

Safety Plan Form

Name: Anthony Debreceeny

Establishment: La Vetta

Address: 15 West Broughton Street

Date: 2/26/2026

1. Identification of days and hours of operation.

Sunday-Saturday: 4:00 PM to 10:00 PM

Final alcohol service will occur in accordance with applicable City/State requirements and internal last call" procedures. The manager on duty confirms the nightly close-down timeline and ensures a calm, orderly departure.

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

A designated support staff member is assigned each operating shift to assist the MOD with continuous guest-flow monitoring and crowd management. This role supports door/host operations, patio/sidewalk observation, and rapid response to congestion points.

Procedures within La Vetta:

- o Host-controlled entry: All guests check in with the host at the main entrance before being seated or entering service areas.
- o Controlled pacing: Host and floor lead control seating cadence to prevent over-occupancy in any one area and to maintain clear aisles and egress paths.
- o Bar-top/standing controls: Bar seating is managed by staff, standing-room gathering is limited to prevent aisle blockage. Guests are redirected to seating or dispersed as needed
- o Noise and nuisance control: MOD monitors volume and guest behavior and intervenes early with de-escalation and/or removal procedures when necessary.

Procedures outside the premises (sidewalk/curb):

- o No loitering policy: Staff politely discourages congregating at the entrance and requests guests keep walkways clear
- o Controlled waiting: If a wait list exists, guests are given expectations and encouraged to wait in a way that does not block pedestrian traffic

Escalation: If behavior becomes unsafe/non-compliant, the MOD may contact public safety (911 for emergencies; non-emergency as appropriate) and document the event using the Incident Log. 10 CAMERAS BASEMENT FLOOR & 6 CAMERAS ON MAIN FLOOR. PLEASE SEE ATTACHMENTS A & B. ANTHONY DEBRECENY & ANNIE KITCHEN HAVE ACCESS TO FOOTAGE.

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

Public parking only.

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

Premises access control:

- Main entrance control: All guests are required to check in with the host posted at the main entrance
- Staff-only areas restricted: Kitchen, storage, office, and beverage storage are restricted to authorized employees only, supported by doors and signage
- Capacity awareness: MOD and host team maintain awareness of occupancy and will pause entry/seating as needed to remain within safe operating limits.

Parking access: Public parking areas are not controlled by the licensee. Guests are directed to public parking and reminded to respect neighbors and posted signage. THERE ARE A TOTAL OF 4 ENTRY/EXIT DOOR WHICH EACH HAVE A CAMERA FACING INSIDE TO OUTSIDE.

5. *Security Staffing.*

Routine operations: Dedicated third-party security is not utilized as a standard staffing position.

Management coverage: A manager on duty is scheduled each shift and is responsible for guest conduct, de-escalation, and decision-making regarding removals, service refusal, and public safety contact.

Contingency/enhanced security: For high-volume nights, special events, or if required by the City, La Vetta will add door/support coverage and may contract professional security or coordinate off-duty law enforcement as permitted. Enhanced coverage is recorded in shift notes and retained with operational records.

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

La Vetta maintains a strict 21+ alcohol service policy supported by training, ID verification, and documentation

Primary controls:

- ID required: Any guest consuming alcohol must present valid legal identification upon request. We card 100% of guests ordering or consuming alcohol.
- Certified staff: All FOH staff handling alcohol are required to maintain TIPS certification and STPC. Certification records are maintained and available
- Refusal of service: Staff refuse alcohol service if a guest cannot produce valid ID. presents questionable/altered ID, appears to be providing alcohol to a minor. or is otherwise non-compliant.
- Third-party prevention: Staff monitor sharing/passing of alcoholic beverages and intervene immediately; MOD supports removal/refusal and guest departure if
- Documentation: Refusals or incidents are documented in the Incident Log. SERVICE STATION WILL HAVE AN AGE VERIFICATION CALENDAR POSTED. ADDITIONALLY, ALL GUESTS ORDERING ALCOHOLIC BEVERAGES WILL BE REQUIRED TO SHOW A VALID I.D.

