

Outdoor Seating Requirements for Restaurants, Taverns, Breweries, Wineries, and Distilleries

Restaurants, taverns, breweries, wineries and distilleries must ensure strict adherence to all measures established by the [Department of Labor & Industries \(L&I\) Coronavirus \(COVID-19\) Prevention: General Requirements and Prevention Ideas for Workplaces](#), and the [Washington State Department of Health Workplace and Employer Resources & Recommendations](#) (DOH). All businesses are required to make their customers to wear cloth face coverings when interacting with their staff.

Outdoor seating occurs on sidewalks, patios, courtyards, or other similar outdoor areas adjacent to restaurants, taverns, breweries, wineries and distilleries. Outdoor structures for dining include tents, green houses, pods, igloos, and other similar structures. If previously used for activities other than dining, the structure must be completely cleaned and disinfected prior to use.

1. Before adding outdoor seating or using outdoor structures for dining, make sure your plans will comply with local building codes, your local health jurisdiction, and L&I requirements.
2. Party/table size is limited to five people.
3. For liquor licensees who want to add outdoor seating to their premises, please go to the Washington State Liquor and Cannabis Board (WSLCB) website, here, to access the Liquor Alterations Request Form. Please submit completed forms to liquoralterations@lcb.wa.gov.
4. Outdoor structures should have no more than two walls to provide appropriate ventilation unless they meet one of these ventilation requirements:
 - a. Structures can have three walls if another opening exists that is large enough to create cross ventilation.
 - b. Smaller outdoor dining structures, such as pods/igloos must:
 - i. Ensure the sanitation guidance in the [DOH COVID-19 Guidance for Food Establishments](#) is followed.
 - ii. Be limited to one dining party (five people) at a time.
 - iii. Keep doors and windows open when the structure is inhabited.
 - iv. Ensure the structure is aired out between dining parties. Wait 10 minutes to air the structure out before cleaning and sanitizing. A new party may not be seated until after sanitizing.
 - v. Be as open as possible during cleaning and sanitizing and at a minimum, employees shall wear disposable masks (for medium risk).
 - vi. Ensure orders and food delivery occur outside of the structure if possible.
5. Lighting, electrical, ventilation and heating must not create a hazard for employees. Use caution with electrical cords; heaters must not produce carbon monoxide (such as propane heaters). As noted above, plans need to comply with state and local requirements/permits. Adequate lighting for tasks such as cleaning and sanitizing must be provided.