

Safety Plan Form

Name: Deep Patel

Establishment: Stardew LLC DBA Pritchard and CO

Address: 207 W Broughton st Savannah GA 31401

Date: 8/21/2026

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

Monday to Sunday 9AM-9PM, Sunday Alcohol service will start at 11AM until 9PM

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

Crowd Management Plan — Interior

Capacity Control

- Post and strictly enforce maximum occupancy per Savannah Fire Department certificate, visible at all entrances
- Host/hostess stand maintains a real-time seated + waiting count
- Waitlist managed via app or pager system so patrons wait outside or at the bar rather than clustering at the entrance

Staffing & Supervision

- Designated Manager on Duty (MOD) at all times with authority to pause entry, cut off service, or call for support
- Bar staff trained in TIPS (Training for Intervention ProcedureS) or equivalent responsible alcohol service certification
- Door person will be added for private events only

Flow & Layout

- Clear, marked path from entrance to host stand, dining room, restrooms, and emergency exits — no queuing that blocks egress
- Separate waiting area (or outdoor patio queue) kept distinct from walking lanes and exits
- Bar area capacity monitored separately from dining capacity if it functions as a standalone waiting/drinking space

Incident Response

- Written protocol for over-service cutoffs, intoxicated patron removal, and altercation de-escalation
- Direct line/radio contact with Savannah Police Department's downtown foot patrol (common practice for Broughton St/City Market venues)

- Incident log maintained on-site, reviewed regularly by ownership

Crowd Management Plan — Exterior

Sidewalk & Entrance Management

- No queue permitted to block the public sidewalk on Broughton St; host staff or door staff direct waiting guests to designated waiting zones (patio, alcove, or roped area) that keep the pedestrian path clear per city sidewalk-obstruction rules

Peak-Period Staffing

- Coordination with neighboring businesses on shared sidewalk space during major events, since Broughton St crowds tend to move block-to-block

Noise & Dispersal

- Last-call and closing procedures designed to disperse patrons gradually rather than all at once (staggered tabs/checks near closing)
- Staff monitor exterior smoking/waiting areas to prevent loitering or noise complaints affecting neighboring residences/businesses
- Trash and glass cleanup protocol for exterior areas at close, given foot traffic volume

Emergency & Law Enforcement Coordination

- Building exterior kept clear for fire department and emergency access at all times
- Relationship maintained with SPD's Central Precinct (covers downtown/City Market) for coordinated response during high-volume nights
- Exterior security cameras covering entrance and immediate sidewalk frontage, footage retained per standard policy (typically 30 days)
- 16 cameras, under the control of the MOD and Owner.
- MOD: Roberto Leoci: 912-386-9830,
- Owner: Deep Patel: 912-677-2822

Alcohol-Specific Measures (relevant since this address is in the entertainment district)

- No open containers permitted to leave the premises unless within an approved outdoor seating footprint
- Staff trained to identify and prevent "pass-through" drinking (patrons buying drinks and loitering outside)

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

No parking area owned or controlled by owner

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

Entry/Exit Points

- Single primary public entrance on Broughton St frontage, staffed by host/greeter during all business hours to monitor who enters
- Secondary/rear exit (kitchen or emergency door) maintained as exit-only during service, alarmed or monitored to prevent unauthorized entry, per fire code egress requirements
- Doors marked with clear signage: "Entrance," "Exit," "Employees Only," "Restroom Access"

Staff Oversight

- Host stand positioned to have direct sightline to the entrance at all times
- Manager on Duty (MOD) empowered to deny entry (e.g., at capacity, visibly intoxicated individuals, past closing) or request ID for age-restricted alcohol service
- Door/security staff added during peak hours (weekend nights, festivals, holidays) to actively screen entry, check ID for bar service, and manage line formation

Physical & Electronic Measures

- Interior/exterior security cameras covering the entrance, sidewalk frontage, and any rear/service doors, with footage retained (typically 30 days) and available to law enforcement on request
- Rear/service entrance secured with keyed or keypad access limited to employees; not used for public ingress/egress
- "No Re-Entry" or "Must Show Receipt to Re-Enter" policy signage if applicable to prevent uncontrolled in-and-out traffic during bar hours
- Panic button or direct communication line to SPD downtown foot patrol at host stand/bar

