



BESNARD
INSURANCE

Quarterly Newsletter

Summer 2021 | In This Issue:



Summer of Safety



Hurricane Preparedness



Preventing Hot
Beverage Burns



Safety and Safer
Equipment

Sign Up Today for Our Newsletter!
www.ProfitFromSafety.com

Profiting From Safety

Summer is upon us, and with that comes our Summer of Safety campaign! SOS is our exclusive campaign to assist you in running the safest restaurants.

Summer of Safety has been created to enhance safety at your restaurants and positively affect your bottom line.



Hurricane Preparedness

The hurricane season officially began June 1st, so now is the time to prepare and plan. One of the most important things you can do is to review your resources and update your current plan to ensure you, your business, and your employees will be safe should you experience the impact of a storm.



Below are some items to review:

- ◆ Restaurant Hurricane Plan: To create a hurricane plan or review your existing plan, please contact Safety@BesnardInsurance.com
- ◆ Named Storm Wind Deductible: If you are interested in learning how to lower your Named Storm Wind deductible, please visit www.BesnardWind.com

In addition to the above, please visit www.ProfitFromSafety.com, where you will find an extensive library of safety resources.



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

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.profitingfromsafety.com/?s=burns>



Safety and Safer Equipment



Safety Training

Managers Safety University is available this Summer for FREE to safety train all your managers and supervisors.

ManagersSafetyU.com



Profiting from Safety

Summer is a great time to review the latest safety information.

ProfitingFromSafety.com



Fryers

The newer LOV fryers are a great Summer restaurant upgrade and are also proven to reduce your chance for a fire. We encourage you to replace fryers manufactured prior to 2004. Also, be sure ALL your restaurants have a UL300 Ansul system.

<http://www.profitingfromsafety.com/new-the-lov-fryers/>



Safety Equipment

The Safety Equipment Best Practices Program has officially launched the Summer catalog. You can get all your McDonald's related Safety Products located in one place.

<http://www.profitingfromsafety.com/safety-equipment-best-practices-program/>

