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The Fair Housing Act's Requirement 7: Kitchens



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Introduction

Fair Housing Accessibility First program is an initiative designed to promote compliance with the Fair Housing Act design and construction requirements. The program offers comprehensive and detailed instruction programs, useful online web resources, and a toll-free information line for technical guidance and support. This training is part of that program.

Purpose

The purpose of the Fair Housing Accessibility First program is to offer training and technical guidance on accessibility requirements of the Fair Housing Act and to increase the supply of accessible multifamily housing units nationwide. The program provides training and guidance to architects, builders, code officials, and others in the housing industry with the accessibility requirements for designing and constructing dwelling units covered by the Fair Housing Act and other accessibility safe harbors.

Technical Guidance

The Fair Housing Accessibility First program provides the Design and Construction Resource Center (DCRC), which is staffed Monday through Friday from 8 AM to 5:30 PM eastern. You can reach the DCRC:

- Toll-free at 888-341-7781
- By emailing FairHousingFirst@hud.gov
- Receive updates by following the DCRC on Twitter at FHAccessibility and on Facebook at @FHAccessibility
- Subscribe via the website for updates from the Fair Housing Accessibility First program

Additional Training Events

You can register for events on the website by going to:

https://www.hud.gov/program offices/fair housing equal opp/accessibility first training calendar

Please note that both a morning and an afternoon session are offered to accommodate scheduling. Training sessions will be posted as they become available.

Learning Objectives

This training will help you understand the specific requirements and technical guidance of Requirement seven of the FHA, specifically kitchens.

During this session, we will cover the following objectives:

- Topic 1: Usable Kitchens Introduction
- Topic 2: Clear Floor Space
- Topic 3: Clearance Between Opposing Elements
- Topic 4: Kitchen Configurations
- Topic 5: Cabinets and Spaces Below Appliances
- Topic 6: Pantries
- Topic 7: Recommendations for Increased Accessibility
- Topic 8: Kitchen Examples
- Topic 9: Common Mistakes

This training relies on the provisions of the Fair Housing Act and its regulations, the Accessibility Guidelines and the Supplemental Questions and Answers, ANSI A117.1 (1986), and the Design Manual for the guidance that it provides about compliance.

Topic 1: FHA Overview & Usable Kitchens Introduction

FHA Overview: History

The Fair Housing Act, also known as, Title VIII of the Civil Rights Act of 1968, prohibits discrimination in the sale, rental, and financing of dwellings based on race, color, religion, sex, and national origin.

FHA Overview: Protected Class

In 1988, Congress amended the coverage of the Fair Housing Act to also prohibit discriminatory housing practices based on disability.

- It is unlawful to deny the rental or sale of a dwelling unit to a
 person because that person has a disability.
- It is unlawful to fail to design and construct certain multifamily dwellings to include certain features of accessible design.

FHA First Occupancy

Notes:

The Fair Housing Act remedies discrimination in part by establishing design and construction requirements for covered multifamily dwellings built for first occupancy after March 13, 1991.

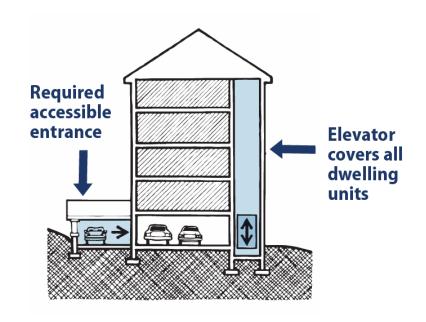




FHA Covered Multifamily Dwelling Units

It is essential to recognize the definition of a covered multifamily dwelling unit.

- All dwelling units in buildings containing four or more dwelling units if the buildings have one or more elevators, AND
- 2. All ground floor units in other buildings containing four or more units without an elevator.
 - This includes housing for rent or sale and applies whether the housing is privately or publicly funded.



Seven Requirements of the FHA

The Fair Housing Act has less distinct requirements, so design and construction guidance was developed into seven technical requirements for the Guidelines to clarify which areas of a multifamily project would have obligations.



Notes:			

The requirements provide for a minimal level of accessibility. Those requirements are:

- Accessible building entrance on an accessible route
- Accessible and usable public and common use areas
- 3. Usable doors
- Accessible routes into and through the covered unit
- Light switches, electrical outlets, thermostats, and other environmental controls in accessible locations
- Reinforced walls in bathrooms for later installation of grab bars
- 7. Usable kitchens and bathrooms



Usable Kitchens Introduction

The Fair Housing Act Regulations, 24 CFR 100.205 states that covered multifamily dwellings with a building entrance on an accessible route shall be designed and constructed in such a manner that all premises within covered multifamily dwelling units contain usable kitchens such that an individual in a wheelchair can maneuver about the space.



• The Guidelines specify that three specific requirements must be provided to allow people who rely on mobility aids to "use" the kitchen.

Notes:			

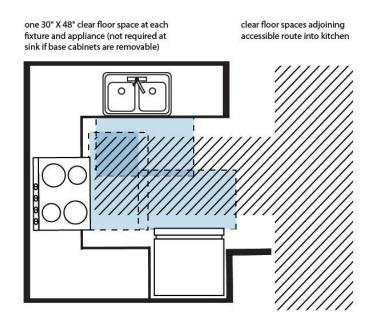
"Usable" kitchens, as specified in the Guidelines, are not necessarily "accessible" kitchens, but they
provide maneuvering space for a person who uses a wheelchair, scooter, or walker to approach and
operate most appliances and fixtures.

Usable Kitchens Guidelines

The Guidelines are provided to:

- 1. Specify minimum clear floor spaces at fixtures and appliances.
- 2. Define minimum clearance between counters.
- 3. Provide additional specifications when a U-shaped kitchen is planned.
 - More details concerning U-shaped kitchens will be provided later in this topic with examples.

