

Spring 2016

In This Issue:

- Invest in Upgrading Your Camera System
- Fire Loss Prevention – ANSUL UL 300 Fire Suppression Systems
- Conducting an Effective Safety Travel Path

PROFITING FROM SAFETY NEWSLETTER

INSURANCE & SAFETY SOLUTIONS

April 11-14

McDonald's 2016 Worldwide Convention

Visit us in the Insurance Section!

Invest in Upgrading Your Camera System

Benefits of New Camera Systems:

- Addition of cameras for more coverage
- 1 year storage of video footage
- Image Quality – High Definition
- Remote viewing of cameras by smart devices
- Backdoor & Safe Door Trigger alerts

Consider covering the following areas:

- All Sides of the Restaurant
- All Areas of the Parking Lot
- All Restaurant Entry/Exit points
- Bathroom Hallway/Entrance
- Beverage Station
- Freezer/Walk-in Coolers
- Play Place



Please contact your current camera provider for a free system review.

For additional information and best practices on camera systems visit here:

<http://www.profitingsafety.com/invest-in-upgrading-your-camera-system/>

Conducting an Effective Safety Travel Path

When it comes to safety there are a few key areas that should be included in your restaurant travel paths.

Parking Lots:

- All lights are in working order & cover the entire parking lot, tree branches are trimmed allowing lights to shine down.
- Check for potholes, cracks, trash, clear traffic patterns, and pavement stripping is plainly visible.
- Be sure that all sidewalks and ramps are clean, free of debris, and not blocked.
- No evidence of washout of rocks or mulch onto the sidewalks

Interior Lobby:

- Chairs/tables are secure with all screws in place and sitting firmly on the floor
- Adequate number of wet floor signs available
- Dry mops available in lobby area
- All mop buckets are empty with mops hanging dry after each use

See the O&T Manual For Full Details



For additional information and best practices on safety travel paths visit here:

<http://www.profitingsfromsafety.com/conducting-an-effective-safety-travel-path/>

Fire Loss Prevention – ANSUL UL 300 Fire Suppression Systems



1. Make sure all your Fire Suppression System 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. Keep all kitchen equipment free of grease build-up.
4. Never operate filter-equipped exhaust systems without the filters in place.
5. Never restrict air intake passages; this can reduce the efficiency of your exhaust system.
6. Make sure your employees know what to do in case of fire.
7. 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.profitingsfromsafety.com/fire-loss-prevention/>



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



PROFIT FROM SAFETY
Safety Solutions for McDonald's Owner/Operators

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

Questions? Call Chad or Tina at 813.287.1721 or email us at Safety@BesnardInsurance.com