



KITCHEN PLANNING GUIDELINES & ACCESS STANDARDS

FOR REFERENCE ONLY

- ___ 1. Door Entry: The clear opening of a doorway should be at least 32” wide. This requires a minimum 2'-10” door.
- ___ 2. Door Interference: No entry, appliance, or cabinet door should interfere with one another.
- ___ 3. Distance Between Work Centers: The distance between the work centers (triangle) should total 26’ or less, with no single leg shorter than 4’, or longer than 9’. It should not intersect island or peninsula more than 12”.
- ___ 4. Separating Work Centers: No two work centers should be separated by a tall structure.
- ___ 5. Work Triangle Traffic: No major traffic flow should pass through the work triangle.
- ___ 6. Work aisles; 42” for one cook & 48” for two cooks.
- ___ 7. Walkways: The width of walkways should be at least 36” wide.
- ___ 8. Traffic Clearance at Seating: Seating areas should have 32” clearance from counter/table edge to wall/obstruction or 44” if there is walkway behind (36” if edging behind).
- ___ 9. Seating Clearance: Seating areas require a minimum of 24” width and a minimum knee clearance of 18” depth for a 30” high table/counter. A 24” width and 15” depth for 36” high counter. Use 24” width and 12” depth for 42” high counter.
- ___ 10. Clean-up/Prep Sink Placement: If there is only one sink, locate it between or across from the cooking surface and refrigerator.
- ___ 11. Clean-up/ Prep Sink Landing Area: Include at least 24” of landing space on one side of the sink and 18” on the other. If counter is dropped, plan at least 3” on one side and 24” on the other side at the same height as the sink.
- ___ 12. Prep Area: Include a 36” section of continuous countertop (at least 24” deep) next to a sink.
- ___ 13. Dishwasher Placement: The dishwasher should be within 36” of the nearest edge of a clean-up sink. Provide a minimum of 21” standing space between the dishwasher and counters, appliances and/or cabinets placed at right angles to it.
- ___ 14. Waste Receptacles: Include at least two waste receptacles. Locate one near a sink. The second, for recycling, can be near kitchen.
- ___ 15. Auxiliary Sink: There should be at least 18” of counter space on one side of the secondary sink and 3” on the other. Both at the same height.
- ___ 16. Refrigerator Landing: There should be at least 15” of counter next to, above or across from the refrigerator.
- ___ 17. Cook Surface Landing: There should be at least 15” of counter on one side of the cooktop and 12” on the other at the same height. If open space behind, plan 9” behind cooking surfaces. If enclosed, plan 15” on one side and follow manufacturer’s specs for closed end.
- ___ 18. Cooking Surface Clearance: Allow a minimum of 24” from the cooktop to the bottom of a protected surface able, (if microwave is used, it may specify less clearance). Allow 30” to unprotected surface.

- ___ 19. Ventilation: The ventilation system used for the cooking surface should be sized for the cooking center with a minimum of 150 CFM.
- ___ 20. Cooking Surface Safety: The cooktop should not be placed below an operable window. No flammable window treatments should be used above the cooking surface. Locate a fire extinguisher near the kitchen exit.
- ___ 21. Microwave Oven Placement: The bottom of the microwave should be placed based on user's height. But not above 54" or below 15" AFF.
- ___ 22. Microwave Landing Area: There should be at least 15" of counter space above, below, or adjacent to handle side of microwave.
- ___ 23. Oven Landing Area: There should be at least 15" of counter above, next to or across from the oven.
- ___ 24. Combining Landing Areas: When combining work centers, determine the longer of the two required and add 12".
- ___ 25. Countertop Space: A kitchen should have at least 158" usable countertop frontage at least 24" deep.
- ___ 26. Countertop Edges: Open ended countertop corners should be clipped or radius.
- ___ 27. Storage: The total shelf/drawer frontage should be:
 - 1400" for up to 150 sf kitchens
 - 1700" for 151-350 sf kitchens
 - 2000" for 350+ sf kitchens
- ___ 28. Storage at Clean-Up/Prep Sink: The following total of shelf/drawer frontage should be within 72" of sink centerline.
 - At least 400" for small kitchens
 - At least 480" for medium kitchens
 - At least 560 for large kitchens
- ___ 29. Corner Cabinet Storage: For kitchens with corners, a functional corner storage unit should be used.
- ___ 30. Electrical Receptacles: Ground fault circuit interrupters should be specified on all receptacles over kitchen countertops.
- ___ 31. Lighting: Window/skylight areas should be at least 8% of the square footage of the room. Every work surface should be well illuminated with task and general lighting.