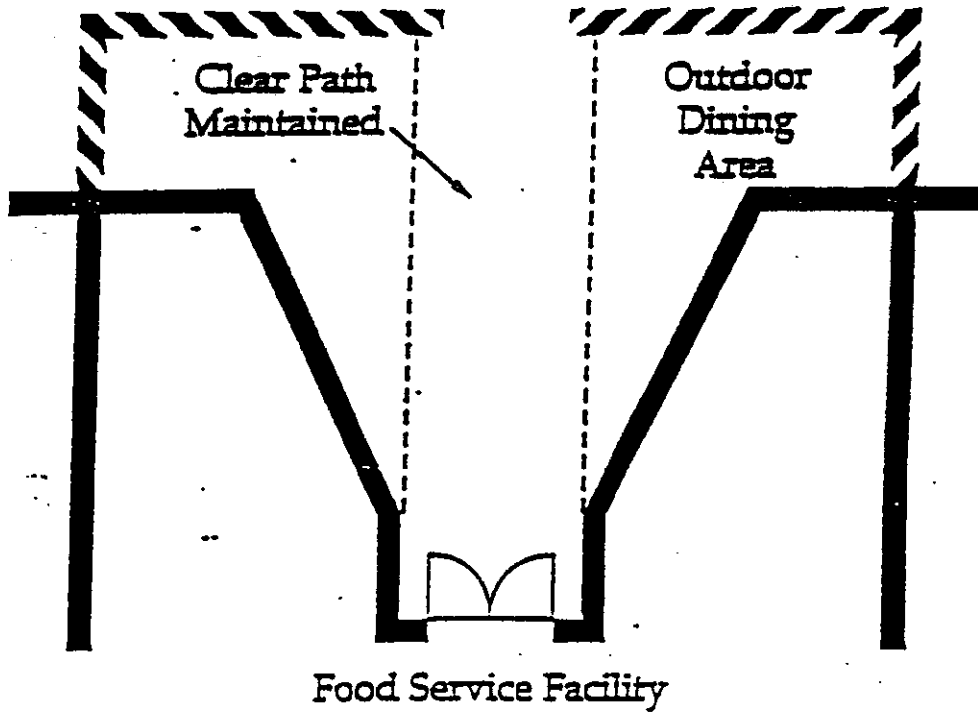


Promenade

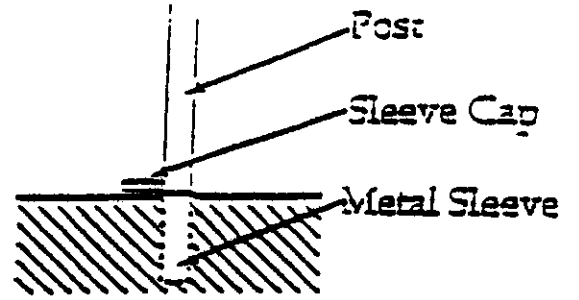
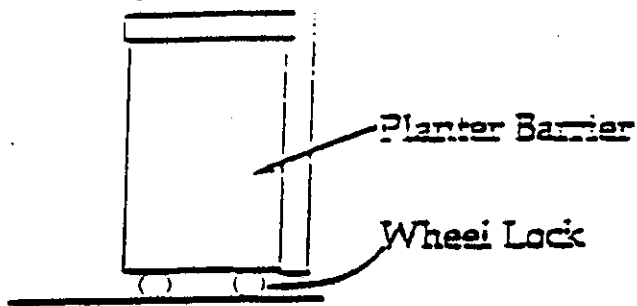


