



BESNARD  
INSURANCE

# Profiting From Safety

## Manager Safety University



**Manager's Safety**  
UNIVERSITY

Sponsored By Besnard Insurance

WE STILL NEED YOUR HELP! If you have not completed MSU for 2020, 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](http://www.ManagerSafetyU.com) or contact us.

## Quarterly Newsletter

Fall 2020 | In This Issue:



Manager Safety  
University



Lobby Safety



Winter Preparedness



Prevent Restaurant  
Fires

Sign Up Today for Our Newsletter!

[www.ProfitFromSafety.com](http://www.ProfitFromSafety.com)

## 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

For additional information on floor safety visit here:  
<http://www.profitfromsafety.com/category/floor-safety/>



Online Safety Training Portal  
For Your Managers  
[www.ManagerSafetyU.com](http://www.ManagerSafetyU.com)

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PROFIT FROM SAFETY  
Safety Solutions for Owner/Operators

## Winter Preparedness

Now is the time to take precautions to keep yourself and your customers safe as the temperatures drop. Slip and Fall accidents are among the biggest winter weather safety concerns. People track in wet snow, slush and water, making your floors slick and causing customers to slide.



### Best Practices to Consider:

- ◆ Reduce slip & fall exposures by treating your lobby floors with a non-slip treatment such as "Slip Safe". To learn more about this product visit [www.slipsafetile.com](http://www.slipsafetile.com).
- ◆ Ensure you have the proper winter maintenance supplies on hand such as: shovels, ice melt, floor mats, wet floor cones, and roof rakes.
- ◆ If using contractors for snow removal, obtain certificates of insurance.
- ◆ Clean your gutters. You don't want ice to accumulate causing icicles which can fall and hurt people as they walk by.
- ◆ Make sure your indoor mats remain dry, they won't work if they are too wet. Check them often during wet weather and replace when needed.
- ◆ Keep a mop nearby. Clean up wet spots promptly.
- ◆ Keep wet floor safety cones up at all times.

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## 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.profitingfromsafety.com/category/fires/>