

Email with your feedback to
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Ideas for Safe Transport

Cars and alcohol have never mixed well together, and part of being a responsible host is aiming to get your customers home safely after they've been drinking.

Offering and promoting low-alcohol and alcohol free drinks providing alternative transport options for people who shouldn't drive themselves, and if necessary insisting that they use these alternatives, is really just caring for your customers.

Host Responsibility

There's nothing like a cold drink after a hard game. Sports Club's which hold liquor licences can offer their members and guests a very welcome facility, as well as raise money for the Club.

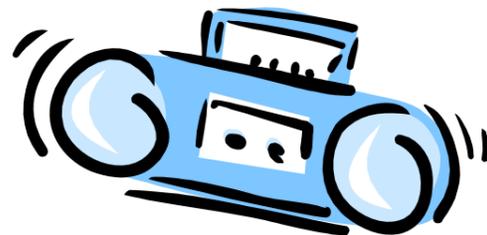
But just like a pub, a licensed sports club has a legal obligation to serve its customers responsibly, offering food as well as drink, and not serving underage or intoxicated people. Penalties are heavy for clubs ignoring these legal requirements.

When a team's on a winning streak, they're going to want to celebrate. Watch out for unsafe drinking, and make sure the bar staff know how to step in before problems arise. After all, sports club drinkers are members not commercial customers. They be-

long in the club, and the club has an obligation to look after them.

As staff in sports clubs tend to change more frequently than in pubs, staff training sessions need to be repeated often, so that the host responsibility is maintained.

A lot of sports clubs are 'undesignated licensed premises' which means young people can be present but can't be served alcohol. Ask for their ID and if they can't produce one, No service No ID! Remember, coaches and older club members do not qualify as 'guardians' of young people under the Sale of Liquor Act. So young members don't have the legal right to



It's all about taking care of your members

drink on licensed premises just because they're in the company of those older people.

Be proud of your house policy, display it in the bar where everyone can see it and print a copy for your club notice board. If you require help with a house policy - please ask!

Club Newsletter

When do we need to obtain a Special Licence?

When your licence doesn't authorise you to do what you're planning to do?

Is a licence actually required?

- YES! When there's a sale and supply.
- YES! When the premises are required to be closed

Clubs are able to apply for a special licence eg: a 21st, or a wedding.

Whether it's a big

celebration or a liquor tent at a public function, a special licence helps it make a special occasion.

You will need to apply for a special licence if you want to sell alcohol at any event or series of events for which a regular liquor licence isn't appropriate. This includes selling entry tickets which entitles the holders to 'free' drinks or giving away alcohol which carry a cover charge.

Defining an event or

series of events can sometimes be tricky. The DLA defines them as 'events or activities' which are outside the usual or regular activities of the applicant.



You can have good time being a responsible host.

Club Manager's Certificates

Is your Certificate current? Club Managers Certificates will also be phased out over the next couple of years, you will need to start thinking about replacing these

Club managers certificates with General managers certificates.

This means putting staff through a course (NZQA approved) to gain the right

qualification in order to apply for your new certificate.

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New Premise/ Owners:

- Taupo Quay Pub Limited trading as Stellar Bar
- Ambrosia Deli Ltd trading as Ambrosia Deli
- Hatrick Raceway 2012 Ltd trading as Wanganui Greyhounds
- Wanganui Softball Assn trading as WSA (Braves Ballpark)

Distribution List: Licensee Bar Staff Kitchen staff
Duty Manager:

Avoid Binge drinking

One of the most dangerous types of drinking is when you have a binge.

That is, when you drink a lot more than usual on any one occasion.

So whether it's:

- After the game
- At a 21st
- At a wedding
- After the exam

It pays to remember your upper limits.



How to make your drinking safer

As well as sticking to these recommended upper limits, and following the exceptions, there are two main ways you can make your drinking safer.

Have some alcohol free days!

Some people choose the same 2-3 days ea week for their alcohol free days, others choose every 2nd day. Choose what ever day suits and stick to it!

Remember

These upper limits are just a general guideline. Even if you drink less than these limits, your drinking will not be safe in all situations,

Eg: if you are going to drive after drinking, you could be

above the legal blood alcohol limit for driving, after drinking 4 standard drinks (for men) or 3 standard drinks (for women).



Call a taxi! Don't drink 'n' drive

Great Ideas for Bar Foods

Selling food together with beverages is basic Customer Service, and also important part of being a responsible host.

Giving your customers the opportunity to eat while they're drinking makes them feel looked after.

Because eating solid food slows down people's drinking, and slows the rate that alcohol is absorbed, it reduces the risk that they'll drink to excess and possibly harm themselves or someone else.

Anyway in most cases, providing substantial food will be in a condition of your Liquor Licence.

Here are some ideas from Licence holders who have found that putting food as well as drinks on the bar is good for their business, and for the road toll.

Of course not all of these suggestions will apply to your establishment, different licensed premises have different clientele, and cooking facilities can vary from a pie-warmer to a full

kitchen. The main thing is to aim to provide substantial, tasty and popular food at all times that alcohol is on sale, since this limits the effects of the alcohol and fills hungry people without costing too much.

The easiest option for hardworking staff who don't want to spend extra time preparing food is a dish which can go straight from the freezer to the microwave to the table.

(Enclosed is a phamplet for other ideas from Stevos Distributors).

However, bear in mind that under the hygiene regulations, all premises which prepare and sell food have to be properly registered with your local Council, to avoid health & hygiene risks. Contact us if you're unsure about any aspect of your food service operation.

If possible, offer food right beside or opposite the bar, so customers can order food and drink at the same time. Free snacks on the bar are becoming more common in many premises,

and are such a good way of attracting and keeping customers.

Avoid serving salty chips and nuts, which just increase thirst without satisfying hunger.

Very basic ingredients such as cheese, bread and vegetables can be combined in interesting and tempting ways. The Ploughmans lunch - a range of cheeses



with pickles and crusty bread - is still one of the best pub lunches, and there's a much bigger range of cheeses to use.

Try cutting pita bread pockets into 20cm strips, sprinkle with olive oil, grill until crisp - perfect for dipping!

Let customers know what's available with a menu.