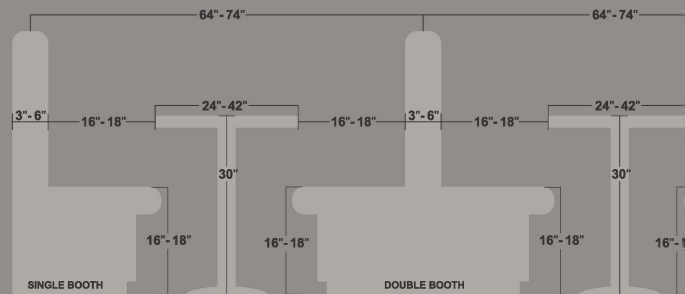


# Space Planning

# CHECK LIST



- Draw your restaurant's layout to scale with perimeter measurements
- Measure your restaurant's usable (in terms of seating) square footage. If you need help figuring out the square footage, here is a useful video that is made for figuring out the square footage of your home but is relevant for any building:  
<https://www.khanacademy.org/math/pre-algebra/measurement/area-basics/v/calculating-the-square-footage-of-a-house>
- Plan your seating with 3 things in mind: your business model (fine dining, fast casual, etc), the primary and secondary functions of the space, and your brand image
- Follow the following guidelines for table and seating spacing:
  - Allow 18" from the edge of the table to the back of each seat
  - Allow at least 12" between chairs that are back-to-back
  - Allow a minimum of 24" of aisle or service space (please note, the Americans with Disability Act requires greater room in at least 5% of the dining area for wheelchairs)
  - Allow 54" between round tables and 60" between rectangular tables to create the needed service space
  - Allow 24" – 30" between table corners when placed diagonally
  - Allow 12" between your seat and the bar or table
- Bring a copy of your proposed layout to your local code enforcement office to ensure that you are in compliance with all code standards
- Ensure that your layout is ADA compliant and accessible to all customers
- Order your furniture