

At the end of Module 3: Responsible hospitality practices, you will be able to:

- Explain the importance of responsible hospitality practices,
- List the range of responsible hospitality practices, and
- Describe how to follow responsible hospitality practices.



All businesses are required under various legislation to ensure a safe environment for both employees and customers. A licensed venue must also meet these requirements and should provide a safe environment both in the venue and around the venue.

Implementing and following a range of responsible hospitality practices, will help a venue to provide a safe environment. In this course we will refer to 'responsible hospitality practices' to cover all responsible and compliance-based practices, but they can also be referred to as 'RSA initiatives', 'house rules' or 'house policies' within the industry.

Responsible hospitality practices are a set of rules which relate to the specific venue. They help to reduce any confusion when dealing with different situations and aspects of the business. Responsible hospitality practices can also include policies and procedures. Policies set out the rules you must follow and procedures set out how to follow those rules.

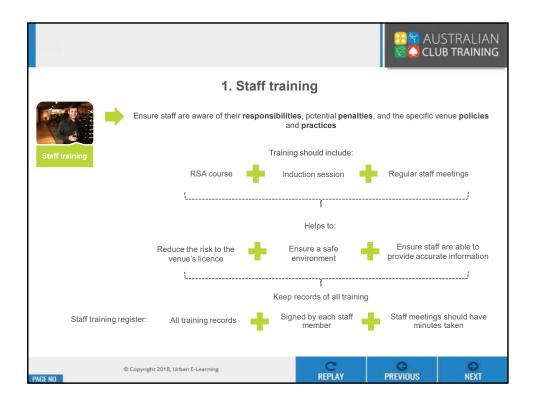


There are a wide range of responsible hospitality practices. We have grouped them into 15 key practices, that include:

- Providing staff training
- Following required signage
- Providing accurate information
- Encouraging responsible drinking within appropriate limits
- Ensuring responsible promotions
- Monitoring and refusing service to unduly intoxicated and disorderly customers
- · Preventing underage drinking by minors
- Providing security
- Reporting incidents
- Adhering to hours of operation
- Ensuring a safe departure from the premise
- Managing noise and amenity impacts on the community
- Consulting with stakeholders
- Managing indigenous considerations, and
- Ensuring responsible remote sale and delivery of alcohol.

All of these practices are supported by effective teamwork between all venue staff members – working together to implement responsible hospitality practices.

This module will explore each practice in more detail. Let's get started with staff training.



Staff training helps to ensure staff are aware of their responsibilities, potential penalties, and the specific venue policies and practices.

At a minimum, training should include:

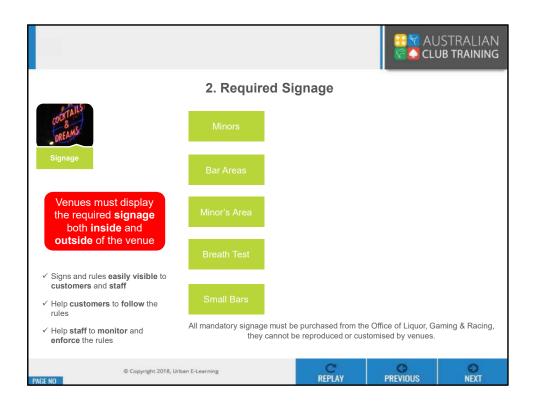
- An approved Responsible Service of Alcohol course (like the course you're doing now)
- An induction session before starting the first shift to learn about the business and specific requirements of their responsible hospitality practices, and
- Regular staff meetings to discuss issues and incidents, provide current information, review policies and encourage teamwork.

Effective staff training helps to:

- Reduce the risk to the venue's licence as staff are able to follow RSA initiatives and practices
- Ensure a safe environment for staff and customers, and
- Ensure staff are able to provide accurate information to customers according to policies and legislation

It is important to keep records of all training. An up-to-date staff training register

should be kept with all training records (including copies of certificates) and should be signed by each staff member to declare they have read and understood the RSA initiatives. All staff meetings should have minutes taken as a record of what was discussed and agreed.



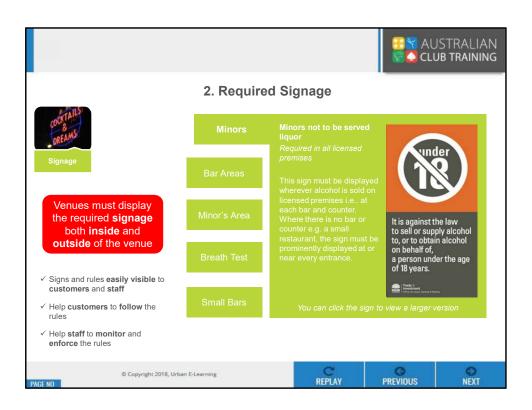
Under the legislation, venues must display the required signage both inside and outside of the venue. Any venue rules should also be displayed but are not a legal requirement. Having the signs and rules easily visible to customers and staff will help customers to follow the rules and help staff to monitor and enforce the rules (where necessary).

The required signage for each state is different and they are available from the relevant liquor licensing body.

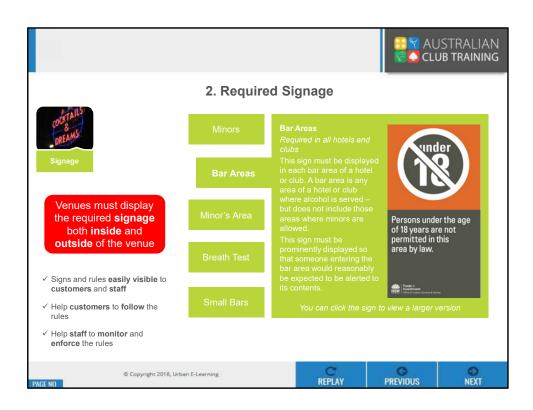
The NSW liquor laws require licensees to display certain signs in their licensed premises. Maximum court penalties of \$2,200 apply for not displaying statutory signs.

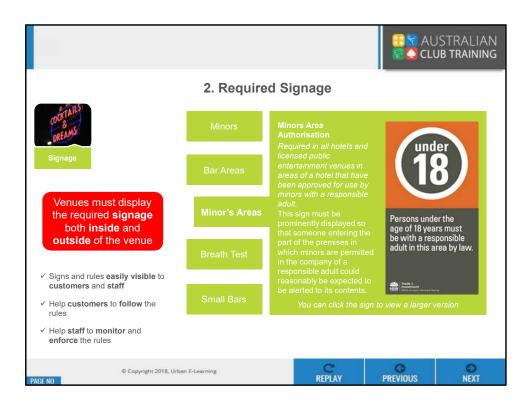
All mandatory signage must be purchased from the Office of Liquor, Gaming & Racing. They cannot be reproduced or customised by licensed premises.

What signs are required for your premises? Click each area to review required signage information.



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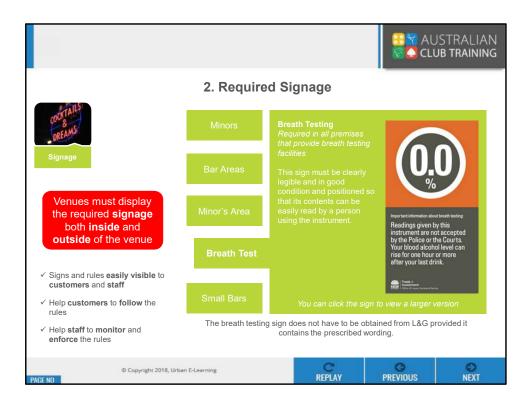


The 'Minors area authorisation' sign is required in all hotels and licensed public entertainment venues

This sign must be displayed in areas of a hotel that have been approved for use by minors with a responsible adult.

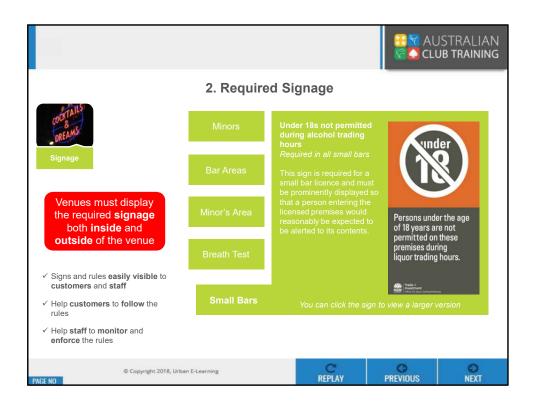
This may include areas of a hotel such as a hotel bistro, lounge area or beer garden. In the case of a licensed public entertainment venue i.e.. a nightclub, this sign must be displayed in any area where entertainment is provided.