Age & ID Verification

- ID checked at door or point of first alcohol order for anyone appearing under 30, per standard TIPS-trained protocol
- Wristband or hand-stamp system optionally used during high-volume events to distinguish verified 21+ patrons

5. Security Staffing.

No Security Staffing

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

Measures and Procedures to Combat Underage Alcohol Consumption

Mandatory ID Verification

- Valid government-issued photo ID (driver's license, state ID, military ID, or passport) required from any patron given the downtown Savannah/City Market location's high volume of college-age and tourist traffic, staff are specifically briefed to expect a higher rate of fake or borrowed IDs and to card without exception
- Every person at a table is carded when the table orders alcohol, not just the one placing the order, preventing an of-age guest from ordering for an underage companion
- Staff check four elements on every ID: photo match to the person, birthdate confirming legal age, expiration date, and physical signs of tampering (font inconsistencies, laminate separation, altered edges)
- Given the downtown Savannah/City Market location's high volume of college-age and tourist traffic, staff are specifically briefed to expect a higher rate of fake or borrowed IDs and to card without exception

Staff Training

- All servers, bartenders, and hosts must complete TIPS (Training for Intervention ProcedureS) or a Georgia-approved equivalent (e.g., ServSafe Alcohol) before serving, with certification records kept on file
- Training specifically covers Georgia fake-ID patterns, refusal scripting, and how to de-escalate if a guest disputes being carded or denied service
- Annual refresher training required and logged

Point-of-Sale Safeguard

- POS system requires staff to confirm age verification (via prompt or ID-scan integration) before any alcoholic item can be entered into an order — the sale cannot be completed without this step

Service Restrictions

- No alcohol delivered to any seat at a mixed-age table unless that specific individual has been personally ID'd and confirmed 21+
- Shareable formats (pitchers, bottles) not placed within reach of unverified or underage guests
- Bar seating during late-night hours restricted to guests who have been carded at entry

Management Oversight

- Manager on Duty conducts periodic floor checks during service to spot-verify compliance
- MOD has final say on any disputed or borderline ID and is required to be reachable/present for staff questions in real time
- Confiscated fake IDs and refused sales are logged in a written incident report; IDs will be confiscated and surrendered to local law enforcement department.

Signage & Policy Documentation

- "We Card" / "Must Be 21 to Purchase or Consume Alcohol" signage posted at the entrance, host stand, and bar per Georgia Department of Revenue Alcohol & Tobacco Division requirements
- Underage-sales policy included in the employee handbook, with signed acknowledgment collected from every new hire during onboarding

Enforcement & Accountability

- Zero-tolerance progressive discipline policy for any employee who serves a minor or fails to check ID, up to and including termination
- Full compliance with Georgia's alcohol service and record-keeping requirements under O.C.G.A. Title 3
- Staff briefed that Georgia DOR and local compliance checks (sting operations) occur periodically, with instructions to card every guest consistently regardless of appearance or how a "customer" presents themselves

Ongoing Monitoring

- Periodic internal self-audits or mystery-shopper checks to confirm ID policy is being followed consistently across shifts

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

Kitchen Fire Prevention (Primary Risk Area)

- Commercial kitchen hood and suppression system (Ansul or equivalent) installed over all cooking equipment, inspected and serviced by a licensed contractor at minimum every 6 months per NFPA 96 and Savannah Fire Department requirements
- Fire extinguishers rated for grease fires (Class K) mounted in the kitchen near cooking lines, plus general-purpose extinguishers (Class ABC) in dining and back-of-house areas, all inspected/tagged annually
- Hood and duct system professionally cleaned on a regular schedule (typically quarterly for high-volume cooking) to prevent grease buildup, with cleaning records retained on-site
- Cooking equipment (fryers, ranges, grills) maintained per manufacturer specs, with regular inspection for gas line integrity, worn components, or malfunctioning thermostats/pilot lights
- Grease trap and exhaust filters cleaned/changed on a set schedule to prevent grease accumulation, a leading cause of restaurant kitchen fires

Electrical Safety

- Electrical systems, wiring, and panels inspected periodically by a licensed electrician; no overloaded circuits or daisy-chained extension cords permitted, especially in the kitchen and bar areas
- Equipment (fryers, dishwashers, walk-in coolers, HVAC) on dedicated circuits sized appropriately for load

