

Sec. 106.42.080. - Drive-Through Facilities

Where allowed by Article 2 (Zoning Districts and Allowable Land Uses), drive-through facilities shall comply with the requirements of this Section.

A. *General standards.*

1. *Design objectives.* A drive-through facility shall be designed and operated to mitigate problems of congestion, excessive pavement, litter, and noise.
2. *Limitation on location.* A drive-through facility shall be planned and designed to minimize its visibility from a public right-of-way.
3. *Screening.* The drive-through aisle and stacking area shall be screened from the view of the street by a combination of decorative low walls, berming, and landscaping, as determined by the review authority.

B. *On-site circulation standards.* A drive-through facility shall be provided internal circulation and traffic control as follows:

1. *Drive-through aisle design.*
 - a. The entrance and exit of a drive aisle shall both be a minimum of 25 feet from any driveway providing access to the site from a public street.
 - b. Each drive aisle shall be designed with a minimum 10-foot interior radius at curves and a minimum 10-foot width.
2. *Stacking area.* A clearly identified area shall be provided for vehicles waiting for drive-through service that is separated from other on-site traffic circulation on the site.
 - a. *Location.* A stacking area shall not be located adjacent and parallel to a street or public right-of-way, unless the review authority determines that there is no feasible alternative.
 - b. *Capacity.* A drive-through aisle that provides access to a service window shall be designed to provide the following length of stacking space, measured from the service window to the entry point into the drive-through lane.
 - (1) *Restaurants.* An aisle accessing a food service window (ordering or pickup, whichever occurs first in a drive through aisle) shall be designed to provide at least 120 feet of stacking space.
 - (2) *Other retail and service businesses.* An aisle accessing a retail pick-up or service window for a business other than a restaurant shall be designed to provide at least 80 feet of stacking space.
 - (3) *Additional stacking area.* The review authority may require stacking area in addition to that required by Subsections B.2.b(1) and b(2) where it determines that the proposed use will generate more customer vehicle

traffic than the above requirements will accommodate.

- c. *Traffic control.* A stacking area shall be separated from other traffic by concrete curbing or landscaping on at least one side of the lane.
 3. *Exceptions.* The review authority may approve alternatives to the requirements of Subsections B.1 and B.2 where it first finds that the alternate design will, given the characteristics of the site, be equally effective in ensuring on- and off-site pedestrian and vehicular traffic safety and minimizing traffic congestion.
- C. *Building design.* The review authority shall require that the proposed building:
1. Incorporate architectural features that clearly identify pedestrian entrances to buildings, and provides safe and convenient pedestrian access to the entrances;
 2. Use upgraded building materials and design as necessary to offset the negative influence of the additional pavement on overall project appearance;
 3. Include a canopy or trellis-like feature over ordering and pick-up windows; and
 4. Include an outdoor seating/plaza area for food consumption.
- D. *Landscaping.* The review authority shall require on-site landscaping it determines is necessary to offset the extensive pavement devoted to auto use on the site.
- E. *Signs.* Each entrance to, and exit from a drive-through aisle shall be clearly marked to show the direction of traffic flow by signs and pavement markings or raised curbs.