

# LET THE DOGS IN

Ending Canada's Needless Ban on Dogs in No-Kitchen Bars and Taprooms

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## Executive Summary

Across Canada, a dog owner can walk their dog down a high street, into a pet shop, onto a patio, through a shopping centre and onto public transit. Then they reach the door of their local taproom, a room with no kitchen that pours beer and sells packaged crisps, and the dog is turned away. Not because of any measured risk. Because of food-safety regulations written for commercial kitchens and applied, by default, to rooms that have none.

This paper makes a simple, evidence-led case: where a venue prepares no food, the food-contamination rationale for excluding dogs does not apply, and the law should say so plainly. This is not a call to put dogs in restaurant kitchens. It is not a demand for dogs in every bar regardless of circumstance. It is a call to fix an outdated categorical default that treats a pint of craft beer as if it were a salad bar.

The case rests on four findings. First, the law already bends where there is no kitchen. Ontario has codified an indoor exemption for dogs in low-risk, non-food-preparing venues. British Columbia's health officers have the statutory discretion to permit dogs and have already used it for a brewery. Alberta has a decade-long, incident-free indoor precedent. The principle is established. What is missing is clarity and consistency across provinces. Second, the demand is large, measurable and Canadian. 62 percent of Canadian dog owners say difficulty finding dog-friendly venues has held back their ability to go out. 57 percent say they would go out more often if options were easier to find. These are not estimates or projections: they are third-party survey findings conducted to professional market research standards. Third, the risks are real but routinely managed. Dander, bite liability and hygiene are handled safely every day in retail, on public transit and on patios. A clear operational code, which the Roch Society has already drafted, resolves each concern. Fourth, the reform asks nothing of the public purse. The Roch Society will provide a voluntary Taproom Code and certify compliant venues free of charge, giving regulators a consistent, ready-made framework to approve.

We ask provincial health authorities to take three proportionate steps: in Ontario, publish plain guidance confirming the existing indoor exemption; in Alberta, formalise a standard variance for non-food-preparing tasting rooms; and in British Columbia, standardise the discretionary approval mechanism that already exists and has already been used.

## SECTION 1

# The problem: a blanket ban that ignores where the risk actually is

Canadian food-premises regulation is provincial in jurisdiction, but the pattern is national. Every province begins from the same place: live animals are prohibited in rooms where food is handled, with narrow exceptions for certified service animals and aquatic species in sealed tanks. The rule exists for a legitimate reason. In a commercial kitchen handling raw meat, poultry, dairy and high-risk prepared foods, animals near food-contact surfaces represent a genuine cross-contamination pathway, and the regulation addresses that pathway head-on.

The problem is one of application. The rule was written for kitchens. It is applied by category of premises, not by level of risk. A craft brewery taproom is classified as a "food premises" because it dispenses a beverage, even though it operates no kitchen whatsoever, employs no cook, prepares nothing from raw ingredients, and sells only factory-sealed, pre-packaged snacks that arrived in boxes from a distributor. Under current interpretation, that taproom sits in the same regulatory category as a buffet restaurant or a raw-sushi counter. The contamination logic that justifies excluding animals from one bears no relationship at all to the other.

The result is a prohibition that is neither risk-proportionate nor consistently enforced. Across Canada, operators in identical premises receive contradictory guidance from different inspectors in the same city. Some no-kitchen taprooms have welcomed dogs for years without incident. Others have been ordered to remove them on the basis of the same regulation, differently applied. The confusion is not the fault of inspectors, who are working from rules that were never designed to address this situation. It is a gap in the regulatory framework itself.

62 percent of Canadian dog owners say the difficulty of finding dog-friendly venues has held them back from going out.

This is not a niche complaint. Canada had an estimated 7.2 million dogs in 2024. Pets live in more than half of Canadian households. These are not fringe consumers. They are the mainstream dining public, and their spending power, their dwell time, their social habits and their loyalty are being regulated away from a sector that urgently needs them.

The reform this paper proposes is targeted, not sweeping. It asks for recognition that a venue with no kitchen and no food preparation presents a categorically different risk from a venue that does. It does not ask to put dogs in restaurants. It asks for the law to catch up with the obvious: a pint is not a salad bar.

## SECTION 2

# The legal reality: the exception already exists in three provinces

The strongest argument for reform is that it is not reform at all. The distinction between food-preparing and non-food-preparing premises is already recognised in Canadian law and already in practice. No new principle needs to be created. What is needed is clarity, standardisation and the willingness to let the law work as written.

