

SASB has developed its own classification system to categorise companies by industry, and thus the sustainability opportunities and risks relevant to each company. The classification system is known as SICS (Sustainable Industry Classification System) and comprises 77 industry standards. Each industry standard sets out the disclosure topics and accounting metrics for a given sector.

SASB puts DPG in the 'Restaurants' industry, sitting under the wider 'Food & Beverage' sector. The latest (revised) Industry Standard relevant to DPG was launched in 2018 and the contents are outlined below. It is also attached as an appendix.

Table 1. Sustainability Disclosure Topics & Accounting Metrics

| Topics | SASB accounting metrics (code) | DPG reporting against metrics |
|----------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Energy management | Total energy consumed (1), percentage grid electricity (2), percentage renewable (3) (FB-RN-130a.1) | The total energy consumed in 2020 amounted to 63,641 MWh, of which 16,436 MWh came from the grid (26%). 51.5% of the electricity purchased came from renewable energy sources. |
| Water management | Total water withdrawn (1), total water consumed (2), percentage of each in regions with high or extremely high baseline water stress (3) (FB-RN-140a.1) | We currently measure water usage in Naas, West Ashland and Warrington SCCs, the most water intensive sites within our operations. In 2020, they consumed 2,741 m ³ water. None are located in regions with high or extremely high baseline water stress. ¹ |
| Food & packaging waste management | (1) Total amount of waste, (2) percentage food waste, and (3) percentage diverted (FB-RN-150a.1) | The total amount of waste generated in 2020, including food waste amounted to 5,734 metric tonnes, of which 80t (1%) went to landfill. The vast majority of waste (96%) was either reused, recycled or composted. |
| | (1) Total weight of packaging, (2) percentage made from recycled and/or renewable materials, and (3) percentage that is recyclable, reusable, and/or compostable (FB-RN-150a.2) | In 2020, DPG created 22,093 tonnes of packaging waste from our operations across the UK and Ireland. The packaging was made up of cardboard (93%) and plastic (7%), with minor uses of steel, aluminium and wood. Our pizza boxes are made from 80% recycled material, with the remaining 20% of materials being Forest Stewardship Council ('FSC') certified. They also remain 100% recyclable. |
| Product quality & safety | Percentage of restaurant inspected by a food safety oversight body (1), percentage receiving critical violations (2) (FB-RN-250a.1) | As part of a rolling programme of inspections, NSF, an independent organisation, conducted over 400 food safety evaluations in stores (33% of total store estate), resulting in no critical violations against the standard and an average overall score of 94%. |
| | (1) Number of recalls issued and (2) total amount of food product recalled (FB-RN-250a.2) | One safety recall took place in relation to Magnum White ice cream, carried out on behalf of Unilever, due to concerns with allergen labelling. We aim to maintain the highest level of quality in our products. We therefore occasionally voluntarily recall products from stores when we feel our standards may not be upheld. Two recalls of this nature occurred in 2020. |
| | Number of confirmed foodborne illness outbreaks, percentage resulting in U.S. Centers for Disease Control and Prevention (CDC) investigation (FB-RN-250a.3) | We have had no foodborne illness outbreaks. |
| Nutritional content | Percentage of meal options consistent with national dietary guidelines (1) and revenue from these options (2) (FB-RN-260a.1) | DPG's products are designed to be shared at mealtime as part of a balanced diet. National dietary guidelines refer to per person consumption. Dietary and Nutritional information can be found at https://corporate.dominos.co.uk/food |

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| | Percentage of children's meal options consistent with national dietary guidelines for children (1) and revenue from these options (2) (FB-RN-260a.2) | DPG does not proactively target children with any menu options – they are therefore not designed with child dietary guidelines in mind. |
| | Number of advertising impressions made on children (1), percentage promoting products that meet national dietary guidelines for children (2) (FB-RN-260a.3) | DPG does not proactively target children with advertising. Through all digital advertising where DPG can add age-targeting, this is firmly set at 18+. |
| Labour practices | Voluntary (1) and involuntary (2) turnover rates for restaurant employees (FB-RN-310a.1) | In 2020 our labour turnover for restaurant employees working in our Corporate Stores was 108%. We took extensive steps to keep our team members safe and we believe this also impacted on a lower turnover rate than previous years. |
| | Average hourly wage, by region (1) and percentage of restaurant employees earning minimum wage, by region (2) (FB-RN-310a.2) | Our directly operated store estate is completely London-based. The average hourly wage is £9.37 per hour, with all employees aged over 18 earning above the National Living Wage. 100% of our overall workforce, including DPG team members employed by our franchise partners, earns the minimum wage or higher. |
| Supply chain management & food sourcing | Percentage of food purchased that meets environmental and social sourcing standards (1) and is certified to third-party environmental and/or social standards (2) (FB-RN-430a.1) | 100% of our food suppliers are linked with us via SEDEX, as well as 42% of our non-food suppliers. We encourage all suppliers to complete an SMETA audit. |
| | Percentage of (1) eggs that originated from a cage-free environment and (2) pork that was produced without the use of gestation crates (FB-RN-430a.2) | Currently, cage-free eggs are used in 100% of our products using liquid egg as an ingredient, including our dips and dressings and our signature cookies. Across our current product portfolio, 88% of all ingredients and products where egg is included as an ingredient are from cage free supply. DPG is committed to reducing the use of close confinement production systems such as sow stalls. During 2021, active dialogue will be had with suppliers. For further information, please consult DPG's Animal Welfare Policy (September 2020) |
| | Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare (FB-RN-430a.3) | Please see pages 41-42 of our 2020 Annual Report, our Modern Slavery Statement and Animal Welfare Policy (September 2020), which can be found at https://investors.dominos.co.uk/ . |

Table 2. Activity Metrics

| Activity metric (code) | DPG reporting against metrics |
|---------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Number of: (1) company-owned; and (2) franchise restaurants (FB-RN-000.A) | As at 27 December 2020, our store estate consisted of 36 corporate stores and 1,169 franchisee stores. |
| Number of employees at: (1) company-owned; and (2) franchise locations (FB-RN-000.B) | As at 27 December 2020, we employed 855 people within our corporate stores. During 2020, our franchise partners had between 32,000 and 35,000 employees, incorporating fluctuations due to demand and labour turnover. |

¹For the water stress classification, we used the “Water Stressed Areas – final publication” (Environment Agency and Natural Resources Wales 2013): https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/244333/water-stressed-classification-2013.pdf