completed throughout the entire day, utilizing CDC approved disinfectant materials and PPE (Personal Protective Equipment).

Enhanced Cleaning/Disinfecting Within Tenant Demised Premises. The building cleaning contractor (ABM), should be contacted directly for services within Tenant Demised Premises (including but not limited to):

- Pantries, private restrooms, conference rooms/areas, private offices, copy rooms, reception/waiting areas, mailrooms, etc.

- Complete Wipe Down of High Touch Surfaces: Includes cleaning and disinfection of horizontal surfaces, using the approved EPA registered/CDC approved disinfectant and cleaning cloths, as well as recommended PPE, moving from clean to dirty, high to low, so cross-contamination does not occur during the cleaning process. Additional attention is given to cleaning frequently touched surfaces including doorknobs, light switches, telephones, etc. Additionally, all walls, vents, and air return exteriors are checked for visible soiling and spot cleaned with disinfectant if necessary.

- Sprayers/fogging systems —which includes fogging areas with disinfectant solutions in the form of a mist in effort to ensure all areas, including difficult-to-reach places, are thoroughly disinfected.

All Personal Protective Equipment (PPE) will be properly disposed of.

- Bins have been placed in the back of house areas, specifically designated for disposal of PPE by all building employees/contractors.

Enhanced air filtration measures

- The air conditioning unit filters serving the lobby and back-of-house spaces have been upgraded to the highest Minimum Efficiency Reporting Value (MERV) filters allowable by their respective manufacturer.

- To further enhance air filtration and promote additional air changes and conditioning, the lobby air handling systems have been programmed to operate 24 hours per day.

- Evidence suggests that viruses survive better in low-humidity environments. To that end, building engineering staff will use best efforts to maintain optimal humidity levels recommended by ASHRAE*.

- Ultraviolet light: Short wave Ultraviolet light (UV-C) has been shown to kill micro-organisms in the airstream in recent studies. However, the limitation of this system is that the micro-organisms must be exposed to UV- C light for approximately 10 seconds. The high velocity at which air is distributed throughout a typical commercial building does not allow adequate dwell time (10 seconds) for UV-C to be effective without decreasing the air velocity (to allow for the dwell time). Decreasing air velocity would limit the quantity of outside air available for each occupant and result in inadequate air flow to the tenant spaces. Therefore, this is not believed to be a viable option.

- The lobby air handling units (AHU) located at 120 Wall Street have been retrofitted with Bipolar Ionization Air Filtration Units. This technology captures oxygen molecules from the air and converts them into charged atoms that then cluster around micro-particles, surrounding and deactivating harmful substances such as airborne mold, bacteria, allergens, and viruses. Bipolar Ionization Air Filtration also increases the size of these particulates, which enable them to be trapped within the building's filters.

- It is recommended that tenants upgrade the filters in their HVAC units and expand the hours of operation.

* *The American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE) is an American professional association seeking to advance heating, ventilation, air conditioning and refrigeration systems design and construction.*

HVAC

Third Party Certification: Silverstein Properties Inc engaged a Third Party Licensed Professional Engineer to perform rigorous inspections of our systems and protocols and to provide certification on the technical basis of the installed indoor air quality (IAQ) air filtration and ancillary systems serving the property. Please see letter below.

MGEngineering D.P.C. / we engineer success

June 10, 2020

Mr. Jason McCalla
SILVERSTIEN PROPERTIES INC.
7 World Trade Center
250 Greenwich Street
New York, NY 10007

Via Email: JMcCalla@Silvprop.com

Re: Silverstein Properties
120 Wall Street
"Evaluation of Base Building Common Area Air Handling Systems"
Project No. 6627.14

Dear Mr. McCalla:

As 120 Wall Street New York, NY, prepares for re-occupancy by tenants following the State's "pause" for businesses due to the pandemic crisis, building management is evaluating the operation of several air conditioning and ventilation systems that serve common areas traversed by tenants, staff and visitors. The goal is to confirm whether several important baseline measures have been completed ahead of the tenant's return to substantial occupancy.

MG Engineering (MGE) visited the building on May 12 and June 10, 2020 to review the following systems:
- Lobby Air Conditioning Units

After visual observations and review of operations with the building's staff, MGE offers the following regarding the aforementioned systems:

- Equipment has been serviced and is in good operating condition.
- Regarding equipment supplying air to occupied spaces:
  - Internal casings have been cleaned and disinfected including coils, fan and drain pans.
  - Air Conditioning units have been fitted with the maximum efficiency filters allowable by the unit manufacturer. To supplement the filtration, bi-polar ionization air purification units have also been installed at the return air stream of all lobby units.
  - Lobby areas are generally transient in nature are provided with natural ventilation via the operable doors. Respective air conditioning units do not have mechanical connections to the outdoors.
- Air Handling Systems have been programmed to operate 24 hours per day to provide additional air changes and conditioning.

To the extent that the systems are existing, the measures performed by the building staff and contractors retained by ownership are consistent with many of the baseline recommendations provided by ASHRAE whose position is "Ventilation and filtration provided by heating, ventilating, and air-conditioning systems can reduce the airborne concentration of SARS-CoV-2 and thus the risk of transmission through the air."

Very truly yours,

Peter Gerazounis, P.E., LEED AP
Principal

cc: **Silverstein Properties Inc.**: Gasper Cukaj, gcukaj@Silvprop.com
MG Engineering, D.P.C.: Michael Marino, LEED AP / Arthur Gladstone / Todd C. Badillo, P.E.

