



ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

NUTRITIONAL INFORMATION AT CHAIN RESTAURANTS SENATE BILL (SB) 1420

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.

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

- Provide nutritional information including calories, carbohydrates, saturated fat, and sodium for all standard menu items at the point of sale.
 - “Quick service” restaurants that do not provide sit-down service shall disclose the information in a clear and conspicuous manner on a brochure that is made available at the point of sale.
 - A food facility that provides sit-down service shall provide the nutritional information in a clear and concise manner on either a brochure available on the table, on the menu next to standard menu items, in a separate index within the menu, in a menu insert, or on a table tent on the table.

ALA CART	CALORIES	SODIUM	CARBS	SAT FAT
GRANDETACO	300	630	16	7
TACO	130	180	9	3
SOFT TACO	150	330	15	3
CHICKEN SOFT TACO	220	490	16	3
BAJA FISH TACO	300	330	29	3
MUCHO BEEF BURRITO	400	375	45	9
TOSTADA	260	350	26	5

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.

In addition, a food facility that has a drive-through and uses a menu board to display standard menu items must disclose the nutritional information on a brochure that is available upon request. The facility shall conspicuously display a notice at the point of sale that reads: “NUTRITION INFORMATION AVAILABLE UPON REQUEST” or other similar statement.



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.

Frequently Asked Questions:

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. This also includes Temporary Food Facilities (TFF) and Mobile Food Facilities (MFF).

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 (g) of carbohydrates and saturated fat, and milligrams (mg) of sodium.

Is my establishment a “quick service” or “sit-down service” restaurant?

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

Do theme parks and sports stadiums fall under the California menu labeling law?

While food facilities in theme parks and sports stadiums are all under the same ownership, many of the food facilities in these venues do not share the same name or have substantially the same menu. As such, they would not fall under the California menu labeling law.

Do movie theaters fall under the California menu labeling law?

Yes, a movie theater is a food facility that could fall under the menu labeling law if it met the definition of a chain food facility.

Are there any establishments that are exempt from menu labeling?

The following food facilities are not required to comply:

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

For additional information and assistance, contact the Environmental Health Food Protection Program at (714) 433-6000 between 8:00 a.m. – 5:00 p.m., Monday – Friday, by E-mail ehhealth@ochca.com, or visit the Food Protection Program web site at www.ocfoodinfo.com.