

WHEREAS, the City Council of Albany, Oregon desires to promote high standards of conduct by persons engaged in selling and disposing, or in the use and consumption of alcoholic beverages within the City, and

WHEREAS, ORS 471.605 establishes the obligation of city police officers to enforce the provisions of the Liquor Control Act and to assist the Liquor Control Commission in detecting violations of that statute, and

WHEREAS, ORS 471.210 and 472.120 provides for a recommendation by the City Council directed to the Liquor Control Commission in regard to each application for a license under the Act, now, therefore,

BE IT RESOLVED, that policy hereby is established to recommend applications for licenses to manufacture, distribute, take orders for and sell spirits, wines, beer and other alcoholic liquors to the Liquor Control Commission only if the premises maintained by the applicant meet minimum requirements in regard to sanitation as defined herein and further that the Council may refuse to recommend any applicant if it has reasonable grounds to believe any of the conditions listed in ORS 471.295 or ORS 472.160, are true.

SANITATION: All licensees of the Oregon Liquor Control Commission shall at all times keep and maintain their premises in compliance with the laws, orders and regulations of the Oregon State Board of Health, the State Plumbing Code, the City of Albany Building, Electrical and Fire Prevention Codes and other ordinances. In addition, all licensees shall comply with the following requirements:

1. Windows, doors and floors. Windows and doors shall be kept clean and in good repair. Floors shall be constructed of a material that resists moisture and which extends upward on the walls not less than six inches with a moisture proof floor joint. Floors so constructed may be covered with carpeting made of moisture resistant material.
2. Lighting. During hours of operation, lighting shall be of such level as to make all objects plainly visible and material printed using 8 point type, legible in all parts of the premises open to and used by the public.
3. Toilet Facilities. Licensees shall provide for their patrons adequate, conveniently located, separate indoor toilet facilities for men and women. Toilet rooms shall have adequate privacy separations between the toilets and other fixtures and shall not open directly into any room in which food, drink, or alcoholic liquor is stored, prepared, served or consumed.

The doors of all toilet rooms shall be tight fitting and self closing. The toilet rooms and fixtures shall be continuously kept clean, sanitary, in good repair and shall be well lighted and ventilated. Toilet room floors shall be constructed of an impervious material and shall extend upward on the walls not less than six inches with a moisture proof floor joint. The floor shall be drained away from the normal path of foot traffic. At least one urinal shall be provided in each men's rest room. Toilet room windows shall be properly screened if openable. Adequate and convenient hand-washing facilities shall be provided for all patrons of the premises. These shall include hot and cold running water, soap, approved sanitary individual cloth or paper towels, or a hot air blower.

4. Bars. All bars and counters shall be kept clean, impervious to moisture, sanitary and in good repair. All bar cloths shall be kept available for use in a clean condition and shall not be used for unrelated purposes.
5. Cabinets and coolers. Beer cabinets and coolers shall be kept clean, sanitary and provided with proper drainage. Beer hose shall not be permitted to deteriorate to the extent that it will have a contaminating effect upon the beer. All beer lines, rods, hoses, spigots and barrel taps shall be thoroughly cleaned, using an approved caustic cleaner and brushes not less than once each week and shall be flushed with clean running water after each keg of beer has been drawn and not later than thirty (30) minutes after gas or air has entered the tap rod and lines indicating the keg is empty. If compressed air is used in the drawing of draught beer, the air compressor shall be located where it will be free from dusty or stagnant air. Food shall not be stored in draught beer cabinets.
6. Sinks. Sinks and drain boards used for the washing, rinsing or sanitizing of glassware, containers or utensils used in serving or dispensing alcoholic liquor shall be so constructed as to be easily cleaned and shall be maintained in good repair. Drainboards shall be impervious to moisture and shall be corrugated or provided with suitable non corrosive metal or plastic drain racks. Sinks separate from those used for washing dishes, utensils and silverware used in eating and drinking shall be provided for washing, rinsing and sanitizing glassware, containers, or utensils used in serving or dispensing alcoholic liquor. Running hot and cold water shall be provided to all sinks used for washing and sanitizing and shall be from a source of supply approved by the State Board of Health. The sinks shall be drained and refilled often enough to provide a high standard of sanitation at all times.

