

TEXAS ROADHOUSE

ANTIBIOTICS & ANIMAL WELFARE POLICY

Texas Roadhouse is a family restaurant. We believe our family is every member of every community that has a Texas Roadhouse. We are keenly aware that our customers put their trust in Texas Roadhouse every time they eat at one of our locations. That is why the safety and quality of our food is a top priority, just as it is when we are feeding our own families.

Antibiotics & Animal Welfare Commitments

We are committed to working with land-based protein suppliers that follow the policies of the United States Department of Agriculture (USDA), the Food and Drug Administration (FDA) and the Animal and Plant Health Inspection Service (APHIS) concerning the labeled use of any antibiotics and their policies on animal welfare requirements.

Texas Roadhouse requires its suppliers to comply with the FDA Guidelines, which recommend that antibiotics critical to human medicine no longer be used with farm animals for growth and is prevented by law. Additionally, the FDA Guidelines recommend that shared-class antibiotics only be used to treat, prevent, and control disease in farm animals under the supervision of a licensed veterinarian. Our beef suppliers also adhere to the Beef Quality Assurance (BQA) programs for responsible antibiotic use.

Our suppliers are audited by third-party independent auditors for adherence to the FDA Guidelines. The audits also seek to ensure that the animals are treated with respect and cared for in accordance with the principles of the Farm Animal Welfare Committee (FAWC) and under the guidance of the “Five Freedoms” of animal welfare.

Commitments Specific to the Poultry Supply Chain

Our poultry suppliers follow the National Chicken Council (NCC) poultry welfare guidelines, and we are working towards adding suppliers who deliver meat from farm-raised and cage-free chickens.

Commitments Specific to the Pork Supply Chain

Our pork suppliers follow the Pork Quality Assurance Plus (PQA+) Antibiotic Principles for hogs.

In addition, our suppliers focus on prevention of disease in hogs to effectively minimize the use of antibiotics, as described in the PQA+ programs. Comprehensive individual and herd health programs should be in place, including routine vaccination, balanced nutrition, and optimal animal husbandry. When illness occurs, documented disease detection and prevention programs should be employed under the guidance of licensed veterinarians.

Partnering for Beef Quality, Safety, & Sustainability

Our beef suppliers adhere to North American Meat Institute (NAMI) and National Cattlemen’s Beef Association’s (NCBA) Beef Quality Assurance (BQA) animal handling standards. These suppliers are also leaders in humane and sustainable beef production practices through their participation in industry organizations that are committed to upholding and reviewing these standards including the Global Roundtables on Sustainable Beef.

Although beef comprises the largest portion of Texas Roadhouse’s food basket, Texas Roadhouse is and will remain a relatively small buyer within the total beef market. Despite being a small buyer, we take the potential environmental impact of our suppliers seriously. We currently purchase the majority of our beef supply from four beef vendors, and 100% of our beef supply is sourced from the United States and Canada — which are areas not known for their beef related deforestation activities.

Our procurement guidelines also include specific requirements designed to ensure that we purchase beef from suppliers committed to raising and producing animals ethically and the responsible use of antibiotics.

