



# EXCHANGE STAFF VETERINARIAN

*Veterinary, Preventative Medicine and Public Health Newsletter*

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## Food & Drug Safety/Defense Team Initiatives:

We have completed an AAFES worldwide facilities master food listing and release it to all Army, Air Force, Navy PH/PM POCs to determine which AAFES food facilities are currently receiving their required oversight. We will then determine how to get all of the rest under the required inspection system.

The ultimate goal is to develop a database that shows a dashboard of how each facility is doing based upon your inspection (green, amber, red) to allow us to determine where AAFES corporate needs to focus attention to address food safety/defense effectively.

**TRI-Service Food Code Update:** With increased service non specific deployments, joint bases, integration of public health and food service training service schools and the development of the new Army Public Health Command, it has become more critical that a unified single food safety standard be developed. A joint working group of public health and veterinary personnel from the three services, starting with the US FDA Food Code, developed a uniform military food safety program. The code will allow uniform training requirements and food operations. The basic writing of the new Tri-Service Food Code is complete. Next step is editorial review, then formal staffing through each service department's Surgeons General. Estimated date for completion is fall 2011.

**Refrigeration/Freezer Outage:** Freezer/refrigerator outages can be a common occurrence in food facilities due to periodic electrical failures or natural disasters and sometimes will disrupt electrical service for extended periods. Perishable foods requiring chilled or frozen temperatures can become distressed as temperatures rise due to power failure.



Food facility managers discovering a power outage should note the specific time they became aware of the problem and the internal temperatures of each of the refrigerator/freezer units affected.

Managers must notify the Public Health/Preventive Medicine Office immediately to help them determine the extent of damage caused by the power outage and assist them with food salvage procedures, if required. Please realize that not all foods affected by a power outage will automatically need to be thrown away. Public Health/Preventive Medicine personnel will directly assist with determining fitness for consumption of all such foods.

Appropriate planning/decision making before, during, and immediately after power outages is necessary to protect consumers from unsafe food and minimize product loss.

**Boil Water Alert/Notice:** If you are under a "Boil Water Alert/Notice" follow the below procedures:



- ✓ **Notify HQ AAFES Staff Vet (Food and Drug Safety Office) and Region Food Manager.** Notification must happen immediately.
- ✓ **No tap water should be used.** If any food or drink products were made after this time, then they should be discarded. Any surface or utensil cleaning performed after this time should be re cleaned and sanitized as outlined below.
- ✓ **Water used for drinking** must be bottled water or water from an approved supply. Drink dispensers, iced tea and coffee machines which are connected to the water supply may not be used. Ice made with water from the facility cannot be used.
- ✓ **Ware washing should be minimized** by using disposable supplies and utensils for food preparation and service. If any ware washing is done bottled water or water from an approved supply must be used followed by sanitization. The same holds true for water used to clean food contact surfaces.
- ✓ **Hand washing** must be accomplished using bottled water or water from an approved supply.
- ✓ **Soap and approved water** will be used to wash hands; hands will be further sanitized by the use of sanitary wipes. Individual paper towels will be used for drying.
- ✓ **Wear gloves** for all food prep and service.
- ✓ **Use disposable serving containers and utensils.** For any cooking/serving utensils that must be washed, you may set up a temporary three bucket wash rinse sanitize station. Each bucket should be large enough to immerse the articles being washed, washed and sanitized.
- ✓ **Toilet facilities must be available** and must be maintained in a sanitary manner.

Once water has been restored, be sure that you:

- ✓ **Flush out all water lines** including drink dispensers, all equipment containing water reservoirs, tea machines and coffee machines prior to use. Any Ice must be discarded and then the ice machine needs to be cleaned and a run of ice produced and discarded prior to re-use of the machine.

- ✓ **Rewash** food or drink contact items (knives, forks, plates, etc.) with "cleared" system water.
- ✓ **Run dishwasher** through a cycle or two before washing dishes.

### Foodworker/Managers Illness Reporting Responsibilities:



Exchange Associates who prepare food while they are not feeling well are frequently linked to foodborne illness outbreaks in restaurants and other retail food outlets. As a food worker or manager you have a responsibility to protect yourself and your customers from foodborne illness.

**Foodworker Responsibilities:** You must report to your manager if you:

- ✓ have been diagnosed with a foodborne illness (FBI) due to Norovirus, Hepatitis A, Shigella, E. Coli or Salmonella.
- ✓ are experiencing symptoms of diarrhea, vomiting, jaundice (yellowing of skin or whites of eyes), sore throat with fever, or have an exposed lesion containing pus such as a boil or infected wound to your manager
- ✓ meet one or more of the following conditions:
  - Is suspected of causing or being exposed to a **confirmed** FBI
  - Prepare food implicated in an outbreak
  - Consumed food implicated in an outbreak
  - Consumed food prepared by a suspected infectious person
  - Lives with someone diagnosed with FBI
  - Lives with an attendee or employee where there is a confirmed outbreak

**Manager Responsibilities:** You must:

- ✓ Inform/train employees of reporting requirement
- ✓ Recognize diseases/common symptoms of FBIs
- ✓ Notify installation medical authorities when an employee has been diagnosed with a FBI
- ✓ Restrict or exclude affected food workers according to Current version of FDA Food Code
  - **Restrict** - means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through exposed food, clean equipment, utensils, linens, or unwrapped single-service items.
  - **Exclude** - means to prevent a person from entering/working in the food establishment.

**Reporting the dreaded "Unsat!":** No one ever likes to bring home a bad report card for fear of repercussions. Likewise, we know that same feeling

exists when it comes to reporting "Unsatisfactory" ratings! In accordance with the applicable Regulations copies of **all "Unsatisfactory"** inspection reports along with the follow up inspection (**including barber/beauty salons and food concessionaires**) **must be sent to HQ AAFES Food and Drug Safety**



### Office and Region Food Business Manager.

The reports can be fax or scanned and emailed (along with any additional photographs) to our office.

Our primary goal is to identify food safety trends occurring at our facilities worldwide and then initiate proactive preventive measures. We also review the reports to see what led up to the rating and assist the facility managers and PM/PH in resolving the issue when needed.

**Eyebrow Threading:** Eyebrow Threading is a practice of shaping the eyebrows using a cotton thread. The twisting action of the thread traps the hair and lifts it out of the follicle. It is essentially the plucking of hair using thread instead of tweezers and is an approved AAFES service.



Eyebrow threading services initially started out in AAFES salons and day spas but you may

start to see this service in Exchange malls as a kiosk. Eyebrow threading kiosks require the same sanitary procedures as other hair removal services offered in salons and day spas.

A significant US Army Public Health Command requirement is the kiosk must be provided with a plumbed hand sink (or pressurized portable sink which provided water can be heated to 100 degrees F). Soap and water will be used to wash hands before and after working with each patron. Hand sanitizers are not a substitute for hand washing.



The same licensing and all other sanitation and hygiene standards as addressed in DA PAM 40-11, Preventive Medicine, apply to these services.

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

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