



**Thompson Hospitality Services, LLC
and Farm Animal Welfare**



Doing the right thing is embedded in our company culture. It empowers us to advocate for change, push for transparency, and to continually seek ways to be more socially and environmentally responsible.

We collaborate with our clients and give our operators ownership to embrace tools, programs and partnerships that provide them the sustainability solutions needed to drive positive change in the food system.





ANIMAL WELFARE

We source proteins from suppliers that promote the humane welfare of farm animals. Our commitments are based upon the Five Freedoms of Animal Welfare.

**FREEDOM
FROM THIRST,
HUNGER AND
MALNUTRITION**

**FREEDOM FROM
DISCOMFORT**

**FREEDOM FROM
PAIN, INJURY
AND DISEASE**

**FREEDOM
TO EXPRESS
NORMAL
BEHAVIOR**

**FREEDOM FROM
FEAR AND
DISTRESS**

In 2020, we purchased more than 10 million pounds of Certified Humane Animal Proteins.



As of May 2021, Thompson Hospitality only purchased Certified Humane Cage-Free eggs.



Thompson Hospitality, through its partnership with Compass USA, and the animal welfare certification program Global Animal Partnership (GAP) announced a historic and unique partnership to transform the welfare of chickens within our supply chain. This was GAP's first-ever partnership with a foodservice company and will result in improving the lives of approximately 60 million broiler chickens per year.

[Global Animal Partnership \(GAP\) Press Release](#)



CAGE-FREE EGG UPDATE.

Purchases July 2020 – June 2021

Cage-free Shell Eggs: 94%

Cage-free Liquid Eggs: 51%*

**Deviation from our commitment was due to supply chain constraints. Accelerated conversion to Cage-Free liquid eggs began in January 2021 with full conversion completed in May 2021.*

CERTIFIED HUMANE UPDATE

In 2015, we introduced our updated sustainability platform that was anchored in transparency and reporting. We sought to create change where we could have the most significant impact. In our ongoing effort to positively impact our food system, we set a goal to double the volume of animal proteins from ranches and farms whose practices have been certified by Humane Farm Animal Care (HFAC)'s Certified Humane program by 2020. This certification ensures a higher level of welfare for the animals. Through close relationships with our suppliers and the dedication of our talented chefs, we increased our purchases from 1.3 million pounds to over 16 million pounds by early 2020. We are incredibly proud of this achievement and are excited to continue our progress.

GESTATION CRATE FREE PORK UPDATE

In 2012, along with our partner, we announced it would “eliminate all pork that comes from animals bred using gestation crates in its U.S. supply chain by 2017.” Our ability to purchase pork from gestation crate-free environments has been limited due to existing supply chain constraints. While we did not meet that target, currently, 30% of our pork comes from supply chains where gestation crates have been reduced by allowing breeding pigs to spend most of their lives in groups. We are continuing to influence our suppliers and develop a plan of action to reduce pork raised using gestation crates.

BROILER CHICKEN UPDATE

We are continuing our efforts towards transitioning to more humanely raised broiler chickens which includes engaging our suppliers as well as participating in cross industry working groups.

REDUCED ANTIBIOTICS

We source foods that are produced with minimal use of - or free from - chemicals and antibiotics, including milk, yogurt, and poultry. Since 2010, The company has had a commitment regarding the elimination of the recombinant bovine growth hormone (rBGH) from all liquid dairy products and yogurt.

SUSTAINABLE SEAFOOD

Thompson Hospitality is proud of the partnership with Seafood Watch. **In 2017 we met our goal of sourcing 100% of our contracted seafood items as sustainable.**

We strive to only serve wild- caught and aquaculture seafood from environmentally responsible sources or from sources that are on a clear path towards improvement.

Update: To date, our sustainable seafood purchases are 80% of our total seafood spend. Due to business being closed during the COVID pandemic, our numbers have decreased; however, we are working closely with our operators and suppliers to increase our sustainable seafood.





PLANT-FORWARD

Thompson Hospitality has recognized the plant forward way of eating for over a decade before we knew what “plant forward” was.



In 2013, we launched the The Sprout Station that promotes substituting plant-based protein for animal protein one day a week.

We've always ensured that our guests that identify with a particular diet or way of eating, whether it's vegan, vegetarian, or other, have plenty of options. In our internal recipe database, Webtrition, over half of the recipes are vegan and vegetarian.

We recognize the impact that carbon-intensive animal products have on not only our waistlines but our environment. In 2016, we created the Veg Rev Tour which is an annual trip to Los Angeles where a group of our chefs spend the day eating and gaining inspiration from some of the best plant-forward restaurants in the city. Our Chefs are able to take those ideas back to their sectors to create programs and recipes that work for their business and guests. The program was so successful that it has been developed into an online training course for our chefs to advance their knowledge of plant-based cooking techniques.

We continually create programs and promotions that help our cafes increase the menuing of whole grains and vegetables in an effort to reduce the amount of animal proteins being served. All of our sectors have blended burger program at their grill stations and provide vegan and vegetarian options at every station in their cafes. We feature several different plant-forward concepts that appeal to all of our guests. Not Junk Food which is a fast-food style “junk food” program that features a completely vegan menu. The program features the Impossible Burger and other house-made drive-through style favorites like Buffalo Cauliflower “nuggets” and “pulled pork” sandwiches made with jackfruit. Not Junk Food was awarded “Best Menu” by Food Management in 2018. We are passionate about partnering with industry leaders and entrepreneurs to keep wholesome food exciting and accessible. Working with innovative companies like Memphis Meats, Beyond Meat, Impossible Food, and Seattle Food allows us to introduce exciting and better-for-you options to our guests.