

SUMMERWOOD

LEADER'S DIGEST



MARKETING

Experience 8 Sweet Chipotle BBQ

E8 Start Train kicked off July 3rd, and it's continuing the Crispy Chicken craze. Restaurant teams will dive into the new Sweet Chipotle BBQ sauce, featured on both the Crispy Chicken Taco and Burrito – plus, it's making its debut on the all-new topped fries.

Also happening in E8, Dulce De Leche Delights are coming with a special mid-experience launch. They're sweet, craveable, and sure to become a fan favorite.

Lastly, to round out this experience, it's the official start of the new way forward, Serving Más. In E8, we're diving into the first pillar—M for Meaningful Moments—and unveiling our new hospitality model. [Read More](#)



*If someone is not receiving the survey, please verify that their "work email" was entered correctly in Paycom. RGMs, when completing the hiring process, ensure that the hire's email address was entered in the work email section, regardless of who the hire is.

HUMAN RESOURCES

To record Paid Time Off (PTO), it is essential that each employee enters their own PTO in Paycom. Submissions can be made until 5 PM on the Thursday following the end of the pay period, but please note that approval is still necessary for all requests. If an employee is unable to enter their PTO themselves and requires it to be logged, you are permitted to do so on their behalf.

Training

Register via Cognito

Shift Classes:

- July 22nd & July 29th
- (Conshohocken Class August 5th)

Open House:

- August 23rd
- October 18th

Acting RGM Class:

- September 4th (in-person)
- October 30th (in-person)

Xformity Class:

- September 2nd
- October 28th

Career Conversations:

- September 15th (PA)
- September 18th (WV)
- September 22nd (BLT)

Leadership Essentials:

- November 10th, 11th & 12th (Conshohocken)

BRC Scheduling (Zoom):

- Day 2 - July 21st, August 4th

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

EXCITING NEWS!



Celebrating Father's Day with Iconic Father-Son Duo!

In honor of Father's Day 2025, we had a Q&A session with a special father-son team we know and love here at Summerwood. Pete T. Sr. (dad) is a Mechanical Field Supervisor and has worked with us for a remarkable 26 years. Peter T. (son) followed in his dad's footsteps.

Read More: summerwood.biz/blog

SUMMERWOOD

LEADER'S DIGEST

ACCOUNTING

Requirements for Period Ending Inventory Undercounted Item Adj/ Food Waste Requests

1. Period Ending Inventory-Undercounted items: Effective Immediately, we will implement a \$250.00 threshold for inventory undercount reviews. This means Accounting will only review cases where the total undercounted amount exceeds \$250.00. For such cases, we ask the AC and the store team to provide the following when submitting the request:
 - Clear, supporting photos of the undercounted items taken in-store, including visible shipping labels
 - GIN number/name, the correct count and \$ amount for each item
 - A detailed explanation of why the item(s) were undercounted during period-end closing
 - If the adjustment would cause the store to move from missing to meeting the ICOS target, Region Coach review and approval in writing is required
2. Food Waste Credit Requests: Effective Immediately, we will implement a \$1,000.00 threshold, and please submit all food waste credit requests within a week when the incident occurred. Timely submission helps ensure that ACs and store teams can recall details accurately and gives Accounting enough time to properly investigate. We ask the AC and the store team to provide the following when submitting the request:

This Food Waste Credit does not apply to incidents that are within the store's control.

- Date of the incident
- A detailed explanation of the cause of the incident
- GIN number/name, the count and \$ amount for each item
- Supporting photos of the wasted food and documents such as copy of Corrigo work order related to the incident
- If the adjustment would cause the store to move from missing to meeting the ICOS target, Region Coach review and approval in writing is required

IT

All restaurants- obtain INC numbers from the Helpdesk(s) before reaching out to the IT department. It's essential for restaurants to notify IT when equipment arrives and specify where the equipment will be stored. Under no circumstances should line printers be moved after installation by IT. Relocating these printers can cause damage, and the restaurant will incur charges for any replacement printers needed. All restaurants should check kiosks and fc payment devices daily for credit card skimmers. If you notice anything protruding from a device or if the credit reader is loose, immediately discontinue using the device and call "IT" immediately.



PURCHASE FOOD FROM APPROVED SUPPLIERS ONLY

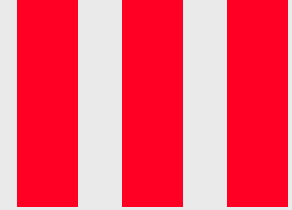
This is a clear reminder that purchasing food from unapproved suppliers is strictly prohibited. Our food and products must come exclusively from McLane or be borrowed from the neighboring Taco Bell/KFC restaurant.

We enforce a zero-tolerance policy regarding this matter, and any violations will lead to immediate suspension or termination of employment.

Zenput:

FSCC 7.05 Only approved ingredients or food are permitted. (FS Significant)

- The restaurant must not use unapproved ingredients, products, or drinks.
- All ingredients, products, or drinks must be sourced from approved suppliers.



COLONEL'S CORNER

FREE BUCKET ON US DIGITAL PROMOTION, AND \$7 FILL UPS

This summer, we'll continue to promote our iconic \$7 Fill Ups and introducing a "Free Bucket On Us" digital-exclusive offer as part of our new, national brand advertising campaign.

[More at Team KFC.](#)

COUPON BOOK FUNDRAISER

Support the KFC® Foundation by selling coupon books*! Each book offers \$30+ in savings for just \$1, and all proceeds go to the KFC Foundation.

[More at Team KFC.](#)



SCAN TO CONNECT

