

# **Contents**

Purpose	3
Location and Context	5
Dining On Wider Sidewalks of Greater Than 12 Feet	6
Dining On a Narrow Sidewalk of Less Than 12 Feet	7
Curbside Corral in Parking Lane	8
Parking Lot or Private Property	13
Open Street	15
Tables and Seating	16
Accessibility	16
Physical Distancing	19
Design Guidelines	19

Decoration	31
Lighting	30
Heaters	28
Tents and Canopies	28
Umbrellas	28
Weather Protection	28
Flooring	27
Barriers for Curbside Corrals	24
Barriers for Sidewalk Dining	21
Barriers and Corrals	21



# **Purpose**

The City of Cambridge has adopted and implemented a process for businesses to obtain a Temporary Extensions of Licensed Premises to Outdoor Areas due to Covid-19 for the maximum allowed time per state law throughout the state of emergency and up to 60 days after the state of emergency ends. Over 120 businesses are currently using this program, which allows any common victualler or innholder (with or without alcohol) the extension of their licensed premises to an outdoor area and/or the expansion of an existing licensed outdoor area. After Covid-19, City will continue to encourage outdoor dining and successful, active, healthy streets under the auspices of the Outdoor Seating in the Public Way program and through the development review process. The success of outdoor dining under Covid-19 may lead to future changes in these programs to encourage active street life in Cambridge's retail districts.

Businesses pursuing outdoor dining are encouraged to consult these guidelines and the companion lookbook for ideas on how to meet City requirements, common challenges establishments have encountered over the

last year that should be avoided, and design inspiration for successful outdoor dining areas.

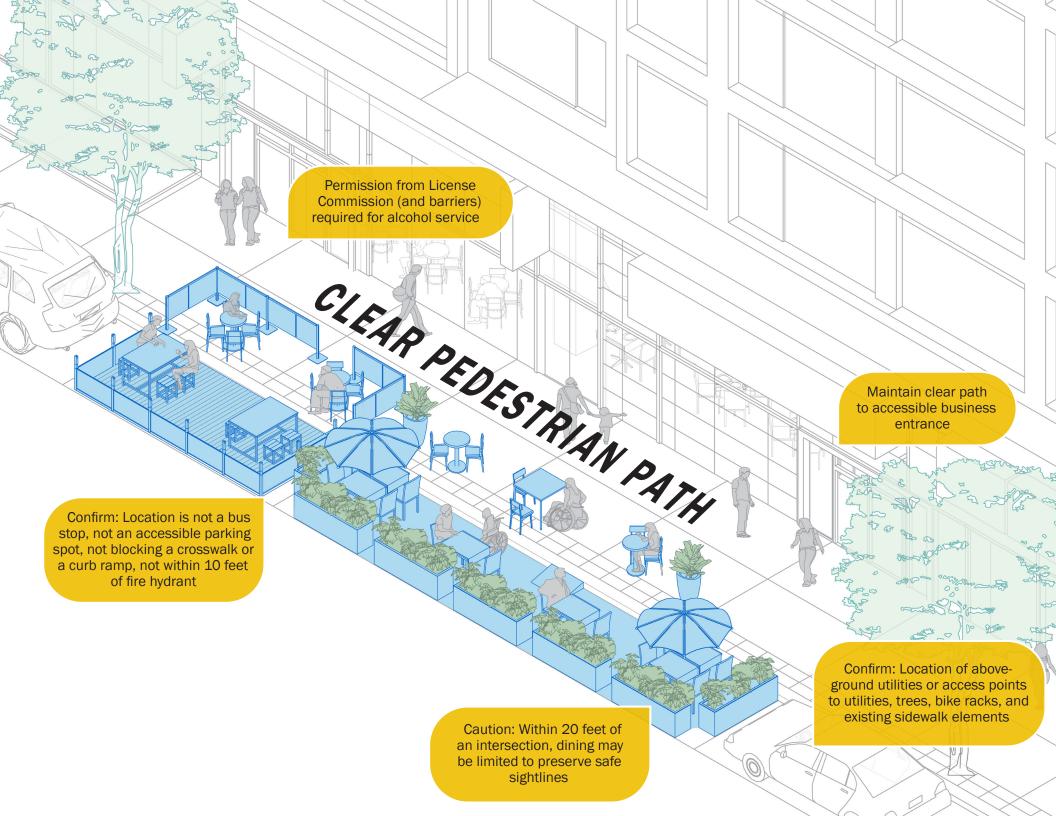
In order to apply for a Temporary Extension of Licensed Premises to Outdoor Area due to Covid-19 permit, you must submit:

