



## RESTAURANT TRACEABILITY EVALUATION TOOL

**Note:** This is not a legal counsel. This decision making tool has been created to help determine if your restaurant will need to follow the FDA's traceability rule.

NEXT



The National Restaurant Association has created this Restaurant Traceability Evaluation Tool to help restaurants determine to what degree and what steps will be necessary to follow the FDA's Traceability Rule.

It is important for a restaurant to know how the rule may impact current business practices long before the January 2026 deadline, as most restaurants will need time to figure out the best way to meet the new requirements and get solutions in place.

The Food & Drug Administration's (FDA) Traceability Rule aims to track food through the entire supply chain up to the point it is given to a consumer.

This new regulation requires that restaurants have a food tracking plan, recordkeeping and communicate specific information if their menu includes any of the foods on the [FDA's Food Traceability List](#) (FTL). The FDA says that the foods on the FTL are more frequently associated with making customers sick.

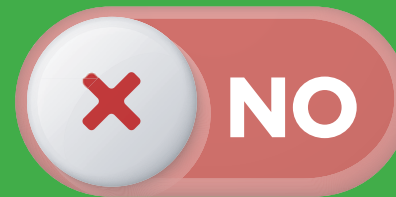
The FDA believes that following this rule will result in faster speed:

- to accurately identify which food(s) may be causing illness resulting in less marketplace confusion, harm, and waste
- to track and remove contaminated food from the marketplace to minimize customer illness or death
- to improve foodborne illness prevention strategies
- to create a uniform set of requirements to track food items
- to reduce coordination challenges between different types of food businesses and regulators



Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

**Do you sell food to the public or does your restaurant have a central kitchen that ships food to other restaurants or businesses that sell it to the public?**





# Do you sell food to the public or does your restaurant have a central kitchen that ships food to other restaurants or businesses that sell it to the public?

Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

YOU ANSWERED:



## Are any of these Food Traceability List (FTL) foods on your menu or part of meals that you make?



SOFT CHEESES



FRESH LEAFY GREENS



TOMATOES



FRESH CUT FRUITS



NUT BUTTERS



FRESH HERBS



FRESH CUCUMBERS



FRESH PEPPERS



SHELL EGGS



FRESH MELONS



SPROUTS



FRESH TROPICAL TREE FRUITS



FINFISH



SMOKED FINFISH



FRESH CUT VEGETABLES



READY-TO-EAT DELI SALADS



CRUSTACEANS



MOLLUSCAN SHELLFISH, BIVALVES





**Do you sell food to the public or does your restaurant have a central kitchen that ships food to other restaurants or businesses that sell it to the public?**

YOU ANSWERED:



**You are *NOT* required to follow the FDA's Traceability Rule at this time.**

However, if at any time the answer to this question changes, you will need to follow the FDA Traceability Rule.







# Are any of these Food Traceability List (FTL) foods on your menu or part of meals that you make?

Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.



SOFT CHEESES



FRESH LEAFY GREENS



TOMATOES



FRESH CUT FRUITS



NUT BUTTERS



FRESH HERBS



FRESH CUCUMBERS



FRESH PEPPERS



SHELL EGGS



FRESH MELONS



SPROUTS



FRESH TROPICAL TREE FRUITS



FINFISH



SMOKED FINFISH



FRESH CUT VEGETABLES



READY-TO-EAT DELI SALADS



CRUSTACEANS



MOLLUSCAN SHELLFISH, BIVALVES

YOU ANSWERED:



You are **NOT** required to follow the FDA's Traceability Rule at this time.

However, if at any time the answer to this question changes, you will need to follow the FDA Traceability Rule.





# Are any of these Food Traceability List (FTL) foods on your menu or part of meals that you make?

Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.



SOFT CHEESES



FRESH LEAFY GREENS



TOMATOES



FRESH CUT FRUITS



NUT BUTTERS



FRESH HERBS



FRESH CUCUMBERS



FRESH PEPPERS



SHELL EGGS



FRESH MELONS



SPROUTS



FRESH TROPICAL TREE FRUITS



FINFISH



SMOKED FINFISH



FRESH CUT VEGETABLES



READY-TO-EAT DELI SALADS



CRUSTACEANS



MOLLUSCAN SHELLFISH, BIVALVES

YOU ANSWERED:



## Are your annual food sales more than \$250,000?





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

## Are your annual food sales more than \$250,000?

YOU ANSWERED:



**You are *NOT* required to follow the FDA's Traceability Rule at this time.**

However, if at any time the answer to this question changes, you will need to follow the FDA Traceability Rule.





