

## WINTER 2017

### In This Issue:

- Floor Treatments Prevent Slips & Falls
- Preventing Hot Beverage Burns
- Manager Safety University
- Crime Prevention

# PROFITING FROM SAFETY

## INSURANCE & SAFETY SOLUTIONS

## Floor Treatments Prevent Slips & Falls

With the winter months come an increase exposure to customer slip and falls. Customers track in water and in some locations snow and ice leading to the potential for increased slip and falls. Protecting your crew members and customers from injuries both inside and outside your restaurants should be top priority.

Here are some steps to take to minimize your exposure to these claims:

- **Use a slip-resistant floor treatment in your lobby**
- Use dry mops to quickly clean up water tracked into the lobby
- Ensure the larger type wet floor caution signs are out at all times
- Ensure security cameras are aimed at key areas including the entrances/exits, lobby, hallway to bathrooms, and parking lot

Doing your part to proactively identify these hazards and remove the condition goes a long way in the prevention of claims.

To learn more about the products mentioned in this article please contact us or visit [www.ProfitFromSafety.com](http://www.ProfitFromSafety.com) and search "slip and falls".

<http://www.profitingsafety.com/?s=slip+fall>



**ENSURE THE LARGER  
TYPE WET FLOOR  
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## Preventing Hot Beverage Burns

Be sure your team always follows the approved procedure for coffee, including:

- Carefully and securely attach lid by pressing it firmly onto the cup and running your thumbs along the edge of the lid
- Take care to avoid splashing yourself or others
- Never pick up or hold the cup by the lid
- **Ensure careful & proper hand-off to the customer**

<http://www.profitingsafety.com/?s=burns>



## Manager Safety University

All McDonald's owners want to protect their customers, people, and profits. We all know that this can be accomplished by hiring the best people, implementing best practices, and making safety training a priority. To help Operators with this, we have created a **FREE** online safety training portal called **Manager Safety University (MSU)**.

**MSU is a four part interactive training website which will educate your managers and supervisors on the following:**

- Worker Safety Part 1 (Prevention)
- Worker Safety Part 2 (Manage Claims)
- Safer Driving
- Customer Safety

Act now and ensure all your managers complete MSU training by **January 31, 2017** to receive our Preferred Package Insurance Pricing.



[www.ManagerSafetyUniversity.com](http://www.ManagerSafetyUniversity.com)

## Crime Prevention

Tough economic times can unfortunately bring more criminal activity to restaurants. Crimes can be categorized as a robbery, violence against an employee, or an assault that occurs on your property – even when none of your employees are involved.

Sometime you may be held liable simply because the crime occurs on your property. However, you can be prepared by having a policy in place and prevent crime from occurring by taking precautions.

- Ensure proper lighting in the parking lot – invest in LED lighting
- Cameras are our #1 defense in fraud claims – 100% parking coverage is recommended
- Ensure trees are trimmed so that lights and cameras are not blocked
- Train employees on what to do for any suspicious activity
- Contact local law enforcement and US Security if you need support.

<http://www.profitingsafety.com/?s=crime>