







## \*Recent Laws\*



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## Consumer Advisory

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.

The "**Consumer Advisory**" shall include a **DISCLOSURE** *and a* **REMINDER**

- I. 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 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.

## Food Allergens



California Retail Food Code (CalCode) section 113947 requires the person in charge shall comply with both of the following:

(1) **Have adequate knowledge of major food allergens**, foods identified as major food allergens, and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.

(2) **Educate the employees at the food facility** regarding the information described in paragraph (1), which the person in charge may elect to accomplish by, among other methods, using a poster or job aid to which the employee can refer.

CalCode section 113820.5 defines "major food allergens" as:

- Milk
- Eggs
- Fish, including, but not limited to, bass, flounder, and cod
- Crustacean shellfish, including, but not limited to, crab, lobster, and shrimp
- Tree nuts, including, but not limited to, almonds, pecans, and walnuts
- Wheat
- Peanuts
- Soybeans
- A food ingredient that contains protein derived from any of the above listed foods