

Profiting From Safety

Manager's Safety University



Manager's Safety

Sponsored By Besnard Insurance

Welcome to 2022. As we enter the new year, **WE STILL NEED YOUR HELP!** To maintain competitive insurance premiums long-term, we need to ensure managers and supervisors complete the online training through Besnard's Manager's Safety University (MSU).

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

Quarterly Newsletter

April 4-7 McDonald's 2022 Worldwide Convention Visit us in the Insurance Section!

Winter 2022 | In This Issue:



Manager's Safety University



Menu Board Protection



Lobby Safety



Replenish P.P.E.

Sign Up Today for Our Newsletter! www.ProfitingFromSafety.com Protection for Outdoor Digital Menu Boards

Outdoor digital menu boards are very durable and made to withstand the elements. Unfortunately, if they are damaged, they can be expensive to repair or replace. If your restaurant is prone to vandalism or windstorms, which could cause flying debris, consider adding covers to protect your menu boards.

Protecting your menu boards could save you from expensive repairs and potential lost sales in the drive-thru. Coates manufactures a cover designed to protect from vandalism and high winds. To learn more, contact Coates by email at orderinfo@coatesgroup.com.

https://www.profitingfromsafety.com/protection-for-outdoor-digital-menu-boards/







Profiting From Safety

Lobby Safety

To better manage costs, consider the following:

- Wet floor signs are crucial Have enough wet floor signs for all entrances and have two signs for each side of the drink station
- ◆ Camera coverage of all areas helps in your defense. Make sure there are no camera blind spots and audit your camera placement and overall number of cameras today
- ◆ Consider the use of Dry Mops. These have been proven to reduce floor drying time from over 5 minutes to less than 1 minute
- Spot clean throughout the shift dry mop afterwards
- Replace old A Frame Wet Floor Signs with the newer, more stable, visible, and taller Wet Floor Signs. Safety experts have determined that these signs are more visible and present less of a trip hazard if a customer is not paying attention
- Put the newer Wet Floor signs in the bathrooms under the hand dryer to increase awareness

For additional information on floor safety visit here: http://www.profitingfromsafety.com/category/floor-safety/



Replenish Your Personal Protective Equipment!

Keeping safety equipment and first aid items in stock and available is a universal and ongoing challenge for every restaurant. Managing every location's equipment list can be a hassle and sometimes a burden to management. The "Safety Smart Auto Ship Program" ensures 100% of your locations will have the necessary safety equipment for each of your restaurants, based on your regular needs. To learn more contact Front Line Safety at 1-800-538-4555.

How it works:

- Quarterly Shipments Restaurants receive quarterly shipments of select safety equipment and first aid items.
- ◆ Email Review Prior to a shipment, an email will be sent to the restaurant and the manager can edit the order prior to shipment.



Examples of items included in program. All items are not included in every shipment.

Why it works:

- Proactive vs Reactive "Losses" are "Profits" before an accident. Too many times safety equipment will be ordered after an injury occurs.
- Need Based Restaurants only receive critical safety items and replacement is scheduled based on product lifespans; therefore, not all items are in every shipment.

For additional information on P.P.E. visit here: https://www.profitingfromsafety.com/proactive-safety-finally-realized-getting-your-ppe-just-got-easier/