



SAVANNAH

SavannahPD.org



Security Plan Assistance Sheet

This form was designed to be used as an outline to aid in the creation of a suitable Security Plan when applying for an Alcoholic Beverage License. This outline provides a general idea of the minimum concerns that should be addressed, but applicants are encouraged to provide as much detail as possible. It should be noted that not all concerns listed apply to all businesses. **Security Plans should be typed. Applicants should also type out the question they are answering AND answer the question using complete sentences.** Upon review of the Security Plan by SPD, applicants may be asked to provide additional information (in writing) before the Security Plan can be approved.

Business Name, Address, Phone Number, Email, and Date of Submission

Treylor Park Pizza Party -1211 Habersham St Savannah 31401

Owner - William W Wilder

9/15/22

- 1) **Identification of days and hours of operation:** What days of the week is your business open? For each day what time is your business open? Treylor Park Pizza Party hours of operation are 11am til 12am 7 days a week.

- 2) **Specific measures and procedures to address crowd management both inside and outside the premise:** How do you make sure crowds inside your establishment remain orderly? How do you ensure crowds outside (i.e. lines, smokers, etc.) your establishment remain orderly?
Crowd Management will be handled by general manager and a Hostess. communication will be relayed to patrons on keeping streets and parking area clear of crowds and walking lanes in the restaurants clear of crowding. We also have security cameras to monitor outside. We are a restaurant and not a bar and are not encouraging rowdy crowds and will not tolerate immature behavior.
 - a. Do you have no loitering signs, if so how many, where? we have no "no loitering" signs
 - b. Do you have cameras? If so how many? Inside / outside or both? We will be having a total of 16 security cameras, 4 outside at entrance/exits and 12 inside.

- 3) **Identification of any parking areas owned or controlled by establishment:** Where do your customers/patrons park when they're at your establishment? Customers will be parking out front as we have 6 parking and threats will be street parking in the area.



SAVANNAH

SavannahPD.org



- 4) **Means of controlling access to the premises and parking area:** How does your establishment control who comes in and out of your establishment? How do you control who uses your parking areas? Managers and hostess will be controlling who comes into the establishment. We will be staffing security guards on St Pattys day and other busy holidays. We are a restaurant and will not be promoting a bar/rowdy atmosphere. We will have security camera to help monitor as well as signs for Parking is for patron only. Parking will be first come first serve out front and there is plenty street parking available. Any cars left over night will be towed at owners expense.
 - a. **Examples would be: cameras, security guards, signs, or gates.**

- 5) **Security Staffing:** Do you use Security Guards? If so, how many? How often do you use them? Where they trained "in house" or by a company? If they were trained by a company, provide the name(s). Do you employ Off-Duty SPD officers? If so, how many and how often? We do not use Security Guards unless its St Pattys day or other busy holidays but even then we are not promoting bar crowds and have never had issues in the past with our other two restaurants.

- 6) **Measures used to combat underage consumption of alcoholic beverages:** What do you/your employees do to ensure that individuals under that age of 21 are not allowed to buy/consume alcohol at your establishment? Pick one and EXPLAIN it. All employees will be TIPS certified to enforce that individuals under the age of 21 are not allowed to buy/consume alcohol at our establish. We will be IDing everyone that orders any alcoholic beverages on premises. We have pre-shift meetings before every shift where we going over the the date allowed to drink for that day. If there is a ID in question Manager is called over to insure ID is valid.
 - a. Clearly state how you card customers. Do you have servers calculate the age by doing the math in their head? **OR Yes Staff will be doing mental math to calculate age**

 - b. Do you have a scanner where you scan the ID and it tells the employee how the subject is? **OR NO**

 - c. Do you enter the date of birth in a point of sale and it tells the employee the age of the customer? **NO**

- 7) **Measures used to distinguish between patrons who are over and under the age of 21, where applicable:** 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? Yes we allow people under the age of 21. We are full service restaurant.
 - a. Clearly indicate if you have wrist bands/hand stamps or card subjects every time they order a beverage. Is there another type of measure taken to prevent underage sales? We do not use wristbands/hand stamps. everyone that orders an alcoholic beverage will be IDed



SAVANNAH



SavannahPD.org

- 8) **Measures and procedures to combat the risk of fire:** What is being done at your location to help ensure there are no accidental fires? We will have an emergency contact sheet posted in restaurant with emergency number for Police, EMS, Fire Department, etc. We will have Southeastern Technologies maintaining alarm system and will have fire extinguishers provided and laid out by Pye Barker and maintained along with an ansul hood system.

- 9) **Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety:** In the event of an emergency how is your staff trained to evacuate patron? Do certain employees have certain duties during emergencies? How does your establishment contact/ work with police and EMS during an emergency? Our General Manager will be trained to handle all emergency situations. emergency procedures in our handbook that we will follow closely to assist patrons and staff to be escorted from the premises in a controlled fashion in case of an evacuation.