

ACCESSIBILITY AUDIT

Based on the United Methodist Church's accessibility manual

With many thanks to the United Methodist Church, who permitted us to freely use material from their comprehensive accessibility manual:

Accessibility Audit for Churches, 2nd edition
edited by the Rev. Kathy N. Reeves.

Remember, everyone whether they live with a disability or not, is unique. Therefore, it is impossible to make universal decisions about what accommodations will be completely welcoming to everyone. As with all reciprocal relationships, it is always important and appropriate to ask the people being welcomed what will work for them.

KITCHENS AND FOOD SERVICE

yes no

- 1. Is there at least one workstation in the kitchen that allows a person to work while sitting?
- 2. Is there at least one workstation in the kitchen that has 27 inches minimum height opening and 30 inches of width for wheelchair knee space?
- 3. Are kitchen implements chosen that allow people with weaker grip or use of one hand (such as soft, easy-grip implements) to participate in food preparation activities?
- 4. Are labels on kitchen cabinets and drawers in larger print (and Braille)?
- 5. Are there larger print cookbooks or recipes available?
- 6. Is lighting in the kitchen adequate for people with vision difficulties?
- 7. Is there at least 36 inch clear aisles so that people using wheelchairs or other mobility aids can move about freely in the kitchen?
- 8. When meals are served, are all ingredients listed some place so that people with dietary restrictions can be informed?
- 9. At potluck meals, does each food item (casserole, dessert, etc) have

ingredients listed on an index card or in some other way, so that people with dietary restrictions know what is in each dish?

- 10. Are volunteers available at buffet lines to assist people if they desire assistance?

- 11. Are buffet tables set up with at least 36 inches of space around them in order to allow for wheelchair access?