Security Plan - The Ann

Mathew Douzuk – Area Managing Director The Ann - 110 Ann Street, Savannah, GA Security Plan

1. Days and Hours of Operation

- a. What are the days of the week your business will be open? The Ann will be open 7 days per week. The Café and Market will also be open 7 days per week.
- For each day what time will your business open and close? The Ann will be open 24 hours per day. The Café and Market will be open tentatively 7am-11pm daily.
- 2. Specific measures of crowd control inside and outside of the Ann
 - a. How do you make sure that crowds inside your establishment remain orderly? The hotel will have personnel including but not limited to desk staff and hotel security that will be able to ensure patrons are in the proper areas and orderly.
 - b. How do you make sure the crowds outside your establishment remain orderly? All Staff is trained to control crowds per the properties safety and security manual.
 - c. Do you have no loitering signs? Where and how many? There will Loitering signs on property. One on the front entrance and one at the courtyard entrance leading into the hotel.
 - d. Do you have cameras inside/outside? If so, how many and where? Who has access to footage? What is their name and contact details? There will be security cameras inside and outside of the hotel and at egress points. The current count is 56 interior and exterior locations including the fitness center and Café/lobby. The general manager, director of engineering and security director will have access to the camera system and the main contact will be Christian Ruiz christian.ruiz@perrylanehotel.com. Footage will be stored for 90 days for PCI compliance at required locations. Estimated locations available to view: 2024-4-5 Existing E + LV

General Manager- Christopher Steele- Cell Phone: 912.399.6363 Complex Director of Engineering- David Hansen- Cell Phone: 206.495.5859

- e. Is there a cover charge? All day or certain times? There will be no cover charge
- f. Are there transitional periods you operate differently related to cover charge, menu changes, entertainment starts, under 21 not admitted? No

- 3. Where do your customers park? What areas do you control where parking is permitted?
 - a. Customers will have access to various parking options surrounding the Ann including paid private locations and street parking. The Hotel will provide valet parking only in the private garage under the hotel controlled by the Ann.
- 4. Means of controlling access to the Ann associated parking
 - a. How does your establishment control who comes in and goes out? Guest access will be controlled by a staffed main entrance and side entrances will be RFID locked. Additional control will be monitored by the reception and security staff. Additionally, the presence of numerous security cameras throughout the facility will assist with controls.
 - b. How does your establishment control parking if it is private property? Parking is for guests/patrons only and will be monitored and controlled by onsite security/valet staff. Valet attendants will be posted outside the property 24 hours a day to direct guests/patrons.

5. Security Staffing

- a. The Ann will use onsite security personnel that will be trained by Director of Security. Security will be present 24 hours a day and have a schedule of rounds to walk the property.
- 6. Specific measures to prevent underaged consumption of alcoholic beverages.
 - a. To prevent underaged consumption_all patrons will be ID checked before they are served. Additionally all servers will be TIPS trained. All servers will be City of Savannah trained and certified. All Patrons birthdate will recorded on piece of paper and logged into Toast POS System. If Patron does not have an ID they will be refused the sale.
- 7. Does your establishment allow individuals that are under the age of 21 years of age to enter? How will you identify anyone who is under the age is 21 in your establishment?
 - a. Guest of all ages are permitted within the Ann and the Café/Market. Due to the nature of long term luxury lodging
 - Any guest found drinking without showing ID will be asked to present the ID or leave the premises.
 - c. Noone under 21 will be allowed to sit at the Bar.
- 8. What is being done at your location to ensure that there are no accidental fires?

- a. The Ann is being built with full fire control systems including smoke detectors, fire suppression sprinklers, and Ansul systems to ensure that it is safe from accidental fires. Additionally, our engineering staff is trained according to a standard operating procedure that outlines best practices for risk management and compliance.
- b. Staff will be trained in-house on the proper use of Fire Extinguishers
- c. Public space will always be monitored to not exceed occupancy levels
- d. There will be no clutter that may cause a fire and doorways will always be clear.
- e. There are a total of 43 Fire Extinguishers on property.
 - Floor 1 − 5
 - Floor 2-7
 - Floor 3-7
 - Floor 4-7
 - Floor 5-7
 - Floor 5-7
 - Little James Dining Room- 1
 - Maint/ Waste Area- 2

9. Emergency preparedness

- a. In the event of an emergency how is your staff trained to evacuate patrons? Staff will be trained in emergency response tactics for many different types of emergencies ranging from fire to bomb threat. Training will be conducted as part of an onboarding process and the procedures will be posted for easy access for review by associates. The property will be evacuated as needed and all staff and Patrons will be evacuated to a designated meeting spot.
- b. Do certain employees have certain duties during an emergency?
 Yes, as outline in the properties risk management procedures. The General Manager is the POC for all Emergencies.
- c. How does your establishment contact/work with police/EMS during an emergency? The Ann is equipped with an automated fire control system that will be monitored 24/7 and any alarm will automatically call out to Emergency Services. General Manager is the POC

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