

Authors: Mayor Mills, Commissioner Gossett, Matt Janis, Howard Rothstein, and Evan Miller Topic: Proposed Edits to Design Manual for Outdoor Dining on Public Space Date: November 17, 2022

Presentation: Commissioners Regular Meeting on November 18, 2022

1 2 CITY OF REHOBOTH BEACH 3 DESIGN MANUAL FOR OUTDOOR DINING ON PUBLIC SPACE 4

APPLICABILITY FOR OUTDOOR DINING ON PUBLIC SPACE.

Restaurants which meet the criteria set forth by the City of Rehoboth Beach may apply for a license to locate outdoor dining areas on public space.

9 TERMS DEFINED

Unless the particular provision or the context otherwise requires, the definition provisions contained in this design manual shall govern the construction, meaning and application of words and phrases used in this design manual.

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- The area between the curbline and the pedestrian access route, which may contain obstacles such as ADA access ramps, benches, bike racks, brick, crosswalks, fire
 - hydrants, grass, news racks, parking meters, pavers, planter boxes, stone, streetlights, street signs, street trees, transformers, tree wells, utility poles, etc.

20 **OUTDOOR DINING AREA DEPTH** 21 The maximum dimension perpen

The maximum dimension perpendicular to the building façade on which a permitted outdoor dining area can be located on a portion of a city sidewalk or property.

OUTDOOR DINING AREA ON PUBLIC SPACE

A permitted outdoor dining area on a portion of a city sidewalk or property.

PEDESTRIAN ACCESS ROUTE (PAR)

The primary pedestrian way within a sidewalk defined by parallel sides, free of obstacles.

PUBLIC SPACE

City owned sidewalks or property excluding the Boardwalk.

RESTAURANT

As found in §270-4.

3536 SIDEWALK

An impervious surface parallel to a street between a curb line and a property line intended for use by pedestrians.

40 SIDEWALK DEPTH

41 The measurement from the outer edge of the pedestrian access route (PAR) closest to the 42 street, to the face of the building, excluding any buffer area. Sidewalk depths are

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Authors: Mayor Mills, Commissioner Gossett, Matt Janis, Howard Rothstein, and Evan Miller Topic: Proposed Edits to Design Manual for Outdoor Dining on Public Space Date: November 17, 2022 Presentation: Commissioners Regular Meeting on November 18, 2022 43 established by the City Building and Licensing Department and will vary from location to 44 location. 45 46 SEPARATION BARRIER. 47 A physical, freestanding obstruction designed to define a dining area and constrain entry and exit to the dining area. Separation barriers must comply with 270-19B (6), be self-48 49 supporting without the use of attachments to the sidewalk or other structures and must be 50 substantive enough to withstand strong winds or other pressures. 51 52 SERVICE AISLE 53 Open space without obstruction between a table or seating area and the separation barrier 54 or between a table or seating area and the front facade of a building that is at least 3 feet 55 in depth and used for accessing and servicing tables. 56 **BASIS FOR POLICY ON OUTDOOR DINING ON PUBLIC SPACE** 57 58 Indoor restaurant capacity has returned to 100% after the restrictions imposed by Governor's 59 Emergency Order were lifted. 60 Pedestrians' use of public sidewalks is expected to return to pre-COVID density or greater. 61 Safe transit of pedestrians on the sidewalk including passage around on sidewalk outdoor dining 62 areas is a priority. 63 The pedestrian access route (PAR) shall have parallel sides and be void of any obstacles such as 64 ADA access ramp, benches, bike racks, brick, crosswalks, fire hydrants, grass, news racks, parking meters, pavers, planter boxes, stone, streetlights, street signs, street trees, 65 66 transformers, tree wells, utility poles, etc. 67 Maintaining a minimum sufficient width of unobstructed ADA compliant pedestrian ways on 68 public sidewalks is required. 69 -A minimum sidewalk depth is required for the ability to establish outdoor dining areas on public 70 space on city owned sidewalks. Only restaurants that can maintain a required minimum pedestrian access route (PAR) within 71 72 the sidewalk depth after placing tables, a service aisle, and separation barrier around the seating 73 area may be permitted to have outdoor dining on public space provided all criteria are met. 74 The minimum pedestrian access route (PAR) in front of any property/business is as determined 75 by Building & Licensing Department. The minimums may vary by block (See Appendix A). 76 Pedestrian access routes (PAR) on public sidewalks are required to be located on the street side 77 of the sidewalk. 78 Outdoor dining areas are required to be located against the front building facade, or structure, 79 when adequate room for the dining area is afforded and other criteria are in compliance. 80 Only those restaurants that comply with all criteria for outdoor dining on public space 81 may apply for a license for this purpose. 82 The operation of an outdoor dining area will not be conducted in such a way as to 83 become a public nuisance and the operation of such business will not interfere with the 84 circulation of pedestrian or vehicular traffic on the adjoining streets. The dining will not 85 interfere with access to adjacent tenants of a building, with required fire egress or access 86 by persons with disabilities.



