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PROFITING FROM SAFETY

INSURANCE & SAFETY SOLUTIONS FOR MCDONALD'S

Lobby Safety

Slips, trips and falls continue to be the number one insurance cost driver. We all pay for these claims and below are a few examples:

- Customer slips and falls on wet floor while exiting the restaurant
- Customer slips and falls in the bathroom
- Customer slip and fall near a drink station
- Customer slips and falls just after entering restaurants
- Customer trips over cardboard being used as a mat on a wet floor

Each of these claims (and many others) affect future premiums yet these costs are preventable.

To better manage costs, consider the following:

- Wet floor signs are crucial - Have enough wet floor signs for all entrances and have two signs for each side of the drink station
- Camera coverage of all areas helps in your defense. Make sure you have no camera blind spots and audit your camera placement and overall volume of cameras today
- Consider the use of Dry Mops which have been proven to reduce floor dry times from over 5 minutes to less than 1 minute
- Spot clean throughout the shift – dry mop afterwards
- Replace old A Frame Wet Floor Signs with the newer more stable, visible, and taller Wet Floor Signs. Safety experts have determined that these signs are more visible and present less of a trip hazard if a customer is not paying attention
- Put the newer Wet Floor signs in the bathrooms under the hand dryer to increase awareness

SPOT CLEAN
THROUGHOUT
THE SHIFT



SLIPS, TRIPS AND
FALLS CONTINUE TO
BE THE NUMBER
ONE INSURANCE
COST DRIVER



Don't allow slips and falls to trip up your business. Be Safer. Profit From Safety.

For additional information on floor safety visit here: <http://www.profitingsafety.com/category/floor-safety/>

For additional information and best practices for winter weather visit here: <http://www.profitingsafety.com/?s=winter>

The New McDonald's Safety University is Here!

We are very proud to announce that the new Manager's Safety University (MSU) is live! The new Manager's Safety University offers a different kind of safety learning experience designed to get all levels of restaurant managers enrolled quicker and safety trained more effectively. With Manager's Safety University, Besnard has designed an online, mobile friendly experience that will bring safety best practices right to those within the restaurants. In doing so, Manager's Safety University delivers engaging training courses which are easy to take and track while allowing leadership to verify comprehension to maximize the managers valuable time thus helping to drive profits from safety.

Some of the key features of MSU include:

- **NEW!** Manager Self-Registration
- **NEW!** Self-Password Reset Ability
- **REFRESHED Courses!**
- Improved Browser and Mobil Support
- Customizable Experience
- Improved Reporting Abilities

**CHECK OUT
OUR NEW
REFRESHED
COURSES**



If you haven't required your managers to complete this training yet, I highly encourage you to do so. If you have, thank you! Having your management staff trained in MSU allows us to secure the best pricing available come insurance renewal time.

www.ManagersSafetyU.com



Online Safety Training Portal
For Your Managers – NEW!
www.ManagersSafetyU.com



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

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, which have proven to be effective in preventing slips, trips, and falls.

Place mats strategically:

Floor mats can 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:

- You may want to 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
- If storing a mat, roll them up rather than folding helps avoid bumps or rises in the mats so they will lie flat.

For additional information on floor safety visit here: <http://www.profitfromsafety.com/category/floor-safety/>

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