



Quarterly Newsletter

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Manager Safety University



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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).



Manager's Safety
UNIVERSITY

To learn more about MSU please visit www.ManagerSafetyU.com or contact us.

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.



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.

Safety Equipment and First Aid Best Practices Program

This program has been developed for McOpCo and Owner/Operator locations as part of an initiative to better communicate safe practices and enhance restaurant safety and security system wide.

SPENDSMART Marketplace

January 2011

BURN PREVENTION		
Fryer Gloves—Black 21" Item# 14233, #1480 (Regrain) Common use: Worn while cleaning and flipping fryers. Fryer Glove Hygiene Liner Disposable polyethylene, 1/2" Rise of 250 each, antibacterial gloves Item# 1385	Fryer Gloves—Black 18" Item# 14623, #14624, #14625 Common use: Worn while cleaning and flipping fryers. Replacement Liner (1 pack) Item# 14623, #14624, #14625 Common use: Replaces liner glove liners to extend life of gloves.	Fryer/Grill Apron Black Item# 4425 (45"), #428 (35") Common use: Worn while cleaning and flipping fryers.
QuickClean Fryer/Grill Apron Blue 36" Item# 4442 Common use: Worn while cleaning and flipping fryers.	Full Face Shield Traditional with Replaceable Visor Item# 44205, #4400 (replacement visor) Common use: Worn while handling hot or hazardous liquids (e.g. handling fryer, cleaning with chemicals).	Face Shields Disposable (Pack of 5) Item# 5471 Common use: Worn while handling hot or hazardous liquids (e.g. handling fryer, cleaning with chemicals).
Oven Mitt—Safety Chef, Washable, 15" Item# 1462 Common use: Worn when transferring hot items. Replacement Liner Item# 1465 Common use: Replaces fryer glove liners to extend life of gloves.	Oven Mitt Burn-resistant, "QuickClean," "Wipe-able," 15" Item# 4438 Common use: Worn while handling hot items.	Safety Goggles Indirect vent Item# 2133 Common use: Worn while cleaning with chemicals.
Grill Cleaning, 14" Item# 4423 (3), #4424 (4), #4425 (5), #4426 (6) Common use: Worn while cleaning grill to prevent steam and contact burns.	Grill Glove Station 3" x 7" Item# 3877 Common use: Worn while gloves heat fryer.	Dishwashing/Chemical Cleaning Gloves 19" Item# 1497 (6), #1498 (2) Common use: Worn while using cleaning chemicals.
Safety Equipment Station (Grill Glove Option) 6" x 18" Item# 3805 Common use: For personal protective storage.	Safety Equipment Station (Hygiene Liner Option) 6" x 24" Item# 3875 Common use: For personal protective storage.	Fryer Glove Hygiene Liner Item# 1385 Disposable polyethylene, 1/2" Rise of 250 each, antibacterial gloves.

No Account Set-up Required!
 As an owner/operator or McOpCo location you are set-up, approved and ready to order.
 Order via SPENDSMART or call Front Line at 800-538-4555

To obtain more information on purchasing Personal Protective Equipment and Wet Floor signs please visit:
www.profitingfromsafety.com/safety-equipment-best-practices-program/