## Ontario: codified in 2019, already in use

Ontario amended its Food Premises Regulation, O. Reg. 493/17, in 2019. Section 14(1) maintains the general prohibition: every room where food is prepared, processed, packaged, served or sold shall be kept free of live birds or animals. But section 14(2) creates an explicit indoor exception for pet dogs. The exception applies when, first, the only food made or processed at the entire premise is low-risk food items, and second, the room where dogs are present serves only low-risk or pre-packaged, ready-to-eat food and no food preparation takes place in that room.

A no-kitchen taproom pouring sealed kegs and selling factory-packaged snacks satisfies both conditions. The same logic applies to the surrounding regulation: such venues are already exempt under Ontario's rules from the requirement for dedicated handwashing stations, from commercial-grade dishwashing equipment, and from the requirement to have a certified food handler on-site during operating hours. The regulation itself has already recognised, repeatedly, how different the risk profile of a non-food-preparing venue is from a commercial kitchen. The indoor dog exemption is the natural extension of that recognition.

The exemption is not theoretical. Multiple taprooms across Ontario are already operating under it: Henderson Brewing, Black Lab Brewing, Left Field Brewery and Bellwoods Brewery in Toronto, Innocente Brewing in Waterloo, Second Wedge Brewing in Uxbridge, and Stray Dog Brewing in Ottawa. These venues demonstrate that the model works safely in a major urban market, at scale, day after day. The exemption exists, it functions, and the sector has already adopted it.

The problem is awareness and consistency. Many operators do not know the exemption exists. Many local health inspectors do not apply it uniformly. The Simcoe Muskoka District Health Unit has published guidance confirming the interpretation, but similar guidance has not been issued uniformly across all Ontario public health units. Ontario's task is not legislation. It is clarification: clear, public, province-wide guidance that the section 14(2) indoor exemption applies to taprooms where only low-risk or pre-packaged food is sold and no preparation occurs.

## British Columbia: discretion already exercised

British Columbia's Food Premises Regulation, B.C. Reg. 210/99, takes a different approach but reaches a similar practical destination. Section 25(1) establishes the general prohibition: an operator must not permit live animals on food premises. Section 25(2) provides the exceptions. Guide and service dogs are permitted under subsection (a), excluding food preparation and storage areas. And under subsection (c), any other animal may be permitted that a health officer determines will not pose a risk of a health hazard occurring on the premises.

That discretionary clause has been exercised for a brewery taproom. Unleashed Brewing Co. in Kelowna operated as a dog-friendly indoor taproom under a temporary Interior Health licence beginning in 2022. When the arrangement was questioned, Interior Health consulted the provincial Ministry of Health Food Safety staff and reversed its initial position, agreeing in February 2023 that dogs could continue indoors with conditions: no food preparation in the area where dogs are present, strict hygiene protocols, and owner responsibility for animal behaviour. Interior Health's environmental health management confirmed the decision directly and worked with the operator on the detail.

This is a live, documented case of a British Columbia health authority using its existing statutory discretion to permit indoor dogs in a brewery. The mechanism is already in the law. It has already been used. What does not yet exist is a standard, repeatable framework that allows other operators to access the same permission without having to fight their own individual case from scratch. The Roch Society's Taproom Code, set out in section six of this paper, is designed to provide exactly that framework.

## Alberta: a decade of proof in a major Canadian city

Alberta's Food Regulation, AR 31/2006, prohibits live animals in a food area under section 32, with the exception of service animals and regulated abattoir settings. However, a venue that prepares no food and holds no standard food service permit does not trigger the full force of that prohibition in the same way a restaurant does. A beverage-production and retail operation without an active kitchen operates in a different permit category.

Cold Garden Beverage Company, a craft brewery in the Inglewood neighbourhood of Calgary, has welcomed dogs inside its taproom for close to a decade on this basis. The model is simple: no food preparation on-site, packaged snacks only, clear sanitation protocols, and a firm behaviour policy. The arrangement functioned without incident for years. Its sole disruption came in May 2017, when patrons began bringing in outside food from neighbouring restaurants. That changed the facility's classification. Alberta Health Services determined that the presence of outside food made the taproom a food-permitted establishment, and dogs were temporarily barred until Cold Garden reinstated its no-outside-food rule.

