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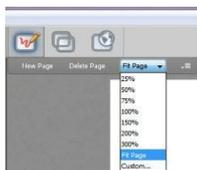
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## Accessible Restaurants and Bars

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## Today's Presenters

### U.S. Access Board



Juliet Shoultz, P.E



Bill Botten

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## Agenda

- Common Elements
- Accessible Routes
- Sales and Service Counters and Check-Out Aisles
- Food Service Lines
- Accessible Dining Surfaces
- Employee Work Areas
- Your Questions

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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

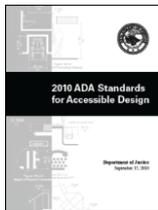
### Technical Requirements:

#### 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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## Common Elements

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### Accessible Parking Scoping

- Where visitor, patron, or employee parking is provided
- Calculated on a facility by facility basis \*
- A facility can be a single space, a parking lot, a parking floor within a building, or a stand alone parking structure

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# Accessible Parking Scoping

## Location of Parking Space

- On shortest accessible route to accessible entrance
- On shortest accessible route to entrance to parking facility

**Valet Parking**  
Accessible spaces are required in parking facilities with valet parking because vehicles specially equipped for persons with disabilities may not be easily used by others. Further, valet parking may not be available at all hours a parking facility is open. An accessible passenger loading zone also is required at facilities with valet parking (§209.4).



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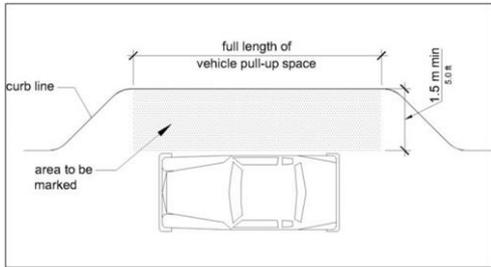
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# Passenger Loading Zone



The access aisle must be connected by an accessible route

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# Accessible Routes

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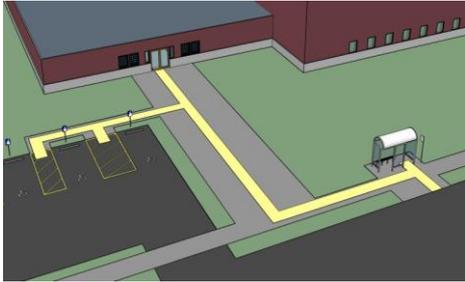
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## Accessible Routes



### Section 206

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## Entrances

In addition to the 60% requirement:

- direct access from parking structures (all)
- direct access from tunnels or elevated walkways
- restricted entrance (at least 1)
- secured entrance (at least 1)



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## Doors Covered (404)

- Manual: swing, sliding, folding (404.2)
- Automated: full powered and low energy/ power assisted (404.3)
- Gates also covered by 404

Revolving doors (including automated) can't serve as accessible door



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## 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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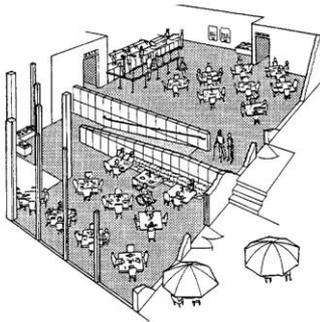
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## Accessible Route Scoping



accessible  
route to all  
dining areas

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## Accessible Route Scoping



Mezzanine Dining Areas

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## Accessible Route Scoping

### 206.2.5 Restaurants and Cafeterias

#### EXCEPTION 1:

In facilities not required to have access between stories an 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 is 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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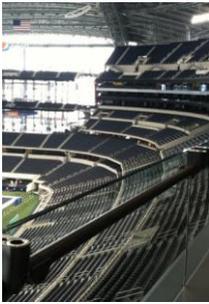
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## Accessible Route Scoping



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

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### Examples of Counters Covered

- sales counters (all kinds)
- check-in/ coat check counters
- counters at service windows
- customer service counters
- ordering, pick-up & drop-off counters
- other types of service or sales counters  
(display/ exhibit counters covered only if they  
function as a sales/ service counter)



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### Minimum Number & Dispersion (§227.3)

