

SECURITY PLAN- SAKURA 88 INC

- 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?

The hour of the operation will be 11:30 am- 9:00 pm from Monday to Saturday and 12:00 noon-9:00 pm on Sunday.

- 2 Specific measures and procedures to address crowd management both inside and outside the premise: 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?

We provide waiting list to the customer and text them when the table is ready. So that people do not need to stay and wait inside the restaurant or outside the restaurant. They just need to come when receive text message.

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

There's parking lot in front of the store, customers will be able to park their cars there.

- 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?

There's front door facilities who control the customer to enter and exit the store. There's no control on my parking areas since this is a public parking area.

- 5 Security Staffing: Do you use Security Guards? If so, how many? How often do you use them? Where they trained "in house" or by a company? If they were trained by a company, provide the name(s). Do you employ Off-Duty SCMPD officers? If so, how many and how often?

No, there's no security guards neither off-duty SCMPD officers.

- 6 Measures used to combat underage consumption of alcoholic beverages: What do you/your employees do to ensure that individuals under that age of 21 are not allowed to buy/consume alcohol at your establishment?

We will check ID when consumer order drinks and make sure only people are 21 or over 21 years old could drink.

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Measures used to distinguish between patrons who are over and under the age of 21, where applicable: Does your establishment allow individuals under 21 to enter? If so, how do you identify people who are 21 and over from those who are under 21 years of age?

Yes. People under 21 are allow to enter, but it's not allowed to drink. We will check ID when consumer order drinks.

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

There's fire control system an fire extinguisher to prevent accidental fires.

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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 patron? Do certain employees have certain duties during emergencies? How does your establishment contact/ work with police and EMS during an emergency?

We will have a training meeting before hiring staff. The front door staff will be evacuate people in the front area. The waitter will be evacuate the customers in the dining area. The chef will be evacuate the kitchen area. We would provide all information to cooperate with police and EMS during an emergency.