



## Best Bar None Accreditation

### What types of things do the venues need to do to receive accreditation?

The criteria items are based on liquor legislation and regulation, the AGLC policies and industry best practices. The Mandatory criteria required for accreditation cover a wide range of hospitality business management practices, including, but not limited to:

- security and patron management
- responsible liquor service
- drugs and first aid
- issues relating to the premises (glass and fire safety)
- patron transportation
- litter and waste management

### How do accredited venues get considered for an award?

If the applicants meet all of the Mandatory criteria, they are accredited. Achievement of some or all of the requirements included in the Bonus category results in accreditation and eligibility for an award in one of the eight Edmonton BBN categories – Pub, Large Pub, Bar/Lounge, Hotel Bar, Restaurant and Bar, Club, Campus Bar and Casino.

For example, in the area of patron management and safety, one of the Mandatory criteria requires that the venue have a written policy regarding weapons found or removed from patrons. The Bonus criteria include having a security surveillance/camera system that records interior and/or exterior/parking area or using a scanning system and/or metal detectors or wands at entrances.

Or, in the area of emergency preparedness, one of the Mandatory criteria requires that the venue have a written procedure for premises evacuation in the event of an emergency (fire, power loss, etc.). The Bonus criteria include having a written incident reporting system that is kept up to date and also include conducting and documenting quarterly mock evacuation training exercises with staff.

And, in the area of patron transportation, for example, one of the Mandatory criteria requires that the venue support a transportation program such as Designated Driver, #TAXI, “My Safe Ride Home”, etc. with applicable signage posted in patron areas as well as near public telephones. The Bonus criteria include having a designated drop-off and pick-up areas and also documenting any incidences of patrons refusing safe transportation.

Venues compete for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place in their categories. When selecting the candidates for awards, the applications that met the greatest number Bonus criteria are forwarded to the judging panel, for their review and identification of the award winners. In addition, the assessors provide the judging panel with their general impressions of the businesses.

### For how long is the accreditation valid?

Best Bar None accreditation is valid for one year. To make sure the licensed premises are maintaining the highest standards of safety and customer service, applications and assessments for Best Bar None accreditation are done on a yearly basis. This means existing accredited venues are expected to re-apply annually and undergo a successful assessment to retain their accreditation status. This also affords previously non-accredited licensed premises an opportunity to raise their standards and gain accreditation.