



**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.



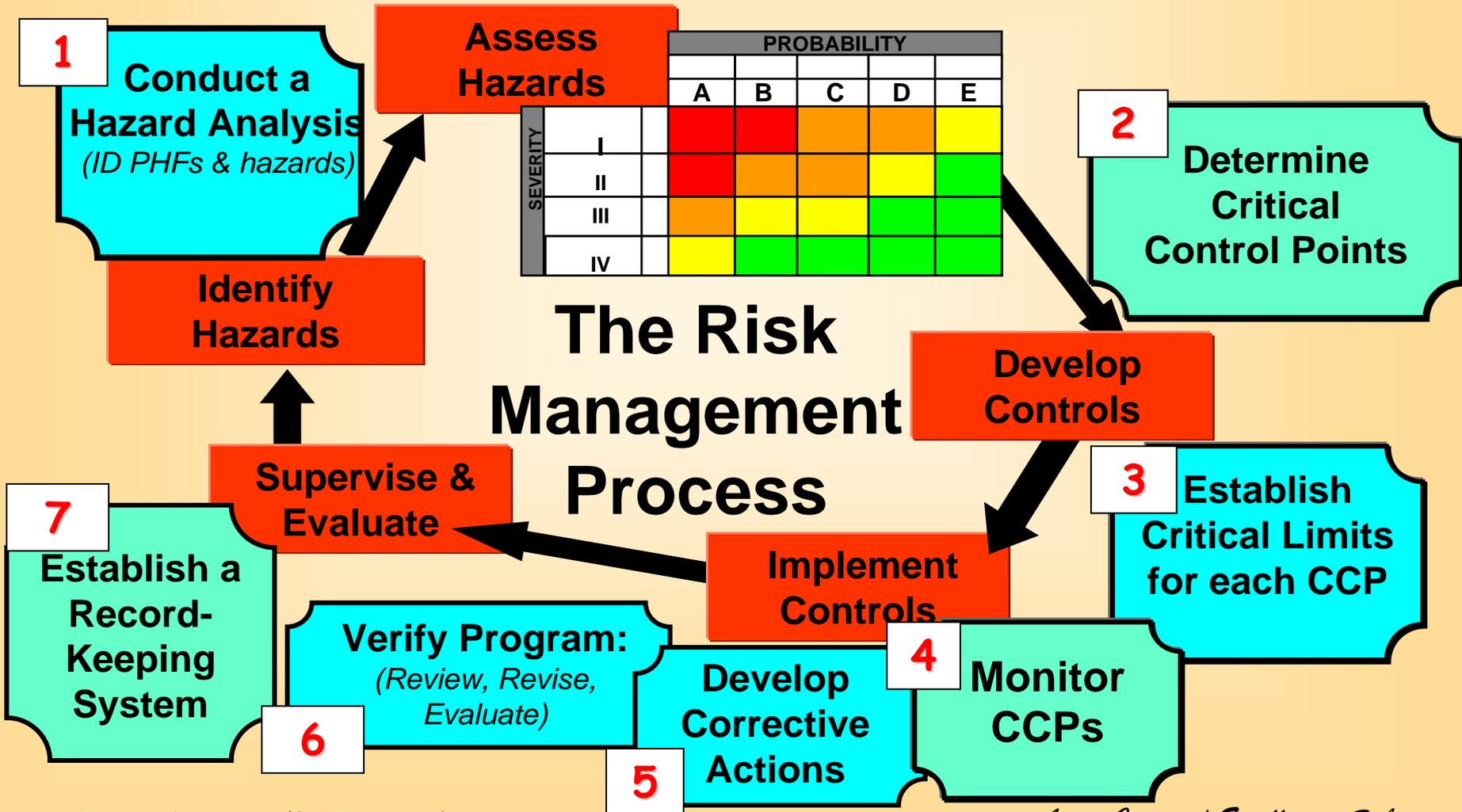
# Training & IPM

- ◆ 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"> <li>Monitor all refrigeration units (walk-in and reach-in units).</li> <li>Verify the ambient temperature by placing a thermometer next to food located in the warmest part of the unit.</li> <li>Record temperature on data log.</li> </ul>
Food operations sergeant / manager	Cooking	Three menu items	Each meal period	<ul style="list-style-type: none"> <li>Spot-check at least one meat, poultry, or seafood item.</li> <li>Spot-check two or more other hot menu items.</li> <li>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.</li> <li>Record internal food temperatures on data log for Cooking.</li> </ul>
Food operations sergeant / manager	Cold Holding	Three items	Each meal period	<ul style="list-style-type: none"> <li>Monitor cold-holding items on salad bar, sandwich bar, and other cold-holding unit.</li> <li>Spot-check the same items at least twice during the meal period.</li> <li>Focus on pasta and potato salads, diced meats or eggs, and cut fruits or vegetables.</li> <li>Record internal food temperatures on data log for Cold Holding/Storage</li> </ul>
Food operations sergeant / manager	Hot holding	Three menu items	Each meal period	<ul style="list-style-type: none"> <li>Spot-check at least one meat, poultry, or seafood item.</li> <li>Spot-check two or more other hot menu items.</li> <li>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)</li> <li>Record internal food temperatures on data log for Hot Holding/Storage.</li> </ul>
Food operations sergeant / manager	Cooling	All hot items cooled as a leftover	Each meal period	<ul style="list-style-type: none"> <li>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.</li> <li>NOTE: Hot items must be cooled to 70° F within 2 hours, then to 40° F or below within an additional 4 hours.</li> <li>Record on data log for Cooling.</li> </ul>
Food operations sergeant / manager	Re-heating Leftovers	All leftovers intended to be served hot	Each meal period	<ul style="list-style-type: none"> <li>An internal product temperature of 165° F or above must be attained within 2 hours.</li> <li>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.</li> </ul>
Food advisor or food program manager	Audit of food service facilities	Each facility or food service operation	Monthly	<ul style="list-style-type: none"> <li>Use the Hazard Analysis Critical Control Point Monitoring Report from TB MED 530.</li> <li>At a minimum, focus on the processes noted in this table.</li> <li>Provide copy of the audit/report to the food operations sergeant/manager; file original form with other preventive medicine inspection reports.</li> </ul>



