

## 2017 Summer In This Issue:

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# PROFITING FROM SAFETY

## INSURANCE & SAFETY SOLUTIONS

*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 and consists of 3 monthly mailings that will include a variety of safety resources.*

*This year each mailing will focus on a specific section of your restaurant:*

- Front of House Safety
- Back of House Safety
- Outside Safety

Summer of Safety has been created to enhance safety at your restaurants and positively affect your bottom line. By the end of summer, you will have covered Safety for all areas of your restaurant.

Please visit our dedicated website at [www.SummerOfSafety.com](http://www.SummerOfSafety.com) where you can order FREE sunglasses, schedule a safety consultation, and access additional safety materials.



## Hurricane Preparedness

The hurricane season officially began June 1st, so now is the time to prepare and plan. One of the most important things you can do is to review your resources and update your current plan to ensure you, your business, and your employees will be safe should you experience the impact of a storm.

*Below are some items to review:*

- Restaurant Hurricane Plan: To create a hurricane plan or review your existing plan, please contact [Safety@BesnardInsurance.com](mailto:Safety@BesnardInsurance.com)
- Named Storm Wind Deductible: If you are interested in learning how to lower your Named Storm Wind deductible, please visit [www.BesnardWind.com](http://www.BesnardWind.com)

In addition to the above, please visit [www.ProfitFromSafety.com](http://www.ProfitFromSafety.com), where you will find an extensive library of safety resources.

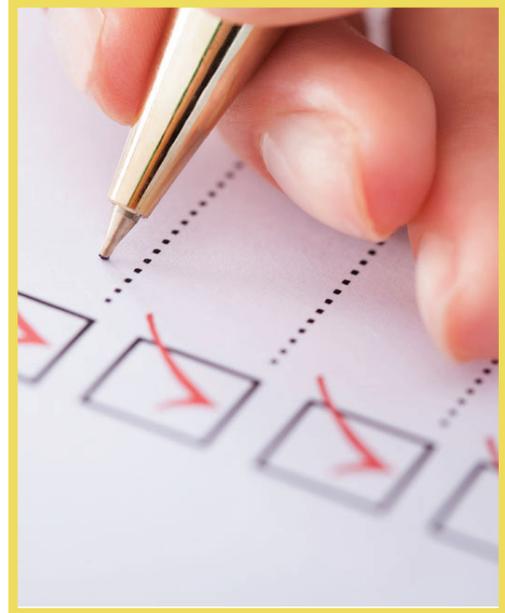


## Safety Inspections Make A Safer Restaurant

To keep your guests and employees safe, regular facility inspections should be performed. A restaurant safety inspection checklist is a great way to assist your organization in identifying and initiating corrective actions for physical hazards that could result in an injury. For best results, a formal walkthrough of your restaurant should be completed at least once a month by supervisory personnel.

**To view and download a sample inspection checklist, visit our *Profiting From Safety* website using the address below. Please keep in mind this form is a guide and should be modified to fit your specific needs or exposures at your restaurant.**

**<http://www.profitingfromsafety.com/quick-print-sample-safety-inspection-form/>**



## Slips & Falls – Protecting Our Customers

Slips and falls continue to be the leading injury type for customer claims. Whether it's ice cubes on the floor near the drink station or rain tracked in from outside, there are some simple steps you can follow to ensure your exposure to these claims are minimized.



**Ensure the following practices are followed to reduce exposure to customer slips & falls:**

- When water or other liquids are noticed on the floor, put out wet floor caution cones
- Replace A-frame caution signs with taller cone type
- Use dry mops to quickly dry floors
- Clean up dropped food items promptly
- Always mop with clean water, replace mop heads regularly

**To download free safety posters on this topic and others please visit**

**<http://www.profitingfromsafety.com/posters/>**

## Door Finger Guards

Nationwide, there is a growing number of incidents being reported of fingers being hurt in the hinge side of doors. The majority of these claims involve children which makes it even more important to ensure your restaurant bathroom entrance doors are guarded. Door Finger Guards are cost-effective safety devices which you can self-install and prevent these costly injuries.



**For an informational video and to download a product guide please visit**

**<http://www.profitingfromsafety.com/finger-shield-protecting-kids-fingers/>**