

# Intoxication Prevention Tool

## 1 SOBER MONITOR



## 2 INFLUENCED INTERVENE



## 3 INTOXICATED DENY AND REMOVE



## 1 SOBER MONITOR



### Customer behaviour

- Coherent, clear speech, normal tone and volume, may be talkative
- Coordinated, balanced, standing without help or support
- Clear eyes, tidy, alert
- Behaving sensibly

### SERVER'S ROLE

#### Monitor customer consumption

- All staff have a role in monitoring the effect of alcohol on patrons
- Talk with the customer – this will build rapport and give insight into their condition
- Use unobtrusive monitoring techniques such as glass collection

#### Establish clear and consistent standards

- Management and staff are responsible for setting the tone of the premises
- Create a sociable, friendly atmosphere where intoxication will be out of place and unacceptable

#### Identify customer intentions

- Recognise that a minority of customers on your premises intend becoming intoxicated
- Identify and actively manage those who appear to be high risk
- Be aware that high-risk people include those celebrating, ordering in quick succession, and ordering shots

#### Offer low-alcohol and non-alcoholic drinks and food options

- Provide a range of alternatives to alcohol
- Actively promote and encourage other products as part of the broader customer experience

## 2 INFLUENCED INTERVENE



### Customer behaviour

- May be overly talkative, opinionated, stumble over words, loud, inappropriate language or comments
- Slowed or delayed reactions, swagger or occasional staggers or sways
- Vacant or blank expression, smell of alcohol on breath, may look untidy
- Overly friendly or withdrawn, inappropriate or risky actions, argumentative, fading attention, increased consumption rate

### SERVER'S ROLE

#### Communicate with team

- Inform your manager and team about what's going on and anyone to keep an eye on
- Maintain communication and regularly follow up on those identified

#### Slow or stop alcohol service

- Talk to the customer – intervene early and tactfully
- Offer non-alcoholic drinks and food options
- Don't offer refills – wait till they ask; be busy serving other customers
- Serve their next drink with water on the side
- If possible, use the customer's friends to rein in their drinking

#### Be assertive, not aggressive

- Make your requirements clear and allow customers the chance to comply without losing face
- Never respond to provocation; stay calm and employ calming strategies

## 3 INTOXICATED DENY AND REMOVE



### Customer behaviour

- Slurring, difficulty forming words, loud, repetitive, loses train of thought, nonsensical
- Spills drinks, stumbles, trips, weaves, walks into objects, unable to stand unaided or sit straight
- Eyes glazed or bloodshot, inability to focus, tired, asleep, dishevelled
- Seriously inappropriate actions or language, aggressive, rude, belligerent, obnoxious behaviour affecting other customers

### SERVER'S ROLE

#### Communicate with team and manager

- Inform your manager and team of issues so they can support an intervention
- House policy will determine who should remove the customer from the premises

#### Remove customer from premises

- Remove the audience effect
- Consider your own personal safety
- Enter the incident in the logbook
- Consider customer safety – mates or a taxi
- Customers are not allowed to remain on the premises except in a place of safety