

# Safety Plan Form

**Name:** Nicholas Lambros

**Establishment:** Ben's Neighborhood Grill

**Address:** 7080 Hodgson Memorial Drive, Savannah, GA. 31406

**Date:** 5/22/2026

**1. Identification of days and hours of operation.**

Monday – Thursday: 11:00 AM – 10:00 PM

Friday – Saturday: 11:00 AM – 11:00 PM

Sunday: 11:00 AM – 9:00 PM (Brunch service until 3:00 PM)

Hours are subject to change for private events or holidays with proper notification to authorities if required.

**2. Specific measures and procedures to address crowd management, both within and outside the premises.**

Inside: Inside the restaurant there are tables for our patrons to be seated. Floor managers monitor patron density and seat at the appropriate tables based on the number of patrons dining in. Staff receive training in de-escalation techniques as utilized in Savannah Server Training. Tables and seating are arranged to maintain clear aisles.

Outside: Designated smoking area with ashtray and signage. No loitering encouraged; staff periodically check exterior areas. For any lines (e.g., during peak times or events), staff manage flow to prevent blocking sidewalks or neighboring businesses.

Music volume kept at conversational levels indoors. Bouncers or additional staff deployed during high-traffic events.

**There are four security cameras. One located at the bar. One on each of the side walls and one outside facing the parking lot. The contact info for the controller of the cameras is Nicholas Lambros, (912) 596-6425.**

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

Primary parking: Shared lot in front of the building (approximately 75 spaces) for the parking lot. No exclusive valet service. Signage directs patrons to appropriate areas for handicap and non-handicap spaces. Lot monitored via security cameras during operating hours.

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

All patrons enter through the main front entrance (monitored by host staff). Rear service entrance restricted to employees only.

Security cameras cover entrances, exit, and parking areas.  
Parking lot access is open and monitored 24/7.  
ID checks performed at the bar and for alcohol service at the tables.

**5. Security Staffing.**

No full-time armed security guards on regular duty.  
During peak hours (Friday/Saturday evenings) or special events, 1–2 trained crowd management staff may be scheduled.  
All security staff trained in-house with emphasis on de-escalation, first aid, and local ordinances. Off-duty SCMPD officers may be contracted for large private events (contacted via approved vendors).  
Management team (shift supervisors) serve as primary on-site security coordinators.

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

All alcohol service staff (bartenders and servers) are Server Training Permit Card (STPC) certified.  
Strict policy: No alcohol served without valid ID. IDs scanned or closely inspected for authenticity.  
Refusal of service to any patron showing signs of intoxication.  
Mystery shopper audits conducted periodically to ensure compliance.  
Cameras monitor bar areas for added oversight.

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

Kitchen equipped with Ansul automatic suppression system over all cooking equipment, inspected and tagged per code.  
Fire extinguishers (ABC type) placed throughout the premises, with staff trained in their use.  
No open flames except controlled candles on tables and approved grill equipment.  
Electrical systems and hood vents professionally maintained.  
Flammable materials (cleaning supplies) stored safely in designated, controlled areas.

**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.**

Evacuation: Staff trained to direct patrons calmly to assembly point in the front parking area. Employee Duties: Manager on duty acts as Incident Commander. Staff handle calling 911, guiding evacuation, accounting for patrons/employees, and providing first aid. Coordination: Direct 911 calls for police, fire, or EMS. Business has SCMPD non-emergency contact saved. Post-incident reports filed internally and shared with authorities as required. Emergency contact list (management, owners, key vendors) posted in Bar Service Area. All staff trained during orientation and annual refreshers.

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

This is a full-service restaurant that allows all ages during daytime and early evening hours. After 9:00 PM or during certain events, management reserves the right to implement a 21+ policy. Wristbands or stamps may be used for patrons 21+ when age-restricted service applies. Clear signage at entrance: "Must be 21+ to consume alcohol. Valid ID required."