

SUMMERWOOD

LEADER'S DIGEST

**SUMMERWOOD
PULSE
SURVEY**
goes out on the 15th
of every month

Human Resources

Pulse Survey: Your voice is important, and your feedback will assist us in uncovering any underlying concerns, help us take the necessary steps to overcome them, and improve engagement at all levels. The next Pulse Survey will be open on the 15th, and close on the 18th, PLEASE participate. Culture is the system of values, beliefs, and behaviors that shape how "you" work. It is bigger than any one thing or any one person, but essential to the mission of the Company. Engagement is about "your" level of commitment to the company and the work "you do."



Training

Register via Cognito

Shift Classes:

- May 20th and July 16th

Open House:

- June 8th & August 3rd

Acting RGM Class:

- Aug. 29th & October 24th

Xformity Class:

- June 4th & July 30th

Career Conversations:

- May 16th (WV/Pitt)
- May 21st (Baltimore)

Leadership Essentials:

- July 8th, 9th, & 10th
Conshohocken

Building RGM

Capabilities (Zoom):

- Day 1- June 3rd
- Day 2- June 17th
- Day 3- July 1st

The BRC Courses are available for RGMs and Acting RGMs to sharpen their knowledge. [Sign up on Store Forms.](#)



**The Annual Brand
Recertification
training MUST be
completed by
May 26, 2024.**

Marketing

On Thursday, May 16! It will be available a la carte across all customer channels. Here are some best practices to ensure your team is ready:

- Review the Crispanada Standards Card found on OneSource.
- The perfect Crispanada starts with frying! Review the supplementary guidelines, as previously communicated, to ensure product quality.
- *Note: If a Crispanada does not temp correctly, toss the batch!*
- Monitor your inventory of Crispanadas and Spicy Ranch.

EXCITING NEWS!



Celebrating Summerwood 2024 Live Más Winners!

In 2024, the Taco Bell Foundation will award \$10 million in Live Más Scholarships, including more than \$2 million to Taco Bell restaurant employees, thanks to generous donations from Taco Bell owners.

Read more at: summerwood.biz/blog

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IT

All restaurants when ordering equipment from HME and Verifone you must immediately return the defective equipment. If not returned within 30 days, you will be charged for the equipment plus a restocking charge.



FOOD SAFETY: FLY PREVENTION

Flies are a nuisance, they can damage your reputation, create a Food Safety risk, and affect your Health Inspection scores.

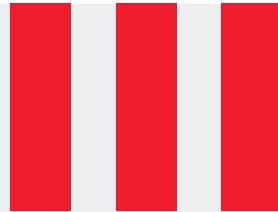
- Properly cover and store garbage
- Clean regularly and thoroughly particularly difficult to access areas.
- Clean drains and traps weekly using cleaner and stiff brush. As a barrier utilize Drive Thru window fans, keep window closed during orders.



Loss Prevention Burns and Lacerations

- Heat resistant gloves are mandatory when dropping and removing food from the rethermalizer, using the Bunn water machine and all non-automatic fryers.
- Be careful when using the GTO and clamshell grills, this equipment is extremely hot.
- When using the box cutter make sure to cut away from the body and follow the instructions on the job aid.
- Equipment throughout the kitchen can be sharp, be sure to maneuver with care.

*** If you are hurt at any time on the job, no matter how minimal you may believe it to be, tell your MIC on duty immediately. Medcor should be called following all incidents. ***



COLONEL'S CORNER

NEW STEP ADDED TO SAUCY NUGGETS PROCEDURES, REVIEW WITH YOUR TEAM!

Saucy Nuggets promotion has proven to be extremely popular with our guests. To make sure we're providing the best guest experience, reiterate these critical steps.

[More at Team KFC.](#)

ROCC ROUND 2 BEGINS MAY 13 - HERE'S WHAT YOU NEED TO KNOW

We're springing into ROCC Round 2 starting Monday, May 13. To help you prepare, here are some "watchouts" from Round 1 that can help prepare your team for the upcoming UNANNOUNCED round.

[More at Team KFC.](#)



SCAN TO CONNECT TO ALL OF OUR SOCIAL ACCOUNTS!



Join the network!