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Aerospace Medicine

FOOD SAFETY PROGRAM

COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

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This instruction implements AFPD 48-1, *Aerospace Medicine Program*. It provides guidance for all Air Force food facilities and medical food inspection offices in preventing foodborne illnesses. Use this instruction with the 1993 edition of the Food Code from the Food and Drug Administration (FDA). Send comments and suggested improvements on AF Form 847, **Recommendation for Change of Publication**, through channels, to HQ AFMOA/SGPA, 170 Luke Avenue, Suite 400, Bolling AFB DC 20332-5113. **Attachment 1** is a glossary of references, abbreviations, and acronyms.

SUMMARY OF REVISIONS

This is the initial publication of AFI 48-116, substantially revising AFRs 161-26 and 161-32. This instruction adopts major portions of the US Department of Health and Human Services, FDA Food Code. Sections of the Food Code regarding license fees for permit holders are not applicable.

1. Responsibilities:

1.1. Commanders must:

- Establish an effective food safety program which complies with the 1993 FDA Food Code.
- Ensure deploying personnel are briefed on mission threats to include food safety.
- Ensure compliance and enforcement of the Food Code.

1.2. Procurement offices must purchase all food items only from approved sources in collaboration with Public Health. Approved sources must conform to the following criteria:

- The sources must be listed either in the *Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*, published by the US Army Veterinary Corps, unless exempt

in accordance with **Attachment 2**, or in a locally approved establishment list, made according to paragraph **3**. of this instruction.

- For meat products, the sources must offer products bearing the mark of a federal or state inspection agency. Federally inspected approved plants will be listed in the USDA publication, *Meat and Poultry Inspection Directory*.
- For eggs and egg products, the sources must offer products listed in the USDA publication, *Listing of Plants Operating Under USDA Poultry and Egg-Grading and Egg Products Inspection Program*.
- For milk and milk products, sources must have a pasteurized milk compliance rating of 90 percent or higher, certified by a state milk sanitation officer, or must appear on the *Sanitation Compliance and Enforcement Rating of Interstate Milk Shippers List (IMSL)*. These source plants may supply dairy products indicated by product codes, flavor drinks, and other novelty fluid drinks.
- For fish, the sources must be listed in the *US Department of Commerce Approved List of Fish Establishments and Products*.
- For dairy products other than milk, the sources must appear in the *Dairy Plants Surveyed and Approved for USDA Grading Service*.
- For oysters, clams, or mussels, the sources must appear on the *Interstate Certified Shellfish Shipper's List (ICSSL)* when the listing covers all shucking, packing, and processing of these shellfish.
- In continental United States (CONUS), packaged foods of foreign origin imported by distributors or brokers are approved due to USDA, USDC, or FDA inspection at points of entry into CONUS.

1.3. Civil engineering coordinates site selection and construction for field contingency food services with Public Health and bioenvironmental engineering activities.

1.4. Food Facility Supervisors/Managers:

- Ensure food is properly stored, served, and prepared.
- Ensure food items come from only approved sources in collaboration with the Public Health office.
- Ensure food handlers identify suspected unwholesome food and properly remove it from Air Force food facilities.
- Integrate food safety procedures into all aspects of their operation in accordance with the FDA 1993 Food Code.
- Provide initial formal and continuous on-the-job training to all foodhandlers on food safety procedures.
- Perform periodic inspections to monitor the effectiveness of their food safety and training programs.
- In coordination with the local medical treatment facility, ensure employees are medically qualified, if required by the Aerospace Medicine Council (AMC).
- Use integrated pest management (IPM) procedures to control pests to minimize the use of chemical pesticides.

- Ensure food service equipment meets or exceeds National Sanitation Foundation (NSF) standards by coordinating with Public Health on all equipment purchase and facility renovations.

2. Public Health:

- Periodically provides the medical treatment facility commander, the Services Squadron Commander, and the Combat Support Group commander as needed on the status of the base food safety program.
- Advises procurement offices on approved sources for food items.
- Communicates and collaborates with local, state, and federal food safety officials on current food safety trends.
- Provide guidance and consultative services to food facilities concerning wholesomeness, condition, and quality of foods at delivery, storage, and issue ensuring suitability for intended purposes.

2.1. Public Health offices must:

2.1.1. Inspect food upon arrival to ensure wholesomeness and compliance with requirements. Document and report nonconforming food inspection results on DD Form 1232, **Quality Assurance Representative's Correspondence**, DD Form 1234, **Report of Inspection of Subsistence Products**, DD Form 1234c, **Report of Inspection of Subsistence Products (Continuation Sheet)**, or AAFES Form 6500-20, **Subsistence Inspection Report**. Food inspectors can identify inspected food cases by using the DoD Surveillance Inspection Medical Service Stamp (NSN 7520-00-817-2649). DD Form 1740, **Food Inspection Stamp Record**, must be used to record issue and control use of the DoD Surveillance Inspection Medical Service Stamp.

