



# Worldwide Prime Vendor Quality Audit Program



# VETCOM Audit Team Members



- ◆ Team Leader: **CW3 David Carlson (DSCP)**
- ◆ Read Meats: **Terry Kinder (Leavenworth, KS)**
- ◆ Poultry: **Jerry Hamilton (FT Sam Houston, TX)**
- ◆ Processed F&V: **Brian Sullivan (FT Hood, TX)**
- ◆ Seafood: **Rodney Platt (USDC, Jacksonville, FL)**
- ◆ Photographer: **SFC Dave Grosvenor (DSCP)**
- ◆ Computer: **CW4 Earl Taylor (ACES, FT Lee, VA)**
- ◆ Contracting Personnel: **(DSCP)**



# Expectations



- ◆ **Products Matching Item Description...provide customers with the right item, at the right quality level, at the right price, for the right application.** (*size, count, weight (individual), breaded, debreaded, glazed, deglazed, brix*)
- ◆ **Products of Optimum Quality** (*greatest degree of quality attainable*)
- ◆ **On Time Deliveries**



# Process



- 1. Prime Vendor (PV) receives item evaluation list.**
- 2. Identify items in storage.**
- 3. Team select samples for audit by commodity group...Poultry, Red Meats, Seafood, Processed Fruits and Vegetables.**



# Audit Item Acceptability Rating



- ◆ Green: GO
- ◆ Yellow: GO (needs work)
- ◆ Blue: S.T.O.P. (send to other programs)
- ◆ Red: NO GO



# Calculate Item Acceptable



Combined Total of **Greens** and **Yellows**  
Divided By  
Total Number of Items Evaluated

64 Greens/Yellows  
Divided by  
*68 Items Evaluated*  
=94%



# Prime Vendor Destination Product Audit Tasker



- ◆ **VETCOM**
- ◆ **Regional Veterinary Command (RVC)**
- ◆ **Destination Audit Coordinator (DAC)**
- ◆ **Destination Auditor (DA)**
- ◆ **Action Timelines**



# FY- 04 Audit Item Acceptability Results



**Meat - 80%**

**23 % Cataloging**

**22% Wrong Item**

**22% Workmanship**

**11% Other**



# FY – 04 Common Deviations



- ◆ **Cataloging**
- ◆ **Ensure item matches description from Food net, LSN or NAPA catalog**

**PORK, HAM, FRESH FZN**





# FY – 04 Common Deviations



- ◆ **Wrong Item**
- ◆ **Ensure item matches description from Food net, LSN or NAPA catalog**

**BEEF, GRD, PATTIES, FZN  
85 % LEAN, 4 OZ EA, IQF,  
10 LB CASE, NAMP 1136**

**Not Ground Beef**





# FY – 04 Common Deviations



- ◆ **Workmanship**
- ◆ **We cannot stress enough the importance of cuttings.**

**BEEF FOR STEWING, FZN,  
DICED, 1 IN CUBES,  
NAMP135A, 10 LB CS**





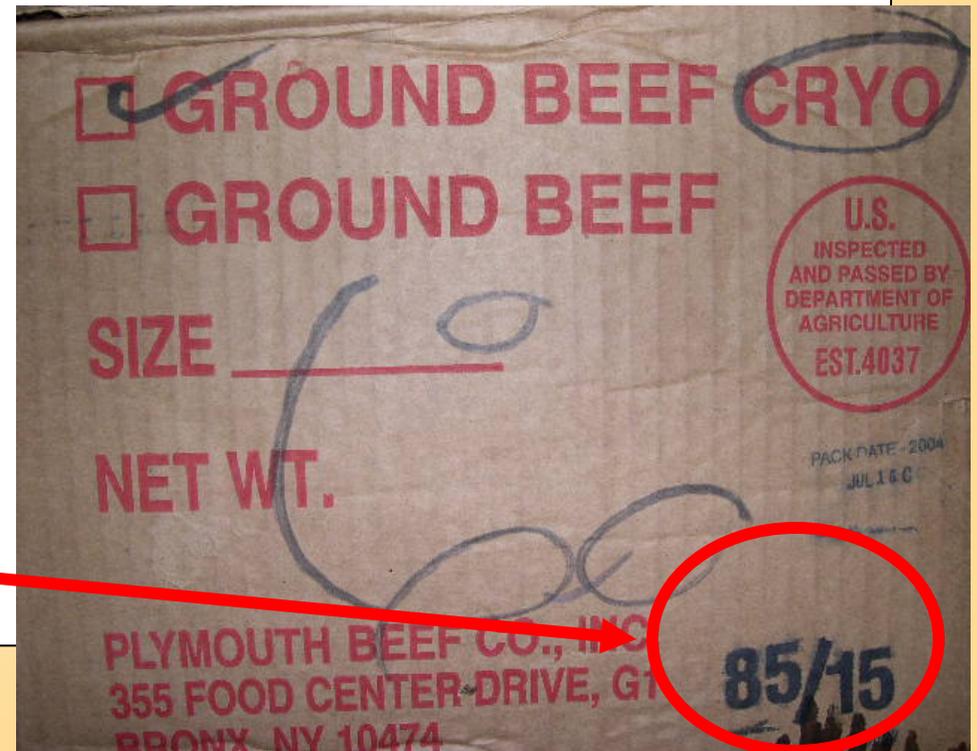
# FY – 04 Common Deviations



- ◆ Other
- ◆ Declaration of FAT/Lean places regulatory requirements to meet 85% lean statement.

