

SUMMERWOOD

LEADER'S DIGEST

Marketing

Experience 2: Cheesy Dipping Burritos



Cheesy Dipping Burritos will launch one week early, on Thursday, January 16, and run for 6 weeks. All training materials and eLearning went live in OneSource on Tuesday, January 7. Due to this training cascade being shorter than normal, we've provided a printable E2 Program Guide for ARLs and GMs to help get teams prepared. Utilize your Training Poster and Training Calendar to ensure your entire team is trained before Start Sell.

HUMAN RESOURCES: W2 REMINDERS

2024 W2's mailing date is January 31, 2025. We ask that you update your address through your Employee Self Service Portal in Paycom if it has changed. Communication reminders will be sent via Go Happy and emails to the restaurants. Former employees may call 610-520-1000 press #2 and leave their details if they have trouble accessing their W2's.

Food Safety

Norovirus: Facts for Food Workers

Norovirus spreads easily and can make you extremely sick with diarrhea, vomiting, and stomach pain. Use proper handwashing procedures. If you are sick inform your MIC. Norovirus is the leading cause of foodborne illness outbreaks in the United States.

Norovirus causes about half of all outbreaks of food-related illness. Most reported norovirus outbreaks are caused by people who touch or prepare food when they are sick, or sometimes by food that comes from contaminated water. Because the virus is very tiny and spreads easily, it only takes a small amount of virus to contaminate food and make someone sick. Food can get contaminated with norovirus when infected people who have feces (poop) or vomit on their hands touch the food. Food is placed on counters or surfaces that have tiny drops of feces (poop) or vomit on them. Feces (poop) or vomit are in areas where food is grown or harvested. **Food workers with norovirus illness can spread the virus to others.**

Training

Register via Cognito

Shift Classes:

- January 28th & February 4th
- March 29th & April 5th (Saturdays)

Open House:

- March 8th
- May 3rd

Acting RGM Class:

- January 23rd
- March 20th (in-person)

Xformity Class:

- January 21st
- February 18th

Career Conversations:

- May 19th (PA)
- May 22nd (WV)
- May 26th (BLT)

Leadership Essentials:

- March 17th, 18th, & 19th (Conshohocken)

BRC Scheduling (Zoom):

- Day 1 - January 20th
- Day 2 - February 3rd
- Day 3 - February 17th

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

EXCITING NEWS!

Core Round 1 Begins

Core Round 1 kicks off next week! Remember, all 2025 rounds are unannounced, so it's essential to keep your teams Core-ready every day. [Visit the 2025 CORE Resource Page](#) for detailed insights on Round 1 and what's ahead this year.



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

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LEADER'S DIGEST



SCAN TO CONNECT
TO ALL OF OUR
SOCIAL ACCOUNTS!



Join the network!



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.



LOSS PREVENTION: WINTER WEATHER WARNING

It won't be long before we hear that in the news.

Now is the time to prepare the stores for ice and snow.

- Be sure there is an ample supply of ice melt on hand.
- Check to see that a snow shovel is available and in good condition.
- When ice and snow hit, we need to react.
- Keep sidewalks clear of ice and snow. This may require checking several times during your shift.
- If the lot is plowed, then snow will have to be shoveled away from the curb, so a customer doesn't slip when stepping up.
- Have the door mats down at the entrance ways and keep the wet floor signs out.
- Keep dining room floors dry by doing frequent mopping.

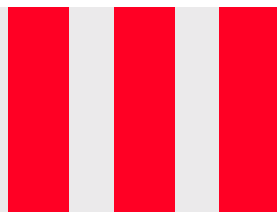
When entering the store for an opening shift or the team leaving after a close, take your time getting to your car.



KFC® FOUNDATION SCHOLARSHIP APPLICATION

From Jan. 10-Feb. 17, eligible restaurant employees* can apply for a scholarship, ranging from \$2,500-\$20,000! Hundreds of scholarships will be awarded, empowering you to attend the accredited school of your choice. Plus, everyone who applies can access impactful mentoring opportunities with industry leaders.

[More at Team KFC.](#)



COLONEL'S CORNER

COLD HOLDING UNIT REQUIREMENT & OPTIONS

Per the KFC® Cold Holding Units Requirements standard, refrigerated chicken holding must be physically separate from all other products to avoid cross-contamination. This food safety standard must be closely followed.

[More at Team KFC.](#)