

Security Plan

- 1) Identification of days and hours of operation: What days of the week is your business open? Foreach day what time is your business open?
 - Monday thru Sunday 8:00am 9:00pm
- 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 do have cameras throughout inside and outside.
- 3) Identification of any parking areas owned or controlled by establishment: Where do your customers/patrons park when they're at your establishment?
 - -No parking provided, all customers will utilize City of Savannah parking.
- 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?
 - All incoming guests are monitored by staff and there is no parking.
- 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?
 - -Security provided by Alida hotel.
- 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?
 - No drinks are served, all alcohol sales are verified by ID at time of sale by cashier.
- 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?
 - Yes all ages permitted. If alcohol is purchased, that person and group is checked for ID.
- 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?
- Fire safety plans in place and available, fire extinguishers on each floor, all fire equipment checked and passed by the Fire Marshall yearly.
- 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 patron? Do certain employees have certain duties during emergencies? How does your establishment contact/work with police and EMS during an emergency?
- -Full safety plans included in the Safety Folder. Manager on duty is first to call 911 in any event. Staff and guests are to evacuate in a fire, not to stay behind. Training is yearly and paper copy kept on site. EMS, Police, and Fire Department will be lead and take over upon arrival.