**Consumer Advisory**

- As of July 1, 2018, the City of Chicago updated the Food Code Rules to the national standard of science-based best practices.
- The new rules require two parts to the “Consumer Advisory” a “disclosure” and “reminder” when animal food items are provided raw or undercooked.
- “**Consumer Advisory**” requires the food establishment operator to inform patrons of the significantly increased risk of consuming such foods by providing a “disclosure” and “reminder” by using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means that comply with section 3-603.11 of the Food Code Rules.
- "**Disclosure**" is a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.
- "**Reminder**" is a written statement, that informs patrons of the health risk of consuming animal foods raw or undercooked.

**Disclosure**

The written statement must include one of the following:

- A description of the animal-derived FOODS, such as “oysters on the half shell (raw oysters),” “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order)”; or
- Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.
- Examples of disclosure by description:
  - Raw Oysters on the half-shell
  - Prime Rib (Cooked to Order)
  - Hamburger (Cooked to Order)
  - Hollandaise Sauce (Made with Raw Egg)

**Examples of disclosure by asterisk with footnote:**

<table>
<thead>
<tr>
<th>Food item</th>
<th>Footnote</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oysters on the half Shell*</td>
<td>*Oysters are served raw.</td>
</tr>
<tr>
<td>Prime Rib*</td>
<td>*Prime Rib is cooked to order.</td>
</tr>
<tr>
<td>Hamburger*</td>
<td>*Hamburger is cooked to order.</td>
</tr>
<tr>
<td>Hollandaise Sauce*</td>
<td>*The hollandaise is made with raw egg.</td>
</tr>
</tbody>
</table>

**Reminder**

The written statement must include asterisking the animal-derived foods requiring disclosure to a footnote that states one of the following:

- Regarding the safety of these items, written information is available upon request;
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Additional Notes**

- This is a guide to help food establishments comply with the Food Code Rules. Other written examples of consumer advisories may be acceptable provided that they contain the necessary information pertinent to your food establishment.
- Both the disclosure and reminder must be in the same location.
- Consumer advisories may be tailored to be product-specific if a food establishment either has a limited menu or offers only certain animal-derived foods in a raw or undercooked ready-to-eat form.
- The back side of this page contains examples of approved menus using the both disclosure by description and by asterisk and footnote method. The box at the bottom of the back page is an enlarged view of the menu footnote.
Menu Examples

Example 1:
Disclosure by asterisk and footnote:

Menu
Chef Salad
Cobb Salad
Caesar Salad (Made with Raw Eggs)*

Footnote: (Usually at the bottom of the menu)
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Example 2:
Disclosure by asterisk and footnote:

Menu
Hamburgers*
Cheeseburger*
Deluxe Burger*
Special Burger*

Footnote: (Usually at the bottom of the menu)
*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness, especially if you have certain medical conditions.

Dinners
New York Strip Steak (served cooked to order)¹
Seared Ahi Tuna Steak²
Baked Chicken

Beverages:
Sodas, Ice Tea, Coffee

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*Mixed Greens
Choice of house vinaigrette, blue cheese, ranch, chipotle ranch, honey mustard, 1000 island, & Caesar dressing.

* SIDE HOUSE OR CAESAR SALAD $5
Mixed greens, tomato, onion, cucumber & croutons.
Add Cheese & Bacon $2

* MEDITERRANEAN SALAD $8
Mixed greens, feta cheese, Kalamata olives, red onion, tomatoes & cucumber.

* CLASSIC CAESAR $8
Romaine, parmesan and garlic croutons tossed with Caesar dressing.

* FIESTA SALAD $8
Romaine, tomatoes, cucumber, black beans, corn, & tortilla chips tossed with chipotle ranch dressing.

* CHEF SALAD $9
Romaine, ham, turkey, Swiss & American cheese, hard-boiled egg, tomatoes & cucumber.
Add $4 grilled chicken, $6 steak*, $8 shrimp or salmon* to any salad.

* The items on this menu (if ordered as directed) are prepared to be "gluten friendly" and are not necessarily gluten free.

* Consumer Advisory: These items are cooked to order. Raw or undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness.

Please alert your server to any special dietary requirements or allergies.
A 20% gratuity may be added to parties of 6 or more.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.