

Philadelphia Title 6 Health Code Menu Labeling Requirements

On **February 1, 2010** the Philadelphia Board of Health will require chain restaurants to provide nutrition information on their menus and menu boards. Please refer to this document for information/details.

Who is Affected?

Chain restaurants with **15 or more locations** (within the city or elsewhere) doing business under the same name. Includes: convenience stores, delis, bakeries, cookie counters, and ice cream and coffee shops.

	Definition	What it Information Must be Included	Details
Menus <i>*Not required until April 1, 2010</i>	A written or printed description of food and beverage items offered for sale.	Calories Saturated/Trans Fat (g) Carbohydrates (g) Sodium (mg) The following statement: <i>For a typical adult who consumes 2,000 calories a day, the recommended limits are 20 grams of saturated fat, and 2,300 milligrams of sodium.</i>	Provide this information next to the menu item in a size and typeface similar to any other information about the menu item.
Menu Boards	A list of food and beverages posted for shared customer viewing.	Calories Only	The menu board must specify that additional nutrition information is available to guests upon request. Provide saturated/trans fat, carbohydrate, and sodium information in writing to guests upon request with 2,000 recommendations.
Display Tags	A written or printed description of a food or beverage placed in the vicinity of a sample item.	Calories Only	Additional nutrition information must be made available to guests upon request. Provide saturated/trans fat, carbohydrate, and sodium information in writing to guests upon request with 2,000 recommendations.
Self Serve Service (i.e. salad bar, buffets, cafeterias,...etc.)	Self serve establishments where portion is determined by the patron.	Calories only per standard serving size.	Additional nutrients listed above must be made available to customers in writing upon request.
Packaged Delivery Foods	Any chain restaurant that makes deliveries in wrappers or boxes	Calories Saturated/Trans Fat (g) Carbohydrates (g) Sodium (mg) The following statement: <i>For a typical adult who consumes 2,000 calories a day, the recommended limits are 20 grams of saturated fat, and 2,300 milligrams of sodium.</i>	List in a clear and conspicuous manner.

All nutrition information disclosure should include the following or similar statement: *This nutrition information is based on standard recipes and product formulations; however, variations may occur due to differences in preparation, serving sizes, ingredients, and special ordering.*

Flavors and Varieties

Menu items that are available in different flavors or varieties that are listed on the menu or menu board as one item (i.e. drinks, ice cream, pizza,..etc.):

List the median calorie and nutrient values if:

All flavors are within 20% of the median.

List a range of calorie and nutrient values if:

Some flavors are not within 20% of the median.

Accuracy and Calculations

The process of obtaining nutrition information must be based on analytic methods. Restaurants will be considered in violation of the law if the information displayed is more than 20% lower than the proven contents.

What does not need to be labeled?

- Items such as specials that appear on menus for less than thirty (30) days per year.
- Condiments and other items placed on the table or counter for general use without charge.

Penalties:

Health department inspectors may charge a restaurant in violation of this ordinance up to \$500.