



Southeastern Grocers

Home of



What is Southeastern Grocers?

Southeast Grocers, parent company of BI-LO, Harvey's and Winn-Dixie grocery stores, is the fifth-largest conventional supermarket chain in the U.S and the second-largest conventional supermarket in the southeast based on store count. The company employs nearly 72,000 associates who serve the seven southeastern states of Alabama, Florida, Georgia, Louisiana, Mississippi, North Carolina and South Carolina.



BI-LO, Harvey's and Winn-Dixie are well-known and well-respected regional brands with deep heritages, strong neighborhood ties, proud histories of giving back, talented and loyal associates, and strong commitments to providing the best possible quality and values to customers.



Community

We have a vested interest in making our neighborhoods better places to live, learn, work and play. To that end, we have made it our objective to be “real local” by taking an active role in the communities where we have stores.

We are dedicated to supporting the communities and neighborhoods where we have stores on a company-wide, store and foundation level.





We've chosen to focus on a cause that's tied directly to our business – eliminating hunger. As a community food provider, no issues touches our hearts and the hearts of our customers more than food insecurity.

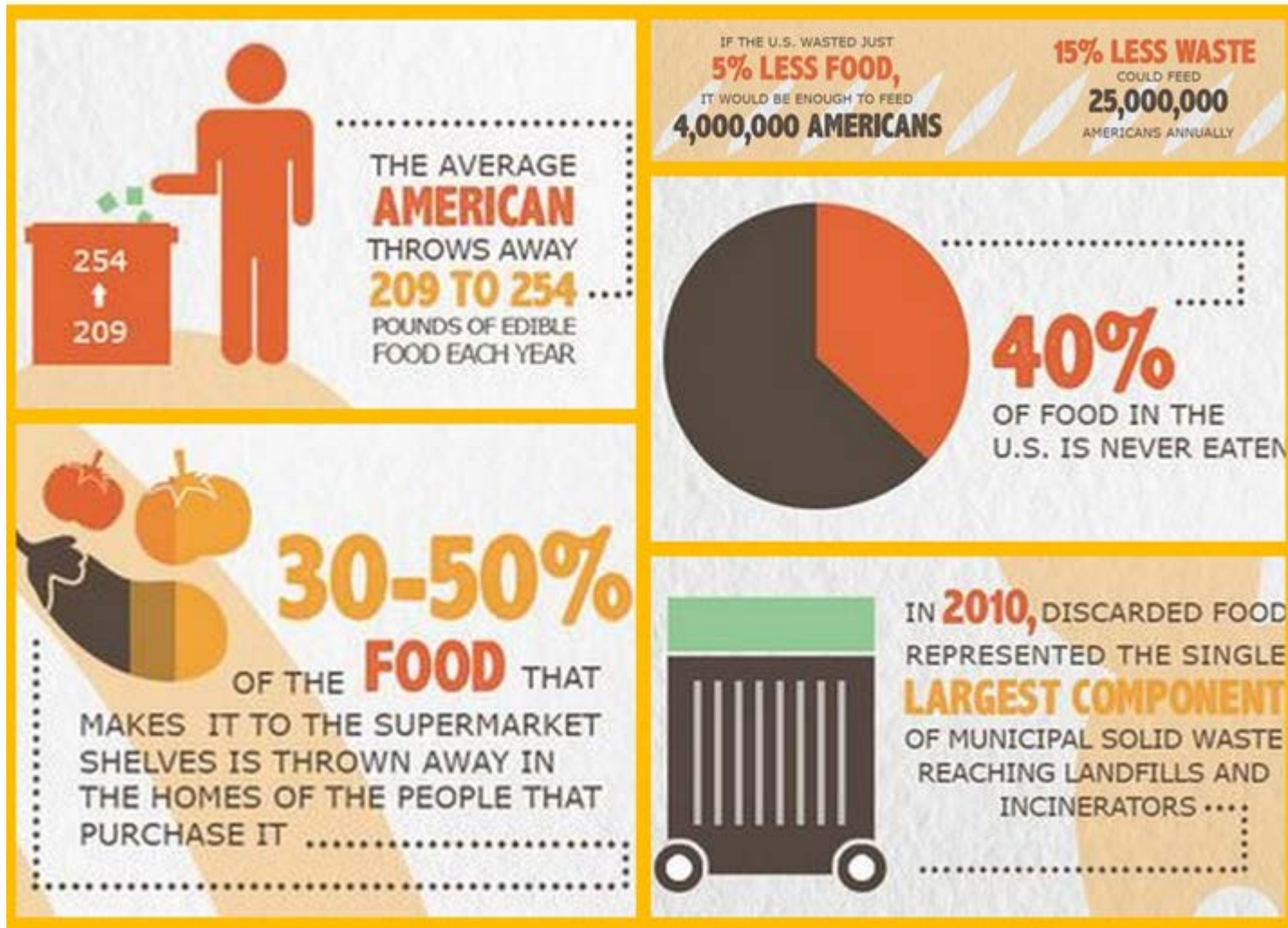
Eliminating Hunger

To Help us make a larger impact in the fight against hunger, we partner with Feeding America, the nation's leading domestic hunger relief charity, on various initiatives, including our food recovery program and our company-wide hunger relief programs held twice a year.

