

Safety Plan Form

Name: Wenjing Wang

Establishment: Hana Sushi & Seafood

Address: 11108 Abercorn St. Savannah, GA 31419

Date: 10/1/2025

1. *Identification of days and hours of operation.*
The business will open 7 days per week. Hours of operation will be 11 am-10 pm, Sunday through Thursday. And 11 am-11 pm, Friday-Saturday.
2. *Specific measures and procedures to address crowd management, both within and outside the premises.*
We make sure crowds inside and outside of our restaurant are well managed and orderly by our training management and staff. Limiting alcoholic beverages sold per person and having clear displays cost and policy. There are 7 cameras inside the restaurant and 3 cameras outside. 7 days footage cycle. Contact Tom (646) 549-7002. A No Loitering sign by front door.
3. *Identification of any parking areas either owned or controlled by the licensee.*
The restaurant has designated parking outside our building.
4. *Means of controlling access to the premises and parking areas.*
There are main entrance door and other 3 side doors for emergency exit. Parking lot for our customers only. Our host will greeting our customers and leading them to seat the table.
5. *Security Staffing.*
No security guard or security staff will be necessary as it is a restaurant.
6. *Specific measures and procedures to combat underage consumption of alcoholic beverages.*
All staff will be required to have their server training permit and they will all be taught to properly check ID'S by mental math. Management will also assist to make sure no underage drinking occurs on premises.
7. *Specific measures and procedures to combat the risk of fire.*
There will be no smoking or open flame permitted inside of the restaurant and all staff will be trained on proper use of cooking equipment. There are 2 fire extinguishers in kitchen wall, 2 others in dining room wall. Cleaned kitchen cooking equipment and turn it off before we close and checked by management staff.

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.*

In the event of emergency, management are trained to calmly and quickly alert staff and guests to the type of emergency and begin evacuation or emergency protocols for whatever the situation may be. For fire evacuation will be done through whichever exit is the safest. Evacuation customer orderly as fast as possible, check whole restaurant including restrooms. Call fire department asap.

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

People under 21 is allowed to enter, because this is a restaurant.