Addressing cold food complaints

We've noticed in our performance data that we have an increasing challenge with **cold food complaints** from our customers. These are driven largely, by a combination of three things:

- The cold time of year affecting transit temperature
- Delivery service teams moving to a increased multi-order
- Drivers not arriving equipped with thermal bags

Whilst we can't affect the first two items, it's really important we aren't allowing drivers to deliver our orders without a thermal bag. Please make sure all your teams are insisting on that at hand-off in your stores.

We have also developed some important new operational steps that will help us reduce cold food complaints, thus ensuring you keep a good rating and a higher level of income.

It's important we implement these as soon as possible to protect our brand performance.

Packaging

Flour Tacos, Nachos & Burrito Bowls:

Keep product hot until driver arrives. Use gantry lighting or heat lamp. Considering microwaving for 20 seconds in case of driver delay. Wrap entire box in foil. We've seen other major brands use a customer advice sticker on their product such as the above and will move to develop these for you. In the meantime, please consider a handwritten note that says "We've done our best to keep these warm, but they can be unwrapped and popped in the microwave". This puts the onus on the delivery service and customers will be unlikely to leave a bad rating when there's a personal touch from you.







Suggestion

Packaging

Cheesy Corn Tacos & Quesadillas:

Keep product hot until driver arrives. Use gantry lighting or heat lamp. Wrap core product in foil before it goes in the box, placing any garnish alongside that in the box. Consider a handwritten note that says "We've done our best to keep these warm, but they can be unwrapped and popped in the microwave". This puts the onus on the delivery service and customers will be unlikely to leave a bad rating when there's a personal touch from you.





Suggestion