**BEEF, GRD, BULK, FZN,  
85 % MIN LEAN, NAMP 136**

**NO FAT/LEAN  
DECLARED**



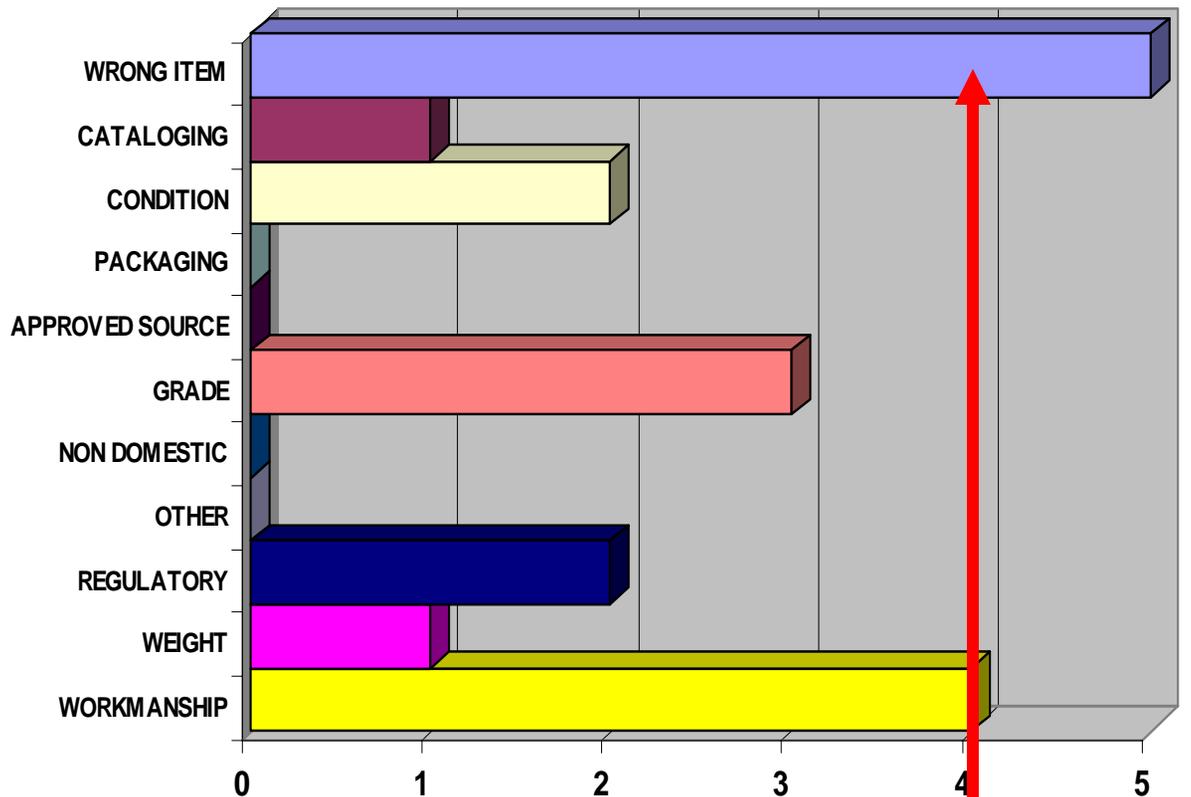


# Beef for Stewing – NAMP 135A



19 Audits

13 Audits with Other  
Than Green  
Findings



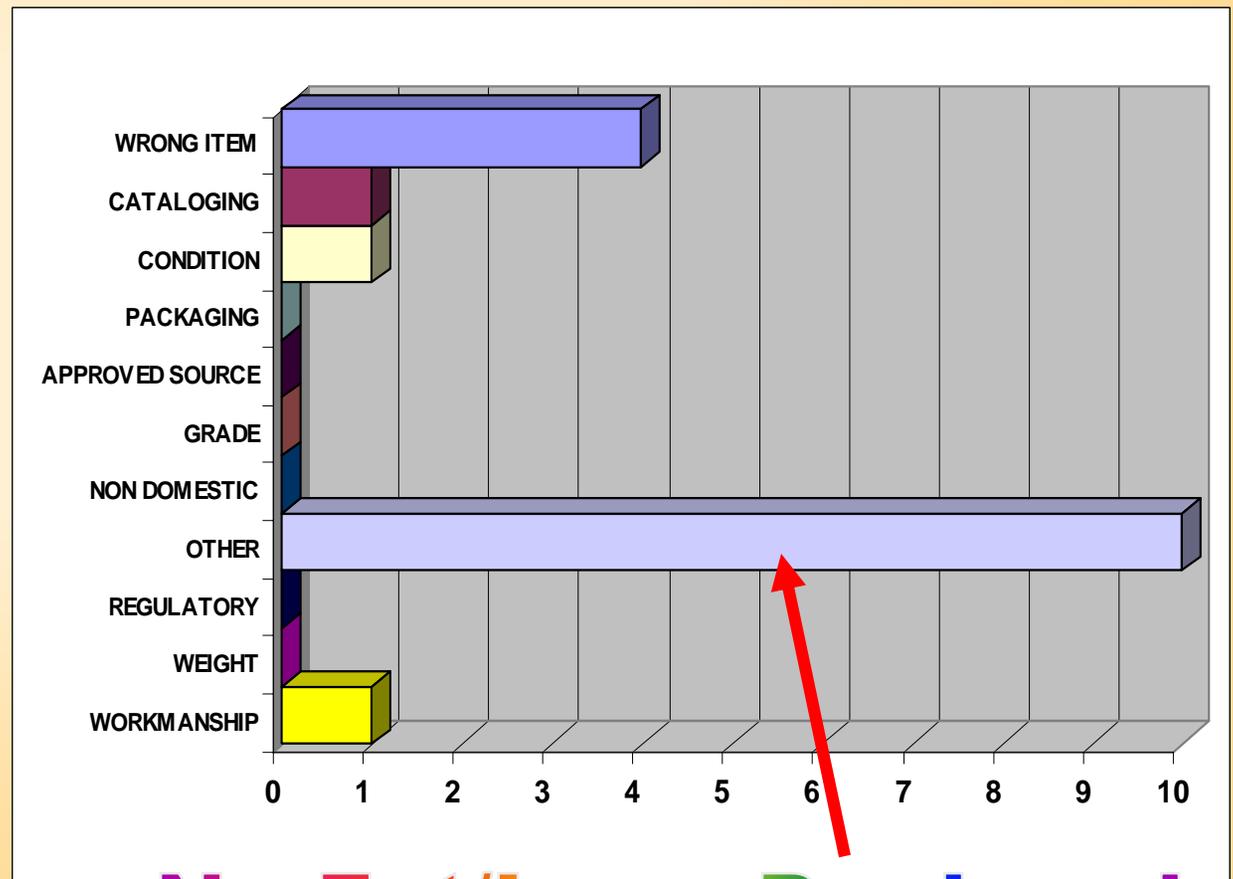


# Ground Beef Patties



25 Audits

16 Audits with Other Than Green Findings



**No Fat/Lean Declared**

*Army Center of Excellence, Subsistence*