In addition to meeting all clear floor space and clearance requirements, kitchens must also meet the other applicable requirements, including having usable doors, if applicable, being on an accessible route, and having outlets and switches in usable locations.



Notes:			

Wheelchair Turning Spaces

Wheelchair turning spaces, described in accessibility standards, are not required in kitchens that meet the Guidelines, except in some U-shaped kitchens. According to most national standards of accessibility, a majority of U-shaped kitchens will require clearance for a minimum 60-inch circular turning space.

Guideline Specifications for Kitchens

The Guidelines for kitchens specify that:

- Counters may be at the standard height of 36 inches.
- Ranges and cooktops may have front, rear, or side-mounted controls.
- Kitchens in covered units must be on an accessible route and have passage door openings with at least 32-inch clearance.
- There must be adequate space within the kitchen to provide a 30-inch by 48-inch clear floor space at each fixture and appliance.

It is critical to note -

- A clearance of at least 40 inches between all opposing base cabinets, countertops, appliances, and walls must be provided.
- Most U-shaped kitchens will require clearance for a minimum 60-inch circular turning space.



Notes:			

Safe Harbors for Kitchens

As many of you may know, today's training focuses on Requirement Seven of the Fair Housing Act. However, while the Fair Housing Act specifies requirements in a general sense, it doesn't drill down to specific measurements. The safe harbors, on the other hand, do speak about the different technical specifications and measurements.

- There are 15 approved safe harbors as of 2021.
- In our training today, we are looking at both the ANSI safe harbor (mostly 1986) and the Fair Housing Act Design Manual safe harbor.





Notes:			

Topic 2: Clear Floor Space

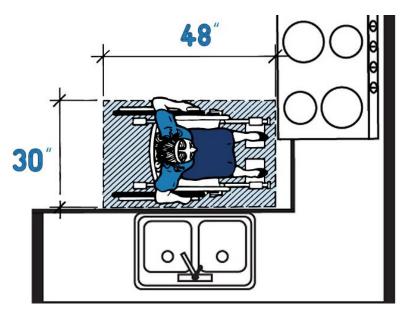
Clear Floor Space & Approaches

The clear floor space (CFS) is the minimum unobstructed floor or ground space required to accommodate a single, stationary wheelchair and occupant. For example, most CFS technical requirements in the safe harbors are for 30 inches by 48 inches.

Please note to always check the safe harbor for its measurement.

The clear floor space must be positioned either parallel or perpendicular to and centered on the appliance or fixture, i.e., the clear floor space must have its centerline aligned with the centerline of the fixture or appliance. In this example, the wheelchair user is perpendicular to the refrigerator and parallel to the double sink.

 This centered position is most critical at corners where an appliance may have to be pulled away from the corner to allow a full-centered approach.



Notes:			

Parallel Approach

Notas:

Space to execute a parallel approach must be provided at ranges, cooktops, and sinks unless knee space is provided. The clear floor space in this parallel orientation allows the wheelchair user to make a close side approach permitting safer and easier reach to controls and cooking surfaces.

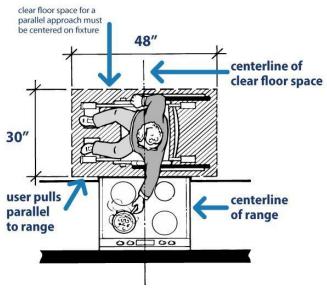
The parallel approach requires a wheelchair to be positioned beside a wall, element, or surface to the side with a clear floor space of 48 inches long and 30 inches wide. Where the clear floor space is positioned for a parallel approach, the clear floor space shall be centered on the appliance.

The parallel clear floor space at sinks, as at ranges and cooktops, must be centered on the bowl or appliance. At single bowl sinks, the centerline of the clear floor space must align with the centerline of that bowl. Where there are multiple bowl sinks, the clear floor are



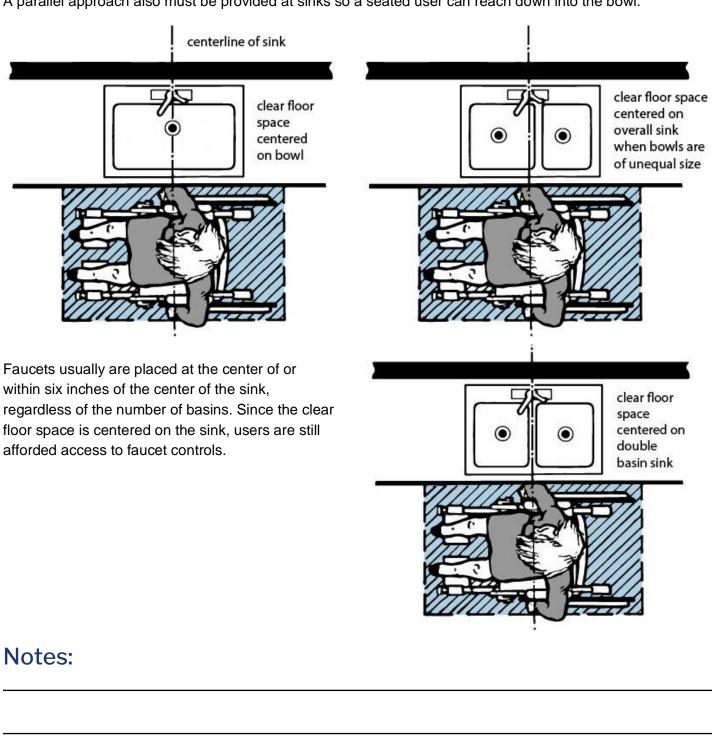
Parallel Approach to Range Specified in Guidelines

of that bowl. Where there are multiple bowl sinks, the clear floor space must be centered on the clear floor space centered on the overall sink itself.



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A parallel approach also must be provided at sinks so a seated user can reach down into the bowl.