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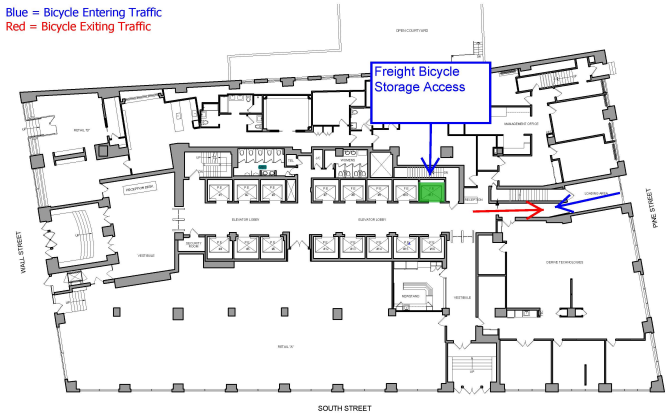
MG Engineering D.P.C. 116 West 32nd Street New York, NY 10001 **p** 212.643.9055 **f** 212.643.0503 **www.mgedpc.net**

BIKE PARKING + FOOD DELIVERIES + SUPPLY CHAIN

Expanded bike parking and INSPIRE food services

Bicycle Parking

Bicycle parking has been expanded at 120 Wall — tenants will be allowed to bring bicycles up through the freight cars into their space. Guidelines for bicycle parking are as follows:



- Freight elevator will be available, at set times, for personal bicycle transport/parking.
- Users must be registered with their employer and the Property Management Office (PMO).
- Users must submit a request on the company letterhead and provide a description of the bicycle and frequency of use to the PMO.
- Employees must receive permission from employers to store within their space. Storage within tenant spaces shall be in compliance building and fire codes/safety regulations.
- PMO/SPI will not be responsible for damage to, or theft of, bicycles.
- Tenants must adhere to Bike Parking Rules and Regulations.

Food Deliveries

- Tenants can order food through the INSPIRE app to be delivered to their floor (see services section).
- *Individual* food deliveries will not be allowed into building. Tenants must meet persons delivering food outside of the building.
- Large food deliveries should be pre-registered with the PMO.

Supply Chain

During the initial phases of the COVID-19 pandemic response, Silverstein Properties was able to leverage numerous resources to proactively maintain our critical building supply chain going forward. Partnering with contracted vendors and suppliers, we have currently established supply chain/resource allocation commitments, to ensure an adequate stock for the remainder of 2020. We can work with you to source PPE equipment (masks, gloves, hand sanitizer, signage, etc.).

INTERIOR CONSTRUCTION PROTOCOLS

Vendors to comply with building rules

- All external vendors are to be checked in at the building point of entry (POE) by SPI security, and will only be granted access when the worker acknowledges by way of questionnaire: that they have not knowingly been in close or proximate contact in the past 14 days with anyone who has tested positive for COVID-19 or who has or had symptoms of COVID-19; that they have not tested positive for COVID-19 in the past 14 day; or that they have not experienced any symptoms of COVID-19 in the past 14 days; that they are wearing the proper Personal Protections Equipment (PPE) required to safely work within the property (visual inspection by building security).

- All external vendors must have the standard certificates of insurance updated and executed COVID-19 waiver on file with the Property Management Office.

- All external vendors shall provide to management their mitigation plans against the spread of COVID-19. These plans should contain, at a minimum, the steps the company is taking to minimize the potential spread of the virus.

- Any worker, contractor, or vendor that fails to comply with the building's protocols will be denied access or removed from the building, and the appropriate project manager will be notified. The worker shall follow the instructions provided by the manager for their respective project for "next steps" and returning to work.

- All vendors will be required to practice social distancing while queuing up for access check-in, waiting for freight transport, and in all aspects of the building public space.

- The Property Management team will coordinate with any tenant vendors to expedite the efficient flow of access for all workers as best as possible, taking into account all projects commencing in the building, but ultimately, all scheduling and workforce allocations will be the responsibility of the tenant's project manager.

- Freight elevator access will be guided by Property Management protocols, including the wearing of masks at all times.

- All vendors will be required to follow tenant and manager protocols established for their respective projects.

- All protocols must be followed in any public portion of the property.

SILVERSTEIN PROPERTIES

120 WALL ST.

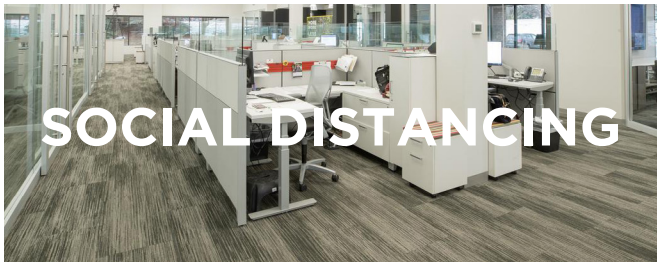
Contact

Gasper Cukaj
Property Manager
212.344.6710
gcukaj@silvprop.com

OFFICE HOMECOMING

WELCOMING YOUR EMPLOYEES BACK TO A HEALTHY + SAFE ENVIRONMENT

SILVERSTEIN PROPERTIES

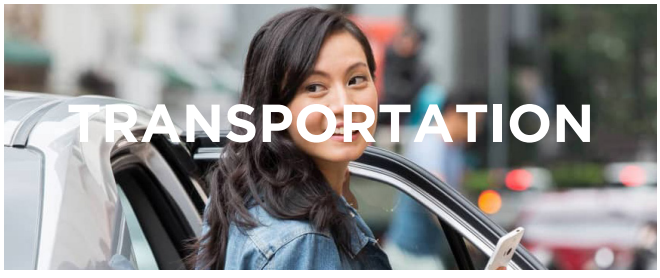


We can help you prepare for a new way of working with an optimized seating arrangement and employee workplace monitoring.

