



November 19, 2012

Edmonton's nightspots continue the commitment to safer nights out

Interest in bar safety program growing

*Edmonton...*Forty-eight pubs, clubs, bars and lounges received Best Bar None accreditation for their commitment to customer safety and responsible service of alcohol.

In addition to accreditation, the venues that went above and beyond to ensure a safer and more entertaining night out for their patrons, will receive awards at a formal ceremony on November 20 in Edmonton.

"I'm pleased to see the interest in Best Bar None continue to grow," said Doug Horner, President of Treasury Board and Minister of Finance, also responsible for the Alberta Gaming and Liquor Commission. "In the interest of safety, this program encourages bars and lounges to go beyond everyday compliance. We greatly appreciate the liquor licensed venues going the extra mile to keep patrons safe."

Best Bar None aims to reduce alcohol-related harms by raising the operating standards of licensed premises as well as building positive relationships among the licensees, law enforcement, industry partners and community groups. The program uses a system of assessment, accreditation and awards to engage nightspots in responsible management and safe operations.

"I'm proud of the Edmonton businesses and late night establishments that take part in the Best Bar None program," said Mayor Stephen Mandel. "These businesses have proven that their customers' enjoyment is important to them and that they are willing to take the extra step to ensure their establishments are operated with good business practices."

Best Bar None was piloted in Edmonton in 2010. During the pilot's evaluation, the licensees and patrons indicated the Best Bar None could play an important role in improving nightlife safety in the city. In addition, both showed strong support for program's continuation.

"We're confident that Best Bar None is helpful in reducing violence in and around Best Bar None-accredited licensed premises," said T.A. Sgt. Jacob Montgomery, Public Safety Compliance Team, Edmonton Police Service. "The EPS appreciates the efforts that our partners invest in this valuable program."

Best Bar None partners include the Alberta Gaming and Liquor Commission, the City of Edmonton and the Edmonton Police Service. The program is also supported by community agencies such as

the Public Safety Compliance Team, the Alberta Safer Bars Council and Responsible Hospitality Edmonton.

More information about the program is available at bestbarnone.ab.ca. Follow [@BestBarNoneYEG](https://twitter.com/BestBarNoneYEG) or join the conversation [#partysafeyeg](https://twitter.com/partysafeyeg).

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Backgrounder: List of accredited venues and information about Best Bar None accreditation process.

Editor's Note: Media are invited to attend the Accreditation and Awards Event on November 20 at the Royal Alberta Museum, from 6 to 10 p.m.

Media inquiries may be directed to:

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48 pubs, clubs, bars and pubs recognized for improving safety, customer service

The criteria for Best Bar None accreditation and awards fall into three categories: Essential, Desired and Bonus. Meeting the Essential criteria is required for accreditation, while meeting the Desired and/or Bonus criteria merits eligibility for awards (Winner, 1st and 2nd Runners-Up in the five categories – pub, large pub, bar/lounge, hotel/restaurant lounge, club).

Best Bar None Accredited Venues:

Boston Pizza Lounge (Mill Woods)	Shades Bar and Grill – Smitty’s Kingsway
Boston Pizza Lounge (North Central)	Shades Bar and Grill – Smitty’s Manning Crossing
Boston Pizza Lounge (South Common)	Shades Bar and Grill – Smitty’s Mill Woods
Cook County Saloon	Shades Bar and Grill – Smitty’s Northgate
Danny Hacksaw’s Pub and Grub	Shades Bar and Grill – Smitty’s Westmount
Empire Ballroom	Social Modern Pub
Filthy McNasty’s	Sou Kawaii (Zen Lounge)
Flair Lounge – Mama Pizza Millwoods	Squire’s Pub
Gallagher’s Pub on Whyte	Suite 69
Hudsons Canadian Tap House (Campus)	Teddy’s Palace
Hudsons Canadian Tap House (Downtown)	The Black Sheep Pub
Hudsons Canadian Tap House (South Common)	The Druid Irish Pub
Hudsons Canadian Tap House (West Edmonton Mall)	The Duke of Argyll Pub – Four Points by Sheraton South
Julian’s Piano Bar – Chateau Louis Hotel and Conference Centre	The Lion’s Head Pub – Radisson Edmonton South
Lee Gardens Wok ‘N Pub	The Old Strathcona Rack
Lucky 13 Dance Pub	The Pint Public House (Jasper Avenue)
Mercer Tavern	The Pint Public House (Whyte Avenue)
Nova Lounge – Chateau Nova Hotel and Suites	The Public House
On the Rocks Restaurant, Bar and Live Music	The Ranch Roadhouse
Pawn Shop Live	Twist Ultra Lounge
Prospectors Lounge – Rosslyn Inn and Suites	Tyson’s Sports Bar and Grill
Sands Hotel Games Room – Sands Hotel and Conference Centre	Union Hall Nightclub
Sawmill Gateway Pub	Vinny’s Bar – Sicilian Pasta Kitchen South
Schanks Sports Grill	Whiskey Rock

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 Essential criteria required for accreditation cover a wide range of hospitality business management practices, including:

- 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
- compliance with regulations, i.e. no disciplinary action in the 12 months prior to the assessment date.

How do accredited venues get considered for an award?

If the applicants meet all of the Essential criteria, they are accredited. Achievement of some or all of the requirements included in the other two categories of criteria – Desired and Bonus – results in accreditation and eligibility for an award in one of the five categories – pub, large pub, bar/lounge, hotel/restaurant lounge, club.

The Desired criteria are basically a step above the Essential criteria, while the Bonus criteria are a step above the Desired.

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

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

And, in the area of patron transportation, for example, one of the Essential 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 Desired criteria include having a designated drop-off and pick-up areas and the Bonus criteria include documenting any incidences of patrons refusing safe transportation.

Venues compete for 1st and 2nd Runners-Up and a Winner in their categories. When selecting the candidates for awards, the applications that met the greatest number of Desired and/or 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 the opportunity to raise their standards and gain accreditation.

For more information, visit bestbarnone.ab.ca.

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