

Parts of a Food Label*

REQUIRED ON ALL PACKAGED FOOD

1. NAME OF FOOD
2. NAME/ADDRESS OF RESPONSIBLE FIRM
3. LIST OF INGREDIENTS



REQUIRED ON ALL RAW AND PARTIALLY COOKED MEAT AND POULTRY

7. SAFE HANDLING INSTRUCTIONS

MAJOR FOOD ALLERGENS (Eggs, Fish, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat, Sesame)

4. NET WEIGHT

REQUIRED ON MOST PACKAGED FOOD

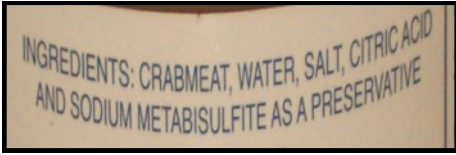
5. COUNTRY OF ORIGIN
6. NUTRITION FACTS PANEL



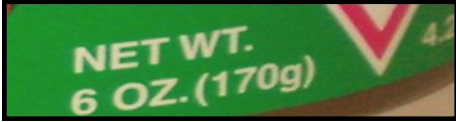
1. NAME OF FOOD
2. NAME AND ADDRESS OF RESPONSIBLE FIRM



3. LIST OF INGREDIENTS



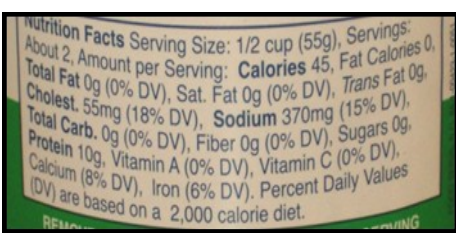
4. NET WEIGHT



5. COUNTRY OF ORIGIN



6. NUTRITION FACTS PANEL



Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.



ALL PARTS OF A FOOD LABEL MUST BE IN ENGLISH!

For more information about food labels, see *Parts of a Food Label Guide* at: https://www.occhd.org/application/files/2914/5206/8632/Parts_of_a_Food_Label_Guide.pdf

*This poster presents basic labeling requirements only. It does not include every requirement or exemption for all types of food products. See referenced federal regulations for more information.