

# Pre-mixing Permit

Any private club licensee, who obtains a permit, may sell, furnish, tender, and serve up to 15 recipes of pre-mixed beverages consisting of alcoholic liquors and nonalcoholic mixer, in a manner approved by the commissioner and in accordance with public health and safety standards:

- The licensee shall:
  - complete the Pre-Mix Permit application and list up to 15 drink recipes for pre-mixing approval;
  - submit the type of dispensing and storage equipment for each pre-mix recipe for approval;
  - clean and sanitize the pre-mixing beverage storage and dispensing equipment after each use or after each batch of the pre-mixed beverage is made; and
  - maintain a written record or log reflecting the cleaning and sanitizing of the storage and dispensing equipment for inspection by the commissioner and state, county or local health inspectors;
  - clean the dispensing and storage equipment or shall be immediately suspended or revoked of its permit;
- The licensee **must** dispose of any expired premixed nonalcoholic beverages or mixers pursuant to Bureau for Public Health requirements when such premixed nonalcoholic beverages or mixers are no longer fit for human consumption.

Note: A Private Club Restaurant (PCR) or Private Manufacturer Club (PMC) licensed for craft cocktail growlers may submit with their 15 drink recipes, recipes for pre-mixing craft cocktail growlers. The PCR or PMC shall provide details on the safe storage of such pre-mixed recipes. The Licensee must specify if alcohol is being added to the pre-mixed recipe before or after storage. Some examples of pre-mixed cocktails: margarita, old fashioned and cosmopolitan.

