



**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 for access to the resources and to sign up for our newsletter.

Quarterly Newsletter

Winter 2025 | In This Issue:



Profit From Safety



Slip Resistant Shoes



Using Video to Manage
Claims Costs



Fry Station
Maintenance

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Slip Resistant Shoes- Enforcement is Key

Proper approved slip resistant shoes are a must in any restaurant, and as a manager you must enforce usage - no exceptions. Regardless of how good the floor cleaning techniques are, shoes are the best way to reduce slips. One may never know when there will be a spill or grease on the floor that may cause a slip and fall. Slip resistant shoes are much different than standard shoes, even athletic shoes. The soles are designed in a way to push liquids away and better grip the floor. As a result, a proper approved shoe program is crucial in helping to prevent slips and falls. When purchasing a slip resistant shoe, make sure it is approved! These shoes have been researched for effectiveness and cost and should be required with your restaurant.



For additional information on slip resistant shoes, please visit:
www.profitfromsafety.com/?s=shoes

How to Use Video to Fight Fraud, Reduce Claims, and Correct Real Hazards

Today, nearly all restaurants have camera systems in place. Most realize that when used effectively, this valuable equipment will pay for itself many times over. Video cameras can be vital tool in combating costly employee injury, liability, and crime related claims while helping to fight fraudulent claims too. Your insurance company is your partner, and they use your camera footage to maximize their effectiveness in managing claims costs.

In addition to assisting you in fighting fraudulent claims, video cameras can also help you identify real safety hazards in-store, allowing you to make immediate changes to procedures. For example, if a floor was wet and no wet floor signs were displayed, or the employees failed to use a dry mop, then those mishpas can be addressed and corrected. After all, it is better to identify real dangers before they turn into costly claims and higher insurance costs.

Video cameras can help you keep a watchful eye on safety, even when you're not there.

For additional information on the use of video footage, use the following link:
<http://www.profitingfromsafety.com/how-to-use-video-to-fight-fraud-reduce-claims-and-correct-real-hazards/>

Fry Station Maintenance

Who should I fix my fry station equipment?

The best rule of thumb is to follow the directions included in your equipment manuals, MRC/PM Cards and O&T Manual. Although there are many tasks included in the MRC/PM cards that can be completed by properly trained managers or maintenance team members, most actual repairs should be completed by a qualified service technician.

Keep the following thoughts in mind:

- ◆ Improperly repaired equipment may malfunction and lead to more serious problems.
- ◆ Some components may have extended warranties which are only covered when repaired by authorized service providers.
- ◆ A factory-trained, authorized service technician is best prepared to repair your equipment properly the first time.



For additional information on fryer maintenance, use the following link: <http://www.profitingfromsafety.com/fry-station-safety/>