

Panics, crazes, Deindividuation, and Defusing

Panics and Crazes	<p>Panic in a group is the flight from a real or perceived threat in which escape appears to be the only effective response. What appears to be panic is usually the result of poor inputs (especially communications or the lack thereof) and previous knowledge and experience.</p> <p>Craze in a group is the temporary, short-lived competitive rush by a group toward some attractive object. A craze tends to occur on entering and is exacerbated by the lack of information.</p>
Deindividuation	<p>Deindividuation is defined as a loss of self-awareness and evaluation apprehension in group situations that foster anonymity. Behavior may include a(n):</p> <ul style="list-style-type: none">▪ Mild lessening of restraint (e.g., screaming during a concert).▪ Impulsive self-gratification (e.g., theft, vandalism, molestation).▪ Destructive social explosion (e.g., group violence, rioting and torturing).
Defusing	<p>Problems can be created by the tedium created by:</p> <ul style="list-style-type: none">▪ Waiting.▪ The perception that other gates are being opened first.▪ The perception that later arrivals are being admitted first. <p>Such things as appropriate music, use of humor, food and beverage services moving through the group, cheerful security staff moving through the group, and good communication, including a public address system, can help defuse the situation.</p>

Crowd Catalysts, Critical Crowd Densities, and Crowd Throughput Capacities

The various types of crowd catalysts are shown, with examples, below.

Catalyst	Example
Operational	Parking, no-show performers, cancellations
Event Activities	Smoke, fire, lasers, noise
Performer(s) Actions	Sexual/violent gestures, challenges/song lyrics
Spectator Factors	Drugs, alcohol, rush for seats
Security Factors	Excessive or unreasonable force, abuse of authority
Social Factors	Racial tensions, age, political differences, team rivalries
Weather	Heat, humidity, rain, lack of ventilation
Natural Disaster	Earthquake, deluge, flash flood
Manmade Disaster	Structural failure, toxic substance

Critical Crowd Densities

The objective of controlling crowd densities is to prevent the buildup of large numbers of patrons in confined spaces, particularly within short time periods and especially if they are frustrated by the inability to see what is happening.

A study by Fruin (1981) identifies critical crowd densities as a common characteristic of incidents involving crowds. According to Fruin, critical crowd densities are approached when the floor space per standing person is reduced to about 5.38 square feet. Considering the various movements or positions spectators will occupy, approximate minimal mobility requirements have been empirically identified by Fruin. These requirements are summarized below.

Fruin (1981) contended that "the combined pressure of massed pedestrians and shock-wave effects that run through crowds at critical density levels produce forces which are impossible for individuals, even small groups of individuals, to resist."

Square Feet/Person	Pedestrian Characteristics
24.73 ft. ²	Pedestrians can walk at a normal speed, pass each other, and avoid bumping into each other.
10 ft. ²	Walking becomes significantly restricted, and speeds are noticeably reduced.
4.95 ft. ²	The maximum capacity of a corridor or walkway is attained with movement at a shuffling gait and movement possible only as a group. This would be characteristic of a group exiting a stadium or theater. At less than 4.95 ft. ² per person average, individual pedestrian mobility becomes increasingly restricted.
3 ft. ²	Involuntary contact and brushing against others occurs. This is a behavioral threshold generally avoided by the public, except in crowded elevators and buses.
Below 2 ft. ²	Potentially dangerous crowd forces and psychological pressures begin to develop.

This information shows that you may need to provide a monitoring system, such as closed-circuit television to monitor crowd movements, and provide warning to the services personnel that they must take necessary action to prevent a major incident.

Crowd Throughput Capacities

In his writings on crowd disasters, Fruin (1981) identifies several areas to consider when addressing spectator throughput in entry to a performance. Fruin's suggestions on throughput capacities are shown below. Note that security issues of today can reduce through out considerably.

