

Safety Plan Form

Name: Michael Brent Watts

Establishment: 23 W Broughton Bar, LLC (D/B/A Joe and Vera's)

Address: 23 W Broughton St, Unit A. Savannah, GA 31401

Date: 3/11/2025

1. *Identification of days and hours of operation.*

Tuesday – Saturday 4PM – 12AM

2. *Specific measures and procedures to address crowd management, both within and outside the premises.*

On days we do not have someone at the door, patrons will be carded when they sit down by their server or bartender. If we are at full capacity, a small line may form in the footprint of our window to the right of the door. This is a small, intimate cocktail bar. If someone smokes inside, they will be asked to leave the premises. Two cameras are sufficient for the small space, the owners and manager will have access to the camera footage and it is stored for 30 days.

3. *Identification of any parking areas either owned or controlled by the licensee.*

Patrons will park at paid public parking areas. No dedicated parking is provided.

4. *Means of controlling access to the premises and parking areas.*

On high volume days when there a person at the door is staffed, they will check ID's of all patrons entering the the space. On low volume days, the bartender/server will be the one to check ID's of anyone they serve. There is back door into the kitchen, but no patrons will be allowed to enter, or exit that door.

5. *Security Staffing.*

There will be a doorman positioned on high volume days who will ensure that all patrons are ID'd before entry and will not be armed. On normal/low volume days where the doorman is not positioned, the bar staff will be responsible for checking ID's and ensuring occupancy is not passed the approved occupant load. All staff and doormen will be trained on how to check an ID against the applicable birthdate that would equal 21 years of age, and trained on how to politely turn away anyone who is not 21 years of age.

6. *Specific measures and procedures to combat underage consumption of alcoholic beverages.*

Our point of sales system will display the "Current date" on it for all staff to see when entering orders. If patrons are ID'd at the door, we will use wrist bands, and will not have a second layer of identification once patrons are past the door. 99% of days

everyone will be ID'd by the person serving them before they are served. If a fake ID is suspected, that patron will be asked to leave.

7. *Specific measures and procedures to combat the risk of fire.*

We are only using electric ovens for food preparation. Will have fire extinguishers located in the kitchen and at the bar, and a fire alarm and sprinkler system are already in the building and have been inspected by the City of Savannah Fire Marshal. Annual inspections will be performed by Pineland Fire Protection out of Metter, GA. The Bar and Kitchen Manager will be trained on fire extinguisher use. Our closing procedures will ensure all equipment is turned off prior to leaving.

8. *Discussion of matters related to managing emergencies, including fire, evacuation tactics, assignment of specific emergency management duties to personnel, coordination with public safety officers and emergency medical matters.*

Manager on duty will contact or delegate contact of emergency services. We will have basic first aid onsite, but outside of that we will contact emergency services immediately upon realization of medical emergency.

9. *Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.*

Wristbands, as a tool, would only be used for extremely rare occasions where service is more complex due to outside influences (i.e. St. Patrick's Day). Every single guest will be ID'd before being served. Based on our layout and occupancy, the management of the patrons is straightforward. We are not legally required to be 21 and up, that is just the goal for our clientele and a tool to ensure compliance.