



Menu Labeling and Disclosure of Nutritional Information

Effective July 1, 2009, a change in law requires chain food facilities to disclose nutritional or calorie content information for prepared foods. For purposes of this new law, a chain food facility means 20 facilities with the same name in the state that offer for sale substantially the same menu items. This new law does not apply to the following: self service salad bars or buffets; certified farmer's markets; commissaries; grocery stores (except for separately owned food facilities that are located in the grocery store); licensed health care facilities; mobile support units; public and private school cafeterias; restricted food service facilities; pharmacies; and vending machines.

For the period July 1, 2009, through December 31, 2010, applicable food facilities must provide either calorie content or nutritional information* as follows:

Calorie content information shall be disclosed to the consumer by one of the following methods: (not applicable to drive-through portion of food facility)

1. On Standard Menu – Calorie content listed adjacent to the food item on the menu
2. Indoor Menu Board – Calorie content listed adjacent to the food item on the menu board
3. Display Tag (in display case) – Calorie content listed on the tag

Nutritional information (calories, carbohydrates, saturated fats, sodium) shall be disclosed to the consumer by one of the following methods:

1. Food facilities with sit-down service (customers order while sitting at a table)
 - Listed on brochure at each table. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium”*, and/or
 - Listed on the menu, and/or
 - Listed on menu insert, and/or
 - Listed on table tent at each table
2. Food facilities with quick service (customers order at a counter)
 - Listed on brochure at point of sale prior to, or during placement of order. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium.”*
3. Food facilities with a drive-through (with or without sit-down service)
 - A notice displayed at the point of sale that reads: “Nutrition Information Is Available Upon Request”, and information listed on a brochure available upon request to the consumer. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium.”*

Beginning January 1, 2011, all chain food facilities must:

1. Disclose calories only, either:
 - Directly on the menu next to the item,
 - Directly on the menu board next to the item, or
 - Directly on the display tag.

2. For drive-through service, provide a notice displayed at the point of sale that reads: "Nutrition Information Is Available Upon Request", and information listed in a brochure available upon request to the consumer. The brochure must include the statement: *"Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium."*

*The disclosure of nutritional information must be in a clear and conspicuous size and typeface.

Nutritional information is not required for alcoholic beverages, condiments, or complimentary items.

Additional requirements apply to items such as salads, combination meals, and meals intended to serve more than one individual.

For additional information, please visit:

<http://www.cdph.ca/Programs/OPA/Pages/NR071009.aspx>

Further information may be found at the California Restaurant Association website under "Emerging Matters" in the "Resources" section of www.calrest.org.