

SAFETY PLAN

Alcoholic Beverage License Application

Applicant / Name: Dhaval Patel

Legal Entity: Pavan Putra Restaurant Inc.

Establishment / DBA: Broughton Reserve

Address: 107 W Broughton Street, Savannah, GA 31401

Date: May 16, 2026

Business Type:

Broughton Reserve is a restaurant and whiskey-focused bar concept located at 107 W Broughton Street in Savannah, Georgia.

1. Identification of days and hours of operation.

Broughton Reserve anticipates operating seven days per week, subject to final approvals and staffing. Typical operating hours are expected to be Monday through Thursday from 11:00 AM to 11:00 PM, Friday and Saturday from 11:00 AM to 12:00 AM, and Sunday from 11:00 AM to 10:00 PM. Hours may be adjusted for holidays, private events, staffing, or City requirements. Alcohol service will only occur during legally permitted hours and in compliance with all City of Savannah and State of Georgia regulations.

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

Management will monitor guest flow inside the restaurant, bar area, entrance, restrooms, and any waiting areas to maintain orderly operations and avoid overcrowding. Staff will be trained to identify crowding, blocked aisles, intoxicated guests, disorderly behavior, and unsafe conditions. Seating and occupancy will be managed according to the approved Certificate of Occupancy and fire code limits.

If a wait occurs, Broughton Reserve will utilize its reservation and POS system to manage guest flow and wait times. Guests will receive text message notifications when their tables are ready, helping reduce crowding and preventing guests from gathering around the premises, sidewalks, or neighboring businesses. No loitering will be permitted outside the premises.

Management will post appropriate signage as needed, including no loitering and no outside alcohol notices.

Broughton Reserve will maintain approximately 30 security cameras covering the entrance, exits, dining areas, bar area, stairwells, hallways, exterior frontage, and other operational areas of the business. Camera footage will be stored digitally for a minimum of 7 days.

Employees will be trained to physically inspect IDs and perform mental math to verify date of birth and legal drinking age. Valid government-issued identification will be checked for any guest who appears under 30 years old, and staff may request ID from any guest at any time.

Acceptable IDs include a valid driver's license, state ID, passport, military ID, or other legally acceptable government-issued identification. Staff will not accept expired, altered, damaged, or suspicious IDs.

Alcoholic beverages will be served only by trained staff and will not be provided to minors. Staff will monitor tables and bar areas to prevent alcohol from being passed to underage guests. Any suspected underage consumption will result in immediate intervention by management, removal of the alcoholic beverage, and possible removal of the guest from the premises.

Employees who violate alcohol policies will be subject to disciplinary action.

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

Broughton Reserve will comply with applicable fire code requirements, including maintaining clear exits, posted exit routes, functioning emergency lighting, properly maintained fire extinguishers, and required life-safety systems.

The kitchen will be equipped with an ANSUL hood suppression system as required by fire code.

Coastal Fire will inspect and service the establishment's fire extinguishers, suppression systems, and related fire safety equipment as required.

Aisles, stairways, exits, electrical panels, and fire equipment will remain unobstructed at all times.

Kitchen equipment, hood systems, grease handling, electrical equipment, candles, decorative materials, and storage areas will be managed in a safe manner.

Management and staff will complete morning and evening safety checklists to ensure fire hazards are identified and removed. These inspections will include checking exits, electrical equipment, cooking equipment, grease areas, extension cords, combustible materials, and fire safety equipment.

Staff will be trained to report hazards immediately, including blocked exits, electrical issues, smoke, gas odor, overloaded outlets, unsafe extension cords, or kitchen fire risks.

Fire extinguishers and suppression systems will be inspected and serviced as required. Occupancy limits will be followed at all times.

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.

In an emergency, the manager on duty will take charge until public safety personnel arrive.