



# OUTDOOR DINING 2022

## Welcome and Introductions





# Governor's Executive Order

- EO to allow for outside dining has been extended until April 1, 2023
- What this means for restaurants not yet fully approved from the Town for permanent outdoor dining



# How to Approach State's Extension of Pandemic Flexibilities

Category	Next Steps
Restaurants who have been permitted under new PB zoning/SB policy	<ul style="list-style-type: none"><li>• Stick to your approved plans</li><li>• Restaurant should call Building Dept. when ready to get final inspection</li></ul>
Restaurants who currently have outside setups and have filed under our new zoning/SB policy but are still pending	<ul style="list-style-type: none"><li>• Continue through pending permitting process(es)</li><li>• Allow pre-approved existing pandemic set ups to continue until applications are fully approved. Restaurant then responsible to adjust seating based on new permits.</li><li>• Restaurant should call Building Dept when ready to get final inspection. Will be held accountable for "new" permit (not covid rules) from that point forward.</li></ul>



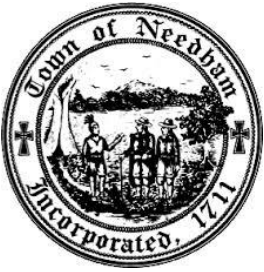
# How to Approach State's Extension of Pandemic Flexibilities

Category	Next Steps
<p>Restaurants who haven't filed for Town's new outdoor dining policy and request "pandemic approval"</p>	<ul style="list-style-type: none"><li>• Allow if it's the same set-up as last year for April - November 2022</li><li>• Town can install jersey barriers by April 16-17</li><li>• Any pre-approved existing pandemic setups on public property need an updated license agreement with Town Manager's office</li><li>• Start formal application process under new system ASAP (2022 fees waived including special permit filing fee).</li><li>• Any new restaurants which did not have outdoor dining setup in 2021 will need to submit formal plans under the Planning Board/Select Board policies. Staff will do a pre-review for temporary/probational approval under the pandemic flexibilities while formal Board review is pending.</li></ul>



# Application Process for Permanent Outdoor Dining

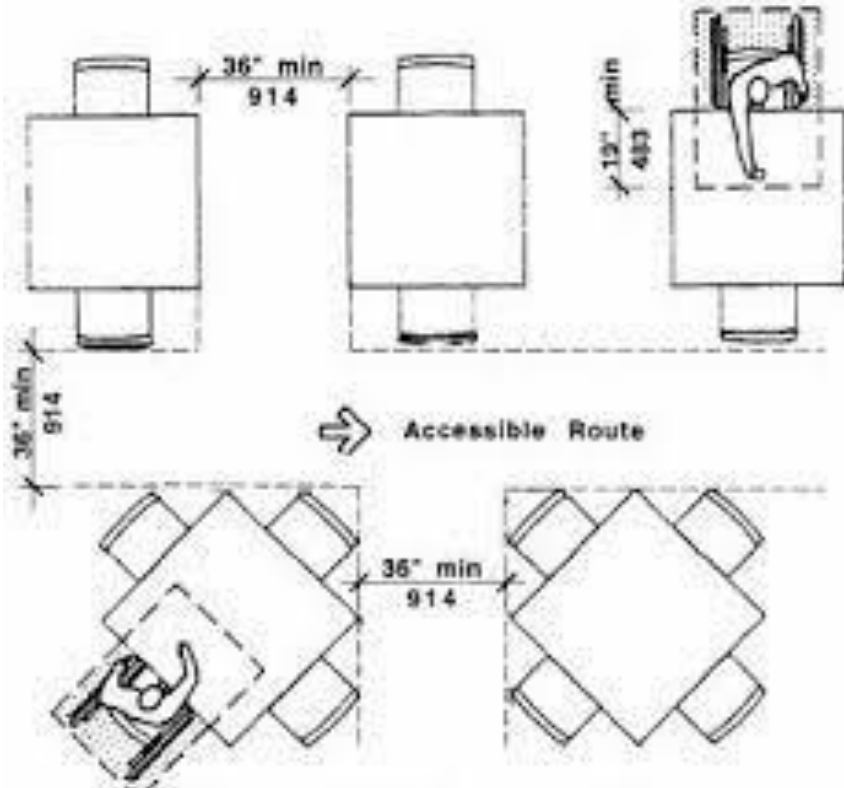
- Where to start – contact Alex Clee, Assistant Town Planner
- Expected turnaround time for permitting process
- Fees waived by the Select Board and Planning Board for 2022
- ABCC approval – keep this in mind if you have a liquor license and will need alteration of premises



