



BESNARD
INSURANCE

Profiting From Safety

Manager's Safety University



Manager's Safety UNIVERSITY

Sponsored By Besnard Insurance

WE STILL NEED YOUR HELP! In order to comply with our safety services program, please work to have at least 3 managers per restaurant complete the online training through Besnard's Manager's Safety University (MSU).

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

Quarterly Newsletter

Spring 2024 | In This Issue:



Manager's Safety
University



Restaurant Safety
Surveys



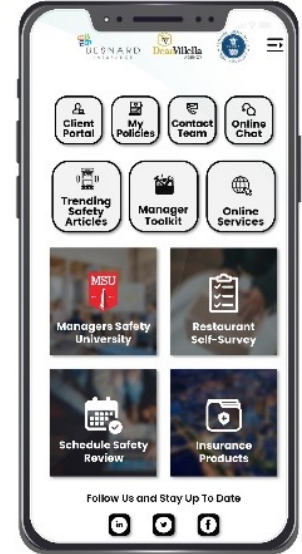
Safe Lifting



Floor Mats

Restaurant Safety Surveys *Is your restaurant safe?*

A safety survey can help save you money in future premiums by identifying unsafe conditions before an injury occurs. As an Owner/Operator, you care about saving costs, but you are responsible for providing a safe environment for your customers and employees. Conducting your own safety surveys will allow you to cost-effectively identify problems and get them fixed before someone is injured in your restaurant. To help you with this, we have created worker safety and customer safety surveys that you can utilize using our mobile application.



<https://www.profitingfromsafety.com/restaurant-safety-surveys-is-your-restaurant-safe/>

Sign Up Today for Our Newsletter!

www.ProfitFromSafety.com



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

Mobile App Now Available
Search for Besnard



PROFIT FROM SAFETY
Safety Solutions for Restaurants

Safe Lifting



Back Strains can easily be Prevented:

- 1 GET CLOSE TO THE OBJECT.
- 2 BEND AT YOUR HIPS AND KNEES.
- 3 LIFT SMOOTHLY AND SLOWLY, KEEPING THE OBJECT CLOSE TO YOUR BODY.
- 4 KEEP THE LOAD BETWEEN YOU KNEES AND SHOULDERS.
- 5 PIVOT WITH YOUR FEET INSTEAD OF TWISTING YOUR BACK.

For additional information and best practices on safe lifting, visit:

<http://www.profitingfromsafety.com/free-poster-safe-lifting-procedures/>

Utilizing Floor Mats to Prevent Slips & Falls

Floor Mat Care and Placement

Slips, trips, and falls are the leading causes of reported accidents and insurance claims in the restaurant industry. They are the number one cause of employee accidents, one of the top three types of accidents involving customers, and the most costly type of customer accidents. People slip, trip, and fall in a variety of ways resulting in a wide range of injuries. A good floor maintenance program can help reduce the number of accidents and should include training in the proper placement and care of floor mats.

Place mats strategically:

Floor mats should be used in areas where there is a large amount of pedestrian traffic and likelihood of water, other liquids, or slippery matter on the floor. These areas can include:

- ◆ Entrances and exits.
- ◆ Drink/soda dispensers; coffee stations; and self-serve water dispensers.
- ◆ Sinks and dish washing areas that are constantly wet. Non-absorbent, slip resistant, anti-fatigue mats are best for these conditions.



Regularly clean and inspect mats:

- ◆ You may want to consider the cost effectiveness of using a textile rental service compared to restaurant-owned mats.
- ◆ Promptly replace mats when they are damaged or worn. If the edges begin to curl up, creating a trip hazard, it is time to replace the mat.
- ◆ When storing a mat, rolling it up rather than folding helps avoid bumps or rises in the mats so they will lie flat.

To learn more, visit <http://www.profitingfromsafety.com/category/floor-safety/>