- Any equipment showing signs of electrical malfunction (sparking, burning smell, tripped breakers) immediately taken out of service until repaired

Staff Training & Protocols

- All kitchen staff trained on fire suppression system operation, extinguisher use (PASS method), and emergency shutdown procedures for gas and electrical equipment
- Written evacuation plan posted in back-of-house and front-of-house areas, with clearly marked primary and secondary egress routes
- Fire drills conducted periodically (e.g., semi-annually) with staff, including closing-duty checklist review (equipment off, no smoldering materials, trash removed from heat sources)
- Closing manager responsible for a fire-safety walkthrough at close: confirming all burners/fryers off, hood system off, no rags or combustibles left near heat sources

Building & Life Safety Systems

- Fire alarm system and smoke/heat detectors installed and monitored, tested per Savannah Fire Department code requirements
- Emergency lighting and illuminated exit signage maintained and tested regularly (battery backup checked)
- Fire extinguishers, suppression systems, and alarm systems inspected on the schedule required by NFPA and local fire code, with inspection tags/certificates kept current and available for review
- Clear, unobstructed egress paths maintained at all times — no storage, seating, or waiting lines blocking exits or exit corridors, particularly relevant given the venue's downtown foot traffic and possible crowding

Combustible Materials Management

- Trash, cardboard, and packaging stored away from heat sources and removed to exterior dumpsters regularly rather than allowed to accumulate
- Flammable/combustible materials (cleaning chemicals, cooking oil, propane if used) stored per code in designated, ventilated areas away from open flame
- Linens, napkins, and paper goods stored away from stovetops, fryers, and heat-producing equipment

Inspections & Permits

- Annual (or as-required) fire inspection by Savannah Fire Department, with all findings corrected promptly
- Certificate of Occupancy and fire code compliance documentation kept on-site and current
- Any renovations or equipment changes reviewed for fire code compliance before installation

Candles/Open Flame (if used for ambiance)

- If tabletop candles or any open flame are used, contained in approved non-combustible holders, never left unattended near linens or decor, and positioned away from high-traffic areas where they could be knocked over
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.*

Emergency Management, Evacuation, and Coordination with Public Safety

Evacuation Procedures & Staff Training

- Written Emergency Action Plan (EAP) posted in back-of-house and reviewed with all staff during onboarding, covering fire, active threat, severe weather, and medical emergencies
- Primary and secondary evacuation routes clearly marked with illuminated exit signage; routes reviewed with staff so every employee knows at least two ways out of any area of the building
- Evacuation drills conducted periodically (e.g., semi-annually) covering both a full building evacuation and a partial/staged evacuation (e.g., moving guests from bar to dining room away from a kitchen incident)
- Staff trained to prioritize guiding guests to nearest safe exit calmly, without allowing guests to stop for belongings, and to assist guests needing mobility support
- Designated outdoor assembly point away from the building (clear of Broughton St foot/vehicle traffic) where staff account for each other and sweep-check their assigned zones

Assignment of Emergency Duties

Specific roles assigned by shift so responsibilities are clear regardless of who's working:

- **Manager on Duty (MOD):** Overall incident commander — makes the call to evacuate, contacts 911, meets first responders at the door, and gives them building/occupancy information
- **Kitchen Lead/Sous Chef:** Executes emergency shutdown of gas lines, fryers, and cooking equipment; activates suppression system if not automatically triggered; sweeps kitchen and back-of-house for staff
- **Host/Hostess:** Directs guests at the front of house toward exits, holds the door, and keeps the entrance clear for both evacuation and incoming emergency responders
- **Bartender(s):** Sweep the bar area and restrooms (frequently overlooked in evacuations), assist any guests there, and shut down bar equipment if time allows
- **Servers:** Each assigned a section to sweep and guide guests out of during a drill/emergency, then report to MOD at the assembly point to confirm their section is clear
- All staff trained as backups to these roles in case the assigned person is off-shift or unavailable

Fire-Specific Response

- Staff trained to pull fire alarm (if manual pull station present) and call 911 immediately upon confirming fire, before or simultaneous with attempting suppression
- Kitchen staff trained on hood suppression system activation and Class K extinguisher use, but instructed to prioritize evacuation over firefighting if the fire is not immediately controllable
- No staff member expected or permitted to fight a fire beyond a small, containable, incipient-stage fire

