

**Army Regulation 40-657
NAVSUPINST 4355.4F
MCO P10110.31G**

Medical Services

Veterinary/Medical Food Inspection and Laboratory Service

**Headquarters
Departments of the Army,
Navy and Marine Corps
Washington, DC
6 November 1997**

UNCLASSIFIED

SUMMARY of CHANGE

AR 40-657/NAVSUPINST 4355.4F/MCO P10110.31G
Veterinary/Medical Food Inspection and Laboratory Service

This Change 1--

- o Desert Shield/Desert Storm heightened the awareness of the U.S. Army Veterinary Service regarding the need to more clearly define areas of responsibility. The continued presence of U.S. Forces in Southwest Asia further emphasized the need for realignment of veterinary support. In an effort to develop plans and provide expedient responses which meet the needs of the diversity of commands operating in Southwest Asia the Veterinary Service defined lines of communication and support. This permanent change is the result of those actions, initially published as an interim change.

This revision--

- o Consolidates AR 40-657/NAVSUPINST 4355.4E/AFR 161-32/MCO P10110.31F with AR 40-920/AFR 161-73.
- o Updates the policy on sanitary approval requirements (chap 2).
- o Contains the policies and procedures for the use of veterinary laboratories in AR 40-920/AFR 161-73 (chap 4).

Effective 6 December 1997

Medical Services

Veterinary/Medical Food Inspection and Laboratory Service



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Secretary of the Army

By Order of the Secretary of the Navy:

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History. This is a complete revision of the 15 August 1986 edition of this regulation. This publication was originally printed on 19 July 1988. It was authenticated by Carl E. Vuono, Chief of Staff, and Milton H. Hamilton, Administrative Assistant to the Secretary of the Army. This electronic edition publishes the basic 1988 edition and incorporates Change 1. Change 1 to this regulation was printed on 6 November 1997. Change 1 was authenticated by Togo D. West, Jr., Secretary of the Army, D.E. Hickman (USN), Commander, Navy Supply Systems Command, and Joseph D. Stewart (USMC), Deputy Chief of Staff for Installations and Logistics. This publication has been reorganized to make it compatible with the Army electronic publishing database. No content has been changed.

Summary. Desert Shield/Desert Storm heightened the awareness of the U.S. Army Veterinary Service regarding the need to more clearly define areas of responsibility. The continued presence of U.S. Forces in Southwest Asia further emphasized the need for realignment of veterinary support. In an effort to develop plans and provide expedient responses which meet the needs of the diversity of commands operating in Southwest Asia, the Veterinary Service defined lines of communication and support. This permanent change is the result of those actions, initially published as an interim change.

Applicability. This regulation applies to the Active and Reserve Components of the Army, Navy, and Marine Corps. This regulation applies to inspections made at the request of the U.S. Coast Guard under the Interservice Support Agreement.

Proponent and exception authority.

The proponent for this regulation is The Surgeon General (TSG). TSG has the authority to approve exceptions to this regulation that are consistent with controlling law and regulation. TSG may delegate the approval authority, in writing, to a division chief within the proponent agency who holds the grade of colonel or the civilian equivalent.

Impact on New Manning System. This regulation does not contain information that affects the New Manning System.

Army management control process. This regulation contains management control provisions in accordance with AR 11-2, but does not contain checklists for conducting management control reviews. Alternative management control reviews are used to accomplish assessment of management controls.

Supplementation. Supplementation of this regulation and establishment of command and local forms are prohibited without prior approval from HQDA (DASG-VCP), 5109 Leesburg Pike, Falls Church, VA 22041-3258. (For Army users only.)

Interim changes. Interim changes to this regulation are not official unless they are authenticated by the Administrative Assistant to the Secretary of the Army. Users will destroy interim changes on their expiration dates unless sooner superseded or rescinded.

Suggested Improvements. Users are invited to send comments and suggested improvements on DA Form 2028 (Recommended Changes to Publications and Blank Forms) directly to the Office of The Surgeon General, ATTN: DODVSA, 5109

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Chapter 1 Introduction

1-1. Purpose

This regulation—

a. Defines the food inspection mission of the U.S. Army Veterinary Service.

(1) The Navy and Marine Corps will be supported by the U.S. Army Veterinary Service. Qualified Navy and Marine Corps medical department personnel may be used to perform these functions if Army veterinary personnel are not available.

(2) The U.S. Army Veterinary Service will be used to meet the requirement of individual Services and departments.

b. Prescribes the general policies and procedures to follow in inspection of food and food establishments used to supply all military departments. Included are interservice and interdepartmental logistical support agreements that will be reached when such agreements are in the best interest of the Services or military departments. (DOD 4000.19-R.)

c. Sets forth the procedures for inspection of—

(1) Food procured by local or referral procurement activities with appropriated or nonappropriated funds (NAF's).

(2) Food and food establishments in the case of a civilian contractor operating on an installation when foods are not purchased with appropriated funds or NAFs.

(3) Military and civilian food establishments.

d. Defines the responsibilities and functions of the veterinary laboratory service relative to the—

(1) Testing of subsistence, nonprescription drugs, and cosmetics.

(2) Laboratory diagnosis of communicable and zoonotic diseases and conditions of military interest.

(3) Management of laboratory animal resources.

1-2. References

Required and related publications and referenced forms are listed in appendix A.

1-3. Explanation of abbreviations and terms

Abbreviations and special terms used in this regulation are explained in the glossary.

1-4. Responsibilities

a. *The Surgeon General (TSG), Department of the Army (DA), TSG, DA, will—*

(1) Develop uniform, efficient procedures for inspection of all food procured for use by the Armed Forces.

(2) Ensure that veterinary personnel use the procedures to determine if foods are wholesome and food establishments are sanitarily approved.

(3) Assign veterinary personnel for food inspection support in response to requests from commanders and procurement requirements.

(4) Coordinate (1), (2), and (3) above with TSG, Department of the Navy (DN), or a designated representative.

