

Restaurant Brands for Good

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Letter from Josh Kobza

We serve tens of millions of guests every day across more than 33,000 restaurants, four iconic brands, and over 120 countries – and that reach carries real responsibility. At RBI, we believe sustainability is most powerful when it's embedded in how we run the business: creating shared value for our guests, our restaurant owners, our suppliers, and the communities our restaurants call home. *Restaurant Brands for Good* is how we bring that to life.

On food, our standard is simple: what we serve has to be delicious and craveable, it has to be safe, and the way it's produced has to be something we can stand behind. We hold our suppliers to the same rigorous standards we hold ourselves, through long-term partnerships built on shared expectations. Beyond safety, we are focused on improving the choices we offer guests – expanding menu options that reflect a wide variety of values and lifestyles, continuing to evolve our approach to nutrition, and making it easier for guests to access detailed ingredient and allergen information across all four brands. Our guests' trust depends on the entire supply chain, not just what's on the tray.

On the planet, we think about this through the lens of resilience – not just as an environmental obligation, but as a business one. We have embedded energy efficiency requirements into the design standards for new restaurant builds and remodels across all four brands, so every restaurant we open performs better than the one it replaces. We source renewable electricity for our corporate facilities globally, and our distribution fleet continues to add electric

vehicles. On packaging, we are reducing virgin plastics, increasing recycled content, and designing for circularity – while supporting efforts to improve recycling access and infrastructure.

In communities, our brands show up in ways that reflect where they actually operate. The Tims Classrooms Program brought youth development programming directly into schools across seven Canadian provinces. The Popeyes Foundation's SERVING WITH LOVE® program provided emergency assistance to team members facing hardship and supported food access in the communities Popeyes calls home. The Burger King Foundation and the Firehouse Subs Public Safety Foundation each marked their 20th anniversary this year – two decades of consistent investment in students and first responders. Together with our restaurant owners, we are committed to making a positive impact in the communities we serve.

What I'm most proud of is that we're building an approach where doing right by the planet, by our supply chains, and by our communities is embedded in how we run the business – not separate from it. That's what makes progress durable. To our restaurant owners, suppliers, and team members – thank you. While we have made progress, there is much more to do, and I look forward to continuing this work together.

Thank you,

Josh Kobza
Chief Executive Officer
Restaurant Brands International

“We want to build a business with lasting impact – for the guests we serve and the communities we operate in, while taking care of the planet we all share. We believe those things build on each other.”



Business Overview

4

brands

33K+

restaurants

120+

countries and territories

Restaurant Brands International Inc. is one of the world's largest quick service restaurant companies with nearly \$47 billion in annual system-wide sales and over 33,000 restaurants in more than 120 countries and territories. RBI owns four of the world's most prominent and iconic quick service restaurant brands - TIM HORTONS®, BURGER KING®, POPEYES®, and FIREHOUSE SUBS®. These independently operated brands have been serving their respective guests, franchisees and communities for decades. Through its *Restaurant Brands for Good* framework, RBI is improving sustainable outcomes related to its food, the planet, and people and communities.

RBI's principal executive offices are in Miami, Florida. In North America, RBI's brands are headquartered in their home markets where they were founded decades ago: Canada for Tim Hortons and the U.S. for Burger King, Popeyes and Firehouse Subs. To learn more about RBI, please visit the company's website at www.rbi.com.

Our Restaurant Brands



Tim Hortons



POPEYES
LOUISIANA KITCHEN

FIREHOUSE
SUBS

Key Moments & Milestones in 2025



100% renewable electricity¹

procured for all RBI corporate-owned and directly controlled facilities globally



Nine electric vehicles

in the Tim Hortons corporate distribution fleet, operating across three Canadian provinces



Green building standards evolved

based on piloted initiatives and updated across all four RBI brands for new restaurant builds and remodels globally

\$50M+

raised through Tim Hortons Charitable campaigns in 2025 + Expansion of Tims Classrooms Program reached 10,750 students across seven provinces in 2025, bringing Tim Hortons Foundation Camps programming directly into schools across Canada

20 years

of impact at Burger King Foundation (BKF) and Firehouse Subs (FHS) Public Safety Foundation. The BKF and FHS Public Safety Foundation each celebrate their 20th anniversary in 2025 – two decades of scholarships, emergency relief, and lifesaving grants to first responders across North America

Empowered cattle ranchers

in the U.S. to adopt more efficient practices that lower emissions through a collaborative supply chain pilot program



Over 24,700 coffee-farming families reached

through the Tims Coffee for Communities program across six countries in 2025

2.7 million meals saved

through our Too Good To Go partnership at 3,100+ restaurants since 2023



\$1.5M

distributed through Popeyes Foundation SERVING WITH LOVE® program to support food access initiatives and provide emergency assistance to team members in 2025

¹ Renewable energy purchases cover RBI's directly controlled and corporate-owned or -leased facilities globally, excluding Carrols and other temporarily held international restaurants.

Food

With food at the heart of our business, we're dedicated to serving great-tasting menu items that our guests trust and love – every day. Our dedication is driven by our rigorous food safety standards, high-quality ingredients, and focus on improvements in menu choice, nutrition, and transparency.



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Food Safety

Food safety is a priority at Restaurant Brands International. Our approach spans the product lifecycle – from sourcing through restaurant preparation – and is grounded in preventive, science-based controls.

Our Integrated Food Safety Strategy Encompasses:

Supplier Protocols

We require our suppliers to maintain Global Food Safety Initiative (GFSI) certifications. Those not yet certified remain subject to our comprehensive internal audits and evaluations. For produce items, we also mandate certifications aligned with Good Agricultural Practices (GAP). Our food safety system is grounded in Hazard Analysis Critical Control Points (HACCP) principles throughout the supply chain.

Continuing Education & Training

We invest in continuing education and training across our system – from suppliers to restaurant team members. In 2025, we delivered more than 510,000 food safety training modules to team members worldwide. These training modules focus on food safety requirements and best practices.

Monitoring & Evaluation

- **Food Evaluation:** We verify cooking processes and preventive safety controls to ensure product quality and compliance.
- **Supplier Evaluation:** We perform scheduled on-site visits, audits, and continuing guidance for suppliers to ensure alignment with our rigorous safety standards.
- **Restaurant Evaluation:** We conduct regular, independent food safety inspections to maintain or exceed local regulatory requirements. In 2025, we conducted over 88,000 independent food safety audits across our Tim Hortons, Burger King, Popeyes, and Firehouse Subs locations globally.



88,000+

independent food safety audits of our restaurants globally

510,000+

food safety training modules delivered to team members worldwide

Improving Choice, Nutrition, and Transparency

Offering Choice

We're listening carefully to our guests and continuing to evolve our menu offerings with new options that meet a wide variety of guest values and lifestyle choices.



Plant-Based Options

Plant-based menu items are available at RBI restaurants in 49 markets in EMEA, LAC, APAC and North America.



In 2025, Burger King continued the rollout of an updated Plant-Based Whopper across EMEA markets.



In Germany, Burger King launched the King Rib – a plant-based sandwich – available in participating restaurants from January 2025.²



In the UK and France, Popeyes offers a Red Bean Burger, which features a crispy, breaded plant-based patty made with Popeyes' iconic red beans and bold Cajun spices.



In Switzerland, Firehouse Subs offers a plant-based Spicy Cajun Chicken sandwich.

² In Germany, the plant-based King Rib was offered as a limited-time offering.

Nutrition

As part of our ongoing approach to nutrition, we continue to introduce menu options that provide guests with greater choice.

- **Sparkling Quenchers:** Tim Hortons Canada offers Sparkling Quenchers, which provide guests with a lower-sugar alternative and contain at least 63% less sugar than Frozen Quenchers in the same flavour.



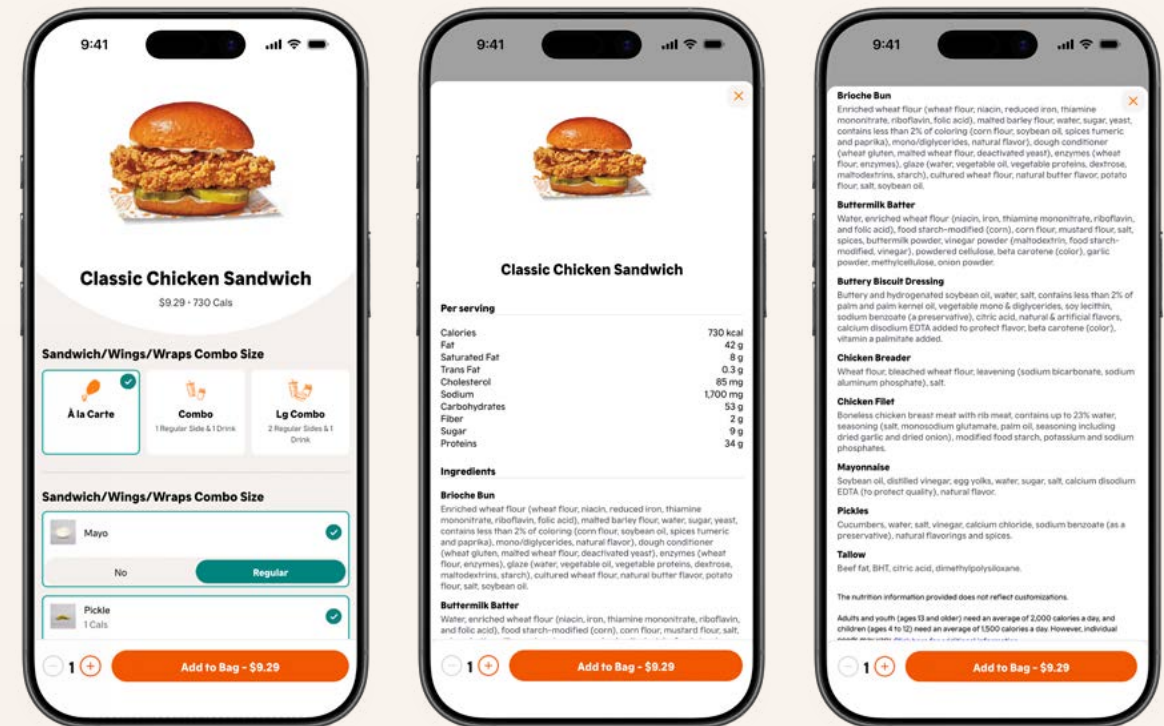
- **Protein Lattes:** Tim Hortons Canada has introduced a new lineup of protein beverages available nationwide, offering guests a convenient way to add more protein to their diet. The lineup includes hot Protein Lattes made with lactose-free protein dairy beverage containing 20g of protein per medium beverage, as well as Iced Protein Lattes with 17g of protein per medium beverage. The protein dairy beverage can also be substituted into any milk-based hot or iced beverage, offering guests flexibility to customize their orders based on their preferences.



Transparency

We aim to provide guests with accessible information to support informed choice.

In the U.S., Tim Hortons, Burger King, Firehouse Subs, and Popeyes provide detailed nutrition, ingredient, and allergen information through brand websites and mobile apps.



Planet

As one of the world’s largest quick-service restaurant companies, we’re focused on improving our environmental impact and driving positive change throughout our value chain.

