

Safety Plan Form

Name: Cafe Restaurant Savannah LLC

Establishment: J. Chirstopher's

Address: 122 E Liberty, Savannah, GA 31401

Date: 12/16/2025

- 1. Identification of days and hours of operation.*
Monday through Sunday from 7AM to 2PM.
- 2. Specific measures and procedures to address crowd management, both within and outside the premises.*

We are a table service breakfast, and brunch restaurant. When busy, a wait list is formed to keep patrons moving in an orderly fashion. Customers can wait inside the restaurant in the front right corner of the establishment or outside on the sidewalk. We do not have cameras. When we see loiters or smokers, we kindly ask them to not loiter in front of the restaurant and if escalation is needed, we can call the police.

- 3. Identification of any parking areas either owned or controlled by the licensee.*

We do not have designated parking in downtown Savannah. Patrons use metered street parking.

- 4. Means of controlling access to the premises and parking areas.*

The restaurant is only open during normal breakfast and lunch business hours. We prevent loitering by monitoring the premises and if there is anything abnormal or loitering occurring, we train our employees to alert management, who handles the situation with either law enforcement or by verbal warning. We have lighted exit signs at all exits. There is one exit in the front of the business where guests enter and leave and then another at the rear where deliveries are made. I open and close the restaurant so employees can enter either through the front or back entrance at the start of their shift.

- 5. Security Staffing.*

No security staffing.

- 6. Specific measures and procedures to combat underage consumption of alcoholic beverages.*

Our policy is to ID everyone who orders alcohol using physical government-approved ID. We have a dated calendar at the Point of Sale systems.

7. Specific measures and procedures to combat the risk of fire.

Fire Prevention in the building includes updated and maintained marked EXIT lights, three fire extinguishers... in addition to the ANSUL system that covers all heated kitchen equipment. The ANSUL system has separate nozzles for each piece of equipment. We are also located one block behind the Fire Department on Oglethorpe and Abercorn. We conduct quarterly fire inspections. All management, including two front house managers and the kitchen manager have leadership training, including knowledge of ANSUL system, and operation of fire extinguishers. We do post "In case of Fire Emergency" signs. One fire extinguisher is behind the coffee bar area, another is between the kitchen and dining room areas and the third is in the kitchen area.

8. Discussion of matters related to managing emergencies, including fire, evacuation tactics, assignment of specific emergency management duties to personnel, coordination with public safety officers and emergency medical matters.

When there is a medical emergency, we call 911. When 911 is called, we take action to make sure guests are safe, help where we can with situation assessment, and remain calm until EMS arrives with further instruction. Our extinguishers are easy for team members to access from any point in the restaurant. Management and key staff members are instructed to remain calm, and usher guests and other team members from the building using front, and back door exits. Our unit has a large garage door that can be manually lifted in the event of power failure. Should there be a natural disaster like a tornado, we would usher guests into the back hallway/bathroom area where there are less or no windows.

9. Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.

Policy to ID everyone using physical government-approved ID to verify 21+. All aged guests are welcome – we don't restrict to just 21+. The business does not visibly distinguish guests over/under the age of 21.