We have implemented enhanced cleaning protocols throughout all of the buildings. Explore additional preventative services.

We can connect you with health services and additional wellness partners to protect your employees.

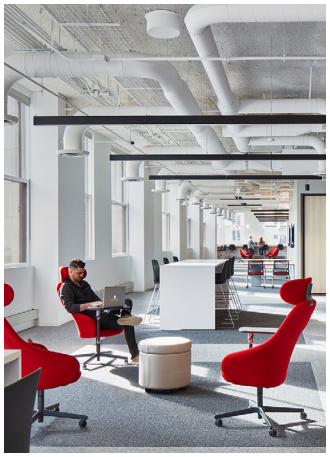
Work with us to develop and deliver a food + beverage plan to accommodate expected changes in the workplace.



As we come back to work, bring peace of mind to your employees by utilizing our custom transportation partners' services.

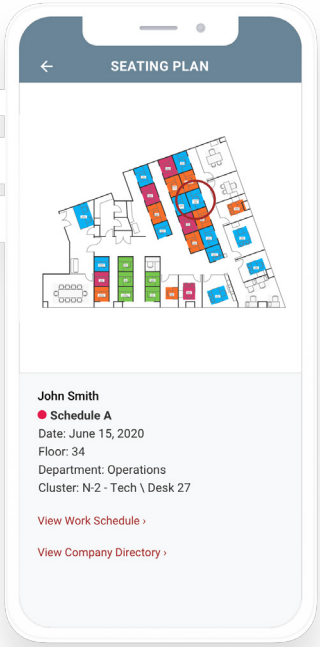
OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES



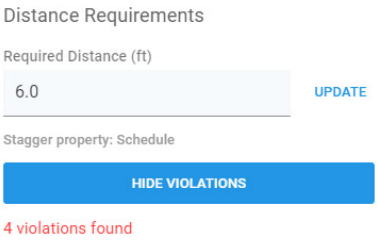
SOCIAL DISTANCING

Social distancing will continue to be an integral part of staying safe and healthy. Silverstein Properties has taken the precautionary steps to make the public office areas safe. We have created signage to enforce social distancing and help with traffic flow. **Dojo** offers data-driven workplace planning tools and services to help tenants return to the office efficiently and safely.



Seat and space planning -- Dojo's interactive seating chart enables you to efficiently rearrange your workforce while automatically implementing your company's distancing policy. Department leaders can collaborate to plan daily or weekly staggered shifts and assess potential risks. Dojo can also integrate with the INSPIRE app to bring seating and wayfinding information straight to every employee's phone.

Occupancy analytics -- get daily or weekly office occupancy and attendance reports, to help you stay on top of how many people are coming in and whether teams are maintaining safety precautions.



For additional information please contact: Dan Goldstern: Dan@dojo.co

DOJO

OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

SANITIZATION

Silverstein Properties and our partner **ABM** have been working diligently to keep the buildings clean and safe. Along with enhanced cleaning, all public area touch points have been coated with an anti-microbial film. Hand sanitizer stations have also been placed throughout public areas and tenant spaces.

If interested in even more enhanced cleaning, we will be happy to assist with additional cleaning and sanitization services.

Please contact our ABM representative.

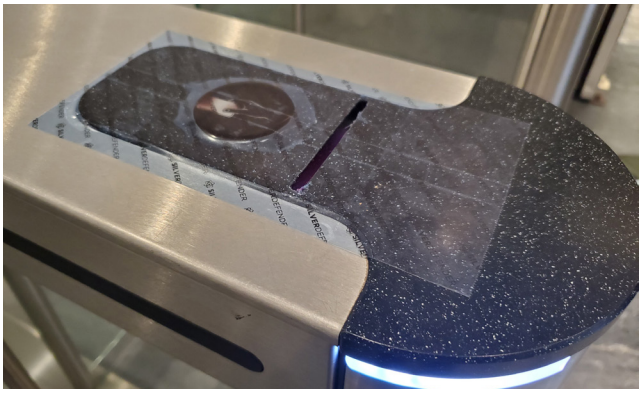
Multiple measures have been taken in all of our buildings to enhance air filtration. If you are interested in additional air purification, Aura Air is a great resource.

Aura Air is a complete solution for air detection and purification. It detects, purifies, tracks, and notifies on all things air quality related in the office.

- Indoor and outdoor air quality is vigilantly monitored through an array of smart sensors.
- Data and user behavior is analyzed to provide practical analytics and actionable insights.
- Aura Air goes into action and purifies every air particle, providing a clean, healthy, breath-optimized space.

