

You've heard about the new Food Labeling Regulations from the Food and Drug Administration - but does Section 4205 of the Affordable Care Act (ACA) apply to your hospitality organization?



USE THIS HANDY CHECKLIST TO FIND OUT

Does your restaurant have **20 or more locations** that operate under the same name?

Do your restaurants fall into one of these categories?

- Sit-down restaurant
- Fast-food restaurant
- Bakery
- Coffee shop
- Ice cream store
- Or a similar establishment

Do you serve approximately the **same menu items** at all of your locations?



If you've answered **"Yes"** to all of these questions, the clock is ticking for you. Move quickly to ensure that you're in compliance by the time the law takes effect. Non-compliance or misrepresentation of nutritional values can result in hefty fines or criminal charges.

GET STARTED TODAY!

Food labeling regulations will apply to:

Everyday menu items | Take-out and delivery food | Drive-thru orders | All drinks on the menu

Here's exactly what you'll need to label - and how to label it

- List calorie, allergy and other nutrition labeling for standard menu items.
- Display this information clearly and prominently on menus and menu boards.
- For buffets, cafeterias and self-service areas, display the calorie information on signs near the menu items.
- Use "reasonable sources" to back up your nutrition data (e.g. [USDA Nutritional Database](#)).
- Include a menu notice informing customers that detailed written nutrition data is available upon request for your everyday menu items.
- Include a short statement on the menu advising guests on how calories fit into a healthy diet.

Fourth's Recipe & Menu Engineering solution can help you manage and automate every part of this process

Contact us to learn how we can help you.