COLORADO FOOD CODE CONSUMER ADVISORY REQUIREMENTS



3-8 CONSUMER ADVISORY (Section Effective July 1, 2013)

*3-801 Consumption of Animal Foods That Are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

- A. Except as specified in 3-502(C) and Subparagraph 3-502(K)(1) and in 3-702(A)-(D), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is 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, the licensee shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.
- B. Disclosure shall include:
 - 1. A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "undercooked eggs," and "hamburgers (can be cooked to order);" or
 - Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. (ex. unpasteurized eggs used in Caesar salad dressing or homemade mayonnaise)
- C. The required reminder shall include *asterisking* any animal-derived foods requiring disclosure that will be served "undercooked." Even if a customer requests the food be prepared "undercooked."

MUST HAVE:

1. "These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients."

PLUS, one of the statements below:

- 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".

These statements MUST be conspicuous on the menu, or in the event of quick-service on the orderboard in public view (also take-out menu)

OR, it can be on a "table tent" if it is CONSPICUOUS (don't hide it)