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PROFITING FROM SAFETY

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Best Practices to Prevent Restaurant Fires

Your restaurants face the possibility of fires which can cost the system money in terms of lost sales, customer perception, worker injuries, property damage, insurance costs, and money. As a result, you should be sure to at least do the minimum to prevent them.

Basic Fire Prevention Measures:

- Keep Grills and Fryers clean and free of oil build-up.
- Follow proper cleaning procedures of exhaust hoods, ducts, and filters to prevent oil build-up.
- Check all high limit controls on cooking equipment monthly. It is recommended that High Limit switches be replaced at least every 4 years.
- Always hire licensed contractors to do work.
- Follow proper electrical precautions. Avoid overloading circuits or the use of power cords and electrical outlets that are damaged/frayed.
- Be sure everyone is trained on how to quickly extinguish a fire.
- Always refer and follow guidelines for Fire Prevention listed in the O&T Manual.



Hood & Ductwork Minimum Recommended Schedule

- Professionally clean hood and Ductwork at least quarterly.
- Inspect fire suppression systems semi-annually and after each hood cleaning.
- Inspect electrical system annually.

For additional information on fire prevention use the following link:
<http://www.profitingsfromsafety.com/best-practices-to-prevent-restaurant-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.profitingsfromsafety.com/fry-station-safety/>



Fire Loss Prevention - ANSUL UL 300 Fire Suppression Systems

1. Make sure all your Fire Suppression Systems 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. Never operate filter-equipped exhaust systems without the filters in place.
4. Never restrict air intake passages; this can reduce the efficiency of your exhaust system.
5. Make sure your employees know what to do in case of fire.
6. 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/>



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