- A proposed site plan showing the location of the proposed expansion in relation to the current licensed premises, the sidewalk dimensions, dimensions of the dining area (including the square footage), where the tables and chairs will be located, the distance (in dimensions) of the space between tables/chairs, the location of the **hostess stand** (if applicable), location of sanitizing station, the total seating capacity of the area, and the barriers (including material and dimensions) proposed to be used to delineate and secure the outdoor area. The site plan can be done by hand and does not have to be stamped by an architect.
- For private property: Copy of the lease/ letter of intent showing that you have the right to occupy the area.
- If extending to public property and providing alcohol: Sidewalk/ Street

Restaurant Patio License, Maintenance and Indemnification Agreement completed by the Applicant with proof of liquor liability insurance, with limits as stated on pages 7 & 8 of the agreement

- If extending to public property: Sidewalk/ Street Restaurant Patio License. Maintenance and Indemnification Agreement completed by the Applicant
- If extending to public property: \$5,000 Sidewalk Obstruction or Permit Bond.
- Photo of sidewalk and/or street area of proposed patio location.
- Photo of barriers being used to separate area from vehicle, bicycle, and pedestrian traffic.
- Any other document/information necessary and as requested by the City of Cambridge.

The most up-to-date information and links to the online application portal can be found at the License Commission webpage: <a href="https://">https://</a> www.cambridgema.gov/departments/ licensecommission



# **Location and Context**

Outdoor dining in the public way includes three primary types:

- Locations with narrow sidewalks
- Locations with wide sidewalks
- **Curbside corrals within a parking lane**

Sidewalk and curbside corrals can be combined at one location. During Covid-19, the City is also permitting outdoor dining on private property, including off-street parking areas, and as part of open streets.

Outdoor dining must be contiguous to the licensed premise of your business by being either physically connected to the licensed premise or having a clear visual connection between the licensed premise and the area for outdoor dining. With permission from neighboring businesses, a contiguous outdoor dining setup can extend in front of neighboring properties. In some instances, staff can be positioned to monitor outdoor dining and provide a contiguous connection when the dining location is located out of sight of the licensed premise. Questions should be addressed to the License Commission.

Outdoor dining is not permitted at bus stops or in front of accessible parking spots. Sightlines at corners need to be clear and may preclude some outdoor dining setups within twenty-feet (20') of a street corner.

#### For your application:

- Identify the frontage of your business. This is the base length of your outdoor dining area.
- Identify any bus stops or accessible parking spots. No outdoor dining is allowed in these locations.
- Note the location of utilities. There must be 10 feet clearance to fire hydrants. Stormwater drains cannot be blocked.
- Note the distance from the nearest corner. as locations within 20 feet of the corner may have additional limitations to maintain safe sightlines.
- Identify any existing curb ramps or accessible entrances to your business. These cannot be impeded.
- Identify the width of the sidewalk.

- Obtain permission from neighboring businesses if you want to extend the length of your contiguous outdoor dining area in front of their business. Collect a letter or email of support.
- Normally, zoning compliance must be confirmed before outdoor dining can be approved. Certain aspects of zoning compliance, including permission for additional seating and changes of use from parking to dining, are exempt during the Covid-19 emergency.

Once you have established the location and context of your dining area and determined the allowable size, utilize these design guidelines to address the layout of barriers. seating, weather protection, lighting, flooring, and decoration.

## **DINING ON WIDER SIDEWALKS OF GREATER THAN 12 FEET**

**During Covid-19, outdoor dining setups** are allowed on sidewalks if an eight foot (8') wide corridor can be maintained for pedestrian traffic, except if the width needs to be greater to accommodate takeout queuing on the same sidewalk.

On sidewalks where an eight-foot (8') corridor cannot be maintained, a lesser width (five-foot (5') minimum) may be allowed if such corridor is less than 60 feet long.

**Outdoor dining setups must not negatively** impact the pedestrian path of travel and must comply with Massachusetts **Architectural Access Board (MAAB)** accessibility standards as required by the City of Cambridge.

- In most cases, seating should be located along the curb of the sidewalk, not the building face, to ensure clear accessible routes to all business. Accessibility is the top concern in reviewing the location of sidewalk dining.
- In rare cases, when the pedestrian walkway and accessibility is not encumbered, seating next to the building may be allowed if determined to meet standards set by the Cambridge permitting team.

