



ARMY CENTER OF EXCELLENCE, SUBSISTENCE

RESERVE COMPONENT

FOOD SERVICE WORKSHOP 2008

"FEEDING AN ARMY STRONG"

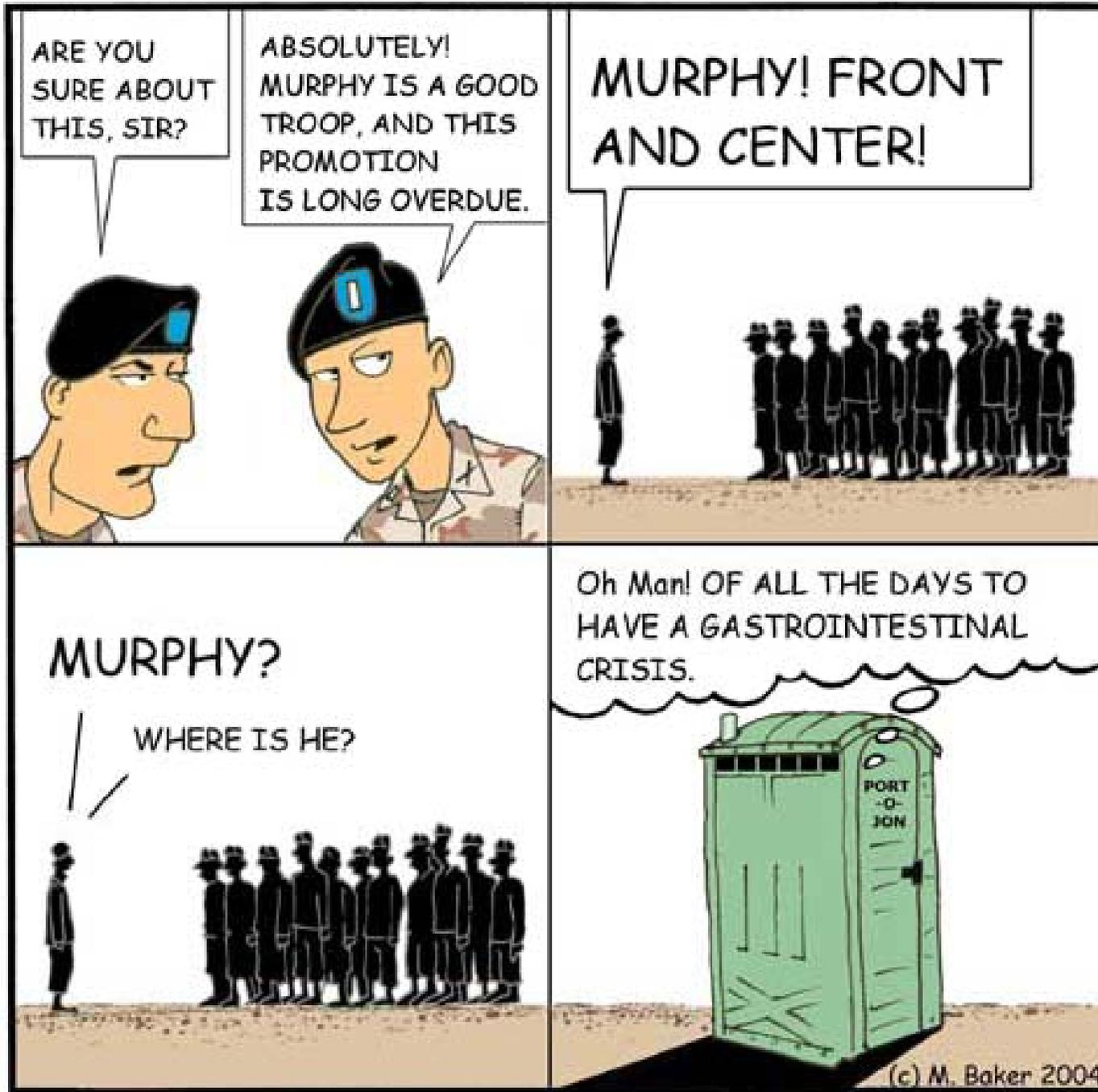


Food Safety & Security

Food Safety Principles
Food Risk Management (HACCP)
Food Security (Vulnerability)
TB MED 530
Points of Contact
Web Resources

25 FEBRUARY 2008

Army Center of Excellence, Subsistence



Force Health Protection

- *Force Health Protection (FHP) is the prevention and health promotion initiative designed to protect Warfighters from preventable illnesses and unnecessary casualties – in garrison and on deployment – while helping them achieve and maintain a healthy lifestyle.*
- FHP's mandate ensures that troops are protected against occupational and workplace health hazards and are given the knowledge necessary to attain a high state of health and fitness. Protection and promotion services and programs within FHP are essential to build a strong, effective military force and to maintain its high level of deployment readiness.

