

## Clubs and Alcohol

A club may wish to include the serving of alcohol as part of a Club function. Specific UCI guidelines must be followed.

### Alcohol at Catered Events

Alcohol may only be served at catered events in accordance with UCI Policies and Procedures, Sec. 900-13: Policy on Consumption of Alcoholic Beverages. This policy may be found at: <http://www.policies.uci.edu/adm/pols/900-13.html>. It is the responsibility of the department or organization coordinating or organizing the catered event to review these Policies and Procedures with their caterer of choice.

California State Law and the California Alcohol Beverage Commission restrict caterers who do not possess an alcohol license from selling or providing alcohol to a client. In most cases, the Approved Caterers at UCI do not possess this type of license.

Please download and complete the [Alcohol permit](#) (requires [Adobe Reader](#)). The permit must be submitted to the Office of Scheduling and Conference Services for approval and the approved permit must be available onsite at any event where alcohol is served.

UCI specifically stipulates the following for selling Alcohol:

- (1)** The sale of alcoholic beverages is prohibited except pursuant to a valid license or permit issued by the California Department of Alcoholic Beverage Control.
- (2)** Exchanging any consideration for alcoholic beverage service constitutes a sale. "Consideration" includes money, tickets, tokens, or chits that have been issued in exchange for money or anything else of value. The imposition of a uniform per person admission charge for the event, however, does not constitute a sale, provided the admission ticket or other evidence of payment is not exchangeable for alcoholic beverages.
- (3)** All food service providers operating on the campus, and serving alcohol, shall be informed of the campus alcohol policy and available alcohol education and awareness programs, and expected to support implementation of applicable parts of this policy in their establishments.
- (4)** All food service providers licensed to sell alcohol in a University facility shall be required to have a system of server training.

**IMPORTANT NOTICE** - The information and suggestions presented by Philadelphia Indemnity Insurance Company in this Technical Bulletin are for your consideration in your loss prevention efforts. They are not intended to be complete or definitive in identifying all hazards associated with your business, preventing workplace accidents, or complying with any safety related, or other, laws or regulations. You are encouraged to alter them to fit the specific hazards of your business and to have your legal counsel review all of your plans and company policies.

(5) The price of alcohol sold on campus shall not be at a level to encourage excessive consumption.

### **Online Server Training: “TIPS”**

“TIPS” (Training for Intervention ProcedureS) is a dynamic, skills based online training program designed to prevent intoxication, drunk driving and underage drinking.

The program enhances the fundamental "people skills" of services, sellers and consumers of alcohol. TIPS gives the individuals the knowledge and confidence they need to recognize potential alcohol-related problems and effectively intervene to prevent alcohol-related tragedies.

#### **Benefits of the Program**

- TIPS training results in added professionalism and improved customer service.
- TIPS is proven to be a practical and effective method of reducing drunk driving and underage drinking.
- TIPS training minimizes property damage caused by intoxicated patrons.
- TIPS is used in all 50 states and 30 different countries.
- TIPS training services enhance an establishment's public image.
- TIPS training provides a common language for staff to use in assessing and handling alcohol- related incidents in their establishments.
- TIPS offers its customers with a toll-free number, on-lines services at [www.gettips.com](http://www.gettips.com), and full-time staff knowledgeable in the content of the program.
- To learn more and start your TIPS training please [Click Here](#) and then [Click Assess Your Needs](#)

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