

Safety

1. Hours and Days of operation

Our days of operations are Monday-Sunday. Our hour of operation are
Monday-Thursday 11am - 10pm
Friday - Saturday 11am - 3am
Sunday 12pm - 6:30 pm

2. To address crowd control inside and outside

We are 80 percent a togo restaurant we never have had any issues with large crowds but in the case we did management would be trained on max Capacity of the inside. In the case there are too many people inside at one time we would lock one of the two doors and stop lefty people inside until Customer's start going outside. We have a no loitering sign in the front of the restaurant and in the back. We also have 8 security cameras on-site 4 inside and 4 outside.

3. Parking lot

Our restaurant has parking in the front and the back of the building.

4. Controlling access to premises

Only 520 wings staff and customers are allowed to park at the restaurant. We have signs posted in back and front of the restaurant private property and any non customers or staff will be towed at owner's expense

5.. security staffing

I feel we don't need security guards because we are not a lounge or a club. Mostly all our customers will be togo. In the case we have a special event we will hire off duty Spd officers

6. Under age drinking

Age Verification: Our staff would be trained by a licensed accredited company on alcohol safety. One of the main focuses would be Do not serve anyone under 21 years old . The types of documents that are acceptable proof of age for the purpose of purchasing alcohol in Georgia are: a valid driver's license or nondriver

identification card issued by the Federal Government, a State Government, Commonwealth, Possession or Territory of the United States or a Provincial Government of Canada; or a valid U .S . passport, or valid passport of any other country; or a valid military ID from the U .S .

ID should be checked for every person seeking to purchase a alcoholic beverage. We would have a digital calendar located at the counter that would help staff know what year and date makes a person 21 or over.

7. Distinguishing customers under 21

Our restaurant is a very family friendly establishment. I believe we will sell 90 percent of food to 10 percent alcohol. We would follow state and local laws by carding anyone who wants a alcoholic beverage.

8. Fire Prevention

We have our fire Suppression system checked every 6 months. Our vent hoods are cleaned every 3 months. Staff is trained how to use any equipment that may cause fire also they a familiar where Fire Extinguisher are located

9. Restaurant emergency plan

Fire Safety

In the event of a fire or medical emergency the discoverer of the shall alert staff. Staff will alert the MOD if MOD is not the staff alerted.

All MOD are trained to assess any situation and move forward with proper plan may it be

- Evaluate patron safely threw the main exit
- Deploy fire extinguisher
- Allergic reaction
- Alert authorities

MOD will assure all staff is accounted for at the designated meeting area outside the building.