## SUMMERWOD LEADER'S DIGEST



## We Care Hotline

We encourage everyone to participate in the monthly "Pulse Survey." The Company can uncover underlying problems, take the steps to overcome them, and ultimately, improve engagement levels. The Pulse Survey is open from the 15th to 18th of each month via text message and all are encouraged to participate. See the attachment for the We Care Hot Line Flyer.

## Marketing

E10 is kicking off on Thursday, November 16 with a lineup of new and familiar favorites.

This has been a truly incredible year and there is so much to be proud of. From early morning all the way through late night, your

hard work and dedication during every shift is why Taco Bell continues to be the greatest brand in the industry.

Let's end this year strong and start 2024 even stronger by leaning into the fundamentals and delivering that unforgettable Taco Bell experience.

More on My Taco Bell







## Live Más Scholarship Now Open

Submit a video (2 minutes or less in length) that addresses these questions:

What is your passion and how are you currently pursuing it?

How do you plan to use your passion to uniquely make a positive change in your community or the world?

How will your education help enable you to pursue your passion and make a change?

Learn More



#### **Upcoming Shift Classes:**

• December 18th & January 27th

#### **Open House:**

• December 16th

#### Acting RGM Class:

• December 21st

#### **Xformity Class:**

• November 21st & December 19th

#### Hiring for Keeps Workshops:

- November 13th, 10:00am-11:30am
- November 16th, 2:00pm -3:30pm

#### Conflicts in the Workplace:

• December 12th- 2:00pm-3pm

#### **Building RGM Capabilities:**

• November 13th

#### MAINTENANCE

RGMs, when submitting a Work Order (WO) pick your in-house tech first.

Make sure to call **1-800-203-9418** if you have an emergency. The on-call tech will then put a WO in Corrigo. If a WO is put in but the emergency number is not called, your request may not get addressed until the next business day.

## **EXCITING NEWS!**



## WE'RE GIVING EVERYONE \$25!

As our way of saying "THANKS," we're giving every employee \$25 to buy a turkey or to supplement their turkey purchase.



## Building a Career, & Having Fun

Haley has had just about every single role within Summerwood Taco Bell restaurants over the last six years and has worked her way up to Area Coach. **Read More:** summerwood.biz/blog



This survey goes out on the 15th of every month. Your feedback is important to us!

# SUMMERW@OD leader's digest

## IT

When requesting a Summerwood "IT" technician, please call 800-203-9814. This is the same phone number as the maintenance number. Please give the answering service your store number and your reason for calling. Do NOT call from the line that you are calling about; we cannot reach you if the line is busy. An IT tech will return your call in a timely manner!

When calling SOS Taco, be sure to get an incident/ticket number. This is necessary for IT to follow up on repair procedures. Please give the incident/ticket number to the Summerwood IT tech.

## FOOD SAFETY

Time & Temperature-How to Prevent a Violation

- Keep hot foods at or above 135°F
- Cold foods at or above 41°F
- Record temperatures by completing Zenput Checklists Daily during the allotted dayparts.
- Limit the amount of time food is in the Danger Zone (41°F and 135°F), the longer it sits in this range, the higher the risk it has of harboring harmful bacteria.



### 2 FOR \$5 KENTUCKY FRIED CHICKEN WRAPS

Guests can get any two of the following wraps for \$5:

- The Classic Kentucky Fried Chicken Wrap
- Spicy Slaw Kentucky Fried Chicken Wrap
- NEW! Mac & Cheese Kentucky Fried Chicken Wrap

More at Team KFC.

# COLONEL'S CORNER

### KFC'S \$20 FILL UP BOX

The right menu items for each family member at a great price!

From Nov. 12 through Dec. 31, the \$20 Fill Up Box and KFC buckets will feature holiday graphics to bring guests additional cheer! We'll also feature a new family-sized **Colonel's Homestyle Brownie**.

More at Team KFC.

# **OSHA**<sup>®</sup>

## Loss Prevention

### **OSHA** Regulations

The onsite safety audit takes these regulations and checks on them. We need to make safety a priority in the stores.

- Ensure pathways to the back door and fire extinguishers are not blocked by boxes and other |objects/clutter.
- 2. Do not store/stack anything in front of or in close proximity to electrical panels, maintaining a 3-foot clearance at all times.
- 3. Fire extinguishers must be inspected, tagged, and hanging on the wall hook.
- 4. Train employees in the safe handling of chemicals and make sure they sign off in the SDS book. Cleaners can only be kept in the bottle that is labeled for them.
- 5. Elbow length heat gloves must be available for the fryer, rethermalizer, and the Bunn Water dispenser.
- 6. Do not use extension cords to power equipment.

