

# FOOD 2019 Performance Summary

	Goal	Status
Food Safety	Maintain the safest, highest-quality food supply and preparation in the industry.	Through food safety audits, provide restaurant team member training on employee health, product handling, ingredient and product management and prevention of cross-contamination.
	Build on Yum! supplier audit track record and assess 100% of Tier 1 suppliers annually by 2021.	Since 2016, Yum! has conducted more than 367,000 restaurant food safety audits.  Achieved our intermediate target of assessing 60% of suppliers in 2019.
Balanced Choices	Be the preferred restaurant for consumers seeking delicious, balanced options by offering more choice and nutritional improvements to our food.	Offer lower-calorie menu options across main dishes, combos and sides, consistent with Yum!'s global nutrition standards that align with the World Health Organization and the Dietary Guidelines for Americans, to continue to improve our food's nutrition. By 2030, we intend to represent 50% of menu food offerings to be consistent with Yum! global nutrition criteria for meal options.
	Provide consumers with convenient access to food information regarding menu labeling and allergens.	Continue publishing online nutrition calculators for all three brands' U.S. menus and providing consumers with convenient access to allergen and nutrition information.
	Offer plant-forward product innovation to meet the lifestyle choices of consumers.	<ul style="list-style-type: none"> <li>Taco Bell U.S. launched "Veggie Mode" which transforms the entire menu into vegetarian options.</li> <li>Expanded plant-based tests at KFC, Pizza Hut and Taco Bell brands around the world.</li> </ul>
	Continue clean label efforts to remove artificial colors, flavors and partially hydrogenated oils (PHOs) where possible from core food ingredients by 2020.	<ul style="list-style-type: none"> <li>Removed 92% of artificial coloring</li> <li>Removed 85% of artificial flavors</li> <li>Removed 95% of PHOs</li> </ul>
	Reduce sodium across menu options, consistent with Yum!'s global nutrition standards, to continue to improve our food's nutrition. We plan to share progress in 2021.	On average, Taco Bell has reduced sodium across its menu by 23% since 2008, with a target goal of 25% by 2025.
Raised Responsibly	Be a good steward of the animals raised for food throughout our supply chain.	Continue commitments to reduce antibiotics important to human medicine used in raising animals in the U.S.
	Seek continuous improvements in sustainable production systems that protect human, animal and environmental health as stated in our holistic Sustainable Animal Protein Principles & Good Antimicrobial Stewardship Program.	<ul style="list-style-type: none"> <li>KFC, Pizza Hut (chicken for its pizzas) and Taco Bell in the U.S. have met public commitments to remove antibiotics important to human medicine from our U.S. poultry supply.</li> <li>Pizza Hut U.S. is on track to remove antibiotics important to human medicine from chicken used for wings by 2022.</li> <li>Taco Bell aims to reduce antibiotics important to human health in its U.S. and Canada beef supply chain by 25% by 2025 and plans to share progress in 2022.</li> <li>Continuing to engage with beef suppliers to gather data and educate about commitments.</li> <li>KFC introduced new global chicken welfare KPIs as a key step on its animal welfare journey.</li> <li>Taco Bell U.S. continues to source 100% cage-free eggs and egg ingredients in the U.S. and Canada.</li> </ul>
Responsible Marketing	Promote transparency about our food through responsible labeling and advertising practices in our restaurants and beyond.	Limit marketing communications to children under 12.
		Yum! Brands follows U.S. and international guidelines to avoid marketing to children.