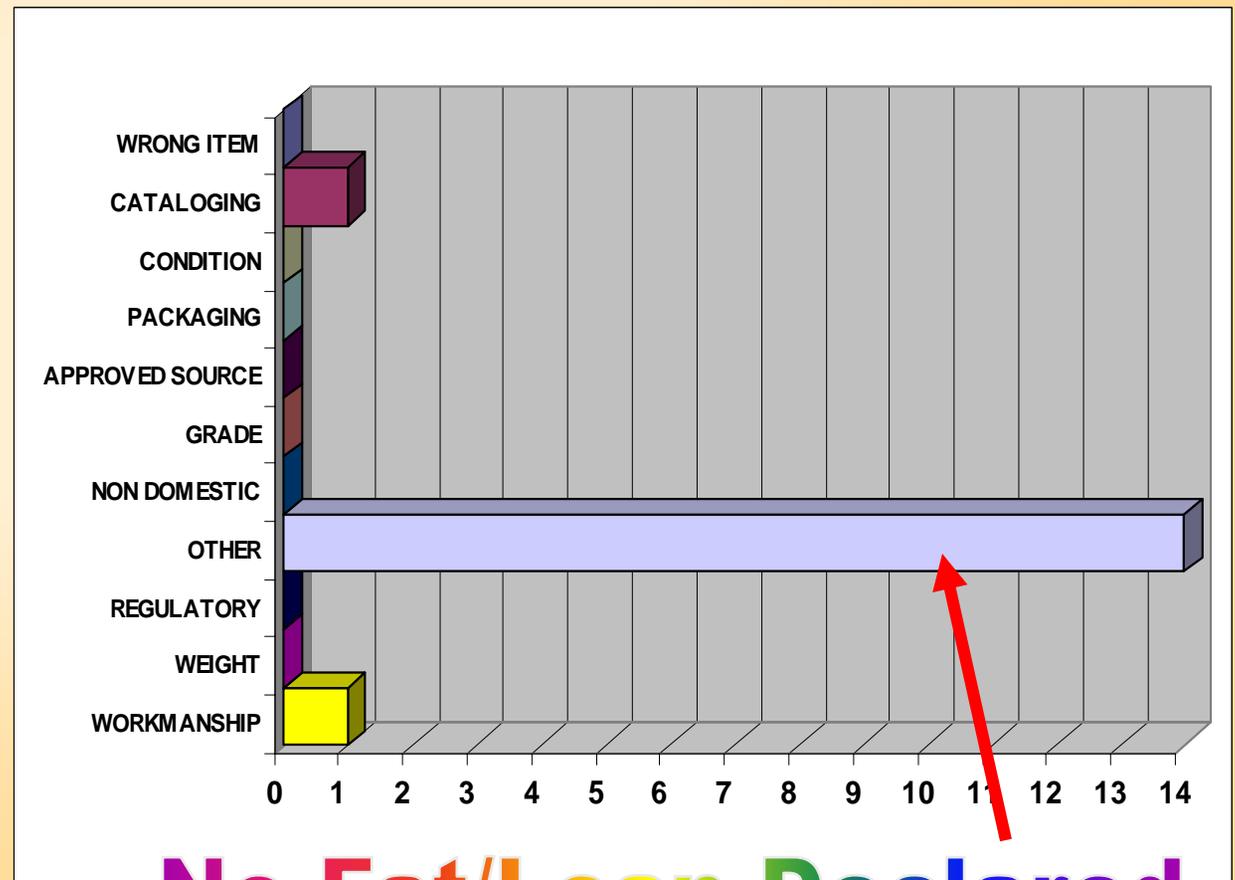


# Ground Beef, Bulk



29 Audits

16 Audits with Other Than Green Findings



**No Fat/Lean Declared**

*Army Center of Excellence, Subsistence*

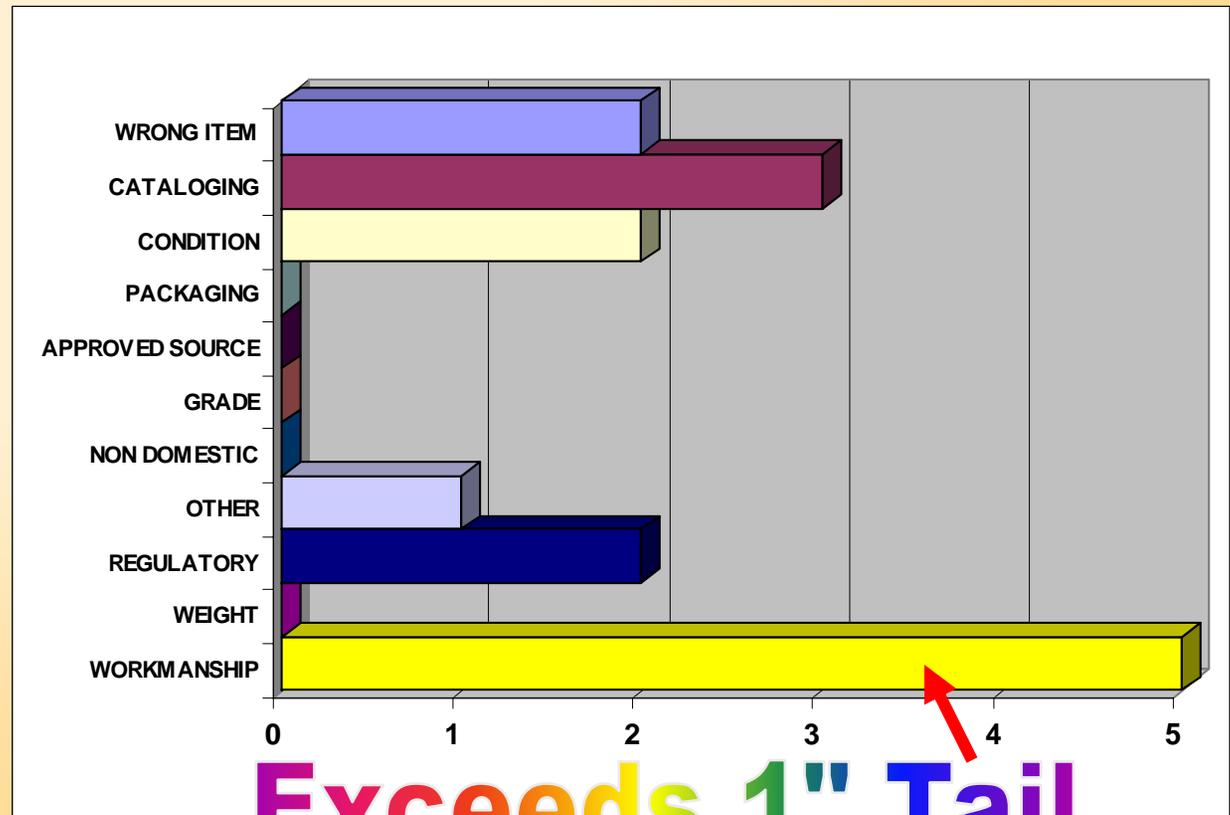


# Pork Loin Chop, Center Cut



19 Audits

12 Audits with Other Than Green Findings



Exceeds 1" Tail

Army Center of Excellence, Subsistence

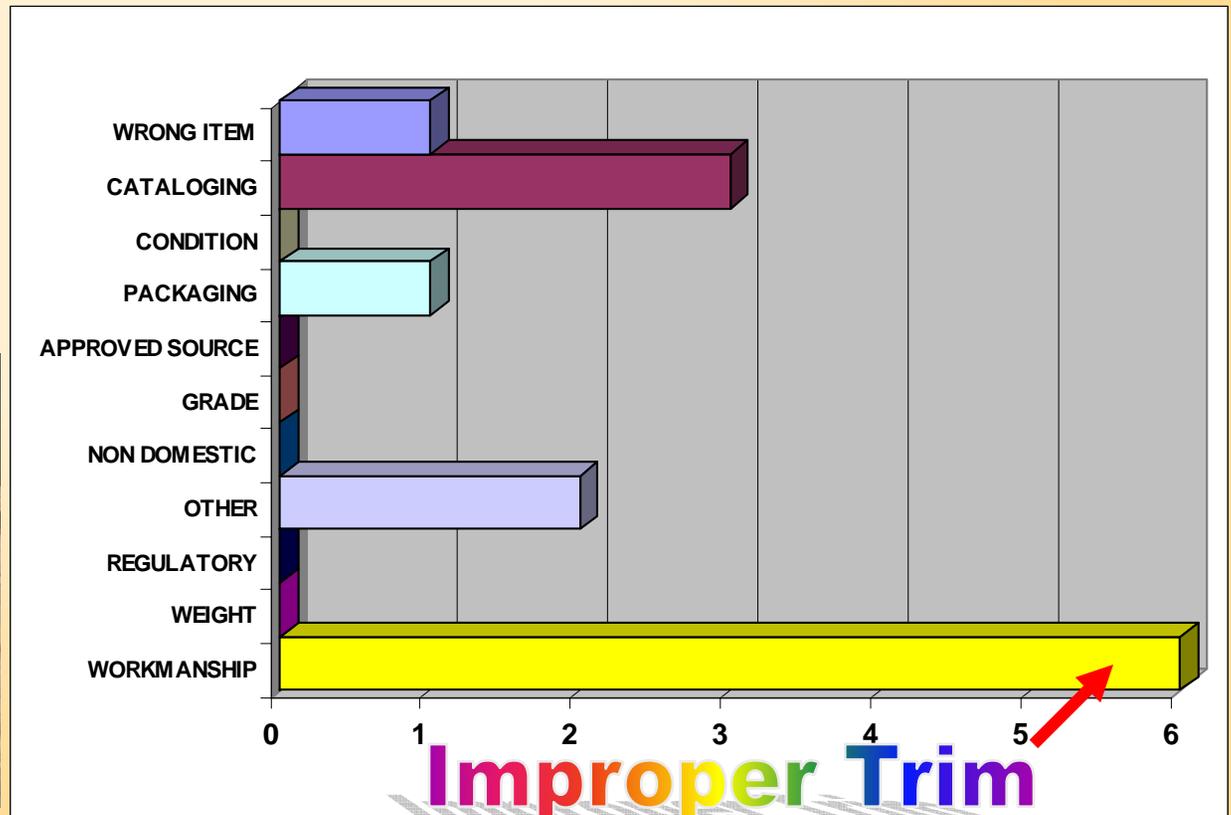


# Pork Ribs, Spareribs



18 Audits

11 Audits with  
Other Than  
Green Findings



*Army Center of Excellence, Subsistence*



# FY- 04 Audit Item Acceptability Results



**Poultry - 82%**

**24% Cataloging**

**24% Grade**

**16% Workmanship**

**11 % Other**



# FY – 04 Common Deviations



- ◆ **Cataloging**
- ◆ **Ensure item matches description from Food net, LSN or NAPA catalog**

