



Outdoor Dining Best Practices: Parking Lots

Safety

- Audit parking lots for damage, look for items such as potholes, cracks, and rutting. Provide repairs or covering prior to opening parking lot dining area.
- Parking lot dining areas should have safe areas to stand away from traffic, including a physical barrier.
- Protect outdoor dining areas with physical barrier (to prevent cars from intruding into the space) and visual barrier (to allow people to clearly see the space). A vehicle barrier can be a concrete wheelstop, or a K-rail. Visual barriers should be at least 36 inches high for visibility.
- Points of access to restroom facilities must be provided, outdoor seating areas should not be more than 500 feet away from the restrooms.

Traffic Design

- Traffic flow into and out of the site cannot be blocked, the site should also have designated space that does not interfere with pedestrian traffic flow.
- Outdoor dining areas should be designed to maintain clear existing legal exits from the building to the public way. Aside from the main entrance and exit into the parking lot dining space, an emergency exit with a minimum width of 36 inches is suggested.
- All outdoor dining areas must be fully accessible to the physically handicapped, ADA accessible parking spaces should not be used.
- Fire lanes for emergency vehicles should remain unobstructed to maintain adequate clearance to meet Fire Code standards.
- Adequate pedestrian access must be provided which is considered to be 6 feet of unobstructed access between chair/table and curb edge or street furniture; e.g. bus benches, meters, etc. Access may be less under certain circumstances, but not less than five (5) feet of unobstructed areas.
- Parking lot dining areas should be separate from sidewalk with barriers and maintain a minimum of 36 in. clearance on public side.

