



**NATIONAL LOSS
PREVENTION**

Profiting From Safety

Summer is upon us, and with that comes our Summer of Safety campaign! SOS is our exclusive campaign to assist you in running the safest restaurants.

Summer of Safety has been created to enhance safety at your restaurants and positively affect your bottom line.

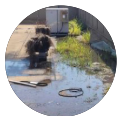


Quarterly Newsletter

Summer 2024 | In This Issue:



Summer of Safety



Prepare Your Roof



Preventing Mulch Fires

Sign Up Today for Our Newsletter!

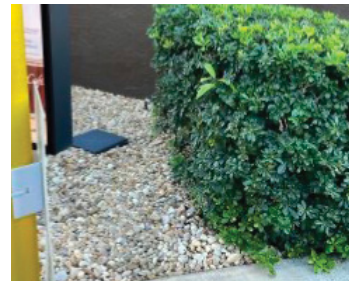
www.ProfitFromSafety.com

Preventing Mulch Fires

Mulch is a combustible material that can be easily ignited by improperly discarded smoking materials. The risk is that what starts as a small outdoor mulch fire can quickly spread to buildings. A mulch fire can be well underway before someone notices or is alerted by smoke alarms or sprinkler systems activating.

Tips for Property Managers, Building Owners & Landscapers:

- ◆ Use non-combustible building/ landscape materials around the exterior walls of the restaurant such as rocks, pavers, gravel and keep combustible landscape materials 18" away from exterior walls
- ◆ Ensure that mulched and dense vegetation areas are covered by landscape sprinkler systems
- ◆ Elevate precautions when environmental conditions (e.g. drought, dry periods) exist
- ◆ Consider adding cigarette disposal receptacles to entry points of restaurant and drive-thru
- ◆ The use of fire-retardant spray on wood mulched areas is not a good solution as it is temporary and will require periodic re-applications



To learn more visit: www.profitfromsafety.com/preventing-mulch-fires/

Fry Station Maintenance

Who should 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.

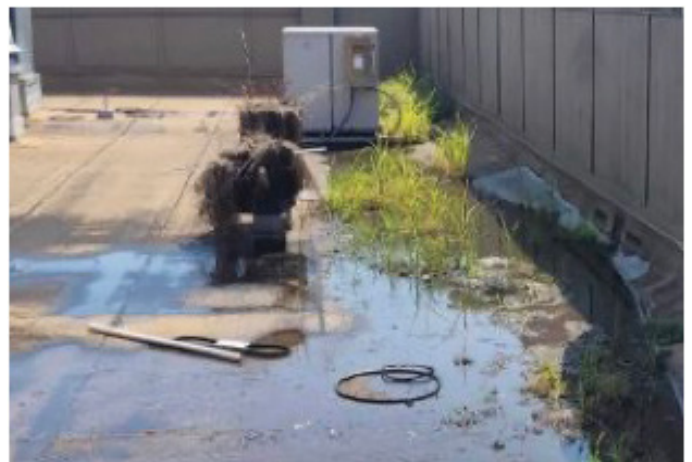
For additional information on fryer maintenance use the following link: <http://www.profitingfromsafety.com/fry-station-safety/>



How to Prepare Your Roof for a Storm

Strong storms have the potential to create tremendous damage to your roof. With simple preparation, you can be one step ahead of approaching storms and help decrease the likelihood of destruction. Below is a list of easy, actionable items to complete in order to avoid future expensive, yet preventable roof repairs.

- ◆ Secure any loose equipment and access panels
- ◆ Inspect the roof for screws and nails
- ◆ Schedule an inspection
- ◆ Clean drains and gutters of debris



To learn more visit: www.profitingfromsafety.com/how-to-prepare-your-roof-for-a-storm/