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Chick-fil-A Receives Chain's First LEED Gold Certification at Ft. Worth Restaurant

Restaurant Success Story Drives LEED Development at Four More Restaurants Nationwide, Additional Commitment to Sustainability Initiatives

FORT WORTH, Texas (Feb. 17, 2012) – Nearly a year after opening its first restaurant built to the standards of the U.S Green Building Council's Leadership in Energy and Environmental Design (LEED®) certification program, Chick-fil-A® is proud to announce that its Montgomery Plaza location received LEED Gold certification. Chick-fil-A at Montgomery Plaza is the first LEED Gold-certified restaurant in Fort Worth. Based on the company's learning and success at Montgomery Plaza, the company has committed to build four more LEED designed restaurants in 2012.

Chick-fil-A Montgomery Plaza was built in conjunction with the company's expanding environmental stewardship initiative, which is aimed at minimizing the company's environmental footprint. The initiative places emphasis on four main areas of operation: cup recycling, energy and water efficiency in existing restaurants, sustainable new restaurant development, and sustainable supply chain.

As the chain's first sustainable restaurant, the Montgomery Plaza location serves as a living laboratory as the company evaluates a variety of environmental initiatives as part of its overall growth strategy. The restaurant includes a host of sustainable features:

- Water Usage – The restaurant utilizes low-flow fixtures in both the restrooms and the kitchen. An underground cistern (the size of a swimming pool) collects rainwater for landscape irrigation. As a result, Montgomery Plaza uses 40 percent less water when compared to a typical Chick-fil-A Restaurant.
- Energy Efficiency – The restaurant features skylights in the dining area and windows in the kitchen, as well as the installation of energy efficient appliances. As a result, Chick-fil-A at Montgomery Plaza uses 14 percent less energy than industry standards.
- Air Quality – Materials used in construction at Montgomery Plaza were specially selected because they do not emit harmful gasses. As a result, this restaurant has 30 percent more fresh air than a typical building.

- Diverting Waste – 20 percent of the building material budget for Chick-fil-A at Montgomery Plaza was spent on products with recycled content. In addition, more than 50 percent of construction waste was diverted from the landfill. All cardboard and foam cups used in the everyday operations of the restaurant are being recycled.

“Chick-fil-A is dedicated to demonstrating our commitment to the environment and the communities in which we operate,” said Senior Director of Environmental Stewardship Michael Garrison. “We have learned so much at our living laboratory at Montgomery Plaza. It truly has enabled us to explore and refine our environmental stewardship practices to the point where we can now implement them in many of our restaurants nationwide.”

Restaurant Operator Bruce Slone is extremely proud of the store’s eco-friendly features and has seen the benefits of the energy conservation measures put into place at the restaurant. “We are honored to receive LEED Gold certification and feel that it is reflective of our hard work to make a difference in our community through sustainable operations,” said Slone. “We look forward to continuing to play a part in Chick-fil-A’s commitment to environmental stewardship.”

Following the success of the Montgomery Plaza restaurant, Chick-fil-A will incorporate energy conservation measures and recycled materials into all new restaurant construction activities, and by the end of 2012, over half of the chain’s 1,600+ restaurants will receive energy and water retrofits. These enhancements are part of the company’s commitment to energy conservation and are expected to result in significant cost savings for each restaurant.

The company has already committed to building four LEED designed restaurants in 2012. The first of these will be in California, and is projected to open in summer 2012. Additionally, Chick-fil-A foam cups, which are made from polystyrene, are being recycled in 12 Chick-fil-A restaurants currently, with a goal of 100 restaurants participating by the end of 2012.

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About Chick-fil-A, Inc.

Atlanta-based Chick-fil-A, Inc. is the nation’s second-largest quick-service chicken restaurant chain (based on sales), with more than 1,600 restaurants in 39 states and Washington D.C. Credited with inventing the boneless breast of chicken sandwich and first introducing the chicken nugget concept, Chick-fil-A serves nutritious and freshly prepared food products in mall locations, stand-alone restaurants, drive-thru-only restaurants, Chick-fil-A Dwarf House® and Truett’s Grill® full-service restaurants, and through licensed outlets in college campuses, hospitals, airports, businesses and industrial sites. More information about Chick-fil-A is available on the chain’s websites, located at www.chick-fil-a.com/pressroom , or through Facebook at www.facebook.com/ChickfilA or Twitter at www.Twitter.com/ChickfilA.