


31 AUGUST 2022

Security Plan

The Montgomery Savannah LLC, DBA "The Montgomery", 1006 E Broad Street,
Savannah GA 31401

Connor Schofield – Owner and Proprietor, 9126592190

August 19, 2026

1) Identification of days and hours of operation:

Monday – 11am to 11pm

Tuesday – 11am to 11pm

Wednesday – 11am to 11pm

Thursday – 11am to 11pm

Friday – 11am to 1am

Saturday – 7am to 1am

Sunday – 7am to 11pm (11am-11pm alcohol sales)

2) Specific measures and procedures to address crowd management both inside and outside the premise: Since we are a neighborhood restaurant of 1800 square feet, we do not anticipate large crowds. Since the entrance on Broad Street faces residences, we will ask that smokers use the sidewalk along Waldburg to smoke. The patio will be enclosed with a privacy fence and other measures to reduce light and noise. We also have 2 decibel meters that the staff and sound engineer use consistently to ensure we are at or below the 50-55 decibel threshold for exterior amplified sound.

There are 3 cameras outside on the East, North, and West walls, and 6 cameras inside 3 that face the exit doors and 3 that capture the interior spaces. Access and control of the system is Connor Schofield, 9126592190, and Siran Watt, 6789369778. The camera footage will be stored for 4 weeks.

When the customer enters, it will be through the front door on East Broad. They will be seated at the bar or tables, and orders will be taken by staff at the bar or tableside and delivered to the bar or tables by staff. Once finished, customers will pay their server and exit onto East Broad Street, out the door they entered on the West side of the building.

3) Identification of any parking areas owned or controlled by the licensee: All parking options are public. The business does not have private parking. We will ask that they use the plentiful on-street parking along the eastern curb of E Broad from Park Ave to Waldburg. We will also utilize on-street parking along Waldburg east of E Broad. The owner lives 8 minutes away, and will be riding a bike.

4) Means of controlling access to the premises and parking area: We are an 1800 square foot bar with 2 points of egress for patrons and 1 point of egress of staff only, for a total of 3 points of egress. At 9pm on Fridays and Saturdays we will have a person strictly at the door who will check ID's and ensure the smooth flow of patrons through the doors. The door person will be 21 years of age or older. We are not required to have off-street parking and so we will not need to manage it.

5) Security Staffing: Employees will be trained to deescalate and disengage from dangerous actors, to move other staff and patrons to safe areas and to immediately call emergency services in the case of a dangerous situation emerging. When we have door staff to check the ID's of patrons on Friday and Saturday, they will have their bar card and some form of identification as to their role as door staff. Door staff will be security and will receive training inhouse.

6) Measures used to combat underage consumption of alcoholic beverages: All staff will be REQUIRED to obtain their bar card. As a local, neighborhood-style establishment, it is our goal to ensure that patrons arrive and leave safely and do not pose a risk to themselves or to those around them. Staff will be encouraged to check IDs a second time or ask a supervisor if they are unsure as to the validity of the ID or if they feel the patron is not the individual on the ID. If we are unsure, that individual will be refused access to the premises. Other staff will be informed not to serve said patron using a table and a seat numbering chart in the POS to identify the potentially underage patron.

We will reach out to several distributors to obtain a digital Age-Of-Purchase wall calendar. It will have the date that indicates the birthdate of a person on that day will have turned 21. This way, if a server or bartender is unsure, they can look at this calendar and they will know that if the birthdate on the ID/license is BEFORE the date on the calendar, the individual is 21. If the birthday is AFTER the date on the calendar, they will know the individual is NOT 21. We also advise staff to use the mnemonic of "Today's Date Minus One": i.e. whatever day it is currently, subtract 21 years from the current year (2024) and then subtract 1 day from today's date. For example, today is June 4th, 2026. A person born on June 3rd, 2005 is of appropriate age to purchase alcohol.

7) Measures used to distinguish between patrons who are over and under the age of 21, where applicable: As a neighborhood restaurant with a bar patrons under the age of

21 will be allowed. After 9pm on Friday and Saturday, we will shift to becoming a gathering place for local professionals and adult residents of the neighborhood, and all IDs will be checked by staff and the age of entry will be 21.

8) Measures and procedures to combat the risk of fire: We are an 1800 square foot bar with 2 points of egress for patrons and 1 point of egress of staff only, for a total of 3 points of egress. The kitchen will have a hood and fire suppression system, and the dining room will have readily visible and available fire extinguishers (4 to be exact, all are checked quarterly by the same company that manages the fire suppression system in our vent hood). The exterior walls are brick and the floors in the building are concrete, and fire-resistant closed-cell foam insulation will be used throughout the structure. In the case of fire, staff will be trained to immediately evacuate the building and call EMS. Fire extinguishers are located at the East and West side of the building near the exit doors as well as the North side service only exit door in the kitchen.

9) Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety: Since we are a small building with many different potential exits, in the case of emergency that makes the interior of the building unsafe, the safest tactic is to evacuate the premises. This will be in a safety training binder that will be available to staff and management for reference at all times. Staff will be instructed to contact EMS first in all emergencies, and then to make the scene as safe as possible for guests, other staff and themselves. In the case of an incident, the shift manager or lead bartender will be responsible for writing a post-facto incident report that will be shared with EMS and the appropriate authorities. In the case of minor incidents, we have a nightly shift report sheet that staff fill out every night and make note of any incidents that may have occurred on shift.