

SECURITY PLAN FOR FISHBAR, 2218 BULL ST., SAVANNAH GA. 31401

Identification of days and hours of operation:

- What days of the week is your business open? **THURSDAY-MONDAY**
- For each day what time is your business open and close? **12-10PM**

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

- How do you make sure crowds inside your establishment remain orderly?
- How do you ensure crowds outside (i.e. lines, smokers, etc.) your establishment remains orderly? **CONSTANT MONITORING OF THE GUESTS WILL BE AN ASSIGNED TASK FOR MEMBERS OF OUR SUPPORT STAFF**
- Do you have no loitering signs, if so how many, where? **NO, HOWEVER, IF NEEDED WE WILL POST THEM**
- Do you have cameras? If so, how many? Inside / outside or both? **Who has access to these what are their names and contact details** **THERE WILL BE A MINIMUM OF 1 CAMERA INSIDE AND 1 OUTSIDE. THE OWNER WILL HAVE ACCESS-ANTHONY DEBRECENY, 912-224-1245**
- Do you have a cover charge? **NO**
- Do you have a transitional period where you operate differently? **NO**

Identification of any parking areas owned or controlled by the Licensee:

- Where do your customers/patrons park when they're at your establishment? **PUBLIC PARKING**

Means of controlling access to the premises and parking area:

- How does your establishment control who comes in and out of your establishment? **ALL GUESTS WILL CHECK IN WITH THE HOST POSTED AT THE FRONT DOOR**
- How do you control who uses your parking area? **N/A**
- Examples would be: cameras, security guards, signs, or gates.

Security Staffing:

- Do you use Security Guards? If so, how many? **N/A**
- How often do you use them?
- Were they trained "in house" or by a company? If they were trained by a company, provide the name(s).
- Do you employ Off-Duty SPD officers? If so, how many and how often? For both, list the days and times they work

Measures used to combat underage consumption of alcoholic beverages:

- What do you/your employees do to ensure that individuals under that age of 21 are not allowed to buy/consume alcohol at your establishment? Be as specific as possible
- Clearly state how you card customers. Do you have servers calculate the age by doing the math in their head?
- Do you have a scanner where you scan the ID and it tells the employee how the subject is? **OR**

- Do you enter the date of birth in a point of sale and it tells the employee the age of the customer?

ALL GUESTS WILL BE REQUIRED TO PRESENT A LEGAL FORM OF IDENTIFICATION. SERVICE WILL BE REFUSED IF THIS CAN NOT BE PROVIDED. ALL FOH STAFF WILL BE REQUIRED TO BE TIPS AND STPC CERTIFIED.

Measures and procedures to combat the risk of fire:

- What is being done at your location to help ensure there are no accidental fires?
REGULARLY INSPECTED SPRINKLER SYSTEM AND FIRE EXTINGUISHERS WILL BE ONSITE.

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

- In the event of an emergency how is your staff trained to evacuate? ALL GUESTS WILL BE EVACUATED AND MOVED TO A SAFE AREA/DISTANCE AWAY
- Do certain employees have certain duties during emergencies? MOVING GUESTS AND ALL STAFF SAFELY TO ANOTHER AREA
- How does your establishment contact/ work with police and EMS during an emergency? PLACE AN EMERGENCY CALL TO 911

Measures used to distinguish between patrons who are over and under the age of 21, where applicable:

- Does your establishment allow individuals under 21 to enter? If so, how do you identify people who are 21 and over from those who are under 21 years of age? Be specific about measures you take
GUESTS UNDER 21 YEARS OF AGE WILL BE ALLOWED AS WE ARE A FULL SERVICE RESTAURANT. ALL FOH EMPLOYEES WILL USE THEIR TIPS & STPC PROTOCOLS TO ENSURE THEY ARE REQUESTING AND VERIFYING THE VALIDITY OF DRIVERS LICENSES OR STATE IDENTIFICATION THAT IS PRESENTED TO THEM