

ASHRAE 189.1

A model code that contains minimum requirements for high performance buildings and sites. The standard applies to a variety of campus buildings including classrooms, libraries, dormitories, and administrative offices.

Feature	Brief Description	Benefits to Campus
Integrative Design Process	Early collaboration among representatives of each stakeholder and participating consultant on the project.	Develop cost savings and elegant solutions through a collaborative process.
Commissioning	Third Party review of building design and construction to ensure owner's project requirements are met.	Achieve goals of the project and identify risks during construction. Deliver a functional building with fewer "day one" issues. Reduce contractor call backs. Provide a comfortable and safe environment for students and staff.
Water Efficiency	Use efficient irrigation and high performance plumbing fixtures.	Conserve resources, save money, reduce maintenance costs.
Energy Efficiency/ Renewables	Establishes best practices for lighting and HVAC efficiency. Sets standards for building envelope that go beyond 90.1.	Conserve resources, save money, reduce maintenance costs, improve thermal comfort.
Indoor Air Quality	Promotes human health by requiring use of air filtration and low-emitting paints, adhesives, and sealants.	Promotes student and staff health and wellness. Improved indoor air quality is shown to improve cognitive performance (Harvard Study).



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Performing at a *Higher Level*

Healthy Buildings For Your Campus

USG Facilities Officers Conference 2017

WELL Building

WELL is a performance based system for measuring, certifying and monitoring features of the built environment that impact human health and well-being. WELL focuses on how the physical built environment supports human health, productivity, well-being and comfort, marrying best practices in design and construction with evidence-based health and wellness interventions.



Feature	Brief Description	Benefits to Campus
54: Circadian Lighting Design	Select lighting systems that follow the same pattern as natural daylight.	Enhance mood and productivity by choosing lighting systems that benefit student sleep patterns.
88: Biophilia	Include natural elements/patterns in the design.	Nurture the innate human-nature connection within the project.
39: Processed Foods	Limit sugar, promote whole grain foods.	Promote healthy weight and reduce risk of diabetes.
84: Health and Wellness Awareness	Provide a health and wellness library.	Promote healthy literacy.
95: Stress and Addiction Treatment	Provide programs for students to receive mental health counseling and guidance.	Provide students with tools to manage stress and anxiety.

Certification Matrix



WELL Building Standard v1: New and Existing Buildings

Project:	Facility Officers Conference
Location:	Atlanta
Updated By:	Kat West, JLL
Date:	10/26/2017

AIR			
Y	?	N	
Y		P	01 Air Quality Standards*
Y		P	02 Smoking Ban*
Y		P	03 Ventilation Effectiveness
Y		P	04 VOC Reduction
Y		P	05 Air Filtration*
Y		P	06 Microbe And Mold Control*
Y		P	07 Construction Pollution Management
Y		P	08 Healthy Entrance*
Y		P	09 Cleaning Protocol
Y		P	10 Pesticide Management
Y		P	11 Fundamental Material Safety
Y		P	12 Moisture Management
		N	013 Air Flush
		N	014 Air Infiltration Management
		N	015 Increased Ventilation
		N	016 Humidity Control*
		N	017 Direct Source Ventilation*
		N	018 Air Quality Monitoring And Feedback*
		N	019 Operable Windows*
		N	020 Outdoor Air Systems
		N	021 Displacement Ventilation
		N	022 Pest Control*
		N	023 Advanced Air Purification*
		N	024 Combustion Minimization*
		N	025 Toxic Material Reduction
		N	026 Enhanced Material Safety
		N	027 Antimicrobial Activity for Surfaces
		N	028 Cleanable Environment*
		N	029 Cleaning Equipment*
12	0	17	TOTAL

WATER			
Y	?	N	
Y		P	30 Fundamental Water Quality*
Y		P	31 Inorganic Contaminants*
Y		P	32 Organic Contaminants*
Y		P	33 Agricultural Contaminants*
Y		P	34 Public Water Additives*
		N	035 Periodic Water Quality Testing
		N	036 Water Treatment*
		N	037 Drinking Water Promotion*
5	0	3	TOTAL

NOURISHMENT			
Y	?	N	
Y		P	38 Fruits And Vegetables*
Y		P	39 Processed Foods*
Y		P	40 Food Allergies*
Y		P	41 Hand Washing*
Y		P	42 Food Contamination*
Y		P	43 Artificial Ingredients*
Y		P	44 Nutritional Information*
Y		P	45 Food Advertising*
		N	046 Safe Food Preparation Materials*
		N	047 Serving Sizes*
		N	048 Special Diets
		N	049 Responsible Food Production
		N	050 Food Storage*
		N	051 Food Production*
		N	052 Mindful Eating
8	0	7	TOTAL

LIGHT			
Y	?	N	
Y		P	53 Visual Lighting Design*
Y		P	54 Circadian Lighting Design*
Y		P	55 Electric Light Glare Control
Y		P	56 Solar Glare Control*
		N	057 Low-Glare Workstation Design*
		N	058 Color Quality
		N	059 Surface Design
		N	060 Automated Shading And Dimming Control*
		N	061 Right To Light*
		N	062 Daylight Modeling
		N	063 Daylighting Fenestration*
4	0	7	TOTAL

FITNESS			
Y	?	N	
Y		P	64 Interior Fitness Circulation*
Y		P	65 Activity Incentive Programs
		N	066 Structured Fitness Opportunities
		N	067 Exterior Active Design*
		N	068 Physical Activity Spaces
		N	069 Active Transportation Support*
		N	070 Fitness Equipment*
		N	071 Active Furnishings*
2	0	6	TOTAL

COMFORT			
Y	?	N	
Y		P	72 ADA Accessible Design Standards
Y		P	73 Ergonomics: Visual And Physical*
Y		P	74 Exterior Noise Intrusion*
Y		P	75 Internally Generated Noise*
Y		P	76 Thermal Comfort*
		N	077 Olfactory Comfort
		N	078 Reverberation Time*
		N	079 Sound Masking*
		N	080 Sound Reducing Surfaces
		N	081 Sound Barriers
		N	082 Individual Thermal Control*
		N	083 Radiant Thermal Comfort
5	0	7	TOTAL

MIND			
Y	?	N	
Y		P	84 Health And Wellness Awareness*
Y		P	85 Integrative Design
Y		P	86 Post-Occupancy Surveys
Y		P	87 Beauty And Design I*
Y		P	88 Biophilia I - Qualitative*
		N	089 Adaptable Spaces*
		N	090 Healthy Sleep Policy
		N	091 Business Travel
		N	092 Building Health Policy
		N	093 Workplace Family Support
		N	094 Self-Monitoring
		N	095 Stress And Addiction Treatment
		N	096 Altruism
		N	097 Material Transparency*
		N	098 Organizational Transparency*
		N	099 Beauty And Design II*
		N	100 Biophilia II - Quantitative*
		N	101 Innovation Feature I
		N	102 Innovation Feature II
		N	103 Innovation Feature III
		N	104 Innovation Feature IV
		N	105 Innovation Feature V
5	0	13	TOTAL

SUMMARY			
Y	?	N	
41	0	0	Preconditions (41 possible)
0	0	60	Optimizations (64 possible)

Requirements		Results
Preconditions	Must meet all preconditions.	All preconditions satisfied.
Optimizations	0 needed for Silver, 24 for gold, 48 for platinum	Current status: Silver

* Pending onsite post-occupancy Performance Verification testing.