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

Infrastructure and equipment:

- o Sprinkler system maintained and inspected by qualified vendors as required
- o Fire extinguishers are mounted/accessible and inspected regularly in accordance with code/vendor schedule
- o Exits and egress routes are kept clear at all times; no storage in exit corridors.

Operational prevention practices:

- o "Clear egress" checks completed pre-shift and during service (MOD accountability).
- o Staff trained to avoid outlet overloading, keep flammables away from heat sources, and report hazards immediately.
- o BOH follows hood/grease maintenance schedules and safe cooking practices; FOH keeps bar areas free of combustible clutter.

THERE ARE A TOTAL NUMBER OF 6 FIRE EXTINGUISHERS, 3 ON MAIN FLOOR, 3 ON BASEMENT FLOOR. PLEASE SEE ATTACHMENTS C, D & E. THE PINK & GREEN SQUARE BOXES ON THE FLOOR PLAN INDICATE THE LOCATIONS.

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.

La Vetta maintains an Emergency Action Plan (EAP) reviewed in onboarding and reinforced through refreshers. The MOD leads the response until public safety arrives.

Emergency priorities (in order):

1. Life safety, 2) Immediate hazard control, 3) Evacuation/egress, 4) Communication with 911/public safety, 5) Documentation and after-action review.

Assignment of duties (typical):

- o MOD: Leads response, calls 911 (or assigns), meets responders, provides building/guest info, directs evacuation.
- o Host/Door Lead: Controls entry/exit, assists evacuation flow, keeps entrance clear for responders, assists headcount using reservation/wait list when feasible.
- o Floor Lead/Support Staff: Clears aisles, guides guests to exits, assists mobility needs, checks restrooms/secondary areas if safe.
- o Bar Lead: Stops alcohol service, reduces hazards (glass/open flames), assists evacuation.

Evacuation tactics:

- o Staff trained on primary/secondary exits and keep paths unobstructed. Guests guided calmly to exits and to a designated meeting point away from building/fire lanes.
- o Re-entry is prohibited until cleared by fire/police.

Medical emergencies:

- o Staff call 911 for serious issues: provide basic first aid within training limits; and keep the area clear.
- o Post-incident documentation completed

Coordination: Staff cooperate fully with Savannah Fire/Police/EMS and preserve relevant logs/records where applicable.