# 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"> <li>• Monitor all refrigeration units...</li> <li>• Verify the ambient temp...</li> <li>• Record temperature on data log.</li> </ul>
Food Operations Sergeant / Manager	Cooking	3 menu items	Each meal period	<ul style="list-style-type: none"> <li>• Spot-check at least 1 meat,...</li> <li>• Spot-check 2 or more other...</li> <li>• Monitor internal product temp...</li> <li>• Record internal food temp...</li> </ul>
Food Operations Sergeant / Manager	Cold Holding	3 items	Each meal period	<ul style="list-style-type: none"> <li>• Spot-check at least 1 meat,...</li> <li>• Spot-check 2 or more other...</li> <li>• Monitor same menu items...</li> <li>• Record internal food temp...</li> </ul>



# Using Table 3-1 (continued)

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



# Temperature Standards

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

PROCESS: COOKING AND/OR HEATING LEFTOVERS

3a. MONITORED BY MSG Piggott 3c. UNIT 49th STB  
DFAAC; 8400  
Ft. Lee

3b. TITLE Shift Leader

20020531 → 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 #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			

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 proponent 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		1115	38	
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
reach-in #2		1118	38	
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
reach-in #2	macaroni salad	1120	52	place in ice bath for rapid cooling
CAT: 5	<input type="checkbox"/> AMBIENT TEMP	1135	37	
walk-in refer		1125	39	OK - within +/- 2 F
CAT: 6	<input checked="" type="checkbox"/> AMBIENT TEMP			
salad bar #1	macaroni salad	1138	37	
CAT: 5	<input type="checkbox"/> AMBIENT TEMP	1210	40	
		1230	44	discard after meal (1330)
salad bar #1	potato salad	1138	40	discard after meal (1330); place ice around food Call in work order to adjust salad bar temp Work order #QAF01512J
CAT: 5	<input type="checkbox"/> AMBIENT TEMP	1200	44	
		1230	47	
		1335		
salad bar #2	fruit cocktail	1205	40	
CAT: 5	<input type="checkbox"/> AMBIENT TEMP	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

PROCESS: COOLING

Hot leftovers must be cooled to  $\leq 70F$  within 2 hours, then to  $\leq 40F$  within an additional 4 hours.

3a. MONITORED BY

SSG Piggott

3b. TITLE

Staff Leader

3c. UNIT

49th STB  
DFAC, 8400  
Ft. Lee

4. FOOD/MENU ITEM

Roast pork

5. COOLING DATA

START TIME:

1300

TIME	TEMP (F)
1320	78
1340	52
1350	40

6. CORRECTIVE ACTION

Mandatory if cooling time not met

RAPID REHEAT TO 165F  DISCARD

COOLING TECHNIQUE USED

REDUCE BATCH SIZE  ICE BATH  STIR  SLICE

OTHER slices layered in 2-inch pan

Chili with beef

START TIME:

1305

TIME	TEMP (F)
1320	148
1400	132
1500	98
1530	168

RAPID REHEAT TO 165F  DISCARD

COOLING TECHNIQUE USED

REDUCE BATCH SIZE  ICE BATH  STIR  SLICE

OTHER placed in 5 gal pot in walk-in for use at dinner

Re-heated chili with beef from previous line

START TIME:

1530

TIME	TEMP (F)
1530	168
1545	112
1600	68
1615	39

RAPID REHEAT TO 165F  DISCARD

COOLING TECHNIQUE USED

REDUCE BATCH SIZE  ICE BATH  STIR  SLICE

OTHER corrective training for proper cooling provided to cook



# 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](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](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](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: YMAQSO

DINING FACILITY OPERATIONS  
MEAL PRODUCTION PLANNING  
PRODUCTION SCHEDULE REPORT

PCH A3K-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 PATTIES	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	20	
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  
AHC 266 QM BN  
DFAC, BLDG 4200  
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 USAFA 11-93



# 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.

**RISK MANAGEMENT DATA LOG - HOT OR COLD HOLDING/STORAGE**  
For use of DCS, DTA, and other agencies. The dependent agency is DCS, DA.

1. DATE (YYYYMMDD) 20030415		2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input checked="" type="checkbox"/> DINNER <input type="checkbox"/> OTHER	
3. PROCESS <input 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 < 20F)		MONITORED BY SSG J. Brown	
4c. UNIT HHHC 266 QM BN DFAC; BLDG 4200 Ft. Lee, VA		4b. TITLE Shift Leader	
5. LOCATION	6. FOOD/ITEM	7. TEMPERATURE	
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 SOP for monitoring interval.)*

DA FORM 7459

Cold Holding Equipment remains the same



# 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:

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