

Shuk
1313 Habersham Street
Savannah, GA 31401
(617) 512-8841

Security Plan

Identification of days and hours of operation:

Monday - Thursday: 7am - 1am

Saturday: 7am- 1am

Sunday: 8am - 12pm

Specific measures and procedures to address crowd management:

The following measures will be in place to address crowd Management

- Staff will be trained to take notice of patrons while in the establishment, and will be under instruction to intervene or involve management if there are concerns of unruly behavior.
- Patrons inside bar under trained staff watch with at least 1 employee per 20 customers, all customer facing employees will be TIPS certified.
- At least one manager will be on premise at all times to ensure the establishment is meeting occupancy standards.
- There will be a designated smoking area in the parking lot to keep containment of patrons outside.
- Cameras both inside and outside the space will be monitored for consistent crowd oversight:
 - 7 exterior cameras encompassing all sides of building
 - 8 interior cameras

Identification of any parking areas owned or controlled by establishment:

- A lot adjacent to the West side of the building is owned and operated by the establishment.

Means of controlling access to the premises and parking area:

- Private parking signs will be in place to communicate that private parking is for patrons only. We will have a relationship with a tow company to enforce this issue if need be.
- Security cameras facing the parking lot will provide visual oversight to managers and owners when on and off premise. This will ensure proper security of the parking area.

Security staffing:

- Security staffing will be employed on days where high volume is expected to aid in crowd control and curb underage drinking.
- Security staff will be hired directly by the establishment but must present proof of experience.

Measures used to combat underage consumption of alcoholic beverages:

- The under 21 date clearly posted behind the service station and bar for employee reference and will be updated daily.
- Policies in place will require a valid, non expired ID be presented for any patron ordering alcohol.
- Guests will be required to physically hand ID to staff for full examination on both front and back. Staff will look at the date of birth, compare the photo on the ID to the card holder to assess likeness, and check the security features of the presented form of ID to ensure legitimacy.
- Staff will be instructed to refuse service to those without a valid ID or those not of age.
- All customer facing staff will be TIPS certified.
- Any employee caught violating the alcohol service policies will face immediate expulsion.
- The establishment will support the staff by implementing a policy that allows them to refuse service of alcohol at any time if they are unsure of the validity of identification, or are otherwise skeptical of serving guests.

Measures used to distinguish between patrons who are over and under the age of 21:

- IDs will be checked at every alcoholic beverage purchase. Only one drink may be purchased per customer at a time.
- Policy will state that staff may ask to see proof of ID at any time during guest experience.
- ID's will be checked at the door during high volume hours as they relate to alcohol sales
 - guests under 21 will not be allowed in at these times.
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Measures and procedures to combat the risk of fire:

- A fire suppression system based off of an equipment plan will be installed in the kitchen.
- Additional portable fire extinguishers will be strategically placed around the facility as a fail safe to other prevention methods.
- All hazardous equipment that could lead to fire will be regularly maintained by qualified contractors. Regular maintenance will be taken on grease traps, hood filters, electrical equipment etc.
- Policy will be in place to ensure kitchen cleanliness and proper storage of flammable materials.
- Kitchen staff will be trained on preventing fires through safe kitchen practices.
- We will provide appropriate "butt" receptacles for smoking materials in designated smoking areas.

Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety:

- The establishment will be outfitted with the appropriate emergency exit signage.
- The employee handbook will outline emergency procedures.
- Managers and/ or at least one staff member per shift will be designated to call emergency services and lead evacuation efforts.
- Management and/or at least one on site employee per shift will be trained on powering down gas and electrical systems in the case of an emergency.
- Kitchen staff will be trained on fire suppression procedures.