



EXCHANGE STAFF VETERINARIAN

Veterinary, Preventative Medicine and Public Health Newsletter

Issue Number: 11-01 Published by HQ AAFES Food & Drug Safety Office, 3911 S. Walton Walker Blvd, Dallas, Texas 75236-1598 Mar 2011

Food & Drug Safety/Defense Team Initiatives: In Dec 2010, we conducted numerous site visits to Shoppettes across North Texas and Oklahoma to evaluate food safety, food facility sanitation capabilities and food defense status.



(one compartment sink)



(3 compartment sink improperly installed)

From our visit, it is evident that many Snack Avenues have outgrown their warewashing and sanitizing capabilities.

Our office is working closely with AAFES Sales and Real Estate Directorates to review construction and renovation plans. A good review of floor plans helps avoid future problems. Locating equipment on floor plans and diagramming specifications for mechanical and plumbing systems can identify potential problems BEFORE costly purchases, installation or construction is started. It also leads to:

- greater uniformity in placement of equipment and minimize potential for contamination as is necessary for the maintenance of sanitary operations and the sale of safe food
- organized and efficient operational flow
- eliminate future potential code violations

Food Safety Modernization Act Update: On 4 January 2011, President Obama signed into law the Food Safety Modernization Act to improve the security and safety of our nation's food supply. The bill has been hailed a



sweeping overhaul of the Food and Drug Administration, the first major update to the FDA's powers since the nineteen thirties. The main purpose of the law is to create a shift from reacting to foodborne illness outbreaks to taking steps to prevent them from occurring in the first place.

This need for prevention is significant. This bill was a critical advance because, as new numbers from the Centers for Disease Control and Prevention make it clear, the toll of foodborne illness in the US is massive: **every year, there are 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths.**

This law gives the FDA new powers which will have will have a dramatic and positive effect on the safety of the food supply in the coming years:

- ✓ FDA now can issue mandatory recalls. They no longer have to ask permission from the company to get them on board.
- ✓ FDA can penalize companies producing tainted foods. This law now gives them suspension authority.
- ✓ FDA can set safety standards for raw produce. They can now say how much bacteria is allowable. They can make companies test the product to ensure the safety of the product.

This legislation will build off leading industry practices including a greater focus in areas of risk through increased inspection frequencies, an analysis of safety hazards (HACCP plans), ingredient safety, food defense plans, traceability and recall procedures, and increased imported food safety.

Ice Machine Cleaning – Frozen Food Safety:



There are 485 Exchange locations that sold nearly 2 million bags of ice in 2010--many of these locations bag their own ice.

As we know, ice is "frozen water" but just because it is a frozen food, doesn't mean it cannot contain harmful bacteria or viruses and make you sick. It is imperative ice machines are cleaned and sanitized regularly and thoroughly to prevent the spread of germs like, E. coli, Listeria, Salmonella, and the Norwalk virus.

The Exchange's minimum cleaning frequency is as follows:

DAILY: General housekeeping, maintenance and upkeep of the ice manufacturing area; to include removal of debris, loose cubes and contaminants.

MONTHLY: Clean exterior of machine and remove any accumulation of dust, grime, mold, slime or foreign material. Follow the manufacturer's operating manual, disassemble removable parts to facilitate cleaning, and check for needed repairs. Empty the ice machine or merchandiser to remove dirt/debris, mildew, rust, calcification or slime build up; including gasket and door seals. Clean interior of machine with soap and water, rinse with portable water and then sanitize with a 100 ppm chlorine solution or equivalent. Harvest the first batch of ice produced following cleaning and discard to ensure any residual chlorine is removed from the equipment and product.

Preventive Medicine and Public Health folks should be inspecting ice machines each time they conduct a facility evaluation.

Bottom line: Clean those machines. Maintaining sanitary ice machines is important to protecting both the health of our customers and brand reputation!

Best Practice!! Central Region is buying storage containers with locks for Snack Avenue foods stored in walk in coolers to prevent from unrestricted access and/or contamination. This easy, cost effective solution will help eliminate future vulnerability assessment discrepancies. Great initiative!



Soda Fountain Dispensing: Are you serving clean drinks? When was the last time you cleaned and sanitized or looked at the placement of your soda fountain lines?



