

Multnomah County Policy Order 08-114

Chain Restaurant Nutrition Labeling

Who is Affected?

All chain restaurants with locations in Multnomah County that:

- Have 15 or more locations in the US.
- Have a menu comprised of at least 80% standard menu items.
- Operate under the same brand/name.

What is required and where?

Every chain Restaurant must display nutrition information for each *menu item* available for sale. A *menu item* may be a single recipe or food item, or a combination of foods sold together. For example; a dinner that comes with soup, salad, side dish, and an entrée will display composite nutrition information for all of the items combined; and a side item offered solely as a side would need its own nutrition facts.

| Location | Required Nutrition Information |
|--|---|
| <p>Menus — A printed list of foods for sale by a restaurant.</p> <p>Menu Boards— A display listing a restaurant’s foods available for sale, posted for shared viewing by multiple customers.</p> | <p>Calories</p> <p>(In a font and typeface that is no less prominent than the price)</p> <p>“Recommended limits for a 2,000 calorie diet are 20 grams of saturated fat and 2,300 milligrams of sodium. Additional nutrition information upon request”</p> |
| <p>Food Tags —A label or tag that identifies a menu item available for sale. (Example: a tag next to a pastry in the bakery case)</p> | <p>Calories</p> <p>(In a font and typeface that is no less prominent than the price)</p> |
| <p>Self-Service Items — Food items that customers can obtain without assistance. (Example: salad bar or buffet line)</p> | <p>Items should be accompanied by a food tag, or should be listed in a menu board in view of the self-service item.</p> |
| <p>Printed list of additional nutrient values — may take the form of a menu insert or supplement menu.</p> <p>Must be made available to customers at the point of sale upon request.</p> | <p>Calories Grams of Saturated Fat Grams of Trans Fat Grams of Carbohydrates Milligrams of Sodium</p> <p>*Alternative methods of providing the above nutritional information may be approved by the Health Department upon submission.</p> |

Disclaimers: Restaurants may publish truthful disclaimers indicating that there may be minimal variations in nutritional content among servings, due to differences in preparation, service sizes, ingredients or custom ordering.

Combinations, Flavors, and Varieties

Nutrition information for menu items with customer choices, varying serving sizes or flavors may be presented in a range.

Examples:

Ice Cream (Chocolate, Vanilla, or Strawberry)
Calories: 200-260

Soda (Small, Medium, Large)
Calories: 120-360

Burrito (chicken, beef or veggie)
Calories 320-800

Fees, Fines, and Consequences

Chain restaurants may be charged a fine starting at \$100 if:

- The nutrition information is not provided in the format or location as previously stated.
- Deviates from reliable evidence by more than 20%.

Increasing fines will accumulate for restaurants who do not comply with the above after the initial violation.

What does not have to be labeled?

- Condiments placed on a table or at a counter for general use without charge.
- Alcoholic Beverages
- Items that will remain on the menu for less than 90 days in a calendar year.

Important Dates

January 15, 2009 – July 15, 2009: Restaurants must be able to provide documentation to health inspectors that they are in the process of obtaining nutrition information.

July 15, 2009 – Restaurants may receive violations for incompliance with the above.