Clear Floor Space at Ovens, Dishwashers, Refrigerators, Freezers, and Trash Compactors

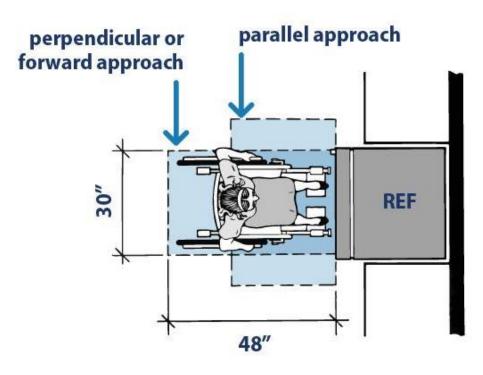
The 30-inch by 48-inch clear floor space oriented in either one of two positions—parallel or perpendicular—is required at the oven, dishwasher, refrigerator, freezer, and trash compactor. Wall-mounted and microwave ovens, like ovens in ranges, also must have either a parallel or perpendicular clear floor space adjacent to the appliance.

Clear floor space for at least one type of approach (forward or parallel) must be centered on the refrigerator; this applies to side-by-side as well as over/under models.

Even though this group of appliances has operable doors that require the user to be able to get out of the way of the door swing, for purposes of design and room layout, the clear floor space must be centered on the appliance itself.

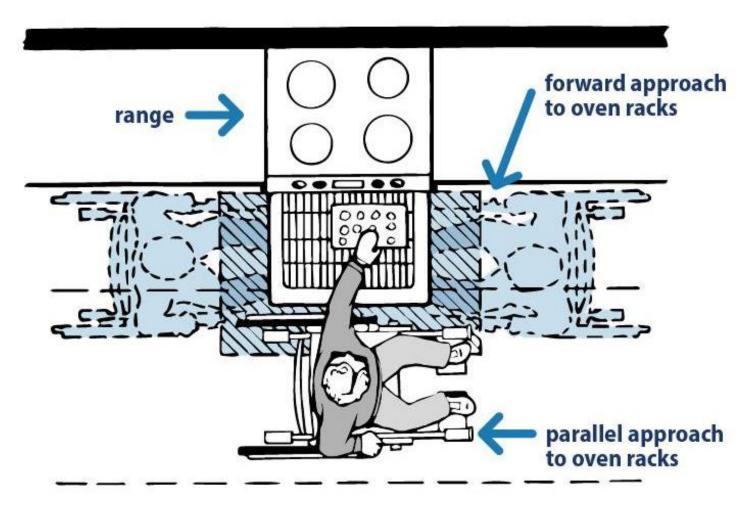
However, the clear floor space for the specific appliance and the clear floor space for adjacent appliances and fixtures, combined with the 36inch-wide accessible route into the room, provide the functional space necessary to open a door and maneuver close to the appliance to be able to reach into it.

Notes:



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This illustration shows the functional use of an oven could be from a forward approach or a parallel approach to oven racks.



Notes:			

Forward Approach Clear Floor Space

Ranges, Cooktops, and Stoves

The forward approach requires that a wheelchair is facing a wall, element, or surface with a clear floor space of 30 inches wide by 48 inches deep.

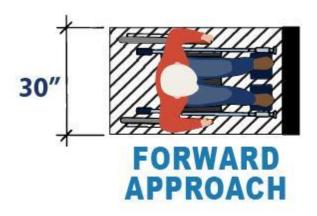
Where the clear floor space is positioned for a forward approach to ranges, cooktops, and sinks, knee and toe clearance shall be provided.

Where the clear floor space is positioned for a forward approach, the clear floor space shall be centered on the appliance.

A forward approach can be difficult and unsafe, especially when controls are located at the back because it requires seated users to lean forward over their feet and knees to reach not only hot pots and pans but the controls as well. The forward approach requires that a wheelchair is facing a wall, element, or surface with a clear floor space of 30 inches wide by 48 inches deep.



Forward Approach at Range is Difficult and Unsafe



Notes:			

Clear Floor Space at Fixtures and Appliances

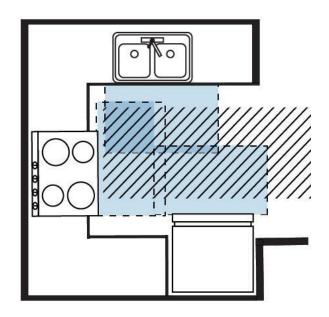
In kitchens, the basic building block of space used in the Guidelines specify that a 30-inch x 48-inch clear floor space be provided at each kitchen appliance or fixture and that each of these clear floor spaces adjoins the accessible route that must pass into and through the kitchen.

- A 30-inch by 48-inch clear floor space is the approximate space occupied by an average size person in a conventional manual wheelchair. Each of the clear floor spaces adjoins the accessible route that must pass into and through the kitchen.
- This is the clear floor space specified ANSI and other national accessibility standards to accommodate a wheelchair.

It is anticipated that in any conventional kitchen plan, the overlapping of the minimum 36-inch-wide accessible route with the clear floor spaces at all fixtures and appliances provides the necessary maneuvering space to make it possible for a person using a mobility aid to approach and then position himself or herself close enough to use the appliance.

Clear floor spaces for fixtures and appliances may overlap.

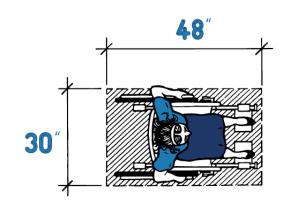
30"× 48" CLEAR FLOOR SPACE



Notes:			

The clear floor space must be positioned either parallel or perpendicular to and centered on the appliance or fixture, i.e., the clear floor space must have its centerline aligned with the centerline of the fixture or appliance.

 This centered position is most critical at corners where an appliance may have to be pulled away from the corner to allow a full-centered approach.