(5) Resolve interservice coordination problems that cannot be settled at the command level.

(6) Review interservice correspondence on policy and major administrative actions within the veterinary services.

(7) Develop uniform efficient procedures for the veterinary laboratory service.

(8) Provide worldwide geographic areas of responsibility for each element of the Army Veterinary Service. (See app B.)

(a) **(Rescinded)**

(b) **(Rescinded)**

(c) **(Rescinded)**

b. *The Commander, U.S. Army Veterinary Command (VETCOM). The Commander, VETCOM will—*

(1) Supervise the inspection of food establishments by veterinary personnel within the VETCOM regions of responsibility.

(2) Coordinate inspections with other commands and Services through their medical department personnel.

(3) Publish "A Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (Short Title: Directory)" for use in continental United States (CONUS) procurement.

(4) Ensure the publication of outside continental United States (OCONUS) annexes to the VETCOM Directory for OCONUS areas in the VETCOM regions of responsibility.

c. *Commanders of overseas MACOMs. The commander of each overseas MACOM will—*

(1) Supervise food inspections by veterinary personnel within the command.

(2) Coordinate food inspections with other commands and Services through their staff veterinarians.

(3) **Rescinded**

(4) Publish a Directory within the command for use in OCONUS procurement.

d. *MACOM staff veterinarians. These individuals will—*

(1) Administer food inspection activities within their command through regulations and technical letters.

(2) Make at least one supervisory visit every 18 to 24 months to locations within their command where veterinary/medical personnel are engaged in food inspection activities. An authorized representative may be sent instead.

(3) Negotiate agreements with staff veterinarians of other commands on areas of food inspection responsibilities.

(4) Require procurement agencies to coordinate all proposed changes to food inspection policies and procedures that could—

(a) Have a bearing on health and sanitation.

(b) Require changes in budget or personnel requirements of veterinary/medical personnel.

(5) Require procurement agencies to notify them of all contracts awarded for the procurement of food for the Armed Forces and the quality assurance provisions applicable to the contracts.

e. *Commandant, Academy of Health Sciences, U.S. Army. The Commandant, Academy of Health Sciences, U.S. Army, will—*

(1) Continuously review, coordinate, and update the military sanitary standards and MIL-HDBK 154.

(2) Draft, coordinate, and prepare for publication new military sanitary standards or handbooks as directed by TSG, DA.

f. *Chiefs of HSC regional veterinary laboratories (RVLs) and major overseas veterinary medical laboratories. These chiefs will—*

(1) Provide technical advice to the MACOM veterinarian for the—

(a) Formulation of policies related to the testing phase of the veterinary food inspection service.

(b) Prevention and control of communicable diseases of animals and zoonotic diseases and conditions.

(c) Development of command zoonotic disease control programs.

(2) Advise the MACOM of sanitary defects or epizootics that may be detected through the laboratory examination of materials submitted from the field on a routine basis.

(3) Provide appropriate laboratory support for animals presented to animal disease prevention and control (ADPAC) facilities, where authorized.

(4) Supervise the procurement, care, housing, feeding, breeding, and management of all animals used by the laboratories.

g. *Director, Veterinary Pathology Division, Armed Forces Institute of Pathology (AFIP). The Director will provide diagnostic and consultation services on animal pathological specimens submitted according to AR 10-64/OPNAVINST 6700.2/AFR 160-29/MCO 5420.18A.*

h. *Chief, Regional Veterinary Laboratory, Veterinary Services, William Beaumont Army Medical Center (WBAMC). This official will—*

(1) Serve as consultant to the Assistant Surgeon General for Veterinary Services, OTSG, DA, on all matters pertaining to the veterinary laboratory service.

(2) Be responsible for the technical training of all veterinary

laboratory officers and key civilian technical personnel at the various VETCOM and major overseas veterinary laboratories.

(3) Conduct the annual professional Post Graduate Short Course training program for all veterinary laboratory officers.

(4) Be responsible for the standardization of operations and programs of the veterinary laboratory services of the various VETCOM and major overseas command veterinary laboratories.

(5) Conduct annual inspection of each veterinary laboratory of each MACOM.

(6) Publish technical data letters, standing operating procedures, and laboratory administrative procedures.

(7) Conduct proficiency surveys and use other media as necessary to assure uniformity of veterinary laboratory service.

(8) Maintain a control laboratory for the Armed Forces on all veterinary laboratory matters.

(9) Maintain technical liaison with laboratory experts throughout the world.

(10) Conduct collaborative technical studies among the veterinary laboratory services of the various medical laboratories as well as other governmental, institutional, and regulatory agency laboratories.

i. CG, WBAMC. The CG, WBAMC, will provide administrative, logistical, and budgetary support to the Chief, Regional Veterinary Laboratory, Veterinary Services, WBAMC.

j. Veterinary/medical personnel. These individuals will—

(1) Make inspections and report the results according to this regulation.

(2) Make it their first concern in food inspections to protect the health of military personnel from food borne illnesses.

(3) Coordinate food inspections with other veterinary/medical personnel to prevent duplication of effort.

(4) Comply with the guidance contained in this regulation for the collection and submission of effort.

(5) Coordinate the collection and submission of samples with the servicing laboratory.

k. Army Veterinary Laboratory Services personnel. Army Veterinary Laboratory Services personnel will comply with policies contained herein and in AR 30–12/DLAR 4155.3/NAVSUPINST 4355.2/AFR 74–5/MCO 10110.21; AR 40–1; AR 40–4; AR 40–70/NAVSUPINST 4355.6/AFR 161–46/MCO 10110.44; AR 40–661/NAVMEDCOMINST 6240.2/AFR 161–72/MCO 10110.41/DLAR 4155.35; AR 40–905/SECNAVINST 6401.1/AFR 163–5; and AR 70–18/SECNAVINST 3900.38/AFR 169–2/DARPAINST 18/DNAINST 3216.1/USUHINST 3203.

