



---

## CONSUMER ADVISORY

---

### 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 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. Identification of the 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

- Dressings or sauces such as Hollandaise or Caesar made with raw eggs
- Mayonnaise or aioli made with raw eggs
- Soft cooked eggs (example: over easy, sunny side up, poached)
- Desserts containing raw eggs (example: tiramisu, custards, eggnog)
- Raw or undercooked seafood (example: sushi, oysters, ceviche, roe, gravlax)
- Carpaccio, steak tartare

**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

**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**  
New York Strip Steak (served cooked to order<sup>2</sup>)  
Seared Ahi Tuna Steak<sup>1, 2</sup>  
Baked Chicken

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

1. Served raw or undercooked, or contain raw or undercooked ingredients  
2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**Questions**

For more information, please contact the Department of Environmental Health  
(408) 918-3400 or visit [www.EHinfo.org/CPD](http://www.EHinfo.org/CPD)