

## Security Plan

- 1. What days of the week will your business be open? For each day what time is your business open?** Our business is open for seven days a week. Sunday through Thursday, we are open from 11:00 a.m. to 9:00 p.m. Friday and Saturday, we are open from 11:00 a.m. to 10:00 P.M.
- 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?** All of our front of house employees are trained in maintaining the order inside and outside the restaurant. This was provided through Serving Alcohol Inc, they trained our employees on maintaining order through not allowing the over consumption of alcohol and the diffusing of situations. There is also a linear order system that our hosts are trained on in house to ensure that any lines formed outside do not interfere with the flow of foot traffic.
- 3. Identification of any parking areas owned or controlled by the establishment: Where do your customers/patrons park when they're at your establishment?** There are no parking areas controlled or provided by the establishment. The parking provided by the City of Savannah is generally where our employees and customers park.
- 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?** First, there are no parking areas to control, the city provided parking is where our patrons park. Second, there is always a host/employee present at our front door monitoring who comes and goes.
- 5. Security Staffing: Do you use Security Guards? If so, how many? How often do you use them? Were 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? We rarely use security guards as we are a restaurant, not a bar. The only time we use security is during Saint Patrick's Day. During Saint Patrick's Day, we employ two officers from the sheriff's department to ensure safety.**
- 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? All of the employees that serve alcohol are trained through Serving Alcohol Inc. Through them, our employees were trained on the different facial features and actions used to distinguish between someone who is under age and not. They also are trained on how to check for birthdays on identification as well.**

7. **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?** As we are a restaurant, we obviously allow patrons under the age of 21. Through the training provided by Alcohol Serving, Inc., our employees who serve alcohol are trained to tell the differences between people over the age of 21, and not through identification, facial features and other aspects.
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 are many precautions that we take as a business to prevent things such as fires and any accidental fires as well. All of our employees are trained on how to use the equipment provided by the business. All of our employees know how to use fire extinguishers, hoods and emergency Sprinklers as well.
9. **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 patrons? Do certain employees have certain duties during emergencies? How does your establishment contact/ work with police and EMS during an emergency?** All of our staff is trained in the scenarios in which there needs to be emergency protocol. They are trained on the different exits and different responsibilities as employees on how to evacuate patrons as well as themselves. Different employees have different responsibilities in this situation, depending on what their position is in the restaurant for the day. In this scenario, employees are also trained on how to conduct business with police officers, and first responders in order to ensure the safety of the customer and themselves in the situation.