1–5. Coordination of food procurement inspection activities by veterinary personnel

The responsibility for coordinating food procurement inspection activities includes defining the areas of inspection responsibility for veterinary personnel. The coordination will be accomplished as follows:

a. The CG, U.S. Army Medical Command and MACOM commanders overseas will direct the coordination of origin food inspection activities through their staff veterinarians. The staff veterinarians of the commands concerned will determine responsibility for procurement inspections within their geographic areas. Any change in geographic areas of responsibility must be agreed upon by MACOM commanders. Matters that cannot be resolved between commands will be sent through channels to the Office of The Surgeon General, ATTN: DODVSA, 5109 Leesburg Pike, Falls Church, VA 22041–3258.

b. Coordination of food procurement inspection activities will be accomplished before annual budgets are prepared. Required inspections will be performed by the least costly means.

c. Liaison visits to U.S. Army, U.S. Navy, U.S. Air Force, or U.S. Marine Corps installations by veterinary officers are encouraged. Veterinary officers will closely coordinate food inspections and listing of food establishments. Duplicate food inspections and listing by separate commands will be avoided. For coordination purposes, the policy and procedures below apply.

(1) Interservice transmittal of requests for food inspection is authorized.

(2) Interdepartmental correspondence on policy or major administrative actions will be routed through the appropriate Service listed below.

(a) Army: Office of The Surgeon General, ATTN: DODVSA, 5109 Leesburg Pike, Falls Church, VA 22041–3258.

(b) Navy: Commanding Officer, Navy Environmental Health Center (Code 38), 2510 Walmer Ave., Norfolk, VA 23513–2617.

d. Commanders will send requests for food inspection support through command channels to the applicable MACOM. The applicable MACOM will further route the support request to the appropriate location listed in appendix B. Appendix B identifies the medical centers and activities and their regional responsibilities for inspections and services.

1–6. Shipment of food into overseas MACOMs

Policy concerning shipment of food into overseas MACOMs is as follows:

a. Veterinary/medical personnel of overseas MACOMs will be fully informed on import laws and regulations of foreign countries. These personnel will advise the MACOM commanders overseas of import laws and regulations. All food imported into foreign countries from the United States or other foreign countries is subject to foreign import laws.

b. Foreign meat establishments listed in the U.S. Department of Agriculture (USDA) publication “Foreign Plants Certified to Export Meat and Poultry to the United States,” a report of the Secretary of Agriculture to the U.S. Congress (Short Title: USDA Report), are acceptable sources of supply. (Recognition of establishments in the USDA Report does not relieve overseas MACOMs of their responsibility for ensuring their products are wholesome.) Guidelines for meat purchases by overseas activities are as follows:

(1) NAF activities and commissaries may purchase the following from the establishments:

(a) Canned and processed meat products.

(b) Fresh and frozen beef, swine, and sheep carcasses.

(c) Identifiable cuts of these carcasses.

(2) Unless inspection is made within the foreign meat establishment by the U.S. Army Veterinary Service, each shipment of meats must be accompanied by the same foreign meat inspection certificate required by USDA to import meat into the United States. (Foreign meat inspection certificate requirements are covered in the USDA Meat Inspection Regulation part 327, as revised in section 601. Wholesome Meat Act, Public Law 90–201.)

c. Foreign meat establishments not listed in the USDA Report may serve as sources of supply only after the MACOM determines that the local standards provide health and safety that are at least equal to those provided by Federal systems in the United States. Individual plants may be approved.

1–7. Inspection guidance

Inspecting personnel will make inspections according to this regulation as directed by TSG, DA, and according to guidance in—

a. Purchase instruments.

b. Publications such as inspection manuals and instruments of the purchasing agency.

c. Applicable sections of the Federal Acquisition Regulation (FAR).

Chapter 2 Inspections of Food Establishments

2–1. Inspecting personnel

Veterinary personnel will inspect food establishments for Directory listing. U.S. Army veterinary personnel will provide inspection for locally approved establishment lists. (See para 2–17.) Personnel responsible for inspection of food establishments for Directory listing are as follows:

a. Veterinary Corps officers. Army Veterinary Corps officers perform—

- (1) Initial, update, and special sanitary inspections.
- (2) Routine and update sanitary inspections of those food establishments that—
 - (a) Have a history of marginal compliance with sanitary requirements.
 - (b) Have had recurring management difficulties.
 - (c) Have aroused congressional interests.
 - (d) Have been determined by veterinary/medical authorities to need inspection.

b. Army warrant officers (WOs). At the discretion of the Deputy Commander for Veterinary Services (DCVS), WOs with a military occupational specialty (MOS) 640A (Veterinary Services Technician) may be used to perform all types of sanitary inspections.

c. Qualified Army noncommissioned officers (NCOs). NCOs with MOS 91R (Food Inspection Specialist) (SSG and above), or other qualified medical NCOs may make routine inspections other than those described in *a*(2) above. In addition, a qualified and experienced enlisted food inspector (MOS 91R20), grade E5, may perform these inspections when authorized by a MACOM exception to policy. Qualified local national food inspection personnel may make other routine inspections in overseas areas.

d. Army preventive medicine (PM) personnel. Army Medical Service Corps (MS) officers (environmental science officers, sanitary engineers, or medical entomologists) or civilian equivalents will conduct sanitary inspections of commercial ice manufacturing establishments and bottled water establishments in overseas areas. In CONUS (as determined by VETCOM), veterinary inspection personnel will conduct sanitary inspections of commercial ice plants. When circumstances dictate, and by formal written agreement identifying funding, PM personnel may assist veterinary inspection personnel in conducting CONUS commercial ice plant inspections. When circumstances dictate, and water potability certification by the military is necessary, veterinary inspection personnel will draw water samples and submit them to the appropriate Army installation PM personnel for testing. Results of the tests will be provided to the inspection personnel for use in completing the inspection report.

