

## **SECURITY PLAN FOR UKIYO**

**December 29, 2021**

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

Owner: Anthony Debreceeny, (912) 224-1245, ad@thecollinsquarter

Responsible Party on Application: Leah Gumm – leah@schsavannah.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?**

Ukiyo is an eating establishment and its normal business schedule is to be opened seven days each week from 11:00 a.m. through 10:00 p.m. for lunch and dinner.

**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. Ukiyo is a medium sized restaurant limited serving seated patrons and all service will be to seated patrons. **At all times both food and alcohol service will be limited to persons on the premises of Ukiyo .** The manager will make sure that any persons waiting outside for a table will be behaving and no smoking will be permitted inside or out. Wait staff will be 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 Bull Street and the surrounding streets.

**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.

**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 have been fully renovated and fire prevention systems installed. 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 have undergone a major renovation. 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.