

Ceeb Toom Rau Cov Neeg Noj Zaub Mov

Consumer Advisory

**YUAV TSUM QHIA TAWM RAU COV NEEG YUAV KHOOM NOJ LI
CAS**

REQUIREMENTS FOR INFORMING CUSTOMERS

Hmong	English
<p>Tej ntu hauv daim ntawv ceeb toom rau cov neeg noj mov</p> <p>Tej lab ua mov noj yuav tsum muaj daim ntawv ceeb toom (consumer advisory) lo rau ntawm lawv lub lab yog tias lawv muaj nqaij nyoos los sis nqaij zaub mov ua siav txog nrab noj hauv lawv lub lab. Koj daim ntawv ceeb toom rau cov neeg noj mov yuav tsum qhia tsi ntsees txog yam zaub mov twg yuav tsum ceev faj thiab tej lus qhia kom nco ntsoov. Koj muab sau hauv nplooj ntawv, rau lub tub txee ua zaub mov noj (deli case) los sis hauv phau ntawv teev cov khoom noj, ntawv lo khoom noj, rooj teeb ua noj, daim phiaj ntawv loj, los sis lwm yam los tau tsuas ceeb toom cov ntsiab lus no. Piv txwv seb yuav muab daim ntawv ceeb toom li cas nyob rau daim nplooj ntawv 2.</p>	<p>Parts of the consumer advisory</p> <p>Food establishments must use a consumer advisory whenever raw or undercooked animal food is on the menu. Your consumer advisory must include a disclosure and a reminder. You can use brochures, deli case or menu advisories, label statements, table tents, placards, or other means to display the advisory. Examples of consumer advisories are provided on page two.</p>
<p>Daim ntawv qhia tawm</p> <p>Ib daim ntawv qhia tawm yog ib sob lus qhia tsi ntsees txog yam nqaij nyoos los sis yam khoom noj ua siav txog nrab xwb nyob rau hauv.</p> <p>Muaj ob txoj kev rau koj los sau daim ntawv qhia tawm:</p> <ul style="list-style-type: none"> ▪ Nyob hauv, yuav tsum muaj cov lus xws li "raw" (nyoos) los sis "undercooked" (siav 	<p>Disclosure</p> <p>A disclosure is a written statement that clearly identifies the raw or undercooked animal food or item that contains a raw or undercooked ingredient.</p> <p>There are two options for disclosure:</p>

txog nrab) hauv cov lus qhia txog tej zaub mov koj ua noj.

LOS SIS

- Muab tus cim tshab txhais * (asterisk) sau nrog lub npe hom zaub mov uas muaj nqaij nyooos los sis ua siav txog nrab xwb sau rau hauv cov lus taw qhia.

Lus nco ntsoov

Tej lus kom nco ntsoov yog ib sob lus qhia tawm tias qhov noj nqaij nyooos los sis khoom noj ua siav txog nrab xwb kuj yuav ua rau kev phom sij kis tau kab mob ntawm zaub mov. Cov lus nco ntsoov no yuav tsum muaj lub cim tshab txhais * sau nrog lub npe hom zaub mov thiab muaj cov lus taw qhia hauv qab.

Muaj peb txoj kev sau cov lus taw qhia:

- “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”
(Kev noj tej nqaij nyooos los sis nqaij ua siav txog nrab xwb, nqaij qaib, nqaij ntses hiav txwv, cws diag peg, los sis qe kuj yuav phom sij dua rau kev kis kab mob los ntawm zaub mov.)

LOS SIS

- “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”
(Kev noj tej nqaij nyooos los sis nqaij ua siav txog nrab xwb, nqaij qaib, nqaij ntses hiav txwv, cws diag peg, los sis qe kuj yuav phom sij dua rau kev kis kab mob los ntawm zaub mov yog tias koj twb muaj tej yam mob ua ntej lawm.)

LOS SIS

- Include words like “raw” or “undercooked” in the description of the food.

OR

- Place an asterisk by the name of the food and use a footnote that states the food is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients.

Reminder

A reminder is a written statement that eating raw or undercooked food is associated with increased risk of foodborne illness. The reminder must include an asterisk by the menu item and a footnote.

There are three options for the footnote:

- “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

OR

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

OR

- “Regarding the safety of these items, written information is available upon request.”

- “Regarding the safety of these items, written information is available upon request.” (Ntsig txog kev xyuam xim ntawm tej khoom noj no, yeej muaj ntaub ntawv qhia yog tias xav paub txog.)

Kev txwv

- Yuav tsum tsis txhob muab tej nqaij nyos los sis nqaij ua siav txog nrab xwb rau tej neeg kis tau kab mob yooj yim heev noj tom lab. Cov tib neeg no yuav kis tau kab mob los ntawm zaub mov yooj yim dua vim lawv yog cov me nyuam muaj hnub nyoog kawm preschool, cov laus los sis cov uas lub cev tiv thaiv tsis tau kab mob zoo lawm.
- Yuav tsum tsis txhob muaj tej nqaij nyos los sis ua tsis siav nyob hauv phau ntawv teev cov khoom noj rau me nyuam yaus.