- Exterior sidewalk dining may be combined with a curbside corral as part of one outdoor dining area.
- Existing street trees should be protected by stones, landscaping, or other features that protect their tree wells.
- After Covid-19, existing bike racks should remain accessible or be relocated.

#### For your application:

- Measure your sidewalk width and determine the potential width of your enclosure after the needed 8 foot clear pedestrian path.
- Identify the location of any existing sidewalk elements, including bike racks, street trees, and utilities that must be accommodated in the layout.
- Mark your proposed length and width.
- Establish a layout that maintains the most accessible pedestrian route along the sidewalk, free from any obstructions.



## **DINING ON A NARROW SIDEWALK OF LESS THAN 12 FEET**

**During Covid-19, outdoor dining setups** are allowed on sidewalks if an eight foot (8') wide corridor can be maintained for pedestrian traffic, except if the width needs to be greater to accommodate takeout queuing on the same sidewalk.

On sidewalks where an eight-foot (8') corridor cannot be maintained, a lesser width (five-foot (5') minimum) may be allowed if such corridor is less than 60' long.

**Outdoor dining setups must not negatively** impact the pedestrian path of travel and must comply with Massachusetts **Architectural Access Board (MAAB)** accessibility standards as required by the City of Cambridge.

Narrow sidewalks are generally those that are less than 12 feet wide.

- In most cases, seating should be located along the curb of the sidewalk, not the building face, to ensure clear accessible routes to all business. Accessibility is the top concern in reviewing the location of sidewalk dining.
- In rare cases, when the pedestrian walkway and accessibility is not encumbered, seating next to the building may be allowed

if determined to meet standards set by the Cambridge permitting team.

- Exterior sidewalk dining may be combined with a curbside corral as part of one outdoor dining area.
- Existing street trees should be protected by stones, landscaping, or other features that protect their tree wells.
- For permanent installations, existing bike racks should remain accessible or be relocated.

#### For your application:

- Measure your sidewalk width and determine the potential width of your enclosure after the needed 8 foot clear pedestrian path.
- Identify the location of any existing sidewalk elements, including bike racks, street trees, and utilities that must be accommodated in the layout.
- Establish a layout that maintains the most accessible pedestrian route along the sidewalk, free from any obstructions. Include length and width of the area.



### **CURBSIDE CORRAL**

Parking and loading areas along the curb in front of a business can be used for dining with the approval of the Department of Traffic, Parking, and Transportation. Certain areas, particularly within 20 feet of an intersection, may be ineligible for dining to maintain safe sightlines for pedestrians, cyclists, and vehicles. Locations will also be reviewed for overall loading activity, pick-up and drop-off, and other curbside needs.

Designs must maintain access to utilities and curbside drainage.

In locations near intersections or with safety concerns, the City may require the installation of protective Jersey barrier at the end of the corral.

Curbside corral spaces can be grouped together into larger shared extensions of the sidewalk within a single exterior barrier by multiple businesses, or incorporate other public uses like art, recreation, and leisure.

#### For your application:

- Identify the location of any existing sidewalk elements, including bike racks, street trees, aboveground utilities, and access points to underground utilities that must be accommodated in the layout.
- Identify the curbside area of parking lane or loading zone to be included in the corral. Identify any storm drains or access points to underground utilities that must be accommodated.
- Identify the proposed length and width of your curbside corral and the location and type of perimeter barriers.
- Identify accessible outdoor seating as part of a companion sidewalk installation, or as part of an accessible curbside corral with elevated flooring or an accessible ramp to dining





