

- 1a. Doorways at least 32" wide and not more than 24" deep in the direction of travel.
- 1b. Walkways at least 36" wide.
- 1c. Work aisles at least 42" wide for one-cook, at least 48" wide in multi-cook kitchens.
- 2. Work triangle 26' or less, with no single leg shorter than 4' nor longer than 9'.
- 3. No major traffic patterns should cross through the work triangle.
- 4. No entry, appliance or cabinet doors should interfere with one another.
- 5. In seating area, 36" of clearance from counter/table edge to wall/obstruction if no traffic passes behind seated diners. 65" clearance for walkway behind seated diners.
- 6. Kitchens under 150 sq. ft.: 144" of wall cabinet frontage with cabinets at least 12" deep, 30" high with adjustable shelving.
Kitchen over 150 sq. ft.: 186" wall cabinet frontage, with cabinets at least 12" deep, 30" high with adjustable shelving.
- 7. At least 60" of wall cabinet frontage with cabinets at least 12" deep, 30" high, included within 72" of the primary sink centerline.
- 8. Kitchens under 150 sq. ft.: 156" base cabinet frontage with cabinets at least 21" deep.
Kitchens over 150 sq. ft.: 192" base cabinet frontage with cabinets at least 21" deep.
- 9. Kitchens under 150 sq. ft.: at least 120" of drawer or roll-out shelf frontage.
Kitchens over 150 sq. ft.: at least 165" of drawer or roll-out shelf frontage.
- 10. At least five storage/organizing items located between 15" - 48" above the finished floor.
- 11. At least one functional corner storage unit should be included.
- 12. At least two waste receptacles should be included in the plan: one for garbage and one for recyclables.
- 13. Knee space should be planned below or adjacent to sinks, cooktops, ranges and ovens. This space should be a minimum of 27" high by 30" wide by 19" deep.
- 14. Clear floor space of 30" x 48" should be provided at the sink, dishwasher, cooktop, oven and refrigerator.
- 15. A minimum of 21" clear floor space should be allowed between the edge of the dishwasher and any object which is placed at a right angle to the dishwasher.
- 16. The edge of the primary dishwasher should be within 36" of the edge of one sink.
- 17. The primary sink should be located between or across from the cooking surface, preparation area or refrigerator.
- 18. At least 24" clearance between cooking surface and a protected surface above; or 30" clearance between cooking surface and an unprotected surface above.
- 19. All major appliances used for surface cooking should have a ventilation system, with a fan rated at minimum of 150 CFM.
- 20. Cooking surface not placed below an operable window unless window is 3" or more behind the appliance and more than 24" above it.
- 21. Microwave ovens placed so bottom is 24" to 48" above the floor.
- 22. At least two work counter heights: one at 28"-36" above the floor; and one at 36"-45" above the floor.
- 23. Kitchens under 150 sq. ft.: at least 132" of usable counter frontage.
Kitchens over 150 sq. ft.: at least 198" of usable counter frontage.
- 24. At least 24" counter frontage to one side of the primary sink and 18" on the other side. The 24" must be at the same height as the sink.
- 25. At least 3" countertop frontage on one side of secondary sink, 18" on the other side.

- 26. The 18" must be at the same height as the sink.
At least 15" of landing space, minimum 16" deep, above, below or adjacent to microwave oven.
- 27. Open-ended kitchen: at least 9" counter space on one side of cooking surface and 15" on the other, at the same height as the appliance.
Enclosed kitchen: at least 3" of clearance space at an end wall protected by flame retardant material; 15" on the other side at the same counter height as the appliance.
- 28. At least 15" counter space on the latch side of the refrigerator or on either side of a side-by-side; or at least 15" counter space no more than 48" across from refrigerator.
- 29. At least 15" of landing space, minimum 16" deep, next to or above oven if it opens into a primary traffic pattern. If it does not open into traffic, 15" x 16" landing space needed.
- 30. 36" continuous countertop at least 16" deep for the preparation center. This center should be immediately next to a water source.
- 31. For two adjacent work centers, determine a minimum counter frontage: longest of the two required counter lengths and adding 12".
- 32. No two primary work center separated by a full-height, full-depth tall tower configuration.
- 33. Minimum clearances for seating areas:
 - a. 30" high table/counter: 30" w x 19" d table/counter for each seated diner with 19" clear knee space.
 - b. 36" high counter: 24" w x 15" d counter space for each seated diner with 15" clear knee space.
 - c. 42" high counter: 24" w x 12" d counter space for each seated diner with 12" of clear knee space.
- 34. Open counter corners should be clipped or radiused; eliminate sharp corners.
- 35. Controls, handles and door/drawer pulls operational with one hand.
- 36. Wall-mounted room controls 15" - 48" above the finished floor.
- 37. Ground fault circuit interrupters specified on all receptacles within the kitchen.
- 38. Fire extinguisher visibly located in the kitchen, away from cooking equipment and 15"-48" above floor.
- 39. Window/skylight area equals at least 10% of total square footage of kitchen or total living space which includes the kitchen.
- 40. Every work surface in the kitchen should be well illuminated by appropriate task and/or general lighting.