

August 2018, Issue 40



SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address. We look forward to hearing from you!

events@safesourcing.com

Trivia!

What does Value Added Services mean?

www.safesourcing.com

Industry News

What's For Lunch?

Delivery Options, Fresh Ingredients, and Décor are Equally Important in the Food Industry

Consumers demand convenient, quick, and easy options when ordering food, whether in-house, for delivery, or online ordering. “Clearly throughout the industry there has been a fairly distinct shift in consumers’ off-premises restaurant consumption” indicated Don Fox, CEO of Firehouse of America, LLC. Delivery options vary from in-house to using third-party companies. Firehouse Subs use both. Of the 1,135 stores, only 37 are company owned. The majority of the stores are franchises; however, Firehouse encourages owners to sign up for delivery services. At the end of 2012, 90% of Firehouse business was done by walking into the restaurant and placing an order. Now 20% of the business is done by nontraditional channels. Mr. Fox indicated this is happening across the industry.

Great Harvest launched their business in 1976 with a premise of baking their own bread from scratch on premise. The wheat was purchased from local farms. Nearly 40 years later their farm-to-table concept is still flourishing as consumers want fresh ingredients without preservatives.

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Recent Savings

Plastic Bags

Savings were over 60% of total spend. ■

Waste Removal

Savings were over 27% of total spend. ■

*Please [contact SafeSourcing](#) to schedule your RISK FREE event today.

Delivery Options....cont'd

Modern environments now play a major role in the restaurant industry. Golden Corral, well-known for their buffets, have created a new prototype restaurant. The exterior is sleeker, with stacked stone columns, wood trellises, as well as LED lighting. Tables have more space between them and the buffet has a 360-degree access for diners. ■

Tonie Auer, WSJ, 6/14/2016

Office App May Soon Become Your Luncheon Companion

There is an amenities race between office landlords..mobile apps for their tenants. A pair of office towers being developed in downtown Toronto is due to be completed in 2023. Some of the offerings will be a gym, conference center, food hall, and elevated parking. "We're not managing buildings anymore. We're five-star hoteliers," said Jonathan Pearce, Executive Vice President of North America leasing for Ivanhoe' Cambridge. The app will be a hub for services. Landlords and tenants are redesigning the workplace to appeal to a younger workforce. App designers are sensitive to limit the reach of big brother. They want the app to be anonymous so bosses won't know who ate lunch with whom. ■

Peter Grant, WSJ, 5/30/2018

QUESTIONS AND ANSWERS

Q: How can I subscribe or unsubscribe to these newsletters?

A: You can subscribe or unsubscribe to these free newsletters by simply going to our [website](#), and clicking the option "e-Newsletter" or by contacting us directly at events@safesourcing.com

Q: I have run events in the past, is there any chance I could be saving more?

A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.

Q: I want to know more about what SafeSourcing does. Who can I talk to about this?

A: You can contact a customer services representative by calling us at 1-888-261-9070 or by going to our [website](#) and trying our "Risk Free Trial" offer.

Chef'd Meal Kits Suspended

Chef'd was one of the earliest companies that was able to sell out their meal kit product online and in stores simultaneously. The company could make meal kits from thousands of recipes, as opposed to a handful of weekly menus by other companies. Their business strategy allowed them to make business deals with many companies such as Coca-Cola, Hershey's Company, and Weight Watchers International. Both Smithfield Foods and Campbell Soup, legacy manufacturers, invested \$35 million in the company. Wolfgang Puck and dozens of other chefs lent their names to Chef'd. Now, Chef'd has suspended operation as they have burned through investments and have failed to secure cash. Chef'd was valued at approximately \$160 million during last year's fundraising round. "The development is a troubling sign for the meal-kit sector as venture capital-backed startups seek to become profitable in an increasingly competitive food segment, and startups seek to scale up into national operations that can provide customers with ever more choices." ■

Heather Haddon, WSJ, 7/18/2018

Trivia! From June 2018 Issue

What does NSF Certification mean?

NSF Certification was founded in 1944. NSF International is committed to protecting and improving human health on a global scale. NSF International is an independent, not-for-profit organization that provides standards development, product certification, auditing, education and risk management for public health and the environment.

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