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Presenter
Jim Pecht
Kitchens and Kitchenettes

Session Agenda

• Laws Requiring Accessible Kitchens
• What is Considered to be a Kitchen
• Scoping
• Elements and Spaces in a Kitchen and their Technical Requirements

Laws Requiring Accessibility

• Americans with Disabilities Act (ADA)
• Architectural Barriers Act (ABA)
• Rehabilitation Act
New ADA and ABA Standards

Based on the Board’s ADA-ABA Guidelines (2004)

ADA Standards: DOJ and DOT
ABA Standards: DOD, USPS, GSA

(HUD still referencing the Uniform Federal Accessibility Standards - UFAS)

Accessibility Standards

• 2010 ADA Standard for Accessible Design – required by Titles II and III of the ADA
• ABA Standards – required by the regulations and directives of the USPS, GSA, and DOD
• UFAS – required for ABA residential facilities (except DOD) under the ABA and all facilities by regulations implementing the Rehabilitation Act

What is a Kitchen?

The Webster’s Collegiate Dictionary defines a kitchen as:

“a place (as a room) with cooking facilities”
What is a Kitchen?

To be considered a kitchen a space must have at least one cooking element such as:

- A range or oven
- A cook top
- A microwave oven
- A convection oven

Kinds of Kitchens

- Kitchens in Residential Dwelling Units
- Public or Common use Kitchens
- Commercial or “Working” Kitchens

Residential Kitchens
Residential Kitchens

Residential kitchens are those found in accessible residential dwelling units (sections 233, F233, and 809 of the Guidelines)

Major Differences from other Kitchens:
• Accessible work surface required (optional in other types of Kitchens but recommended)
• Knee and toe spaces under sinks and work surfaces can contain cabinetry if certain criteria are met

Public, Common Use, and Working Kitchens

Public Kitchens are those that are open to the general public and can include kitchens that are, for example, part of recreation or social service facilities or used by students in schools.

Common Use kitchens are usually employee kitchens or kitchenettes in break rooms or similar spaces where no work is preformed.

Both these Kitchens must be fully accessible.
Working Kitchens

Working kitchens are those where the occupants are all employees engaged at labor. There are two types:
ADA working kitchens where the “employee work areas” provisions limit accessibility in new construction and alterations (203.9),
ABA working kitchens which must be fully accessible like public kitchens.

Non Kitchens

As the definition stated, to be a kitchen the space must have cooking facilities.
These spaces are not required to meet the 50% storage requirements of kitchens but where they have a sink it must always have knee and toe space if it is part of the 5% of sinks required to be accessible by 212.3 & F212.3.
Scoping

212.1 General. Where provided, kitchens, kitchenettes, and sinks shall comply with 212.
212.2 Kitchens and Kitchenettes. Kitchens and kitchenettes shall comply with 804.

Elements of a Kitchen

- Clearances
- Work Surface (residential dwelling units only)
- Sink (single or multi-bowl)
- Storage
- Dishwasher
- Range or Cooktop
- Oven
- Refrigerator/Freezer
- Other Appliances (such as trash compactors)

Technical Requirements
Kitchen Plan Types

U-Shaped Kitchens

Pass Through Kitchens

Turning Space

60” Diameter Circle

T-Shaped Space

Galley Kitchen Does Not Mean Pass Through Kitchen

U-Shaped Kitchens

Note: these designs can be used without clearances where there is no conventional range or cooktop is provided.
Possible Galley Kitchen Solution

Must use "equivalent facilitation" to use this design where a cooktop or conventional range is provided.

Work Surface (804.3)

Redundant Control

Sinks

only one outlet required to be accessible (205.1(3))

34" max to top of sink rim

controls and outlets reachable from sink knee space

30" min
Sink Clear Floor Space

606.2 Clear Floor Space. A clear floor space complying with 305, positioned for a forward approach, and knee and toe clearance complying with 306 shall be provided.

