January 28, 2016

Mr. Greg Creed, Chief Executive Officer
Yum! Brands
5200 Commerce Crossings Dr.
Louisville, KY 40229

We write you as representatives of organizations with millions of members to express our concerns about the overuse of antibiotics in livestock production, and to ask that Yum! make a strong, definitive public commitment on antibiotic stewardship in its meat and poultry supply chains.

Your recent decision to eliminate the use of antibiotics “critically important” to human medicine in your chicken supply by the end of 2016 is a positive step forward, but does not constitute a meaningful antibiotics use policy. Because very few antibiotics designated as “critically important” are used by the poultry industry, your focus on this very limited set of drugs may create the false impression that Yum! is taking substantial action, even though the vast majority of medically important antibiotic use would likely not be affected.

As described below, best practices for antimicrobial stewardship policies include a commitment to eliminate the routine use (i.e., for growth promotion and disease prevention) of all medically important antibiotics across meat and poultry supply chains, as well as to verify these practices through a third-party verification program.

Our groups call on Yum! to commit to antibiotic stewardship by:

1. **Acting now to end the routine use of medically-important antibiotics in the production of chicken sold in your restaurants, except as necessary to treat birds diagnosed with an illness.**

2. **Defining a time-bound commitment to phase out the routine use of medically-important antibiotics across all of the company’s meat supply chains. Antibiotics should be available to treat animals diagnosed with an illness.**

3. **Adopting third-party auditing of your antibiotics use policy and benchmarking results showing progress in meeting the goals described above.**
Yum! and its restaurant chains, including Kentucky Fried Chicken, Taco Bell and Pizza Hut, can make a vital contribution to stemming antibiotic resistance by disallowing routine antibiotics use among your suppliers. As part of your commitment to safeguarding antibiotics, we also urge Yum! to encourage 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.

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, 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.

A meaningful commitment on antibiotics will allow Yum! to join the ranks of restaurant industry leaders on this issue, like Subway, McDonald’s, Chick-fil-A, Panera, Chipotle, and many others that are responding to powerful consumer demand for meat and poultry raised without the routine use of these important human medicines.

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 Yum! Brands are part of the solution.

We appreciate your attention to our concerns.

Respectfully,

Andrew Gunther, Executive Director,
A Greener World

Nancy Sudak, Co-CEO,
Academy of Integrative Health & Medicine

Sean Lucan, Associate Professor,
Albert Einstein College of Medicine

Robyn O’Brien, Founder/Executive Director,
AllergyKids Foundation

Emma Rose, Campaign/Lobbying/Communications Coordinator,
Alliance to Save our Antibiotics

Lance Price, PhD, Director,
Antibiotic Resistance Action Center,
George Washington University

Diane Brown, Executive Director,
Arizona PIRG

Harrison C. Spencer, MD, President/CEO,
Association of Schools and Programs of Public Health

Jena Price, Legislative Director,
California League of Conservation Voters

Rev. Dr. Rick Schlosser, Executive Director,
California Church IMPACT

Lynn Silver, Senior Advisor,
California Project LEAN

Adele Amodeo, Executive Director,
California Public Health Association – North

Emily Rusch, Executive Director, CalPIRG

Robert Gronski, Policy Coordinator, Catholic Rural Life

Stephanie Feldstein, Population & Sustainability Director,
Center for Biological Diversity

Charles Margulis, Media Director,
Center for Environmental Health

Rebecca Spector, West Coast Director,
Center for Food Safety

Patricia Buck, Founder and Executive Director,
Center for Foodborne Illness Research & Prevention

Michael Jacobson, PhD, President,
Center for Science in the Public Interest

Brent Newell, Legal Director,
Center on Race, Poverty and the Environment

Miriam Gordon, California Director,
Clean Water Action
Evan Preston, Director, ConnPIRG
Amanda Long, Director General, Consumers International
Jean Halloran, Director of Food Policy Initiatives, Consumers Union
Danny Katz, Director, CoPIRG
Rachelle Wenger, Director, Public Policy & Community Advocacy, Dignity Health
Jim Slama, President, FamilyFarmed
Aaron Gross, Founder and CEO, Farm Forward
Gene Baur, President, Farm Sanctuary
Patty Lovera, Assistant Director, Food and Water Watch
Steve Roach, Food Safety Program Director, Food Animals Concern Trust
Vani Hari, Founder, FoodBabe.com
Joann Lo, Executive Director, Food Chain Workers Alliance
Dave Murphy, Founder/Executive Director, Food Democracy Now!
Melinda Hemmelgarn, Host, Food Sleuth Radio
Kari Hamerschlag, Senior Program Manager, Food and Technology Program, Friends of the Earth
Carrie Balkcom, Executive Director, Global Animal Partnership
Dan Rosenthal, Founder, Green Chicago Restaurant Coalition
Tim Reed, Executive Director, Health Action International
Stacia Clinton, National Program Director, Health Care Without Harm
Abe Scarr, Director, Illinois PIRG
Shefali Sharma, Director, Agricultural Commodities and Globalization, Institute for Agriculture and Trade Policy
Jamie Harvie, Executive Director, Institute for a Sustainable Future
Bob Martin, Director of Food System Policy, Johns Hopkins Center for a Livable Future
Richard Wood, Steering Committee Chair, Keep Antibiotics Working
Nancy Utesch, Founder & Farmer, Kewaunee CARES
Brent Wilkes, National Executive Director, League of United Latin American Citizens
Ted Quaday, Executive Director, Maine Organic Farmers and Gardeners Association
Emily Scarr, Director, Maryland PIRG
Janet Domenitz, Executive Director, MASSPIRG
Jane L. Finn, Chief Operating Officer, Michigan Antibiotic Resistance Reduction Coalition
Monifa Bandele, Senior Campaign Director, MomsRising
Jeanine Thomas, President, MRSA Survivors Network
Rudy Arredondo, President/CEO/Founder, National Latino Farmers & Ranchers Trade Association
Lena Brook, Food Policy Advocate, Natural Resources Defense Council
Dan Bensonoff, Policy Director, NOFA – MASS
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Steve Gilman, Policy Coordinator, NOFA – IC
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David Rosenfeld, Director, OSPIRG
Judy Hatcher, Executive Director, Pesticide Action Network
Catherine Thomasson, MD, President, Physicians for Social Responsibility
Anna Zorzet, Coordinator, ReAct Europe
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Bill Wenzel, Antibiotics Program Director, U.S. PIRG

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