



BESNARD
INSURANCE

Quarterly Newsletter

Spring 2022 | In This Issue:



Manager's Safety
University



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Manager's Safety University



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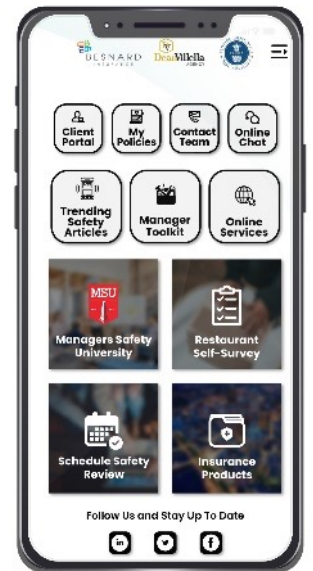
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WE STILL NEED YOUR HELP! In order to comply with our safety services program, please work to have at least 3 managers per restaurant complete the online training through Besnard's Manager's Safety University (MSU).

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

Restaurant Safety Surveys *Is your restaurant safe?*

A safety survey can help save you money in future premiums by identifying unsafe conditions before an injury occurs. As an Owner/Operator, you are responsible for providing a safe environment for your customers and employees. Conducting your own restaurant safety surveys will allow you to cost-effectively identify problems and get them fixed before someone is injured in your restaurant. To help you with this, we have created worker and customer safety surveys that you can complete using our mobile application. Instructions on how to complete the survey can be found in the link below.



<https://www.profitfromsafety.com/restaurant-safety-surveys-is-your-restaurant-safe/>



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PROFIT FROM SAFETY
Safety Solutions for Owner/Operators

Effective Safety Travel Paths

When it comes to safety, there are a few key areas that should be included in your restaurant travel paths.

Parking Lots:

- ◆ All lights are in working order covering the entire parking lot. Tree branches are trimmed allowing lights to shine down.
- ◆ Check for potholes, cracks, trash, clear traffic patterns & that pavement striping is plainly visible
- ◆ Be sure that all sidewalks and ramps are clean, free of debris & not blocked.
- ◆ Remove any washout of mulch or rocks from sidewalks.

Interior Lobby:

- ◆ Chairs/tables are secure with all screws in place & sitting firmly on the floor.
- ◆ Adequate number of wet floor signs available.
- ◆ Dry mops available in lobby area.
- ◆ All mop buckets are empty with mops hanging dry after each use.

See the O&T Manual For Full Details

For additional information & best practices on safety travel paths visit:
<http://www.profitingfromsafety.com/conducting-an-effective-safety-travel-path/>

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
- ◆ Announce that product is hot before hand-off
- ◆ **Ensure careful & proper hand-off to the customer**

For additional information on burns visit: <http://www.profitingfromsafety.com/?s=burns>

