

Staff Veterinarian Changes:

Both LTCs Patrick Canchola and Patricia Riley will be moving on this summer. LTC Canchola will retire from the military in late June while LTC Riley will move to Ft. Bliss Public Health Activity in late July. LTC Wendy Mey will join SMSgt Sigley as the new Director of the Exchange Food & Drug Safety Program at the Dallas Headquarters. Additionally, LTC Boris Brglez will join AAFES Europe in early August. Both officers bring a wealth of experience to AAFES. Please reach out to these individuals for all food and drug safety concerns within the Exchange enterprise.

Mobile Food Establishments, AKA "Food Trucks":

As the weather gets warmer, the need to maintain proper cold-holding temperatures and a steady supply of potable water make mobile operations even more hazardous.



Prior approval from the local Regulatory Authority must be obtained BEFORE operating any food truck on an installation. Whether the food truck is a direct-run operation or a concession, all requirements for a food operation apply:

- > Person in Charge (PIC) must have current food manager certification (Tri-Service Food Code **Section 2-1**), and all employees must meet initial and annual training requirements (TSFC **Section 2-5**).

- > All food prepared on site. No food may be brought from a residence. Any products prepared in advance must come from a commercial facility approved by the local military Regulatory Authority.

- > All ingredients used must be from Approved Sources (TSFC Paragraph 3-201.11). Foods must be: 1) Approved Sources Directory listed, 2) specifically exempt from Directory listing by commodity, or 3) from a facility inspected by a federal agency identified in the Directory (meat and meat products used must bear the USDA label, i.e. they can't come from a **retail store** unless product bears the USDA label).

- > Hand washing capability to include a functional and properly stocked handwashing sink (TSFC Section 5-203.11). Lack of a handwashing sink must be approved in advance by the local military Regulatory Authority and is applicable only to operations with minimal food contact such as sale of fully sealed packaged items.

- > At a minimum, meet applicable requirements of TSFC Sections 5-3 and 5-4 to ensure adequate supply of potable water as well as proper disposal of waste and wastewater.

- > Adequate capability to provide cold holding and hot holding to meet the temperature requirements of TSFC Paragraph 3-501.16.

- > Must not serve or carry outdated or expired food and meet all other requirements of TSFC Chapter 3.

- > Vehicle must meet all applicable construction requirements of TSFC Chapter 6, and maintain the vehicle under clean and sanitary conditions.

The list above reflects some of the common findings on food inspection reports and is not all-inclusive.

ANY applicable provisions of the TSFC must be met to ensure a safe and wholesome product is offered to customers.



Who is the Person in Charge (PIC)?

Item 1 on the DD Form 2973 (Food Operation Inspection Report) refers to the responsibilities and duties of the PIC. Section 2-101.11 of the TSFC states that "the food establishment **manager** shall be the Person in Charge (PIC) **or shall designate** a PIC and shall ensure that a PIC is present at the food establishment **during all hours of operation**. So what happens when the PIC has to go somewhere or take leave? A secondary PIC must be on duty. That means there must be **at least one other** food-manager-certified employee besides the manager at every AAFES operation.

The designated PIC must have **authority** to direct any corrective actions that must be taken to ensure safe operations, even in the absence of the manager. Although an employee may be designated as the PIC based on his/her certification, if the employee does not have the authority to influence or change the behaviors, practices, or activities within the food operation, the employee does not meet the criteria required for designation as a PIC.

When the manager is not on the premises, employees must know who is the designated PIC. If an inspector shows up during the absence of the manager, employees need to know to direct the inspector to the PIC. Often, the answer "the manager isn't here" is recorded by the inspector as "no PIC" resulting in a non-compliant rating for the facility.

Additionally, the three essential aspects of Item 1 require: a) a designated PIC is present, b) the designated PIC has a

current food safety certificate from an accredited program, and c) the PIC demonstrates appropriate food safety knowledge based on observations and questioning. A deficiency in any of these three aspects will result in a CRITICAL finding and a non-compliant facility rating.

New Requirements for Initial Audit Requests:

On 6 April 2018, Army Public Health Center (APHC) announced new requirements for submitting initial audit requests in CONUS. The company to be audited must complete a 6-page **Pre-Audit Questionnaire** (PAQ) in its entirety (see [Initial Audit Request](#)). Detailed responses from the company will aid APHC in their technical review of the packet, and help demonstrate that the company can and will meet DoD standards. Failure to provide enough information may result in the PAQ being returned, further delaying the process. The company must also submit a written **request on company letterhead** along with the PAQ.

In addition to the company's required paperwork, APHC now requires a **memorandum** from the purchasing or contracting office to accompany the vendor's PAQ and request letter. A memorandum template is available for use by AAFES procurement offices (see [Initial Audit Request](#)). The requesting office should simply fill in ALL the information relative to their office and the company to be audited. The signed memo can be scanned and forwarded with the vendor's paperwork to the Food Safety Team for review and submission to APHC. The Food Safety Team will review the PAQ to ensure all questions have a response. If the PAQ is not included, is incomplete, or if the letter of request and endorsement are not included, APHC will return the packet to AAFES with no action taken. A copy of the current Appendix B detailing the new requirements is also available in the **Initial Audit Request folder** on the AAFES Portal. If you have any questions regarding these new requirements, please contact the Food Safety Team for additional guidance.

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: "I eat a vegetarian diet, so I don't have to worry about food poisoning."

Fact: Fruits and vegetables are an important part of a healthy diet, but like other foods they may carry a risk of foodborne illness. Always rinse produce under running tap water, including fruits and vegetables with skins and rinds that are not eaten. Never use detergent or bleach to wash

fresh fruits or vegetables as these products are not intended for consumption. Packaged fruits and vegetables labeled "ready-to-eat" or "washed" do not need to be re-washed.

Food Safety Team Assistance:

Good communication is the key to a safe and successful AAFES food operation. Sometimes, it feels like your Public Health/Preventive Medicine/Veterinary inspector is speaking a different language. Lingo such as "Short-term/Long term contracts", and Tri-Service Food Code vs NBFF guide can easily lead to miscommunication between concessionaires, SBMs and the inspectors. This in turn can result in unnecessary closure of facilities, disposal of food and loss of sales!

The Exchange Food Safety Team is available to help resolve these disagreements and misunderstandings. The Food Safety Team understands the perspective from both sides. They are subject matter experts with the ability to communicate, "translate" and mediate between Exchange SBMs/GMs and military inspectors at all levels to help resolve such issues. Preserve your relationship with your inspectors by utilizing this valuable resource!

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. **The link to the [Worldwide Directory below has been recently updated.](#) Please bookmark the new address.**

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