2-2. Sanitary approval procedures

The CG, HSC or the commander of an overseas MACOM in whose area the food establishment is located will decide if and when the establishment will be approved for central procurement. Information to review in the determination will include—

- a.* Reports of sanitary inspections.
- b.* Evaluation of reports in accordance with the applicable Service regulations.
- c.* Inspector recommendations.
- d.* Subsequent endorsements by the staff veterinarians of intermediate headquarters recommending approval or disapproval.

2-3. Sanitary approval requirements for procurement

All food establishments and distributors are subject to the sanitary approval and surveillance considered necessary by the Armed Forces. Purchasing activities of the Armed Forces will buy foods only from Directory-listed or locally approved establishments. The only authorized exceptions are establishments—

- a.* Referenced in paragraphs 1-6*b*(1) and (2), and 2-15*a* through *h*.
- b.* Inspected and approved by military entrance processing stations.
- c.* Such as civilian restaurants or similar facilities that prepare, serve, or cater foods for retail sales to consumers. These facilities normally will be exempt unless directed otherwise by the responsible local commander. The commander will consult with the supporting medical activity prior to making his or her decision. The foods from these establishments may be bought with appropriated or NAFs. The supporting medical activity will coordinate with the geographically responsible veterinary and/or environmental health activity to establish the sanitary status of these establishments. The

PM personnel may assist in determining the sanitary status by coordinating with the local health authorities and/or performing a site visit as appropriate.

d. On overseas military installations only for use by local national employees and their guests. These establishments are not exempt if patronized by U.S. military personnel and/or their dependents or local national employees that work in food processing areas.

e. Producing products of foreign origin purchased only in an emergency by the afloat U.S. Navy from unapproved sources. The quantities procured will be strictly limited to the immediate requirements in order to alleviate the emergency. The senior medical department representative will be informed when these purchases are contemplated so that inspection requirements may be established.

f. Locally approved. (See para 2-17.)

2-4. Sanitary standards

The documents used for the inspection of military and commercial establishments are as follows:

a. The general sanitary requirements for establishments furnishing food to the Armed Forces are found in MIL-STDs 667, 668, 671, 903, 906, 909, 1105, 1155, 1156, 1162, 1481, and 1482. (See app A.) (All sanitary standards listed here have checklists that have or will have a DD form number that does not correspond to the MIL-STD number. Each of these checklists may be reproduced locally.)

b. Additional sanitary documents for establishments in furnishing food to the Armed Forces are found in FED-STD 369; MIL-HDBK 154; MIL-STDs 175, 900, and 904; and USPHS publications 33 and 229.

2-5. Initial sanitary inspections

Initial sanitary inspections will be performed according to the following guidance:

a. Purpose of initial sanitary inspections. Initial sanitary inspections determine the sanitary status of commercial food establishments for the first time. These inspections approve or disapprove the establishments as sources for the Armed Forces. The initial sanitary inspection will be one of the two types shown below.

(1) A complete sanitary inspection of the facilities and procedures of the establishment.

(2) An evaluation of the sanitary control system of the establishment.

b. Requests for initial sanitary inspections. Requests for initial sanitary inspections will be made as follows:

(1) Suppliers must be sanitarily approved for listing in any Directory or exempt from listing before a contract is awarded or reinstated. Food establishments requesting sanitary approval for military procurement will be inspected by the appropriate Federal agency (for example, USDA for meat and poultry establishments and the U.S. Department of Commerce (USDC) for fish establishments). Written requests for initial sanitary inspections from suppliers must be signed by the plant owner or authorized representative. This requirement also applies to requests concerning NAF activities.

(2) Suppliers will send their inspection requests directly to the procurement officer of the installation or agency concerned.

(3) The procurement officer will—

(a) Review the request to decide if the firm is otherwise eligible.

(b) Decide if the installation or agency wants to buy the firm's products.

(c) Refer the supplier to the appropriate Federal inspection agency, if applicable. (See para 2-5*b*(1).)

(4) In reinspection applications, the applicant will detail the action taken to correct each deficiency noted in the previous inspection report.

(5) A DD Form 1231 (Request for Veterinary Corps Sanitary Inspection of Establishment), or a memorandum, will be forwarded by the procurement officer to the appropriate Service listed below. The supplier's request will be attached as an enclosure.

(a) CONUS: Commander, U.S. Army Veterinary Command, ATTN; MCVS-FI, Fort Sam Houston, TX 78234-6000.

(b) Alaska: Commander, U.S. Army Medical Department Activity, ATTN: Deputy Commander for Veterinary Services, Fort Wainwright, AK 99703-7300.

(c) Hawaii: Commander, Tripler Army Medical Center, ATTN: Deputy Commander for Veterinary Services, Tripler Army Medical Center, HI 96859-5000.

(d) Panama: Commander, U.S. Army Medical Department Activity, Panama, ATTN: Deputy Commander for Veterinary Services, APO Miami 34004-5000.

(e) Caribbean: Commander, Dwight David Eisenhower Army Medical Center, ATTN: Deputy Commander for Veterinary Services, Fort Gordon, GA 30905-5650.

(f) North Atlantic: Commander, USA MEDDAC, ATTN: Deputy Commander for Veterinary Services, Fort Eustis, VA 23604-5558.

(g) Overseas: Commander of the overseas MACOM (DA or DN) in which the Plant is located.

(6) The DD Form 1231 or letter in (5) above will contain, as a minimum, the following information:

(a) Full name of the establishment, street address (or geographical location), city, State, ZIP code, and country in which the establishment is located and the mailing address, if different from the location.

(b) Name, title, and telephone number of the person to be contacted at the supplier's establishment.

(c) Specific products to be furnished (such as breads, rolls, or biscuits).

(d) Establishment number and name of agency if the establishment is currently inspected by the USDA, USDC, or State agency.

(7) Inspection requests must be forwarded to the command responsible for performing the inspection at least 6 weeks before the results are due. The requests will be processed by the applicable command and sent to the veterinary/medical activity responsible for the inspection.