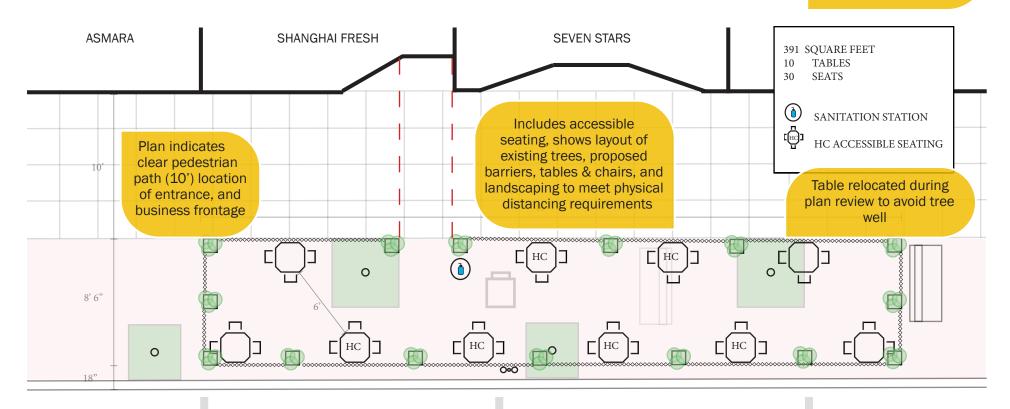
#### **LOCATION AND CONTEXT**

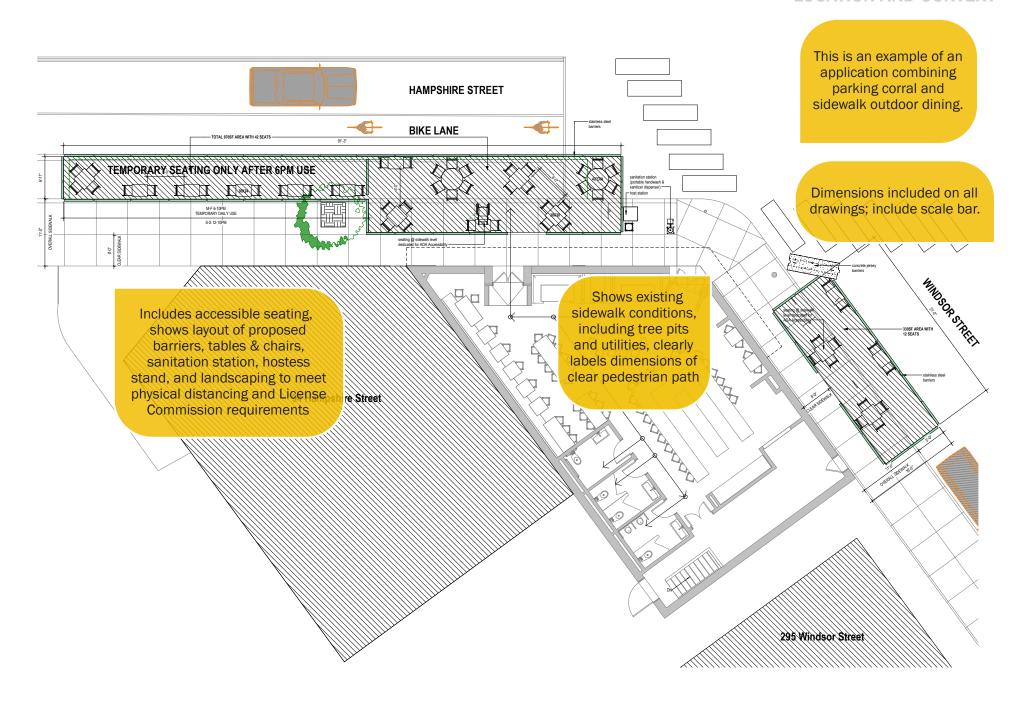
This is an example of a sidewalk dining plan application for Shanghai Fresh—showing the existing the proposed layout



Indicate dimensions, capacity, and area of outdoor dining. Include scale bar.

During Covid-19, indicate location of required sanitation station





### **LOCATION AND CONTEXT**









## PARKING LOT AND OTHER SPACES ON PRIVATE PROPERTY

During the Covid-19 emergency, businesses may be able to waive zoning requirements for parking, a change of use, or expansion of use in order to use parking lot areas or other off-street spaces as outdoor dining. These spaces offer more design flexibility because they are not in the public way and do not impact pedestrian path of travel.

In some instances, public parking areas could also be used for outdoor dining. The design of these spaces should follow all Covid-19 safety procedures, and where visible from the public right-of-way, the design guidelines for outdoor dining, including seating, weather protection, lighting, and decoration, should be followed.





## **OPEN STREET**

During Covid-19 and for other events, the City may close streets to vehicular traffic on a limited basis to allow for open pedestrian access, community space, and expanded outdoor dining.

- A clear pedestrian path of at least 10 feet must be maintained through the open street.
- If alcohol is served, the outdoor dining area must contain a barrier or other physical perimeter marking. The extent of outdoor dining will still be limited to the business frontage or neighboring areas, with permission.
- Furniture normally used indoors can be used to supplement outdoor dining furniture during an open street event.

A group of businesses, property owners, or community members could also propose a shared parking corral installation that includes space for outdoor dining among other community uses.



