Consumer Advisory

Regulation 6 CCR 1010-2: Retail Food Establishments

If raw, animal-derived food is not fully cooked, it can contain bacteria that could get a consumer sick. Therefore, a consumer advisory is needed to inform the consumer of this risk. There are three parts to a consumer advisory:

* Asterisks

All raw or undercooked items must be identified through an asterisk after the name on the menu. Example: "Hamburger *" The asterisk informs the consumer that additional information about the preparation of the food can be found in a footnote.

Disclosure

A disclosure communicates to the consumer that the identified food is either always raw or has the option to be raw or undercooked depending upon how it is ordered. Examples include "hamburgers (cooked the way you want)" and "these items are cooked to customer specifications and can be ordered undercooked" and can be in the food description or the footnote.

Reminder

Reminder statements inform consumers that eating undercooked or raw animal food is risky. These statements must be in a footnote and contain "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

For more information, contact your local health department or visit these other sources:

https://cdphe.colorado.gov/retail-food/retail-food-resources

Issued: 11/5/21
Examples:

**Appetizer**
- Oysters * $
- Jalapeno Poppers $
- Seared Ahi * $

**Dessert**
- Creme Brulee $
- Tiramisu * $

**Turf**
- Filet Mignon * $
- New York Strip * $
- Prime Rib * $
- Chicken $
- Pork Chop $

**Surf**
- Grilled Salmon * $
- Lobster Tail $
- Coconut Shrimp $

**Sides**
- Vegetables $
- Mashed Potatoes $
- Caesar Salad * $

* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

* Burgers and eggs are cooked to order. Consuming raw or undercooked eggs and meat may increase your risk of foodborne illness.