This sign must be prominently displayed so that someone entering the part of the premises in which minors are permitted in the company of a responsible adult could reasonably be expected to be alerted to its contents.



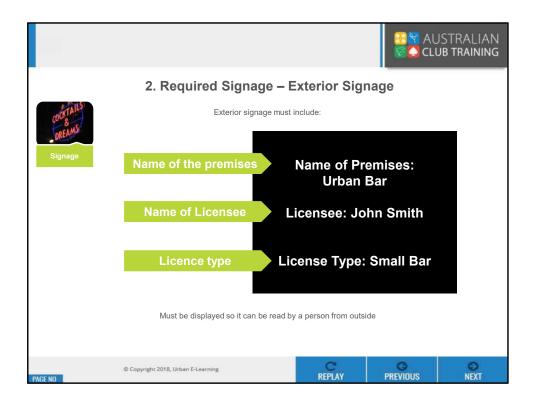
The 'Breath testing' sign must be displayed all premises that provide breath testing facilities

This sign must be clearly legible and in good condition and positioned so that its contents can be easily read by a person using the instrument.



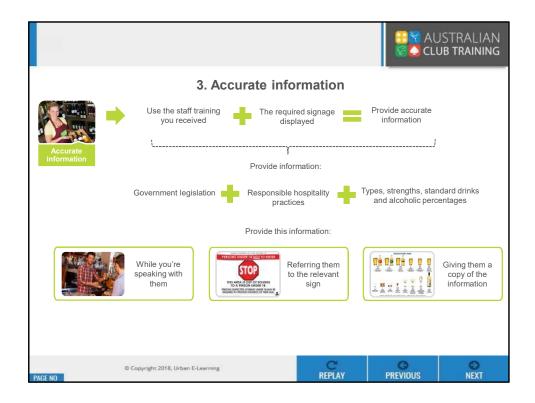
The 'Under 18s not permitted during alcohol trading hours' is required in all small bars

This sign is required for a small bar licence and must be prominently displayed so that a person entering the licensed premises would reasonably be expected to be alerted to its contents.



In New South Wales, A sign must be displayed at the front of the premises that shows the name of the premises, the type of liquor licence held and the name of the licensee.

The sign must be displayed so that it can be read by a person from outside of the front of the premises.

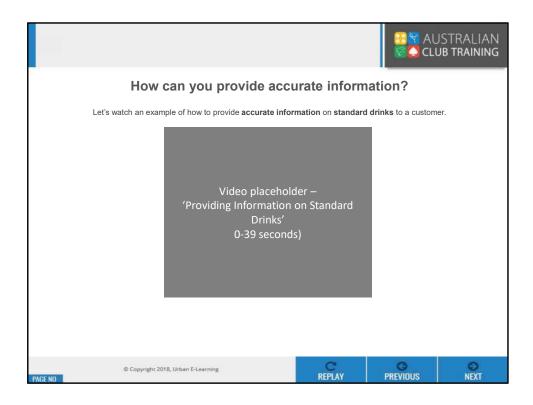


When you are serving alcohol on a licensed premises, you'll be able to use the staff training you received on RSA and responsible hospitality practices, along with the required signage displayed on your premises, to provide accurate information to customers on a range of topics, such as:

- · Government legislation
- Responsible hospitality practices, and
- The types, strengths, standard drinks and alcoholic percentages of a range of alcoholic beverages.

You can provide this information to the customer:

- While you're speaking with them
- · By referring them to the relevant sign displayed on the premises, or
- By giving them a copy of the information, such as a fact sheet on standard drinks



Let's watch an example of how to provide accurate information on standard drinks to a customer.



One of your key responsibilities is to encourage responsible drinking in the customers you serve.

You should:

- Assist customers to drink within the appropriate limits to prevent intoxication. You
 can do this by using your knowledge of standard drinks and the responsible
 consumption guidelines.
- Provide information on the range of low or non-alcoholic beverages available on your premises.
- Offer water free of charge. This is a legal requirement in Queensland, Victoria and Western Australia but it is good practice to offer free water wherever you are, and
- Where appropriate, provide information on the range of food options available on your premises.

Prevention of Intoxication on Licensed Premises guidelines have been issued by the Secretary, Department of Justice. They contain practical steps to manage the risk of intoxication on licensed premises such as promoting and offering free drinking water, low or non-alcoholic beverages and food that will slow down a customer's consumption of alcohol, which will help them to drink within the appropriate limits.

While implementation of these steps is not mandatory, it is recommended, as the

steps provide evidence of what a licensee has done to minimise the risk of intoxication. These steps can also be relied upon, if necessary, to establish that intoxication was not permitted on the licensed premises.

(Link: https://www.liquorandgaming.nsw.gov.au/Documents/liquor/serving-alcohol-responsibly/gl4002-prevention-of-intoxication-on-licensed-premises-guidelines.pdf

Also saved in R:\1. UEL Courses\RSA\2. RSA NSW\5. Handouts "gl4002-prevention-of-intoxication-on-licensed-premises-guidelines"



Let's watch an example of how to politely enforce your venues house policy.



Licensees can implement a variety of strategies to encourage responsible drinking and prevent intoxication, including:

- Monitoring of patrons,
- · Offering alternative drink and food, and
- Implementing a range of restrictions for the purchase of alcohol.

Slowing down the service of alcohol is another strategy adopted by some staff and managers. It can be as simple as asking patrons if they would like another drink rather than automatically refilling glasses.



A fundamental strategy to reduce alcohol-related harm on licensed premises is to provide free drinking water.

Where liquor is sold and supplied for consumption on premises, all licensees are required by law to provide drinking water for patrons to consume on the premises, free of charge, during trading hours.

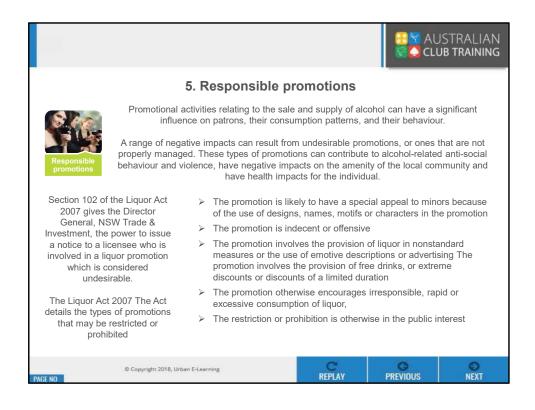
To comply with this requirement, licensed premises can provide water:

- From a container at bar service areas,
- By way of water coolers/fountains located at bar areas and throughout the venue,
- By some other form of water dispenser

Licensees and staff members that do not offer free drinking water to patrons can face fines



Let's watch an example of how to encourage responsible drinking by offering food and water.



Promotional activities relating to the sale and supply of alcohol can have a significant influence on patrons, their consumption patterns, and their behaviour.

A range of negative impacts can result from undesirable promotions, or ones that are not properly managed. These types of promotions can contribute to alcohol-related anti-social behaviour and violence, have negative impacts on the amenity of the local community and have health impacts for the individual.

Section 102 of the Liquor Act 2007 gives the Director General, NSW Trade & Investment, the power to issue a notice to a licensee who is involved in a liquor promotion which is considered undesirable.

The Liquor Act 2007 The Act details the types of promotions that may be restricted or prohibited. The Act states: The Director General may restrict or prohibit any such activity only if the Director General is of the opinion that:

- The promotion is likely to have a special appeal to minors because of the use of designs, names, motifs or characters in the promotion that are, or are likely to be, attractive to minors or for any other reason,
- The promotion is indecent or offensive
- The promotion involves the provision of liquor in nonstandard measures or the use

- of emotive descriptions or advertising that encourages irresponsible drinking and is likely to result in intoxication
- The promotion involves the provision of free drinks, or extreme discounts or discounts of a limited duration, that creates an incentive for patrons to consume liquor more rapidly than they otherwise might,
- The promotion otherwise encourages irresponsible, rapid or excessive consumption of liquor,
- The restriction or prohibition is otherwise in the public interest.