Cafe At Recessed Entry

Promenade



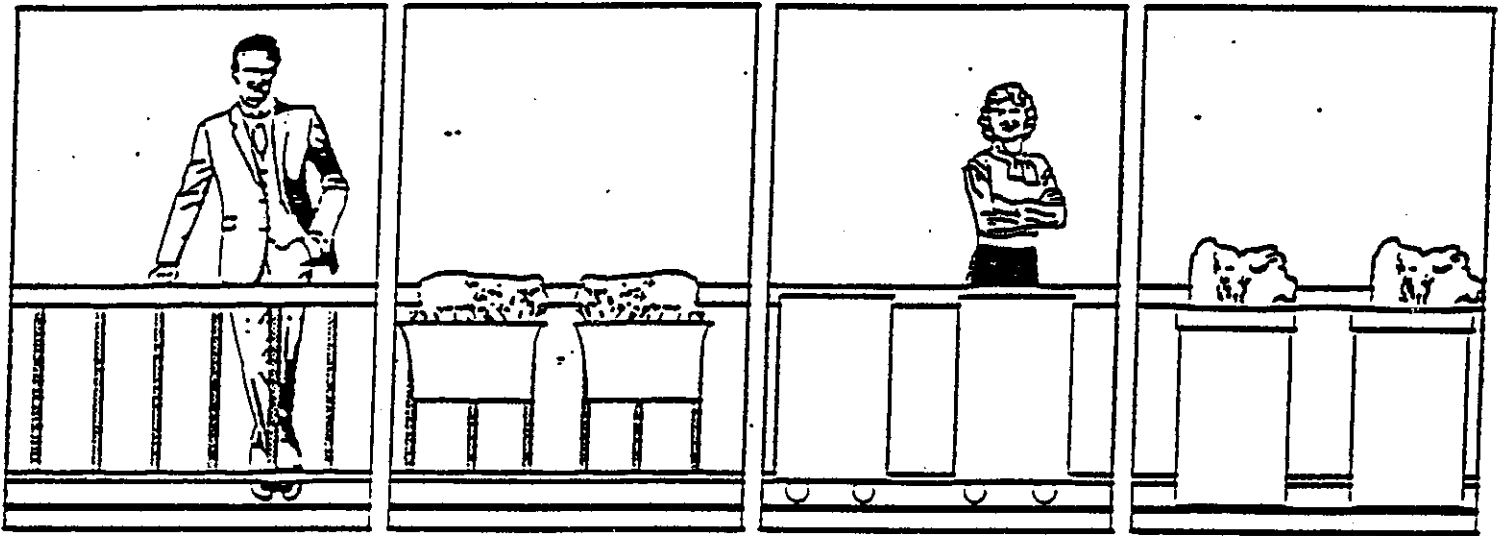
Clear Path To Entry Shall Be Maintained



Wheel Locks

Post And Recessed Sleeve

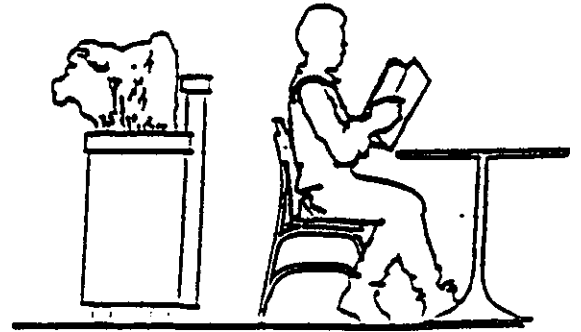
BARRIER ANCHORING



BARRIER EXAMPLES

Promenade

Promenade



PLANTER BARRIERS



CITY OF SANTA MONICA OUTDOOR DINING STANDARDS FOR OCEAN AVENUE

PURPOSE

The purpose of this document is to establish standards for outdoor dining on Ocean Avenue to accommodate pedestrian circulation and meet applicable code requirements as well as create well-designed and attractive outdoor dining areas.

These guidelines should not be construed as all governmental agency requirements for starting a new business, or for expanding an existing business to provide new services. The business owner must secure the appropriate approvals, licenses and permits from the Alcoholic Beverage Control Board, Planning and Community Development Department, the Finance Department (Business License), the Resource Management Department-Economic Development Division (“RMD-EDD”) for a License Agreement and any other appropriate authority independent of the Outdoor Dining Application process.

