

Safety Plan Form

Name: VASILIS VARLAGAS

Establishment: LIMANI LLC

Address: 417 E RIVER STREET SAVANNAH, GA 31401

Date: 3/20/2026

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

MONDAY 11:00 am to 10:00 pm

TUESDAY 11:00 am to 10:00 pm

WEDNESDAY 11:00 am to 10:00 pm

THURSDAY 11:00 am to 10:00 pm

FRIDAY 11:00 am to 12:00 AM

SATURDAY 11:00 am to 12:00 AM

SUNDAY 11:00 am to 10:00 pm

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

Limani's managers and employees will make sure customers remain orderly by maintaining staff (a host) at the front door (only entrance) for the duration of opening hours.

* We will have one manager on site during all opening hours that will perform a head count in the bar and dining areas both upstairs and downstairs at 12PM, 5PM, and 8PM daily and more often if volume demands it.

* Balcony seating is strictly limited to parties of four or less and is only for customers ordering food from the kitchen off the menu and not allowed for bar patrons only.

*We will not allow the number of people to exceed the number allowed by Savannah Fire Department. This number is 140 people. There are 60 allowed downstairs and 80 allowed upstairs. These numbers include staff.

*Bar patrons will be limited to number of seats at the bar. We will have a dedicated section of the bar for patrons only ordering 'to-go' drinks to take outside to River Street. We do not allow lines to form outside for a table or to enter the bar area. Patrons are given a specific wait time and asked to come back when it is their time to be seated.

*Our bartenders and managers will have discretion to ask customers to leave if they are loud, offensive, or otherwise causing a disturbance. If a physical altercation occurs, police will be notified immediately and managers on duty will escort the patron out the door if circumstances allow.

We have 12 camera recording 24 hours a day. The recordings are kept for seven days. They are located in the following areas: 2 cameras in bar area at opposite ends. 1 camera outside front door, 1 camera in main kitchen and 1 in dishroom (adjacent to main kitchen) 1 camera in downstairs main dining area, 2 cameras on stairway to ensure view on both landings, 1 camera outside back (receiving) door, 1 camera in back prep kitchen, 1 in dry storage area by back door, and 1 in server dish drop area on second floor. Vasilis Varlagas, Frances Krieg, and Constantine Varlagas have access to these cameras and recordings. Below is their contact information:

Vasilis Varlagas (912) 398-6644

Frances Krieg (912) 713-1991

Constantine Varlagas (912) 257-5005

*We do not have a cover charge or a transitional period.

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

*We do not control or own access to parking areas.

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

*We contract with Johnson Controls for our fire and burglar alarms. These alarms are armed during our closing hours.

* During operation, we have a host on duty that seats our patrons as they come in. For takeout orders, the patron must inform the host that they are there for pick up and are shown to the area of the bar that has a dedicated pick up spot for orders or delivery services. We also have a sign that clearly states "Driver Pick-Up" in the area.

If a party that comes in the front door is larger than 5 people and desires a seat at the bar, they are asked to sit in the main dining area.

*We have signs on the host stand that say 'Wait here to be seated'.

*We have signs on all inside doors that are not open to the public labeled 'private' or 'employees only'.

5. *Security Staffing.*

* We only use security guards during the 'busy' season. This includes each Friday and Saturday night from 10:00PM to 12:00 AM each weekend between March 1-September 15. During this time, we employ off-duty officers from Savannah Police Department. We also hire two of these officers once a year during the St. Patrick's Day celebration. During these events, we also employ extra, unarmed personnel to facilitate access to restrooms and seating areas in the dining room.

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

*We implement the city approved training for servers within 7 days of hire.

*Only government issued photo ID's will be accepted.

*When a customer orders an alcoholic beverage in our takeout area, they are asked for their ID by the cook taking the order. The cook then compares the picture on the ID with

the customer that ordered and checks their birthday. The number of years is calculated using mental math. We have an automatically updated sign behind the bar showing the date on the ID that would establish the person that ordered as 21 or over.

In the dining room, wait staff ask for ID from each customer that orders an alcoholic beverage. There are also small signs in each server beverage station that clearly list the date of age for those asking for an alcoholic beverage. If the person orders a bottle of wine or a pitcher of beer, each customer that asks for a glass is asked for ID. If any ID, whether presented in our takeout area or dining room, appears altered or if the birth date is not visible (determined through examination of materials, holograms, and overall condition of ID) then that ID is taken from the customer and the alcohol is not served. If the ID has expired, alcohol is not served.

*If a customer ordering alcohol appears intoxicated, as indicated by slurring of speech, odor of alcohol on person, or erratic behavior, the customer is not served alcohol.

*Staff will require ID from every customer EACH time they order alcohol. For example, if a customer returns to the takeout counter three times to order an alcoholic beverage, they will be asked for their ID three times.

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

* Fire inspections are conducted by Pye Barker. This company checks our hood sprinkler system and fire extinguishers. We have 4 fire extinguishers that are posted in each of the following areas: main downstairs kitchen, dry storage (located behind prep kitchen) upstairs prep kitchen (adjacent to grill area) and bar area. Both upstairs and downstairs hood systems are equipped with sprinklers.

The capacity of our establishment is regularly monitored by managers, hosts, waitstaff, and barstaff.

Bathrooms are checked every 30 minutes for excess debris, etc.

EXIT signs are clearly visible and are maintained regularly There are 4 exit signs on the premises. There are two upstairs and two downstairs.

Evacuation maps are posted in each of the following areas: server stations, main kitchen area, bar area, and upstairs prep kitchen, dry storage area, upstairs and downstairs bathrooms.

These maps show the most efficient way to evacuate the building via the front entrance and the back entrance.

Kitchen staff, wait staff, and bar staff conduct a closing inspection prior to leaving for the night. This includes checking the grill, fryer, and steam table to make sure the switch is in the 'off' position, ensuring the high temp dishwasher is emptied and cooled, all burners on coffee and tea makers are off, and alarms are armed.

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.*

* Managers are instructed to stay behind and ensure that all employees and customers are out of the building during an emergency such as fire or other evacuation event.

After storage and bathrooms are checked for occupancy, managers proceed to evacuate with other employees to our meeting area which is located across the street in the courtyard of the River Marketplace area.

At this time, the manager performs a head count against the number of people on the schedules to make sure all employees are accounted for.

Management and employees are in contact with one another via 'group text' during highly busy times (seasonal) to keep everyone informed of any issues that arise.

Kitchen management regularly requires "drills" fire correct fire extinguisher use (PASS). These drills consist of a manager establishing a 'fire' location and practicing with employees that are present that day who, determined by geographic position in location, would use the fire extinguisher and who would call the fire department.

In the event of a medical emergency, staff are instructed to call 911 if a customer or fellow employee appears to need medical intervention.

This instruction is for everyone regardless of position in the company. The person who calls must stay with the customer/employee until the ambulance arrives and maintain contact with the medical team until the situation is resolved.

The manager on duty also must remain available and close by to facilitate emergency personnel's arrival and departure, as well as answer any relevant questions and inquiries by other employees and customers.

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

We are a full -service restaurant and so do allow people under 21 to enter the premises. Only when someone orders an alcoholic beverage we distinguish between those under and over 21 years of age. We do this by requiring the valid identification and following procedures listed above for responsible selling of alcoholic beverages. Any patron (unless a minor accompanied by a parent) that asks to sit in 'bar' area will be asked for ID when ordering alcoholic beverages.