# GLOBAL ANTIMICROBIAL STEWARDSHIP POLICY

## YUM! BRANDS GLOBAL POSITION

As the global franchisor of iconic, global restaurant brands, we care deeply about our customers and live by the core food safety value of Serving up Trust in Every Bite. We share concerns about the rising threat of antimicrobial resistance (AMR) which is one of the most complex issues facing the global food supply chain today.

Yum! supports One Health, the long-term effort to combat AMR that is being coordinated by the United Nations' World Health Organization (WHO), the Food and Agriculture Organization (FAO), the World Organisation for Animal Health (WOAH) and other key international and local agencies. We share FAO's global position that antimicrobial drugs are key in the treatment of diseases, and their use is essential to protect both human and animal health, while acknowledging that misuse is a risk for the emergence and spread of antimicrobial resistance. We support the declaration as adopted by the United Nation's General Assembly in September 2024 including its FAO provision on training programs to reduce the need for antimicrobials on farms.

Accordingly, Yum! is committed to sustaining a program of Good Antimicrobial Stewardship throughout our global supply chain which includes:

- Responsible, judicious use of antimicrobials to benefit human, animal and environmental health
- Reducing, and eliminating where possible, the use of antimicrobials important to human medicine (as defined by WHO)

Our Good Antimicrobial Stewardship program is tailored to unique factors and circumstances that influence AMR in each country and region, compliant with local governments and regulations and consistent with the One Health multi-sectoral approach while leading global and local initiatives for combating AMR.

Addressing AMR and reducing or eliminating antimicrobials important to human medicine from the supply chain in any region is bigger than any one organization and requires cross-sector collaboration with agricultural producers, suppliers, governments, non-governmental organizations (NGOs), veterinarians, animal health experts, academics, public health advocates and peers. As a global company, we are committed to regular and transparent communication of our Good Antimicrobial Stewardship journey and intend to continue working collaboratively with stakeholders to develop solutions and accelerate progress on combating AMR in the food supply chain.

## OUR ANTIMICROBIAL STEWARDSHIP PROGRAM

Our approach to Good Antimicrobial Stewardship in food animal production is grounded in our Sustainable Animal Protein Principles and is consistent with the One Health multi-sectoral approach and leading global and local initiatives for combating AMR. There are six fundamental elements of enabling and continually improving antimicrobial stewardship throughout our global supply chain:

1. **Effective animal husbandry practices and alternate interventions that reduce risks to animal health.** Basic tenets of good animal husbandry include: physical barriers against disease-causing pathogens, good hygiene and biosecurity practices, best available environmental controls and nutrition management. Additionally, comprehensive health programs that include vaccination, disease surveillance and quarantine protocols are implemented. Good Antimicrobial Stewardship requires an effective system of documented controls, capabilities and oversight of animal husbandry practices and competent veterinary supervision by an attending practitioner.

2. **Responsible, judicious use of antimicrobials.** When preventive measures and alternative therapies are no longer sufficient to maintain animal health, antimicrobials may be administered under the supervision of an attending veterinarian. Yum! supports the principles of judicious use outlined by WOAH, the World Veterinary Association (WVA), the American Veterinary Medical Foundation (AVMF), and the U.S. Food and Drug Administration (FDA), among others. Responsible, judicious use of antimicrobials requires providing the right type and dose of antimicrobials, at the right time, to the right animals, when necessary, to treat the correctly identified pathogen or disease. Employment of the judicious use doctrine does not permit the routine use of antimicrobials important to human medicine for growth promotion or disease prevention. In the presence of a known pathogen however, we support judicious use of antimicrobials to prevent illness and secure flock/group health and well-being. Antimicrobials that are not important to human medicine and specific to animals should be considered for application first whenever feasible.

Yum! KFC TACO BELL Habit BURGER & GRILL

3. **Science-based solutions.** Given the technical, interdisciplinary complexities of AMR, solutions must be objective and science-based. We also regularly leverage animal welfare experts across geographies and the protein space to guide our strategy and position. We expect research to continue to evolve and encourage efforts that seek to fill important knowledge gaps in the development of AMR among food animals and humans, especially in developing countries.

4. **Solutions tailored by country and region.** Because there are unique factors and circumstances that influence AMR in each country and region, there is no one-size-fits-all or single solution to combat AMR globally. Differences in agricultural supply chains and infrastructure, production practices and norms, technical expertise, availability and use of antimicrobials, species and breed of animal, climate and disease profiles, socio-economic development status, and policies and enforcement are some of the key factors influencing country-level AMR challenges and potential solutions.

5. **Compliant with local government and regulations.** At a minimum, our suppliers must be in compliance with local government and regulatory requirements on the use of antimicrobials. We work with suppliers in each market to achieve and monitor compliance with National Action Plans and any associated regulations.