Food Safety Principles

- **FATTOM**
 - Food
 - Acidity
 - Time
 - Temperature
 - Oxygen
 - Moisture
- Hand Hygiene
- Progressive Cooking
- Cross Contamination

Food Safety Principles

- Sanitation
 - Ware Washing
 - Surfaces
 - Storage
 - Personal Hygiene
 - Personal Health
 - Personal Habits
 - Cross Contamination
- Security
 - Verify Source
“Approved”
 - Inspect upon receipt
 - Document
 - Storage
 - Sabotage
 - Pests
 - Time / Temp control

Food Safety Principles

- Training
 - Manager Certifications
 - 8 hr, New
 - 4 hr, Refresher
 - QMC&S, ACES online
 - Commercial (e.g., ServSafe)
 - Local PVNTMED
- Management
 - Storage (Dry, Cold)
 - Time/Temp
 - Temp Data Logs
 - Expiration
 - Leftovers

Food Risk Management

- **FM 5-19**, Composite Risk Management, 21 Aug 2006
- **FM 10-23-2**, Tactics, Techniques and Procedures for Garrison Food Preparation and Class I Operations Management (chap. 9), 30 Sep 93
- **FM 10-23**, Basic Doctrine for Army Field Feeding and Class I Operations Management (chap. 11), 18 Apr 96
- **FM 8-34**, Food Sanitation for the Supervisor, 30 Dec 83

Food Risk Management

Army Food Risk Management Program

- AR 30-22, The Army Food
- Program and DA PAM 30-22, Operating Procedures for the Army Food Program
- Installation Food Protection Program
 - Food Risk Management;
 - Apply HACCP Principles
 - Food Safety and Sanitation Training;
 - Integrated Pest Management Plan
 - Primary focus for IPM should be on prevention of pest entry into food operations, identification of potential infestations, and controls using the least-toxic method.

TB MED 530

- Sanitary Inspections
 - Risk Assessment
 - Comprehensive Inspections
 - Integrated Pest Management
- Program Support
 - Risk Assessment
 - Training
 - Contract Review

