



Enterprise Risk Management
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Alcohol Clearance Request Form “Non-Students”

PLEASE SUBMIT THIS FORM NO LESS THAN TWO WEEKS PRIOR TO YOUR EVENT.

EVENT INFORMATION

Event Host Name: _____ Title of Event: _____
 Event Host Phone: _____ Event Host Email: _____
 Event Date: _____ Event Location: _____
 Event Hours: _____ Estimated Attendance: _____
 Types of Alcohol: _____ Sponsor: _____
 (if different from Event Host)

Event Host:	Faculty	Staff	Guest	
Who will be serving alcohol?	Faculty	Staff	Guest	Vendor

Are there securities in place to avoid overindulgence and underage drinking? Yes No

If yes, what kinds of securities? _____

Are identifications checked and wristbands issued? Yes No

Is the alcohol confined to a set area? Yes No

NOTE: If vendor will be serving alcohol, proof of vendor’s liquor liability insurance must be provided with this request form. If event host will be serving, special event insurance may be required by Enterprise Risk Management.

*NOTE: Those serving alcohol could be held **personally liable or guilty of a misdemeanor** for serving alcohol to a minor or to an obviously inebriated individual.*

ACKNOWLEDGEMENT

IN APPLYING FOR PERMISSION TO SERVE ALCOHOL AT THE ABOVE DESCRIBED EVENT, WE ASSURE THE UNIVERSITY ADMINISTRATION THAT:

- Attendance shall be limited to members of our group and invited guests and not open to the general public
- The host and/or sponsor shall be responsible for compliance of all applicable laws, regulations and University policies regarding the serving and consumption of beer and wine

- Adequate controls shall be maintained to ensure that all persons served alcohol are at least twenty-one (21) years of age
- No person obviously intoxicated shall be furnished, served or given an alcoholic beverage
- The serving of alcohol shall not exceed three (3) hours
- Food and non-alcoholic beverages will be available
- Consumption and service of alcohol will be in the facility designated for the event
- Where danger or potential danger to persons or property is imminent, the event may be cancelled by an appropriate university official and the University Police Department, at their sole discretion
- If there is a direct or indirect sale of alcohol such as selling tickets for entrance, selling drink tickets or chits which may be exchanged for drinks; or other methods of charging which are determined by the number of drinks served to an individual or any type of consideration exchange between the host organization and attendees, a temporary alcohol beverage license application must be signed by the Chief of University Police. The application must then be taken to the Department of Alcohol Beverage Control for a temporary alcohol beverage license. ABC application information can be found at: <http://www.abc.ca.gov/forms/PDFSp.html>
- We have read and understand the risks and safety tips outlined on the Alcohol Serving Fact Sheet attached to this form.

AUTHORIZED SIGNATURE OF EVENT HOST	DATE
PLEASE PRINT NAME	

THE FOLLOWING SIGNATURES ARE REQUIRED FOR APPROVAL:

RISK MANAGER, ENTERPRISE RISK MANAGEMENT	DATE
CHIEF, UNIVERSITY POLICE DEPARTMENT	DATE



Alcohol Serving Fact Sheet

An estimated 88,000 people (approximately 62,000 men and 26,000 women) die from alcohol-related causes annually, making alcohol the third leading preventable cause of death in the United States. In 2014, alcohol impaired driving fatalities accounted for 9,967 deaths (31 percent of overall driving fatalities). It is important for alcohol servers to receive proper training so that they can help prevent the intoxication of patrons and alcohol induced accidents. What follows are general best practices that should be followed when serving alcohol.

Intoxication Warning Signs

Although the effects of alcohol will be different for each patron, general indications of intoxication include:

- Staggering or stumbling
- Inability to focus
- Slurring of speech
- Bloodshot eyes
- Frequent drinking
- Boisterous/loud behavior

Traffic Light Method

Training programs such as Server and Management Alcohol Responsibility Training (SMART) recommend using a 'traffic light' method to determine whether a patron has had too much alcohol:



Red: The patron is showing one or more of the intoxication warning signs enumerated above. Patron may be acting aggressively and may be intending to get fully drunk. Such patrons should not be served anymore alcohol.

Yellow: Patron is not showing definite signs of intoxication but is drinking rapidly. The patron may be showing slight signs of mild impairment. Serve this patron with caution and monitor his/her behavior closely before each additional serving.

