

Safety Plan Form

Name: Stanley Martin Owner Quinque Martin's F&B L.L.C.

Establishment: Midtown Sports Grill

Address: 4521 Habersham St Savannah GA 31405

Date: 7/1/2026

1. Identification of days and hours of operation.

Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday and Sunday

Sun, Mon, Tues and Wed 11am-11pm.

Thursday, Friday and Saturday 11am-12am

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

Monitor alcohol consumption, delay service or cut off patrons to prevent overserving.

Staff are coached to monitor all patrons regardless of sobriety and ensure patrons are orderly at all times. Addressing early is key to prevention. All staff is required to have obtained a "bar card" from the city to provide service.

Crowds are not allowed to gather outside of establishment. The physical bar is pointed towards front door and restaurant tables are nearest the window so staff is monitoring at all times. Security camera (Camera 01 there are 11 total cameras) that are recording at all times.

There aren't any no loitering signs.

There are 11 total cameras, names are in parenthesis. Only Owner/Operator has access to footage: 1 camera is out front (Camera 01) of establishment, 1 out back of establishment (Camera 02), 1 on left side of bar (Bar 01) 1 on right side of bar (Bar 02), there are 4 cameras in the kitchen (Kitchen 1, Kitchen 2, Kitchen 3 and Kitchen 4). 1 over center of restaurant (Middle) and lastly 1 over the Lottery Machines (Keno).

There is never a cover charge.

There aren't any Transitional Periods.

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

Parking is in front of establishment with communal parking for strip mall or across the street in a communal lot parking for all of Habersham Village shops.

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

Access control for in and out of premises is by locks on doors for non open periods and cameras for all. Staff only unlock doors when establishment is open. All potential patrons are welcome, however all patrons are monitored by staff daily with constant observations and guidance from "Bar Card" service.

Parking is communal, the only control for our establishment is directly in front of business with camera (Camera 01) other than that control is limited with the exception of complaining to landlord if other establishment's staff are using parking spaces in front of businesses.

5. *Security Staffing.*

There aren't any security guards at the establishment.

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

Staff is to card patrons that physically appear under the age of 40, the staff are consistently coached in start up meetings on how to verify age, how to review ID for alterations or borrowed ids and compare to patron. All patrons sitting at the bar are carded, no one under age may sit at the bar. Drink count and type is closely monitored to ensure no sharing between patrons. Any one caught attempting to consume a drink underage is required to leave immediately, if they do not law enforcement is to be contacted by senior bartender or owner.

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

Staff is coached on the 4 fire extinguishers and use stationed in the establishment. Additionally kitchen staff is coached on use and functions of the ansul suppression system over the kitchen equipment.

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.*

Bar/Serving staff is instructed to communicate and usher patrons out the front door with a staff rally point across the street. Senior working bartender is responsible verifying bathrooms and all individuals in the restaurant have exited. Lastly the senior bartender is responsible for gathering staff up to communicate to owner and/or kitchen manager. Kitchen staff is instructed to exit back door unless obstructed by fire then utilize the front door. The kitchen manager on duty will rally the kitchen staff halfway down 62nd street and be in contact with owner and/or senior bartender. Only the senior bartender, kitchen manager or owner will reach out to police/EMS.

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

Staff ensures anyone with appearance of less than 40 years old is carded without exception. Owner/manager walks the floor constantly and ensures compliance, the

owner/manager visits every table and patron. Owner/manager has access to all staff's POS entries including every order and ticket. This is to ensure all things are rang up properly but also to ensure alcohol is not being consumed by anyone under age. Lastly all of popular liquor pour spouts have been replaced with Bluetooth Pour Spouts, each one measures pour amount, by whom and what time. This must be matched to the POS. This is another check to ensure staff are carding and ringing up drinks/orders properly and pouring correct amounts. Additionally menu has recently been revised listing non alcoholic drinks for patrons under the drinking age.