DFW AREA FOOD RECOVERY EVENT

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Digital Engagement

PIZZA HUT FOOD DONATION

10-21-2015
THE TURNING POINT
CLIMBING OVER OBSTACLES

FOOD SAFETY // health concerns with donated food

• Bill Emerson Good Samaritan Food Donation Act in the U.S.

LACK OF SPACE // not enough room in back of house

• Increase pick up frequency to more than once a week

ACCOUNTABILITY // charity not coming to pick up the food

• Contact support center to find new charity
ALL ACROSS THE NATION

Donating surplus food with Harvest to feed the local community since 1992.

- Errors, no shows, and buffet
- Participation
  - Corporate
  - Franchise
- Tax savings
- Environmental impact
SIMPLE STEPS: Daily procedures for storing and donating food through the Harvest Program.

BUFFET:
1. Identify
2. Prepare for Storage
3. Label and Store
4. Weigh
5. Pickup

CARRYOUT:
1. Identify
2. Store
3. Label
Paving the Way

Unsold, surplus food is prepared in approved containers and stored in the restaurant’s freezer.

Feeding the local community has an immediate, positive impact.

Local food banks within 10 miles of the restaurant are identified and partnered to coordinate weekly pickups.
Over 90 Million Pounds

Over $390 Million

Nearly 41,000 Metric Tons

No Known Incidents
Integrate sustainability into everyday life by educating and driving environmentally friendly actions at the CORE and in our community.
IMPACTING LOCALLY

Metro Relief is a nonprofit organization that hosts a food pantry, serving an average of 120-150 families per week in Plano, Frisco, The Colony, and surrounding cities.
CONTACT

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