

## **Flora & Fauna LLC Public Security Plan**

2401-2403 Bull Street  
Savannah, GA 31401

Hours of operation: Sunday – Monday 7am -10pm

### **Management:**

David Mason  
06/22/80  
843-540-9024

### **Crowd Management & Public Safety Concerns:**

Flora & Fauna will employ a security strategy that focuses on early identification, isolation, and de-escalation. We will train all staff to notify the manager of patrons that begin to show signs of a problem. A manager and staff will take this person aside, so they don't feel like they need to retaliate or get defensive. The patron will be notified that they have been identified as a possible problem and that they need to modify their behavior. This can include cutting off of alcohol, sending some food out on the house, etc. The patron will be informed that should any problematic behavior arise or continue, they will be removed. By addressing a problem before it develops, we can avoid (to the best of our abilities) any physical disturbance. As a family friendly establishment, public safety is our number one concern.

- 1) We will display no loitering signs on premise.
- 2) There are no active security cameras on property.

### **Parking:**

The property is a condominium unit and has no dedicated on site or off site parking. Customers will use the surrounding street parking that is available, similar to the previous owners' patrons.

### **Means of Controlling access:**

Customers will have access to the bakery/restaurant through our two street facing doors. If a line cues for ordering outside the building, the management and staff will be trained to direct and manage patrons who are waiting to please form a line, as to not disrupt walking pedestrians.

### **Security Staffing:**

Flora & Fauna will employ security as needed according to business trends and special events. The manager will be available to assess security needs.

**Measures used to combat Underage consumption of alcohol and how to distinguish the patrons who are under or over 21:**

Flora & Fauna will only accept a readily identifiable government-issued identification instrument. All patrons ordering any alcoholic beverage will be required to present proper identification. Staff members will calculate the age by subtracting 21 from the day's date. A month and year reminder will be posted near all POS devices to limit the amount of human error in calculating the age of the patron. Any ID that is suspected to be fake or altered will be turned over to management for presentation to police.

**Measures and Procedures to combat the risk of fire:**

Our staff will be educated and trained on appropriate fire safety measures on how to properly extinguish candles and other fires. All fire safety extinguishers and pulls have been installed and will be monitored. All staff will be trained and educated on the location and how to effectively use each fire pull and extinguisher throughout the building.

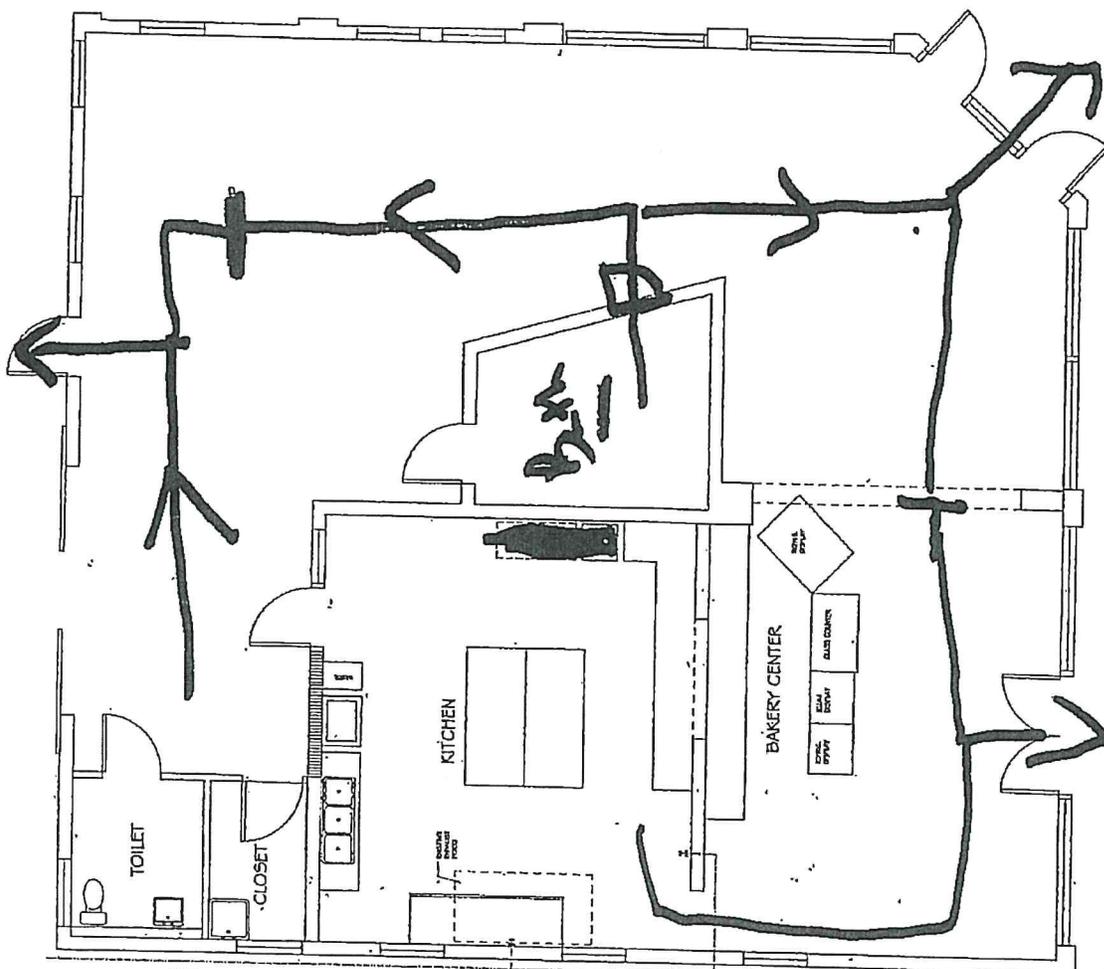
**Managing Emergencies:**

Fire Safety Protocol: The back of house/kitchen staff will be trained to pull the fire suppression system handle upon viewing an active fire that is under the exhaust hood. . There is a fire extinguisher in the rear of the building near the exit door that can be used to suppress any fire that may not be under the hood. All back of house/kitchen staff will use the exterior door for exiting the building. The front of house staff will direct all guests to the closest of two front exits. A second extinguisher is located near the front door, which can be used to suppress any fire within the front of the space. Please see attached Evacuation Plan.

Staff will dial 911 as soon as the emergency occurs. After evacuations have occurred, management will stay near the site and work with all first responders to assist in the emergency.

2401-2403 Bull St.

# Evacuation Plan



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DESIGN REVIEW

DESIGNED BY: [Signature]

CHECKED BY: [Signature]

DATE: [Date]

DESCRIPTION: [Description]

PROJECT NO.: 810122004

DATE PLOTTED: 7/10/2014 12:18:34 PM

SCALE: 1" = 1'-0"

PROJECT: Back in the Day Bakery

LOCATION: 2403 Bull St. Savannah, GA

CLIENT: Robin Restoration

PROJECT: Floor Plans

PROJECT NO.: 810122004

DATE PLOTTED: 7/10/2014 12:18:34 PM

SCALE: 1" = 1'-0"

PROJECT: Back in the Day Bakery

LOCATION: 2403 Bull St. Savannah, GA

CLIENT: Robin Restoration

PROJECT: Floor Plans

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