

McDonald's has safety protocols in place to ensure the highest standards in food safety across our restaurants.

Daily Food Safety Temperature Check: Our restaurants carry out daily food safety temperature checks for each product type to verify they meet validated food safety and quality parameters.

Storage: All Quarter Pounder patties are received and stored at 40°F or below, and in many restaurants, we now have Remote Temperature Systems that alert management teams to take action if the temperature is approaching the non-compliant limit.

Cooking temperature: All Quarter Pounders are cooked to order, meaning they are not cooked until a customer places an order, and we go above and beyond the FDA's Model Food Code by cooking all of our quarter pound patties to 175°F instantaneously.

Handwashing: Our procedures require hourly handwashing, meaning that every Crew member, every hour, no matter where they are in the restaurant or what they are doing, will have to stop and wash their hands for 20 seconds.