



# EXCHANGE STAFF VETERINARIAN

*Veterinary, Preventive Medicine and Public Health Newsletter*

Issue Number: 02-15

Published by HQ AAFES Food & Drug Safety Office, 3911 S. Walton Walker Blvd, Dallas, Texas 75236-1598

Apr 2015

### Person-in-Charge (PIC) Requirement:

In accordance with the Tri-Service Food Code, all Food and Services establishments must have a PIC who is responsible for the operation at the time of inspection and who must be present during all hours of operation. A PIC may be the establishment manager or another qualified employee that management has designated as a PIC. This requirement applies to all Exchange food establishments including concessions.

To qualify as a PIC, an individual must be trained, and show proficiency in sanitation and food safety by passing a test that is part of an accredited training program and then maintain that certification. The best way to accomplish this is through completion of the ServSafe course. The American National Standards Institute accredits the ServSafe course and it is offered through the Exchange at [www.servsafe.com](http://www.servsafe.com), or it may be provided by an outside agency. To take the course through the Exchange, prospective students should contact the local AAFES General Manager, Food Court Manager or Services Business Manager. This training requirement is applicable to all food establishments operated by the Exchange or its concessions and documentation of training must be available for review at the time of inspection. It is highly recommended that all food establishments maintain a file of training certificates for all of their employees.

### Food From Private Residences:

Recently the Exchange Food & Drug Safety office has been asked whether an Exchange concession may sell food prepared in a private residence. Unfortunately, the Tri-Service Food Code (TB MED 530/NAVMED P-5010-1/AFMAN 48-147-IP) does not allow for this. The TSFC specifically states that food prepared in a private home may not be used or offered for human consumption in a food establishment. Home prepared foods are only authorized in support of special events such as organizational cookouts, bake sales, unit or chapel suppers, and similar events.

### Products Containing Hemp:

Although relatively rare, a few manufacturers are adding hemp seeds or hemp based ingredients to some of their food items and products to include energy bars, health foods, and nutritional supplements. In accordance with Army and Air Force regulations, use or ingestion of products with hemp, hemp seed, or hemp oil as an ingredient is prohibited. These products should not be made available via any AAFES retail or services outlet.

Why Approved Sources? The term “approved source” is commonly referenced when talking about food provided for sale or consumption within the DOD. So what does this really mean?

To protect the health and safety of DOD beneficiaries, it is imperative that DOD activities procure safe and wholesome food products. To facilitate this, US Army Veterinary Service personnel conduct audits of food producing establishments to ensure that these establishments meet DOD food safety and sanitation standards. Once an establishment has shown that it meets these standards, it is placed on the “Worldwide Directory of Sanitarily Approved Establishments for Armed Forces Procurement” or in short, the Worldwide Directory. The Worldwide Directory lists those food products that must come from an approved source and those establishments that meet the stringent DOD food safety and sanitation standards. If the establishment meets the standards, the product coming from these establishments is approved for DOD procurement. Army Veterinary Service personnel continue to conduct audits at a prescribed frequency to ensure the establishment continues to maintain adherence to the standards. The Worldwide Directory is found online at the link included at the end of this newsletter.

There are other ways an establishment may be considered an approved source for DOD procurement. Inspection by another Federal agency such as the US Department of Agriculture, US Food and Drug Administration, and US Department of Commerce are just a few examples of these alternate approved source validation agencies.

### Shelf Life Extension Basics:

Due to various reasons, shelf life extensions on AAFES owned food and food commodities may be necessary to protect the financial interest of the government. Requests for serviceability evaluation of AAFES product for the purpose of extending product shelf life should be a rare occurrence, particularly in CONUS locations.

When a product does require an extension, the length of an approved individual extension, and any subsequent extensions on the same product, will be coordinated between the AAFES manager and the Public Health Authority (USAF Public Health or Army Veterinary Service) or their designated representative. The duration of the product extension given by the Public Health Authority will always be based on product wholesomeness, quality or fitness for its intended use, and customer safety.

Under **NO** circumstance will extensions be granted for over-the-counter (OTC) drugs, baby food, infant formula, or dietary supplements. Local Public Health Authorities may also elect to not perform serviceability evaluation for the purposes of shelf life extension for other food and food commodities (i.e. fluid milk products).

Finally, the Public Health Authority will not inspect, nor extend non-food items such as health and beauty aids, tobacco products or other products not intended for consumption.

#### **Refrigeration/Freezer Outage - What Should I Do?:**

Refrigerator/freezer outages may occur at any time in food facilities due to electrical system failure, fire, or a natural disaster. When such an event occurs, perishable foods requiring chilled or frozen temperatures can become distressed as temperatures rise within the refrigerator/freezer. Appropriate planning/decision making before, during, and immediately after power outages is necessary to protect consumers from unsafe food and minimize product loss.

