4. Key Findings (cont'd)

B. Use of Product Attributes Other than Labeling to Distinguish Between RTE and NRTE Products

- Consider the following product attributes to determine if RTE or NRTE products are required for cooking for safety:
  - color of package
  - picture of product or serving suggestion shown on packaging
  - whether product is a combination of RTE and NRTE foods (e.g., a fully cooked product with ingredients that are not cooked)
  - advertisements

C. Use of Preparation Instructions

- Use of preparation instructions to determine cooking for safety:
  - “Cook thoroughly”
  - “Keep refrigerated or frozen.”

- Follow product-specific preparation instructions and do not rely on previous experience with similar products.

- Consider variables of preparation instructions to determine if product requires cooking for safety:
  - Type of meat product
  - Use of preparation instructions

- Include “prepare specific product as package directs” as a product-specific requirement. Follow specific product preparation instructions and do not rely on previous experience with similar products.

- Include “prepare specific product as package directs” as a product-specific requirement. Follow specific product preparation instructions and do not rely on previous experience with similar products.

- Determine if products require cooking for safety by using standardized phrases on NRTE and RTE products to better distinguish them to consumers.

4. Key Findings (cont'd)

D.  Use of Standard Labeling Features to Convey Whether a Product Requires Cooking for Safety

- The following standard labeling features convey whether a product requires cooking for safety:
  - Color Coding
  - Use of Safe Handling Instructions (SHI) labeling
  - Use of preparation instructions
  - Type of product packaging
  - Location of product in grocery store

- Do not use the following standard features to determine if RTE or NRTE products:
  - color of package
  - picture of product or serving suggestion shown on packaging
  - whether product is a combination of RTE and NRTE foods (e.g., a fully cooked product with ingredients that are not cooked)
  - advertisements

- Do not use any of the following standard labeling features or visual coding to determine if RTE or NRTE products:
  - Color Coding
  - Use of Safe Handling Instructions (SHI) labeling
  - Use of preparation instructions
  - Type of product packaging
  - Location of product in grocery store

- Do not use any of the following standard labeling features or visual coding to determine if RTE or NRTE products:
  - Color Coding
  - Use of Safe Handling Instructions (SHI) labeling
  - Use of preparation instructions
  - Type of product packaging
  - Location of product in grocery store

- Do not use any of the following standard labeling features or visual coding to determine if RTE or NRTE products:
  - Color Coding
  - Use of Safe Handling Instructions (SHI) labeling
  - Use of preparation instructions
  - Type of product packaging
  - Location of product in grocery store

5. Discussion


