

Winter 2016

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PROFITING FROM SAFETY

INSURANCE & SAFETY SOLUTIONS FOR MCDONALD'S

Slip Resistant Shoes – Enforcement Is Key

Proper approved Slip resistant shoes are a must in any store and as a manager you must enforce usage – no exceptions, regardless of how good the floor cleaning techniques are Shoes are the best way to reduce slips. One may never know when there will be a spill, or grease on the floor that may cause a slip and fall. Slip resistant shoes are much different than standard shoes, even sport shoes. The soles are designed in a way to push liquids away, and better grip the floor. As a result, a proper approved shoe program is crucial in helping to prevent slips and falls. When purchasing a slip resistant shoe, make sure it is approved! Shoes for Crews and Payless are the most common within McDonald's. These shoes have been researched for effectiveness and cost and should be required within your store.



For additional information on slip resistant shoes please visit: <http://www.profitingsfromsafety.com/?s=shoes>

Caution...Wet Floor in Lobby

Every day, your restaurants should be using Wet Floor Signs to warn customers of wet areas from mopping, spills, washing of hands in bathroom, or outside water that may be tracked into the lobby due to rain or snow. The improper use or lack of wet floor signs can create more danger than the hazard itself.

Here are a few best practices related to wet floor signs:

- Replace traditional "A-Frame" type wet floor signs with more visible/taller wet floor "safety cones". A-frame type signs commonly fall over creating another hazard, wet floor safety cones do not.
- Have enough signs for your store. At a minimum you should have enough signs to cover the following areas (at least 6 for the Lobby Area alone):
 - All entrances and exits = **2+ Wet Floor Cones**
 - Drink Stations = **2 Wet Floor Cones**
 - Play Place Area = **1-2 Wet Floor Cones**
 - Restrooms = **1 Wet Floor Cone in each Restroom**



Keeping your employees and customers safe is important to your bottom line.

Don't allow slips and falls to trip up your business. Be Safer. Profit From Safety.

For additional information on floor safety visit here: <http://www.profitingsfromsafety.com/category/floor-safety/>

For additional information and best practices for winter weather visit here: <http://www.profitingsfromsafety.com/?s=winter>

Personal Protective Equipment Reduce Employee Injuries

Personal protective equipment plays a key role in safety. Personal Protective Equipment (PPE) can aid in preventing injuries to the hands, arms, body, and even the face and eyes. Depending on the job, PPE can be utilized to prevent slip/falls, eye injuries, burns, being hit by a vehicle, cuts, and contact with chemicals. The priority is to ensure the correct Personal Protective Equipment is available and used for each job.

Preventing Burns, Cuts, Chemical Exposures, and Slip/Falls

Here are some best practices:

- An apron, fryer gloves, and face shield should be required when cleaning the grill or fryer or when operating the filtering machine.
- Oven mitts are required when removing hot items from the oven.
- Cut resistant gloves are required when using/sharpening knives or other sharp objects.
- Slip resistant shoes are required to prevent slip/falls.



For additional information on Personal Protective Equipment please visit:

<http://www.profitingsfromsafety.com/personal-protective-equipment/>



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The PPE Standard Process:

- **Inspections** – If PPE is not in good condition, employees will be less likely to wear it. Weekly or monthly inspections are necessary at each store to ensure that all items are still serviceable and reordered as needed.
- **Location** – Proper PPE should be stored near the immediate work area. Signs can be posted to remind employees the appropriate PPE required for a task.
- **Training** – Employees may not know which types of PPE are available for a job, and/or, if any is required. Employees should be trained on usage, cleaning, maintenance, disposal, and replacement.
- **Enforcement Is Key** – All managers and supervisors should be enforcing safety rules related to PPE. One injury due to an employee not utilizing the appropriate personal protective equipment can take that employee away from his/her job for days or weeks while hurting the stores profitability long-term from higher costs.

Safety Equipment and First Aid Best Practices Program

This program has been developed for McOpCo and Owner/Operator locations as part of an initiative to better communicate safe practices and enhance restaurant safety and security system wide.

Front Line is part of the
SPENDSMART
Marketplace

April 2014

BURN PREVENTION

<p>Fryer Gloves—Black 21" Item# 1421 (SL) # 1480 (Ropair) Common use: Worn while cleaning and filtering Fryers. Fryer glove (replaceable) Disposable polyethylene, 15" Seal of 100 mesh antistatic gloves Item# 1309</p>	<p>Fryer Gloves—Black 18" Item# 1466 (SL) # 1467 (RL) # 1468 (R) Common use: Worn while cleaning and filtering Fryers. Replacement Lines (1 pair) Item# 1489 (SL) # 1490 (RL) # 1491 (R) Common use: Replaces Fryer glove liners to extend life of gloves.</p>	<p>QuickClean Fryer Gloves Black 5 Finger 24" Item# 4004 Common use: Worn while cleaning and filtering Fryers.</p>
<p>Fryer/Grill Apron Black Item# 5425 (40") # 5428 (37") Common use: Worn while cleaning and filtering Fryers.</p>	<p>QuickClean Fryer/Grill Apron Blue 36" Item# 4462 Common use: Worn while cleaning and filtering Fryers.</p>	<p>Face Shields Disposable (Pack of 5) Item# 5471 Common use: Worn while handling hot or hazardous liquids (e.g. filtering Fryer, cleaning with chemicals).</p>
<p>Full Face Shield Traditional with Replaceable Visor Item# 5472 (SL) # 5490 (Replacement visor) Item# 1662 Common use: Worn while handling hot or hazardous liquids (e.g. filtering Fryer, cleaning with chemicals).</p>	<p>Grill Gloves—Blue Ribbed, Grill Cleaning, 14" Item# 4453 (SL) # 4454 (RL) Item# 4455 (SL) # 4456 (RL) Common use: Worn while cleaning grills to prevent burns and contact injuries.</p>	<p>Oven Mitt "BurnGuard," "Wipe-able," 15" Item# 4414 Common use: Worn while transferring hot items.</p>
<p>Oven Mitt—Safety Chief Washable, 15" Item# 1662 Common use: Worn while transferring hot items. Replacement Lines Item# 1665 Common use: Replaces Fryer glove liners to extend life of gloves.</p>	<p>Safety Station Equipment Rack 8" x 18" Item# 1007 Common use: For personal protection.</p>	<p>Safety Goggles Indirect Vent Item# 5113 Common use: Worn while cleaning with chemicals.</p>
<p>No Account Set-up Required! As an owner/operator or McOpCo location you are set-up, approved and ready to order.</p>		

Order via **SPENDSMART** or call Front Line at 800-538-4555

To obtain more information on purchasing Personal Protective Equipment and Wet Floor signs please visit:

<http://www.profitingsfromsafety.com/safety-equipment-best-practices-program/>

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