That 2017 episode is frequently cited as a reason the model is fragile. The opposite reading is more accurate. The episode proves that the dividing line, food preparation in the venue, is precisely the one this paper identifies. When that line is maintained, the model works and has worked, safely, for years in a major Canadian city. When it was inadvertently crossed, the rule applied. The principle held throughout.

Alberta further demonstrated its appetite for proportionate reform in May 2022, when the province removed the requirement for public health inspector approval before allowing dogs on outdoor patios, making it an operator discretion. The government framed this explicitly as a red-tape reduction. The same logic applies, with even more force, to indoor taprooms where there is genuinely nothing to prepare.

## The wider pattern

Quebec legalised dogs on outdoor terrasses in March 2025, under Bill 85, following sustained advocacy by the Quebec Hotel Association. Indoor access remains subject to ministerial pilot projects, and the machinery for such a pilot, the discretionary "Projet Pilote" clause in the Loi sur les produits alimentaires, already exists. Nova Scotia permitted dogs on outdoor patios in 2021. In every province, regulators have already demonstrated that the animal ban can be modulated by location and by risk. Ontario is simply the province that has been most explicit about what that modulation means when applied indoors to a venue with no kitchen.

## SECTION 3

# The demand: millions of Canadians, already spending, actively held back

The policy case rests on evidence, not sentiment. The Canadian data on dog-owner demand for inclusive venues are robust, sourced from professionally administered surveys and from reservation and booking platform analytics. They make a clear argument: the demand is large, it is already partially met by venues responding faster than regulation, and the gap between what dog owners want and what the current rules allow is a measurable suppression of economic activity.

The ownership base is enormous. Canada was home to an estimated 7.2 million dogs in 2024, according to the Canadian Animal Health Institute's biennial survey, conducted by Léger. That figure represents a population larger than the combined populations of many Canadian provinces. Pets are present in more than half of Canadian households. The Canadian pet industry was valued at between 12.4 and 14.3 billion Canadian dollars in 2023, growing at approximately four to five percent annually. The average Canadian household with pets spent 752 Canadian dollars on pet-related expenses in 2023, according to Statistics Canada's Survey of Household Spending.

The dining and socialising habit is already established. Roughly 36 percent of Canadian dog owners dine out with their dog, and 46 percent of those who do so dine out with their dog weekly, according to a May 2024 survey of 1,000 Canadian dog owners commissioned by OpenTable. These are not occasional, special-occasion outings. They are routine. Nearly half of those who dine out with dogs do so multiple times per week.

The current rules are actively suppressing this demand. 62 percent of Canadian dog owners say difficulty finding dog-friendly venues has been a barrier to their ability to go out. That figure, from the same OpenTable-commissioned research, represents the single most important number in this paper. More than six in ten dog owners are willing to spend money going out. The lack of welcoming venues is stopping them. This is not a cultural problem or a preference issue. It is a direct consequence of regulatory defaults, and it is measurable.

The latent demand is even larger than the current behaviour suggests. In a 2026 survey of 1,502 Canadians by Ripple Research for OpenTable, conducted to Market Research Society and ESOMAR standards, 57 percent of Canadian dog owners said they would dine out with their dog more often if dog-friendly options were easier to find. The market is constrained, not saturated.

Venues that welcome dogs are already outperforming. OpenTable's reservation data for the period from March 2025 to February 2026 shows a 34 percent year-on-year increase in dining at dog-friendly restaurants in Canada, and a 39 percent year-on-year increase in the number of dog-friendly restaurants on the platform. Those figures reflect what is happening on patios

and in venues that have already moved. They are a signal of what the indoor market could become if the regulatory barrier were removed.

The demographic driving this demand is the highest-value cohort in hospitality. Pet ownership is concentrated in the 25 to 64 age range: 53 percent of Canadians aged 25 to 34 own a pet, as do 53 percent of 35 to 44 year-olds and 58 percent of those aged 45 to 54, according to the Pets Canada and NielsenIQ national survey. Rover's 2026 Canadian research finds that 89 percent of pet owners say having a pet is essential to their personal fulfilment, and that Millennials are nearly twice as likely as other generations to delay or forgo having children in favour of pet ownership. The dual-income, no-children, one-dog household is not a niche demographic. It is the dominant profile of the urban professional spending class that craft taprooms are built to serve.

