



SONIC
America's
Drive-In®

Safety Matters

brought to you by



Questions?
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FIRE PREVENTION

All too often we read this kind of headline in the news. Each year, thousands of businesses literally "go up in flames." Fires can break a business, causing it to close its doors to make the necessary repairs from the incident. Some closures are only for a few hours, but others, due to the extensive amount of smoke and fire or water damage can remain closed for several months. The devastating effects of the fire can cause your drive-in to lose thousands of dollars in revenue and can increase your insurance premiums for years following.

Many drive-in fires start in the kitchen, where food, debris, rags and grease can ignite or feed the flames. Grease build-up on grills and in ventilation systems is particularly hazardous. Kitchens have numerous pieces of cooking equipment such as grills, ovens, stove top burners, and fryers that can cause fires. However, cooking mishaps are not the only way that fires are started; structural issues like faulty wiring can cause a fire. Establishing safety measures is vital in decreasing the chances of a fire at your drive-in.

Safety audits are an important part of fire prevention. A safety audit is a tool to help employers and employees identify possible safety hazards in their workplace and then know how to address those hazards. Some areas that are often overlooked deal with neglected preventive maintenance, damaged or excessive electrical cords, delayed hood cleaning, and excessive grease build-up just to name a few. It's important to ensure that equipment is turned off at closing. For example, ensure that grease fryers and grills are turned off and that they have been cleaned and are free of excess food that could cause a fire. Unplug items that are not being used as an additional safety measure. Towels and rags should be placed away from cooking surfaces and stored and disposed of in the appropriate container. These are a few of the items that need to be checked on a regular basis. (See Attached Checklist) Additionally, it is important to regularly check the condition of electrical cords because damaged or frayed cords can get hot enough melt or catch fire, especially if they are coated with grease. Cords with exposed wires can shock employees with serious burns or deadly injuries.

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If you have experienced an accident, the IMA, Inc. team is here to assist you. Should you have any questions or problems in reporting a claim, or if you need any other assistance in the handling of your claims, please contact Lynn Hill, your IMA claim advocate, at 1-800-233-6693.

Contact IMA Risk Control Specialist Renee Rhodes or Brenda Rice if you would like assistance with a comprehensive risk assessment including Drive-in safety audits and development of safety policies and procedures. IMA is also available to speak at manager's meetings and co-op meetings to cover claims trends, claims strategies, and loss prevention measures.

These photographs clearly show areas for improvement that if not properly maintained and corrected could lead to a devastating fire. Take the time to inspect your restaurant's premises for similar hazards. As an added measure, spend time educating your crew members to be vigilant in identifying hazardous conditions and immediately reporting them to the manager.



Exposed electrical wires are especially dangerous to persons and property, but can be easily corrected.



Greasy walls and electrical outlets behind warming and fryer tables will increase the chances of a fire.



Live electrical wires expose employees to the possibility of electrical shock and increase the chance of a fire in the drive-in. These wires posed extra dangers because they were lying on a wet floor.



Flammables and combustibles cannot be stored with 36" of an ignition source such as a gas hot water heater.

Property Loss Information - Sonic Insurance Program

(January 1, 2012 through April 30, 2012)

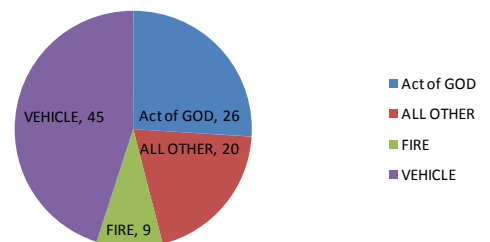
The following charts that cover only four months represent an extensive number of Sonic Property Claims reported and the high costs associated with them. As you can see, fires are extremely costly.

Interesting Facts

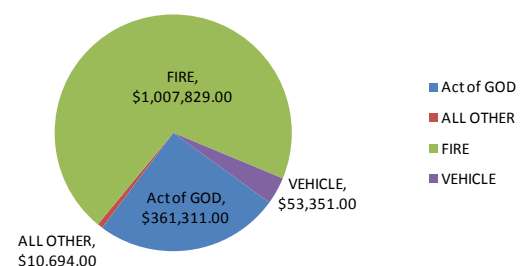
- An estimated 5,900 restaurant building fires are reported to U.S. fire departments each year and cause an estimated average of 75 injuries and \$172 million in property loss.
- Although cooking is the leading cause of all restaurant building fires, the electrical malfunction is the leading cause of devastating restaurant building fires.
- Deep fryers, ranges, and other cooking equipment are the leading types of equipment that serve as the ignition source in restaurant building fires that spread to other parts of the restaurant.

Statistics provided by FEMA and IMA Sonic Insurance Program
<http://www.usfa.fema.gov/downloads/pdf/statistics/v12i1.pdf>

Frequency



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**FIRE PREVENTION CHECKLIST**

	Yes	No	Recommendations
Are rags stored away from hot grease or ignition sources?			
Are rags disposed of in appropriate containers?			
Is grease cleaned daily to avoid build-up and potential for fire?			
Is equipment in good working order? (No broken knobs, damaged cords, etc)			
Are employees properly trained on how to extinguish a grease fire and how to use a fire extinguisher?			
Are grease traps emptied and cleaned frequently?			
Are grease traps free of buildup?			
Are electrical panels kept clear of debris? (Must maintain a 3 foot clearance around panels.)			
Are outlet covers clean and in good condition?			
Are electrical cords stress free to avoid being stretched, causing damage to wires?			
Are electrical outlets/circuits overloaded by using extension cords/multi plug adapters?			
Are cooking hoods clean and serviced regularly by an outside vendor?			
Are chemicals/flammables/combustibles stored away from ignition sources?			
Are electrical outlets clean and free of grease buildup?			

Other Concerns Noted: _____



Prevent Spontaneous Combustion!



Help prevent our store from suffering a fire caused by spontaneous combustion of oily rags!

- Store all oily rags inside a **COVERED UL Listed or Fire Management approved oily waste cans.**
- Ensure the covers of the cans are kept **CLOSED** at all times.
- Do **NOT** locate cans directly adjacent to the grease fryers, grills or any other heat sources or combustible items such as a water heater or electrical panel.
- Use oily waste cans that have an elevated bottom (to help prevent heat buildup) and a Self – Closing cover. Do **NOT** disable the self-closing mechanism.
- Do **NOT** overload the cans. This may prevent the cover from closing tightly.
- Oily waste cans should be emptied nightly into a covered metal container outdoors at least 50 feet away from any building. Schedule frequent laundry pickup to minimize oily rag storage on premises.

GOOD!



bad



The Consumer Product Safety Commission states that towels containing less than 3 percent residue of vegetation oil after normal laundering could still generate spontaneous combustion!



Please contact sonicclaims@imacorp.com to request additional poster topics.

All IMA recommendations are purely advisory to help clients identify and effectively control exposures to loss. We do not infer or imply in the making of recommendations and comments that all possible hazards are noted or to indicate that other hazards do not exist. The maintenance of safe premises, operations and equipment, the avoidance of unsafe conditions and practices, and compliance with Federal, State and local statutes and laws are the sole responsibility of the client.