Food facility managers discovering a power outage should note the specific time they became aware of the problem and the internal temperatures of each of the refrigerator/freezer units affected. Managers must immediately notify local Air Force Public Health or Army Veterinary Service personnel who will assist in determining the extent of damage caused by the power outage and provide guidance with respect to food salvage procedures, as it may be possible to salvage some food affected by a power outage. Public Health/Veterinary Service personnel will assist with determining fitness for consumption of the affected food items.

#### **Facility Self Inspection:**

Receiving an unsatisfactory inspection report from your local Preventive Medicine/Public Health/Veterinary Service inspector is preventable and should be a rare occurrence. Per AAFES EOP 25-04 - Food Operations, food facility managers are required to perform a daily self-evaluation for sanitation, sanitary practices, and sanitary procedures. Retail food facility (Express) managers should also perform daily facility evaluations on their facility. In accordance with paragraph 8-402.12 of the Tri-Service Food Code/TB Med 530, all facilities will formally document their sanitary evaluation using Form 6500-006, Food Facility Sanitary Checklist (or a modified version of a franchise checklist) at least once per week and will maintain the weekly self-evaluation reports on file for at least 1 year.

#### **Eyebrow Threading:**

Eyebrow Threading is a practice of shaping the eyebrows using a cotton thread. The twisting action of the thread traps the hair and lifts it out of the follicle. It is essentially

the plucking of hair using thread instead of tweezers and is an approved AAFES service.

Eyebrow threading services initially started out in AAFES salons and day spas but you will also see this service in Exchange malls as a kiosk. These kiosks require the same sanitary procedures as other hair removal services offered in salons and day spas to include the availability of a plumbed hand sink (or pressurized portable sink capable of providing water at 100 degrees F). Hands must be washed with soap and water before and after working with each patron. Hand sanitizers are **NOT** a substitute for hand washing.

#### **Hair Removal Health Risks:**

When performing hair removal procedures it is very important to understand the health risks that may be present for some customers. Patrons with diabetes, circulatory problems, or who have a high susceptibility to infections or unusual skin sensitivity should consult with their physician prior to commencing any type of hair removal service. Threading, tweezing, and particularly waxing, could have certain side effects including tearing of the skin, redness, scabbing, bruising, scarring, swelling, tenderness, hyperpigmentation, flaking, ingrown hairs, and/or pimples. Individuals performing such procedures must inform each patron requesting threading, waxing, or tweezing of these potential health risks. Patrons should also be advised of the risk if they are users of topical or oral retinoids such as tretinoin (Retin-A<sup>®</sup>, Renova<sup>®</sup>), adapalene (Differin<sup>®</sup>), tazarotene (Tazorac<sup>®</sup>), isotretinoin (for example Accutane<sup>®</sup>), acitretin (Soriatane<sup>®</sup>), and other similar products. Hair removal on the face should not be performed on individuals using such products as these products tend to weaken the skin and performing waxing or threading may result in tearing of the skin, scarring, or significant irritation. (Retin-A<sup>®</sup> and Renova<sup>®</sup> are registered trademarks of OrthoNeutrogena, a division of Ortho-McNeil Pharmaceuticals, Inc., Raritan, New Jersey; Differin<sup>®</sup> is a registered trademark of Galderma Laboratories, L.P., Fort Worth, Texas; Tazorac<sup>®</sup> is a registered trademark of Allergan, Inc., Irvine, California; Accutane<sup>®</sup> is a registered trademark of Hoffman-LaRoche, Inc., Switzerland; and Soriatane<sup>®</sup> is a registered trademark of Connetics Corporation, Palo Alto, California.)

#### **Contact Us –**

##### **Dallas Team**

[Food-Drug.Safety@aafes.com](mailto:Food-Drug.Safety@aafes.com) FAX: 214-465-2488

COL Topping: 214-312-3604 [Toppingh@aafes.com](mailto:Toppingh@aafes.com)

SMSgt Sigley: 214-312-3736 [Sigleyj@aafes.com](mailto:Sigleyj@aafes.com)

##### **Europe Team**

MAJ Agresta: 9-011-49-6134715475 [Agrestake@aafes.com](mailto:Agrestake@aafes.com)

#### **Useful links (control-click to use links):**

- [Worldwide Directory for Sanitarily Approved Food Establishments for Armed Forces Procurement](#)
- [Staff Vet/Food & Drug Safety Program \(AAFES Associates Only\)](#)
- [Staff Vet/Food & Drug Safety Program \(Non-AAFES Associates\)](#)