



# NEWS FOR CREWS

A Monthly Publication of B&G Food Enterprises, LLC  
B&G Food Enterprises of Texas, and B&G Lafayette Ventures, LLC  
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## ☀️☀️☀️☀️☀️ **BiG Taco Report** ☀️☀️☀️☀️☀️

What a difference a year can make. Usually my August article is about getting ready for schools to open. No one seems to know if that is going to happen in August or December or anytime in between this year. For goodness sakes, there is even talk about cancelling football season. Even those of us that hoped against hope that this virus was going to go away in hot weather have seen our hopes dashed.

Yet life goes on and somehow, we have to find as safe a way to live it as we can. While realizing that it is impossible to be totally safe when anyone we meet might be infected and not know it. I want to beg each of you to act in your social life away from work as you do in our restaurants.

- Wear a mask in public,
- Wash your hands frequently,
- Stay 6 feet away from everyone other than those in your immediate household.

You need to be especially careful when visiting your elderly parents or grandparents. People most at risk are over 60 and the older they are the more at risk they are. And none of us know if we might not have just been infected. **WE NEED TO GO ON WITH OUR LIVES, BUT WE MUST PROTECT OTHERS** if we are going to defeat this virus.

Remember, this is Hurricane season, virus or no virus, and they get more frequent the closer we get to September so pay attention to the local weather reports if one gets in the Gulf.

I want to thank all of you for serving our customers and representing our company. Giving great service is what brings folks back again and again. These trying times are hard on everyone we are thankful that you have chosen to run our restaurants.

Stay safe, wear a mask, wash your hands, stay 6 feet away, and coach your family to do the same...because you love them.

*Greg Hamer Sr.*

### *Profile of a Champion*



Mrs. Alicia Eaglin is a team trainer at store 32604 Pinhook. Alicia has been with Taco Bell since 1979, which is 41 years of service. She is an all around delight and a true asset to her team. Mrs. Alice as we call her is our opener and steamer who still after 41 years delivers great speed with outstanding food quality at all times. She comes in whenever we need her and is always up to tackle any tasks. Her dedication to Taco Bell is a true



example for all to follow. It is evident that she loves Taco Bell as she continues to come in with an awesome attitude towards work every day. We all love Mrs. Alice and just want to say Thank You for everything you do for the team and Taco Bell as a whole.

*Congratulations, Mrs. Alice!!! Keep up the Great Work!!!*

### **FROM HUMAN RESOURCES. . .**

#### **B&G Slip-Resistant Shoe Policy**

It is the policy of B&G Food Enterprises that all restaurant employees **MUST** wear black **slip-resistant shoes**. Employees will not be allowed to clock in without wearing black slip-resistant shoes. It will be a violation of Company Uniform and Safety Policy for any employee to be clocked in without wearing proper slip-resistant shoes. Any violation of the Company Uniform and Safety Policy will result in a reprimand leading up to and including termination.

Store  
31655  
Siegen Lane  
reopened on July 2nd



**This review of Store 16313 in Crowley, LA was posted in a Facebook group called Acadiana Area Restaurant Reviews.**



During our weekly road trip into town to pickup curbside groceries at Wally World and prepped food elsewhere (We haven't eaten IN a restaurant in over 4 months.), Ol' Lady Granny and The Boudini hit one of our most common haunts during this bizarre pandemic: TACO BELL in Crowley. In our rather expansive order, we included 2 of their current promo items.

One is the prior promo'd Nacho Crunch Double Stacked Taco. There are so many things to love about this scrumptious taco, which was previously released in 2016 and has seen the menu a couple of times before. It incorporates both soft and hard-shell tortillas tastefully bonded together with a ligature of tasty nacho cheese. It's then filled with beef, cheddar cheese, shredded lettuce, and crispy Red Strips. What's not to like?

Best of all and only again for a short temporary "moment" (Why do they always do this? Why not make these items permanent?): THEY'RE ONLY A BUCK EACH! This baby would cost 3-5 times that anywhere else and not be nearly as tasty!

On The Boudini "1-10" Pigulation Meter: It registered a strong "7.0"! For only a dollar! Wow!

In addition, we also ordered TACO BELL's current version of their Grilled Cheese Burrito, the newest menu addition featuring beef, rice, a three-cheese blend, red strips, chipotle sauce, sour cream, plus a tortilla, and then to top it off, another layer of cheese. It's then seared through their "grill".

This is another winner you won't be able to obtain anywhere else! You can get it off the menu for \$2.99, or order the Combo Box for \$5.00, which includes a Regular Taco of your choice, Cinnamon Crispers, and a Medium Size Drink! Again, anywhere else, just the drink and regular Taco would put you back more than that and not be nearly as succulent!

This rang up a big rating with an "8.5" from us ol' geezers!

As I said prior, we've done the Drive Thru at Taco Meal many, many times during this pandemic. Though it's not curbside service which we prefer, all of their employees are masked, gloved, and they don't even touch your credit card as they position the scanner far enough toward you, you insert or scan the card yourself!

We like that! More places need to replicate such service!

You self ascribed cuisine snobs who have already uplifted your noses at the mention of "TACO BELL", will some day realize it's your loss! Their food is tasty, quality, and almost always, amazingly fast!

In this moment, they do all this better than any other competitor!

**Great Job!**  
**Team 16313**