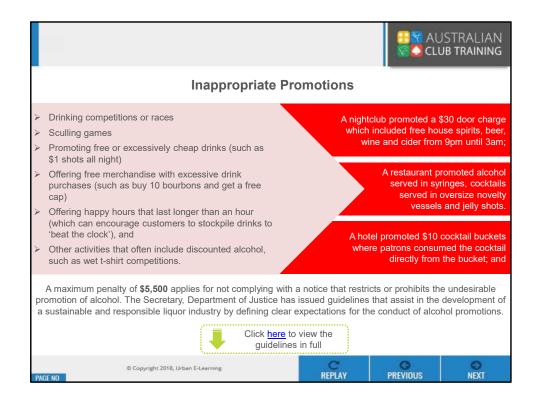
Promotions are a common tool used by premises to attract patrons, however it is important that a number of elements are considered to assess the risks posed by the promotion.

In many cases the risk that is raised by one element, can be offset or reduced by adjusting another. Some things to consider include:

- Avoid running promotions at high risk times. After 10.00pm the risk of patrons becoming intoxicated increases, so run promotions at a lower risk time.
- When providing free samples, consider limiting the number of samples
- Limit discounts of liquor during a promotion, ensuring that reduction in price is not extreme and likely to encourage rapid or excessive consumption.
- Place reasonable limits on the duration of the promotion, for example, a happy hour should not extend for more than two hours.
- Limit the number of drinks that can be purchased by a single person in a single transaction, (for example, two drinks per person per transaction during happy hour). And
- Avoid games, dares, challenges and competitions that may create an incentive for patrons to drink more.

Remember, the way you advertise and promote liquor can influence the way it is

consumed in your premises and your community and how patrons behave in your premises and your community.



Inappropriate and unacceptable promotions are activities that risk the safety of customers. Some examples can include:

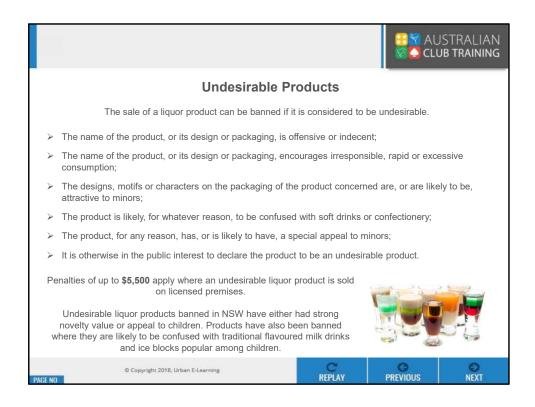
- Drinking competitions or races
- Sculling games
- Promoting free or excessively cheap drinks (such as \$1 shots all night)
- Offering free merchandise with excessive drink purchases (such as buy 10 bourbons and get a free cap)
- Offering happy hours that last longer than an hour (which can encourage customers to stockpile drinks to 'beat the clock'), and
- Other activities that often include discounted alcohol, such as wet t-shirt competitions.

Examples where the Director General has exercised this power include:

- A nightclub promoted a \$30 door charge which included free house spirits, beer, wine and cider from 9pm until 3am;
- A hotel promoted \$10 cocktail buckets where patrons consumed the cocktail directly from the bucket; and
- A restaurant promoted alcohol served in syringes, cocktails served in oversize novelty vessels and jelly shots.

A maximum penalty of \$5,500 applies for not complying with a notice that restricts or prohibits the undesirable promotion of alcohol.

The Secretary, Department of Justice has issued guidelines that assist in the development of a sustainable and responsible liquor industry by defining clear expectations for the conduct of alcohol promotions. Click here to view the guidelines.

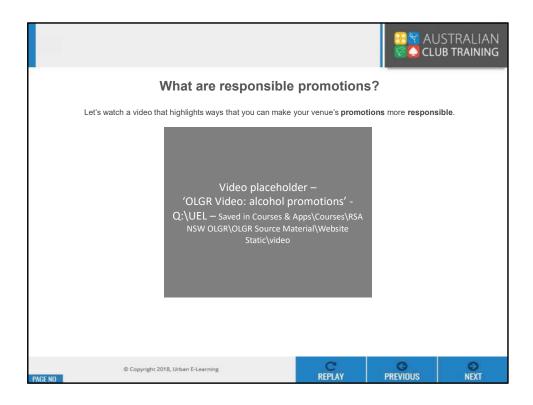


The sale of a liquor product can be banned if it is considered to be undesirable. A liquor product may be declared undesirable where:

- The name of the product, or its design or packaging, is offensive or indecent;
- The name of the product, or its design or packaging, encourages irresponsible, rapid or excessive consumption;
- The designs, motifs or characters on the packaging of the product concerned are, or are likely to be, attractive to minors;
- The product is likely, for whatever reason, to be confused with soft drinks or confectionery;
- The product, for any reason, has, or is likely to have, a special appeal to minors;
- It is otherwise in the public interest to declare the product to be an undesirable product.

Penalties of up to \$5,500 apply where an undesirable liquor product is sold on licensed premises.

Undesirable liquor products banned in NSW have either had strong novelty value or appeal to children. Products have also been banned where they are likely to be confused with traditional flavoured milk drinks and ice blocks popular among children.



Let's watch a video that highlights ways that you can make your venue's promotions more responsible.

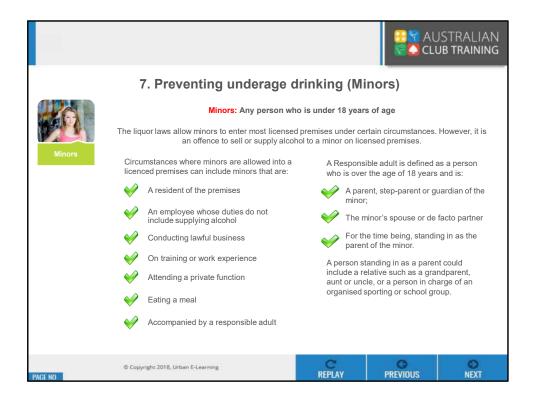


It is important to monitor the emotional and physical state of customers for the early signs of intoxication or the effects of drug usage.

In the previous module, you explored the common signs and indicators that you can watch out for to assess a customer's stage of intoxication – from very low to extreme intoxication.

Monitoring your customers and identifying the early signs of intoxication, will help you to:

- Encourage responsible drinking
- · Where appropriate, offer food, water or other non-alcoholic beverages, and
- Identify any unduly intoxicated or disorderly customers that should be refused service or asked to leave the premises. We will go through how to refuse service and remove a customer from the premises in the next module.



Minors are defined as any person who is under 18 years of age.

The liquor laws allow minors to enter most licensed premises under certain circumstances. However, it is an offence to sell or supply alcohol to a minor on licensed premises.

Circumstances where minors are allowed into a licenced premises can include (but may not be limited to) minors that are:

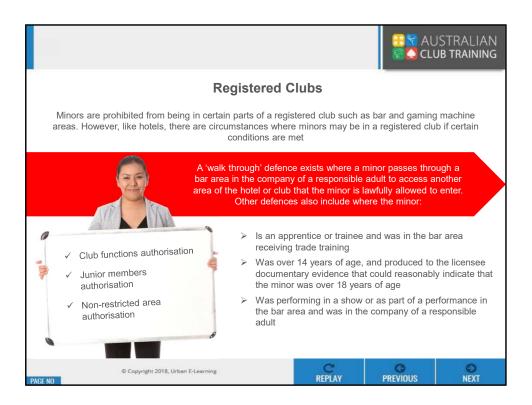
- A resident of the premises
- An employee whose duties do not include supplying alcohol
- · Conducting lawful business
- On training or work experience
- Attending a private function such as a wedding
- · Eating a meal, or
- Accompanied by a responsible adult

A Responsible adult is defined as a person who is over the age of 18 years and is:

- A parent, step-parent or guardian of the minor;
- The minor's spouse or de facto partner; or

• For the time being, standing in as the parent of the minor.

A person standing in as a parent could include a relative such as a grandparent, aunt or uncle, or a person in charge of an organised sporting or school group.



Minors are prohibited from being in certain parts of a registered club such as bar and gaming machine areas. However, like hotels, there are circumstances where minors may be in a registered club if certain conditions are met.

A registered club can obtain a:

- Club functions authorisation which allows minors and non-members to attend certain functions;
- Junior members authorisation which allows junior members to attend sporting related activities or prize-giving ceremonies associated with sporting activities; and
- Non-restricted area authorisation which allows minors to enter a part or parts of the club.

A 'walk through' defence exists where a minor passes through a bar area in the company of a responsible adult to access another area of the hotel or club that the minor is lawfully allowed to enter. Other defences also include where the minor:

- Is an apprentice or trainee and was in the bar area receiving trade training;
- Was over 14 years of age, and produced to the licensee (or an employee or agent of the licensee) documentary evidence (e.g. A driver licence or photo card) that could reasonably indicate that the minor was over 18 years of age; or
- Was performing in a show or as part of a performance in the bar area and was in the company of a responsible adult.



