

Consumer Advisories for Raw and Undercooked Foods

Raw and undercooked meats, poultry, shellfish, fish, and eggs are associated with an increased risk for foodborne illness. Animal products that are served raw or undercooked have not been heat-treated (cooked) to the proper temperatures to kill any harmful pathogens that may be on the food. Raw and undercooked animal products can pose a risk for any individual, but especially those in highly susceptible populations such as pregnant adults, older adults, and young children.

Restaurants are required to make customers aware of the risks of raw and undercooked animal products by:

1. Placing an asterisk or other notation next to the food items that can be ordered raw or undercooked and those that contain raw or undercooked animal products; and,
2. Including a statement on the menu that raw and undercooked animal products are associated with higher risk for foodborne illness.

The notation next to menu items is most commonly an asterisk (*); however, acceptable notations include:

- Placing the word "raw" next to menu items with raw animal products. Examples: Raw-egg Cesar Salad, Tuna Long-Roll (Raw)
- Placing a statement that the item can be cooked to order, indicating that it can be served undercooked at the request of the customer. Example: Cheeseburger (cooked to order), Grilled Salmon (cooked to order)

Menu statements regarding raw or undercooked animal products must be in one of the following forms:

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

For more information:

- Call the NNPH Environmental Health Services front desk at 775-328-2434, option #8.
- Email questions to foodsafety@nnph.org
- Check out the Regulations of the [District Board of Health Regulations Governing Food Establishments](#) (Scan to Access)

