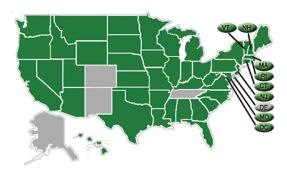
Responsible Serving of Alcohol:

Approved or recommended in most states.*



Approved or Recommended

Not Approved

*Counties and cities may have additional local requirements. See website for updates!

Credentials:

A BBB Accredited Business with over 10 years of excellence in online hospitality training.





Contact Rserving:

Call us at 800-247-7737 Email us at support@Rserving.com

In Manhasset

Teens are underage drinking according to the 2015 Bach Harrison Prevention Needs Assessment Survey:

- 5.6% 8th grade students
- 38.3% 10th grade students
- 65.6% 12th grade students

report having had more than a few sips of beer, wine or hard liquor in the past 30 days; and

- 2.0% 8th grade students
- 20.5% 10th grade students
- 47.4% 12th grade students

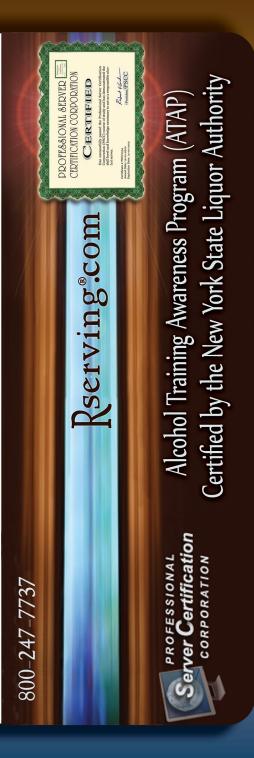
report having 5 or more alcoholic drinks in a row in the past 2 weeks (one or more times).



For more information visit:

www.manhassetcasa.org





Online ATAP Training Certified by the New York State Liquor Authority

The Manhasset Community Coalition Against Substance Abuse (CASA) is providing you with an opportunity to get your employees their ATAP training at no cost to you.

Contact the Manhasset Community Coalition Against Substance Abuse to get signed up for the training.



Email: casa_org@manhasset.k12.ny.us

Phone: (516) 267-7548

Provide your email address and the number of employees that need the ATAP training.

CASA will set you up with an account and access to the online training. You will then need to assign the ATAP training to each of your employees.

Why Take Advantage of the ATAP Training?

Training your employees through ATAP may result in a reduction of a penalty imposed by the NYSLA if an employee sells alcoholic beverages to an underage person. If the employee has a valid ATAP certificate at the time of the sale, the penalty is limited to a claim against the licensee's surety bond.

To Sign-Up Your Employees

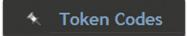
1 Go to Rserving.com



2 Log in to your account by entering your email address and password in the Account Login fields.



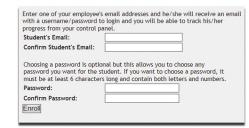
3 Select the Token Codes Tab on the top of your account.



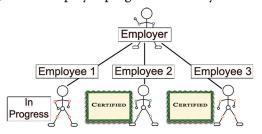
4 Select Enroll Employees in Responsible Serving of Alcohol Training

Enroll Employees in Responsible Serving of Alcohol

5 Enter the employee's email address and click Enroll. This will email each employee their username and password to log in.



6 Track employee progress and verify scores



7 Archive / print employee certificates

	School Cordificate of Approval No.
SECTION 1 - SCHOOL	A T 0 0
Name of School	Program Date on Corp Response corp. 06-79-7015
Professional Server Certificatio	
	Cartificate of Completion I Three Years from this I
SECTION 2 - STUDENT	
Name of Student	Sample Student
Student's Home Address	PO Box 192
City, Tava, or Village / State / Zip C	Tade Madison, ND 57042
Student's Date of Birth	1 2 3 1 1 9 6 9
Last Four Digits of Student's Social Security Number	1 2 3 4
Currouty Employed by :	Establishment Name
STUBEST CERTIFICATION	BY MARKING THE CRETIFICATION BOX ONLINE I CRETIFICATION COMPLETED ALL LESSONS, GUZZES AND FANE EXAM ROC DEMANSTRAIL MATERIAL MY CRETIFICATION OF THAT FACT IF NOT TIME MAY CONSTITUTE FERMI INSTRUMENT MAY SIGNIFICATIVE PROPERTY THE STATE LUGGIST AUTHORITY, AND WILL SUBJECT THE STATE LUGGIST AUTHORITY, AND WILL SUBJECT MY EARLY AND MY EARLY ONLY EARLY ONLY AND MY EARLY ONLY AND MY EARLY ONLY EARLY ONLY EARLY ONLY EARLY ONLY EARLY EARLY ONLY EARLY EARLY EARLY EARLY EARLY EA
SCHOOL CERTIFICATION:	ICERTIFY THAT I AM THE DIRECTOR OF THE SCHOOL DES ABOVE AND THAT THE ABOVE STUDENT SUCCES COMPLETED THE ENTIRE PROGRAM.
Summer Kobert	W. Grahe 06:20:2015

8 Wallet certification card sent in the mail

Rserving	DOOFESSIONAL SERVICE CONTROL C
New York ATAP Certified Serve	International Property Services
School Certificate of Approval No. AT 0000 Program Date: 05/22/2011 Expiration Date: 05/22/2013	ATAP
On-Premises ATAP Training Sample Student	
Login to Print Official Certificate of C	ompletion

9 Rserving notifies the New York State Liquor Authority of all employees that have completed the training.