

WELL Building Standard v1: New and Existing Interiors

Project: _____
 Location: _____
 Updated By: _____
 Date: _____

Certification Matrix



AIR			
Y	?	N	
Y			P 01 Air Quality Standards*
			P 02 Smoking Ban*
			P 03 Ventilation Effectiveness
			P 04 VOC Reduction
			P 05 Air Filtration*
			P 06 Microbe And Mold Control*
			P 07 Construction Pollution Management
			O 08 Healthy Entrance*
			P 09 Cleaning Protocol
			n/a 10 Pesticide Management
			P 11 Fundamental Material Safety
			n/a 12 Moisture Management
			O 13 Air Flush
			O 14 Air Infiltration Management
			O 15 Increased Ventilation
			O 16 Humidity Control*
			O 17 Direct Source Ventilation*
			O 18 Air Quality Monitoring And Feedback*
			O 19 Operable Windows*
			O 20 Outdoor Air Systems
			O 21 Displacement Ventilation
			O 22 Pest Control*
			O 23 Advanced Air Purification*
			O 24 Combustion Minimization*
			O 25 Toxic Material Reduction
			O 26 Enhanced Material Safety
			O 27 Antimicrobial Activity for Surfaces
			O 28 Cleanable Environment*
			O 29 Cleaning Equipment*
1	0	0	TOTAL

NOURISHMENT			
Y	?	N	
			P 38 Fruits And Vegetables*
			P 39 Processed Foods*
			P 40 Food Allergies*
			P 41 Hand Washing*
			P 42 Food Contamination*
			P 43 Artificial Ingredients*
Y			P 44 Nutritional Information*
Y			P 45 Food Advertising*
			O 46 Safe Food Preparation Materials*
			O 47 Serving Sizes*
			O 48 Special Diets
			O 49 Responsible Food Production
			O 50 Food Storage*
			O 51 Food Production*
			O 52 Mindful Eating
2	0	0	TOTAL

COMFORT			
Y	?	N	
			P 72 ADA Accessible Design Standards
Y			P 73 Ergonomics: Visual And Physical*
			O 74 Exterior Noise Intrusion*
			P 75 Internally Generated Noise*
			P 76 Thermal Comfort*
			O 77 Olfactory Comfort*
			O 78 Reverberation Time*
			O 79 Sound Masking*
			O 80 Sound Reducing Surfaces
			O 81 Sound Barriers
			O 82 Individual Thermal Control*
			O 83 Radiant Thermal Comfort
1	0	0	TOTAL

LIGHT			
Y	?	N	
			P 53 Visual Lighting Design*
			P 54 Circadian Lighting Design*
			P 55 Electric Light Glare Control
			P 56 Solar Glare Control*
			O 57 Low-Glare Workstation Design*
			O 58 Color Quality
			O 59 Surface Design
			O 60 Automated Shading And Dimming Controls
			O 61 Right To Light*
			O 62 Daylight Modeling
			O 63 Daylighting Fenestration*
0	0	0	TOTAL

MIND			
Y	?	N	
			P 84 Health And Wellness Awareness*
			P 85 Integrative Design
			P 86 Post-Occupancy Surveys
			P 87 Beauty And Design I*
			O 88 Biophilia I - Qualitative*
			O 89 Adaptable Spaces*
			O 90 Healthy Sleep Policy
			O 91 Business Travel
			O 92 Building Health Policy
			O 93 Workplace Family Support
			O 94 Self-Monitoring
			O 95 Stress And Addiction Treatment
			O 96 Altruism
			O 97 Material Transparency*
			O 98 Organizational Transparency*
			O 99 Beauty And Design II*
			O 100 Biophilia II - Quantitative*
			O 101 Innovation Feature I
			O 102 Innovation Feature II
1	0	0	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*
			O 35 Periodic Water Quality Testing
			O 36 Water Treatment*
			O 37 Drinking Water Promotion*
5	0	0	TOTAL

FITNESS			
Y	?	N	
			O 64 Interior Fitness Circulation*
			P 65 Activity Incentive Programs
			O 66 Structured Fitness Opportunities
			O 67 Exterior Active Design*
			O 68 Physical Activity Spaces
			O 69 Active Transportation Support*
			O 70 Fitness Equipment*
			O 71 Active Furnishings*
0	0	0	TOTAL

SUMMARY			
Y	?	N	
10	0	0	Preconditions (36 possible)
0	0	0	Optimizations (64 possible)

	Requirements	Results
Preconditions	Must meet all preconditions.	26 preconditions not yet met.
Optimizations	0 needed for Silver, 26 for gold, 52 for platinum	Current status: Silver (pending preconditions)

* Pending onsite post-occupancy Performance Verification testing.