



## ENVIRONMENTAL HEALTH PLAN CHECK PROGRAM



### LOS ANGELES COUNTY ENVIRONMENTAL HEALTH

#### Guidelines for Permanently Installed Outdoor Alcohol Beverage Bars January 2010

#### I. BACKGROUND

Historically, outdoor beverage bars have been approved in some jurisdictions under local policy. This type of installation has gained widespread acceptance and patronage by the public who like to enjoy the California climate on a patio, or at the side of a pool or spa, while being served food or drink. The California Health and Safety Code requires that each food facility, except produce stands and swap meet prepackaged food stands, be fully enclosed in a building meeting specified criteria. Traditionally, outdoor dining areas, open-air barbecue facilities, and outdoor displays that meet specified requirements, have been excluded from this requirement. Outdoor beverage bars, as defined below and which meet the specified criteria, may be excluded from enclosure requirements. These guidelines are designed to help ensure the safest and most sanitary operation of permanently installed outdoor beverage bars.

#### II. DEFINITIONS

**Outdoor Alcohol Beverage Bar:** An unenclosed facility operated on the same property as, contiguous with, or in reasonable proximity to, and in conjunction with and by, a fully enclosed permanent food facility where alcoholic beverages are prepared out of doors.\* This includes bars in dining areas which are within the boundaries of the permanent food facility enclosure, but in which one or more of the wall/door enclosures is capable of being opened up rendering the bar as "open air"; i.e., roll-up doors/windows, nano doors, large windows, etc.

\*Nonalcoholic beverages may also be prepared out of doors in conjunction with the alcoholic beverages.

1. **Permanently Installed Outdoor Beverage Bar:** An outdoor beverage bar that has permanently installed equipment, plumbing, and facilities.
2. **Portable Outdoor Beverage Bar:** An outdoor beverage bar that is readily movable for cleaning and storage. Plans for portable bars shall be submitted to the Vehicle Inspection Program.

#### III. STRUCTURAL REQUIREMENTS

- A. **Plans:** Any person proposing to build a permanently installed outdoor beverage bar shall submit plans to the Environmental Health Plan Check Program, as well as the local Building Department, for review and approval. Any new construction, alteration, or remodeling shall be in accordance with all applicable health and local building codes.
- B. **Location:** Outdoor Beverage Bars shall be located on the same property as and contiguous with, or in reasonable proximity to, a fully enclosed permanent food facility. The general placement of the bar shall be in a location that reduces the potential adulteration of the beverages served. To the maximum extent possible, the location shall be free from dust, dirt, vermin, animals, birds, unnecessary handling, overhead leakage, or other potential contaminants.

- C. **Enclosure of the bar:** During non-operating hours and periods of inclement weather, the bar must be totally enclosed to exclude vermin, dust, dirt, moisture, animals, birds, leakage, or other potential contaminants. The materials used to enclose the bar must be of solid, durable, nonabsorbent, and easily cleanable construction.
- D. **Overhead protection:** Overhead protection shall be provided that fully extends at least 12 inches horizontally beyond all food, beverages, condiments, equipment, food contact surfaces, work areas, storage areas, and any other areas or equipment associated with the outdoor beverage bar. The overhead protection shall be of solid, durable, nonabsorbent, and easily cleanable construction.
- E. **Physical separation between the bar area and the rest of the food facility:** Any doors, walls, and/or windows separating the bar area (whether within a dining area or not) from the rest of the food facility must render the food facility fully enclosed to exclude vermin, dust, dirt, animals, birds, or other potential contaminants. The doors, walls, and windows must be of solid, durable, nonabsorbent, and easily cleanable construction. Doors shall be rated for exterior installation and self-closing. Operable windows, which must be fitted with a tight-fitting fly screen (16-mesh), are not approved at food handling, utensil washing, or food/utensil storage areas.
- F. **Adjacent floor areas:** Flooring material immediately adjacent to and within a five foot radius of the outdoor beverage bar shall consist of materials that are impervious and easily cleanable.
- G. **Toilet facilities:** At least two separate toilet facilities, one for each sex, shall be provided within the food facility structure for use by the employees and patrons. Each toilet facility shall have at least one water flush toilet, and the men's facility shall have at least one urinal. These facilities shall meet the following criteria:
1. Be kept clean, sanitary, and in good repair.
  2. Be under the constant and complete control of the permit holder of the fully enclosed permanent food facility.
  3. Be located within 200 feet in travel distance of the outdoor beverage bar.
  4. Be located where patrons do not pass through food preparation, utensil washing, or storage areas to reach the toilet facilities.
  5. Be equipped with approved hand washing facilities.
  6. If the food facility has multiple levels on which alcoholic beverages are consumed, additional toilet facilities shall be required. One level shall have the two separate facilities, one for each sex, and the other floors shall have at least one unisex facility.
- H. **Sinks:**
1. **General:** All sinks shall be permanently plumbed to an approved wastewater disposal system and supplied with hot and cold water lines.
  2. **Bar warewash sink:** A minimum three compartment bar sink with two integral drain boards shall be located within the bar.
  3. **Dump sink:** A dump sink shall be located within the bar when needed to empty contents of used pitchers and/or glasses.
  4. **Hand wash sink:** A hand wash sink shall be located within the bar.
  5. **Janitorial sink:** A janitorial sink shall be provided on the same floor level as and within 100 feet in travel distance of the outdoor beverage bar.
  6. **Splash guards:** Splash guards at least 6" high shall be provided between sinks and adjacent equipment. If the janitorial sink is provided within the bar, its splash guard shall be at least 18 inches high.
- I. **Hot water:** All sinks shall be provided with potable hot and cold running water under pressure through a mixing valve. If the water heater is greater than 60 feet away from the furthest plumbing fixture, a recirculation pump shall be provided.

