



## FOOD BABE



April 29<sup>th</sup>, 2016  
Mr. Clifton Rutledge, Chief Executive Officer  
Bojangles' Inc.  
9432 Southern Pine Boulevard  
Charlotte, NC 28273-5553

Dear Mr. Rutledge,

We write you as a coalition representing millions of supporters to express our concern about the overuse of antibiotics in livestock production, and ask you to join restaurant industry leaders in addressing this problem. According to the [Centers for Disease Control and Prevention](#), the rise of bacteria resistant to commonly relied-upon antibiotics is one of our most pressing public health threats. Each year in the US, at least two million people contract antibiotic-resistant infections and 23,000 die as a result. Due to worsening resistance, future organ transplants, cancer chemotherapy, dialysis, and other medical procedures that rely on effective antibiotics, are at risk. While overuse of antibiotics in human medicine is a major contributing factor, the nation's health experts agree that feeding low doses of antibiotics to animals that are not sick contributes to the rise of antibiotic-resistant bacteria. Increasingly consumers are asking for meat raised without the routine use of antibiotics.

***As a major buyer of meat and poultry, we believe that Bojangles' has a major opportunity and responsibility to address this growing public health threat. Our groups call on Bojangles' to make commitments on antibiotic stewardship by:***

- 1) Defining a time-bound action plan to phase out the routine use of antibiotics (i.e., for growth promotion and disease prevention) across all of the company's meat supply chains, including chicken, turkey, beef and pork. Antibiotics should be available to treat animals diagnosed with an illness;
- 2) Acting now to end the use of medically-important antibiotics in the production of chicken sold in your restaurants except as necessary to treat birds diagnosed with an illness;
- 3) Adopting third-party audit program of your antibiotics use policy and benchmarking results that show progress in meeting the goals described above.

Companies like Bojangles' can make a vital contribution to stemming antibiotic resistance by disallowing routine antibiotics use among your suppliers.

As part of your company's commitment to safeguarding antibiotics, we also urge Bojangles' to become more transparent by posting online information about its policies and the ingredients in each menu item as other major fast food chains do.

We also urge Bojangles' to play a role in encouraging better management practices on farms. Reduced crowding, more hygienic conditions, improved diets, and longer weaning periods, among other changes, can improve animal welfare and minimize the need for prophylactic drugs on farms.

Consumers are demanding meat and poultry raised without routine antibiotics and your peers are responding.

As you are likely aware, Taco Bell announced this April that it would no longer serve chicken raised on medically-important antibiotics in U.S. locations starting in 2017. This past October Subway announced that it would eliminate routine antibiotics use in its entire US meat and poultry supply chain by 2025. In March of 2015, McDonald's committed to sourcing chicken raised without medically-important antibiotics within two years across their 14,000 U.S. restaurants. Many other mainstream food companies, including Chick-fil-A, Chipotle, Panera Bread, Shake Shack and Noodles and Co. offer meat and poultry raised without routine antibiotics in response to growing consumer preference for these healthier, more responsibly-produced options.

**With 70% of medically-important antibiotics in the US sold for livestock use, we can't fix the problem of antibiotic resistance unless the livestock sector and large meat buyers like Bojangles' are part of the solution.**

Please contact Bill Wenzel at [bwenzel@pirg.org](mailto:bwenzel@pirg.org) or via cell phone (608-444-0292) by May 31<sup>st</sup> 2016 to determine a time when representatives of our coalition could meet with you to discuss the above.

We appreciate your attention to our concerns.

Respectfully,

Bill Wenzel, U.S. Public Interest Research Group  
Dan DeRosa, North Carolina Public Interest Research Group  
Vani Hari, Food Babe.com  
Lena Brook, Natural Resources Defense Council  
Jean Halloran, Consumers Union  
Kari Hamerschlag, Friends of the Earth  
Steve Roach, Food Animal Concern Trust  
Rebecca Spector, Center for Food Safety  
Laura Rogers, The Antibiotics Resistance Action Center | George Washington University  
David Plunkett, Center for Science in the Public Interest