- Examine infestible subsistence according to MIL STD 904, *Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence*.
- Use DPSC Manual 4155.6, *Nonconforming Reporting*, to inspect subsistence.

2.1.2. Determine if government-owned foods are unwholesome.

- Annotate the certificate with "The food items listed are unfit for human consumption" or "Unfit for intended use."
- Clearly state the details regarding the unfit conditions.
- Get a public health officer or a medical officer to sign the certificate if the loss exceeds \$500 per incident. Public health technicians may sign certificates for losses not exceeding \$500 per incident or per line item and for routine daily loss resulting from transportation.

2.1.3. Consult with food facilities on food wholesomeness.

2.1.4. Provide or approve initial formal food safety training for food service employees.

2.1.5. Provide annual food safety training for food service supervisors, covering the epidemiology of foodborne diseases and the impact of food safety on military readiness and the health of the community.

2.1.6. Provide professional advice/consultation to the AMC in execution of the food safety program. The frequency of food facility sanitary inspections will be established by the AMC. Use AF Form 977, **Food Facility Evaluation**, to document the assessment. Assessments must include:

- Compliance with FDA's Food Code.
- Effectiveness of on-the-job food safety training.
- Procurement of food from approved sources.
- Food storage practices, including early signs of deteriorating or damaged food.
- Effectiveness of facility self-inspections.
- Effectiveness of pest management.

2.1.7. Investigate and report to MAJCOM/SGP, AFMOA/SGPA, Armstrong Laboratory/AOE, and USAFSAM/EH incidents of suspected foodborne illness following the Centers for Disease Control and Prevention guidelines. Assign reports control symbol HAF-SGP(AR)7602 to the CDC 52.12 and 52.13. Determine the cause using epidemiological statistical analysis, laboratory analysis of patient specimens, and laboratory analysis of food samples. Notify appropriate local authorities.

- Implement procedures to ensure unwholesome food is identified, reported to the appropriate federal inspection agency, and promptly removed from Air Force food facilities.
- Develop and annually exercise foodborne illness investigation plans.
- Use AF Form 431, **Food Poisoning Outbreak**, to record individual case history about foods consumed during the preceding 72 hours.
- Use AF Form 432, **Time Distribution of Persons Affected**, to tabulate onset data.
- Complete and send PHS Form 52.12 CDC, **Investigation of a Waterborne Outbreak**, to offices noted above.
- Complete and send PHS Form 52.13 CDC, **Investigation of a Foodborne Outbreak**, to offices noted above.

2.1.8. Use appropriate military standards to inspect local food source establishments.

2.1.9. Investigate and follow up on ALLFOODACT messages.

2.1.10. Brief deploying personnel on mission threats associated with food and water sources.

2.1.11. The Food Code concepts apply in time of contingencies, but can be modified as approved by MAJCOM/SGPM for military necessity.

2.1.12. Ensure military aircraft food and water supplies and services meet requirements unique to the Air Force mission.

2.1.13. Perform vending machine inspections using AF Form 661, **Vending Machine Inspection**.

- All vending machines must be NSF approved or meet National Automatic Merchandising Association Standards.

3. Lists of Locally Approved Food Establishments:

3.1. Installation commanders may authorize a list of locally approved food establishments. Establishments approved for a local list may supply only the installation that approved them. The Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement lists establishments that supply to more than one military installation.

3.2. Public Health periodically inspects the sanitation of locally approved establishments using checklists and standards from the appropriate MIL-STD series publications.

3.3. The Aerospace Medicine Council determines the frequency of inspections.

4. Forms Prescribed:

- AF Form 431, **Food Poisoning Outbreak.**
- AF Form 432, **Time Distribution of Persons Affected.**
- AF Form 661, **Vending Machine Inspection.**
- AF Form 977, **Food Facility Evaluation.**
- DD Form 1232, **Quality Assurance Representative's Correspondence.**
- DD Form 1234, **Report of Inspection of Subsistence Products.**
- DD Form 1234c, **Report of Inspection of Subsistence Products (Continuation Sheets).**
- DD Form 1740, **Inspection Stamp Record.**
- PHS Form 52.12 CDC, **Investigation of a Water-borne Outbreak.**
- PHS Form 5213 CDC, **Investigation of a Food-borne Outbreak.**
- AAFES Form 6500-20, **Subsistence Inspection Report.**