Food Recovery Program: Through our food recovery program, we donate usable fresh and shelf-stable products to local area food banks to help provide meals for families in need.

Hunger Relief Programs: During the summer and fall months, our stores facilitate a summer and holiday hunger relief program, which give our customers the opportunity to help provide meals for those families by donating at any store register when purchasing groceries during the five-week program period.

Statistics

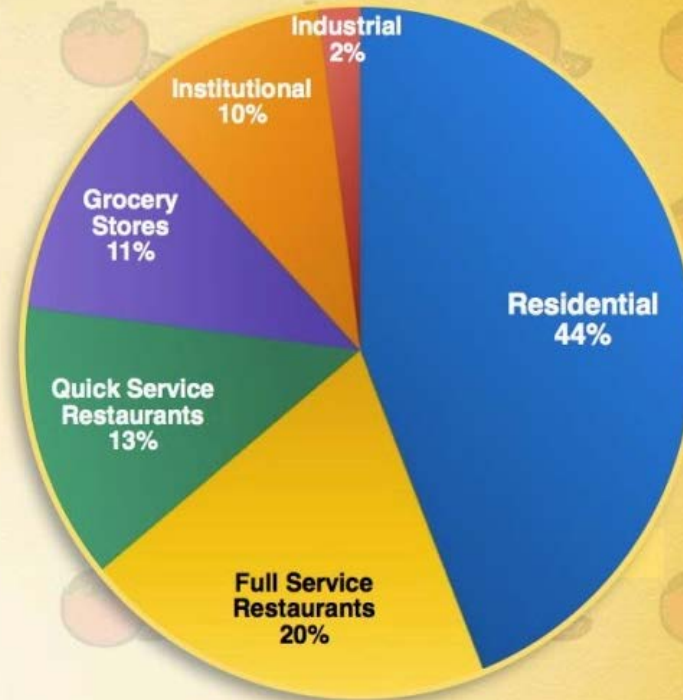


Statistics

20% - 40%
of all food
grown and
processed



US Food Waste Disposal Data



Your weekly source for the latest community news.

JULY 27, 2013

Winn-Dixie kicks hunger out of the park with Jacksonville Armada partnership



Armada Football Club and United Football Club players meet on the field with Winn-Dixie District Director Bobby Holton before the coin toss.

- Winn-Dixie teamed with the Jacksonville Armada Football Club and Feeding Northeast Florida food bank to host a food drive at the July 31 match against the Minnesota United Football Club.
- Fans who attended the game were encouraged to bring non-perishable food items, and in exchange they received a “buy one, get one” ticket voucher for the upcoming game against the Carolina Rail Hawks. The first 2,500 fans who arrived at the game also received Winn-Dixie reusable shopping bags.
- Resulted in donations of nearly 450 pounds of food and nearly 400 meals for hungry individuals and families.
- “Feeding Northeast Florida is grateful to our valued partner Winn-Dixie and the Jacksonville Armada for the opportunity to shine a light on the issue of hunger,” said Feeding Northeast Florida President & CEO Bruce Ganger



FEEDING[®]
AMERICA
Tampa Bay

Because no one should go hungry.

Winn  Dixie

Winn-Dixie Market

Purpose

- The Winn-Dixie Market at Feeding America Tampa Bay will help distribute nearly 85,000 meals each week to the food bank's hunger-relief partners
- The new area will provide a comfortable, convenient and efficient shopping experience to Feeding America Tampa Bay's partner agencies (smaller food pantries)
- The market will have product available (donated) from various community partners/retailers, including Winn-Dixie to shop and stock their various pantries/ministries

Winn-Dixie Market

History

- Feeding America Tampa Bay approached Winn-Dixie to brand/renovate their then 'Agency Pantry' in December of 2014
- In partnership with multiple regional construction/maintenance partners, the renovation was completed in 4 months
- Renovation included:
 - Full interior and exterior painting
 - Donation of all shelving and store fixtures
 - Full flooring re-installation
 - New door installation
 - New Winn-Dixie branded design/decor

