



**Bar Code®:
Serving Alcohol Responsibly**

SERVER GUIDE

Serving beverage alcohol responsibly means helping your guests enjoy beverage alcohol's pleasant aspects while safeguarding them from the unpleasant, and possibly dangerous, effects of drinking too much.

National Restaurant Association

THE EDUCATIONAL FOUNDATION 

Disclaimer

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Laws may vary greatly by city, county, and state. This book is not intended to provide legal advice or establish standards of reasonable behavior. Operators who develop beverage alcohol-related policies and procedures as part of their commitment to employee and customer safety are urged to use the advice and guidance of legal counsel.

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