



DA Pam 30-22
Chapter 3, Para. 3-7
**Installation Food Protection
Programs**



Purpose

- ◆ Introduce new food protection requirements.
- ◆ Provide orientation to:
 - **Food Risk Management procedures**
 - **Risk management responsibilities of the FOS and FPM [formerly the IFA]**
 - **DA Forms 7458, 7459, & 7460**
- ◆ Provide guidance for food risk management implementation.



Introduction

DA Pam 30-22, Chapter 3, paragraph 3-7: Installation Food Protection Programs

- ◆ Proactive development & execution of food safety & sanitation procedures.
- ◆ Coordination with supporting PM activity.
- ◆ Installation food safety & sanitation program requirements:
 - **Food risk management**
 - **Food safety & sanitation training**
 - **Integrated pest management**

...promotes the efficient allocation of resources by identifying systemic problems associated with facilities, equipment, or personnel training.



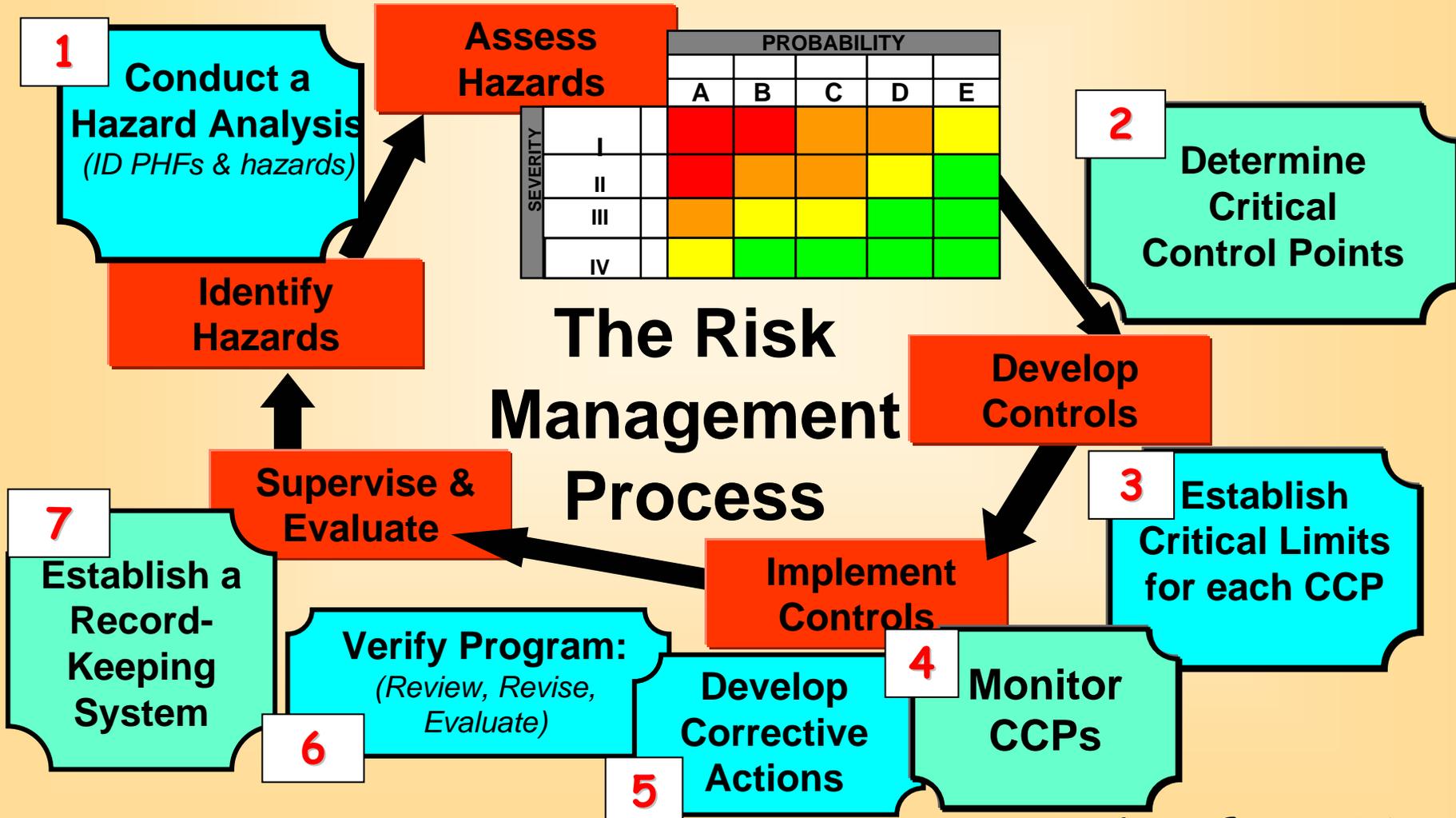
Training & IPM

- ◆ Food Sanitation Training
 - Supervisor Certification required every 4 years
 - 4 hours annual refresher for all workers
- ◆ Integrated Pest Management (IPM) Plan
 - Food Program Manager develops
 - Coordination with FOS, PM, & DEL
 - Track structural deficiencies & corrective actions
 - Prescribes non-chemical controls & guidance for initiating pest control contracts



Food Risk Management

Food RM = Applying HACCP Principles





Food Risk Management

...enhances the prevention of food-borne illnesses by systematically applying prescribed food protection & sanitation standards.

- ◆ Monitor time & temperature controls for PHFs.
- ◆ Incorporation of HACCP principles:
 - **Monitoring Procedures**
 - **Application of Critical Limits**
 - **Record Keeping**
- ◆ Defined Processes for Monitoring:
 - **Cold holding & storage**
 - **Hot holding**
 - **Cooking**
 - **Cooling (leftovers, pre-prepared items)**



Table 3-1

Minimum Monitoring Requirements

Table 3-1
Time and temperature risk management: Minimum monitoring requirements

Responsible agent	Process	Number of samples & frequency		Monitoring criteria
Food operations sergeant / manager	Cold storage	All units	Once each meal period (breakfast, lunch, dinner)	<ul style="list-style-type: none"> Monitor all refrigeration units (walk-in and reach-in units). Verify the ambient temperature by placing a thermometer next to food located in the warmest part of the unit. Record temperature on data log.
