



Quarterly Newsletter

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Manager Safety University



Floor Mats



Preventing Hot Beverage Burns



Safety and Safer Equipment

Manager Safety University

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 or contact us.



Manager's Safety
UNIVERSITY

Utilizing Floor Mats to Prevent Slips & Falls

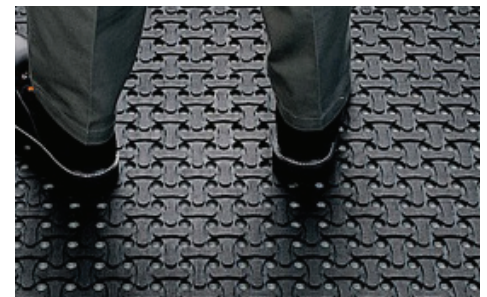
Floor Mat Care and Placement

Slips, trips, and falls are the leading causes of reported accidents and insurance claims in the restaurant industry. They are the number one cause of employee accidents, one of the top three types of accidents involving customers, and the most costly type of customer accidents. People slip, trip, and fall in a variety of ways resulting in a wide range of injuries. A good floor maintenance program can help reduce the number of accidents and should include training in the proper placement and care of floor mats.

Place mats strategically:

Floor mats should be used in areas where there is a large amount of pedestrian traffic and likelihood of water, other liquids, or slippery matter on the floor. These areas can include:

- ◆ Entrances and exits.
- ◆ Drink/soda dispensers; coffee stations; and self-serve water dispensers.
- ◆ Sinks and dish washing areas that are constantly wet. Non-absorbent, slip resistant, anti-fatigue mats are best for these conditions.



Regularly clean and inspect mats:

- ◆ You may want to consider the cost effectiveness of using a textile rental service compared to restaurant-owned mats.
- ◆ Promptly replace mats when they are damaged or worn. If the edges begin to curl up, creating a trip hazard, it is time to replace the mat.
- ◆ When storing a mat, rolling it up rather than folding helps avoid bumps or rises in the mats so they will lie flat.

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**

To learn more, visit: <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/>