# **Tables and Seating**

# **ACCESSIBILITY**

Dining must be accessible and meet ADA and Massachusetts Architectural Access Board's regulations. The relevant code sections can be found: http://www.mass.gov/Eeops/ docs/dps/aab regs/521017.doc. The most important sections are summarized below:

#### Seating

At least 5% but not less than one, of the tables shall be accessible, be on an accessible route, and in compliance with the following:

- A 36 inch access aisle shall be provided between all accessible tables. No seating shall overlap the access aisle. See Figure 17a.
- Clear floor space as defined in 521 CMR 5.00: DEFINITIONS shall be provided at each seating space. Such clear floor space shall not overlap knee space by more than 19 inches. See Fig. 17a.
- Seating at tables or counters for people in wheelchairs must include clear knee

spaces at least 27 inches high, 30 inches wide, and 19 inches deep shall be provided. See Fig. 17b.

The tops of accessible tables and counters shall be from 28 inches to 34 inches above the finish floor or ground. See Fig 17b.

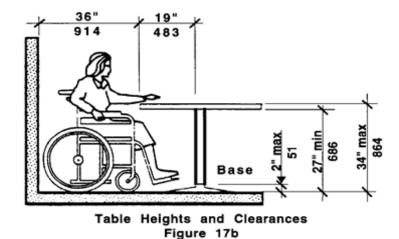
#### **Ramps**

- Measure the height of the curb to determine the minimum ramp length. The maximum slope is 1:12 inches, so a 3 inch curb = 3 foot ramp, a 4 inch curb = 4 foot ramp.
- Install a sturdy ramp connecting a flat smooth space on the sidewalk to a corresponding flat dining area.
- If you use a temporary ramp, it must be available to be installed upon request. The ramp area should be marked off and kept clear at all times.
- In some instances, existing curb cuts may be used to provide access if access lanes are maintained.

### PHYSICAL DISTANCING

During Covid-19, all seating and tables must be positioned to provide physical distancing.

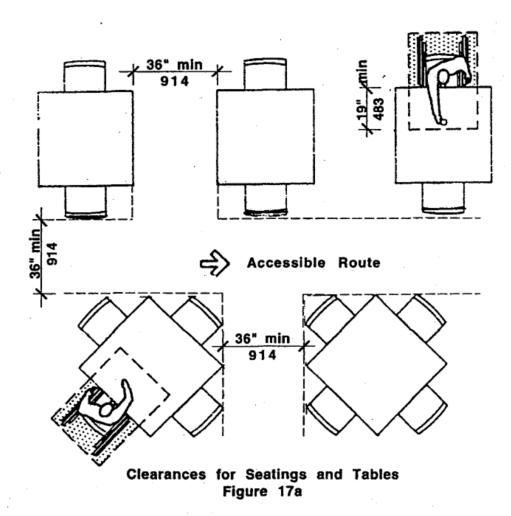
- The outdoor dining area must include a sanitation station.
- Tables must be positioned to maintain a six-foot (6') social distance from all other tables so that patrons at different tables are not seated within six feet (6') of each other.
- Tables may be positioned closer than six feet (6') if separated by a protective / non-porous barrier (such as a plexi-glass divider) no less than six feet (6') in height
- Sturdy furniture that is fixed in place or difficult to move can help maintain social distancing and clear accessible routes.
- Furniture used inside the restaurant can be appropriate if it can be brought inside at the end of the day and during inclement weather.



An accessible dining table is 27-34 inches high and provides adequate clearance underneath by either having four legs or at least 19 inches of clear space to a center support. The table should provide a clear knee space at least 30 inches wide.

An accessible picnic table has one end built out longer to allow a wheelchair to fit underneath, with at least 19 inches of clear space.

Access aisles must be 36 inches clear. No seating, landscaping, or other impediments can overlap the access aisle.



#### **TABLES AND SEATING**



Honeycomb Creamery utilizes a variety of furniture, including benches. The tables/chairs are attractive and durable.



At Elmendorf's, brightly-colored, durable seating makes curbside corral dining more visible.



If light movable furniture is utilized, it should be stored inside when outdoor dining is closed.

Use furniture designed for outdoor use when possible.

Mix seating types if it helps maintain social distance.

Furniture with a consistent design and appearance can be attractive.



Attractive, weather-resistant outdoor furniture helps create a cohesive outdoor dining area along Stanhope Street in Boston.



Fail to provide adequate accessible seating or access routes through the seating area.

#### **Design Guidelines**

- As long as adequate accessible seating is provided, seating can include a variety of styles including benches, stools and counters, and a variety of tables and chairs.
- Seating can be built into a barrier. Picnic table style seating can fit into a parking corral outdoor dining area.
- During Covid-19, movable furniture must be monitored to maintain social distancing. Over the long-term, movable furniture can provide flexibility when contained within a barrier.
- Furniture designed for outdoor use is preferred for long-term use. Outdoor furniture is weather resistant, sturdy, and can be made of metal, wood, plastic, or other materials.
- Permanent installations should include furniture as part of an attractive, cohesive design.





