



2023 SASB Index

This disclosure marks Yum!'s fourth response to the SASB Restaurants Standard. For metrics for which data is not yet available, we offer information on our approach to and targets for these topics.

Accounting Metric	Unit of Measure	Code	Response
Energy Management			
(1) Total energy consumed (2) percentage grid electricity (3) percentage renewable	Gigajoules (GJ), Percentage (%)	FB-RN-130a.1	(1) 1,678,280 GJ (Scopes 1 and 2) (2) More than 99% grid electricity (3) 8% renewable energy
Water Management			
(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	Thousand cubic meters (m ³), Percentage (%)	FB-RN-140a.1	(1) Approximately 1,978,480 m ³ (1,978 ML) for our company-owned restaurants (2) Yum! does not currently monitor water consumption, defined as the volume of water incorporated into products during preparation (e.g., fountain drinks, ice). Yum! conducted a global water risk assessment using the World Resources Institute (WRI) Aqueduct Water Risk Atlas in 2023 to better understand water stress.
Food & Packaging Waste Management			
(1) Total amount of waste (2) percentage food waste (3) percentage diverted	Metric tons (t), Percentage (%)	FB-RN-150a.1	See Sustainable Packaging & Waste page on yum.com for a summary of our circular approach to food and packaging waste reduction. Our approach spans operational waste diversion, sustainably designed packaging and donating food waste to nonprofits through the Harvest Program. (1) GRI 306-3
(1) Total weight of packaging (2) percentage made from recycled and/or renewable materials (3) percentage that is recyclable, reusable, and/or compostable	Metric tons (t) Percentage (%)	FB-RN-150a.2	(1) Approximately 605,000 t of fiber- and plastic-based packaging and customer servicewares. This is only a directional estimate, and we expect refinements in data collection in the future. (2) Approximately 31% of fiber-based and 14% of plastic-based packaging and customer servicewares are from recycled sources. This is only a directional estimate, and we expect refinements in data collection in the future. (3) Approximately 20% of plastic packaging is considered widely recyclable in most jurisdictions (resin types 1 and 2 globally and type 5 in the U.S. if clear or white).



Food Safety

(1) Percentage of restaurants inspected by a food safety oversight body, (2) percentage receiving critical violations	Percentage (%)	FB-RN-250a.1	Yum! delivers "Trust in every bite™." See Food > Food Safety for the measures we take together with our suppliers and franchisees to uphold our industry-leading food safety program. In 2023, over 125,000 restaurant Food Safety Compliance Checks (food safety audits) were performed by third-party auditors.
(1) Number of recalls issued, (2) total amount of food product recalled	Number, Metric tons (t)	FB-RN-250a.2	There were no recalls issued.
Number of confirmed foodborne illness outbreaks, percentage resulting in public health authority investigation	Number Percentage (%)	FB-RN-250a.3	There were no confirmed illness outbreaks resulting in U.S. Centers for Disease Control and Prevention (CDC) investigation during the reporting year.

Nutritional Content

(1) Percentage of meal options consistent with national dietary guidelines, (2) revenue from these options	Percentage (%) Reporting currency	FB-RN-260a.1	<p>Yum! publishes online nutrition calculators for all four brands' U.S. menus and provides consumers with convenient access to allergen and nutrition information.</p> <p>By 2030, 50% of permanent menu food options across main dishes, combos and sides will offer lower-calorie options to be consistent with Yum!'s Nutrition Strategy & Policy that aligns with the World Health Organization and the Dietary Guidelines for Americans. For the 2023 reporting year, 38% of meal options were consistent with our global nutrition criteria.</p> <p>See Food > Balanced Choices</p>
(1) Percentage of children's meal options consistent with national dietary guidelines for children, (2) revenue from these options	Percentage (%) Reporting currency	FB-RN-260a.2	Yum! follows U.S. and international guidelines to avoid marketing to children and is committed to our goal of limiting marketing communication to children under 12.
Percentage of advertising impressions (1) made on children, (2) made on children promoting products that meet dietary guidelines for children	Number Percentage (%)	FB-RN-260a.3	Yum! follows U.S. and international guidelines to avoid marketing to children and is committed to our goal of limiting marketing communication to children under 12.

Labor Practices

(1) Voluntary and (2) involuntary turnover rate for restaurant employees	Rate	FB-RN-310a.1	(1) The voluntary turnover rate for restaurant employees at company-owned locations, globally, was 75%. (2) The involuntary turnover rate for restaurant employees at company-owned locations, globally, was 27%.
(1) Average hourly wage, by region and (2) percentage of restaurant employees earning minimum wage, by region	Reporting currency, Percentage (%)	FB-RN-310a.2	For our company-owned restaurants, our pay philosophy centers around market competitiveness, which is reviewed each year.
Total amount of monetary losses as a result of legal proceedings associated with (1) labor law violations and (2) employment discrimination	Reporting currency	FB-RN-310a.3	(1) The total monetary losses resulting from legal proceedings associated with labor law violations in 2023 were approximately \$300,000. (2) The total monetary losses resulting from legal proceedings associated with employment discrimination 2023 were approximately \$500,000.

Supply Chain Management & Food Sourcing

Percentage of food purchased that (1) meets environmental and social sourcing standards and (2) is certified to third-party environmental and/or social standards	Percentage (%) by cost	FB-RN-430a.1	Yum! has strengthened commitments to social and environmental standards in key areas of our supply chain, including vegetables, fresh produce, palm oil and livestock. Our practices are aligned with third parties such as the Fair Food Standards Council, the Roundtable for Sustainable Palm Oil and the U.S. Roundtable for Sustainable Poultry & Eggs. See also People > Upholding Ethics & Human Rights; Planet > Supply Chain; Food > Animal Welfare We support One Health, a holistic and multisector, long-term effort to combat antimicrobial resistance (AMR) by the United Nations World Health Organization, the Food and Agriculture Organization, the World Organization for Animal Health and other key stakeholders. We remain compliant with our public commitments to reduce antibiotics important to human medicine in our U.S. poultry supply chains. Pizza Hut has met its goal of removing antibiotics important to human medicine from chicken used for wings at all U.S. restaurants. 100% of KFC U.S. poultry is certified under the USDA's Process Verified Program (PVP) as meeting the No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. In 2019, Taco Bell committed to reduce antibiotics important to human health in its U.S. and Canada beef supply chain by 25% by 2025.
Percentage of (1) eggs that originated from a cage-free environment and (2) pork that was produced without the use of gestation crates	Percentage (%) by number, Percentage (%) by weight	FB-RN-430a.2	We have a goal to source 100% cage-free eggs across at least 25,000 restaurants including the U.S., Western Europe and other leading markets for all menu items and ingredients by 2026 and achieve 100% cage-free eggs for all menu items and ingredients by 2030. In 2023, for our 25,000 restaurants with a 2026 goal of cage-free, over 90% of egg volume came from cage-free sources.
Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	n/a	FB-RN-430a.3	Food > Animal Welfare Planet > Climate: Supply Chain



Activity Metrics

Number of (1) company-owned and (2) franchise restaurants

Number

FB-RN-000.A

- (1) On December 31, 2023, there were 1,017 company-owned restaurants.
- (2) On December 31, 2023, there were 57,691 franchisee-owned restaurants.

Number of employees at (1) company-owned and (2) franchise locations

Number

FB-RN-000.B

- (1) On December 31, 2023, Yum! had approximately 35,000 restaurant and above-restaurant-level employees.
- (2) We do not track the number of employees at franchisee-owned locations, but estimate there to be over 1 million restaurant employees.