

LA FONDA ELLA LLC

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Public Safety Plan

Updated as of July 2021

Hours of Operation:

Monday – Sunday 9:30am to 9pm

1. How do you make sure crowds inside or outside your establishment remain orderly?

La Fonda will not tolerate outlandish behavior, this is a family restaurant and everyone that enters the building will behave in a proper fashion or be escorted from the premises by the authorities.

This business does not have outside seating, in the event that the lobby is at full-capacity customers will be asked to come back at a later time.

2. Do we have cameras? If so, how many?

There is one security camera pointed at the register.

3. Where do customers/patrons park when they're at the establishment?

There are 4 parking spots immediately by the store front. Although there is a large parking lot shared by all other businesses in the plaza. Customers have plenty of choices for parking.

4. How does your establishment control who comes in and out of your establishment?

Only customers may enter the space, Loitering is not allowed within the restaurant. Camera will record any trespassing or transgressions by customers for disciplinary action. All who appear to cause a scene will be warned of surveillance. Nonetheless the camera is in plain sight of everyone who enters. As a full-service restaurant anyone may enter as long as they make a purchase. Age restrictions will only apply to anyone attempting to buy alcohol.

5. How do you control who uses your parking areas if its private parking?

All Parking at this location is open to the public. Anyone that abuses the spots immediately by the storefront will be towed.

6. Do you use security guards? **We do not, authorities will be called if necessary.**

7. What do you/your employees do to ensure that individuals under the age of 21 are not allowed to buy/consume alcohol at your establishment?

Verify ID. Servers will always request ID and calculate your age on the spot. All staff members are required to inspect their respective sections for illegal activity and report to the manager on duty. Anyone seen giving alcohol to minors will be questioned by authorities.

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8. Does your establishment allow individuals under 21 to enter? If so, how do you identify people who are 21 and over from those who are under 21 years of age?

This is a family restaurant; all are welcome to enter. Anyone that wishes to order alcoholic beverages with their meal will be carded, regardless of appearances. Moreover, the seating area of this location is quite small, staff can easily monitor the entire service area for any offenses.

9. What is being done at your location to help ensure there are no accidental fires?

All Fire suppressant measures undergo regular maintenance for optimal performance. Detection is our primary concern and everything needed to put out fires is in working order. Staff is trained to identify hazards, such as locating breaker switches, unsafe electrical cords and how to report hazards, as well as the appropriate use of fire extinguisher. We regularly tidy up to avoid fire hazards. Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, and cardboard boxes.

Smoking is not allowed and rowdy customers will be asked to leave.

10. In the event of an emergency how is your staff trained to evacuate patrons?

Employees should interact with customers during an emergency by:

- **Clearly and calmly telling diners if there is a need to stay put or evacuate**
- **Directing the flow of traffic toward the exits**
- **Visually confirming that everyone is behaving as needed**

11. Do Certain employees have duties during emergencies? How does your establishment contact/ work with police and EMS during an emergency?

In the event of an emergency or "Imminent health hazard" all staff must respond and assist patrons with proper evacuations and facility shutdown. Servers, Hosts, & cashiers will be immediately responsible for evacuating patrons. Kitchen staff will need to access the situation for further action and contact all necessary authorities for further evaluation.

A PERMIT HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.

Once all patrons have been evacuated from the building and Emergency personnel has been called to the premises anyone working or a witness to the situation will makes themselves available to answer any and all questions for Police and EMS Services.