



BESNARD
INSURANCE

Profiting From Safety

Manager Safety University



Manager's Safety UNIVERSITY

Sponsored By Besnard Insurance

Welcome to 2019. As we enter the new year, **WE STILL NEED YOUR HELP!** To maintain competitive insurance premiums long-term, we need to ensure managers and supervisors complete the online training through Besnard's Manager Safety University (MSU).

To learn more about MSU please visit www.ManagerSafetyU.com or contact us.

Quarterly Newsletter

Winter 2019 | In This Issue:



Manager Safety
University



Slip Resistant Shoes



Personal Protective
Equipment



The PPE Standard
Process

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www.ProfitFromSafety.com

Slip Resistant Shoes - Enforcement Is Key

Proper approved Slip resistant shoes are a must in any restaurant, and as a manager you must enforce usage – no exceptions. Regardless of how good the floor cleaning techniques are, shoes are the best way to reduce slips. One may never know when there will be a spill, or grease on the floor that may cause a slip and fall. Slip resistant shoes are much different than standard shoes, even athletic shoes. The soles are designed in a way to push liquids away, and better grip the floor. As a result, a proper approved shoe program is crucial in helping to prevent slips and falls. When purchasing a slip resistant shoe, make sure it is approved! Shoes for Crews and Payless are the most common. These shoes have been researched for effectiveness and cost and should be required within your restaurant.



For additional information on slip resistant shoes please visit www.profitfromsafety.com/?s=shoes



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

Mobile App Now Available
Search for Besnard



PROFIT FROM SAFETY
Safety Solutions for Owner/Operators

Personal Protective Equipment Reduce Employee Injuries

Personal protective equipment plays a key role in safety. Personal Protective Equipment (PPE) can aid in preventing injuries to the hands, arms, body, and even the face and eyes. Depending on the job, PPE can be utilized to prevent slip/falls, eye injuries, burns, being hit by a vehicle, cuts, and contact with chemicals. The priority is to ensure the correct Personal Protective Equipment is available and used for each job.

Preventing Burns, Cuts, Chemical Exposures, and Slips/Falls

Here are some best practices:

- ◆ An apron, fryer gloves, and face shield should be required when cleaning the grill or fryer or when operating the filtering machine.
- ◆ Oven mitts are required when removing hot items from the oven.
- ◆ Cut resistant gloves are required when using/sharpening knives or other sharp objects.
- ◆ Slip resistant shoes are required to prevent slip/falls

For more information on Personal Protective Equipment please visit: www.profitingsfromsafety.com/personal-protective-equipment/



The PPE Standard Process

- ◆ **Inspections** – If PPE is not in good condition, employees will be less likely to wear it. Weekly or monthly inspections are necessary at each restaurant to ensure that all items are still serviceable and reordered as needed.
- ◆ **Location** – Proper PPE should be stored near the immediate work area. Signs can be posted to remind employees the appropriate PPE required for a task.
- ◆ **Training** – Employees may not know which types of PPE are available for a job, and/or, if any is required. Employees should be trained on usage, cleaning, maintenance, disposal, and replacement.
- ◆ **Enforcement Is Key** – All managers and supervisors should be enforcing safety rules related to PPE. One injury due to an employee not utilizing the appropriate personal protective equipment can take that employee away from his/her job for days or weeks while hurting the restaurant profitability long-term from higher costs.

Safety Equipment and First Aid Best Practices Program

This program has been developed for McOpCo and Owner/Operator locations as part of an initiative to better communicate safe practices and enhance restaurant safety and security system wide.

SPENDSMART Marketplace

January 2018

BURN PREVENTION Fryer Gloves—Black 21" <small>Item # 1421 (SL), # 1408 (Regulat)</small> <small>Common use: Worn while cleaning and filtering fryers.</small> Fryer Glove Hygiene Liner <small>disposable polyethylene, 30" long x 20" wide, ambidextrous gloves</small> <small>Item # 1385</small>	Fryer Gloves—Black 18" <small>Item # 1446 (SL), # 1447 (RL), # 1448 (L)</small> <small>Common use: Worn while cleaning and filtering fryers.</small> Replacement Liner (1 pair) <small>Item # 1451 (SL), # 1452 (RL)</small> <small>Common use: Replaces Fryer glove liners to extend life of gloves.</small>	Fryer/Grill Apron Black <small>Item # 5423 (M), # 5428 (S)</small> <small>Common use: Worn while cleaning and filtering fryers.</small>
QuickClean Fryer/Grill Apron <small>Item # 4442</small> <small>Common use: Worn while cleaning and filtering fryers.</small>	Full Face Shield Traditional with Replaceable Mask <small>Item # 5472 (M), # 5480 (Replacement Head)</small> <small>Common use: Worn while handling hot or hazardous liquids (e.g. cleaning fryers, cleaning with chemicals).</small>	Face Shields Disposable (Pack of 5) <small>Item # 5471</small> <small>Common use: Worn while handling hot or hazardous liquids (e.g. filtering fryer, cleaning with chemicals).</small>
Oven Mitt—Safety Chef, Washable, 15" <small>Item # 1662</small> <small>Common use: Worn while transporting hot items.</small> Replacement Liner Item # 1662 <small>Common use: Replaces Fryer glove liners to extend life of gloves.</small>	Oven Mitt BurnGuard, "QuickClean," "Wipe-able," 15" <small>Item # 4438</small> <small>Common use: Worn while transporting hot items.</small>	Safety Goggles Indirect vent <small>Item # 5133</small> <small>Common use: Worn while cleaning with chemicals.</small>
Grill Gloves—Blue Rubber, Grill Cleaning, 14" <small>Item # 4415 (SL), # 4416 (RL), # 4413 (L), # 4412 (R)</small> <small>Common use: Worn while cleaning grills to prevent stains and contact burns.</small>	Grill Glove Station <small>Item # 3877</small> <small>Common use: To store grill gloves near fryer.</small>	Dishwashing/Chemical Cleaning Gloves 17" <small>Item # 4079 (M), # 4118 (L)</small> <small>Common use: Worn while using cleaning chemicals.</small>
Safety Equipment Station (Grill Glove Option) <small>6" x 18"</small> <small>Item # 2902</small> <small>Common use: For personal protection storage.</small>	Safety Equipment Station (Hygiene Liner Option) <small>8" x 22"</small> <small>Item # 3875</small> <small>Common use: For personal protection storage.</small>	Fryer Glove Hygiene Liner <small>Item # 1385</small> <small>disposable polyethylene, 30" long x 20" wide, ambidextrous gloves</small>

No Account Set-up Required!
As an owner/operator or McOpCo location you are set-up, approved and ready to order.
Order via SPENDSMART or call Front Line at 800-538-4555

To obtain more information on purchasing Personal Protective Equipment and Wet Floor signs please visit: www.profitingsfromsafety.com/safety-equipment-best-practices-program/