



**BESNARD**  
INSURANCE

## Quarterly Newsletter

### Fall 2019 | In This Issue:



Manager Safety University



Fry Station Maintenance



Winter Preparedness



Fire Loss Prevention

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

## Profiting From Safety

### Manager Safety University



**Manager's Safety**  
UNIVERSITY

Sponsored By Besnard Insurance

WE STILL NEED YOUR HELP! If you have not completed MSU for 2019, please work to have at least 3 managers per restaurant complete the online training through Besnard's Manager Safety University (MSU).

To learn more about MSU please visit [www.ManagerSafetyU.com](http://www.ManagerSafetyU.com) or contact us.

## 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.



A FACTORY-TRAINED  
**AUTHORIZED  
TECHNICIAN**  
IS BEST TO REPAIR  
YOUR EQUIPMENT

For additional information on fryer maintenance use the following link:  
<http://www.profitfromsafety.com/fry-station-safety/>



**Online Safety Training Portal**  
For Your Managers  
[www.ManagerSafetyU.com](http://www.ManagerSafetyU.com)

**Mobile App Now Available**  
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**PROFIT FROM SAFETY**  
Safety Solutions for Owner/Operators

## Winter Preparedness

Now is the time to take precautions to keep yourself and your customers safe as the temperatures drop. Slip and Fall accidents are among the biggest winter weather safety concerns. People track in wet snow, slush and water, making your floors slick and causing customers to slide.

### Best Practices to Consider:

- ◆ Reduce slip & fall exposures by treating your lobby floors with a non-slip treatment such as "Slip Safe". To learn more about this product visit [www.slipsafetile.com](http://www.slipsafetile.com).
- ◆ Ensure you have the proper winter maintenance supplies on hand such as: shovels, ice melt, floor mats, wet floor cones, and roof rakes.
- ◆ If using contractors for snow removal, obtain certificates of insurance.
- ◆ Clean your gutters. You don't want ice to accumulate causing icicles which can fall and hurt people as they walk by.
- ◆ Make sure your indoor mats remain dry, they won't work if they are too wet. Check them often during wet weather and replace when needed.
- ◆ Keep a mop nearby. Clean up wet spots promptly.
- ◆ Keep wet floor safety cones up at all times.



## 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.profitingfromsafety.com/fire-loss-prevention/>