Our responsibility to the planet goes beyond reducing our carbon footprint. We operate across more than 120 countries and territories, which means our supply chain touches millions of acres of land, vast freshwater systems, and biodiverse ecosystems around the world. Our approach to environmental stewardship reflects that reality – we’re focused on climate, but also on the health of the land, the water, and the natural systems that our business and communities depend on. Reducing emissions is a critical part of that work, and one where we have set science-based targets. But it is part of a bigger commitment: to use our scale as a force for the promotion of responsible environmental practices.

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Climate Action

Our Targets

As part of our commitment to sustainability, RBI set science-based targets through the Science Based Targets initiative (SBTi) in 2021 to reduce Scope 1, 2, and 3 greenhouse gas (GHG) emissions. As these targets approach the five-year mark, we are assessing our emissions reduction approach informed by evolving scientific guidance and updated GHG accounting standards.

2030 SBTi-Aligned Targets³



Reduce absolute Scope 1 and 2
GHG emissions by 50%



Reduce Scope 3
GHG emissions intensity by 50% per metric tonne of food and per franchised restaurant

Managing Climate Risk

Building on our climate scenario analysis from 2023, we have further expanded our assessment to examine a broader set of physical and transition risks across our value chain. Aligned with the recommendations of the Task Force on Climate-Related Financial Disclosures (TCFD)⁴, this work has included an in-depth look at climate-related impacts on key sourcing commodities – including coffee and potatoes – as well as our potential exposure to evolving carbon pricing mechanisms across our operating regions, evaluated under a range of climate and policy scenarios over medium- and long-term time horizons.

Our analysis found that geographic diversification across our supply base is a key resilience factor – having multiple supply partners and the ability to shift sourcing across different regions helps protect against localized impacts on crop suitability and availability.



³ SBTi targets are measured relative to our 2019 baseline year.

⁴ The Task Force on Climate-Related Financial Disclosures (TCFD) is an international framework that guides how companies identify, assess, and report on climate-related financial risks. Its recommendations have been widely adopted by regulators and investors worldwide.

2025 GHG Emissions

In 2024 and 2025, RBI temporarily held several restaurant portfolios with the intent to find independent operators for those restaurants: U.S. Burger King and Popeyes restaurants through the acquisition of Carrols Restaurant Group, Burger King in China, and smaller Popeyes and Firehouse Subs portfolios in China and Brazil, respectively. RBI completed the sale of Burger King China in early

2026 and continues to seek buyers for the remaining portfolios. While held, these restaurants are included in our Scope 1 and 2 inventory and are shown as separate rows in the table below.

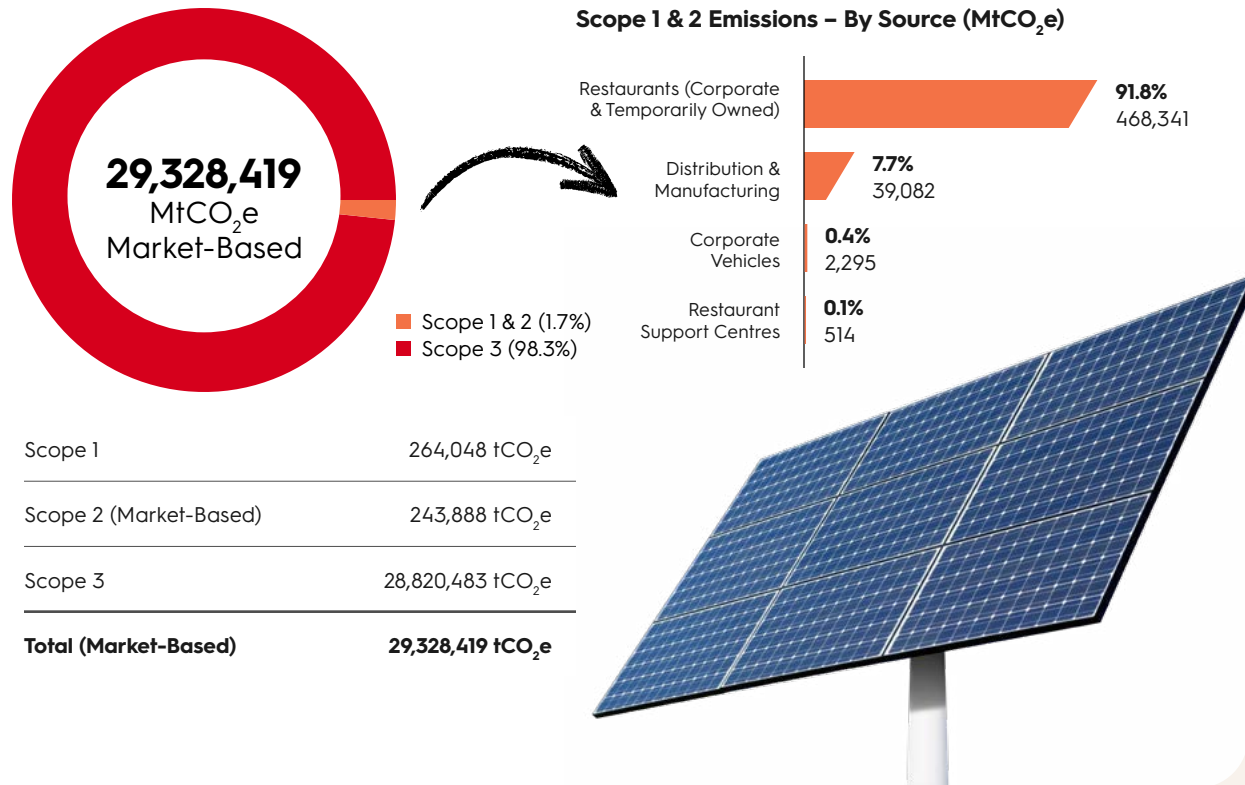
Our emissions reduction progress is measured against a 2022 baseline – the year we acquired Firehouse Subs, which is directly comparable to today’s portfolio boundary.⁵

In 2025, market-based Scope 2 emissions remain near zero, driven by our expanding Renewable Energy Credits (REC) purchases, which covered 108,690 MWh globally in 2025.⁶ The increase in Scope 1 emissions since 2022 reflects growth in the number of corporate-owned restaurants and support centres within our reporting boundary. Work to reduce Scope 1 emissions through fleet electrification and updated building energy efficiency

standards is addressed in the sections below. Across all scopes, RBI’s total GHG footprint in 2025 was 29,328,419 tCO₂e – a decrease of 2.4% from the 2022 baseline of 30,036,206 tCO₂e.

The table below shows our full GHG inventory across all scopes, with temporarily owned restaurants shown as separate rows. The % vs. 2022 column tracks our long-term portfolio against the baseline.

Our 2025 GHG Performance⁷



2025 GHG Emissions – All Scopes

Measured in metric tonnes CO₂e (MtCO₂e). Temporarily owned restaurants include Carrols (U.S.), Burger King China, Popeyes China, and Firehouse Subs Brazil.

Scope	2022 ⁸	2023	2024	2025	% vs. 2022
Scope 1 – Long-term portfolio	51,552	48,920	54,465	63,980	+24.1%
Scope 1 – Temporarily owned ⁹	–	–	74,529	200,068	–
Scope 2 (MB) – Long-term portfolio	564	45	<1	<1	-99.9%
Scope 2 (MB) – Temporarily owned ⁹	–	–	66,113	243,888	–
Scope 3	29,984,090	27,826,895	28,937,358	28,820,483	-3.9%
Total (Market-Based)	30,036,206	27,875,860	29,132,465	29,328,419	-2.4%

⁵ SBTi targets are measured relative to our 2019 baseline year.

⁶ REC purchases cover RBI’s directly controlled and corporate-owned or -leased facilities globally, excluding Carrols and temporarily held international restaurants. Remaining minimal Scope 2 emissions are from chilled water purchases in Singapore.

⁷ Inclusive of all operations.

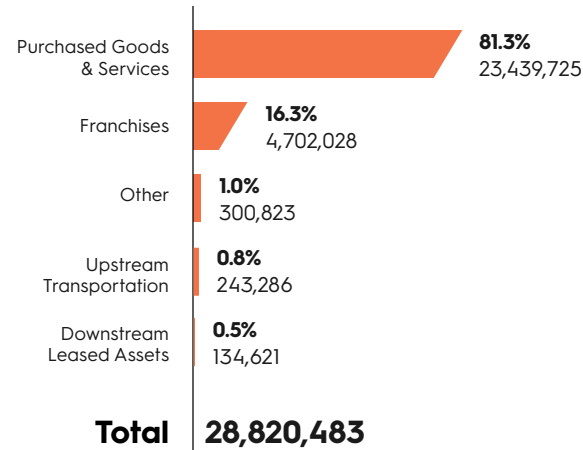
⁸ 2022 baseline figures have been restated following third-party limited assurance of our 2022 GHG inventory, completed in 2025. The restatement reflects corrections to TH distribution fleet fuel data and a calculation error in corporate-owned restaurant natural gas emissions.

⁹ Temporarily owned restaurants were not part of RBI’s long-term portfolio in 2022 or 2023 and are shown as supplementary rows. Their energy was not covered under RBI’s REC purchases in 2025. They were previously included in RBI’s Scope 3 franchise emissions and will return to Scope 3 franchise reporting once refranchised. The % vs. 2022 column reflects long-term portfolio performance only.

2025 Scope 3 Emissions

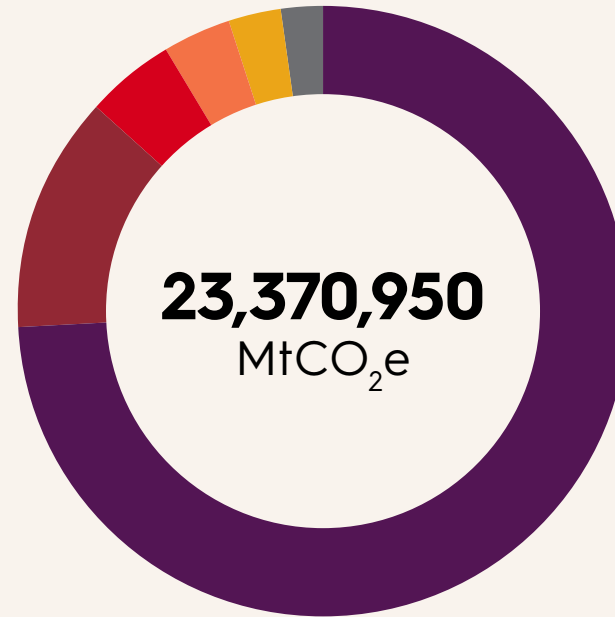
Inclusive of Scope 3 emissions from RBI's long-term portfolio and temporarily owned restaurants. Measured in metric tonnes CO₂e (MtCO₂e).

Scope 3 Emissions – By Category (MtCO₂e)



"Other" includes Categories 2, 3, 5,6,7, 9, 11 and 12.

Scope 3 Category 1 – Purchased Goods & Services (Commodities)



PROTEINS

74.3%
17,380,439

BAKED GOODS

4.8%
1,117,022

DAIRY

2.7%
633,232

OTHER

12.5%
2,926,694

PACKAGING

3.4%
785,977

OILS & GRAINS

2.3%
527,584

In 2025, RBI's Scope 3 emissions totaled 28,820,483 tCO₂e – a decrease of -3.9% compared to our 2022 baseline. Purchased Goods and Services remains the dominant contributor at 81.3% of our total Scope 3 footprint. Beef-related emissions decreased by 544,867 tCO₂e (3.9%) year over year, with beef accounting for approximately 58% of Purchased Goods and Services emissions and 46% of our total GHG inventory – a slight improvement from 48% in 2024. Our work to address beef-related emissions is covered in the Responsible Sourcing section on page 18.