NOTE: Installation or construction of outdoor dining enclosures may not begin until an “Outdoor Dining License Agreement” is signed by the City Manager.

ELIGIBLE USES

1. Restaurant establishments located along designated portions of Ocean Avenue which provide full menu food services, take out food service, and specialty food service (e.g., cookies, ice cream) are eligible.
2. Temporary, mobile or freestanding food service providers or vendors are not eligible.
3. Establishments that serve alcoholic beverages in their outdoor dining area are required to meet the additional specific standards outlined in this document for alcohol service as well as all other applicable state and local requirements and any City-wide alcohol policies adopted.
4. Outdoor Dining areas must be designated for combined food and beverage service. Food must be purchased in order to be served alcohol. All restaurants are required to post appropriate signage or print on the menu: “Food purchase is required in all outdoor dining areas. Alcohol may not be served without food”.

ELIGIBLE SITES AND CONFIGURATIONS

1. The area covered by these standards is restricted to the east side of Ocean Avenue between Colorado Avenue and California Avenue (see Illustration A).
2. The total use for dining, landscaping, wall, etc., shall be no greater than twelve (12) feet from the building line, and an obstruction free pedestrian area of a minimum of eight (8) feet must be provided between the exterior of the dining structure and landscaping, and any obstructions such as street trees, newsstands, bus benches, or curb. (See Illustration B.). Dining areas shall not be permitted within 15 feet of the curb line at both ends of each block.
3. The layout of outdoor dining areas must be in conformance with Illustration C as applicable to maintain a clear passageway and/or emergency exit.
4. The elevation of the outdoor dining area shall be at sidewalk level, (i.e. no platforms) and only semi-permanent barriers shall be permitted.
5. All outdoor dining areas shall be fully accessible to the physically handicapped, as required by Title 24.
6. Establishments which serve alcoholic beverages are required to provide a physical barrier that meets the requirements of this document and those of the Alcoholic Beverage Control Board (see Illustration D).
7. The dining area should promote a visual relationship to Ocean Avenue.
8. License Agreements for the use of the sidewalk shall be issued by the City.

DESIGN STANDARDS

1. New outdoor dining areas are to be designated by semi-permanent barriers. Semi-permanent barrier construction must conform to installation standards and be removable, as by use of recessed sleeves and posts or by wheels which can be locked into place. (See Illustration B.) Barriers utilizing any type of stretched canvas material must be strung through eye hooks.

NOTE: Any modification to public surfaces, such as borings for recessed sleeves or post holes, must be approved by the Director of Environmental Public Works Management.

2. All barriers must be able to withstand inclement outdoor weather, and 100 pounds per lineal foot of horizontal force at the top of the barricade when in their fixed positions.
3. The maximum height of an opaque barrier shall be three feet six inches (3'6") from the sidewalk level. Windscreen attachments to the opaque barrier shall be transparent and no more than two feet (2') in height. The combined height of opaque barrier and windscreen shall not exceed five feet six inches (5'6"). (See Illustration F for example.)
4. No barrier is required if the food provider limits outdoor tables and chairs to one row abutting the wall of the establishment and no alcohol is served or consumed. For the sight impaired, either potted plants (four to five feet in height) situated at each far corner of the outdoor dining area, or a color and texture inset in the cement along the border of the dining

area is required. The rent for outdoor dining in this configuration shall be based on a six (6) foot depth and the width of the building, less entrance walkway.

