



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

To learn more about MSU please visit [www.ManagerSafetyU.com](http://www.ManagerSafetyU.com) or contact us.

## Quarterly Newsletter

Spring 2021 | In This Issue:



Manager Safety  
University



Slip Resistant Shoes



Fry Station Maintenance



How to Use Video

Sign Up Today for Our Newsletter!  
[www.ProfitFromSafety.com](http://www.ProfitFromSafety.com)

## 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.profitfromsafety.com/?s=shoes](http://www.profitfromsafety.com/?s=shoes)



**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

## Fry Station Maintenance

### Who should fix my fry station equipment?

The best rule of thumb is to follow the directions included in your equipment manuals, MRC/PM Cards and O&T Manual. Although there are many tasks included in the MRC/PM cards that can be completed by properly trained managers or maintenance team members, most actual repairs should be completed by a qualified service technician.

### Keep the following thoughts in mind:

- ◆ Improperly repaired equipment may malfunction and lead to more serious problems.
- ◆ Some components may have extended warranties which are only covered when repaired by authorized service providers.
- ◆ A factory-trained, authorized service technician is best prepared to repair your equipment properly the first time.



A FACTORY-TRAINED  
**AUTHORIZED  
TECHNICIAN**  
IS BEST TO *REPAIR*  
YOUR EQUIPMENT

For additional information on fryer maintenance use the following link: <http://www.profitingfromsafety.com/fry-station-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/>