



520 Wings Express • 1104 East 36th St • Savannah
GA

1. **Risk Assessment**

- **Identify Hazards**: Evaluate potential risks such as fire, foodborne illnesses, slips and falls, and security threats.
- **Analyze Risks**: Determine the likelihood and potential impact of each hazard.

2. **Emergency Procedures**

- **Emergency Contacts**: Compile a list of emergency contacts including local police, fire department, and medical services.
- **Evacuation Plan**: Develop clear evacuation routes and procedures. Ensure all staff are trained on these routes.
- **Drills**: Conduct regular emergency drills (fire, severe weather, etc.) to ensure staff are prepared.

3. **Food Safety Protocols**

- **Safe Food Handling**: Implement strict food safety guidelines including proper cooking temperatures, storage practices, and cross-contamination prevention.
- **Staff Training**: Regularly train employees on food safety practices and hygiene.
- **Inspections**: Schedule routine inspections of food storage areas and kitchen equipment.

4. **Health and Hygiene Standards**

- **Employee Hygiene**: Enforce hand washing, glove usage, and cleanliness among staff.
- **Illness Reporting**: Develop a system for employees to report illness and ensure they stay home when sick.
- **Cleaning Protocols**: Maintain a regular cleaning schedule for dining areas, restrooms, and kitchens.

5. **Security Measures**

- **Surveillance**: Install security cameras in strategic locations.
- **Staff Training**: Train staff to recognize and respond to suspicious behavior or potential threats.

- **Incident Reporting**: Establish a protocol for reporting and documenting incidents.

6. **Fire Safety**

- **Fire Equipment**: Install smoke detectors, fire extinguishers, and ensure regular maintenance.
- **Fire Safety Training**: Train staff on the location and use of fire equipment and conduct fire drills.

7. **First Aid Readiness**



520 Express dba Brunch on Waters Comprehensive Safety Plan

Objective:

This safety plan is designed to ensure the well-being of guests, staff, and vendors at Brunch on Waters by implementing thorough procedures that address fire safety, food and beverage handling, emergency response, crowd control, security, sanitation, and alcohol compliance. This plan also includes detection and prevention measures for underage drinking and ensures all staff members are well-trained in safety protocols.

520 Express dba Brunch on Waters Safety Plan

Days & Hours of Operation

- Operating Hours: Thursday – Sunday, 9:00 AM – 4:00 PM.
- Once we close for the day, we remain closed until the next business day.

Crowd Management & Entry Control

- We primarily serve breakfast and mimosas, so we do not anticipate issues with disorderly crowds.
- The only time crowds may gather outside is when we offer outdoor seating.
- We do not charge a cover fee.
- Patrons may park on the street or in the city parking lot across the street, which we have access to.
- We control who enters and exits the premises, ensuring that once a guest's bill is paid, they leave the establishment.
- In the case of Over flow we will organize a line outside, making sure customers are not blocking doorways or sidewalks



Security Measures

- We do not have an on-site security guard.
- Our facility is monitored by security cameras from a private company, with access restricted to management.
- A “No Loitering” sign is posted on the building to discourage unauthorized gatherings.
- Cameras are monitored by staff only. SPD will have permission to pull footage if ever needed. Camera footage is backed up for 30 days.

Names and numbers of staff who have access to cameras:

Gary Gordon 912-341-5750

Shayla Carter 912-398-3055

Alcohol Compliance & Underage Drinking Prevention

- All staff handling alcohol will complete Savannah’s Alcohol Beverage Compliance (ABC) training and obtain the required Alcohol ID to ensure proper alcohol service.
- Staff will check identification and refuse service to underage individuals in compliance with city ordinances.
- Any server dealing with alcohol would have server permit training from the city
- We will have a digital calendar at the bar that servers would look at every day to make sure that the dates match up with IDs when checked



Fire Prevention & Emergency Preparedness

- Kitchen staff will be properly trained in fire prevention procedures.
- Vent hoods will be professionally cleaned quarterly to prevent fire hazards.
- All staff will be trained on the locations and proper use of fire extinguishers.
- We have four fire extinguishers on site
- Staff will be trained in case of any emergency to direct customers and remaining staff outside to the oak tree front of the building.

Guest Policy & Age Restrictions

- Our establishment welcomes guests of all ages.
- Individuals under 21 years old are not permitted to consume alcoholic beverages, and staff will actively monitor compliance.

This plan ensures a safe and well-managed environment for both guests and staff at 520 Express dba Brunch on Waters. Let me know if you'd like any additional modifications!