- Place the cashier, cash register, or host/hostess stand near the main entrance:

    - This allows the customers and the entrance to be monitored.

- Regulate the flow of customers:

    - Use shelving, tables, and marked aisles;

    - Make sure as much of the establishment is visible as possible by employees and customers;

    - Orient the seating design in a manner that allows the employees and managers to always see most of the business.

- Lock doors that are off-limits to customers:

    - Use doors with keypad locks or keys so that only authorized people can enter.

- Make it difficult for people to go where they are not allowed:

- Make sure all areas of the building are adequately illuminated:

    - Interior lighting should not leave any dark spots inside of the building;

    - If the lighting is dimmed, make sure it is not so dark that people are able to move around unnoticed

    - Keep restrooms and other concealed areas well illuminated.

- Place any ATMs or self-serve machines inside the building and in a well-visible area.