Fresh, unfrozen finfish, such as halibut or salmon, may be served to your customers partially cooked, if:

1. It is upon customer request only
2. The menu item is clearly disclosed as being able to be ordered undercooked
3. The customer is reminded of the risk related to consuming fresh partially cooked fish, which must include mention of parasites. This reminder must be separate from other consumer advisories on your menu

### Example 1

<table>
<thead>
<tr>
<th>MENU</th>
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| **SALMON **
SALMON TOPPED WITH BASIL PESTO SERVED WITH BROCCOLI AND SWEET POTATOS |
| **SEARED CHICKEN & CREAMY DRESSING**
CHICKEN TOPPED WITH CREAMY DIJON SERVED WITH MASHED POTATOS AND GLAZED VEGETABLES |
| **NEW YORK STEAK **
NEW YORK STEAK SERVED WITH GREEN BEANS AND CHEESY POTATO CAKES |
| **VADOUVAN & CASHEW-CRUSTED TOFU**
WITH CHUTNEY-BRAISED VEGETABLES & CILANTRO SAUCE |

* Salmon may be cooked to customer preference. Consuming fresh partially cooked fish may increase your risk of contracting parasites.

** Steak may be cooked to customer preference. Consuming raw or undercooked steak may increase your risk of foodborne illness.