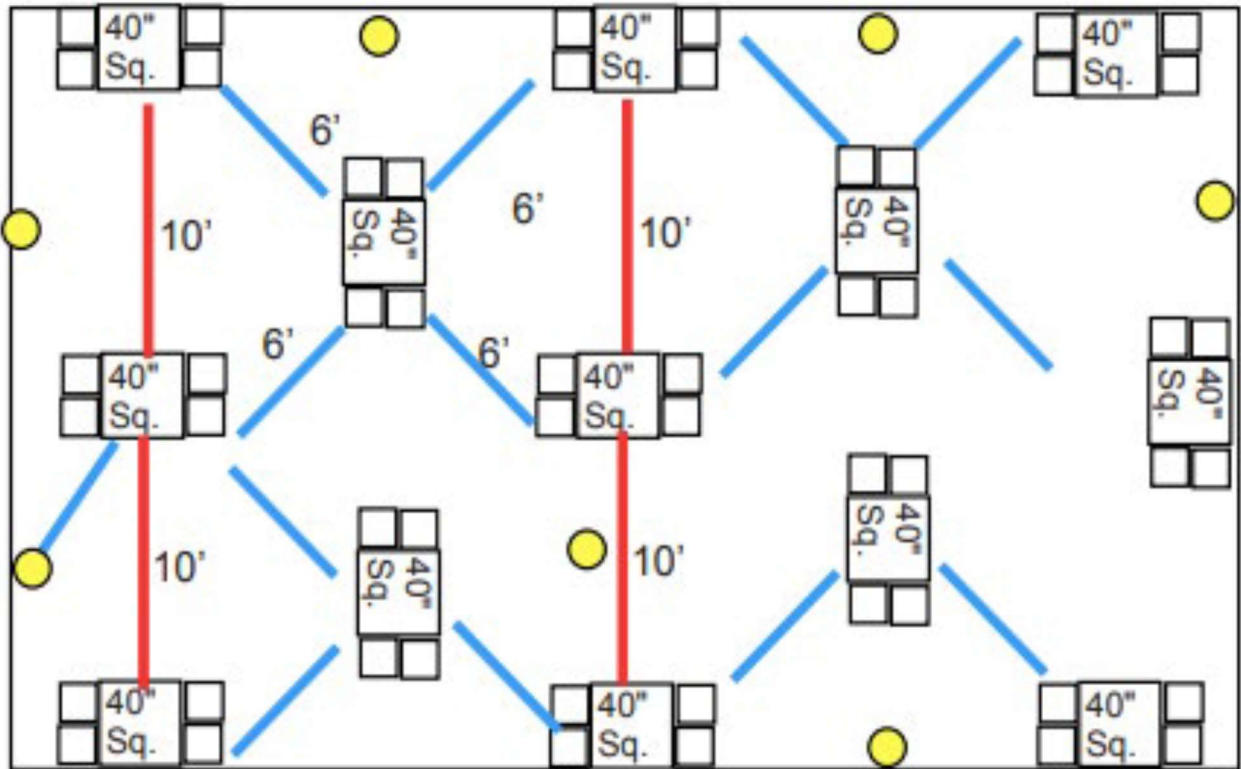
Design Amenities

- Pedestrian crossing signs should be located in the parking lot so customers looking to park in the rearranged lot know where to be cognizant of walkers and slower traffic.
- Directional parking signs indicating where parking is, versus where dining is, should be placed at entry points of restaurant lots to help eliminate any confusion for patrons as they enter the area. Additional street facing signage may be needed, especially for patrons that are used to going an entirely different parking lot traffic flow.
- Both the drive aisles and pedestrian access should be clearly marked.
- Any elevation of outdoor dining areas should be at sidewalk level.



Parking Lot Outdoor Dining Designs with Measurements: Examples

Example of seating plan that adheres to social distancing requirements



3 Tables of 4 guests show in a 30' x 50' space

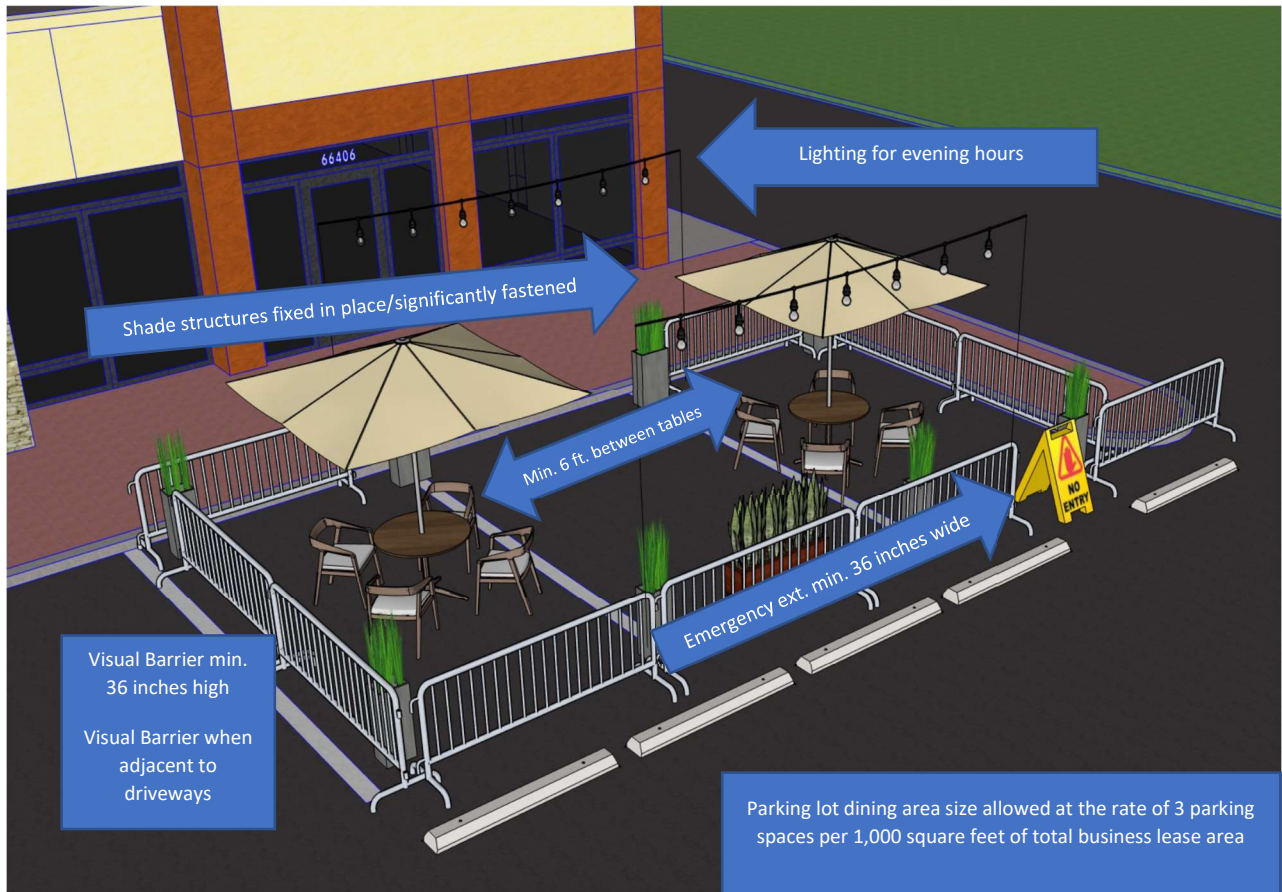
Spacing is based on the back of a chair being 18" away from table edge

