



**Squealing Hog Barbecue**  
**206 E. Bay Street**  
**Savannah, GA 31401**

Security Plan – Questions with answers following

Q1) 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?

A1) Hours of operation are Friday, Saturday, Sunday and Monday from 11:00am to 9:00pm

Q2) 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?

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?

\* A2) For crowd control there is a doorman who allows 22 people in the building at one time, security barriers will also be displayed. Outside there will be 15 people on the walkway of 40 feet beyond that they are required to stand on public grounds. We have two signs one at each door of the restaurants, saying "No Loitering." We also have two security cameras outside and 5 inside the restaurant.

Q3) Identification of any parking areas owned or controlled by establishment: Where do you customers/patrons park when they're at your establishment?

A3) There is no parking provided outside of the public parking areas provided by the City of Savannah.

Q4) 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?

A4) We will have an individual at the door checking ID's. We do not have a parking area.

Q5) 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,

\* Mr. Emerick clarified that the doorman will only be utilized during special events such as St. Patrick's Day in the security interview. (WPS)

provide the name(s). Do you employ Off-Duty SPD officers? If so, How many and how often?

A5) We have no security guards, but management on duty is aware of the security plan and will call police if necessary.

Q6) Measures used to combat underage consumption of alcoholic beverages: What do you/your employees do to ensure that individuals under the age of 21 are not allowed to buy/consume alcohol at your establishment? Pick one and Explain it.

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 there you scan the ID and it tells the employee how old 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

A6) Employees have been retrained on the date of which someone will be 21 and they MUST ID everyone who purchases alcohol at The Squealing Hog Barbecue. The date of which someone will be 21 (On or before today's date 2003) is posted.

Q7) 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?

A7) We do allow underaged people in the restaurant because it is primarily a restaurant eating establishment. We check all ID's every time they order an alcoholic beverage.

Q8) Measures and procedures to combat the risk of fire: What is being done at your location to help ensure there are no accidental fires?

A8) Our equipment is self-contained, each having it's own Ansul system.

Q9) 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?

Q9) As far as accidents are concerned, we have fire extinguishers located throughout the restaurants. One in the front house, one in the back of the house and one in the grill area. We also use safety yellow wet floor signs to highlight any

possible hazard to avoid accidental falls. We also have fire evacuation routes showing which doors to use and not to use.