



Growler Service General Guidelines¹



Maricopa County Environmental Services Department issues permits to and inspects establishments in accordance with the Maricopa County Environmental Health Code, which includes establishments that sell any open food or drink (e.g. establishments that provide growler service).

Growler service can be provided from a convenience store under a Retail Food Establishment permit provided the following minimum construction requirements are met:

- Proper plumbing and waste drainage shall be provided.
- Hot and cold water shall be supplied from an approved source.
- Hand sinks shall be centrally located, visible, and directly accessible within 25-feet of all work stations. Note: The hand sink is strictly for hand washing; it may not be used for dumping waste or rinsing the growler.
- An American National Standards Institute (ANSI) approved 3-compartment sink or alternative Department approved manual warewashing equipment shall be provided for proper cleaning. This sink may also be used for rinsing the growlers, depending on accessibility to the sink. If not accessible, a rinse sink may also be required.
- Mop sink/service sink within 300-feet.
- Must meet all current equipment and finish standards for floors, walls, and ceilings.
- ANSI approved commercial equipment only, or equipment that meets Department standards.
- All custom built equipment will be reviewed and approved on a case-by-case basis.
- Fill lines/tubing shall be made of approved food grade materials.

The following are additional requirements for refilling growlers in accordance with the 2009 FDA Food Code:

- Refilling the growlers is a contamination-free process (e.g. fill tubes shall be cleaned and sanitized between uses).
- The receiving container is designed to be easily cleanable.
- The receiving containers can be rinsed with fresh, hot water before filling.
- The receiving container the owner brings in to be filled, is the same container that is filled for the owner to leave with.
- The distribution lines/tubing shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold.

For those establishments that are operating outside of the scope of the guidelines above or bottling, canning, or kegging beer, a Food Processor permit is required. Please contact the Plan Review & Construction Program for further information at 602.506.6980.

Please contact the Arizona Department of Liquor Licenses and Control for any questions relating to the licensing/sale of liquor.

¹ These guidelines serve as a reference and are not all inclusive. MCESD will evaluate all facilities, systems and processes on an individual basis to determine minimum operational requirements to ensure a safe and healthy environment for the residents of Maricopa County.