



County of Santa Cruz

HEALTH SERVICES AGENCY

701 OCEAN STREET, ROOM 312, SANTA CRUZ, CA 95060-4073

(831) 454-2022 FAX: (831) 454-3128 TDD: 711

www.scceh.com

ENVIRONMENTAL HEALTH

CONSUMER ADVISORY Foods Containing Raw Animal Products

Effective January 2017, California Retail Food Code (Cal Code) section 114093 requires a “**Consumer Advisory**” for foods containing animal products, 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 significant increase in risk of consuming such foods.

Cal Code requires that permit holders offering such foods provide a “**Consumer Advisory**” using a **DISCLOSURE** and a **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) Animal derived foods marked by 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 cannot serve raw or undercooked foods of animal origin.

Examples of foods requiring a Consumer Advisory

- In-house made salad dressings containing raw eggs
 - Caesar salad dressing, Hollandaise sauce, Béarnaise sauce, Mayonnaise, Aioli
- Desserts containing raw eggs
 - Tiramisu, Mousse
- Drinks containing raw eggs
 - Egg nog
- Other
 - Sushi, Ceviche, Seared ahi tuna

MENU

Appetizers

Fried Calamari
Fried Cheese Sticks
Oysters on the Half Shell *

Salads

Spring Mix
Caesar Salad*

Dinner

New York Strip Steak (served cooked to order*)
Seared Ahi Tuna Steak *
Chicken Parmigiana

Dessert

Blueberry Cheesecake Mousse*
Chocolate Lava Cake
Carmel Tiramisu*

Beverages

Soda, Ice Tea, Coffee

*Served raw or undercooked or contains raw or undercooked ingredients

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



The following does not require a Consumer Advisory

Cooking potentially hazardous foods to the required temperature

- 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

For more information please contact the Santa Cruz County Division of Environmental Health at (831) 454-2022 or visit our web site at scceh.com