1. GENERAL CONDITIONS

- 1.1 At the outset, clearly communicate to the patron that you are required to comply with the law regarding the service of alcohol.
- 1.2 Provide the patron with a copy of your policy at the time of booking.
- 1.3 Whilst the final decision in respect to RSA issues will at all times be the responsibility of the restaurant, have the patron nominate a person to be the 'RSA nominee' for the function
- 1.4 The RSA nominee will be the person to whom the supervisor will direct any issues with the service of alcohol during the event.
 - The RSA nominee may be the organiser, or another suitable person.
- 1.5 Determine with the patron how long the function will go for and when the liquor and food will be provided, particularly pre-dinner drinks and when people may be drinking on an empty stomach.
 - It is suggested that pre-dinner drinks will be limited to 30 minutes and ideally, the function will run for no longer than 4 hours.
- 1.6 Recommended appropriate quantities and style of food to match the time of day and length of the function.
 - E.g. A 5:00pm to 7:00pm function can be very different from a 6:00pm to 10:00pm function.
- 1.7 Ask the patron whether any minors will be in attendance at the function and how they will be identified.
 - You may ask the patron to provide a list of all minors.

2. PRIOR TO THE FUNCTION

- 2.1 Conduct a staff briefing immediately prior to the function to recap on the policy and any special requirements for the particular function;
- 2.2 Identify the RSA nominee and ensure that staff are aware of his/her identity;
- 2.3 Ensure staff are aware of the procedures for minors;
- 2.4 Place copies of your policy in conspicuous places where they can be readily seen in attendees and/or easily assessed by the staff; and
- 2.5 Ensure that phone number for taxis are readily accessible by the attendees.

3. **DURING THE FUNCTION**

- 3.1 Do not top up drinks when the patron is away from the table or pre-occupied with conversation. Ask each patron to topping up his/her glass with alcohol.
- 3.2 Always have water and soft drinks readily available.
- 3.3 Provide a safe means of transport to any patron whom staff consider should not drive *Offer to call a taxi or ascertain that someone else will be transporting the patron.*
- 3.4 Ensure that any incidents are recorded in the incident register.

RESPONSIBLE SERVING OF ALCOHOL AT FUNCTIONS PROCEDURE

4. POST FUNCTION

- 4.1 Inspect the incident register and take any necessary follow up action
- 4.2 Conduct a short staff debrief in order to complete the following;
 - 4.2.1 Consider appropriate follow up actions arising from the incident register;
 - 4.2.2 Discuss/ assess application of the policy;
 - 4.2.3 Identify improvements to your policy or its application for future functions; and
 - 4.2.4Reinforce your policy with the staff.