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

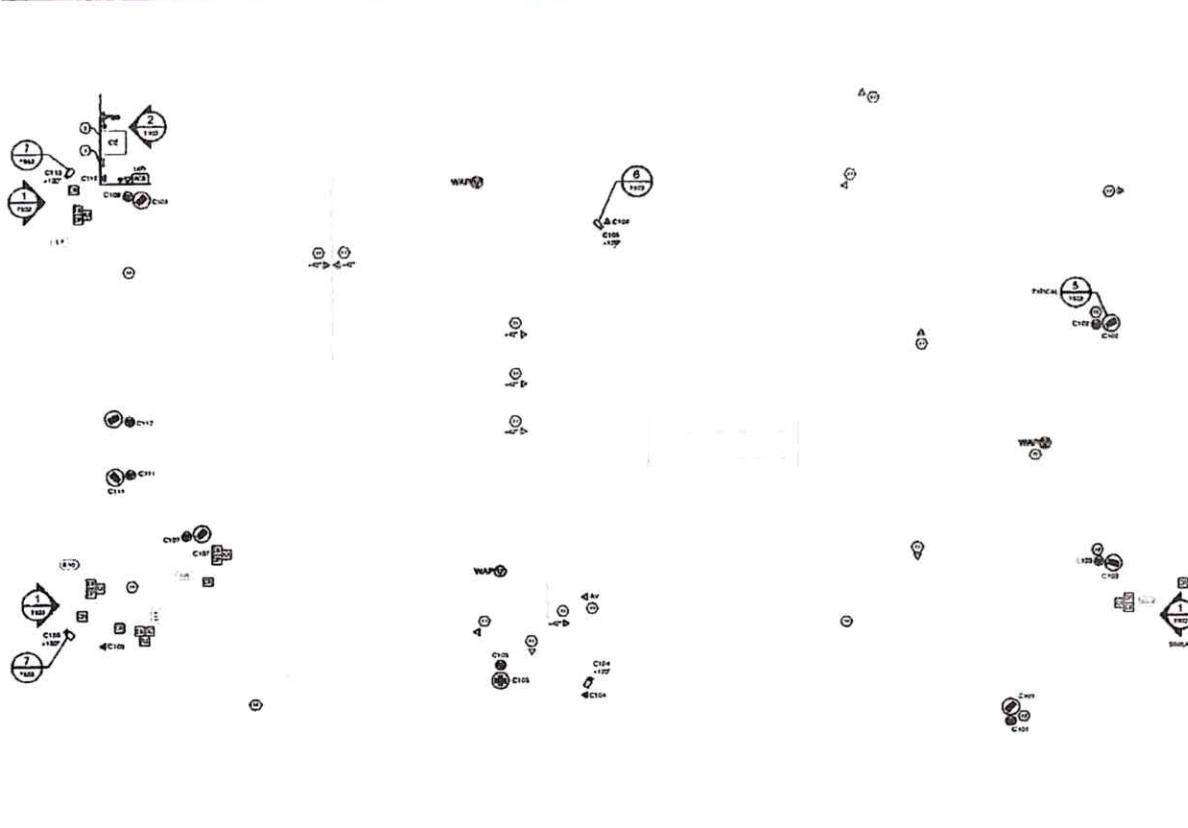
Standard service model: Alcohol is controlled through table/bar service by trained staff; therefore, visual distinction is typically not required for routine seated dining

Where applicable (events/buyouts/high-volume bar flow/mixed-age gatherings):

- 21+ wristbands or hand stamps issued at the host stand after valid ID verification.
- Wristband/stamp color is changed regularly and controlled by the MOD to
- Staff check the identifier before serving alcohol in those conditions.
- Guests without a 21+ identifier are not served alcohol and may be re-checked at the host stand.

CAMERA SCHEDULE (FIRST FLOOR)

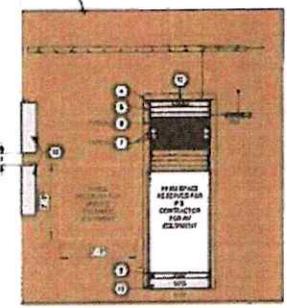
LINE NO.	LE NO.	LEAD DESCRIPTION	MAKE & TYPE	QTY	GROUP DESCRIPTION	LOCATION REVIEW	ACCESSION 1	ACCESSION 2	ACCESSION 3	ACCESSION 4	ACCESSION 5
1.1.1	1	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 1: Entrance Area	See Schedule					
1.1.2	2	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 2: Bar Area	See Schedule					
1.1.3	3	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 3: Kitchen Area	See Schedule					
1.1.4	4	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 4: Restroom Area	See Schedule					
1.1.5	5	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 5: Back Office Area	See Schedule					
1.1.6	6	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 6: Storage Area	See Schedule					
1.1.7	7	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 7: Entry Area	See Schedule					
1.1.8	8	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 8: Exit Area	See Schedule					
1.1.9	9	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 9: Stairwell Area	See Schedule					
1.1.10	10	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 10: Utility Area	See Schedule					
1.1.11	11	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 11: Mechanical Room	See Schedule					
1.1.12	12	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 12: Storage Room	See Schedule					
1.1.13	13	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 13: Office Area	See Schedule					
1.1.14	14	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 14: Conference Room	See Schedule					
1.1.15	15	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 15: Break Room	See Schedule					
1.1.16	16	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 16: Storage Room	See Schedule					
1.1.17	17	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 17: Office Area	See Schedule					
1.1.18	18	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 18: Conference Room	See Schedule					
1.1.19	19	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 19: Break Room	See Schedule					
1.1.20	20	IP Camera	HIKVISION DS-2CE56A01-100	1	Camera 20: Storage Room	See Schedule					



