

CLYDE MARKET RESTAURANT

# Security Plan

**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 and closed?**

Clyde Market Business Hours:

Monday: 8am -12am

Tuesday: 8am-12am

Wednesday: 8am-12am

Thursday: 8am-12am

Friday: 8am-12am

Saturday: 8am-12am

Sunday: 8am-12am

**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 your establishment remain orderly?**

Since we are not open during late night hours, we do not incur large crowds on the street or inside our establishment. It is a grab and go like atmosphere or they are welcome to sit at our large tables. We have seating for up to 100 within the restaurant.

**6. Measures used to combat underage consumption of alcoholic beverages: What do you/your employees do to ensure that individuals under 21 are not allowed to buy/consume alcohol at your establishment?**

We will have the ID scanners that automatically calculate the age and verify if the person is over the age of 21.

**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?**

During business hours, any person that wishes to buy an alcoholic beverage will be carded each time at the point of sale system.

For bar catering, we will ID guests using the ID scanner and distribute wristbands to those who are above the age of 21. Those who have not been ID or who are under the age of 21 will not receive a wristband.

**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 have a fire suppression system installed in the building that is monitored by Champion Fire. We have three emergency exits that are all visible from within the space and labeled. We also keep fire extinguishers within the restaurant as well.

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

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In the event there is a fire:

Staff are instructed to call 911 immediately to report the fire. Then the staff are instructed to exit out the nearest exit to them and walk to the far back parking lot or a safe distance away until the fire department and EMS services arrive.

In the event that an armed robber comes in:

Staff are instructed to get down below the bar. Staff and patrons not behind the bar are instructed to flip the tables on their side to provide coverage and protection. When it is safe to do so, call 911.