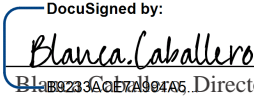




## SUBSTANTIVE POLICY STATEMENT

### SPS-EH-2012-012

Substantive Policy Statement Title:  Requirements to Construct and Operate an Outdoor Bar	SPS Number: EH-2012-012
	Adoption Date: 07/01/2012
	Revision Date: N/A
Approved By:   Blanca Caballero, Director	DocuSigned by: 11/27/2023 Date

This substantive policy statement is advisory only. A substantive policy statement does not include internal procedural documents that only affect the internal procedures of the agency and does not impose additional requirements or penalties on regulated parties or include confidential information or rules made in accordance with the Arizona administrative procedure act. If you believe that this substantive policy statement does impose additional requirements or penalties on regulated parties you may petition the agency under section 41-1033, Arizona Revised Statutes, for a review of the statement.

#### **I. Substantive Policy Statement (SPS) Purpose:**

The purpose of this SPS is to clarify the requirements to construct and operate an outdoor bar.

#### **II. Statutory Overview:**

Maricopa County Environmental Health Code (MCEHC)

#### **III. SPS:**

The 2009 FDA Food Code established regulations to ensure the delivery of safe food and drink. These include regulations for approved food sources, safe food storage, as well as clean and sanitary food contact surfaces. Bars located outdoors that are associated with food service permits are exposed to environmental conditions.

Bars associated with food service establishments that have facilities with approved external barriers may be installed in areas that are exposed to the outside environment as long as the following criteria are met.

A. Hand wash sinks must be installed at all bars.

B. There is no food preparation at the bar. Drink service only. Condiment preparation (e.g., limes, etc.) must be done



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in the kitchen. Wait staff may deliver food directly to customers from the kitchen.

- C. Warewashing sinks are not installed at the bar. Warewashing is limited to enclosed commercial glass wash machines.
- D. All ice bins and condiment containers are installed with covers. Ice machines are not allowed outside unless they are certified by the National Automatic Merchandising Association (NAMA).
- E. Blended and frozen drinks are only allowed if a warewashing machine is installed at the bar.
- F. All glassware and utensils must be stored in the kitchen during nonoperational hours.
- G. All ice bins must be cleaned and sanitized prior to use each day, not at the end of the shift. It is recommended a hot water hose bib be installed above each ice bin to facilitate ice burn off.

**IV. SPS New Document/Revision Statement:**

SPS-EH-2012-012 is a new SPS with an effective date is July 1, 2012.

**V. Contact Us:**

For questions or comments regarding this SPS or to obtain a copy of this document, please contact the Department Records Custodian at the phone number and/or email address located in the footer section of the page.

