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FIVE NEW "GREEN" SUBWAY® ECO-RESTAURANTS OPEN

14 Eco-Restaurants Now Opened, Many Others Incorporating "Eco" Elements

Milford, CT (August 30, 2011)— The SUBWAY® restaurant chain, an industry leader in providing healthier options for consumers, announced the opening of five new "Green" SUBWAY® Eco-Restaurants - with more on the way - each designed with environmentally friendly aspects to reduce energy, water, and waste consumption in cost effective ways.

"All of these new eco-restaurants reflect the brand's commitment to social responsibility and sustainability," said Marketing Director Elizabeth Stewart, who heads the SUBWAY® brand's corporate social responsibility efforts. "We have made a commitment to make our restaurants and operations more environmentally responsible. As the largest franchise chain in the U.S., we know we can make a real difference and are working towards that goal."

Going green is something franchisee Dr. Burhan Ghanayem takes very seriously. Burhan retired as an environmental health scientist, although his passion for conservation continues.

Burhan recently opened two Eco-Restaurants in Cary and Durham, North Carolina, with his brother Marwan. Both restaurants are recognized by the U.S. Green Building Council with Leadership in Energy and Environmental Design (LEED) certification.

"I have been a customer of Subway all my life," said Burhan, who owns a total of 10 SUBWAY® restaurants with his brother. "I love the food and the freshness. Compare our food to burgers and other fast food restaurants and ours is a lot healthier."

Along with the great Customer Service experience his restaurants provide for customers, Burhan says his Eco-Restaurants are educational as well, even down to the automatic shut off faucets in the bathrooms.

Burhan plans to continue building Eco SUBWAY® restaurants, with two new locations already on the horizon.

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“I actually learned so much from building my first two eco-restaurants that I want to make my next even greener,” Burham said. “I really care about the environment. If we can all chip in, we can really make a big difference.”

LEED is a third-party certification program for the design, construction, and operation of high performance green buildings. As part of their Eat Fresh, Live Green™ initiative, the SUBWAY® brand encourages franchisees to create Eco-Restaurants when possible. Many, who cannot rebuild their restaurants, are incorporating Green elements into their stores such as low flow faucets and toilets, energy saving appliances, motion sensor lights, recyclable trash cans, and more.

George Estep, franchisee of the newly opened Eco-Restaurant in Kokomo, Indiana, constructed a free standing drive-thru restaurant entirely from recycled material. Estep’s restaurant also includes a large monitor that displays real time energy usage of the restaurant, which has turned into a customer favorite.

Additionally, two newly renovated rest areas off the Merritt Parkway in North Haven, Connecticut, each includes a SUBWAY® Eco-Restaurant. Among their eco-elements, both operate off of a light harvesting system through solar panels, high efficiency air conditioning, and they even have environmentally friendly plants that do not require any water maintenance.

Among the many soon-to-open Eco-Restaurants is the SUBWAY® restaurant on the University of California Los Angeles campus, which is located in the newly renovated “Green” student center. The center will even feature a walkable rooftop terrace and garden.

Many more locations have incorporated sustainable elements, such as franchisee Stephen Maycock’s restaurant in Ephraim, Utah, which now includes solar panels to generate electricity.

SUBWAY® brand sustainability efforts do not end with Eco-Restaurants, Elizabeth Stewart said. They also include packaging solutions that are functional, operationally efficient, and cost effective. By reducing the amount of packaging, supply chain transportation is cut back, saving fuel costs and reducing mileage and emissions. These reductions are a result of changes such as recyclable cutlery and paper napkins made out of 100% recycled material. Other efforts include the shift from plastic menu panels to recyclable paper menus, and the new SUBWAY® cards which use 30% recycled plastic.

About SUBWAY® Restaurants

Headquartered in Milford, Connecticut, and with regional offices in Amsterdam, Beirut, Brisbane, Miami and Singapore, the SUBWAY® chain was co-founded by Fred DeLuca and Dr. Peter Buck in 1965. Their partnership, which continues today, marked the beginning of a remarkable journey - one that has made it possible for thousands of individuals to build and succeed in their own business.

In the 2010 Zagat® Fast Food Survey, the SUBWAY® brand was ranked "number one" by consumers in the "Most Popular," "Top Service" and "Healthy Options" categories for food brands with 5,000 or more locations.

For more information about the SUBWAY® chain, visit www.subway.com. Find us on Facebook: [Facebook.com/subway](https://www.facebook.com/subway). Follow us on Twitter: twitter.com/subwayfreshbuzz.

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