

# Artificial Trans Fat Free Program

Reduce Artificial Trans Fat, Choose Healthful Cooking Oils

Name of Establishment:
Address:
Hours of Operation:
Type of Cuisine:
Website:
Phone #:
Email Address:

I, \_\_\_\_\_ agree to eliminate  
(Signature of Owner, Partner, or Corporate Officer)

Artificial Trans Fat by changing to monounsaturated or polyunsaturated cooking oils  
(e.g., olive oil, sunflower oil, soy bean oil and cottonseed oil or other as specified)  
and to use margarines and butter-substitutes labeled as Artificial Trans Fat Free here at:

\_\_\_\_\_  
(Name of restaurant, deli, or food service establishment)

I would like my establishment listed on the County's new webpage.

Print name here: \_\_\_\_\_

***Please complete and fax to (845) 278-7921***

**Putnam County Department of Health**  
Sherlita Amler, M.D., F.A.A.P, Commissioner