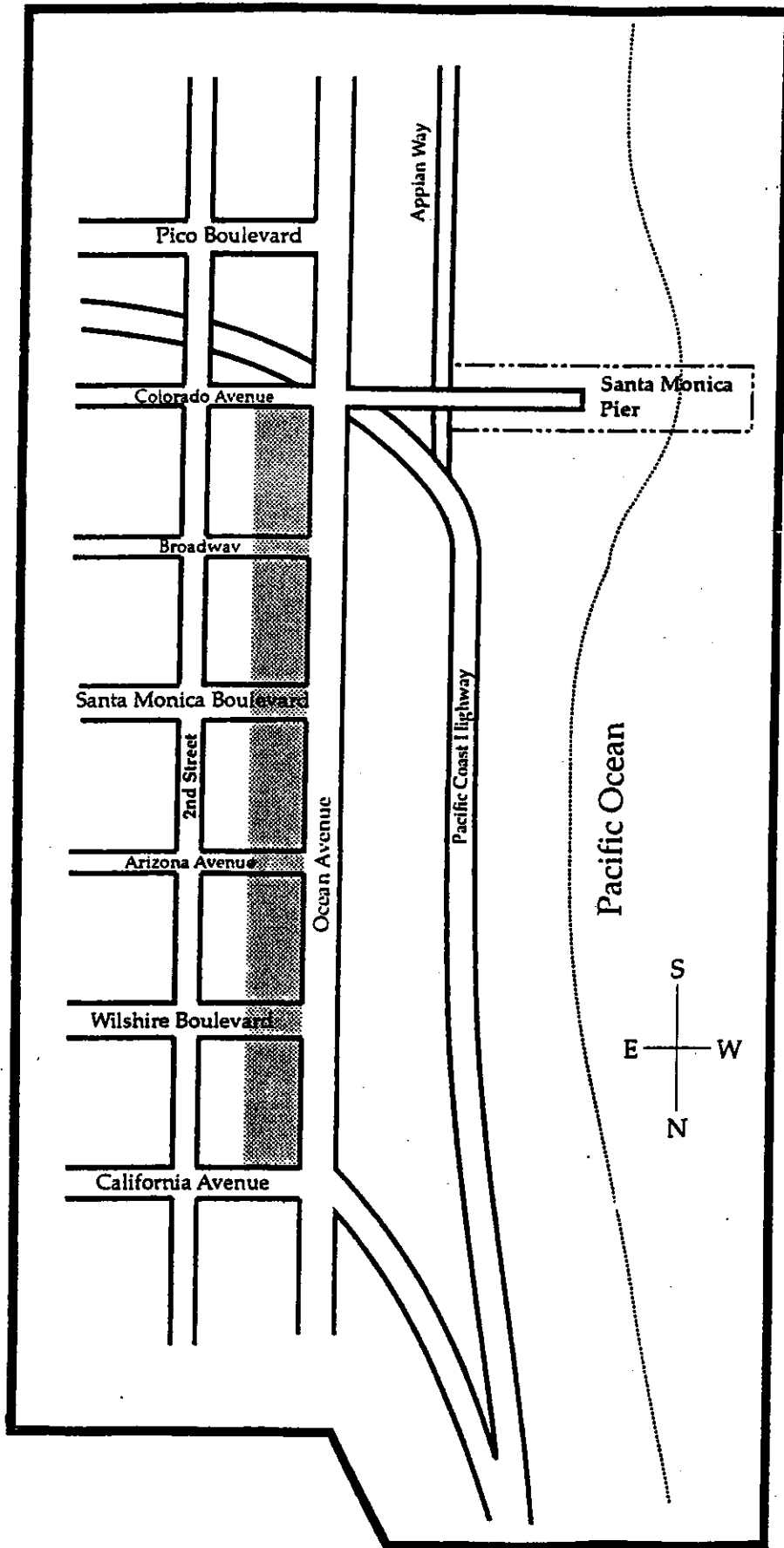
5. The use of removable umbrellas in sidewalk café areas is encouraged provided that they maintain at least seven (7) feet of clearance above the floor level. If awnings are used, they must maintain at least eight (8) feet and no more than fifteen (15) feet of clearance above the floor level. If the depth of the outdoor dining area is seven (7) feet or less from the building, an awning may extend over the entire area. Overhead connecting bars between the barrier structures and awnings are strictly prohibited. If the depth of the outdoor dining area extends out more than seven (7) feet from the building, the awning shall not exceed 50% of the depth of the area. For the exposed area, umbrellas may be utilized. (For examples of these options, see Illustration G.) An awnings maintenance program shall be submitted to the ARB as part of the materials submitted with the outdoor dining application.
6. Lighting shall be incorporated into the façade of the building, and shall complement the style of the building. Lights on buildings shall not be glaring to pedestrians on the sidewalk. (A minimum of 5 footcandles on the sidewalk shall be provided.) Table lamps or candles are encouraged. Wired electrical fixtures will be allowed outside the face of the building if contained within the semi-permanent barrier. An applicant must obtain an electrical permit for a lighting plan from the Building and Safety Division.
7. The design materials and colors used for chairs, tables, lighting and other fixtures including umbrellas and awnings shall be generally consistent both with the architectural style and colors used on the building façade. The design must be approved by the Architectural Review Board (ARB) if appropriate, and the Planning Division. The Architectural Review Board (ARB) strongly discourages the use of scallops and stripes in the design of awnings.
8. No signs are permitted in the outdoor dining area with the exception of an identification or menu sign. The sign must be approved by the ARB and the City Planning Division in accordance with the standards of this document. Product names may not appear on awnings or umbrellas.
9. Landscape architecture and landscape maintenance program shall be submitted with the outdoor dining application. Water drainage onto Ocean Avenue shall not be allowed and stressed or dying plants must be replaced. Potted plants must have a saucer or other suitable system to retain seepage and be elevated to allow for air flow of at least 2" (two inches) between saucer and sidewalk.

