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July 18, 2026

The health and safety of our guests is the highest priority for Flik Hospitality Group. We continue to closely monitor the ongoing Cyclospora outbreak, in coordination with Compass Group, and are following the guidance and recommendations issued by the U.S. Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC), and state public health authorities.

As of July 18, 2026, the CDC, FDA, and state health departments continue to investigate a significant increase in Cyclospora illnesses across the United States.

Current Information:

- More than 1,645 laboratory-confirmed cases of domestically acquired Cyclospora have been reported across 34 states since May 1, 2026. Public health officials indicate that additional reports remain under review.
- Federal and state investigators have linked a multistate outbreak associated with several Taco Bell restaurants to shredded iceberg lettuce supplied from central Mexico.
- In response, Taylor Farms has expanded its voluntary recall of certain shredded iceberg lettuce products distributed to multiple states, and food distributors have directed customers to remove affected products from inventory.

FLIK's Response:

Out of an abundance of caution, FLIK Hospitality Group has taken the following proactive measures:

- Removed all iceberg lettuce from our operations, shredded and whole, until further notice.
- We have completed a traceability review of the recalled products across our operations, and confirmed that no recalled product is currently in our facilities.
- We will continue to reinforce our comprehensive food safety programs, and will continue to adjust our practices as additional guidance becomes available.
- We will continue to reinforce associate training, sanitation practices, and enhanced fresh produce handling procedures.

Thank you for your continued trust and confidence in FLIK Hospitality Group. We remain committed to providing a safe, exceptional dining experience, serving our guests with the highest standards of food safety and quality.