When drinks are poured in a soda fountain there is always a small amount of overflow that goes down the drain. As the drain is constantly receiving a dripping flow of sugary soda drink residue, there is a constant food source for bacteria living in the drain! Colonies of pathogenic bacteria gather to digest the sugar and eventually they form a solid cane or start making their way inside the drain line.

The lines of the fountain machine can be an easy environment for bacteria growth, if Associates do not clean them routinely or they are not properly installed.

IAW Exchange cleaning program procedures, fountain drink dispensers will be cleaned and sanitized at the following frequencies:

- **Soda Fountain – Daily** remove pieces and cup rest. Clean and sanitize equipment including top cover, chute, and drip tray and splash areas. Air dry. Clean beverage nozzles as specified by the manufacturer.
- **Soda Fountain Ice Bin – Weekly** empty ice bin completely. Clean with soapy water, rinse and sanitize. Rinse again to completely flush then refill with ice.
- **Soda Fountain BIB syrup connectors - Weekly** disconnect the syrup lines from empty syrup containers and place the connectors in soapy water. Rinse in warm water. Air dry and reconnect.
- **Soda Fountain Syrup Lines – Twice yearly** the drink system needs to be cleaned and sanitized to prevent build up within the tubing. Follow manufacturer's cleaning and sanitizing guidelines.

Fountain drain lines should not be stuck in the drain. There needs to be a 3 inch air gap between the drain line and floor drain, that way, the sewer system can never back up into your unit. If needed, contact your local FMO to place a work order.

Food Defense Regulatory Guidance: While food safety prevents unintentional contamination, food defense is meant to prevent deliberate contamination. So what are some food defense benchmark references? Below are key references and some of their components:

- *Public Health Security & Bioterrorism Preparedness & Response Act of 2002* (Public Law 107-188):

- ✓ Develop security risk assessments to improve the ability of the US to prevent, prepare for, and respond to bioterrorism and other public health emergencies.
- ✓ Increase Inspections for Detection of Adulteration of Food
- ✓ Conduct vulnerability assessments regarding which kinds of terrorist attacks or other intentional acts are the probable threats to substantially disrupt the ability of the system to provide a safe and reliable supply of drinking water or otherwise present significant public health concerns

- DODI 2000.16, *DoD Antiterrorism Standard*:

- ✓ Mandates vulnerability assessments by HHQ at least once every 3 years
- ✓ Establishes primary standards for anti-terrorism efforts of the DoD, supplemented by guidance contained in DoD 0-2000.12-H
- ✓ Gives Commanders at all levels the authority to enforce security measures and the responsibility for protecting persons and property subject to their control

- Army and Air Force Regulations (AFI 10-246, *Food and Water Protection Program*, AR 525-13, *Military Operations Antiterrorism*; TG 188, *US Army Food and Water Vulnerability Assessment Guide*):

- ✓ Each Installation Antiterrorism Officer (ATO) is responsible for determining the minimum site specific requirements
- ✓ A senior AAFES staff member will be assigned in writing as a member of the Installation Threat Working Group (TWG)
- ✓ The senior AAFES staff TWG member should attend all Installation Vulnerability Assessments (IVA) Team meetings and address all AAFES specific findings and develop mitigation strategies

ARE YOU ServSafe® Certified? If you're an SBM, AFM, FBM, shoppette manager, food facility manager, or a shift leader left in charge of a food facility (Defined as a Person in Charge – PIC) then you are required to be ServSafe® Certified! To insure



compliance with both Army and Air Force regulatory requirements as outlined in the FDA Food Code and TB Med 530, AAFES has mandated that personnel requiring ServSafe®

training be recertified every 5 years. Training compliance is an inspectable item and will be reviewed during NBFF and EcoSure® inspections. If you or any of your managers haven't received training or your certification has lapsed, please contact Corporate University or your local learning facilitator to get trained and certified.

Contact us:

Food-Drug.Safety@aafes.com FAX: 214-465-2488

LTC Culver:

214-312-3604 or CulverDA@aafes.com

LTC Lawrence:

9-011-49-6134-715-475 or LawrenceSR@aafes.com

SMSgt Piotrowski:

214-312-3736 or PiotrowskiB@aafes.com

Mr. Parikh:

214-312-3420 or Parikh@aafes.com

Useful links (control click to use):

[VETCOM Approved Sources](#)

[Staff Vet/Food & Drug Safety Program \(AAFES Associates Only\)](#)

[Staff Vet/Food & Drug Safety Pgm \(Non-AAFES Associates\)](#)