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David Theno, Ph.D. Appointed to National Advisory Committee on Microbiological Criteria for Foods

SAN DIEGO - David Theno, Ph.D., corporate vice president of technical services at Jack in the Box Inc., has been appointed to the National Advisory Committee on Microbiological Criteria for Foods (NACMCF). Theno, along with 29 other NACMCF committee members, will provide scientific advice on public health issues relative to the safety and wholesomeness of the United States food supply. The committee serves the U.S. Departments of Agriculture, Health and Human Services, Commerce and Defense.

Theno, who joined Jack in the Box in 1993, is responsible for the quick-serve chain's product safety and regulatory compliance, as well as operational and guest support services.

Under Theno's leadership, Jack in the Box Inc. implemented the fast-food industry's first comprehensive food-safety system, patterned after a NASA program intended to prevent astronauts in space from becoming ill.

Theno's food-safety initiatives at Jack in the Box have been recognized by several industry and government agencies, including the Food and Drug Branch of the California Department of Health Services, which honored the company with its inaugural award for "outstanding leadership in food safety." Theno was also named Nation's Restaurant News' 2000 Innovator of the Year award for his contributions to foodservice safety procedures.

Founded in 1951, Jack in the Box is the nation's first major drive-thru hamburger chain. With systemwide sales of nearly \$2 billion, the San Diego-based company operates or franchises more than 1,660 quick-service restaurants in 15 states and has more than 40,000 employees.