

Menu Labeling

This presentation is intended to provide a high-level overview of menu labeling requirements. Stakeholders should consult 21 CFR part 101.11 for more specific information and the new final Supplemental Guidance for FDA's current thinking on the topic.

Outline



• Who is covered?

What are the basic requirements?

Compliance and Enforcement



Who is covered?

- Applies to restaurants and similar retail food establishments
 - That are part of a chain with 20 or more locations
 - Doing business under the same name
 - Offering for sale substantially the same menu items, and
 - Offering for sale "restaurant type foods"
- Or that voluntarily register with FDA to be covered



Examples of Covered Establishments

- Chain Restaurants, quick service and sit-down
- Grocery and convenience stores that serve restauranttype food
- Food take-out establishments and pizza delivery chains
- Entertainment venues that are part of a chain (e.g. movie theaters, amusement parks)
- Chain cafeterias
- Chain coffee shops and bakeries

What Does the Law Require?



- Disclose calorie information on menus and menu boards for standard menu items
- Disclose calorie information on signs adjacent to foods on display and self-service foods that are standard menu items
- Post a succinct statement concerning suggested daily caloric intake
- Provide written nutrition information for standard menu items upon consumer request
- Post on menus and menu boards statement that written nutrition information is available upon request

Menus and Menu Boards



- Menus and menu boards are the primary writing of the restaurant or similar retail food establishment from which a customer makes an order selection
- Includes the name and price of the menu item and can be used to place an order by the customer
- Includes specialty menus, e.g., drink menu, dessert menu (even when there is a separate general menu)
- Includes drive-through menu boards and electronic menus and menu boards
- Includes online menus if consumer can make an order selection

Displaying Calories on Menus and Menu Boards



- Calories for each standard menu item listed on a menu/menu board must be displayed adjacent to the name or price of the menu item in a type size no smaller than that of the name or price of the menu item, whichever is smaller, with certain color and contrast requirements.
- For menu items that come in different flavors or varieties that are listed as a single item, calorie declarations where there are only two options available must be presented with a slash between the two calorie declarations (e.g., "150/250 calories") or as a range (e.g., "150-300 calories") if there are three or more options.

