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Customize Your View *continued*



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Accessible Restaurants and Cafeterias

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Presenter



Rex Pace

U.S. Access Board

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Session Agenda

- Accessibility Standards
- Accessible Routes
- Accessible Dining Surfaces
- Food Service Lines
- Queues and Waiting Lines
- Check-Out Aisles and Sales and Service Counters
- Employee Work Areas

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Accessibility Standards

- ## Laws Requiring Accessibility
- Americans with Disabilities Act (ADA)
 - Architectural Barriers Act (ABA)
 - Rehabilitation Act

- ## 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

New ADA Standards



DOJ's 2010 ADA Standards

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



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Architectural Barriers Act

Covers:

- facilities that are designed, constructed, altered, or leased by, or on behalf of the United States.
- facilities receiving certain types of Federal Financial assistance.

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Architectural Barriers Act (ABA) Standards



DOD, USPS, and GSA Standards



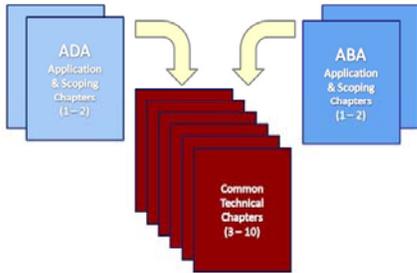
Similar standards in effect for all federally funded facilities



HUD – UFAS still applies (HUD to update standards)

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2004 ADA-ABA Guidelines



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2010 ADA Standards



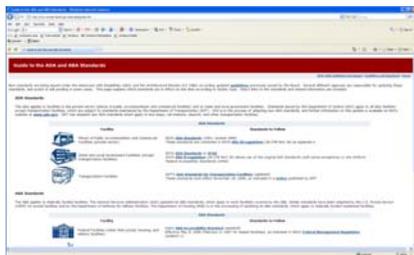
Additional DOJ requirements:

- Social Service Center Establishments
- Housing at Places of Education
- Assembly Areas
- Medical Care Facilities
- Residential Dwelling Units
- Detention and Correctional Facilities
- Places of Lodging

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Online Guidance

www.access-board.gov/ada/



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New Construction and Alterations - ADA

- **New Construction - building standard**
- **Planned Alterations of existing facilities**
- **Requirements for Alterations go to the scope of work**
- **Path of Travel obligations are in addition to scope of work**

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New Construction and Alterations - ADA

- **Existing facilities dealt with in the regulations (no alterations planned)**
- **Accessible spaces and elements must be maintained after first occupancy**

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1991 ADA Standards

Section 5: Restaurants and Cafeterias

- 5.1 General
- 5.2 Counters and Bars
- 5.3 Access Aisles
- 5.4 Dining Areas
- 5.5 Food Service Lines
- 5.6 Tableware and Condiment Areas
- 5.7 Raised Platforms
- 5.8 Vending Machines and Other Equipment



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2010 ADA Standards

Scoping:

206 Accessible Routes:

206.2.5 Restaurants
and Cafeterias

226 Dining Surfaces and Work Surfaces

227 Sales and Service:

227.4 Food Service Lines



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2010 ADA Standards

Technical Requirements:

Chapter 9: Built-in Elements

902 Dining Surfaces and Work Surfaces

904 Check-Out Aisles and Sales and Service Counters

904.5 Food Service Lines



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ABA Standards

Scoping:

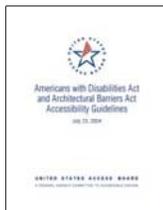
F206 Accessible Routes:

F206.2.5 Restaurants
and Cafeterias

F226 Dining Surfaces and Work Surfaces

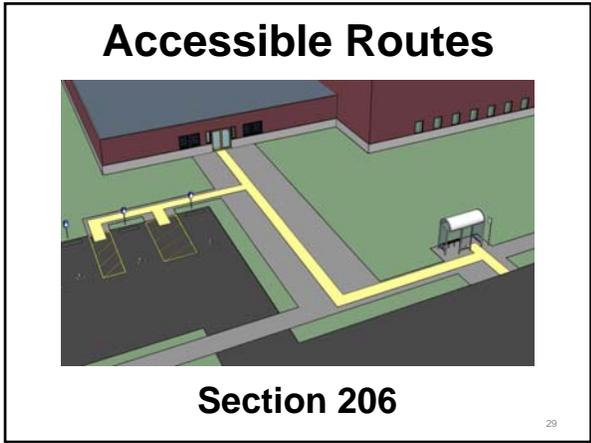
F227 Sales and Service:

