

Food Defense and Installation Food Vulnerability Assessments (IFVA):

Food defense is the protection of food products from contamination or adulteration intended to cause public health harm or economic disruption (from US Department of Agriculture Food Safety and Inspection Service).



Army Veterinary Services and Air Force Public Health personnel conduct IFVAs on a regular basis to help identify vulnerabilities within DoD food facilities. Recent IFVAs identified a recurring deficiency in AAFES facilities when managers were unaware of any contract language designed to prevent intentional contamination of food. All managers should familiarize themselves with the requirements below.

From EOP 65-02, Paragraph 4-23: For contracts that require delivery of food and water, the following is standard language for contractor employees with an area of performance delivering food and water within a DoD-controlled installation, facility, or area:

"The supplies delivered under this contract shall be transported in delivery conveyances maintained to prevent tampering with and/or adulteration or contamination of the supplies, and if applicable, equipped to maintain a prescribed temperature. All delivery vehicles will also be subject to inspection at all times and all places by the Contracting Officer's Representative, Post Veterinarian, and/or Law Enforcement Officials. When the sanitary conditions of the delivery conveyance have led, or may lead, to product contamination, adulteration, constitute a health hazard, or the delivery conveyance is not equipped to maintain prescribed temperatures, or the transport results in product 'unfit for intended purpose,' supplies tendered for acceptance may be rejected without further inspection. As the holder of a contract with the Department of Defense, it is incumbent upon the awarded vendor to ensure all products and/or packaging have not been tampered with or contaminated. Delivery

conveyances will be locked or sealed at all times, except when actively loading or unloading. Unsecured vehicles will not be left unattended. All incoming truck drivers will provide adequate identification upon request. In the event of an identified threat to an installation, or a heightened force protection/Homeland Security Threat Level, the contractor may be required to adjust delivery routes to minimize vulnerability risks and enable direct delivery to DoD facilities."

For more information on food defense and the Food Safety Modernization Act (FSMA), visit the US Department of Agriculture Food Safety and Inspection Service website ([click here for FSIS website](#)) or the Food and Drug Administration's website ([click here for FDA website](#)).

Annual Food Safety Refresher Training:

Did you know that online training is available for AAFES employees through LEX? Course 112F, ServSafe Employee Guide/Intentional Contamination Awareness, can be applied to the annual four-hour refresher training required by the Tri-Service Food Code (TSFC). Additionally, a brief video at the end of the course addresses the topic of intentional contamination. For contracted food service operations, Services Business Managers may choose to print out the slides for the person-in-charge and have employees sign off when the training has been completed. Managers using other training formats should document the training for review by inspectors. For group training, you should maintain a sign-in sheet indicating the date and topics covered.

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: "Leftovers are safe to eat until they smell bad."

Fact: Smell is not an indication of whether food is safe to eat! There are different types of bacteria, some of which cause illness in people and others that don't. The types of bacteria that cause foodborne illness do not affect the taste, smell, or appearance of food. Freeze or toss refrigerated leftovers within 3-4 days even if they smell and look fine. If you're not sure how old your leftovers are, remember: when in doubt, throw it out!

Instrument Sanitizing:

The photos below are actual devices recently found in several locations in the Pacific. These ultraviolet light sanitizers are not approved for use in any barber/beauty shop, nail salon or spa. Such devices are specifically prohibited by Air Force Instruction 48-117, paragraph 3.8.3. While not specifically prohibited by Army Regulation, DA Pamphlet 40-11 states they should only be used with medical approval.

**Bagged Ice Labeling Requirements:**

Retail ice bagging operations are considered a form of food manufacturing, and must comply with Good Manufacturing Practices (GMP) Regulations for Foods established in the Code of Federal Regulations, Title 21, Chapter 1, Parts 20 to 110. Additionally, such operations are subject to applicable Army and Air Force instructions governing food sanitation, vulnerability assessments and protection. EOP 40-11 Chapter 39 details the specific Exchange requirements for conducting the Ice Merchandising Program.

The TSFC is used by installation Preventive Medicine/Public Health/Veterinary inspection staff to evaluate ice bagging operations. Section 3-602.11 of the TSFC specifies what information must be provided on labels of food packaged in a food establishment. The majority of the labeling requirements in that section are not applicable to AAFES' bagged ice operations. However, Paragraph B(4) "The name and place of business of the manufacturer, packer, or distributor" does apply. AAFES facilities have been frequently cited for non-compliance with this requirement.

In February 2017, Mr. Steven Ryle of the Merchandising Directorate researched options for compliance with this labeling requirement and provided guidance to the field through the 15 February Merchandising ReCap. Click here to access the guidance ([AAFES Bagged Ice Labeling Guidance](#)). Two options were offered:

- a label that will adhere to ice bags, or
- an imprint kit specifically designed for ice bags.

Inspectors have begun to enforce this requirement, so don't delay any longer if you have not invested in a solution to your labeling problem.

Food Facility Self-Evaluations:

Self-evaluations are directed under section 8-402.12 of the TSFC. Documented weekly self-evaluations must be kept on file for one year. EOP 25-04 Chapter 6, Sanitation, requires that on each business day, each Food Facility Manager (FFM) must do a *daily* self-inspection of the store(s) for sanitation practices and procedures. Managers have the option of using and completing Form 6500-006, deleting items that do not apply. Deficiencies and corrections can be documented and described in the Comments block. Managers may also develop a customized version of the form more suitable and user-friendly for their facility, or use the DD Form 2973 or a brand-specific form. This record can be a valuable public health management tool within the facility.

Gruenstadt DC Extension Documents:

If you receive extended shelf-life frozen product from the Gruenstadt Distribution Center (DC), you should be able to access copies of extension paperwork when asked by inspectors. Gruenstadt DC routinely saves all MEDCOM Form 817s on their AAFES Portal. Click on the following link and open the Vet Extension Reports folder ([AAFES Gruenstadt DC portal](#)).

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