



Aspetuck Health District
180 Bayberry Lane, Westport, CT 06880-2855
Telephone: (203) 227-9571 / Fax: (203) 221-7199

Fee:	\$110.00
Paid:	Cash <input type="checkbox"/>
	Check <input type="checkbox"/>
	Other <input type="checkbox"/>

APPLICATION FOR FOOD ESTABLISHMENT PATIO REVIEW:

Name of Business: _____

Address of Business: _____ Town: _____ ZIP: _____

Contact Person Name: _____

Phone: _____ FAX: _____ E-mail: _____

Mailing Address: _____ Town/State/Zip: _____

(Please circle appropriate answer)

Patio beverage service bar: Yes / No

Patio waiter service: Yes / No

Number of tables and chairs for patio service _____

Sewage Disposal

Public Sewer Septic System – if sewage disposal is via a septic system, how many seats are proposed? _____

ON BACK SIDE OF THIS APPLICATION, SKETCH PATIO, TABLE & SERVICE LAYOUT

I attest here that the information supplied here is accurate and correct.

Signature: _____ **Date:** _____

Print name and title: _____

_____ For Office Use Only _____

Date Application Approved:	Date Permit Issued:	Date Mailed/Delivered:
By:	By:	By:

AHD comments: _____

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OUTDOOR PATIO DINING

The following regulations/requirements are necessary for the operation of any outdoor patio dining area with or without a service bar:

1. The outdoor dining area must be accessible from the existing restaurant building only.
2. Patrons will be served only by restaurant employees.
3. No condiments are to be stored on tables or in the service bar.
4. No patron seating will be permitted at the service bar.
5. All glasses and utensils are to be properly covered and stored so that they are protected from insects and the elements.
6. Only beverages may be prepared at the service bar. Absolutely no preparation or cooking of food will be permitted at the service bar or in the outdoor dining area.
7. Perishable condiments, drink and all ice mixes are to be properly refrigerated and protected from insects and the elements.
8. The service bar must be covered completely by an awning type roof that can be removed. The awning must be approved by the Fire Department and the Planning and Zoning Department.
9. For those establishments proposing an outdoor service bar, a plan review will be required to ensure compliance with the *Aspetuck Health District Sanitary Code* and the *FDA Food Code*. This plan review must be completed before construction of the outdoor service bar. A copy of the plan for the service bar, drawn to scale, with an attached equipment schedule must be submitted to the Aspetuck Health District.

There is no assurance that a permit will be issued by another town department.

REGULATIONS FOR OUTDOOR EATING AREAS

EFFECTIVE May 31, 2011

§5 DEFINITIONS 5-2 Specific Terms

<i>TERM</i>	<i>DEFINITION</i>
<i>Outdoor Eating Area:</i>	An outdoor area located on the same property as a Restaurant, Café, Tavern or Retail Food Establishment that allows for tables & chairs for outdoor table service or self-service dining subject to an Zoning Permit renewed each year prior to May 1 st and the requirements found in §32-20.
<i>Food Establishment, Retail:</i>	A retail food establishment shall mean a business where food or beverages are sold to the public for either on-premises or off-premises consumption; except that the sale of alcoholic beverages must be for off-premises consumption. A retail food establishment may have no more than 10 indoor patron seats. Such establishments shall not be considered Restaurants and no additional parking will be required provided that they have indoor seating for no more than 10 patrons For outdoor seating – See §5-2 & §32-20 Outdoor Eating Areas.
<i>Restaurant:</i>	A place having an adequate kitchen and dining room, the primary business of which is the service of food or beverages to patrons seated at tables, counters or cafeteria style. A Restaurant is distinguished from a Retail Food Establishment if it has indoor seating for more than 10 patrons. A Restaurant may have a permit to allow the retail sales of alcoholic liquor to be consumed on the premises, as granted by the Department of Liquor Control (See Restaurant, Restaurant, Drive-in). No more than 25% of the patron Floor Area shall be dedicated to counter service. An establishment with less than 10 seats is to be considered a Retail Food Establishment.