

LABELING & RECORD KEEPING

5.2 FINISHED PRODUCT LABELING



Proper labeling of foods allows customers to make informed decisions about what they eat. Guests may have existing medical conditions, may be sensitive to specific foods or food ingredients, or have food allergies, and need accurate information on labels to make informed decisions. Additionally, the identity of a food in terms of its origin and ingredients is important for investigation of customer complaints of foodborne illness and product defects.

STANDARD

- Food packaged in Compass Group operations must be labeled as specified in applicable local, state, federal, regulations and ordinances.
- Bulk food items available for guest self-service must be in containers labeled with the manufacturer's label – OR - a written notification, such as a card or sign that provides the descriptive name of the food, and a notice such as [QAS-26](#) directing customers to managers or allergen experts with questions.
- Unpasteurized juice sold in a package must be labeled with the following:
WARNING: This product has not been pasteurized and, therefore, may contain harmful bacterial that can cause serious illness in children, the elderly, and persons with weakened immune systems. **MUST KEEP REFRIGERATED.**
 - Unpasteurized juices may not be served to at-risk populations, such as senior living centers or elementary schools. Follow the procedures listed in the [SOP- Freshly Prepared Juice](#).

PACKAGED FOOD LABEL INFORMATION REQUIRED AT A MINIMUM

- Common name or identity of the food (example: Ham Sandwich).
- If made from two or more ingredients, a list of ingredients in descending order of ingredients.
 - Sub-ingredients may be required in some jurisdictions. If your jurisdiction requires sub-ingredients, contact your Food Safety Manager.
- The quantity or net weight of the contents.
- The name and place of business of the manufacturer, packer or distributor.
- The following statement directing customers to contact managers or allergen experts with ingredient or allergen questions: *Food Allergies? Please be advised that common allergens, including egg, milk, wheat, soy, sesame, peanuts, tree nuts, fish, and shellfish are present in our facility. The potential for cross-contact is higher at self-serve, fryer, and made-to-order stations. If you have a food allergy or special dietary need, please speak with a manager before making your selection.*
 - Some jurisdictions may require full allergen labeling. If your jurisdiction has such requirements, contact your Food Safety manager.
- Nutrition labeling as specified in the federal food labeling regulations, except as exempted.
- Use-by date
- A **KEEP REFRIGERATED** message or similar warning if the product is TCS and should be kept cold.

* The above items are present in the On The Go label templates available in the MenuWorks platform.



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Note: In all cases, compliance with stricter jurisdictional requirements is necessary.

LABELING & RECORD KEEPING

5.2 FINISHED PRODUCT LABELING



NOTE

- Some jurisdictions require enhanced labeling regulations. Please contact your sector Dietician Lead and Food Safety Manager prior to implementing an enhanced finished product labeling program.
- Jurisdictions often requiring enhanced labeling:
 - Texas
 - Minneapolis/St. Paul, MN
 - Mecklenburg County, NC
 - Durham, NC
 - Lorain County, OH

ENHANCED PACKAGED FOOD LABEL INFORMATION REQUIRED

- Common name or identity of the food (example: Ham Sandwich)
- If made from two or more ingredients, a list of ingredients in descending order of ingredients.
 - Ingredients which themselves contain ingredients (sub-ingredients) must list all contained ingredients within parentheses.
- The quantity or net weight of the contents.
- The name and place of business of the manufacturer, packer or distributor.
- List any of the major allergens (milk, egg, soy, peanuts, tree nuts, fish, shellfish, sesame, wheat) that are contained in the food.
- Nutrition labeling as specified in the federal food labeling regulations, except as exempted.
- Use-by date
- A **KEEP REFRIGERATED** message or similar warning if the product is TCS and should be kept cold.
- The above items are **NOT** present in the On The Go label templates available in the MenuWorks platform and require some degree of manual entry. Before implementing an enhanced finished product labeling program, contact your Sector Dietician Lead and Food Safety Manager

MUST DO

- **Ensure** foods that have been packaged for sale by the unit have labels containing all required elements.
- **Provide** the appropriate labels.
- **Spot check** packaged foods on display to ensure the labels are present and accurate.
- **Contact** your local health department before offering packaged food for self-service or grab-and-go sales.

CORRECTIVE ACTION

- Remove packaged foods from display that do not have labeling that meets all requirements.

LABELING & RECORD KEEPING**5.2 FINISHED PRODUCT LABELING****AVAILABLE FSQA SIGNAGE** • [QAS-26](#) Guest Allergy

- COMBINED ASSESSMENT #** • Q500 - Observe the labels of TCS, RTE foods in storage and on display for customer self-service.

HELPFUL LINKS

- Refer to [Section 3.3](#) Allergen Management
- Refer to [Section 5.1](#) Manufacturer Labeling
- Refer to [Section 5.3](#) Dating & Labeling of Food in Production
- Refer to [Section 5.4](#) Food Expiration & Rotation
- [SOP- Freshly Prepared Juice](#)

FOOD CODE REFERENCES

- 3-602.11 Food Labels
- 3-602.12 Other Forms of Information

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