# Sample Menu #2

#### <u>Breakfast</u>

\*Eggs cooked to order with choice of: ham, bacon or sausage. Home fries and toast or muffin included.

#### <u>Lunch</u>

Tuna salad on rye with chips and Cole slaw

BLT served on your choice of bread with chips and Cole slaw.

\*Hamburger—cooked YOUR way rare, medium or well done—just let us know! Served with chips and Cole slaw.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have additional questions please contact the **Health Inspection Program** 286 Water Street Key Bank Plaza, 3rd Floor **11 State House Station** Augusta, Maine 04333 Tel. (207) 287-5671 Fax (207) 287-3165 TTY Users: Dial 711 (Maine Relay) Website: www.maine.gov/ healthinspection



Maine Center for Disease Control and Prevention An Office of the Department of Health and Human Services

Paul R. LePage, Governor



# Consumer Advisory State of Maine Food Code



Animal food that is served raw, undercooked or not otherwise processed to eliminate pathogens must be identified to the consumer by way of a **disclosure** and a **reminder.**  Consumer Advisory State of Maine Food Code 3-603

# **Disclosure:**

(1) A description of the animal derived foods, such as "oysters on the half-shell (raw oysters),"
"raw-egg Caesar salad," and
"hamburgers (cooked to order)"

#### and

(2) 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.





# **Reminder:**

A reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states either:

(1) Regarding the safety of theseitems, written information is availableupon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

## How?

This may be done using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

## Sample Menu #1

Steamed lobster served with

steamers, corn on the cob, cole slaw and rolls

\*Seared Tuna (rare unless otherwise requested) —served with potato,

veggie of the day and salad

\*Roast Beef - served with your choice of potato, veggie and salad.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.