**CHICKEN BREAST,  
BNLS,RAW,FZN,S/LESS,  
W/RIB MEAT**

**W/WO Rib Meat**





# FY – 04 Common Deviations



- ◆ **Workmanship**
- ◆ **We cannot stress enough the importance of cuttings.**

**Chicken, Cut up, 8 pc,  
Breaded**

**Breading Voids**





# FY – 04 Common Deviations



- ◆ **Grade**
- ◆ **We cannot stress enough the importance of cuttings.**

**CORNISH HEN, WHL, RTC,  
FZN, W/O NECK OR GIB**

**FAILS GRADE - DEFECTS  
(Not Grade A Equivalent)**





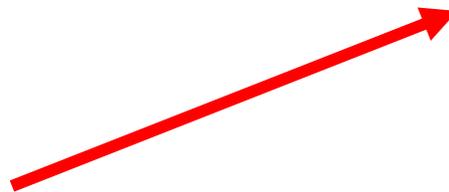
# FY – 04 Common Deviations



- ◆ Other
- ◆ We cannot stress enough the importance of cuttings

**CHICKEN, BREAST, FZN,  
SKNLS, BNLS, RNDM**

**FOLD OVER BAGS  
ARE OPEN –  
SEVERE DEHYDRATION**



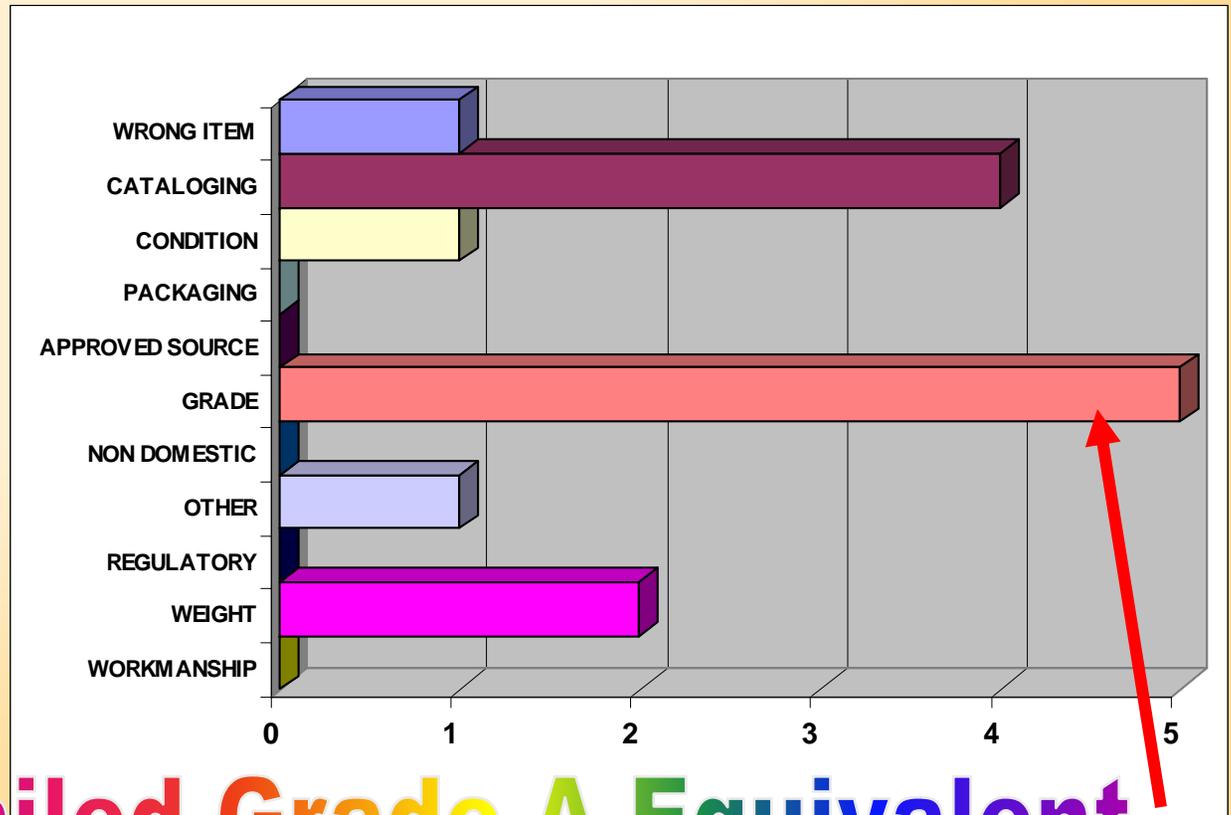


# Chicken Breast, Frozen, Boneless



24 Audits

12 Audits with  
Other Than  
