

SOS Safety Solutions provides loss prevention services to the food service industry.

IMPACT IMPACT

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Our Safety Professionals become thoroughly familiar with your organization and serve as an extension of your workforce. We will conduct monthly visits to assist your organization in compliance, training and implementation of your individualized SOS Business™ Plan.



Conscientious We become thoroughly familiar with your business.



Hands-On We work proactively with HR to develop guidelines for future hires.



Innovative Comprehensive risk analysis & internal studies are used to develop a customized business plan.

Once your customized loss prevention business plan has been implemented we continue to refine your culture of safety by using the SOS<sup>™</sup> model to focus on the specific changes and challenges that are unique to the food service industry and work to mitigate them which in turn reduce injuries.



In an effort to reduce or eliminate industry trends, our Safety Professionals are focused on the organization's housekeeping program, ensuring fire suppression equipment is properly inspected, proper knife safety practices are performed and safe work behaviors of all employees, among other safeguards.

The Safety Professional will address any safety concerns as well as provide recommendations and corrective actions based on monthly department safety audit findings.

SOS will provide effective loss prevention services to help keep your workplace safe so you can focus on what you do best.



"We have reduced our incident rate in the last 4 years by over 50%. We were at a mod rate of 1.8 prior to going with Synergy and now we are currently at .85. We truly count Synergy as a team, team members, and accountability partners." -Phil M., Food Service Industry

GET IN TOUCH: • 1-877 704 7060 • Sharon, PA • www.sossafetysolutions.com



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