

Licensee Information Bulletin

ISSUE # 6

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September 2011

House Policy: Responsible Liquor Service

House policies offer practical solutions to common problems faced by licensees. They create a framework within which servers can operate. With policies in place, servers do not have to make difficult judgment calls about who to serve or how to handle a tough situation—their responsibilities and expectations are clearly spelled out.

- **“Be A Responsible Server” Training**— encourage all staff and managers including door persons to participate.
- **Monitor your door**— assign a trained employee to check for age and fraudulent I.D., deny entry to intoxicated people, and prevent overcrowding.
- **Actively promote** a range of food menu selections.
- **Pricing**— do not offer drink features that promote the over-consumption of liquor.
- **Actively promote alternative beverages** and set prices for non-alcoholic drinks competitively with liquor products.
- **Adopt a safe transportation plan** and provide patrons with options to get home, perhaps by making arrangements with local companies.
- **Be vigilant about underage patrons**— ensure that staff understands their legal duty regarding service to minors, when to ask for I.D., how to identify minors, acceptable forms of I.D., and how to recognize and deal with false I.D.
- **Manage intoxication**— deny entry to intoxicated patrons and ensure staff know how to deal with an intoxicated patron.
- **Monitor drinking customers**— by ensuring staff can recognize the signs of intoxication, promote responsible service, offer non-alcoholic and spacer drinks.
- **Actively market your establishment** as one that encourages responsible alcohol consumption.



New Licences:



Recently the following licences were approved in principle by the Yukon Liquor Board :

- Y Hill Top Bistro and Culinary Arts Society
-Special Licence
- Y Billy Goat Pub and Restaurant
-Adding a deck licence
- Y Westmark Klondike Inn
-Special Licence and Room Service Lic.

Yukon Liquor Corporation



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Drinking while on duty

Under Yukon liquor laws, you and your staff cannot drink while on duty in a licensed premises.



That's because you and your servers must be able to manage and control the premises at all times. This includes providing responsible liquor service and meeting your public safety obligations, in accordance with the Liquor Act & Regulations and conditions of your licence.

As you may not always be in the premises, **you need to ensure your staff are aware of their responsibilities, and that they are able to carry them out.**

Closing for the Season?

Please ensure you advise your local liquor store and this office of any change in mailing address or telephone numbers for the off-season!



Cran-Collins

- 1 1/2 oz Vodka
- 2 oz Cranberry juice
- 2 oz Collins mix or Lime juice



Put a few cubes of ice in a glass. Pour in Vodka, Cranberry juice and Collins mix or Lime juice. Stir and enjoy.

Reminder...

FOOD MUST BE AVAILABLE THROUGHOUT THE HOURS OF LIQUOR SERVICE IN A BAR OR A RESTAURANT.



Fall/Winter Hours of Operation

CENTRAL WAREHOUSE

Monday - Friday 8:00 to 4:00

Orders received during normal business hours will be ready for pick-up within 24 hours. (Orders placed on Friday will be ready on Monday)

Closed Monday, September 5—Labour Day

WHITEHORSE LIQUOR STORE

Monday - Thursday 10:00 am to 6:00 pm

Friday 10:00 am to 8:00 pm

Saturday 10:00 am to 6:00 pm

Closed Monday, September 5—Labour Day

DAWSON CITY STORE

Tuesday - Saturday 10:00 am to 6:00 pm

Closed Tuesday, September 6— in lieu of Labour Day

FARO, HAINES JUNCTION, MAYO* & WATSON LAKE STORES

Tuesday - Saturday 10:00 am to 6:00 pm

*Mayo store closed between 1 pm - 2 pm

Closed Tuesday, September 6— in lieu of Labour Day

HAVE A GREAT LABOUR DAY WEEKEND!



Green Grape Glacier (Non-alcoholic)

12 seedless green grapes

4 oz white grape juice

4 oz cold sparkling water



Freeze the grapes until hard. Mix 10 frozen grapes and grape juice in a blender until smooth and thick. Pour grape mix into a glass and add sparkling water. Stir gently, garnish with remaining 2 frozen grapes.