



MORE THAN 50 YEARS OF PROGRESS

WHERE IT ALL BEGAN



1969

Opened the first Wendy's restaurant in Columbus, Ohio, serving fresh, never frozen beef*.



LEGEND		
Food	People	Footprint

1970s

1979

Led the industry in introducing the first salad bar in a quick-service restaurant, further demonstrating the Company's commitment to fresh, quality ingredients and variety.



1980s

1989

Introduced a wider array of menu items at various price points, increasing 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 best-in-class 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, codifying Wendy's "way of doing business" and a pledge, with our suppliers, to work toward continuous improvement in all aspects of our operations.



Joined the Roundtable on Sustainable Palm Oil and began reporting our progress.



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 them from our chicken supply in 2019.



2018

Advanced commitment to fresh, quality ingredients by transitioning to greenhouse-grown tomatoes, an important step for sustainability and a quick-service restaurant industry first.



2019

As of 2019, palm oil used in Wendy's U.S. and Canadian restaurants contributes to the production of certified sustainable palm oil.



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.



2020s

2020

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



Introduced 100% Canadian greenhouse-grown lettuce in salads and sandwiches in Canada.



Celebrated the DTFA's 10,000th adoption.



Donated \$500,000 to support youth, social justice and education in the Black community.



Completed Company's first greenhouse gas inventory.



OUR GOALS



Responsibly source our top 10 priority food categories by 2030.



Increase the representation of underrepresented populations among Company leadership and management, as well as the diversity of Wendy's franchisees.



Benchmark, track and reduce our Scope 1, Scope 2 and Scope 3 greenhouse gas emissions and set a science-based target by the end of 2023.



Sustainably source 100% of our customer-facing packaging by 2026.

These efforts primarily refer to our work in the U.S. and Canada, which comprise a vast majority of our business footprint, unless otherwise indicated. * Fresh beef available in the contiguous U.S., Alaska and Canada.