Other types of licenced premises may have various restrictions which apply to minors being on the premises:

- For small bar licences, minors are not permitted on the licensed premises when alcohol is authorised to be sold.
- In most cases, no restrictions apply for on premises licences, however, the exception is where the on premises licence relates to a public entertainment venue i.e. a nightclub, where minors must be in the company of a responsible adult. And,
- No restrictions apply to packaged liquor licences, Limited licences and Producer/wholesaler licences



The first step is to prevent non-exempt minors from entering the licenced premises. This is generally the responsibility of security or door staff but if a venue does not have these staff, then it becomes the responsibility of any worker who sees a minor entering the premises.

Identifying a minor may sound easy but estimating or judging someone's age is not an accurate method. The only way to be sure you are not permitting a minor to enter the premises is to conduct a thorough inspection of their proof of age identification.

Each state has different acceptable forms of proof of age identification.



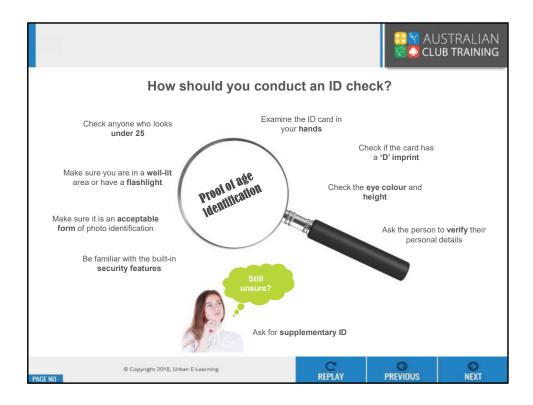
Evidence-of-age documents must be current, and include a photograph of the person as well as the person's date of birth.

Acceptable evidence of age documents are:

- A New South Wales motor vehicle driver or rider's licence or permit, or by the corresponding public authority of another state or territory or under the law of another country;
- A New South Wales photo card;
- A proof of age card issued by a public authority of the commonwealth or of another state or territory; and
- An Australian or foreign passport.

The NSW Photo Card is available to people aged 16 and over, so extra care must be taken when checking this card if it is used by young people as evidence of age.

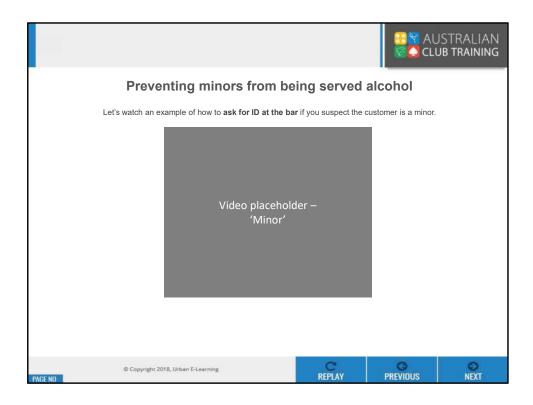
{Link: https://www.service.nsw.gov.au/transaction/apply-nsw-photo-card}



It is important to conduct a thorough inspection of a customer's proof of age identification.

Use the following tips when checking identification:

- Check anyone who looks under 25 years of age
- Make sure you are in a well-lit area or have a flashlight available
- Make sure it is an acceptable form of photo identification
- Be familiar with the built-in security features for each form of ID, such as holograms
- Examine the ID card in your hands and feel for pin pricks, lifted laminate, glued on photos, split sides or anything unusual
- Check if the card has a 'D' imprint indicating it is a duplicate card and if so, ask for a secondary form of photographic ID.
- Check the eye colour and height on the card against the person in front of you
- Ask the person to verify their personal details (such as their date of birth), and
- If you are still unsure, ask for supplementary ID (such as a credit card or Medicare card).



Let's watch an example of how to ask for ID at the bar if you suspect the customer is a minor.



It is against the law for a person to represent themselves as being 18 years old with false identification and the intent to enter a licensed premises or be supplied with alcohol.

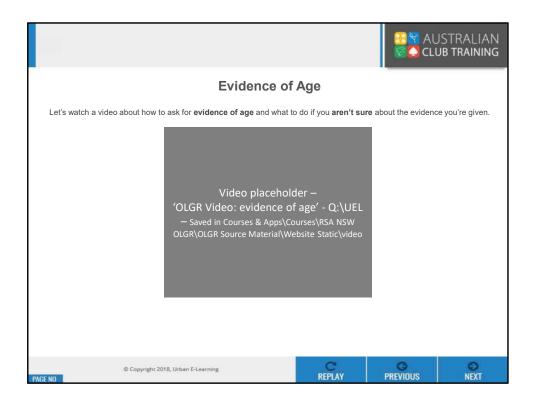
It is not just the Licensee, bar and security staff who will be fined if a minor is served alcohol but also the minor and the person who tampered with the ID or allowed the use of their ID by the minor.

Each state has a different process if you're shown a fake ID.

In New South Wales, if you are shown a fake ID, you will need to:

- · Refuse admission to the person, and
- Contact the police to report the fake ID

In NSW you do not have confiscation powers if you suspect a photo ID is false or being used fraudulently. Only police and people authorised by the Roads and Traffic Authority (RTA) can confiscate Photo Cards.



Let's watch a video about how to ask for evidence of age and what to do if you aren't sure about the evidence you're given.



The way that ID checks are carried out will depend on the:

- Venue license type
- · Size of the establishment, and
- · Number of staff on hand

For example:

- A city club may check ID at the door
- · A country hotel may check ID at the bar, and
- A waiter may ask for ID while taking a drink order at the table.

If you are serving alcohol and haven't personally seen a customer's ID and you have suspicions they are underage, you should check it yourself, even if security checked ID at the door and even if the customer says they've already been checked.

If you are not serving alcohol (such as the duty manager, supervisor and glassies), you need to be alert and check for ID as you move around the venue.

It is unlawful to buy or obtain alcohol on behalf of a minor on licensed premises. It is often difficult to detect a second party sale. Therefore, care must be taken by staff to identify potential second party sales to prevent alcohol being supplied to minors.

In New South Wales, parents and guardians cannot give permission for alcohol to be served to their underage children on licensed premises. Care must be taken to ensure

that minors, including those in the company of a responsible adult, are not supplied alcohol on licensed premises.

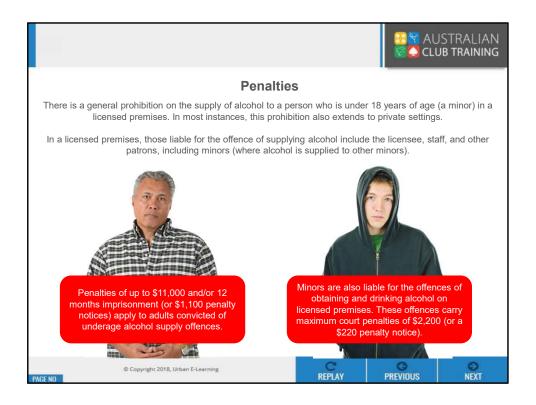


Officers from your state government liquor regulator have the right to enter and inspect a licensed premises or venue at any time to ensure the liquor laws are being followed. No advance notification is required.

As part of their role, officers may:

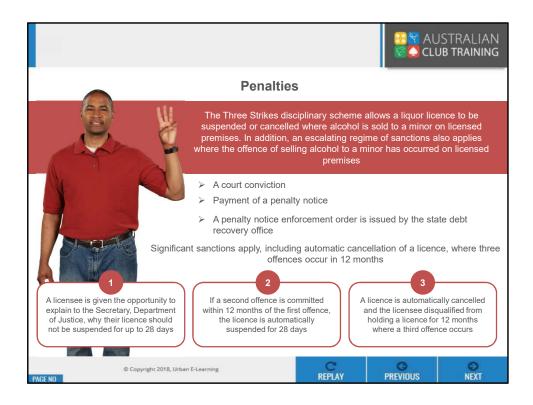
- Issue infringement notices or on-the-spot fines
- · Request access to compliance records
- · Inspect relevant records, and
- Enforce closure of the premises.

Anyone who can provide information relating to the sale, purchase or supply of liquor must answer any questions from the officer.



There is a general prohibition on the supply of alcohol to a person who is under 18 years of age (a minor) in a licensed premises. In most instances, this prohibition also extends to private settings. In a licensed premises, those liable for the offence of supplying alcohol include the licensee, staff, and other patrons, including minors (where alcohol is supplied to other minors).

