

Ergonomic Food Services Standards

	Preferred	Required*
Flooring: friction coefficient of 0.5 or better, both wet and dry		X
Oven/stove control knobs located to minimize burn risk		X
Overhead reach heights for hanging pots should not exceed 72"	X	
Automated door opener	X	
Window in door of walk-in refrigerator or freezer		X
Minimize elevation changes between refrigerators and freezers and the production floor		X
Interior dimensions of the walk-in refrigerator should allow enough room for carts to be turned	X	
Shelving to accommodate products - 28"-62" high.		X
Storage of frequently accessed and/or heavier items at 36".	X	
Locate walk-in refrigerators and freezers close to the receiving and preparation area to reduce transporting distance	X	
Racking within the refrigerator or freezer should be equipped with adjustable shelving		X
Electrical outlets at working height of 36" or suspended retractable outlets over work areas		X
Adjustable sneeze guard or minimum of 10" clearance to pass dishes through the sanitary shield opening	X	
Consider overhead mirrors so that the patron in a wheelchair can see what food is available	X	
Consider work station design to accommodate right- and left-handed employee	X	
Provide lowerators (spring loaded platforms) for clean dishes and trays		X
Soaking tubs should be on a rolling cart with a pull plug drain	X	
Garbage receptacles should be on wheels or wheeled dollies		X
Consider a pump or shortening shuttle to move oil from kitchen to dock	X	
Oil tilt and tipping kettles to reduce lifting of large pots	X	
Built-in foot rests at work stations - recessed so as not to be a trip hazard		X
Hands-free sinks activated by foot pedals	X	
False sink bottoms to raise the working height		X
Space for parking carts		X

	Preferred	Required*
Carts: top shelf of cart should be at same height as counters		x
Angled bins for tray prep	x	
Automated ice makers on all fountains		x
Water spigot over stove to avoid carrying heavy pots of water		x
Slip resistant flooring considered where appropriate	x	
Utensil handles with neutral wrist design	x	
Checkout, point-of-sale: no center drawers to allow leg room; moveable receipt printer; scanners; scale accessible from both right and left sides of cashier	x	
Refrigerated salad bar unit that does not require ice	x	
When planning for location/space for money counting process, allow adequate space for observation behind person performing the counting; follow BJC ergonomic office standards for desk height/chair; safe to be positioned off floor		x

All Design and Construction projects should comply with any applicable Federal and/or State code, ADA requirements or any other requirement in order to accommodate conditions unique to the project. BJC Ergonomic Standards reflect the 5th-95th percentile population.

*Requirement exceptions must be approved by BJC Ergonomics.