



Veterinary Services, Preventive Medicine and Public Health Newsletter

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Product Shelf Life Extensions:

Shelf life extensions on AAFES owned food and food commodities are sometimes necessary to protect the financial interest of the government. However, requests to extend product shelf life should be a rare occurrence.

This situation occurs more frequently in OCONUS Distribution Centers. Inherently short shelf life after production, extended lead time for ordering and shipping, troop rotations, and other challenges of managing food in OCONUS locations are some of the reasons extension requests may be submitted to Public Health Authorities. In CONUS settings, requests will be submitted only after coordination with the appropriate Division Vice President and the Director, Food & Drug Safety/Staff Veterinarian, HQ AAFES. A justification for requesting a serviceability evaluation and shelf life extension must be presented in writing.

Under **NO** circumstance will over-the-counter (OTC) drugs, baby food, infant formula, or dietary supplements be extended. Local Public Health Authorities may also elect to not perform serviceability evaluation for the purposes of shelf life extension for other food and food commodities (e.g. fluid milk products). Additionally, extension requests must be submitted and serviceability evaluation coordinated BEFORE product expires. Local Public Health Authorities will not extend product initially presented to them after it has already expired. Further details may be reviewed in the "Guidance for Extension of Shelf Life of Army & Air Force Exchange Service (AAFES) Owned Food and Beverage Commodities". [Click here](#) for the most current version of that document.

Time as a Public Health Control (TPHC):

What does this mean? This refers to the use of time ONLY without temperature control as the public health control for a working supply of Potentially Hazardous Foods – Time/Temperature Control for Safety (PHF(TCS)) food before cooking, or for ready-to-eat PHF(TCS) food that is displayed or held for sale or service (Tri-Service Food Code Section 3-501.19). **In simple terms**, it means you are NOT observing standard hot/cold temperature requirements for the food you sell or serve.

The majority of AAFES facilities do NOT fall into this category of food service. Some of our name brand partners utilize this method for managing some food items, for example, ensuring room temperature produce for hot hamburgers and other hot sandwiches. TPHC

requires a very specific plan, similar to a HACCP plan that must be approved by the local Public Health Authority and maintained on file for inspection. The plan must be adhered to closely and any non-compliance determined on an inspection will likely result in a CRITICAL finding.

If you as the person-in-charge (PIC) are not aware of such a plan and you always control PHF(TCS) with temperature, Item 34 on the DD Form 2973 Food Operation Inspection Report should always be marked "N/A". In accordance with Section II of Appendix E, "This provision only applies if it is the actual intention or conscious decision by the PIC to store PHF(TCS) food out of temperature control using TPHC". As the PIC, you should know whether or not you use this control system.

Customer Incident Complaints:

Do you and your employees know how to handle customer complaints of suspected foodborne illness or foreign object *correctly*? AAFES has a well-established protocol



([click here](#)) for handling these situations. Always consider these reports as authentic and treat the customer respectfully. In addition to any specific Name Brand Fast Food

restaurants (NBFF) Quality Control protocol, be sure to note action taken and a summary of the conversation with the customer on the Exchange Customer Incident Report ([click here](#)). Contact the following:

- Immediately notify the Exchange General Manager and Exchange Food Business Manager or Exchange Services Business Manager by phone.
- Within 24 hours, an E-mail notification must be sent to include the personnel above in addition to:
 - Region Senior Vice President
 - Regional Primary Vice President
 - Regional Vice President
 - Region Food or Services Team
 - SVP Services & Food (Trini Saucedo)
 - HQ FF Vice President (Mike Deerhake)
 - HQ Food Director (Darrin McCreedy)
 - Respective Restaurant Planner
 - HQ Food-Drug Safety Office (Food-Drug.Safety@aafes.com)

NBFF restaurants have specific requirements for reporting food safety issues. Complete these in addition to the

Exchange steps listed above. Refer to the brand operations manual for specific guidance or contact the respective restaurant program planner ([click here for POCs](#)) for the brand.

If foreign material is found, secure the evidence. Regardless of NBFF brand requirement, do not send evidence back to the corporate office. If requested, send pictures of the object to the NBFF quality assurance office. Exchange LP will secure the item(s) for two years or until release is directed by Exchange General Counsel.



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: “Cross contamination doesn’t happen in the refrigerator – it is too cold there for germs to survive!”

FACT: Some bacteria can survive and even grow in cool, moist environments like the refrigerator. In fact, *Listeria monocytogenes* grows at temperatures as low as 35.6°F! A recent study from NSF International revealed that the refrigerator produce compartment was one of the “germiest” places in the kitchen, containing *Salmonella* and *Listeria*. In your refrigerator, keep fresh fruits and vegetables separate from raw meat, poultry, seafood, and eggs. Clean your refrigerator regularly with hot water and soap and clean up food and beverage spills immediately to reduce the risk of cross-contamination. Don’t forget to clean refrigerator walls and undersides of shelves!

Waxing, Threading and Tweezing:

The following guidance for these activities can be found in EOP 30-01. The health and safety of customers is our primary concern. Prior to waxing, threading or tweezing, the barber or beautician **will inform** each patron requesting threading, waxing, or tweezing of the potential health risk for individuals with the following medical conditions: diabetes, circulatory problems, high susceptibility to infections, or unusual sensitivity to threading, waxing or tweezing. Patrons should also be advised of the risk if they are users of topical or oral retinoids and other similar products. [Click here](#) for the VMag Health Notice Sign required to be posted in AAFES facilities offering these services.



Waxes should not be used over varicose veins, moles, or warts. They should not be used on eyelashes, inside the nose or ears, on the nipples or genital areas, or on irritated, chapped, sunburned, or cut skin. Disposable, single-use applicator sticks should be used to apply hot wax to the patron’s skin so that no wax is returned to the pot. Application sticks will not be left standing in the wax pot at any time.

Barbers and beauticians must wash their hands both before and after treating each patron who receives threading, waxing, or tweezing treatment. After washing and drying their hands, employees will use a clean pair of single-use disposable gloves. Gloves must be worn at all times when employees perform threading, waxing, or tweezing procedures. All areas of the body being treated must be cleaned using an FDA-approved broad-spectrum antibacterial agent before and after the procedure. A clean single-use paper towel will be used to blot any blood resulting from threading, waxing or tweezing.



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