



Craft Distillery

P-1300

City of Tacoma • 747 Market Street, Room 345, Tacoma, WA 98402

What is a craft distillery?

A craft distillery (also called an artisan or micro-distillery) is a small operation that produces distilled spirits. In 2008, the State of Washington began promoting new business opportunities for craft distillers. A craft distillery license, issued by the Washington State Liquor Control Board (WSLCB) now allows you to produce spirits in the amount of 60,000 gallons or less per year when at least half of the raw materials used in production are grown in Washington. Tastings may be offered on the premises of the spirits produced by the distiller free of charge, limited to ½ oz servings and a maximum of 2 oz of samples per person per day. Sales of product for off-site consumption may also be sold directly to customers, limited to 2 liters per customer per day. Craft distilleries are also allowed to contract distilled spirits for, and sell distilled spirits to, holders of distillery licenses, manufacturer's licenses, and grower's licenses. Additional information about State liquor laws is available on the WSLCB website <http://liq.wa.gov>.

Steps to starting a craft distillery

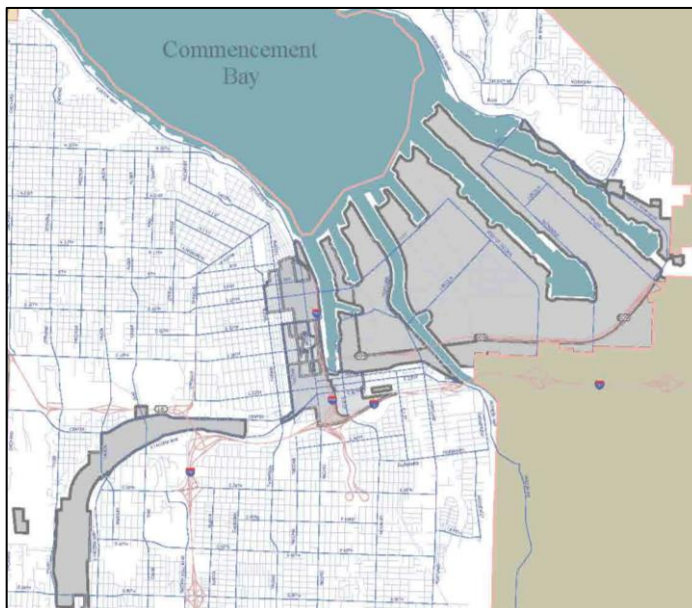
- Research State distillery laws and licenses
- Develop a business plan
- Find the right location
- Prepare preliminary plans (see Tip Sheet G-205)
- Secure financing
- Schedule a scoping meeting with the City
- Contact the Pierce County Health Department
- Obtain construction or remodel permits
- Apply for a Washington State Liquor Control Board distillery license, other state licenses, and City business licenses.
- Apply for a federal permit and label approval



Bainbridge Organic Distillery was one of the first new craft distilleries in Washington to be approved since the WSLCB started issuing licenses.

Finding the right location

To find the appropriate location for your business, zoning information may be retrieved at www.govme.org by clicking on "My Tacoma" on the left side of the page, searching by parcel number or address, then clicking on the "My Parcel" tab. Alternatively, available buildings and properties may also be searched at www.tacomaspaces.com and www.districtspaces.com.



Areas depicted in gray are zones that allow craft distilleries.

Zoning districts where craft distilleries are permissible:

- Downtown Commercial Core (DCC)
- Downtown Mixed-Use (DMU)
- Warehouse Residential (WR)
- Heavy-Industrial (M-2)
- Port Maritime & Industrial (PMI)

If you have questions about a potential location, please contact a Land Use Planner at (253) 591-5577 to confirm that the property is within the correct zoning district for the use. A scoping meeting may then be scheduled to discuss several aspects of the project, including proposed site development, parking, vehicle access, building design, signage, sustainable development, and landscaping.

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To request this information in an alternative format or a reasonable accommodation, please call 253-591-5030 (voice).

TTY or STS users please dial 711 to connect to Washington Relay Services.

