



# PENNBOC REGION 6 - TRAINING EVENT

## 2021 IBC Accessibility and Usability: Commercial and Residential

### November 7, 2024



#### Course Outline:



**Training focus:** minimum requirements for new or existing construction of accessible commercial facilities for compliance with the **2021 International Building Code** and **ICC A117.1-2017** Including the design, plan review and inspection of commercial buildings to ensure that people with physical impairments, visual impairments and hearing impairments can use the facilities.



**Presenter: Kim Paarlberg, Senior Staff Architect in Technical Services with the ICC**

Kims experience with ICC includes code development, providing code interpretations, code commentary and publication articles. Kim is ICC representative for development of the ICC A117.1 Before joining ICC, Kim worked as a structural engineer and architect and is a member of the Indiana Steering Committee for the Great Lakes ADA Center which facilitates dispersal of information and technical assistance for ADA.

#### Brought to you by:

**Pennsylvania Building Officials Conference, Region 6**

**Venue provided by:**

>> Franklin Park Borough

**In association with:**

- >> International Code Council (ICC)
- >> Commonwealth Building Officials
- >> Independent Alliance of the Electrical Industry
- >> AIA Pittsburgh



**Date:** November 7, 2024

**Location:** Franklin Park Borough Activity Center  
Blaine's Way  
Sewickley, PA 15143  
[Direction Link](#)  
<https://tinyurl.com/2y2h3s7s>



#### Schedule:

**7:30 -8:00 AM Registration**

**8:30-Noon Kim Paarlberg, "2021 IBC Accessibility and Usability"**

**Noon - 1:00 PM Lunch** (Fill out attached menu and drop off at registration desk)

**1:00 – 3:30 PM Kim Paarlberg, "2021 IBC Accessibility and Usability", continued**

**Fees:** PENNBOC members \$ 20.00 (includes lunch and refreshments)  
Non-PENNBOC members: \$ 30.00 (includes lunch and refreshments)

**Continuing Education Credits** ICC PPP 6 hours  
Accepted by the Pennsylvania Department of Labor & Industry

**Contact / Facilitator:** Evan Russell [erussell@ross.pa.us](mailto:erussell@ross.pa.us)

**Registration** Registration closes November 1, 2024  
Space is limited- First come, first served. Limited to 75 registrants.  
[Sign up on-line only](#)  
<https://tinyurl.com/4w77byjy>



PLEASE FILL OUT MENU AND SUBMIT AT TRAINING LOCATION

NAME \_\_\_\_\_

GINO BRO'S PIZZA BAR

713 MAIN STREET

PGH, PA 15215

412-781-4466

PLEASE LIMIT YOUR SELECTION TO JUST ONE LUNCH ITEM.

SMALL 10" (6 CUT) PIZZA

CHOOSE YOUR SAUCE

- TRADITIONAL RED
- WHITE GARLIC SAUCE
- RANCH SAUCE
- MILD BUFFALO SAUCE
- HONEY BBQ SAUCE
- OLIVE OIL

CHOOSE YOUR TOPPINGS (LIMIT OF 2 TOPPINGS)

MEATS

- PEPPERONI
- ITALIAN SAUSAGE
- BACON
- HAM
- SALAMI
- CAPICOLA
- MEATBALLS
- STEAK
- CHICKEN

SEAFOOD

- CRABMEAT
- SHRIMP
- ANCHOVIES

VEGETABLES

- FRESH MUSHROOMS
- GREEN PEPPERS
- MILD PEPPERS
- TOMATOES
- RED ONIONS
- BLACK OLIVES
- SPINACH
- PINEAPPLE
- BROCCOLI
- ARTICHOKE HEARTS
- ROASTED RED PEPPERS

CALZONES

- ITALIAN CALZONE (PEPPERONI, CAPICOLA, HAM, SALAMI, RICOTTA, MOZZARELLA, SAUCE)
- STEAK CALZONE (STEAK, ONIONS, PEPPERS, MUSHROOMS, RICOTTA, MOZZARELLA, SAUCE)
- SEAFOOD CALZONE (SHRIMP, CRABMEAT, GARLIC, MOZZARELLA, RICOTTA, GARLIC SAUCE)
- SPINACH AND FETA (SPINACH, GARLIC, MOZZARELLA, FETA, RICOTTA, GARLIC SAUCE)

HOAGIES

- ITALIAN
- STEAK
- MEATBALL
- BUFFALO CHICKEN
- BBQ CHICKEN
- SEAFOOD
- SPINACH AND FETA

SALADS

CHECK OFF ANYTHING YOU DO NOT WISH TO HAVE ON YOUR SALAD

- CHEF SALAD
- ICEBERG LETTUCE
- ANTIPASTO SALAD
- SPRING MIX
- CHICKEN SALAD
- TOMATOES
- STEAK SALAD
- ONIONS
- GYRO SALAD
- CUCUMBERS
- PEPPEROCINI
- FRIES (ONLY ON STEAK AND CHICKEN SALADS)

DRESSINGS FOR YOUR SALAD

- HOUSE ITALIAN
- HOUSE RANCH
- FRENCH
- BLUE CHEESE
- BALSALMIC
- GREEK

GYROS

- LAMB GYRO
- CHICKEN GYRO

CHECK OFF ANYTHING YOU DO NOT WISH TO HAVE ON YOUR GYRO

- LETTUCE
- TOMATO
- ONIONS
- GYROS SAUCE ON THE SIDE