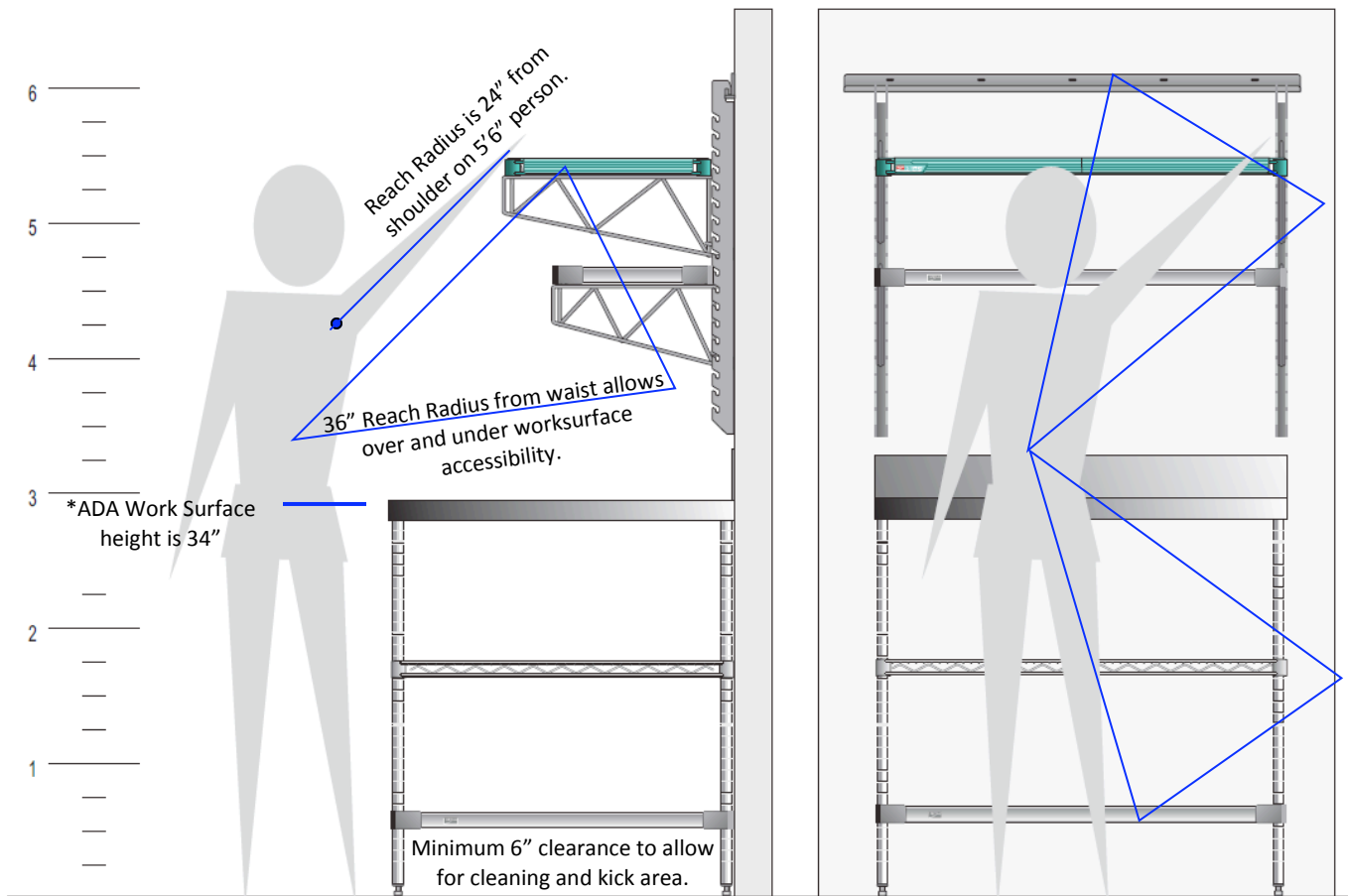


Well designed Workstations:

- Are adaptable to many tasks
- Allow for storage of supplies and utensils within reach (36" maximum)
- Allow for cleaning underneath
- Have a work surface height to be 34" (per ADA standards*)
- Are easy to clean



- Above the worksurface:
 - The upper shelf is deeper than the one below for easier front access due to the front edge being closer to the user
 - The lower shelf is solid to stop non food particles from reaching the worksurface
 - The lower shelf is narrow to allow for more head room and worksurface access.
- Below the worksurface:
 - Solid shelf on bottom protects items from floor cleaning splashes
 - Casters provide easy access to walls and floors for cleaning but non mobile workstations are more stable for some tasks (chopping, equipment usage etc)



* Information per Appendix A to part 1191— Americans with Disabilities Act
Accessibility Guidelines for Building and Facilities