Green Findings



**Failed Grade A Equivalent**

*Army Center of Excellence, Subsistence*

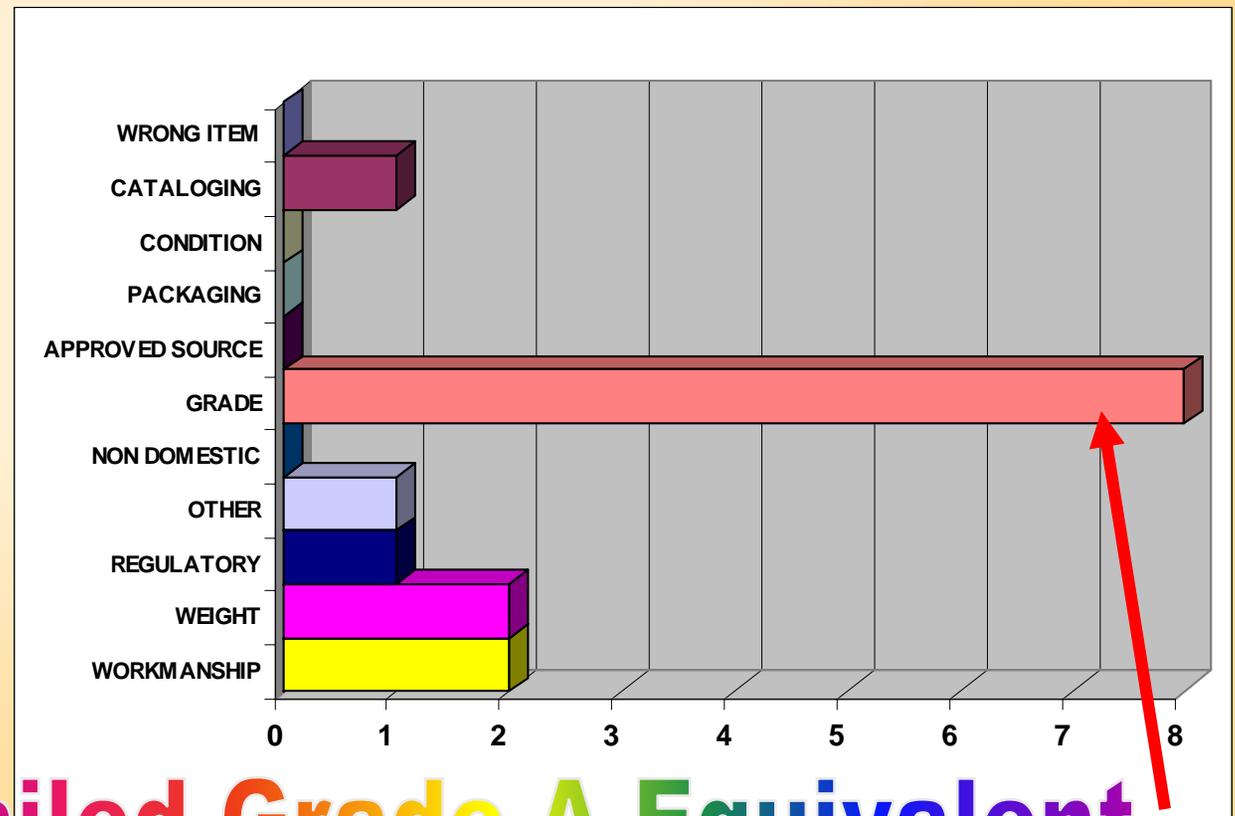


# Cornish Hen, Whole



12 Audits

9 Audits with  
Other Than  
Green Findings



**Failed Grade A Equivalent**

*Army Center of Excellence, Subsistence*

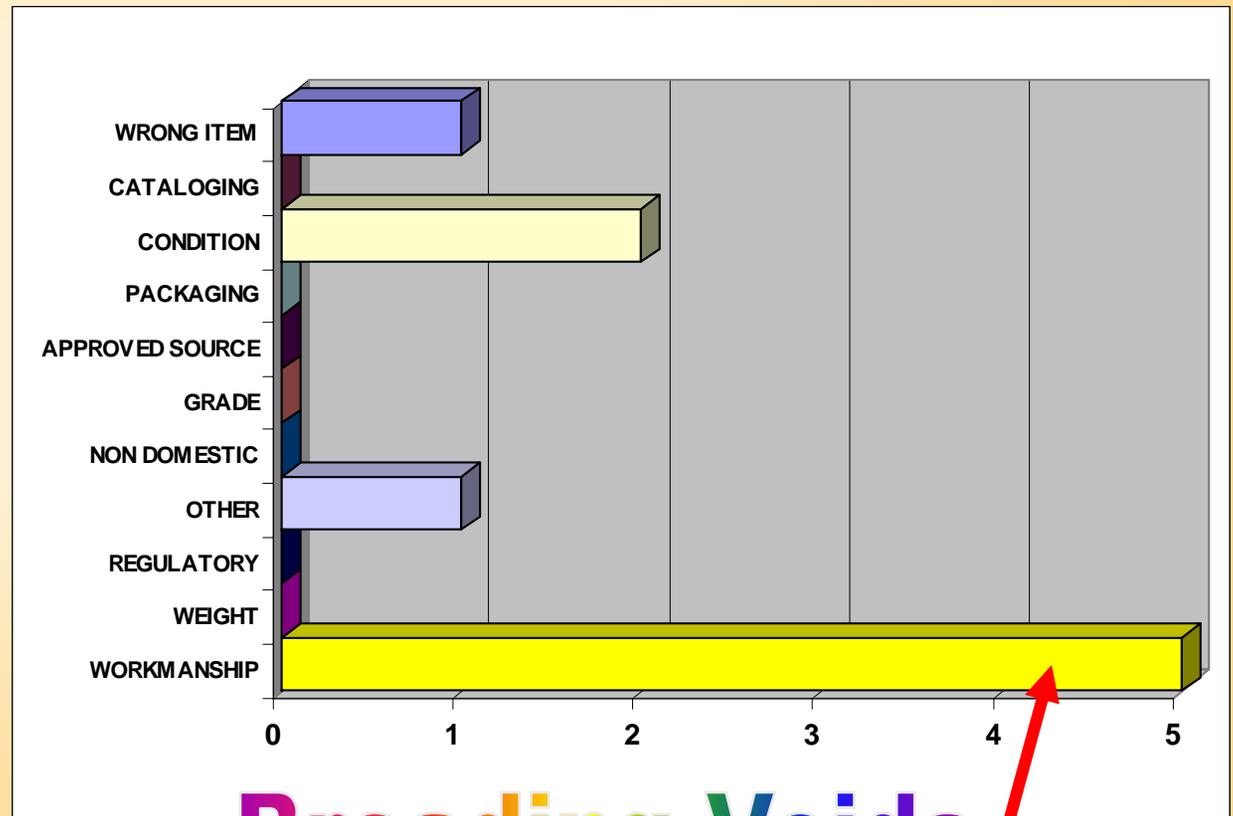


# Chicken, Cut up, 8 pc, Breaded



14 Audits

9 Audits with  
Other Than  
