

Kelly Paslawski 8/18/24

SAFETY PLAN

Name: Kelly Paslawski

Establishment: Vicious Biscuit

Address: 7400 Abercorn Street, Suite 521, Savannah, GA 31406

Date: August 7, 2026

1. Identification of Days and Hours of Operation

Vicious Biscuit will be open seven (7) days per week.

Hours of operation are:

Monday: 7:00 AM – 2:30 PM

Tuesday: 7:00 AM – 2:30 PM

Wednesday: 7:00 AM – 2:30 PM

Thursday: 7:00 AM – 2:30 PM

Friday: 7:00 AM – 2:30 PM

Saturday: 7:00 AM – 2:30 PM

Sunday: 7:00 AM – 2:30 PM *Alcohol sales will begin at 11:00 AM on Sundays

Vicious Biscuit is a fast casual- restaurant primarily focused on breakfast and lunch service. Alcoholic beverages are offered only as an accessory to food service, and the restaurant does not operate during late-night hours. Total alcohol sales traditionally fall between 3-4% of total sales.

2. Specific Measures and Procedures to Address Crowd Management, Both Within and Outside the Premises

The restaurant is approximately 3,480 square feet and is staffed by trained managers and team members during all hours of operation. Management maintains continuous supervision of the dining room and entrance areas to ensure patrons remain orderly and that all guests are seated and served in a safe and efficient manner.

Because Vicious Biscuit operates as a breakfast and lunch restaurant, significant crowding is not anticipated. During peak periods, staff members assist with guest flow, seating, and customer service to prevent congestion at the entrance, host stand, and ordering areas.

Any guests waiting for seating or takeout orders will be directed to designated waiting areas that do not obstruct entrances, exits, sidewalks, or neighboring businesses. Management will monitor outdoor activity and request that guests refrain from congregating unnecessarily outside the premises.

"No Loitering" signage will be posted as appropriate near entrances and common areas of the shopping center.

The restaurant is equipped with a digital video surveillance system consisting of **nine (9) security cameras** strategically positioned throughout the interior and exterior of the premises. A **camera placement plan is attached** with this Safety Plan. All cameras record continuously to a DVR system located in the storage room. Video recordings are retained for approximately **20-30 days**, depending on system storage capacity.

The individual authorized to access the DVR system and surveillance footage is:

LeeAnne Hobbs
(910) 476-9889

Vicious Biscuit does not charge a cover fee, does not host nightclub-style events, and does not have transitional operating periods involving entertainment, age restrictions, or changes in admission policies.

3. Identification of Any Parking Areas Either Owned or Controlled by the Licensee

Patrons park in the shopping center parking lot serving the retail center located at 7400 Abercorn Street. Parking is readily available and designed to accommodate customers of the businesses located within the center.

4. Means of Controlling Access to the Premises and Parking Areas

The restaurant operates through clearly designated public entrances and exits. Employees monitor customer activity throughout business hours.

Video surveillance cameras monitor primary access points and interior areas of the restaurant. Management personnel are present during operating hours and address any safety concerns involving patrons or visitors.

Parking areas are monitored through shopping center lighting, customer activity, and surveillance coverage where available. Management will promptly report suspicious activity to Savannah Police Department when necessary.

5. Security Staffing

Due to the nature of the business and limited daytime operating hours, Vicious Biscuit does not employ dedicated security guards or off-duty law enforcement officers on a routine basis.

Restaurant managers are present during operating hours and are responsible for maintaining order, monitoring customer conduct, and addressing any safety concerns. Should special circumstances arise requiring additional security measures, management will coordinate with qualified security providers or law enforcement as appropriate.

6. Specific Measures and Procedures to Combat Underage Consumption of Alcoholic Beverages

Vicious Biscuit maintains a strict policy prohibiting the sale or service of alcoholic beverages to anyone under twenty-one (21) years of age.

All employees responsible for alcohol service are trained regarding Georgia alcohol laws, acceptable forms of identification, and procedures for verifying age. Employees verify the age of every guest purchasing alcoholic beverages by using the restaurant's **Age of Purchase Calendar** along with a valid government-issued photo identification. If there is any question regarding a guest's age or identification, alcohol service will be refused until age can be positively verified.

Alcoholic beverages will only be served by authorized employees. Any guest unable to provide valid identification demonstrating they are at least twenty-one (21) years of age will be denied alcohol service.

Management regularly monitors compliance with alcohol service policies and will take immediate corrective action if violations are observed.

7. Specific Measures and Procedures to Combat the Risk of Fire

The restaurant is equipped with a fully operational automatic sprinkler system throughout the premises.

The commercial kitchen is equipped with a code-compliant hood and fire suppression system protecting cooking equipment and the cook line. The restaurant is also equipped with **four (4) portable fire extinguishers**, located as follows:

- One (1) at each public exit/entrance door.
- One (1) at kitchen exit door.
- One (1) adjacent to the grill/cook line.

A floor plan showing the locations of all fire extinguishers is attached to this Safety Plan.

Employees receive training regarding fire prevention, proper operation of kitchen equipment, grease management procedures, emergency shutdown procedures, and use of fire extinguishers. Cooking equipment, ventilation systems, and suppression systems are maintained and serviced according to manufacturer recommendations and applicable regulations.

Exit pathways and emergency exits are maintained free of obstruction at all times.

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

All employees receive training regarding emergency response procedures.

In the event of a fire, medical emergency, severe weather event, or other emergency situation, management will immediately contact 911 and follow instructions provided by emergency responders.

Managers are responsible for directing evacuations, assisting guests toward designated exits, accounting for employees when possible, and ensuring emergency access routes remain clear for first responders.

Employees are trained to remain calm, assist guests, notify management of emergency conditions, and evacuate the building when directed.

Management will cooperate fully with Savannah Police Department, Savannah Fire Department, and emergency medical personnel during any emergency response.

9. Discussion of Measures the Licensee Will Undertake to Visibly Distinguish Between Patrons Under and Over the Age of 21

Individuals under the age of 21 are permitted to enter the restaurant and dine with family members or other guests.

Because alcohol service is conducted through direct service by trained staff rather than through a bar environment, employees verify age through government-issued identification before serving alcoholic beverages. Any guest purchasing or consuming alcohol must be at least twenty-one (21) years of age and must present valid identification upon request.

No alcoholic beverages will be served to any person who cannot verify that they are twenty-one (21) years of age or older.