

Utah Department of
Alcoholic Beverage Control
1625 South 900 West
P.O. Box 30408
Salt Lake City, UT 84130

**RESTAURANT APPLICATION
FOR
NEW DISPENSING
AREA**

Date Stamp

DO NOT REMODEL WITHOUT APPROVAL FROM DABC

Effective July 1, 2017 a restaurant licensee may now have a dispensing structure (bar) that is visible to the public under certain provisions. However, **the licensee must first apply for and receive approval from DABC before any changes can be made.** If a licensee makes the change before July 1, 2017, or changes their dispensing area without first submitting an application and getting approval from DABC, the licensee will be in violation.

Applications may be submitted via mail, in person or electronically at abccompliance@utah.gov. For assistance before remodeling or serving any alcohol beverages from a new dispensing area, call DABC at 801-977-6800.

APPLICANT

1. DBA:(name of business) _____
2. Business address: _____
STREET CITY STATE ZIP
3. Contact person: _____ Phone number: _____
Email _____ DABC License # _____

HOW TO MODIFY THE FLOOR PLAN TO INCLUDE A NEW DISPENSING AREA

Licensees must submit a new floorplan with this application. It should be printed on 8 ½ by 11 inch paper (more pages may be used if the floorplan is too large to fit on one page). The floorplan must include the following defined areas for storage, dispensing and consumption:

1. Define your **dispensing structure (bar)**. Please indicate any surfaces or structures where an alcoholic product is (a) stored (b) dispensed and/or (c) otherwise used as an area to prepare an alcoholic beverage for service to patrons.
2. Define your **dispensing area**. The dispensing area includes the dispensing structure and a buffer zone in-between the dispensing structure (defined in 1 above) and the dining and waiting area (defined in 3 below). The buffer zone is either:
 - (a) any area within 10 feet of the dispensing area where a patron can view dispensing; **OR**
 - (b) an area that is physically separated from the dining area and any waiting area by a permanent physical structure (pony wall or railing) that measures at least 42 inches high; and at least 60 inches (five feet) from the inside edge of the barrier to the nearest edge of the dispensing structure.

It is important to include either the 10 foot buffer zone or the 5 foot pony wall or rail on the floorplan (including measurements) as well as all tables and seating located within the dispensing area.

3. Define your **dining area** and **waiting area**. This **dining area** is the remainder of the restaurant that is used primarily for consumption of food. Please include all tables and seating located within the dining area. The **waiting area** includes any lobby or other area where patrons may wait to be seated.
4. Define all **other areas** of the licensed premise, including any other alcohol storage, kitchen, bathrooms, entry/exit points etc.

Date

Applicant/Owner of business

Title / Position

Authorized Signature