



EXCHANGE STAFF VETERINARIAN

Veterinary, Preventative Medicine and Public Health Newsletter

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Meet the HQ Exchange Food & Drug Safety/Defense Team:

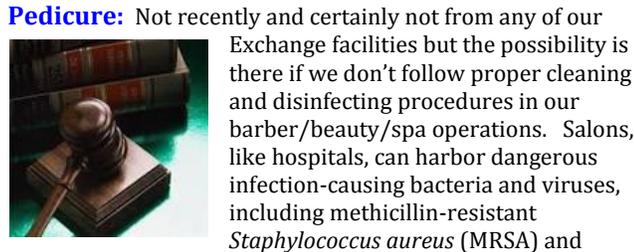


It's been a year since the last newsletter so we'd like to give you an update on the members of the HQ Exchange Food & Drug Safety/Defense team. The team is composed of COL Debbie Vasut, LTC Steve Lawrence, SMSgt Brian

Piotrowski, and Mr. Manoj Parikh. COL Debbie Vasut is returning to the Exchange this time as the Headquarters Staff Veterinarian. Previously she served as the

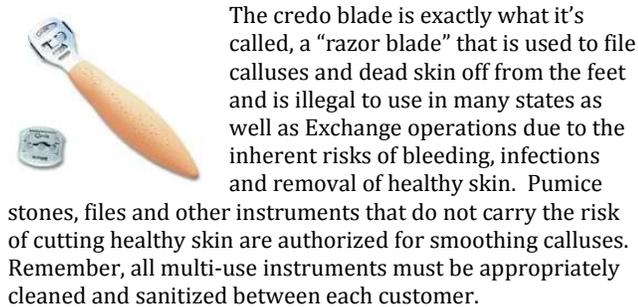
Europe/CENTCOM veterinarian from 2003-2007. LTC Steve Lawrence joined the Exchange in Sept 2010 and is currently serving as the Europe/CENTCOM Region Staff Veterinarian. SMSgt Brian Piotrowski is the Air Force Public Health Liaison who joined the Exchange in May 2010 and serves as the Food & Drug Safety/Defense program director. Mr. Manoj Parikh is our quality assurance specialist working for the Exchange since 1981 and manages the food and drug recall program. Our intent each quarter is to inform and educate food and services providers, supervisors and regulatory personnel on issues we feel are important to disseminate to the field to protect the health of our customers.

Family Sues After Woman Dies From Receiving



Pedicure: Not recently and certainly not from any of our Exchange facilities but the possibility is there if we don't follow proper cleaning and disinfecting procedures in our barber/beauty/spa operations. Salons, like hospitals, can harbor dangerous infection-causing bacteria and viruses, including methicillin-resistant *Staphylococcus aureus* (MRSA) and hepatitis B. Therefore in this edition, we have decided to focus on several procedures in our barber/beauty shops that must be performed correctly in order to protect our customers from communicable diseases.

Credo Blades Are Not Authorized for Pedicures:



The credo blade is exactly what it's called, a "razor blade" that is used to file calluses and dead skin off from the feet and is illegal to use in many states as well as Exchange operations due to the inherent risks of bleeding, infections and removal of healthy skin. Pumice stones, files and other instruments that do not carry the risk of cutting healthy skin are authorized for smoothing calluses. Remember, all multi-use instruments must be appropriately cleaned and sanitized between each customer.

Cleaning and Sanitizing Clipper Blades:

Operators should be cleaning and disinfecting their clipper blades and guards between each and every customer. Clippercide® or a similar product works well since it cleans, disinfects and lubricates all in one spray. Prior to using, all debris must physically be removed with either a brush only used for this purpose or compressed air. After applying, the spray must remain on the clippers for a minimum of **10 minutes** and then allowed to air dry before using. With our high customer demand for service, this means each operator **shall** possess at least 2, if not 3, clippers at their station. Guards should be washed with detergent and water and then sanitized using an EPA approved sanitizer between use.



Cleaning and Sanitizing Pedicure Spas:

Pedicure spas are required to be cleaned and disinfected after each pedicure, after the last pedicure at the end of the day, and once a week for overnight cleaning. Proper procedures are as follows:



After each customer, drain the water from the spa and remove all debris from the basin. If using a pipe-free spa, remove and clean the footplate. Clean all surfaces of the basin and components with low-sudsing soap or detergent and a non-abrasive brush. Rinse using the the sprayer. Disinfect all components, surfaces, and footplate with an EPA-registered disinfectant in accordance with the manufacturer's instructions. Most disinfectants require a **10 minute** contact time. Rinse again with the sprayer. Thoroughly dry the basin and all other components with a clean towel. Replace the footplate, if applicable.

