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McDonald's Commitment to Food Safety

December 2024

The health and safety of restaurant teams and our customers is our top priority.

Above all, we want you to know that you can safely and confidently eat at McDonald's restaurants.

Here's an update on our commitment to food safety:



<u>CDC</u> and <u>FDA</u> close their investigations and **confirm the outbreak is over** (December 3).

The FDA has confirmed there is **no continued food safety concern** related to the recent outbreak at McDonald's restaurants (<u>November 13</u>).



The CDC maintains that **risk to the public has remained low** for the past four weeks (re-communicated <u>November 13</u>).



All samples of **McDonald's fresh and frozen beef patties** tested by the Colorado Department of Agriculture **were negative for E. coli** (October 27).



McDonald's identified an alternate slivered onion supplier for approximately 900 restaurants and **resumed normal operations and sales of Quarter Pounder burgers** (October 27).



McDonald's has led the way in food safety across our restaurants – including daily food safety temperature checks, state-of-the-art storage, validated cooking temperatures, and hourly handwashing (<u>Download</u>).

To our fans, restaurant teams, and communities: **we want you to know you can continue to count on McDonald's to always do the right thing – big and small, publicly and privately. If you'd like more information, head to our** <u>Newsroom</u>.