

Quarterly Newsletter

Summer 2026



PROFIT FROM SAFETY
Safety Solutions for Restaurants



**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 Manager's Safety University (MSU).

To learn more about MSU, please visit www.NOIT.com or contact us.

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Manager's Safety
University (MSU)



Slip Resistant Shoes



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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 within your restaurant.



Sign Up Today for Our Newsletter!
www.ProfitFromSafety.com

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



Online Safety Training Portal
For Your Managers
www.ManagerSafetyU.com



Utilizing Floor Mats to Prevent Slips & Falls

Floor Mat Care and Placement

Slips, trips, and falls are the leading causes of reported accidents and insurance claims in the restaurant industry. They are the number one cause of employee accidents, one of the top three types of accidents involving customers, and the most costly type of customer accidents. People slip, trip, and fall in a variety of ways resulting in a wide range of injuries. A good floor maintenance program can help reduce the number of accidents and should include training in the proper placement and care of floor mats.



Place Mats Strategically:

Floor mats should be used in areas where there is a large amount of pedestrian traffic and likelihood of water, other liquids, or slippery matter on the floor.

These areas can include:

- ◆ Entrances and exits.
- ◆ Drink/soda dispensers, coffee stations, and self-serve water dispensers.
- ◆ Sinks and dish washing areas that are constantly wet. Non-absorbent, slip resistant, anti-fatigue mats are best for these conditions.

Regularly Clean and Inspect Mats:

- ◆ Consider the cost effectiveness of using a textile rental service compared to restaurant-owned mats.
- ◆ Promptly replace mats when they are damaged or worn. If the edges begin to curl up, creating a trip hazard, it is time to replace the mat.
- ◆ When storing a mat, rolling it up rather than folding helps avoid bumps or rises in the mats so they will lie flat.

To learn more, visit:

<http://www.profitingsfromsafety.com/category/floor-safety/>

Fry Station Maintenance

Why 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.



A FACTORY-TRAINED
**AUTHORIZED
TECHNICIAN**
IS BEST TO *REPAIR*
YOUR EQUIPMENT

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, visit:
<http://www.profitingsfromsafety.com/fry-station-safety/>