



BESNARD
INSURANCE

Quarterly Newsletter

Fall 2023 | In This Issue:



Manager's Safety
University



Lobby Safety



Digital Food Safety



The PPE Standard
Process

Sign Up Today for Our Newsletter!
www.ProfitFromSafety.com

Profiting From Safety

Manager's Safety University



**Manager's Safety
UNIVERSITY**

WE STILL NEED YOUR HELP! If you have not completed MSU for 2023, 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/

Lobby Safety

To better manage costs, consider the following:

- ◆ Replace old "A" frame wet floor signs with the newer, more stable, taller wet floor cones. Safety experts have determined that these signs are more visible and present less of a trip hazard if a customer is not paying attention
- ◆ Wet floor signs are crucial - Have enough wet floor cones for all entrances, restrooms and drink stations. Have 3 extra cones available for placing around wet areas while mopping.
- ◆ Place floor mats inside entrance doors. Keep mats flat, clean and dry
- ◆ 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 after mopping. These have been proven to reduce floor drying time from over 5 minutes to less than 1 minute compared to just letting the floor air dry
- ◆ Spot clean throughout the shift – dry mop afterwards
- ◆ Treat floor tile at least once a year with non slip floor treatment to reduce slip and falls

SPOT CLEAN
THROUGHOUT
THE SHIFT



SLIPS, TRIPS AND
FALLS CONTINUE
TO BE THE NUMBER
ONE INSURANCE
COST DRIVER



Online Safety Training Portal
For Your Managers
www.ManagerSafetyU.com

Mobile App Now Available
Search for Besnard



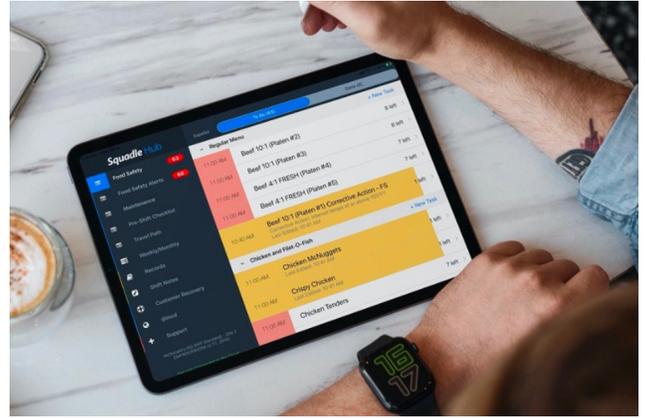
PROFIT FROM SAFETY
Safety Solutions for Owner/Operators

Digital Food Safety and More

Most Owner/Operators have made the shift to one of the approved digital food safety solutions. These solutions offer more than just food safety. There are several additional features available that can help reduce insurance claims. For example, Digital Checklists and Digital Shift Management assist managers with pre-shift checks, equipment calibrations, shift notes, remote temperature sensors and more.

Manager's travel path inspections can help identify and remedy hazards that would otherwise pose insurance claim risks, such as:

- ◆ Dangling branches or signs
- ◆ Moist and slippery surfaces
- ◆ Uneven or cracking floor tile or concrete
- ◆ Potholes or uneven parking lot surfaces
- ◆ Burned out lightbulbs



By integrating these tasks into the digital solution, managers will no longer be able to pencil whip a task without actually performing it. The digital reports can also be shared with your insurance company as evidence when they are investigating an incident at one of your restaurants.

To learn more visit: www.profitingfromsafety.com/squadle/

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# 14210, \$140 (Bundled) Common use: Warm while cleaning and filtering fryers. Fryer Glove Hygiene Liner Disposable polyethylene, 1/2" Base of 250 each, unadorned gloves. Item# 1385	Fryer Gloves—Black 18" Item# 14620, \$140 (Bundled) Common use: Warm while cleaning and filtering fryers. Replacement Liner (1 pair) Item# 146120, \$140 (Bundled) Item# 146121	Fryer/Grill Apron Black Item# 5425 (45"), \$420 (15') Common use: Warm while cleaning and filtering fryers.
QuickClean Fryer/Grill Apron Blue 36" Item# 4402 Common use: Warm while cleaning and filtering fryers.	Full Face Shield Traditional with Replaceable Visor Item# 44200, \$1400 (replacement visor) Common use: Warm while handling hot or hazardous liquids (e.g. frying fryer, cleaning with chemicals).	Face Shields Disposable (Pack of 5) Item# 5471 Common use: Warm while handling hot or hazardous liquids (e.g. frying fryer, cleaning with chemicals).
Oven Mitt—Safety Chef, Washable, 15" Item# 1462 Replacement Liner Item# 1462 Common use: Replaces Fryer gloves used to remove lid of gloves.	Oven Mitt BurnShield, "QuickClean," "Wipe-able," 15" Item# 4438 Common use: Warm while handling hot items.	Safety Goggles Indirect vent Item# 2133 Common use: Warm while cleaning with chemicals.
Grill Gloves—Blue Rubber, Grill Cleaning, 14" Item# 4413, \$40 (14), \$40 (14), \$40 (14) Common use: Warm while cleaning grill to prevent steam and contact burns.	Grill Glove Station 3" x 7" Item# 3877 Common use: Warm while gloves heat fryer.	Dishwashing/Chemical Cleaning Gloves 19" Item# 1417 (6), \$1410 (24) Common use: Warm while using cleaning chemicals.
Safety Equipment Station (Grill Glove Option) 6" x 18" Item# 3807 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" Base of 250 each, unadorned 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/