

Jim 'N Nick's Bar-B-Q City of Savannah Security Plan Assistance Sheet

1. Hours of Operations:

a. Sunday - Thursday: 11am - 9pmb. Friday - Saturday: 11am - 10pm

2. Crowd Management:

- a. All individuals who intend to patron the restaurant are welcome on the premises. Any individuals who loiter in or around the property and don't patron the store could be asked to leave by management with/without assistance from local authorities.
- b. There are no loitering signs on the property.
- c. Cameras are in use both internally (12) and externally (3).

3. Parking Area

- a. The building has a dedicated parking lot that is on property, totaling 54 spots.
- b. There are no, "No Parking" signs. Management would only add if issues began to arise.

4. Controlling Premises & Parking Access

- a. There is only one way to get in/out of our property, property is curbed.
- b. All individuals who intend to patron the restaurant are welcome on the premises.
- c. Any unidentified cars that remain in the parking lot for more than 24 hours will be towed away.
- d. Cameras are in use both internally and externally.
- e. In times of anticipated volume (i.e.: grand opening, bar-b-q holidays, other holidays), we employ parking lot attendants.
- f. The parking lot has signs to direct traffic flow.

5. Security Staffing

a. The company does not employ any security staffing.

6. Underage Alcohol Consumption

a. Jim 'N Nick's policy is to request ID for all guests, regardless of the guest's appearance.

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b. The server must calculate the age upon receiving ID.



7. Measures to distinguish age

- a. All ages are welcome to enter our premises.
- b. Jim 'N Nick's policy is to request ID for all guests, regardless of the guest's appearance.
- c. Server will ID patron at point of purchase.

8. Fire Risk

- a. We have a fire suppression system, sprinklers, and fire extinguishers throughout the building. These are maintain and inspected by a third party annually.
- b. The building is monitored 24/7 by a third-party alarm company.

9. Emergency Plans

a. In the event of emergency, on manager takes the lead to evaluate all patrons and staff out of the restaurant. Staff is instructed to call 911 and call company management.

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