- At least 1 of each type of counter
- Each type of function at a counter
- Dispersion where counters dispersed



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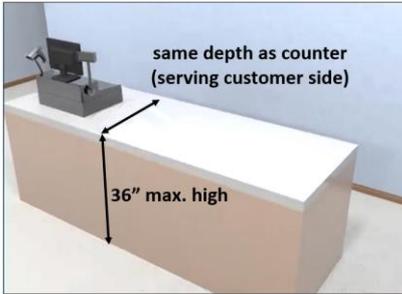
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## Height & Depth (§904.4)



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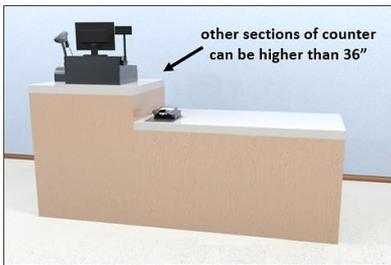
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## Height & Depth



Accessible portion must be integral – folding/ pull-out shelves not permitted (new construction or alterations)

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## Approach

Access for either a forward or side approach



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## Sales & Service Counters v. Work & Dining Surfaces



### Counters

- 36" max height
- forward or side approach



### Work & Dining Surfaces

- 28" – 34" height
- forward approach

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## 904.3 Check-Out Aisles

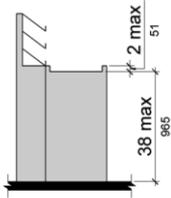


Figure 904.3.2  
Check-Out Aisle Counters



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

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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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## 904.3 Check-Out Aisles

aisle must comply with 403 Walking Surfaces

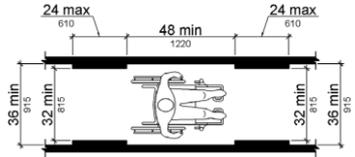


Figure 403.5.1  
Clear Width of an Accessible Route

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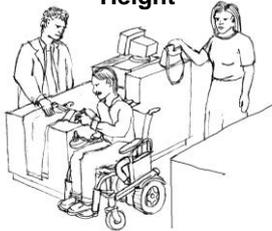
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## 904.3 Check-Out Aisles

- 904.3.3 Check Writing Surfaces – 902.3 Height



28 inches to 34 inches above floor

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## Menu Boards and Displays



216 Signs –  
exception  
for menus

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## Food Service Lines

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## Food Service Counters



In all types of facilities, queues & waiting lines serving accessible counters & check-out aisles must comply as accessible routes.

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## Food Service Lines



Food prep and other areas intended to be visible to customers should be equally visible to people with disabilities, but this is not addressed in the standards.

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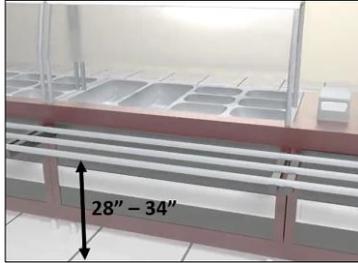
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## Tray Slides



Tray slides are not required, but must comply where provided.

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## Food Service Counters



Access is required to each type of counter provided. This counter provides both forward and side approach access.

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## Self-Service Shelves



At least half of each type of self-service shelf, where provided, must be in accessible reach range.

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## Food Service Counters



Payment counters represent another type of counter.

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## Food & Beverage Dispensing Devices



Devices for dispensing food & beverages must be within accessible reach range. Those that are fixed must have compliant operable parts.

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## Tableware, Dishware & Condiments



Fixed devices that dispense condiments, tableware, or dinnerware must also comply and be within accessible reach range.

