

# Bars and Cellars

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## SECTION 9          BARS AND CELLARS

9.1          INTRODUCTION

9.2          PLANNING CONSIDERATIONS

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## 9.1 INTRODUCTION

The storage and provision of alcoholic and non-alcoholic drinks are subject to the same food hygiene regulations as for food.

Bar facilities are normally provided within the mess for Officers and SNCOs and should be provided in accordance with JSP 315, Scales 29 and 34. Junior ranks are normally provided with bar facilities within the dedicated leisure areas.

The PAYD concept will provide for the Junior Ranks' leisure and social facilities to be provided within, or immediately adjacent to the messing facilities, to provide a combined social centre. Designers should take account of the functional relationships between the various areas provided for dining, social and leisure activities.

## 9.2 PLANNING CONSIDERATIONS

### BARS

The bar servery is a food room and as such should be designed to ensure an efficient workflow, fitted out with smooth, impervious fixtures and fittings to enable ease of cleaning.

Adequate hot and cold water supply is to be provided for hand washing and the washing and sterilisation of glasses. Glass washing facilities may be provided by a dedicated glass washing machine, with the ability to provide sterilisation, supported by a sink with draining board. Sufficient space should be provided for the collection of dirty glasses and air drying/cooling space for clean glasses. Hand wash facilities should be separate with provision of a bactericidal soap dispenser and paper towel holder.

Adequate ventilation shall be provided within the bar servery area and be balanced to ensure that the air is drawn away from the servery into the public area.

The run of beer pipes (Python) from the beer store to the bar dispense heads shall be installed to provide ease of access and cleaning to all parts. Any trenches or penetration points into food rooms shall be adequately sealed. Pipe runs along the bar counter to each dispense head shall be contained within a dedicated channel, separated from any shelving or storage facilities with ease of access for cleaning purposes.

Where kegs are dispensed directly from the bar area, provision should be made for the restraint of gas cylinders.

A security grill/shutter along the full length of the counter shall be fitted.

Adequate ambient and refrigerated storage and display space shall be provided.

Storage shelves for glasses should allow for adequate aeration.

## **CELLARS AND STORAGE**

The beer store (cellar) is a food room and as such should be designed to ensure an efficient workflow and be fitted out with smooth, impervious fixtures and fittings to enable ease of cleaning.

The beer store and the empties store should be sited adjacent to the service yard/delivery area and be suitably protected from ingress by pests.

The cellar is to be close to the bar to ensure minimum pipe runs from the kegs and barrels to the service heads.

Where kegs, real ales and bottled drinks are stored, the cellar shall be cooled to ensure that products are stored and dispensed at their optimum service temperature. Alternatively, provision may be made for the installation of an in-line chilled python system.

Adequate hot and cold water supply is to be provided for the washing and sterilisation of dispensing equipment. A cold water point should be additionally provided for the hosing down of the cellar area.

A treated, potable water supply shall be installed to an ice machine. Suitable drainage shall be provided to all equipment and comply with the details within Section 7.7.

A trapped, dished floor gully is to be installed to allow adequate drainage.

Adequate ventilation should be provided to prevent the build up of moulds and yeast spores on walls and ceilings and meet with the air changes requirements of manufacturer' installed service equipment.

Electrical installations shall be appropriately IP-rated as required by the particular room data specification.

Adequate provision should be made for the storage and restraint of gas cylinders.

A separate general store area should be provided for the storage of ancillary bar items.

All storage areas shall be provided with suitable security locks to the doors and additional security to any external windows etc.

## **EQUIPMENT AND FITTINGS**

See JSP 315, Scales 29, 34 and 52.

## **FINISHES** *(See also Section 7)*

The general principles of the finishes and services apply as in Section 7 in that the layout, design and construction of bars, bar cellars and storage areas are fitted with smooth, impervious, hygienic surfaces that shall permit adequate cleaning and/or

disinfection, and generally meet the requirements defined in the Food Hygiene (England) (No.2) Regulations 2006. (Regulation (EC) No.852/2004)<sup>1</sup>

### **Floors**

Floors behind bar counters shall generally be finished with non-flammable vinyl sheet. The principles of finish, specification and installation shall be as described at Section 7.2 with the exception that a 2.5mm thickness may apply.

Floor finishes in cellar storage areas should allow for the frequent movement of kegs and barrels, each weighing 50kg. The standard installation may be of smooth finished concrete sealed with a concrete hardener and/or epoxy resin floor paint. Alternatively, a heavy duty epoxy resin bonded floor system may be considered for particularly heavily used areas.

### **Walls**

Finishes to walls behind bar service counters may complement the surrounding bar décor, however, they should retain the principles of the food hygiene regulations.

Wall finishes should follow the principles stated at Section 7.3, however, the general requirement is for an epoxy resin coating applied direct to a plastered wall. This may also be applied directly to a sealed breeze block finish, however, this should only be considered where the finish of the block is smooth.

Stainless steel sheeting may be provided to the lower levels as a finish and additional protection from damage.

Wall protection as defined at Section 7.3 shall be fitted at mid-height, low level and external corners to prevent damage within the bar cellar and the delivery route from the goods inwards door to the storage location.

### **Ceilings**

Ceilings behind bar server areas should be of a washable painted plastered finish rather than a suspended ceiling.

Ceilings in bar cellar areas may have a painted plaster finish or suspended metal pan-tiles. An epoxy resin coating shall be applied direct to a plastered ceiling to prevent the formation of mould spores etc.

### **Doors**

The provision of doors shall follow the detail provided at Section 7.5.

All doors associated with access to the bar or bar storage areas shall be lockable.

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<sup>1</sup> (and equivalent regulations in Scotland, Wales and Northern Ireland)