

## **SECURITY PLAN FOR SAVANNAH TAPHOUSE**

**October 10, 2022**

### **IDENTIFICATION OF PERSONS INVOLVED IN OPERATION:**

Owner: THE SAVANNAH TAP HOUSE 01 LLC

Responsible Party on Application: Darshil Patel, (912) 574-9199, [gopikansawala@gmail.com](mailto:gopikansawala@gmail.com)

**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?**

The Savannah Taphouse is an eating establishment and its normal business schedule is to be opened seven days each week. It will be open from 10:00 a.m. to midnight on Monday through Thursday and from 10:00 a.m. to 1:00 a.m. on Friday and Saturday and 10:00 a.m. to 11:00 p.m. on Sunday, with no alcohol served on Sunday before 12:30 p.m.

**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?**

Crowds, etc. should not be an issue. The Savannah Taphouse has been in business and serving alcohol beverages since 2016 without any issue regarding crowds or the serving of alcohol beverages. The Savannah Taphouse is being purchased by the applicant and all operations will remain the same as with the previous owner and the staff will remain the same, including the various managers. **At all times both food and alcohol service will be limited to persons on the premises of The Savannah Taphouse.** The manager will make sure that any persons who may be waiting outside for a table will be behaving and no smoking will be permitted inside or out. Wait staff are taught and instructed not to serve alcohol to any customer appearing intoxicated and not of legal drinking age.

In the event there are patrons waiting for seating, an employee will be assigned to the front door to monitor outside activity and if necessary sidewalk stantions will be erected to keep patrons out of the street and an employee assigned to the front door to monitor outside activity.

**3. Identification of any parking areas owned or controlled by establishment: Where do your customers/patrons park when they're at your establishment?**

Parking is available on Broughton Street and the surrounding downtown streets as well in nearby public and private parking lots and garages.

**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?**

A manager will always be on duty to oversee who comes in and out of the restaurant.

**5. Security Staff: Do you use Security Guards? If so, how many? How often do you use them? Were they trained "in house" or by a company? If they were trained by a company, provide the name(s). Do you employ Off-Duty SCMPD officers? If so, how many and how often?**

Applicant sees no need for security guards and the business has successfully operated for seven years without the need of security guards.

**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?**

All persons will be asked for identification prior to service of alcohol. Additionally, all staff serving alcoholic beverages will be trained and TIPS certified.

**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, individuals under 21 will be permitted to enter. As stated above, all persons served alcoholic beverages will be asked for identification and no one under 21 will be served.

**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?**

The premises was fully renovated in 2015 and fire prevention systems were installed and in full working condition. There will be no smoking on the premises and no open fires permitted.

**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 patrol? Do certain employees have certain duties during emergencies? How does our establishment contact/work with police and EMS during an emergency?**

As stated above, the premises underwent a major renovation in 2015. Up to date smoke detectors and fire prevention system have been installed, as well as an emergency fire lighting system. All emergency exits are well marked. The building has been brought entirely in compliance with the life safety and building codes, including fire walls and fire doors. All staff will undergo training on how to react to emergencies, i.e. guiding people out of the building, phone numbers to call for emergency medical, police or fire services.