● Server

Source: City of Manchester, NH



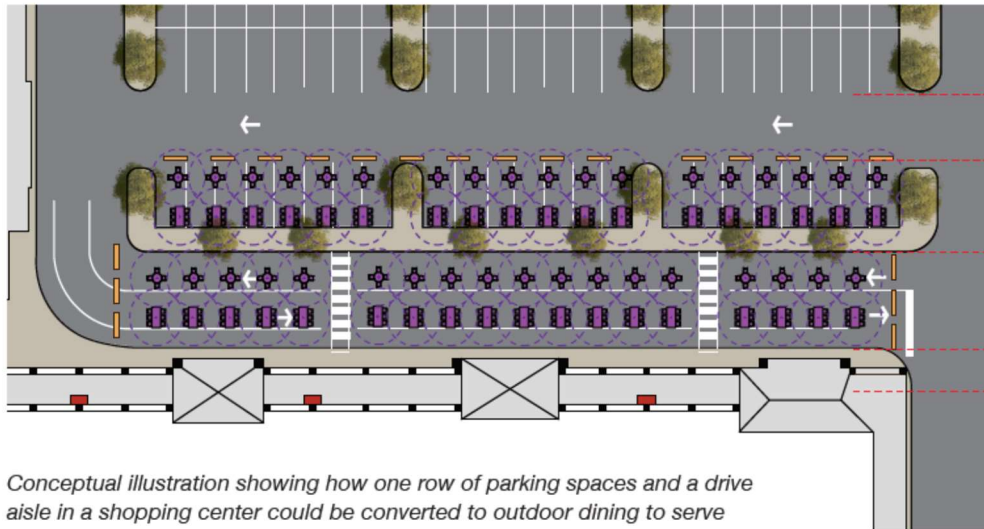
Typical Parking Lot Dining Concept



Source: Rancho Cucamonga, CA



Economic & Businesses Outdoor Dining: Parking Lots



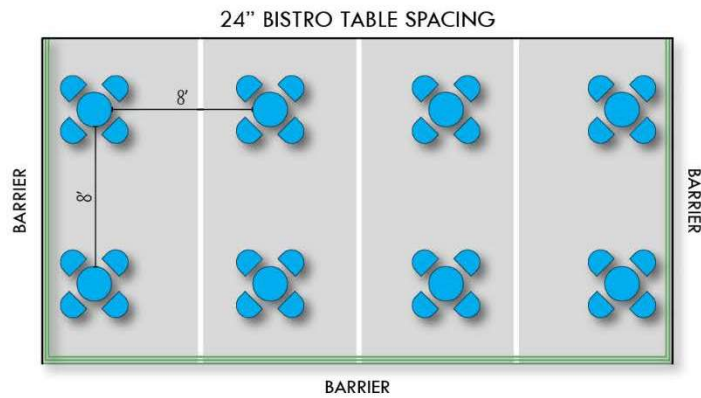
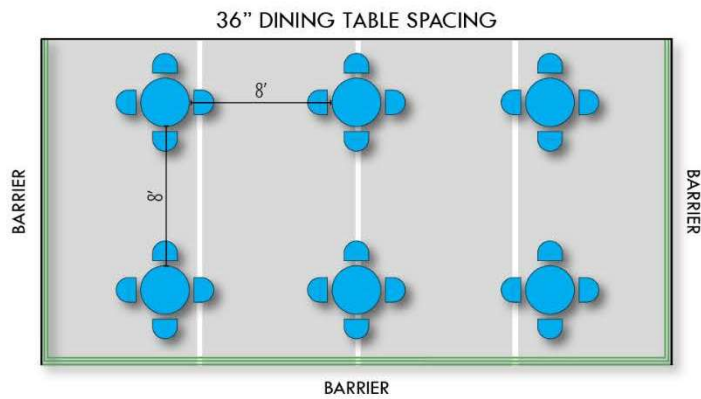
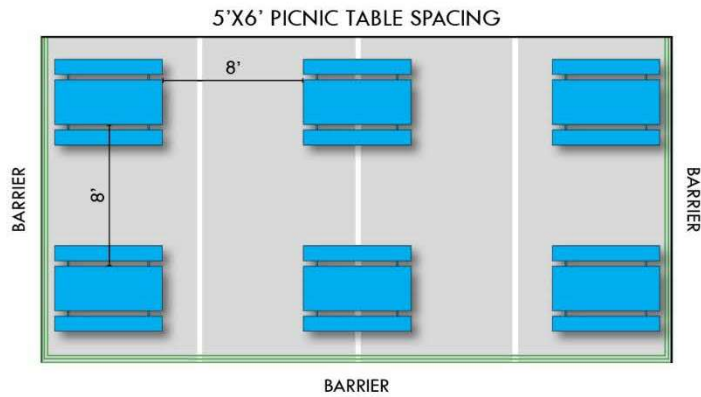
- One-way drive aisle behind outdoor seating
- Optional seating in parking lot
- Two-way drive aisle converted to outdoor dining facing businesses
- Sidewalk access
- Pickup tables

Conceptual illustration showing how one row of parking spaces and a drive aisle in a shopping center could be converted to outdoor dining to serve multiple food establishments.

