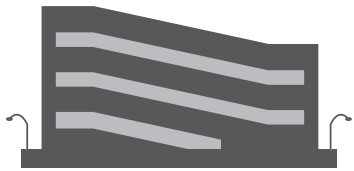
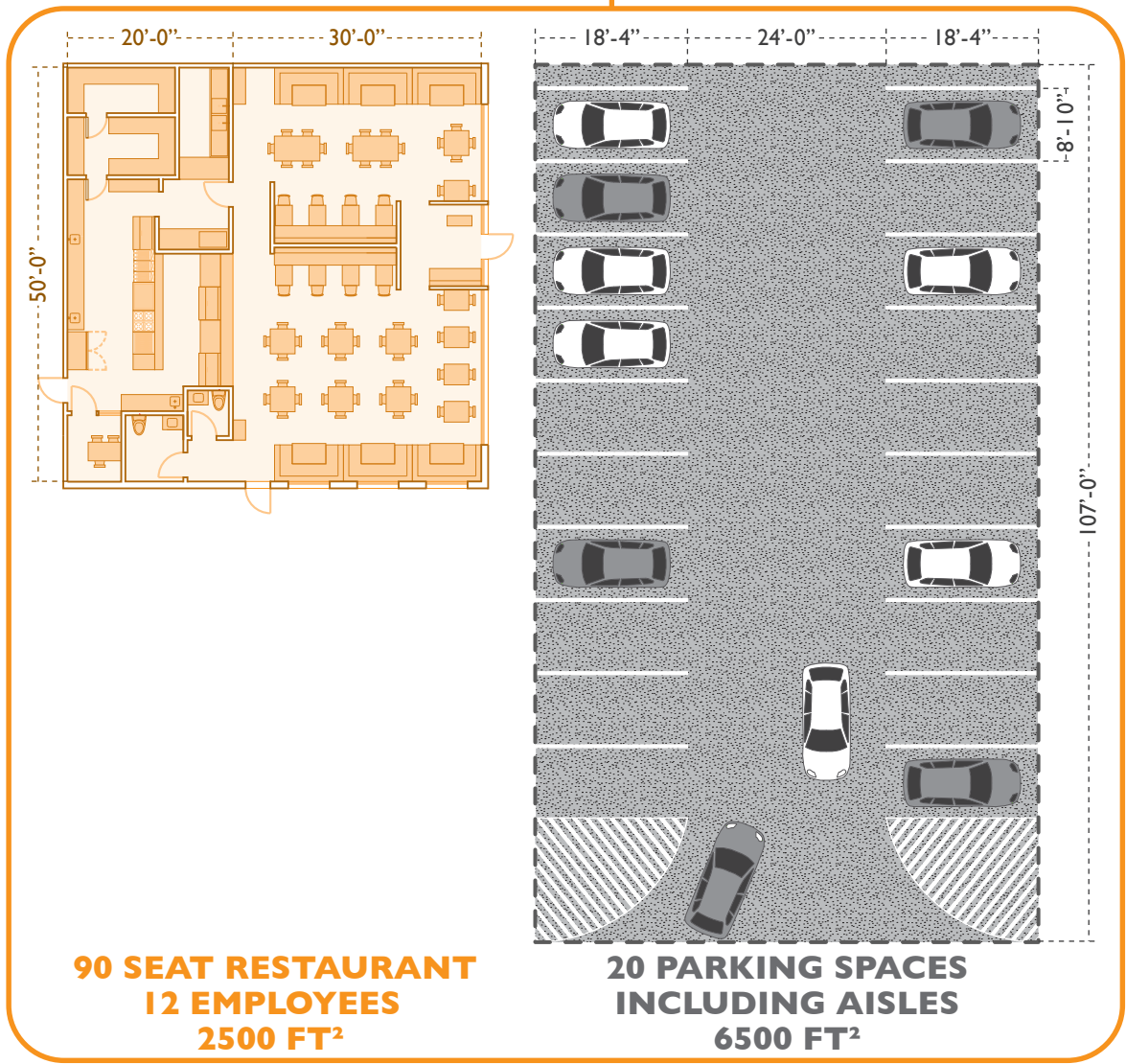
