

2016年5月6日

本周的美国疾病控制与预防中心《合理用盐电子报》内容包含有：1）即将召开的一场网络论坛相关信息，该论坛主题为“同食品行业一道努力降低钠摄入”。2）对于美国食品与药物管理局就菜单高钠标识规则为餐饮行业提供的最终指南的描述，以及其链接。

**连接公共卫生和食品行业：自愿承诺减钠，理解消费者需求**

 去年，美国疾病控制和预防中心会同全美公共卫生机构网推出了一个名为“连接公共卫生和食品行业”的系列网络专题，为那些致力于同食品行业合作进行减钠的公共卫生人员分享最佳实践、成功案例及专业技能。通过Dialogue4Health (D4H)平台的注册定于东部标准时间5月10日下午2：00 – 3:30(太平洋标准时间上午11：00 - 12:30)开放，届时您将可以重温该系列网络专题。

本次网络论坛上将有来自通用磨坊公司下属的贝尔健康与营养研究所以及圣迭戈县卫生与居民服务局的展示汇报。圣迭戈县卫生与居民服务局是一家地方卫生机构，美国疾病预防控制中心社区减钠项目对其进行资助，帮助其实现食品服务中的减钠目标。D4H网页仍在开发中，但你可以阅读简要描述，并注册参加论坛。如需注册，请点击这里。该网页上还提供之前专题文章的链接。

注册步骤：

1、登录以下网址：http://dialogue4health.org/web-forums/detail/connecting-public-health-and-the-food-industry-voluntary-commitments

2、点击“RSVP Today!”选项

3、在“Event Status”下拉选项中，点击“注册”

4、填写必填字段，点击“提交”

5、不久之后，你会收到一封来自于Carmen Nevarez博士的电子邮件，邮件主题为“Registration Approved for Web Forum”（网络研讨会注册通过）。该电子邮件将含有5月10日参加活动的登录信息，以及一份预约日历表，你可以选择“接受”，将其同步到你的Outlook日历中。

**FDA发布最终版菜单标签指南**

2016年4月29日，美国食品和药物管理局(FDA)为食品行业发布指南，名为“餐馆和非家庭制作食品零售场所最终版标签指南——第二部分(菜单标签要求按照21 CFR 101.11)”。这本指南手册是9月公布的草拟指南的更新，其中将该机构收到的许多常见问题也考虑了进去。该指南旨在帮助餐饮行业理解新政策，并帮助他们达标。新规拟于2017年强制执行。

该机构计划开展信息网络研讨会，并举办菜单标签研讨会，着重解决利益相关各方的特定需求，如最终规则所适用的食品零售商家，以及可能在合规监测中发挥作用的各州和地方的监管合作伙伴。食品零售商家可以发送有关菜单标签的问题至电子邮箱：[CalorieLabeling@fda.hhs.gov](mailto:CalorieLabeling@fda.hhs.gov).

 更多信息，请点击以下链接：

* 最终版行业指南：餐馆和非家庭制作食品零售商家标签指南——第二部分(菜单标签要求按照21 CFR 101.11)
* 最终版行业指南：餐馆和类似零售食品商家标准菜单选项营养标签：小实体合规指南
* 最终版规则：食品标签：餐馆和类似零售食品商家标准菜单选项营养标签

感谢您一直以来对减盐活动的支持。

请注意：

本简讯英文版由美国疾病预防控制中心发布，中文版由骄阳翻译公司翻译，如有歧义，请以英文版本为准。

该信息为与减钠的相关伙伴机构和个人分享将正在进行的减钠活动信息。目的是为相关同仁提供持续更新的信息，并为对减钠工作感兴趣或致力于减钠工作的个人或机构创建一个合作网络。《减盐电子周刊》将每两周发布一期，如果你知道一些应该添加进来的人，或者你希望被从该通信人中删除，请联系蔡颖女士([caiy@cn.cdc.gov)](mailto:caiy@cn.cdc.gov))。

《减盐电子周刊》在内容上只基于新闻价值和读者的潜在兴趣进行选择。美国疾病预防控制中心对所提供文章的真实准确性不承担任何责任。文章的选择、省略或文章内容并不意味着美国疾病预防控制中心对其内容有支持或其它观点。《减盐电子周刊》中原作者的观点或者引用，完全是其个人观点，绝不代表美国疾病预防控制中心的官方立场。所提及的产品、商业名称、出版物、新闻来源以及网站等，仅作参考之用，并不意味着美国疾病预防控制中心的认可。

Hello –

This week’s CDC Salt e-Update includes 1) information on a upcoming webinar related to working with the food industry to reduce sodium and 2) a description and link to the FDA’s final guidance for industry on the menu labeling rule.

