



TEXAS ROADHOUSE FOOD SAFETY PROTOCOLS

At each of our restaurants, we are committed to serving a varied menu of high-quality, great tasting food items with an emphasis on freshness. We have developed proprietary recipes to promote consistency in quality and taste throughout all restaurants and provide a unique flavor experience to our guests. At each Texas Roadhouse restaurant, a trained Meat Cutter hand cuts our steaks and other restaurant employees prepare our side items and yeast rolls from scratch in the restaurants daily. We assign individual kitchen employees to the preparation of designated food items to focus on quality, consistency, speed and food safety. Additionally, we expect a management-level employee to inspect every entrée before it leaves the kitchen to confirm it matches the guest's order and meets our standards for quality, appearance, and presentation.

Full nutritional information is available [here](#).

Systemwide, we employ a team of Product Coaches whose function is to provide continual, hands-on training and education to the kitchen staff in our restaurants to reinforce food quality, recipe consistency, food preparation procedures, food safety and sanitation standards, food appearance, freshness, and portion size. The team currently consists of over 45 Product Coaches, supporting substantially all restaurants.

Food safety is of utmost importance to us. We utilize several programs to help facilitate adherence to proper food preparation procedures and food safety standards including our daily Taste and Temp procedures. We have a Food Team whose function, in conjunction with our Product Coaches, is to develop, enforce, and maintain programs designed to promote compliance with food safety guidelines. As a requirement of our quality assurance process, primary food items purchased from qualified vendors have been inspected by reputable, outside inspection services confirming that the vendor is compliant with United States Food and Drug Administration (FDA) and United States Department of Agriculture (USDA) guidelines.

We perform food safety and sanitation audits on our restaurants each year and the results are reviewed by various members of operations and management. To maximize adherence to food safety protocols, we have incorporated HACCP (Hazard Analysis Critical Control Points) principles and critical procedures (such as hand washing) in each recipe. In addition, the majority of our Product Coaches and Food Team members have obtained, or are in the process of obtaining, their Certified Professional-Food Safety designation from the National Environmental Health Association.