Schedule a Scoping Meeting

Meetings can be scheduled through the City's *TacomaPermits.org* website: <http://www.tacomapermits.org>. Planning & Development Services staff are located on the 3rd floor of the Tacoma Municipal Building, 747 Market Street.

Please provide the following items prior to the scoping meeting date:

- Preliminary site plan, floor plan(s), and exterior building elevations or photos
- Details about the equipment that will be used and any additional desired business operations

Building Construction or Remodel

A commercial engineer may be reached at (253) 591-5030 to discuss initial questions. Depending on the age and/or condition of the building, repairs, remodeling, and/or a seismic upgrade may be needed to comply with the Building Code. If you are planning to locate within an existing building, there are several items to consider that will determine whether additional construction will be necessary:

1. How old is the building and how was it constructed? What materials were used?
2. Is the building going to be used strictly for manufacturing liquor, or is the general public going to be invited into the building on a regular basis for tastings, tours, classes, and/or retail sales?
3. If the public will have access to the building, would the occupancy of the building be equal to 50 people or more?
4. Would the new craft distillery be more hazardous or intense than the prior use that it is replacing in the building?
5. Does the remodeling of the building exceed 50% of the value of the building?
6. Would this would require a change occupancy classification of the existing building?

Fire Protection

Since distilling involves hazardous liquids, it will be important to know the amount of materials that are being processed at each stage of manufacturing the product. The City Fire Protection Engineer should be consulted at the preliminary stages of planning a craft distillery to ensure that all applicable codes and regulations are considered. A Fire Protection Engineer may be reached at (253) 591-5503. Questions to consider are:

1. Does the intended building have an automatic fire sprinkler system?
2. If the building does not have an automatic fire sprinkler system, does the amount of alcohol (ethanol – C₂H₅OH) produced per production batch exceed the Maximum Allowable Quantity which ranges between 30-gallons to 240-gallons of Class IB flammable liquids depending on the actual situation? In general, if the distillery process is a “closed” system as defined by the Fire Code, then you could have up to 60-gallons being processed without a building fire sprinkler system or 120-gallons with one. If the distillery process is an “open” system as defined by the Fire Code, then you could have only up to 30-gallons being processed without a building fire sprinkler system or 60-gallons with one.
3. Is the interior of the building divided into separate fire areas?
4. Contact a private design professional to help you review the adopted International Fire Code in relation to your proposal to determine the major design criteria and develop a scope of work.

Stormwater and Wastewater Disposal

Plans for stormwater mitigation and wastewater discharges are reviewed by Environmental Services through *Tacoma Municipal Code* Chapter 12.08. Environmental Services may be reached at (253) 591-5218. Depending on the specifics of the project, the following items may be applicable to a craft distillery:

1. All wastewater discharges shall be in compliance with *TMC* 12.08.
2. Pretreatment of some waste streams may be required. If a pretreatment permit is required, the processing time for this permit is about 90 days from receipt of a complete application.
3. Depending on materials stored and manufactured at the site, an Accidental Spill Prevention Plan (ASPP) may be required. Spill containment may also be required for certain stored materials.
4. Food service establishments shall be evaluated to determine if grease protection is required.
5. Dumpster pads will require a drain to the sanitary sewer system if wet wastes are placed in the dumpster.
6. All surface water shall be managed in accordance with the City of Tacoma Surface Water Management Manual. For certain site improvements and operations, surface water facilities may be required to be constructed by the applicant.
7. Periodic source control inspections of commercial and industrial facilities are conducted by Environmental Services.

Pierce County Health Department

The Health Department regulates certain aspects of craft distillery operations, such as hazardous waste. For information about Pierce County's regulations, call (253) 798-6500 or visit www.tpchd.org.

Applicable Regulations

- *Washington Administrative Code* Chapter 314-28
- *Tacoma Municipal Code* Chapters 2.02 Buildings, 12.08 Stormwater, 13.06 Land Use

For more information, contact: City of Tacoma Planning and Development Services
<http://www.cityoftacoma.org>, (253) 591-5030