

## RC PRIME – SAVANNAH, LLC

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### RESTAURANT OPERATIONS & SECURITY PLAN

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RC Prime – Savannah, LLC  
Ruth’s Chris Steak House  
111 West Bay Street  
Savannah, Georgia 31401

RC Prime – Savannah, LLC is assuming the ownership and operational control over the Ruth’s Chris Steak House Restaurant at 111 West Bay Street in Savannah, Georgia (the “Ruth’s Chris”), which has operated at this location for approximately fifteen (15) years. RC Prime – Savannah, LLC is a bona fide franchisee of Ruth’s Chris Steak House Franchise and, with its affiliates, operate eleven (11) other Ruth’s Chris restaurants in the US. All operations (as current and in future) are managed in compliance with state and local laws – as well as with the training, structure and standards mandated by Ruth’s Chris for all of their restaurants in the US (and beyond).

The following information is included as part of RC Prime – Savannah’s security plan for restaurant operations:

1. Hours of Operation.

The Ruth’s Chris restaurant is open and operating during the following hours for restaurant business:

Sunday-Thursday: 5:00 p.m. – 10:00 p.m.  
Friday – Saturday: 5:00 p.m. – 11:00 p.m.

2. Crowd Management.

A. The Ruth’s Chris restaurant is a white-tablecloth, fine dining experience with focus on superior service and provision. Fortunately, we do not often encounter unorderly crowd conduct nor create an atmosphere to support it. Rather, we manage reservations and numbers of dining patrons through on-line reservation systems, including “open tables”. This manages dining service to ensure ability to service guests at a rate which will not overcrowd areas of the restaurant. If we have walk-in business, we have separate soft seating for guests in the lobby area. We are also a non-smoking establishment and post (a) signage inside and outside the building (for non smoking), and (b) include no loitering signage on window front entry.

- B. In addition to above, we have cameras covering the bar area, POS stations, back door, front door, office, central dining, and patio area. In essence, there is camera (as deterrence) as well as for video replay of events both inside and outside of the building.
3. Parking. There is a city parking garage behind the building with an elevator to the street level. Parking is \$10 up to 3 hours.
  4. Entry. All guests must come through the front door to check in with the host. We take their name, number, and email address. All the egress doors have alarm bars on them.
  5. Security Guards. We do not engage security guards for normal business operations.
  6. Underage Consumption. All servers/bartenders are serve-safe-certified, and we keep a copy on file and the employee. In addition, as policy:
    - Although we do not have scanning technology, we card any guest that looks 17 years or younger, and the managers preshift the date each day, so they are all aware of someone turning 21 on today's date.
  7. Underage admission. We permit underage guests in our dining room, only. All staff, including servers follow the same individual training for service as well as identification/verification (as above)
  8. Fire. We use rizepoint and safety and sanitation checklist and do a daily walkthrough each morning before the start of a shift. The closing manager and Chef also do a post-walkthrough at the end of each evening to ensure no safety hazards. Our restaurant is equipped with all fire safety alarms and extinguishers as required by local law.
  9. Emergencies. We SMAC certify all team members during orientation and training before they are allowed to be on the floor by themselves. We also keep these certifications on file. The manager's office, Host area, and kitchen area have an emergency contact list with all hospitals, police departments, fire departments, etc., so anyone can make an emergency call.