

# Responsible Alcohol Service



**Prerequisites:** None  
**Schedule:** 4 hours

The challenges surrounding alcohol service have increased dramatically. There are rising alcohol liability premiums, more sophisticated fake IDs, stricter dram shop laws and a more litigious environment.

Under North Carolina's **dram shop liability** statute, a bar, liquor store, convenience store, restaurant or other establishment can be sued for damages for:

- Serving or selling alcohol to a person who is obviously intoxicated and then injures or kills someone in a crash.
- Selling alcohol to a minor (underage drinker) who injures others in a drunk driving accident.

It is not necessary to prove that the person who caused the accident was legally drunk (.08) only that the alcohol impaired the person's ability to drive safely and that the people who provided the drinks were *negligent*.

How do you avoid being "*negligent*?"

One important element is being able to show that you adequately trained your staff and enforced the rules. Will the minimum training provided by the state be enough to protect you in a lawsuit? This class requires participants to take and pass a standardized exam developed and scored by ServSafe. Successful participants receive a certificate showing that they have studied and are knowledgeable about how to serve alcohol responsibly.

## Course objectives

After completing the course, participants will be able to answer these questions:

- What are the applicable laws?
- What are the server's responsibilities?
- What are the consequences for serving an impaired or underage guest?
- What are the signs of impairment? How do you recognize and deal with an impaired guest?
- How can I accurately check IDs and what do I do when I discover a fake?

We offer the certificate training in a 4-hour course, which includes the standardized test. All participants must have a copy of The Fundamentals of Responsible Alcohol Service for use in the class. Cost for the text and test scoring is \$24 / each.