

SECURITY PLAN

Clayton Ehmke, Owner
The Haunt
606 Abercorn Street
clay@thehauntsav.com
512-573-5913

1.) Days and Hours of Operation:

The Haunt will be open 7 days/week. It will close only for Thanksgiving Day and Christmas Day. Monday through Thursday it will be open from 11am until 11pm. Friday and Saturday it will be open from 11am until 11pm. Sunday it will be open from 10am until 9pm.

2.) Crowd Management Measures:

There will be a host located at the front door to control the flow of traffic in the restaurant. They will only allow in those that are picking up takeout or being sat. This seating will be paced.

If we are at capacity and a line should form, the host will ask them to form a line along the sidewalk in front of the restaurant. If the guest is on a wait to be seated, we will ask them to come back when they receive a call that their table is ready.

We do not have "No Loitering" Sign, but should this become an issue we would add these signs. We have 7 cameras inside the building. 2 of them are facing the main doors.

3.) Parking Areas owned/controlled by Establishment:

We have a private parking lot with 10 spaces behind the restaurant that we lease. We have 3 parking spaces adjacent to this (also leased) for Staff. The rest of customer parking will be alongside Huntingdon Street or Abercorn Street (city metered parking). We expect a fair bit of "traffic" to come from Forsyth Park.

4.) Means of controlling access to the premises and parking area:

We control the means of traffic in and out of the restaurant by the host, located at the entrance, who will be on duty during all operating hours. Our private parking lot will be monitored from time to time by management to be aware of any vehicles remaining an extended period of time. We will have "Parking for The Haunt customers only. Violators will be Towed" signage in place at the entrance to the lot from Huntingdon.

5.) Security Staffing:

We do not have security guards. We are a restaurant that does not base most of its sales on entertainment or alcohol.

6.) Measures used to combat underage consumption of alcoholic beverages:

All our service staff will be mandated to have Servsafe training, and we will keep these records on file. Our staff will have a NO SALE calendar showing the date needed to serve. They will clearly inspect ID and compare the dates after verifying authenticity.

7.) Measures used to distinguish between patrons who are over/under 21:

Individuals under the age of 21 will be allowed to enter our restaurant. The server responsible for any sat guest will ensure that a beverage sold to them remains with them. This will also be on camera. Management will also be aware of guests that are dining and consuming alcohol.

8.) Procedures to combat the risk of fire:

We have an up-to-date ANSL system in our kitchen and will be inspected by the fire marshal. All open flames will be under ANSL and under the care of trained chefs in the kitchen. We will not allow any "flame" cocktails as can be seen in other bars in town. We won't keep cake candles on hand in the restaurant.

9.) Managing emergencies such as fires, evacuation tactics, assignment of employee duties during emergencies, and coordination with public safety:

In the event of an emergency staff is trained to evacuate guests with haste beginning with those closest to the exits. This will be in their training handbook and reviewed during training. Cooks will shut down kitchen equipment before exiting. Servers will aid guests in exiting. Management will be the last ones out. We have management on duty for every shift. We, management, will have emergency contacts readily available by personal cell phone. We aid all police/EMS during any investigation or occurrence.