OPERATIONAL STANDARDS

1. Restaurant management is responsible for running and operating the outdoor dining area.
2. Outdoor dining patios are for sit-down food and beverage service only; no stand up service is permitted.
3. When the establishment's kitchen closes, further seating in the outdoor dining area is prohibited. The outdoor dining area must close when those patrons already seated in the outdoor area leave.
4. Unruly behavior is not permitted in the outdoor dining area.

5. All establishments serving alcohol shall participate in a designated driver program and maintain a working relationship with a taxi service for the safety of their customers. Establishments are encouraged to provide specials on non-alcoholic beverages to designated drivers. It is mandatory that the establishment serving alcohol in the outdoor dining area send its food servers and bartenders to a minimum of one class per year organized by an authorized association such as : Alcohol Beverage Control Board (alcohol training), the California Highway Patrol (designated driver program), or the Santa Monica Police Department.
6. Outdoor dining areas, including flooring, must remain clear of litter, food scraps, and soiled dishes at all times. Where eating establishments provide self-service or take-out service, the must maintain an adequate number of employees to clear refuse or litter on a regular basis even though table service is not provided. Flooring must be cleaned daily. Trash receptacles must be provided in the building and trash service must be arranged with the Solid Waste Management Division of the City.
7. At the end of the business day establishments are required to clean (sweep and mop) the area in and around the outdoor dining area.
8. If disposable utensils are used, the restaurant must comply with all applicable recycling programs of the Environmental Programs Division of the Environmental and Public Works Management Department.
9. The maximum hours of operation of an outdoor eating area may be established by the City and may be less than, but shall not exceed the hours of operation of the associated food service establishment.
10. Outdoor dining areas shall be continuously supervised by employees of the establishment. Food establishments serving alcoholic beverages must have a supervisor on site at all times.
11. All plans and permits for the outdoor dining area approved by the City must be kept on the premises for inspection at all times the establishment is open for business.
12. Any modification to the approved plans must be approved by the City Planning Division prior to the implementation of any modification.
13. Outdoor dining areas shall meet all requirements of the Health Department of Los Angeles County and any other applicable regulations.
14. Musical instruments or sound reproduction systems are permitted in outdoor eating areas, but shall be maintained sufficiently low volumes so as not to intrude on neighboring businesses or exceed limits imposed by the City's Noise Ordinance. Sound systems may not be used for any advertising or solicitation purpose for the restaurant or any product or service.
15. All provisions of the Agreements must be complied with at all times.

