We believe that the delicious, affordable, and convenient meals you love can also be sustainable.

We’re committed to the simple principle of doing what’s right. As one of the largest restaurant companies in the world, we have an opportunity to advance the issue of sustainability in the food service industry together with our suppliers, restaurant owners and guests.

That’s where the Restaurant Brands for Good plan comes in. It’s our framework for serving guests the food and drinks they love, while contributing to a sustainable future and having a positive social impact in the communities we serve. We focus on three key pillars as we work to make an impact in the industry and bring our sustainability vision to life:

1. FOOD
   Serving high quality and great tasting food every day

2. PLANET
   Continuously reducing our environmental footprint

3. PEOPLE & COMMUNITIES
   Supporting communities and enhancing livelihoods

To learn more about the sustainability initiatives of RBI and our brands, please visit rbi.com/sustainability or contact sustainability@rbi.com with questions.
As a responsible member of the international community, we are making a long-term commitment to support the achievement of the United Nations’ Sustainable Development Goals (SDGs) for 2030. After examining our businesses, we selected the SDGs where we have the potential to make the greatest impact.

By focusing on **food, the planet, and people and communities**, RBI is making tangible progress in changing our world for the better— for everyone.
OUR COMMITMENTS

1A. FOOD SAFETY

Provide our guests across the globe with safe, high quality and great-tasting food, by maintaining rigorous industry-leading standards for vendor quality assurance and restaurant food safety.

1B. IMPROVING CHOICE, NUTRITION & TRANSPARENCY

Set forward-looking targets to reduce fat, sodium, and sugar across existing entrees, meal combinations, and side dishes at our Burger King, Tim Hortons, and Popeyes restaurants globally.

Target a 10% sodium reduction across our permanent à la carte Burger King US menu items that contain more than 2,000 mg sodium.

Make nutrition information increasingly accessible both within our restaurants and online to help guests make informed dietary choices for themselves and their families.

1C. REAL INGREDIENTS

By 2021, remove colours from artificial sources, artificial flavours, and artificial preservatives from all branded food ingredients at Burger King, Tim Hortons, and Popeyes restaurants in Canada and the US.

In 2020, we will measure and understand current usage of antibiotics in the chicken supply chain for Popeyes as well as the beef supply chain for Tim Hortons and Burger King, then establish reduction targets for the US and Canadian markets.

OUR PROGRESS

100% of restaurants worldwide are subject to rigorous, regular food safety inspections.

As of February 2020, all of our permanent à la carte items on the Burger King US menu contain less than 2,400 mg sodium. In total, this means that in 2020 we will have removed more than 1 million tablespoons of salt.

Burger King has launched a new online nutrition information platform (bk.com/nutrition-explorer) to provide our guests with the ability to search, filter, and identify the menu options they’re craving that fit their dietary restrictions and needs. We are working to extend similar functionality to other applications and across our brands.

Burger King launched the 100% Real Whopper sandwich* in Sweden, Germany, Italy, Spain, France, the UK, and started rolling it out in the US with plans to expand further globally.

As of 2018, both Tim Hortons and Burger King only source chickens raised without the use of antibiotics important to human medicine in Canada and the US.**

85% of permanent Burger King US menu items are now free from ingredients from artificial sources. In 2019, the amount of ingredients from artificial sources removed weighed as much as nearly 39 Statues of Liberty.

* Real food means no colours, flavours, or preservatives from artificial sources.
** As defined by the World Health Organization in Critically Important Antimicrobials for Human Medicine 5th Revision 2016.
**OUR COMMITMENTS**

2A. PACKAGING & RECYCLING

Continue to improve packaging materials and reduce overall packaging used.

By 2021 - phase out expanded polystyrene (EPS) foam in all guest packaging globally.

By 2025 - 100% of approved guest packaging will come from renewable, recycled, or certified sources.

By 2025 - recycle guest packaging in 100% of Burger King and Tim Hortons restaurants in Canada and the US.

By 2025 - phase out non-biodegradable plastic toys from Burger King globally.

Tim Hortons is committed to single use cup reduction and a consumer education campaign over 10 years.

2B. GREEN BUILDINGS

Design, build and operate restaurants and corporate offices to be more sustainable using our design standards to reduce energy consumption, water use, greenhouse gas (GHG) emissions and waste.

