



News Release

Date: July 10th, 2020

Due to an increase in confirmed COVID-19 cases at our Torrance, CA bread manufacturing facility, we have decided to temporarily close this location as of today (July 10th) to ensure the safety of our employees. During the closure, all employees will be tested for COVID-19. Those testing negative will return to work when the facility reopens in mid-July, while those testing positive will be asked to quarantine. Employees who are quarantined will be fully compensated.

While the relative numbers of cases in the facility are low, and predominately appear to be contracted outside of the manufacturing environment, and with every individual currently identified as having COVID-19 or having contact with someone with COVID-19 being quarantined already, we believe this temporary closure is the best way to protect our employees and maintain our high safety standards.

When the facility re-opens, we will continue to maintain our safety procedures, with standards going above and beyond recommendations of local, state and national authorities as well as public health officials, including temperature screening, requiring of masks to be worn, the use of size-increased common-space areas (to allow for better social distancing), placement of protective barriers between employees where appropriate, and continuous cleaning of surfaces with EPA approved cleaner known to kill COVID-19. These procedures have limited in-facility spread, and we are grateful to our employees for doing such a good job following them.

Despite this temporary closure, we are confident that we will be able to meet consumer demand for our product and supply our retailers without interruption.

In addition to the actions taken at our manufacturing facility, we have also decided to close one of our Torrance, CA restaurants (located at 2808 W. Sepulveda Blvd.) for one day in order to execute additional deep cleaning, due to a single case reported in that restaurant. We are sanitizing the entire facility today, quarantining the affected employee and those they came into contact with, and plan to re-open the restaurant tomorrow, July 11th once it is safe to do so.

As we have shared throughout this pandemic, we are deeply grateful to our employees who are helping ensure our facilities are kept safe, as well as capable of producing essential food products the country needs.

Mahalo,

Mark Taira - CEO
John Linehan - President
& The King's Hawaiian Leadership Team

Questions can be directed to PublicRelations@KingsHawaiian.com

About KING'S HAWAIIAN

Founded almost 70 years ago in Hilo, Hawaii, by Robert R. Taira, KING'S HAWAIIAN is a family-owned business that for three generations has been dedicated to providing irresistible, original recipe Hawaiian foods made with Aloha Spirit. A priority for the company is sharing the Hawaiian Way – a uniquely Hawaiian approach to hospitality based on graciousness, generosity, and a commitment to making everyone feel a part of the KING'S HAWAIIAN 'ohana' (extended family). KING'S HAWAIIAN makes soft and fluffy rolls, buns, and bread for any occasion, along with other great Hawaiian foods including barbecue sauce. The company operates baking facilities in Torrance, California, and Oakwood, Georgia, as well as two restaurants in Torrance and Gardena, CA. For more information visit the company's website at www.KingsHawaiian.com, "Like" KING'S HAWAIIAN on Facebook and Follow KING'S HAWAIIAN on Instagram & Twitter.