Operations

Electrifying Our Distribution Fleet

Tim Hortons operates a corporately owned logistics fleet that supports its vertically integrated supply chain across Canada.

As of early 2026, Tim Hortons distribution fleet includes nine electric vehicles operating across our distribution network – comprising seven road tractors and two electric yard shunt trucks. This represents a significant expansion from the two

electric trucks first deployed in 2023, and reflects our continued investment in testing and scaling electric vehicle technology across diverse operating conditions, including cold-weather performance and refrigerated trailer compatibility.

In 2025, we also took possession of our first electric shunt trucks at the Guelph distribution centre that will be used to move trailers within the facility.



Distribution Centre Equipment Efficiency

In 2025, Tim Hortons Kingston distribution centre initiated a pilot program to evaluate lithium-ion battery technology as a replacement for traditional lead-acid batteries in its forklift fleet. The pilot assessed battery performance in a cold-environment distribution setting, focusing on cycle life, charging efficiency, and operational fit.

Early results demonstrated meaningful operational benefits, including a significant reduction in downtime from battery changes, as lithium-ion batteries require fewer mid-shift swaps than lead-acid alternatives. Beyond operational performance, the shift to lithium-ion technology supports our broader sustainability objectives by improving energy efficiency and reducing waste associated with lead-acid battery disposal.

Renewable Energy

In 2025, RBI purchased RECs to cover 108,690 MWh of electricity to lower our Scope 2 emissions for a significant portion of our directly controlled and corporate-owned or -leased operations. Across Europe, franchisees are also making meaningful progress on renewable energy: Restaurant Brands Europe and Burger King UK together generated and procured more than 200,000 MWh of renewable electricity through a combination of rooftop solar installations and power purchase agreements.

Waste Management Across Our Distribution Network

In 2025, we collected and analyzed waste disposal data across Tim Hortons distribution centres and manufacturing and roasting facilities in Canada and the United States. Across our distribution centres and manufacturing facilities, teams have developed a range of creative recycling programs tailored to their operations.

At our Kingston and Guelph distribution centres, used muffin trays are collected from restaurants and returned to the DC. Back at the warehouse, the trays are baled alongside cardboard and shrink wrap for recycling – closing a loop between the restaurants and the distribution network.

At our Calgary DC and other locations, large lead-acid forklift batteries – each weighing approximately 2,900 lbs – are carefully managed through a dedicated recycling program. When batteries reach the end of their service life, they are collected and sent for recycling.

At our Fruition Fruits & Fills facility, which produces fondants, syrups and fillings for Tim Hortons restaurants, certain organic by-products from production are redirected to a local farming operation.

Restaurants

Improving Our Restaurant Energy Efficiency

Energy use across our restaurants represents a significant opportunity – both to reduce costs and to lower our carbon footprint. Because the vast majority of our restaurants are franchisee-owned and -operated, restaurant energy use appears across all three scopes of our emissions – as Scope 1 and 2 for corporate-owned locations and as Scope 3 for franchise locations.

In 2025, building energy efficiency standards were updated across all four of RBI’s brands as part of our continued effort to improve the energy performance of our restaurants. These standards are embedded in each brand’s design guidelines for new restaurant builds and remodels and establish clear standards across key systems – including HVAC,

lighting, building envelope performance, and energy management, with measures tailored to each brand’s restaurant formats and the climate zones in which they operate.

The work to develop and validate these standards has been a multi-year process. Beginning in 2023, we carried out emissions analyses across our portfolio to identify the highest-impact interventions. In 2024, each brand piloted those interventions in restaurants to validate projected energy savings before setting them as standards. By 2025, the pilots were completed across all four brands and guidelines were issued to reflect construction and design requirements for new openings and renovations.

Building More Energy-Efficient Restaurants



Restaurant Energy Efficiency: Key Areas of Focus

Reflecting a mix of required standards and recommended measures across all four brands¹⁰

01

HVAC

Heating, Ventilation & Cooling

Heating and cooling systems are a significant source of energy consumption in our restaurants. Standards cover higher-efficiency heating and cooling equipment, demand-controlled ventilation, smart thermostats, and transitions to lower-impact refrigerants across new builds and remodels.

02

Lighting

Interior, Exterior & Controls

LED lighting paired with occupancy sensors and smart lighting controls reduces unnecessary energy use across all restaurant areas – including interior dining and kitchen spaces and exterior building lighting, scaled to each brand’s restaurant format.

03

Building Envelope

Insulation, Glazing & Sealing

The building envelope determines how much energy is lost to the surrounding environment. Standards address insulation performance, high-performance glazing, weatherstripping and caulking, and duct and pipe insulation to minimize thermal loss across new builds and remodels.

04

Energy Management

Monitoring & Control Systems

Energy management control systems enable real-time monitoring of energy use across restaurant systems. Smart thermostats and automated scheduling reduce energy use during low-traffic periods and help franchise partners track performance over time.

¹⁰ Standards vary by brand and restaurant format. Not all measures apply to all brands or project types. Certain interventions, including advanced HVAC technologies such as heat pump systems, are recommended where feasible rather than universally required.

Packaging & Recycling

Packaging plays a pivotal role in our industry by conveniently delivering the food our guests love, making it a key focus for innovation to reduce waste and advance circularity.

Our packaging strategy centres on four pillars:

1. Reducing or eliminating packaging, where practical
2. Making responsible material choices to increase the use of renewable and recycled materials
3. Designing for circularity through reusable, recyclable, or compostable packaging
4. Increasing access to in-restaurant recycling, where viable infrastructure is available

Reusable Packaging

In 2025, our brands continued to implement and test various reusable alternatives in new regions to reduce packaging waste.

- Burger King France continues to serve all dine-in orders using reusable tableware, with learnings from this rollout informing reusable packaging strategies across our broader system.
- Burger King UK completed a 9-month reusable cup trial in Glasgow. The pilot generated valuable operational learnings, with a focus on closed-loop environments where reuse can become the default for guests.

- Burger King Germany piloted a dine-in reusable cup solution at a restaurant in Hanover, requiring all dine-in orders to be served in reusable cups. Findings from the pilot will inform the expansion of a broader reusable packaging solution.

Single-Use Packaging

For single-use packaging, our brands are continuing to make responsible material choices and design for circularity. Since 2024, we have been working towards reducing virgin plastics content in guest-facing, single-use packaging by 10% across our U.S. and Canadian home markets by the end of 2026. In 2025, our brands conducted market tests and advanced transition plans, and we are on track to meet our 10% reduction goal by the end of 2026. Each brand has developed tailored strategies including eliminating plastic packaging, lightweighting, and increasing recycled content. One example of this progress is the Tim Hortons journey to develop a hot drink lid made with 30% recycled polypropylene (rPP), launching nationally across Canada in 2026 (see example below).

2017

Flat Lid

Polystyrene (PS) flat lid.



2019

PP Lid

Launched hot beverage lid made from polypropylene, a material that is 100% recyclable and accepted in 95% of curbside recycling programs across Canada.



2022

White Lids

We introduced white hot beverage lids. Based on industry consultations about the future of recycling in Canada, we believe that white recyclable materials have better potential to be reused and repurposed into more new products, helping us close the loop on recycling more of our packaging.



rPP Test

Piloted a hot drink lid with 25% post-consumer recycled polypropylene with the aim of helping to drive a circular economy. The lids are recyclable and made partly of recycled material.



2026

National rPP Transition (Canada)

Transitioning to 30% rPP lid across Canada following a successful pilot.



Recycling

Recycling remains an important pillar of our packaging strategy. We are founding members of Circular Materials¹¹ where we are working together with industry leaders to advance the circular economy – a system in which materials are collected, recycled, and returned to producers as recycled content for new products and packaging. Building on a successful Toronto pilot, Ontario expanded residential blue bin recycling to include hot and cold paper beverage cups province-wide, effective January 1, 2026 – a milestone made possible by collaboration across the value chain.

In restaurants, we continue to work alongside our franchisees to facilitate access to recycling where commercially viable and infrastructure is available, including through recycling bin placement and in-restaurant signage designed to guide guests toward correct disposal. Globally, recycling is a complex and constantly evolving field, with variations in collection approaches between countries – and even between neighbouring cities. This requires the consideration of several effective solutions rather than a one-size-fits-all approach. We will continue to work with communities, governments, and recycling facilities to advance progress in the area of waste collection, processing and diversion while seeking new and innovative ways for our packaging to avoid landfills and limit our environmental impact.

Food Waste

We recognize the importance of responsible waste management for both operational efficiency and sustainability. We have implemented various initiatives to both manage the amount of food waste generated and find avenues to divert wasted food and organic material (such as cooking oil) from entering landfills.

Back of House Waste Reduction

We are focused on reducing surplus food across our restaurants, as well as throughout our broader supply chain. Our brands continue to invest in advanced forecasting tools and inventory management systems that help align production with demand. These efforts optimize ingredient usage, manage overproduction, and help reduce waste. We support our restaurant system with tools, training, and best practices that help them manage food waste effectively. These include guidance on portioning, storage, and forecasting – all integrated into broader sustainability training.

Surplus Food Recovery

Through our ongoing partnership with Too Good To Go, over 3,100 Tim Hortons, Popeyes, and Burger King restaurants offer surplus food at a discount, helping to reduce waste. In 2025, the program saved over 1.2 million meals in Canada, the U.S., Great Britain, Italy, France and Spain combined, bringing the all-time total to over 2.7 million meals saved since 2023. In Canada, Tim Hortons restaurants also partnered with Second Harvest, Canada’s largest food rescue organization, to donate surplus food, contributing over 19,700 pounds of food in 2025.

Cooking Oil Circularity

RBI works with specialized companies that convert leftover cooking oil into renewable diesel and biodiesel to divert it from landfills. In 2025, Burger King and Popeyes restaurants across the U.S., Spain, and France recycled over 55 million pounds of used cooking oil through these programs.

1.2M+

meals saved from waste through Too Good To Go in 2025

55M+

pounds of used cooking oil diverted from landfills in 2025

¹¹ Additional details about Circular Materials can be found at the website: <https://www.circularmaterials.ca>

Responsible Sourcing

Beef



In 2025, emissions from beef made up about 58% of our Purchased Goods and Services (Scope 3 Category 1) footprint and about 46% of our total GHG footprint, highlighting a key opportunity to drive meaningful change. As part of our broader efforts to reduce beef emissions, Burger King sourced a portion of its supply in 2025 through a Carbon Trust-verified, low-emissions program that uses farm-level carbon footprinting to deliver beef with a reduced environmental impact.

Advancing beef sustainability is complex, and realizing material progress requires industry-wide cooperation to scale the most effective practices. It also requires looking beyond emissions alone. Cattle ranching, when managed regeneratively, is a powerful tool for preserving grassland health and biodiversity.

At RBI, we take a holistic approach: pursuing initiatives that reduce emissions while helping ranchers become better stewards of their land.