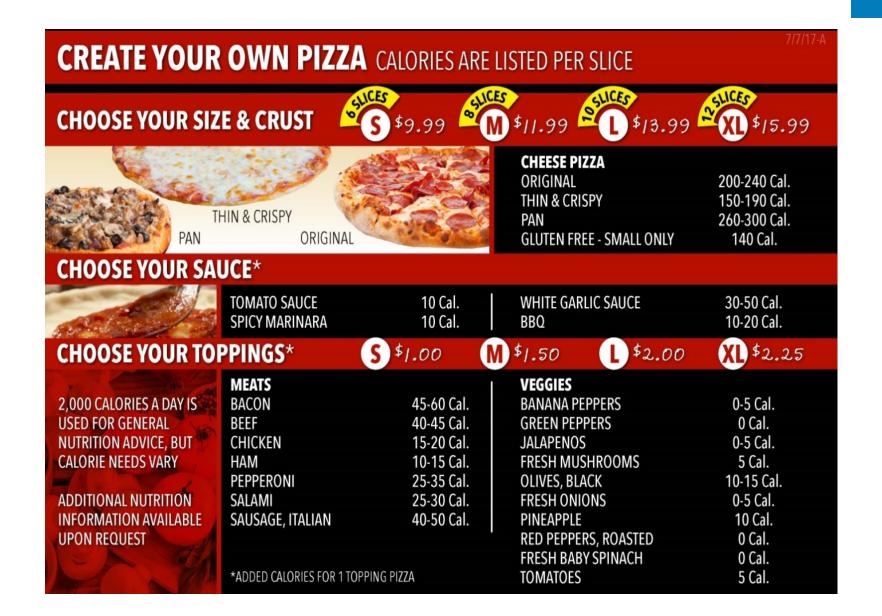
Calories on Menu Board



Sandv	viches or Wrap		·	Choco	late Milkshakes					
1	1/4 lb Patty with Cheese	\$3.49	560 Cal.		Small	\$0.99	350 Ca			
(III)	½ lb Patty with Cheese	\$4.29	820 Cal.		Medium	\$2.19	470 Ca			
	34 lb Patty with Cheese	\$5.59		40	Large	\$2.49	590 Ca			
The state of	½ lb Patty with Bacon	\$5.39		Fries						
1	Mini-Bacon Cheeseburger	\$1.39		Tiles						
	Chicken Wrap	\$1.69	260 Cal.	C.	Small	\$1.59	310 Ca			
Salads	8				Medium	\$1.99	410 Ca			
	Hummus & Chicken Salad	Full Cian DE 90	470 Cal	350	Large	\$2.39	520 Ca			
ka	Hummus & Chicken Salad	Full Size \$5.89 ½ Size \$3.89	470 Cal. 240 Cal.	Chili						
435		72 SIZE \$5.09	240 Cal.		Small	\$0.99	160 Ca			
	Bacon & Chicken Salad	Full Size \$5.89	580 Cal.		Large	\$1.99	260 Ca			
A		½ Size \$3.89			3-	100000000000000000000000000000000000000	000,000,000,000			
12				Sides						
Sec.	Chicken Caesar	Full Size \$5.89	710 Cal.	1500	Sour Cream & Chive Baked Potato	\$0.99	300 Ca			
		½ Size \$3.89	400 Cal.		Bacon & Cheddar Baked Potato	\$2.49	470 Ca			
Or Pai	r Two									
-	Choose any ½ Size salad and ADD 1 of these options						-			
1	Chicken Wrap Small Milkshake					水源	S			
-	Mini-Bacon cheese burger	S	Small Chili				OD.			
	Small Fries	8	1000							
	2,000 calories a day is used for general nutrition advice, but calorie needs vary.									

Labeling Create Your Own Pizza





String Format for Labeling Create Your Own Pizza



CREATE YOUR OWN PIZZA CALORIES ARE LISTED PER SLICE

//////-R

CHOOSE YOUR SIZE & CRUST



\$11.99





\$15.99



CHEESE PIZZA

ORIGINAL (200-240 Cal.), THIN & CRISPY (150-190 Cal.), PAN (260-300 Cal.), GLUTEN FREE[†] (140 Cal.)

†ONLY AVAILABLE IN SMALL

CHOOSE YOUR SAUCE*



TOMATO SAUCE (10 Cal.), SPICY MARINARA (10 Cal.), WHITE GARLIC SAUCE (30-50 CAL.), BBQ (10-20 Cal.)

CHOOSE YOUR TOPPINGS*



M \$1.50







MEATS

BACON (45-60 Cal.), BEEF (40-45 Cal.), CHICKEN (15-20 Cal.), HAM (10-15 Cal.), PEPPERONI (25-35 Cal.), SALAMI (25-30 Cal.), ITALIAN SAUSAGE (40-50 Cal.)

VEGGIES

BANANA PEPPERS (0-5 Cal.), GREEN PEPPERS (0 Cal.), JALAPENOS (0-5 Cal.), FRESH MUSHROOMS (5 Cal.), BLACK OLIVES (10-15 Cal.), FRESH ONIONS (0-5 Cal.), PINEAPPLE (10 Cal.), ROASTED RED PEPPERS (0 Cal.), FRESH BABY SPINACH (0 Cal.), TOMATOES (5 Cal.)

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST

*ADDED CALORIES FOR 1 TOPPING PIZZA



Labeling Variable Menu Items



Example of Labeling In-store Ordering Tablet or Kiosk





Example of a Marketing Board* That Does Not Require Calorie Labeling



^{*}does not meet the definition of a menu or menu board

Self-Serve Foods and Foods on Display



- Self-service food means restaurant-type food that is available at a salad bar, buffet line, cafeteria line, or similar self-service facility, including self-serve beverages and that are served by customers themselves.
- Foods on display means restaurant-type food that is visible to the customer before the customer makes a selection, so long as there is not an ordinary expectation of further preparation by the consumer before consumption (e.g. ice cream, bagels, donuts on display behind a glass counter).
- Must have a sign(s) near the food with the number of calories per serving or per item
 - "300 calories per muffin"
 - "200 calories per scoop of potato salad"
 - "140 calories per 12 fluid ounces (small)"

