

MEMO

To: All State and Local Public Health Officials

Subject: Cooperative Program with Public Health Regulatory Officials

Burger King Corporation ("BKC") is extremely proud of its food safety and restaurant sanitation policies and procedures. At BURGER KING® restaurants, food safety is a primary goal and always will have top priority. BKC always strives to eliminate or minimize the food safety risks that are faced by the food industry.

In order to achieve our objective, we would like to offer our support. If you want to submit your feedback regarding any reoccurring uncorrected critical violations we will work with you and the franchisee to resolve the situation. Upon receipt of your notification, we at the BKC Restaurant Support Center will work in partnership with the franchisee to resolve any critical food safety issues.

We in turn, can also provide assistance to you by providing support documentation on BURGER KING® policies and procedures. We ask that you please use the enclosed form to directly submit information on reoccurring uncorrected critical violations of public health requirements to us or fax a copy of the form to (305) 378-7367.

BKC is committed to consistently maintaining compliance with your agencies food safety and sanitation standards. We look forward to working with you so our guests can continue to enjoy a safe and pleasant dining experience.