

## **The Greening of Jack**

As a good neighbor, Jack in the Box® is committed to enhancing the environmental health and vitality of the communities in which our guests, employees and franchisees work and live by pursuing business practices that promote sustainability and conservation.

Jack in the Box has several "green" initiatives in various stages of test and implementation at our restaurants, as well as at our corporate and regional offices. Following are examples of some of the company's sustainability and conservation efforts:

### **Water**

- At our corporate office and Innovation Center in San Diego, Jack in the Box installed smart irrigation controls and low-flow kitchen and plumbing fixtures, which could reduce water usage by up to a million gallons a year. In 2008, the company was recognized by San Diego Mayor Jerry Sanders for our commitment to and success in water conservation.
- Jack in the Box is incorporating several water-saving elements at our new restaurants, including low-flow faucets, auto-flushing toilets, waterless urinals and landscape irrigation controls.

### **Recycling**

- Since 2006, Jack in the Box has increased the amount of recycled materials in our paper product packaging. Currently, nearly half of paper products used at Jack in the Box restaurants contain recycled raw materials. The company is also taking steps to reduce the overall amount of virgin raw materials used in our product packaging, including food boxes, sandwich wraps and carry-out bags.
- In November 2007, Jack in the Box launched a waste-recycling program at our corporate office and Innovation Center. To date, the program has diverted more than 50 percent of the buildings' trash from local landfills.

- In 2008, Jack in the Box began hosting e-waste recycling events at our corporate office and Innovation Center to collect old and unwanted computer and electronic equipment. The company also replaced hundreds of chairs with ones that are 98-percent recyclable.

## **Energy**

- Jack in the Box has incorporated a variety of energy-saving initiatives into our restaurants, including switching to compact fluorescent light bulbs. Several other initiatives to control energy use and costs are in test, including:
  - Tankless water heaters — Instead of keeping water hot 24/7, which requires more energy, tankless water heaters heat water on demand only.
  - LED lighting in the dining rooms and on building exteriors.
  - Insulated windows — Dual-pane windows reduce the amount of energy needed to heat and cool restaurants. Window film reduces the amount of sunlight entering the restaurant, which helps maintain a comfortable temperature while minimizing energy usage.
  - Energy Management System (EMS) — This system controls and monitors several functions, including lighting, refrigeration, heating and cooling, to reduce energy use and increase efficiency.

## **Energy Efficient Cooking Equipment**

- At our corporate office and Innovation Center, Jack in the box implemented a number of measures that decreased electricity usage by more than 7 percent and natural gas usage by 95 percent, including:
  - Upgrading 85 cooling and heating units with more efficient models and installing a digital control system to operate the units more effectively.
  - Replacing 3,750 34-watt light bulbs with 25-watt bulbs and adding light-sensors to offices, conference rooms and restrooms. Jack in the Box also reprogrammed lights to operate only when the buildings are occupied.

- Installing energy savers to power down vending machines when the area around them is unoccupied.