Food operations sergeant / manager	Cooking	Three menu items	Each meal period	<ul style="list-style-type: none"> Spot-check at least one meat, poultry, or seafood item. Spot-check two or more other hot menu items. Monitor internal product temperature at the end of the prescribed cooking period (per recipe card). Continue to monitor the temperature of items not in compliance until the internal cooking standard is achieved. Record internal food temperatures on data log for Cooking.
Food operations sergeant / manager	Cold Holding	Three items	Each meal period	<ul style="list-style-type: none"> Monitor cold-holding items on salad bar, sandwich bar, and other cold-holding unit. Spot-check the same items at least twice during the meal period. Focus on pasta and potato salads, diced meats or eggs, and cut fruits or vegetables. Record internal food temperatures on data log for Cold Holding/Storage
Food operations sergeant / manager	Hot holding	Three menu items	Each meal period	<ul style="list-style-type: none"> Spot-check at least one meat, poultry, or seafood item. Spot-check two or more other hot menu items. Monitor the same menu items two or three times during the meal period (that is, 30-minute intervals or at the beginning, middle, and end of the meal period) Record internal food temperatures on data log for Hot Holding/Storage.
Food operations sergeant / manager	Cooling	All hot items cooled as a leftover	Each meal period	<ul style="list-style-type: none"> Must record time cooling started, time internal product temperature reached 70° F or below, and the time the internal product temperature reached 40° F or below. NOTE: Hot items must be cooled to 70° F within 2 hours, then to 40° F or below within an additional 4 hours. Record on data log for Cooling.
Food operations sergeant / manager	Re-heating Leftovers	All leftovers intended to be served hot	Each meal period	<ul style="list-style-type: none"> An internal product temperature of 165° F or above must be attained within 2 hours. Record start time, finish time, and end temperature on Cooking data log sheet. All foods being reheated are noted as Category 3 on the Cooking log sheet.
Food advisor or food program manager	Audit of food service facilities	Each facility or food service operation	Monthly	<ul style="list-style-type: none"> Use the Hazard Analysis Critical Control Point Monitoring Report from TB MED 530. At a minimum, focus on the processes noted in this table. Provide copy of the audit/report to the food operations sergeant/manager; file original form with other preventive medicine inspection reports.