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- Use of full depth of the public sidewalk for outdoor dining is not permitted.
- Parking spaces may not be used for pedestrian access routes (PAR).
- 89 Split outdoor dining areas are not permitted.
- 90 By example, having a pedestrian access route (PAR) bisect two outdoor dining areas for
 91 the same dining establishment.
 - Parklets, or in-street dining areas, are not permitted.
- 93 For dining establishments located within an alley, no outdoor dining areas shall be
 94 permitted on public space, except for dining establishments fronting on public space.
 - Outdoor dining on public space is prohibited on the Boardwalk.

97 DESIGN STANDARDS FOR OUTDOOR DINING AREAS ON PUBLIC SPACE

- Restaurants that can maintain the required minimum pedestrian access route (PAR) within the sidewalk depth after placing tables, a service aisle, and separation barrier around the seating area, may apply for outdoor dining.
- The specific seating design for any dining area must be approved by the Building & Licensing Department.
- Permittable seating examples are <u>illustrated in Appendix Bavailable from Building & Licensing (See Appendix B)</u>.
- 105 The minimum pedestrian access route (PAR) in front of any property/business is as
 106 determined by Building & Licensing Department. The minimums may vary by block (See Appendix A).
- The pedestrian access route (PAR) shall be completely clear of all tables, chairs and other encroachments and must maintain parallel sides. The pedestrian access route (PAR) may not encroach on any areas which may contain any obstacles such as benches, brick, fire hydrants, grass, news racks, parking meters, pavers, planter boxes, stone, streetlights, street signs, street trees, transformers, tree wells, utility poles, etc. <u>Pedestrian access</u> routes (PAR) on public sidewalks are required to be located on the street side of the sidewalk.
- The outdoor dining area will be located adjacent to the building façade, with the minimum allowable clear pedestrian access route (PAR) provided between the separation barrier and edge of the buffer area.
 Sidewalk depths are established by the City Building and Licensing Department and will
 - Sidewalk depths are established by the City Building and Licensing Department and will vary from location to location.

121 DIMENSIONS OF OUTDOOR DINING AREAS

- Sidewalk dimensions are established by the City Building and Licensing Department and
 will vary from location to location.
- Maximum width of the allowable outdoor dining area on public space, is the width of the property minus allowances for entrances equal to or greater than the existing approved egress and a 3-foot setback from corners if a corner property.
- Maximum depth of the allowable outdoor dining areas on public space is measured from outside of the separation barrier to the building façade, or structure and must include:



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Authors: Mayor Mills, Commissioner Gossett, Matt Janis, Howard Rothstein, and Evan Miller Topic: Proposed Edits to Design Manual for Outdoor Dining on Public Space Date: November 17, 2022

Presentation: Commissioners Regular Meeting on November 18, 2022

- Fire Department connections (WYE) shall not be obstructed with a minimum clearance of 3 feet on each side.
- Tables must not be placed within 6' of a take-out window.
 - The specific seating design for any dining area must be approved by the Building and Licensing Department.

