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Vici
340 Martin Luther King Junior Blvd., Savannah, Georgia, 31401 Security Plan

September 26, 2024
1) **Identification of days and hours of operation:** What days of the week is your

business open? For each day what time is your business open?

Wednesday-Saturday – 5pm-11pm

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?

No.
a. Do you have no loitering signs, if so how many, where?
b. Do you have cameras? If so how many? Inside / outside or both?

Yes, I have cameras in 4 positions inside. One above the front entrance/exit pointed at the patio entrance/exit. One in the hallway pointed at the rear exit. One on the liquor cage. One in the dining room.

On the outside, we have 4 cameras. One on the entrance to the patio, one above the cash drawer/back bar area, and two on the main floor.

If things begin to get out of hand, I will use my training to alleviate the situation and solve the issue the best way possible for the particular scenario. If it is something that is out of my control, I have contact numbers for the Savannah Police Department and fire department, that I will refer to immediately. Smoking will not be permitted within the premises.

On the nights that we expect it to be busy, we hire security personnel.

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

Where do your customers/patrons park when they're at your establishment?
I have a dedicated parking lot and also street parking. My customers will refer to Savannah city laws when finding and utilizing parking spaces not in the lot.

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?

a. Examples would be: cameras, security guards, signs, or gates.

I have cameras installed both inside and outside the establishment so that I can be on-top of any situation that arises, and work quickly to solve any problem at hand. For any event that I am expecting higher activity, I will have a security guard present at the front gate entrance. A security gate is installed with key card access required.

All of the alcohol in the storage section will be stored in a locked liquor cage. All of the backbar liquor will be stored on the backbar that will behind the bar with a bartender present. We have cameras on both the backbar, and pointed at the liquor cage. Also, our staff will regularly check the liquor cage to make sure everything is in it's proper place.

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 SPD officers? If so, how many and how often?

Currently I do not have any Security Guards on staff. In the event that I am expecting higher patronage, I will hire a security company (Securitas, G4S etc.) Being a Disabled Veteran, I would seek out Veteran security Guards in the area to be able to provide them with employment or Off-Duty SPD officers. We will gravitate towards SPD Officers.

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?

a. Clearly state how you card customers. Do you have servers calculate the age by doing the math in their head? **OR**

b. Do you have a scanner where you scan the ID and it tells the employee how the subject is? **OR**

c. Do you enter the date of birth in a point of sale and it tells the employee the age of the customer?

The staff will visibly inspect the identification, confirm the date of birth, and do the math on the spot. We will card everybody who comes in and requests an alcoholic beverage. There will be no exceptions to this method. We will use math to calculate their age.

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?

a. Cleary indicate if you have wrist bands/hand stamps or card subjects every time they order a beverage. Is there another type of measure taken to prevent underage sales?

I plan to welcome all age groups in my establishment, however, if they order an alcoholic beverage, they will have to provide proper identification when ordering. On occasions that I am expecting more activity, I will use a tamper-proof wristband or a stamp after their identification and birth date has been verified.

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?
I have fire extinguishers present and readily available. I have exit signs throughout the building that will quickly lead people to safety. Step one is to get everybody out of the establishment and away from the building. Step two is to call the proper authorities (SPD, SFD, EMS) once I verify nobody is inside the building.

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?

In the event of an emergency, staff will prop doors open, and usher patrons out of the danger zone. They will verify no patrons are inside the building, and then close the doors. After triple-check verification (visual, vocal, visual), all of the proper authorities will be contacted. Emergency contacts will be saved in staff work phones to ensure quick response. Staff will communicate with one another to make sure NOBODY enters the building besides the proper authorities.

UPDATED ID CHECK PROTOCOL ADDENDUM:

OBJECTIVE:

In order to increase the effectiveness of our identification process, we will be implementing a few new strategies:

1) Daily Pre-Shift meetings with the front of house sta

Each day before shift begins, we will have a meeting discussing the importance of ID check protocol. To maintain standards, we will remind our staff on a shift-by-shift basis.

2) A label maker sticker on the front of the handheld POS that reminds them to ID everybody.

We will have a label maker printout sticker on the front of our POS handheld systems that says "Check All ID's". This will act as a constant reminder for our staff members.

3) Staff Penalty Policy

All staff members will be made aware of the importance of our addendum and will face suspension if failure to comply occurs.

We also have reached out to our POS provider and are waiting on a meeting with a third party to possibly implement an ID Scan for ordering alcoholic beverages.