Area	Suggestion
Ticket Collectors	<p>Ticket collectors should be in a staff uniform or otherwise identifiable. Ticket collectors faced with a constant line can throughput a maximum of:</p> <ul style="list-style-type: none">▪ One patron per second per portal in a simple passthrough situation.▪ Two seconds per patron if the ticket must be torn and stub handed to patron. <p>More complicated ticketing procedures (and/or answering the occasional question) will add processing time.</p>
Doorways	<p>Free-swinging door, open portal, or gate can accommodate up to one person per second with a constant queue. Revolving doors and turnstiles would be half this rate of throughput, or less.</p>
Corridors, Walkways, and Ramps	<p>In dense crowds, corridors, walkways, and ramps have a maximum pedestrian traffic capacity of approximately 25 persons per minute per 1 foot of clear width.</p>
Stairs	<p>Stairs have a maximum practical traffic capacity of approximately 16 persons per minute in the upward direction. Narrow stairs (less than 5 feet) will lower the maximum flow.</p>
Escalators and Moving Walkways	<p>A standard 3.94-foot-wide escalator or moving walkway, operating at 118 feet per minute can carry 100 persons per minute under a constant queue.</p>

Question	Yes	No
Is the site layout such that, in the event of a mass casualty incident, space is available for an onsite triage area to permit stabilizing medical treatment before critical patients are transported to local health care facilities?	<input type="checkbox"/>	<input type="checkbox"/>
Is such an area accessible to ambulances to eliminate the need for carrying patients long distances?	<input type="checkbox"/>	<input type="checkbox"/>
Does the site allow for mass decontamination considerations?	<input type="checkbox"/>	<input type="checkbox"/>
Have site emergency evacuation considerations been addressed?	<input type="checkbox"/>	<input type="checkbox"/>
Does the site allow for adequate crowd regulation by means of, for example, existing regimented seating areas or flow barriers?	<input type="checkbox"/>	<input type="checkbox"/>
Are spectator overflow areas available to prevent crowd crush should spectator turnout significantly exceed expectations, a common phenomenon at rock concerts?	<input type="checkbox"/>	<input type="checkbox"/>
In an urban setting, as is characteristic of a stadium venue, could the adjacent streets on all sides be closed to other than emergency, service, and resident vehicles, creating a perimeter for access as well as a buffer zone?	<input type="checkbox"/>	<input type="checkbox"/>
Is a staging area for protestors available? Is it required?	<input type="checkbox"/>	<input type="checkbox"/>

Note: A universal map/grid referencing system for the entire event footprint should be developed in advance for all attendees and event staff (including public safety personnel) to allow for rapid identification of event specific facilities and other locations in an emergency.

Suggested Stage Barriers

The types of stage barriers recommended for indoor and outdoor events as described below.

Indoor Events	<p>During indoor events, erect a V-shaped barrier in front of the stage. This barrier will deflect patrons away from the stage area if any surge comes from behind. The V shape also provides an additional barrier to prevent spectators from reaching the stage. Security staff can position themselves in this spectator-free zone or should be able to gain access to it quickly from either end of the stage.</p> <p>Using this setup, barrier posts must be anchored securely to the floor. They should also have some padded protection.</p>
Outdoor Events	<p>Board fences similar to the V-shaped barrier used for indoor concerts can be used outdoors. Board fences have the added benefit of providing a walkway on the spectator side as well as behind it. Because most outdoor concerts do not provide seating, spectators in the front rows need to position themselves several yards back from the fence to see the stage over the fence. This area permits emergency access to the front rows of spectators.</p>
<p>Any barrier, whether indoor or outdoor, should be engineered to provide some "give" upon impact to protect against crush injuries. They must also be solid enough so that they will not collapse and cause injuries.</p>	

BUILDING DEPARTMENT VENUE ASSESSMENT CHECKLIST

Occupancy

Type: _____

Overload: _____

Seating: (quality, quantity, state of repair, fixed, and portable) _____

Stairs/Ramps: _____

Handrails—size and capacity: _____

Adequate Exits

Number: _____

Capacity: _____

Parking

Spaces: _____

Location: _____

Storage

Square feet: _____

Location: _____

Hazardous Materials

Use: _____

Storage: _____

Kind/type: _____

Security concerns: _____

BUILDING DEPARTMENT VENUE ASSESSMENT CHECKLIST (CONTINUED)

Auxiliary Power

Type: _____

Capacity: _____

Facility Use

Type: _____

History: _____

Building Inspection History

Date of last building inspection: _____

Date of last fire inspection: _____

Correction of violations: _____

Date of last elevator/escalator inspections: _____

Slip/trip/fall hazards present?: _____

Documentation/Monitoring

HVAC Adequacy

Tons per square feet: _____

Plan Review and Walk-Through Inspection with Fire Department Code Enforcement Officer