Green: Patron exhibits no warning signs of intoxication and is not drinking frequently. This patron may be served.

General Serving Guidelines

In addition to the traffic light method, here are serving guidelines to keep in mind. These include:

- Carefully monitor how much alcohol each patron has consumed. If necessary, keep a notepad available to ensure that you do not lose track.
- Be aware of the amount of alcohol in every drink that is served. Servers should also be aware of the exact ratios of alcohol content to glass sizes.
- Servers should encourage patrons to purchase food (when applicable), as food can decrease the effects of intoxication, especially food that is high in protein.
- Check the identification of any patron who appears younger than 35 years old.

Intoxicated Patrons

Alcohol servers reserve the right to refuse alcohol to patrons who appear to be intoxicated. This is not only a right, but an obligation. The following general guidelines should be followed when a patron becomes intoxicated in the area where alcohol is being served:

- If the patron asks for more alcohol, kindly refrain from serving it. Consider suggesting non-alcoholic alternatives.
- Do not belittle or become hostile with patrons or the situation could become worse.
- Offer reasonable responses to the patron if the patron continues to request service (for example, “If I serve you again, I’ll be fired.”).
- Determine whether the patron has friends who are not intoxicated and suggest that they arrange for a taxi to the patron home.
- Do not compromise, even if the patron becomes belligerent.
- If a patron must be removed immediately, refrain from using excessive force. Handle patrons as politely as possible. Ask other employees to assist you in removing the patron and ensure there are witnesses nearby.
- If necessary contact local law enforcement or security to escort the patron from the premises.



Alcohol Induced Incidents

When responding to alcohol induced incidents, it is critical to act swiftly and appropriately. General guidelines for handling such incidents include:

- Create a form for servers to fill out so that they can ensure all of their actions are documented. This would include documenting the specifics of each incident, such as whether service was refused, whether transportation was planned for the intoxicated patron, whether law enforcement was contacted, etc.
- Documentation should be kept on file for at least three years for reference.
- Provide written narratives on any incidents that occur, including details such as the date, time, physical descriptions of the intoxicated patrons, the names of the intoxicated patrons if possible, and the names and contact information of any witnesses.
- Incident narratives should be written no more than 60 minutes after the incident has occurred, so that the details can be properly recalled.

This fact sheet is not intended to be exhaustive. The discussion and best practices suggested herein should not be regarded as legal advice. Readers should pursue legal counsel or contact their insurance providers to gain more exhaustive advice.



ALCOHOL INCIDENT REPORT

ALL employees and customers involved or witnessing the incident need to fill out a separate report and document in their own words what they saw and what happened.

Attach a copy of guest check to the report made by the specific server or bartender involved.

Guest's name (if available): _____

This report was prepared by: _____

Preparer phone: _____ Preparer email: _____

Preparer status: Employee Customer Vendor

Date of Incident: _____ Time of Incident: _____ am / pm

Type of Incident (Check one)

Refused alcohol service based on:

Apparent intoxication / physical impairment. What signs made you come to this conclusion? Ex. Slurring, change in behavior, loss of balance, aggressive, etc.

Was this person served alcohol by you or in the establishment? Yes No

If the answer is yes:

How many drinks were served? _____ Over what period of time? _____

What type of drinks were served? _____

Was food offered or served to this person? Yes No

If the answer is yes:

What time was the food offered/served? _____

What food was served? _____

Person was providing alcohol to a minor

Was the minor able to consume any alcohol? Yes No

If so, how much do you think they were provided? _____

Provided alternate transportation Yes No

If yes, complete the following

Friend – Name: _____ Contact Number: _____

Car Make and Model: _____ License Plate: _____

Taxi Driver – Name: _____ Contact Number: _____

Car Make and Model: _____ License Plate: _____

Uber, Lyft, etc. – Name: _____ Contact Number: _____

Car Make and Model: _____ License Plate: _____

Other: _____

Altercations or other problems

Was anyone injured? Yes No Was an ambulance called? Yes No

If yes to either question, provide details as you know them:

Had to call 911 or the police Yes No

If yes, what time was the call placed? _____ What time did they arrive? _____

What was the result of the call? _____

Name(s) of person(s) involved in incident if they are not filling out a report and contact information (if possible)

Name	Contact Info
_____	_____
_____	_____
_____	_____
_____	_____