Declaring calories for self serve food





Declaring calories for multiple self-service items on a single sign





Close-up Example of Sign





Donut	Calories
Boston Cream	320 Cal.
Cake Donut	290 Cal.
Chocolate Frosted Donut	280 Cal.
Donut with Sprinkles	290 Cal.
Glazed Chocolate Croissant Donut	320 Cal.
Glazed Croissant Donut	310 Cal.
Glazed Crumb Donut	380 Cal.
Glazed Donut	260 Cal.
Jelly Filled Iced Donut	300 Cal.
Powdered Donut	320 Cal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary Additional nutrition information available upon request



Examples of Labeling Grab-and-Go FoodsUsing Front-of-Pack Stickers







Foods That Are Exempt from Labeling



- Custom Orders
 - A food order that is prepared in a specific manner based on an individual customer's request, which requires a deviation from the usual preparation of a standard menu item
- Daily Special
- Temporary menu item
 - Foods that appear on a menu or menu board for less than a total of 60 calendar days per year
- General use condiments
 - Condiments that are available for general use, e.g., flasks of pancake syrup on the table
- Foods that are not on a menu/menu board and are not on display or self serve
- Foods that are part of a customary market test
 - Food that appears on the menu or menu board for less than 90 consecutive days

Succinct Statement



 To enable consumers to understand, in the context of a total daily diet, the significance of the calorie information provided on menus and menu boards

"2,000 calories a day is used for general nutrition advice, but calorie needs vary"

- Optional statements for use on children's menus and menu boards
- Type size no smaller than the smallest calorie declaration appearing on the same menu or menu board, with certain color and contrast requirements
- Must appear on the bottom of each page of a multi-page menu and the bottom of a menu board, above, below or beside the Statement of Availability

Written Nutrition Information Statement of Availability



- The statement "Additional nutrition information available upon request" is required on menus and menu boards
- For menus, it is required on the first page of the menu with menu items listed either above, below or beside the Succinct Statement
- For menu boards it must appear on the bottom of the menu board either above, below, or beside the Succinct Statement
- Can be on signs, posters, tray liners, counter cards, handouts, binders, kiosks, or computer, as appropriate

Written Nutrition Information (Continued)



- Written nutrition information must include the nutrients that are currently required in the Nutrition Facts label on packaged foods (except vitamins and minerals)
- Total calories
- Total fat
- Saturated fat
- Trans fat
- Cholesterol
- Sodium
- Total Carbohydrate
- Dietary Fiber
- Sugars
- Protein

Examples of Succinct Statement and Statement of Availability on Menu Board



S	ANDWICH		Whole Serving	Pick 2				
	Turkey Breast Tuna Salad Ham and Swiss Chicken Salad	\$5.89 \$5.89 \$5.89 \$6.89	560 Cal. 660 Cal. 730 Cal. 700 Cal.	280 Cal. 330 Cal. 370 Cal. 350 Cal.				
S	OUP	Bread Bowl	Bowl	Cup				
	Broccoli Cheddar Chicken Noodle New England Clam Chowder Chicken and Rice	\$5.39 900 Cal. 780 Cal. 1040 Cal. 840 Cal.	\$4.39 360 Cal. 160 Cal. 570 Cal. 260 Cal.	\$3.69 230 Cal. 110 Cal. 370 Cal. 180 Cal.				
SALAD								
	Caesar Greek Apple and Chicken Southwest with Chicken	\$5.49 \$5.89 \$7.29 \$7.49	320 Cal. 400 Cal. 570 Cal. 650 Cal.	160 Cal. 200 Cal. 280 Cal. 320 Cal.				
Pick 2	ick 2 ½ Sandwich • ½ Salad • Cup of Soup							
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.								

Examples of Succinct Statement and Statement of Availability for Self-Service Foods





Compliance and Enforcement



- We plan to work cooperatively with covered establishments to help themcome into compliance. We plan to continue with education and outreach during the first year of implementation.
- FDA website provides resources and educational tools for the industry
 - Guidance documents
 - Industry educational modules
 - Fact sheets
 - Email box for complaints
- Compliance plan on website shortly outlines strategy for compliance and enforcement.



Compliance and Enforcement (Continued)

- Allow establishments a reasonable opportunity to make corrections for minor violations
- Any enforcement activities we pursue will be consistent with our public health priorities.
- The potential enforcement tools for menu labeling are the same as for other misbranding actions under the FD&C Act.

