Alcohol

Responsible serving

Train your staff

Proper training of your employees/volunteers can help to establish and proactively avoid a lot of alcoholrelated issues that could potentially occur.

To acquire a copy of alcohol regulations for the state of Kansas go to

https://www.ksrevenue.org/abcstatutes.html

Have policies in place

- Having specific policies in place when it come to alcohol can help your employees/volunteers to solve potential problems with grace. For example if a customer tries to order two drinks at one time and as a server you assume the second is for a minor have them ask for both ID's.
- A policy could be made for number of drinks be served at one time to avoid this all together.
- Having policies in place is not difficult but can have great benefit in the success of your event.

Check ID's

- It is difficult to overstate the importance of this tip: you simply must check ID's before serving alcohol to ANYONE.
- It is a state law that a person must have their ID on their person when buying alcohol.

It is best to always check for ID's even if the person appears to be over the legal age .

Measure out alcohol

- Some will argue that measuring alcohol is stingy, but unless your bartender is very consistent (which is not the case generally with volunteers) it is very helpful in ensuring that your drinks are of equal strength.\
- Maintaining a level of consistency can help to avoid issues and will ensure you of a consistent cost per drink. This will ensure your profitability as well.

Know When to say "When"

It is important that servers are very watchful and know when to say "when " to customers. If they are slurring words and not walking straight for instance these are pretty good indicators that person has had too much and should be cut off from ordering further drinks. But sometimes it is hard to tell. Part of this is learned from experience and some of this can be learned from an alcohol handling program.

Do not serve visibly intoxicated person.

• If a customer stumbles in and bellies up to the bar looking as if they have already indulged to excess it is your right to refuse service. Sure, they might get upset but an angry customer is much easier to deal with than possible repercussions of a person starting a fight causing damage or harming themselves or others.

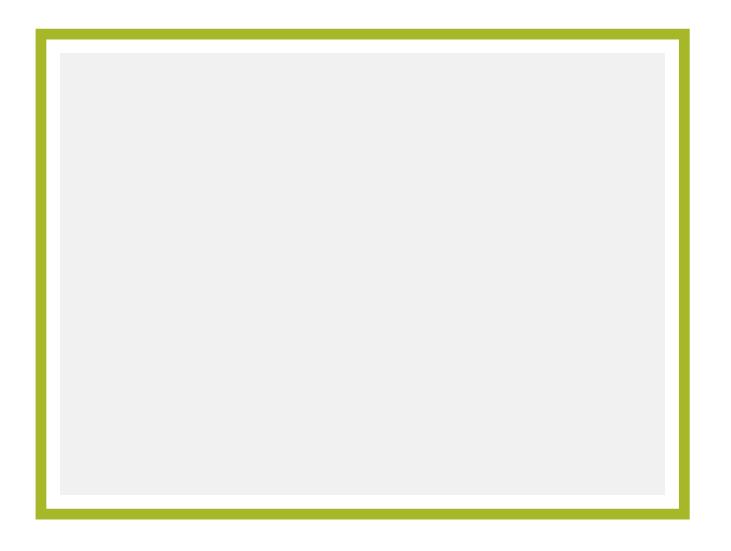
Serve alcohol responsibly

Be sure to drill good values into your staff or volunteers when it comes to the responsible sell of alcohol. If they sense that a customer has had too much they should not try to increase the ticket. Make sure they know that while being profitable and raising money is important, over doing alcohol sales is not the way to do it.

Have a taxi service or shuttle on speed dial

- Even with all the best practices in place and the best trained staff, someone is going to overindulge every now and again.
- Be sure to do the best that you can to ensure their safety and those on the road by having access to a safe ride home.

 Alcohol can be a great way to increase your profits but serving it does come with responsibility. Be sure to follow these tips to ensure the safety of your staff/volunteers and your customers.



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