Medical Emergencies

- At least one staff member per shift (ideally MOD) trained in CPR/First Aid/AED certification through Red Cross or equivalent, with certification tracked and renewed
- First aid kit and AED (if on-site) location known to all staff, checked/stocked regularly
- Staff trained to call 911 immediately for any medical emergency beyond minor first aid (choking, cardiac event, severe allergic reaction, alcohol poisoning) rather than attempting to manage it internally
- Given the restaurant's full-service alcohol operation, staff specifically briefed on recognizing alcohol poisoning and overdose symptoms and instructed not to delay calling EMS out of concern for the guest getting in trouble

Coordination with Police & EMS

- Landline or clearly known address/cross-streets posted at the host stand and kitchen pass so any staff member can quickly give 911 dispatch accurate location information.
- MOD or designated staff member meets first responders at the entrance to direct them to the incident location inside and provide occupancy/headcount information
- Direct relationship maintained with Savannah Police Department's downtown foot patrol/Central Precinct, given the venue's location in the City Market entertainment district — officers are often already nearby during peak hours
- Radio or phone contact protocol with neighboring venues/City Market security (if applicable) for coordinated response during large-scale incidents affecting multiple businesses on the block
- Incident report completed after any emergency requiring police, fire, or EMS response, retained on file and reviewed by ownership/management for procedure improvements

Severe Weather / Other Emergencies

- Staff briefed on shelter-in-place procedures for severe weather (tornado warnings, etc.), including designated interior area away from windows
- Active threat protocol (Run-Hide-Fight framework) covered in staff training given the venue's downtown, high-foot-traffic environment

Communication Systems

- Staff phones/radios charged and accessible during all shifts
- Emergency contact list (utility shutoff contacts, ownership, SPD non-emergency line, poison control) posted in the office/back-of-house

- Guests notified via calm, direct verbal instruction during an evacuation — no reliance on PA systems alone, since staff-guided evacuation is more reliable in a full-service dining environment
9. *Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.*

Admission Policy

- As a full-service restaurant, individuals under 21 (including families with children) are permitted to enter and dine in designated dining areas
- Entry to any area functioning primarily as a bar/lounge, or during designated late-night bar-service hours, is restricted based on house policy and clearly communicated via signage

Identification & Marking System

- Every guest ordering alcohol is ID'd at the point of first order, per the establishment's underage-prevention policy
- Upon verification of age 21+, guest is issued a **visible wristband** (distinct color, changed periodically/nightly to prevent reuse or counterfeiting) marking them as verified to purchase alcohol
- Wristband color changed on a rotating schedule (e.g., different color each night or shift) so an old or borrowed wristband from a prior visit cannot be reused to bypass ID checks
- Bartenders and servers trained to visually confirm a wristband **before** serving any alcoholic beverage, in addition to the initial ID check — wristband alone is a visual aid, not a substitute for staff vigilance
- Guests without a wristband are re-carded before any alcohol service, even if a server believes they recognize the guest from earlier in the shift

Alternative/Supplementary Measures

- Table-side marking: server notes verified ages on the table's order ticket or POS system (table flagged in POS as "21+ verified" for that visit) so any server covering the table can confirm status without re-carding unnecessarily, while still requiring a wristband check
- For larger parties or group reservations, host staff pre-flag known age composition where relevant (e.g., a party that includes minors) so serving staff are alerted to check status individual-by-individual rather than assuming the whole table is of age
- Hand stamps used as a secondary/backup option to wristbands during high-volume events if wristband supply is exhausted, with the same rotating-design principle to prevent reuse

Bar Area Specific Controls

- Guests seated at the bar top itself (as opposed to dining tables) are ID'd at the point of being seated, given the bar area's closer association with alcohol service

- During late-night hours when the space shifts toward bar-service emphasis, entry to the bar area specifically may be restricted to 21+ patrons only, with door/host staff checking ID and issuing wristbands at that transition point

Staff Accountability

- Staff trained that visible age-distinction tools (wristbands, hand stamps, POS flags) are aids, not replacements for direct ID verification at time of sale
- Manager on Duty spot-checks during service to confirm wristband/marketing system is being used consistently and that staff aren't relying on marking alone without having personally verified ID

Name/Title: Depp Ratty / manager Date: 8/26/26

Investigator Name: C. J. [Signature] Date: 8/25/26