177 AMERICANS WITH DISABILITIES ACT (ADA) COMPLIANCE

- The dining area on public space shall comply with all ADA standards.
- Tables & chairs must not block any exit or entrance or ADA accessible areas.
- Aisle widths must meet ADA & Fire Code requirements within the outdoor dining area.
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183 OUTDOOR DINING RULES

- The restaurant owner/operator will be responsible for always maintaining the sidewalk within or adjacent to the dining area in a clean and orderly manner. All food or drink spills, and trash of any kind, must be immediately removed from the sidewalk area.
 Outdoor dining trash must be collected and deposited in private trash receptacles, not placed in City trash receptacles.
- Applicable provisions of Section 270-19 (Zoning) Use Restriction (B) Dining Patios shall
 apply to outdoor dining on public space:
 - Food and beverages may be served only to seated patrons.
 - There shall be no live entertainment in the outdoor dining area.
 - There shall be no external speakers or amplifiers in the outdoor dining area
 - No internal speakers from the premises are to be directed to the outdoor dining area.
 - There shall be no bar in the outdoor dining area.
 - There shall be no food and or beverage preparation in the outdoor dining area.
- The permitted outdoor dining area shall end all<u>All</u> food and beverage service in the outdoor dining area and shall end and close by 11:00 P.M., and all patrons must vacate the area by 11:30 P.M.
- City of Rehoboth Beach Code Chapter 189 Noise will be strictly enforced.
- Only directional signage, not to exceed 2 square feet, identifying entrance and exit, are
 permitted in the outdoor dining area.
- For all outdoor dining areas on public space, the blocking of the public ways, pedestrian
 or vehicular, by related activities is prohibited.
- Outdoor heaters use must comply with the following:
 - Only propane fuel is permitted
 - No electric heaters
- No open flame heaters
- Must be securely placed or weighted in such a way not to be affected by winds.
 - Only be in place and operated during open hours.
 - Must not block any entrance or ADA accessible areas.

Adopted: March 18, 2022

Amendments Proposed: November 17, 2022



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Authors: Mayor Mills, Commissioner Gossett, Matt Janis, Howard Rothstein, and Evan Miller Topic: Proposed Edits to Design Manual for Outdoor Dining on Public Space Date: November 17, 2022

Presentation: Commissioners Regular Meeting on November 18, 2022

- Must be a minimum of 60" from exits and entrances.
- Umbrellas shall maintain seven (7) feet vertical clearance, eight (8) feet maximum
 diameter, have a weighted base and cannot extend beyond the perimeter of the designated
 outdoor dining area.
- Establishments using outdoor seating on public sidewalks shall have readily identifiable
 and visible property markers at the front, outer corners of their property.

220 FOLLOWING ARE NOT PERMITTED:

- 221 Use of full depth of the public sidewalk for outdoor dining is not permitted.
- 222 Parking spaces may not be used for pedestrian access routes (PAR).
- 223 Split outdoor dining areas are not permitted.
- 224 By example, having a pedestrian access route (PAR) bisect two outdoor dining areas for the
- 225 same dining establishment.
- 226 Parklets, or in-street dining areas, are not permitted.
- 227 No tables may be placed within 6' of a take-out window.
- 228 For dining establishments located within an alley, no outdoor dining areas shall be permitted on
- 229 public space, except for dining establishments fronting on public space.
- 230 Outdoor dining on public space is prohibited on the Boardwalk.
- 231 Overhead wiring over the pedestrian pathway is not permitted.
- 232 Overhead wiring affixed to street trees is not permitted.
- 233 Operational items, i.e. hostess stands, menu stands may not be permitted outside of the barriers
- 234 or outside of the designated outdoor dining area but shall not be placed within the PAR.
- 235 No tents or canopies are permitted.
- 236 Utilizing the full depth of the public sidewalk for outdoor dining.
 - Utilizing parking spaces for pedestrian access routes (PAR).
- Having split outdoor dining areas.
 - By example, having a pedestrian access route (PAR) bisect two outdoor dining areas for the same dining establishment.
- Using Parklets, or in-street dining areas.
- Establishing outdoor dining areas within an alley or on the Boardwalk.
- Affixing anything from the outdoor dining area to street trees or across the PAR.
- Encroachments into the PAR including umbrellas, heaters, or any other component of the outdoor dining space.
 - Operational items (i.e. hostess stands, menu stands, benches, etc.) outside of the designated outdoor dining area or anywhere else within the PAR.
- Tents or canopies.

