

# Security Plan for The Ordinary Pub

## **1. Hours of Operation:**

Monday - Thursday 4pm - 10pm

Friday - Saturday 10am - 10pm

Sunday - Sunday 10am - 9:30pm

\* Special event hours are subject to change

## **2. Specific measurements and procedures to address crowd management both inside and outside the premise:**

The use of reservations through online partners to ensure we are not over booking our restaurant. We do not implement or encourage lines outside our establishment. When we go on a wait we use an online text messaging system and encourage patrons to visit other Broughton street shops while they wait for their table. In the case that a line does develop our host team steps outside and meters the flow of traffic into the building in an orderly fashion. Smoking is prohibited within 10 feet of the building.

## **3. Identification of any parking areas owned or controlled by establishment:**

We do not own or control any parking spots

## **4. Means of controlling access to the premise and parking area:**

The premise is secured by a monitored alarm system and ten security cameras monitored by Vivant that also feed right to our mobile devices. There are no parking lots.

## **5. Security Staffing:**

There are no staff directly dedicated to security. The safety of our staff will be the responsibility of our management team.

**6. Measures used to combat underage consumption of alcoholic beverages:**

It is the policy of The Ordinary Pub to ID every patron ordering an alcoholic beverage no matter their presumed age.

**7. Measures used to distinguish between patrons who are over and under the age of 21, where applicable:**

Our establishment is a full service restaurant and has no age requirements. It is the policy of The Ordinary Pub to ID every patron ordering an alcoholic beverage. We also carry ID booklets in our establishments and our staff is encouraged that if there is any doubt whatsoever they in list the services of our management team. We also maintain the city required training and permits.

**8. Measures and procedures to combat the risk of fire:**

We do not allow any flaming cocktails to be made. Our building meets and exceeds any and all city & state requirements and has a fire suppression system. All cooking requiring a hooded area is done under a proper hood maintained by Hendrix.

**9. Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety:**

The Ordinary Pub has a detailed emergency exit plan that has been designed by the building owners and approved by the city through our planning process. The emergency pull stations located at each exit as well as under the hood are directly connected to emergency services.