



ECPA 2005

Sweden Entry

1. What is the title of the project?

The City Centre Bar Project in Nyköping

2. Please give a short general description of the project.

The project is a local collaborative project to reduce drinking to excess and violence both inside and outside bars and restaurants in central Nyköping. The project is run by the police and local public sector agencies in collaboration with local restaurateurs. The principal measures introduced within the project have been: training door staff and bar and waiting staff in the safe handling of alcohol, intensified police controls of the bars and restaurants, increased levels of collaboration between police, bars and restaurants and the social services, and inspections of the physical conditions on the premises concerned.

3. Please describe the objective(s) of the project?

The project has not specified any measurable targets for the work being conducted. This work has instead been focused on more general objectives which have primarily involved *reducing levels of drinking to excess at the bars and restaurants* and *reducing levels of violence on and around these premises*. Efforts have also been made within the framework of the project to *reduce drug abuse at the bars and restaurants* and to *reduce the extent to which alcohol is served to under-age persons*.

4. How was the project implemented?

The project began during the spring of 2003, with the initiation of a training scheme for bar and restaurant staff in the responsible serving of alcohol. Since this time, the police have developed their preventive work in relation to the bars and restaurants, although certain of the police measures had already been introduced prior to the start of the project.

The following measures have been implemented within the framework of the project:

- Restaurateurs, door staff and other staff have been trained in the responsible serving of alcohol. This training has been comprised of modules on: alcohol's medical effects, alcohol legislation, violence in and outside bars and restaurants, conflict management, and knowledge on drugs. The training scheme lasts two full days. To date, a total of 155 persons have

undergone the training scheme, a figure which accounts for a large proportion of the total number of door staff and bar and waiting staff working at the bars and restaurants in central Nyköping.

■ The police have intensified their collaboration with door staff at the bars and restaurants. Every Friday and Saturday, visits are made to the establishments early in the evening in order to check the prevailing public order situation with the door staff. The police also attempt to orient themselves as to whether there are any known "trouble makers" on the premises and to intervene at an early stage if the situation demands it. The police also enter the bars and restaurants and talk to bar and waiting staff and to the restaurateurs, and also check the toilets, where trouble often starts. The police carry out more active surveillance and foot patrol activities in the areas around the bars and restaurants, particularly at closing time.

■ The police advise the restaurateurs and provide tips on how they may improve the environment outside of the bars and restaurants; this may for example involve improved lighting around the entrance and information on how queues may best be organised in order to avoid unnecessary frictions.

■ On the weekend in every month nearest payday, the police have a joint review meeting at police headquarters with the bar and restaurant door staff. These meetings involve a review of current problems with drugs or weapons, and of persons who are wanted by the police or for whom there is reason to suspect that they may cause problems. The police also provide information as to which police units are responsible for emergency response activities.

■ The social services field workers are working with a more active focus on the bars and restaurants, and carry out controls inside these premises, checking amongst other things that under-age youths are not being served alcohol. In order to ensure that the bar and restaurant staff are familiar with these field workers, and to create an understanding for their work, the field workers participate in the local authority training in the responsible serving of alcohol. The field workers meet the police's drugs group once a week in order to exchange information.

■ Controls of the restaurateurs' alcohol licences have been tightened. The local authority's alcohol officers collaborate in this area with the police, the tax authority and the environmental administration in order to check that the restaurateurs are following existing laws and regulations.

■ The police work in a problem-oriented manner throughout the city centre and more actively apply the local public order statutes by intervening against alcohol consumption in public places, first and foremost by under-age youths. Since virtually all bars and restaurants are located along a single street in the city on which the consumption of alcohol is prohibited, the police have also trained and instructed the door staff as to the opportunities available to them to intervene against persons who drink alcohol within the working area of these door staff outside of the bars and restaurants.

5. Were partners involved in planning and/or development and/or implementation of the project? If so, who were they, and what were their roles?

The initiative for the Nyköping project was initially taken by the county council's alcohol reception centre. The work to train staff in the responsible serving of alcohol is today carried out by an employee at the executive office of the local authority in Nyköping, who also works as the co-ordinator of the local authority's crime prevention activities. The project has a reference group comprising the local authority project manager, local authority alcohol officers, representatives from the restaurateurs' association, the police, the local crime prevention council, the county council alcohol reception centre and an official from the local authority's social- and labour market board.

The tasks of the different actors are:

The police are responsible for implementing several operational measures directed at the bars and restaurants; they also play an important role in reviewing and following-up the work of the project.

The local authority project manager, who is also the co-ordinator of the local crime prevention council, is responsible for the overall co-ordination of the project.

The social services field workers are responsible for supervising the work to see that under-age persons are not served alcohol in the bars and restaurants.

Representatives of the restaurateurs association are responsible for ensuring that the bar and restaurant staff are given the necessary time to participate in the training scheme on the responsible serving of alcohol.