Building Suppression Systems: _____

ADA Compliance: _____

Coordinate Security of Structurally Vulnerable Areas with Law Enforcement Agency

Catwalks, balconies, and stages: _____

BUILDING DEPARTMENT VENUE ASSESSMENT CHECKLIST (CONTINUED)

Building Owner Contact Information

Name: _____ Phone: _____

Address: _____

Billing Address: _____

Liability Insurance: _____

GASTROINTESTINAL ILLNESS QUESTIONNAIRE

(For use at medical aid posts during gatherings,
to be used in addition to any patient information intake form.)

Date: _____ / _____ / _____ Officer assigned: _____

Name: _____

Address: _____

Phone number: _____

What symptoms have you had?

Diarrhea YES / NO

Nausea YES / NO

Vomiting YES / NO

Abdominal cramps YES / NO

Headache YES / NO

Fever YES / NO

Blood in feces YES / NO

Joint or muscle aches YES / NO

Other: _____

When did the symptoms first start?

Date: ____/____/____

Time: _____ a.m./p.m.

Do you know of others who have been ill with similar symptoms? YES / NO

(Include names and contact details for others on the reverse side of this form for further followup.)

What have you eaten since being at this event and where was it purchased or obtained?

(List the food history on the reverse side of this form. Include all food, drinks, and any other snacks. It is important to list where the food was obtained.) YES / NO

GASTROINTESTINAL ILLNESS QUESTIONNAIRE (CONTINUED)

Have you been swimming since being at this event?

Pool YES / NO

Spa YES / NO

River YES / NO

Lake YES / NO

Other: _____

Do you suspect anything that may have caused your illness? YES / NO

Explain: _____

NOTE: Keep this form for review or collection by the supervisor or public health official. Report anything suspicious or, if there are several cases, similar illness within a short period of time. Provide a report to local emergency rooms and those in surrounding communities for statistical analysis and distribution.

Safe Food Handling Checklist

Use this checklist as a guide to ensuring that safe food handling are used throughout a special event.

Issue	Solution
Avoiding Cross-Contamination	<ul style="list-style-type: none">▪ Utensils and surfaces that are used for preparing raw or ready-to-eat food should be clearly distinguished.▪ All personnel should wear disposable gloves and change them regularly.▪ Frequent hand washing should be encouraged.▪ Raw foods should be stored separately or stored below cooked ready-to-eat foods.▪ Equipment must be cleaned and sanitized after each separate process.
Thawing, Cooking, Heating, and Cooling	<ul style="list-style-type: none">▪ Minimize the length of time that foods are held between 41° and 140° F. (This is the temperature range in which most food-borne microorganisms can grow.)▪ Thaw food under refrigeration or in cold, running water.▪ Cook food thoroughly to applicable standards.▪ When reheating is required, heat the food thoroughly and store it appropriately.▪ Cool food quickly under refrigeration.▪ Apportion food into appropriately sized trays.
Cleaning and Sanitizing	<ul style="list-style-type: none">▪ Require regular cleaning and sanitizing of all food contact surfaces.▪ Require cleaning of all other surfaces to minimize the risk of contamination of food products.▪ Be alert for signs of pest infestation.▪ Consider providing a designated washup area for food outlets to reduce sillage waste storage.
Chemical Storage	<ul style="list-style-type: none">▪ Store chemicals in separate areas from food.▪ Clearly mark the contents of chemical storage containers.▪ Never use food containers to store chemicals.
Food Storage	<ul style="list-style-type: none">▪ Require storage areas of adequate size for the purpose.▪ Require all foodstuffs to be stored off the floor or ground.▪ Ensure that refrigerated or heated storage areas have a continuous power supply. Alternate means of refrigeration should be planned in case of refrigeration failure.