# **Barriers and Corrals**

Along a sidewalk, the dining area should be visible to and from the pedestrian path.

Barriers around dining in the parking zone can be more substantial to provide more visual separation between diners and vehicular traffic

# **BARRIERS FOR SIDEWALK DINING:**

- Are required if alcohol is served. They may be required for larger outdoor dining areas of more than 10 seats or if violations become a problem over time.
- Must be between 32 inches to 42 inches in height, including landscaping.

#### **Design Guidelines**

Sidewalk barriers:

- Should include open sections to ensure that outdoor dining is visible from the pedestrian path on the sidewalk.
- May consist of fencing, railings or landscaped planters in durable materials,

- including metal, wood, and weatherresistant composites.
- Barriers consisting of a post and rope or chains should include at least two horizontal elements at different heights. Planters may be linked by a chain, rope, or other linear element.
- May be painted or decorated.
- Should be self-supporting. No part of the barrier footing or support may extend into the minimum clear pedestrian path on the sidewalk.
- May include a sign identifying the restaurant on the enclosure, up to 8 square feet in size.

#### **BARRIERS AND CORRALS**













Sidewalk barriers should include open sections that allow outdoor dining to be visible from the pedestrian path. In certain locations where there is no parking lane, solid barriers on the external perimeter of the sidewalk can be appropriate. Planters are allowed and encouraged; dead plants or trash should be removed.



Sidewalk barriers should include open sections that ensure dining is visible from the pedestrian path.

Can include a variety of durable materials - from simple metal fencing to more complex designs.

Barriers with a post and chain form should include at least two horizontal elements.

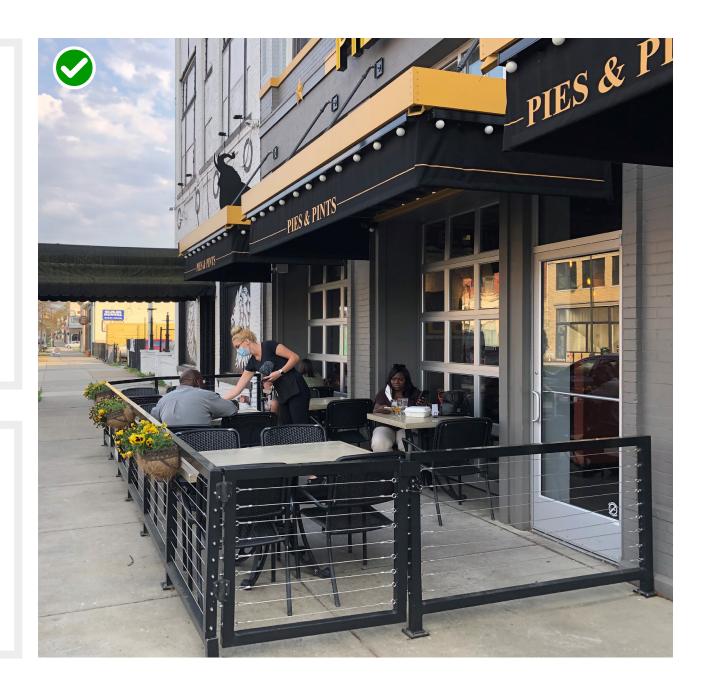
Barriers can include integrated seating, landscaping, lighting, and/or decoration.



Obstruct sightlines for pedestrians, cyclists, or vehicles.

Fail to secure barriers so they cannot be moved or toppled by weather or occupants.

Include footings that obstruct the clear pedestrian path.



# **BARRIERS FOR CURBSIDE CORRALS:**

- Provide a sturdy enclosure between the outdoor dining area and the adjacent travel lane and parking spaces.
- Are not required on the sidewalk side unless serving alcohol. Sidewalk-side barriers of curbside corrals should meet the requirements for sidewalk barriers, although sidewalk-side barriers of a curbside corral may be removed when the corral is not in use.
- Must be between 32 inches to 48 inches in height, including landscaping. Height may be limited to 36 inches, including plantings, near crosswalks or intersections to protect sightlines or when an overhead canopy is provided.
- In certain locations, Jersey barriers may be required at the ends of the curbside corral to provide further protection.
- Should include reflective tape or reflective **elements** on the ends projecting into the parking lane.

