

ALCOHOL MANAGEMENT PLAN

(This is an example of the information you should provide in your plan.)

Type of Establishment

(Restaurant, Bar, Club, Retail Liquor Store, Grocery Store, etc.)

Experience

(Do you have experience in this type of business and if so, where? Be specific.)

Licensed Premise

(Attach a copy of your diagram, outlined in **red**. Include the interior and exterior dimensions and list all entrance and exits)

Staffing

(Number of employees, cooks, bartenders, waiters, bussers, manager, assistant manager. Please explain their duties-Names are not required)

Education / Training

(Eagle County requires alcohol server training for all alcohol servers within 30 days of hire. There are three types of courses that are approved by the local licensing authority. Those are TIPS, ServeSafe Alcohol and a web-based program called Gettips.)

Control of the Premises

(Explain how you and your staff will control your premises. Include exterior patio areas if any.)

Days and Hours of Operation

(List the days and hours your establishment will be open for business. Include those times when you will be extending hours for special events.)

Nature of Business

(Type of business - family restaurant, bar, music venue? Please explain your current business plan and if there will be any future additions.)

Please be aware that it is the licensee's responsibility to immediately update their Alcohol Management Plan whenever there are changes to hours of operation, staffing configuration or control of the premises.