

112<sup>TH</sup> CONGRESS  
2<sup>D</sup> SESSION

# H. R. 6174

To amend section 403 of the Federal Food, Drug, and Cosmetic Act to improve and clarify certain disclosure requirements for restaurants, similar retail food establishments, and vending machines.

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## IN THE HOUSE OF REPRESENTATIVES

JULY 24, 2012

Mr. CARTER (for himself, Mr. ROSS of Arkansas, Mrs. McMORRIS RODGERS, Mr. BARROW, Mr. RIBBLE, Mr. SMITH of Washington, Mr. CUELLAR, Mr. CALVERT, Mr. SENSENBRENNER, Mr. LONG, Mr. HINOJOSA, Mr. CHABOT, Mr. BARTON of Texas, Mr. BISHOP of Utah, Mr. LUETKEMEYER, Mr. WALBERG, Mr. SCOTT of South Carolina, Mr. LATTA, Mr. DIAZ-BALART, and Mr. HUIZENGA of Michigan) introduced the following bill; which was referred to the Committee on Energy and Commerce

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## A BILL

To amend section 403 of the Federal Food, Drug, and Cosmetic Act to improve and clarify certain disclosure requirements for restaurants, similar retail food establishments, and vending machines.

1 *Be it enacted by the Senate and House of Representa-*  
2 *tives of the United States of America in Congress assembled,*

3 **SECTION 1. SHORT TITLE.**

4 This Act may be cited as the “Common Sense Nutri-  
5 tion Disclosure Act of 2012”.

1 **SEC. 2. AMENDING CERTAIN DISCLOSURE REQUIREMENTS**  
2 **FOR RESTAURANTS, SIMILAR RETAIL FOOD**  
3 **ESTABLISHMENTS, AND VENDING MACHINES.**

4 Section 403(q)(5)(H) of the Federal Food, Drug and  
5 Cosmetic Act (21 U.S.C. 343(q)(5)(H)) is amended—

6 (1) in subclause (ii)—

7 (A) in item (I)(aa) by striking “the num-  
8 ber of calories contained in the standard menu  
9 item, as usually prepared and offered for sale”  
10 and inserting “the number of calories contained  
11 in the whole product, or the number of servings  
12 and number of calories per serving, or the num-  
13 ber of calories per the common unit division of  
14 the product, such as for a multi-serving item  
15 that is typically divided before presentation to  
16 the consumer”;

17 (B) in item (II)(aa), by striking “the num-  
18 ber of calories contained in the standard menu  
19 item, as usually prepared and offered for sale”  
20 and inserting “the number of calories contained  
21 in the whole product, or the number of servings  
22 and number of calories per serving, or the num-  
23 ber of calories per the common unit division of  
24 the product, such as for a multi-serving item  
25 that is typically divided before presentation to  
26 the consumer”; and

1 (C) by adding at the end the following  
2 flush text:

3 “In the case of restaurants or similar re-  
4 tail food establishments where the majority  
5 of orders are placed by customers who are  
6 off-premises at the time such order is  
7 placed, the information required to be dis-  
8 closed under this subclause may be pro-  
9 vided by a remote-access menu, such as  
10 one available on the internet, instead of an  
11 on-premises menu.”;

12 (2) in subclause (iv)—

13 (A) by striking “For the purposes of this  
14 clause,”, inserting the following (and indenting  
15 the text that follows appropriately):

16 “(I) IN GENERAL.—For the pur-  
17 poses of this clause,”;

18 (B) by striking “and other reasonable  
19 means” and inserting “or other reasonable  
20 means”; and

21 (C) by adding at the end the following:

22 “(II) REASONABLE BASIS DE-  
23 FINED.—For purposes of this sub-  
24 clause, with respect to a nutrient dis-  
25 closure, the term ‘reasonable basis’

1 means that the nutrient disclosure is  
2 within acceptable allowances for vari-  
3 ation in nutrient content. Such ac-  
4 ceptable allowances shall include al-  
5 lowances for variation in serving size,  
6 inadvertent human error in formula-  
7 tion of menu items, and variations in  
8 ingredients.”;

9 (3) in subclause (v)—

10 (A) by inserting “contained in the whole  
11 product, or the number of servings and infor-  
12 mation per serving, or the common unit division  
13 of the product, such as for a multi-serving item  
14 that is typically divided before presentation to  
15 the consumer,” before “that come in different  
16 flavors, varieties, or combinations,”;

17 (B) by striking “, through means deter-  
18 mined by the Secretary, including ranges, aver-  
19 ages, or other methods”; and

20 (C) by adding at the end, after the period,  
21 the following: “A restaurant or similar retail  
22 food establishment may determine and disclo-  
23 sure such content by using any of the following  
24 methods: ranges, averages, individual labeling  
25 of flavors or components; or labeling of one pre-

1 set standard build. In addition to such methods,  
2 the Secretary may allow the use of other meth-  
3 ods, to be determined by the Secretary, for  
4 which there is a reasonable basis (as such term  
5 is used in subclause (iv)).”; and

6 (4) in subclause (xi)—

7 (A) in the heading, by striking “DEFINI-  
8 TION” and inserting “DEFINITIONS”;

9 (B) by striking “clause, the term ‘menu’ ”  
10 and inserting the following (and indenting the  
11 text that follows appropriately): “clause:

12 “(I) MENU; MENU BOARD.—The  
13 term ‘menu’ ”; and

14 (C) by adding at the end the following:

15 “(II) PRESET STANDARD  
16 BUILD.—The term ‘preset standard  
17 build’ means the finished version of a  
18 menu item most commonly ordered by  
19 consumers.

20 “(III) RESTAURANT OR SIMILAR  
21 RETAIL FOOD ESTABLISHMENT.—The  
22 term ‘restaurant or similar retail food  
23 establishment’ means a retail food es-  
24 tablishment that derives more than 50  
25 percent of its total revenue from the

1 sale of food of the type described in  
2 subclause (i) or (ii) of clause (A).”.

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