

Food Code References:
18 AAC 31.060 (f)

Definitions:

Disclosure

Telling your customers in writing foods that are raw or undercooked, can be ordered raw or undercooked, or contain raw or undercooked

Reminder

A written statement about the health risk of consuming raw or undercooked animal foods.

Menu

Whatever the consumers read (table tent, placard, chalk board, or other written means) to make order selections.

Consumer Advisory

“Informing your customers about the risk of consuming raw or undercooked animal foods”

A **consumer advisory** is a publicly posted written notice which informs consumers that food of animal origin, such as beef, eggs, lamb, milk, pork, or shellfish that are served raw or undercooked pose a health risk because the foods are not processed to eliminate pathogens.

A consumer advisory has two parts: DISCLOSURE and REMINDER.

DISCLOSURE

Food establishments must identify in writing foods of animal origin that are served raw or undercooked, even if they are made to order. Identification must be at the point where the food is selected by the consumer and may be on a MENU, table tent, placard, or other printed means.

This can be done in two ways:

1. In the description of the food item on the menu, such as
 - “oysters on the half-shell (raw oysters)”
 - “raw-egg Caesar salad”
 - “hamburgers (can be cooked to order)”

OR

2. Placing an asterisk by the name of the food and using a footnote that states that the items:
 - are served raw or undercooked, or
 - contain (or may contain) raw or undercooked ingredients

REMINDER

Food establishments must also **remind** consumers of the health risk associated with eating these foods.

This can be done by using an asterisk by the description or identification of the animal-derived food to a footnote that states one of the following:

“Regarding the safety of these foods, written information is available upon request”

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

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Food establishments may choose to use a separate consumer advisory document as a REMINDER. If a separate document is used it must meet the following:

- 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 asking for it.

