



Licensee Information



Bulletin

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Capacity Calculation Changed

Establishments and events with liquor service will now have their maximum capacity calculated in the same way as events without liquor service.

Capacity will now be calculated based on the *National Fire Code*, which protects the safety of the public by ensuring adequate exit capacity and floor space.

This will primarily affect licensees with large open areas, and with dance floors (which will no longer be deducted). You will still have to comply with all other aspects of the National Fire Code, such as adequate space between tables and chairs, pathways to exits, etc.

Please contact us if you would like to have your capacity re-calculated by the Liquor Inspectors.



Change in Ownership

If you are planning to sell or lease out your business, you and the person taking over your business should know that the transfer of the liquor licence is required.

The new owner (or lessee) is required to complete an application for transfer. It takes time to process an application – possibly up to 30 days. To ensure a timely transfer, please advise us well in advance.

Any substantial change in the structure of a corporation (sale, assignment or transfer of shares) also requires an application to the Liquor Corporation for a licence transfer.

Your liquor licence is only valid if you are in fact the true owner or lessee of the business. If you are unsure about exactly what constitutes a change in ownership or lease arrangements, please contact us.

Be Undrunk



A new campaign designed to raise awareness about “binge drinking” was launched on June 16th. “Be Undrunk” targets youth 19 – 24 years old. The program focuses on young people knowing when to stop drinking.

Posters are available for your establishment. For more information, visit the web site at www.ylc.yk.ca/BeUndrunk.

Looking for Canadian VQA Wine? So are we!

Due to a crop shortfall of approximately 20% in the Okanagan Valley, supply of British Columbia VQA wine is very limited. This has led to shortages in these wines for Yukon Liquor Corporation and to our customers. We are currently working with suppliers in the Okanagan to access to further supply.

Look for VQA wines from Andres, Calona and Sandhill in the near future.

Tip of the Month

Remind your patrons not to leave their drink unattended at any time.

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Draught Beer

Most draught beer is not only a non-pasteurized product but is highly sensitive to various conditions such as temperature, odors and cleanliness.

To ensure that the freshness and quality of the product are maintained when serving draught beer and to meet the requirements of the *Liquor Regulations*, you may find these tips helpful:

- always store kegs in coolers;
- ensure thermometers are placed in storage coolers;
- store kegs separately from food products, especially uncovered products;
- limit product shaking when handling and do not tap a keg for at least 24 hours after delivery;
- clean the draught beer taps and lines weekly;
- ensure your dispensing system is in good repair;
- constantly clean and rinse glassware;
- store the kegs so that they can be easily rotated;
- rotate the kegs on hand so that the keg with the oldest date is tapped first; and
- regularly check the keg dates to ensure the product is not outdated (the shelf life for most draught beer, if stored at the recommended temperature, is 90 days from the date of packaging).

To determine the date the product was packaged, check the date indicated on the keg. For Molson and Labatt products, the date is stamped on the side of the keg in our (Gregorian) calendar e.g. 31 AUG 06 or AUG 31/06. For Chilkoote or Yukon Brewing products, the date is typed on a label located near the keg rim in the Julian calendar e.g. 242 (this means August 31st).

Off-Sale Hours

If you hold a *Liquor Off-Premises Licence*, sales can be allowed between 9:00 a.m. and 12:00 midnight, but only during the hours shown on the licence, and only during the time that the restaurant, dining room or cocktail lounge is **open for service**. Further, the establishment must be open for service for at least four (4) consecutive hours that day.

If you hold a *Beer Off-Premises Licence*, sales are allowed between 9:00 a.m. and 12:00 midnight providing the restaurant, dining room or lounge is open for service for at least four (4) consecutive hours that day.

No off-premises sales are permitted after 12:00 midnight under any circumstances.

Hours of Operation

CENTRAL WAREHOUSE

Monday-Friday 8:00 am to 4:00 pm
Orders received during normal business hours will be ready for pick-up within 24 hours. (Orders placed on Friday will be ready on Monday.)

The Central Warehouse will be closed Monday July 3, 2006.

All stores will be closed Saturday July 1, 2006.

WHITEHORSE LIQUOR STORE

Monday-Thursday 9:30 am to 7:00 pm
Friday 9:30 am to 8:00 pm
Saturday 9:30 am to 6:00 pm

DAWSON CITY

Tuesday -Saturday 9:30 am to 6:00 pm

FARO, HAINES JUNCTION,

MAYO* & WATSON LAKE

Tuesday-Saturday 10:00 am to 6:00 pm

*Mayo store closed between 1 pm - 2 pm

