

Name of Business: Garden Square
2400 Bull Street, Suite 6, Savannah, GA 31401

Security/Operations Plan

1. Identification of Days and Hours of Operation:

Sunday – Thursday:

-No outdoor seating after 10:00pm

Friday:

-No outdoor seating after 12:00 midnight

Saturday:

-No outdoor seating after 12:00 midnight

Wednesday: 4:00pm-11:00pm

Thursday: 4:00pm-11:00pm

Friday: 10:00am – 11:00pm

Saturday: 10:00am – 11:00pm

Sunday: 10:00am – 10:00pm

2. Specific Measures to Address Crowd Management Inside and Outside Premises:

Garden Square's will be a restaurant with designated seating areas and seating will not exceed capacity. Staff members will monitor guests. Pathways for guests will be clear from obstruction.

3. Parking Areas owned or controlled by the company:

A parking area is provided by the landlord across the street from the restaurant.

4. Means of Controlling access to the premises and parking area:

For the restaurant, employees will be working the floor in close proximity to all doors. For the parking area, parking signage and landlord control parking access. Managers and Owner 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. Measures used to combat underage consumption of alcoholic beverages:

All staff will be required to check the identification of all guests ordering alcoholic beverages, no matter the apparent age. 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, as required.

7. Measures to Distinguish Patrons over/under 21:

Employees will be trained to check the identification of all guests in the restaurant, prior to serving any alcoholic beverage and will be trained to accept only valid, government issued identification.

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

All safety and fire codes will be met. The kitchen will be newly constructed with appropriate fire suppression devices. No grill or fryer will be installed so the lack of a hood and ansil system is appropriate for Garden Square. Kitchen equipment will be cleaned and maintained by appropriate staff. The sprinkler system on-site will be regularly inspected and fire extinguishers to be located on site. There will be a grease trap located in the back of the kitchen and serviced by a professional company.

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

We will train onsite managers for all safety issues and they will be the lead contact on site who deals with law enforcement professionals. This will include evacuation and fire suppression protocols, natural disaster protocols, active shooter protocols and first response protocols with injuries . Staff will also be trained and prepared to deal with emergency situations.

In the event of a fire/chemical emergency guests will be evacuated off-site, at a safe distance, and managers will place emergency calls to 911.

In the event of a natural disaster, managers will see all persons inside the building to safety in an interior space with as little exposure to windows as possible. If any one experiences physical harm 911 will be called.

In the event of an active shooter the manager on duty will call 911 and escort everyone inside to safety quickly and quietly. Locking the door behind and shading any and all windows as quickly as possible. Guest and Staff Safety is first priority.

In the event of injury and first response needed the manager on duty will call 911 and follow all instructions given by dispatch. We will aid in the safety of any injured party until medical professionals can arrive.