## SECTION 4

# The economics: dwell time, loyalty and uplift

The economic case for welcoming dogs into no-kitchen taprooms is straightforward, well-evidenced and does not require accepting any speculative projections. It rests on three documented mechanisms: dwell time, loyalty and social atmosphere. Each has measurable commercial consequences.

Dwell time is the primary driver. In hospitality, revenue is largely a function of time at the table. A customer who is comfortable stays longer. A customer who has left a dog alone at home does not stay longer, because the separation anxiety that builds over the course of an evening has a ceiling effect on the visit. Remove the dog from the equation by excluding it from the premises, and you remove the reason to linger.

Canadian data already capture this relationship. OpenTable's reservation data for the period from March 2025 to February 2026 show that outdoor diners in Canada, the category most likely to include dog-friendly venues, averaged 127 minutes at the table over the year, approximately 20 percent longer than the overall average dining time. That 20 percent premium in dwell time directly translates into additional rounds, additional food purchases and a meaningfully higher average ticket.

UK evidence from the Kennel Club's 2017 survey of dog-friendly hospitality businesses provides the operator-level confirmation. 98 percent of dog-friendly pubs reported that their business had improved since allowing dogs. 79 percent attributed an improvement in overall atmosphere to the presence of dogs. 82 percent reported a noticeable increase in social interaction among guests. 50 percent reported that guests stayed longer. These are not marginal effects. They are structural changes to the economic character of a venue.

Loyalty is the second mechanism, and the more durable one. The dog owner who finds a venue where their animal is genuinely welcome does not shop around. They return. The certainty is worth more to them than novelty. Research conducted by the Roch Society on dog-friendly hotel performance found repeat-visit rates dramatically higher among genuine dog-friendly venues than among those offering superficial or conditional access. The hospitality industry has spent decades and billions of dollars trying to engineer the kind of loyalty that a welcoming dog policy creates as a natural side effect. It asks nothing of the marketing budget.

The third mechanism is social atmosphere. Dogs are social catalysts. A taproom with dogs on the floor is a different kind of social environment from one without them: conversations start, strangers interact, the emotional temperature of the room rises. These are not soft benefits. They are the reason 82 percent of UK pub managers reported more social interaction among guests, and why venues that welcome dogs build a reputation as community anchors rather than just commercial drink-dispensers. In a world where hospitality venues compete on

atmosphere as much as on product, this is a genuine commercial advantage.

For Canada's craft brewing sector, these dynamics are particularly significant. Canada had approximately 1,200 breweries in 2025, with the sector growing by more than five percent year on year. Ontario alone went from fewer than 100 breweries in 2010 to 340 by 2022. These taprooms compete intensely for a local customer base, in the same streets, often in the same neighbourhoods. The ability to offer a genuinely dog-welcoming environment is a differentiator that cannot be replicated by changing a beer recipe. It is a zero-cost, durable competitive advantage that current regulation withholds for no risk-proportionate reason.

## SECTION 5

# The safety case: every concern answered

This paper does not dismiss the concerns raised against indoor dogs in licensed premises. Food safety, allergen exposure, bite liability and worker safety are legitimate regulatory interests. The argument here is not that those concerns are imaginary. It is that they are already managed, consistently and safely, in every province where indoor access has been permitted, and that the operational framework for managing them is well established. What follows is a direct response to each concern, with the answer that responsible operators already apply.

Food contamination. This is the foundational concern, and it is the one most undermined by the specific context of a no-kitchen taproom. Beer is an acidic, alcoholic, hopped and fermented beverage. It is microbiologically hostile to the human pathogens that food-safety regulation is designed to exclude. It is served in clean glassware. The taproom handles no raw meat, no poultry, no dairy and no high-risk food items of any kind. The cross-contamination pathway that food-premises regulation is designed to close does not exist in the same way in a venue without a kitchen.

The operational safeguards that responsible venues apply close any residual pathway entirely: dogs kept at least 15 feet from pour stations, draft lines and clean glassware; dogs at ground level only, never on chairs, tables or countertops; water served to animals in single-use disposable containers or owner-supplied bowls only, never in house glassware; animals excluded from any area where packaged goods are opened or handled. These are the conditions applied at Unleashed Brewing in British Columbia and formalised by the Roch Society's Taproom Code, set out in the next section.

