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LRB094 04314 RXD 43053 a

1 AMENDMENT TO HOUSE BILL 249

2 AMENDMENT NO. \_\_\_\_\_. Amend House Bill 249 by replacing  
3 everything after the enacting clause with the following:

4 "Section 1. Short title. This Act may be cited as the Menu  
5 Education and Labeling Act of 2004.

6 Section 5. Legislative findings.

7 (a) Research continues to reveal the strong link between  
8 diet and health, and that diet related diseases start early in  
9 life.

10 (b) Increased caloric intake is a key factor contributing  
11 to the alarming increase in obesity in the United States.  
12 According to the Centers for Disease Control and Prevention,  
13 two-thirds of American adults are overweight or obese, and the  
14 rates of obesity have doubled in children and tripled in teens  
15 since 1980. Obesity increases the risk of diabetes, heart  
16 disease, stroke, and other health problems. Each year obesity  
17 costs families, businesses, and the government \$117 billion.

18 (c) Excess saturated fat intake is a major risk factor for  
19 heart disease, which is the leading cause of death in the  
20 United States. While it is often thought to primarily affect  
21 men and older people, cardiovascular disease is the leading  
22 killer of women and kills 61,000 people between the ages of 45  
23 and 64 each year. Heart disease is also a leading cause of  
24 disability among working adults and its impact on the U.S.

1 economy is significant, estimated in 2004 to cost \$368 billion  
2 in health care expenditures and lost productivity.

3 (d) Increased sodium intake is associated with increased  
4 risk of high blood pressure, or hypertension, a condition that  
5 can lead to cardiovascular disease, especially stroke. The  
6 proportion of Americans with high blood pressure is 45% at age  
7 50, 60% at age 60, and over 70% at age 70.

8 (e) Over the past two decades there has been a significant  
9 increase in the number of meals prepared and eaten outside the  
10 home, with an estimated one-third of calories and almost half  
11 (46%) of total food dollars being spent on food purchased from  
12 and eaten at restaurants and other food-service  
13 establishments.

14 (f) While nutrition labeling is currently required on most  
15 processed foods, such information is required only for  
16 restaurant foods for which nutrient content or health claims  
17 are made.

18 (g) Three-quarters of American adults report using food  
19 labels on packaged foods, which are required by the federal  
20 Nutrition Labeling and Education Act of 1990. Using food labels  
21 is associated with eating a more healthy diet, and  
22 approximately half (48%) of people report that the nutrition  
23 information on food labels has caused them to change their  
24 minds about buying a food product.

25 (h) It is difficult for consumers to limit their intake of  
26 calories at restaurants, given the limited availability of  
27 nutrition information, as well as the popular practice by many  
28 restaurants of providing foods in larger-than-standard  
29 servings and super-sized portions. Studies show that people eat  
30 greater quantities of food when they are served more.

31 Section 10. Nutritional label information. Restaurants and  
32 similar retail food establishments shall post a sign no smaller  
33 than eight inches by five inches stating that "Certain foods on

1 the menu may be high in calories, grams of saturated fat plus  
2 trans fat, and milligrams of sodium per serving which has been  
3 known to cause diabetes, heart disease, and high blood  
4 pressure."".