Using Table 3-1

Responsible Agent	Process	Number of Samples & Frequency		Monitoring Criteria
Food Operations Sergeant / Manager	Cold Storage	All units	Once each meal period <i>(Breakfast, Lunch, Dinner)</i>	<ul style="list-style-type: none"> • Monitor all refrigeration units... • Verify the ambient temp... • Record temperature on data log.
Food Operations Sergeant / Manager	Cooking	3 menu items	Each meal period	<ul style="list-style-type: none"> • Spot-check at least 1 meat,... • Spot-check 2 or more other... • Monitor internal product temp... • Record internal food temp...
Food Operations Sergeant / Manager	Cold Holding	3 items	Each meal period	<ul style="list-style-type: none"> • Spot-check at least 1 meat,... • Spot-check 2 or more other... • Monitor same menu items... • Record internal food temp...



Using Table 3-1 (continued)

Food Operations Sergeant / Manager	Hot holding	3 menu items	Each meal period	<ul style="list-style-type: none"> • Spot-check at least one meat... • Spot-check 2 or more other... • Monitor the same menu items... • Record internal temp on data log...
Food Operations Sergeant / Manager	Cooling	All hot items cooled as a leftover	Each meal period	<ul style="list-style-type: none"> • Must record time cooling started, time internal temp reached 70F or below, and time temp reached 40F or below. • NOTE: Hot items must be cooled...
Food Operations Sergeant / Manager	Re-heating leftovers	All left-overs intended to be served hot	Each meal period	<ul style="list-style-type: none"> • An internal product temp of 165F must be attained w/in 2 hours • Record start time, finish time, & end temp on Cooking data log sheet. <p><i>All foods being reheated are noted...</i></p>
Food Advisor or Food Program Manager	Audit of food service facilities	Each facility or food service operation	Monthly	<ul style="list-style-type: none"> • Use the HACCP Monitoring Report from TB MED 530. • Focus on the <i>processes</i>... • Provide copy of audit to food operations sergeant; file original...



Temperature Standards

CAT	FOOD	Temperature Standards [° F]
1	Beef Roasts and Corned Beef Roasts 	145 (<i>Internal temp for 3 minutes</i>)
	Whole muscle beef steaks, Lamb, & Veal; Made-to-order eggs; Fish; Canned Hams; Cooked Vegetables; All other pre-cooked foods packaged by industry.	145 (<i>Internal product for 15 sec</i>)
2	Ground beef products (<i>hamburgers, cubed steak</i>); Pork products; Bulk-prepared scrambled eggs;	155 (<i>Internal product for 15 sec</i>)
3	Poultry products; Stuffed products (<i>meats, pastas, peppers, etc...</i>); Re-heated leftovers; Microwaved foods;	165 (<i>Internal product for 15 sec</i>)
4	All cooked foods held hot on the serving line and in warmers.	140 (<i>Internal product</i>)
5	All chilled PHFs in refrigerated storage, cold sandwich bars, & salad bars: <i>cut fruits & vegetables; mixed salads (potato, tuna, chicken, egg, etc...); custards & puddings.</i>	40 (<i>Internal product</i>)
6	All refrigeration units (<i>reach-in & walk-in</i>); salad bars; sandwich bars; dessert bars (<i>containing custards & puddings</i>).	38 (<i>Ambient</i>)



Orientation to DA 7458 - Cooking

RISK MANAGEMENT DATA LOG - COOKING
For use of this form, see DA Pam 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD) 20020531 MEAL BREAKFAST LUNCH DINNER OTHER

2. PROCESS: COOKING AND/OR HEATING LEFTOVERS
CATEGORY: 1 (≥ 145F) 2 (≥ 155F) 3 (≥ 165F)

3a. MONITORED BY MSG Piggott
3b. TITLE Shift Leader
3c. UNIT 49th STB DFAC; 8400 Ft. Lee

4. EQUIPMENT NAME	5. FOOD MENU ITEM AND CATEGORY	6. INTERNAL TEMP (F)	7. TIME	8. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>		9. COMMENTS
				CONTINUE COOKING	RECHECK OF TEMP	
Combi oven #1	Roast pork CAT: 2	138	1100	X		re-check temp in 10 minutes; continue to monitor every 10 min until 155 F is achieved
		152	1115	X	X	
		158	1125		X	
Range	leftover chili with beef CAT: 3	162	1105	X		re-check temp in 10 minutes
		168	1115		X	
Steam kettle	Chicken noodle soup CAT: 3	168	1105			
Combi oven #2	Steamed rice CAT: 3	170	1120			
Griddle, short order #1	Grilled hamburger CAT: 1	160	1130			
Deep fat fryer	Chicken nuggets CAT: 2	182	1133			
	CAT: 3					

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.

