

Consumer Advisory Requirements:

The consumer advisory is meant to remind and disclose to consumers, especially susceptible populations (i.e. elderly, children, pregnant mothers, immunocompromised), about the increased risk of food borne illness from eating raw or undercooked animal foods.

When a Consumer Advisory is Required:

If an animal food such as eggs, beef, fish, lamb, milk, poultry, or shellfish is raw, undercooked, or not otherwise processed to eliminate pathogens, and is offered in a ready-to-eat form.

Examples of Risky Foods:

Raw or undercooked eggs (Sunny-side up or over easy eggs, Caesar dressing, custards, Hollandaise sauce, etc.)

Raw or rare meat (hamburgers, jacquard/pinned meats, flavor injected meats, steak tartar etc.)

Raw or undercooked seafood (sushi, ceviche, clams, oysters, etc.)

These types of risky foods need to be fully described in the menu selection. An asterisk referring to a footnote containing further information must be used. For example, you can list Caesar Salad:

- A. Caesar Salad (prepared with raw egg); or
- B. Caesar Salad (contains raw or undercooked food products)

In addition, if you serve raw or undercooked products you must **REMIND** your customers that they are consuming a food that was prepared at a temperature less than the code requires and **DISCLOSE** the inherent risk in consuming that food:

- A. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness; or
- B. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

The statement shall be written and displayed on brochures, deli cases, menus, stickers, tabletents, placards, or other effective written means. The intent is to have the advisory conveniently displayed for consumer awareness at the point of order.