

Safety Plan Form

Name: Bloc Between LLC d/b/a Honky Tonk South

Establishment: Honky Tonk South

Address: 311 W Congress St

Date: 9/1/2025

1. *Identification of days and hours of operation.*

Mon-Sat 11am-3am, Sun 11am-2am

2. *Specific measures and procedures to address crowd management, both within and outside the premises.*

a) There will be host(s) at the door carding patrons and keeping an accurate count of capacity at times when there is a reasonable expectation we may reach capacity by 9:00 each night.

b) Hosts will coordinate smooth entry and exit of all patrons.

c) Hosts will also coordinate and orderly line when appropriate.

d) Hosts will ensure that the exit is kept clear.

e) Hosts are stationed inside as well during busy hours in strategic vantage points around the room as well as rotate through the space.

f) Hosts can be identified by bright yellow security lanyards and/or staff shirts.

3. *Identification of any parking areas either owned or controlled by the licensee.*

There are no associated parking areas

4. *Means of controlling access to the premises and parking areas.*

The hosts will be stationed at the entry door to greet and coordinate legal access to anyone who wishes to enter the premises after 8pm on weekdays and all day on weekends. There is another door that is only for emergency egress and not for entry.

5. *Security Staffing.*

Host staff is trained in-house according to our company guidelines and each hire is provided a copy of our employee handbook containing and outlining those policies. They will be on staff from 8:00 each night. There will be no security staff.

6. *Specific measures and procedures to combat underage consumption of alcoholic beverages.*

1. First and foremost, outside beverages will not be allowed. Any and everyone who enters after 8pm or orders alcohol before 8pm will be carded by their server or bartender who has undergone responsible vending training and is certified to the city's standards (could be but is not limited to TIPS training). Hosts, bartenders, and servers are all capable of doing the basic mental math to ensure the person is 21 by reading their ID. Bartenders are always encouraged to card for a second time, anyone they feel may be questionable.

7. *Specific measures and procedures to combat the risk of fire.*

All standard and approved procedures are followed in the kitchen and all employees training overseen by our safe practices-certified manager. We have a hood system in the kitchen that Pye Barker inspects along with the fire suppression system associated with the hood, and the fire marshal performs a yearly inspection. There are also fire extinguishers readily available as per code and each employee is trained on their use as per the requirements of the Savannah Fire Marshall.

8. *Discussion of matters related to managing emergencies, including fire, evacuation tactics, assignment of specific emergency management duties to personnel, coordination with public safety officers and emergency medical matters.*

While every precautionary step possible is taken to prevent emergency scenarios, it is a reality that an emergency may still present at any time. A first aid kit is readily available as well as a phone to call for help in a situation requiring professional help. Staff will immediately alert management to any situation at which point management will assess the situation and control it as needed. This can include anything from a simple band aid and helping hand to an ambulance call and clearing the building. Turning the lights up and stopping the music allows a manager to get the restaurant's attention if needed and have employees begin evacuation. Again, we do have fire extinguishers in the case of fire. In the event that something were to occur that required an evacuation, staff will evacuate patrons through the two egresses out of the front and rear of the building and across the corresponding streets. Management will be last to leave the building ensuring that everyone is safe and will communicate with emergency service personnel as needed.

9. *Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.*

All ages are welcome in our restaurant before 8pm, and we change to 21 plus after 9pm (after 8pm no entry is permitted under 21 and by 9pm all under 21 must have exited the building). Each server or bartender will identify anyone over 21 by carding anyone who orders alcohol before 9pm and host staff will card anyone entering the building after 8pm. Bartenders are always encouraged to card for a second time, anyone they feel may be questionable.