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Insurance & Safety Solutions for McDonald's

Besnard Safety Zone

Hurricane Season is Here Are You Prepared?

Last-minute Hurricane Preparation - If your Office or Restaurant could be impacted by the predicted path of a hurricane, you might have only 1-2 days to secure your business. The following bulleted list of items might help prepare you in advance for the storm:

START OF HURRICANE SEASON

- Check that you have plywood or shutters for all windows. Lay out the materials and check that you have everything you need at the store – perform a mock secure drill.

3-5 DAYS PRIOR TO LANDFALL

- Cover ALL windows with hurricane shutters or plywood to reduce the chances of breaking.
- Inside, relocate vulnerable equipment such as computers and machinery, and stock away from windows and cover them with tarpaulins and/or waterproof covers.
- As much as possible, relocate materials off the floor onto pallets or wood 2 x 4s, or ship them out of the facility to help reduce water damage.
- Protect/relocate vital records.

- Check backup emergency generators and communication devices (radios, cell phones, etc.).
- Ensure all sprinkler valves are open and fire pumps are operational. If your operation will be hit by a severe windstorm, the following additional items should be included in your emergency response:
 - Shut down processes that depend on outside power in an orderly manner.
 - Isolate, neutralize or remove any chemicals that can react violently with each other.
 - Turn off the natural gas supply to the facility.
 - Shut down all non-critical and non-essential electrical equipment.
 - If possible, disconnect the main electrical feed(s) to the facility to prevent a potential fire caused by short-circuiting of damaged equipment.

As always, work closely with the McDonald's Regional Office regarding planning for storms to leverage logistical arrangements and advice both before and after the storm arrives

For additional hurricane preparation resources, visit:
www.ProfitFromSafety.com/usf-safety-florida



SAFETY TIP FOR THE QUARTER!

FRYER STATION SAFETY

1. Check for proper oil level. Check for clean oil. Notify manager if oil is low.
2. NEVER attempt to use a fryer that has a malfunctioning temperature probe or high-limit thermostat. It is recommended that the High Limit Thermostat be replaced every 4 years.
3. Fully disconnect gas and electrical connection prior to moving fryer.
4. Keeping Exhaust Hoods Clean - Excessive grease build-up in the ducts will contribute to the intensity of a fire if one occurs. It is recommended that that exhaust hoods, ducts, and fans be professionally cleaned by qualified contractors every six months, or more frequently, if needed.
5. Always refer to your equipment manual, O&T manual and other reference material for proper operating instructions.



For additional free up-to-date safety resources visit us at www.ProfitFromSafety.com

Good Floor Care Reduces Cost



A safe store starts from the ground up. It starts with every employee utilizing smart and safe floor cleaning habits. Today, floor care has become a science, one that is constantly evolving. To help you stay current, here are some new tools, tips and techniques you can share with your store's team to make floor safety a priority – and help reduce your long-term insurance costs.

How to keep your floors safe and sweep away the claims:

- **Remove mops from buckets and hang to dry when not in use!**
- **Always use clean mop water** – using dirty water spreads dirt and grease throughout the store causing slips and falls.
- Utilize new grease releasing mops. These mops are treated to release grease in the mop bucket. A standard mop head absorbs the grease, and after the first time mopping, the head already becomes less effective. Grease releasing heads are not typically the standard, so be sure to request a grease releasing mop from your vendors.
- Kick the old bucket. Standard mop buckets ring the dirty water into the same area – so you continue cleaning the floor with dirty water! Try new mop buckets that either have a drop in insert, which prevents the dirty water from going over the clean water side, or mop buckets with two chambers. Your mops will last longer, rinse out better and be more effective.

- Always rinse floors with clear, warm water after mopping or deck brushing.
- Follow your mop heads' specific replacement and cleaning instructions. When you do not replace them on schedule, their effectiveness dramatically goes down.
- **Dry mopping helps to reduce floor drying time to less than one minute.** This should be standard procedure in every store.
- Consider using an **approved floor treatment to help reduce slips and falls.** Floor treatments help to increase the coefficient of friction of the floor by coating the floor tile with a long lasting material. Floor treatment or not, it is still important to properly clean your floors to reduce slippery build up.
- Be sure to deck brush daily to prevent buildup and slippery floors. Standard deck brushes are difficult to use as they require strength and stamina. It's best to use weighted deck brushes (the Heavy Weight), or automated scrubbers (Ecolab Scrub N Go). If a standard deck brush is used, it is recommend scrubbing in 6' squares, by several people for superior results.

Remember to stick to the floor care basics, stay consistent, and always be safe.

For additional information on floor safety ideas, tools, and demonstration please contact Tina at 813.287.1721 or tina.adkins@besnardinsurance.com



Online Safety Training Portal For Your Managers – NEW!
<http://restaurantsafetyuniversity.com>

Safe Driving Policy

All operations should have a policy in place on Safe Driving and signed by all employees. This should be reviewed and signed by **anyone that might ever drive on company business** including Office Staff, DO, Supervisors, Managers, Maintenance, etc.

These programs are proven to work including saving lives and reduce insurance costs!

COMPONENTS OF A SAFE DRIVING POLICY

1. Employees must maintain adequate licensing and, if driving their own vehicles, insurance.
2. Employees must adhere to all state and federal laws.
3. Employees must promptly report accidents, tickets, and violations.
4. Employees must practice safe driving habits.
5. Employees must never drive while under the influence of alcohol or drugs.
6. Employees must always wear seatbelts.
7. Employees must adhere to clearly stated policies regarding the transportation of passengers.

These are just a few of the key points that should be covered in an effective safe driving policy.

For a copy of our sample policy please contact Tina at 813.287.1721 or tina.adkins@besnardinsurance.com



Questions? Call Tina at 813.287.1721
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