Cov zaub mov nquag noj nyos los sis tsis siav

Restrictions

- Raw or undercooked animal food must not be served at food establishments that serve a highly susceptible population. These people are more likely to experience foodborne illness because they are preschool age children, older adults or those with compromised immune systems.
- Raw or undercooked ground meats must not be offered from a children’s menu or children’s section of any menu.

Food commonly served raw or undercooked

Nqaij nyooos los sis Nqaij Tsis Siav (proteins)	Cov Khoom Noj	Raw or Undercooked Animal Food (proteins)	Menu Items
Nqaij nyuj	Steak tartare, hamburgers, carpaccio, ci nqaij nyuj (sear)	Beef	Steak tartare, hamburgers, carpaccio, seared mechanically tenderized steak
Nqaij qaib	Nqaij os ci	Poultry	Roasted duck
Qe	Qe ua tsis siav (qe siav tsis tag, qe siav hauv dej, qe kib ib sab, qe nqaub uas tseem nyooos) Muab qe siv ua yam khoom noj (zaub xam lav Caesar, hollandaise, dej haus, kua aioli, ncuav tiramisu, mousse, meringue pie, pudding los sis custard)	Eggs	Soft-cooked eggs (soft boiled, poached, sunny side up, over-easy) Eggs used as an ingredient (Caesar salad, hollandaise, beverages, aioli, tiramisu, mousse, meringue pie, puddings or custards)
Ntses	Sushi, las ntses nyooos, cold smoked fish, ceviche, tuna carpaccio, ntses tuna ci, gravlax, crudo	Fish	Sushi, raw-marinated fish, cold smoked fish, ceviche, tuna carpaccio, seared tuna, gravlax, crudo
Phiab deg	Diag peg nrog rau clam, mussel	Shellfish	Oysters, clams, mussels

Piv txwv tej ntawv ceeb toom rau cov neeg noj zaub mov

Nyob hauv cov piv txwv no muab **cov sob lus qhia tawm sau tuab** thiab cov lus sau kom nco ntsoov *muab sau ua qajj*.

Oysters on the half shell (**oyster nyooos**)* (ib sab diag peg nyooos)

Hamburger (**thaum muaj neeg xaj mam li ua**)* (daim nqaij nyuj ua npaws nkaws noj)

Examples of consumer advisories

In these examples the disclosure is in **bold** and the *reminder is in italics*.

Oysters on the half shell (**raw oysters**)*

Hamburger (**cooked to order**)*

Ceviche (**raw fish**)*

Ceviche (**ntsес nyoos**)* (tais nqaij ntses sib xyaw nrog txuj lom noj)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." (Kev noj tej nqaij nyoos los sis nqaij ua siav txog nrab xwb, nqaij qaib, nqaij ntses hiav txwv, phiab deg, los sis qe kuj yuav phom sij dua rau kev kis kab mob los ntawm zaub mov.)*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Ib sab diag peg *

Daim nqaij nyuj ua npaws nkaws noj *

Tais nqaij ntses sib xyaw nrog txuj lom noj*

***Cov khoom noj nyob hauv no yog nyoos los sis ua tsis siav, los sis yuav muaj yam khoom tov uas nyoos los tsis siav xyaw nrog**

"Regarding the safety of these items, written information is available upon request." (Ntsig txog kev xyuam xim ntawm tej khoom noj no, yeej muaj ntaub ntawv qhia yog tias xav paub txog.)

Oysters on the half shell*

Hamburger*

Ceviche*

***These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Regarding the safety of these items, written information is available upon request.**

Two eggs*served with grits and toast

Hamburger*

Ceviche (**raw fish**)*

***Eggs and hamburger may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.**

Ob lug qe*noj nrog kua dis thiab nplem ci

Daim nqaij nyuj ua npaws nkaws noj *

Ceviche (**ntsес nyoos**)* (tais nqaij ntses sib xyaw nrog txuj lom noj)

***Cov qe thiab daim nqaij ua npaws nkaws yuav ua nyoos los sis tsis siav los yeej tau.**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." (Kev noj tej nqaij nyoos los sis nqaij ua siav txog nrab xwb, nqaij qaib, nqaij ntses hiav txwv, cws diag peg, los sis qe kuj yuav phom sij dua rau kev kis kab mob los

*ntawm zaub mov yog tias koj twb muaj tej
yam mob ua ntej lawm.)*

Ntaub Ntawv Pab Ntxiv (Resources)

Minnesota Department of Health Food Business Safety
(<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Lub 1 Hlis Xyoo 2019

*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov
no, hu rau: 651-201-4500 or 651-201-6000.*

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Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027 or 1-800-697-AGRI
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

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*To obtain this information in a different format, call:
651-201-4500 or 651-201-6000.*