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

## Are your annual food sales more than \$250,000?

YOU ANSWERED:



## Do you buy food from a distributor or supplier?





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

# Do you buy food from a distributor or supplier?

YOU ANSWERED:



**You may need to follow the FDA's Traceability Rule. At minimum you will need to have a Traceability Plan and keep records of the FTL foods you receive.**  
Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about how to comply with the FDA's Traceability Rule.

### *In addition, if your restaurant:*

• Purchases food from a grower, you are required to:

1. Document the name and address of the farm(s) you purchase from.
2. Document type(s) of food you purchased from the farm(s).
3. Maintain the records for 180 calendar days. [Time/Date Calculator Online Tool](#) can help.

Sample record:

Name of Farm	Farm Address	Type of Food Received from Farm(s)	Date Received	Deletion Date of Record
Johnson Farm	125 Farm Rd Columbus, OH 30197	Spinach	6/28/2023	12/25/2023

• Occasionally makes purchases from another provider outside of your normal purchase process OR if your restaurant provides food to other food providers, you are required to:

1. Maintain a record of the purchase for two years\*
2. Record of purchase must include: Product purchased, Date of Purchase, Seller Name/ Company and Seller Address

Sample record:

Date of Purchase	Name of product	Seller / Company Name	Seller Address	Record Deletion Date
7/4/2023	Red pepper	Sam's Club	125 Joliet Rd Hodgkins, IL 60525	7/4/2025

*\*Note: If your restaurant does not have food sales of more than 1 million, you may provide the information in a form other than an electronic sortable spreadsheet. (ex: Sales receipts)*





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

## Do you buy food from a distributor or supplier?

YOU ANSWERED:



## Do you buy direct from a grower?





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

# Do you buy direct from a grower?

YOU ANSWERED:



**You are **NOT** required to follow the FDA's Traceability Rule at this time.**

*However you are still required to:*

1. Document the name and address of the farm(s) you purchase from.
2. Document type(s) of food you purchased from the farm(s).
3. Maintain the records for 180 calendar days. [Time/Date Calculator Online Tool](#) can help.

**Sample record:**

Name of Farm	Farm Address	Type of Food Received from Farm(s)	Date Received	Deletion Date of Record
Johnson Farm	125 Farm Rd Columbus, OH 30197	Spinach	6/28/2023	12/25/2023

• In addition, if your restaurant occasionally makes purchases from another provider outside of your normal purchase process OR if your restaurant provides food to other food providers, you are required to:

1. Maintain a record of the purchase for two years\*
2. Record of purchase must include: Product purchased, Date of Purchase, Seller Name/ Company and Seller Address

**Sample record:**

Date of Purchase	Name of product	Seller / Company Name	Seller Address	Record Deletion Date
7/4/2023	Red pepper	Sam's Club	125 Joliet Rd Hodgkins, IL 60525	7/4/2025

*\*Note: If your restaurant does not have food sales of more than 1 million, you may provide the information in a form other than an electronic sortable spreadsheet. (ex: Sales receipts)*





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

## Do you buy direct from the grower?

YOU ANSWERED:



## Do you occasionally purchase food from another provider outside of your normal purchasing process?







# Do you occasionally purchase food from another provider outside of your normal purchasing process?

Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

YOU ANSWERED:



## Your restaurant is required to:

1. Maintain a record of the purchase for two years\*
2. Record of purchase must include:  
*Product purchased, Date of Purchase, Seller Name/Company and Seller Address*

### Sample record:

Date of Purchase	Name of product	Seller / Company Name	Seller Address	Record Deletion Date
7/4/2023	Red pepper	Sam's Club	125 Joliet Rd Hodgkins, IL 60525	7/4/2025

**\*Note:** If your restaurant does not have food sales of more than 1 million, you may provide the information in a form other than an electronic sortable spreadsheet. (ex: Sales receipts)





Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about the FDA's Traceability Rule.

# Do you occasionally purchase food from another provider outside of your normal purchasing process?

YOU ANSWERED:



**You may need to follow the FDA's Traceability Rule. At minimum you will need to have a Traceability Plan and keep records of the FTL foods you receive.**

Please visit [Restaurant.org/Traceability](https://www.restaurant.org/Traceability) for the latest information, tools, and guidance about how to comply with the FDA's Traceability Rule.

