

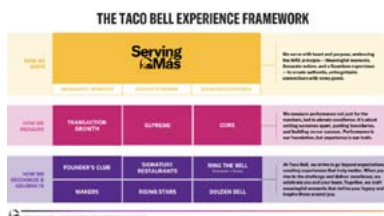
# SUMMERWOOD

## LEADER'S DIGEST



### MARKETING

E9 Start Sell 8/14, Cheesy Street Chalupas make a return alongside the all-new Mountain Dew Baja Midnight Soda & Freeze — these products are the ultimate way to beat the heat and enjoy the best of summer flavor. [Read More](#)



### MÁS SERVICE MODEL

Serving Más is the start of the new way forward driven by our focus on growth, innovation, and legendary service. Now, we're not just serving food; we're serving an experience. An experience that feels radically different, surprisingly fun and, above all, REAL. [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

There is a new feature in Paycom. It is called "I want." In the ESS side it is located on the top line. In the ESS side, you can ask questions about your file - example - I want to take time off, can I get my last pay stub? Can I get my last W-2? The answer will be displayed.

If you have Manager on the Go access, you can ask questions about your team or anyone you have access. Example - Show me xxxxxx certifications? Where did xxxxxx work?

## Training

Register via Cognito

#### Shift Classes:

- September 23<sup>rd</sup> & 30<sup>th</sup>
- October 25<sup>th</sup> & November 1<sup>st</sup>

#### Open House:

- August 23<sup>rd</sup>
- October 18<sup>th</sup>

#### Acting RGM Class:

- September 4<sup>th</sup> (in-person)
- October 30<sup>th</sup> (in-person)

#### Xformity Class:

- September 2<sup>nd</sup>
- October 28<sup>th</sup>

#### Career Conversations:

- September 15<sup>th</sup> (PA)
- September 18<sup>th</sup> (WV)
- September 22<sup>nd</sup> (BLT)

#### Leadership Essentials:

- November 10<sup>th</sup>, 11<sup>th</sup> & 12<sup>th</sup> (Conshohocken)

#### BRC Scheduling (Zoom):

- Visit Cognito Site for registration

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

## EXCITING NEWS!



### Summerwood Opens its Newest, Brightest Taco Bell Yet!

We're thrilled to announce the opening of Summerwood's first ultra-modern Taco Bell Kitchen X, located in South Bethlehem, PA. "Kitchen X" refers to the brand's innovative new restaurant design and layout. "The building is stunning — inside and out," says Area Coach Eddy L.

**Read More:** [summerwood.biz/blog](https://summerwood.biz/blog)

# SUMMERWOOD

## LEADER'S DIGEST

### Loss Prevention: Parking Lot/Exterior Best Practices



- 1. Daily Inspections:** Inspect parking lots multiple times throughout each day.
- 2. Immediate Repairs:** Address hazards that can be fixed right away, such as trash, grease, ice, or loose decorative rocks.
- 3. Reporting Hazards:** Document and report any hazards that cannot be addressed immediately to the restaurant leaders. This includes curbs and ramps where there is a change in elevation.
- 4. Signage Maintenance:** Ensure all exterior signs (enter/exit signs, road signage, drive-thru menu boards, and height bar signage) are in good condition.
- 5. Outdoor Furniture and Fences:** Check that patio/parking lot fences and patio furniture are well-maintained and that umbrellas are securely fastened.
- 6. Lighting:** Parking lot lights should function properly and turn on and off at the appropriate times for safety.
- 7. Repair Hazards:** Identify and schedule repairs for hazardous holes, cracks, or other flaws in the parking lot and sidewalks.
- 8. Sidewalk Cleaning:** When cleaning sidewalks, ensure a dry path is available for pedestrian traffic, and post wet floor signs in slippery areas.
- 9. Landscaping:** Make sure the landscaped edging is in good condition and ensure that rocks in landscaped areas remain within designated boundaries and do not spill onto sidewalks.
- 10. Drain Maintenance:** Check that roof drains do not discharge water onto sidewalks or into the parking lot.
- 11. Drain Grates:** Ensure drain grates located in pedestrian traffic areas are easily visible, with slat openings no wider than one inch. Grates should be well-maintained and should not be in ADA-compliant stalls.

An important but overlooked part of the zone checks would be the parking lot MIC OYZ Card

## 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.

## FOOD SAFETY

Please direct any inquiries regarding Core or Food Safety to [Core@tacobell.com](mailto:Core@tacobell.com). The Core Team is committed to responding with a confirmed answer via email within 72 business hours, ensuring you receive timely and accurate information.

We understand that there have been numerous questions regarding the revisions and specific wording related to the 2025 standards. The Core Team is fully prepared to offer detailed explanations and guidance on these updates. By seeking clarification, we aim to equip you with the knowledge necessary to uphold compliance and avoid any potential point deductions during our upcoming audits. Your understanding and adherence to these standards are essential for maintaining our operational integrity and excellence.

## COLONEL'S CORNER

### HOT & SPICY WINGS AND POTATO WEDGES

The ultimate fan-favorite pair is returning for a limited time Aug. 18th! That's not all ... the Kentucky Fried Chicken Sandwich is just \$3.99 for a limited time!

[More at Team KFC.](#)



### FALL POT PIE PROMOTION

Later this fall, KFC® will promote our scrumptious Pot Pies! In preparation, all restaurants should stay focused on serving hot & fresh food while also building a plentiful inventory of frozen pulled chicken.

[More at Team KFC.](#)



SCAN TO CONNECT

Join the network!