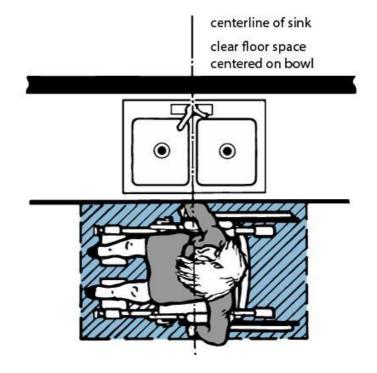


Clear Floor Space at Sinks

Parallel Approach

A parallel approach must also be provided at sinks so a seated user can reach the bowl.

- A forward approach with knee space below the sink may be required in some very small Ushaped kitchens.
- The parallel clear floor space at sinks, as at ranges and cooktops, must be centered on the bowl or appliance.
- At single bowl sinks, the centerline of the clear floor space must align with the centerline of that bowl.



notes:			

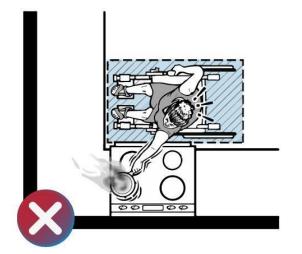
Clear Floor Space at Ranges and Cooktops

Not Centered

If the 30-inch by 48-inch clear floor space is not centered, a person attempting a side approach will not have a full range of motion for side reach tasks.

The person may have to lean and reach excessively to use the controls and cook surfaces, making use of the appliance difficult and unsafe.

As you can see from this diagram, when the clear floor space is not centered, the person is leaning excessively over the stove, which creates a potential risk of injury or harm. **This is not allowed.**



Notes:			

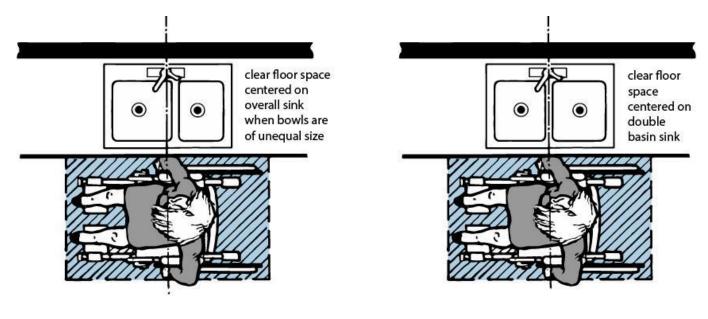
Notas:

Clear Floor Space for Multiple Sink Bowls

Where there are multiple bowl sinks, the clear floor space must be centered on the clear floor space centered on double overall sink itself.

- The clear floor space in this parallel and centered orientation allows a person using a wheelchair to make a close side approach, permitting a reach to the faucets, to easily wash dishes or food without excessive twisting in the wheelchair.
- A sink may also be designed with knee space below, with the 30-inch by 48-inch clear floor space oriented for a forward approach.

Faucets usually are placed at the center of or within six inches of the center of the sink, regardless of the number of basins. Since the clear floor space is centered on the sink, users can still access faucet controls.



Notes.		

Topic 3: Clearance Between Opposing Elements

Clearance Between Counters and All Opposing Elements

The Guidelines require a clearance of at least 40 inches between all opposing base cabinets, countertops, appliances, and walls. The 40-inch clearance is measured from any countertop or the face of any appliance, excluding handles and controls, that project into the kitchen to the opposing cabinet, countertop, appliance, or wall.

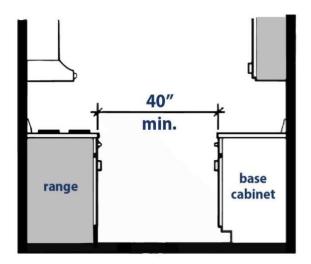
Illustrated here is the minimum clearance between a range and an opposing base cabinet.

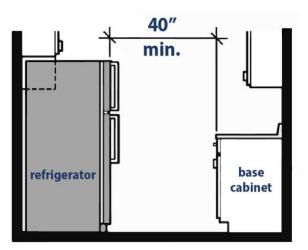
The dimensions must be measured from the front face of the range to the countertop edge (excluding cabinet and appliance handles).

Refrigerators vary greatly in depth and may extend up to eight inches beyond cabinet faces. Standard free-standing and drop-in ranges may project up to three inches. Appliance depths (excluding door handles) must be included when calculating the 40-inch clearances.

Shown here is the minimum clearance between the refrigerator and opposing base cabinet.

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notes:			

In a narrow kitchen the 40-inch minimum clearance provides an additional five inches on either of the required clear floor space of 30 inches by 48 inches at each fixture or appliance, so a user in a wheelchair can maneuver as close as possible to appliances or fixtures. A narrow kitchen, such as the one shown to the right, meets the Guidelines and is usable but may be difficult for many people using wheelchairs.

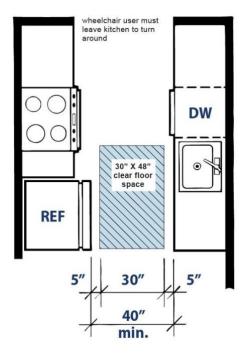
Its narrow corridor design requires a user in a wheelchair to exit the kitchen to turn around.

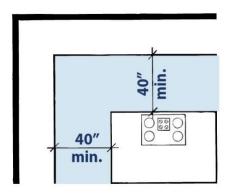
This illustration shows a 40-inch minimum clearance between all counters, base cabinets, appliances, and walls.

In more elaborate kitchens where an island is planned, the 40-inch clearance must be maintained between the face of the island and all opposing features.

Even though an accessible route for a 90-degree turn around an obstruction is 36 inches, to ensure sufficient space for maneuvering within the kitchen, the Guidelines require that the minimum clearance of 40 inches be maintained.

This image illustrates the 40 inches that must be maintained between an island and all opposing features.