DA FORM 7458 USAPA V1.00



Orientation to DA 7459 – Hot/Cold Holding

RISK MANAGEMENT DATA LOG - HOT OR COLD HOLDING/STORAGE

For use of this form, see DA Pam 30-22; the appropriate agency is DCS, G4

1. DATE (YYYYMMDD) 20020531	2. MEAL <input type="checkbox"/> BREAKFAST <input checked="" type="checkbox"/> LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> OTHER	4a. MONITORED BY SSG Piggott	4c. UNIT 49th Special Troops BN DFAC; 8400 Ft. Lee
3. PROCESS <input checked="" type="checkbox"/> HOLDING <input checked="" type="checkbox"/> STORAGE <input type="checkbox"/> HOT <input checked="" type="checkbox"/> COLD CATEGORY: 4 (hot ≥ 140F) 5 (cold holding ≤ 40F) 6 (cold storage ≤ 38F)		4b. TITLE Shift Leader	

5. LOCATION	6. FOOD/MENU ITEM	7. TIME	8. TEMP (F)	9. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>
reach-in #1	<input checked="" type="checkbox"/> AMBIENT TEMP	1115	38	
reach-in #2	<input checked="" type="checkbox"/> AMBIENT TEMP	1118	38	
reach-in #2	macaroni salad	1120	52	place in ice bath for rapid cooling
		1135	37	
walk-in refer	<input type="checkbox"/> AMBIENT TEMP	1125	39	OK - within +/- 2 F
salad bar #1	macaroni salad	1138	37	
		1210	40	
		1230	44	discard after meal (1330)
salad bar #1	potato salad	1138	40	adjust salad bin temperature down
		1200	44	discard after meal (1330); place ice around food Call in work order to adjust salad bar temp Work order #QAF01512J
		1230	47	
		1335		
salad bar #2	fruit cocktail	1205	40	
		1235	42	self-serve, discard after meal (1330)

Record follow-up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. (Establish an SOP for monitoring interval.)



Orientation to DA 7460 - Cooling

RISK MANAGEMENT DATA LOG - COOLING COOKED ITEMS
For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD) 20020531 2. MEAL BREAKFAST LUNCH DINNER OTHER

3a. MONITORED BY SSG Piggott 3c. UNIT 49th STB DFAC, 8400 Ft. Lee

3b. TITLE Shift Leader

PROCESS: COOLING
 Hot leftovers must be cooled to ≤ 70F within 2 hours, then to ≤ 40F within an additional 4 hours

4. FOOD/MENU ITEM	5. COOLING DATA	6. CORRECTIVE ACTION <i>Mandatory if cooling time not met</i>										
Roast pork	START TIME: 1300 <table border="1"> <thead> <tr> <th>TIME</th> <th>TEMP (F)</th> </tr> </thead> <tbody> <tr><td>1320</td><td>78</td></tr> <tr><td>1340</td><td>52</td></tr> <tr><td>1350</td><td>40</td></tr> </tbody> </table>	TIME	TEMP (F)	1320	78	1340	52	1350	40	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input checked="" type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input checked="" type="checkbox"/> OTHER <u>slices layered in 2-inch pan</u>		
TIME	TEMP (F)											
1320	78											
1340	52											
1350	40											
Chili with beef	START TIME: 1305 <table border="1"> <thead> <tr> <th>TIME</th> <th>TEMP (F)</th> </tr> </thead> <tbody> <tr><td>1320</td><td>148</td></tr> <tr><td>1400</td><td>132</td></tr> <tr><td>1500</td><td>98</td></tr> <tr><td>1530</td><td>168</td></tr> </tbody> </table>	TIME	TEMP (F)	1320	148	1400	132	1500	98	1530	168	<input checked="" type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input checked="" type="checkbox"/> OTHER <u>placed in 5 gal pot in walk-in for use at dinner</u>
TIME	TEMP (F)											
1320	148											
1400	132											
1500	98											
1530	168											
Re-heated chili with beef from previous line	START TIME: 1530 <table border="1"> <thead> <tr> <th>TIME</th> <th>TEMP (F)</th> </tr> </thead> <tbody> <tr><td>1530</td><td>168</td></tr> <tr><td>1545</td><td>112</td></tr> <tr><td>1600</td><td>68</td></tr> <tr><td>1615</td><td>39</td></tr> </tbody> </table>	TIME	TEMP (F)	1530	168	1545	112	1600	68	1615	39	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input checked="" type="checkbox"/> REDUCE BATCH SIZE <input checked="" type="checkbox"/> ICE BATH <input checked="" type="checkbox"/> STIR <input type="checkbox"/> SLICE <input checked="" type="checkbox"/> OTHER <u>corrective training for proper cooling provided to cook</u>
TIME	TEMP (F)											
1530	168											
1545	112											
1600	68											
1615	39											
	START TIME: <table border="1"> <thead> <tr> <th>TIME</th> <th>TEMP (F)</th> </tr> </thead> <tbody> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> </tbody> </table>	TIME	TEMP (F)									<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input type="checkbox"/> OTHER
TIME	TEMP (F)											