Source: Montgomery County Planning Commission, Montgomery County, MD



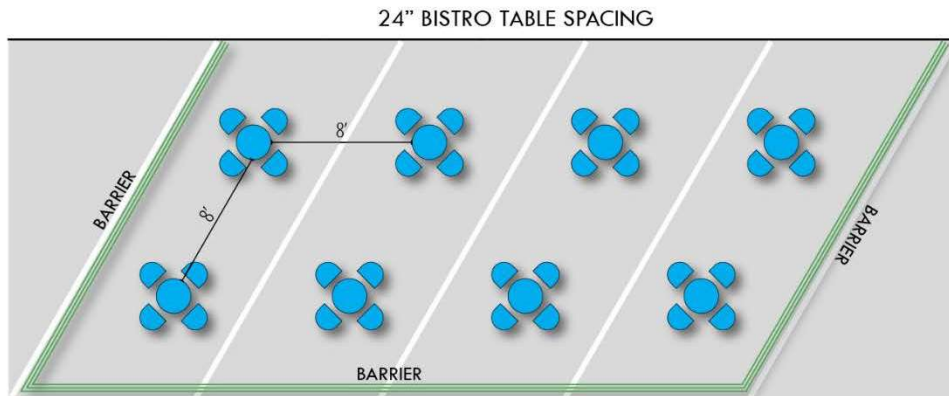
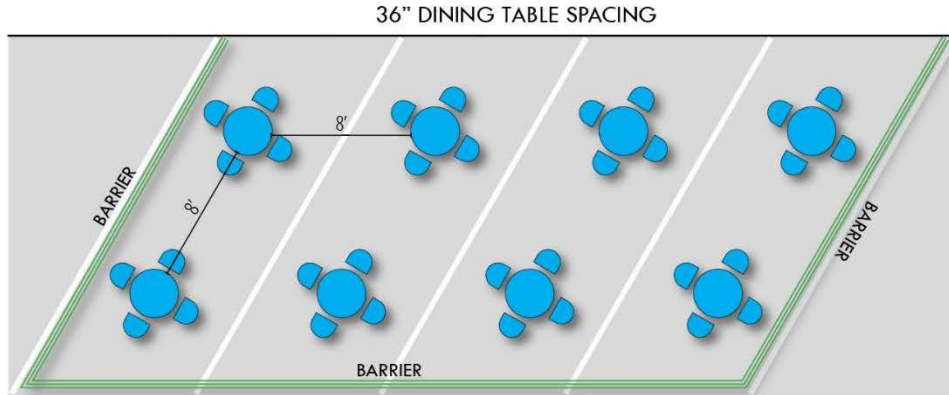
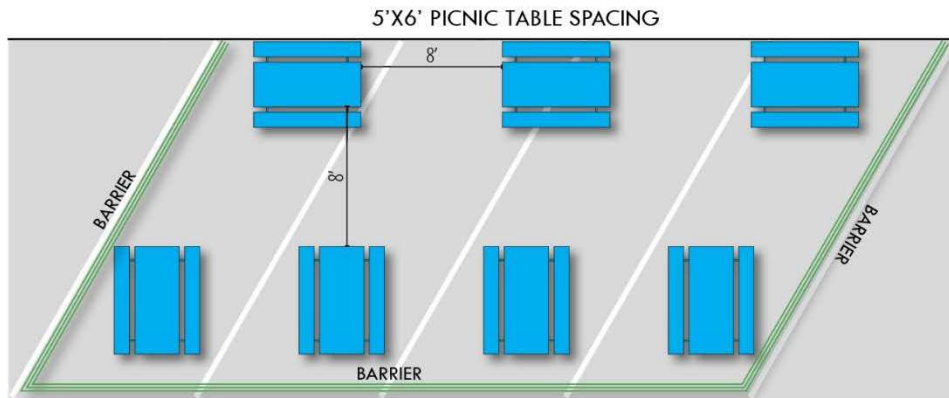
Dining Spacing Using 4 Standard 90° Parking Spaces (9'x18'-6")



