**SPIRITS, BEER, AND WINE RESTAURANT REQUIREMENTS**

The following is an outline of the food service, kitchen equipment, and floor space requirements for a Spirits, Beer, and Wine Restaurant liquor license.

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| **Questions? Please call the customer service desk at (360) 664-1600** |

**Food Service and Kitchen Equipment Requirements:**

* Maintain a menu offering at least four complete meals. A complete meal means:
* An entrée with at least one side dish available to order. Side dishes must be offered and available to order with the entrée, but are not required to be included; ***or***
* A combination of small plates that are intended to be ordered many at a time or on a rolling basis throughout the meal service.
* The main course of a meal is an “entrée.” Examples of entrees include, but are not limited to, fish, steak, chicken, pork, pasta, pizza, burgers, pho, sushi, street tacos, tikki masala, quiche, seafood salad, Cobb salad, chef’s salad, sandwiches and breakfast items. Entrees do not include snack items, or consist solely of precooked frozen food that is reheated, nor do they consist solely of carry-out items obtained from another business.
* Examples of side dishes are soups, vegetables, salads, potatoes, beans, rice, naan, couscous, irio, fruit, bread, banchan, and other similar dishes. Garnishes such as, but not limited to, pickles, salsa, and dips do not qualify as side dishes.
* Complete meals must be prepared on the restaurant premises. (Preparation does not consist solely of plating).
* A menu must be available to customers.
* The food items necessary to prepare complete meals must be kept on the premises and must be edible.
* If the premises is 100% dedicated dining (no lounge or game rooms), complete meal service must be available at all times liquor is available for sale, service and consumption.
* Restaurants with less than 100% dedicated dining must provide complete meals for a minimum of five hours per day between 8am and 11pm, at least three days per week, plus any other day liquor is sold or served.
* The hours of complete meal service must be conspicuously posted on the premises or listed on menus.
* A chef or cook must be on duty during complete meal hours.
* Outside the hours complete meals are served, minimum food service must be available any time liquor is sold or served:
	+ Minimum food service means that menu items such as sandwiches, salad, soup, pizza, hamburgers, fries, savory pies, tacos, dumplings, fried rice, and other similar items are available to order.
	+ Snacks such as peanuts, popcorn or chips do not meet the limited food service requirement.
	+ Notice of the availability of limited food service must be conspicuously posted or listed on menus.

 The restaurant must maintain the kitchen equipment necessary to prepare the complete meals.

**Floor Space Requirements:**

* If persons under 21 years of age are planned customers of your business, you must have at least one area dedicated to dining which amounts to no less than 15% of the total customer service area. This area may not contain games or other amusement devices. Additional dining spaces, whether part of the dedicated dining area or other separate areas, are encouraged but not required. Minors must be able to access restrooms without passing through a lounge or other age-restricted area.
* Restaurants that have less than 15% of their total customer service area dedicated to dining must exclude persons under 21 years of age (including all employees under 21) from the entire premises. The licensee must pay the $2,000 annual license fee and is required to post “minor prohibited” signage.
* Persons under 21 years of age are not allowed in games rooms after 11 p.m. unless liquor service in the game room is discontinued. Exceptions may be requested as an added activity by writing the Licensing and Regulation Division of the Liquor and Cannabis Board. The letter should outline the exact nature of the request, and include how you plan to control or prohibit minor’s access to alcohol.
* If there is live music, karaoke, patron dancing, live entertainment, or contest involving physical participation by patrons in the dedicated dining area after 11:00 pm, the licensee must either: a) Request Board approval to reclassify the dining area to a lounge for the period of time that live entertainment is conducted, thus restricting minors during that time; or, b) Notify the Board’s Licensing division in writing at least 48 hours in advance that the sale, service and consumption of liquor will end in the dedicated dining area after 11 p.m.. Request notifications may cover one event or a series of reoccurring events over a period of time.
* The primary public entrance must open directly into the dedicated dining area or a neutral area (such as a lobby, foyer or waiting room) from which the dedicated dining area is directly accessible. The primary entrance is determined by the street address of the premises.
* Restrooms must be accessible from the dedicated dining area without passing through the lounge or other restricted area.
* There must be clear demarcations between dedicated dining areas and areas classified as off-limits to minors. Demarcation options are listed in WAC [314-02-025](https://apps.leg.wa.gov/wac/default.aspx?cite=314-02-025).
* Board approved “Minor Prohibited” signs must be posted and clearly visible to patrons who are inside and approaching the area(s) classified as off-limits to minors.

**You will be asked to submit floor plans, drawn to scale, to include the following information:**

* + North arrow indicator 🡹;
	+ All areas must be labeled according to their use; e.g., dining, lounge, gaming, kitchen, restrooms, dance floor, etc.;
	+ Location and description of demarcations that separate dedicated dining areas from areas classified as off-limits to minors;
	+ Location of doors, windows, walls, etc.;
	+ All entrances and exits including a description of where they enter from (i.e. common area, neighboring business, street name, alley, parking lot, etc.);
	+ Furniture location and type (tables, chairs, booths, bar, service bar, pool table, etc.);
	+ Location of alcohol taps, displays and storage areas;
	+ Kitchen layout with equipment (i.e., stove(s), refrigeration, sinks, etc.);
	+ Outside service areas including furniture. Outside seating must be an enclosed area that is contiguous to (touching) the licensed business, or located on the same property or parcel of land as the licensed business. The barrier must be at least 42” high and openings into this area cannot exceed a total of 10 feet per side.