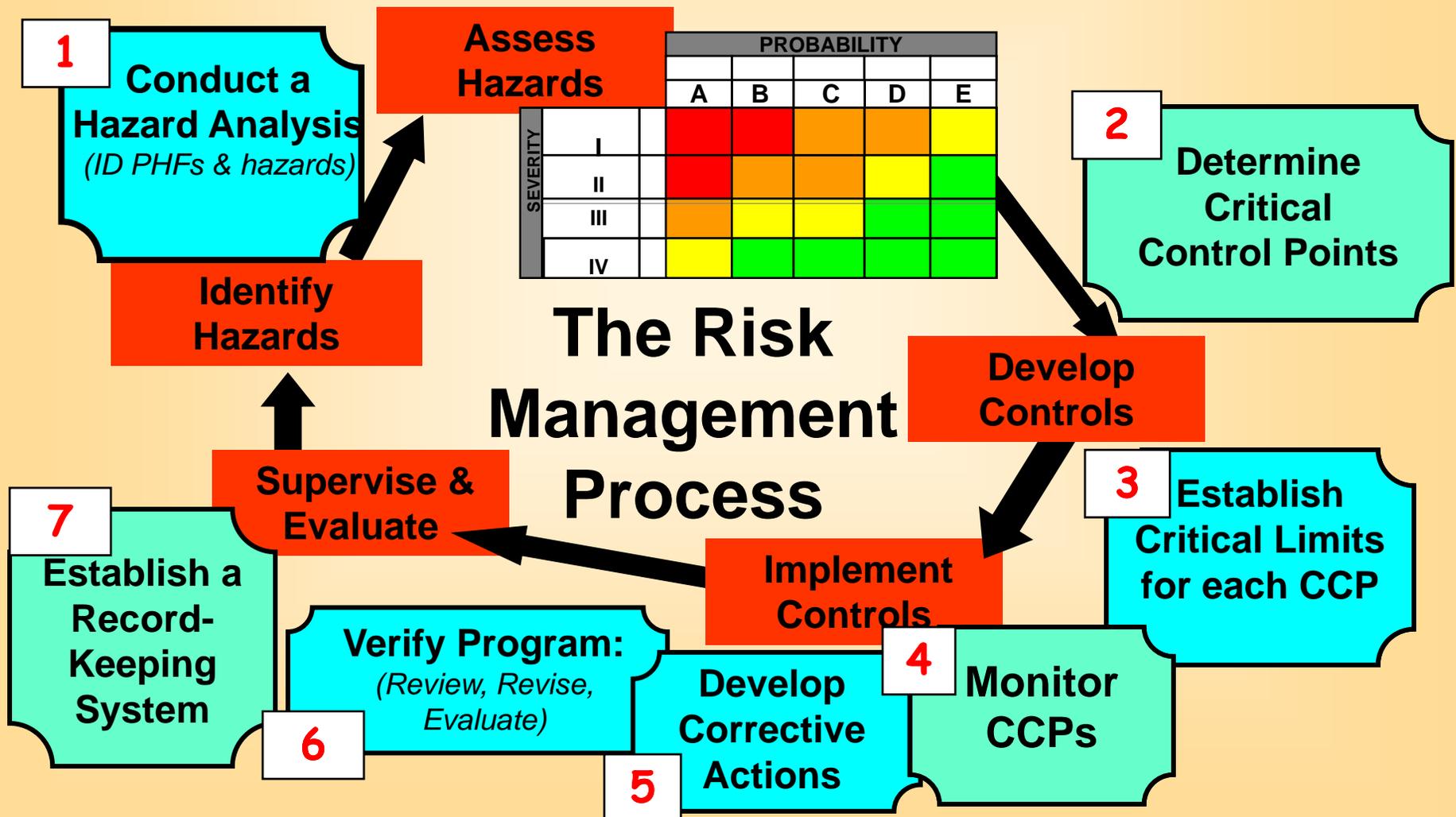
TB MED 530

Occupational and Environmental Health Food Sanitation

- Current 2002
- Update 2008

Food Risk Management

Food RM ≈ Applying HACCP Principles



Food Security

- Deliberate Sabotage of Food Supplies
- National Security Concern

Hot Topics

Discussion

- Hot Gloves, Improved
- Ware Washing, Sanitation
- Bread, Dates - Freezing
- Milk, Freezing
- Burgers, in Broth on Short Order line
- Milk, Dispenser Tube Length
- Thermometer, Calibration & Sanitation
- Others?

Hot Gloves

- ISSUE: Personal Protective Equipment
- RISK: Scalding
- STANDARD:
- RECOMMENDATION: Ansell “REDMONT” model 19-938, 18 inch Neoprene gauntlet glove
 - NADICK selected to be issued with future Food Sanitation Centers and Assault Kitchens
 - 8415-01-511-4637, gloves, chemical and oil protection,



Ware Washing Sanitation

- ISSUE: Water not hot enough alone or too hot for chemical sanitation
- RISK:
- STANDARD:
- RECOMMENDATION:

Bread

- ISSUE: Freezing before expiration date
- RISK:
- STANDARD:
- RECOMMENDATION:

Milk

- ISSUE: Freezing before expiration date
- RISK:
- STANDARD:
- RECOMMENDATION:

Burgers

- ISSUE: In broth on short order grill
- RISK:
- STANDARD:
- RECOMMENDATION:

Milk Chill Box

- ISSUE: Dispenser tube length and angle
- RISK:
- STANDARD: FM , TB
- RECOMMENDATION:

Thermometers

- ISSUE: Improper and inadequate use of Bi-metallic stem Thermometers
- RISK:
- STANDARD:
- RECOMMENDATION:

Other

- ISSUE:
- RISK:
- STANDARD:
- RECOMMENDATION:

Web Resources

- U.S. Army Quartermaster Center and School, Army Center of Excellence, Subsistence; FOOD SAFETY
http://www.quartermaster.army.mil/aces/food_safety/food_safety.html
 - Food Safety & Protection Certification Course
- Center for Health Promotion and Preventive Medicine
<http://chppm-www.apgea.army.mil/>
 - Food Safety Fact Sheets
- Defense Logistics Agency,
<http://www.dscp.dla.mil/subs/fso/vetcom.asp>
 - VETCOM District Points of Contact
- 2005 FDA Food Code <http://www.cfsan.fda.gov/~dms/fc05-toc.html>

Points of Contact

- CPT Richard Ramos,
Environmental
Science Officer
- CW4 Ron Biddle,
Veterinary Food
Safety Officer

**“Vegetables
are a must on a
diet. I suggest
carrot cake,
zucchini bread,
and pumpkin
pie.”**

~ Garfield/Jim Davis



Salud

To your health, Cheers, Bless you