Penalties of up to \$11,000 and/or 12 months imprisonment (or \$1,100 penalty notices) apply to adults convicted of underage alcohol supply offences. Minors are also liable for the offences of obtaining and drinking alcohol on licensed premises. These offences carry maximum court penalties of \$2,200 (or a \$220 penalty notice).



New Voiceover

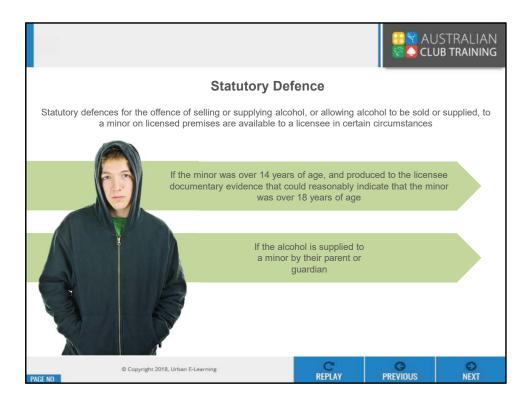
The Three Strikes disciplinary scheme allows a liquor licence to be suspended or cancelled where alcohol is sold to a minor on licensed premises. In addition, an escalating regime of sanctions also applies where the offence of selling alcohol to a minor has occurred on licensed premises, resulting in:

- A court conviction;
- · Payment of a penalty notice; or
- A penalty notice enforcement order is issued by the state debt recovery office.

Significant sanctions apply, including automatic cancellation of a licence, where three offences occur in 12 months.

- For a first offence, a licensee is given the opportunity to explain to the Secretary,
 Department of Justice, why their licence should not be suspended for up to 28
 days. In considering whether to suspend a licence, the Secretary may take into
 consideration the compliance history and other factors relating to the licensed
 premises.
- If a second offence is committed within 12 months of the first offence (and more than 28 days after the first offence), the licence is automatically suspended for 28 days.
- · A licence is automatically cancelled and the licensee disqualified from holding a

licence for 12 months where a third offence occurs more than 28 days after the second offence, but within 12 months of the first offence.



New Voiceover

Statutory defences for the offence of selling or supplying alcohol, or allowing alcohol to be sold or supplied, to a minor on licensed premises are available to a licensee in certain circumstances. The statutory defences are:

- If the minor was over 14 years of age, and produced to the licensee (or an employee or agent of the licensee) documentary evidence (e.g.. a driver licence or a Photo Card) that could reasonably indicate that the minor was over 18 years of age; or
- If the alcohol is supplied to a minor by their parent or guardian.

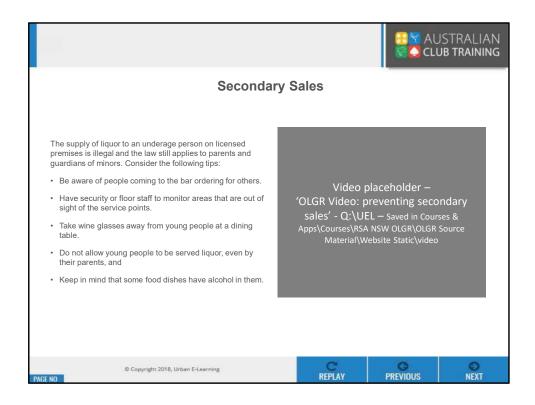


New Voiceover

Second party sales occur when a person purchases alcohol on behalf of a minor. The person supplying the alcohol to the minor (either on licensed premises or elsewhere) is committing an offence which can attract fines of up to \$11,000 and/or 12 months imprisonment (or a \$1,100 penalty notice).

It is a defence if the person who sold or supplied alcohol to a minor is the minor's parent or guardian, or if that person has been authorised to do so by the minor's parent or guardian.

However, this defence does not apply to the sale or supply of alcohol on licensed premises.



New Voiceover:

The supply of liquor to an underage person on licensed premises is illegal and the law still applies to parents and guardians of minors. Consider the following tips:

- Be aware of people coming to the bar ordering for others.
- Have security or floor staff to monitor areas that are out of sight of the service points.
- Take wine glasses away from young people at a dining table.
- Do not allow young people to be served liquor, even by their parents, and
- Keep in mind that some food dishes have alcohol in them.

Let's watch an example of how to refuse service to a customer who may be underage and prevent secondary sales.



We have explored how to prevent non-exempt minors from entering a licenced premises and from consuming alcohol on the premises, but what about when a minor is at a private premises, such as their home?

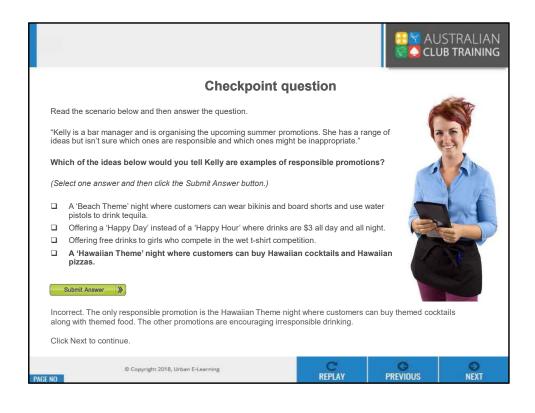
The liquor laws include harm minimisation amendments. One of the areas covered include the problems arising from minors consuming alcohol at a private premises and at events such as schoolies and house parties.

Under the laws, adults who irresponsibly supply alcohol to minors can be penalised. When deciding if the supply is irresponsible, the police will consider:

- · The age of the minor
- Whether the adult or minor are unduly intoxicated
- · Whether the minor is consuming alcohol with food
- Whether the adult is responsibly supervising the minor's consumption of alcohol
- The quantity of alcohol supplied, and
- The period of time it was supplied over.

Parents and guardians who educate their children in the responsible consumption of

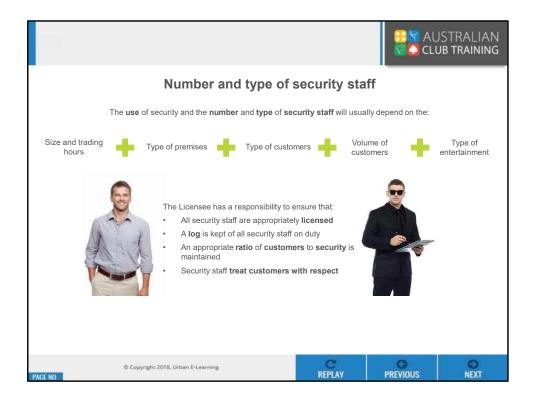
alcohol will not be penalised if the minor consumes limited alcohol while supervised at home.





Preventing non-exempt minors from entering a licenced venue is just one of a range of key responsibilities of security staff. Other responsibilities can include:

- Refusing entry
- Monitoring customer behaviour
- Monitoring security cameras
- Preventing problems or incidents
- Evicting customers
- Monitoring customers leaving the area
- Controlling crowds outside the venue
- · Patrolling the perimeter of the venue, and
- Recording details of incidents in the Incident Register.



The use of security and the number and type of security staff will usually depend on the

- Size and trading hours of the premises
- Type of premises
- Type of customers
- · Volume of customers, and
- Type of entertainment provided.

The licensee has a responsibility to ensure that:

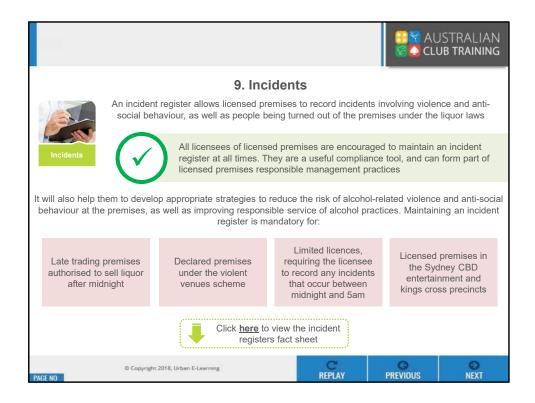
- All security staff are appropriately licensed before they start work
- A log is kept of all security staff on duty
- · An appropriate ratio of customers to security is maintained, and
- · Security staff treat customers with respect.