EXCEPTION: 1. A parallel approach complying with 305 shall be permitted to a kitchen sink in a space where a cook top or conventional range is not provided and to wet bars.

Forward Approach to a Sink

Parallel Approach to a Sink
Confined Clear Floor Space

Additional clearance where clear floor space (CFS) is confined on 3 sides and deeper than 24 inches.

Where counter depth is a standard 25 inches and the maximum knee and toe space is used the CFS expands to 36 inches minimum.

Knee & Toe Space

Knee/toe space is required in kitchens at:
- sinks
- work surfaces in residential dwelling units

Toe Space is not required by itself, but can be provided at toe kicks in base cabinets to provide maneuvering in smaller spaces

Knee & Toe Space

Elements providing knee/ toe clearance can overlap space; can help reduce reach to operable parts

Toe Space:
- 5" high
- 6" deep max

Knee & Toe Space:
- 27" min. high (knee)
- 29" deep max.
Knee & Toe Space

Beyond toe space, clearance increases from 9” to 27” min. over 3” span (6:1 slope)

Remainder of space must provide full clearance for knees (27” min.)
Knee & Toe Space

Additional depth must provide 27" min. clearance (9" of depth can be less than 27")

Knee & Toe Space

Knee/ toe space must be at least as deep as the reach to any operable parts (both limited to 25" depth)

Obstructed Side Reach

Obstructed reach: 46" max. if reach depth exceeds 10"
Kitchen counters are limited to 24" deep where elements must be reached on the wall beyond them.
Side Reach (Obstructed)
Recommendation: consider standard reach radius in locating operable parts accessed from side approach

Elements in corners can be hard to reach from side approach

Storage in Non Kitchens
Non-kitchen spaces must have one of each type of storage accessible
Sinks in these spaces MUST have Knee & toe space (cannot use ed exception at 606.2)

Kitchen Storage
50% of Kitchen storage must be within this range. Calculate using linear measurement.
15” to 48”
Kitchen Appliances

All appliances provided in kitchens must be provided with clear floor space meeting 305 and have there operable part meet 309. There are more specific requirements for the following appliances.

Dishwashers

“Clear floor or ground space shall be positioned adjacent to the dishwasher door. The dishwasher door, in the open position, shall not obstruct the clear floor or ground space for the dishwasher or the sink.”

The clear space for the sink can be used for the dishwasher. This configuration provides for the most convenient use.

Dishwasher
Range

Where a parallel approach is provided at the front of a range the clear floor space is not required to be centered on the range but it is recommended. When a range is positioned at a corner of a section of counter it should be pulled away from the corner to allow the users to better reach all the area of the range.

Range Controls

Controls for ranges and cooktops must be within reach and must not require that the user reach across a burner to activate or deactivate them. Units with controls across their front provide the best access.
Cooktop

Where a forward approach is provided, the clear floor or ground space shall provide knee and toe clearance complying with 306. Where knee and toe space is provided, the underside of the cooktop shall be insulated or otherwise configured to prevent burns, abrasions, or electrical shock.

Ovens

“Side-hinged door ovens shall have the work surface required by 804.3 positioned adjacent to the latch side of the oven door.

Bottom-hinged door ovens shall have the work surface required by 804.3 positioned adjacent to one side of the door.

Ovens shall have controls on front panels.”
Ovens

Ovens in residential dwelling units are required to be next to the work surface so that large hot dishes can be easily and quickly transferred and not spill into the lap of the chair user.

Oven

Refrigerator/Freezer

“Combination refrigerators and freezers shall have at least 50 percent of the freezer space 54 inches (1370 mm) maximum above the finish floor or ground. The clear floor or ground space shall be positioned for a parallel approach to the space dedicated to a refrigerator/freezer with the centerline of the clear floor or ground space offset 24 inches (610 mm) maximum from the centerline of the dedicated space.”
Questions?

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