Renovation



Exterior Before Renovation



Interior Before Renovation

Renovation



Exterior During Construction



Exterior During Construction

Interior during construction



Paint and Winn-Dixie Branding



New Flooring and Donated Shelving

Grand Opening





Shelf Stable Product Collection Area (Grocery, Bakery)



DONATE THE FOLLOWING:

- Product in the original sealed packaging, with labeling intact, including UPC and "sell by" date.
- Product that is less than 30 days beyond its expiration date
- All private label and branded product that is unsalable, and not eligible for reclaim
- DSD items that have been properly credited, and approved by the vendor
- Non-consumables and consumables provided they are boxed separately
- Product including all in-store bakery labeled with a scale label



DO NOT DONATE THE FOLLOWING:

- Any product subject to recall
- Product authorized for reclaim or DSD credit that has not been credited
- Product that is 30 day beyond its expiration date
- Damaged, compromised, broken or leaking packaging
- Food in non-food grade packaging or damaged packaging
- Product without labeling or labeling that does not feature date coding and ingredients





Refrigerated Product Collection Area

(Dairy, Produce, Packaged Deli)



DONATE THE FOLLOWING:

- Refrigerated product maintained at 41 degrees or less while awaiting pickup
- Product in the original sealed packaging, with labeling intact, including UPC and "sell by" date
- Prepackaged deli items stamped with a manufacturer's "sell by" date
- Tortillas, salsa, pasta, sauce, and similar items
- Eggs in the original containers
- Dairy items no more than 4 days past "sell by" date

DO NOT DONATE THE FOLLOWING:

- Any product subject to recall
- Any hot prepared product or products produced at store level
- Product authorized for reclaim or DSD credit that has not been credited
- Damaged, compromised, broken or leaking packaging
- Refrigerated product not maintained at 41 degrees or less
- *Mayonnaise-based salads, bulk greens, sprouts, tofu*
- Food in non-food grade packaging or damaged packaging
- Product of questionable quality (bad odor, discoloration, etc)
- Product with labeling that does not feature dating and ingredients





Frozen Product Collection Area

(Grocery, Meat, Seafood, Deli Protein)



DONATE THE FOLLOWING:

- In-store processed meat which has been pulled on the "sell by" date and immediately frozen (boxed separately by species, i.e. beef, pork and chicken)
- Deli Proteins and Lunchmeat (can be boxed together)
- Product that has been immediately frozen on the "sell by " date and frozen prior to pick-up
- Product in the original sealed packaging, with labeling intact, including UPC and "sell by" date
- Grocery items maintained frozen that are not eligible for reclaim



DO NOT DONATE THE FOLLOWING:

- Any product subject to recall
- Bulk product from the Fresh Seafood Display Case (Fillets, Shellfish)
- Product authorized for reclaim or DSD credit that has not been credited
- Damaged, compromised, broken or leaking packaging
- Defrosted product or product kept above freezing for more than 2 hours
- Product that has been re-frozen
- Food in non-food grade packaging
- Product of questionable quality
- Product with labeling that does not feature dating and ingredients
- Any product pulled for donation after it "use by" or "sell-by" date

Southeastern Grocers Foundation Grant Recipients for 2014

- A Vision of Hope Youth Network Inc.
- Alabama Appleseed Center for Law & Justice Inc.
- America's Second Harvest of Coastal Georgia
- America Cancer Society Inc.
- Anderson Interfaith Ministries Inc.
- Association of Christians in Tallassee for Service- A.C.T.S
- Bay Area Food Bank
- Beaches Emergency Assistance Ministry Inc. (BEAM)
- Big Brothers Big Sisters of the Acadiana Inc.
- Big Brothers Big Sisters of the Upstate Inc.
- Blackbelt & Central Alabama Housing
- Bowers-Rodgers Children Home
- Boys an Girls Clubs
- Bread of Mighty Food Bank Inc.
- Cabarrus Cooperative Christian Ministry
- Cannon Memorial YMCA
- Community Food Bank of Alabama
- Covenant House of New Orleans
- Feeding America Tamp Bay
- Food4Kidz Inc.
- Greater Baton Rouge Food Bank Inc.
- Hope Center for Children
- League Against Cancer
- Second Harvest Food Bank New Orleans and Acadian
- The Salvation Army

Cooking Oil Management

- Recently went to Restaurant Technologies, Inc (RTI) oil management program
- Self-contained unit stores new and spent cooking oil in separate tanks
- Sustainability - Minimizes waste generated from having to manually dump spent oil into barrels or other outside grease containers

Cooking Oil Management

- ✦ Minimizes potential for employee injury due to hot oil and grease spillage
- ✦ Minimizes potential for pest harborage due to spillage around traditional oil barrels
- ✦ Remote monitoring of tanks performed by RTI. When tank is full, they pump out.

Cooking Oil Management - RTI

