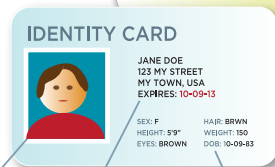


Know Your Holiday
Alcohol
SERVICE

Social gatherings and holiday parties mean **increased traffic for restaurants and bars** during the *Holiday Season*.

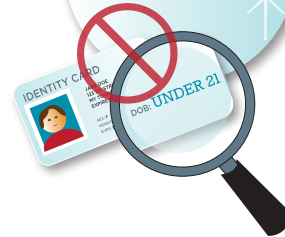
Know *Who*
YOU'RE SERVING

1. Valid ID



Matching photo ID/
description Expiration date Date of birth

2. Serving Minors



The liquor authority can issue citations for:

- 🚫 Selling liquor to a **minor**
- 🚫 Failing to check the ID of a guest who appears to be **underage**
- 🚫 Allowing a minor to enter with a **fake ID**
- 🚫 Serving a guest who is or appears to be **intoxicated**
- 🚫 Serving alcohol when it is **not permitted**

3.

FAKE IDs — WHAT TO DO



SERVICE



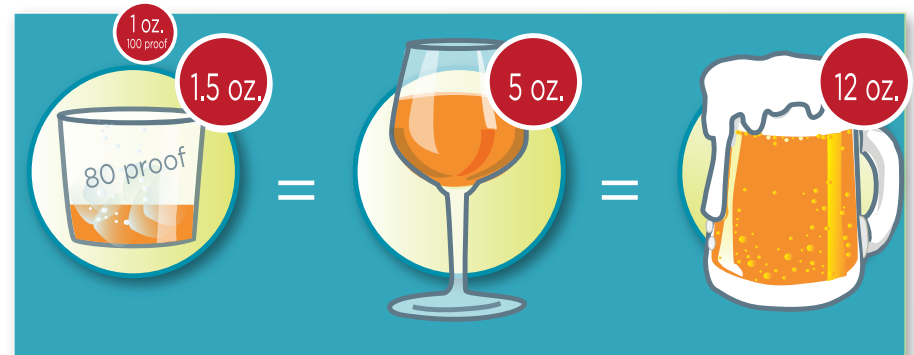
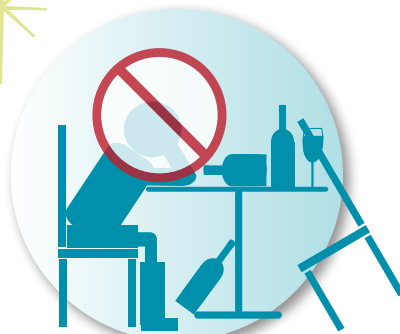
ENTRY



CONFISCATE ID

Know *How much*
TO SERVE

Prevent guests and bar patrons from becoming intoxicated by **knowing the standard pours** for each type of drink:



1.5 ounces of 80-proof liquor or 1 ounce of 100-proof liquor, 5 ounces of wine, or 12 ounces of beer all contain the same amount of alcohol.

Know
When
TO SET LIMITS

Encourage patrons to:

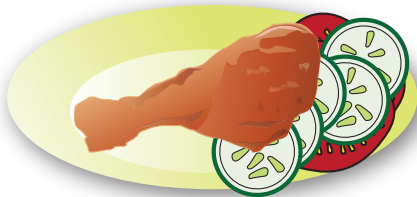
1. Say
"NO"

2. Set
LIMITS

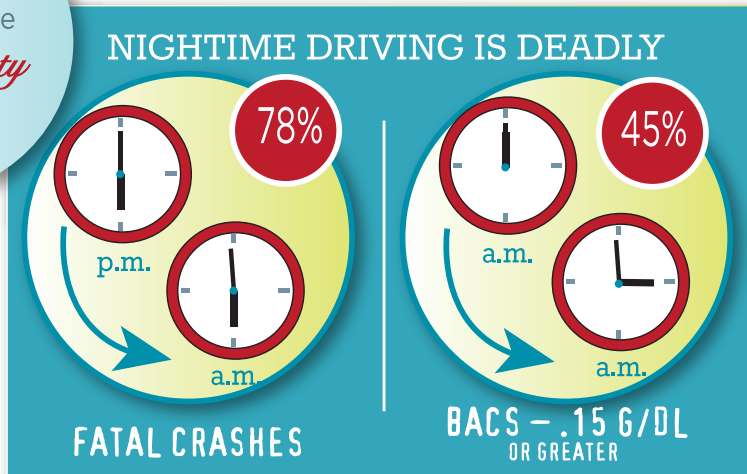


Discourage intoxication by serving food which helps you avoid intoxication in two ways:

1. Food slows down the absorption of alcohol into the bloodstream
2. Food slows down drinking



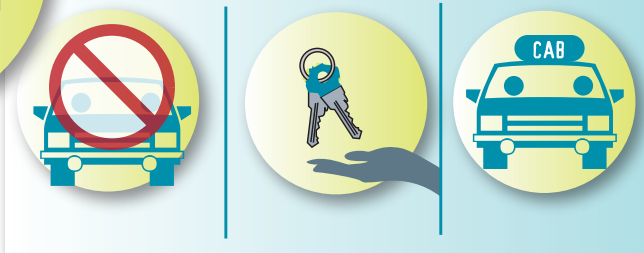
When the bar closes and the *Holiday party* is over ...



Nighttime driving is the most deadly. Seventy-eight percent of the alcohol-impaired drivers involved in fatal crashes during December 2010 were driving from 6 p.m. to 5:59 a.m., and 45 percent of those drivers involved in fatal crashes from 12 a.m. to 2:59 a.m. had BACs of .15 g/dL or higher.

Despite a restaurant's best efforts, **difficult situations** can arise ...

INTOXICATED GUESTS —
WHAT TO DO



Your restaurant or bar could be **held liable** for accidents caused by one of your patrons.