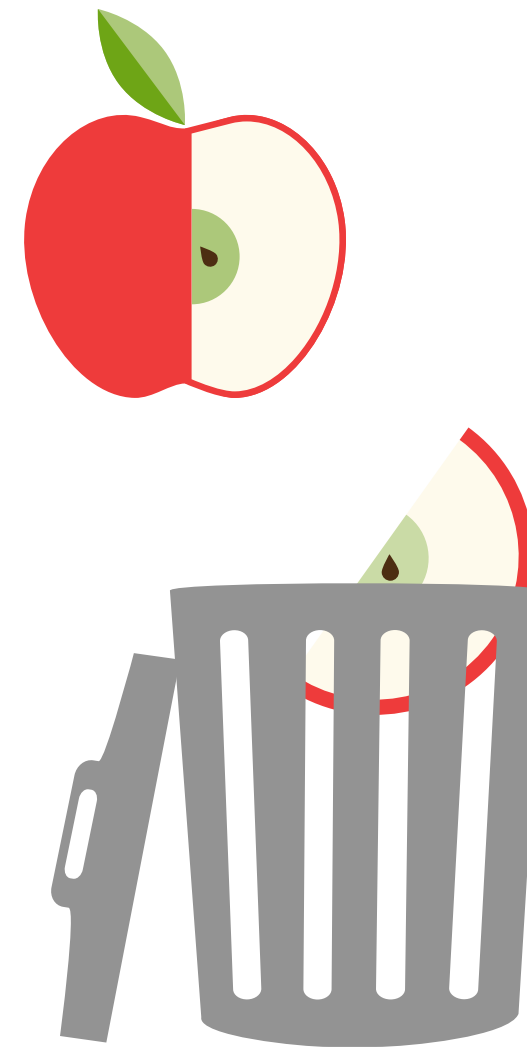


The Harvest Program is the perfect solution to hunger in our community.



It's estimated that as much as 30% of all food grown worldwide may be lost or wasted.

(Food Waste Recovery Alliance, U.K. Government Office for Science, "The Future of Food and Farming: Challenges and Choices for Global Sustainability," January 2011)



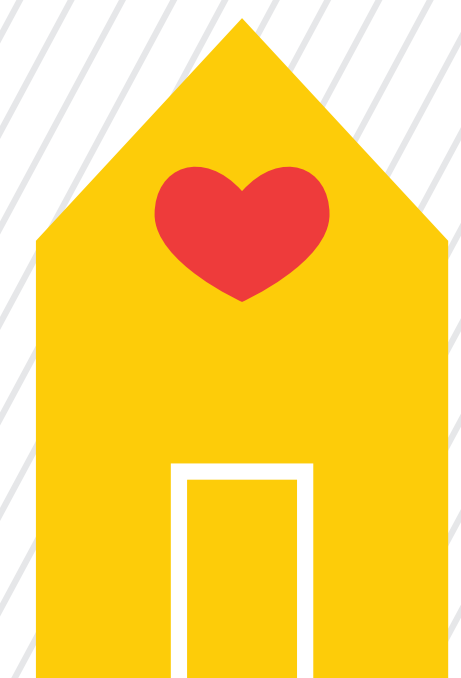
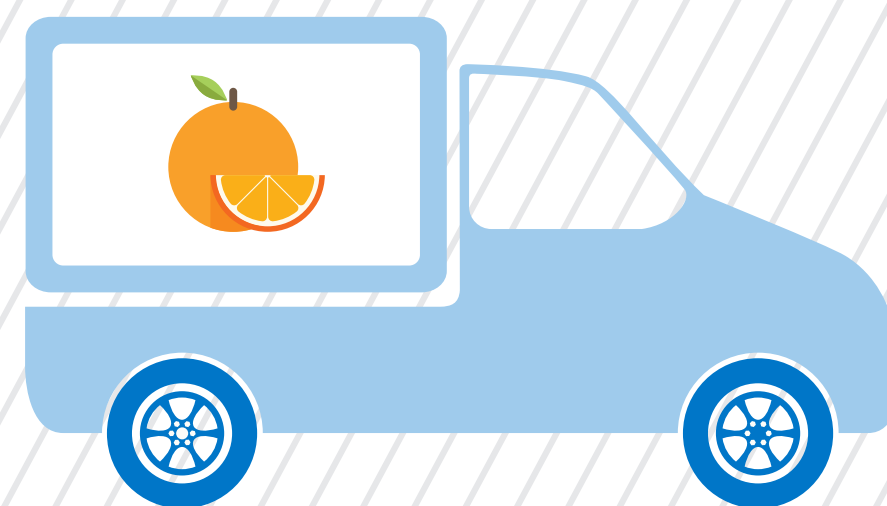
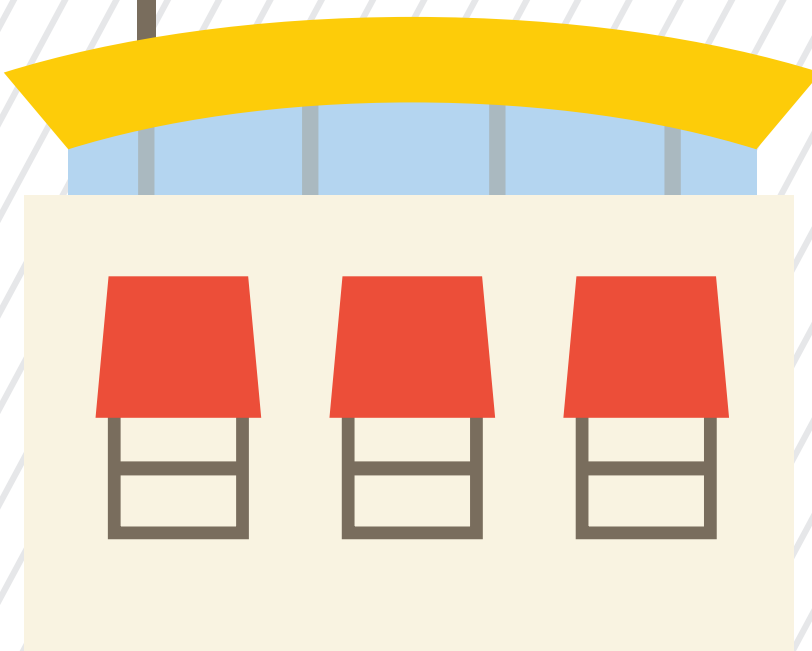
Americans throw away more than 25% of prepared food; about 96 billion pounds of food are wasted each year.

(U.S. Department of Agriculture's Estimating and Addressing America's Food Losses PDF)

Through our Harvest Program, we're cutting back on the amount of food we waste by donating it while it's still fresh.

The Process

Food that meets all food safety standards is packed, labeled, & frozen at our restaurants, then picked up & delivered to local charities.



The Benefits

250,000+ meals
were donated in 2016

- Hungry people are fed
- Less waste goes to a landfill
- Food is reinvested in the community
- Reduced CO₂ emissions

Many organizations receive our food, including:

St. Mary's Dining Hall, Salvation Army, My Sister's House, McHenry House in Tracy, Stockton Family Shelter, Haven of Peace, and Sierra Wind Wellness.