A non corrosive three compartment sink shall be provided for the washing, rinsing and sanitizing of glassware, containers and utensils used in serving or dispensing alcoholic liquor. Each compartment shall have a separate outlet and shall have adequate depth to allow the glassware to be completely submerged. Other methods of washing and sanitizing glassware may be substituted for the three compartment sink, provided the bar area is equipped with a sink and hot running water for general bar maintenance.

7. Washing. All glassware, containers and utensils used in serving or dispensing alcoholic liquor shall be thoroughly washed and sanitized after each use. Where glass washing machines are used which sanitize with heat in the final rinse, the temperature of the final rinse shall not be below 170 degrees Fahrenheit. If the three compartment sink method is used, such glassware, containers and utensils must be washed in compartment one, rinsed in compartment two, sanitized in compartment three, drained on approved draining racks and stored in a clean place protected from contamination. Compartment one shall contain clean, hot water with suitable detergent. Compartment two shall contain clean rinse water. The water in compartment three shall contain a sanitizing solution of not less than 100 parts per million of available chlorine derived from hydrochlorite solution; an approved quarternary ammonium bath of at least 200 parts per million concentration as determined by field test; or an approved iodine type sanitizer bath containing at least 25 parts per million as determined by field test. Sanitizing shall consist of complete immersion of glassware, containers or utensils in compartment three for at least two minutes. If glassware, containers or utensils are rinsed after sanitizing, such rinsing shall be done under clean, running water from a source of supply approved by the State Board of Health. Other methods of washing and sanitizing glassware, containers or utensils may be accepted if it is proven that a bacteriologically safe glass can be obtained.
8. Preparation of drinks. All ingredients used in the mixing or preparation of alcoholic drinks shall be stored and handled in a sanitary manner. All ice used shall be from a source approved by the State Board of Health. Speed bar heads shall be cleaned daily. All wastes shall be properly handled and all garbage and trash shall be kept in tight, non-absorbent receptacles.
9. Ventilation. All rooms in which alcoholic liquor is prepared, served or consumed, or in which glassware, containers and utensils are washed and sanitized shall be ventilated to such degree as is necessary to remove offensive odor. Such ventilation shall not permit the odor to be carried to areas outside the premises used by the public.

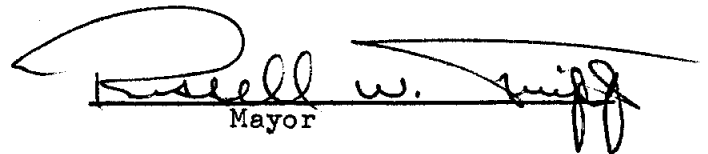
10. Storage. All perishable foods and beverages shall be kept in refrigerated storage space maintained at a temperature below 45 degrees Fahrenheit. Storage rooms shall be kept clean, sanitary and adequately lighted.
11. Cleanliness of employees. All licensees, permittees or other employees shall wear clean garments and shall keep their hands clean at all times while in the licensed premises.
12. Cleanliness of premises. The interior and exterior of all licensed premises shall be kept clean and free of litter, rubbish or dirt, painted where appropriate and in good repair.

Parking areas maintained or controlled by licensees shall be kept clean and well lighted. No licensee shall permit or suffer any unsanitary conditions in or adjacent to the licensed premises and every licensee shall be held strictly accountable for the sanitary conditions and appearance of the licensed premises.

BE IT FURTHER RESOLVED that recommendation will not be made to the Liquor Control Commission for licenses authorized under ORS 472.150 if the application being considered will cause the aggregate of such licenses within the urbanizing area of Albany to exceed one such licensed premises for each 2,000 population residing therein, or if the application is for a license for premises located within 300 feet of an existing licensee possessing a similar classification, not including package store licenses, and

BE IT FURTHER RESOLVED that any conviction of violation of state statute, or ordinance of the City of Albany or violation of these rules shall be considered contrary to the public interest and shall provide a basis for refusal by the Council to recommend approval of the application.

DATED this 27th day of December, 1967.



Mayor

ATTEST:




City Recorder