

Security Plans for JUICY SEAFOOD 168 Inc

Business location: 7805 Abercorn Street, Ste 15, Savannah, GA 31406

Contact person: Meng X Wang

Date: 07/22/2021

1) Identification of days and hours of operation:

The restaurant will open for lunch and dinner 7 days a week. The open hours of the restaurant will be Monday to Sunday from 12:00 PM to 10:00 PM.

2) Specific measures and procedures to address crowd management both inside and outside the premise:

There will be signs at the front door to direct the customers to enter, and the host will be at the front to greet and seat them evenly spread out the seating area to ensure that the environment is not too crowded. In case of no seats available, the host will have the customers to sign up a waiting list. Chairs will be available for customers to wait inside. We will have cameras inside and at all doors to make sure everything is in control.

3) Identification of any parking areas owned or controlled by establishment:

There are around 50 parking spaces available for the customers that are closed to the restaurant, and about 300 parking spaces available in the entire Chatham Plaza where the restaurant is located. All parking spaces are public.

4) Means of controlling access to the premises and parking area:

There are signs on the front door to direct the customers to enter the restaurant. There are also cameras on the front and back door and throughout the establishment to control who comes in and out of the establishment. Public parking areas are available with cameras and security guards that controlled by the shopping center.

5) Security Staffing:

No security guards will be hired by the restaurant. However, the shopping center hires security guards for the outside safety control.

6) Measures used to combat underage consumption of alcoholic beverages:

All employees/servers are trained to check customers' ID to ensure that individuals under age of 21 are not allowed to buy alcohol at the restaurant, and the ID must be a valid non-expired photo ID. We have a calculated record that tells our employees the date of birth for the age of 21 for "today". It will be updated daily in the order system and print-out label is also available at the registered table.

7) Measures used to distinguish between patrons who are over and under the age of 21, where applicable:

We are a family-style seafood restaurant and all ages are welcomed. We will check customers' IDs when they ordering alcohol beverages. Customers under age of 21 are not allowed to consume alcohol.

8) Measures and procedures to combat the risk of fire:

For fire safety control, the fire sprinklers system is installed inside the restaurant, fire extinguishers and smoke alarms are also installed following the city code.

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

All employees are trained for emergencies procedures, and must follow proper operating and maintenance tasks in order to prevent accident emergencies such as fires. In the event of an emergency like fires, manager and staffs on duties should clearly and calmly telling the customers to evacuate from the closest exit. The rout to emergency exit should be clear at all time, so that all customers and staffs are able to exit in an emergency. The manager should check the restrooms and calmly ask the customers to exit. Servers should take their server pads when they exit so that they know all the customers they were seated have exited, and the manager should pull the employee schedule as he/she exits, if possible, to make sure all employees are out of the restaurant. If not already activated, the manager should activate the fire alarm on the way out. The manager should call the fire department and/or police department from the outside, and call the general manager and the owner of the restaurant.