



**NATIONAL LOSS  
PREVENTION**

# Profiting From Safety



**PROFIT FROM SAFETY**  
*Safety Solutions for Restaurants*

Profit From Safety is a free risk management website which provides basic tools for success while uniting all owner/operators around safety/insurance. By signing up for the newsletter and using the FREE content on the site, you will profit from a safer business and a stronger brand. Be sure all your leadership team is signed up for the newsletter. The more your company is using these FREE tools and best practices, the more owner/operators and the system will profit.

Visit [www.ProfitFromSafety.com](http://www.ProfitFromSafety.com) for access to the resources and to sign up for our newsletter.

## Quarterly Newsletter

### Fall 2024 | In This Issue:



Profit From Safety



Lobby Safety



Digital Food Safety



The PPE Standard  
Process

Sign Up Today for Our Newsletter!  
[www.ProfitFromSafety.com](http://www.ProfitFromSafety.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

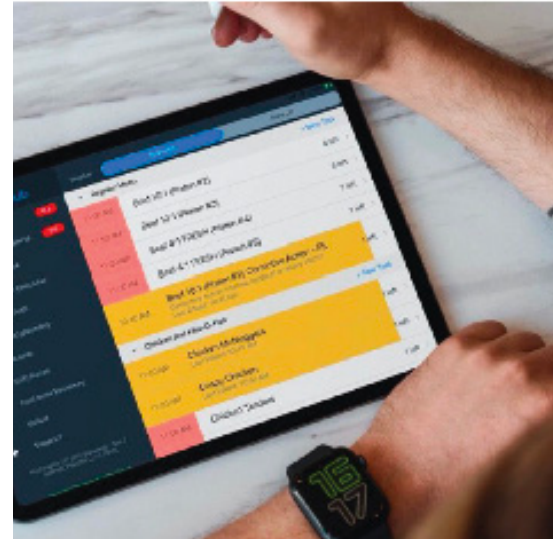


## Digital Food Safety and More

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/](http://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 of 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/](http://www.profitingfromsafety.com/safety-equipment-best-practices-program/)