(8) When special circumstances warrant as determined by either the Commander, VETCOM, or the overseas MACOM commander, an initial sanitary inspection may be expedited. In such cases, the staff veterinarian of the MACOM concerned may act on requests received telephonically from purchasing activities. The follow-up written request will be processed as described in (1) through (7) above.

c. *Conduct of initial sanitary inspections.* The guidance used in conducting an initial sanitary inspection is as follows:

(1) *General inspections.* Normally, an establishment is approved or disapproved on the basis of all foods produced or supplied with plant equipment and facilities. Even if all of the food items are not found suitable, the establishment may be approved for specific items if the following conditions are met.

(a) The inspecting officer finds that processing undesirable items will not affect the approved items.

(b) The processing operations are segregated as if the operations were separate establishments on the same premises.

(2) *Guidelines for the initial sanitary inspection of an establishment.* Initial sanitary inspections will be made in the presence of the management (or representative) of the plant. When practical, inspections should be coordinated with other inspection agencies (State, county, and city). Production facilities and equipment must be complete and operating at the time of the initial sanitary inspection. If appropriate, inspection should begin before or at the end of the day's production so evidence of actual cleanup procedures and efforts can be observed.

(3) *Evaluation of sanitary control of establishment.* In some cases, an establishment will have in its quality control program a sanitary control system that will meet the military sanitary requirements when enforced. This system will be self-policed or provided by another firm through a service contract. In such cases, an approval may be based on the examination and evaluation of the sanitary control system and the records of the establishment. When this method of approval is acceptable, verification inspections of the facility and processing techniques of the plant will be made to determine if the sanitary control program of the plant is adequate

and effective. The frequency or verification inspections will be determined at the time of the plant's sanitary approval, as agreed to by the contractor and military veterinary services. The substitution of an establishment sanitary control evaluation procedure for a detailed sanitary inspection will be subject to the following prerequisites:

(a) The sanitary control program of an establishment will be in a written document or operating procedure. A copy, authenticated by the management of the plant, will be made available to the inspector and upon request, well in advance of the inspection.

(b) The establishment will have, within or available to its organizational structure, an adequate sanitary control section. This section will consist of personnel whose specific duties are to supervise and enforce the sanitary control program of the plant.

(c) The establishment will keep laboratory and other records essential to sanitary control of the products concerned.

(4) *Initial sanitary inspection results.* During an exit interview, the inspector making the initial sanitary inspection will—

(a) Advise management or its authorized representative of any sanitary deficiencies found.

(b) Recommend approval or disapproval. This recommendation will also be in the final inspection report.

(c) Give or mail to management a written list of deficiencies found during the inspection. These deficiencies will be included in the summary of the final written inspection report.

(5) *Directory publication results.* The commander of the MACOM publishing the Directory will inform the applicant of the results of the inspection. (See para 2-10a.)

(6) *Initial sanitary reinspection.* Requests for reinspection will—

(a) Be made in writing.

(b) Include a description of the corrective actions taken. (See (4) above.)

(c) Include the document indicating what corrective actions were taken. The document will be signed by the plant owner or representative.

d. *Initial sanitary inspection reports.*

(1) Initial sanitary inspection reports will contain recommendations for either approval or disapproval. In no case will a "provisional" approval be made. The promise of correcting deficiencies is not grounds for approval. The inspector may withhold recommendations and a final report until the prescribed corrective actions are completed. This action may be taken when time and distance will economically permit the inspector to confirm that corrective actions are completed. A copy of the establishment letterhead will be included with each report of inspection. In some cases, it may be helpful to include sketches or photographs of specific areas of equipment. Written permission from the management must be obtained before any photographs are taken.

(2) Normally, the inspection report will be submitted as an endorsement to the request memorandum of the MACOM veterinarian (b above). The MACOM commander publishing the Directory will prescribe the content of the inspection report. The sanitary compliance checklist of the appropriate sanitary standard will be enclosed with the endorsement unless approval is based on evaluation of the sanitary control system as described in (4) below. The remarks section of the checklist will—

(a) List other regulatory agencies concerned with sanitation at the establishment.

(b) Include the date and results (ratings) of other agencies' inspections if available.

(3) The narrative summary will indicate deficiencies brought to management's attention. At the MACOM commander's request, a full description of premises, equipment, and procedures will be included. Specific names of the items for which the establishment is to be approved as a source will be listed.

(4) When an establishment's sanitary control system is evaluated, a written evaluation of the system replaces the sanitary compliance checklist. The inspecting officer will enclose the evaluation with the endorsement. The inspection report will also include an authenticated copy of the sanitary control program document, or identify the program document and state that it is adequate.

e. Routing of reports of initial sanitary inspections. Initial sanitary inspection reports will be sent through command channels to the commander requesting the inspection.

2-6. Routine sanitary inspections

Routine sanitary inspections will be performed according to the following guidelines:

a. Purpose of routine sanitary inspections. Routine sanitary inspections are made to determine the current sanitary status of an establishment listed in a Directory. These inspections result in the continued approval of the establishment or in notice to its management of the possibility of disapproval if the sanitary deficiencies observed are not corrected in a reasonable amount of time.

b. Requests for routine sanitary inspection. Routine sanitary inspections normally will not be requested but will be made by the responsible veterinary service according to *c* below.

c. Conduct of routine sanitary inspections. Routine sanitary inspections will be performed as follows:

(1) Routine sanitary inspections will be complete enough for the inspector to evaluate correctly the current sanitary status of an approved establishment. When the inspector finds serious sanitary deficiencies, he or she will inform the management of the deficiencies. The inspector will, at that time, advise management that the establishment may be disapproved if the deficiencies are not corrected. Written notice will be given to management as described in *d* below.

(2) Generally, the extent and frequency of inspection will depend on the sanitary history of the establishment and the nature of the foods produced or handled. The minimum frequency of routine inspections will be as follows:

(a) Fresh dairy products will be inspected per direction of The Surgeons General, DA and DAF. Inspections will be in accordance with AR 40-70/NAVSUPINST 4355.6/AFR 161-46/MCO 10110.44.

