

### **Profiting From Safety**

### Manager Safety University



WE STILL NEED YOUR HELP! If you have not completed MSU for 2021, 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 https://www. ManagerSafetyU.com/ or contact us.

## Quarterly Newsletter

#### Fall 2021 | In This Issue:



Manager Safety University



Floor Treatments



Vehicle Damage to Buildings & Property



The PPE Standard **Process** 

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## Floor Treatments - Prevent Slips & Falls

With the winter months come an increased exposure to customer slip and falls. Customers track in water and in some locations snow and ice leading to the potential for increased slips and falls. Protecting your crew members and customers from injuries both inside and outside your restaurants should be a top priority. Here are some steps to take to minimize your exposure to these claims:



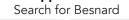
- Use a slip-resistant floor treatment in your lobby
- Use dry mops to quickly clean up water tracked into the lobby
- Ensure the larger type wet floor caution signs are out at all times
- Ensure security cameras are aimed at key areas including the entrances/exits, lobby, hallway to bathrooms, and parking lot

Doing your part to proactively identify these hazards and remove the condition goes a long way in the prevention of claims.

To learn more please contact us or visit www.ProfitFromSafety.com and search "slips and falls".

http://www.profitingfromsafety.com/?s=slip+fall









# Protect your property from vehicles

Vehicle damage to buildings and other property is by far the most frequent property claim we see every year. A simple way to minimize the cost of these claims is to protect your property with steel post bollards. Place bollards strategically to protect vulnerable areas of the building such as drive thru equipment, storefront windows and building corners.





IdealShield is an approved vendor for bollards, to learn more visit: http://www.profitingfromsafety.com/protect-property-from-vehicles/

### The PPE Standard Process

- Inspections If PPE is not in good condition, employees will be less likely to wear it. Weekly or monthly inspections are necessary at each restaurant to ensure that all items are still serviceable and reordered as needed.
- ◆ Location Proper PPE should be stored near the immediate work area. Signs can be posted to remind employees the appropriate PPE required for a task.
- Training Employees may not know which types of PPE are available for a job, and/or, if any is required. Employees should be trained on usage, cleaning, maintenance, disposal, and replacement.
- Enforcement Is Key All managers and supervisors should be enforcing safety rules related to PPE. One injury due to an employee not utilizing the appropriate personal protective equipment can take that employee away from his/her job for days or weeks while hurting the restaurant profitability long-term from higher costs.



To obtain more information on purchasing Personal Protective Equipment and Wet Floor signs please visit: <a href="https://www.profitingfromsafety.com/safety-equipment-best-practices-program/">www.profitingfromsafety.com/safety-equipment-best-practices-program/</a>