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## CONSUMER ADVISORY

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### Introduction



The California Retail Food Code (CalCode) Section 114093 requires a “**Consumer Advisory**” for animal foods, including beef, eggs, fish, lamb, milk, pork, poultry, or shellfish served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food. A retail food facility permit holder shall inform consumers of the significantly increased risk of consuming such foods.

CalCode requires the permit holder to provide a “**Consumer Advisory**” using a **DISCLOSURE *and* a REMINDER**.

1. A **DISCLOSURE** is a clearly written statement that includes either:
  - a. A description of the animal-derived foods, such as “oysters on the half shell (raw oysters)”, “raw-egg Caesar salad” and “hamburger (can be cooked to order).” or
  - b. Animal derived foods marked by an asterisk (\*) directing to a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.
2. A **REMINDER** is a written statement that identifies the animal-derived foods by an asterisk that marks a footnote that includes either of the following disclosure statements:
  - a. Written information regarding the safety of these food items is available upon request.
  - b. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Disclosure and reminder statements must be provided using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

**NOTE: Licensed Health Care Facilities may not serve raw or undercooked foods of animal origin.**

### Examples of Foods Requiring a Consumer Advisory

- House-made Caesar salad dressing
- Hollandaise sauce, Béarnaise sauce
- House-made mayonnaise and aioli
- Sushi
- Desserts containing raw eggs, such as Tiramisu
- Beverages containing raw eggs such as eggnog
- Seared ahi tuna

**Alternative to  
Consumer  
Advisory**

Cook all foods to required cooking temperatures:

- Raw shell eggs 145°F or use pasteurized eggs
  - Pooled eggs 155°F
  - Seafood 145°F
  - Pork 145°F
  - Ground meats 155°F
  - Poultry, ground poultry 165°F
  - Stuffed fish, stuffed meat, stuffed poultry and stuffed pasta 165°F
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**Example of  
Menu**

**Bistro Menu**

**Appetizers**  
Salsa and Chips  
Oysters on the half shell<sup>1, 2</sup>  
Cheese Sticks

**Salads**  
House Salad  
Cobb Salad  
Caesar Salad<sup>1, 2</sup>

**Sandwiches**  
Hamburger (served cooked to order<sup>2</sup>)  
Chicken Club  
Rueben

**Dinners**  
Seared Ahi Tuna Steak<sup>1, 2</sup>  
Baked Chicken

**Beverages:**  
Sodas, Ice Tea, Coffee

<sup>1</sup>Served raw or undercooked or contain raw or undercooked ingredients.  
<sup>2</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness

**Questions**

For more information, please contact the Environmental Management Department at (916) 875-8440.

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