

SUMMERWOOD

LEADER'S DIGEST



Human Resources

July is "Healthy Habits" month! Your everyday behaviors positively impact your physical, mental, and emotional health. One way to make the most out of your healthy habits and their effects is to keep them simple. A good workplace habit is an action relating to your job that you repeat often enough to become a regular practice. You can train yourself to have positive work habits by purposefully repeating healthy actions. The more you practice an action, the easier it is to make it a habit.

REMEMBER: Your voice matters, so please participate in the Pulse Survey on the 15th-18th of every month to share your thoughts and ideas regularly.

Training

Register via Cognifio

Shift Classes:

- July 16th and August 17th

Open House:

- August 3rd & September 28th

Acting RGM Class:

- August 29th
- October 24th

Xformity Class:

- July 30th & August 27th

Career Conversations:

- September 9th (PA)
- September 12th (WV/Pitt)
- September 16th (Baltimore)

Leadership Essentials:

- November 11th, 12th, and 13th
Conshohocken

BRC Scheduling (Zoom):

- Day 1 - July 29th
- Day 2 - Aug 12th
- Day 3 - Aug 26th

The BRC Courses are available for RGMs and Acting RGMs to sharpen their knowledge. *Sign up on Store Forms.*



Marketing

Cheesy Street Chalupas

These are served as a pair of two street-size chalupas filled with either Steak or Cantina Slow Roasted Chicken, and topped with an onion-cilantro mix and a new jalapeño Ranch Sauce. Available a la carte, in a combo or in a box.

Taco Bell is taking service to the next level with **Connect Me**. Utilizing your Digital Menu Board (DMB), you will be inviting customers to check in so they can redeem offers and earn points. This gives Service Champions the ability to personalize the experience by addressing the customer by name. Connect Me also offers an easier way to pay with a default card with just a tap of a button on the POS.

EXCITING NEWS!



Meet Summerwood's Technology Trailblazer Terry B

We're celebrating 38 years of Terry B. this year at Summerwood! Our Vice President (VP) & Chief Technology Officer (CTO) since 1999, she's so critical to day-to-day operations, we don't know what we'd do without her!

Read more at: summerwood.biz/blog

SUMMERWOOD LEADER'S DIGEST

MAINTENANCE

Hood Filter Cleaning

Stores are responsible for cleaning the hood filters. These filters should be removed and cleaned in the power soak sink using a degreaser. This cleaning process should be performed at least once every quarter.

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. Also, contact "IT" with Incident numbers from Taco Bell and/or Comcast when a problem arises.



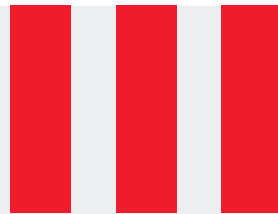
LOSS PREVENTION: BURN PREVENTION

- Heat resistant gloves are mandatory when dropping and removing food from the rethermalizer, using the Bunn Water machine and for all non-automatic fryers.
- Bunn machine nozzles should not stay down (stick). In the case that it does stick a work order will need to be entered.
- Make sure to be cautious when using the grills, watch your hands and arms to prevent burns.
- Be careful when adding and removing items from the rethermalizer. Do not submerge your hands/arms in the hot water.
- Be careful when using the GTO (grilled to order) grill and clamshell grill, this equipment is extremely hot.

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.

Food Safety Signs Of Drain And Drain Line Issues

Drains are a critical, but often overlooked, part of your business operations. Think about your business and where drains are present: bathrooms, kitchens, janitorial closets, production floors, and more. Drain and drain line problems can slow your business down, cause costly damage, attract pests, and create unpleasant customer and employee experiences. Small fly infestations from fruit flies to moth flies, small fly issues can be a result of organic slime build-up in drains, leaks, or clogs. Infestations can occur near sinks, floor drains, or lines that drain from equipment.



COLONEL'S CORNER

NEW SAUCY DIGITAL EXCLUSIVES COMING JULY 1, INCLUDING NEW SAUCY SANDWICH

To continue expanding our boneless offerings, we're excited to introduce 2 new digital-exclusive offers – Saucy Sandwiches and Saucy Nuggets Party Pack.

[More at Team KFC.](#)

FOOD SAFETY: REDUCING SPOILAGE RISK

The summer heat is here and with it comes a higher risk of temperature-related quality issues, including spoilage. Follow these tips to help reduce the risk of spoilage in your restaurant.

[More at Team KFC.](#)



SCAN TO CONNECT
TO ALL OF OUR
SOCIAL ACCOUNTS!



Join the network!