6. **Surveillance and monitoring of antimicrobial usage.** We regularly audit our suppliers to confirm compliance with our food safety and quality standards for food animals from the farm to the restaurant. There is strong alignment in the global public health and animal agriculture communities on the need for improved surveillance of antimicrobial usage to combat AMR. Yum! supports and follows this practice, particularly in developing countries. The consultative supplier audits we deploy across our global business give us strong insight into AMR progress, challenges and potential solutions.

## OUR ANIMAL PROTEIN EFFORTS

The primary proteins across Yum! include poultry, beef and pork. Historically, we estimate that combined poultry, beef and pork volumes cover over 90% of the animal protein sourced in our system globally.

### Poultry

**U.S:** Currently, all of U.S. brands follow U.S. FDA guidelines for antibiotic use in food animals and none of our U.S. brands source from suppliers who use antibiotics to promote growth. In the U.S., KFC and Taco Bell have met public commitments to remove antibiotics important to human medicine from their U.S. poultry supply chain.

**Europe:** In Europe, we support the European Union's veterinary medicines law, Regulation (EU) 2019/6, which introduced measures to restrict and optimize the use of antimicrobial drugs and make the monitoring of veterinary medicinal products use compulsory. It also requires clear justifications when antimicrobials are administered to poultry and other food producing animals to prevent diseases.

**Global Poultry:** Global Poultry: In 2024, Yum! joined the United States Agency for International Development's (USAID) Transformational Strategies for Farm Risk Output Mitigation (TRANSFORM) project to help ensure the proper use of antimicrobials on poultry farms. The project endorses the International Poultry Council (IPC) antimicrobial standards which center around four key points.

1. Organizations agree to take a risk-based approach around each instance of antimicrobial use and consider why, when, which and how much to administer.

2. Organizations agree to adopt farm management practices that improve animal health and would reduce the need for antimicrobial use.

3. Organizations commit to using antimicrobials only in compliance with national authorizations.

4. Antimicrobials critically important for human medicine should only be used under a supervising veterinarian's diagnosis and oversight.

As of 2024, 26 organizations have supported the antimicrobial use stewardship principles, reaching over 140 countries and representing over 40% of global poultry meat production spanning all sectors of poultry production from fully integrated systems to small farms.

**Beef**

In 2019, Taco Bell made a commitment to reduce antibiotics important to human health in its beef supply chain in the U.S. and Canada by 25% by 2025.

Due to the complicated nature of the beef industry, isolating the volume of antibiotics used in any singular supply chain is complex. However, we remain encouraged by reductions in antimicrobial use in the animal protein industry overall in recent years as reported by the U.S. FDA Summary Report on Antimicrobials Sold or Distributed for Use in Food Producing Animals.

In support of antimicrobial stewardship, Taco Bell will give preference to suppliers who:

- **Increase veterinary oversight for all medications,** including antibiotics, by requiring Veterinary Client Patient Relationships (VCPR) for all cattle produced. VCPR requirements shall include:
  - The veterinarian having the responsibility for making clinical judgments regarding the health of the patient and the client agreeing to follow the veterinarians' instructions.
  - The veterinarian having sufficient knowledge of the patient to initiate diagnosis of the medical conditions for treatment.
  - The veterinarian being readily available for follow-up evaluation or having arranged for veterinary emergency coverage, and continuing care and treatment.
  - The veterinarian providing oversight of treatment, compliance, and outcome.
  - Patient records being maintained.
- **Require participation in collaborative industry efforts** on animal food safety and quality.
  - Require participation in animal husbandry practices that promote antibiotic stewardship like the Beef Quality Assurance Program, National Dairy FARM Program, or the Verified Beef Production Plus Program.
- **Require measured reductions** in antibiotics important to human health as described by the WHO in the Taco Beef supply chain.
  - Prohibit antibiotic use in cattle health programs that creates resistance to antibiotics important for human health, as described by the WHO, in the Taco Bell beef supply chain.

**Pork**

Yum! supports the U.S. Pork Board's guidance to promote antibiotics responsibility for U.S. pork producers. The Board's USCARE program outlines six key actions to ensure compliance and responsible antibiotic use.

1. **Understand** current FDA antibiotic regulations. As of June 11, 2023, medically important injectables that had been available over the counter are now only available through a prescription from a licensed veterinarian.
2. **Strengthen** or develop your veterinary-client-patient relationship (VCPR).
3. **Communicate** with your feed mill for Veterinary Feed Directives for medically important antibiotics in feed to make sure the mill staff understand and have VFD record-keeping procedures in place.
4. **Assess** your herd health and welfare plans.
5. **Renew** your commitment to responsible antibiotic use. Stay up-to-date with Pork Quality Assurance Plus (PQA+) certification.
6. **Ensure** your record-keeping agreement. Records for VFD must be kept for two years and prescription records for one year.

This policy will be reviewed and updated periodically to reflect developments in the market, latest scientific research and our ongoing commitment to the responsible and judicious use of antimicrobials to benefit human, animal and environmental health.