



BESNARD
INSURANCE

Profiting From Safety

Manager Safety University



Manager's Safety UNIVERSITY

Sponsored By Besnard Insurance

WE STILL NEED YOUR HELP! In order to comply with our safety services program, please work to have at least 3 managers per restaurant complete the online training through Besnard's Manager Safety University (MSU).

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

Quarterly Newsletter

Spring 2019 | In This Issue:



Manager Safety
University



Prevent Restaurant
Fires



Lobby Safety



How to Use Video
to Fight Fraud

Sign Up Today for Our Newsletter!
www.ProfitFromSafety.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
- Upgrade old fryers with LOV fryers
- 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.profitfromsafety.com/category/fires>



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

Mobile App Now Available
Search for Besnard



PROFIT FROM SAFETY
Safety Solutions for Owner/Operators

Lobby Safety

To better manage costs, consider the following:

- Wet floor signs are crucial - Have enough wet floor signs for all entrances, and have two signs for each side of the drink station
- Camera coverage of all areas helps in your defense. Make sure there are no camera blind spots and audit your camera placement and overall number of cameras today
- Consider the use of Dry Mops. These have been proven to reduce floor dry times from over 5 minutes to less than 1 minute
- Spot clean throughout the shift – dry mop afterwards
- Replace old A Frame Wet Floor Signs with the newer, more stable, visible, and taller Wet Floor Signs. Safety experts have determined that these signs are more visible and present less of a trip hazard if a customer is not paying attention
- Put the newer Wet Floor signs in the bathrooms under the hand dryer to increase awareness

SPOT CLEAN
THROUGHOUT
THE SHIFT



SLIPS, TRIPS AND
FALLS CONTINUE
TO BE THE NUMBER
ONE INSURANCE
COST DRIVER

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.profitingfromsafety.com/category/floor-safety/>

How to Use Video to Fight Fraud, Reduce Claims, and Correct Real Hazards

Today, nearly all restaurants have camera systems in place. Most realize that used effectively, this valuable equipment will pay for itself many times over. Video cameras can be a vital tool in combating costly employee injury, liability, and crime related claims while helping to fight fraudulent claims, too. Your insurance company is your partner, and they use your camera footage to maximize their effectiveness in managing claims costs.

In addition to assisting you in fighting fraudulent claims, video cameras can also help you identify real safety hazards in-store, allowing you to make immediate changes to procedures. For example, if a floor was wet and no wet floor signs were displayed, or the employees failed to use a dry mop, then those mishaps can be addressed and corrected. After all, it is better to identify real dangers before they turn into costly claims and higher insurance costs. **Video cameras can help you keep a watchful eye on safety, even when you're not there.**

For additional information on the use of video footage use the following link:

<http://www.profitingfromsafety.com/how-to-use-video-to-fight-fraud-reduce-claims-and-correct-real-hazards/>