**Outdoor dining must comply with Massachusetts Architectural Access Board** (MAAB) accessibility standards as required by the City of Cambridge.

In order to provide accessibility:

- Any platform provided must be flush with the sidewalk, with a maximum 1/4" lip.
- The corral should have less than 2% crossslope.
- If an elevated platform is not provided in the parking corral, an accessible ramp must be provided to the seating area unless the 5% accessible seating requirement can be met on a complementary sidewalk installation.

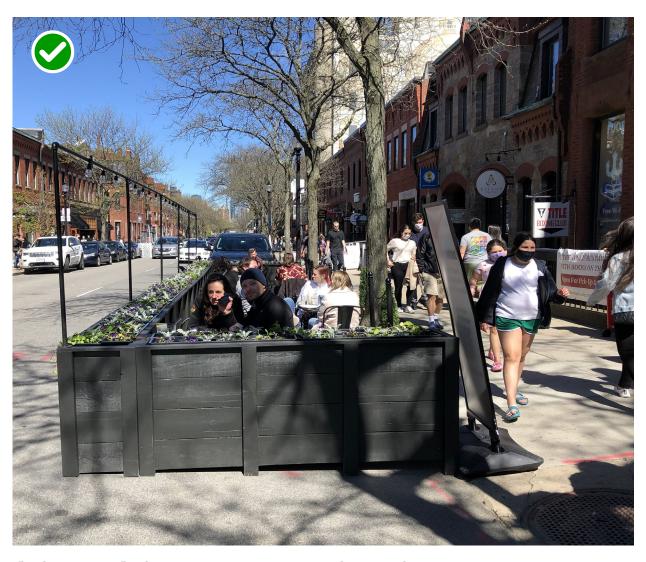
#### **Design Guidelines**

- Barriers should be made of weatherresistant material, including wood, metal, plastic, or composites.
- Should be sturdy and substantial outdoor dining occupants should not be able to move or topple a curbside corral barrier.

- Planters may be utilized as barriers or integrated into a barrier.
- A canopy or tent may be attached to a barrier for weather protection, provided there an unencumbered opening from the top of the barrier to the edge of the canopy that provides sufficient sightlines for pedestrians, cyclists, and vehicles.
- Barriers may be decorated with art or other features. Wood can be painted or stenciled.
- Any lighting on a barrier should be directed at outdoor dining occupants, not the roadway.
- Signage for the business may be included on an external barrier, provided in occupies no more than 10% of the total barrier area.
- Multiple businesses or the greater public can join together with a **shared perimeter** barrier around the parking lane. Separate businesses may still require barriers between them. Non-outdoor dining uses can include public seating, art, recreation, and other activities.

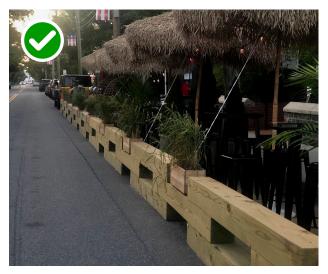






Barriers for parking corrals should be sturdy and include reflective tape or reflective elements on the ends located in the parking lane.

#### **BARRIERS AND CORRALS**







Multiple neighboring businesses may use the same parking corral barrier. If serving alcohol, there must be a barrier between the dining area of each business within the overall barrier.

Decorate the barrier to create an inviting area.





Obstruct sightlines for pedestrians, cyclists, or vehicles.

Fail to secure barriers so they can be toppled by occupants or weather.

# **Flooring**

- Flooring is only appropriate for curbside corral or parking lot outdoor dining areas. The sidewalk surface should remain as is in sidewalk dining areas.
- Flooring can be difficult to install and maintain, as it must meet MAAB requirements for accessibility and provide access to utilities. Before installing flooring, schedule an inspection with the DPW and TP&T to determine that flooring can be appropriate for your location.
- Water flow must be maintained. An access door may be required to maintain access to utilities.
- Flooring should be made of durable materials. Avoid materials that create slippery conditions in wet weather.
- The surface of the street in curbside corrals can be decorated or covered with non-permanent materials, including chalk, temporary paint, and outdoor surface coverings.



# **Weather Protection**

Weather protection can include shading strategies, shelter from rain, and heaters to provide warmth.

## **UMBRELLAS**

- Umbrellas must be fully secured and/ or brought inside when they are not in operation.
- When open, they cannot extend over the boundaries of the approved outdoor dining area.
- In some areas, use of umbrellas may be limited if they obstruct sightlines for vehicles, cyclists, or pedestrians.
- During Covid-19, umbrellas with advertising are permitted. After Covid-19, the City only permits outdoor dining without advertising apart from signage identifying the business.

