



**August 20, 2020**

**Important: Updated Food Menu Guidance to Resume Indoor Seating at Breweries**

We've been working with the Governor's office, Liquor & Cannabis Board, State Department of Health and other impacted industry associations to adopt updated guidelines for breweries, wineries, distilleries, and taverns. As a result of this work, the LCB has issued a new guidance document outlining food menu requirements for indoor seating for breweries, wineries, distilleries, and taverns.

These food menu requirements do not apply to outdoor service. No food menu is required for breweries offering only outdoor service.

In order to resume indoor dining, breweries must meet the following requirements:

Offer no less than three menu items meeting the food types as required under the Safe Start guidelines (such as sandwiches, salad, soup, pizza, hamburgers, fry orders, or substantial hors d'oeuvres/appetizers)

Obtain any required food service permit/license from their local jurisdiction

Foods may be fresh, processed, commercially pre-packaged and ready to eat, or frozen

No additional handling or preparation is required beyond what is allowed under a brewery, winery, distillery, tavern, or private club licensee's local food handling permit

Breweries, wineries, distilleries, taverns, and private clubs may purchase items from a caterer, licensed food preparation/packaging operation (restaurant) for resale, as long as local health departments allow for this type of sale. Food must be purchased in advance and may not be sold on consignment, and must be sold and provided on site by the licensee

Regardless of the food provided, breweries, wineries, distilleries, taverns, and private clubs may only sell alcohol that they are licensed by LCB to sell

If a brewery, winery, distillery, tavern, or private club wants to become a Beer/Wine (BW) Restaurant or a Spirits/Beer/Wine (SBW) Restaurant before, during, or after Phase 4, they must submit an application to LCB to convert their license type and must meet the food requirements set forth at WAC 314-02-010(14) (BW Restaurant) or WAC 314-02-035 (SBW Restaurant)

These food service requirements are in addition to the COVID-19 restaurant guidance and restrictions, and are set forth in efforts to allow limited non-restaurant liquor license businesses an opportunity to operate with indoor service during Phase 2 and 3 of the governor's proclamation. The intent is to allow

limited operations mitigating the risk of COVID-19 infection spread, by avoiding social gatherings and primarily social drinking outlets

These food service requirements will be in place until phase 4 reopening of businesses, and may be modified in response to governor and public health guideline changes

You can find the full industry guidance here:

[https://lcb.wa.gov/sites/default/files/publications/temp\\_links/Coronavirus-At-a-Glance-Update-8-20-2020.pdf](https://lcb.wa.gov/sites/default/files/publications/temp_links/Coronavirus-At-a-Glance-Update-8-20-2020.pdf)

These guidelines do not require you to put in a kitchen or additional equipment, do not require the preparation of foods on-site, nor do they require that you obtain a beer/wine restaurant license. Additionally, customers are not required to purchase a food item.

We developed these guidelines in partnership with the LCB, State Department of Health and other impacted industries' associations with the goals of meeting the following criteria:

Continue to ensure indoor dining environments are controlled seated experiences and discourage congregating and other non-compliant with social distancing behavior by offering a limited food menu consistent with Safe Start guidelines for indoor restaurant dining

Provide a clear and simple path forward for compliance for breweries to resume indoor service that is consistent with requirements of beer/wine restaurant licenses

Preserve and promote food safety and proper handling of food items

Members looking to resume indoor service should develop a menu of low risk foods and contact your local county health department to ensure you have the proper food handling permit required for the level of food service you will be providing. We are working with the State Department of Health to develop additional guidelines for local health jurisdictions, in efforts to help expedite the local permitting process, where necessary.

We understand that offering a food menu is an additional operational challenge, when you have already been asked to implement significant new compliance measures in your brewery. However, given the current level of covid-19 transmissions in WA and the stalled status of phased re-openings, these new guidelines will give breweries an immediate option to resume indoor dining. We will continue to work with the Governor's office to advocate that breweries return to our former "restaurant" status within the Safe Start plan.

As always, don't hesitate to reach out to us with any questions, concerns, or comments. We will be following up shortly with additional information on the local health food handing permitting process.