Best Practices for Temporary Class "B" Liquor Licensing

Best Practices for Events & Festivals

1. Law requires a minimum of one licensed bartender (operator) on site & physically present, whenever alcohol is sold or served. Service to an intoxicated person is illegal. Servers should be comfortable denying service to anyone that appears intoxicated.
2. Use wrist bands in rotating patterns to identify customers age 21 and older for alcohol purchase. This is to verify that those entering are of age to drink and no underage person will be served.
3. When possible create a secure perimeter around the licensed area with a double fence (with a minimum 7-foot gap), a single entrance and photo ID check. This is important so that those underage cannot have access to the alcohol being served.
4. Require all servers to not consume any alcohol during their time working as servers. Require all servers to have no greater then a Blood Alcohol Content (BAC) 0.04 prior to the start of serving shift.
5. Require vendors to allow food purchased into the licensed area. This allows those customers an alternative to eat something while they are drinking.
6. Nonalcoholic drinks should be priced less than alcohol beverages. Offering water and other nonalcoholic drinks is also an alternative for customers to enjoy themselves without having to drink.
7. If possible, make toilet facilities available within the secure perimeter. This lessens the likelihood of alcohol leaving the service area.
8. Limit the use of beverage signage within the beer tent area (Miller, Budweiser, Craft beer, etc.). Make sure there is visible signage for responsible drinking, no one served under the age of 21, right to refuse service, etc.
9. The licensee is responsible for the event and all alcohol sales. Review procedure and Best Practices with all servers prior to any sales.