



What's in a Name?



You may have noticed the new name for our newsletter. Instead of “Veterinary Services, Preventive Medicine and Public Health Newsletter” it is now just called the “Public Health Newsletter”. In addition, effective 1 April 19 our office name was changed from the Food and OTC Drug Safety Office to the Public Health and Food Safety Office. Not only does the new name bring us more in line with our counterparts at the local level, it more accurately depicts the many functions performed by our office beyond food and drug safety.

Tri-Service Food Code Revision

The latest version of the Tri-Service Food Code (TSFC) became effective 1 March 2019. There are several changes, which are available at the beginning of the new version. Below are some of the changes that may impact AAFES operations:

- A new paragraph was added to prohibit soaking in-use utensils in a sanitizing solution between uses. *The proper way to store these utensils is in the food with their handles above the top of the food. Other methods are outlined in TSFC 3-304.12.*
- Paragraph 3-501.16(A) was changed to clarify that temperature requirements for food are intended to mean the internal temperature of a food item, not the ambient temperature maintained by the equipment. *Ambient air temperature will fluctuate inside both hot and cold holding equipment. In order to validate the true temperature of a food item, the actual food must be measured.*
- A new paragraph was added to the labeling section at 3-602.11, specifically for what must be on the label for advanced prepared foods and leftovers. *Improper/inadequate labeling continues to be one of the most frequently identified discrepancies on inspection reports. Please make sure you are very familiar with the requirements.*
- A subparagraph was added to 4-205.12 that requires notification of the regulatory authority prior to initiating food equipment modifications.
- The requirement for storing poisonous or toxic materials, such as cleaning agents in a locked

room or cabinet was removed. There must still be separation from food items by spacing or partitioning, and never above food or clean items.

- There is a new requirement for the food establishment to provide a means for informing customers of the establishment’s food sanitation inspection results. This is done by posting a sign or placard to the customer in a visible location that the inspection reports are available on request.
- Paragraph 8-405.11 was amended to clarify the conditions that qualify for “corrected onsite” for a critical item or imminent health hazard. *Every effort should be made to correct critical deficiencies at the time of the inspection.*
- A paragraph was added that prohibits the inspector from elevating a non-critical finding to critical item status regardless of the number of noncritical violations found or the number of times the same noncritical violation has been recorded in the past.

These are just a few of the changes to the revised Tri-Service Food Code. There are over four pages of changes. It is highly recommended that all managers take the time to review the updates and train their employees on items that could affect your operation. If you have any questions or need clarification on any areas in the Food Code, we are here to assist!



Opening a New/Renovated Facility

When opening a new or renovated food or personal service facility, there are a few steps that must be taken to ensure we are in compliance with Army and Air Force Regulations.

The first step is contacting the local Public Health or Preventive Medicine office early in the planning stages. This serves multiple purposes, such as making sure the service/food you want to provide is authorized BEFORE any financial commitments have been made.

The Public Health authority must conduct a pre-construction plan/design review at least 60 days prior to the start of construction. In addition, any change of management or contract, or a conversion to a new type of service/food offering must be reviewed/approved at least

30 days prior to the intended start date. The procedures for applying can be found in the TSFC under paragraph 8-302.

The initial approval to begin construction or make the change in operation, is not the end of the requirement. Installation Public Health/Preventive Medicine must also conduct an on-site pre-operational facility sanitation inspection at least 30 days prior to the scheduled opening. This should provide ample time to correct any issues that may come up to ensure your facility can still open on schedule.

The key to reducing potential obstacles to a smooth opening is making sure you are meeting all requirements through early and frequent communication with your installation public health regulatory authority.



Barber/Beauty Shop, Spa, and Nail Salon Sanitation:

Sanitation and hygiene standards at barber, beauty, nail, and spa

operations should meet the requirements set by Department of Army (DA) Pamphlet 40-11 and AFI 48-117, *Public Facility Sanitation*. Some basic requirements to keep our customers safe in these operations include:

- Hair and debris may be removed from the exterior surface of clippers with a nylon-bristle brush that is used for only that purpose. A vacuum cleaner may be used to assist in removing hair from floors, back bars, and drawers.
- The use of styptic pencils, lump alum, common brushes, neck dusters, sponges, shaving mugs, shaving brushes, and powder puffs is prohibited. Brushless shaving creams and clean towels are allowed. Plastic hairbrushes with plastic projections instead of bristles are authorized, provided they are disinfected according to current regulations.
- Cover barber and beauty chair headrests with a clean paper towel or unused towel. Use a neck strip on each customer to keep the customer's neck from touching the chair. Use capes for all shampoos, face, scalp or beauty services.
- Barber, beauty, nail, and spa technicians will clean and disinfect all instruments immediately after being used on a customer. Scissors, combs, brushes, clipper blades, manicure, pedicure, and other tools will be thoroughly washed with soap and hot water to remove film and debris. Instruments will then be dried with a clean

disposable towel. Following cleaning and drying, instruments must be disinfected with an appropriate disinfectant or sanitizing solution. Associates must follow the disinfectant or sanitizer product instructions to ensure the appropriate contact time is achieved.



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.

The Exchange Food Safety & Defense Internet Portal

Looking for past newsletters on food safety, food defense and barber/beauty/spa sanitation? Previous editions can be 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 Air Force and Department of the Army 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 \(AAFES Associates Only\)](#)
- [Veterinary and Public Health Newsletters: Staff Vet/Food & Drug Safety Program \(Non-AAFES Associates\)](#)