

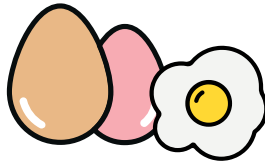
Written Notification of Major Food Allergens as Ingredients

Regulation 6 CCR 1010-2: Retail Food Establishments

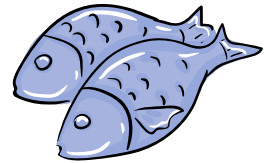
Identifying the Nine Major Allergens as Ingredients



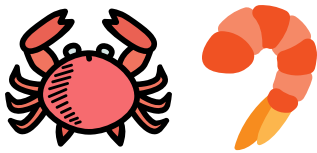
Milk



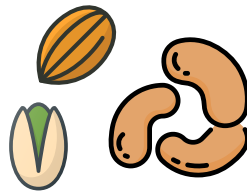
Eggs



Fish



Crustacean



Tree Nuts



Wheat



Peanuts



Soy



Sesame

Regulation

3-602.12 Colorado Food Code

Establishments shall notify consumers by written notification to inquire about information on major food allergens as ingredients

Unintended exposure to food allergens is a serious risk for consumers with food allergies. Consumers depend on information about any ingredients that are a major food allergen. Establishments shall notify consumers to inquire about major food allergens as ingredients for menu items.

Issued: 3/16/24



COLORADO
Department of Public
Health & Environment



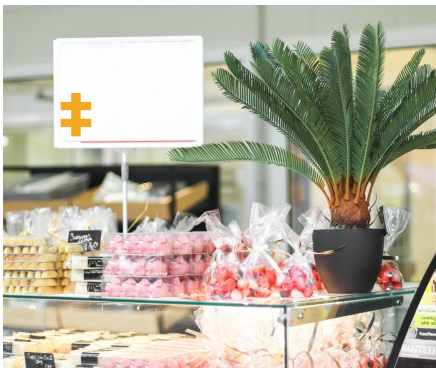
For more information, contact
Eagle County Environmental Health
Department 970-328-8755
environment@eaglecounty.us

Written Notification of Major Food Allergens as Ingredients

Regulation 6 CCR 1010-2: Retail Food Establishments

An example of a statement that could be listed on a menu, table tent, placard or display board that informs the consumer of major food allergens that are present as ingredients could be:

- ✚ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.



Written notification can be provided in many forms such as: physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means.

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