FOOD VENDOR INFORMATION SHEET
(one required for each vendor)

(To be provided to the local health authority)

Name of Vendor: _____

Point of Contact: _____

Business Address: _____

Business Phone: _____ Business Fax: _____

POC Phone: _____ POC Mobile: _____

POC Pager: _____

Main purpose of business: _____

Is a menu attached, indicating the full range of food to be provided? YES / NO

Indicate which of the following foods you sell directly or will be using as ingredients:

- | | |
|----------------------|----------|
| ▪ Milk/milk products | YES / NO |
| ▪ Poultry | YES / NO |
| ▪ Salads/rice dishes | YES / NO |
| ▪ Egg products | YES / NO |
| ▪ Fish/fish products | YES / NO |
| ▪ Raw meat | YES / NO |
| ▪ Ice cream | YES / NO |
| ▪ Shellfish | YES / NO |
| ▪ Cooked meat | YES / NO |

Other (specify): _____

FOOD VENDOR INFORMATION SHEET (CONTINUED)

Type of operation:

- Stall YES / NO
- Mobile unit YES / NO
- Stand YES / NO
- Tent YES / NO

Other (specify): _____

Indicate the type of equipment to be provided/used on site:

- Refrigeration YES / NO
- Freezer YES / NO
- Oven YES / NO
- Deep fryer YES / NO
- Microwave oven YES / NO
- Sink YES / NO
- Wash hand basin YES / NO
- Grill YES / NO

Other (specify): _____

Are fire extinguishers provided at each site? YES/ NO

What kind/type?: _____

Indicate power sources:

- LPG (propane) YES / NO
- Electrical generator YES / NO

Other (specify): _____

FOOD VENDOR INFORMATION SHEET (CONTINUED)

Is the food to be prepared or stored in premises other than the temporary food premises or vehicle? YES / NO

If YES, please state the address: _____

Will food be delivered to the site by a separate supplier? YES / NO

If YES, what arrangements will be made for receipt of those goods? _____

Have you or any of your staff completed a food handler hygiene course? YES / NO

If YES, when and where: _____

Vendor Point of Contact signature: _____

Date: _____

Location of vendor in event footprint _____

CATERING INSPECTION CHECKLIST FOR FOOD VENDORS

The establishment of a temporary catering facility can mean working in less-than-ideal conditions. The following checklist will provide guidance on minimum requirements for this type of event catering.

Setting Up

Food service operation is licensed or registered in accordance with State/local requirements. YES / NO

The appropriate permit has been obtained from the State/local authority where the event is to be held. YES / NO

The area for which the permit is valid is clear, that is, the location where the vendor can set up? YES / NO

Staff Training

Staff are trained in food handling and food safety. YES / NO

Staff have been instructed on machinery operation, food preparation routines and occupational health and safety matters. YES / NO

There are clear guidelines for staff about what to do if problems occur (who to contact and appropriate contact numbers). YES / NO

Food Handling

All food handlers carry out hand washing thoroughly and regularly, particularly:

- Before commencing work and after every break YES / NO
- After visiting the toilet YES / NO
- After handling raw food YES / NO
- After using a handkerchief or tissue or touching nose, hair or mouth YES / NO
- After handling trash YES / NO
- After smoking YES / NO

Correct food temperatures can be, and are, maintained. YES / NO

CATERING INSPECTION CHECKLIST FOR FOOD VENDORS (CONTINUED)

Food is cooled rapidly under refrigeration in trays not more than 4 inches deep	YES / NO
Tongs are provided and used where possible for food handling.	YES / NO
Gloves, if used, are changed regularly.	YES / NO
Food is thoroughly cooked.	YES / NO
Food is protected from dust, insect pests, and other contaminating matter.	YES / NO
Staff wear suitable, clean clothing and have long hair tied back.	YES / NO
Food on display on counters is protected from contamination from the public by use of covers or guards.	YES / NO
Condiment area is checked and cleaned regularly.	YES / NO
Food Storage	
Sufficient refrigeration space is provided to cope with peak demand.	YES / NO
Refrigerated storage temperatures can be maintained during peak loads.	YES / NO
Raw foods are stored below cooked or ready to eat foods.	YES / NO
Food containers are covered.	YES / NO
Food is stored off the floor on pallets or shelving	YES / NO
Frozen food is thawed on the bottom shelf in the refrigerator or under cold running water.	YES / NO
Dry food storage space is adequate for peak loads.	YES / NO
Dry foods are protected from dust and insect pests and rodents at all times.	YES / NO
Hot food storage is in accordance with applicable standards.	YES / NO
Cold food storage is in accordance with applicable standards.	YES / NO

