Quarterly Newsletter



2017 Spring Newsletter In This Issue:

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PROFITING FROM SAFETY

INSURANCE & SAFETY SOLUTIONS

Bathroom Floor Safety – Wet Floor Signs



Wet floor cones are an effective way to warn customers of wet areas from mopping, washing of hands in the bathroom, or outside water that may be tracked into the restaurants. However, they are often not being used properly or in the correct areas. Bathrooms are one such area where wet floor cones should be used at all times.

Here are some measures to take to ensure your restaurants are properly using wet floor cones.

- Replace all A-Frame wet floor signs with more visible cone type
- Place a wet floor cone in each bathroom near the hand dryer
- Inspect wet floor cones regularly and replace when damaged or faded
- Continue to use wet floor cones at all entrances, drink stations, lobby, and PlayPlace areas

A-frame wet floor signs commonly fall over causing a trip hazard. Replacing these signs with the cone type is a cost-effective way to ensure you are doing your part to warn customers of potential slip & fall hazards. Replacing them is easy, simply order through SpendSmart (WRIN # 04119-024) or contact SYR directly at (888) 797-6677 and reference SYR product # 940270.

http://www.profitingfromsafety.com/category/floor-safety





Online Safety Training Portal For Your Managers www.ManagersSafetyU.com



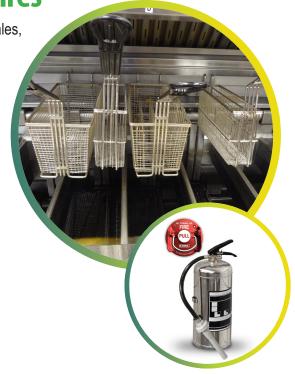
Best Practices to Prevent Restaurant Fires

Your restaurants face the possibility of grease fires which can cost you lost sales, worker injuries, property damage, and increased insurance costs.

At a minimum, you should do the following to prevent fryer fires.

- Keep Grills and Fryers clean and free of grease build-up
- Exhaust hoods and ducts should be thoroughly cleaned by a licensed contractor quarterly
- Inspect ANSUL system semi-annually
- Check all high limit controls on cooking equipment monthly. Replace them every 4 years
- Be sure everyone is trained on how to quickly extinguish a fire

http://www.profitingfromsafety.com/category/fires



Slip Safe Tile Treatment: Cost Effective Way to Reduce Claims

Slip & falls are the leading claim type within all restaurants, but there is an easy cost-effective way to lessen your exposure.

Applying Slip Safe Tile Treatment to your lobby floors has shown to reduce the number of customer slip & falls.

- Easy to apply mop on & rinse off
- Low cost
- Creates sure footing even when tiles are wet
- Does not alter surface appearance
- Apply annually for best results

To learn more or to purchase please visit www.SlipSafeTile.com.

Manager Safety University



The 2017 Insurance renewal season is behind us, but we still need your help! Your premiums were determined with the understanding that all managers would complete quick training through Manager Safety University (MSU) within the first 60 days of the policy. If you haven't already, please instruct your managers to register and complete the training using the instructions provided in the **Loss Control Welcome Kit** mailed to you.

To learn more about MSU please visit www.ManagerSafetyU.com or contact us.

http://www.profitingfromsafety.com/slip-safe-tile-treatment-reduce-slip-fall-claims/