

PRE-MIXING COCKTAILS

See Federal regulations (the DABC Commission adopts federal regulations and incorporates them by reference - 27 CFR 31.201, and 26 USC Section 5301) & R82-5-104

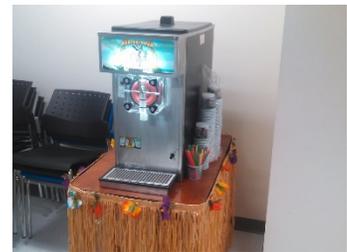


1. Can restaurants and bars pre-mix cocktails in large batches?
2. How about pre-mixing batches of an alcoholic product such as Jello-Shots?
3. Pre-mix cocktails for a dispensing machine (i.e. Margaritas etc.)?

✓ The answer to all the above is NO!



THESE WON'T WORK
they are pre-mixed, pre-made and the alcohol can't be properly metered.



Don't premix alcohol in the machine

- Restaurants and bars may not mix cocktails or compound any alcoholic liquors until it is ordered by a patron for immediate consumption on the premises.
- Federal law requires that any blending of distilled spirits prior to the sale may only be done by a person holding a federal permit.
- The Alcohol Beverage Labeling Act requires all labels on containers of alcoholic beverages to have a government warning statement. Any containers that do not bear this statement would violate these requirements and only manufacturers are permitted to attach them.
- Licensees must not dispense from or utilize containers other than original liquor bottles
- Spirituous liquor must be dispensed through a calibrated metered dispensing system
- All liquor dispensed through a dispensing system shall be from its original container

FOR RETAILERS: The simple thing to remember is, if an alcoholic product or beverage cocktail must be pre-mixed, pre-made, infused ahead of time, re-bottled into a different container, or infused into the original liquor bottle, you can't do it.

Dispense alcohol and mix flavorings only at the time of the alcohol beverage order.