1 TECHNOLOGY PLAN - FIRST FLOOR
SCALE: 1/4"=1'-0"

MTR RACK OUTLET SCHEDULE

Description	# of Ports	Quantity
Camera Ceiling Outlet	1	16
Camera Wall Outlet	1	8
Data Outlet	2	32
Wireless Ceiling Outlet	2	8



2 MTR - RACK ELEVATION
SCALE: 1/4"=1'-0"

GENERAL NOTES:

1. All camera equipment shall be installed in accordance with the manufacturer's instructions and the applicable code requirements.
2. The camera system shall be designed to provide 24-hour surveillance of the specified areas.
3. All camera equipment shall be installed in a secure and weather-resistant enclosure.
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SPECIFIC NOTES:

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PANTHEON ADC
10000 W. CENTRAL EXP. # 100
DALLAS, TX 75243

LA VETTA RESTAURANT
AT
15 WEST HINDENBORG STREET - SAVANNAH, GA. 31701
TECHNOLOGY PLAN - FIRST FLOOR

2205
APRIL 4, 2022
11/11/2024

T1.02

Attach # B 6 CAMERAS.

FIRE EXTINGUISHERS - Galaxy Regular Dry Chemical - C - Portable Handheld

Standard BC dry chemical is a multipurpose that is suitable for use on flammable liquid hazards in areas such as light manufacturing facilities, vehicle/aircraft/marine service centers and retail stores.



CLASS B FIRES
Flammable Liquids and Gases



CLASS C FIRES
Energized Electrical Equipment

SPECIFICATIONS:

These models contain a saponified sodium bicarbonate base, the traditional dry chemical. Cleanup after use is generally easy, because the chemical does not normally bake to a hot metal surface. Non toxic.

Conforms to Test Standards: CAN/ULC-S504 - ANSI/UL299 & CAN/ULC-S508-ANSI/UL711

Operation: Squeeze the lever which opens the valve, allowing the chemical to be forced out. Upright squeeze grip operation

Temperature Range: 65° F (-53° C) to 120° F (49° C)

Construction: Heavy-duty steel cylinder with rugged metal valve and siphon tube with replaceable valve stem seal, visual pressure gauge pull pin and upright squeeze grip

Valve Material: Aluminum

All units meet the current requirements established by the National Fire Protection Association (NFPA) for NFPA10 "Standard for Portable Fire Extinguishers", and any other applicable NFPA standards. Tested and listed by UL to meet construction and performance standards for this type of extinguisher, and can be used where required by local codes such as OSHA.

