

1. Identification of days and hours of operation: What days of the week is your business open? For each day what time is your business open?

We are open Monday through Sunday, 365 days a year.

Hours of Operation:

Monday: 7:00am-11:00am

Tuesday: 7:00am-11:00am

Wednesday: 7:00am-11:00am

Thursday: 7:00am-12:00am

Friday: 7:00am-1:00am

Saturday: 7:00am-1:00am

Sunday: 7:00am-11:00am

2. Specific measures and procedures to address crowd management both inside and outside the premise: How do you make sure crowds inside your establishment remain orderly? How do you ensure crowds outside (i.e. lines, smokers, etc.) your establishment remain orderly?

We will have Management and Security on premise of the hotel at all times. Overnight security will be onsite from 11pm - 7am, Sunday through Thursday and 4pm - 11pm Friday through Saturday. They will be responsible for maintaining crowd control around the perimeter of the building. The General Manager and Host of the Restaurant, St. Neos, will be in charge of crowd control in the restaurant. We have a rooftop bar where 3rd party security will be on premises during peak times to control crowds, ID guests and maintain order.

3. Identification of any parking areas owned or controlled by establishment: Where do your customers/patrons park when they're at your establishment?

7 Drayton Street Hotel MT LLC has leased 30 spots on 24 hour basis between two garages. We have 15 spots in the Bryan St parking garage and 15 spots in the Whitaker St Parking garage and unlimited hourly parking after 4pm. There will be valet available 24 hours. They are also welcome to self-park any on-street parking.

4. Means of controlling access to the premises and parking area: How does your establishment control who comes in and out of your establishment? How do you control who uses your parking areas?

We have front desk agents on staff 24 hours a day and on premise security. We also have an extensive Security Camera presence. We have three outlets: St Neos Restaurant is on the main floor. The RoofTop Bar is on the Roof and the Basement Bar is in the Basement. The RoofTop bar is accessible by elevator and emergency staircases. The elevators will be locked and shut off after business hours and the emergency exits from the roof will be locked after all staff has

left the roof. St Neos has three access points that all have lockable doors and the Basement Bar has two access points, both of which are lockable doors. Use of the parking garage spots are controlled by valet as well as the ownership of the public garages.

5. Security Staffing: Do you use Security Guards? If so, how many? How often do you use them? Where they trained "in house" or by a company? If they were trained by a company, provide the name(s). Do you employ Off-Duty SCMPD officers? If so, how many and how often?

We will have Management and Security on premise of the hotel at all times. Overnight security will be onsite from 11pm - 7am, Sunday through Thursday and 4pm - 11pm Friday through Saturday. 1 overnight and 1 throughout the day.

We will employ off Duty SCMPD officers during our peak hours on our Rooftop. They will be responsible for crowd control and ID'ing guests, Thursday-Saturday, 9pm-1am.

6. Measures used to combat underage consumption of alcoholic beverages: What do you/your employees do to ensure that individuals under the age of 21 are not allowed to buy/consume alcohol at your establishment?

All Bartenders and Serving staff will be required to pass TiPS training upon being hired. We will have 3rd party security guards for the roof during peak times, Thursday-Saturday, that will check ID at the door. We will also have consistent and constant training for the bartenders and servers on what to look for.

7. Measures used to distinguish between patrons who are over and under the age of 21, where applicable: Does your establishment allow individuals under 21 to enter? If so, how do you identify people who are 21 and over from those who are under 21 years of age?

The Drayton Hotel and St Neos allow people of all ages. The Rooftop bar is 18+ after 10pm. The basement bar is 21+ all the time. All service staff will be TiPs certified and will card any person or persons who are ordering alcohol. 3rd party Police officers will be checking ID on the rooftop during the peak business hours and days.

8. 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 fire safety protocols in place in the BOH and FOH spaces. We have specific SOP's for trash handling away from heat and open flame, grease removal SOP's, chemical storage SOP's and specific areas where staff can smoke, away from any flammable products. We have fire suppression systems installed in the kitchen and throughout key areas of the hotel. We will have onsite training with the Fire Department related to fire drills and evacuation protocol.

9. Discuss matters related to managing emergencies, such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety: In the event of an emergency how is your staff trained to evacuate patron? Do certain employees have certain duties during emergencies? How does your establishment contact/ work with police and EMS during an emergency?

We will conduct 2 yearly drills as a part of department training (as each department has a different exit route) and all new hires are trained on emergency plans. Annual renewal training for all is part of our overall emergency plan.

Each management team member and Department Head will have specific duties related to each emergency protocol.

GM of the hotel and or Managers on duty at the time of the event will be in contact with police and or EMS through normal channels.