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## **OPEN-AIR DINING ADDENDUM**

This document is an addendum to the Ventura County Environmental Health Division Plan Check Guide for Food Facilities (Guide). The requirements listed below are specific to open-air dining areas and are in addition to those requirements stated in the Guide for all food facilities.

Open-air dining differs from outdoor dining in the following.

- 1. Open-air dining areas have permanent roofs and at least one permanent wall.
- 2. Open-air dining areas share a wall with the food preparation area or a fully enclosed dining area.
- 3. Open-air dining areas have solid doors and walls which fully enclose the facility when it is not in operation to preclude vermin and insect entry.
- 4. Open-air dining areas may have open windows or doors without screens only when the facility is in operation. Windows and doors must be closed when the facility is not in operation.

## A. Requirements for food facilities with open-air dining areas

- 1. The food preparation, food storage, ware washing, janitorial, and employee changing areas shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure. No food preparation may occur in the open-air dining area except as noted in #2 and #6 below.
- Customer self-service areas (salad bar, salsa bar, condiment bar, buffet line, etc.)
  cannot be located in the open air dining area. These areas must be fully enclosed
  in a building consisting of permanent floors, walls, and an overhead structure.
   Self-service beverage/ice dispensing machines are allowed.
- 3. All doors leading to the outside of the food preparation, food storage, ware washing, janitorial, and employee changing areas are required to be self-closing, and be constructed to exclude the entrance of insects and vermin.
- 4. An approved pass-thru window may be installed between the cook's line/food preparation area and the open air dining area. See the Guide for specifications.
- 5. The open-air dining area must have solid doors and walls which fully enclose the facility when it is not in operation to preclude vermin and insect entry.

6. Server stations are limited to storage and dispensing of ice and non-potentially hazardous beverages in closed pitchers only (such as water, iced tea, etc); along with condiments in closed containers, and dining utensils. 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 bins and shall be protected from contamination. Bulk beverage/ice dispensing machines may be allowed.

## B Requirements for a bar section located within an open-air dining area

In addition to the requirements in the Guide for bar areas, the following additional requirements must be met for those located in an open-air dining area.

- 1. The bar section shall be placed in a location that reduces the potential adulteration of beverages served at the establishment. To the maximum extent possible, the location shall be free from dust, dirt, vermin, animals, birds, unnecessary handling, overhead leakage, or other contamination. Overhead protection shall be provided that fully extends over all beverages, condiments, utensil holding facilities and equipment associated with the bar section. The overhead protection shall be of solid construction and extend at least 12 inches horizontally beyond all equipment, work, and storage areas.
- 2. During non-operating hours and periods of inclement weather, the bar section must be totally enclosed to exclude vermin.
- 3. 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.
- 4. Drink condiments may not be sliced or otherwise prepared at the bar section. They 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.
- 5. All food, other than beverages, shall be prepared inside an approved, fully enclosed food facility.