DA FORM 7460

USAPA V1.00



How to Implement

1. Have blank copies of DA Forms 7458, 7459, and 7460 on hand to manually enter data; or
 - ◆ Use Form Flow software to prepare forms for designated meal period.

DA Form 7458: Cooking Risk Mgmt Log

http://www.usapa.army.mil/formnum_forms.asp?search=da+7458&submit1=Go

DA Form 7459: Hot/Cold Holding Risk Mgmt Log

http://www.usapa.army.mil/formnum_forms.asp?search=da+7459&submit1=Go

DA Form 7460: Cooling Risk Mgmt Log

http://www.usapa.army.mil/formnum_forms.asp?search=da+7460&submit1=Go



How to Implement

- 2. FOS/Manager reviews production schedule.
 - Weekly, daily, or prior to each meal period
 - Pre-select menu items to be monitored for each meal period each day

DATE: 31 Mar 2003
ACTIVITY ID CODE: YDAQSG

DINING FACILITY OPERATIONS
MEAL PRODUCTION PLANNING
PRODUCTION SCHEDULE REPORT

PCN AJR-421

MEAL DATE: 15 Apr 2003 MEAL TYPE: BREAKFAST SERVING PERIOD: 730- 830
PROJECTED HC: 80
ACTUAL HC: 49

PERSON ASSIGN	RECIPE NUMBER	RECIPE NAME	PORTIONS TO PREPARE	ACTUAL PORTIONS	LEFTOVERS/ DISCARD
	S07401	JUICE ASST.BAG-IN-BOX	3	3	
PREP TIME:		SPECIAL INSTRUCTIONS:			
	L00200	OVEN FRIED BACON	40	40	10
PREP TIME: 0630		SPECIAL INSTRUCTIONS: use on salad bar lunch approx			
	L08901	BAKED SAUSAGE PATTERS	20	20	10
PREP TIME: 0630		SPECIAL INSTRUCTIONS: use on salad bar lunch 15 apr 03			
	L03000	CREAMED GROUND BEEF	20	20	5
PREP TIME: 0620		SPECIAL INSTRUCTIONS:			
	B00100	HOT ROLLED OATS	25	25	
PREP TIME: 0645		SPECIAL INSTRUCTIONS:			
	F00807	OMELET (INDIVIDUAL)	20	30	
PREP TIME: 0700		SPECIAL INSTRUCTIONS:			
	F00400	COOKED EGGS	20	10	
PREP TIME: 0645		SPECIAL INSTRUCTIONS:			
	F00700	GRIDDLE FRIED EGGS	20	0	
PREP TIME: 0700		SPECIAL INSTRUCTIONS:			
	F01000	SCRAMBLED EGGS	20	0	
PREP TIME: 0700		SPECIAL INSTRUCTIONS:			
	F00806	HAM AND CHEESE OMELET	20	20	



How to Implement

3. FOS/Manager Pre-prepares DA Form 7458 & 7459

- Date, Meal Period, Facility/Bldg & Installation
- Identify the individual who will be responsible for monitoring (by meal period and day)
- Enter items selected from Production Schedule & Category on appropriate forms (cooking, cold holding, hot holding)

RISK MANAGEMENT DATA LOG - COOKING
For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)
20030417

