



CITY OF SANTA MONICA
General Outdoor Dining Standards
and Minor Outdoor Dining Standards
(Excluding Third Street Promenade, Transit Mall
and Ocean Avenue)

PURPOSE

The purpose of this document is to establish standards for outdoor dining including outdoor dining in areas less than 200 sq. ft. located in commercial districts and the Residential Visitor Commercial District. The Guidelines accommodate pedestrian circulation, meet applicable code requirements as well as create well-designed and attractive outdoor dining areas.

These standards 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), Resource Management Department-Economic Development Division ("RMD-EDD") 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. Outdoor dining that is an accessory use and contiguous to a legally established restaurant or other eating or drinking establishment, which provides full menu food services, take out food service, and specialty food service (e.g., cookies, ice cream). Outdoor dining areas of less than 200 sq. ft. may be approved administratively and shall not require additional parking. Outdoor dining areas that exceed 200 sq. ft. shall comply with parking requirements established by Santa Monica Municipal Code Section 9.04.10.08.040.
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".

5. Outdoor dining areas of less than 200 sq. ft. are not required to provide additional parking.

ELIGIBLE SITES AND CONFIGURATIONS

1. The areas covered by these standards includes areas within the City's Commercial Districts and the Residential Visitor Commercial District.
2. The elevation of the outdoor dining area shall be at sidewalk level; and only semi-permanent barriers shall be permitted; License Agreements shall be issued.
3. All outdoor dining areas shall be fully accessible to the physically handicapped, as required by Title 24. Adequate pedestrian access must be provided which is considered to be eight (8) feet of unobstructed access between chair/table and curb edge or street furniture; e.g. bus benches, meters, etc. Access may be less under certain circumstances, but not less than five (5) feet of unobstructed areas.
4. 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.
5. The dining area should promote a visual relationship to the street and the restaurant establishment to which it is ancillary.

DESIGN STANDARDS

1. If new barriers are provided they are recommended to be of semi-permanent barrier construction. They must conform to installation standards and be removable. Barriers utilizing any type of stretched canvas material must be strung through reinforced eyelets. Barriers should have rubberized footings to avoid damage to the sidewalk.

NOTE: Modification to sidewalk surfaces, such as borings for recessed sleeves or post holes, is not permitted.

2. All barriers must be able to withstand inclement outdoor weather.
3. The maximum height of an opaque barrier shall be three feet six inches (3'6") from the sidewalk level including the height of any landscaping. The area between the top of the barrier and the bottom of any awning shall remain open. No transparent barriers (such as plexiglas or plastic) are permitted between the top of the opaque barrier and the bottom of the awning.
4. Retractable awnings and umbrellas may extend over the entire area, but there shall be no permanent roof or shelter over the sidewalk. Overhead connecting bars between the barrier structure and awning are strictly prohibited. Awnings shall be adequately secured, retractable and shall comply with provisions of the Uniform Building Code. Awnings must be regularly maintained and cleaned in accordance with the City's water conservation policies. Awnings providing shelter for outdoor dining areas shall comply with the following: Frames supporting awnings shall be of noncombustible materials. Awning's cover shall be an approved fire retardant

cover for retractable awnings or noncombustible material for fixed awnings. Awnings shall not project over the public property more than 7 feet from the face of the supporting building. In no case shall awnings project more than two-thirds the distance between the building and the nearest curb over the public property. All portions of any awning shall be a minimum of 8 feet above public walkway, including valances. Complete details shall be submitted to Building & Safety for the approval of the support system and attachments to the existing building.

5. Lighting Fixtures, if provided, may be permanently affixed onto the exterior front of the primary building. Table lamps using liquid fuel or candles used in a place of public assembly will require an annual Fire Department permit and must comply with Uniform Fire Code design standards. An applicant must obtain an electrical permit for a lighting plan from the City's Building and Safety Division.
6. Tables, chairs and umbrellas must be removable.
7. A two square foot menu board may be permanently attached to the outdoor dining barrier without Architectural Review Board (ARB) approval. No portable signs, sandwich signs or other non-permanent menu signs may be installed.
8. Landscape architecture is encouraged. Water drainage onto the sidewalk is not allowed. 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.
9. No trash enclosures or refuse storage is allowed or on the public sidewalk in the outdoor dining area. Sidewalk cafes must remain clear of litter at all times.

BUILDING STANDARDS

1. Exits – Outdoor dining areas shall be designed to maintain clear existing legal exits from the building to the public way. A minimum of 44-inch wide exit path is required to maintain from the building and from enclosed outdoor dining areas. Dining areas with an occupancy greater than 50 will require two exits from that area.
2. Accessibility - Outdoor dining areas shall be designed to meet accessibility requirements. One wheelchair seating space shall be provided for each 20 seats. A minimum of 36-inch egress aisle width shall be maintained adjoining a wheelchair location. Wheelchair locations shall provide a minimum clear floor area of 33-inch x 48-inch for access or 33-inch x 60-inch for side access. Food service aisles shall be not less than 36-inch wide and need not be greater than 42-inch wide.
3. Heaters – Heating units shall have a UL or AGA listing. Heating units shall not be installed over or near exits from the building. Units shall maintain the required clearances from combustible materials. A minimum of 6'8" headroom clearance shall be maintained under heating unit.

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. Unruly behavior is not permitted in the outdoor dining area.
4. At the end of the business day establishments are required to clean (sweep and mop) the area in and around the outdoor dining area.
5. The hours of operation of an outdoor dining area may not exceed the hours of operation of the associated food service establishment.
6. 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.
7. Any modification to the approved plans must be approved by the Planning and Community Development Department, City Planning Division and the Environmental and Public Works Management Department prior to the implementation of any modification.
8. All provisions of the Agreements must be complied with at all times.