

Safety Plan Form

Name: Robert Young

Establishment: The Darling Oyster Bar, Savannah

Address: 27 Montgomery Street, Savannah, GA 31401

Date: July 9, 2025

1. Identification of days and hours of operation.

Sunday - Thursday: 4:00 PM -10:00 PM

Friday & Saturday: 4:00 PM - 11:00 PM

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

The Darling Oyster Bar utilizes an interior and exterior surveillance system with 31 total cameras recording 24 hours a day. Video footage will be kept up to 30 days. Camera footage is monitored daily by:

Director of Operations

Philip Howell

(703) 509-0338

General Manager

Marina Ramos

(803) 629-3262

Executive Chef

Dan Witwer

(716) 578-0261

No cover charges or transitions in service differing from operating hours will be implemented by the establishment.

During Operating Hours

- No loitering signs will be posted on the exterior of the establishment. Once the proper permits are obtained (TBD), the exterior of the building (sidewalk) shall contain outdoor seating for guests with enough width to allow for pedestrian passage down Montgomery Street and St. Julian Street. Until the

proper permits are obtained there will be no tables or seated guests on the exterior of the establishment.

- When a patron enters the establishment, they will be greeted by a manager and host and given an approximate wait time. The manager or host will suggest taking a seat at the two available waiting tables at the entrance, the raw bar, the communal table, or the main bar. If none of those seats are available, guests may wait by the main bar or raw bar as long as the capacity of the establishment has not been met.
- A designated manager on duty will monitor the current head count of the establishment and communicate to the manager at the front door once the capacity has been met. At this point guests will no longer be able to wait indoors for seats or their table and will be contacted via text message when the capacity has fallen back under capacity so that they may return to the establishment.

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

The Darling Oyster Bar does not own or control any parking areas for the purpose of staff or patron parking.

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

The Darling Oyster Bar controls access to the premises with keyed access for all management staff. Employees shall enter the premises as scheduled and will gain access through the kitchen entry door on St. Julian Street.

Exit doors will remain locked from the outside to patrons with the exception of the main entry on Montgomery Street. All exit doors are able to be opened from the inside of the establishment in case of emergency.

Host staff and management will control patron access to the building during operating hours so as to not exceed the posted maximum occupancy limit.

There is aside entrance that leads to the event space on the second floor as well as the two emergency exits from the stair cases.

5. *Staffing.*

The Darling Oyster Bar does not employ any contracted off-duty City of Savannah Police. However, for high volume weekends (example: St. Patrick's Day Festival), the establishment

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

Training mandated by the City of Savannah to ensure the safe and legal consumption of alcoholic beverages for patrons 21+ will be required.

All staff will be required per the City of Savannah to complete the Server Training assessment with a passing grade and maintain an up to date certification once every 5 years.

All managers, servers, bartenders, or any other employee, agent, or subcontractor with the responsibility for selling, serving, mixing, or dispensing alcoholic beverages for on premise consumption, will be required to have a physical "bar card" on their person while working in the Darling Oyster Bar, Savannah.

Management staff will keep a record of all staff members, their certification dates, renewal dates, and photocopies of Server Assessment Certificates & Server Training Permit Card on site at all times.

An additional signed document adhering to these policies as indicated will be kept on site for each staff member involved in the sale of alcoholic beverages.

Upon completion of the City of Savannah Server Assessment, all staff members will be prepared to encounter and diffuse various situations to ensure patrons above the age of 21 consume alcohol on site responsibly.

The Darling Oyster Bar will observe a mandatory 100% compliance ID check for all patrons consuming alcohol on site. Patrons will need to present a valid ID to be served. Examples of valid ID are as follows:

- a. (Non-Expired) State or Government Issued Driver's License or ID card
- b. (Non-Expired) U.S. or International Government Issued Passport.

All staff serving alcoholic beverages to patrons will receive a date during the daily staff meeting that shows the birthdate of patrons over the age of 21. Patrons born on or prior to that date, are permitted to consume alcohol on site:

In-house staff training will be conducted regularly to combat underage consumption of alcohol. Employees will use mental-math when checking identification to verify legal alcohol consumption age.

All staff will be trained according to the Server Assessment Certification on limiting consumption by patrons to a safe level. The Darling Oyster Bar reserves the right to

refuse or discontinue the sale of alcohol to any patron who may be previously intoxicated or is approaching an unsafe alcohol consumption limit.

If any staff member refuses alcohol service to a patron, the following must occur:

- c. Staff members are to alert fellow team members that the patron is to no longer be served alcohol.
- d. Staff members are to alert the Manager on Duty to ensure any concerns of safety are managed appropriately.

If an intoxicated patron issue arises and staff members perceive a threat due to the overconsumption of alcohol, staff members are advised to alert the Manager on Duty and follow the "Security Threats & Assessments" protocol as outlined in the Emergency Action Plan.