CATERING INSPECTION CHECKLIST FOR FOOD VENDORS (CONTINUED)

Food Transport

Transport times are kept to a minimum. YES / NO

Food temperatures are met at all times during transport. YES / NO

All foods are protected from dust, pests, chemicals, and other contaminating matter. YES / NO

Cleaning and Sanitizing

Cleaning cloths are replaced frequently. YES / NO

Equipment and surfaces used for the preparation of raw foods are cleaned and sanitized before further use. YES / NO

Sanitizers are appropriate for use in the food industry and are used in accordance with the manufacturers' directions. YES / NO

Packaging and Labeling

All prepackaged foods are labeled in accordance with United States Food and Drug Administration nutritional requirements. YES / NO

Waste Management

Waste is removed regularly from food preparation areas. YES / NO

Putrescible (decomposable) waste removed from food preparation areas is placed in bins with tight-fitting lids.

Capacity to store sullage waste is adequate or connection to the sewer is maintained without leakage. YES / NO

Infectious Diseases

All staff are required to report any gastrointestinal type illness to the supervisor. YES / NO

A register of staff illness is kept by the supervisor. YES / NO

Staff are not permitted to work while they have symptoms of gastrointestinal illness or in the acute stage of a cold or flu-like illness. YES / NO

CATERING INSPECTION CHECKLIST FOR FOOD VENDORS (CONTINUED)

Safety

The workplace is safe, that is, there are no trip hazards, no unprotected hot zones, and no unguarded equipment. YES / NO

Fire precautions are followed and fire safety devices are to the satisfaction of the fire authority. YES / NO

Food handlers have contact details for all necessary personnel in case of problems occurring. YES / NO

A list of appropriate contact details is maintained and accessible. YES / NO

For example,

- Event organizer YES / NO
- Environmental health officer YES / NO
- Plumber YES / NO
- Electrician YES / NO
- Refrigeration mechanic YES / NO
- Alternative refrigeration suppliers YES / NO

FIRE SERVICES VENUE ASSESSMENT CHECKLIST

Exit Doors

- Appropriate number
- Appropriate locations
- Appropriate size
- Appropriate operation
- Appropriate markings

Avenues of Egress

- Sufficient width
- Adequate accessibility

Exit Route Markings

- Sufficient size
- Sufficient numbers
- Understandable
- Emergency lighting

Notification Systems

- Smoke
- Heat detectors
- Pull boxes
- Fire watch
- Carbon monoxide
- On line and functioning, monitored detection systems

Automated Fire Protection

- Sprinklers
- Zones
- Grids
- Hoods

Manual Fire Protection

- Extinguishers
- Hose lines
- Connections

FIRE SERVICES VENUE ASSESSMENT CHECKLIST (CONTINUED)

Fire Department Connections

- Sprinkler: locations _____
- Standpipe: locations _____

Fire Department Response

- Time
- Size of assignment

Fire Spread Ratings of Stage Materials

Pyrotechnic Safety Used in the Show

Permit obtained? YES / NO

Licensed show provider? YES / NO

Other?: _____

Need for On-Duty Inspector and Technical Expert for HVAC System

Develop, Review and/or Update Plan for Event Site/Buildings

Ensure Occupancy Load is Posted and Not Exceeded

Fire Lane Marked and Kept Clear

911 System Access:

Handheld radio / cellular phone / landline (NOT pay phone)

PUBLIC WORKS DEPARTMENT CHECKLIST

Street/Drainage Division

- Barricades, traffic cones and jersey barriers.
- Transport water tankers as necessary.
- Assure sidewalks are clean and in safe condition.

Traffic Engineering Operations Division.

- Review the traffic event management plan submitted by the event manager.
- Coordinate with the Police Department regarding traffic flow patterns.
- Timing of signals changes to maximize traffic flow.
- Regional traffic management plan.

Animal Control Division

- Back-up program to respond to the event as necessary.

Solid Waste Management Division

- Collection of site debris.
- Sweeping of site and adjacent roadways.
- Litter control and disposal.
- Coordination with the Health Department concerning debris removal from food serving areas.

