

CONSUMER ADVISORY

REQUIREMENTS FOR CONSUMER ADVISORY

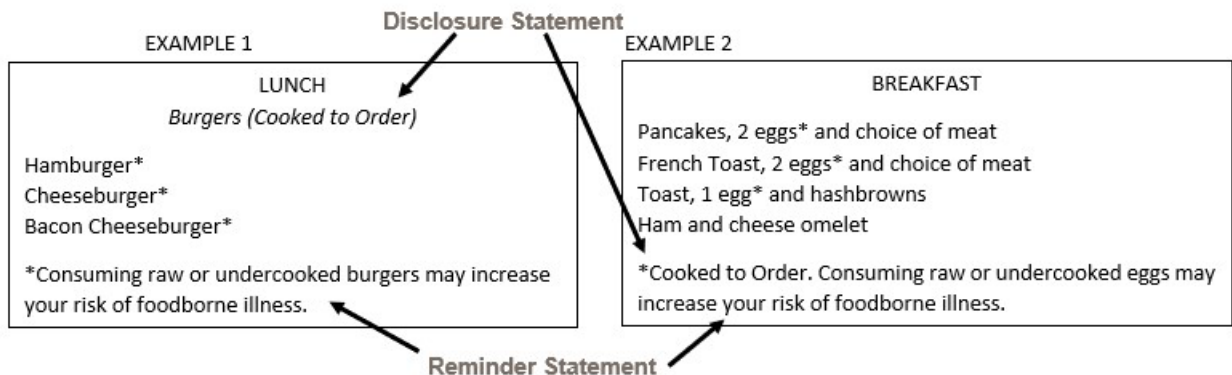
If an animal-derived food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked or without being processed to eliminate pathogens, the permit holder is required to inform consumers of the increased risk of consuming these foods by way of a **disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means.**

Disclosure shall include:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw egg Caesar salad," and "hamburgers (can be cooked to order)"; or
- (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states:

- (1) Regarding the safety of these items, written information is available upon request;
- (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or
- (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



*Establishments serving a **HIGHLY SUSCEPTIBLE POPULATION** may not serve any foods raw.

Exemptions:

A raw or undercooked whole muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:

- (1) The food establishment serves a population that is not a highly susceptible population
- (2) The steak is labeled to indicate that it meets the definition of "whole muscle intact beef", the steak is cooked on both the top and bottom to a surface temperature of 145°F or above and a cooked color change is achieved on all external surfaces.