250 EFFECTIVE DATES

- A license for outdoor dining on public property may be issued annually from January 1 to December 31.
- Outdoor dining may be suspended by the City Manager for community or special events, utility, sidewalk or road repairs, or emergency situations or violation of provision

Adopted: March 18, 2022 Amendments Proposed: November 17, 2022 **Commented [EM1]:** SM: Allow menu stands or other operational items to be placed outside of separation barriers provided the items are not located within the PAR or area beyond the PAR such as within the buffer between the PAR and the roadway?



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256	as determined necessary by the City Manager.				
257	• When the outdoor dining area is closed for the season				
258	1. The PAR is to be maintained clear of snow;				
259	2. The dining patio is not to be used for storage of materials other than tables and				
260	chairs;				
261	1.3. Operational items, e.g., hostess stands and menu stands, usually placed outside of				
262	the designated outdoor dining area shall be removed.				
263	When the outdoor dining area is closed longer than 30 consecutive calendar days or				
264	closed by the City Manager or Code Enforcement Officer, removal of tables, chairs,				
265					
266	removal of stated items from the public space is the responsibility of the restaurant				
267	owner/operator.				
268					
269	FEES				
270	• A <u>non-refundable fee</u> of \$150.00 shall accompany an <u>y new</u> application <u>or reapplication</u>				
271	seeking a license for outdoor dining on public space.				
272	• Upon granting of the license, the applicant shall pay an additional <u>non-refundable</u> annual				
273	fee of \$163.00 for non-alcohol establishments and \$325. Fees will not be pro-rated.				
274					
275	ENFORCEMENT				
276	• The City Code Enforcement Officer will be responsible for monitoring and enassuring				
277	compliance.				
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- The City Coc compliance. will be responsible for monitoring and enassuring

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311 312 Date: November 17, 2022

VIOLATIONS

Noncompliance with approved policy shall constitute grounds for withdrawal of the license authorizing establishment of an outdoor dining area on public space. An outdoor dining license may be suspended by the City Manager upon a finding that one or more conditions of this policy have been violated, the outdoor dining in not operated in a manner that is consistent with the approved license, the outdoor dining is being operated in a manner which constitutes a nuisance, that unduly impedes or restricts the movement of pedestrians, or that in any way is detrimental to the public health, safety or welfare of the residents of the city. • The notice of suspension will be in writing, setting forth specific reasons and providing an effective date. APPEALS Challenges to denial of a license authorizing establishment of an outdoor dining area on public space shall be in writing to the City Manager. **EVALUATION OF POLICY** The Commissioners and Building & Licensing shall develop criteria for evaluating the Outdoor Dining on Public Property Policy. Building & Licensing shall present a report at the request of the Mayor and Commissioners. LICENSING PROCEDURE FOR OUTDOOR DINING ON PUBLIC SPACE LICENSE APPLICATION 1. Authority to utilize outdoor dining areas on public space is by license issued on an annual basis. 2. Licenses are valid from January 1 through December 31 for the year issued. 3. Favorable issuance of a license to establish an outdoor dining area on public space is based on meeting all design manual policy criteria. 4. The City Manager may revoke a permit for failure to maintain compliance with the design manual policy criteria or failure of an establishment to observe City ordinances. 5. As part of the license evaluation, the Building and Licensing Department will conduct a design review of the proposed outdoor dining area to verify the designs are safe, that the materials are suitable, and that the design will not damage or restrict access to existing

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An outdoor dining license is conditional at all times.

sidewalks, street trees or other infrastructure.

- As a part of the design review, the Building and Licensing Department will also review
 the cumulative impact to the general area to verify that adequate space remains for the
 other sidewalk functions that exist at and around the site.
- 316 1) In granting a license the following factors also shall be considered:
- a) Whether the applicant has demonstrated that the establishment's primary purpose will be
 that of a restaurant.
- b) Whether the establishment meets all of the City's applicable zoning and licensing
 provisions.