F227.4 Food Service Lines



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Accessible Routes



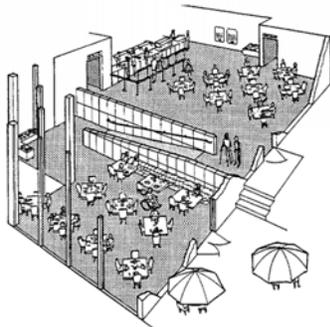
Accessible Route Scoping

206.2.5 Restaurants and Cafeterias

“an accessible route shall be provided to all dining areas, including raised or sunken dining areas, and outdoor dining areas”

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Accessible Route Scoping



accessible
route to all
dining areas

Accessible Route Scoping



Mezzanine Dining Areas

Accessible Route Scoping

206.2.5 Restaurants and Cafeterias

EXCEPTION 1:

when access not required between stories,
accessible route is not required to a mezzanine
dining area if it contains less than 25% of the total
combined area for seating and dining

AND

where the same decor and services are provided
in the accessible area

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Accessible Route Scoping



Existing Raised or Sunken Dining Areas

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Accessible Route Scoping

206.2.5 Restaurants and Cafeterias

EXCEPTION 2:

In alterations, an accessible route not required to existing raised or sunken dining areas, or to all parts of existing outdoor dining areas

WHERE

the same services and decor are provided in an accessible space usable by the public and not restricted to use by people with disabilities.

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Accessible Route Scoping

206.2.5 Restaurants and Cafeterias

Advisory for EXCEPTION 2

same services:

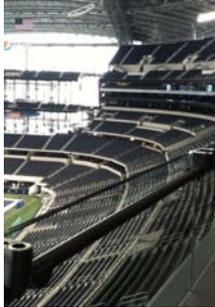
- bar service
- smoking and non-smoking
- lotto and table games carry-out
- buffet service

same décor:

- seating at windows and railings with views
- areas designed with themes
- party and banquet rooms
- where entertainment is provided

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Accessible Route Scoping



**Tiered Dining
Areas in
Sports Facilities**

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Accessible Route Scoping

206.2.5 Restaurants and Cafeterias

EXCEPTION 3 - Sports Facilities:

Tiered dining areas providing seating required to comply with 221 (Assembly Areas) must have accessible routes serving at least 25% of the dining area provided that accessible routes serve seating complying with 221

AND

each tier is provided with the same services.

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Accessible Dining Surfaces (Tables, Bars, and Counters)

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Accessible Dining Surfaces



**Fixed and
Built-in**

VS.



**Furniture
(movable)**

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Accessible Dining Surfaces

**§ 35.151 (d) and
§ 36.406 (b)**

Scope of coverage

“2010 Standards apply to fixed or built-in elements of buildings, structures, site improvements, and pedestrian routes or vehicular ways located on a site.”



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Accessible Dining Surfaces

Furniture – Regulatory Obligations Under the ADA

“The provision of accessible equipment and furniture has always been required by the ADA and the Department’s implementing regulations under the program accessibility, reasonable modification, auxiliary aids and services, and barrier removal requirements.”

www.ada.gov 800-514-0301

From DOJ’s Advance Notice of Proposed Rulemaking on Equipment and Furniture

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Accessible Dining Surfaces

Scoping

226.1 General

Where provided for the consumption of food or drink, at least 5% of the seating spaces and standing spaces at the dining surfaces must comply with 902.

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Accessible Dining Surfaces

Scoping

226.2 Dispersion

“shall be dispersed throughout the space or facility containing dining surfaces and work surfaces.”

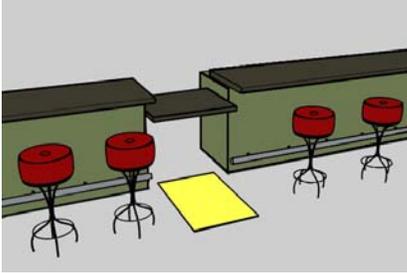
44

226.2 Dispersion: Consider Types of Tables



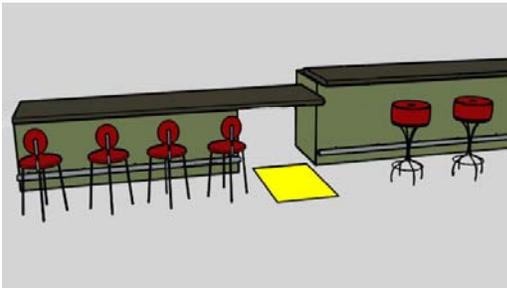
45

226.2 Dispersion: Bars and Counters



46

226.2 Dispersion: Bars and Counters



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Counters and Bars

1991 Standards Section 5.2 Counters and Bars - requirement **NOT** in 2010 Standards

"Where food or drink is served at counters exceeding 34 in in height for consumption by customers seated on stools or standing at the counter, a portion of the main counter which is 60 in in length minimum shall be provided in compliance with 4.32

OR

service shall be available at accessible tables within the same area."



