

2018 Summer In This Issue:

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PROFITING FROM SAFETY

Summer is upon us, and with that comes our Summer of Safety campaign! SOS is our exclusive campaign to assist you in running the safest restaurants and consists of 3 monthly mailings that will include a variety of safety resources.

This year each mailing will focus on a specific section of your restaurant:

- Front of House Safety
- Back of House Safety
- Outside Safety

Summer of Safety has been created to enhance safety at your restaurants and positively affect your bottom line. By the end of summer, you will have covered Safety for all areas of your restaurant.



Hurricane Preparedness

The hurricane season officially began June 1st, so now is the time to prepare and plan. One of the most important things you can do is to review your resources and update your current plan to ensure you, your business, and your employees will be safe should you experience the impact of a storm.

Below are some items to review:

- Restaurant Hurricane Plan: To create a hurricane plan or review your existing plan, please contact Safety@BesnardInsurance.com
- Named Storm Wind Deductible: If you are interested in learning how to lower your Named Storm Wind deductible, please visit www.BesnardWind.com



In addition to the above, please visit www.ProfitFromSafety.com, where you will find an extensive library of safety resources.



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



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Safety Solutions for Owner/Operators

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Safety and Safer Equipment



Safety Training

Managers Safety University is available this Summer for FREE to safety train all your managers and supervisors.

ManagersSafetyU.com



Profiting from Safety

Summer is a great time to review the latest safety information.

ProfitingFromSafety.com



Fryers

The newer LOV fryers are a great Summer restaurant upgrade and are also proven to reduce your chance for a fire. We encourage you to replace fryers manufactured prior to 2004. Also, be sure ALL your restaurants have a UL300 Ansul system.

<http://www.profitingfromsafety.com/new-the-lov-fryers/>



Safety Equipment

The Safety Equipment Best Practices Program has officially launched the Summer catalog. You can get all your McDonald's related Safety Products located in one place.

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



Safer Floors



Floor Tile

Owner/Operators are excited this Summer to have Slip Safe available to treat lobby floor tiles in high traffic areas. Visit SlipSafeTile.com to see how people are profiting from this product.

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



Shoe Policies

Many restaurants are still not enforcing the proper shoes, and this is causing employee's to get hurt and insurance costs to rise. Get your crew in safer shoes this Summer.

<http://www.profitingfromsafety.com/slip-resistant-shoes-enforcement-is-key/>