Although security staff do not serve alcohol, they are still involved in responsible hospitality practices and must:

- Complete training in the responsible service of alcohol
- Refuse entry when required, to customers who are minors, refuse to provide ID, intoxicated, disorderly, barred or do not meet the required dress code
- Monitor the behaviour of customers for signs of intoxication or other issues such as violence or reckless behaviour
- Monitor potential trouble spots or quiet corners
- Prevent problems or incidents from escalating either between customers, between customers and staff or between customers and security
- Follow venue procedures for managing different scenarios, such as unduly intoxicated customers
- Follow venue procedures for removing customers that are unduly intoxicated, disorderly, causing a disturbance, are minors or refuse to provide ID. When removing a customer, staff may use necessary and reasonable force if the customer fails to leave of their own accord but extreme caution must be used to assess what necessary and reasonable force means.
- Ensure evicted customers do not re-enter the venue
- · Complete documentation that supports RSA, such as the Incident Register, and
- Attend staff meetings to discuss incidents and how to prevent them.

It's important for security staff to communicate with the licensee and other staff, such as bar staff and glass collectors. Good communication between security and other staff can ensure all staff are aware of problem customers and problems can be resolved before they escalate.



An incident register allows licensed premises to record incidents involving violence and anti-social behaviour, as well as people being turned out of the premises under the liquor laws.

All licensees of licensed premises are encouraged to maintain an incident register at all times. They are a useful compliance tool, and can form part of a licensed premises responsible management and liquor accord practices.

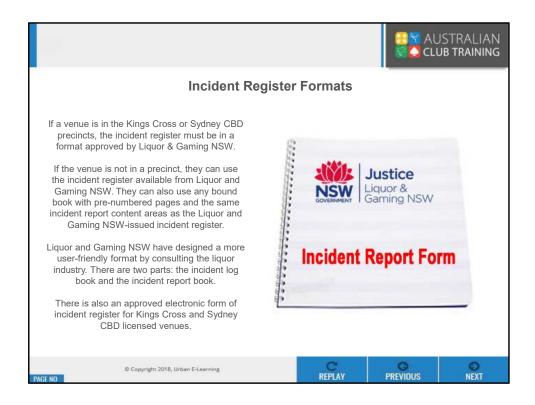
A licensee who maintains an incident register at all times will gain a better and more detailed understanding of events that may impact adversely on the safety of their licensed premises and patrons. It will also help them to develop appropriate strategies to reduce the risk of alcohol-related violence and anti-social behaviour at the premises, as well as improving responsible service of alcohol practices. Maintaining an incident register is mandatory for:

- Late trading premises authorised to sell liquor after midnight, with incidents required to be recorded that occur outside the standard trading period i.e. 5am – midnight (Monday – Saturday) and 10am – 10pm (Sunday);
- Declared premises under the violent venues scheme, requiring the licensee to record any incidents that occur at any time when the licensed premises is trading;
- Limited licences, requiring the licensee to record any incidents that occur between

- midnight and 5am; and
- Licensed premises in the Sydney CBD entertainment and kings cross precincts, requiring the licensee to record any incidents that occur at any time when the licensed premises is trading.

Click **here** to view the incident registers fact sheet

 $\label{link:https://www.liquorandgaming.justice.nsw.gov.au/Documents/liquor/law-and-policy/eir_materials.pdf\}$

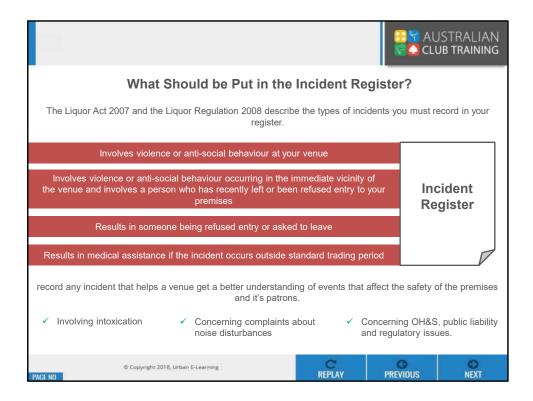


If a venue is in the Kings Cross or Sydney CBD precincts, the incident register must be in a format approved by Liquor & Gaming NSW.

If the venue is not in a precinct, they can use the incident register available from Liquor and Gaming NSW. They can also use any bound book with pre-numbered pages and the same incident report content areas as the Liquor and Gaming NSW-issued incident register.

Liquor and Gaming NSW have designed a more user-friendly format by consulting the liquor industry. There are two parts: the incident log book and the incident report book.

There is also an approved electronic form of incident register for Kings Cross and Sydney CBD licensed venues.



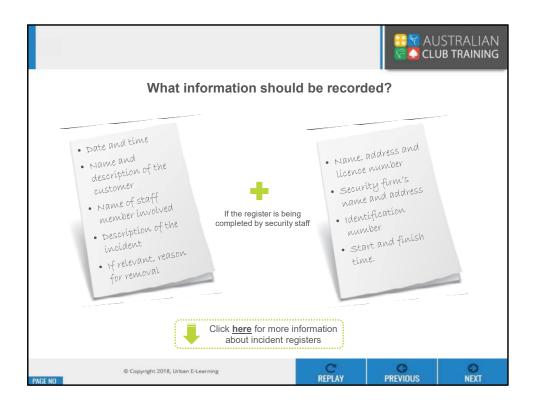
New Voiceover

The <u>Liquor Act 2007</u> and the <u>Liquor Regulation 2008</u> describe the types of incidents you must record in your register. These include any incident that:

- Involves violence or anti-social behaviour at your venue
- Involves violence or anti-social behaviour occurring in the immediate vicinity of your venue and involves a person who has recently left or been refused entry to your premises
- Results in someone being refused entry or asked to leave under <u>section 77 of the</u> liquor act
- Results in someone needing medical assistance if the incident occurs outside of your venue's standard trading period.

However, it is best practice to record any incident that helps a venue get a better understanding of events that affect the safety of the premises and it's patrons. This may include any incident:

- Involving intoxication
- Concerning complaints about noise disturbances
- Concerning OH&S, public liability and regulatory issues.



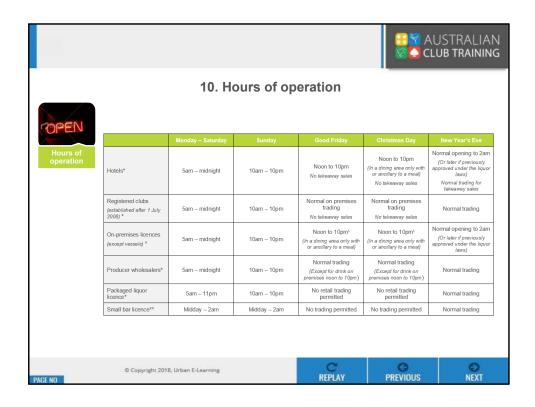
The information that must be entered in the register includes the:

- Date and time of the incident
- · Name and description of the customer involved
- · Name of staff member involved,
- · Description of the incident, and
- If relevant, reason for removal from the premises (for example, unduly intoxicated)

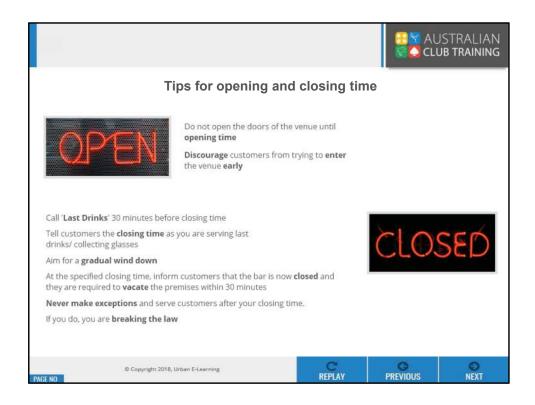
If the register is being completed by security staff, additional information includes the security staff member's:

- Name, address and licence number
- Security firm's name and address (if they're a contractor)
- Identification number, and.
- Start and finish time.

{Link: https://www.liquorandgaming.justice.nsw.gov.au/Pages/liquor/law-and-policy/incident-register.aspx}



The hours of operation (or your opening and closing times and days), can vary depending on the type of venue and the state you are in.



