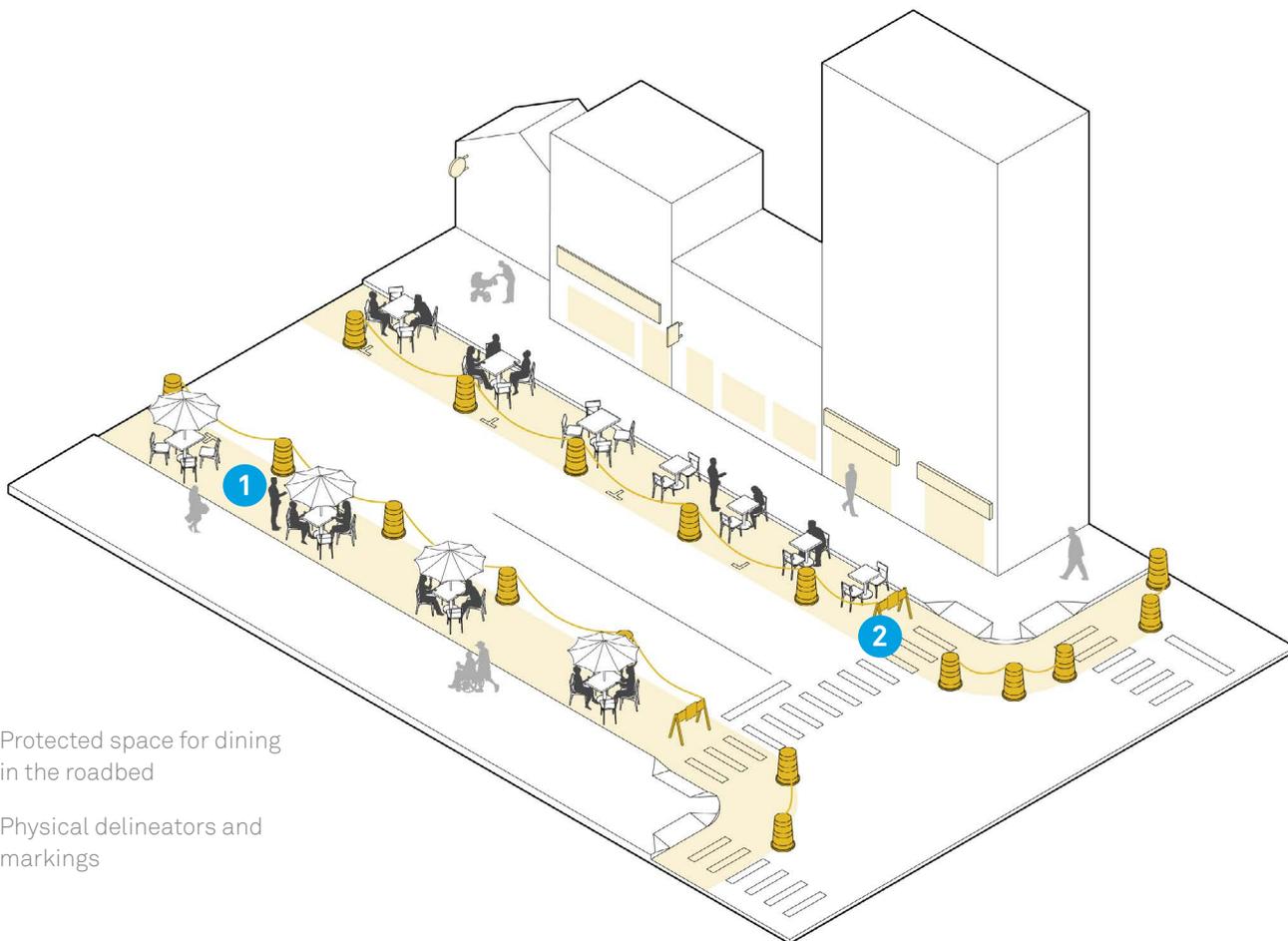


OUTDOOR DINING



- 1 Protected space for dining in the roadbed
- 2 Physical delineators and markings

Provide space for outdoor dining so that restaurants can comply with physical distancing guidelines while resuming dine-in operations.

CONTEXT

- Where restaurants, cafes, food stalls, and/or street food vendors are clustered along several blocks.

KEY STEPS

- Identify restaurant clusters and designate 'dining street' zones.
- Waive existing permit fees for outdoor dining within preselected zones, as necessary.
- Establish clear occupancy standards (e.g. table counts) for 'dining street' zones.

TIMELINE: One week.

DURATION: Months.



Credit: Go Vilnius

Vilnius, Lithuania

Eighteen public spaces in Vilnius, including the central Cathedral Square, have been opened for outdoor cafes and restaurants to allow businesses to operate safely. More spaces are expected to open during the summer.

Planning

- Establish “street dining” zones by temporarily closing streets or lanes or repurposing parking space within emergency executive orders, as needed.
- Waive sidewalk dining permit fees; set occupancy standards and adjust ordinances that restrict pedestrian movement or active in the public right-of-way.
- Tap parking enforcement officers and public works to assist with support tasks; local associations can be asked to assist with cleaning and monitoring.
- Commit to an initial duration and hours of operation, noting any city or state “stay-at-home” restrictions that govern operations.
- If present, consider transit performance and access for essential workers before finalizing changes. Not advised for major transit routes serving essential workers or destinations.

Engagement

- Create brief form allowing businesses and street vendors to register interest, as necessary. Message an iterative approach from the outset.
- Use local business groups and BIDs, local associations, and other partnerships to publicize programs; fast-track assessment and notification within each neighborhood.
- Keep interagency communications open, especially emergency services and any cleaning or maintenance crews.

Design + Implementation

- Use heavy separation at endcap to close street to vehicle traffic, as needed.
- Use tables, chairs, and umbrellas as needed; establish guidance for storage and deployment of equipment to ensure pedestrian, bike, and vehicular access in off-hours (to maintain ample pedestrian access).
- Establish a delivery protocol for restaurants based on hours of operation, overall access.
- Measure from back-of-seat to back-of-seat when using markings to indicate distancing standards or public health guidelines.
- Maintain sidewalks clear of tables and chairs to allow ample, physically distant pedestrian movement.

Monitoring

- Key criteria: confirm table spacing according to public health guidelines; maintain clear zone for pedestrian movement.
- Survey restaurants and vendors periodically for feedback, and adjust hours of operation as needed.



Credit: NACTO-GDCI

Chicago, IL, USA

Chicago's Broadway Street transformed into a public space for pedestrians, using parking lanes as outdoor seating space for restaurants.



Credit: @demescope

Milan, Italy

Milan has designated outdoor dining areas by repurposing parking spaces.