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## LIABILITY CONTROL

### LIQUOR LIABILITY

#### Overview

At any given parish throughout the country, the potential exists for renting the parish facilities for various functions, as well as utilizing those facilities for various festivals and events. Whether the facility is rented to an outside group or used for a parish function, in many instances, liquor may be served. With the introduction of liquor into the event, significant liability exposure exists. In order to minimize this risk, the following measures should serve as guidelines to be followed anytime liquor will be present for a parish function or when your facility is rented to outside groups.

#### Risk Reduction Measures

1. If liquor is to be served, it should be dispensed by a licensed bartender (or an individual who has had sufficient training in serving drinks and one who is proficient in the performance and accomplishment of this particular profession).
2. Liquor should never be served to an individual who is under the legal drinking age.
3. The individual who is dispensing drinks should only serve one drink at a time.
4. The drinks that are served should be carefully measured, and no doubles of any drink should ever be served. (The commonly accepted drink measurement should adhere to the following recommended standards: no more than 1½ ounces of whiskey in a highball, cocktail, or mixed drink; 12 ounces of beer as a maximum; and no more than 4-5 ounces of wine per serving.)
5. Food should be served constantly throughout the event that is taking place.
6. All individuals should be carefully observed throughout the event to make sure they are eating and not just drinking.

7. Every precaution should be taken to ensure that no alcoholic beverages be brought into the event, and that the only alcoholic beverages consumed are the ones being distributed under the guidance and control of the staff members of the event in question.
8. A pre-existing plan should be devised to handle an individual who has had too much to drink. This plan should include:
  - A. Alternative methods of transportation home after the event should the individual be in a diminished or incapacitated state and unable to drive their vehicle.
  - B. A method to limit or stop an individual's consumption should he or she had too much to drink in the opinion of the bartender handling the event. (This detection method can be handled through simple observation and if the individual exhibits slurred speech, staggering, stumbling behavior, or poor motor skill coordination).
9. At least 1½ hour before the event concludes, the bar should be shut down, and no further alcohol should be made available to the individuals present at the event.
10. In this final 1½ hour time period, coffee and food should be made available and those present encouraged to remain and partake in the offerings. While coffee and food will not help those individuals who have been drinking sober up, the **time** certainly will.

**Remember: For every one drink you consume, regardless of the type of drink it may be (12 ounces of beer, 4-5 ounces of wine, or 1½ ounces of whiskey), it will take at least one hour for that drink to be eliminated from your system. Consideration should be given to posting signs similar to this at any event where alcohol is served.**