For more information please contact:
Eldar Shnaiderman - eldar@auraair.io

Aura



Aura

The World's Smartest Air Management Platform

A Data-Driven Air Quality Platform Based on User Behavior Algorithm Through 3 Steps:

1

Detection

Aura detects indoor and outdoor air quality based on real-time monitoring through an array of smart sensors.

Indoor:
Smoke, CO, CO2, VOC, PM 2.5, PM 10, Temperature, Humidity.

Outdoor:
CO, NOX, NO, NO2, 03 (Ozone), Allergies, VOC, PM 2.5, PM 10, Temperature, Humidity, Weather & Weather forecast.

2

Personalization

A unique air quality assistant that personalizes the Aura device precisely to the end-user needs and health necessities. After completing the questionnaire, the Aura device will take action and provide relevant recommendations, customizing the device based on the end-user personal profile.

3

Filtration & Disinfection

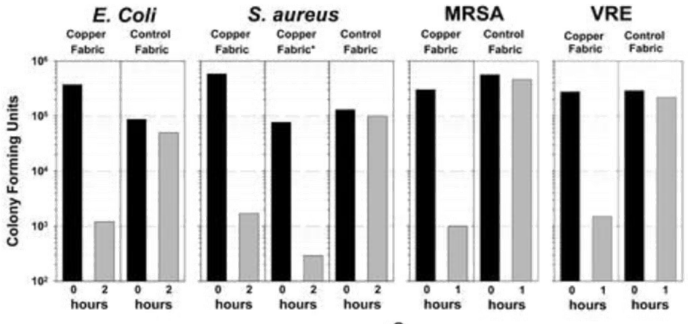
Aura filters and disinfects air through 4 unique stages:

Pre filter:
The pre-filter filters large particles of dust, pollen, insects, animal hair and other large particles.

The Ray Filter:
Our patented filter.
The Ray filter consists of three parts:

HEPA - 99.98% effective particle filter of 0.3 microns.
Carbon layer- absorbs VOC's and bad odors.
Smart Copper Fabric - a smart fabric consisting of a copper layer filter that filters viruses, bacteria, and more.

The efficacy to decrease bacteria, mold and viruses:



The Sterionizer:
A component based on the technology of bipolar ionization. The Sterionizer generates positive and negative ions – just like those found in nature – that purify and freshen indoor air by eliminating the harmful pollutants mentioned above.

The efficiency of the Sterionizer in removing different types of pollutants:

Substance	Substance name	Removal
Bacteria	Escherichia Coli	99%
	Escherichia Coli ATCC	91%
	Staphylococcus aureus	91%
	Pseudomonas aeruginosa	99%
	Staphylococcus aureus (MRSA)	99%
Fungus	Aspergillus Niger	97%
	Candida albicans	36%
	Dichobotrys abundans	90%
	Penicillium	95%
Mold	Cladosporium cladosporioides	97%
Spores	Bacillus subtilis var Niger	89%
Viruses	Influenza H1N1	99%
	Influenza H5N1	99%

UVC LEDs
Effective in neutralizing bacteria, viruses, and parasites by destroying the proteins on the cell membrane.

Contact us:
Roei@auraair.io

OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

HEALTH & WELLNESS

At Silverstein we want to make your return to work as seamless as possible. Below are a few services that might help your employees peace of mind as they get back in the office.

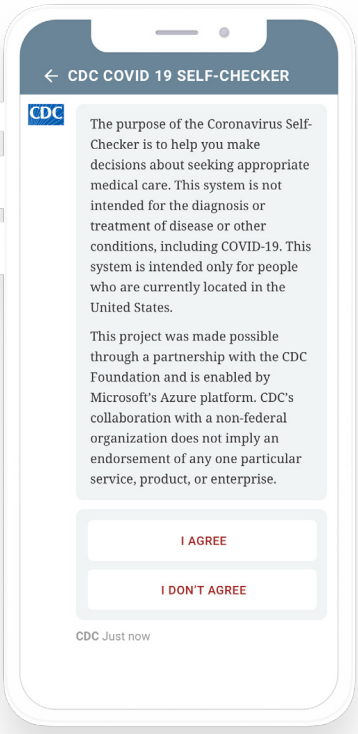
Personal Protective Equipment (PPE) can be sourced by our Silverstein operations team

Contact: Carolina Tejada - CTejada@Silvprop.com

There are a number of **Testing Facilities** around NYC that are currently performing COVID-19 screening along with antibody testing. We have provided a list on the next page of NY Gov approved locations for your convienience.

CDC Chat Bot will help you figure out if you may be sick or answer any questions you have. This can be found on our Inspire App

A main concern for coming back to the office is understanding what to do if someone gets sick and how to trace contact. This is where **Dojo's BackTrack Tool** comes into play.



Should an employee get sick or suspects that they have COVID-19, they should be instructed to stay away from the workplace and to contact a medical professional immediately.

Simultaneously, the employer should identify and discreetly notify all other personnel who may be affected. The CDC defines contact tracing as the process of warning potentially exposed individuals of their risk as rapidly and sensitively as possible.

Dojo's data-driven BackTrack tool automatically identifies other employees who are potentially at risk by scanning through possible transmission touchpoints in the office and analyzing meeting calendar and building access data.