In 2025, Burger King joined the Legacy Landscapes program, a multi-partner initiative working directly with cow-calf producers across seven U.S. states to promote better land stewardship and more sustainable grazing practices. Through financial assistance, ranch management technology, and tailored technical advisory, the program empowers producers to make data-driven decisions that improve outcomes for both the land and their operations. Burger King has also partnered with Cargill and the National Fish and Wildlife Foundation (NFWF) on a \$10 million, five-year plan to support the adoption of regenerative agriculture practices by cattle ranchers in six southern Great Plains states. Together, these conservation projects have protected, restored, or improved grazing lands management on over 848,000 acres of grasslands.

RBI is also a member of the U.S. and Global Roundtables for Sustainable Beef, reflecting our belief that lasting progress must be built collaboratively – across producers, suppliers, industry peers, and NGOs – in support of the ranchers and landscapes our supply chain depends on.



Nature & Biodiversity

We recognize the important role that nature and biodiversity play in sustaining our planet, communities, and business. We are committed to reducing our supply chain's impact on ecosystems – including land and water – by working collaboratively with suppliers, farmers, and industry partners. We aim to build a more resilient supply chain by proactively managing nature-related risks, such as deforestation. We've engaged in numerous efforts across these topics to reduce our impact, beginning with a focus on land use change as it represents one of our most material nature footprints from our supply chain.



Tim Hortons Coffee for Communities

Coffee for Communities is Tim Hortons responsibly sourced coffee program, built on the belief that a sustainable supply chain starts with thriving farming communities. Guided by an independent, third-party verification system that assesses 100% of Tim Hortons coffee purchases globally each year, the program uses farm-level data to co-create targeted interventions with local partners – focused on improving livelihoods, advancing environmental sustainability, and strengthening working conditions across key sourcing origins.

In 2025, the program reached 24,741 coffee-farming families across Brazil, Colombia, Guatemala, Indonesia, Mexico, and Tanzania. Through training and capacity-building across three core pillars – Productivity and Profitability; Adoption of Environmentally Sustainable Agricultural Practices; and Safe, Fair, and Inclusive Working Conditions – farmers were supported to strengthen their livelihoods while protecting natural resources. This included the provision of inputs, equipment, and tools, such as native forest trees to promote agroforestry, restore biodiversity, and enhance soil health, as well as water-efficient processing technologies in Colombia and Tanzania that reduced water consumption during coffee processing by up to 90%, significantly lowering pressure on local water resources.

Building on more than 20 years of impact, Tim Hortons is partnering with Global Affairs Canada and the Trade Facilitation Office Canada to expand Coffee for Communities and double its reach to 50,000 small-scale coffee farms across six countries – helping scale sustainable farming practices, strengthen climate resilience, and support the long-term sustainability of coffee-growing landscapes.

Protecting Forests

In our supply chain, we aim to help advance sustainable forest management practices and eliminate deforestation by 2030 or sooner for several key commodities including coffee, palm oil, fibre-based packaging, soy in poultry feed and beef.

Coffee

We are proud to partner with Enveritas, which assesses 100% of Tim Hortons coffee purchases each year under a set of social, economic and environmental indicators measuring farm-level sustainability.¹²

Palm Oil

In 2025, RBI estimates >95% of the palm oil volumes within the scope of our Palm Oil Sourcing Policy were Roundtable for Sustainable Palm Oil (RSPO)-certified Mass Balance or better, with the remaining volumes covered by Book and Claim credits.¹³

Paper Fibre

As of the end of 2025, RBI estimates >95% of the approved, guest-facing, fibre-based packaging across RBI globally came from recycled or certified sources.¹⁴ This represents a >5% increase over 2024 levels.

Soy in Poultry Feed

We are members of the Round Table on Responsible Soy (RTRS) and continue to engage our suppliers and industry stakeholders to understand our global soy footprint. We strive to work with approved suppliers who share our goal of eliminating deforestation in our supply chains and advancing solutions that can serve the industry.

Beef

We remain focused on improving traceability in our beef supply chain to cover the full lifetime of the cattle, such that we can better track and measure deforestation risk. As a baseline standard, we require that all approved raw material suppliers of beef sourced from Brazil maintain active policies on illegal deforestation in the Amazon biome.

¹² Enveritas. "Our Approach to Sustainability." <https://www.enveritas.org/approach>

¹³ Includes all palm oil directly sourced by the Tim Hortons, Burger King, Popeyes and Firehouse Subs brands, and approved food products with greater than 1% palm oil/palm kernel oil as an ingredient, excluding third-party branded products, and cooking oil used in and food products sold in Turkey.

¹⁴ To qualify as compliant, 100% of the materials within the fibre of the approved packaging item must be made from pre- or post-consumer recycled materials and must be third-party verified, unless certified under a Chain of Custody forest management standard, such as the FSC.

Water Stewardship

Water is an important natural resource that our business depends on, both in restaurants and upstream throughout our supply chain. Given the growing scarcity of freshwater across the world, we recognize our role in water stewardship to ensure long-term access for our business and the communities in which we operate.

We advanced our water stewardship efforts by conducting a TCFD-aligned climate risk analysis in 2023 to assess how climate change, including

water stress, could impact our business. Building on this, in 2024 and 2025 we carried out a water risk assessment using the World Resources Institute (WRI) Aqueduct tool to better understand key water-related risks across our restaurants and supply chain. We continue efforts to improve data collection and quality to more accurately measure our water footprint and the impact of our stewardship activities, as well as evaluate initiatives to mitigate risks, particularly in high water-stressed regions.



15 In some regions like Latin America and Caribbean, cage-free supply is currently limited and there is not yet a clear path for the availability of sourcing. Regardless, we are committed to working with our stakeholders to meet this goal and will both disclose our progress and update our policy as we move forward so that we may remain transparent regarding both the challenges we face and progress we are able to make.

16 Due to the higher exposure of cage-free birds to Avian Influenza, during seasons of high pathogenicity, we will respond as necessary to ensure continuity of supply and safety of our guests.

17 Products sourced for Tim Hortons U.S. from Canada that contain egg as an ingredient will follow the transition plan for Tim Hortons in Canada.

18 Latin America and Caribbean (LAC) represents 2% of the total global volume of eggs.

Animal Health & Welfare

Cage-Free Eggs

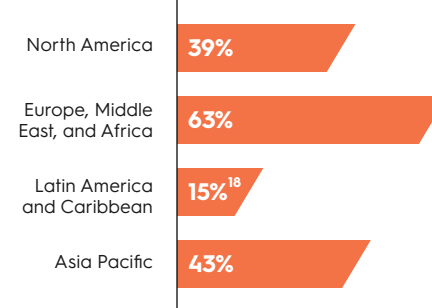
COMMITMENT

We remain committed to transitioning to cage-free eggs globally by 2030 or sooner.¹⁵ This includes 100% of whole eggs, liquid eggs, egg products and egg ingredients where egg makes up greater than 1% of an approved product's formulation.¹⁶

PROGRESS

By the end of 2025, across our brands, we had achieved 40% of our commitment. We saw the most significant progress in our Latin America and Caribbean (LAC) and North American markets. In LAC we increased compliance to 15%, up from 0% in 2024. In the U.S. and Canada, which collectively represent 90% of our total shell and liquid egg requirements, we expect to achieve 100% compliance across our brands by 2026 and 2028, respectively.¹⁷

Progress Toward RBI Cage-Free Eggs Commitment



Sow Housing

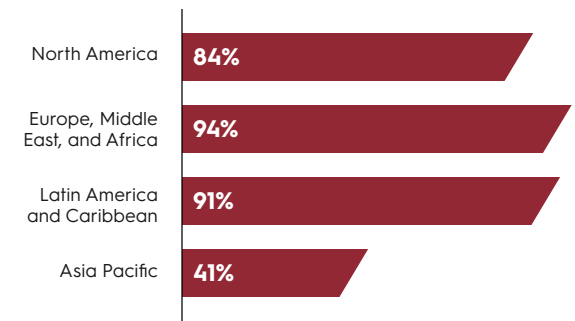
COMMITMENT

We're committed to eliminating the use of gestation crates for housing pregnant sows in our supply chain globally by 2035 or sooner.

PROGRESS

By the end of 2025, across our brands globally, we achieved 83% of our commitment.

Progress Toward RBI Sow Housing Commitment



Broiler Chicken Welfare

RBI is committed to improving chicken welfare across our global supply chain. Our holistic approach focuses on making measurable improvements for animal welfare based on the latest science, while also balancing broader sustainability impacts, supply availability, and the need to keep our food affordable for guests.

Over the past several years, RBI has taken several important steps to advance chicken welfare in our supply chain:

2023

- We established a supplier advisory council and launched our Key Welfare Indicators (KWI) program in collaboration with the International Poultry Welfare Alliance (IPWA), FAI Farms, and suppliers to measure and monitor welfare outcomes.
- We updated our Broiler Chicken Welfare Policy to embed KWIs and set global expectations, then began onboarding U.S. and European suppliers and reviewing preliminary welfare data.

2024

- We ran pilots and feasibility studies to address knowledge gaps on enrichments and lighting.
- We onboarded the majority of our major U.S. suppliers responsible for our U.S. chicken supply for Burger King and Popeyes restaurants into the KWI program.

2025

- We focused on further onboarding of European suppliers into the KWI program.
- In Canada, Controlled Atmospheric Stunning (CAS) - a method that reduces stress for animals during processing - increased to 35% of our chicken supply¹⁹ for Tim Hortons, Burger King, and Popeyes restaurants, up from 25% in 2023.
- In the U.S. among Popeyes suppliers that have been a part of the KWI program for at least 12 months, average stocking density was below 30kg/m² - a key welfare benchmark.

Antibiotics

We are committed to judicious use of antibiotics across our supply chains as part of our broader responsibility to promote animal welfare and combat antimicrobial resistance. To uphold this commitment, we expect our suppliers across our chicken and beef supply chains to uphold our Antibiotics Use Policies, which strive to reduce reliance on medically important antibiotics.

Pursuant to our policies, RBI aims to eliminate the use of medically important antibiotics for growth promotion.

100%²⁰ of the chicken supply for Burger King, Popeyes and Tim Hortons restaurants in the U.S. is raised without the use of antibiotics important to human medicine, as defined by the World Health Organization.²¹

Additionally, through our KWI program, we are partnering with broiler chicken suppliers to improve the tracking of antibiotic usage and explore ways to reduce the need for medically important antibiotics via improved welfare practices.



Our KWI program will remain the foundation of our approach. With multiple years of supplier data now in hand, we are better positioned to identify trends, target improvements, and work collaboratively with suppliers to raise welfare standards over time. We will continue to monitor the latest scientific research on welfare practices to ensure we encourage implementation of those that demonstrate the best outcomes for chickens.

¹⁹ Applies to products served in-restaurant.

²⁰ Excludes eggs and chicken by-products.

²¹ As defined by the World Health Organization in Critically Important Antimicrobials for Human Medicine 6th Revision 2018.

People & Communities

We aim to make a positive impact on the communities we serve and build an environment where employees can thrive. By investing in people and supporting local initiatives, we strive to create a meaningful difference for all who connect with our brands.

