



Drive-Through Espresso /Coffee Stands

April 2002

PLEASE NOTE: Informational Bulletins should not be used as substitutes for actual codes and regulations. Detailed information regarding codes and regulations can be obtained by calling the Code Administration Division at (307) 721-5271.

Where are drive-through espresso stands allowed?

Drive-through espresso and coffee stands are allowed in the business, (B1 and B2) zones, commercial (C2) zones and light industrial (I1) zone. They are not allowed in any residential zone, manufacturing or heavy industrial zone.

Is a building permit required?

The Code Administration Division requires a building permit to locate an espresso stand, whether permanent or temporary, on private property. Drive-through espresso stands cannot be located in the public right-of-way or sidewalks.

What do I need for the building permit application?

A detailed, fully dimensioned site plan must be included with the building permit application. The site plan must include:

- a. Property lines of lot or parcel.
- b. All existing improvements, including: buildings, driveway access, parking stalls, traffic aisles, unpaved areas, landscaping and other site improvements.
- c. Proposed location of the drive-through espresso stand. Dashed lines should be used to indicate all parking spaces, if any, to be covered by the structure or taken out of use.
- d. Any site improvements required or proposed to accommodate the proposed use (such as landscaping or paving).
- e. Plans of the building and foundation, including any plumbing and electrical.

Who reviews my building permit application?

The Code Administration Division reviews the proposal for compliance with the applicable building codes for access in and around the drive-through, parking layout and circulation; compliance with the

zoning code, including building setbacks, parking and landscaping where required; and food safety regulations.

Can I put an espresso stand in a parking lot?

An espresso stand may be located in an existing parking lot provided that: the number of parking spaces for the current use(s) will not be reduced below the minimum required by the zoning code; all driveways, access aisles, and off-street parking is surfaced with asphalt or concrete; there is adequate parking area for the employee(s) of the stand; there is sufficient vehicle stacking in the drive-through lane; and vehicle movement to and from the lot is not impacted.

Is a “temporary” espresso stand allowed?

A temporary or portable structure may be used for a drive-through espresso stand, provided that the structure meets all applicable building codes and building setbacks and other zoning requirements and does not reduce available parking or impact traffic flow or circulation in and around the site. In general, a temporary structure is treated like any permanent building.

What building requirements apply?

All of the City’s building codes apply to an espresso stand. For example, an espresso stand:

1. Must be on a permanent foundation.
2. Building must be constructed per building code.
3. Site and building must be accessible to persons with physical disabilities.
4. Must dispose of all waste materials in the public sanitary sewer system.
5. Must have permanent power with lights and outlets.

Is landscaping required?

Yes. All espresso stands are required to provide landscaping in accordance with the zoning ordinance. Generally, an espresso stand located on a city lot will require 10% of the lot area minus the building area to be landscaped. 50% of the landscaping shall be located adjacent to the street.

Is parking and stacking space required?

Yes. Generally, at least one parking space per employee shall be provided. Each window serving coffee shall be provided with at least 60 feet of

stacking space for automobiles. All parking and stacking/drive areas shall be paved.

Is a food service license required?

Yes, an espresso stand is required to obtain a food service license and shall meet the following general design standards:

1. The finish schedule for floor, wall, and ceiling surfaces shall be smooth, durable, easily cleanable, and non-absorbent.
2. The floor and wall junctures shall be covered and closed to no larger than one thirty-second (1/32) inch (1 mm).
3. At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
4. At least 20-foot candles of lighting must be provided at a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage.
5. All light bulbs shall be shielded, coated, or otherwise shatter-resistant.
6. A three-compartment sink with two drainboards must be provided for warewashing. The drainboards shall be self-draining. The sink bins must be of sufficient size to accommodate the largest piece of equipment that requires washing, rinsing, and sanitizing. Water supplying the sink must be at least 110°F.
7. A separate sink must be provided for handwashing. This sink shall not be used for anything other than handwashing. It shall be equipped with soap, disposable towels, and a garbage receptacle. Water supplying the sink must be at least 110°F through a mixing valve or combination faucet.
8. Enough dry storage space must be provided for single-use items such as cups, lids, straws, etc. No items may be stored directly on the floor or under plumbing fixtures.
9. Outdoor walking or diving areas shall be surfaced with concrete, asphalt, gravel, or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions. These surfaces must also be graded to drain.
10. Drinking water must be from an approved public water system through a public water main. If water containers are used to transport and store potable water, they must be made from approved materials for potable water. Hosing used to fill containers must

also be made from approved plastic materials for potable water. (i.e. garden hoses do not meet the requirements)

11. Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water.
12. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.
13. All food equipment must be certified or classified for sanitation by an American National Standards Institute (NSI) accredited certification program such as NSF or UL Sanitation Classified.
14. Wood finishes are prohibited.
15. Food/drink contact surfaces shall be safe, durable, corrosion resistant, and nonabsorbent. The finish shall be smooth, easily cleanable, and resistant to pitting, chipping, crazing, scratching, scoring, distortion, or decomposition.
16. Non-food contact surfaces shall be constructed of corrosion-resistant, nonabsorbent, and smooth materials.
17. Enough air-drying racks shall be provided for equipment/utensils.
18. Should menu ever change to include items other than coffee-type drinks, you must contact the Environmental Health Specialist for prior approval. The above standards are specific for coffee shops.

FOR MORE INFORMATION CONTACT:

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