

CONSUMER ADVISORY FOR RAW OR UNDERCOOKED MEATS, EGGS, AQUATIC FOODS AND UNPASTURIZED JUICES

When raw or undercooked meats, eggs, aquatic foods or unpasteurized juices are offered for sale as ready-to-eat, a **Consumer Advisory** must be posted informing consumers that these foods pose a health risk because they are not processed to eliminate pathogens.

WHAT FOODS ARE INVOLVED?

Food establishments must post a consumer advisory if they serve:

- Raw or undercooked foods of animal origin
- Unpasteurized fruit and vegetable juices packaged in the food establishment

FOR EXAMPLE:

- Beef Tartar
- Caesar salad dressing may contain raw eggs
- Chocolate mousse may contain raw eggs
- Eggs Benedict may contain undercooked eggs
- Hollandaise sauce may contain raw egg
- Homemade eggnog and ice cream may contain raw eggs
- Fresh-squeezed unpasteurized juices
- Meringue may contain undercooked egg whites
- Raw oysters
- Sushi

Please note: Food offered raw or undercooked cannot be offered from a children's menu or children's section of any menu.

A Consumer Advisory consists of two parts: **DISCLOSURE** and **REMINDER**.

Disclosure

Food establishments must identify unpasteurized juices packaged in the food establishment or foods of animal origin that are served raw or undercooked, even if they are made to order. Identification must be on a menu, table tent, placard, or other printed means.

Disclosure is satisfied when:

1. Items are described:
 - Oysters on the half shell (raw oysters)
 - Raw-egg Caesar salad
 - Our steaks are cooked to order; or
2. A footnote is used that states that the items:
 - Are served raw or undercooked, or
 - Contain (or may contain) raw or undercooked ingredients



KITSAP PUBLIC
HEALTH DISTRICT

345 6th Street
Suite 300
Bremerton, WA 98337

360-337-5235 t.
360-337-5291 f.

kitsappublichealth.org

REMINDER

In addition to disclosing which foods are served raw or undercooked, food establishments must also remind consumers of the health risk associated with eating these foods. The reminder statement must be in the same location as the disclosure, where customers can easily find it (preferably on the page where the first undercooked item appears).

Food establishments may choose to use a separate consumer advisory document as a reminder. If a food establishment chooses this option, the food establishment must:

- Refer to the document on the menu, **or**
- Make the document readily accessible to consumers prior to ordering. *Readily accessible* means the consumer can get it without having to ask for it. In this case, the reminder statement is not required to be on the menu.

MENU EXAMPLES:

<p><i>MENU</i></p> <p>Hamburgers* Jr. Burger, Bacon Cheeseburger, Deluxe Burger, Cheeseburger</p> <p>*Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.</p>	<p><i>MENU</i></p> <p>Garden Salad, Chef's Salad Caesar Salad (contains raw eggs)</p> <p>NOTICE: Consuming raw or Undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of foodborne illness.</p>	<p><i>MENU</i></p> <p>Sirloin Steak NewYork Steak Filet Mignon Prime Rib</p> <p>Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.</p>
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Sample Language for Disclosures and Reminders:

1. "Oysters on the half-shell are raw. Consuming raw oysters may increase your risk of foodborne illness."
2. "Hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
3. "Our Caesar salad dressing is made with raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness."
4. "Meats or eggs that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions."
5. "Consuming unpasteurized fruit or vegetable juices may increase your risk of foodborne illness."

Readability Requirements:

Consumer advisory text must be readable and be in the same language used for the menu items. Text size for statements on hand-held menus or table tents should be visually equivalent to at least 11 point. For placards, statements need to be as easily read as menu items on the placard and must be readable from the point at which consumers would normally stand.