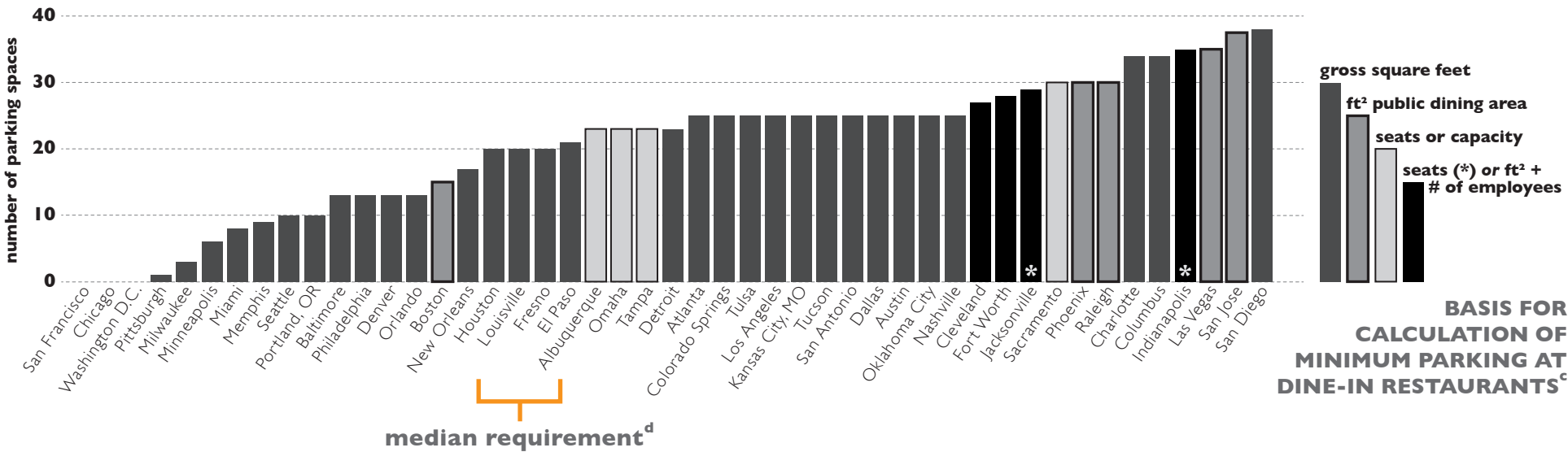
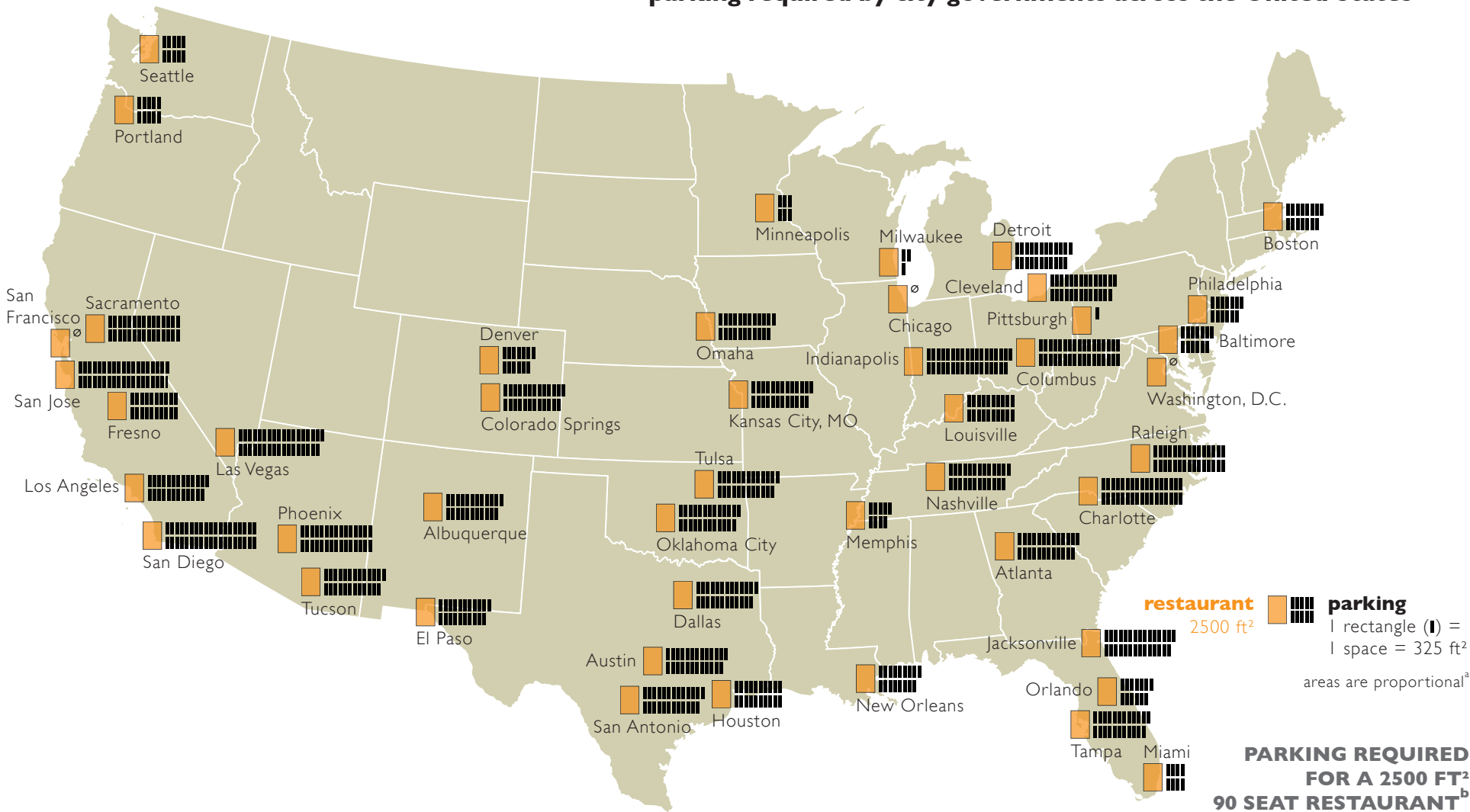


