



## Quarterly Newsletter

#### Winter 2020 I In This Issue:



Manager Safety University



Floor Treatments



Replenish Your PPE



Return To Work

Sign Up Today for Our Newsletter!

www.ProfitingFromSafety.com

## Manager Safety University



Welcome to 2020. As we enter the new year, WE STILL NEED YOUR HELP! To maintain competitive insurance premiums long-term, we need to ensure managers and supervisors complete the online training through Besnard's Manager Safety University (MSU).

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

## Floor Treatments - Prevent Slips & Falls

With the winter months come an increased exposure to customer slip and falls. Customers track in water and in some locations snow and ice leading to the potential for increased slips and falls. Protecting your crew members and customers from injuries both inside and outside your restaurants should be a top priority. Here are some steps to take to minimize your exposure to these claims:



- Use a slip-resistant floor treatment in your lobby
- Use dry mops to quickly clean up water tracked into the lobby
- Ensure the larger type wet floor caution signs are out at all times
- Ensure security cameras are aimed at key areas including the entrances/exits, lobby, hallway to bathrooms, and parking lot

Doing your part to proactively identify these hazards and remove the condition goes a long way in the prevention of claims.

To learn more please contact us or visit www.ProfitFromSafety.com and search "slips and falls".

http://www.profitingfromsafety.com/?s=slip+fall







# Replenish Your Personal Protective Equipment!

Keeping safety equipment and first aid items in stock and available is a universal and ongoing challenge for every restaurant. Managing every location's equipment list can be a hassle and sometimes a burden to management. The "Safety Smart Auto Ship Program" ensures 100% of your locations will have the necessary safety equipment for each of your restaurants, based on your regular needs. To learn more contact Front Line Safety at 1-800-538-4555.

#### How it works:

- Quarterly Shipments Restaurants receive quarterly shipments of select safety equipment and first aid items.
- Email Review Prior to a shipment, an email will be sent to the restaurant and the manager can edit the order prior to shipment.



Examples of items included in program. All items are not included in every shipment.

## Why it works:

- Proactive vs Reactive "Losses" are "Profits" before an accident. Too many times safety equipment will be ordered after an injury occurs.
- Need Based Restaurants only receive critical safety items; replacement is scheduled based on product lifespans; therefore, not all items are in every shipment.

Return To Work - It's Everyone's Job

Senior management's commitment to returning injured employees back to work is key to the overall success of a disability management program.

- Develop a written policy, signed by top management, with clearly defined procedures that communicate management's philosophy.
- ◆ Assign the responsibility for coordinating and evaluating the managed disability program by designating a RTW coordinator.
- ◆ Hold all managers/supervisors/employees accountable for their participation in the program by establishing roles and responsibilities for each.
- Provide training for all managers/supervisors/employees on disability issues and their roles and responsibilities in achieving a successful RTW program.
- Inform provider that your organization has an RTW program and that the intent is to bring employees back to work as soon as possible.

http://www.profitingfromsafety.com/rtw-everyones-job/

