

CONSUMER ADVISORY FACT SHEET CONCERNING USE OF RAW OR UNDERCOOKED FOODS IN NEVADA

Nevada Administrative Code (NAC) 446.155 (5) states: "If raw or undercooked food of animal origin is offered ready to eat at a food establishment or in a vending machine, or as an ingredient in another food that is ready to eat, the holder of the food establishment must give written notice to customers of the significantly increased risk associated with eating such foods in a raw or undercooked form on a brochure, delicatessen case, menu or placard or in another location that is readily visible to customers."

The Nevada State Health Division's Public Health and Clinical Services Bureau Environmental Health Section (PHCS EHS) respects industry's desire to serve a wide variety of menu items to the dining public. However, it is a well documented fact that consumption of raw or undercooked animal origin foods (such as meat, poultry, eggs, milk, seafood or shellfish) that are not otherwise processed to eliminate pathogens poses a potential risk to everyone. Some highly susceptible individuals with suppressed immune systems, including the elderly, pregnant women and young children under the age of four years, are more susceptible to food borne illness pathogens in foods that are served in a raw or undercooked form. It is the desire and the mandate of the PHCS EHS to fully inform the dining public of these risks so they may make the most informed decision about their menu choices.

Written notification to the public may consist of a consumer advisory, brochure, a notation on the bottom of the menu, an advisory on a menu or deli case, a placard, a label statement, a table tent, or an asterisk by raw or undercooked menu items with instructions to ask a server for more written information.

The following language satisfies the requirement for a written notice:

Pursuant to NAC 446.155 (5), consumption of raw or undercooked animal origin foods (such as meat, poultry, eggs, milk, seafood or shellfish) that are not otherwise processed to eliminate pathogens poses a potential risk. Some highly susceptible individuals who have suppressed immune systems, the elderly, pregnant women and young children under the age of four years are more susceptible to food borne illness pathogens in foods that are served in a raw or undercooked form.

If you have any questions, please feel free to contact the closest PHCS EHS office at (775) 687-7533 or at any of the numbers listed to the left.