Green Findings



**Breading Voids**

*Army Center of Excellence, Subsistence*

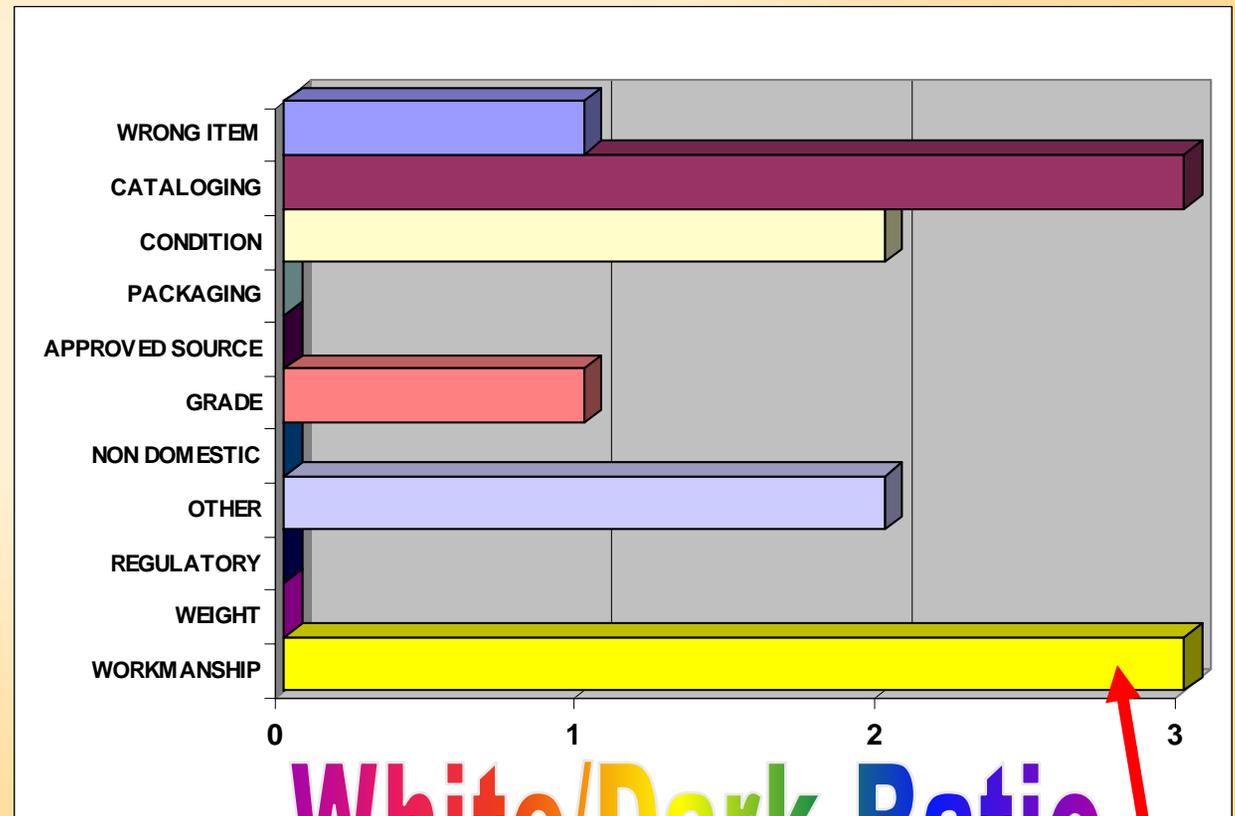


# Turkey, Boneless, Raw



16 Audits

8 Audits with Other Than Green Findings



White/Dark Ratio

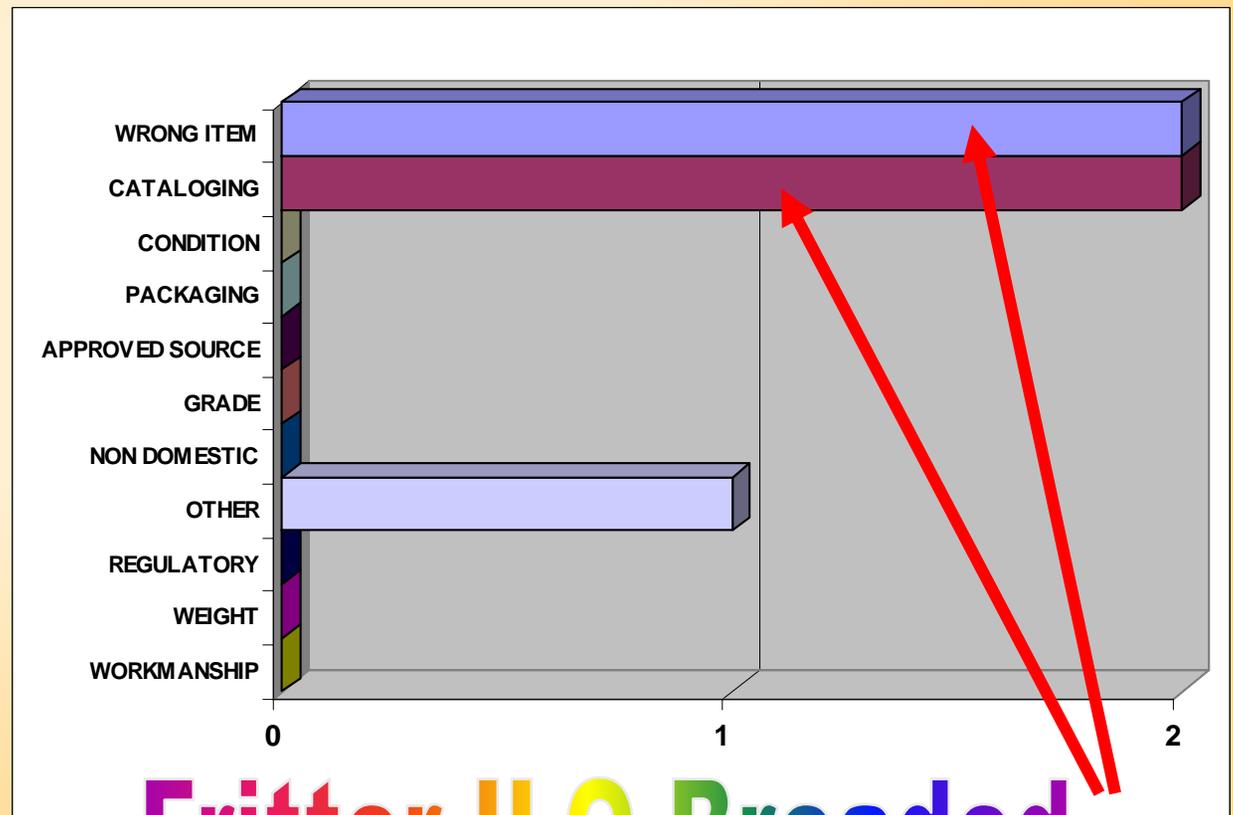


# Chicken Breast Tenders



10 Audits

4 Audits with  
Other Than  
Green Findings



**Fritter ILO Breaded**

*Army Center of Excellence, Subsistence*