



WORLDWIDE HEALTHCARE FACILITY PROGRAM



**FRESH
SOLUTIONS
FOR YOUR
LOCATIONS
WITH THE
#1 FRANCHISE***



New SUBWAY Café Test Concept

The SUBWAY® chain offers

- ✓ Proven successful presence in high profile healthcare facilities
- ✓ 24-hour potential with hot menu items
- ✓ Flexible floor plans
- ✓ Simple operations, no frying or grease
- ✓ Trusted brand recognition
- ✓ Excellent customer service. SUBWAY® restaurant employees strive to exceed patients', visitors', and staff's expectations
- ✓ Dedicated headquarters personnel and support network



Simple operations and flexibility

A SUBWAY® restaurant is a simple operation with a versatile design, adaptable to most any space. Our design team can customize your floor plan to maximize space efficiency. The flexibility in hours of operations allows SUBWAY® restaurants to cater to the needs of your 2nd and 3rd shift personnel and visitors, in some cases even serving a fresh meal 24-hours a day.

Convenience for staff and visitors

Your staff and visitors enjoy the ease and convenience of having a familiar brand available as a quick and portable meal. The SUBWAY® franchise aims to provide individual attention and excellent customer service while the SUBWAY® team will exceed customers' expectations.

Quality of the made-to-order product

SUBWAY® sandwiches are made with fresh ingredients and freshly baked bread, emphasizing quality and healthy choices yet providing quick meals. Customer expectations are exceeded by customizing each sandwich to the individual's needs and taste.

Your patients, staff and visitors want

- ✓ Fresh, healthier choices to eat right
- ✓ Affordable, value-focused menu
- ✓ National branded food options
- ✓ A meal prepared just the way they want
- ✓ A quick, tasty and portable meal
- ✓ Attentive customer service



SUBWAY® restaurant food includes

- ✓ Breakfast foods, fresh subs, soups, salads and flatbread sandwiches made-to-order
- ✓ Flexible food options for multiple day-parts
- ✓ Gourmet breads, sauces and toppings
- ✓ Hot sandwiches and subs toasted to perfection
- ✓ National breakfast program and Seattle's Best Coffee



Did you know?

The SUBWAY® chain is a proud sponsor of the American Heart Association's Heart Walks and a member of the American Hospital Association



SUBWAY FRESH FIT™ Menu*

Caring about the health of customers shows with the SUBWAY FRESH FIT™ meal that is low in saturated fat and cholesterol, and is trans fat free.

Catering, breakfast and café menu options

Whether it's a staff meeting or a special event in your facility, a catering menu is available that can serve a group of any size with fast, fresh and great-tasting food. Delicious breakfast items are also offered on the SUBWAY® menu and upscale café beverages are options.

3 SUBWAY® franchise options

1. The hospital or medical facility can become a franchisee.
2. Lease or license space to one of the SUBWAY® chain's franchisees who will invest to build, equip and operate the restaurant. Your facility will receive rental income.
3. If you are currently working with a foodservice contractor, they may already be approved to become a SUBWAY® franchisee or the company will work with them to become one. They could also operate, manage or sub-contract space to a SUBWAY® franchisee.



How does the SUBWAY® chain benefit you?

✓ Experience

The SUBWAY® brand has been rated the #1 fast food chain for many years and is a proven leader in quick service restaurants.

✓ SUBWAY® is a perfect fit for a medical facility

It may provide a direct monthly income stream. It may provide more healthy options and extended hours of foodservice without the expense of adding FTEs. It may lead to higher satisfaction scores of staff, patients and visitors. Healthcare facilities and the SUBWAY® brand are a perfect match: fast, fresh, better tasting and good-for-you food options.

✓ Trusted brand promoting a healthier lifestyle

Menu choices of subs with 6 grams of fat or less, fresh salads, soup, healthier breakfast items and flatbread sandwiches can fit right in with your hospital's wellness program.

✓ SUBWAY® network of franchisees

Well trained and dedicated franchise owners who put customer satisfaction at the forefront of all that they do is a priority for the SUBWAY® chain. All owners undergo an intensive and thorough training program to equip them with the skills needed to run a SUBWAY® restaurant and serve the customer.

✓ Portability

Your staff can have a healthy meal choice that is truly portable. Patients and visitors will also benefit from the nutritious food offerings.

✓ Safety and strong operations

The operation of the SUBWAY® restaurant involves no frying, cooking or grilling. The SUBWAY® chain has a strict policy for cleanliness, food safety, food quality, and has the highest standards in the quick serve restaurant industry.



What medical facilities say about SUBWAY® Restaurants

“ We thought a branded concept would assist our opportunity to increase revenue. When it first opened, the hospital realized a 50 percent increase in revenue over what it was achieving with the previous arrangement. ”

Paul Donnelly
Director of Food and Nutrition
St. Agnes Hospital, Baltimore, MD

“ We chose to bring SUBWAY® in because of their reputation for healthy eating. It also serves as an alternative for our catering program for onsite meetings and seminars. SUBWAY® has more than exceeded our financial expectations without compromising revenue from other retail sources. ”

Thomas Thaman
Foodservice Director
Wishard Health Services, Indianapolis, IN

“ Having the SUBWAY® within the hospital provides our employees, doctors and visitors the opportunity to ‘eat fresh’ without the need to leave the hospital. SUBWAY® has been a great partner and their operating model was a natural fit for our hospital-based food service team. This dining amenity has helped us improve our overall patient satisfaction scores. ”

Juan M. Fresquez, Jr.
Associate Administrator
Houston Northwest Medical Center, Texas

“ We are thrilled to have SUBWAY® join us ... they offer staff and families a great fresh and healthy product. ”

Tracy Maccarone, RD
Director, Nutrition and Food Services
The Hospital for Sick Children in Toronto, Canada

Contact Joanne Kilgore
1.800.888.4848x1729 or 1.203.877.4281x1729
E-mail: Kilgore_J@subway.com
Or Visit www.subway.com