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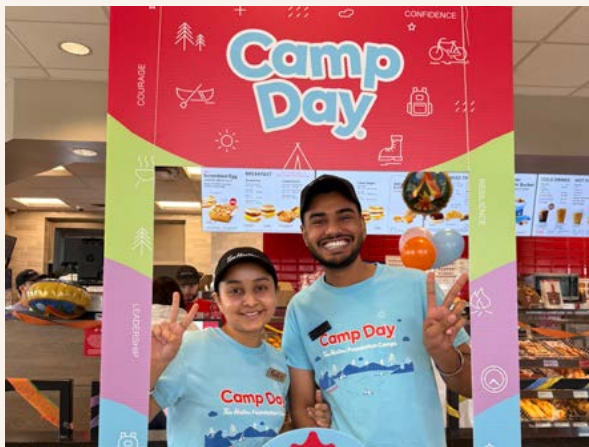
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Supporting Our Communities

Tim Hortons

Tim Hortons supports communities across Canada through a range of programs designed to create genuine, lasting connections in the neighbourhoods we serve. From youth sports initiatives like Timbits Sports to fundraising campaigns for local charities like the Smile Cookie and year-round youth development through Tim Hortons Foundation Camps, these programs reflect our commitment to supporting and strengthening our communities.



Tim Hortons Foundation Camps

Founded in 1974, Tim Hortons Foundation Camps is a non-profit youth development organization that supports young people from underserved communities through camp-based and in-school programming across North America. Over the years, the Foundation has provided programs that are designed to build resilience, leadership, and confidence, reaching nearly 350,000 youth at no cost to them or their families, with support from restaurant owners, guests, donors, and community partners.

At-Camp Programming

Tims Camps offers immersive, overnight summer programs for youth ages 11–16 across six camp locations in Canada. Away from home and in nature, participants build confidence, leadership, and life skills through intentional, hands-on activities in a supportive community setting. Beyond the summer, Tims Camps also delivers select year-round programming that extends this learning into schools and communities across the country. Through facilitated outdoor and group activities, participants build skills related to self-confidence, collaboration, and leadership in a supportive camp setting.



Tims Classrooms Program

With the success of the at-camp programming, Tim Hortons Foundation Camps expanded its reach to impact more youth across the country. Launched in 2024, the Tims Classrooms Program extends the Foundation's approach directly into schools and community settings, expanding our reach across North America and removing barriers to participation for youth from underserved and low-income communities.

Designed for students in Grades 5 and 6, the program brings elements of the Foundation's Summer Program directly into classrooms at no cost to participants. Through structured, facilitator-led sessions delivered during the academic year, students engage in hands-on, experiential learning focused on youth leadership and prosocial skill development.

In 2025, the Tims Classrooms Program reached 10,750 participants across seven provinces – British Columbia, Saskatchewan, Manitoba, Ontario, Québec, Nova Scotia, and New Brunswick – expanding access to meaningful skill-building opportunities for youth across Canada.

Camp Day

Through the Camp Day campaign on July 16, 2025, Tim Hortons restaurant owners donated 100% of the proceeds from hot and iced coffee sales on Camp Day to Tim Hortons Foundation Camps. Additional funds were raised through Camp Day bracelets, donation badges, baked goods, and other unique initiatives developed by local Tim Hortons restaurant owners and their team members. In 2025, Tim Hortons raised over C\$13 million on Camp Day, adding to the C\$275 million raised since the campaign's inception.



C\$50M+

raised through Tim Hortons Charitable campaigns in 2025, including Smile Cookie, Holiday Smile Cookie, Camp Day, Special Olympics Donut, and Orange Sprinkle Donut

370K+

kids supported to play house league hockey and soccer across Canada

10,750

youth reached by the Tims Classrooms Program across seven provinces in 2025



Smile Cookie and Holiday Smile Cookie

For more than 30 years, Tim Hortons guests have come to know and love the annual Smile Cookie campaign and its support for local charities and community groups across Canada and the United States. In 2025, C\$35.6 million was raised through the sale of Smile Cookies and Holiday Smile Cookies. Together, these support over 1,200 charities and community groups across Canada and in the United States. Since its launch in 1996, the Smile Cookie campaign has raised a total of more than C\$150 million for charities and community groups, which are selected every year by Tim Hortons restaurant owners. Recipients include local hospitals, community care organizations, food banks and schools.

Special Olympics Donut

Tim Hortons has been a proud partner of Special Olympics Canada since 2016. All proceeds from the Special Olympic Donut campaign go toward supporting sports programs for athletes with an intellectual or developmental disability in communities across Canada. In 2025, Tim Hortons raised a record-breaking C\$1.3 million through the sale of the Choose to Include Donut, which helped more than 40,000 athletes across the country receive greater opportunities, including access to training, competition, and essential health programs. This initiative supports athletes with intellectual or development disability of all ages and abilities while helping to create more caring and inclusive communities.

Orange Sprinkle Donut

Developed in 2021 by a group of Indigenous Tim Hortons restaurant owners, the annual Orange Sprinkle Donut fundraising campaign supports Indigenous organizations in Canada in developing crucial services, programs, and educational opportunities in Indigenous communities across Canada. All proceeds from Tim Hortons Orange Sprinkle Donut sales are donated to the Orange Shirt Society, the Indian Residential School Survivors Society, the New Pathways Foundation in Quebec, the Gord Downie & Chanie Wenjack Fund and the Ulnooweg Education Centre. In 2025, the campaign raised over C\$940,000, contributing a total of more than C\$5 million over the past five years.

Tim Hortons Timbits Sports

Tim Hortons provides opportunities for children to learn a new sport, play in a league, and make new friends through Timbits Sports. In 2025, Timbits Sports supported over 370,000 kids ages three to seven to play house league hockey and soccer across Canada.



Tim Hortons Scholarship Program

The Tim Hortons national scholarship program supports team members and their families in pursuing post-secondary education, reflecting a long-standing commitment to learning and opportunity across North America. In 2025, the program awarded 220 scholarships of C\$1,000 each to students across North America, continuing more than 20 years of supporting post-secondary education.

“My time at Tim Hortons has been about more than serving coffee, it has been about building connections, sharing laughter, and supporting one another like family. This scholarship reflects the values I have learned here, including kindness, teamwork, and the importance of community. It motivates me to carry these lessons into my studies and future career.”

- Abbey, Brights Grove, Ontario

Burger King Foundation

In 2025, the Burger King Foundation (BKF) celebrated its 20th anniversary and reached a milestone of raising \$10M, the highest annual fundraising total in Foundation history. For two decades, the Foundation has helped empower Burger King team members and communities through scholarships, education initiatives and emergency relief.

Scholars Program

The Burger King Scholars program was established to honour the legacy of Burger King co-founder James W. McLamore. It awards scholarships to deserving high school seniors and Burger King employees and their families to help advance their education. Scholarships range from \$1,000 to \$60,000 and are intended to offset the cost of attending college or post-secondary vocational/technical school. In 2025, the program awarded \$4.3 million in scholarships to over 4,000 students. Since the program's inception, over \$64 million has been awarded to more than 54,000 students across North America.

Emergency Fund

In times of crisis, the BK Emergency Fund supports Burger King employees and restaurant team members and their families across the globe. For over two decades, this program has provided immediate, short-term assistance to help team members overcome unexpected hardship, including medical illnesses, natural disasters, and rebuilding after house fires and other emergencies. In 2025, we awarded more than \$850,000 in relief grants raised through BKF events, employee giving and generous donations from Franchisees. In total, the Fund has provided nearly \$6 million in grants to Burger King team members.

Crown A Classroom

Launched in 2023, the Crown A Classroom program provides kits filled with critical classroom supplies to schools in underserved communities. From notebooks and pencils to binders and art materials, the goal is to ensure every student has the tools they need to learn, create, and reach their full potential. In 2025, over \$1.6 million in school supplies was distributed to over 850 schools, over 6,000 teachers and nearly 147,000 students. Through this initiative, the Foundation strives to empower students, support educators, and help the next generation.



“The school supplies you sent us helped out so much as our students started the new school year. Your donation was very much appreciated! Thank you for your generosity!”

– Connie Johnson, Roosevelt Elementary

147K

students received kits filled with critical classroom supplies through the Crown A Classroom program

\$4M+

scholarships awarded in 2025, through the Burger King Scholars program

\$10M

raised – Burger King Foundation's highest annual total ever raised

Employee Engagement

In 2025, Burger King corporate employees demonstrated a strong commitment to community impact through fundraising and volunteerism. Our employees raised more than \$100,000 in support of critical programs, including emergency grants and scholarships.

Additionally, 241 employees participated in volunteer initiatives, such as packing school supply and hygiene kits and supporting community meal distributions.

Popeyes Foundation

The Popeyes Foundation’s mission is strengthening communities with food and support in times of need. Through its SERVING WITH LOVE® initiative, the Foundation advances this mission by supporting both local communities and Popeyes team members across two core pillars: Team Member Love and Food Love.

Together, these programs extend the Popeyes Foundation’s impact beyond restaurants and reinforce the brand’s commitment to serving with love and compassion.

Team Member Love

Team Member Love is the Popeyes Foundation’s employee assistance program, designed to provide emergency financial support to eligible Popeyes team members who experience emergency-related, life-altering events.

The program provides grants to assist with essential expenses resulting from events such as:

- Natural disasters
- Serious medical emergencies
- Loss of an immediate family member

Since 2018, the Popeyes Foundation has granted more than \$870,000 to 760+ Popeyes team members who have experienced emergency-related, life-altering events. In 2025 alone, more than 50 Team Members received a total of \$120,000 in financial assistance through Team Member Love. Funded by franchisees, suppliers, and employees, the program underscores the Foundation’s commitment to supporting team member wellbeing.

Food Love Grants

Food Love Grants directs a portion of funds raised in Popeyes restaurants back into local communities to support nonprofits addressing food insecurity. Through this program, the Popeyes Foundation provides grants to eligible nonprofits such as food banks, out-of-school meal programs, mobile food kitchens, and other community-based hunger relief programs. In 2025, nearly \$980,000 was distributed to more than 115 local nonprofits, reinforcing the Foundation’s commitment to strengthening communities through access to food.



\$1.5M

distributed in 2025 through SERVING WITH LOVE® to provide food to those in need and financial assistance to team members who experience emergency-related life-altering events



National Partnership Spotlight: Feed the Children

In 2025, the Popeyes Foundation partnered with Feed the Children to expand the reach of its SERVING WITH LOVE® initiative nationwide. Through a 15-city tour, the partnership helped address food insecurity and provide essential household items to families who need them most.

Program Impact:

- 6,000+ families supported
- 125,000+ meals distributed

The SERVING WITH LOVE® Tour initiative brought together volunteers from the greater Popeyes family, local community leaders and nonprofits – all focused on SERVING WITH LOVE® to help kids grow and thrive.

Firehouse Subs Public Safety Foundation

The Firehouse Subs Public Safety Foundation is dedicated to supporting first responders and public safety organizations with the tools and resources they need to save lives in their communities. In 2025, the U.S. Foundation celebrated its 20th anniversary, and the Firehouse Subs Public Safety Foundation of Canada celebrated its 10th anniversary.