Notes:			

Topic 4: Kitchen Configurations

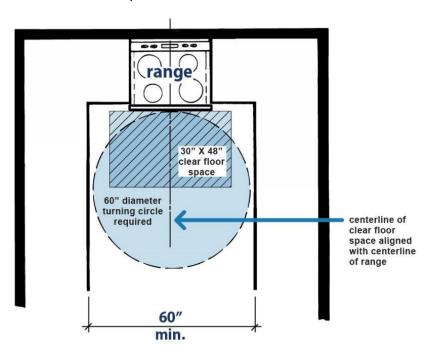
U-Shaped Kitchens

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A 60-inch diameter turning circle is required in a U-shaped kitchen that has a sink, range, or cooktop at its base. This turning diameter is necessary to provide adequate maneuvering space for a person using a wheelchair to approach and position themselves parallel to the appliance or fixture at the base of the U.

Any appliances, such as refrigerators and ranges (excluding door handles), that project beyond countertops and cabinets must not encroach upon this 60-inch diameter turning space.

This illustration shows a 60-inch diameter turning circle when sink (only), cooktop, or range is located at the bottom of a U-shaped kitchen.



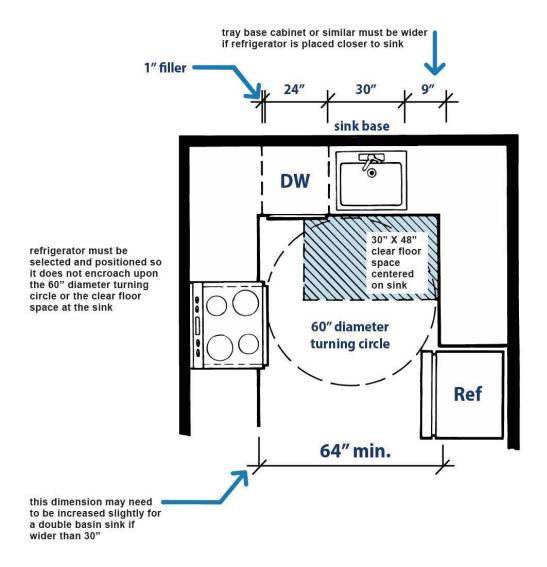
In addition to the turning space, the kitchen must be arranged so there is a 30-inch by 48-inch clear floor space for a parallel approach centered on the sink, range, or cooktop. The centerline of the fixture or appliance must be aligned with the centerline of the clear floor space.

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When a sink, even a standard single basin sink, is at the bottom of the U and a dishwashing machine is planned to be included adjacent to the sink, the distance between the legs of the U must be greater than 60 inches to allow for a full-centered approach at the sink. (Shown in the lower plan).

This illustration shows that when a sink and dishwasher are at the bottom of a U-shaped kitchen, the room width increases to a 64-inch minimum.

In the diagram shown, the refrigerator is pulled away from the sink and beyond the turning circle. Since a refrigerator may not overlap the five-foot turning space, if the refrigerator must be located closer to the sink, the distance between the legs of the U must be increased.

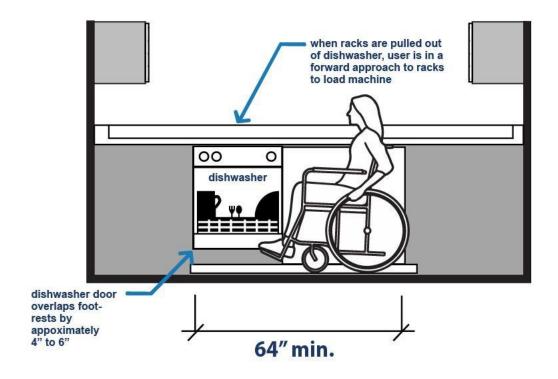


To reduce the need for additional floor space, and because clear floor space at appliances and fixtures may overlap –

Notes:			

• The clear floor space at the sink can serve as the clear floor space for a forward approach to dishwasher racks when they are pulled out of the dishwasher.

Even though the dishwasher door would rest on the feet of the user, the required clear floor spaces are provided, and the kitchen complies with the maneuvering requirements of the Guidelines.



Notes:			

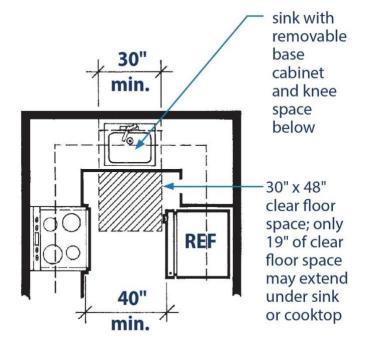
U-Shaped Kitchens Exceptions

The Guidelines permit U-shaped kitchens with a sink or cooktop at the base of the U to have less than 60 inches between the legs of the U only when removable base cabinets are provided under the cooktop or sink.

- Clearance of at least 40 inches is still required.
- Since knee space cannot be provided below a range, kitchens with a range at the base of the U must have the 60-inch minimum turning diameter.

This image illustrates a sink at the base of a narrow U-shaped kitchen.

Notes:



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Once the base cabinet is removed, the resulting knee space allows a person using a wheelchair to pull up under the feature to reach controls and perform cooking and cleaning functions.

A note of caution: knee space beneath cooktops provides essential maneuvering space for seated people, but it also creates a greater risk from hot food spilling into the lap.

If cooktops are to be provided with knee space below, although not required, it is suggested that they be placed in lowered or adjustable height counter segments so they can be used more easily and safely by people using wheelchairs.

- Hot pipes or exposed sharp edges should be insulated or enclosed at the time of initial construction.
- This illustration shows a cooktop at the base of a narrow U-shaped kitchen where a range is not allowed.

