



EXCHANGE STAFF VETERINARIAN

Veterinary, Preventive Medicine and Public Health Newsletter

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Food & Drug Safety/Defense Team Update:



The Exchange welcomes Senior Master Sergeant Jerianne Sigley to the Food & Drug Safety/Defense team. SMSgt Sigley is the Air Force Public Health Senior Enlisted Advisor for the Exchange and brings with her a wealth of knowledge and experience and we are

excited to have her on board.

Basic Nail Hygiene: It is important to keep hands and nails clean when working with exposed food to prevent the transfer of harmful microorganisms.



Nails should be no longer than ¼ inch above the fingertips and must be void of polish, artificial nails or nail art. Not only does polish and artificial nails hide

potential dirt but they also may flake or fall off. Imagine a customer's reaction in the event they discover an artificial nail in their food!

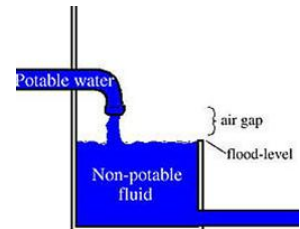


Temperature Measuring Device (TMDs) in Cream Dispensers: In accordance with the FDA Food Code, a TMD is required for units storing potentially hazardous foods. Many of the Java cream machine dispensers are equipped with a thermometer but if not, a thermometer is required to be placed within the unit. In order to ensure the unit is functioning properly, the temperature should be checked and documented daily using AAFES form 6500-019.



Back Flow Prevention: Normally within our water supply systems, water is maintained at a high enough pressure to enable water to flow properly from our sinks, tubs, showers, etc. If the pressure drops for any reason ((e.g., water main break, large

amount of water released from a fire hydrant, freezing pipes), the reduction in pressure can cause contaminated water from a sink, ground, or other source to be drawn up into the distribution system of the potable (drinkable) water. Backflow can be prevented through the installation of either an approved mechanical backflow device or an air gap. An air gap is the space between the water supply inlet and the flood level of the sink or basin. The Food Code requires that the size of the air gap be at least twice the diameter of the water supply inlet and not less than one inch.



Pre-rinse hoses can also pose a problem with backflow. With time the retainer springs on retractable hoses may become stretched allowing the hose to dip below the flood level of the sink basin when allowed to hang freely. Because the air space has been compromised, unless installed with a secondary backflow prevention device, the potential for backflow exists if a pressure drop was to occur.

Mop sinks or any other area in which a hose is attached to the water system are potential problem areas too. If a mop sink is equipped with an attached hose, a backflow device must be attached to the system. Although backflow prevention devices are cheap and easy to install, to ensure proper installation leave the installation to the experts by contacting your local installation support personnel.



Training for the New Tri-Service Food Code: Word on the street is that the much anticipated Tri-Service Food Code should be out soon. The Army, Air Force and Navy will be adopting the same code which will

ensure standardization across all three services which is currently lacking since the Army and Air Force have similar, but separate regulations. Online video training on the new Tri-Service Food Code is available and can be accessed through the following link:

<https://usaphcapps.amedd.army.mil/extranet/RequestAccess.aspx?app=FOODSFTY>



Barber/Beauty Shop Hand Washing:

Notice anything about this photo that may prompt you to observe the

employees behavior? The establishment looks very clean and orderly but in fact, perhaps too orderly especially for a busy haircutting facility. Employees are required to wash their hands prior to offering their services. While it's possible that the employees are leaving their immediate work area or that their towels and trashcans are hidden from view, I would be suspicious that hand washing is being performed as required. As with any inspection, it's always best if practical, to observe first versus asking employees if they are following correct procedures.



Double Dipping Not Allowed:

Would you double dip your chip or broccoli in a dip being consumed by others? Of course not but some aestheticians may not think twice

about double dipping their depilatory wax sticks.

Double dipping with wax is using the stick to apply wax to the skin and then placing the same stick back into the pot of wax again to apply more wax. Just like with foods, this



practice can result in contamination of the product with harmful bacteria. While the wax is hot, it's not hot enough to kill the bacteria that may be transferred from the stick back to the pot. While generally not a problem with intact skin, waxing can abrade the skin creating an opening into the body which can be especially detrimental if the customer is immunocompromised. As with the hand washing question, avoid directly asking the aesthetician if she is double dipping because the answer in most instances will invariably be "no." Instead, observe the waxing procedure and look for evidence of double dipping. There's absolutely no reason to have several used sticks placed on top of a wax pot.

Once used, sticks should be immediately discarded to prevent accidental reuse. Additionally, Brazilian waxes are not authorized procedures at any of our beauty shops or spas.



Burger King® Lettuce &

Tomatoes: About once a quarter our office is contacted because another Burger King® restaurant has been cited for

not maintaining their lettuce, tomatoes and cheese on the prep table at 41° F or below. Managers will often attempt to persuade the inspector that this is an acceptable practice by pulling out their Burger King® manual and showing it to their inspector usually with no success. While our corporate partners do have the public's safety at the forefront of their programs, our regulatory inspectors are obligated to use their own regulatory documents for conducting their inspections. The Air Forces uses their version of the FDA's 2005 Food Code and the Army uses TB Med 530, which is also based on the FDA Food Code. Both documents allow time versus temperature to be used as the public health control. Burger King's® manual stipulates cut lettuce, tomatoes, and sliced cheese may be stored up to four hours without temperature control which is permissible with all versions of the FDA's Food Code as long as written procedures are in place, the food container is marked in some manner to indicate the time that is four hours past the point when the food is removed from temperature control; and the food is served or discarded by the four hour point. So next time don't pull out your Burger King® manual, pull out your applicable version of the Food Code.

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Useful links (control click to use):

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