



Our Story & Mission

In 2012, Vesta Foodservice started the non-profit foundation, Chefs to End Hunger, with the mission to facilitate the redistribution of prepared food from hotel, restaurant, and other foodservice customers to local charitable organizations that serve meals to their communities in need.

EIN 45-5348779



Our Environmental Impact

Chefs to End Hunger is a key part of Vesta Foodservice's environmental impact strategy, helping to reduce food waste and feed those in need. In 2023 alone, our customers returned 16,524 kits, redistributing an estimated 479,196lbs of food.

SB 1383 Compliance

Participating in Chefs to End Hunger supports community efforts and ensures your business complies with SB 1383.

Tier 1 Businesses (effective January 1, 2022): Supermarkets, grocery stores over 10,000 square feet, food service providers, food distributors, and wholesale food vendors.

Tier 2 Businesses (effective January 1, 2024): Restaurants, hotels, health facilities, large venues and events, certain state agency cafeterias, local education agencies, and non-local entities.

1 in 5

Californians are food insecure, equating to 8.4 million people

\$408B

in food is thrown away each year

24%

of municipal landfill input comes from food waste

11.4M

tons of food is being wasted every year in the U.S. restaurant industry

How to Participate

Vesta Foodservice customers can easily participate in Chefs to End Hunger. Free to customers. The kits will arrive with your next delivery.

To order kits:

- Online - use item code #15745
- Call or email customer service
- Contact your Account Representative

Kit Contents

Each “kit” includes: 1 cardboard box, 3 foil sheet pans with lids, and 1 plastic liner.



Please note: Each kit should be filled (all 3 pans at least 3/4 full) and returned within 2 days to prevent spoilage.



Packing The Kit

- 1** Fill each aluminum pan with food, secure lids, and label each lid with contents' information.
- 2** Place the aluminum pans inside the bag lining the corrugated outer box. Tie the bag tightly once all three aluminum pans are inside.
- 3** Seal the box and store refrigerated or frozen until returning to your Vesta Foodservice driver for donation. Please mark whether the food is refrigerated or frozen on the outside of the box so we can continue to handle it appropriately.

Scheduling Pick-up

Customers can schedule a pick-up, give the kit to the driver after their next delivery, or designate a pick-up location in their cooler.