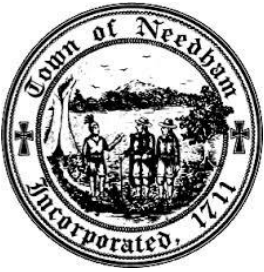
# Accessibility Requirements

An accessible route must be provided throughout the site

- **Width** - Minimum width of the route is 36 inches. The use of separation devices such as bollards, cones, planters, chairs or chains must not be placed in a way that reduces the width of the accessible route
- **Surface** - Must provide a running slope measuring between 0%-5% to remain a walkway. Surface must be stable, firm, slip resistant, free from changes in level exceeding 0.5 inches, be unbeveled and free from protruding objects.



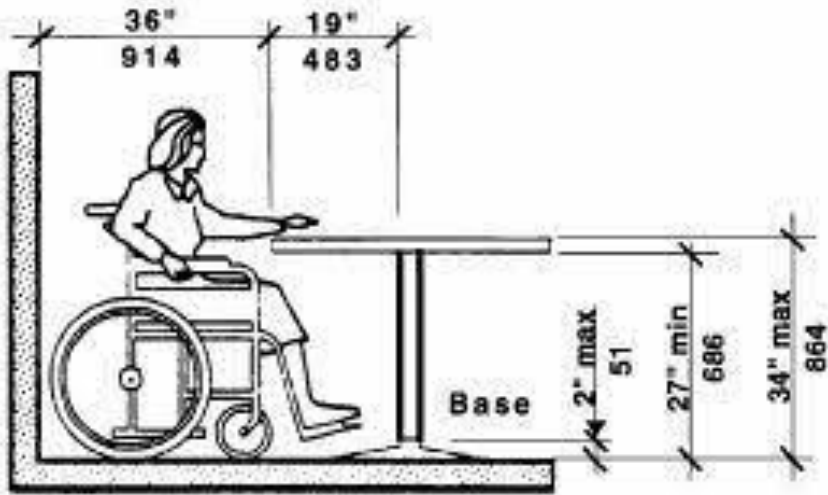


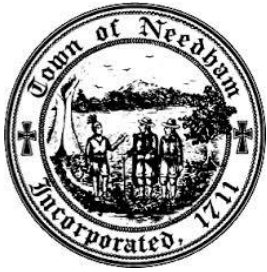


# Accessibility Requirements

## Accessible Tables & Seating

- At least 5% - but not less than one of the tables provided - shall be accessible. Seating at accessible tables must be movable and not be fixed to the table like a picnic bench
- Accessible tables must be distributed by the size and locations of the space being offered. Tables that are provided for large or small groups, in different locations, or for different services would all be required to meet the 5% obligation
- The tops of the accessible tables shall be from 28 inches to 34 inches above the floor or ground
- Knee space of at least 27 inches high, 30 inches wide and 19 inches deep must be provided to allow for an individual using a mobility device to maneuver and use the table





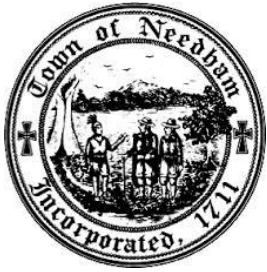
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## On-Street Parklets

AAB regulations require:

- a fully compliant curb cut, or
- decking that makes the area flush with the height of the curb, or
- an AAB variance to use temporary ramps, which must be 1 foot long for every 1 inch of the curb height and have adequate turning radius space.





# Public Health Reminders



- Maintain the outdoor dining area in a clean and sanitary condition so as not to attract the risk of pests.
- Maintain clean and sanitary dumpsters (both trash and recycling) and maintain routine trash and recycling service schedules. Increase schedules if any overflow issues are observed. Exterior grease barrel area must also be kept clean and maintained so no odors or unsanitary conditions exist.
- Continue routine interior and exterior pest control service schedule and be willing to increase this pest service if any increase in pest issues arise.
- Keep in mind that if your seat capacity is increased it could change your annual food permit fee bracket



# Needham Small Business Recovery Grant Program – Round 2

- Application period April 15-May 13
- Grants announced early June



# Questions & Answers