



UNITED BY SAFETY, LOSS PREVENTION, AND CLAIMS MANAGEMENT

# Quarterly Newsletter



## Manager's Safety University

Welcome to 2025. As we enter the new year, **WE STILL NEED YOUR HELP!** To maintain competitive insurance premiums long-term, we need to ensure managers and supervisors complete the online training through Manager's Safety University (MSU).

To learn more about MSU, please visit [www.ManagerSafetyU.com](http://www.ManagerSafetyU.com) or contact us.

### Winter 2025 | In This Issue:



Manager's Safety University



Replenish Your Personal Protective Equipment



Fire Loss Prevention



Return To Work

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

## Replenish Your Personal Protective Equipment!

Keeping safety equipment and first aid items in stock and available is a universal and ongoing challenge for every restaurant. Managing every location's equipment list can be a hassle and sometimes a burden to management. The "Safety Smart Auto Ship Program" ensures 100% of your locations will have the necessary safety equipment, based on your regular needs. To learn more contact Front Line Safety at 1-800-538-4555.



Examples of items included in program. All items are not included in every shipment.

### How it works:

- ◆ **Quarterly Shipments** - Restaurants receive quarterly shipments of select safety equipment and first aid items.
- ◆ **Email Review** - Prior to a shipment, an email will be sent to the restaurant and the manager can edit the order prior to shipment.

### Why it works:

- ◆ **Proactive vs. Reactive** - "Losses" are "Profits" before an accident. Too many times safety equipment will be ordered after an injury occurs.
- ◆ **Need Based** - Restaurants only receive critical safety items and replacement is scheduled based on product lifespans; therefore, not all items are in every shipment.

For additional information on P.P.E. visit here:  
<https://www.profitfromsafety.com/proactive-safety-finally-realized-getting-your-ppe-just-got-easier/>



Online Safety Training Portal  
For Your Managers  
[www.ManagerSafetyU.com](http://www.ManagerSafetyU.com)

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**PROFIT FROM SAFETY**  
Safety Solutions for Restaurants

# Fire Loss Prevention - ANSUL UL 300 Fire Suppression Systems

- 1 Make sure all your Fire Suppression Systems are UL 300.
- 2 Do not allow anyone except an authorized ANSUL company to conduct inspections or perform maintenance on your ANSUL system. Be sure that all inspection recommendations have been completed.
- 3 Never operate filter-equipped exhaust systems without the filters in place.
- 4 Never restrict air intake passages; this can reduce the efficiency of your exhaust system.
- 5 Make sure your employees know what to do in case of fire.
- 6 Make certain that hand portable extinguishers are properly placed & compatible with the restaurant system.



For additional information and best practices on fire loss prevention, visit here:  
<http://www.profitingfromsafety.com/fire-loss-prevention/>

## Return To Work - It's Everyone's Job

Senior management's commitment to returning injured employees back to work is key to the overall success of a disability management program.

- ◆ Develop a written policy, signed by top management, with clearly defined procedures that communicate management's philosophy.
- ◆ Assign the responsibility for coordinating and evaluating the managed disability program by designating a RTW coordinator.
- ◆ Hold all managers/supervisors/employees accountable for their participation in the program by establishing roles and responsibilities for each.
- ◆ Provide training for all managers/supervisors/employees on disability issues and their roles and responsibilities in achieving a successful RTW program.
- ◆ Inform provider that your organization has an RTW program and that the intent is to bring employees back to work as soon as possible.



<http://www.profitingfromsafety.com/rtw-everyones-job/>