(b) Fresh meat, poultry, and water food processors, bakeries, and commercial warehouses storing Government subsistence will be inspected quarterly.

(c) Seasonal processors will be inspected annually during the period of production.

(d) Salad-type convenience establishments will be inspected in accordance with AR 40-661/NAVMEDCOMINST 6240.2/AFR 161-72/MCO 10110.41/DLAR 4155.35.

(e) All other establishments listed in a Directory will be inspected semiannually (such as, shell egg plants and ice plants).

(f) Establishments not actively engaged in supplying products but actively bidding will be inspected annually.

(g) Establishments that are dual listed in the Directory and the FDA's "IMS List—Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers," or in the Directory and the USDA's "Dairy Plants Surveyed and Approved for USDA Grading Service" list may have the routine sanitary inspection frequency reduced to one inspection every 2 years. This reduction will be at the discretion of the DCVS, based on the most current initial, update, or three consecutive routine sanitary inspection results with a score of 95 or above, and an excellent quality history record.

(3) The minimum frequencies for routine sanitary inspections may be reduced by the Commander, VETCOM or the responsible MACOM. This action may be taken when repeated inspections show that an establishment is maintaining a highly acceptable sanitary status. The frequency of routine inspections should increase when observations show that an establishment has relaxed sanitary controls.

(4) Overseas MACOM commanders will set the frequency of inspection of food establishments within their command areas. At least the minimum stated in (2)(a) through (f) above will be met overseas.

d. Routine sanitary inspection reports. Routine sanitary inspection reports may be abbreviated in format and content at the direction of the MACOM commander. The inspector will notify an

establishment by official memorandum when serious sanitary deficiencies are observed during a routine inspection. This official memorandum will list the deficiencies. The memorandum will also state that an unannounced special sanitary inspection (determining future approval) will be made after a reasonable length of time. The elapsed time, during which corrections may be made, will—

(1) Be set by the inspector.

(2) Depend on the extent of the deficiencies and the threat to health. As an additional and special reporting requirement, the inspector will report critical deficiencies to the applicable command by telephonic or telegraphic means. (This is an exempt report under AR 335-15, para 5-2b.)

e. Routing of routine sanitary reports. Upon request, an information copy of the routine sanitary report will be sent to the applicable command publishing the Directory listing the establishment. (See paras 2-5b(5)(a) through (f).)

2-7. Update sanitary inspections

Update sanitary inspections will be performed according to the guidance below.

a. Purpose of update sanitary inspections. Update sanitary inspections are made to update the sanitary status of an establishment listed in a Directory.

b. Requests for update sanitary inspections. Update sanitary inspection normally will not be requested but will be made 4 years after the initial or latest special or update sanitary inspection. Reconfirmation inspections performed according to table 2-2, note 8, will be considered update inspections.

c. Conduct of update sanitary inspections. The update inspections will be complete inspections. Update sanitary inspections will be similar inspections in all details to an initial sanitary inspection. (See para 2-5a.)

d. Update sanitary inspection reports. Update sanitary and reconfirmation inspection reports will be completed and forwarded as for initial sanitary inspection reports in paragraph 2-5e.

2-8. Special sanitary inspections

Special sanitary inspections will be performed according to the guidance below.

a. Purpose of special sanitary inspections. Special sanitary inspections will be made at an approved plant to decide whether the plant will remain an approved procurement source of subsistence for the Armed Forces.

b. Initiation of special inspections. Special sanitary inspections may be initiated—

(1) At the request of the applicable command. The inspector will make a special sanitary inspection when it is suspected that food supplied by an establishment is a threat to health.

(2) In a reasonable length of time to correct deficiencies found during a routine sanitary inspection.

c. Conduct of special sanitary inspections. Special sanitary inspections will be complete inspections. They will be similar in all details to initial sanitary inspections described in paragraph 2-5c.

d. Special sanitary inspection reports. Reports of special sanitary inspections will be completed and forwarded according to the procedures for initial sanitary inspection reports in paragraph 2-5b.

2-9. Sanitary inspections of establishments other than those of prime contractors

Normally, veterinary/medical personnel inspect only the establishments that manufacture, process, store, and supply the end food item to be procured. However, there may be a need to inspect subcontractors or source plants that supply ingredients or components. The request for plant inspection must come from the subcontractor plant management.

a. Inspection is required of subcontractors or source plants when—

(1) Ingredients or components are known to have health hazard characteristics that can carry through the manufacturing process.

(2) The prime contractor does not have control procedures

needed to detect health hazards normally associated with ingredients or components.

b. Inspection is not required of subcontractors or source plants when—

(1) The end item, ingredient, or component normally does not present a health hazard.

(2) Ingredients or components are under sanitary control of Federal or Federal-State regulatory programs.

(3) The contract requires tests for health hazards of ingredients or components before they are added to the manufacturing process.

(4) The prime contractor is responsible for end item testing.

2-10. Notification by MACOM commanders

MACOM commanders will notify establishments of approval or disapproval as follows:

a. *Approvals or disapprovals.* The MACOM commander publishing the Directory (para 2-12a) will immediately furnish to the management of an establishment a written notice of approval or disapproval after an initial or special sanitary inspection. Concerned procurement agencies and veterinary/medical officers will also be notified. A written notice to procurement agencies and veterinary/medical offices of initial approval of an establishment will state that approval is limited to the products produced after the date of inspection.

b. *Possible disapprovals.* Applicable commanders receiving a notice that an approved establishment may have to be disapproved will immediately telegraph or telephone the procuring agencies having major concern. This action will aid the procuring agencies in contract administration and allow the establishment of other sources of supply.

2-11. Maintenance of records

The file for each establishment or plant will consist of all sanitary inspection reports, official notices, and correspondences on its sanitary status. The veterinary office and PM (OCONUS) office will maintain a complete file for the establishment(s) inspected by the applicable office. The command listing the establishment in its Directory will also maintain a complete file. Copies of satisfactory routine inspection reports are not required by the command. Sanitary inspection files will be maintained according to AR 25-400-2.

