

Coop De Ville

301 Passage Way unit B101, Savannah GA, 31401

Security Plan

February 6th, 2026

1. **Identification of days and hours of operation:** *What days of the week is your business open? For each day, what time is your business open?*

Sunday to Thursday	5 p.m. to 11:00 p.m.
Friday and Saturday	5 p.m. to 12:00 a.m.

2. **Specific measures and procedures to address crowd management both inside and outside the premise.**

- a. *How do you make sure crowds inside your establishment remain orderly? How do you ensure crowds outside (i.e., lines, smokers, etc.) your establishment remain orderly?*

For each dinner shift, during which guests are seated by a host, we have at least one (1) host and at least one (1) manager on the floor. Therefore, the floor is monitored for crowd management during each shift.

In addition, we have a waiting system to alert guests via text message when their table is ready during dinner shifts. Guests may wait inside the restaurant at the bar or also wait outside.

We also have a camera system to monitor areas both inside and outside the restaurant.

- b. *Do you have no loitering signs, and if so, how many and where?*

No, we do not have any no loitering signs.

- c. *Do you have 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, we will have cameras inside and outside of the restaurant. The manager, James Ciminillo, 814-386-3231

- d. *Do you have a cover charge? Is it all day or at certain times of the day*

No

- e. *Do you have a transitional period where you operate differently? (Cover charge at the door starts, menu changes or kitchen closes, live entertainment starts, door person stops letting in under 21)*

No

3. **Identification of any parking areas owned or controlled by establishment:** *Where do your customers/patrons park when they're at your establishment?*

We do not own or control any parking areas for the restaurant. Guests may use street or garage parking.

4. **Means of controlling access to the premises and parking area:** *How does your establishment control who comes in and out of your establishment? How do you control who uses your parking areas.*

Guests enter the restaurant through the front door. For each shift, the front door is monitored by the host, and/or the manager on the floor.

We do not own or control any parking areas for the restaurant. Guests may use street or garage parking.

5. **Security Staffing:** *Do you use security guards? If so, how many? How often do you use them? Were they trained "in house" or by a company? If they were trained by a company, provide the name(s). Do you employ off-duty SPD officers? If so, how many and how often?*

We do not use any security guards.

6. **Specific measures and procedures to combat underage consumption of alcohol beverages.** *What does the establishment do to ensure that individuals under the age of 21 are not allowed to buy or consumer alcohol? Be as specific as possible.*

We train our staff to request identification from all guests who order an alcoholic beverage and appear to be under the age of 40 and then ensure the date of birth on the identification demonstrates the age of 21 or older.

7. **Measures and procedures to combat the risk of fire:** *What is being done at your location to help ensure there are no accidental fires?*

We have manual fire extinguishers throughout the restaurant and a fire suppression system in the kitchen. In addition, we have multiple exit doors throughout the restaurant that are clearly marked as such. Our staff is also trained with respect to the foregoing.

8. **Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety:** *In the event of an emergency, how is your staff trained to evacuate patrons? Do certain employees have certain duties during emergencies? How does your establishment contact/work with police and EMS during an emergency?*

Our staff are trained to direct guests to the clearly marked exit doors located throughout the restaurant in the event an evacuation is required. In the event of a fire, we have manual fire extinguishers throughout the restaurant and a fire suppression system in the kitchen. Managers are ultimately responsible for (1) the safety of other staff and guests and (2) contacting emergency and/or non-emergency services, depending on the nature of the emergency.

9. **Where applicable, discussion of measures the licensee will undertake to visible distinguish between patrons under and over 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? Be specific about your measures taken.*

Not applicable