

SPRING 2015

In This Issue:

- + Best Practices to Prevent Restaurant Fires
- + Fry Station Maintenance
- + Prevention of Unlawful Acts - Security

PROFITING FROM SAFETY NEWSLETTER



Best Practices to Prevent Restaurant Fires

Your restaurants face the possibility of grease fires which can cost the system money in terms of lost sales, customer perception, worker injuries, property damage, insurance costs, and money. As a result, you should be sure to at least do the minimum to prevent them.

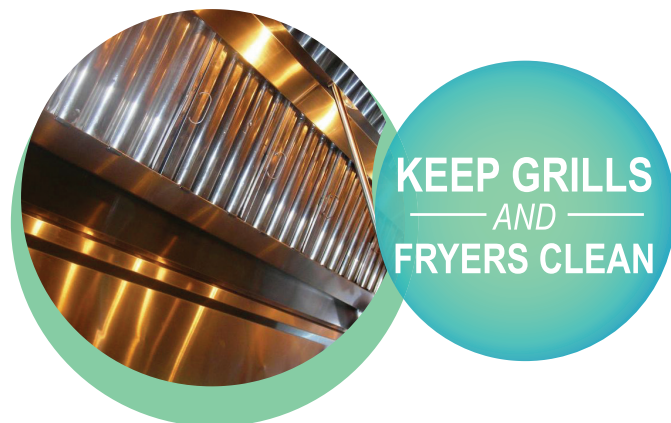
Basic Fire Prevention Measures:

- Keep Grills and Fryers clean and free of grease build-up
- Follow proper cleaning procedures of exhaust hoods, ducts, and filters to prevent grease build-up.
- Check all high limit controls on cooking equipment monthly.
- Always hire licensed contractors to do work.
- Follow proper electrical precautions. Avoid overloading circuits or the use of power cords and electrical outlets that are damaged/frayed.
- Be sure everyone is trained on how to quickly extinguish a fire.
- Always refer and follow guidelines for Fire Prevention listed in the O&T Manual.



INSPECT
ELECTRICAL SYSTEM
ANNUALLY

— CHECK ALL —
HIGH LIMIT
CONTROLS ON COOKING
EQUIPMENT MONTHLY



KEEP GRILLS
— AND —
FRYERS CLEAN

Hood & Ductwork Minimum Recommended Schedule

- Clean hood and Ductwork at least quarterly.
- Inspect fire suppression systems semi-annually.
- Inspect electrical system annually.

For additional information on fire prevention use the following link:

<http://www.profitingsfromsafety.com/best-practices-to-prevent-restaurant-fires/>



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Fry Station Maintenance

Who should fix my fry station equipment?

The best rule of thumb is to follow the directions included in your equipment manuals, MRC/PM Cards and O&T Manual. Although there are many tasks included in the MRC/PM cards that can be completed by properly trained managers or maintenance team members, most actual repairs should be completed by a qualified service technician.

Keep the following thoughts in mind:

- Improperly repaired equipment may malfunction and lead to more serious problems.
- Some components may have extended warranties which are only covered when repaired by authorized service providers.
- A factory-trained, authorized service technician is best prepared to repair your equipment properly the first time.



For additional information on fryer maintenance use the following link:
<http://www.profitingsafety.com/fry-station-safety/>

TURN AROUND SUMMIT!

We were proud to support your **Turn Around Summit (March 2015)** and we enjoyed meeting everyone who stopped by our booth. Please feel free to invite us to your ROA's or CoOp Meetings to speak on insurance and safety.

Prevention of Unlawful Acts - Security

Tough economic times can unfortunately bring more criminal activity to restaurants. Unlawful activity can be categorized as a robbery, violent act, or an assault that occurs on your property. Sometimes, simply because the crime occurs on your property, you could experience an impact to your bottom line. Customer's perception of safety, the restaurant's image, negative media exposure, and increased future insurance costs can all drive lower profits. But you can be prepared by having policies and procedures in place and prevent crime from occurring by taking common sense precautions. Here are some considerations to help you understand, reduce or eliminate your exposure. If a crime occurs on property, the following may be asked and you need to ensure your restaurant took basic actions:

Did you exercise reasonable care to protect his/her customers and workers from harm?

What is reasonable care?

Reasonable care can be different depending on the situation. In general, it's taking safety precautions- reasonable care – to protect those on your property. Here are some ways to keep crime from becoming a costly problem:

- Ensure proper lighting in the parking lot – avoid hidden or dark areas.
- Also ensure trees are trimmed so that lights are not blocked.
- Make sure employees are trained on what to do if suspicious activity is noticed.
- Contact the police – have them handle all situations or potential situations.
- Managers and Crew should not be putting themselves in harm's way.
- Ensure you have enough working cameras.
- Be able to prove that you did not avoid an issue or problem.
- For example: Employees should not ignore a vagrant/homeless on the property or ignore a fight, rather, the police should be called just as they would be if something happened at your home.

For additional information and the Security 101 Guide, follow this link:
<http://www.profitingsafety.com/security-101/>

Questions? Call Chad or Tina at 813.287.1721 or email us at Safety@BesnardInsurance.com