

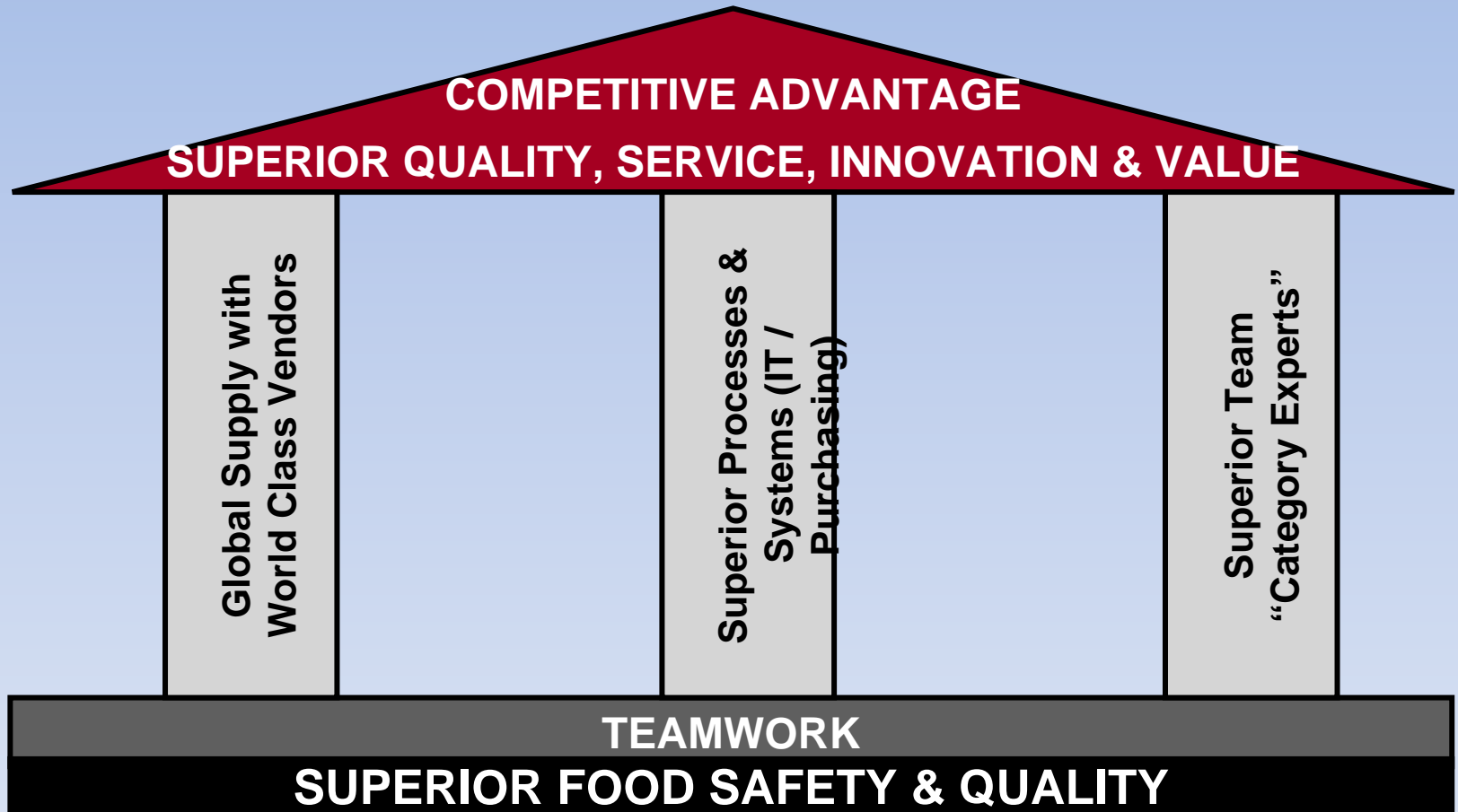
Darden Restaurants

- Owns and operates more than 1,700 Red Lobster, Olive Garden, LongHorn Steakhouse, The Capital Grille, Bahama Breeze, and Seasons 52 restaurants
- World's largest company-owned full service dining company with restaurants in over 1,000 North American communities
- Employs more than 180,000 people in 49 states, Puerto Rico and Canada
- Serves 400 million meals annually



Supply Chain Vision

Restaurant Support Excellence



World Class Total Quality Processes – Key Steps

SUPPLY CHAIN

Commodities Produce Process Seafood Process

- Plant Approval/ HACCP
- Specs
- Process Validation
- Pt. Source/IQA – Fields/Ponds
- Verification of Quality and Safety
- Growing Areas/Processing Plants
- Labor Practices
- Distributor Audits
- Full Traceability/Visibility
- Distributor Audits
- Data Driven Continuous Improvements



Restaurant Process

- Updated HACCP & Sanitation Processes
- Objective/ calibrated 3rd party audits
- HACCP
- Training on sanitation and food safety
- Health departments
- Foodborne illness investigation
- Data driven continuous improvement



Guests

- Highest levels of food safety
- Cleanest restaurants
- Outstanding food and beverage quality
- Viruses & Pathogens Preventive Measures



Restaurant Food Safety Process Integration

- Aligned
- Simplified
- Restaurant Friendly



Food Safety Process Sustainability

- Audits
- Self Assessments
- Health Department Audits

Success = Intent to Return



IF YOU'RE NOT MAKING MONEY -
IT'S JUST A HOBBY

