

# McGowan Safety Zone

Quarterly Newsletter | Summer 2019

McGowan Program Administrators (MPA) is an approved Package Program for McDonald's Owners/Operators.



## Newly Appointed!

We are excited to announce our newly appointed Director, **Chad Boraca**. Chad Boraca has 20+ years of insurance, program management, and risk management expertise and is responsible for the formation, growth, profitability, and overall strategy of McGowan's National McDonald's Package Insurance Program. Before joining McGowan Companies, Chad was responsible for overseeing multiple national McDonald's approved restaurant programs.

## FOOD SAFETY TIPS



- Wash your hands often: at least once an hour, before starting your shift, after using the restroom, after breaks, before handling food, and before putting on disposable gloves.
- Wear disposable gloves during food preparation
- When handling raw foods, such as beef patties, put on a second pair of colored (blue) gloves on top.
- Know when to change gloves.
- Cover cuts with a bandage and glove when preparing food.

For more information on food safety, go to [atmcd.com](http://atmcd.com)

## FIRE SAFETY



- Be alert for debris and grease build-up on and behind grills and fryers.
- Report any grease build-up on filters and goods to your manager.
- Removable filters should be cleaned daily per McDonald's guidelines.
- Exhaust hoods and ducts are to be cleaned by a licensed contractor quarterly.
- ANSUL systems should be inspected semi-annually.
- Know the location of the ANSUL fire suppression manual activation remote pulls and when to use them.
- Know how to use portable fire extinguishers.

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## MOPPING/DECK BRUSHING

**DINING**

BEFORE MOPPING		DURING THE DAY	

Help prevent slips and falls by following these guidelines:

1. Be alert for hazards such as water, ice cubes, and debris on the floors and clean up immediately.
2. When mopping floors:
  - Place stable cone-type "Caution – Wet Floor" signs around perimeter of the area being mopped. "A-Frame" wet floor signs should not be used, only use taller, more visible, square bottom cone-type wet floor signs.
  - Use separate mops and buckets for the production area (red) and the lobby (blue).
  - Fill bucket with clean, hot water and FloorCare Solution.
  - Dip mop-head into the solution and wring it out at least once per section.
  - Use a "Dry Mop" to dry the floor.
  - After you finish mopping, rinse the mop with hot water, drain and rinse the bucket. Store the mop and bucket away from customer traffic areas.
  - Wait until the floor has dried completely, then remove the "Caution – Wet Floor" sign.
3. Deck brush the dining room, lobby and restroom floors weekly, cleaning one section per day.