

Inspection Report Item 25: Consumer Advisory

FDA Food Code References: 3-603.11

If an animal food is served or sold raw or undercooked, then consumers need to be informed of the increased risk of consuming these foods.

The food code requires a disclosure and reminder statement be presented to the consumer using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

Disclosure on the menu item includes:

- (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 linking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

A footnote that states one of the following disclosures should appear on the menu with an asterisk (*):

- (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

A raw undercooked whole muscle, intact beefsteak may be served or offered for sale if the food establishment does not serve a highly susceptible population and the steak meets the definition of “whole muscle intact beef” as specified in the food code. The steak must be cooked on both the top and bottom to a surface temperature of 63°C (145°F) or above and a cooked color change is achieved on all external surfaces.