Illustration A



Area covered
by
Ocean Avenue
Outdoor
Dining
Standards

Illustration B

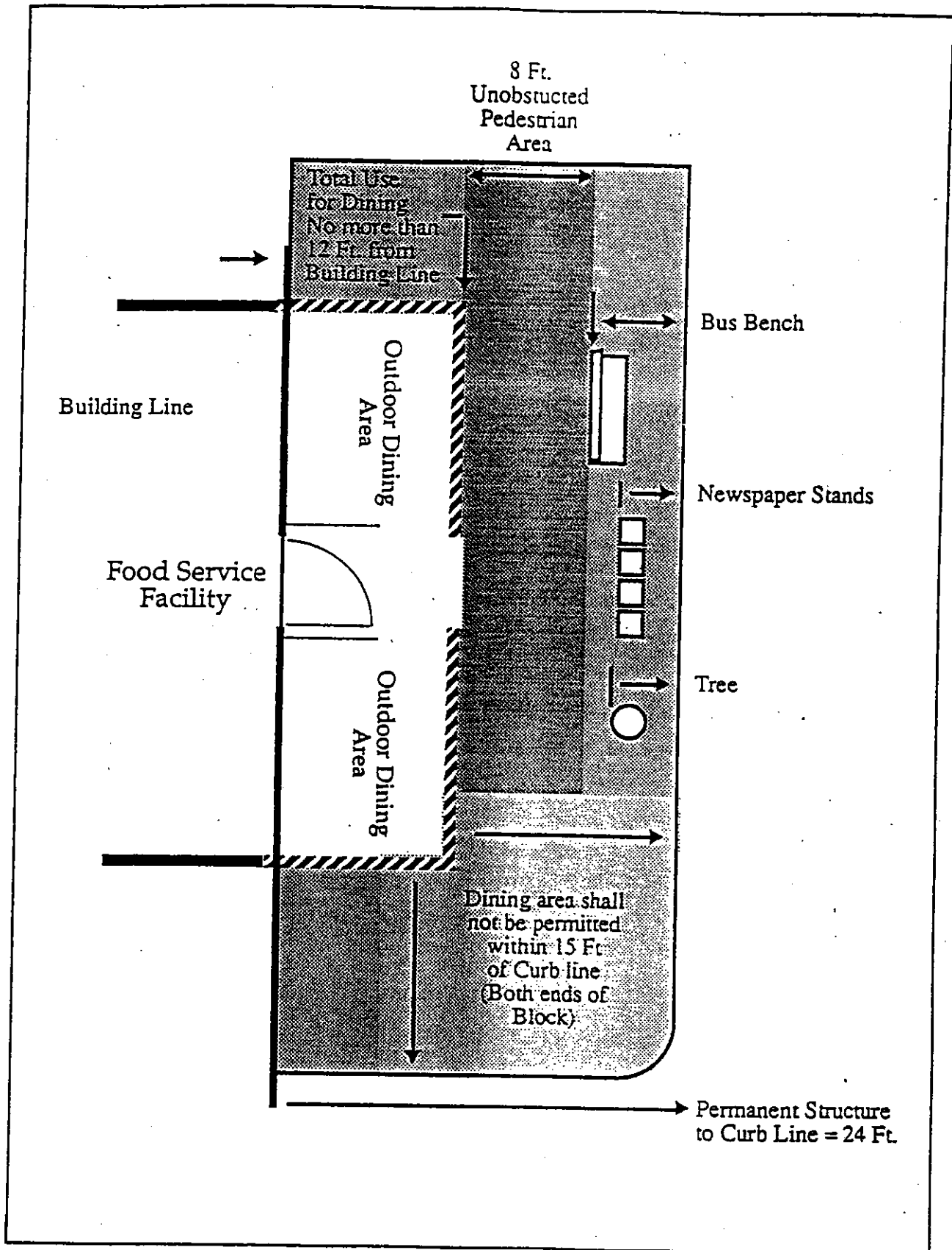