Serving Subs & Saving Lives

Together, the U.S. and Canadian Foundations support first responders and the communities they serve across North America through five key funding areas:

- Lifesaving equipment to benefit emergency service organizations and public safety
- Prevention education tools for public safety and natural disaster preparedness
- Scholarships and continued education for individuals pursuing a career in public safety
- Natural disaster relief and recovery
- Support for military veterans

Through a grant-based model and ongoing fundraising initiatives, the Foundations provide critical funding and resources that strengthen emergency response capabilities and help improve community safety. In 2025, the U.S. and Canadian Foundations awarded over 400 grants totaling more than \$10 million. Since inception, the Foundations have provided 7,000+ grants valued at more than \$100 million in lifesaving equipment and resources, supporting first responders and strengthening community safety across North America.



2025 Foundation Impact

Disaster Relief:

- Provided more than \$200,000 in emergency disaster relief funding to support response and recovery efforts in impacted communities.

Prevention & Education:

- Expanded safety and prevention efforts by providing family-friendly safety resources to the restaurants to share with guests.

Lifesaving Equipment Snapshot:

- 97 Vehicle Extrication Tools
- 19 All-Terrain Vehicles (ATVs)
- 489 Automated External Defibrillators (AEDs)
- 470 sets of Personal Protective Equipment (PPE) (bunker gear, helmets, gloves, and other protective clothing)
- 22 Rescue Boats and Water Rescue Equipment
- 197 Thermal Imaging Cameras



\$10M+

awarded in 2025 across
400+ North American grants



Hosted interactive Touch-The-Truck events at participating Firehouse Subs restaurants, providing families with hands-on fire safety education and prevention materials.

Our Approach

Our guiding principle is simple: do what's right. As a major player in the global quick-service restaurant industry, we have the opportunity to leverage our scale for good. This is at the core of our *Restaurant Brands for Good* framework: it outlines how we can serve our guests the food and drinks they love, all while positively impacting the communities where we operate.



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About Our Reporting

We are committed to transparently sharing our progress. Our sustainability reporting is guided by leading standards and frameworks, including the Global Reporting Initiative (GRI), SASB Standards, and TCFD. We also disclose through additional channels, such as CDP. We evaluate and refine our reporting strategy in line with evolving practices.

Reporting Boundaries

Our franchisees and vendors are independent business owners who maintain our brands' core standards. We collaborate with them to raise awareness of sustainability topics and offer tools and opportunities for improvement. Together, we monitor progress and engage in shared innovation.

Reporting Scope

Unless otherwise specified, information in this report pertains to Restaurant Brands International Inc. and its subsidiaries for fiscal year 2025 (January to December). References to "restaurants" or "systemwide restaurants" include franchised restaurants and those that are owned by us and included in our reported restaurant count. Statements in this report are based on information and assumptions available at the time of publication. We have relied on third-party sources, including vendors, for accuracy and completeness. All dollar amounts are in U.S. Dollars, unless otherwise stated.

GHG Assurance Verification

In 2025, we undertook limited assurance of our Greenhouse Gas (GHG) emissions by an independent third-party auditor, covering the fiscal year from January 1 to December 31, 2025. This assurance included Scope 1, Scope 2 (location- and market-based), and Scope 3 (Category 1, 2, 3, 4, 5, 6, 7, 9, 11, 12, 13, 14, 15) emissions.

The limited assurance was conducted in accordance with recognized international standards, using the WRI/WBCSD GHG Protocol Corporate Accounting and Reporting Standard, the Corporate Value Chain (Scope 3) Accounting and Reporting Standard, and ISO 14064-3:2019 for the review of GHG statements.

Disclaimer and Forward-Looking Statements

This report is not intended for consumer-facing or marketing use and should not be interpreted as marketing or promotional representations. This report does not constitute an offer to sell or the solicitation of an offer to buy any securities, nor shall there be any sale of securities in any jurisdiction in which such offer, solicitation or sale would be unlawful prior to registration or qualification under the securities laws of any such jurisdiction.

Certain information contained in this report, including information regarding future financial performance and plans, targets, aspirations, expectations, and objectives of management, constitute forward-looking statements within the meaning of the Private Securities Litigation Reform Act of 1995 and forward-looking information within the meaning of the Canadian securities laws. We refer to all of these as forward-looking statements. Forward-looking statements are forward-looking in nature and, accordingly, are subject to risks and uncertainties. These forward-looking statements can generally be identified by the use of words such as "believe", "anticipate", "expect", "intend", "estimate", "plan", "continue", "will", "may", "could", "would", "target", "potential" and other similar expressions. Our forward-looking statements, included in this report and elsewhere, represent management's expectations as of the date that they are made. Our forward-looking statements are based on assumptions and

analyses made by us in light of our experience and perception of historical trends, current conditions and expected future developments, as well as other factors we believe are appropriate in the circumstances. However, these forward-looking statements are subject to a number of risks and uncertainties, including those risks detailed in our Form 10-K and other filings with the Securities and Exchange Commission and applicable Canadian securities regulatory authorities, and actual results may differ materially from those expressed or implied in such statements. Although we believe the expectations reflected in the forward-looking statements are reasonable, we cannot guarantee future results, level of activity, performance or achievements. Moreover, neither we nor any other person assumes responsibility for the accuracy or completeness of any of these forward-looking statements. You should not rely upon forward-looking statements as predictions of future events. All forward-looking statements attributable to us or persons acting on our behalf are expressly qualified in their entirety by the cautionary statements in this section and elsewhere in this report. Other than as required under securities laws, we do not assume a duty to update these forward-looking statements, whether as a result of new information, subsequent events or circumstances, changes in expectations or otherwise.

Sustainability Governance

Our governance structure ensures a balance between top-down leadership and bottom-up prioritization and implementation.

Management

Management-level responsibility for environment, social, and governance-related (ESG) matters is held by our Chief Corporate Officer, who has assumed this responsibility since 2021. Our Chief Corporate Officer leads our Sustainability Steering Committee, which includes our Chief Corporate Officer and our Chief Procurement Officer, who are jointly accountable for the sustainability framework and strategy. Our Chief Corporate Officer reports to our Chief Executive Officer, who provides internal oversight. To drive performance, ESG metrics are also linked to annual employee performance incentives for relevant employees across our business.

Board of Directors

Our Board members possess a broad range of skills, qualifications, and experiences that enable them to provide effective oversight of our business and sustainability goals. Our Board members bring unique perspectives from various industries and are culturally and geographically diverse, living across three continents. Our Board has delegated oversight of environmental, social and sustainability matters to the Audit Committee, including oversight of environmental and human capital management goals, risks, policies and progress. The Audit Committee discusses environmental, social and sustainability matters on a quarterly basis, while the Board also receives an update at least annually from the sustainability steering committee. For more details on our Board, please refer to our most recent proxy statement on our website.

Governance Structure

	Group	Role
Board	Board of Directors	Informed on progress of ESG topics
	Audit Committee	Has direct oversight of environmental and human capital goals, risks, policies, and progress
Executive	Global Leadership Team	Regularly engaged and informed on ESG topics
	Sustainability Steering Committee	Guides strategy and directly accountable for progress
Management	Brands & Regions	Responsible for execution of goals and priorities



Materiality

Restaurant Brands for Good is built on our materiality assessment, last comprehensively updated in 2023, which identified the most important sustainability issues for our business. We update the inputs to this assessment on a regular basis, benchmarking ourselves in relation to our industry peers and competitors; assessing guest priorities through consumer research and social media; capturing external stakeholder perspectives through NGO requests and investor inquiries; cross-referencing these topics against an assessment of business risks; and identifying areas where we can help drive industry progress.

The process enables us to identify, assess, and prioritize key ESG topics that may impact enterprise value, society and the environment (i.e., double materiality). It includes engagement with both external and internal stakeholders, which are mapped to help inform our priorities.

Stakeholder Engagement

With over 33,000 restaurants across more than 120 countries and territories worldwide, we understand the importance of engaging our key stakeholders in our sustainability efforts. By actively listening to the diverse perspectives and feedback of our customers, employees, suppliers, and community organizations, we gain valuable insights that enhance our business operations and decision-making processes. This direct and ongoing interaction helps us identify and address potential risks and opportunities, ensuring our actions align with both our corporate goals and stakeholder expectations. Throughout the year, we engage with many important stakeholder groups using a variety of channels and methods to solicit feedback and open dialogue.

Key Stakeholder Groups

Stakeholder	Engagement Channels	
Guests	<ul style="list-style-type: none"> • Surveys 	<ul style="list-style-type: none"> • Social media interactions
Restaurant Owners	<ul style="list-style-type: none"> • Advisory board meetings • Annual conventions 	<ul style="list-style-type: none"> • Engagement surveys
Vendors	<ul style="list-style-type: none"> • Feedback sessions • Compliance audits 	<ul style="list-style-type: none"> • Collaborative policy development
Corporate Employees	<ul style="list-style-type: none"> • Town Hall meetings 	<ul style="list-style-type: none"> • Regular engagement surveys
Local Communities/Community Organizations	<ul style="list-style-type: none"> • Community programs and events 	<ul style="list-style-type: none"> • Partnerships and Foundation-led initiatives
Government	<ul style="list-style-type: none"> • Industry associations 	<ul style="list-style-type: none"> • Policy discussion forums
Investors	<ul style="list-style-type: none"> • Annual shareholder meetings • Quarterly earnings calls 	<ul style="list-style-type: none"> • Direct meetings
Industry Associations/NGOs	<ul style="list-style-type: none"> • Industry group memberships 	<ul style="list-style-type: none"> • Collaborative projects and discussions

Ethics & Human Rights

Guided by our core value of doing what's right, we actively promote integrity and respect across our business, including through a comprehensive framework of policies and programs that uphold our high standards of ethical conduct and human rights.

Supply Chain

We also believe that our commitment to doing what's right can't be achieved without the same commitment from the vendors and suppliers that provide the ingredients in our food, the equipment used to make it and many other critical inputs into our business. Our [Code of Business Ethics and Conduct for Vendors](#) sets out the requirements that must be met by all vendors, including their employees, officers, agents and subcontractors, who are approved to do business with us. We're committed to protecting human rights and supporting safe, fair working conditions throughout our supply chain. Please refer to our [Policies and Reports](#) webpage to access our Modern Slavery Act Report which outlines many of the key measures the business has taken to prevent and reduce modern slavery risks across our supply chain.

In 2024, RBI became a member of Sedex, one of the world's leading organizations that partners with companies to create more socially and environmentally sustainable supply chains. Sedex assessments evaluate supplier site risk in four key areas: labour standards, health and safety, environment and business ethics.



