

# Menu Labeling Requirements for Restaurants



## HIGHLIGHTS:

- **Nutritional requirements must be provided by restaurant chains with 20 or more facilities in California**
- **Must provide: Calories, Saturated Fat, Sodium and Carbohydrates**
- **“Nutritional Information Available Upon Request” must be posted on drive thru menu and Window.**
- **All requirements must be met as of January 1, 2011**

[PDF Version of SB 1420](#)

Senate Bill 1420 was signed into law in 2008 and has been implemented in two phases. As of July 1, 2009 all large chain facilities (20 facilities or more in the state) were required to provide specific nutritional information to their consumers via brochures, menus or table tents. As of January 1, 2011 the second phase of SB1420 takes effect requiring these facilities to display the nutritional information to the consumer at the point of sale. All menus, menu boards and display tags must clearly display calorie information next to each item. All drive thru menu boards must have the statement “nutritional information available upon request” prominently displayed with the statement also prominently displayed at the drive-up window. The required nutritional information must still be provided via brochure as well.

The following information will be required for standard menu items only: Number of **calories**, number of grams of **carbohydrates**, amount of **saturated fat** in grams, and the amount of **sodium** in grams. A standard menu item is any item that is sold at least 180 days (roughly 6 months) of the year.

## Other Requirements

- **“Combos” and “meals”** where multiple items are sold in a group must have a minimum and maximum calorie display on the menu based on all the possible combinations for that “meal”/”combo”
- **Serving size** must be indicated when a specific item is intended to serve two or more people
- The phrase **“Recommended limits for a 2000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of Sodium”** must be provided on all nutritional information brochures
- **Disclaimers** may be posted on menus and menu boards indicating there may be variations in nutritional content across servings, based on differences in quantities and serving sizes

### The following types of facilities are *exempt* from SB 1420:

- Certified Farmers Markets
- Commissaries
- Grocery Stores
- Licensed Health Care Facilities
- Mobile Support Units
- Private and Public Schools
- Bed & Breakfasts
- Retail Stores (where majority of sales are not from food)
- Vending Machines

### The following items are *not* subject to SB 1420:

- Special Orders
- Seasonal or Promotional Items (items sold less than 180 days per year)
- Alcohol
- Pre-packaged Items
- Self Service Items at Salad Bars
- Self Service Items at Buffets