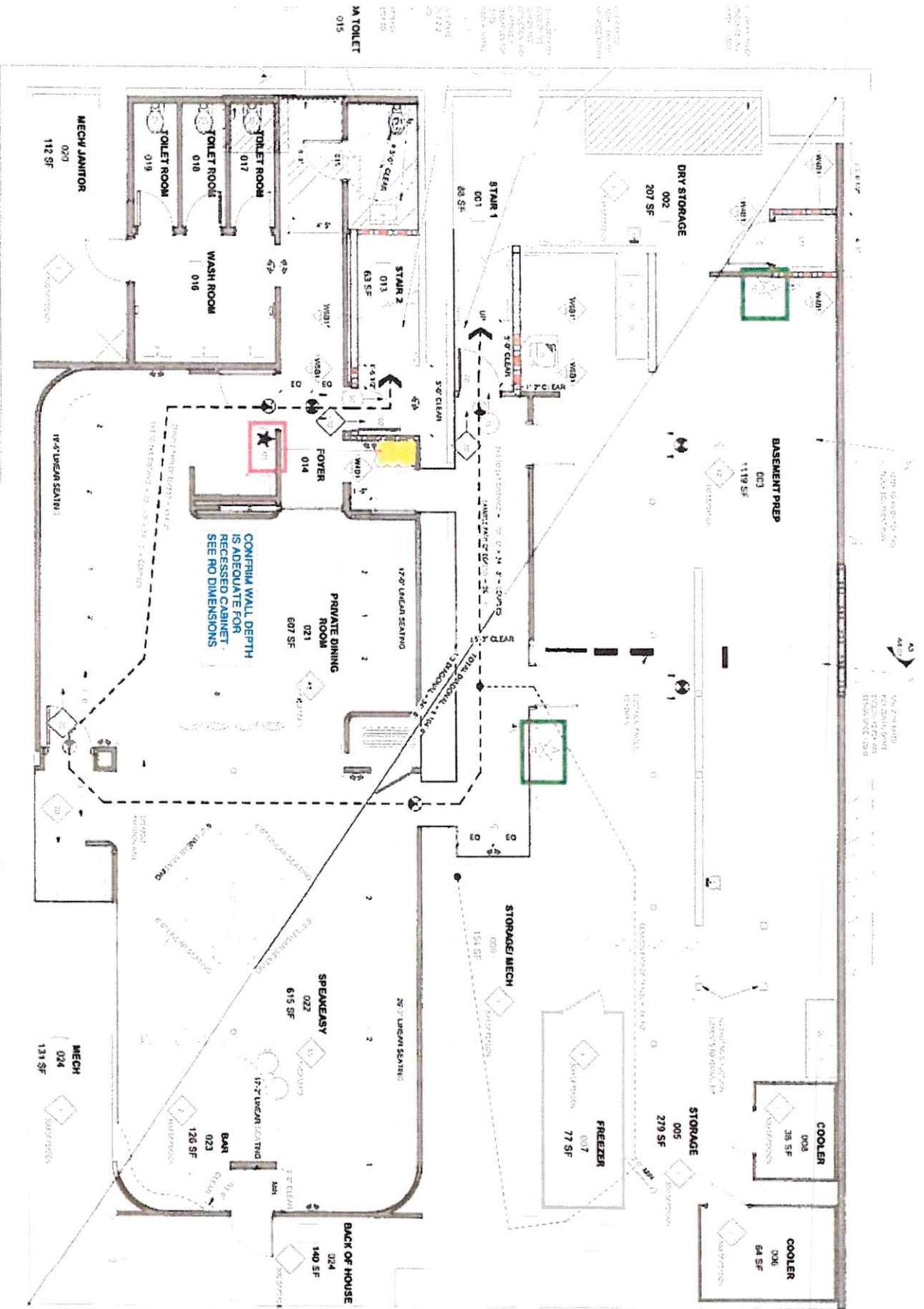
Qty.	Model	Type	Nominal Capacity	Shipping Weight	Cylinder Dia.	Overall Height	Overall Width	Shipping Vol.	UL Rating	Optional Mounting Bracket	USCG Approved
6	Galaxy 2-1/2 (FG02C)	BC Dry Chemical	2-1/2 lbs	5.5 lbs	3-1/2"	14-1/2"	4-7/8"	2 cu ft	10B C	MB817C*	YES
	Galaxy 5-1/2 (FG05C)		5-1/2 lbs	10.5 lbs	4-1/2"	16-1/2"	7-3/8"	4 cu ft	40B C	MB818C	YES
	Galaxy 10 (FG10C)		10 lbs	18.25 lbs	5-1/2"	21"	8-1/2"	6.5 cu ft	40B C	MB846C	YES
	Galaxy 20 (FG20C)		20 lbs	33.5 lbs	7-1/2"	23-1/2"	10-1/2"	1.0 cu ft	120B C	MB811C	YES

*Indicates mounting bracket standard. Hook wall bracket standard with all other extinguishers; mounting brackets available for those models at extra charge.

