



## Washington State Liquor and Cannabis Board

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**To:** David Postman, Board Chair  
Ollie Garrett, Board Member  
Russ Hauge, Board Member

**From:** Kathy Hoffman, Policy and Rules Manager

**Date:** September 15, 2021

**Copy:** Rick Garza, Agency Director  
Toni Hood, Deputy Director  
Justin Nordhorn, Policy and External Affairs Director  
Becky Smith, Licensing and Regulation Director  
Chandra Brady, Director of Enforcement and Education

**Subject:** Request for approval to rescind Board Interim Policy (BIP) 01-2018 concerning food service requirements for spirits, beer, and wine restaurants (WAC 314-02-035)

On February 21, 2018, the Board approved Board Interim Policy 01-2018 to recognize and honor the cultural diversity of food offerings in licensed spirits, beer, and wine restaurants, and associated shifts in business models. Specifically, BIP 01-2018 amended WAC 314-02-035 in the following ways:

- Expanded the definition of “complete meal” to provide that side dishes could be served with an entrée, but were not required.
- Expanded the definition of “entrée” to reflect greater diversity by adding examples such as pho, tikka, masala, and quiche.

BIP 01-2018 was designed to be rescinded upon the adoption of rules to make the BIP permanent. Permanent rules were adopted on June 14, 2018 as WSR #18-13-063. As a result, BIP 01-2018 is no longer necessary.

If the Board approves rescission of BIP 01-2018, the agency will send notice to stakeholders, and remove the BIP from the LCB website.

The Board approves/disapproves the rescission of BIP 01-2018.

☒ X Approve ☐ Disapprove



David Postman, Chair

9.15.2021

Date

☒ X Approve ☐ Disapprove



Ollie Garrett, Board Member

9.15.2021

Date

☐ Approve ☐ Disapprove

*Not Present*

Russ Hauge, Board Member

9.15.2021

Date



## Liquor and Cannabis Board Interim Policy BIP-01-2018

**Subject:** Food Service Requirements for Spirits, Beer, and Wine Restaurants (WAC 314-02-035)


**Effective Date:** February 21, 2018

**Ending Date:** Upon adoption of rules to implement this policy.

**Approved:**

  
Jane Rushford, Chair

  
Ollie Garret, Board Member

  
Russ Hauge, Board Member

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### Purpose:

Currently a spirits, beer, and wine restaurant licensee must serve eight entrees that come with at least one side dish. The requirement that the side dish must be included with the entrée doesn't align with various business models or take into consideration it might be problematic for various cultures that don't traditionally serve a side dish with their entrée.

In an effort to accommodate cultural diversity as well as changing business models a spirits, beer, and wine restaurant licensee will be required to serve a minimum of eight entrees with the option of a side dish that can be purchased should the customer want to order one.

### Policy Statement

#### WAC 314-02-035

#### What are the food service requirements for a spirits, beer, and wine restaurant license?

(1) A spirits, beer, and wine restaurant licensee must maintain a menu offering at least eight complete meals. The board may make an exception to the meal requirement on a case-by-case basis. Establishments shall be maintained in a substantial manner as a place for preparing, cooking and serving of complete meals. For purposes of this title:

(a) "Complete meal" means an entree and a side dish. Side dishes are not required to be included with the entrée, however must be offered.

(b) "Entree" means the main course of a meal. Some examples of entrees are fish, steak, chicken, pork, pasta, pizza, burgers, pho, sushi, street tacos, tikki masala, quiche, seafood salad, Cobb salad, chef's salad, sandwiches, and breakfast items. Entrees do not include snack items, or menu items which consist solely of precooked frozen food that is reheated, or consist solely of carry-out items obtained from another business.

(c) Examples of side dishes are soups, vegetables, salads, potatoes, rice, fruit, and bread. Garnishes such as, but not limited to, pickles, salsa, and dips do not qualify as a side dish.

(2) The restaurant must maintain the kitchen equipment necessary to prepare the complete meals required under this section.

(3) The complete meals must be prepared on the restaurant premises.

(4) A chef or cook must be on duty while complete meals are offered.

(5) A menu must be available to customers.

(6) The food items required to maintain the menu must be on the restaurant premises. These items must be edible.

(7) Restaurants that have one hundred percent dedicated dining area must maintain complete meal service any time liquor is available for sale, service, or consumption.

(8) Restaurants with less than one hundred percent dedicated dining area must maintain complete meal service for a minimum of five hours a day during the hours of 8:00 a.m. and 11:00 p.m., three days a week.

Limited food service, such as appetizers, sandwiches, salads, soups, pizza, hamburgers, or fry orders, must be available outside of these hours. Snacks such as peanuts, popcorn, and chips do not qualify as limited food service.

(9) The hours of complete meal service must be conspicuously posted on the premises or listed on the menu. A statement that limited food service is available outside of those hours must also be posted or listed on the menu.