

Outdoor Beverage Dispensing

PUBLIC HEALTH REASONS:

Outdoor beverage service has the potential to increase the risk of contamination of food, drink, and equipment from insects, dust, birds, overhead leakage, or other potential contaminants. In order to minimize the risk to the public, outdoor beverage service must be designed, constructed, and operated in a manner that meets food protection standards. All food shall be protected from customer handling, coughing, sneezing, or other contaminants by use of sneeze guards, shields, covers, or other approved effective barriers. The facility must have frequent and thorough cleaning & sanitizing schedules, a plan to minimize pests, and continuous monitoring by food service employees during hours of operation.

FOOD CODE, OAR 603-25-0030, CHAPTER 3-201.18

Outdoor bars have gained wide-spread acceptance and patronage by the public who like to enjoy warm summer weather and the informal atmosphere of an outdoor bar. However, there are some regulations that must be followed to ensure that necessary food safety practices are met.

There are two options allowed for beverage service outside of the licensed food establishment:

1. A portable bar or beverage cart; or
2. A permanently constructed outdoor facility that meets the same requirements as those inside the food establishment.

For any outdoor dispensing operation, plans must be submitted to the ODA Food Safety Program prior to construction. This type of activity may only be done in conjunction with a licensed food establishment that can provide support services. These types of operations are considered secondary to the operation of the main, fixed food service establishment. Dispensing of beverages is only intended for the patrons of the establishment, not to customers on the street.

FACILITY/STRUCTURE

- All surfaces must be smooth and easily cleanable, including flooring.
- Grass and/or dirt flooring is not allowed.
- The water source and wastewater disposal must be approved.
- Permanent overhead protection must extend past the food service area and be constructed of solid, durable, non-absorbent, and easily cleanable construction. However, an awning is permitted for a temporary setup.
- During non-operation hours, the bar and all food, utensils, equipment and other items must be protected from contamination.
- Plumbed hand sink is required for permanent facilities. A temporary handwash setup is allowed for portable bars.
- All exterior surfaces must be cleaned daily before opening.



**OREGON
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Created 9/20

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FOOD PREPARATION/SERVICE

- All food preparation must be conducted within the main, licensed food establishment, such as slicing lemons and other garnishes. Adding ingredients to drinks, like milk to a White Russian or pre-chopped ingredients for a smoothie would be allowed.
- Any type of beverage may be dispensed from the outdoor location, including blended drinks, granitas and espresso.
- Consumers may serve themselves from beverage dispensing units that meet the code, such as soda dispensing machines (4-204.13).
- The operation must be monitored by employees at all times.
- Coolers/ice chests are not allowed.

STORAGE

- All food must be removed from the bar at the end of daily operation unless refrigeration units can be secured or protected.
- Equipment and single service items may remain outside if they are in securely locked, weatherproof and rodent-proof cabinets.

