JBG SMITH HEALTHY WORKPLACE BUILDING PLAN

300 M Street

Updated February 2021



To Our Valued Tenants,

We are happy to be sharing with you our updated version of the Healthy Workplace Building Plan. Unlike our larger plan, JBG SMITH Healthy Workplace Blueprint the information provided here is specific to your building and will hopefully answer any questions you may have about the operating standards we are implementing at your property.

Specifically, you will find:

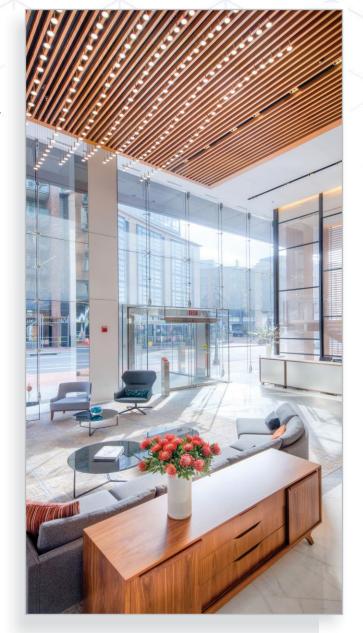
- 1. A plan of your building lobby illustrating new travel paths, signage, wayfinding, social distancing, and other health and safety features;
- 2. Guidance on maintaining tenant owned equipment;
- 3. Contractor, vendor and delivery protocols;
- 4. A comprehensive set of Frequently Asked Questions;
- 5. A "toolkit" of tenant signage that you may find useful (attachment);
- 6. Tenant Guidelines for COVID-19 reporting (attachment); and
- 7. JBG SMITH's Environmental Remediation Companies (attachment).

As we continue to focus on the health and wellbeing of our tenants related to the COVID 19 issue, certain modifications to our plans at the building level may become necessary. Your dedicated property management and engineering teams will continue to provide regular communication regarding changes within your building and any updates to building specific operational standards.

JBG SMITH welcomes your thoughts and comments on the Health Workplace Building Plan. Please fee free to contact your on-site property management team or any other member of the JBG SMITH organization should you have any questions.

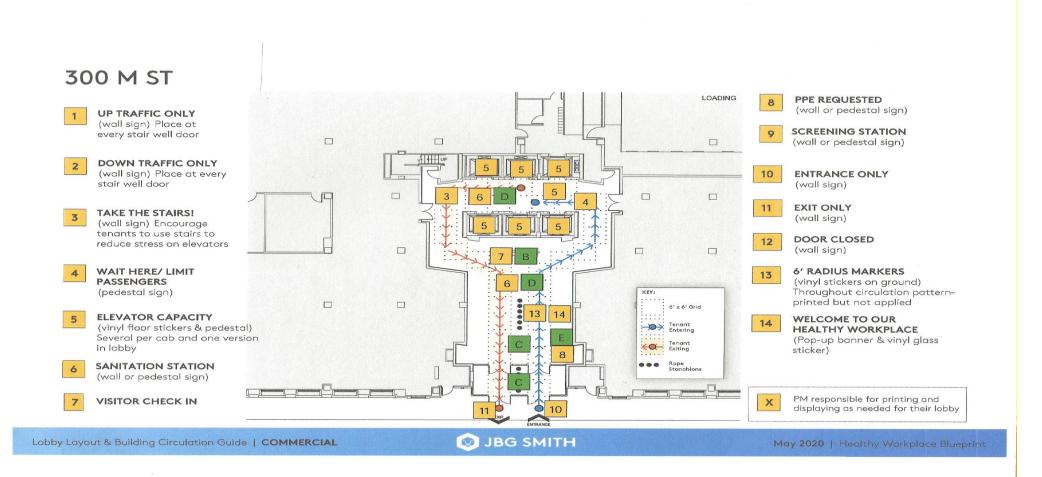
Sincerely,

The JBG SMITH Team



WHAT TO EXPECT: 300 M Street LOBBY

Lobby plans are customized according to their unique features and configurations. Highlighted below are signage, wayfinding, travel paths, social distancing, and other health and safety features for 300 M Street.



TENANT GUIDANCE ON TENANT OWNED EQUIPMENT

As you prepare to re-enter your space, we want to provide you with some recommendations on maintenance related items that may be needed for tenant maintained supplemental HVAC and plumbing equipment that may have been offline or not maintained for an extended period of time;

- Sinks and other potable water systems should be flushed out to remove stagnated water from the lines. This can be accomplished by running the faucets on both hot and cold water for brief period of time (30-60 seconds).
- Consider replacing inline water filters or cleaning water strainers that may be installed on equipment such as coffee machines and instant hot water heaters
- Clean and service ice machines
- Add water to all open site drain traps on HVAC and plumbing systems that may have dried out due to lack of use
- Check air filters on supplemental HVAC systems and replace as needed.



