

## Food Security

As our nation continues to make advancements in securing our food and water supply, the military must do the same. Once food or water is accepted into a military installation or area of operation, it becomes our responsibility to ensure its safety and security until its consumption.

The following incidences were reported in a progress report to Secretary Tommy G. Thompson entitled "Ensuring the Safety and Security of the Nation's Food Supply" by the Commissioner of Food & Drugs, Mark B. McClellan, M.D., Ph.D.

- Fall of 2002 – a competitor of a restaurateur in China added a chemical compound to his competitor's food and killed dozens of people and sent hundreds to the hospital.
- Fall of 2002 – three individuals were arrested in Jerusalem for allegedly planning to carry out a mass poisoning of patrons at a local cafe'. One of those arrested worked as a chef in that cafe'.
- January 2003 – several individuals were arrested in Britain for plotting to add ricin to the food supply on a British military base. Ricin is one of the most toxic naturally occurring substances known. It is found in the seeds of castor bean plants, which are used to make castor oil.

The Food and Drug Administration's Center for Food Safety & Applied Nutrition (FDA CFSAN) has issued a "Food security Preventive Measures Guidance" that can be utilized in foodservice operations. Their recommendations are divided into 7 areas:

- (1) Management of food security
- (2) Limiting access within the facility
- (3) Employee screening
- (4) Restricting access to the computer system
- (5) Checking raw materials and packaging
- (6) Securing safety of water and air intakes
- (7) Monitoring finished products (open displays, i.e. salad bars and buffets)

## TB MED 530 (2002) HIGHLIGHTS FIELD FOOD SERVICE, CHAPTER 9

- Insulation food containers used for holding or transporting potentially hazardous foods **will**:
  - (1) be cleaned and sanitized prior to use
  - (2) be prechilled or preheated prior to filling
  - (3) labeled with the common name of the food and the time and temperature when IFC is filled and loaded.
  - (4) be immediately transported to the field-feeding site after loading
- Potentially hazardous foods (PHFs) will be consumed within 4 hours from the time they are filled.
- **Any** PHFs not consumed within the 4 hour time limit, regardless if they are in an IFC or not **will** be discarded.
- The **only exception** to the aforementioned requirement is chilled or hot sandwiches. These sandwiches **may be** retained for another meal period **IF**:
  - maintained at 40°F or below or 140°F and above &
  - time between the original sandwich preparation and the second meal serving don't exceed 4 hrs.
- Prior to cutting, cooking, serving or combining with other ingredients, or consumed in a ready-to-eat (RTE) form, raw fresh fruits & vegetables (FF & V) **will** be thoroughly washed with water and immersed in:
  - A 100 parts per million (ppm) total chlorine solution for 1 minute **or**
  - 140°F drinking water for 1 minute
- An **exception** to the above is whole, raw FF & V that is commercially processed and packaged in a RTE form. Leafy items **will** have core/hearts removed prior to immersion.

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## WORD SEARCH

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 F R D F G H C H E M I B T R E S D G T V I T Y U  
 F H P A T C O G N S C W A T E R A C T I V I T Y  
 Y D A F D R H G G H Y P P H D C T O X I V N R E  
 T F S N E O G E F M D G D O F A A B H U R T W G  
 H Q P T D O T G M I K J F G F A M L G D D O H H  
 M S O A U W E A E L L U D E O A M P I D D X U H  
 I P R N J F A G R W C O W N O D N A P B U I D Y  
 L O T D J G Y S T S W A F S L E E T O H R C E W  
 D R D G F K I H H A E I L G P R T H R U R A S S  
 A E E T A L I G L I T E O Y U O R O E O E T T A  
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 W A S F C Q D Y P O O G O W R E E E O E I O U F  
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 O O J D S H O E O S T O O V R D T F A T O E I T  
 W M U S D Y I S F A T O O F R E E D N G O A P A  
 O F O H E Z N A R M O L D T W S R S J G D S L G  
 C R O S S C O N T A M I N A T I O N R U G C E B

1. Pesticides are examples of this type of hazard.
2. Disease-causing microorganisms.
3. Process to check if a thermometer gives accurate readings.
4. The amount of moisture available in food for microorganisms to grow.
5. Key hygienic hand practice
6. A fungus that causes food spoilage
7. Path of food through a facility.
8. Acronym for the conditions needed for microbial growth.
9. The transfer of microorganisms from one surface to another
10. Form of bacteria that provides them protection from unfavorable growing conditions.
11. This occurs when you eat a food that contains a high level of toxins
12. The phase of a growth curve in which bacteria adjusts to the environment prior to rapid reproduction.