

Food Safety: Natasha's Law

Labeling Responsibility: It is the responsibility of food businesses to ensure that all PPDS products are correctly labeled with ingredient and allergen information.

No Hidden Allergens: Labels must clearly identify all 14 major allergens, ensuring that no allergens are hidden in generic terms like "spices" or "seasoning."

Consumer Protection: The law is designed to protect consumers with food allergies by providing clear and accurate information, reducing the risk of allergic reactions.

Regular Label Reviews: Businesses should regularly review and update labels to ensure ongoing compliance with Natasha's Law, especially when ingredients change.

Increased Transparency: Natasha's Law promotes transparency in food labeling, helping consumers make informed choices about the foods they purchase.

Full Ingredient Disclosure: Natasha's Law requires that all pre-packaged foods for direct sale (PPDS) clearly display a full list of ingredients on the label.

Highlight Allergens: Allergen ingredients must be clearly highlighted (e.g., in bold, underlined, or in a different color) within the ingredients list.

Applies to All PPDS Foods: The law applies to all foods that are pre-packaged on the same premises from which they are sold, such as sandwiches, salads, and baked goods.

Penalties for Non-Compliance: Businesses that fail to comply with Natasha's Law may face legal penalties, including fines and potential closure.

Staff Training: Food business staff must be trained to understand and comply with Natasha's Law, including how to properly label food and manage allergens.