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Our Objectives & Progress

Food

Serving high-quality and great-tasting food every day



Goal	Commitment	2025 Progress
Tim Hortons Ingredient Quality	In Canada, Tim Hortons is working toward having a menu ²² that will be free of artificial colours, flavours and preservatives.	★ In Progress: Tim Hortons Canada continues to progress toward a core menu free of artificial colours, flavours and preservatives.
Popeyes Ingredient Quality	In the U.S., Popeyes is working toward offering a menu ²² that is free from colours and flavours from artificial sources by the end of 2025.	★ In Progress: In 2025, Popeyes U.S. removed certain colours and flavours from artificial sources from several menu items, including Red Beans and Rice, Mashed Potatoes and Cajun Gravy, and Coleslaw.
Supplier Food Safety Standards	Our suppliers are required to seek certification under the Global Food Safety Initiative (GFSI) and undergo regular audits.	★ In Progress: We continue to require all approved suppliers to seek GFSI certification and undergo regular food safety audits.
Nutrition Transparency	We strive to make detailed nutrition, ingredients, and allergen information increasingly accessible within restaurants, as well as our mobile and online platforms.	★ In Progress: In North America, Tim Hortons, Burger King, Firehouse Subs, and Popeyes provide detailed nutrition, ingredient, and allergen information through brand websites and mobile apps.
Tim Hortons Nutrition Targets	Tim Hortons plans to focus on setting forward-looking targets to reduce sugar in their beverages.	★ In Progress: Tim Hortons continues to work toward setting forward-looking targets to reduce sugar in their beverages.
Popeyes Nutrition Targets	Popeyes plans to set forward-looking targets to reduce sodium across existing entrees, meal combinations and side dishes.	★ In Progress: Popeyes continues to work toward setting forward-looking targets to reduce sodium across existing entrees, meal combinations and side dishes.
Responsible Coffee Sourcing	Tim Hortons is committed to responsibly sourcing coffee by partnering with Enveritas, which assesses 100% of coffee purchases each year under social, economic, and environmental standards. ²³	★ Achieved: In 2025, 100% of Tim Hortons coffee purchases were assessed by Enveritas under social, economic, and environmental standards.

²² Does not include promotional or third-party items.

²³ Enveritas. "Our Approach to Sustainability." <https://www.enveritas.org/approach>

Planet

Continuously reducing our environmental footprint



Goal	Commitment	2025 Progress
GHG Emissions – Scope 1 & 2	By 2030, reduce absolute Scope 1 and 2 greenhouse gas emissions by 50%.	★ In Progress: In 2025, Scope 1 emissions from our long-term portfolio increased compared to the 2022 baseline, reflecting changes in portfolio composition. Market-based Scope 2 emissions remained near zero through continued use of renewable energy credits. RBI is actively reviewing our science-based targets to ensure alignment with our long-term decarbonization strategy.
GHG Emissions – Scope 3	By 2030, reduce Scope 3 greenhouse gas emissions intensity by 50% per metric tonne of food and per franchised restaurant.	★ In Progress: In 2025, RBI's total Scope 3 emissions decreased by 4.1% compared to our 2022 baseline.
Net-Zero Emissions	By 2050, achieve net-zero emissions.	★ In Progress: We remain committed to achieving net-zero emissions by 2050.
Renewable Electricity – Corporate	Procure 100% of our electricity from renewable sources for our corporate-owned and directly controlled facilities globally.	★ Achieved: In 2025, RBI purchased RECs to cover 108,690 MWh of electricity across all directly controlled and corporate-owned or -leased facilities globally, maintaining near-zero market-based Scope 2 emissions.
Green Building Standards	Develop and implement Green Building Standards for new builds and remodels at corporate and franchise restaurants globally.	★ Achieved: In 2025, all four brands completed and published updated building energy-efficiency standards, embedded in design guidelines for new restaurant builds and remodels. These standards represent the outcome of a multi-year process including emissions analysis and pilot programs, with implementation and adoption continuing across global markets.
Virgin Plastics Reduction	By 2026, we aim to reduce virgin plastics content in guest-facing, single-use packaging by 10% across our U.S. and Canadian home markets.	★ In Progress: Our U.S. and Canadian home markets continued to advance transition plans to reduce virgin plastics content in guest-facing, single-use packaging. Tim Hortons developed a hot drink lid made with 30% recycled polypropylene, transitioning to this lid across Canada in 2026.
Recycled & Certified Fibre Packaging	Increase the use of fibre from recycled or certified sources within fibre-based guest packaging. ²⁴	★ In Progress: As of December 2025, we estimate more than 95% of the approved, guest-facing, fibre-based packaging across RBI globally came from recycled or certified sources, ²⁵ up from 90% in 2024.
PFAS Elimination	By 2025, globally phase out intentionally added PFAS from guest packaging.	★ In Progress: As of 2025, Tim Hortons, Burger King, Firehouse Subs, and Popeyes have eliminated intentionally added PFAS from North American guest packaging.

²⁴ Certified sources defined as sources certified by at least one of the following certification bodies: Forest Stewardship Council (FSC), Program for the Endorsement of Forest Certification (PEFC) or Sustainable Forestry Initiative (SFI).

²⁵ To qualify as compliant, 100% of the materials within the fibre of the approved packaging item must be made from pre- or post-consumer recycled materials and must be third-party verified, unless certified under a Chain of Custody forest management standard, such as the FSC.

Goal	Commitment	2025 Progress
Sustainable Palm Oil	Our goal is to have palm oil that is directly sourced and used as an ingredient at greater than 1% in our approved branded food products be supplied through a Roundtable for Sustainable Palm Oil (RSPO)-certified supply chain or be covered by RSPO credits to an equivalent volume.	★ In Progress: In 2025, we estimate more than 95% of the volumes within the scope of our Palm Oil Sourcing Policy were RSPO-certified Mass Balance or better, with the remaining volumes covered by Book and Claim credits. ²⁸
Antibiotic Stewardship	We remain committed to good antibiotic stewardship and reducing antibiotics important to human medicine (as defined by the World Health Organization) in our chicken supply chain. ²⁶	★ Achieved: 100% ²⁹ of the chicken supply for Burger King, Popeyes and Tim Hortons restaurants in the U.S. continues to be raised without the use of antibiotics important to human medicine, as defined by the World Health Organization. ³⁰
Cage-Free Eggs	We are committed to transitioning to cage-free eggs globally by 2030 or earlier. ²⁷	★ In Progress: By the end of 2025, we achieved 40% of our global cage-free egg commitment across all regions: North America 39% (Canada 27% and U.S. 50%), Europe/Middle/Africa 63%, Latin America & Caribbean 15%, Asia Pacific 43%.
Deforestation-Free Supply Chain	We aim to eliminate deforestation, as defined by the United Nations Food and Agricultural Organization, from our global supply chain by 2030 or sooner.	★ In Progress: In 2025, more than 95% of palm oil volumes within the scope of our Palm Oil Sourcing Policy were RSPO-certified Mass Balance or better. More than 95% of approved, guest-facing, fibre-based packaging across RBI globally came from recycled or certified sources. We continued to require all approved beef suppliers sourcing from Brazil to maintain active policies on illegal deforestation in the Amazon biome.
Sow Housing	We are committed to eliminating the use of gestation crates for housing pregnant sows in our supply chain globally by 2035 or sooner.	★ In Progress: By the end of 2025, we achieved 83% of our global sow housing commitment: North America 84%, Europe/Middle East/Africa 94%, Latin America & Caribbean 91%, Asia Pacific 41%.

26 As defined by the World Health Organization in Critically Important Antimicrobials for Human Medicine 6th Revision 2018.

27 In some regions, cage-free supply is currently limited and there is not yet a clear path for the availability of sourcing. Regardless, we are committed to working with our stakeholders to meet this goal and will both disclose our progress and update our policy as we move forward so that we may remain transparent regarding both the challenges we face and progress we are able to make.

28 Includes all palm oil directly sourced by the Tim Hortons, Burger King, Popeyes and Firehouse Subs brands, and approved food products with greater than 1% palm oil/palm kernel oil as an ingredient, excluding third-party branded products, and cooking oil used in and food products sold in Turkey.

29 Excludes eggs and chicken by-products.

30 As defined by the World Health Organization in Critically Important Antimicrobials for Human Medicine 6th Revision 2018.

2025 GRI & SASB Index

The Global Reporting Initiative (GRI) is an independent, international organization that helps businesses and other organizations take responsibility for their impacts by providing them with the global common language to communicate those impacts to multiple stakeholders. For more information, please visit the GRI website. The Sustainability Accounting Standards Board (SASB) is an independent standard-setting organization that looks to improve efficiency and consistency in environmental, social, and governance (ESG) reporting of material issues for each sector and has

been developed in conjunction with investors. For more information, please visit the SASB website.

As we build on our existing reporting and continue advancing our commitment to being transparent on our ESG priorities, management approaches, and performance, Restaurant Brands International has published its GRI and SASB disclosure frameworks for the financial year ended December 31, 2025.

Restaurant Brands International has reported the information cited in this GRI content index for the period January 1, 2025, to December 31, 2025 with

reference to the GRI Universal Standards, along with management approach disclosures that will support further alignment with metrics from the SASB Restaurants Standard. SASB allows companies to determine for themselves which standards are applicable. Therefore, we have also chosen to report on select additional disclosure topics from the Food Retailers & Distributors standard developed by SASB to communicate additional information related to our activities. In certain instances, a specific GRI or SASB topic may be described in our reporting but Restaurant Brands International may not currently

report progress on the corresponding GRI disclosure or SASB metric. In these instances, we provide relevant Management Approach information on the topic and/or link to the corresponding topic page within the *Restaurant Brands for Good* section of our corporate website, which acts as a live reporting platform where these topics and any relevant performance data are discussed further.

This index represents one of our latest efforts to provide robust and meaningful information to key stakeholders and share our progress in a standardized and accessible way.

GRI 2: General Disclosures 2021

Disclosure Number	Disclosure Title	2025 Location/Response	SASB Code	SASB Metric
The organization and its reporting practices				
2-1	Organizational details	<ul style="list-style-type: none"> Restaurant Brands International Inc. Toronto, Ontario, Canada Restaurant Brands International Inc. is a publicly traded Canadian corporation listed on the New York Stock Exchange (NYSE) and Toronto Stock Exchange (TSX) under the ticker symbol "QSR". See Business Overview 		
2-2	Entities included in the organization's sustainability reporting	<ul style="list-style-type: none"> Information in our sustainability reporting pertains to Restaurant Brands International Inc. and its subsidiaries. References to "restaurants" or "system-wide restaurants" include franchised restaurants and those owned by us and included in our reported restaurant count. 		
2-3	Reporting period, frequency and contact point	<ul style="list-style-type: none"> Annual Calendar year 2025, unless otherwise noted. sustainability@rbi.com 		
2-4	Restatements of information	<ul style="list-style-type: none"> On page 12, 2022 baseline figures in the Climate Action section of our report have been restated following third-party limited assurance. 		