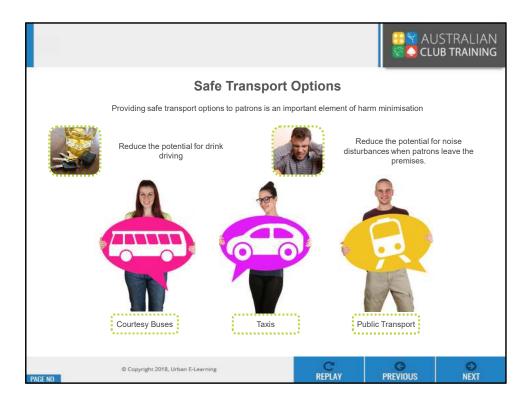
To help you meet the opening and closing times for your venue and avoid potential conflicts with customers, use the following tips:

- Do not open the doors of the venue until opening time. This will discourage customers from trying to enter the venue early.
- At closing time:
 - Call 'Last Drinks' 30 minutes before closing time
 - Tell customers the closing time as you are serving last drinks or collecting glasses
 - Aim for a gradual wind down by gradually increasing the lighting and reducing the music volume over the last 10 minutes
 - At the specified closing time, inform customers that the bar is now closed and they are required to vacate the premises within 30 minutes, and
 - Never make exceptions and serve customers after your closing time. If you
 do, you are breaking the law.



Licensees have a responsibility to provide customers with safe departure from the licensed venue. This can be done by:

- · Providing sufficient supervision by security or staff
- Providing access to telephones
- Displaying taxi and emergency phone numbers
- Organising transport for customers
- Providing appropriate lighting inside and outside the venue,
- · Ensuring exits are clearly signed and not locked or blocked, and
- Having CCTV installed.



Providing safe transport options to patrons is an important element of harm minimisation.

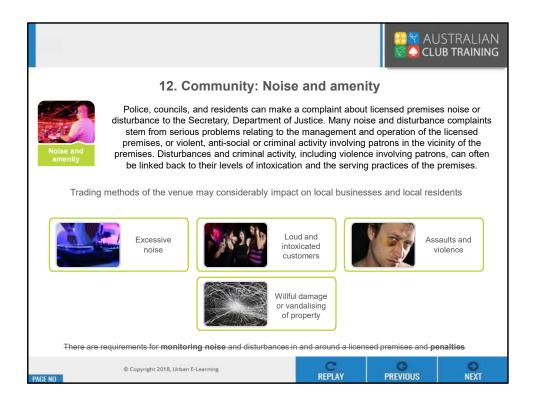
Safe transport options, particularly late at night, should be promoted to patrons to reduce the potential for drink driving. Depending on the nature and location of the licensed premises, safe transport options can also reduce the potential for noise disturbances when patrons leave the premises.

Many liquor accords have successfully implemented transport options for patrons of participating licensed premises. This approach has the advantage of sharing limited resources, such as taxis, and reducing operating costs for licensed premises.

Safe transport options can include:

- Licensed premises courtesy buses, which also help to promote the venue's commitment to patron safety and community amenity, and can also assist in reducing anti-social behaviour in the vicinity of the premises, especially late at night.
- Taxi's. Wherever possible, licensed premises should promote the use and availability of taxis, options include:
 - offering to call a taxi for patrons;

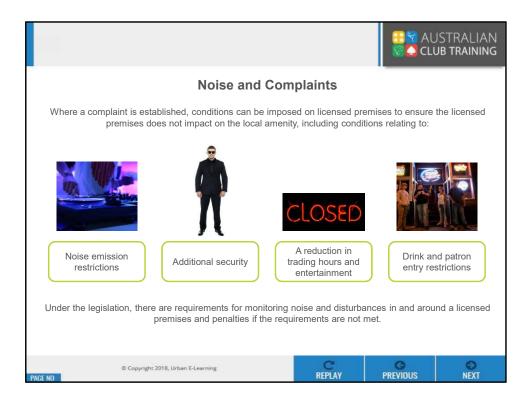
- having a free phone available for patrons to call a taxi;
- displaying taxi signage; and
- promoting taxi voucher schemes which are sometimes introduced as a local liquor accord strategy. and
- Public transport which can be an effective transport option for licensed premises located close to public transport services. Licensed premises can promote the use of this option by making details of public transport available near the premises such local bus, train and ferry timetables and making announcements before the last local service of the night.



Police, councils, and residents can make a complaint about licensed premises noise or disturbance to the Secretary, Department of Justice. Many noise and disturbance complaints stem from serious problems relating to the management and operation of the licensed premises, or violent, anti-social or criminal activity involving patrons in the vicinity of the premises. Disturbances and criminal activity, including violence involving patrons, can often be linked back to their levels of intoxication and the serving practices of the premises.

The licensee and staff should be aware that the trading methods of the venue may considerably impact on local businesses and local residents. These impacts may result from:

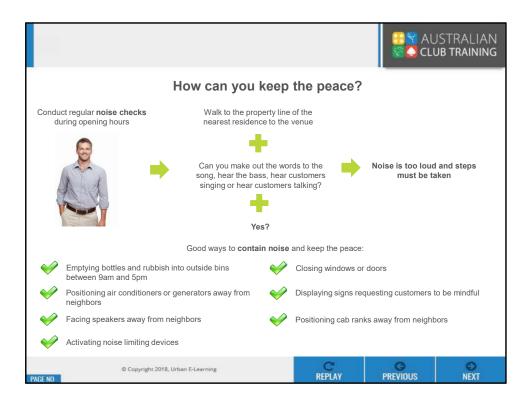
- Excessive noise from music, entertainment, cars, motors or customers
- · Loud and intoxicated customers that are yelling or swearing
- · Assaults and violence, and
- · Willful damage or vandalising of property.



Where a complaint is established, conditions can be imposed on licensed premises to ensure the licensed premises does not impact on the local amenity, including conditions relating to:

- Noise emission restrictions;
- Additional security;
- · A reduction in trading hours/entertainment; and
- drink and patron entry restrictions.

Under the legislation, there are requirements for monitoring noise and disturbances in and around a licensed premises and penalties if the requirements are not met.



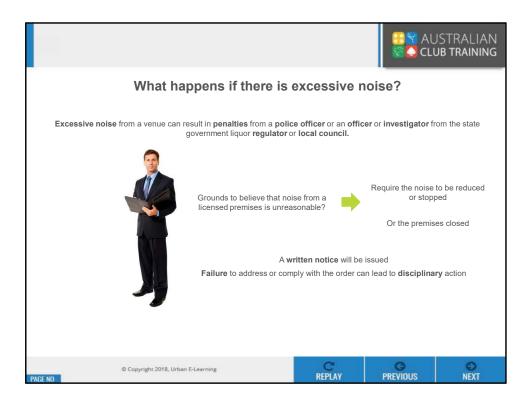
The licensee or management should conduct regular noise checks during opening hours to see if the venue is generating too much noise. A simple test is to:

- Walk to the property line of the nearest residence to the venue.
- Can you make out the words to the song, hear the bass, hear customers singing or hear customers talking on entry or departure from the venue?

If you answered yes, then the noise is too loud and steps must be taken to contain the noise.

Good ways to contain noise and keep the peace include:

- Emptying bottles and rubbish into outside bins between 9am and 5pm
- Positioning air conditioners or generators away from neighbors
- · Facing speakers away from neighbors
- Activating noise limiting devices on music equipment
- Closing windows or doors
- Displaying signs requesting customers to be mindful of neighbors, and
- · Positioning cab ranks away from neighbors.



Excessive noise from a venue can result in penalties from a police officer or an officer or investigator from the state government liquor regulator or local council. If the police, regulator or council has grounds to believe that noise from a licensed premises is unreasonable, they may require the noise to be reduced or stopped, or the premises closed.

A written notice will be issued to the Licensee or a person in charge of the premises at the time of the incident and failure to address or comply with the order can lead to disciplinary action.

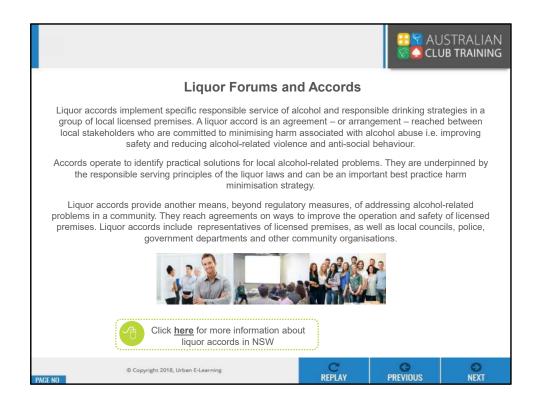


It's important for licensees to consult with community groups such as Liquor Accords, for advice on policies for their venue. Establishing and maintaining positive relationships with the community will help to promote a positive reputation for the venue, establish effective policies and responsible hospitality practices and support harm minimisation principles.

The common groups to consult with include:

- Liquor Forums and Accords
- · Industry Associations, and
- Industry Unions

Let's look at liquor forums accords first.