CONTRACTOR, VENDOR AND DELIVERY PROTOCOLS

JBG SMITH has implemented screening at our buildings for all contractors, vendors, and delivery workers. Contractors and vendors will be expected to answer health screening questions before proceeding to their destination in the building.

We are asking tenant contractors and vendors to also:

- Enter and exit through the designated access points;
- Wear necessary PPE while performing work;
- Wear facemasks while on the property;
- Adhere to social distancing guidelines;
- Follow elevator occupancy guidelines;
- Frequently wash hands with liquid soap and/or hand sanitizer.







1. Does JBG SMITH have plans to implement staggered arrival and departure time programs for tenants? How would it work?

A: JBG SMITH may consider asking tenants to cooperate with us on implementing staggered arrival and departure time programs for our tenants if elevator queuing times warrant such a program.

2. How will package deliveries be handled?

A: Delivery drivers will follow the same protocols as other vendors noted on the previous page, i.e. enter through the loading dock and complete the health questionnaire.

3. How will food deliveries be handled?

A: We encourage individuals using food delivery services to meet their driver outside of the building entrance to pick up their food. All other individual food deliveries will be held for pickup at a designated location in the lobby of the building.

4. Will catering deliveries be allowed into our premises?

A: Catering deliveries will be allowed in the building. Tenants should plan to make arrangements for access to their suite with their caterer prior to their arrival.





5. If one of my employees or guests tests positive for COVID-19, what should I do?

A: Notify Property Management that a medically confirmed case has been identified in your office space and the steps you are undertaking to restore office functions to normal operations.

- Identify the areas frequented by the exposed or confirmed infected person(s), for example, floor(s), office(s), conference rooms, bathrooms, hallways, stairwells, etc., during the period the exposed or confirmed infected person(s) reported being contagious to determine the scope of the remedial efforts.
- Instruct your employees in the affected office(s) to work from home and self-evaluate their condition for symptoms (i.e., fever, cough and shortness of breath) of COVID-19.
- Contract a certified cleaning company to perform a "deep-cleaning" of the affected areas of your space. Your Property
 Manager can provide you a list of qualified vendors to perform this work if you need assistance

6. How is JBG SMITH responding to reported cases in their buildings?

A: As we have done from the outset, when a confirmed case of COVID-19 is reported for either a tenant employee, visitor, vendor or contractor who has entered one of our buildings, we immediately:

- Issue a communication to all tenants in the building where the exposure occurred as well as adjacent properties if there is a physical connection between the assets.
- Bring in an certified cleaning company to perform a disinfecting of all common areas of the building.
- Make the same resources available to our tenant with the confirmed diagnosed individual(s) and encourage them to do the same.
- We will continue to maximize the outdoor fresh air and monitor equipment alarms around the clock to ensure all systems, including ventilation, are performing optimally.

7. Will you be modifying building operating hours?

A: At this time, JBG SMITH does not intend to modify building operating hours.





8. Will buildings remain key-card access only?

A: At this time, JBG SMITH is planning to keep most buildings key-card access only to allow us to more carefully control who can enter the building. The decision on if and when to resume normal access control will be decided based on the specific characteristics and needs of each location.

9. Will building visitors be limited?

A: JBG SMITH does not plan to limit tenant visitors to the building, but tenants should take responsibility for ensuring that their guests and invitees follow the Healthy Workplace Blueprint guidelines we have established. Tenants are encouraged to limit their number of visitors to ensure everyone's health and safety. Visitors to the building will be encouraged to wear masks in common areas, practice social distancing and follow all other building rules and regulations that pertain to entry and exit of the building.

10. Does JBG SMITH have plans to limit the number of persons per elevator? If so, how will this work?

A: JBG SMITH has added signage in our elevator lobbies limiting the number of passengers per cab to comply with the 6' social distancing mandate.

11. Is there any consideration being given to modifying or restricting building points of entry or path of travel in the lobby?

A: Lobby and garage entrances have been re-configured with stanchions and signage to encourage social distancing. JBG SMITH employees, vendors, and contractors will be health screened each day before being allowed into the building.





