

Serv It Up with ServSafe Alcohol

Your Guide to Serving Alcohol Responsibly – Counting Drinks

HOW MUCH “HOLIDAY CHEER” IS **TOO MUCH?**

Counting drinks can be an effective way to monitor a guest’s intake of alcohol and assess a guest’s intoxication level. You should begin counting drinks as soon as guests place their first order. Let’s review what a standard drink is and then explore how to count the number of drinks in a guest’s order.



1 STANDARD DRINK IS EQUIVALENT TO ANY OF THE FOLLOWING:



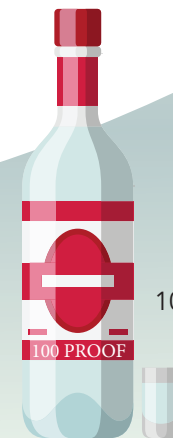
5 oz. wine (ABV 12%)



12 oz. beer (ABV 5%)



1.5 oz. 80-proof liquor



1 oz. 100-proof liquor

DO THE MATH!

AMOUNT OF LIQUOR IN THE BEVERAGE ÷ AMOUNT OF LIQUOR IN 1 STANDARD DRINK = NUMBER OF DRINKS IN THE BEVERAGE



2 oz. of 100-proof liquor ÷ 1 oz. of 100-proof liquor in 1 standard drink =

2 DRINKS



60 oz. pitcher of beer (ABV 5%) ÷ 12 oz. of beer in 1 standard drink =

5 DRINKS



25 oz. (750ml) bottle of wine (ABV 12%) ÷ 5 oz. of wine in 1 standard drink =

5 DRINKS



Counting drinks is just one aspect of responsible alcohol service. Make sure your team is prepared to serve alcohol responsibly this holiday season. To learn more about ServSafe Alcohol training, visit ServSafe.com/ServSafe-Alcohol