2-12. Publication of Directory

a. *Publication.* The commands indicated in paragraph 1-4b(4) and c(4) will publish the Directory. Normally, these Directories will be published annually and will be amended quarterly or as required.

b. *Content.* These Directories will list all food establishments (and distributors when required) approved as sources of supply for the Armed Forces. Brokers do not have to be listed. (Establishments exempt from Directory listing are in para 2-15a through h.)

c. *Format.* The format of these Directories will include—

(1) *The name of each establishment.* The names will be listed alphabetically by State or country. Each location inspected and approved will be listed separately.

(2) *The address of each establishment.* The address will include the exact geographic location (building, number and street, city, State, and ZIP code) of the establishment. A post office box number or other less definitive address is not adequate. If the mailing address differs from the establishment location, the mailing address will be included.

(3) *The inspection responsibility code numbers of the veterinary activities making inspections.* Veterinary activities are keyed to the Directory both in CONUS and OCONUS. The class identity of the food may be listed. (See table 2-1.) The class identities will be followed by “processing” or “assembling” (in parentheses) as applicable.

(4) *Special considerations.* When an establishment is approved only for storage or distribution, or for both storage and distribution, note in parentheses “perishable” or “semiperishable” if the listing is not self-explanatory. If an establishment is approved for only certain food items (para 2-5c(1)), each item will be listed. In such

cases, the Federal Supply Classification (FSC) nomenclature for all individual foods will be shown; for example, Juice, Apple, Chilled or Beef, Patties, Frozen.

Table 2-1
Food class identities

FSC: 8905.

Food item: Meat.

FSC: 8905.

Food item: Poultry.

FSC: 8905.

Food item: Fish.

FSC: 8905.

Food item: Any combination of meat, poultry, or fish.

FSC: 8910.

Food item: Fresh dairy products. (Fresh dairy products include all items described in the Grade A Pasteurized Milk Ordinance, 1985, part II, section I, paragraph N, recommendations of the U.S. Public Health Service, as amended. Cottage cheese, filled and imitation milk products, yogurt mix, and aseptically processed and packaged milk are also included.)

FSC: 8910.

Food item: Frozen desserts. (Frozen desserts include ice cream, mellorine (imitation ice cream), sherbet, ice milk, water ice, ice cream mix, milk shake mix, and other similar frozen desserts, including frozen novelties.)

FSC: 8910.

Food item: Manufactured dairy products. (Manufactured dairy products include cheese, processed cheese, butter, dried milk, dried skim milk, milk fat, stabilized sterilized milk and cream, and sterilized dairy drink. They also include all other dairy foods that are not fresh dairy products or frozen desserts.) (Indicate whether the establishment is approved for cheese prepared from raw milk only or for cheese prepared from pasteurized milk.)

FSC: 8910.

Food item: Eggs.

FSC: 8915.

Food item: Fruits

FSC: 8915.

Food item: Vegetables.

FSC: 8915.

Food item: Fruits and vegetables.

FSC: 8920.

Food item: Bakery products.

FSC: 8920.

Food item: Cereal products.

FSC: 8920.

Food item: Bakery and cereal products.

FSC: 8930.

Food item: Jams, jellies, and preserves.

FSC: 8935.

Food item: Soups and bouillons.

FSC: 8940.

Food item: Special dietary foods.

FSC: 8940.

Food item: Food specialty preparations.

FSC: 8940.

Food item: Special dietary foods and food specialty preparations.

FSC: 8945.

Food item: Food oil and fats.

FSC: 8950.

Food item: Condiments and related products.

FSC: 8955.

Table 2-1

Food class identities—Continued

Food item: Cocoa.

FSC: 8960.

Food item: Beverage, nonalcoholic.

FSC: 8965.

Food item: Beverage, alcoholic.

FSC: 8970.

Food item: Composite food packages.

FSC: 8975.

Food item: Tobacco products.

2-13. Distribution of Directory

The Directory will be distributed according to the instructions below.

a. General distribution. The distribution of a Directory will be made to each military installation having food procurement interest located within the geographical limits of the MACOM publishing that Directory.

b. Specific distribution. The activities or headquarters below also have food procurement or inspection interest in the Directories. These activities will be included in the distribution according to their individual requirements.

(1) HQDA (DASG-VCP), 5109 Leesburg Pike, Falls Church, VA 22042-3258.

(2) Commanding Officer, Navy Environmental Health Center (Code 64), Naval Station, Norfolk, VA 23511-6659.

(3) HQ USAF/SGPA, Bolling AFB, DC 20332-6188.

(4) Headquarters of each Air Force MAJCOM/command EHO.

(5) HQ ACOMS/SGPA, Kelly AFB, TX 78241-6290.

(6) Headquarters, Defense Personnel Support Center (DPSC), Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-HS), 2800 South 20th Street, Philadelphia, PA 19101-8419.

(7) Subsistence regional headquarters of each DPSC region, ATTN: Office of Quality Assurance.

(8) Headquarters, Army and Air Force Exchange Service (AAFES), ATTN: Staff Veterinarian, Dallas, TX 75266-0202.

(9) Navy Resale and Exchange Services Support Office, Fort Wadsworth, Staten Island, NY 10305-5097.

(10) Navy Food Service Systems Office (Code SV), WASH DC 20374-1662.

(11) Commandant of the Marine Corps (Code COB-2), WASH DC 20380-0001.

(12) Commander, U.S. Army Veterinary Command, ATTN: MCVS-FI, Fort Sam Houston, TX 78234-6000.

(13) Chief, National Guard Bureau, ATTN: NGB-ARL-T, WASH DC 20310-2500.

(14) The adjutant general of each State.

(15) Naval regional contracting offices and detachments.

(16) Naval Supply Centers, ATTN: Procurement Division.

