Sweet Potatoes Kitchen Security Plan

Sweet Potatoes Kitchen

531 Stephenson Ave.

Savannah, Ga. 31405

(912)352-3434

Contact: Owner Steven and Wendy Bailey

- 1. Identification of the days and hours of operation.
- What days of the week is your business open for? Tuesday- Saturday and Sunday
- For each day what time is your business open? Tues. Sat. 11:00am-8:00pm Sunday 11:00am-3:00pm
- 2. Specific measures and procedures to address crowd management, both within and outside the premises.
- How do you make sure crowds inside your establishment remain orderly? Myself and Manager on duty monitor the customer and address any unruly guest and ask them to monitor their behavior and if not they are asked to leave the premises.
- How do you ensure crowds outside (i.e. lines, smokers, etc.) your establishment remain orderly? We have a Host who directs customers to the correct areas to await seating and necessary break areas.
- Do you have any "No Loitering" signs? If so, how many do you have and where are they? No
- Do you have any cameras? If so, how many do you have and where are they? Who has

access to the footage? What are their names and contact details? We currently have 16 cameras that are recording 24hours with audio and only Management and owners have access. They are both inside and outside of the business

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William Smith (912)572-9879

- Do you have a cover charge? Is it all day or at certain times or days? No cover is charged
- Do you have a transitional period where you operate differently? (Cover charge at the door starts, menu changes or kitchen closes, live entertainment starts, door person stops letting in under 21) No

- 3. Identification of any parking areas either owned or controlled by the licensee.
- Where do your patrons park when they're at your establishment? We have a parking lot for our customers only use
- 4. Means of controlling access to the premises and parking areas.
- How does your establishment control who comes in and out of the premises? There is no gate to this lot and is free for all cars to enter.
- How does your establishment control who uses the parking area? We only allow customers. Others are towed at owners expense, we monitor with cameras
- Examples would be any cameras, security guards, signs, gates, etc.
- 5. Security Staffing.
- Do you use security guards? If so, how many? How often do you use them? Are they trained in-house or are they hired through a third-party company? Do you employ offduty Savannah Police Department officers? If so, how many and how often? For both, list the days of the week and times they will be working. We do not have security
- 6. Specific measures and procedures to combat underage consumption of alcoholic beverages. All Customers are ID'ed no matter age. We monitor the customers to ensure underage consumers are not drinking.

What does the establishment do to ensure that individuals under the age of 21 are not allowed to buy or consume alcohol? Be as specific as possible. we id everyone no matter the age, we also use age verification software on our Clover POS System which will block the sale to underage minors if the date of birth entered by staff is under 21.

- 7. Specific measures and procedures to combat the risk of fire.
- What is being done at your location to help ensure there are no accidental fires? We have 6 fire extinguishers throughout and we are constantly monitoring the building for signs of smoke and we have smoke detectors.
- 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.
- In the event of an emergency how is your staff trained to evacuate? They are given an evacuation chart that shows all exits and we meet in the parking lot behind the building
- Do certain employees have certain duties during emergencies?
- How does your establishment contact and work with police and EMS during an

emergency? I will be onsite to coordinate with emergency personnel.

- 9. Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.
- Does your establishment allow individuals under 21 years of age to enter? If so, how does your establishment identify and distinguish those 21 years of age and older from those 20 years of age and under? Be specific about your measures taken. We do allow customers under the age of 21 to enter, if they order alcohol we id everyone no matter the age, we also use age

verification software on our Clover POS System which will block the sale to underage minors.

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