

McDonald's Food Safety Fact Sheet

Overall Food Safety Facts:

Daily Food Safety Temperature Check: Our restaurants carry out a variety of daily food safety temperature checks to verify they meet food safety and quality requirements.

Handwashing: Our procedures require that at a minimum, hands are washed hourly, or more often as needed, meaning that every employee, 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.

Equipment/Food Safety Integration: We seek ways to integrate food safety requirements into equipment designs, leveraging modern technology to help support automation. A lot of equipment is designed specifically for McDonald's to ensure critical food safety requirements and cleanability are achieved. McDonald's has a Grill Certification Program, in which a third-party vendor certifies grill performance annually in all restaurants. Additionally, McDonald's restaurants have a Planned Maintenance Program, which validates equipment calibration, programming, and performance.

Third-Party Audits: Our restaurants receive an onsite third-party food safety audit, twice a year. Restaurants are also offered food safety coaching visits for deeper dives into areas of interest.

Regulatory Partnerships: We proactively connect and build relationships with state and local regulatory partners both directly and indirectly through our participation in professional food safety organizations such as SSAFE, IFIC, AFDO and others. By building a trusting relationship, we can discuss and collaborate on our mutual goals and leverage each other's expertise to ensure we are keeping our communities safe.

Fresh Quarter Pounder Facts:

Storage: All fresh 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 a refrigeration temperature is approaching the non-compliant limit.

Cooking temperature: All fresh 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 our fresh quarter pound patties to a minimum of 175° F.

More Information About McDonald's Commitment to Food Safety:

- Serving safe and quality food in every single restaurant, each and every day, is a top priority and long-standing commitment of McDonald's.
 - We embed food safety standards and protocols in the Company's processes from food sourcing to menu development, packaging, and distribution to the running of McDonald's restaurants.
 - The power of McDonald's three-legged-stool – company, franchisees, and suppliers - positions our business to be stronger together and we are ALL accountable to upholding our food safety culture.
 - We take a cross-business approach to food safety risk management, engaging in policy and Food Safety expectations development covering back into our supply chain and forward onto the customer.
 - o **Farmers:** We work with various external organizations, such as the Global Good Agriculture Program (GLOBAL- G.A.P.), to help improve food safety standards at farm level and train farmers on the best food safety standards. GLOBALG.A.P. is the internationally recognized standard for farm production.
 - o **Supplier facilities:** McDonald's raw material and food processing suppliers must comply with the Company's science- and risk-based food safety and quality standards including McDonald's GLOBALG.A.P., Good Manufacturing Practices, and Supplier Quality Management System.
 - o **Distribution centers:** We work closely with McDonald's global logistics and distribution providers who are held to strict food safety and quality systems requirements that include continuous temperature monitoring from dispatch to delivery and cleanliness of delivery trucks. Our distribution partners adhere to our Distribution Quality Management Program standards and are audited annually by third-party auditors to ensure compliance with our requirements.
 - o **Restaurants:** We model our food safety standards from the most current FDA Food Code and benchmark against industry best practices by partnering with regulatory, academic, and other industry food safety experts. McDonalds and our Suppliers have partnered to create rigorous food safety training materials that are introduced at employee onboarding and reinforced on a regular basis. McDonalds and our suppliers also have dedicated field teams that provide in-restaurant product training to help restaurants serve safe and Gold Standard Quality food and drink to every guest.
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Audits by third parties help the Company verify that key food safety standards and procedures are conducted in McDonald's restaurants. This includes audits at restaurants, supplier locations and distribution centers to ensure compliance with food safety and quality standards are in place.

We are better together. The Company engages various food safety specialists as well as suppliers and external experts, to support the Company's food safety risk management work and provide strategic global leadership for all aspects of food safety and quality.
