

What's the yarn

PORMPUR-THAAW NEWSLETTER

January 2025

PUBSC - RESPECT YOURSELF, RESPECT OTHERS
DRINK IN MODERATION



PUBSC
is a self-sustaining non-profit organization that receives no government or external funding. All surplus or profits is reinvested directly into Community projects and initiatives.

Last months review - December 2024

The Christmas Ball event celebrations were the result of a month of meticulous planning and coordination, ensuring that everything—from stock management to staffing, accommodation, and storage needs—was properly arranged. With three months of preparation, it took an incredible effort to bring the event to life. As a non-profit, managing large-scale events like this can put a strain on budgets, especially given the significant costs involved. Despite these challenges, the dedication of the team and the community ensured a memorable and successful celebration.

This month was all about cleaning, planning, tidying up, getting organized, getting back into routine, and preparing for the future—especially for the back-office team.

EVERY LITTLE EFFORT MAKES A GREAT DIFFERENCE!!



Taking our vibe on the road!
Our love for good times and great drinks now comes with four wheels!

New Membership Card Machine – Faster, smoother, better!

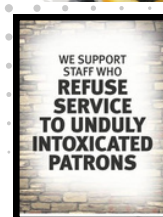


We've upgraded! Our new machine makes signing up and processing membership cards quicker and easier than ever.

Recognisable serves of alcohol

Examples of standard drinks – approximate

- 1 x 30 ml spirits
- 2 pots light beer (2.7%)
- 1 can/stubbies (375ml) mid strength beer (3.5%)
- 1 pot regular beer (285ml) (4.9%)
- 100 ml wine
- 60 ml fortified wine



RSA in Action – Keeping Our Venue Safe!
RSA regulations help us maintain a welcoming and secure space for all.

Board Meeting

CLUB MEETINGS SCHEDULE

1. Monthly Management Committee Meeting
Held every month to discuss club-related issues and upcoming events.
2. Monthly OLGR Meeting
Includes the club committee, Club Advocate, and representatives from PASC, Justice, Police, DATSIP, and OLGR.

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PUBSC - KNOW YOUR LIMITS - ENJOY RESPONSIBLY
AND PLAN A SAFE WAY HOME

WE'RE HIRING!

resident DJ
for our club!!

Someone to bring in vibes to the club three nights per week, providing great music and lively atmosphere, we want to hear from you!

REQUIREMENTS & GUIDELINES:

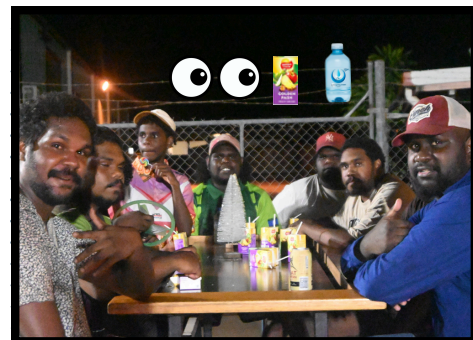
- Must be available to work three nights per week.
- Must adhere to all club guidelines and policies.
- Consumption of alcohol while DJing is strictly prohibited.
- Music volume must be maintained at a level that complies with the club's licensing condition.

Cheers to good times!

PUBSC: the perfect place to unwind, socialize, and enjoy great atmosphere with friends.



*Good times, great mates
and safe choices*



The faces behind the fun! Meet the team that keeps the good times rolling.



LET'S connect

Accessing our local support services



22/23 Yalu Street, Pormpuraaw. Qld. 4892t
Ph: 07 40 604105

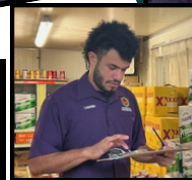
"Community social wellbeing and out reach services."



Pormpuraaw Primary Health
Care Centre

8 Korka Street, Pormpuraaw. Qld. 4892t
Ph: 07 40 604800

"Your health is their priority."



are you banned ?



**check the current
banning register**

please check the banning register before granting entry
If uncertain, consult the police Also, ensure court dates are reviewed"

stop sly-grog line



If you have information on illegal activity anywhere in Australia, call Crime Stoppers on **1800 333 000** or visit Crime Stoppers Australia. When you call, please tell the operator: how you found the information, about past or present criminal activity.