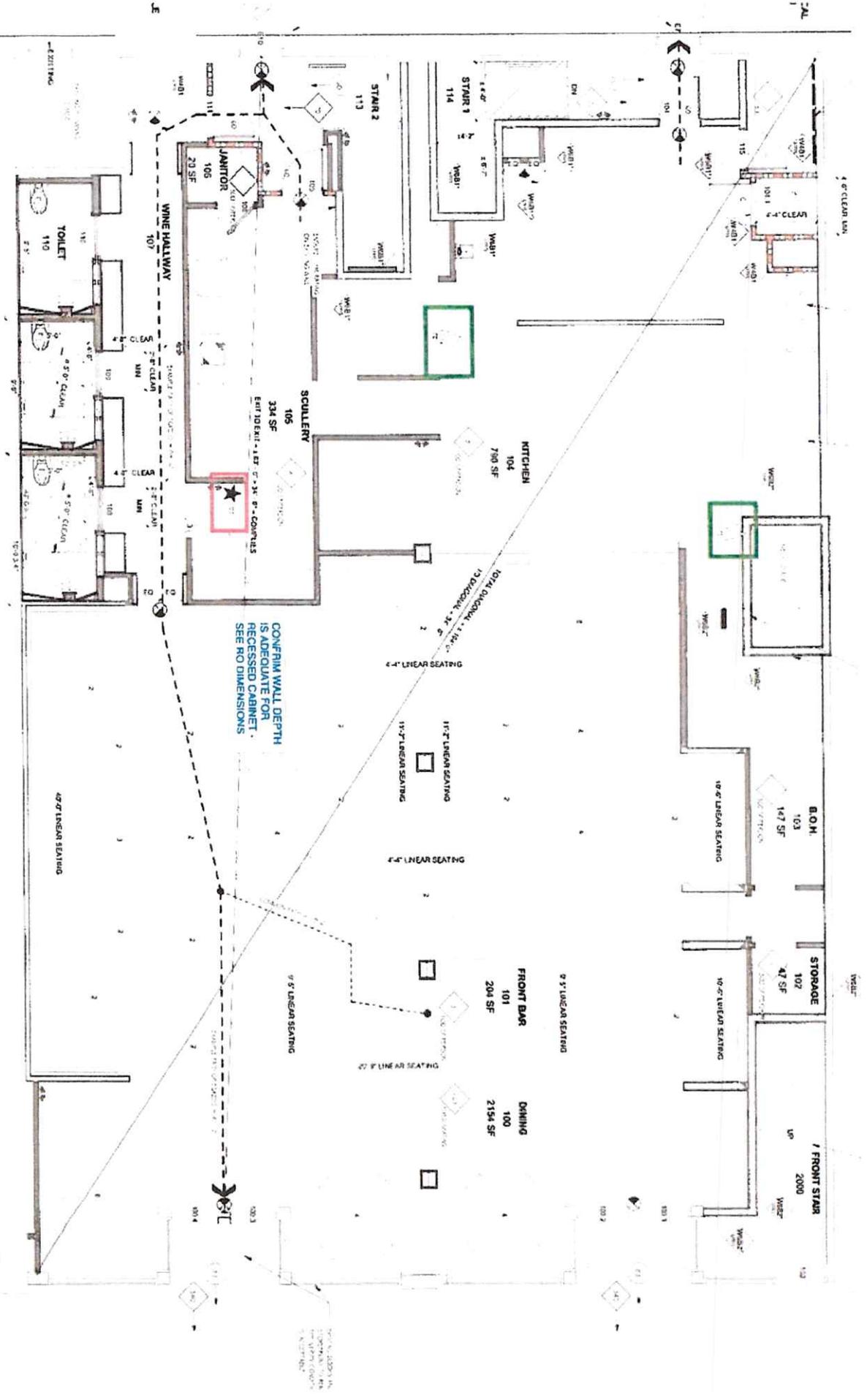
Note: NFPA regulations also require extinguishers to be inspected when initially placed in service and all local fire code and tagging requirements must be adhered to. All fire extinguisher sizes are nominal. Contact Customer Service for more information about ordering tagged extinguishers in your area.

