

Memorandum for Record

SUBJECT: Approved Sources=Force Protection

1. AR 40-657, Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service, dated 21 January 2005, requires all agencies buying subsistence items for use by the Armed Forces to use establishments listed in VETCOM Circular 40-1, Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement. This approved source directory lists all approved companies manufacturing high-risk items or foods known to cause food borne illnesses (Dairy products, meats, processed fruits and vegetables, etc). The establishments listed achieved acceptable ratings from food security and sanitation audits conducted by U.S. Army Veterinary Personnel in the plants producing the relevant products.
2. To find the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement, follow this link: <http://vets.amedd.army.mil/vetcom/directory.htm>. Once at this website you will notice five different directories, one for each region of the world. The Pacific Region, Europe Region, CONUS and South America, Korea, and the CENTCOM Area of Responsibilities (AOR) all have their own directories. Just access the list for the region you need. Each directory has a list of establishments created from acceptable sanitation audits.
3. It is important for all Armed Forces food procurement agencies and their personnel to use the Worldwide Approved Source Directory because it provides another line of defense toward protecting the military food supply.
4. Eggs and egg dishes, such as quiches or soufflés, may be refrigerated for serving later but should be thoroughly reheated to 165°F (74°C) before serving.