Safety Plan Form

Name: Jamie Durrence

Establishment: SELA

Address: 250 Bull Street, Savannah, GA 31401

Date: 10/22/2026

1. *Identification of days and hours of operation.*
   What days of the week is your business open?
   SELA is open seven days a week.
   For each day, what time is your business open?
   SELA is open from 11:00 a.m. to 11:00 p.m. every day. From 11:00 a.m. to 4:00 p.m., SELA runs a grab-and-go operation, and from 4:00 p.m. to 11:00 p.m. it operates as a full-service restaurant. The grab-and-go operation continues until close. The same safety, security, and ID procedures described in this plan apply during all business hours. SELA does not have a late-night or bar-only period.
2. *Specific measures and procedures to address crowd management, both within and outside the premises.*
   How do you make sure crowds inside your establishment remain orderly?
   SELA is a full-service restaurant with seating for fewer than 50 guests, and the bar and dining room share one room. Full-service guests are greeted and seated by the host, and grab-and-go guests are served at the grab-and-go counter by staff. The host and the MOD manage the number of people inside so the restaurant never goes over its posted occupancy. A Manager on Duty (MOD) is on site whenever the restaurant is open. The MOD watches the room, deals with any guest who becomes disruptive, and makes sure staff do not serve guests who appear intoxicated. SELA has no live music, DJ, or other entertainment.
   How do you ensure crowds outside (i.e. lines, smokers, etc.) your establishment remain orderly?
   SELA does not normally have lines outside. Guests waiting for a table are managed by the host. The outdoor tables in front of the restaurant are served by our staff and watched by the host and the MOD. Staff ask anyone who steps outside to smoke to stay clear of the entrance and keep the sidewalk open for pedestrians.
   Do you have any "No Loitering" signs? If so, how many do you have and where are they?
   No. SELA is a restaurant, not a bar, and loitering should not been an issue. The host and the MOD watch the entrance and the outdoor tables, ask anyone loitering to move along, and contact the Savannah Police Department if needed.

Do you have any cameras? If so, how many do you have and where are they? Who has access to the footage? What are their names and contact details?

Yes. SELA has more than eight security cameras covering all areas of the restaurant, including the front of house (dining room and bar), the back of house (kitchen and storage), and the outside of the restaurant. The Manager on Duty can view the cameras during service. For access to recorded footage, contact Jamie Durrence, Managing Partner, 912-247-1133, jamie@daniel-reed.com.

Do you have a cover charge? Is it all day or at certain times or days?

No. SELA does not charge a cover at any time.

Do you have a transitional period where you operate differently?

SELA opens full-service dining at 4:00 p.m., in addition to the grab-and-go operation that runs from 11:00 a.m. until close. Other than the style of service, nothing changes: there is no cover charge, no live entertainment, no change to a bar or late-night format, and no door person. The same procedures in this plan, including ID checks for anyone ordering alcohol, apply all day.

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

   Where do your patrons park when they're at your establishment?

   SELA does not own or control any parking areas. Guests use public street parking.

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

   How does your establishment control who comes in and out of the premises?

   SELA has two guest entrances, both on Bull Street, and no back door: the main restaurant entrance and a separate entrance for the grab-and-go operation. Everyone enters and leaves through one of these two entrances. At the main entrance, the host stand is at the door and the host greets and seats every full-service guest. The grab-and-go entrance opens to the grab-and-go counter, where staff serve every guest who comes in and can see the door. Both entrances are covered by security cameras, and the MOD is responsible for the premises at all times while we are open.

   How does your establishment control who uses the parking area?

   Not applicable. SELA does not own or control any parking.

5. *Security Staffing.*

   Do you use security guards? If so, how many? How often do you use them? Are they trained in-house or are they hired through a third-party company? Do you employ off-duty Savannah Police Department officers?

   No. SELA does not use security guards or off-duty Savannah Police Department officers. Because SELA is a full-service restaurant seating fewer than 50 guests with no entertainment or late-night service, security is handled by the host and managers. A Manager on Duty is present during all business hours, 11:00 a.m. to 11:00 p.m., seven days a week, and is responsible for safety and security. Any situation that staff cannot safely resolve is reported to the Savannah Police Department by calling 911.

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

   What does the establishment do to ensure that individuals under the age of 21 are not allowed to buy or consume alcohol?

   Every guest who orders alcohol must show a valid government-issued photo ID before the drink is served, whatever their apparent age. Servers check ID at the table and bartenders check ID at the bar, and the same check applies to grab-and-go orders. Accepted IDs are a valid driver's license, state ID card, passport, or military ID. Expired, altered, or unreadable IDs are refused. Alcoholic drinks are served only to the guest whose ID was checked, and staff will not serve a drink they believe is being bought for someone under 21. All servers and bartenders are trained on these procedures when hired, and the MOD backs up any staff member who refuses service.

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

   What is being done at your location to help ensure there are no accidental fires?

   The kitchen cooking line is protected by a hood fire-suppression system over the cooking equipment. Fire extinguishers are placed in the front and back of house and are kept inspected and serviced. Exits are clearly marked with exit signs and kept clear of obstructions at all times, and the fire safety and exit plan is posted. Smoking is not permitted inside the restaurant. The MOD checks the kitchen, equipment, and exits when opening and closing each day.

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 the event of an emergency, how is your staff trained to evacuate?

   All staff are trained on SELA's fire safety and exit plan when hired. In an emergency, staff calmly direct guests out through the nearest marked exit (the main entrance or the grab-and-go entrance) to a meeting point away from the building, and no one goes back inside until emergency personnel say it is safe.

   Do certain employees have certain duties during emergencies?

   Yes. The Manager on Duty is in charge during any emergency. The MOD calls 911, directs the evacuation, and makes sure everyone is accounted for. The host and servers guide guests out and check the dining room, bar, and restrooms. Kitchen staff turn off cooking equipment if it is safe to do so.

   How does your establishment contact and work with police and EMS during an emergency?

   The MOD calls 911 and gives the address, 250 Bull Street, and the nature of the emergency. The MOD meets police, fire, or EMS at the front entrance, gives them information, and follows their instructions. A first aid kit is kept on site for minor

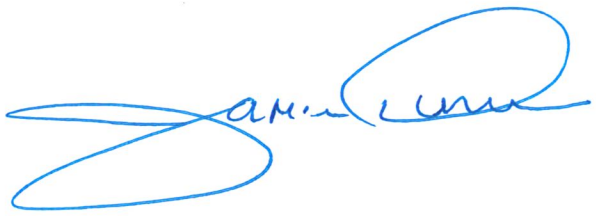
injuries, and staff call 911 for any serious medical emergency. Camera footage is made available to the Savannah Police Department on request.

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

   Does your establishment allow individuals under 21 years of age to enter? If so, how does your establishment identify and distinguish those 21 years of age and older from those 20 years of age and under?

   Yes. SELA is a full-service restaurant, and guests under 21 are welcome to dine. We do not use wristbands or hand stamps. Instead, every guest who orders alcohol is asked for valid photo ID by their server at the table or by the bartender at the bar before any alcohol is served. Drinks are served directly to the guest who was checked, and servers watch their tables to make sure alcohol is not passed to anyone under 21.

I will follow the guidelines of the ordinance.



10/26/2026