After the last pedicure of the day, drain and remove the drain cover, screen, and jets from spas with jets; the drain cover and impellor from pipe-free spas. Remove all debris. Wash and disinfect all components to include the drain covers, impellor and the area behind the drain covers. Replace all components. Clean & sanitize the basin with detergent and a brush. Rinse with sprayer. Fill the basin with warm water to the fill line. Add the correct amount of either an EPA registered hospital-liquid disinfectant, an EPA registered bactericide, fungicide, and virucide disinfectant or unscented bleach to make a 200 ppm chlorine solution into the basin. Turn on the whirlpool and let it run for 10 minutes. Turn off the jets and allow to drain. Rinse the basin and components using the sprayer. Refill the basin with clean water. Turn on

the jets and run for one minute. Turn off the jets and allow the water to drain. Wipe dry with a clean towel.

For weekly, follow the same steps for end of the day cleaning but after turning the jets off after 10 minutes, let the solution sit over night in the basin (6-10 hours). In the morning, run the whirlpool for 5 minutes and then drain the basin. Rinse with sprayer and dry with a clean towel.

A cleaning log must be maintained for each foot basin. Each basin must contain an identification number or code for identification purposes. Record the date and time the cleaning was performed, the initials of the person completing the procedure and whether or not the cleaning was done "after a customer", at "the end of the day" or "weekly". Test strips must be available to periodically verify chemical concentration levels.

Three Compartment Sinks in Snack Avenue

Programs: Our Express Snack Avenue concept is continuing to expand offering our customers a wide selection of fresh, ready-to-eat items. As always, food safety must continue to be our top priority. Space constraints should not limit us from following proper cleaning and disinfecting procedures. Each facility should have a three compartment sink for washing, rinsing, and sanitizing with each compartment labeled with proper instructions. The temperature of the wash basin should not be not less than 110°F, or the temperature specified on the cleaning agent's label. The rinse solution temperature should not be less than 120°F. The sanitizer concentration in the third sink must be mixed accordingly to the manufacturer's label and verified with an approved test kit. Facilities without three compartment sinks should request a variance from their local preventive medicine (public health) department and must have adequate substitute procedures in place that ensure utensils and equipment can be properly cleaned and sanitized. Under no circumstances should a hand washing sink be used for any other task besides hand washing.



Are Your Food Concessionaire Personnel Properly Trained in Food Protection?:

Food protection training applies to food concessionaire (vending) operators just as much as it does for our direct operated food establishments. Managers and supervisors must have completed an approved Food Manager Certification course. Other food employees should have documented training demonstrating that they have received 4 hours of initial food sanitation and safety training within 30 days of beginning their duties. See TB Med 530 and AFI 48-116 for more details on required training requirements. **Did you know?** Your local learning facilitator, food trainer or food manager can assist you in providing ServSafe training to concessionaires. The concessionaire will be responsible for the cost of books/test per their contract. For questions please contact Ms. Daisy Finnegan (Finnegan@AAFES.com) or Ms. Laura Duran (DuranLA@AAFES.com) at HQ AAFES, Corporate University.



INSPECTIONS

Communication is the Key, Get to Know Your Regulatory

Officers in Charge: We're all familiar with our local public health inspector, but how many SBMs/FBMs have ever sat down and had a face to face meeting with their local public health officer? Not the inspector, but the officer in charge? I'm guessing a few but how many before they received that

unsatisfactory inspection? Effective communication with local PH authorities will go a long way in ensuring we get things right the first time. They are a valuable resource to utilize in reviewing new/renewed contracts and reviewing operations prior to opening to ensure all requirements are being met. On Air Force installations, there is only one public health officer who has oversight over food and barber/beauty shop operations. The Army has both an installation veterinary officer and a preventive medicine officer overseeing the public health mission. While Preventive Medicine has complete oversight of our barber and beauty shops, they share responsibility for overseeing food operations. Confused as to what mission/authority each department has? To find the answer, contact your local Public Health officer(s) to discuss their regulatory role and start working on forging that productive relationship.

Are You Prepared for the Flu Season?



The best way to avoid getting the flu is the influenza vaccine which should be given as soon as it becomes available each fall. While you still may get the flu even with the vaccine, usually you will have a much milder case. You and your associates can help reduce the risk to yourselves and our customers by following these simple steps. Cover your nose and mouth with a tissue when you cough or sneeze and wash your hands frequently with soap and warm water. If soap and water are not available, use an alcohol-based hand rub. Make hand sanitizers available to your customers for use on shopping carts/baskets, cash registers for cashiers, and close to Snack Avenue areas. Avoid touching your eyes, nose and mouth – these are routes to infection. Try to avoid close contact with sick people. Report any illness to your supervisor immediately and stay home for at least 24 hours after your fever is gone except to get medical care or for other necessities.

The Exchange Food Safety & Defense Internet Portal:



Interested in past newsletters on food safety, food defense and barber/beauty/spa sanitation? Previous editions can be found by accessing the following link Staff Vet/Food & Drug Safety Program on the Exchange Intranet under the Sales Division: [Staff Newsletters](#). It provides quick access to commonly required AF and DA regulations, references, Exchange policies, and guidance. For those outside of the Exchange, this information can be accessed at www.shopmyexchange.com: [Staff Newsletters](#).

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Useful links (control click to use):

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