



Top 10 Accessibility Features that UD&C Recommends Fast Food Franchisees Monitor in Their Stores

1. Accessible Parking Spaces

- Is there an upright sign with the international symbol of accessibility (ISA) at every accessible parking space?
- Are the lines on the pavement clear?
- Is each Accessible Parking Space and Access Aisle level?

2. Parking Access Aisles

- Is there an adjacent access aisle that is at least 5' wide (8' wide at van accessible parking spaces) next to each Accessible Parking Space?
- Are all access aisles free of curb ramps, dumpsters, bicycle racks, or anything else that might obstruct the surface?

3. Queing Lines

- Are all queing lines at least 36" between opposing sides and do they have 5' X 5' unobstructed floor spaces at turns?

4. Counters

- Is a portion of the order and pick-up (if different) counter tops at or below 34" above the floor?

5. Self-Service Drink and Condiment Dispensers

- Is at least one of each type of dispenser within the accessible reach range, i.e., no higher than 48" above the ground and no more than 10" back from the front edge of the counter, tray slide or front edge of the dispenser?

6. Accessible Tables

- Is at least 5% of the dining area seating (as well as outdoors, where provided) at tables that provide knee and toe clearance (17" deep X 30" wide X 27" high minimum) and have moveable seats?

7. Toilet Paper Dispensers

- Is the toilet paper dispenser in the accessible toilet stalls below the side grab bar and near the front edge of the toilet?

8. Lavatory Hardware

- Does the accessible lavatory in each restroom have a faucet that has an automatic control or operable with a closed fist? For example: lever, push button, etc (not knobs that require tight grasping and twisting).

9. Pipe Insulation

- Are the pipes on the accessible lavatory insulated?

10. Accessible Restroom Amenities

- Are all of the accessible dispensers (48" control height maximum) stocked and operational?