



MORE THAN 50 YEARS OF PROGRESS

LEGEND		
Food	People	Footprint

WHERE IT ALL BEGAN



1969
Opened the first Wendy's restaurant in Columbus, Ohio, serving fresh beef.



1970s

1979
Led the industry in introducing the first salad bar and establishing the Company's commitment to fresh, quality ingredients.



1980s

1989
Introduced lower-cost menu items, increasing food affordability and access.



1990s

1992
Founder Dave Thomas, who was adopted as a child, established the Dave Thomas Foundation for Adoption® (DTFA).



2000s

Early 2000's
Established Animal Welfare Program with expanded audits and expert Animal Welfare Council.



2004
Added milk and oranges to Wendy's Kids' Meal menu.



DTFA established its signature program, Wendy's Wonderful Kids®.



2010s

2015
Implemented the Company's Supplier Code of Conduct to carry Company values through the supply chain.



2016
Joined U.S. Department of Energy's Better Buildings® Challenge as one of the first in the restaurant industry.



Announced a long-term goal to phase out the routine use of medically important antibiotics within our protein supply chain, eliminating medically important antibiotics from our chicken supply in 2019.



2018
Advanced commitment to fresh ingredients by transitioning to greenhouse-grown tomatoes for all North American restaurants.



2019
Joined Closed Loop Partners' NextGen Consortium to identify sustainable packaging solutions.



Introduced the Company's food vision, Fast Food Done Right, to further guide responsible menu development decisions, like the 2020 roll-out of breakfast.



2020s

2020
Introduced Wendy's Animal Care Standards Program built on traceability and rewarding progressive farm practices.



Committed \$500,000 to support Black communities.



Transitioned to greenhouse-grown lettuce in Canada.



Completed Company's first greenhouse gas inventory.



Celebrated the DTFA's 10,000th adoption.



2021
Established our office of Diversity, Equity and Inclusion.



Supported First Women's Bank as a Mission Partner to help to expand economic opportunities for women-owned businesses.



Completed 9,800 global Food Safety Assessments in partnership with EcoSure®.



Joined How2Recycle® label program to introduce on-package labels to educate consumers in the U.S. and Canada on recycling.



Reported 2020 climate data to CDP for the first time.



Began transitioning from plastic-lined paper drinking cups with limited recyclability to single-substrate, clear plastic cups that more customers will be able to recycle.



Raised \$22.5M across the Wendy's System for the Dave Thomas Foundation for Adoption.



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