



BESNARD
INSURANCE

Quarterly
Newsletter

Spring 2020 | In This Issue:



Manager Safety
University



Prevent Hot Beverage
Burns



Best Practices to
Prevent Restaurant Fires



Slip Resistant Shoes

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www.ProfitFromSafety.com

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.

April 20-23

McDonald's 2020 Worldwide Convention

Visit us in the Insurance Section!

Preventing Hot Beverage Burns

Be sure your team always follows the approved procedure for coffee, including:

- ◆ Carefully and securely attach lid by pressing it firmly onto the cup and running your thumbs along the edge of the lid
- ◆ Take care to avoid splashing yourself or others
- ◆ Never pick up or hold the cup by the lid
- ◆ Ensure careful & proper hand-off to the customer



<http://www.profitfromsafety.com/?s=burns>



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

Mobile App Now Available
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PROFIT FROM SAFETY
Safety Solutions for Owner/Operators

Best Practices to Prevent Restaurant Fires

Your restaurants face the possibility of fires which can cost the system money in terms of lost sales, customer perception, worker injuries, property damage, insurance costs, and money. As a result, you should be sure to at least do the minimum to prevent fires in your restaurants.

**INSPECT
ELECTRICAL SYSTEM
ANNUALLY**

**CHECK ALL
HIGH LIMIT
CONTROLS ON COOKING
EQUIPMENT MONTHLY**

Basic Fire Prevention Measures:

- Keep Grills and Fryers clean and free of oil build-up.
- Follow proper cleaning procedures of exhaust hoods, ducts, and filters to prevent oil build-up.
- Check all high limit controls on cooking equipment monthly. It is recommended that High Limit switches be replaced at least every 4 years.
- Always hire licensed contractors to do work.
- Follow proper electrical precautions. Avoid overloading circuits or the use of power cords and electrical outlets that are damaged/frayed.
- Be sure everyone is trained on how to quickly extinguish a fire.
- Always refer and follow guidelines for Fire Prevention listed in the O&T Manual.

Slip Resistant Shoes - Enforcement Is Key

Proper approved Slip Resistant Shoes are a must in any restaurant, and as a manager you must enforce usage – no exceptions. Regardless of how good the floor cleaning techniques are, shoes are the best way to reduce slips. One may never know when there will be a spill, or grease on the floor that may cause a slip and fall. Slip Resistant Shoes are much different than standard shoes, even athletic shoes. The soles are designed in a way to push liquids away, and better grip the floor. As a result, a proper approved shoe program is crucial in helping to prevent slips and falls. When purchasing a Slip Resistant Shoe, make sure it is approved! These shoes have been researched for effectiveness and cost and should be required within your restaurant.

For additional information on slip resistant shoes please visit www.profitingsfromsafety.com/?s=shoes

