



CKE RESTAURANTS, INC. AFFIRMS SAFETY OF ITS RESTAURANTS' BEEF PRODUCTS

CKE Restaurants, Inc., owner, operator and franchisor of the Carl's Jr., Hardee's, La Salsa and Green Burrito chain restaurants, does not purchase beef from Canada, nor is Canadian beef used in any restaurant menu items.

CKE has issued the following statement and outlined its food safety practices to help U.S. beef consumers to better understand the issues surrounding the recent incidence of bovine spongiform encephalopathy (BSE), also known as "**Mad Cow**," in the United States and to make informed choices regarding their future beef consumption.

CKE Restaurants, Inc. Regards Food Safety as its Number One Priority

- We are committed to the highest standards in our business and food safety is our foremost priority. Our Quality Assurance Department is dedicated to assuring food safety and food quality specification compliance in all our restaurants.
- All of our meat products are purchased from **USDA-approved** facilities and **must comply with USDA requirements for food safety and sanitation**. Our suppliers must also comply with the specifications and standards required by our Quality Assurance Department.
- Our suppliers and products are evaluated for compliance to company specifications, standards and regulatory requirements through routine production facility **inspections** and product **audits**.
- In addition to performing our own inspections and product audits, we require nationally recognized, independent audits for all supplier facilities. These comprehensive audits further assure that our strict standards and specifications have been adhered to.
- Our Quality Assurance Department actively participates as members of the National Restaurant Association Executive Quality Assurance Committee, the National Council of Chain Restaurants, The Conference for Food Protection, in addition to working with various state and county regulatory agencies.

With respect to the issue of bovine spongiform encephalopathy (BSE), also known as "Mad Cow":

- **We have taken extraordinary measures** to ensure the quality, wholesomeness and safety of the beef we use in our hamburger patties.
 - We do not purchase or use Canadian beef in any products served in our restaurants.
 - We require that our beef suppliers are in compliance with federal feed regulations and provide us with Feed Grain Certifications that both they and their raw material suppliers are **certified and in compliance** with Title 21 Part 589.2000 of the Code of Federal Regulations which prohibits the use of mammalian protein in animal feeds.
 - We specifically **prohibit** the use of "downer" cattle by our suppliers.
 - We specifically **prohibit** the use of Advanced Meat Recovery ("AMR") and Specified Risk Materials ("SRM") in our meat products. (To learn more about these processes, go to www.usda.gov.)
 - Our premium lines of Carl's Jr. Six Dollar Burgers™ and Hardee's Thickburgers™ are all made with premium 100% Angus beef.

To learn more about Mad Cow, go to www.usda.gov, www.fda.gov, and www.cdc.gov