<https://www.afp.gov.au>

Report crime anonymously to Crime Stoppers - AFP

Or anonymous line 1800 500 815



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Our training provider



Zealifi is a leading hospitality training company dedicated to delivering high-quality, tailored training solutions for the hospitality industry. Specializing in areas such as responsible service of alcohol, responsible gambling, customer service excellence, workplace safety, and leadership, Zealifi empowers businesses and individuals to meet regulatory requirements, improve service standards, and enhance customer experiences.

RMLV & RSA



That's fantastic! Congratulations to Majorie and Janey on completing their RMLV training and taking the next step toward their Approved Manager's Licenses. A special shoutout to Janey as she progresses with her security license as well.



Their dedication and hard work are a testament to the strength of your team - well done!!

SECURITY LICENSE



Committed to responsible service, Amelia has officially begun her RSA training. She's learning the essentials to ensure a safe and enjoyable environment for all. Cheers to new skills and great service ahead!

Top 5 Liquor Compliance Tips for Operating a Licensed Venue

Operating a liquor-licensed venue is a significant responsibility that goes beyond serving drinks. Compliance with liquor laws is essential for ensuring the safety of your patrons, protecting your business from fines or penalties, and therefore this will maintain a positive reputation within the community. Here are the top five tips to help you operate your venue responsibly and in line with legal requirements.

1. Train Your Staff Thoroughly

One of the most effective ways to maintain compliance is by ensuring that all staff members complete their Responsible Service of Alcohol (RSA) training. This training equips employees with the skills and knowledge to serve alcohol responsibly, recognise signs of intoxication, and understand the legal obligations associated with liquor service. Regular refresher courses are equally important to ensure staff stay updated on current regulations and industry best practices. A well-trained team is your first line of defence in preventing non-compliance issues. It is recommended that you have RSA trained staff complete a short refresher course every three years to keep them to date with changes to liquor legislation.

2. Monitor Intoxication Levels Carefully

It's your legal obligation to ensure patrons do not become intoxicated while on your premises. Monitoring intoxication levels is crucial for preventing alcohol-related harm and staying compliant with the law. For instance, training staff to identify early signs of intoxication, such as slurred speech, impaired coordination, or inappropriate behaviour, and to intervene proactively. If a patron appears to be intoxicated, your staff must refuse them further service politely and firmly. Failing to manage intoxicated patrons effectively can lead to fines, legal repercussions, or even licence suspension.

3. Check Identification Diligently

Serving alcohol to underage individuals is a serious offence with severe penalties. To avoid this, staff should check the identification of any patron who appears to be under 25 years old. Using tools such as ID scanners can help verify the authenticity of IDs and reduce the risk of serving minors. Always ensure that staff know which forms of ID are acceptable under local regulations and how to spot fake or altered identification. Establishing a strong culture of ID checks demonstrates your commitment to compliance and safety.

Digital photo IDs are now common ensuring your staff are confident in how to check and verify digital IDs. It is essential in minimising the risk of minors being supplied with alcohol.

4. Maintain Accurate and Up-To-Date Records

Record-keeping is an integral part of liquor compliance. Ensure your incident register is regularly updated with details of any significant occurrences, such as refusals of service or removal of patrons for intoxication. Keep a log of staff training records, including RSA certifications, and make sure these are readily accessible for inspections. Accurate records not only help demonstrate your commitment to compliance but also serve as a valuable resource for protecting your venue in case of disputes or audits.

5. Adhere to Local Restrictions and Licence Conditions

Each licensed venue operates under specific conditions some set due to local council rules and those that maybe specific for your licenced premises or standard according to your licence conditions. Familiarise yourself with these conditions, which may include restrictions on trading hours, drink limits, or noise control requirements. Non-compliance with these conditions can result in penalties or even the suspension of your liquor licence. Stay informed about changes to local laws and implement clear policies to ensure your venue remains vigilant and compliant with conditions of licence.

In conclusion, compliance is not just a legal obligation—it's the foundation of running a successful and reputable liquor-licensed venue. By investing in staff training, monitoring patron behaviour, checking IDs, maintaining records, and adhering to local laws. You can create a safe, enjoyable environment for your patrons while protecting your business. These proactive measures ensure you stay on the right side of the law, safeguard your licence, and contribute positively to your community.

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More good stuff coming your way - follow us

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