- J. **Liquid waste:** All equipment, such as ice machines, ice bins, refrigeration units, bar sinks, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor which is plumbed to an approved wastewater disposal system.
- K. **Plumbing:** All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances.
- L. **Equipment:** All food and utensil related equipment shall be certified or classified for sanitation by an American national Standards Institute (ANSI) accredited certification program. In the absence of an applicable ANSI sanitation certification, food and utensil related equipment shall be approved by Los Angeles County Environmental Health.
- M. **Storage:** Additional, adequate, and suitable facilities shall be provided for the storage of beverages, food, and utensils used in the operation of the outdoor beverage bar. These facilities shall be located within the boundaries of the permanent food facility and are in addition to the adequate storage required for the operation of the permanent food facility.
- N. **Floors:** The floor surface shall be smooth and of durable construction and nonabsorbent material that is easily cleanable. The floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch (10 millimeter) minimum radius coving and shall extend up the wall at least 4 inches (10 centimeters).
- O. **Walls:** Wall areas adjacent to bar sinks and areas where beverages are prepared shall be of a durable, smooth, nonabsorbent, light-colored, and easily cleanable surface.
- P. **Lighting:** At least 20 foot-candles of light shall be provided during operating hours and 50 foot-candles during periods of cleaning.

#### IV OPERATION REQUIREMENTS

Outdoor beverage bars shall be operated and permitted in the same name as, and under the constant and complete control of, the Permit Holder of the enclosed food facility. The food facility must be a bona fide public eating place as defined by sections 23038, 23038.1, and 23038.2 of the Business and Professions Code. For the purposes of this policy, a bona fide public eating place includes eating places with limited menus. The Permit Holder is required to be a licensee, as defined by section 23009 of the Business and Professions Code, performing under authority of a license issued pursuant to the Alcohol Beverage Control Act for the outdoor beverage bar.

#### V OPERATING CONDITIONS

- A. **General:** An outdoor beverage bar may not be operated under conditions such as inclement weather, which may cause the food, utensils, or equipment to become contaminated or adulterated.
- B. **Food and beverage preparation:** All food, other than beverages, shall be prepared inside the approved fully enclosed food facility. All beverage preparation shall be conducted within a food compartment and is limited to those beverages that are for immediate service, in response to an individual consumer order, and that do not contain frozen milk products.
- C. **Condiments:** Drink condiments may not be sliced or otherwise prepared at an outdoor beverage bar. They shall be dispensed from approved containers equipped with tight-fitting securely attached lids or other suitable protective devices. The lids must be kept closed when condiments are not being dispensed.
- D. **Ice:** Ice machines, ice bins, and jockey boxes must be equipped with tight-fitting lids, which shall be kept closed when ice is not being dispensed. Scoops shall be provided at each ice dispensing equipment and shall be protected from contamination.
- E. **Glassware:** Glassware and all drinking related utensils must be stored in such a manner so as to protect them from contamination. Although glassware may be utilized at outdoor beverage bars, the use of glassware around a swimming pool or spa is not recommended due to the potential hazards of broken glass.