

SUMMERWOOD

LEADER'S DIGEST



MARKETING

Experience 4: Toasted Cheddar Street Chalupas

The training for the Toasted Cheddar Street Chalupas is underway, and all team members and managers must complete their training without exception.

Caliente Nacho Fries will also be a key part of this initiative, so ensure your Fryologists are scheduled during peak periods. Effective oil management will be a top priority as we meet the rising demand for our fry products.



Training

Register via Cognito

Shift Classes:

- March 29th & April 5th
- May 27th & June 3rd

Open House:

- May 3rd
- June 28th

Acting RGM Class:

- March 20th (in-person)
- May 15th (in-person)

Xformity Class:

- March 18th
- April 15th

Career Conversations:

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

Leadership Essentials:

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

BRC Scheduling (Zoom):

- Day 1 - April 14th
- Day 2 - April 28th

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



HUMAN RESOURCES: SUMMERWOOD PULSE SURVEY

The Summerwood Pulse Surveys will be conducted through Paycom! You will receive a notification on Day 1, and there will be a 5-day window to complete the survey. Let's embrace this opportunity to share our thoughts, aiming for every store, Area, and Region to exceed a response rate of 50%.

As leaders, we wholeheartedly welcome your honest feedback, as it fuels our journey of growth and improvement, both individually and as a united company!

EXCITING NEWS!



Summerwood Team Steps Up

We extend our heartfelt gratitude to our Summerwood family for their dedication to helping others and for demonstrating the incredible power of teamwork.

Read More: summerwood.biz/blog

SCAN TO CONNECT



Join the network!

SUMMERWOOD

LEADER'S DIGEST



LOSS PREVENTION: Safety culture starts with you always working safely.

Being successful on the job means more than putting on clean clothes and a smile. It also means wearing your Personal Protective Equipment (PPE) to prevent serious injury.

The most effective PPE is the one that is being used. Stop and take a minute to protect yourself before performing a task that requires PPE.

If you don't know, ask.

- Periodically check your gloves and shoes for wear and tear or damage. Make sure to clean and store them properly after each use.
- Ask your (MIC) to order new safety equipment if you see worn or missing safety items such as: gloves, box cutters, first aid supplies, ladders, etc.
- Only use the step stool or ladder to reach high areas.
- Use the heat-resistant glove and the tongs when removing items from the rethermalizer.
- Never block emergency exits or pathways, this includes the back door.
- Never leave a magnet on the back door to silence the alarm.
- Make that drop- no more than five \$20 bills in the register.
- Report unsafe conditions and suspicious individuals to your manager.

Food Safety: Love Your Gloves

All managers and team members must wear disposable gloves at all times during their shift when:

- Wearing any type of bandage (including elastic, brace, or gauze) from the wrist down. If the bandage prevents them from washing their hands correctly, they cannot prepare food or beverages, even with a glove on.
- They have unhealed sores, cuts, or burns.
- They wear jewelry other than a plain wedding band while handling food.
- They wear nail polish, false nails, nail decals, or acrylic nails while handling food.

Every time a team member or manager switches jobs, they must wash and sanitize their hands and change their gloves.

DO NOT wear single-use disposable gloves when performing host or cash register duties unless you wear a bandage.

Team members and managers cannot wear single-use disposable gloves when using the toilet. They must perform the proper handwashing procedures.

Team members and managers must dispose of single-use disposable gloves immediately after:

- Touching their body, clothes, hair, hat, glasses, or other people
- Sneezing, coughing or using disposable tissue
- Drinking, eating or smoking
- Contact with unclean equipment, surfaces, clothing, towels, money or telephone-headset

Team members and managers must always wash their hands and use a new pair of single-use disposable gloves when returning to perform food-handling tasks.

Never reuse or wash a pair of disposable gloves.

Immediately dispose of damaged gloves.

Change single-use disposable gloves frequently to prevent contamination. The guideline is every 30 to 45 minutes, or about 12 to 15 pairs of gloves per team member per shift.



COLONEL'S CORNER

DUNK IT BUCKETS FEATURING NEW MASHED POTATO POPPERS!

Tournament season is almost here, and we're giving guests a chance to get in on the dunking action! Whether you're a college basketball star looking to dunk your way to a lead or heading to KFC to dunk your chicken in a lineup of delicious sauces, everyone can win starting March 17!

[More at Team KFC.](#)

IT: EQUIPMENT & INCIDENTS

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.

Call IT when extra line printer arrives. When replacements or replacement parts are needed for VeriFone equipment, it usually takes 4-6 weeks for VeriFone to process orders and ship to restaurants.