2. MEAL
 BREAKFAST LUNCH DINNER OTHER

3a. MONITORED BY
SSG L. Bailey

3b. TITLE
Shift Leader

UNIT
4HC 266 QM BN
DFAC, BLDG 4200
Fort Lee, VA

PROCESS: COOKING AND/OR REHEATING LEFTOVERS
CATEGORY: 1 (> 145F) 2 (> 155F) 3 (> 165F)

4. EQUIPMENT NAME	5. FOOD/MENU ITEM AND CATEGORY	6. INTERNAL TEMP (F)	7. TIME	8. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>		9. COMMENTS
				CONTINUE COOKING	RECHECK OF TEMP	
Combi Oven	Sukiyaki L/O CAT: 3					
Combi Oven	Steamed Rice L/O CAT: 3					
Combi Oven	BBQ Roast Pork L/O CAT: 3					
Stove Top	So. Style Greens L/O CAT: 3					
Steamer	Glazed Carrots L/O CAT: 3					
	CAT:					

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.

DA FORM 7458



How to Implement

NOTE 1: Pre-print cold storage log for day or week.

→ The only admin data that changes is the date, meal period, and name of individual responsible for checking these thermometers.

Cold Holding Equipment remains the same

RISK MANAGEMENT DATA LOG - HOT OR COLD HOLDING/STORAGE
For use of USG (DA Form 7459, 11/01/02); the proponent agency is DCS, G4.

1. DATE (YYYYMMDD) 20030415	2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input checked="" type="checkbox"/> DINNER <input type="checkbox"/> OTHER	3. MONITORED BY SSG J. Brown		4c. UNIT HHC 266 QM BN DFAC; BLDG 4200 Ft. Lee, VA
3. PROCESS <input type="checkbox"/> HOLDING <input checked="" type="checkbox"/> STORAGE <input type="checkbox"/> HOT <input checked="" type="checkbox"/> COLD CATEGORY: 4 (for ≥ 140F) 5 (cold holding ≤ 40F) 6 (cold storage ≤ 38F)		4b. TITLE Shift Leader		
5. LOCATION	6. FOOD/MENU ITEM	7. TEMPERATURE (F)	9. CORRECTIVE ACTION <i>Mandatory for use compliance</i>	
Walk-in Refer				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Walk-in Freezer				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Reach-in #1				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Reach-in #2				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Salad bar/Breakfast bar				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Pastry cabinet				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
Bulk milk dispenser				
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			

Record follow-up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. (Establish an SDP for monitoring interval.)

DA FORM 7459 USGAPA 8/1/00



How to Implement

NOTE 2: Have blank cooling log (DA 7460) readily available (i.e., on clipboard).

- **FOS/Manager** must have an SOP that identifies which items may be retained as leftovers.
- **FOS/Manager** should initiate this form to identify cold menu items that must be prepared from hot/cooked ingredients.
- **Shift leaders** are responsible for initiating the DA 7460 when hot foods are chilled and retained as leftovers.



How to Implement

4. **FOS/Manager provides pre-prepared forms to designated monitor at beginning of shift.**
 - **Brief the designated monitor (what to monitor; corrective actions; where to place completed forms; etc...)**
 - **Ensure blank DA Form 7460 (cooling log) is readily available to all shift leaders/supervisors (i.e., place on a clipboard and post in accessible location).**



Reviewing Risk Management

- ◆ FOS spot checks monitoring logs at end of each meal period.
 - Ensure monitoring was performed
 - Ensure forms completed properly
 - Ensure forms are legible
 - Note any food safety violations
- ◆ FOS Collects & Files Monitoring Logs.
 - At end of each day
 - Note reoccurring discrepancies
 - File with PM inspection reports



Follow-up Actions

- ◆ Program training to address reoccurring deficiencies
 - **Cooking temperatures**
 - **Hot/cold holding temperatures**
 - **Cooling methods**
 - **Thermometer calibration**
- ◆ Initiate & track work orders to correct faulty equipment
 - **Hot water capability of steam table**
 - **Temperature calibration of warming units, griddles, ovens, and refrigerators**



Summary

- ◆ Purpose
- ◆ Introduction: Installation Food Protection Programs
- ◆ Training & IPM Requirements
- ◆ Food Risk Management
- ◆ Minimum Monitoring Requirements
- ◆ Temperature Standards & Categories
- ◆ Completing DA Forms 7458, 7459, & 7460
- ◆ How to Implement Food Risk Management

? QUESTIONS ?

POC this presentation:

CPT Caroline Kalinowski, ACES (804)734-4287, DSN 687