

Consumer Advisory

Raw or undercooked animal foods, that have not been thoroughly cooked, can pose a risk to the consumer and cause a foodborne illness. To properly communicate that risk, food establishments must provide notification to alert the customer of that increased risk. Examples of foods that are typically made with raw or undercooked animal foods that would require notification are:

- Shellfish served raw on the half shell
- Sushi made with raw fish
- Hamburgers that are served rare or medium-rare
- Over easy or sunny-side up eggs
- Dressings or sauces such as hollandaise or caesar
- Any food that has an ingredient that is raw or undercooked

The Consumer Advisory must include two components:

1. Disclosure Statement – informs the customer of the particular food being served as raw or undercooked or contains an ingredient that is raw or undercooked; *and*
2. Reminder Statement – informs the customer that there is an increased risk of a foodborne illness when consuming raw or undercooked foods.

The disclosure may be on the menu, deli case/table tent, placard, brochures or other effective written methods. Due to the severe risk of illness, death or injury, highly susceptible populations cannot be served raw or undercooked animals foods. Highly susceptible populations consist of immunocompromised, older adults and preschool age children. Children's menus cannot offer undercooked comminuted meats (i.e. ground fish, burgers).

Examples of Consumer Advisories

1. Describe the raw foods with a reminder statement directly below:
Oysters on the half-shell (raw oysters)*
*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
2. Asterisk the food items that apply to a footnote located on the menu:
2 eggs*, toast, coffee
Cheeseburger* and French fries
Ribeye steak*, choice of potato and salad
*Eggs ordered over-easy, poached, sunny side up, or soft-boiled and hamburgers or steaks that are ordered rare or medium rare may be undercooked. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.