



FOCUS ON: RESTAURANTS LOSS CONTROL WEBINAR



How can a little water become a BIG problem?

It doesn't take much moisture to make floors slick and increase potential for accidents.

How many areas in a restaurant are exposed

to wet shoes, spilled liquids, dripping hands, and other water-related hazards? ***Find out how water and these other top hazards can affect your restaurant.***

- Fires
- Slips, trips and falls
- Cuts, burns, and contusions
- Lifting
- Food and beverage service

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Continental Western Group®

Focus On: Restaurants - Loss Control Webinar -

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Webinar presented by:

- Jon Williams, Loss Control Manager
- Renee Andres, Loss Control Specialist
- Chris Collins, Loss Control Specialist

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