

# Skagit County Public Health Environmental Health Food & Living Environment Guidance for Industry – Consumer Advisory

A *consumer advisory* tells your customers that:

- 1. Certain foods on your menu may be raw or undercooked, and
- 2. They are increasing their risk of getting sick by eating those foods raw or undercooked.

Food establishments must post a consumer advisory if they serve raw or undercooked foods of animal origin, or unpasteurized (raw) fruit and vegetable juices.

A consumer advisory has two parts: **DISCLOSURE** and **REMINDER**.

## **DISCLOSURE**

The DISCLOSURE identifies raw or undercooked foods of animal origin (meat, poultry, fish, and shellfish) or raw juices. It must be at the point where the consumer orders. You may put the DISCLOSURE on a MENU, table tent, placard, or another written form.

DISCLOSURE is satisfied when:

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- 1. You explain the cooking status in the menu description:
  - "Oysters on the half-shell (raw oysters)"
  - "Raw-egg Caesar salad"
  - "Our steaks are cooked to order"; or
- 2. You put an asterisk (or other mark) next to the menu item **clearly linked** to a footnote which states that the items:
  - Are served raw or undercooked, or
  - Contain (or may contain) raw or undercooked ingredients

## **REMINDER**

The REMINDER statement reminds consumers there is a health risk associated with eating these foods. You must put the REMINDER statement in the same location as the DISCLOSURE and where customers can easily find it.

You can also use a separate consumer advisory document as a REMINDER. For this option, you must:

- Refer to the document on the MENU with the DISCLOSURE, or
- Place the document somewhere consumers can review it before ordering and without having to ask for it, and
- Review the document design with your inspector to make sure it meets requirements

## **SPECIAL CONSIDERATIONS**

- You may not serve raw or undercooked hamburger on a children's menu or to a highly susceptible population.
- You may not use a consumer advisory in place of using pasteurized or cooked eggs in certain foods containing 4 or more whole or partial eggs, such as hollandaise sauce.
- You must include the REMINDER and DISCLOSURE on online ordering systems and takeout menus.

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# **Menu Examples:**

# MENU Hamburgers\*

Bacon Cheeseburger Jr. Burger
Deluxe Burger Cheeseburger

\* Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

## **MENU**

Garden Salad Chef's Salad

Caesar Salad (contains raw eggs)

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# MENU Bev<u>erages</u>

Soda Pop (Sm, Med, Lg) Milkshakes (Chocolate or Strawberry) Strawberry Fruit Smoothie

Apple Cider\*

(SQUEEZED ON-SITE EVERY 3 DAYS)

\*Notice: Unpasteurized juice may increase the risk of foodborne disease to people with certain medical conditions

#### SAMPLE LANGUAGE FOR DISCLOSURES AND REMINDERS:

- "Oysters on the half-shell are raw. Consuming raw oysters may increase your risk of foodborne illness."
- "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 if you have certain medical conditions."
- 6. "Regarding the safety of our eggs and hamburgers that are cooked to order, written information is available upon request."

## **READABILITY REQUIREMENTS:**

Consumer advisory text must be readable and be in the same language(s) 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 font. 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.

## **RESOURCES**

- Washington Administrative Code (WAC) 246-215-03620: Consumer Advisory
- WA State Food Worker Manual (available in 13 languages): <a href="https://doh.wa.gov/community-and-environment/food/food-worker-and-industry/food-worker-manual">https://doh.wa.gov/community-and-environment/food/food-worker-and-industry/food-worker-manual</a>
- FDA Intact Steak Decision-Tree: https://www.fda.gov/media/163808/download