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Technical Requirements:

902 Dining Surfaces and Work Surfaces

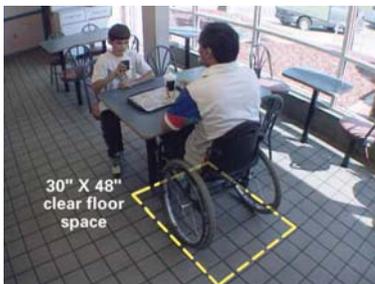
902.2 Clear Floor or Ground Space

902.3 Height

902.4 Dining Surfaces and Work Surfaces for Children's Use

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902 Dining Surfaces and Work Surfaces



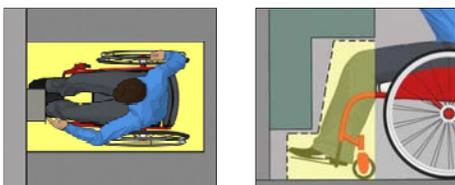
902.2 Clear Floor or Ground Space

50

902 Dining Surfaces and Work Surfaces – Forward Approach

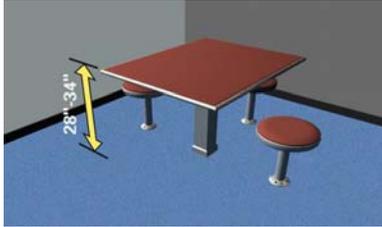
305 Clear Floor or Ground Space

306 Knee and toe clearance



51

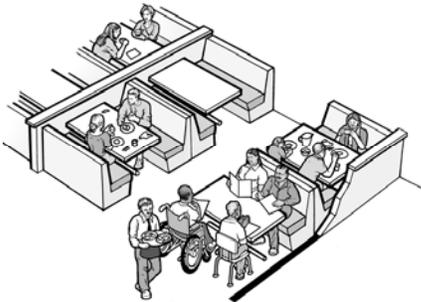
902 Dining Surfaces and Work Surfaces



902.3 Height

52

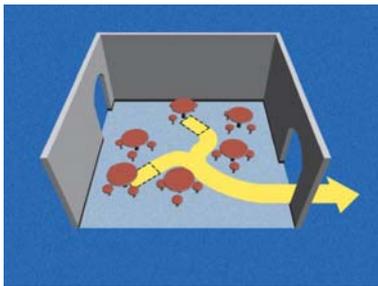
Technical Requirements



Booth Seating

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Technical Requirements



located on an accessible route

54

902.4 Dining Surfaces and Work Surfaces for Children's Use

Knee and toe clearance – 24 inches min. height

Height – surface 26 inches min./30 inches max.

Exception - Dining surfaces used primarily by children 5 years and younger not required to comply with 902.4 where a clear floor space complying with 305 positioned for a parallel approach is provided

55

Dining and Assembly Areas



56

Food Service Lines

57

Food Service Lines



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227.4 and 904.5 Food Service Lines

- food service lines must comply with 904.5
- self-service shelves and dispensing devices covered – at least 50% - one of each type
- tray slide height

59

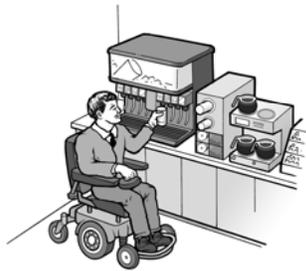
904.5.1 Self-Service Shelves and Dispensing Devices



308 Reach Ranges

60

904.5.1 Self-Service Shelves and Dispensing Devices



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904.5.1 Self-Service Shelves and Dispensing Devices

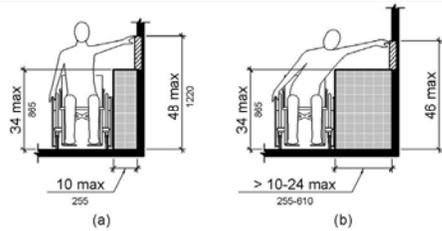


Figure 308.3.2
Obstructed High Side Reach

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904.5.2 Tray Slides



28 inches min and
34 inches max above floor

63

Queues and Waiting Lines

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227.5 Queues and Waiting Lines

where serving check-out aisles or sales and service counters must meet section 404 accessible route requirements



