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NUTRITIONAL INFORMATION AT CHAIN RESTAURANTS

SENATE BILL (SB) 1420

Purpose

The purpose of this Bulletin is to provide compliance assistance information to retail food facilities regarding SB 1420. This law requires that all "chain" restaurants in California provide consumers with nutritional information or calorie content for all standard menu items prepared and sold at their establishment.

Issue

- Over the past two decades there has been a significant increase in the number of meals eaten outside the home. It is estimated that 1/3 of all calories are obtained from food purchased from or eaten at restaurants.
- Increased caloric intake is a key factor contributing to the alarming increase in obesity in the United States. According to the Centers for Disease Control and Prevention, two out of three Americans are overweight or obese.
- 75% of consumers make use of nutritional information on packaged foods.
- Studies show that consumers who are provided with the calorie content eat 92 fewer calories per meal.

What This Means To You

Beginning July 1, 2009, "chain" restaurants operating in California are required to do the following:

- Provide nutritional information for all standard menu items at the point of sale for "quick service" restaurants or at the table for "table service" restaurants.
- or
- Provide the calorie content information for all standard menu items on all menus, menu boards, and on display tags used by the food facility.

Beginning January 1, 2011 "chain" restaurants operating in California are required to do the following:

- Provide the calorie content information for all standard menu items on all menus, menu boards, and on display tags used by the food facility.



Item	Price	Item	Price
590 THE FEAST	5.29	DOUBLE: 6.99	6" Sub
520 BIG PHILLY CHEESESTEAK	5.29	330 Turkey Breast	4.99
580 PASTRAMI	5.29	DOUBLE: 7.99	Sweet Onion Chicken Teriyaki
		DOUBLE: 8.99	Subway Club®
		420	5.29

**Question
and
Answer**

Is my establishment considered a “chain” restaurant?

The term “chain” refers to food facilities within the State of California that operate as a franchise or under common ownership with at least 19 other food facilities sharing the same name and substantially the same menu items.

What is considered a standard menu item?

Standard menu item means a food or beverage offered for sale by a food facility for at least 180 days per calendar year. Exemptions include: alcoholic beverages, unsolicited customized food orders, and self service salad bars and buffets.

What is meant by nutritional information?

Nutritional information refers to the calorie content, grams (gms) of carbohydrates and saturated fat, and milligrams (mg) of sodium.

Is my establishment a “quick service” or “table service” restaurant?

The term “quick service” refers to restaurants that dispense food from a common point of sale. The term “table service” refers to restaurants that use wait staff to take orders and deliver the food to the consumer.

Are there any establishments that are exempt from SB 1420?

The following food facilities are not required to comply:

- Certified Farmer’s Markets
- Commissaries
- Grocery Stores, Retail Markets, Convenient Stores
- Licensed Health Care Facilities
- Mobile Food Facilities
- School Cafeterias
- Restricted Food Service Facilities (Bed & Breakfast Inns)
- Vending Machines
- Retail stores in which a majority of sales are from a pharmacy