City of Napa's Community Development and Public Works Departments have established a shared email address (outdooruses@cityofnapa.org) to field inquiries from customers about the outdoor dining permit process.

The following summary of key considerations is provided to assist our customers and the public in understanding requirements for new or expanded outdoor dining areas.

In addition, Public Works is making team members available to help restaurants assess the physical parameters for outdoor dining expansion focused on ensuring that new or expanded outdoor dining areas meet Americans with Disabilities Act (ADA) spacing requirements and generally meet the City's established guidelines. Restaurants are encouraged to contact the City by email (outdooruses@cityofnapa.org) for more information about this program.

City of Napa Site Layout & Design - Minimum Criteria

- The outdoor dining area shall maintain a minimum of five (5) consecutive feet of sidewalk width at every point, which is clear and unimpeded for pedestrian traffic. Greater distances are encouraged to facilitate social distancing.
  - The five-foot minimum separation shall be maintained along the perimeter of the outdoor dining area and the nearest obstruction, e.g. refuse receptacles, streetlight poles, street signs, and tree grates.

  Tables and chairs shall be separated by a minimum of 36 inches from one another. Note: Current County health regulations required a greater separation of at least six feet. See link below.

- The outdoor tables, chairs, and barriers shall be stored inside the restaurant or courtyard whenever the restaurant is closed. The storage of these tables, chairs and barriers shall be arranged to provide five (5) foot wide accessible paths of travel within the restaurant building or any doorways. This is to allow emergency services access as necessary. Furniture storage area must be identified on the plans.

- Signs or outdoor speakers require a separate permit.

Additional City Requirements for Outdoor Dining Areas

- Fuel for Outdoor Heat Lamps: No cylinders or tanks of LP-Gas may be stored in any building or in the public right of way at any time. Cylinders or tanks shall be stored in a suitable ventilated enclosure or area protected against tampering.
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- No Obstructions: City staff needs to verify that the following features are not obstructed: pedestrian or emergency response ingress/egress, Fire Department Connections (FDCs), extinguishers, hydrants, other fire appurtenances, or utilities.

- Keeping It Clean: All Outdoor Dining Permittees are required to keep outdoor dining areas clean to prevent pollution. Business are required to be educated on the Best Management Practices for Surface Cleaning by taking the “Pollution Prevention Training Program for Surface Cleaners” available on the BASMAA web site at http://www.basmaa.org/training. A copy of the Certificate of Completion must be provided to the City prior to commencement of outdoor dining activities.

- Insurance and Indemnity: Proof of insurance, and a Hold Harmless agreement, are required for outdoor dining on public property.

- Impact Fees: Existing restaurants that are establishing or enlarging an outdoor dining area in response to COVID-19 requirements by relocating seating from within a restaurant to an outdoor dining area are not subject to the City’s Affordable Housing Impact Fee.

Other Considerations

- Review and comply with latest County of Napa COVID-19 related requirements: https://www.countyofnapa.org/2739/Coronavirus

- Verify dry goods storage requirements with Napa County Environmental Health: https://www.countyofnapa.org/1923/Environmental-Health-Documents

- Verify conformance with Napa Sanitation District (NapaSan) standards. General considerations:
  - The business must already be permitted for Food Service (or wine tasting if the application is for outdoor wine tasting) by NapaSan.
  - The approval will be temporary and will expire on December 31, 2020. Sewer capacity charges will not be assessed for temporary approvals but are required for permanent approvals.
  - The proposed seating capacity cannot exceed the current seating capacity of the business.

- Verify conformance with Department of Alcoholic Beverage Control requirements