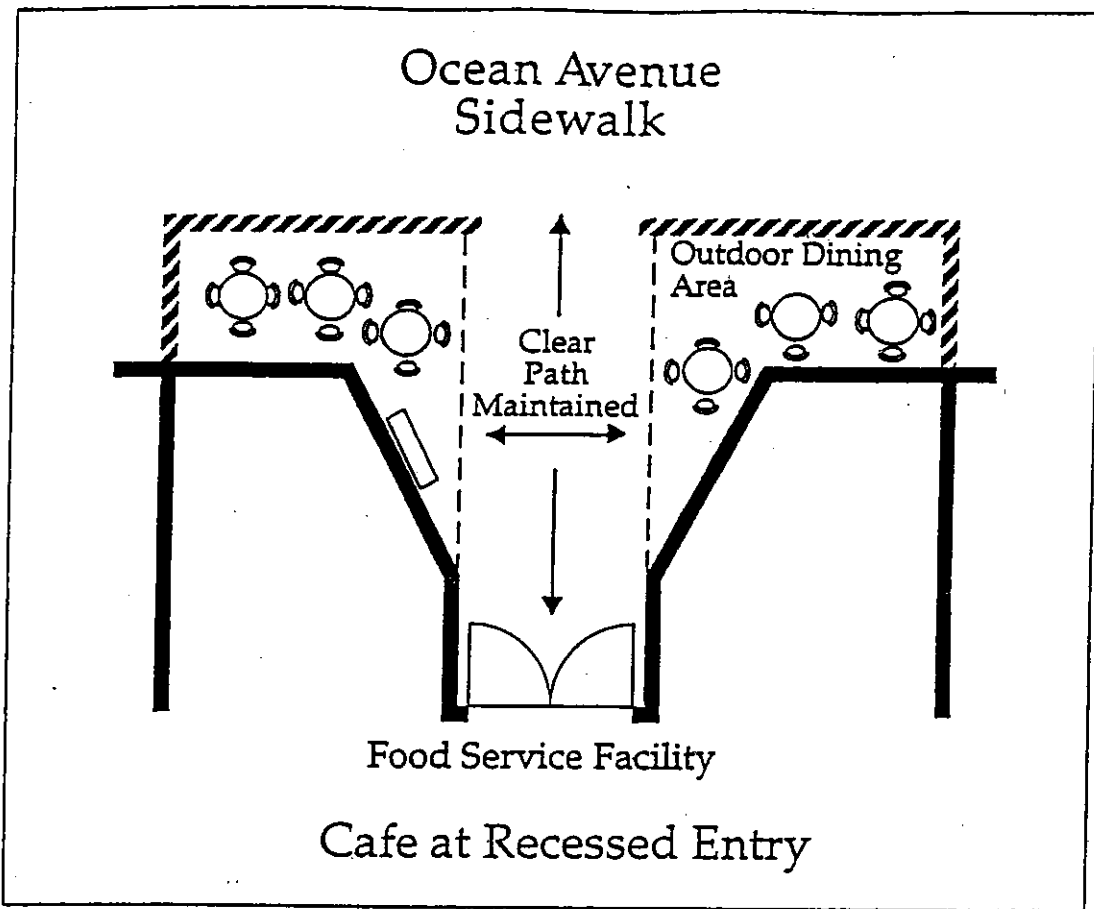


Illustration C



Clear Path to Entry Shall Be Maintained

