PRE-MIXING COCKTAILS

See Federal regulations (the DABS 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 such as Margaritas, etc?

The answer to all the above is NO!

- 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.

Effective Date June 2022