Training for **I**ntervention **P**rocedure**s**

Originally, the TIPS program was designed for establishments where alcohol is served on the premises.

Through the years, the program expanded to address the needs of people in a variety of social settings.

Commercial Programs

- **TIPS for On Premise** is a 5-hour session for restaurants, hotels, bars, and nightclubs.
- **TIPS for Off Premise** is a 2 ½-hour session for grocery, convenience, and liquor stores.
- **TIPS for Concessions** is a 2 ½-hour session for sports stadiums, civic centers, arenas, festivals, and community fund-raiser events.
- **TIPS for Gaming** is a 5-hour session for casinos, gambling halls, and riverboats.

Consumer Programs

- **TIPS for the University** is a 2 ½-hour session for students and other university groups, such as athletes, Greek organizations, and campus residents.
- **TIPS for Seniors** is a 2-hour session aimed at senior citizens' alcohol use in connection with civic groups or within senior residential communities.

BEHAVIORAL CUES ~Example~

INTERVENTION SCENARIOS

Other Alcohol Safety training programs…

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servingalcohol.com
Serving Alcohol Inc.

Alcohol Safety Institute of America
America's Leading Alcohol Safety Certification Provider.

SERVERlicense.com

Seller Server™
Alcohol Certification Course

WITC
WISCONSIN
INDIANHEAD
TECHNICAL
COLLEGE

Fox Valley
TECHNICAL COLLEGE
Knowledge That Works

And brought to you by the National Restaurant Association Educational Foundation (NRAEF)…

1 Alcohol Law And Your Responsibility

2 Recognizing And Preventing Intoxication

3 Checking Identification

4 Handling Difficult Situations

ServSafe Alcohol

GOAL:

To empower participants to follow acceptable standards of practice for serving alcoholic beverages.

FACT

In 1999, a Giant’s Fan was served 14 Beers while at a football game. He tried driving home and crashed into another car. It paralyzed a 2 year old little girl. His BAC was .226. The 2 year old little girl got a total of $105 Million from the NFL, the Giants, the Aramark Vendor company, and the driver.

Antonia Verni

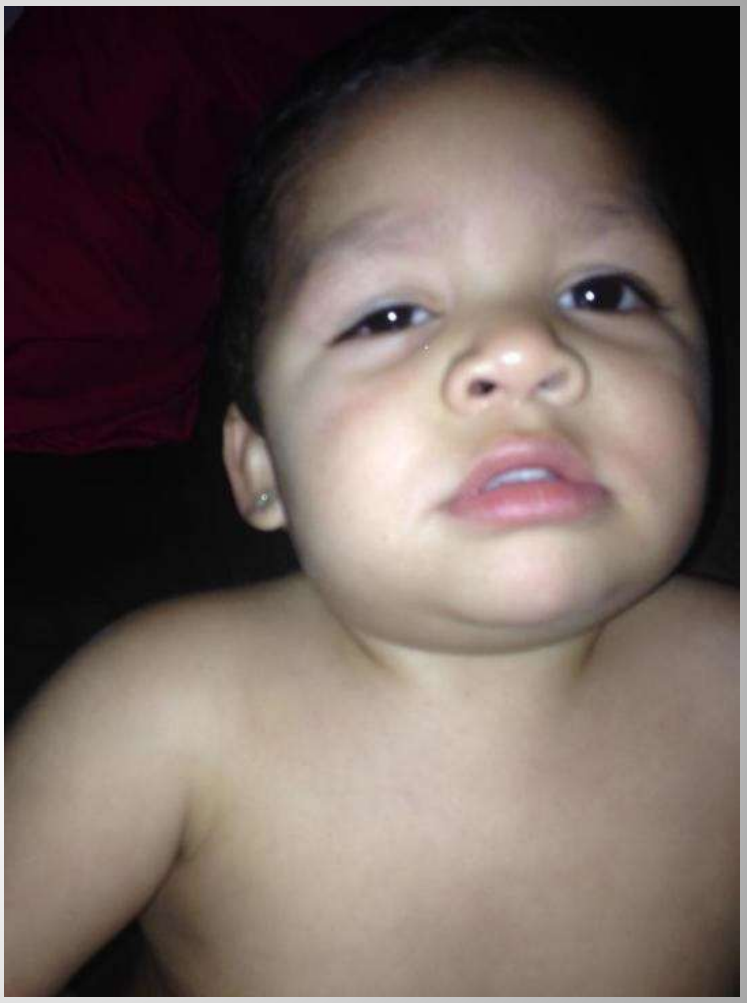
DOCUMENTATION

Accurate records are important in demonstrating that reasonable efforts have been made to avoid serving intoxicated or underage patrons.

- Incident Reports

ServSafe® Allergens Online Course/Assessment

The ServSafe Allergens ™ online, interactive course drives home critical information your employees and managers need in order to accommodate guests with food allergies. The ServSafe Allergens online course covers such topics as identifying allergens, communication with the guest, preventing cross-contact, food labels and more.



What is Food Security?

Food SAFETY

- *Unintentional* contamination of food
- Mild to serious illness, or even death
- Negative business and financial impact
- Biological, chemical, or physical agents
- Address through *training*

Food SECURITY

- *Intentional* contamination of food
- Mild to serious illness, or even death
- Negative business and financial impact
- Biological, chemical, physical, *nuclear*, or *radioactive* agents
- Address through *prevention*

Who might knowingly contaminate a food product?

- Individuals posing as customers
- Employees/Former employees
- Vendors
- Competitors
- Political Ideologists
- Organized terrorist or activist groups
- Lone “copycat” individuals
- Criminals
- ***Anyone with an agenda!***

Food Security Work Groups

To begin developing a plan to keep food secure, operators should establish a work group comprised of employees from all functions of the operation. A food security work group might include quality-assurance managers, risk-and-safety managers, purchasing managers, security officers, etc.

ServSafe Essentials

- Food Safety Management Systems
- Active Managerial Control
- HACCP program
- Responding to a Foodborne-Illness Outbreak

Thank you for visiting Ho-Chunk Gaming – Wisconsin Dells! We hope you enjoyed your stay! ☺