

Safety Plan Form

Name: Colin Breland

Establishment: Specials Pizza

Address: 2520 De Soto Ave Savannah, GA 31401

Date: 7.6.26

1. Identification of days and hours of operation.

- Our business is open Monday-Sunday
- We are open 11 AM-1AM every day

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

- Our capacity inside is limited and will be monitored by seats that are available throughout the day until 10PM when we will implement a door attendant to ensure that we stay within our capacity
- Lines will be managed by a temporary railing as needed and we will. As needed, the lines will be managed for conduct by the manager on duty and door attendant
- We have two no loitering signs to be placed on either side of the front of our building
- We are in the process of installing more security cameras on our space however, the building has multiple security cameras already installed and they are managed by the project manager, David Bonham of Rhowe Construction. There are approximately four cameras currently installed.
- We do not have a cover charge
- We will periodically have live entertainment, however we will be serving food the entirety of our hours of operation. We will stop letting people in who are not 21 after 10PM

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

- Parking is available on the street on Bull as well as 42nd street

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

- We are on a public alley so while we are not attempting to control who walks within the general area, we will be actively monitoring who is coming inside the establishment to ensure the safety of our employees and guests. Door attendants will be used after 10PM on weekend nights and any nights that there is live entertainment.

- The city of savannah does not allow us to have security gates over the facade of our building to prevent theft unfortunately
- Parking is public and we intend to have no parking signs in the alleyway

5. *Security Staffing.*

- Door attendants will be used after 10PM on weekend nights and any nights that there is live entertainment. They will be trained in house however we will require that they have experience providing security services.
- The only time we plan to hire a security service is when they are major events happening in the surrounding area to ensure we are all safe

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

- ID checks are done at the cashiers station when anyone orders an alcoholic beverage. We also will ask for ID from anyone attempting to sit at the bar and we have advised our staff to do periodic dining room checks to ensure that no one is attempting to purchase beverages for someone under 21. We also will require that there is an ID shown for every singular beverage ordered.

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

- Our building does not have natural gas and we will have no live fire, candles or flames for cooking. We will also have the necessary amount of fire extinguishers within the space.

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.*

- Staff is trained to direct guests to both exits that are available in an orderly fashion
- Manager on duty will direct staff members to monitor exits to allow guests to vacate the property before evacuating themselves if necessary. We also require that managers have been trained in CPR and first aid and are aware of how to treat any foodborne illness.
- Our business has all emergency contact numbers listed clearly and are accessible by any member of staff

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

- We will allow guests under 21 to enter the premises before 10PM each day and will be notified that the business switches to a 21 and up establishment after this time. ID checks are done at the cashiers station when anyone orders an alcoholic beverage. We also will ask for ID from anyone attempting

to sit at the bar and we have advised our staff to do periodic dining room checks to ensure that no one is attempting to purchase beverages for someone under 21. We also will require that there is an ID shown for every singular beverage ordered.