

## De-coding the DD Form 2973, Food Operation Inspection Report:

The Tri-Service Food Code (TSFC), which provides the standards under which all AAFES facilities are inspected, is lengthy and often quite complicated. Section II of Appendix E, "Instructions for Marking Food Sanitation Inspection Forms" provides fairly concise guidance on the scoring of each item on the DD Form 2973. Familiarity with this section of the TSFC will greatly enhance understanding of the responsibilities of the person in charge (PIC). [Click here](#) for a digital copy of the TSFC. Additionally, the last page of the DD Form 2973 provides a Provision Quick Reference Guide. [Click here](#) for a digital copy of the DD Form 2973. If you have questions about any items on the inspection report, please contact the AAFES Food & Drug Safety Office.

## Critical Deficiencies and Inspection Ratings:

Food services should always strive for a "Fully Compliant" rating to reflect AAFES' commitment to providing a safe and excellent quality product. Any non-compliant item marked with an asterisk (\*) on the inspection report is a CRITICAL finding and will immediately lower the inspection rating.

Two circumstances that will **always** result in a Non-Compliant rating include:

- 1) Presence of any imminent health hazard, or
- 2) Presence of any CRITICAL finding that cannot be corrected onsite.

Imminent health hazards (IHH) are never a good finding on an inspection report, and will result in immediate cessation of the activity associated with the IHH. Examples of IHH include, but are not limited to:

- fire
- flood
- extended interruption of electrical or water service (greater than 2 hours)
- SEWAGE backup
- misuse of POISONOUS OR TOXIC MATERIALS
- onset of an apparent foodborne illness outbreak
- gross insanitary occurrence or condition
- other circumstance that may endanger public health.

The column marked "COS" on the DD Form 2973 stands for "corrected on-site during the inspection" and affords the

facility PIC the opportunity to immediately address inspection findings. An example of a scenario where COS might come into play involves Item #2, *Person in charge demonstrates knowledge*, marked "out of compliance" because the designated PIC does not have proof of a valid (and unexpired) food safety certification on file. In this scenario, the PIC has a copy of the documentation in a different office and has the certificate retrieved and presented to the inspector before he/she departs. This action would result in making the item now fully compliant, and could be the difference in a "Fully Compliant" rather than a "Non-Compliant" rating.

Keep in mind that if multiple aspects of an inspection Item are out of compliance, all violations of that particular Item must be corrected to achieve COS status. Taking steps to immediately correct deficiencies *during* an inspection not only improves the overall inspection rating, but also ensures customers are provided the safest product possible.

## Handwashing



Do you and your employees know how to wash hands *correctly*? The following information is taken directly from TSFC Appendix E instructions for Item #4, *Hands clean; properly washed*: "If there are no food workers present, but the PIC accompanies the inspector on the inspection and touches food, clean equipment, or utensils without washing his/her hands, this item is marked non-

compliant. Non-compliance also occurs when employees are observed using food preparation sinks or other non-approved sinks for handwashing. To further demonstrate and emphasize compliance to this publication, inspectors should wash their hands before beginning the walk-through portion of the inspection."

We recommend you direct your visiting inspector directly to the nearest handwashing sink when he/she begins the walk-through of your facility. The PIC should also take the opportunity to wash hands. Ensure your handwashing sinks are readily accessible, provide potable, running warm water, and are adequately supplied with soap and suitable drying capability. Handwashing sinks that are blocked by equipment or other obstructions are not considered

“accessible”. Proper handwashing technique is also essential. Products such as Glo Germ® are available at nominal cost and can help demonstrate to employees whether they’re adequately washing hands. Don’t forget that gloves get dirty too! Gloves should be changed whenever they become torn or otherwise allow bare hand contact to occur.

### Home Food Safety Myths and Facts:



members!

Over the next few quarterly newsletters, we will be sharing some popular food safety myths from the Partnership for Food Safety Education. Please feel free to share the “facts” with co-workers and family

### If I microwave food, the microwaves kill the bacteria, so the food is safe.

**FACT:** Microwaves aren’t what kill bacteria – it’s the heat generated by microwaves that kills bacteria in foods. Microwave ovens are great time-savers and will kill bacteria in foods when heated to a safe internal temperature. However, foods can cook unevenly because they may be shaped irregularly or vary in thickness. Even microwave ovens equipped with a turntable can cook unevenly and leave cold spots in food, where harmful bacteria can survive. Be sure to follow package instructions and rotate and stir foods during the cooking process, if the instructions call for it. Observe any stand times as called for in the directions. Check the temperature of microwaved foods with a food thermometer in several spots.

### Cleaning and Disinfecting Hair Clipper Blades:

To ensure health and safety of customers, operators should be thoroughly cleaning and disinfecting their clipper blades and guards between EACH and EVERY customer. Clippercide® or a similar product works well since it cleans, disinfects and lubricates all in one spray. Prior to using, all debris must physically be removed with either a brush dedicated for this purpose or compressed air. After applying, the spray must remain on the clippers for a minimum of **10 minutes** and then allowed to air dry before using. With our high customer demand for service, this means each operator should have multiple clippers at their station. Guards should be washed with detergent and water and then sanitized using an EPA approved sanitizer between use.

**Barbicide® Concentration:** In order to be effective, yet safe, Barbicide® concentrate must be prepared in accordance with the label’s instructions. Eyeballing for the appropriate color is not an appropriate method of preparation. If using Barbicide®, the most commonly used barber/beauty shop instrument disinfectant, mix two

ounces (1/4 cup) of concentrate to 32 ounces (4 cups) of cold water. If using Barbicide® Plus concentrate, mix 1 ounce (2 tablespoons) of concentrate with 128 ounces (one gallon) of cold water. Just as important as proper concentration, is proper contact time. Contact time is the length of time an item must stay moist with a disinfectant to be effective. For Barbicide® and Barbicide® Plus, **10 minutes** of moist contact time is required to be effective. Barbicide® also has a product that comes in a wipe form, which has a substantially shorter contact time requirement of only **2 minutes** (**3 minutes** for effectiveness against tuberculosis).

Solution should be changed whenever it becomes contaminated or diluted incorrectly but at a minimum daily. Containers should be labeled with the date of preparation for verification purposes.



### 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.

### **Contact Us –**

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