

Safety Plan Form

Name: Marbled & Fin Savannah

Establishment: Marbled & Fin Savannah

Address: 520 E. Oglethorpe Avenue, Savannah, Georgia 31401

Date: 2/9/2026

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

Monday - Thursday: 4:00pm – 11:00pm; Friday & Saturday: 4:00pm – 11:30pm;

Sunday: 10:00am – 10:00pm

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

The restaurant will be primarily reservations only with designated seating areas which will not exceed capacity. Staff members will be trained to monitor guests. Pathways for guests will be clear from obstruction. Twenty plus (20+) cameras covering the public areas of the restaurant, including all entrances and exits; managers and owners will have access to the footage.

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

No onsite parking; street parking available; dedicated bicycle and moped parking up to twelve on property.

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

Employees will be working on close proximity to all doors when occupied; Managers and owners will have security code access to the alarm system, Blink.

5. *Security Staffing.*

No security will be utilized for the restaurant, but all management and staff will be adequately trained to respond to safety related issues.

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

All staff required to check the identification of all guests ordering alcoholic beverages. All staff will be trained and certified in safe serving practices and will deny service to underage individuals or those failing to produce proper identification. Staff will be required to have ongoing training.

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

All safety and fire codes will be adhered to. Kitchen equipment is constructed with appropriate fire suppression devices and will be cleaned and maintained by staff and manager. The grease trap is located outside of the kitchen and will be serviced by a professional company on a contracted basis. No hazardous materials will be stored on the property.

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.*

Onsite managers will be trained on safety issues and be leaders during crisis management including evacuation, fire suppression, natural disaster, and active shooter protocols. A predetermined meeting point will be established. In the event of fire/chemical emergency, guests will be evacuated off-site at a safe distance and managers will place emergency calls to 9-1-1. In the event of natural disaster, managers will escort all persons inside the building to safety to an interior space with as little exposure to windows as possible. If injuries occur, 9-1-1 will be called. In the event of active shooter, the manager on duty will call 9-1-1 and escort everyone inside to quickly and quietly. In the event of injury and first response needed, the manager on duty will call 9-1-1 and follow instructions given by dispatch. We will aid in the safety of any injured party until medical professionals can arrive.

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

Employees will check identification of all guests who wish to purchase alcoholic beverages and will be trained to accept only valid, government issued identification.