

Sobremesa, Wine Bar

2312 Abercorn St. Savannah GA

Security Plan

- 1) Identification of days/hours of operation:
 - Tuesday-Friday 3pm-Midnight, Saturday 11am-Midnight
 - Closed Sunday & Monday

- 2) Specific measures and procedures to address crowd management both inside and outside-
 - The establishment has an occupancy load of 47 people. There are seats for 28 with some standing room in the back room adjacent to the back porch. Standing in the main seating areas including the bar are not encouraged as we are a lounge where patrons will be seated. There is a hostess stationed at the front to bring people to their seats.
 - We use a program called WaitWhile that can alert patrons via text message when their seats are ready so they don't have to stand in front and they will be encouraged to explore the other establishments or shops nearby.
 - There are cameras mounted at the front entrance, back entrance and in the inside.

- 3) Parking Areas-
 - There is a parking lot across the street owned by Kimball Electronics. Sobremesa has an agreement with them allowing patrons and staff to use the lot. There are eight parking spaces.
 - There is also plenty of street parking on Abercorn and surrounding streets.
 - There will be a bike rack outside to lock bicycles.

- 4) Means of controlling access to the premises and parking-
 - There is a host at the front door greeting patrons and showing them to their seats. The host is responsible for controlling the patrons coming and going in order to create flow and avoid having patrons stand around the seating.
 - There are three exits to the outside, marked with lighted signs. One at the front entrance, one in the kitchen and one in the back room. There is a fence in the back that allows for exit but not entrance of patrons.
 - There are cameras mounted at all exits and one inside that captures both main seating areas.

- 5) Security staffing- We will not be using security guards.

- 6) Measures used to compact underage consumption of alcohol-
 - Our bartenders and serving staff are required to be ServSafe certified.

- All IDs will be checked at the door by the host with flashlight to ensure they have a valid picture ID proving their age before they are seated or enter the establishment. The host will know each day when the cut off date for 21years of age is. Example: if today is March 1, 2022, no one with a birth date before March 1, 2001 will be allowed to enter.
- 7) Measures used to distinguish between patrons who are under/over 21.
- No person under the age of 21 is allowed in the establishment.
- 8) Measures and procedures to help combat fire.
- The “kitchen” does not have any open flame or mechanism that conducts heat. The kitchen is a “prep” kitchen as the only food items being served are cold and only being plated.
 - There are fire extinguishers in each room.
 - Smoking is not allowed inside or on premise.
- 9) Discuss matters related to emergencies such as fires, evacuation, staff responsibilities etc.
- There is a life safety plan attached to our building plans. A map of the establishment will be displayed showing all exits, fire extinguishers and foot traffic flow.
 - We will have monthly safety meetings which will train/refresh staff to escort patrons to follow the directed pathway to the nearest exit.
 - The establishment is 1,300 square feet. The three available exits are easy to find as they are lit up and floods lights turn on if power is lost.
 - Staff will be trained to alert appropriate authorities (911, fire/rescue/police) if there is an emergency. At least one staff member on duty at all times will be trained to give CPR while another calls rescue.