In 2020, we will measure and understand our carbon footprint to establish reduction targets for Burger King and Tim Hortons restaurants in Canada and the US.

**OUR PROGRESS**

By introducing wooden stirrers and a straw-less lid for iced beverages in Canada, Tim Hortons eliminated the need for enough plastic straws and stir sticks to wrap around the world one and a half times.

By 2021 - phase out expanded polystyrene (EPS) foam in all guest packaging globally.

Burger King and Tim Hortons sourced fiber-based packaging from certified or recycled sources globally by the end of 2019. Popeyes plans to achieve this by 2021.

Tim Hortons new hot beverage lid is made from polypropylene, a material type that is 100% recyclable and accepted in 95% of curbside recycling programs across Canada.

Tim Hortons approved packaging is already free from EPS foam globally. Burger King and Popeyes expect to phase out by 2020 and 2021 respectively.

Burger King UK has removed all plastic toys from its King Junior Meals, saving the equivalent to 29 million plastic water bottles annually.

Burger King India has announced a 100% ban on single use plastics, and continues to use more environmentally friendly materials like bamboo for forks, spoons, and stirrers.

Burger King Korea and Burger King India have implemented a reusable cup system for in-store guests.

In Burger King US & EMEA, and Tim Hortons Canada and US, LED lighting in restaurants is already standard.

Across RBI’s corporate offices, we have fully transitioned to using reusable cup systems and have removed all non-biodegradable packaging.

RBI’s Miami office is proudly LEED Certified, and has added bike racks and electric car chargers for employees.
OUR COMMITMENTS

Uphold responsible sourcing practises across our supply chain.

By 2020, all palm oil directly sourced as well as palm oil and palm kernel oil in our branded products will be from suppliers who can verify sustainable production.

By 2022, 30% of beef for Burger King US will be sustainably sourced.*

By 2022 in the US and Canada, Burger King and Tim Hortons are committed to sourcing pork only from approved suppliers that do not use gestation crates, and will accomplish this in Latin America by 2025.

By 2024 in the US and Canada, Burger King, Tim Hortons and Popeyes will target the following related to broiler chicken welfare:

- Transition to using breeds determined to have better welfare outcomes.
- Provide more space by reducing maximum stocking density.
- Enhance living environments including litter quality, lighting and enrichments.
- Utilize a multi-step controlled-atmosphere stunning system.

By 2025, Burger King and Tim Hortons will transition to 100% cage-free eggs in the North American and Latin American markets.

By 2030 or sooner, we will eliminate deforestation from priority commodities within our supply chain, including beef, palm oil, soy in poultry feed, coffee and fiber-based packaging.

OUR PROGRESS

We are currently conducting a life-cycle assessment of 8 supply chain categories accounting for more than 80% of procurement spend, covering greenhouse gases, waste, water, and energy usage.

We are in the process of upgrading our quality assurance system to better address the impacts of our sourcing, and in 2020 will formalize the monitoring of suppliers’ deforestation and animal welfare policies, commitments, and independent certifications.

We are proactively engaging with our peers, experts and industry stakeholders including the Global Roundtable for Sustainable Beef and its associated regional roundtables to advance beef sustainability.

Tim Hortons uses third-party verification and audits to ensure that its coffee is ethically sourced.

*Our vision for sustainable beef is based on the GRSB’s definition and core principles of sustainable beef, as a socially responsible, environmentally sound and economically viable product that prioritizes Planet, People, Animals and Progress.
3A. DIVERSITY & INCLUSION

Build a culture that attracts, develops and retains diverse employees, franchisees and suppliers to drive global growth.

RBI achieved a score of 100% in the Corporate Equality Index (CEI) 2020 Report, recognizing us as one of the best places to work for LGBTQ Equality.

3B. TALENT DEVELOPMENT

Recruit and support the best talent to build the most loved restaurant brands in the world.

We believe that we never stop growing. That’s why we offer continuous learning opportunities for our people throughout their career journey—on the job, professional development programs, upskilling, formal education and on-demand resources.

Our wellness approach addresses the whole person. Financial, mental, and physical health are important for us to thrive and be at our best. We have various offerings throughout the globe to help support our people.

3C. ETHICS & HUMAN RIGHTS

Respect and uphold human rights and ethical business practices across our business.

