

# Safety Plan Form

Name: Pranav Patel

Establishment: The Taco Stache – Chatham Pkwy

Address: 940 Chatham Center Drive, Suite 102, Savannah, GA 31405

Date: 6/5/2026

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

Our business is open 7 days a week besides Thanksgiving and Christmas Day. Our hours of operation are Sunday – Thursday: 11:00AM – 9:00PM, and Friday – Saturday 11:00Am – 10:00PM.

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

To help with crowd control, we have a designated waiting area inside the restaurant for patrons waiting to be seated. We always have a host on duty that controls guest flow, as well as the waiting list. We use a technology called Toast Tables that helps manage all of this flow and communicates with guests who are waiting for a table. We always have a manager on duty to assist with crowd control and we post all phone numbers for emergency services if anything ever escalates. All managers are trained internally for crowd control management by upper management and our company standard operating procedures. We have 16 security cameras throughout our interior and exterior parts of the restaurant. See attached diagram for camera locations. All management and upper management has access to the cameras. The following can always assist with camera footage:

Pranav Patel – 912-484-2588 – [Pranav@2vconcepts.com](mailto:Pranav@2vconcepts.com)

James Quinn – 912-678-7501 - [James@2vconcepts.com](mailto:James@2vconcepts.com)

Hoss Czup – 330-931-8623 - [Hoss@2vconcepts.com](mailto:Hoss@2vconcepts.com)

Tracy Page – 607-343-1367 - [tracy@2vconcepts.com](mailto:tracy@2vconcepts.com)

We do not have a cover charge to enter our restaurant and we do not change our service at any point during operation.

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

We are part of a 2-unit retail center and have a dedicated parking lot with over 60 spaces. We also have 3 handicap accessible parking spaces located in front of the building.

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

There are 2 points of entry into the parking area and only one entrance into our restaurant, via the front door. We control all access into the restaurant via this front door. We have security cameras on every entrance and exit into our restaurant that

gives us full views of the parking lot and all entrances on all sides of the building, including the back of the building. There is an active monitor in the office that shows live footage of the camera views for any manager or staff member to access at any time.

5. *Security Staffing.*

We don't require security for day to day operations but we have access to local police contacts and accredited security companies if ever in need.

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

Our company has a strict and firm policy of no ID, no alcohol served, regardless of age appearance. Our staff is trained on how to properly read and identify any government issued IDs, as well as the year anyone turning of age was born as of that day they are working. This serves as a quick reminder of the target date for someone aged 21 and up. Our staff is also trained to alert a manager if they feel uncomfortable with the look or quality/type of ID provided, in which a manager will perform their own series of checks to ensure it is indeed a real id. This includes searching online for out of state driver services websites to look for identifying security measures specific to that state's driver's license, as well as calling our local police department to confirm the ID is real. If there is any doubt, we will refuse to serve.

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

We train all kitchen staff on fire safety measures when it comes to cooking equipment. We also walk our entire staff through a quick fire safety training, which included identifying potential electrical fire hazards, in addition to the location of every fire extinguisher on property and where to find instructions on how to use them. Every staff member is trained to call 911 in the event of any fire or emergency, regardless if it was extinguished or not. We have 2 total and the locations of fire extinguishers are as follows: 1 by the back door in the kitchen and one by the front door of the restaurant entrance. We also have a hood system for the cook line with a built in, automatic fire suppression system.

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.*

Our employee handbook outlines emergency scenario training and we do a new employee orientation with every single person that is hired at our business. It is part of every single training program and is the first thing they are educated on. We walk them through how to call, assist and flag down emergency personnel trying to get to our location. They are also instructed to work as a team and have different team members perform different tasks. An example being, one or more employees is dealing directly with the emergency situation while another calls 911 and another is out in front of the

business trying to flag down emergency vehicles and assist them with entering the building and informing them of the details of the situation. Each team member knows every exit in our building and are trained to assist all patrons to the nearest one in case of an emergency. We ensure no points of exit or entry are obstructed at any time. We run a strict protocol for this and team members found violating these rules are written up or terminated for multiple offenses.

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

We are a family friendly restaurant, so we allow guests of all ages to enter and dine at our restaurant. We do not allow anyone under the age of 21 to sit at our bar. Since we run a strict no ID no alcohol service rule, we do not have to look to visibly distinguish a patron's age. They can look 80 years old and we will refuse to serve unless they furnish a valid ID. This eliminates any gray area and keeps us always compliant. In our industry, we have a revolving door of staff members and constantly training new ones. To counteract any failures, we are very clear and concise in our policies to ensure we leave nothing to interpretation when it comes to the law or the safety of our staff and patrons.

ADJACENT PROPERTY - NOT IN SCOPE

