



Veterinary Services, Preventive Medicine and Public Health Newsletter

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Service Animals in Food Facilities:

Occasionally we get contacted by managers asking about customers bringing animals into Exchange facilities. We have been asked about a wide variety of animals such as birds, cats, and even pigs. It is important to note that there are some legal concerns when approaching a person that is bringing a service animal into a facility:

- You may NOT ask the customer about the nature or extent of their disability, however, you may ask if the animal is required because of a disability and what work or task the animal has been trained to perform.
- Under the Americans with Disabilities Act (ADA) a service animal is defined as a dog, so there are no authorizations for other animals to be classified as service animals.
- There is no requirement for service animals to be professionally trained and they do not require, nor are you allowed to ask for, any type of documentation to prove the dog is a service animal.

Service animals are only authorized in areas that are usually open for customers, such as dining and sales areas, and not in areas that are used for food preparation.

Seasonal Food Operations:

With summer upon us there is likely an increase in seasonal or temporary food establishments. While these operations offer a great opportunity to add variety to the food offerings for your installation it is important to note that there are some sanitation requirements that must be met prior to bringing on a new food operation. Your first step should be to contact the regulatory authority at your local level so they can identify approved source requirements as well as the location for the new operation to ensure it is able to meet sanitation standards. Plans for the temporary facility must be submitted a minimum of 14 days prior to the scheduled start of operation.

The food code has a separate chapter that allows some exceptions for temporary or seasonal operations. The inspectors at your installation are in the best position to assist you with meeting the requirements of the food code, and ensuring we are providing another safe option for our customers.

Labeling Requirements:

One of the more frequent write-ups identified by inspectors has to do with proper labeling of food items. It can sometimes be confusing with the requirements laid out in the food code, which can be different than the requirements identified by a specific name brand fast food facility or product specific requirements such as Deli Express. The NBFF and product specific labeling requirements tend to be more conservative than the food code because they are concerned with the quality of the food item, and the food code is more concerned with the safety of the food item. Many foods are still safe to eat, even after they have passed the time when they will taste the best.

So when is labeling required? A few examples are:

- Working containers holding food or ingredients that are removed from their original packages and are not readily and unmistakably recognized such as dry pasta. This includes oils, flour, herbs, spices etc. must be labeled with the common name of the food.
- Potentially hazardous leftovers must be labeled with the date and time of original preparation and the discard date and time.
- Products that are removed from the freezer and placed in refrigeration to thaw before use must be marked with the date by which the food must be used or cooked.

These are a few of the more common write ups when it comes to labeling of food items. More information can be found in the food code.

Prohibited Leftovers:

Because of the amount of time required to prepare some items, such as those which have been peeled, sliced, or diced by hand after cooking, they are prohibited from being used as leftovers. Some examples of prohibited leftovers include potato salad, chicken salad, turkey salad, macaroni salad, and egg salad if they are prepared on the premises. If they are from a commercially packaged facility they are exempt from this prohibition, but must be labeled for disposal in accordance with the food code.

Leftovers are also prohibited from being frozen to extend the shelf life, and foods that are not packaged and have

been offered for consumer self-service may not be retained and used as a leftover.

ALFOODACTs/Recalls:

When a product is identified to have the potential to make someone sick for some reason such as incomplete processing, potential foreign objects, unidentified allergens, positive lab sampling etc. the FDA or other regulatory authority will issue a recall. The personnel in the DLA Troop Support Consumer Safety Office, will send the message out to the DoD as an ALFOODACT message. These messages go to multiple agencies including the regulatory authority at your installation and the QA office at headquarters. The QA office will verify with the buyers of those particular products to make sure we don't have them in our supply system. If we do have them, they will provide direction on what to do with the products. The local PH inspectors must also verify with all potential sources on the installation that they discontinue sale/use of the recalled products. While this may seem like duplicate effort, it is important to have a double check in case something is available through a local contract. If you receive a request from PH, please respond to them whether or not you carry the recalled item, and HQ will respond to the DLA Troop Support Office.

Recalls for products that may be carried in our GNC or Vitamin World stores are also monitored through the HQ and those stores are notified if they may be affected.

Training Requirements and Concession Food Activities:

The most important thing we can do to prevent foodborne illness to our customers is ensuring we have properly trained foodhandlers working in ALL of our facilities. This begins with the person in charge having ServSafe managers training that is kept current at all times.

However, it is not only the manager that requires training. All food employees must be properly trained in multiple items on an annual basis to ensure they meet the requirements of the Food Code. Exchange employees that complete the LEX training, 112F, will complete this requirement because all the required topics are covered in this training. Concession employees do not complete LEX training, and while they may complete brand training depending on where they are working, it may not meet all the requirements of the Food Code such as food defense, or protection of food from intentional contamination.

The annual requirement for all employees is a minimum of 4 hours of food sanitation refresher training. It does not have to be completed all at one time, but can be broken up throughout the year. Training should be documented and available for the regulatory authority upon inspection.

Prohibited Services:

As a reminder, there are several spa and barber/beauty shop services that are not authorized in Exchange establishments for health and safety reasons. These include:

- Application of eyelash extensions
- Tattoos (to include henna)
- Ear candling
- Electrolysis
- Waxing of genital area i.e., Brazilian wax, or nipples
- Shaving with a straight razor
- Removing ingrown hairs
- Squeezing of pimples or blackheads
- Use of credo blades during pedicures
- Using a styptic pencil to stop bleeding

There are frequently new services being offered at spas and beauty shops in the civilian community. Prior to attempting to bring those services on a military installation, it is critical to ask if it would be a service that we would be allowed to offer our customers on base.

The Exchange Food Safety & Defense Internet Portal:

Are you looking for past newsletters on food safety, food defense and barber/beauty/spa sanitation? Previous editions are found by accessing either of the Staff Vet/Food & Drug Safety links at the end of this newsletter. Associates are also able to consult the site for quick access to commonly required AF and DA regulations, references, Exchange policies, and guidance.

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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 \(Non-AAFES Associates\)](#)