

ORALE TACOS

36 MLK Jr Blvd

Security Plan

Pre-opening - October 2023

- 1) Days/Hours of Operation:
 - Restaurant Dining : 11:00am - 2:00am; Monday-Sunday
 - Take out only : 2:00am - 4:00am; Monday-Sunday

- 2) Measures to address crowd management:
 - a) There will be hosts at the door seating people and running a wait list as necessary.
 - b) Dining room will be seated only and no standing room.
 - c) Bar will have standing room allowed but will be controlled at the entrance by the host staff as well.
 - d) Wait listed guests will be notified by text when their table is ready so that they may wander and a large crowd isn't forced to wait in front of the building.
 - e) On holidays and exceptionally busy occasions, stanchions will be used to keep an orderly line and a staff member will be positioned outside to coordinate the line.
 - f) There are no cameras.

- 3) Parking: There is no parking available owned or leased by the restaurant and public parking is readily available all around.

- 4) Access to the premises: The hosts will be stationed at the door to greet and coordinate anyone who wishes to enter the premises.

- 5) Security Staffing: While we are a sit down restaurant, we recognize that given our location we may see intoxicated patrons later in the evening and therefore intend to staff a security person as needed in the later part of the evenings on the weekends. They will be trained in-house. We will open with a security person on staff on these days but may increase quantity or eliminate the position as we determine average demand and the type of crowd that visits the restaurant during those times.

- 6) Combatting Underage Consumption: First and foremost, outside beverages will not be allowed. Any and everyone who orders alcohol will be carded by their

server or bartender who has undergone responsible vending training and is certified to the city's standards. Employees are capable of doing the math to ensure the person is 21 but we are also exploring with our POS system, the possibility of requiring the birthdate to be entered before alcohol can be ordered.

- 7) Measures to distinguish between over and under 21: All ages are welcome in our restaurant and each server or bartender will identify anyone over 21 by carding anyone who orders alcohol.
- 8) Measures and procedures to combat fire: All standard and approved procedures are followed in the kitchen and all employees training overseen by the safe practices-certified manager. There are also fire extinguishers readily available as per code and the building has a sprinkler system as well.
- 9) Managing Emergencies: While every precautionary step possible is taken to prevent emergency scenarios, it is a reality that an emergency may still present at any time. A first aid kit is readily available as well as a phone to call for help in a situation requiring professional help. Staff will immediately alert management to any situation at which point management will assess the situation and control it as needed. This can include anything from a simple band aid and helping hand to an ambulance call and clearing the building. Turning the lights up and stopping the music allows a manager to get the restaurant's attention if needed and have employees begin evacuation. Again, we do have fire sprinklers, alarms, strobes, and pull handles in the case of fire. In the event that something were to occur that required an evacuation staff will evacuate patrons through the two egresses out of the front and side of the building and across the corresponding streets. Management will be last to leave the building ensuring that everyone is safe and will communicate with emergency service personnel as needed.