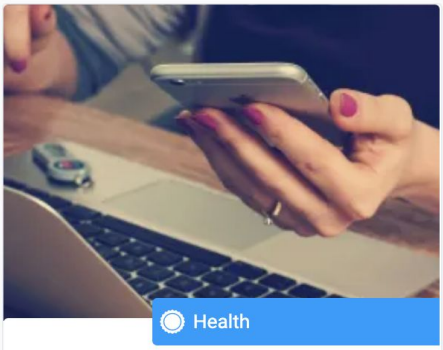
For additional information please contact Dan Goldstern: Dan@dojo.co

Increased employee engagement and reduced burnout through volunteering

Volunteering significantly benefits the mental, emotional and physical health of the volunteer. A recent study by United Healthcare found that of employees who volunteer 76% feel healthier, 94% feel more meaningful connection to their peers, and 78% report lowered stress levels.*

Silverstein Properties & Visit.org have come together to give tenants immediate access to causes they care about. Visit.org is an enterprise platform delivering purpose for a more engaged workforce

What does remote volunteering look like?



VOLUNTEER AS A CRISIS COUNSELOR

Flexible Online

CARING CALLS FOR ISOLATED SENIORS

Once per week for 4 weeks Online

MAKE NO-SEW BLANKETS AT HOME FOR CHILDREN IN NEED

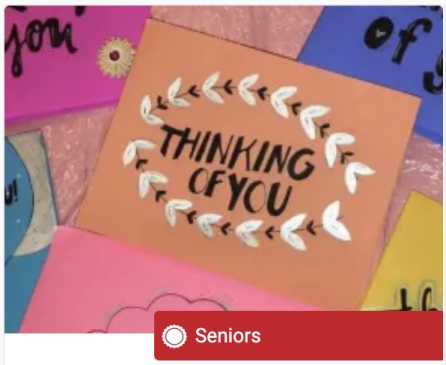
1 hour Online

COMBAT YOUTH HOMELESSNESS DURING COVID-19

40 min - 1 hour Online

PREVENT GENDER-BASED VIOLENCE DURING COVID-19

1 hour Online



CARD MAKING FOR SOCIALLY ISOLATED SENIORS

1 hour Online

* A 2017 study by United Healthcare and Volunteer Match

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Volunteer from home made easy:

- Visit.org offers highly vetted, carefully curated Volunteer From Home opportunities
- Once you book, a dedicated Visit.org Account Manager takes care of all the logistics
- Monthly subscription to the Visit.org platform provides access to an ever growing inventory of volunteer opportunities, in addition to management, tracking and reporting tools

Trusted by other companies that care, such as:

How to get started?

- Sponsored by Silverstein Properties, tenants pay a discounted fee for access to the Visit.org platform. Just mention “Silverstein Properties Tenant” when you reach out at https://visit.org/
- Visit.org donates 6 nutritious meals to people in need during the COVID-19 crisis with each booking made on the platform

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OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

EDUCATION

We have partnered with **x10ed Kids** to provide learning apps and games for children (ages 5-9) of working parents. x10ed Kids has award winining educational content that keeps your child engaged while improving skills. As many schools and camps will be closed this summer, these apps can be a fun way to keep up with learning during the summer months and into the fall.

Deals/Coupon Codes:
x10ed Kids is offering a $20 fee to employers who would like to offer this package as a perk to employees. If not, below are coupon codes and deals for employees directly.

x10ed
EXTENDING EDUCATIO

ChessMatec

- Develops critical thinking and problem solving skills
- Over 1500 game levels
- Sign up here with promo code "x10ed" for a **30% discount**: www.x10ed.com/chessmatec
- Download the app after sign-up. ChessMatec is available in all app stores and on all devices.

Big Ear Games

- Learn music with fun and engaging puzzles; discover how melody, chords, and rhythm play together!
- Use promo code "**x10ed**" to enjoy an ad-free version of the full app, available on Apple Store or Google Play.

Bit by Bit

- Learn computational thinking through play.
- Bit by Bit is a puzzle game developed with the help of kids, parents, and educational specialists that introduces the mindset of programming to kids.
- Available at x10ed.com/bitbybit

Please contact Imri Marcus, imri@x10ed.com for more information.

OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

ANTIBODY TESTING

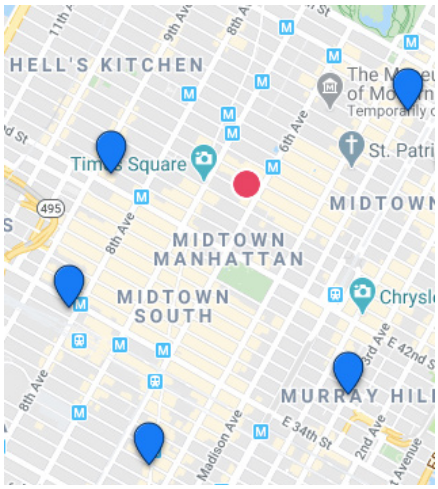
For patients who believe they've already had COVID-19.

COVID-19 SCREENING

Nasal swab test to determine if you have COVID-19.