Notas:

and must back into space to open refrigerator cooktop with removable base cabinet and knee space below 30" x 48" clear floor space; only 19" of clear REF floor space may extend under sink or cooktop wall-mounted oven

wheelchair user cannot turn

around in either kitchen

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Topic 5: Cabinets & Spaces Below Appliances

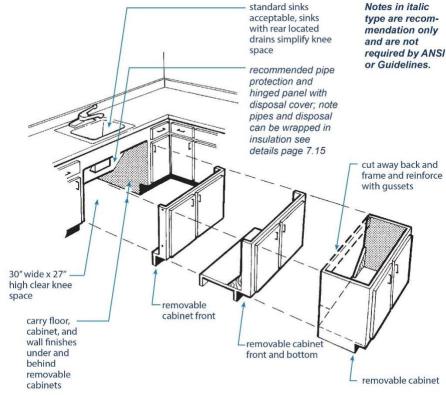
Removable Base Cabinets

Narrow U-shaped kitchens, where knee space must be provided below sinks or cooktops, can appear identical to those that lack this additional feature since knee space can be concealed by a removable or otherwise adaptable base cabinet.

- When a potential resident or owner needs knee space, it can be provided quickly and easily.
- Specifications for knee space are based on the Guidelines' requirements for bathrooms and ANSI 4.19 and 4.32.

This illustration shows the possible

removable cabinet options for removable cabinets required knee spaces at sinks or cooktops in narrow (less than 60" wide) U-shaped kitchens.



Removable Base Cabinets - Guidelines

The Guidelines require that the floor, walls, and cabinet faces of knee space be finished during initial construction, so no other work is necessary when the base cabinet is removed.

Notes:			

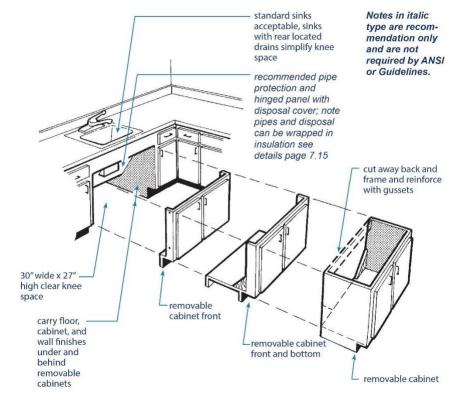
When sinks or cooktops are installed at the bottom of a narrow U-shaped kitchen, regardless of whether
the knee space is exposed or concealed by a removable cabinet, hot pipes or exposed sharp edges
should be insulated or enclosed at the time of initial construction.

Removable Base Cabinets - Considerations

The methods for providing removable cabinets presented here are some of the possible solutions.

Of those shown, the removable cabinet front is likely to be the easiest to accomplish based upon current manufacturing processes.

- However, the resident may need to reinstall the cabinet later; therefore, storage needs to be considered.
- It is recommended that instructions regarding proper storage be taped to the inside of the cabinet, as well as reinstallation instructions, if applicable.



Other similar design options include removable cabinet floor and bottom, with some modification of rear supports or removal of the entire cabinet.

The last option requires the counter to be installed independent of the base cabinet, with storage of the removable portion of the cabinet again a consideration.

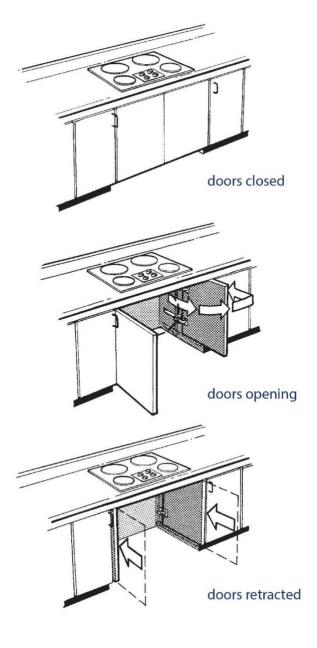
Notes:			

Adaptable Base Cabinets

Use of Self-Storing Door Hardware

The use of swinging retractable cabinet door hardware provides another excellent method to conceal knee space because the doors are self-storing, and no part of the cabinet has to be removed or stored at another location.

A special combination hinge allows the doors to swing open in a traditional manner and, when desired, allows the doors to be pushed back into the cabinet.



Notes:			

Knee Space and Pipe Protection

The following images illustrate knee space. Where knee spaces are provided below sinks and cooktops, protecting seated users from burns and abrasions is **strongly recommended**.

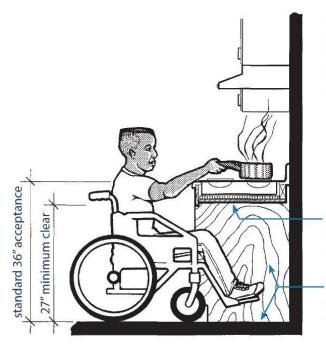
While the Guidelines do not specify such protection, the two most common design standards on accessibility: ANSI A117.1, 1986 and UFAS (Uniform Federal Accessibility Standards) require the bottom of cooktops, sink supply lines, and drain pipes to be insulated or enclosed.

Many people who use wheelchairs or scooters have limited sensation in their legs and cannot feel that they are touching a hot pipe or sharp edge and may be unaware that a serious injury has occurred.

The need for protection from burns is an important safety consideration for all people.

Pipes at sinks may be wrapped with insulation, but each time the plumbing is serviced, the insulation must be removed and reinstalled.

If the pipes are rewrapped using the original insulation (which may have lost much of its adhesion), the resulting application often is ineffective, or the insulation may be left off entirely.



cooktop unit with front controls and smooth flush top preferred, not required by the Guidelines

insulate or enclose underside of cooktop units to prevent burns

walls and floor of knee space must be finished to match

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A more aesthetic and practical method for pipe protection is the installation of a removable panel over the plumbing.

