



A Tradition of Stewardship
A Commitment to Service

Outdoor Beverage Bars

An outdoor beverage bar is a remotely located operation that is to be conducted on the same property as, in reasonable proximity to, and in conjunction with and by, a fully enclosed, permitted, permanent food facility (See CalCode, Section 113899). An outdoor beverage bar cannot be permitted alone.

The following applies to Outdoor Beverage Bars:

1. Outdoor Beverage Bar service is restricted to:
 - a. Alcoholic and nonalcoholic beverages. This may include nonpotentially hazardous ingredients such as drink condiments
 - b. Whole, uncut produce
 - c. Prepackaged, nonpotentially hazardous foods
2. Drink condiments and all other food must be prepared inside the permanent food facility. Drink condiments shall be dispensed from approved containers equipped with tight-fitting attached lids or other suitable protective devices. The lids must be kept closed when condiments are not being dispensed.
3. Food, including beverages, shall be protected at all times.
4. Only equipment consistent with an Outdoor Beverage Bar is allowed. Preparation sinks, knives and cutting boards shall be located in the permanent food facility only.
5. Glassware may be utilized at outdoor beverage bars. However, due to the potential hazard of broken glass, the use of glassware around a swimming pool or spa is not recommended. Glassware and all drinking-related utensils must be stored in such a manner so as to protect them from contamination.
6. Ice machines and ice bins must be equipped with tight-fitting lids, which are kept closed when ice is not being dispensed. Scoops must be provided at all ice machines and ice bins and shall be protected from contamination.
7. A permanently plumbed hand sink with hot and cold running water shall be provided in the outdoor beverage bar.
8. Warewashing facilities shall be located in the adjacent permanent facility in reasonable proximity to the outdoor beverage bar. Alternately, warewashing facilities may be installed within the outdoor beverage bar.
9. Liquid waste from equipment such as manual warewashing sink, warewashing machine, ice bins, etc must drain indirectly to a floor sink or other approved method.
10. All surfaces, equipment, utensils, etc. must meet requirements of CalCode.
11. Before plans will be approved for an Outdoor Beverage Bar, the permit holder of the permanent food facility shall submit standard operating procedures for approval. The procedures must include:
 - a. Information on all food products that will be handled and dispensed.
 - b. Methods of food preparation and handling.

- c. Methods and schedules for cleaning utensils, equipment, structure and disposal of refuse.
 - d. Transportation of food (beverages) between the permanent food facility and the outdoor beverage bar to prevent contamination.
12. Adequate lighting must be provided in accordance with CalCode, Section 114252.
 13. Overhead protection must extend over all food handling areas.
 14. During non-operative hours and/or periods of inclement weather, the Outdoor Beverage Bar operation shall be completely enclosed to exclude vermin. Mobile beverage bars and all food and utensils handled at mobile beverage bars must be stored inside the fully enclosed permanent food facility during non-operative hours and/or periods of inclement weather.