65

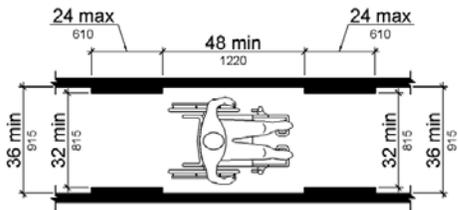
227.5 Queues and Waiting Lines



66

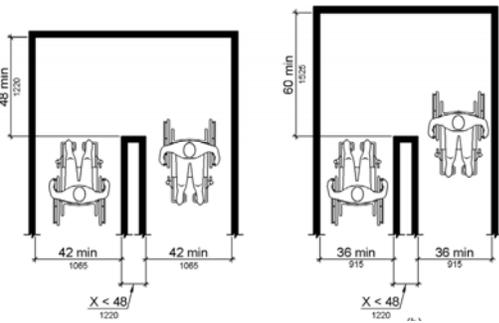
Clearances

48" min. separation between reduced clearances



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Clearances



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**Check-Out Aisles
and Sales and
Service Counters**

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227.2 and 904.3 Check-Out Aisles



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227.2 and 904.3 Check-Out Aisles

Minimum Number

Table 227.2 Check-Out Aisles

Number of Check-Out Aisles of Each Function	Minimum Number of Check-Out Aisles of Each Function Required to Comply with 904.3
1 to 4	1
5 to 8	2
9 to 15	3
16 and over	3, plus 20 percent of additional aisles

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227.2 and 904.3 Check-Out Aisles

- Dispersion
- exception where selling space under 5000 square feet – no more than one required to comply
- altered check-out aisles - at least one until minimum number complies (227.2.1)

72

904.3 Check-Out Aisles

- Aisle (904.3.1)
- Counter (904.3.2)
- Check Writing Surfaces (904.3.3)

73

904.3 Check-Out Aisles

aisle must comply with 403 Walking Surfaces

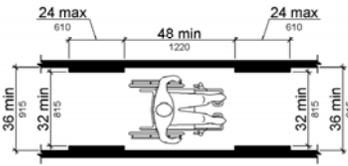


Figure 403.5.1
Clear Width of an Accessible Route

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904.3 Check-Out Aisles

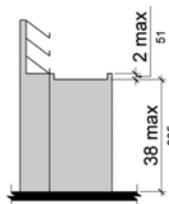


Figure 904.3.2
Check-Out Aisle Counters



Tray Side Height (904.5.2)
28" min and 34" max

75

904.3 Check-Out Aisles

- 904.3.3 Check Writing Surfaces – 902.3 Height



28 inches to 34 inches above floor

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227.3 and 904.4 Sales and Service Counters

Scope Requirements

- at least one of each type
- dispersion
- technical provision same for all counters type - with and without cash registers

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227.3 and 904.4 Sales and Service Counters



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227.3 and 904.4 Sales and Service Counters



order and pick-up counters

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904.4 Sales and Service Counters

Technical Requirements

- parallel or forward approach
- length and height of accessible portion of counter
- forward approach must have knee and toe space

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904.4 Sales and Service Counters

Exception in alterations when number of existing counters would be reduced

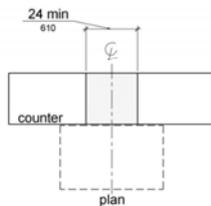


Figure 904.4 (Exception)
Alteration of Sales and Service Counters

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904.4 Sales and Service Counters

Parallel Approach



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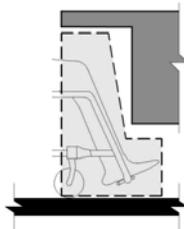
904.4 Sales and Service Counters



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904.4 Sales and Service Counters

Forward Approach



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Menu Boards and Displays



216 Signs –
exception
for menus

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Employee Work Areas

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Employee Work Areas

ADA

approach, enter, and exit

ABA

accessible

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**“Commercial” Kitchen -
employee work area:**

“All or any portion of a space used only by employees and used only for work. Corridors, toilet rooms, kitchenettes and break rooms are not employee work areas.” (106.5)

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**Public and Common Use
Kitchens**



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Questions?

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