Authors: Mayor Mills, Commissioner Gossett, Matt Janis, Howard Rothstein, and Evan Miller Topic: Proposed Edits to Design Manual for Outdoor Dining on Public Space Date: November 17, 2022 Presentation: Commissioners Regular Meeting on November 18, 2022 321 c) Whether the establishment would be a detriment to the peace, order and quiet of the 322 neighborhood and the City. 323 d) Whether the establishment will have an adverse impact on the neighboring properties or 324 on the City of Rehoboth Beach, considering the impact on traffic, parking, and noise. 325 e) Whether the applicant had made any false representation or statements to the City's 326 employees or the Commissioners in order to induce or prevent action by the City not only 327 in regard to the pertinent pending application under this policy, but also in regard to the 328 issuance of a building permit or business license for the subject establishment. 329 f) If proposed to be located within the State's right of way, whether such location has been 330 approved by the Delaware Department of Transportation in writing. If access from a State Road will be altered or blocked, whether the Delaware Department 331 332 of Transportation has approved the proposal in writing. 333 h) Whether proper access to the property for all emergency services will be maintained. 334 i) Whether the proposal complies with the Americans with Disabilities Act. 335 FEES 336 A fee of \$150.00 shall accompany an application seeking a license for outdoor dining on public 337 space. Upon granting of the license, the applicant shall pay an additional annual fee of \$163.00 338 for non-alcohol establishments and \$325 for restaurants serving alcohol (subsequent changes 339 would be subject to existing plan review fee and application processing fees CRITERIA FOR ANNUAL LICENSE AUTHORIZING OUTDOOR DINING ON PUBLIC SPACE 340 341 1. A current City-issued business license. 342 2. An approved Permit of Compliance for indoor food service operation, if serving alcohol. 343 3. If possessing a valid Delaware OABBC license, must abide by all existing rules and 344 regulations for the service of alcohol as directed by the Delaware Office of the Alcohol 345 Beverage Control Commissioner (OABBC). 346 4. Restaurants using dining areas on public space must meet all codes and regulations of all 347 City, State, and Federal Agencies, including but not limited to City of Rehoboth Beach 348 Code, State Fire Code, State Department of Public Health, Office of Alcohol Board 349 Control, American with Disabilities Act. 5. All applications for outdoor dining areas on public space received from establishments 350 351 with liquor licenses or applying for a liquor license, once approved by the City, will then 352 be provided to the Delaware Office of Alcohol Beverage Control for their approval. For 353 restaurants serving alcohol, a city outdoor dining on public space license becomes 354 effective only upon approval of state licensing by the OABC. 355 6. The outdoor dining license shall not be in effect unless and until the applicant files with 356 the City: 357 a. A certificate of liability insurance confirming that the applicant has procured a 358 policy of commercial general liability insurance issued by an insurance company 359 authorized to do business in the state of Delaware. The policy shall provide in substance that the insurer will defend against all claims and lawsuits which arise 360 361 and will pay any final judgment of a court of competent jurisdiction against the 362 City, its officers, agents, or employees. The insurance shall provide coverage in 363 an amount of not less than \$1,000,000.00 for each single occurrence. The policy 364 of insurance shall name both the applicant and the City of Rehoboth Beach as

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365	insured parties to the full amount of the policy limits. If the policy is not kept in			
366	full force and effect throughout the term of this sidewalk dining license, the			
367	license may be terminated by the City upon providing written notice of			
368	termination to applicant.			
369	b. A complete and valid waiver of indemnification agreement.			
370				



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Appendix A

Location	Minimum PAR
Rehoboth Avenue – 1 st Block	10'
Rehoboth Avenue – 2 nd Block	8'
Rehoboth Avenue – 3 rd Block to Canal Street	
Baltimore Avenue	
Wilmington Avenue	
North 1 st Street	
South 1 st Street	7,
North 2 nd Street	/
South 2 nd Street	
ake Avenue (between Rehoboth Avenue and	
Third Street)	
Christian Street	

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Two-Top Table Configuration

Appendix B



Property line, building façade or structure



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Appendix C

How do I determine if my restaurant can have outdoor seating on public space?

 Identify the outer edge of the Pedestrian Access Route (PAR). This is a line generally parallel to the street and which separates the main pedestrian route from the buffer which contains obstacles.



How do I determine if my restaurant can have outdoor seating on public space?

 Measure sidewalk depth from outer edge of pedestrian access route (PAR) to building façade or structure.





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How do I determine if my restaurant can have outdoor seating on public space?

 Subtract either 6 feet (for two-top table layout) OR 8 feet (for four-top table layout) from sidewalk depth.



How do I determine if my restaurant can have outdoor seating on public space?

 If balance meets or exceeds minimum PAR as determined by Building & Licensing, then the two-top or four-top table layout may be permissible if other criteria are met.