12. Can I use the stairs?

A: We encourage the use of stairwell travel where possible. Most JBG SMITH buildings currently allow downward travel in stairwells. If stairwell access is available on a floor via card reader, tenants are encouraged to use the stairwells to reduce inter-floor elevator traffic.

13. Will hand sanitizer be stationed throughout the building?

A: Hand sanitizer stations have been added at most building entrances. JBG SMITH plans to deploy additional stations as they become available in other common areas of the building.

14. Will you be supplying face coverings to your employees?

A: All JBG SMITH team members will be supplied to with face masks and be expected to wear them while at work. We also respectfully ask that if we have a JBGS team member in your suite responding to a service call, that tenants who are not able to maintain 6' social distancing wear a mask.

15. Will everyone in the building be required to wear face masks? Will JBG SMITH supply face masks for those entering without one?

A: JBG SMITH building standards will adhere to requirements and/or guidelines established by federal agencies such as the Centers for Disease Control and Prevention (CDC), as well as those established at the relevant state and municipal levels. If face coverings are mandated by local governments, employees and visitors should be prepared to comply with those guidelines before entering the building. Absent such government mandates, we will continue to encourage Tenants and their guests to wear mask when in common areas.

JBG SMITH does not plan on providing masks for anyone entering the building.

JBG SMITH employees, vendors, and contractors and will be required to wear masks.



FREQUENTLY ASKED QUESTIONS

16. Will you have new requirements for vendors who are provided access to the building or who are providing services to a tenant's space?

A: JBG SMITH has implemented and distributed safety guidelines to most contractors and vendors doing work in the buildings across our portfolio. It is important that everyone performing work in our buildings understand the safety requirements, protocols and expectations necessary to prevent the spread of COVID-19.

17. Will you be implementing a COVID-19 screening plan for occupants returning to work? Will you be utilizing temperature screening?

A: All JBG SMITH employees, contractors and vendors will be required to check in at a designated location and answer health screening questions before proceeding to their destination in the building.

18. Where will the vendor check-in station be located?

A: The vendor check-in will be located in the loading dock or in the building lobby. All tenant vendors should be prepared to undergo health screening before being allowed past the check-in station.

19. Are you implementing new cleaning protocols or other changes regarding sanitation?

A: JBG SMITH continues to follow the guidelines provided by the CDC and local authorities. In partnership with our environmental consultant (HPE Environmental), we have developed a strategy for cleaning, disinfecting and sanitizing all common areas and high-touch surfaces in our buildings. We will add additional cleaning staff, as needed, to ensure that these protocols and guidelines are met. We have increased the frequency of restroom cleaning and incorporated the use of EPA-registered sprayed on disinfectants that provide a quick and even adhesion to hard surfaces. We have also increased the frequency of cleaning of common areas, parking areas and stairwells.





20. What additional deep cleaning/sanitizing services are included or available to tenants?

A: Tenants who wish to have additional cleaning of their space can make arrangements with the building cleaning provider (at their cost) or use a disinfection provider of their choice. You Property Manager can provide you with a list of qualified vendors for this work if you need assistance. All vendors must also sign the Building Rules and Regulations, meet the building insurance requirements and sign the service provider COVID-19 acknowledgement and affidavit before performing work in the building.

21. Has the building's HVAC system been adjusted for better air circulation and filtration?

A: We continue to maximize the outdoor fresh air and monitor equipment alarms around the clock to ensure all systems, including ventilation, are performing optimally. And it is our standard to maintain MERV 13 filtration in our buildings to reduce contaminants in the air.

22. What additional proactive testing measures are being taken that will help ensure that the building's HVAC systems maintain a healthy workplace environment?

A: To ensure that we are maintaining a high quality of indoor air quality as a normal course of business, JBG SMITH has engaged an environmental consultant (HP Environmental) to perform annual indoor air quality/water testing and inspections for several years now throughout our entire portfolio. It is our standard to maintain MERV 13 filtration in our buildings to reduce contaminants in the air.

23. What measures are being taken that will help ensure that the building's domestic water systems are safe when we return to the building?

A: Due to low occupancy and water use, JBG SMITH has implemented a new Preventive Maintenance program for domestic water flushing where the site teams regularly flush both hot and cold water fixtures to help prevent legionella and/or elevated lead in water during these low use periods.





24. Are you considering changes to shared tenant spaces such as fitness center or conferencing/meeting spaces?

A: At this time, JBG SMITH has re-opened all roof decks and bike rooms across our commercial portfolio. We will continue to evaluate the reopening of our other amenity areas as conditions warrant.

