

McDonald's Food Safety Fact Sheet

Overall Food Safety Facts:

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.

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.

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 made unique to McDonald's to ensure critical food safety control points.

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.

Quarter Pounder Facts:

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.

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 and 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 with stakeholders all the way from farm to customer.
 - **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.
 - **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., SQMS, Good Manufacturing Practices (GMP) and the DQMP.
 - **Distribution centers:** We work closely with McDonald's global logistics and distribution providers who utilize continuous temperature monitoring systems in the trucks that deliver food products to McDonald's restaurants.
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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 (3P-FSV), supplier locations (SQMS) and distribution centers (DQMP) to ensure compliance to food safety and quality standards are in place.

We are better together. A Food Safety Advisory Council, comprising the Company's internal food safety experts as well as suppliers and external academics, meet annually to support the Company's food safety risk management work and provides strategic global leadership for all aspects of food safety and quality.