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Surgeon General

Attachment 1

GLOSSARY OF REFERENCES, ABBREVIATIONS, AND ACRONYMS

References

AFPD 48-1, *Aerospace Medicine Program*

AFI 48-101, *The Aerospace Medicine Program*

DPSC Manual 4155.6, *Nonconforming Reporting*

FDA Food Code 1993 (with HQ AFMOA/SGPA page changes)

MIL STD 904, *Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence*

Abbreviations and Acronyms

AAFES—Army and Air Force Exchange Service

AF—Air Force

AFI—Air Force Instruction

AFMOA—Air Force Medical Operations Agency

AFPD—Air Force Policy Directive

AFR—Air Force Regulation

AIB—American Institute of Baking

AMC—Aerospace Medicine Council

CONUS—Continental United States

DoD—Department of Defense

FDA—Food and Drug Administration

ICSSL—Interstate Certified Shellfish Shipper's List

IPM—Integrated Pest Management

IMSL—Interstate Milk Shippers List

MAJCOM—Major Command

NSF—National Sanitation Foundation

MIL-STD—Military Standards

QBA—Quality Bakers of America

USDA—United States Department of Agriculture

USDC—United States Department of Commerce

Attachment 2

DIRECTORY LISTING EXCEPTIONS

FSC	Food Item	Listing Required	See Notes
8905	All fish, meat, poultry, and shellfish	yes	5
8910	All dairy foods and eggs	yes	2,3,4,5,6
8915	All fruits, juices, nectar and vegetables	no	7
8920	Bakery and cereal products, bread, rolls, and filled bakery items (baked and unbaked, fresh and frozen)	yes	6,8,9
	All others	no	
8925	All confectionery, nuts and sugars	no	
8930	All jams, jellies, and preserves	no	
8935	Bouillons and soups	no	
8940	Dietary foods and specialty preparations, fish, meat, poultry, dairy, eggs and shellfish products	yes	5,10
	All others	no	
8945	Fats and food oils	no	
8950	All condiments and related products	no	
8955	All cocoa, coffee, and tea	no	
8960	Beverages, nonalcoholic and ice	yes	
	All others	no	
8965	All beverages, alcoholic	no	
8970	All composite food packages	yes	5
8975	All tobacco products	no	

NOTES:

1. For complete item listing within each class of the 8900 (subsistence) FSC group, refer to Federal Supply Catalog C8900-SL, Stock list D FSC Group 89 Subsistence.
2. Fresh dairy products include all items described in the Grade A Pasteurized Milk Ordinance, 1978, section 1, part III, paragraph N, recommendations of the US Public Health Service as amended. Cottage cheese, filled and imitation milk products, yogurt mix, and aseptically processed and packaged milk are also included.
3. Frozen desserts include ice cream, mellorine (imitation ice cream), sherbet, ice milk, ice cream mix, ice milk mix, milkshake mix, and other similar frozen desserts, including frozen novelties.
4. Manufactured dairy products include cheese, processed cheese, butter, dried milk, dried skim milk, dried whey, dried buttermilk solids, evaporated milk, condensed milk, milk fat, stabilized sterilized milk and cream, and sterilized dairy drink. They also include all other dairy foods that do not fall under notes

- 1 and 2. Distinguish between establishments approved for cheese prepared from raw milk only and establishments approved for cheese prepared from pasteurized milk.
5. See establishments referenced in paragraph 1.2.
6. Semiperishable and nonanimal origin ingredient sources for items such as ready-to-eat bakery products and ice cream. Normally these sources are exempt.
7. Establishments processing ready-to-eat, chilled, and prepared salads (such as potato, egg, tuna, chicken, turkey, ham, bean, macaroni, or coleslaw). Unless exempted by paragraph 1.2, the Directory will list these establishments.
8. Establishments producing such items as crackers, unfilled pie crusts, unfilled cookies, and unfilled cakes are exempt from Directory listing (see appropriate Directory for specific exemptions). Natural and artificial cream or fruit filled pie crusts, cakes, and cookies are also exempt if the finished item will not support pathogenic microbial growth.
9. Establishments that meet both of the following requirements are exempt from routine sanitary inspections:
 - Establishments that participate in the American Institute of Baking (AIB) Inspection Program and receive a rating in excess of 725, or participate in the Quality Bakers of America (QBA) Cooperative Sanitation Evaluation Program and receive a rating of at least 70 points in each of the nine different sanitation areas.
 - Those that have excellent sanitation and quality control programs verified during an initial, update, or routine sanitary inspection. These establishments are listed in the Directory. The exemption is reconfirmed annually.
10. Establishments referenced in paragraph 1.2, or establishments producing finished products containing less than 3 percent by weight of animal origin components may be exempted.