Disclosure Number	Disclosure Title	2025 Location/Response	SASB Code	SASB Metric
Activities and workers				
2-6	Activities, value chain and other business relationships	<ul style="list-style-type: none"> Form 10-K: Business (pgs. 4-10) 		
2-7	Employees	<ul style="list-style-type: none"> Form 10-K: Human Capital (pg. 9) 	FB-RN-000.A	Number of (1) company-owned and (2) franchise restaurants Number of employees at (1) company-owned and (2) franchise locations
2-8	Workers who are not employees		FB-RN-000.B	
Governance				
2-9	Governance structure and composition	<ul style="list-style-type: none"> Corporate Governance Guidelines 		
2-10	Nomination and selection of the highest governance body			
2-11	Chair of the highest governance body	<ul style="list-style-type: none"> About Us > Board of Directors Investors > Corporate Governance > Committee Charters > Audit Committee Charter 		
2-12	Role of the highest governance body in overseeing the management of impacts	<ul style="list-style-type: none"> Investors > Corporate Governance > Committee Charters > Audit Committee Charter 		
2-13	Delegation of responsibility for managing impacts			
2-14	Role of the highest governance body in sustainability reporting			
2-15	Conflicts of interest	<ul style="list-style-type: none"> Code of Business Ethics and Conduct Code of Conduct for Directors Commitment to Our Team Members Code of Ethics for Executive Officers Code of Business Ethics and Conduct for Vendors Whistleblowing Policy 		
2-16	Communication of critical concerns	<ul style="list-style-type: none"> Corporate Governance Guidelines 		
2-17	Collective knowledge of the highest governance body			
2-18	Evaluation of the performance of the highest governance body			
2-19	Remuneration policies	<ul style="list-style-type: none"> Proxy Statement 		
2-20	Process to determine remuneration			
2-21	Annual total compensation ratio	<ul style="list-style-type: none"> Proxy Statement – CEO Pay Ratio 		

Disclosure Number	Disclosure Title	2025 Location/Response	SASB Code	SASB Metric
Strategies, policies, and practices				
2-22	Statement on sustainable development strategy	<ul style="list-style-type: none"> • CEO Letter • Restaurant Brands for Good: ESG Governance, Stakeholder Engagement, Reporting, and Materiality 		
2-23	Policy commitments	<ul style="list-style-type: none"> • Restaurant Brands for Good: Reporting • Supporting Policies and Reports • Code of Business Ethics and Conduct • Code of Conduct for Directors • Commitment to Our Team Members • Code of Ethics for Executive Officers • Code of Business Ethics and Conduct for Vendors • Whistleblowing Policy • Restaurant Brands for Good: Memberships and Partnerships 		
2-24	Embedding policy commitments			
2-25	Processes to remediate negative impacts			
2-26	Mechanisms for seeking advice and raising concerns			
2-27	Compliance with laws and regulations			
2-28	Membership associations			
Stakeholder engagement				
2-29	Approach to stakeholder engagement	<ul style="list-style-type: none"> • Restaurant Brands for Good: Stakeholder Engagement 		
2-30	Collective bargaining agreements	<ul style="list-style-type: none"> • Form 10-K: Human Capital (pg. 9) 		

GRI 3: Material Topics 2021

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
The organization and its reporting practices				
3-1	Process to determine material topics	<ul style="list-style-type: none"> • Restaurant Brands for Good: ESG Governance, Stakeholder Engagement, Reporting, and Materiality 		
3-2	List of material topics			
3-3	Management of material topics			

GRI 200: Economic

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 201: Economic Performance 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> Form 10-K: Business (pg. 4) and Financial Statements and Supplementary Data (pgs. 58-100) 		
201-1	Direct economic value generated and distributed (EVG&D)	<ul style="list-style-type: none"> Form 10-K: Financial Statements and Supplementary Data (pgs. 58-100) 		
201-2	Financial implications and other risks and opportunities due to climate change			
201-4	Financial assistance received from government	<ul style="list-style-type: none"> Form 10-K: Financial Statements and Supplementary Data 		
GRI 205: Anti-Corruption 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> Restaurant Brands for Good: Ethics & Human Rights Code of Business Ethics and Conduct: Inside Information, and Bribes, Kickbacks, and Improper Payment Code of Business Ethics and Conduct for Vendors: Business Integrity 		
GRI 206: Anti-Competitive Behaviour 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> Code of Business Ethics and Conduct 		

GRI 300: Environmental

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 301: Materials 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> Restaurant Brands for Good: Our Planet Restaurant Brands for Good: Packaging & Recycling Restaurant Brands for Good: Responsible Sourcing Restaurant Brands for Good: Animal Welfare Restaurant Brands for Good: Forest Commitment Restaurant Brands for Good: Beef Restaurant Brands for Good: Coffee 	FB-RN-430a.1 FB-RN-430a.2 FB-RN-150a.2	Percentage of food purchased that (1) meets environmental and social sourcing standards and (2) is certified to third-party environmental and/or social standards Percentage of (1) eggs that originated from a cage-free environment and (2) pork that was produced without the use of gestation crates (1) Total weight of packaging, (2) percentage made from recycled and/or renewable materials, and (3) percentage that is recyclable, reusable and/or compostable
GRI 302: Energy 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> Restaurant Brands for Good: Climate Action CDP Corporate Questionnaire Response 	FB-RN-130a.1	(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable
302-1	Energy consumption within the organization			
302-2	Energy consumption outside of the organization			
302-3	Energy intensity			
GRI 303: Water and Effluents 2018				
3-3	Management of the material topic	<ul style="list-style-type: none"> Restaurant Brands for Good: Responsible Sourcing Restaurant Brands for Good: Climate Action Code of Business Ethics and Conduct for Vendors: Sustainability (pg. 5) 	FB-RN-140a.1	(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with high or extremely high baseline water stress

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 305: Emissions 2016				
3-3 Management of the material topic				
305-1	Direct (Scope 1) GHG emissions	<ul style="list-style-type: none"> • Restaurant Brands for Good: Responsible Sourcing • Restaurant Brands for Good: Climate Action • Code of Business Ethics and Conduct for Vendors: Sustainability • CDP Corporate Questionnaire Response 		
305-2	Energy indirect (Scope 2) GHG emissions			
305-3	Other indirect (Scope 3) GHG emissions			
305-4	GHG emissions intensity			
GRI 306: Waste 2016				
3-3 Management of the material topic				
		<ul style="list-style-type: none"> • Restaurant Brands for Good: Responsible Sourcing • Restaurant Brands for Good: Packaging & Recycling • Code of Business Ethics and Conduct for Vendors: Sustainability 	FB-RN-150a.1	(1) Total amount of waste, (2) percentage food waste, and (3) percentage diverted Discussion of strategies to reduce the environmental impact of packaging
			FB-FR-430a.4	
GRI 308: Supplier Environmental Assessment 2016				
3-3 Management of the material topic				
		<ul style="list-style-type: none"> • Restaurant Brands for Good: Responsible Sourcing • Restaurant Brands for Good: Animal Welfare • Restaurant Brands for Good: Forest Commitment • Restaurant Brands for Good: Beef • Restaurant Brands for Good: Coffee 	FB-RN-430a.1	Percentage of food purchased that (1) meets environmental and social sourcing standards and (2) is certified to third-party environmental and/or social standards Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare
			FB-RN-430a.3	

GRI 400: Social

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 401: Employment 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Restaurant Brands for Good: Talent Development • Code of Business Ethics and Conduct • Code of Business Ethics and Conduct for Vendors • Commitment to Our Team Members • Form 10-K: Human Capital (pg. 9) 		
401-1	New employee hires and employee turnover			
401-2	Benefits provided to full-time employees that are not provided to temporary or part-time employees			
GRI 403: Occupational Health and Safety 2018				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Code of Business Ethics and Conduct: A Safe and Secure Environment • Commitment to Our Team Members • Code of Business Ethics and Conduct for Vendors • Form 10-K: pgs. 9-10 		
GRI 404: Training and Education 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Restaurant Brands for Good: Talent Development • Commitment to Our Team Members • Form 10-K: pgs. 9-10 		
404-2	Programs for upgrading employee skills and transition assistance programs			
GRI 405: Diversity and Equal Opportunity 2016				
GRI 406: Non-Discrimination 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Restaurant Brands for Good: People & Communities • Code of Business Ethics and Conduct: Inclusion, Diversity and Respect (pgs. 2, 11), and A Safe and Secure Environment (pg. 27) • Commitment to Our Team Members • Code of Business Ethics and Conduct for Vendors: Working Conditions (pgs. 6-7) • Form 10-K: Human Capital (pg. 9) 		
405-1	Diversity of governance bodies and employees	<ul style="list-style-type: none"> • Proxy Statement 		

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 407: Freedom of Association and Collective Bargaining 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Restaurant Brands for Good: Ethics & Human Rights • Code of Business Ethics and Conduct: Human Rights (pg. 11) • Code of Business Ethics and Conduct for Vendors • Commitment to Our Team Members • Code of Business Ethics and Conduct for Vendors: Working Conditions (pgs. 6-7) • Restaurant Brands for Good: Responsible Sourcing 		
GRI 408: Child Labor 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Code of Business Ethics and Conduct for Vendors • Code of Business Ethics and Conduct: Human Rights (pg. 11) • Restaurant Brands for Good: Ethics & Human Rights • Modern Slavery Act Report: Please visit our policies and reports webpage to view our latest report. 	FB-RN-430a.3	Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare
408-1	Operations and suppliers at significant risk for incidents of child labor	<ul style="list-style-type: none"> • Modern Slavery Act Report: Please visit our policies and reports webpage to view our latest report. 		
GRI 409: Forced or Compulsory Labor 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Modern Slavery Act Report: Please visit our policies and reports webpage to view our latest report. • Restaurant Brands for Good: Ethics & Human Rights • Code of Business Ethics and Conduct for Vendors • Commitment to Our Team Members • Restaurant Brands for Good: Responsible Sourcing 	FB-RN-430a.3	Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare
409-1	Operations and suppliers at significant risk for incidents of forced or compulsory labor	<ul style="list-style-type: none"> • Modern Slavery Act Report: Please visit our policies and reports webpage to view our latest report. 		
GRI 413: Local Communities 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Restaurant Brands for Good: People & Communities • Restaurant Brands for Good: Supporting Communities 		
413-1	Operations with local community engagement, impact assessments and development programs			

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 414: Supplier Social Assessment 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Restaurant Brands for Good: Ethics & Human Rights • Code of Business Ethics and Conduct: Human Rights (pg. 11) • Code of Business Ethics and Conduct for Vendors • Commitment to Our Team Members • Restaurant Brands for Good: Responsible Sourcing 	FB-RN-430a.3	Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare
GRI 416: Customer Health and Safety 2016				
3-3	Management of the material topic	<ul style="list-style-type: none"> • Restaurant Brands for Good: Food • Restaurant Brands for Good: Food Safety • Restaurant Brands for Good: Improving Choice, Nutrition, & Transparency 	FB-RN-250a.1 FB-RN-250a.2 FB-RN-250a.3 FB-FR-260a.2	(1) Percentage of restaurants inspected by a food safety oversight body, (2) percentage receiving critical violations (1) Number of recalls issued and (2) total amount of food product recalled Number of confirmed foodborne disease outbreaks, percentage resulting in public health authority investigation Discussion of the process to identify and manage products and ingredients related to nutritional and health concerns among consumers

Disclosure Number	Disclosure Title	Response	SASB Code	SASB Metric
GRI 417: Marketing and Labelling 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Restaurant Brands for Good: Improving Choice, Nutrition, & Transparency • 2025 Restaurant Brands for Good Report, pg. 9 	FB-RN-260a.1	(1) Percentage of meal options consistent with national dietary guidelines and (2) revenue from these options
			FB-RN-260a.2	(1) Percentage of children's meal options consistent with national dietary guidelines for children and (2) revenue from these options
			FB-RN-260a.3	Percentage of advertising impressions (1) made on children and (2) made on children promoting products that meet dietary guidelines for children
			FB-FR-260a.2	Discussion of the process to identify and manage products and ingredients related to nutritional and health concerns among consumers
GRI 418: Customer Privacy 2016				
3-3 Management of the material topic		<ul style="list-style-type: none"> • Code of Business Ethics and Conduct: Business Record and Proprietary Information (pg. 15) • Privacy Policy Highlights 		



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