



Needham Public Health Department

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Menu Statements:

1. Consumer Advisory Requirements

Applicability: The consumer advisory is intended to apply to all food establishments where ready-to-eat (RTE) raw or undercooked animal foods or RTE foods containing raw or undercooked animal foods are sold or served to the public. The goal of the reminder is to inform the consumer of the risks of eating raw or undercooked foods. Statements can be on the menu, a placard, a table tent, a brochure, pamphlet, or by other written means.

Text size: Text size for hand held menus or table tents should be equivalent to 11 point font (this line is written in 11 point font).

Disclosure: Disclose what items may be undercooked

- i) Use leading statements (raw, rare, "cooked to order") OR
- ii) Asterisk (*) the foods in question (New York Strip Steak*) AND
- iii) Adjust menu to reflect the above OR in the absence of a menu, provide in written format to consumer

Examples:

- i) "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
- ii) * "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."
- iii) When using a pamphlet as a reminder: * "Regarding the safety of these items, written information is available upon request."

2. Food Allergy Advisory Requirements

- a) An allergen poster is required to be displayed conspicuously for employees. The allergen poster reminds employees of the eight major food allergens and describes what to do in the case of a suspected allergic reaction. The allergen poster was created by Food Allergy Research and Education (FARE) and is available here: <https://www.foodallergy.org/file/restaurant-poster-lowres-faan.pdf>
- b) Restaurants are also required to put the following statement on their menu: **"Before placing your order, please inform your server if a person in your party has a food allergy."**
- c) Food establishments must have at least one certified food protection manager (this usually means a supervisor (ServSafe or similarly trained) who is certified as having viewed a specific food allergen awareness video supplied by the state/FAAN. The certification costs \$10 and is valid for five years.

The law applies to "all food establishments in Massachusetts that cook, prepare, or serve food intended for immediate consumption either on or off the premises." If you are interested in more about the law, you can find information on the Massachusetts' Department of Public Health website. The legislation is identified as 105 CMR 590.009(H).