

Regulations on the serving of alcohol and supervision

The issuing of a licence to serve alcoholic beverages is an act of trust on the part of society and brings with it significant responsibility. Below is a selection of the most important rules in the Swedish Alcohol Act.

The licensee is responsible

The licensee is the party responsible for ensuring that the regulations for serving alcohol are observed. At each venue where alcohol is served, the licensee or the person responsible for serving alcohol must be present at all times when alcoholic beverages are being served.

Staff responsible for the serving of alcohol

The person responsible for the serving of alcohol must be suited to his/her task. This includes keeping well informed about the rules that apply to the serving of alcohol. The licensee is the party that appoints staff responsible for the serving of alcohol and notifies Huddinge Municipality of these people. The licensee itself assesses whether the person responsible for the serving of alcohol is suited to his/her task. The person responsible for the serving of alcohol must be at least 20 years old. Notification of staff can be submitted through the e-services available on the municipality's website, huddinge.se/serveringstillstand.

Varied selection of food

The venue where alcohol is served must offer a varied range of cooked food when the serving of alcoholic beverages is taking place. After 23:00, the selection of food may be limited to a few more basic dishes. If no cooked food is available, the serving of alcoholic beverages must cease immediately.



Ban on persuasion

It is not permitted to try and persuade a guest to order alcoholic beverages. However, a request from staff to ask whether any additional alcoholic beverages are desired before the checkout closes is permitted, as is recommending a particular kind of wine for a specific dish, if the guest enquires.

Alcohol-free alternatives must be available

The restaurant must offer a satisfactory range and amount of non-alcoholic beverages for those who want such an option.

A person who is intoxicated must not be served

Alcoholic beverages may not be served to those who are clearly under the influence of alcohol or other intoxicants. Indications of drunkenness can be that a person becomes agitated, falls asleep at the table, becomes angry or has difficulty controlling their speech and behaviour in general. A person who is clearly under the influence is also not allowed to remain in the restaurant.

Must be 18 years old

Alcoholic beverages may not be served to those under the age of 18. The person serving the alcoholic beverage is the party who is obliged to make sure that the guest has reached the legal age. A person who serves alcohol to a guest who is under the age of 18 risks a fine or imprisonment. The alcohol licence will be put into question if alcohol is served to anyone who is underage. The Public Health Agency of Sweden recommends that guests should always have to present ID if their age is unknown and they may be assumed to be younger than 25 years old.

Serving times for alcohol

The serving of alcoholic beverages may begin no earlier than 11:00, and must end no later than the closing time specified in the licence certificate. Guests must have left the restaurant no later than 30 minutes after the closing time.



Not allowed to take in

A restaurant guest is not allowed to take their own alcoholic beverage into the venue where alcohol is served. Nor is it permitted to let a guest to take alcoholic beverages that require a licence out of the venue where it is sold.

Happy Hour price

Quantity discounts such as "buy two strong beers and get the third one for free" are not allowed. Combined special offers with food and alcoholic beverages are only allowed if alternatives with non-alcoholic beverages are offered at the same time at a lower price. Discounts in connection with Happy Hour or similar may not comprise alcoholic beverages only. A selection of dishes and soft drinks should also be included in the discount.

Ban on gifts

It is forbidden for a licensee to offer his guests alcoholic beverages free of charge. The only exception is in the context of client entertainment, and this does not include ordinary restaurant visitors.

Duty of notification

The licensee is obliged to report any changes in operations that may have an impact on supervision. Examples of changes that are require notification are if the business ceases or if there are changes in the company that holds the alcohol licence.

Supervision by the municipality

In Huddinge Municipality, supervision is performed by staff from the Environmental and Building Permit Department. Supervisory staff must not be refused access to the restaurant premises. Supervisory staff can present service cards confirming that they have the right to perform an inspection under the Swedish Alcohol Act. The licensee or the person responsible for the serving of alcohol must be able to assist in the inspection. The Municipality's inspection is focused on checking and monitoring compliance with the provisions on the serving of alcohol set out in the Swedish Alcohol Act. The Municipality can perform an inspection together with the police authority or other relevant government agencies.



Restaurant report every year

Every year, the party who holds the alcohol licence must submit sales information in the form of a restaurant report. This base data contributes to the national statistics on sales volumes in Sweden. The restaurant report must be submitted no later than 1 March each year, and relates to sales in the previous year.

Guidelines and information

Each municipality has the opportunity to draw up guidelines for the Swedish Alcohol Act. Huddinge Municipality has developed guidelines for alcohol permits, which can be downloaded at huddinge.se/serveringstillstand. There are also application forms there, as well as up-to-date information about application and supervisory fees. The Public Health Agency of Sweden's website, folkhalsomyndigheten.se, has more information about the Swedish Alcohol Act and regulations developed with the support of the Act.

5