

Food & Water Vulnerability

The significance of safe food and water during military operations has been of high concern to military strategists for centuries. General George Washington realized the importance of a safe food supply and ordered his commanders to conduct daily inspections of the camp kitchens. As the quality of beef declined towards the end of the war, General Washington directed that all cattle purchased for military use as food be inspected prior to purchase.

During the American Civil War, rations were inspected for wholesomeness and contract compliance prior to establishing a contract and periodically thereafter. The role of Veterinary Services expanded to include food inspection during the Spanish American War, when "embalmed meats" was delivered to American forces in Cuba.

To date our current procedures do not adequately protect our food supply from intentional attacks. In 2002, the U.S. Army Center for Health Promotion and Preventive Medicine in coordination with the Department of Defense Veterinary Service Activity created Technical Guide 188 (TG 188), U.S. Army Food and Water Vulnerability Assessment Guide. The goal of TG 188 is to reduce the vulnerability of food and water supplies to terrorist attacks. The guide focuses on food security by identifying vulnerabilities and implementing proactive measures that can prevent or mitigate attacks against food and water on fixed installations. It is also a tool to assist commanders in instituting control measures during periods of increased threat.

Military installations are ideal targets for terrorists. The vulnerability of drinking water systems that service U.S. forces and their families is of increasing concern. Our complacency with security measures provides opportunity to any terrorist organization. The implementation of proactive measures can significantly reduce the probability and/or severity of terrorist attacks.

TB MED 530 (2002) HIGHLIGHTS PERSONAL CLEANLINESS (Section III)

Hand Sanitizers

- Apply **only** to hands that are thoroughly cleaned (vigorously wash with soap & warm water for a minimum of 20 secs. then rinse with clean water).
- Ingredients & components shall be listed as safe, effective for use on human skin and approved for the intended use as a food additive (IAW Code of Federal Regulations).
- Ensure sanitizer has fully dried prior to touching food and/or food contact surfaces.
- High protein and fatty foods interfere with the effectiveness of alcohol-based sanitizers. Protein foods have been known to neutralize the efficacy of the alcohol while fatty substances coat & protect pathogenic bacteria present on hands.

Fingernails

- Fingernails will not extend beyond the fleshy portion of the fingertip.
- Employees **will not** wear artificial nails or nail polish during food preparation or serving of food.

Rings

- A plain wedding band or medical alerts are the **only** jewelry authorized for wear during the preparation or serving of food.

TB MED 530, dtd 30 Oct 02 can be downloaded from <http://chppm-www.apgea.army.mil>

TRAINING HIGHLIGHTS

(1) Exportable food sanitation refresher training material is available on CD-ROM through the ACES Food Safety Office. This excellent training resource contains presentations on the following topics:

- Fundamentals of food safety sanitation
- Field food safety protection
- Water management requirements in food operations
- Basic food inspection and quality assurance
- Foodservice equipment & utensil cleaning.

POC is the ACES Environmental Science Officer or the Senior Food Safety Officer at Comm: (804) 734-4287/4286 or DSN: 687-4287/4286.

(2) The National Sanitation Foundation (NSF) – www.nsf.org

- Basic & advanced courses for foodservice personnel
- Food Manager Training
- HACCP Manager certification
- Food Safety Manager certification

(3) The American Institute of Baking (AIB) – www.aibonline.org

- Resident, correspondence and on-line courses in baking, food safety and HACCP
- Flexible Career Path Programs, such as:
 - * Certified Baker – bread & rolls
 - * Certified Baker – cake & sweet goods
 - * Certified Baker – cookies & crackers

TRUE OR FALSE

Answer each statement by circling if it is true or false (answers in next edition)

1. **T F** The danger zone is a range of temperatures between 40° F and 140° F.
2. **T F** The danger zone is a range of temperatures at which pathogens do not usually grow.
3. **T F** Food is most likely to be outside the danger zone if it is left on a work surface for four hours.
4. **T F** Cut melon is a potentially hazardous food.
5. **T F** Vine-ripened tomatoes are potentially hazardous foods
6. **T F** Reheated rice is a potential hazardous food
7. **T F** Some bacteria can survive in spore form, then emerge and multiply.
8. **T F** All pathogenic bacteria produce spores.

DID YOU KNOW?

September is National Food Safety Education Month?
What will you do to promote food safety education?

www.foodsafety.gov/~fsg/september.html