

SUMMERWOOD

LEADER'S DIGEST

E6 MARKETING



Thursday, May 21st Shredded Beef Dipping Taco

Guests can look forward to the new Shredded Beef Dipping Taco and Strawberry Cinnabon Delights.

Also coming to the menu is the Cantina Chicken Mexican Pizza, served with Avocado Verde Salsa and a new Jalapeño Citrus Sauce packet. This item will have a 2-day Early Access beginning Tuesday, May 19.

[Read More](#)

Food Safety: Fly Control for Restaurants

There's no way around it, flies are gross. No one wants them around and they're hard to get rid of. For restaurants, the implications of a fly infestation are even more serious. Flies carry diseases that can be passed onto us humans when they land on food or food prep areas. They can ruin the reputation of your business and lead to a health code violation. Here are some tips to help:

1. Deny Entry to Flies The first and easiest fly prevention method is simple. Don't let them in! Air Curtains are devices that blow out a strong sheet of air, like a curtain, which deters flying insects. Door Sweeps - Block off this space by installing door sweeps on all exterior doors. (no light seen) Keep Doors Closed - This may be obvious, but don't leave windows or doors propped

open. Sometimes your kitchen staff may be tempted to leave a door/window open to bring in some cool air. If that's the case, address the temperature control issue in the kitchen.

2. Be Aware of Fly Hotspots that attract flies and train your staff to recognize these problem areas. Dining Room Tables, Garbage Cans and Dumpsters, Drains and Sinks, and Drink Stations and Freeze Machine Areas.

IT: HME Headset Exchange Program

You must return the defective device within thirty days. To complete the return, follow these steps:

Return the device to the nearest UPS store, then take a photo of the receipt and tracking number and send it to IT Department. This step is essential. If these instructions are not followed, your location will be charged the full replacement cost of \$850. Please help avoid unnecessary charges.



Training

Register via Cognito

Shift Classes:

- June 2nd & 9th (Conshohocken/BLT)
- June 16th & 23rd (Pittsburgh)
- June 14th & 21st (Conshohocken/BLT, WV)

Open House:

- May 16th
- July 18th

Acting RGM Class:

- June 25th (in-person)
- August 20th (in-person)

Xformity Class:

- May 12th
- June 9th

Building RGM Capabilities (In-person, two-day class):

- Operations: May 11th
- People: June 8th (Conshohocken/WV)

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!



Our Live Más Scholarship Winners!

The Taco Bell Foundation has once again invested in the dreams of Summerwood team members, awarding scholarships that support their educational journeys and future goals. Summerwood proudly celebrates 31 recipients, including 16 first-time winners and 15 renewals (repeat winners), for a total of \$455,000 in scholarships. [Read More](#)

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TO ALL OF OUR
SOCIAL ACCOUNTS!



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LOSS PREVENTION:

Burn Prevention

- Heat resistant gloves are mandatory when dropping and removing food from the rethermalizer, using the Bunn water machine and for all non-automatic fryers.
- Be careful when adding and removing items from the rethermalizer. Do not submerge your hands/arms in the hot water.
- Bunn machine nozzles should not stay down (stick). In the case that it does stick a work order will need to be entered.
- Be careful when using the GTO (grilled to order) grill and clamshell grill, this equipment is extremely hot.
- Make sure to be cautious when using the grills, watch your hands and arms to prevent burn.

**** If you are hurt at any time on the job, no matter how minimal you may believe it to be, tell your MIC on duty immediately. Medcor should be called following all incidents. ****

Human Resources:

Safety Procedures – Firearms Free Workplace Policy

We are committed to providing a safe environment for all team members, management, customers and the community. Everyone is expected to follow all safety rules, both written and verbal. The Company strictly prohibits firearms and weapons on company property, regardless of any license or permit.

This policy will be strictly enforced. Please review safety education materials regularly with your team. Do not engage in horseplay in the store.

Always follow security procedures, including the back-door policy (never use after dark), and procedures for opening, closing and crime prevention.

Never bring any firearm (real or imitation), knife, explosive, or other weapon onto company property.

Any act of violence will result in criminal prosecution.



COLONEL'S CORNER

SAUCY SEASON IS HERE

We're bringing bold flavor to our guests and a great experience every time.

Know the sauces – Be familiar with flavor profiles so you can confidently answer guest questions

Build it right – Follow build standards and portioning for every order

Stay accurate – Double-check sauces and modifiers before handing off orders.

[Read More](#)



DIGITAL ACCURACY CHECKLIST

Utilize this resource to improve restaurant team digital & delivery execution for delighting more guests through accurate orders!

[Read More](#)