



Veterinary Services, Preventive Medicine and Public Health Newsletter

Issue Number: 03-17

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

Sep 2017

Farmers Markets:

By definition, a Farmers Market is a “food market at which local farmers sell fruit and vegetables and often meat, cheese, and bakery products directly to consumers”. As it applies to military installations, a Farmers Market is a specific event with a predetermined date and location subject to inspection by the local installation public health/veterinary regulatory authority. Guidance for administration of a farmers market on military installations is provided in DOD policy ([click here](#)). Established guidelines identify specific prohibited foods such as potentially hazardous foods from unapproved sources, or unpasteurized dairy and juice products.

One minor modification allows meat products from an approved State facility to be sold at a Farmers Market. An approved State facility is subject to the Federal Meat and Poultry Inspection Act. Twenty-seven States have meat inspection programs that must be “at least equal to” federal inspection; most of these states mirror federal regulations or adopt by reference. Sale of meat from these establishments is limited within the state of slaughter. Such a facility will apply the mark of inspection for that State on each of its product labels. If the product label does not contain the “inspected and passed” marking such as the examples below, it does NOT meet DOD requirements for an Approved Source at a Farmers Market.

Examples of USDA marks of inspection:

Inspection mark on raw beef, pork, lamb and goat



Inspection mark on processed beef, pork, lamb and goat



Inspection mark on raw and processed poultry



Examples of State marks of inspection:



DOD policy also includes coordination requirements between the Farmers Market sponsor and installation veterinary or public health representatives, and requirements for conducting inspections. Additional procedures for administration of the Farmers Market and associated public health controls are applied IAW policies developed by the respective military components or the installation medical authority. The updated draft version of the Tri-Service Food Code (TSFC) will address Farmers Markets in a new section added to the current document.

New Construction and Renovations:

Under Section 8-201.11 of the TSFC, plan review by the Regulatory Authority of all newly constructed or converted buildings is required at least 60 days prior to construction. Plan review of remodeled or renovated existing food establishments may be required if the Regulatory Authority deems it necessary to ensure Code compliance. Additionally, Sections 8-204.11, and 8-301.11 require all newly constructed/converted or renovated food facilities to receive a pre-operational inspection from the local regulatory authority.

Mall Kiosks:

The term “food establishment” has a fairly lengthy definition in the Glossary of the TSFC. For AAFES purposes, any facility that stores, prepares, packages, serves, vends food directly to the consumer, or otherwise provides food for human consumption qualifies as a food establishment subject to the TSFC. Mall kiosks or tables set up in a building selling glazed nuts during the holidays, popcorn, baked goods, or specialty meats MUST meet requirements for Approved Sources. Directory listing of Approved Sources is based on relative risk of the commodity in question as well as the geographic location of the plant producing the product. BEFORE contracting with a kiosk vendor, please contact the AAFES Food & Drug Safety Office for assistance in navigating Approved Sources requirements to ensure product is acceptable.

Person in Charge (PIC) Responsibilities:

Item 1 on the DD Form 2973 is relevant to the responsibilities and duties of the PIC. Non-compliant findings in this Item are typically CRITICAL and frequently result in a non-compliant inspection report. The three essential aspects of Item 1 require: a) a designated PIC is present, b) the designated PIC has a current food safety certificate from an accredited program, and c) the PIC

demonstrates appropriate food safety knowledge based on observations and questioning.

Recently, inspectors have marked this Item as a CRITICAL non-compliance when the only designated PIC present does not have “supervisory” or “management” authority. While this verbiage is not expressly stated in the current TSFC, it will be specifically coded in the new draft TSFC that will become effective in the next update of the document. Although an employee may be designated as the PIC based on his/her certification, if the employee does not have the authority to influence or change the behaviors, practices, or activities within the food operation, the employee does not meet the criteria required for designation as a PIC.

Home Food Safety Myths and Facts:



Here is this quarter’s popular food safety myth from the Partnership for Food Safety Education. Please feel free to share the “facts” with co-workers and family members!

Myth: “I don’t need to rinse this melon for safety – the part I eat is on the inside!”

FACT: Sure you’re not eating the rind of the melon, but there are many ways for pathogens on the outside of the melon to contaminate the edible portion. A knife or peeler passing through the rind can carry pathogens from the outside into the flesh of the melon. The rind also touches the edible portion when fruit is arranged or stacked for serving and garnish. Play it safe and rinse your melon under running tap water while rubbing by hand or scrubbing with a clean brush. Dry the melon with a clean cloth or paper towel. Refrigerate cut melon after serving.

Integrated Pest Management:

Nothing destroys your facility’s public image faster than finding **this**



or **this** on your store shelves!

in your cup o’soup,



Integrated Pest

Management (IPM) is an environmentally friendly, common sense approach to controlling pests which can be applied to any type of structure and landscaping. While traditional pest control involves the routine application of pesticides, IPM programs take advantage of all appropriate pest management strategies, including the judicious use of pesticides. IPM requires accurate pest identification to

ensure the best preventive measures. It requires records to document monitoring techniques, locations, and inspection schedules. IPM focuses on *prevention* by removing conditions that attract pests, such as food, water, and shelter, and includes actions such as:

- Reducing clutter.
- Sealing areas where pests enter the building (weatherization).
- Removing trash and overgrown vegetation.
- Maintaining clean dining and food storage areas.
- Installing pest barriers.
- Removing standing water.

Properly documented pest *control* is best left to professionals, and may involve methods such as:

- Pest trapping.
- Heat/cold treatment.
- Physical removal.
- Pesticide application.

If you observe pests such as roaches, rats or mice, you HAVE A PROBLEM. Don’t wait to reach out for help! If your installation environmental support office is slow to assist or indicates they have so much workload they cannot support your facility, obtain a statement from them allowing you to contract outside pest control. For more information on IPM, visit the Environmental Protection Agency’s website ([click here for EPA website](#)).

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