

Common Thread Public Security Plan

122 E. 37th Street
Savannah, GA 31401
October 12, 2020

1) Hours of operation: Tuesday -Sunday 5-10pm

2) Crowd Management & Public Safety Concerns:

Common Thread is a fine dining establishment that will include reservation and walk in customers. We will have management inside and out that are trained to keep our patrons orderly. If we have large private events, outside security may be hired to support our management team and staff. We will employ a security strategy that focuses on early identification, isolation, and de-escalation. We will train all staff to notify security of patrons that begin to show signs of a problem. A manager and security staff will take this person aside, so they don't feel like they need to retaliate or get defensive. The patron will be notified that they have been identified as a possible problem and that they need to modify their behavior. This can include cutting off of alcohol, sending some food out on the house, etc. The patron will be informed that should any problematic behavior arise or continue, they will be removed. By addressing a problem before it develops, we can avoid (to the best of our abilities) any physical disturbance. As a family friendly establishment, public safety is our number one concern.

- A) We will have one no loitering sign posted outside the rear corner of the building facing Abercorn Street.
 - B) We have cameras inside and outside. 6 inside 4 outside.
- 3) Parking** - We have three parking spots on our property. Our customers will have access to multiple on street parking spots located within the surrounding blocks of the restaurant.
- 4) Controlling access** - Access will be limited to patrons only, who have reservations or enter as a walk in, if tables are available. Parking access will be monitored by cameras at the front and rear of the building. Customer Parking only signs will be posted.
- 5) Security Staffing** - We will not employ full time security guards. If we host private events that require security support, we will reach out to several reputable security guard services in the area. (Savannah Police Department, DSI Security Services, or Saber Security)
- 6) Checking ID & Controlling Entrance to Underage** - Common Thread will only accept a readily identifiable government-issued identification instrument. All patrons ordering any alcoholic beverage will be required to present proper identification. (A) Staff will calculate the age by doing math in their head. A month and year reminder will be posted near all POS

devices. Managers will be required to update this monthly. Any ID that is suspected to be fake or altered will be turned over to management for presentation to police.

- 7) **Measures used to distinguish patrons who are over and under the age of 21** - Staff will be required to ask for a government issued ID prior to serving any individual with alcohol.
- 8) **Measures and Procedures to combat the risk of fire** - Our staff will be educated and trained on appropriate fire safety measures on how to properly extinguish candles and other fires. All fire safety extinguishers and pulls were installed and will be monitored by JSC Systems. Our kitchen is equipped with a Captive Air Core Fire Suppression system. All staff will be trained and educated on the location and how to effectively use each fire pull and extinguisher throughout the building.
- 9) **Managing Emergencies** - Please see attached Emergency and Fire Safety plan.

Common Thread Emergency and Fire Safety Plan
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- In the event of an emergency or fire, the discoverer of the fire will alert all occupants by operating a fire pull station, which will notify the fire department. The General Manager will also call the Fire Department and delegate a shift-leader to wait at the corner of 37th and Abercorn Street for the first responding "Officer-in-Charge."
- Upon activating the restaurant's fire alarm system, the General Manager, Assistant Manager, Host Staff, and Bar Staff will assist guests to exit doors. All occupants will assemble at a designated evacuation area. Guests will be advised not to try and access any vehicles until the Fire Department Vehicles have arrived and are in place. The Fire Department will then be in control of vehicle departures.
- The major hazards associated with this location are as follows; wood fire cooking area under hood and cooking surfaces, occupant load of customers, and the Heating, Ventilation & Air Conditioning systems on top of containers.
- The General Manager is responsible to employ qualified technicians to have the fire extinguishers, the automatic extinguishing system, the automatic sprinkler system, and the manual and automatic fire and smoke detecting system inspected periodically. Food Truck operators will be required to provide proof of inspection from both a fire inspector and inspection of their propane tanks. Fire extinguishers will be inspected and tested once a year, the automatic extinguishing system will be inspected every six months, the automatic fire sprinkler system will be inspected once a year, and the manual and automatic fire and smoke detection system will be inspected once a year. The hood and ducts will be cleaned and certified every three months. The emergency back-up power for the lighting and exit signs will be tested once a month for 15 minutes and once a year for 90 minutes. The General Manager will keep a log of these tests. A qualified technician will be employed to perform periodic maintenance on the HVAC system.
- FIRE EXTINGUISHERS – The Fire Extinguishers are recertified annually by JSC Systems, 904-737-3512. The General Manager performs a monthly visual check of all units and notes the date on the back of the tag.
- AUTOMATIC EXTINGUISHER SYSTEM – recertified every 6 months
- MANUAL AND AUTOMATIC FIRE & SMOKE DETECTION SYSTEM – inspected and tested by

