

# Managing Risk Webinar

**Join us!**

**Wednesday, August 11th**

With a hard market and a reduced appetite from insurers, adopting risk management strategies is more important than ever. Implementing a comprehensive risk management program at your hotel, motel or pub can help protect what matters most: your people, your property, and your livelihood.



**PRESENTED BY:**

Rudy Penner  
Director, Risk Management  
Western Financial Group

Our Risk Management team will cover safety tips for your commercial kitchen along with advice for implementing a maintenance program for your building's fire extinguishers.



## Commercial Kitchen Fire Safety

A significant part of fire claims in Canada are from commercial kitchen fires. This fast-paced environment creates multiple fire hazards, a majority of which are a result of poor construction or maintenance practices.

Our team will outline practices that your location can implement to ensure their facility's kitchen is well-maintained and equipped to prevent a fire loss.



## Fire Extinguishers

When used properly, a fire extinguisher can save lives and property by putting out a small fire or containing it until firefighters arrive. Even though fire extinguishers may not always be top of mind, it is important to perform regular maintenance and training for staff so they can respond in an emergency situation.