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

- Clean kitchen hoods and filters frequently to avoid any potential hazards.
- Ensure kitchen equipment is maintained only by appropriate kitchen personnel.
- Never use extension cords as a means of permanent wiring. In addition, immediately discard any cords/electrical equipment found to be frayed or defective.
- Never accumulate oily rags, and ensure they are disposed in a designated waste linen receptacle for daily removal.
- The kitchen is a private area and ALL cooking equipment may only be operated by culinary professionals who are trained to use such equipment.
- The Kitchen Manager will be in charge of teaching all Front of House staff proper safety techniques for working in the area of the kitchen equipment.
- At NO time shall any of this equipment be operated unless a Kitchen Manager is present. The Kitchen Manager will be in charge of maintenance/housekeeping of all grease traps, range hood filters, and so forth.
- Kitchen staff shall have a working knowledge of the fire protection and suppression equipment in the kitchen and shall understand how to activate the necessary systems.
- Kitchen manager shall know the operations of the hood suppression system and how to manually activate the system.
- The General Manager will in charge of the maintenance/housekeeping of all other hazardous or dangerous items within the facility.

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.

Each supervisor is responsible for accounting for all assigned employees, personally or through a designee, by having all such employees report to a

predetermined designated rally point (Franklin Square) and conducting a head count. Each employee must be accounted for by name.

Sheltering in Place - Certain emergencies require employees and patrons not to evacuate, but to move to an interior, windowless room. The sheltering-in-place designation is the enclosed restroom vestibule, restrooms, and windowless corridor between main dining space and kitchen; in the event of wind, and severe storms.

In the Event of a Fire, All Staff and Patrons will:

1. Be alerted by the Manager on Duty as well as the security and staff.
2. Be directed to evacuate the nearest exit by the Manager on Duty and/or security/restaurant staff.
3. Elevator use will not be permitted in the event of a Fire. Staff and the Manager on duty will direct patrons to the nearest stairwell exit.
4. Be escorted off premises to the designated safe location opposite the front entrances of the building in Franklin Square.
 - a. As occupants exit the building, members of the staff will remain outside all emergency exits counting the number of occupants leaving the premises to ensure all occupants have safely removed. Once everyone has successfully vacated the premises and been accounted for all doors to the facility shall be shut to prevent the spread of smoke/fire and/or re-entry into the premises.
5. Once all occupants have vacated the building the Manager on Duty as well as all staff will ensure that no re-entry is permitted, until approved by the Savannah Fire Department.
6. Cooperate fully with all Fire Department and Police Department Officials. The Manager on Duty will meet with Fire Department officials to provide information on the situation, keys to the facilities, and remain at the Fire Department command post until released.

Points of Access

The Darling Oyster Bar has (1) point of egress at the main entrance, 27 Montgomery Street, (2) additional exits from the Main Dining Room to Montgomery Street, (1) exit from the Main Dining room to St. Julian Street, (1) Dining Room exit to Congress Street, (2) upstairs stairwell exits to Congress Street and St. Julian Street, and (1) exit in the rear of the building, near the kitchen space to St. Julian Street. Elevators as a means of exit will not be permitted in the event of a fire at the Darling Oyster Bar. Patrons are to be directed to the nearest stairwell exit.

Portable Fire Extinguishers

Portable fire extinguishers are provided for employee use. In the event of fire, any employee may use extinguishers to attempt to extinguish a small fire before evacuating. Never delay in notifying the Fire Department of a fire emergency.

Accounting for Personnel during an Evacuation

The number of personnel and patrons in The Darling Oyster Bar varies greatly from each shift/event. Therefore, the manager will maintain a list of all employees working each event. It is the responsibility of the employees to notify the manager that they have exited the building.

Search and Rescue Duties

All search and rescue functions will be performed by responding emergency personnel.

Emergency Medical Response

Responding emergency personnel will perform necessary emergency medical duties. No staff/ employees are assigned to perform medical during emergency evacuation situations. However, should a minor medical emergency arise, staff/employees who are able, should administer basic first aid and notify proper authorities of the situation. It may become necessary in an emergency to rescue personnel and perform some specified medical duties, including first-aid treatment.

Notifying Staff and Patrons of an Emergency

In the event of emergency at The Darling Oyster Bar, all staff/employees and patrons will be alerted by:

- Public Address System Announcement
 - The Manager on Duty will make a verbal announcement, notifying both patrons and staff that there is an emergency and an evacuation is necessary. Sound system will be shut down from the main switch or with a remote device, prior to verbal announcement.
 - o Example of Verbal General Evacuation: "Attention. Attention. An emergency has been reported in the building. Please proceed to the exit nearest you and evacuate the building in an orderly manner. Please signal a staff member if you are in need of assistance."
- Verbal Announcements

- Any person can make a verbal announcement to alert other people in the direct area of a problem and request them to call for assistance. Staff/security should go through the building to make verbal announcements of a problem, restrict certain actions in a specific area, lead people away from a problem, or to assist in evacuation

Response to Building Evacuation Command

In the event of a fire emergency, the sound and lighting engineers (when applicable) are to remain in the workplace to shut down or monitor critical operations before they evacuate. Sound and lighting personnel should power down all equipment so long as this does not put them or anyone else in harm's way. Management should turn off sound and lighting power breakers, if there is time to do so without endangering themselves or others. All other personnel should evacuate the building immediately by means of the nearest/safes

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

No visible markers, ex: wristbands or stamps on hands, will be given to guests to show that they are under or over the age of 21. The bar will remain 21+ at all times. Patrons will be asked to present ID upon seating at the bar top.