



## **U.S. Animal Welfare Policy**

We Stand For Something Good® in everything we do. This mission begins on the farms and ranches where we carefully source premium ingredients. We work closely with our farmers, ranchers, bakers, food purveyors, and animal welfare experts to achieve ethical and humane practices, raising the bar for ourselves and the restaurant industry as a whole. In an effort to further transparency for our team, guests and suppliers, we're sharing our U.S. Animal Welfare Policy to outline our core beliefs, where we are and where we're going.

We stand firmly behind the Five Freedoms of each species, a comprehensive framework formalized by the UK Farm Animal Welfare Council that ensures farm animals have lives worth living.

For all farm animals being raised for Shake Shack's supply chain or that provide milk and eggs, We Stand For:

1. Freedom from hunger and thirst
2. Freedom from discomfort
3. Freedom from pain, injury or disease
4. Freedom to express normal behavior
5. Freedom from fear and distress

This means we have a zero-tolerance policy for animal abuse across the entire lifespan of an animal. It is vital that animals are handled by staff who've been trained in the correct handling procedures of each species. If any of our suppliers is found to have been abusing animals, we will immediately terminate the relationship until sufficient evidence is shown that employees have been retrained and practices have been corrected to meet these standards.

### **Beef**

We believe firmly in the welfare of the cattle being raised for our beef patties and require that they be treated with the highest standards of animal handling and care throughout their life.

We only source beef from suppliers who NEVER administer growth promotants or hormones and NEVER administer antibiotics.

We Stand For:

- NO antibiotics
- NO added hormones



- NO animal byproducts in feed
- Suppliers that raise and handle their cattle humanely

## **Pork**

We believe firmly in the welfare of the pigs being raised for our bacon and sausage. We require that they are treated with the highest standards of animal handling and care throughout their life. This includes never subjecting animals to gestation crates or farrowing stalls that limit the ability to turn around. We support the practice of providing pigs with access to the outdoors, and also providing the safety and warmth of the indoors enhanced with deeply bedded pens. We prohibit the practice of tail docking of piglets and routine needle teeth clipping.

We only source pork from suppliers who NEVER administer antibiotics.

We Stand For:

- NO antibiotics
- NO animal byproducts in feed
- NO gestation crates
- NO tail docking
- NO routine needle teeth clipping or grinding
- Suppliers that raise and handle their pigs humanely, including access to outdoors or deep-bedded systems/pens if raised indoors

## **Chicken**

We believe firmly in the welfare of the chickens being raised for our supply chain and require a cage-free environment from our suppliers. Chickens must also be provided a clean and enriched environment that allows them to turn around and flap their wings.

We only source chicken from suppliers who NEVER administer antibiotics.

We Stand For:

- NO antibiotics
- NO animal byproducts in feed
- Suppliers that raise and handle their chickens humanely
- A cage-free environment

### **Chicken – Implement by 2024**

There are still improvements to be achieved in the way chickens are raised for our supply chain. Our goal is, by 2024, to source 100% of our chickens using standards aligned with the requirements of the Global Animal Partnership (GAP)



and slaughtered using a multi-step controlled-atmosphere system. We will be updating our progress annually and auditing for compliance via an independent third party.

We Stand For:

- Improving conditions of broiler chickens
- The use of genetics that produce healthier chickens
- Giving chickens more space and reducing the maximum stocking density
- Better living conditions including litter, lighting and enrichment

### **Cage-free Eggs**

In 2016 we successfully achieved our goal of converting all of our products that contain eggs as an ingredient to using only cage-free eggs.

Since we first introduced Shake Shack breakfast back in 2013, we've sourced cage-free eggs in shells for our Egg N' Cheese sandwiches.

### **Dairy**

Shake Shack stands by the National Milk Producers Federation's standard of not tail docking dairy cows. We also encourage our suppliers to use selective breeding of dairy cows to eliminate the need of dehorning. Additionally, we prohibit the use of rBST/rBGH in our fluid dairy supply.

### **We Hear You**

We care deeply about the issues that are important to our guests, so we want to hear from you! If we can ever do anything better, [let us know](#). We're always listening at [share@shakeshack.com](mailto:share@shakeshack.com) and on Twitter at @shakeshack.