### **TENTS AND CANOPIES**

 A building permit is required to build a roof or canopy of any size.

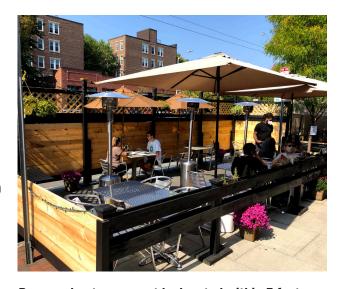
- Canopies may be integrated into a barrier, provided there is at least a 36 inch clear opening between the top of the barrier, including any landscaping, and the bottom edge of the canopy.
- During Covid-19, well-anchored tents may be used to provide weather protection. A tent permit is required for a tent that is 400 square feet or greater in size.
- In the long-term, weather canopies should be made of durable materials such as metal, wood, plastic composite, and durable cloth.

### **HEATERS**

Propane heaters require a **separate permit** from the Fire Department. Further information on the requirements of the permit can be found at: <a href="https://www.cambridgema.gov/cfd/firedeptdivisionsfirepreventionbureau/Regulations/">https://www.cambridgema.gov/cfd/firedeptdivisionsfirepreventionbureau/Regulations/</a>. Additionally, all heaters must be:

 Firmly secured to prevent being knocked over.

- Located so as to not obstruct ingress or egress throughout the property and not within five (5) feet of an exit or entrance.
- Not directly located under a canopy or tent.
- Located at mean grade.



Propane heaters cannot be located within 5 feet of an exit or entrance, cannot obstruct ingress/ egress, and cannot be located under a canopy or tent. Umbrellas should be closed when heaters are in operation.





Canopies can be integrated into a sturdy curbside corral structure. There must be at least a 36 inch clear opening between the top of the barrier and the bottom edge of the canopy.



The permanent outdoor dining area at State Park includes a major canopy and umbrellas for weather protection. All canopies or roof structures must have a building permit; a tent of 400 square feet or greater requires a tent permit.

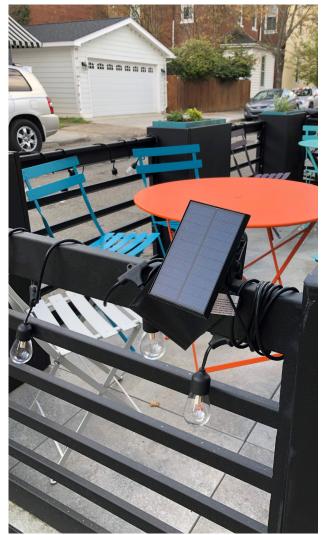
# Lighting

# ISD will periodically conduct inspections and identify unsafe wiring conditions.

- Solar lighting is encouraged. Solar light fixtures can be mounted on umbrellas, canopies, barriers, and other vertical elements. Solar lanterns can be placed on tables. Where there is insufficient solar access, battery-powered or rechargeable lighting is encouraged.
- Outdoor-rated, decorative low voltage, plugin lighting (any lighting or equipment that uses 50 volts of electricity or less) does not need an electrical permit.
- Additional lighting may be mounted on the building, including canopies, and directed towards outdoor dining areas.
- An electric permit is required for wiring that is being run from a building to a seating area, when there are other types of lighting used, or when electric outlets are provided.
- Electric wires can only be run overhead and must be at least 10 feet clear at lowest point over the public walkway. No wires at grade are permitted on the public sidewalk.







# **Decoration**

**Adding personal character and** decoration to your outdoor dining area helps it stand out and be memorable, attracting customers.

- Landscaping and planters are encouraged as decoration.
- Painting, art, and decorative materials can extend your restaurant brand to the outdoor dining area and make it memorable.







#### The City retains the right to reject an application if deemed necessary.

- The dining area sidewalk setup must match approved drawings and plans.
- In instances where a business has been found to exceed their permitted boundary, the City has the right to revoke a permit or require that barriers be installed.
- Consideration will be given for the relocation of street furniture or infrastructure that needs to be moved to accommodate a permanent sidewalk setup. Approval must be given by the Department of Public Works. After Covid-19, the permittee is expected to reimburse the City to relocate any such infrastructure.

#### **Additional Resources:**

**Boston Society of Architects: https://** www.architects.org/covid-19-resources/ restaurant-reopening-assistance

**Open Source DineOut Toolkit prepared by** the Rockwell Group (NYC): https://form. jotform.com/201777043258053