The local authority's alcohol officers are responsible for overseeing the restaurateurs alcohol licenses.

6. How did you build in plans to measure the performance of the project?

The work conducted in the project has been continuously followed-up in a number of different ways.

- The project manager at the local authority and the police who work with the project have meetings every other week at which they follow-up all incidents of street violence reported to the police. The objective is to attempt to investigate why the incident occurred, whether there are any new trends that can be identified and whether incidents that have occurred may be combated by means of preventive measures.

- Follow-ups have been conducted in relation to trends in street violence over longer periods of time. Annual compilations of crime statistics have been conducted and these have been presented to both the project group and to the public via the media.

- Members of the reference group have been out and studied the public order situation around the bars and restaurants in the evening. Experiences from these on-site inspections will form the basis for future training programmes for door staff and bar and waiting staff.

- The bar and restaurant employees who have participated in the project have also completed questionnaires on how they have been influenced by their training in the responsible serving of alcohol.

7. Has the project been evaluated? How, and by whom?

No formal evaluation of the project has been conducted. The work has however been followed-up continuously. See above.

8. What were the results? How far were the objectives of the project achieved?

The follow-up work that has been conducted in connection with the project shows that levels of violent crime associated with the bars and restaurants decreased during the first year of the project (in 2003) by comparison with the previous year. In 2004, street violence increased again, a trend which has continued during 2005. According to the leaders of the project, however, it is not clear that this increase in crimes reported to the police actually reflects the trend in actual crime. Amongst other things, a small number of large fights during the past year have resulted in a large number of police reports in connection with only a few incidents. Since the number of incidents of street violence in the category 'assault by an unknown perpetrator out of doors' is small (at under 150 reported cases per year) this may have an effect on the statistics. In addition, the police are of the view that the improved contacts with the security staff at the bars and restaurants have resulted in these staff calling the police more often now when problems arise, which should have led to an increase in the reporting frequency. The general crime trend for street violence in Sweden is also such that the number of these offences is increasing. It is therefore difficult to know whether the project has achieved quantitatively measurable effects in the form of reduced levels of drinking to excess at the bars and restaurants and reduced violence. Several qualitative goals have been achieved however - such as that of finding a functioning local model to prevent drinking to excess and street violence and that of increasing the level of collaboration between the actors in question. One indication of this is the fact that the training programme in the responsible serving of alcohol has moved on from the project stage to become a part of the local authority's routine crime prevention work.

Project name: The City Centre Bar Project in Nyköping

Country: Sweden

Intelligence

The project is a local collaborative project which aims to reduce serving of alcohol to intoxicated patrons and reduce violence inside and outside licensed premises in central Nyköping. The project is based on experiences from a pilot project in Stockholm where bar staff has been trained in responsible beverage serving. Evaluations from the pilot project indicates that restaurant staff has reduced their serving of severely intoxicated persons. Bar related violence has also been reduced.¹ In 2003 a local version of this project started in the city of Nyköping.

Intervention

The project involves several interventions to reduce violence in licensed premises.

- Restaurateurs, door staff and serving staff have been trained in responsible serving of alcohol. The training scheme lasts two full days.
- The police have intensified their collaboration with door staff at the bars and restaurants through more regular visits, joint review meetings and more active surveillance and foot patrol activities in the areas around the bars and restaurants.
- The police advise the restaurateurs on how they may improve the environment outside of the bars and restaurants; for example better lighting around the entrance.
- The social services field workers are working with a more active focus on the bars and restaurants, and carry out controls that under-age youths are not being served alcohol.
- Controls of the restaurateurs' alcohol licences have been tightened. The local authority's alcohol officers collaborate in this area with the police, the tax authority and the environmental administration.
- The police work more actively to apply the local public order statutes by intervening against alcohol consumption in public places, first and foremost by under-age youths.

Implementation & Involvement

The work to administer the staff training in responsible serving of alcohol is today carried out by an employee at the executive office of the local authority in Nyköping. The project has a reference group comprising of the local authority project manager, local authority alcohol officers, representatives from the restaurateurs' association, the police, the local crime prevention council, the county council alcohol reception centre and an official from the local authority's social- and labour market board.

Impact

Follow-up work shows that levels of violent crime associated with the bars and restaurants decreased during the first year of the project, but increased

¹ Wallin, E. (2004), *Responsible Beverage Service. Effects of a Community Action Project*. Karolinska Institutet, Department of Public Health Sciences.

again in 2004 and 2005. However, it is not clear that this increase in crimes reported to the police actually reflects the trend in actual crime. Amongst other things, the police states that the improved contacts with the security staff may have led to an increase in the reporting frequency. Several qualitative goals have been achieved however - such as finding a functioning local model to prevent heavy drinking and street violence, and increasing the level of collaboration between the actors in question.