

Food Labeling Guide

The purpose of this labeling guide is to help retail food establishment operators in developing labels, which will be in conformance with Southern Nevada Health District requirements, for the food products they package for display and off-premises consumption. This labeling requirement does not apply to customer order delivery or over the counter sales of food where a temporary bag, wrapper or carry out box is used for short term containment or transport.

Additional information is available on the U.S. Food and Drug Administration website www.cfsan.fda.gov.

Basic Labeling Requirements

All required labeling information shall be printed prominently and conspicuously in ENGLISH. Print size should be no smaller than 1/16 of an inch based on the lower case letter "o" and include:

1. STATEMENT OF IDENTITY

- The common, usual name or descriptive identity of the packaged food prominently displayed on the Principle Display Panel (PDP)

2. NET QUANTITY OF CONTENTS

- Net Weight in ounces, pounds, or grams, or
- Net Content in fluid ounces, pints or liters or number of pieces.

3. INGREDIENT STATEMENT

- A list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives.

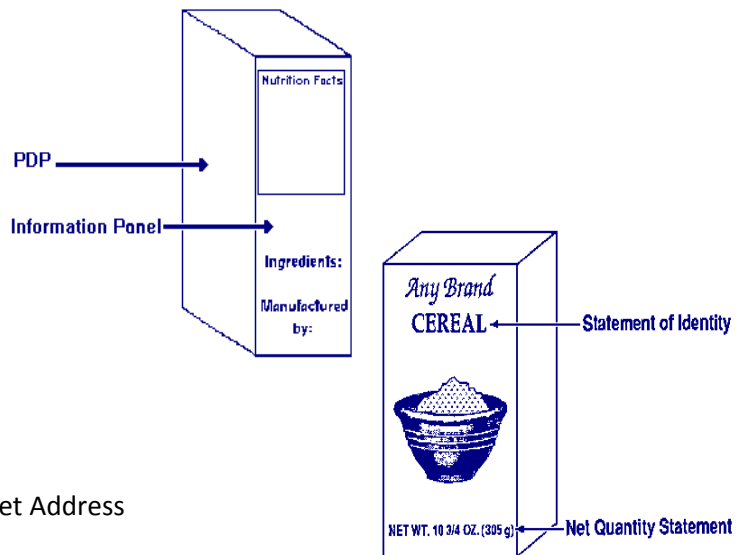
4. MANUFACTURER, PACKER OR DISTRIBUTOR

- Include name and place of business – Full Street Address

5. ADDITIONAL LABELING INFORMATION

Many types of food need additional labeling information such as:

- Nutritional labeling is required on some food such as infant formula.
- A 7-day "Use By" date on ready to eat Potentially Hazardous Food (PHF) when placed under refrigeration or a frozen PHF once pulled to thaw.
- A 14-day from the day of packaging "Discard Date" for Modified Atmospheric Packaged Food.
- Precautionary statements applicable to the food product, such as "Keep Refrigerated" or "Safe Handling Instructions" or warning statements as specified by the United States Department of Agriculture.
- An allergen statement for the following ingredients: milk, eggs, fish, crustacean shellfish, peanuts, wheat, soybeans, and tree nuts.



Questions: Contact the Southern Nevada Health District, Environmental Health Division

Illustrations were reprinted from the FDA Food Labeling Guide <http://www.cfsan.fda.gov/~dms/flg-toc.html>

Examples of approved labeling:

VANILLA ICE CREAM

Ingredients: Condensed Milk (milk, sugar), Evaporated Milk, Eggs, Vanilla Flavor (vanillin, 35% alcohol, corn syrup), Caramel (milk, brown sugar, butter)

This product contains the following allergens: milk

Net Wt: 16 oz. (1 lb.)

My Store Name

5555 S. Jones

Las Vegas, NV 89000

(702) 555-5555

BBQ SAUCE

Ingredients: Ketchup (Tomato concentrate from Red Ripe Tomatoes, Distilled Vinegar, High Fructose Corn Syrup, Corn Syrup, Salt, Spice, Onion Powder, Natural Flavoring), Ripe Tomatoes, Vinegar, Water, Sugar, Anchovies

This product contains the following allergens: fish

Net Wt: 1 Quart

My Store Name

5555 S. Jones

Las Vegas, NV 89000

(702) 555-5555

Use this example if your store can be found in the local phone directory:

GUACAMOLE SAUCE

Ingredients: Tomatillos, Avocado, Onions, Jalapeno, Cilantro, Lime, Salt

Net Wt: 8 oz.

My Store Name

Las Vegas, NV 89000

(702) 555-5555

Use "Product of (Country)" only if the product was produced, grown, or imported from that country:

PRODUCT OF MEXICO

GROUND RED JALAPENO PEPPERS

Net Wt: 8 oz.

My Store Name

5555 S. Jones

Las Vegas, NV 89000

(702) 555-5555