

### **Profiting** From Safety

Summer is upon us, and with that comes our Summer of Safety campaign! SOS is our exclusive campaign to assist you in running the safest restaurants.

Summer of Safety has been created to enhance safety at your restaurants and positively affect your bottom line.



### Quarterly Newsletter

### Summer 2022 | In This Issue:



Summer of Safety



Hurricane Preparedness



Utilizing Floor Mats to Prevent Slips & Falls



Safe Lifting

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### Hurricane Preparedness

The hurricane season officially began June 1st, so now is the time to prepare and plan. One of the most important things you can do is to review your resources and update your current plan to ensure you, your business, and your employees will be safe should you experience the impact of a storm.



#### Below are some items to review:

- Restaurant Hurricane Plan: To create a hurricane plan or review your existing plan, please contact Safety@BesnardInsurance.com
- Named Storm Wind Deductible: To learn how to lower your Named Storm Wind deductible, please visit
   www.BesnardWind.com

In addition to the above, please visit www.ProfitingFromSafety.com, where you will find an extensive library of safety resources.







### 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.

To learn more, visit http://www.profitingfromsafety.com/category/floor-safety/

## Safe Lifting



# Back Strains can easily be Prevented:

- **1** GET CLOSE TO THE OBJECT.
- 2 BEND AT YOUR HIPS AND KNEES.
- 3 LIFT SMOOTHLY AND SLOWLY, KEEPING THE OBJECT CLOSE TO YOUR BODY.
- 4 KEEP THE LOAD BETWEEN YOUR KNEES AND SHOULDERS.
- 5 PIVOT WITH YOUR FEET INSTEAD OF TWISTING YOUR BACK.

For additional information and best practices on safe lifting, visit: http://www.profitingfromsafety.com/free-poster-safe-lifting-procedures/