<p>800-554-6077 sales@activercpg.com www.activercpg.com 1702 Houston Ave S., Birmingham, AL 35211 Many Locations Across North America</p>	Distributor: McCarthy	Project: 15 W Broughton - La Votta	
	Contractor: Pioneer Construction	Approved By:	
	Date: 10/30/2025	Architect: Pantheon ADC	
	Scale: N/A	Pages: 1 of 1	Item #: FG055C
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Attach # C



Attack # D - Pink + Green Square Bldgs



Attack # E - Pink + Green Square Boxes

DATE: 02/11/10
 10:00 AM
 10:00 AM

La Vetta: Incident Log Template

Document for refusals of service, underage concerns, disturbances, injuries, property damage, and major safety issues. Complete as soon as practical and notify the Manager on Duty.

Incident Details (complete all that apply)

- Date: _____ Time: _____ Shift: AM / PM
- Location/Area: _____
- Type (check): Refusal of Service / Underage / Disturbance / Injury / Property Damage / Other: _____
- Guest(s) involved - name (if known) and description:

- Staff involved: _____
- Witnesses (names/contact if available):

Summary

Describe what happened (facts only). Include how it started, what was observed, and any statements made.

Actions Taken

Check all that apply and add details:

Service refused Guest warned/coached Guest asked to leave

Alcohol removed (third-party) EMS called Police called
 First aid provided Area secured/closed Other: _____

Details:

Public Safety / Follow-up

911 / Non-emergency called? Yes / No Time: _____

Responding agency: Fire / Police / EMS Report/Case #: _____

Follow-up required (describe): _____

MOD Signature: _____ Date/Time: _____

La Vetta Shift Safety Checklist

Pre-Shift (MOD + Host)

- Confirm exits/egress paths are clear (no storage, no clutter).
- Confirm fire extinguisher locations are accessible, cabinet areas clear.
- Confirm host position staffed; wait list tools ready.
- Confirm ID checking tools ready; wristbands/stamps stocked if applicable.
- Confirm restrooms are stocked and clear, no trip hazards.

During Service (All Leads)

- Monitor entrance and sidewalk for loitering; keep walkway clear.
- Prevent crowding at bar/aisles; redirect guests to seating as needed.
- Check ID for alcohol service per policy; refuse service when required.
- Watch for third-party service/pass-back; intervene immediately.
- Document any refusal, disturbance, or injury in Incident Log.

Close (MOD + Support)

- Announce orderly last call and begin calm departure pacing.
- Clear exterior frontage of glass/trash; discourage loitering.
- Finalize incident log entries; note follow-up items for next shift.
- Secure doors and complete closing safety walk-through.

La Vetta: ID Verification Quick Guide

When to Check ID

- Any guest ordering or consuming alcohol who appears under 35 (minimum standard).
- Any time a staff member is uncertain - check again and involve MOD.
- For groups: check each individual consuming alcohol (no exceptions).

Acceptable IDs (per training)

- State-issued driver's license or identification card (unexpired).
- Passport or passport card (unexpired).
- Military ID (verify per training and MOD guidance).

How to Verify (30-second method)

- 1) Photo matches guest.
- 2) Birthdate confirms guest is 21+ today.
- 3) ID is unexpired.
- 4) Look for tampering (peeling, bubbles, altered numbers).
- 5) Ask clarifying questions if needed (zip code/address).

If ID is Questionable or Missing

- Refuse alcohol service immediately - stay calm and professional.
- Notify MOD; do not negotiate or argue.
- Do not serve as an exception.
- Document in Incident Log if escalated or if public safety is contacted.

Third-Party Service Prevention

- Watch ordering patterns that suggest buying for others.
- Deliver drinks directly to the identified guest; remove drinks if pass-back is observed.
- MOD supports removals/refusals and guest departure if required.