

Memo

To: Ledge Light Health District Foodservice Establishments
From: Stephen Mansfield, Deputy Director
Re: Consumer Advisory Requirement
Date: January 14, 2013

Ledge Light inspectors have noted that a number of foodservice establishments have not been in compliance with the **Consumer Advisory Requirement** of the Connecticut Public Health Code.

The purpose of the **Consumer Advisory Requirement** is to make sure your customers know about the risks associated with eating raw animal foods (raw eggs, raw fish, raw meat, etc.) or undercooked animal foods (lightly cooked fish, rare meat, soft cooked egg, etc).

The **Consumer Advisory Requirement** is met when both a **Disclosure** and **Reminder** are provided.

The **Disclosure** requirement is met when there is a clear identification of animal foods that are sold raw or undercooked.

Examples: If your establishment serves uncooked oysters, then those items must be clearly marked on the menu as being raw. If you serve “rare” hamburgers, then those items must be clearly marked as undercooked.

The **Reminder** requirement is met when the statement “thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness” is displayed on posters, brochures, menu advisories, label statements, table tents, placards, or other written means available at the food service establishment.

If you have any questions regarding this requirement, please do not hesitate to call me directly at 860-867-7972, ext. 307

Please refer to section 3(K)(1) of The Connecticut Department of Public Health Compliance Guide for additional details regarding this requirement. This document is available at:

http://www.llhd.org/assets/Files/compliance_guide_modified_12-14-07.pdf