NY Gov approved locations for consult and specimen collection

Midtown



West 42nd Urgent Care - 646.518.0159
345 W 42nd St, NY, NY 10036

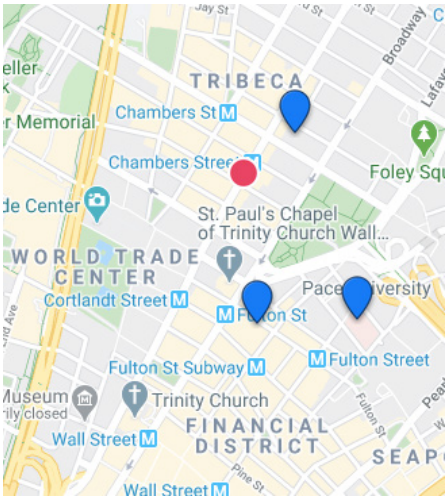
West 33rd Urgent Care - 646.647.1249
5 Pennsylvania Plaza, NY, NY 10001

Forward Clinic - 833.334.6393
1153 Broadway, NY, NY 10001

East 37th Urgent Care - 212.729.4668
561 3rd Ave, NY, NY 10016

Forward Clinic - 833.334.6393
555 Madison Ave, NY, NY 10022

Lower Manhattan



TriBeCa Urgent Care - 212.335.0594
87 Chambers St, NY, NY 10007

Fulton Urgent Care - 212.271.4896
138 Fulton St, NY, NY 10038

NewYork Presbyterian- Lower Manhattan Hospital - 646.697.4000
170 William St, NY, NY 10038

For more information visit https://coronavirus.health.ny.gov/find-test-site-near-you

FOOD SERVICES WITH **INSPIRE**

The below food options can be found on our INSPIRE app

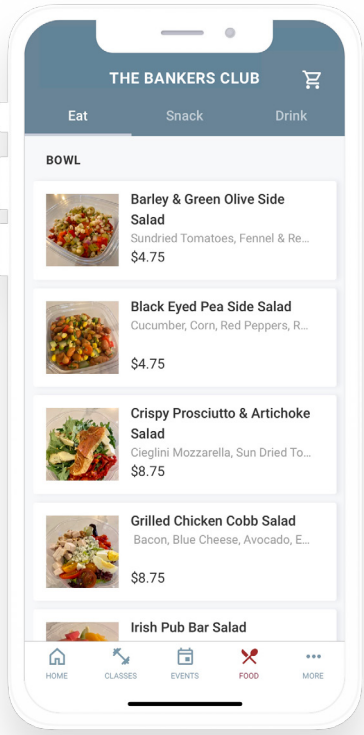
SILVERSTEIN PROPERTIES

To download the app, search INSPIRE Your Day in the Apple or Android

As we navigate through these next few months we have partnered with food providers, Great Performances, and Zuul, to minimize your employees need to leave the building for meals while at work.

How Does It Work?

- There are 2 payment options; the employer can provide a stipend or employee can purchase on their own
- A menu will be provided for your employees to pick from on the app. Sample menus included on the next page.
- All meals are individually packaged and delivered together to the building



Great Performances is a catering company whose menus are a plant-forward celebration of contemporary American cuisine, maintaining a strong emphasis on seasonality and the sustainable sourcing of ingredients. All items are now pre-portioned and served individually in clamshell packaging or bowls to ensure health and safety.

GREAT PERFORMANCES

Zuul is a multi-restaurant food delivery program for offices and buildings featuring restaurants that have spaces in our ghost kitchen facility. Restaurants include Naya, Sarge's Deli, Junzi and Stone Bridge.

zuul

Contact Rebecca Koppel, rkoppel@silvprop.com, for additional information on either service

DELIVERY MENU

HANDCRAFTED BOWLS

The Basic Grain 8
Red and White Quinoa, Black Beans, Cabbage Carrot Slaw, Local Cherry Tomatoes, Avocado Crème

Teriyaki 10
Hanger Steak, Roasted Broccoli, Stir-Fried Onion, Red Pepper, Mixed Mushroom, Roasted Pineapple, served on Sushi Rice with Sesame Seeds & Teriyaki Sauce

Mediterranean 9
Grilled Chicken with Turkish Orzo, Tomato Garlic Green Beans, served on a traditional mix of Cucumber, Tomato, Olives, Feta Cheese with Mint Yogurt

The Power Grain 8
New York State Wheatberry, Chopped Kale & Green Beans, Roasted Mushrooms, Lemon, served on Broccoli and Cauliflower Rice

Vietnamese Bowl 9
Local Greens Mix, Radish, Pickled Carrot, Mint, Cilantro, served on Glass Noodles with Avocado Crema and Traditional Thai Vinaigrette, Sunflower Seed Sauce

Enhancement Add-ons
- Grilled Goffle Farm Chicken 3
- Roasted Hanger Steak 4
- Lemongrass Poached Shrimp 5

SEASONAL SALADS

New York Kale Caesar 10
Local Kale, Everything Bagel Croutons, Parmesan, Lemon Garlic Anchovy Dressing

Classic Cobb 12
Romaine, Bacon, Egg, Blue Cheese, Tomatoes, Avocado, Olive Oil Jones Lambrusco Vinaigrette

Ginger Noodles 10
Mix of Cabbages, Pickled Watermelon Rind, Shaved Carrot, Crispy Noodles, Ginger Sesame Dressing

Summer Harvest 10
Baby Carrots Roasted with a Curry Spice Blend, Mustard Greens, Pistachios, Farro, Whole Grain Vinaigrette

French 12
Romaine, Olives, Tomatoes, White Anchovy, Hard Boiled Egg, Haricots Verts, Potatoes, Balsamic Vinaigrette

Enhancement Add-ons
- Grilled Goffle Farm Chicken 3
- Roasted Hanger Steak 4
- Lemongrass Poached Shrimp 5
- Hard Boiled Egg 2