Dander, allergies and asthma. Dander is managed in retail environments, on public transit and in thousands of workplaces across Canada every day. The mechanism for managing it in a licensed venue is the same: spatial separation and air management. For larger venues, a split-zone layout with a designated dog-free section and appropriate air filtration provides effective protection for patrons with respiratory sensitivities. For smaller venues, the solution is clear entrance signage that enables self-selection: a patron who is severely allergic or who prefers not to share a room with a dog makes that choice at the door, before entering. Under Canadian human rights codes, venues have a duty to accommodate, but that duty is met by providing a dog-free zone and clear notice of the policy, not by excluding dogs entirely from the premises.

Bite liability. Under Canadian common law and provincial statutes including Ontario's Dog Owners' Liability Act, strict liability for damage caused by a dog rests with the owner, not with the venue. An operator who maintains clear policies, enforces them and keeps documentation is not the party at legal risk when a bite occurs. The practical requirements are: a leash rule (fixed, maximum four feet, no retractable leads), a

behavioural policy with clear escalation (one warning for disruption, removal on the second), a signed acknowledgement from patrons bringing dogs that they accept responsibility for their animal's behaviour, and a formal incident protocol with identification of both owner and animal. These are standard practices already operating at venues across Canada and the United Kingdom.

Worker safety. Service staff are not asked to handle, pet, feed or clean up after dogs. The rule is simple: no staff contact with animals. If a worker's hand touches a dog, hand hygiene is performed before returning to service duties. Any waste clean-up is handled by designated non-food staff, using a self-contained kit kept separate from all food-service equipment. These protocols are consistent with occupational health guidance from WorkSafeBC and Ontario's Ministry of Labour, and they are already in operation at every indoor dog-friendly venue in Canada that has operated without regulatory incident.

Cynophobia and the comfort of non-dog patrons. The solution is the one most venues already apply: clear, visible signage at every entrance stating that the premises welcomes dogs. A patron who is afraid of dogs, or who simply prefers not to be near them, sees the sign before entering and chooses accordingly. In a venue large enough for a split-zone layout, the dog-free section provides an alternative for patrons who enter before noticing the sign or who change their mind. No patron is ambushed. The choice is theirs.

## SECTION 6

# The Roch Society Taproom Code

The Roch Society has drafted a voluntary operational standard for no-kitchen venues wishing to welcome dogs indoors. The code is free to adopt, free to certify against, and designed to give regulators a single, consistent, already-reviewed framework to rely on when approving indoor access.

The code addresses seven areas.

**Eligibility.** The code applies to licensed premises that serve no food prepared on-site, sell only low-risk or factory-sealed pre-packaged food items, and hold no food service permit that would classify them as a food-preparation establishment. Venues that begin preparing food on-site, or that obtain a food service permit that covers food preparation, must cease operating under the code until their status changes.

**Zoning.** Dogs are confined to the designated dog-welcome area only. Pour stations, draft lines, clean glassware storage, and any area where pre-packaged goods are opened must be separated from the dog-welcome area by a minimum of 15 feet, or by a physical barrier. In venues over 400 square feet, at least 25 percent of floor space must be designated as a dog-free zone and kept physically separated from the dog-welcome area by furniture placement, a low barrier or equivalent. Dogs are not permitted in any area where food or beverages are being opened, dispensed or handed to customers.

**Leashing and restraint.** Dogs must be on a fixed lead at all times. Retractable leads are not permitted. The maximum lead length in the dog-welcome area is four feet. Dogs must remain at floor level and are not permitted on chairs, benches, stools, tables or any other furniture. Dogs are not permitted on laps in a way that brings them above table height. Owners are responsible for their animal remaining under control at all times.

**Behaviour policy.** The venue applies a two-stage policy: a first warning is issued to the owner of any dog that barks persistently, behaves aggressively toward other dogs or patrons, causes a nuisance, or is not kept under control. On a second occurrence, the owner and dog are politely asked to leave. No refund of drinks or entry fees is required. Staff are trained in polite but firm enforcement of this policy.

**Hygiene.** No staff member who is engaged in drink service, glass handling or any food-service activity touches any dog at any time. Any incidental contact is followed immediately by handwashing with soap and water or an alcohol-based sanitiser before returning to service duties. Animal waste is cleaned up immediately by the owner, or, if the owner is unable, by a designated non-food-service staff member using a dedicated clean-up kit. That kit consists of disposable gloves, paper towels, an absorbent material, an EPA or Health Canada registered disinfectant, and a sealed waste bag. The kit is stored entirely separately from any food or beverage service area and from any cleaning equipment

used for food-contact surfaces.