Source: City of Charlotte, NC



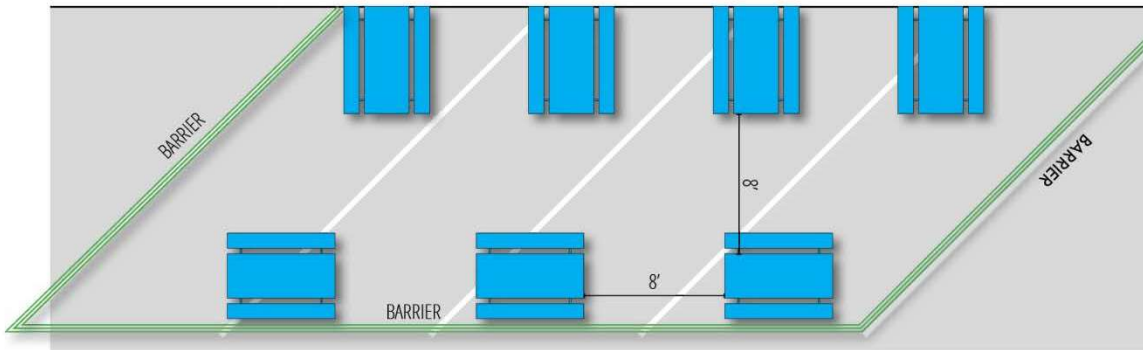
Dining Spacing Using 4 Standard 60° Parking Spaces (10'-5" x 20'-6")



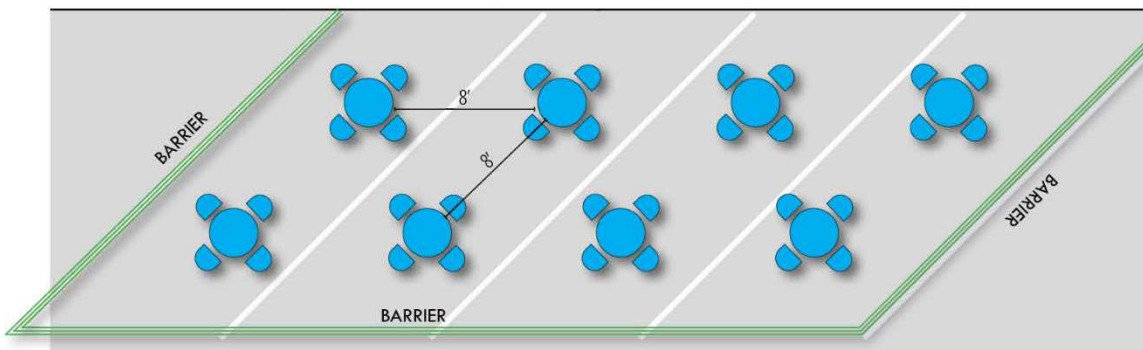


Dining Spacing Using 4 Standard 45° Parking Spaces (12'-9" x 19'-6")

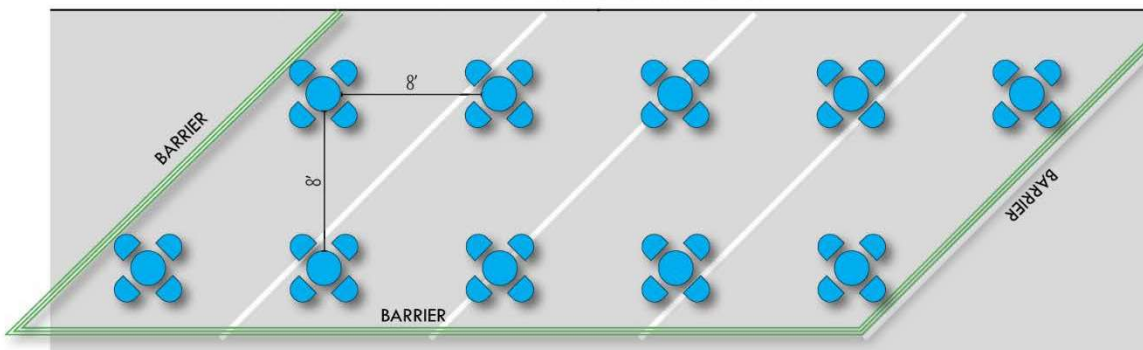
5'X6' PICNIC TABLE SPACING



36" DINING TABLE SPACING



24" BISTRO TABLE SPACING





References

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9. Temporary Outdoor Dining Guidelines. City of Charlotte, NC
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