



BESNARD
INSURANCE

UNITED BY SAFETY, LOSS PREVENTION, AND CLAIMS MANAGEMENT



DeanVillella
AGENCY

Profiting From Safety

Quarterly Newsletter



**Manager's Safety
UNIVERSITY**
Sponsored By Besnard Insurance

Manager's Safety University

WE STILL NEED YOUR HELP! In order to comply with our safety services program, 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 or contact us.

Fall 2025 | In This Issue:



**Manager's Safety
University**



Lobby Safety



Digital Food Safety



**Personal Protective
Equipment (PPE)**

Sign Up Today for Our Newsletter!
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

**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

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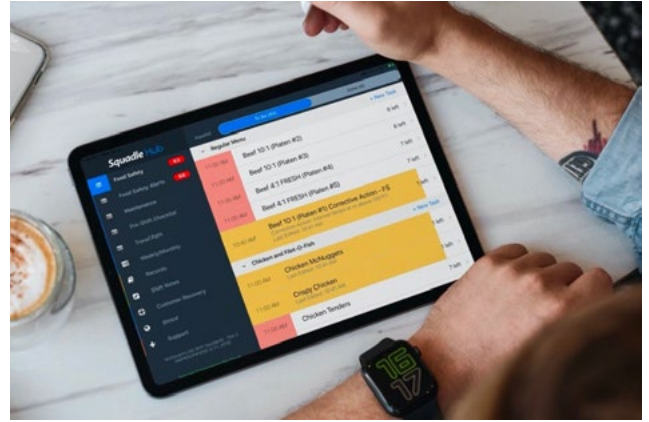
PROFIT FROM SAFETY
Safety Solutions for Restaurants

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.profitingsafety.com/squadle/

Personal Protective Equipment Reduce Employee Injuries

Personal Protective Equipment (PPE) plays a key role in safety. PPE can aid in preventing injuries to the hands, arms, body, and even the face and eyes. Depending on the job, PPE can be utilized to prevent slips/falls, eye injuries, burns, being hit by a vehicle, cuts, and contact with chemicals. The priority is to ensure the correct Personal Protective Equipment is available and used for each job.

Preventing Burns, Cuts, Chemical Exposures, and Slips/Falls

Here are some best practices:

- ◆ An apron, fryer gloves, and face shield should be required when cleaning the grill or fryer or when operating the filtering machine.
- ◆ Oven mitts are required when removing hot items from the oven.
- ◆ Cut resistant gloves are required when using/sharpening knives or other sharp objects.
- ◆ Slip resistant shoes are required to prevent slips/falls.



For more information on PPE, please visit: www.profitingsafety.com/personal-protective-equipment/