



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texans Helping Businesses & Protecting Communities

PACE Program Best Practices

The following are suggestions to help your business sell and serve alcoholic beverages responsibly and reduce the risk of public safety violations. We've also provided links to our website for more information and free resources for your business.

General

1. Participate in the TABC Seller Server Training Program. Get started at tabc.texas.gov/services/tabc-certification/.
2. Participate in the TABC Retailer Education and Awareness Program. Request training at tabc.texas.gov/public-safety/retailer-resources/.
3. Have policies in place that promote responsible alcohol service.
4. Consider hiring uniformed security or uniformed off-duty police officers.
5. Have a reliable video surveillance system to monitor the premises.

Intoxication

1. Have enough staff available to monitor patrons for signs of intoxication.
2. Encourage bartenders and servers to monitor bar tabs for excessive alcohol purchases.
3. If an intoxicated patron is found, have a plan to ensure they have a safe ride home.
4. If an employee refuses to sell to an intoxicated patron, ensure all staff is aware that the patron should not be served any more alcohol.
5. Do not sell shots one hour before closing.
6. Do not provide bottle service one hour before closing.
7. Do not serve alcoholic beverages in oversized containers (40 oz mugs, fishbowls, etc.) one hour before closing.
8. Be aware that TABC Rule 45.103 (c) prohibits any promotions or practices that encourage customers to drink to excess. View the Alcoholic Beverage Code and Rules at tabc.texas.gov/texas-alcohol-laws-regulations/tabc-code-rules/.
9. Avoid situations where friends continue to purchase drinks for intoxicated patrons.
10. Stop serving alcoholic beverages 30 minutes before the end of the legal hours for alcohol sales in your area.
11. Ensure all alcoholic beverages are picked up 15 minutes before the legal hours of consumption end for the area where your permit is located.

12. If a breach of the peace (such as an assault or fight) occurs on the licensed premises, report it within 24 hours of the incident. Learn how to report at tabc.texas.gov/public-safety/breaches-of-peace/.
13. Standardize pour sizes of distilled spirits to ensure drinks are prepared responsibly (e.g., precision pour spouts, jiggers)

Age Verification

1. If your business caters to people 18 years or older, make sure you have:
 - A way to identify minors (e.g., X's on hands or wristbands that are a different color).
 - Enough staff to monitor patrons under 21. Staff are responsible for ensuring minors do not consume alcohol.
2. Use electronic readers to check IDs and make sure employees compare the photo to the patron.
3. Do not accept expired or damaged IDs.
4. Remind alcohol servers that they are ultimately responsible if a minor is sold or served an alcoholic beverage. Have a plan in place to handle a minor that possesses an alcoholic beverage.
5. Check restrooms for minors consuming alcohol or attempting to remove markings that show their status as a minor.
6. Have a policy in place that employees will ID patrons that look under the age of 35.
7. Use ID-checking guides to verify unknown types of identification.

Learn more about checking IDs at tabc.texas.gov/public-safety/retailer-resources/.