DELIVERY MENU

BETWEEN THE BREAD

All Sandwiches served with a Housemade Pickle

Tuna Goddess 11
Flaked Tuna, Spinach, Radicchio Romaine, Cherry Tomato, Pickled Red Onion, Radish, Vegan Green Goddess Dressing, Spinach Wrap

Falafel Shawarma 11
Falafel with Shawarma Spices, Spinach, Red Cabbage and Romaine, Cherry Tomato, Radish, Spicy Tahini-Harissa Sauce, Yogurt Raita, Wrap

Smoked Turkey 12
Cheddar, Green Apple, Lemon Aioli, Ciabatta

Pastrami 13
Swiss, Sauerkraut, Thousand Island, Country Hero

Farm Turkey 12
Swiss and Pickles, Swiss Cheese, Romaine Leaf, Pickle Dijonnaise, Ciabatta

Curried Tofu 11
Shredded Carrot, Radishes, Romaine Leaf, Ciabatta

Parmesan Chicken Salad 11
Romaine, Tomato, Whole Wheat Wrap

Roast Beef 13
Pimento Cheese Spread, Fried Shallots, Greens, Ciabatta

SWEETS

Brown Sugar & Chocolate Brownie 3

Nutter Butter Cookie 3

Chocolate Chip Cookie 3

SNACKS

Hals Chips 1.75

Flourish Veggie Chips 3

Himalayan Organic Popcorn 3

Think Jerky Sweet Chipotle 5

Peanut Butter Skinny Dipped Almonds 3.50

BEVERAGES

Canned Soda 2
Coke, Diet Coke, Coke Zero, Sprite

Boylan's Soda 3

Honest Tea 3

Brew Dr Kambucha 5

Spindrift 3

Essentia 3

San Pellegrino 3

Cold Brew 4.5

Red Bull 4

Zuul Market

Menu | June 2020

zuul

Menu below is representative & subject to change

Naya

Chicken Shawarma Grain Bowl	$10.99
Roasted Cauliflower Grain Bowl	$10.99
Beef Shawarma Grain Bowl	$9.18
Kafta Lamb Kebab Grain Bowl	$12.85
Custom Naya Bowl	$10.99
Falafel Salad	$10.99
Chicken Shawarma Salad	$9.87
Roasted Cauliflower Salad	$9.18
Custom Lebanese Salad	$9.18

and more...

Junzi

Butternut Squash & Grain Salad	$11.49
Kale & Sprouts Salad	$10.49
Build Your Own Salad	$10.49
Custom Noodle Bowl	$10.49
Tomato Pork Noodles	$11.99
Furu Sesame Chicken Noodles	$11.49
Furu Tofu Noodles	$10.49
Jaja Beef Noodles	$12.49
Custom Rice Bowl	$11.49
Firecracker Chicken Millet Rice Bowl	$10.49

and more...

Sarge's Deli

Pick 2: Half Salad, Half Sandwich, Soup	$14.95
Chicken Caesar Salad	$12.95
Cobb Salad	$13.95
Turkey Sandwich	$12.95
Chicken Sandwich	$11.95
BLT	$11.95
Chicken Salad Sandwich	$12.95
Chicken Tenders	$11.95
Matzo Ball Soup	$7.95

and more...

All Zuul Market restaurants have received a NYC sanitary inspection grade of A

Zuul Market

Menu | June 2020

zuul

Menu below is representative & subject to change

Stone Bridge

White Pizza	$12.95
Cheese Pizza	$9.95
Margherita Pizza	$10.95
Meat Lover's Pizza	$12.95
Farmer's Harvest Pizza	$11.95
Beet & Goat Cheese Salad	$10.95
Pork n Shrooms Sandwich	$10.95
Wasabi Caesar Salad	$10.95
Stonewich of Eden Sandwich	$10.95
Ham & Swiss Sandwich	$10.95

and more...

Sides & Beverages

Hummus	$3.67
Steamed Broccoli	$4.36
Roasted Sweet Potato	$5.00
Coleslaw	$4.00
Crinkle-Cut Fries	$6.00
Tabbouleh	$4.36
Lemon Spindrift	$2.75
La Colombe Cold Brew	$2.75
Minna Tea	$2.75
Dr. Brown's Soda Black Cherry	$2.95
Coconut Water	$3.50

Desserts & Zuul Snacks

Jumbo Chocolate Chip Cookie	$3.67
Sweet Street Gluten-Free Brownie	$3.50
Stone Bridge Krispy	$3.50
Semolina Cake	$2.30
Baklava	$3.67
Fine & Raw Chocolate	$2.20
Terra Chips	$3.00
Lesser Evil Popcorn	$1.99
Bobby Sue's Nut Mix	$3.50
Simply Gum	$2.00
Gummy Bears	$2.00

and more...

All Zuul Market restaurants have received a NYC sanitary inspection grade of A

OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

TRANSPORTATION/PARKING

Uber prioritizes the safety and well-being of everyone using their ridesharing and carpooling services. They are committed to supporting public authorities and cities as they work to stem the COVID-19 pandemic.

