



UNITED BY SAFETY, LOSS PREVENTION, AND CLAIMS MANAGEMENT

Quarterly **Newsletter**



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.

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Summer of Safety



Lobby Safety



The PPE Standard Process



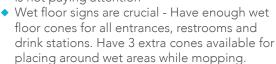
Making Safety Meetings Work

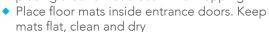
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Lobby Safety

To better manage costs, consider the following:







- 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





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 Profit From Safety







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.



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

Making Safety Meetings Work

When was your last safety meeting? Last week? Last month? Last quarter? Do you remember the topic of the meeting? If you're having trouble answering these questions, chances are, your Crew members would run into the same issue.

Demands of a restaurant are considerable. In addition to keeping the store clean, making sure stock is readily available, and bringing new employees up to speed on proper procedure, the assembly time for sandwiches is measured in seconds. As a result, sometimes important things like safety meetings can be moved down on the list of priorities. Safety meetings do not need to be long and drawn out to be effective. These meetings can take as little as 20 minutes, with training for individual crew members being even shorter in duration.

The following guidelines are important when setting up and delivering safety meetings:

- Hold meetings once a month
- Follow an organized agenda established by the team leader
- Keep the meetings focused and short, approximately 20 to 30 minutes long
- Discuss any accidents to determine root causes and corrective actions
- Encourage brainstorming, suggestions, and ideas for enhancing safety in the workplace

Visit www.profitingfromsafety.com/making-safety-meetings-work/ to read the full article and learn more