

## **NEW PUBLIC HEALTH CODE REGULATION 8/2001**

### **Required Consumer Advisory**

Food Service Operations that choose to serve raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, steak tartar, or partially cooked food such as lightly cooked fish, rare meat and soft cooked egg that is served or offered for sale in a ready-to-eat form must be accompanied with a consumer advisory which informs the consumer of the risks involved with the consumption of raw or undercooked animal food.

The consumer shall be informed of the risks involved with the consumption of raw or undercooked animal food by means of posters, brochures, menu advisories, label statements, table tents, placards or other written means available at the food service establishment which state:

**“Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.”**

The use of pasteurized eggs or egg product must be used for the preparation of foods that are not thoroughly cooked in products, such as Caesar salad dressing, egg nog, mayonnaise, hollandaise sauce, ice cream etc. Pasteurized eggs must also be used in recipes that use pooled eggs that will not be cooked immediately.

#### **Important Notes:**

- ✓ Pork and poultry can not be undercooked – must be cooked to the required temperature.
- ✓ Exemptions to the food temperature requirements shall **not** be allowed at food service establishments serving highly susceptible populations such as immunocompromised individuals or older adults in hospitals, nursing homes, or similar health care facilities as listed in Connecticut General Statutes section 19a – 490 and that are subject to this section and preschool age children in a facility that provides custodial care and is subject to this section such as child day care centers as defined in Connecticut General Statutes section 19a – 77(a)(1).