For additional information please contact: backtowork-group@uber.com and mention Silverstein as your referral for special treatment

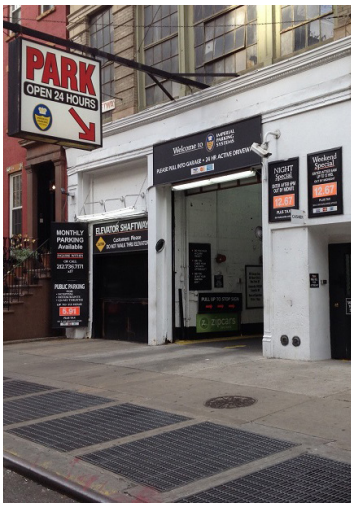
Uber

Via can quickly launch and operate a shuttle service to mobilize approved employees from home to your workplace and back, through shared or private rides. The service can enable on-demand rides readily available at any moment, or pre-scheduled transportation for those routine trips that can be planned ahead of time, depending on the needs of your employees.

- Focus on your work
- Hassle-free and easy to use
- Handle your finances the way you want

For additional information please contact: platform@ridewithvia.com and mention Silverstein as your referral for special treatment

Via



Employees may decide to drive to work and that is why we partnered with **iPark imperial parking.** They are offering special relief parking rates. Please visit ipark.com. A list of garage locations can be found on their website.

$15.00 FOR 12 HOUR PERIOD- ANYTIME

How to get this rate:
1. Visit www.ipark.com
2. Select location and reservation times
3. Enter your vehicle and payment information
4. Before you click on “Complete Purchase” enter code **CR15** in the “Coupon Code” field (see example below)

Coupon Code: [ ] Apply

*Please note there are select locations that the rate is $20.00 for 12 hours. For these locations, please enter **CR20** and the rate will change.

iPark imperial parking

OFFICE HOMECOMING SERVICES

SILVERSTEIN PROPERTIES

Uber

Uber Transportation Solutions
Contact backtowork-group@uber.com for set up

Employee Commute Programs

- Create and manage employee ride programs in the Uber for Business Dashboard
- Distancing value: Employees avoid public transportation and use Uber as shuttle replacement

Uber Vouchers

- Send employees, tenants, guests, or customers Uber credit, claimed directly in the Uber App
- Distancing value: Same as commute programs managed by a corporate Uber for Business Account. However, vouchers are more applicable for one-off use cases and are efficient in distributing to non-employees, guests, and customers.

Company-Only Uber Pool

- Shared rides for employees-only within a company's pool seen as a separate option in the Uber rides app
- Distancing value: Door-to-door service minimizes touchpoints with general city population and limits contact to within employee pool

Property Optimization

- Customize Uber Pickup and Drop-Off locations
- Distancing value: Ensure that all Uber trips dropping off or picking up employees at your locations are leveraging dedicated points only. This can allow buildings to have separate locations to enable spacing

DRIVING YOUR COMPANY FORWARD.

Let's get back to work. Together.

Safe and secure transportation for your employees.

As states and governments start thinking about reopening cities, companies have an opportunity to provide safe and reliable transportation to their employees, recognizing that COVID-19 is still a worldwide concern. Via can help set up a solution that is right for your company.

A shuttle to transport your employees safely.

Via can quickly launch and operate a shuttle service to mobilize approved employees from home to your workplace and back, through shared or Private rides. The service can enable on-demand rides readily available at any moment, or pre-scheduled transportation for those routine trips that can be planned ahead of time, depending on the needs of your employees.

Focus on your work. We'll get your employees there.
Provide a safe and reliable way for your employees to commute. We'll handle all the logistics to make it happen.

Hassle-free and easy to use.
It's simple and convenient and requires minimal interaction on your part. Employees can book rides through an app and track their ETA and route while on the road.

Handle your finances the way you want to.
With a flexible payment system, you decide who carries the cost of rides, you or your employees.

platform@ridewithvia.com | ridewithvia.com/solutions

A turnkey solution operated by Via.

We have the technology and the operational expertise — you don't have to take on the additional task of building a transportation network from scratch. With over 100 partners across the globe, Via is equipped to manage the rider experience, vehicle fleets, drivers, and the operations of a corporate shuttle network.

A solution that keeps employee safety top of mind.

Like you, we strive to get your employees to and from work safely, without compromising their health and well-being. Our advanced technology and operational expertise is built with these critical factors in mind:

Social distancing compliance:

- Operate high capacity vehicles with a maximum number of riders per vehicle.
- Equip drivers with PPE protection and conduct daily temperature checks to minimize risk of exposure.
- Implement driver schedules that allow for frequent vehicle sanitation.
- Use standard digital payment methods designed to help maintain social distance between riders and drivers.

A safe, closed network of shuttles:

- Set up an exclusive environment for your employees through a rider authentication system.
- Segment employees into groups to help reduce their number of interactions.

Contact tracing capabilities:

- Provide you visibility into ridership and sharing history to rapidly respond, inform, and react in case of virus exposure.

platform@ridewithvia.com | ridewithvia.com/solutions

POINTS OF CONTACT LIST

DOJO - Dan Goldstern - Dan@dojo.co

AURA AIR - Eldar Shnaiderman - eldar@auraair.io

PPE - Carolina Tejada - CTejada@Silvprop.com

VISIT.ORG - Michal Alter - michal.alter@visit.org

x10ed Kids - Imri Marcus - imri@x10ed.com

FOOD SERVICES - Rebecca Koppel - rkoppel@silvprop.com

UBER - backtowork-group@uber.com

VIA - platform@ridewithvia.com