DINING SPACE VS PARKING SPACE



parking required by city governments across the United States



In order to build a new restaurant in almost any city in the United States, you must also build the minimum number of parking spaces required by local ordinance. Parking minimums deny businesses the ability to choose how to allocate their resources in a way that might better serve customers and generate revenue. Without parking mandates, restaurants might decide that parking spots that are only used rarely are not worth the cost of constructing and maintaining. These costs, along with the price of the real estate the parking occupies, are passed along to all customers equally, regardless of whether they arrived in separate vehicles, carpoled, or did not drive at all. Thus patrons who use other modes of transit subsidize the meals of driving customers. Minimum parking requirements mandate that everyone shoulder the cost of sprawl with every purchase they make. Additionally, parking minimums reduce competition by artificially raising the cost of starting a new business.

The graphs above show the requirements for major cities in the United States. While some cities specify lower minimums in certain zones or allow petitions for reductions on a case by case basis, the standard requirement before exceptions or reductions is shown. In rare cases where there is not a uniform standard, the highest standard has been used.

Off-street parking requirements exist to alleviate overcrowding of parking on the street, but perhaps cities should find ways to better manage their own property rather than forcing restaurants to build parking lots over twice the size of the buildings they accompany.

- a - parking area includes space between ■ symbols
- b - a list of the pertinent sections of each city's municipal code (with links) can be found at: <http://graphingparking.wordpress.com/sources/>
- c - calculations are based on a full service restaurant with 2500 gross square feet, 1500 ft² of dining space and 1000 ft² of kitchen and support space with 90 seats (16 2/3 ft² dining space per seat), and 12 employees during the largest shift; the 11th edition of *Architectural Graphic Standards* estimates that each diner in a full service restaurant requires between 15 - 18 ft² of dining space per seat. (pp. 557)
- d - median of cities that use gross square feet to calculate minimum parking