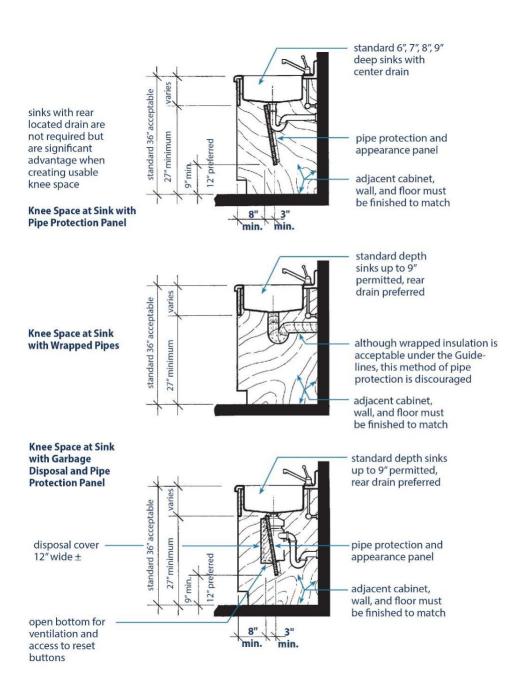
- Pre-made pipe covers that are easy to install, remove, and reinstall are available through manufacturers like Truebro, which supply new construction and retrofit needs.
- Pipe cover panels shield the seated user and hides the plumbing from view.
- If such a panel is installed, it should not inhibit access by encroaching upon the knee space.
- The panel should be hinged or otherwise removable so the pipes can be serviced easily.

These images illustrate the knee space at a sink with a pipe protection panel, knee space at a sink with wrapped pipes, and knee space at a sink with a garbage disposal and pipe protection panel. The dimensions for the knee space itself must be a minimum of 30 inches wide and should be a minimum of 27 inches high.

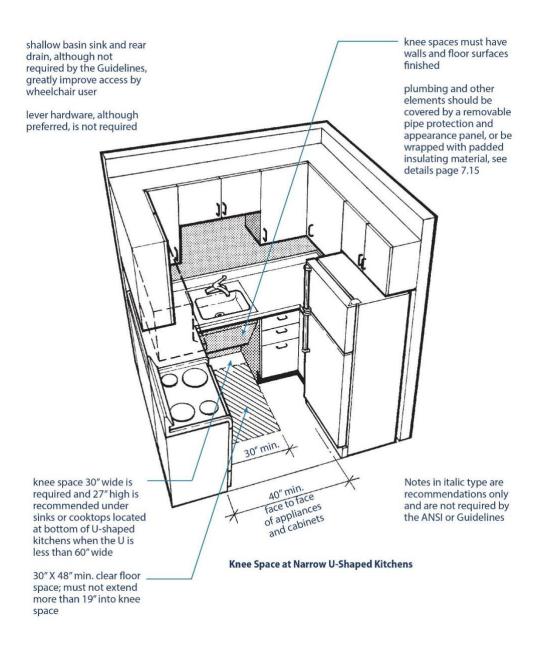
- Since no specific ANSI figure delineates the requirements for knee space clearance beneath sinks or cooktops in dwelling units, the accompanying illustrations may be used as guidance when providing knee space beneath removable base cabinets.
- The pipe protection panel is patterned after the ANSI Figure 31 for Lavatory Clearances. See also, ANSI 4.32.5.5 Sinks and 4.32.5.6 Ranges and Cooktops.

This illustration shows the required knee space and clear floor space in a narrow U-shaped kitchen.

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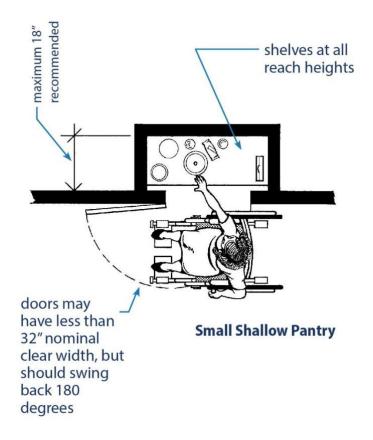
Topic 6: Pantries

Pantries

Shallow storage closets, such as pantries, may have doors that do not provide a 32-inch clear width since they do not require the user to pass through the door to reach the contents.

However, at walk-in pantries that must be entered to reach the stored items, the doorway must provide a 32-inch nominal clear opening.

The Guidelines do not address shelving; however, it is recommended that it be provided at various levels.



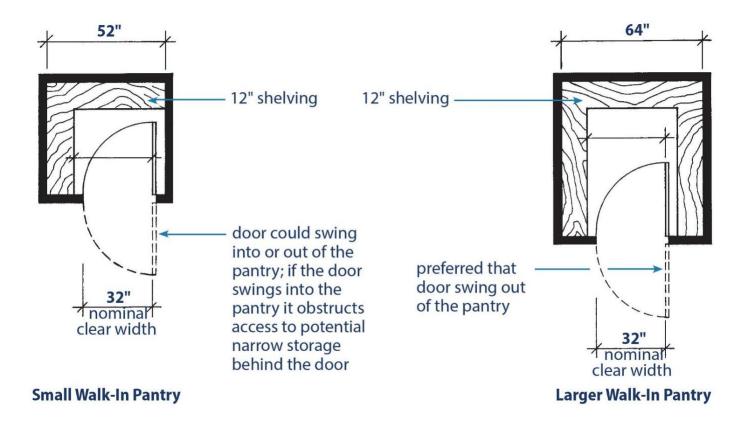
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In a small walk-in pantry (below left), if wheelchair users enter the pantry facing the contents, they must back out of the space.

In the larger walk-in pantry, if the first shelf is placed two feet above the floor, a wheelchair user could turn around in the pantry and exit facing out.

Below is an illustration showing a small walk-in pantry and a larger walk-in pantry.