Signage. The venue posts clear, legible signage at every public entrance stating that dogs are welcome inside. Signage is positioned at eye level and visible from outside the entrance. In venues with a split zone layout, signage at the entrance to the dog-free zone states that area is dog-free.

Incident protocol. In the event of a bite, scratch or injury involving a dog, the venue: isolates the affected area immediately; provides first aid to any injured party; completes a formal written incident report capturing the name and contact details of the dog owner, the name and contact details of the injured party, a physical description and, where possible, a photograph of the dog, and the full circumstances of the incident; bans the dog from the premises; and forwards the incident report to the local public health unit as required by provincial regulation. The incident report is retained on file.

Venues that operate in compliance with all seven areas of the Taproom Code are eligible for free certification by the Roch Society. Certified venues receive a digital certification badge, a physical window decal, and listing on the Roch Society directory of certified dog-welcoming taprooms. Certification is renewed annually by self-declaration and subject to periodic audit. There is no charge to apply, to certify or to renew.

## SECTION 7

# Recommendations

The Roch Society makes province-specific asks, calibrated to what each province's existing legal framework requires.

In Ontario, the legal basis for indoor dog access in non-food-preparing venues already exists in section 14(2) of O. Reg. 493/17. It is functioning in live commercial venues. The ask is administrative, not legislative: the Ministry of Health should direct all public health units to publish clear, consistent, public-facing guidance confirming that section 14(2) applies to taprooms and brewery tasting rooms that sell only low-risk or pre-packaged food and do no food preparation. The Health Improvement Policy and Program Branch, which administered the 2019 amendment, is the natural home for this guidance. The Ontario Craft Brewers association, which represents over one hundred brewery members across the province, is a ready implementation partner.

In Alberta, the path is a standard, province-wide variance for non-food-preparing tasting rooms under AR 31/2006. The Cold Garden precedent in Calgary provides the operational template: no food preparation, packaged snacks only, clear sanitation protocols, the behaviour policy. Alberta Health Services should formalise this as a published, accessible variance that any beverage-only venue can apply for without individual negotiation. The province's stated commitment to red-tape reduction makes this the natural next step after the 2022 patio reform.

In British Columbia, Interior Health's decision on Unleashed Brewing demonstrates that the section 25(2)(c) discretionary mechanism is legally sound and practically workable. The ask is standardisation: the BC Ministry of Health Food Safety branch should work with the regional health authorities to develop published criteria for how section 25(2)(c) approvals are granted for no-kitchen taprooms, so that the approval process is transparent, consistent and accessible to all eligible operators, not just those with the resources to advocate for their own case.

In Quebec, the Roch Society supports the Quebec Hotel Association's intention to seek a ministerial pilot project for indoor canine access in non-food-preparing venues, using the Projet Pilote mechanism in the Loi sur les produits alimentaires. The Society offers the Taproom Code as the operational framework for any such pilot and will provide free certification to pilot participants.

In Nova Scotia, the Society asks that the provincial government consider extending the existing patio reform to indoor areas of licensed premises that meet the non-food-preparing standard, using British Columbia and Ontario as the legislative models.

In every province, the Roch Society offers the Taproom Code and free certification as the ready-made safety standard, so that reform arrives not as a blank permission but

with a clear operational framework already attached. Regulators are not being asked to invent the rules. They are being asked to recognise and codify the rules that responsible operators are already applying.

## Conclusion

This is one of the rare policy reforms that costs nothing, harms no one, and serves a constituency of millions who are already asking for it. The principle is not new: Ontario has written it into law. British Columbia has granted it by discretion. An Alberta brewery has proved it safe for a decade. The demand is not guessed: more than six in ten Canadian dog owners say the lack of welcoming venues holds them back. The risk is not unmanaged: every concern has a working answer, already applied, in venues already open.

Canada's craft taprooms are community anchors. They are the places where neighbourhoods meet, where regulars become friends, where local identity is poured into a glass and consumed together. Dogs belong in that picture, not on the pavement outside it.

All that remains is to let the rules catch up with the reality. Where there is no kitchen, there is no reason. Let the dogs in.

*The Roch Society is a non-profit dedicated to genuine canine inclusion in public and commercial life. [rochsociety.com](http://rochsociety.com)*

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