## SUMMERW@OD leader's digest



## Human Resources

June is "Effective Communication" month, which allows us to connect, share information, build relationships, and collaborate. The Pulse Survey is important as it allows the company to hear your voice. The next survey will be open from the 15th to the 18th. Please participate and encourage your teams to do the same.

Please ensure that your contact information (phone number/email) is correct in Paycor.



LOYALTY FANS have the opportunity to try the Big Cheez-It 7 days early!

## Marketing

## **Big Cheez-It® Launch**

E5 kicks off Thursday, June 6 with the Big Cheez It being featured in two classics: the Crunchwrap and Tostada. It is 16X the size of the regular one.

You can expect some breakage on the top and bottom few crackers. Remember quality guidelines for Big Cheez-It<sup>®</sup> Tostada and Big Cheez-It<sup>®</sup> Crunchwrap - you can still use lightly broken crackers for Crunchwraps.

If a significant amount of crackers are damaged and entire cases are unusable, use the resource attached to request a credit. *Breakage Guidelines Job Aid* 

EXPERIENCE 5 HOMEPAGE



#### 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:

 July 8th, 9th, & 10th Conshohocken

#### BRC Scheduling (Zoom):

- 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.* 

#### Navigating Tough Conversations Workshops:

• June 18th & 20th at 3pm

## **EXCITING NEWS!**



# Region Coach Bryon Finds Value on and Off the Field

At Summerwood, we appreciate volunteerism year-round, and we're pleased to be able to celebrate it during Volunteer Month. Meet Bryon, a Region Coach who does a fair amount of coaching outside of work as well! "A good coach can change a game. A great coach can change a life."

Read more at: summerwood.biz/blog

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## LOSS PREVENTION

## Count Down to Summertime Safety

As we all work together to keep you safe, get ready to receive monthly text safety reminders. These reminders will cover various topics to help keep safety a priority. "Be Cool with Safety First"

## 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.

## **UPCOMING: E8 COFFEE CONCENTRATE TRANSITION**

Our current brewed coffee will transition to coffee concentrate at the start of Experience 8. When diluted with water, the concentrate delivers a bold and robust cup of coffee without the need for coffee brewing equipment. Ahead of E8, all restaurants will receive the coffee concentrate package as DCs deplete the current coffee pods, and at that time will permanently transition away from our current coffee brewers. Please visit the <u>Coffee Concentrate Resource Page</u> for more information.



## **SAUCY NUGGETS**

On Monday, June 10, we'll continue to drive sales and grow our nuggets layer by highlighting Saucy Nuggets with updates to our sauce lineup. We're keeping fan favorites – Korean BBQ and Honey Sriracha – but will introduce our signature Honey BBQ

More at Team KFC.

# COLONEL'S CORNER

## **KFC COUPON BOOKS**

Raise money for the KFC Foundation by offering guests KFC coupon books from June 24-Aug. 11.

Each coupon book offers over \$30 in savings—for just \$1! The best part? 100% of the proceeds go to the KFC Foundation! <u>More at Team KFC.</u>



## Food Safety Danger Zone

Keeping ingredients outside of the temperature Danger Zone (which is between 41°F and 135°F) prevents bacterial growth that can cause customers to get sick. Ensure you have a working thermometer that is calibrated twice a day

- Ensure your cold holding equipment is well maintained and operating between 33- 40°F
- Do not fill ingredient pans above the fill line
- Remember: The cold line only maintains temperature. This means that ingredients on the cold line must already be below 41°F degrees
- Complete both the pre-lunch and pre-dinner Restaurant Food Safety Checklist

This is especially important in summer months when the heat makes keeping ingredients cool and equipment operating well more of a challenge.

As a call out, cold food holding temperatures are evaluated on your Core evaluation under line item 2.03. Let's be sure to check those temperatures often and continue to serve up safe food for our customers!