We remain committed to our Code of Business Ethics and Conduct for employees, as well as our Code of Business Ethics and Conduct for Vendors which addresses guidelines for working conditions, including wages, benefits, and working hours in compliance with laws, no forced labour, no child labour, freedom of association, and a safe working environment.

3D. IMPROVING SUPPLIER LIVELIHOODS

Support the success of the farmers who raise, grow and produce our quality ingredients.

As of 2018, the Tim Hortons Coffee Partnership has worked with over 14,000 farmers to sustainably manage over 28,000 hectares of land in Brazil, Colombia, Guatemala and Honduras and strengthen over 200 producer organizations. In addition, over 3,000 youth in coffee-growing communities have gained exposure and skills training in a broad array of local career opportunities through the Generations program.
Our brands are committed to contributing time, talent and funds to build up the communities they serve.

Tim Hortons Foundation Camps:
Established in 1974 in honour of Tim Horton’s love for children, its signature camp-based programs are intentionally designed to help youth from low-income homes discover the strengths existing within themselves.

Tim Hortons Community Initiatives:
Tim Hortons restaurant owners proudly support their communities through programs like Tim Hortons Smile Cookie - raising funds for local charities, and Timbits Minor Sports - which supports children to play minor league soccer, hockey, and other sports across Canada and the US.

Burger King McLamore Foundation:
The foundation’s mission is to create brighter futures by empowering individuals and feeding potential through education and emergency relief. As a global organization, the Foundation partners with select non-profits focusing on scholarships, literacy and creating sustainable learning environments.

The Popeyes Foundation:
The mission of The Popeyes Foundation is to strengthen communities with food and support in times of need.

Tim Hortons Foundation Camps.
During Camp Day 2019, restaurant owners and guests raised over $12 million CAD for the foundation, which has supported more than 275,000 youth from disadvantaged circumstances over the past four decades.

2019 Smile Cookie Campaign.
In 2019, Tim Hortons restaurant owners raised a record $10 million CAD in just one week for more than 550 charities, hospitals and community groups in Canada and the US.

Timbits Minor Sports Program:
Tim Hortons restaurant owners currently support more than 440,000 children playing sports across Canada and the US.

Burger King McLamore Foundation.
Since inception in 2005, has supported nearly 800,000 children and families through education programs and employee emergency relief grants.

Burger King Scholars Program.
Since 2000, Burger King has provided $40 million USD in scholarships to over 36,000 deserving high school seniors and BK corporate and franchisee employees.

The Popeyes Foundation.
In 2019, Popeyes partnered with No Kid Hungry and helped provide up to 1.4 million meals to children in the United States.
Restaurant Brands for Good in the News

Burger King showcased a Whopper sandwich growing mold to demonstrate the beauty of real food, in celebration of eliminating artificial preservatives from the Whopper in its main European markets and more than 400 restaurants in the US. The real Whopper will reach all Burger King US restaurants by the end of 2020.

In the UK, Burger King has completely removed all plastic toys from its King Junior Meals, estimated to save 320 tonnes of single use plastic annually. Burger King UK has also asked guests to join the Meltdown Program, where guests have the opportunity to drop off non-biodegradable plastic toys at Burger King restaurants to be recycled into interactive play opportunities for families.

As a result of COVID-19, many guests are struggling – especially those who rely on meals for their children through schools that are currently closed. For a limited time, Burger King in the US offered two free King Jr. kids’ meals with the purchase of any adult meal through their app, resulting in over 1,000,000 free kids’ meals provided through this program.

After nearly 35 years of Rolling Up the Rim with paper cups, Tim Hortons modernized its iconic contest to allow guests to play digitally for the first time.

At Tim Hortons in Canada, we partnered with our restaurant owners across the country to establish a $40M CAD employee support fund to continue paying team members affected by COVID-19 for up to 14 days so that they can stay home without worrying about providing for themselves or their families.

Tim Hortons also deployed coffee trucks throughout Canada to offer free coffee and donuts to health care workers and first responders at hospitals, health care centers and COVID-19 test facilities. Dozens of Tim Hortons restaurant owners have stepped up to do the same in their communities, helping to reach over 500,000 people so far.

For Popeyes, New Orleans is home. So during these times of uncertainty, we’re on a mission to help support our family in our hometown. That’s why we’re giving over 1,000,000 meals to those in need in New Orleans. To kickoff the movement, we launched the website www.nola-strong.com, where all purchase proceeds will be going to help feed those in need in NOLA.