

3 AAC 304.305 is amended by adding a new subsection to read:

(g) The board shall use the following guidelines when determining what qualifies as bona fide restaurant or eating place:

(1) The applicant demonstrates minimum standards for a kitchen to prepare food onsite, in accordance with 18 AAC 31.040(c), and include a detailed to-scale drawing of the food establishment showing the type, model, and location of kitchen equipment;

(2) The license applicant shall provide a menu of food items, including entrees, that are regularly sold, along with written methods of preparation that demonstrate the majority of food is prepared on the premises from basic ingredients.

(3) The establishment has sufficient employees for cooking, preparing and serving meals for consumption at tables in a dining area on the premises

(4) The applicant includes a detailed security plan to prevent access by minors and introduction or removal of alcoholic beverages. (Eff. 11/29/81, Register 80; am 6/25/88, Register 106; am 5/1/94, Register 130; am 5/11/96, Register 138; am 9/11/98, Register 147; am ___/___/___, Register___)

Authority: AS 0406.090 AS 04.06.100 AS 04.11.100