DO YOU SERVE THESE FOODS IN YOUR RESTAURANT?

Beginning January 20, 2026- the Food & Drug Administration's (FDA) Food Traceability Rule (Rule) goes into effect. The FDA's food traceability rule aims to quickly track certain high-risk foods through the supply chain to prevent the spread of foodborne illnesses and keep people safe. The FDA has indicated that they will spend the first year educating about the rule with enforcement expected to begin in January 2027. At that time, you will need to keep records for any of the foods on the Food Traceability List.

Get ready to comply with the FDA's Food Traceability Rule, by following these steps and using the resources the National Restaurant Association has created.

WHAT YOU NEED TO DO

1. Go to *Restaurant.org/Traceability*

2. Read the National Restaurant Association's Food Traceability Guidance Document.

3. Watch the Traceability webinar on the site.

4. Determine if your restaurant qualifies for a full or partial exemption using the Restaurant Traceability Evaluation tool.

5. Create a Food Traceability Plan for your restaurant. See the example traceability plan on the Association's traceability webpage Restaurant.org/Traceability.

6. Determine how you will collect the required Key Data Element (KDE) information, store it for two years and share it with a regulator within 24 hours of their request. If you need an affordable, easy way to do this, see How to Set Up an Electronic Storage System.

7. **IMPORTANT!** If you send finished products to another location, you also need to pass the KDE information to that additional location.

This is the Key Data Element information that you are required to keep or have your distributors/suppliers keep for you:

- ✓ Traceability Lot Code (number used to identify the food item)
- ✓ Product Description (examples: product name, brand, type of commodity, size, style, species)
- ✓ Quantity and Unit of Measurement (number of cases, containers, tanks, weight)
- ✓ Location Description for Previous Source/ Ship From location (where food was shipped from before it arrived at your restaurant)
- ✓ Restaurant Receiving Location (address and where within your restaurant the food was received at)
- ✓ Receive Date (the date the food was received at your restaurant)
- ✓ Organization that Assigned the Traceability Lot Code (the company who assigned the Traceability Lot Code- Company Name and location can also be a URL or FFRN or GLN)
- ✓ Reference Document(s) & Reference Number (type of document & the number of the document that has the KDE information on it- it might be multiple documents)

FOODS ON THE FOOD TRACEABILITY LIST (FTL)

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