

Servers to learn how much is too much

By Kate Day Sager Olean Times Herald | Posted: Wednesday, February 27, 2013 1:29 pm

OLEAN — When a tavern customer is drinking in excess, the server often faces the question of how to cut the patron off — which ultimately can protect him from harm and the business from liability.

A class that will teach bartenders, managers and servers the skills and confidence needed to prevent customers from becoming intoxicated will be offered from 5 to 9 p.m. March 13 at the William O. Smith Recreation Center, 201 Front St. The Training for Intervention Procedures (TIPS) event is sponsored by the Council on Addiction Recovery Services Inc. (CAREs) and will be conducted by staff member Dan Klice, a prevention specialist. The fee is \$25 for participants and includes a workbook. Group rates are also available.

Mr. Klice, a certified TIPS trainer, said the program is now mandatory in many states and has graduated more than 3 million in the last 20 years. The program is recommended and recognized in New York state, but not mandatory.

The specialized training is “designed to prevent intoxication, underage drinking and drunk driving by enhancing the fundamental people skills of servers, sellers and consumers of alcohol.” Mr. Klice said businesses whose employees complete the program can receive discounts on Liquor Liability Insurance. Training is provided for those who serve alcohol in a tavern, as well as for those who sell it at a store.

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