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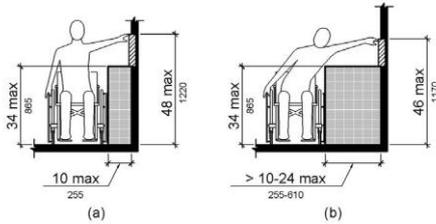
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## 904.5.1 Self-Service Shelves and Dispensing Devices



**Figure 308.3.2**  
**Obstructed High Side Reach**

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## Point-of-Sale Machines

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## Point-of-Sale Machines



- Must comply as operable parts where fixed
- Communication access is important (but not addressed by the standards)

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# Accessible Dining Surfaces (Tables, Bars, and Counters)

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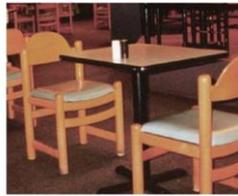
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## Accessible Dining Surfaces



**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

### 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.”

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#### 226.2 Dispersion: Consider Types of Tables



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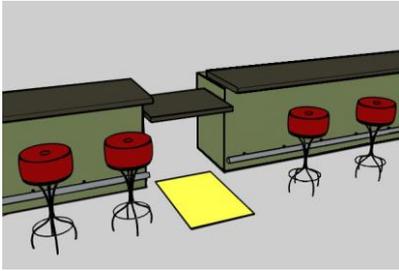
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## 226.2 Dispersion: Bars and Counters



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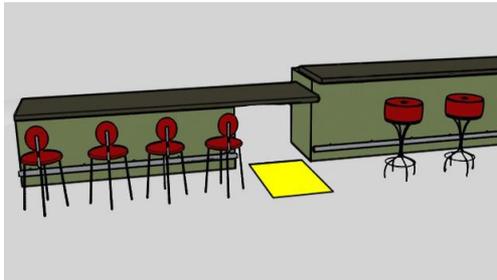
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## 226.2 Dispersion: Bars and Counters



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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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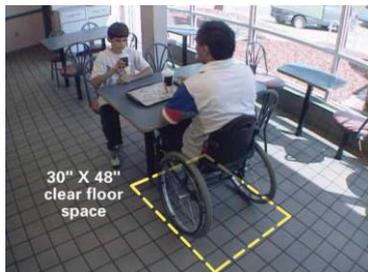
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### 902 Dining Surfaces and Work Surfaces



902.2 Clear Floor or Ground Space

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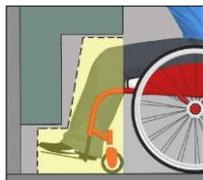
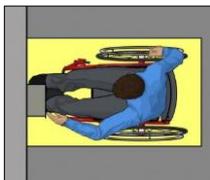
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### 902 Dining Surfaces and Work Surfaces – Forward Approach

305 Clear Floor or Ground Space

306 Knee and toe clearance



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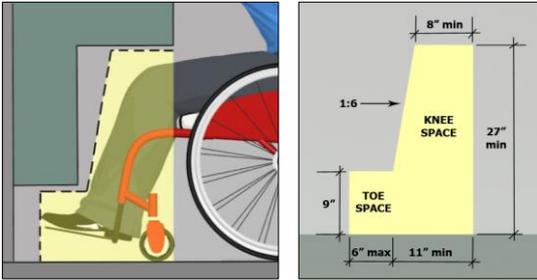
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## Knee & Toe Space (§306)

Knee and Toe Clearances



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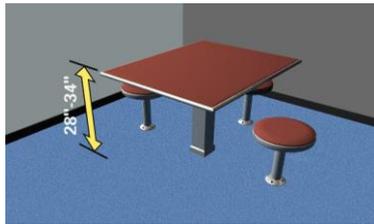
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## 902 Dining Surfaces and Work Surfaces



902.3 Height

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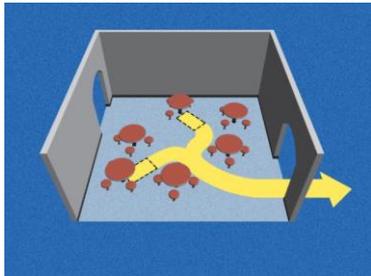
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## Technical Requirements



located on an accessible route

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## 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

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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, locker rooms, kitchenettes, and break rooms are not employee work areas.”  
(106.5)

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# Questions?

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## Technical Guides on the Standards

Available the Board’s website



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## Continuing Education



AIA Provider Number: **017**

Course Title: Accessible Restaurants and Bars

AIA Course Number: **GI.20191205**

Date: December 5, 2019

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**Thank you for  
participating in today's  
webinar**



Next session:

**Using the ADA and ABA Standards:  
Chapter 1: Application and Administration**

*January 9, 2020*

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