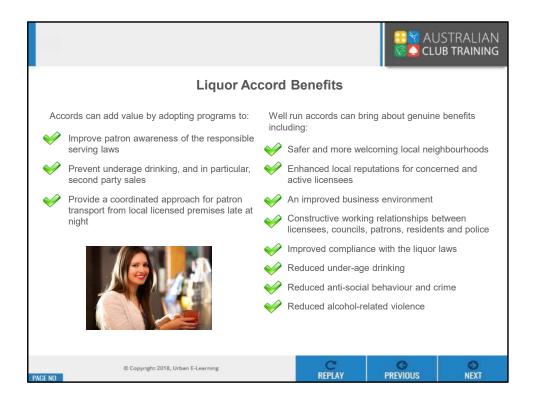
Liquor accords implement specific responsible service of alcohol and responsible drinking strategies in a group of local licensed premises. A liquor accord is an agreement – or arrangement – reached between local stakeholders who are committed to minimising harm associated with alcohol abuse i.e. improving safety and reducing alcohol-related violence and anti-social behaviour.

Accords operate to identify practical solutions for local alcohol-related problems. They are underpinned by the responsible serving principles of the liquor laws and can be an important best practice harm minimisation strategy.

Liquor accords provide another means, beyond regulatory measures, of addressing alcohol-related problems in a community. They reach agreements on ways to improve the operation and safety of licensed premises. Liquor accords include representatives of licensed premises, as well as local councils, police, government departments and other community organisations.

Click here for more information about liquor accords in NSW

{Link: https://www.liquoraccord.org/liquor-accords/nsw}



Accords can add value by adopting programs to:

- Improve patron awareness of the responsible serving laws;
- · Prevent underage drinking, and in particular, second party sales; and
- Provide a coordinated approach for patron transport from local licensed premises late at night.

Well run accords can bring about genuine benefits including:

- Safer and more welcoming local neighbourhoods;
- Enhanced local reputations for concerned and active licensees;
- An improved business environment;
- Constructive working relationships between licensees, councils, patrons, residents and police;
- · Improved compliance with the liquor laws;
- · Reduced under-age drinking;
- · Reduced anti-social behaviour and crime; and
- Reduced alcohol-related violence.



The NSW government have introduced various alcohol-related campaigns and initiatives through consultation with Liquor Accords. Examples of these include:

- The 'Stop Before It Gets Ugly' initiative to address alcohol fuelled violence in the community, and
- The 'Still on the spot? On the spot fine' posters which inform patrons that offenders face on-the-spot fines of \$550 for each offence and maximum court fines of \$5,500 for offences such as supplying alcohol to intoxicated persons, refusing to leave a licensed venue when asked by staff and attempting to re-enter or remain in the vicinity of premises.

Click here to visit the nsw.gov website for more information about alcohol-related initiatives

{Link: http://www.nsw.gov.au/alcohol-and-drug-fuelled-violence-initiatives}



The Liquor Industry has a range of associations that provide advice on responsible service and other issues and responsibilities affecting licensees.

Each industry sector within the liquor industry is represented by an industry association. These associations have extensive industry experience and can provide advice not only on responsible service, but also training, marketing, and legal issues affecting their sector.



Examples of industry associations in New South Wales include:

- Australian Hotels Association NSW
- The NSW Wine Industry Association
- Hunter Valley Vineyard Association, and
- Restaurant & Catering New South Wales.



Industry unions are able to provide their members with information and assistance.

Key unions for the liquor industry include the:

- Australian Liquor, Hospitality and Miscellaneous Worker's Union, and
- Liquor and Hospitality Division United Voice.



Alcohol has had a negative impact on indigenous communities. There are:

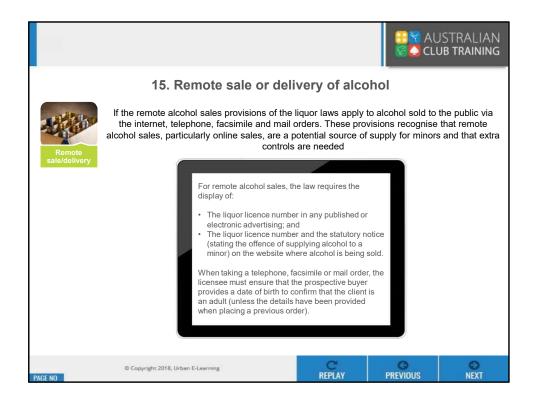
- High levels of unemployment which is linked to higher consumption of alcohol
- High levels of alcohol dependency in the communities
- Poor levels of nutrition which make alcohol issues worse
- · Poor levels of literacy which result in a lack of understanding of the laws, and
- Limited education about the negative impacts of alcohol.

In states and territories with high indigenous populations, there are areas with restrictions on the amount of alcohol a person is permitted to carry. Some areas have a limit of zero which means no alcohol is permitted in the area.

The restrictions apply to anyone that lives in, visits or passes through the area.

These are known as Alcohol Management Plans (AMPs) and aim to minimise the harm caused by liquor abuse and misuse with communities by focusing on initiatives, which reduce the supply of alcohol to the community and reduce the community's demand for alcohol.

The fines for breaching the alcohol restrictions are high with extensive financial penalties for a first offence and the potential for imprisonment for a second, third or subsequent offence.

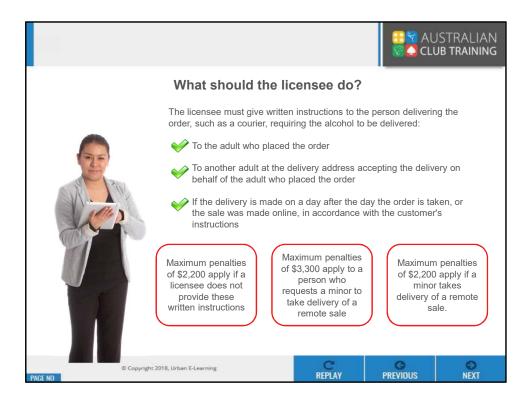


New Voiceover

The remote alcohol sales provisions of the liquor laws apply to alcohol sold to the public via the internet, telephone, facsimile and mail orders. These provisions recognise that remote alcohol sales, particularly online sales, are a potential source of supply for minors and that extra controls are needed. For remote alcohol sales, the law requires the display of:

- The liquor licence number in any published or electronic advertising; and
- The liquor licence number and the statutory notice (stating the offence of supplying alcohol to a minor) on the website where alcohol is being sold.

When taking a telephone, facsimile or mail order, the licensee must ensure that the prospective buyer provides a date of birth to confirm that the client is an adult (unless the details have been provided when placing a previous order).



New Voiceover

The licensee must give written instructions to the person delivering the order, such as a courier, requiring the alcohol to be delivered:

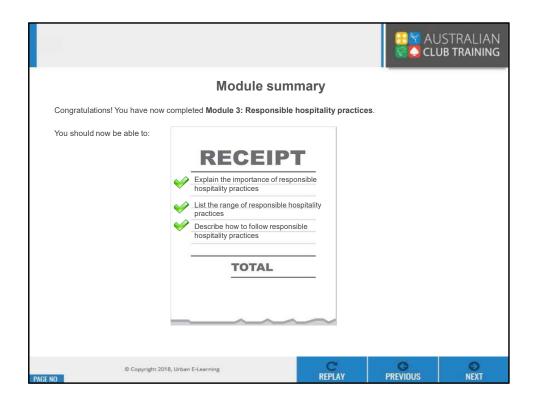
- To the adult who placed the order (include their name in the instructions);
- To another adult at the delivery address accepting the delivery on behalf of the adult who placed the order; or
- If the delivery is made on a day after the day the order is taken, or the sale was made online, in accordance with the customer's instructions (such as delivery to another address).

Maximum penalties of \$2,200 apply if a licensee does not provide these written instructions, maximum penalties of \$3,300 apply to a person who requests a minor to take delivery of a remote sale, and maximum penalties of \$2,200 apply if a minor takes delivery of a remote sale.



If you are a courier or delivery person, use the following checklist to make sure you meet your legal requirements.

- Get written instructions from the licensee on how the liquor is to be delivered.
- Do not deliver the alcohol to a person who is under 18.
- Ask for proof of age documentation if you think the person accepting the delivery might be under 18 years, and
- Do not deliver the alcohol to an empty premises until at least the day after the customer orders the liquor.



Congratulations! You have now completed Module 3: Responsible hospitality practices

You should now be able to:

- Explain the importance of responsible hospitality practices,
- List the range of responsible hospitality practices, and
- Describe how to follow responsible hospitality practices.