Parking Operations/Enforcement Division

- Review parking program and offer assistance.
- Coordinate with mass transportation organization regarding pick-up point parking.

Engineering Division

- Coordinate with organizations involved in the event to review the site and the layout of the various program.
- Work with the Building Inspections Division to coordinate the planning for the event.

Regional Mass Transportation Division

- Establish timely schedules for shuttles.
- Review the fees and charges for providing services.

PUBLIC WORKS DEPARTMENT CHECKLIST (CONTINUED)

Forestry/Horticulture Division

- Protect the landscaping in year-round planter areas from public damage.
- Inspect trees and large shrubbery for trimming as required to accommodate event security concerns and to ensure the public welfare of the event attendees.

Parks and Recreation Division

- Schedule personnel to support activities in the event area.
- Work with vendors in supplying the needed support for the event.
- Arrange for special events coordination with the children's area.

Security Roles and Responsibilities Worksheet

Use this worksheet as a guide to determining security roles and responsibilities for a special event.

<ul style="list-style-type: none"> Will the event organizers use police officers or private security officers for onsite security? 	<input type="checkbox"/> Police Officers	<input type="checkbox"/> Private Security
<ul style="list-style-type: none"> If event organizers plan to use private security officers, what will their role and functions be? How will their services be integrated with those of the police? Will they be permitted to work outside the venue? 		
<ul style="list-style-type: none"> What policies will security personnel enforce for minor offenses onsite to assure that established policy is enforced consistently during the event and throughout the venue? 		
<ul style="list-style-type: none"> Will there be areas onsite for the collection and storage of significant sums of money? Are these areas positioned near road access to avoid the risks associated with carrying large sums of money on foot through spectator areas? 	<input type="checkbox"/> Yes <input type="checkbox"/> Yes	<input type="checkbox"/> No <input type="checkbox"/> No
<ul style="list-style-type: none"> How will security personnel move high-profile persons through crowded areas? 		
<ul style="list-style-type: none"> How will security personnel handle lost or stolen property? 		

▪ How will security personnel detect forged credentials?

▪ How will security personnel deal with lost children and missing persons?

Special Operational Considerations

Use this checklist as a guide to determining special operational considerations for special events in your community.

Planning Area/Question	Yes	No
Crowd Considerations: <ul style="list-style-type: none"> ▪ Is crowd behavior or “personality” likely to impact this event? ▪ Is the crowd density likely to cause issues or psychological pressures? 	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Event Venue Considerations: <ul style="list-style-type: none"> ▪ Will staging require multiple venues? ▪ Will a fixed facility be used in ways that are not normal for that facility? ▪ Does the facility accommodate persons with disabilities? ▪ Are there hazards inherent to the facility? ▪ Have site emergency evacuation procedures been addressed? ▪ Does the site allow for adequate crowd control? ▪ Are spectator overflow areas available to prevent crowd crush? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Safety Considerations: <ul style="list-style-type: none"> ▪ Will the construction of stages, platforms, and other temporary structures comply with local code? ▪ Will the stage(s) be elevated? ▪ Have precautions been taken to prevent overloading? ▪ Can seating be set up to control surges and crushing at the front of the stage? ▪ Can temporary seating be secured adequately? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Public Health Considerations: <ul style="list-style-type: none"> ▪ Are steps planned to monitor health risks during the event? ▪ Have steps been taken to ensure safe food preparation, storage, and handling? ▪ Will food vendors be licensed? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Personal Safety Considerations: <ul style="list-style-type: none"> ▪ Will the site be inspected for occupational health and safety hazards? ▪ Will lost-child or “meet me” locations be established and easily identifiable? ▪ Have measures been taken to ensure that the event is in compliance with all fire and safety regulations? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Security Considerations: <ul style="list-style-type: none"> ▪ Will enough security personnel be assigned to the event? ▪ Is special security required? ▪ Have plans been made to ensure that all security personnel are adequately briefed before the event? ▪ Is weather a likely concern? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Traffic and Transportation Concerns: <ul style="list-style-type: none"> ▪ Has a traffic management group been assigned? ▪ Will a professional traffic planner be required? ▪ Is other special transportation planning required? 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>