

Crave Hot Dog and BBQ Alcohol Security Plan

630 Indian Street, Suite D, Savannah, Ga 31401

(912) 219-3766

1)Hours of Operation:

Monday through Thursday – 8am to 10pm

Friday and Saturday - 8am – 1am

Sunday - 9am – 9pm

2)Specific measures to address crowd management both inside and outside the premise:

Crave Hot Dog and BBQ have a dedicated greeter on weekends and nights to control the flow of guests entering the premise. As for signs outside, Crave Hot Dog and BBQ are part of the Baxley building which has its own security during night hours and there is security cameras located around the building. Furthermore, The Baxley building will be implementing 'No Smoking' Signs around the building.

Crave will be installing security inside of the building to provide additional security. We will have a total of 6 cameras.

3. Identification of any parking areas owned or controlled by establishment: Crave Hot Dog and BBQ do not have an owned or controlled parking area. Most traffic to and from Crave Hot Dog and BBQ is through foot traffic. Patrons are though permitted to park in public parking areas on the street.

4. Means of controlling access to the premises and parking lot: Crave Hot Dog and BBQ control those that enter and leave the premises by employing a greeter on weekends and during the week having a front-end employee that will always acknowledge and greet guests as they enter the premises. Also, the manager on duty will always be near the front to assist in crowd control.

5. Security Staffing: Crave Hot Dog and BBQ does not employ any security personnel.

6. Measures Used to combat underage consumption of alcoholic beverages: Crave Hot Dog and BBQ use a multi-step carding procedure.

- 1) Servers take and observe the IDs of all potential drinkers to determine their age
- 2) Servers then take the ID card and scan the said card into the Pour My Beer scanner. This scanner will determine not only the age, but the validity of the ID card and the date of birth of the potential drinker
- 3) Server will then stamp the potential drinker with an ultra-violet stamp, ensuring that they are readily noticeable to the Topologist.
- 4) Server issues an electronic card that allows the potential drinker to pour their beverage.
- 5) When the potential drinker approaches the drink wall, the topologist will take their card and also use an ultra-violet light to ensure they have been stamped by the server.
- 6) The drink wall will only allow a maximum of 2 drinks at any time, this causes the potential drinker to go back to the server and have their card reactivated. This ensures that the potential drinker is still legally sober by having not only the server, but the topologist interact with them.
- 7) All servers will be trained and hold a Savannah, Georgia alcohol awareness certification, this another way to ensure that the servers are aware of and cognizant of the importance of alcohol awareness and the responsibility the store and the employees are accountable for.

7. Measures used to distinguish between patrons who are over and under the age of 21, where applicable: Crave Hot Dog and BBQ uses the Pour My Beer scanner to verify the validity of IDs presented by guests who wish to purchase alcohol. Potential drinkers will also have their hands stamped with an ultra-violet stamp.

8. Measures to prevent fires. Crave Hot Dog and BBQ is a non-smoking environment, also all food items come to the store fully cooked and reheated in a convection oven. No open flames or fire are used in the store. We use no gas warming units and practice safety. There are also three fire extinguishers in the store and a fire suppression system in place.

9. Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety: Every shift has an MOD that has been Serv-Safe certified on duty. The MOD has all emergencies numbers to call in case of an emergency. There are posted in the restroom's instructions for choking. MODs are also trained by the Red Cross in the application of First Aid. There is by the MOD desk a First Aid station. MOD's have been trained on proper evacuation routes and what to do during an evacuation. The restaurant has 2 unobstructed exits that go outside and on the exit that leads to a emergency exit route out of the back of the store. In the event of an emergency, once all appropriate parties have been notified, the MOD will then coordinate with the emergency personnel and the patron to record all pertinent information that may possibly be used by medical or legal personnel, including and not limited to interviews, pictures and an unbiased narrative. In the case of the MOD being incapable of performing their duties, the most senior employee is prepared to take over for the MOD.