Disclosure and Reminder Fact Sheet (Formerly: Consumer Advisory)

Current Nevada State Law, Nevada Administrative Code, Chapter 446 requires that animal or seafood products or unpasteurized packed juices be identified "disclosed" on the menu, label, or sign if they are served undercooked or raw.

A **Disclosure** must include:

1. A description of the animal-derived-food(s) such as "oysters on the half shell (raw oysters), "raw-egg Caesar salad," "raw-egg Hollandaise sauce" or hamburgers (can be cooked to order);" or
2. Identification of the animal-derived food(s) by an asterisk(*) directing them to a footnote that states the item(s) are served raw or undercooked, or contain or may contain raw or undercooked ingredients

A **Reminder** must include:

1. Written information regarding the safety of these items in available on request; or
2. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk or foodborne illness; or
3. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase of foodborne illness, especially if you have certain medical conditions.

Question:
How do I know if I need disclosure and reminder?
Answer:
Your establishment must have a disclosure and reminder if you ever serve any of the following foods in a raw or undercooked form:

Hamburger	Eggs*	Steaks**	Fish	Ground Poultry	Shellfish

*Unpasteurized Eggs   ** Mechanically Tenderized

Question:
What form can my food establishment disclosure and reminder take?
Answer:
Your disclosure and reminder may look like one of these items:

Table Tent	Window Case	Wall Plaque	Menu	Brochures