

New DHA-MSR 6025.01:

The new **DoD Hazardous Food and Nonprescription Drug Recall System** regulation has been released with an effective date of 6 September 2018. This publication is a Defense Health Agency Multi-Service Regulation known by the following document numbers: DHA-MSR 6025.01; AR 40-660; DLAR 6025.01; NAVSUPINST 10110.8D; AFI 48-161_IP; and MCO 10110.38D. It cancels and replaces all previous editions. It can be found at:

<https://health.mil/Reference-Center/Policies/2018/09/07/DHA-MSR-6025-01>

If link does not work, cut and paste into browser.



Boil Water Alerts: How To

Certain events, such as recent floods, may cause contaminated water supplies resulting in military installations mandating a “boil water alert”. It is critical that Exchange facilities are prepared for such an occurrence. **If Exchange facilities are placed under a, “Boil Water Alert/Notice,” follow these procedures:**

- Immediately notify HQ AAFES Staff Vet (Food and Drug Safety Office) Food-Drug.Safety@aafes.com and Region Food Manager.
- Do not use or allow the use of tap water in the facility. If any food or drink products were prepared, after announcement of the alert the items should be discarded. Likewise, any surface or utensil must be re-cleaned and sanitized as outlined below.
- Use only bottled water from an approved source or potable water provided by the installation for drinking purposes. Drink dispensers, iced tea, coffee machines, and ice machines connected to the contaminated water supply may not be used. Discard all ice from machines connected to the water supply.
- Use disposable supplies and utensils to the greatest extent possible to reduce ware washing. If ware washing is required, use bottled water or water from an approved supply and follow washing with proper sanitation. The same holds true for water used to clean food contact

surfaces. For any cooking/serving utensils that must be washed, utilize the three compartment sink method using potable water and appropriate sanitizer at the correct concentration.

- Wash hands with soap and use bottled water or potable water provided by the installation. Hands may be further sanitized by the use of sanitary wipes or hand sanitizer but neither is a substitute for hand washing. Wear gloves for all food prep and service.
- Toilet facilities must be available and must be maintained in a sanitary manner.
- Water vending machine systems should be shut down. Contact the vendor for guidance.

Once a potable water supply has been restored:

- Follow the guidance and direction of local regulatory authorities.
- Flush all water lines including drink dispensers, all equipment containing water reservoirs, tea machines and coffee machines prior to use. Replace any filters attached to the water supply.
- Clean and sanitize ice machines. Replace any filters to prevent recontamination of the machine. Discard the first batch of ice produced.
- Rewash and sanitize all food and drink contact items (knives, forks, plates, etc.) with “cleared” system water.
- Run dishwasher through two cycles before washing dishes.
- Water vending machine systems will need to have a full system service by the vending company technician before being put back into service.

Why Approved Sources? The term “approved source” is commonly referenced when talking about food provided for sale or consumption within the DoD. So what does this really mean?

To protect the health and safety of DoD beneficiaries, it is imperative that DoD activities procure safe and wholesome

food products. To facilitate this, US Army Veterinary Service personnel conduct audits of commercial food producing facilities to ensure that these establishments meet DoD food safety and sanitation standards. Once a food production facility has shown that it meets these standards, it is placed on the “Worldwide Directory of Sanitarily Approved Establishments for Armed Forces Procurement,” or in short, the Worldwide Directory. The Worldwide Directory lists those food products that must come from an approved source and those facilities that meet the stringent DoD food safety and sanitation standards. If the establishment meets the standards, the product coming from these facilities is approved for DoD procurement. Army Veterinary Service personnel conduct recurring audits at a prescribed frequency to ensure the establishment continues to maintain adherence to the standards. The Worldwide Directory is found online at: [Worldwide Directory for Sanitarily Approved Food Establishments for Armed Forces Procurement](#)

An establishment may also be considered an approved source for DoD procurement if it is inspected by an alternate approved source validation agency, such as the US Department of Agriculture, US Food and Drug Administration, and US Department of Commerce.



Flu Season is Almost Here!

The advent of the flu season is rapidly approaching. Seasonal respiratory influenza, aka “the flu,” can be unpredictable. Cases usually start around October and may run as late as May with the peak often occurring in January or February.

The flu is spread mainly by droplets from coughing, sneezing and even talking. The droplets land in the mouths or noses of those nearby. Picking up the virus from touching contaminated surfaces and objects occurs less frequently. Most adults are capable of transmitting the flu virus a day before symptoms even appear and up to 5-7 days after becoming ill. In other words, you may be contagious before you even know you’re sick. Even worse, you may be infected and contagious, yet show no symptoms at all.

The single most effective preventive measure you can take to avoid contracting the flu is to make sure you get your annual flu shot. Knowing the proper way to cover your cough or sneeze will also help cut down on the transmission. Cover your mouth and nose with a tissue. Or, if you don’t have a tissue, cough or sneeze into your upper sleeve/elbow, **not into your hands**. Properly

dispose of your used tissue and wash your hands with soap and water. If soap and water are not available, use alcohol-based hand sanitizer.

Tag Team with Local Installation Preventive Medicine/Public Health to Maximize Safety

Good communication is the key to a safe and successful AAFES operation. Sometimes, it may seem as if there is an adversarial relationship with your installation Public Health/Preventive Medicine/Veterinary Inspector. Please keep in mind that both you and the PH/PM/VI personnel have the same goal: **Keeping customers safe!** Installation PH/PM/VI personnel should be working with you as a team to ensure that food products and barber/beauty/spa operations are safe for beneficiaries. These same PH/PM/VI personnel are also great points of contact for relevant employee training.

If there are communication issues between you and your installation PH/PM/VI personnel, the Exchange Food Safety Team may be able to help. They are subject matter experts with the ability to communicate and mediate between Exchange SBMs/GMs and military inspectors at all levels to help resolve 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.

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