



February 18, 2009

RE: FINAL NOTICE PHASE II OF THE BOSTON TRANS FAT BAN

Attention all Boston food service establishments:

As of March 12, 2009, Phase II of the Boston Trans Fat Ban goes into effect. As of this date, establishments can not use any ingredient/product with Trans fats (*partially hydrogenated oils*) to prepare foods. The use of oils, margarines and shortenings with Trans fats for frying, sautéing, grilling or as spreads has already been prohibited as of September 13, 2008 when Phase I of the ban went into effect.



As of March 12, 2009, all other products used in the preparation of foods must be Trans fat free including oils or shortenings used to deep fry yeast dough or cake batter and mixes and pre-prepared or partially prepared items that are removed from their packaging for further preparation and/or individual portion service.



FOR MORE INFORMATION:

Call the Trans fat information line **617-534-5557** to request technical assistance or **visit our website** at www.bphc.org/transfats to review the regulation and guidelines to help you eliminate Trans fats from your establishment, to get a list of alternative products, and for other information and resources.

Attend the next Trans Fat Ban Training Session

Learn more about the ban and what resources are available to support you with compliance

March 10, 2008

9:30am- 11:30am

- How Phase II affects your establishment
- Support for bakeries
- Available Alternative Products
- Inspections & Compliance

Location:

Phillips Banquets & Meetings, South Hampton Ballroom
780 Morrissey Blvd., Boston, MA 02122

For directions, call 800-890-0032 www.phillipsboston.com/directions

Please RSVP by 03/05/09

Call 617-534-5557 or email chronicdisease@bphc.org, **Limited to two people per establishment*