SUMMERWOOD

LEADER'S DIGEST



Human Resources

One of the most important tools for retaining employees and fostering a productive workplace is employee engagement and recognition. It's not just about making employees feel good ... it's about engaging them and recognizing their efforts and contributions in ways that matter. Whether through informal gestures or structured programs, employee engagement and recognition are essential to creating a culture where people feel valued and motivated to be more. Participate in the Summerwood Pulse Survey that will be coming out the week of the 15th and encourage your teams to do so as well.

REMEMBER: Your voice matters! Please make the monthly Pulse Survey a priority so your feedback and ideas can be heard.



Marketing

E9 "Decades"

On October 31st, we're bringing back a favorite from each decade! The decades lineup will cover the '60s through the 2000s. The Caramel Apple Empanada makes its comeback November 21st! Read More



Shift Classes:

· November 18th & December 18th

Open House:

November 9th

Acting RGM Class:

October 24th

Xformity Class:

· October 22nd & November 19th

Career Conversations:

• Returning in 2025!

Leadership Essentials:

 November 11th, 12th & 13th (Conshohocken)

BRC Scheduling (Zoom):

Day 3 - Oct. 21st

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

EXCITING NEWS!



Jim F. Retires — But Not Quite!

Summerwood's outgoing Chief Operations Officer (COO) Jim F. is riding high on the heels of his retirement celebration and transition into consultancy. He dedicated nearly 30 years to our company, so he's certainly earned whatever good things come next! **Read More:** summerwood.biz/blog



Summerwood Serves Up a Second Chance at Greatness

The second time's a charm for these scholarship winners! Summerwood created its Second Chance Scholarship as a way to financially support ambitious team members who've applied, but ultimately weren't selected, for Taco Bell Foundation's Live Más Scholarship.

Read More: summerwood.biz/blog



LEADER'S DIGEST

LOSS PREVENTION: LADDER SAFETY

- Store boxes over 20 pounds on middle shelves.
- Help out: the team member on the ladder should hand the item to another team member on the ground.
- Use a tall ladder so when standing on it, your waist is below the top step of the ladder.
- Be sure to clean the ladder steps regularly.
- · Ensure ladders are in good condition and report any necessary repairs to your Manager in Charge (MIC).

IT:

To all restaurant teams: 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.

FOOD SAFETY: Stop the spread of germs!

Reminder: When you cough or sneeze, do so into your upper sleeve, not your hands.



\$5 ORIGINAL RECIPE (OR) CHICKEN TENDERS BOX

The new \$5 Tenders Box includes three OR Tenders, an individual fry, and two sauce cups. With this product launch, we go back to basics to make sure teams focus on TASTE and QUALITY through oil management, equipment maintenance and new breading procedures.

More at Team KFC.



WHAT TO EXPECT: **ROCC ROUND 3**

We have a great opportunity to elevate standards and beat our competition by partnering with NSF for ROCC assessments, while using self-assessments, Digital Success Routines (KFC Connect) and KFC Listens. Learn about the ROCC changes and what to expect in Round 3.

More at Team KFC.



FOOD SAFETY (CONTINUED):

Handwashing Hygiene:

- 1. Wet your hands with hot water.
- 2. Apply antibacterial soap to your hands and rub them together to make a lather.
- 3. Wash your hands and wrists thoroughly for at least 20 seconds.
- 4. Rinse the soap off completely.
- 5. Dry hands with a clean paper towel.
- 6. Use the paper towel to turn off the
- 7. Dispense sanitizer to hands and rub together, let hands air dry.