**Connecting Public Health and the Food Industry: Voluntary Commitments to Reduce Sodium and Understanding the Consumer**

Last year, the Centers for Disease Control and Prevention and the National Network of Public Health Institutes launched a web series called "Connecting Public Health and the Food Industry," to share best practices, successes, and subject matter expertise for public health audiences working with the food industry to reduce sodium. Registration through the Dialogue4Health (D4H) platform is open for the next iteration of this series scheduled for **May 10th from 2:00 – 3:30 pm EST (11:00 am – 12:30 pm PST)**.

The web forum will feature presentations from both General Mills’ Bell Institute of Health and Nutrition and the County of San Diego Health and Human Services Agency, a local health department funded by CDC’s Sodium Reduction in Communities Program to reduce sodium in county food service operations. The D4H webpage is still under development but you can read a brief description and register for the web forum [here](http://dialogue4health.org/web-forums/detail/connecting-public-health-and-the-food-industry-voluntary-commitments). Links to previous iterations are also provided on the webpage.

To register:

1. Go to: <http://dialogue4health.org/web-forums/detail/connecting-public-health-and-the-food-industry-voluntary-commitments>
2. Click on “RSVP Today!” tab
3. Under Event Status, click “Register”
4. Fill in required fields and hit “submit”
5. Shortly after, you will receive an email from Dr. Carmen Nevarez with the subject line “Registration Approved for Web Forum.” The email will contain the log-in information to join the event on May 10th including a calendar appointment which you can “accept” to sync it to your Outlook calendar.

**FDA Issues Final Guidance on Menu Labeling**

On April 29, 2016 the U.S. Food and Drug Administration (FDA) published guidance for industry, “[A Labeling Guide for Restaurants and Retail Establishments Selling Away-From-Home Foods – Part II (Menu Labeling Requirements in Accordance with 21 CFR 101.11)](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwNDI5LjU4NDUzODQxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDQyOS41ODQ1Mzg0MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Njg1ODM3JmVtYWlsaWQ9c2FrMkBjZGMuZ292JnVzZXJpZD1zYWsyQGNkYy5nb3YmdGFyZ2V0aWQ9JmZsPSZleHRyYT1NdWx0aXZhcmlhdGVJZD0mJiY=&&&101&&&http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm461934.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery). The publication is an update to draft guidance that was announced in September, taking into account the many frequently asked questions that the agency has received. The aim is to assist industry in interpreting the new policy and aid with compliance of the regulations that are planned to be enforced in 2017.

The agency plans to conduct informational webinars and will hold menu labeling workshops that focus on specific needs of stakeholders, such as establishments covered by the final rule and state, local, and tribal regulatory partners that may play a role in compliance monitoring. Additionally, covered establishments can send questions on menu labeling requirements to [CalorieLabeling@fda.hhs.gov](mailto:CalorieLabeling@fda.hhs.gov).

For More Information:

* [Final Guidance for Industry: A Labeling Guide for Restaurants and Retail Establishments Selling Away-From-Home Foods – Part II (Menu Labeling Requirements in Accordance with 21 CFR 101.11)](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwNDI5LjU4NDUzODQxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDQyOS41ODQ1Mzg0MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Njg1ODM3JmVtYWlsaWQ9c2FrMkBjZGMuZ292JnVzZXJpZD1zYWsyQGNkYy5nb3YmdGFyZ2V0aWQ9JmZsPSZleHRyYT1NdWx0aXZhcmlhdGVJZD0mJiY=&&&102&&&http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm461934.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery)
* [Guidance for Industry: Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments: Small Entity Compliance Guide](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwNDI5LjU4NDUzODQxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDQyOS41ODQ1Mzg0MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Njg1ODM3JmVtYWlsaWQ9c2FrMkBjZGMuZ292JnVzZXJpZD1zYWsyQGNkYy5nb3YmdGFyZ2V0aWQ9JmZsPSZleHRyYT1NdWx0aXZhcmlhdGVJZD0mJiY=&&&103&&&http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm437403.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery)
* [Final Rule: Food Labeling; Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments](https://www.regulations.gov/#!docketDetail;D=FDA-2011-F-0172)

Thank you for your continued engagement in sodium reduction.

*We are sending this information in an effort to inform our stakeholders of relevant sodium reduction efforts that are occurring. The purpose of this communication is to provide continued follow up with stakeholders and create a network of partners working on and interested in sodium reduction. The Salt e-Update will be sent every two weeks. For questions or comments, or to be added or removed from this communication, contact Hadley Hickner (*[*xxm5@cdc.gov*](mailto:xxm5@cdc.gov)*)*

*Salt e-Update* content is selected solely on the basis of newsworthiness and potential interest to readers. CDC assumes no responsibility for the factual accuracy of the items presented. The selection, omission, or content of items does not imply any endorsement or other position taken by CDC. Opinions expressed by the original authors of items included in *Salt e-Update*, or persons quoted therein, are strictly their own and are in no way meant to represent the official position of CDC. References to products, trade names, publications, news sources, and Websites are provided solely for informational purposes and do not imply endorsement by the CDC.