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Topic 7: Recommendations for Increased Accessibility

Recommendations for Increased Accessibility

Wall Ovens

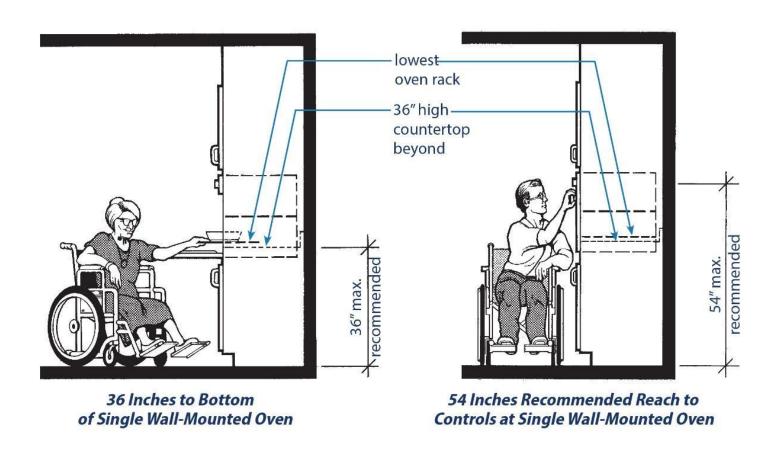
Wall-mounted ovens, like ovens in ranges, must have a parallel or forward clear floor space adjacent to the appliance.

- When a single wall-mounted oven is installed, it is recommended that the bottom of the oven be mounted at or near counter height so a seated user can reach over a potentially hot door and, at a minimum, pull out the bottom oven rack.
- Controls also should be within the reach of a seated user.

If double ovens are installed, a wheelchair user must be able to execute a parallel or a forward approach at the appliance.

At least one oven interior and its controls, even though appliance controls are not covered by the Guidelines, should be within the reach range of a seated person.

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Laundry Equipment

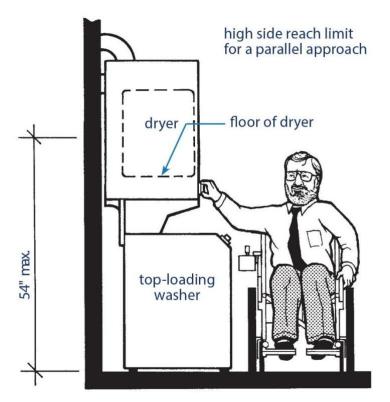
For compliance concerning laundry equipment located within kitchens, it is important to check the most recent safe harbors.

The Guidelines do not require washers and dryers in individual dwelling units to be accessible, which also means that they are not required to have 30-inch x 48-inch parallel clear floor spaces positioned in front of them.

However, when located in the kitchen along a row containing other appliances, it is recommended that space be provided for a parallel approach to each machine.

The Guidelines permit the installation of stacked washers and dryers.

It is recommended that the controls be within the reach of seated users; see the illustration of a stacked washer/dryer unit with all controls within reach range of the seated user.



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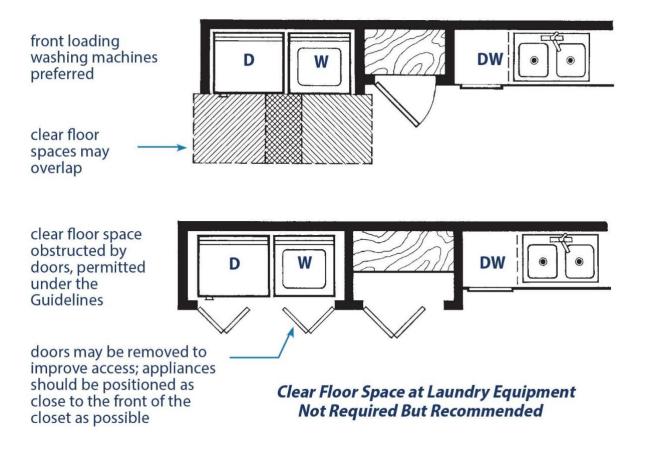
Motoc

If the washer and dryer are located behind doors or are in a separate utility room, clear floor spaces in front of the machines are not required.

However, if the door to the utility room is intended for user passage, the door must provide a 32-inch nominal clear opening.

When laundry equipment is located in a common use area, it must conform to the requirements for accessible public and common use facilities.

This illustration shows the clear floor space at laundry equipment that is not required but is recommended.

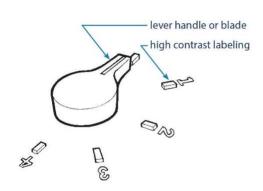


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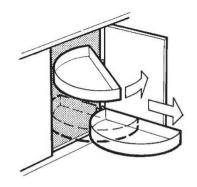
While not required by the Guidelines, careful consideration should be given to the selection of other appliances and fixtures installed in kitchens so potential residents who may currently, or in the future, have a physical limitation may more completely use and enjoy their dwelling.

A partial list of additional considerations for kitchens includes:

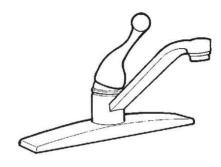
- Ranges and cooktops with controls that are front- or side-mounted and have click stops to indicate heat settings.
- Vent hoods with controls mounted at or near countertop level.
- Shallow sink basins with rear-mounted drains when removable base cabinets are provided.
- Lever or blade type handle faucets and controls.
- Revolving/extending semicircular shelves for corner base cabinet storage.



Ideal Control Knob



Revolving/Extending Shelves at Corner Base Cabinets Are an Advantage for All Users



Lever Handles on Faucets Are Easy for Most People to Operate

Notes:			

Resources

This presentation was created utilizing the Fair Housing Act Design Manual. We have provided a link to the manual on the screen. You can also find this in the handouts section of the GoToWebinar Platform. We will post this training to the Fair Housing Accessibility First website within the next few months.

Additional Training Events

You can register for events by going to the Training Calendar on the Fair Housing Accessibility First website: https://www.hud.gov/program_offices/fair_housing_equal_opp/accessibility_first_training_calendar

Training Sessions Will Be Posted As They Become Available.

Contacts

Please	e contact us	with further	questions	via the	DCRC by	calling	888-341-7781	or by	emailing	us at
FairHo	ousingFirst@	hud.gov.								

Notes:			