(17) Commandant of the Marine Corps (Code LFS-4), WASH DC 20380-0001.

(18) Commandant, Academy of Health Sciences, ATTN: HSHA-IVS, Fort Sam Houston, TX 78234-6100.

(19) Naval Supply Depots, ATTN: Procurement Division.

2-14. Removal of establishments from Directory listing

Establishments disapproved for Directory listing will be removed from the Directory according to the guidelines below.

a. For cause. When an establishment is disapproved for unsanitary conditions, the command publishing that Directory will immediately notify or direct the notification of the concerned procurement agencies and veterinary offices by telephone or telegraph. Telephonic notice will be confirmed in writing. The next published

amendment to that particular Directory will remove the establishment from Directory listing.

b. For inactivity. The commander publishing the Directory may, at his or her discretion, remove inactive establishments from the listing. Any establishment that has not taken part in a contract for 2 years could be considered inactive. Based upon local conditions, however, MACOMs should determine their own standards for inactivity. The standards for inactivity should be for not less than 2 years. A listing of inactive establishments will not prejudice future Directory listing of these establishments if they are otherwise eligible. Before removing an establishment from the listing, local veterinary personnel will ensure that the establishment is truly inactive as a direct or indirect source. (For example, determine if the establishment's products are supplied through a distributor.) (Veterans' hospitals, Indian reservations, or other Government purchasing agencies that use that Directory should also be considered before removing an establishment for inactivity.) Plant officials, sales representatives, and procurement agencies may be consulted for data. The management of an establishment should understand the reason for removal from Directory listing. The applicable commander will give written notice, with reason, to an establishment removed for inactivity.

c. Request from vendor. On written request from the vendor, the establishment will be removed from Directory listing by the next amendment to that Directory. A notice of removal will be sent to the vendor.

d. Attainment of eligibility for exemption. When an establishment qualifies as exempt from Directory listing (paras 2-15a through h), it will be removed by the next amendment to that Directory. The commander publishing that Directory will give written notice, with reason, to each establishment removed from Directory listing.

e. Refusal to allow sanitary inspection to be performed. When a vendor refuses to allow sanitary inspection of his or her establishment to be accomplished, the establishment will be disapproved for directory listing.

2-15. Establishments that do not have to be Directory-listed

The following food establishments do not have to be listed in a Directory for Armed Forces Procurement:

a. Establishments listed in the USDA publication "Meat and Poultry Inspection Directory (Short Title: Inspection Directory)." These establishments may serve as sources of food products. Some products processed in these establishments may not be subject to meat or poultry inspection acts and will not bear the mark of a Federal or State inspection. These products are acceptable if they are produced in an area of the plant under sanitary control by the Federal or State inspector and confirmed in writing by the inspector in charge. Cold storage warehouses approved by the USDA and establishments listed for identification service are not exempt from Directory listing if the food owned by the military is stored or handled in the warehouse or establishment. Establishments in States certified by the USDA under the Wholesome Poultry Products Act or the Wholesome Meat Act as being "at least equal to" Federal meat or poultry inspection regulations and standards may also serve as sources of meat and meat products or poultry and poultry products. Each State-inspected establishment, located in a noncertified State, that has been certified and listed in the USDA Program Issuances may also serve as a source of meat and meat products or poultry products. State plants or individual plants are certified separately for meat and poultry. An establishment certified under the Wholesome Meat Act is not authorized to serve as a source of poultry unless also certified under the Wholesome Poultry Product Act. The reverse of the preceding also applies.

b. Establishments listed in the USDA publication "List of Plants Operating Under USDA Poultry and Egg-Grading and Egg Products Inspection Programs." These establishments may serve as sources (as listed) of shell, frozen, and dried eggs.

c. Establishments having a pasteurized milk compliance rating of 90 percent or higher, certified by a State milk sanitation officer, and listed in the IMS List. The establishments listed in the IMS List may serve as sources of—

- (1) Dairy products indicated by product codes.
- (2) Flavor drinks and other novelty fluid drinks.

d. Establishments listed in the "Approved List, Sanitarily Inspected Fish Establishments." This list is published by the USDC, National Oceanic and Atmospheric Administration, National Marine Fisheries Service, National Seafood Inspection Laboratory. The establishments listed may serve as sources of fish products.

e. Establishments listed in the "Dairy Plants Surveyed and Approved for USDA Grading Service." This quarterly list is published by the USDA, Agricultural Marketing Service (AMS), Dairy Division, Dairy Grading Section, WASH DC 20250. These establishments may serve as sources of manufactured or processed dairy products by product code. Those establishments denoted with "P" codes (packaging and processing) must be listed in the Directory when providing upgraded manufactured or processed dairy products. When veterinary/medical personnel perform a sanitary inspection on a "P" coded establishment providing upgraded products, emphasis will be on determining the source of raw materials being processed and packaged.

f. Foreign establishments. Certain foreign establishments do not have to be listed in a Directory. These establishments are those whose prepacked finished items are—

- (1) Imported by distributors or brokers into the United States.
- (2) Sold to Armed Forces procurement agencies for commissary store resale, troop issue, or NAF use.

g. Distributors or warehouses, including cold storage warehouses, storing or handling non-Government-owned perishable or semiperishable food packaged or packed in containers that protect the food from contamination. Overseas MACOMs will list these distributors in their Directory when it is the best interest of the Government.

h. Plants located in the United States that process and furnish food products known to possess little or no potential health hazard. Specific exemptions for Directory listing of other plants are on an item-by-item basis. (See table 2-2.) Establishments located in overseas MACOMs that produce these same products will be exempt from Directory listing on an item-by-item basis as determined by the applicable MACOM commander.

2-16. Unsanitary conditions in establishments exempt from Directory listing

The exemption of certain categories of food establishments from Directory listing does not relieve the military services from their basic responsibility. The responsibility is to ensure that foods originating from these establishments are wholesome. Commanders will take appropriate action when unsanitary conditions or practices that present a threat to health are brought to their attention.

a. Establishments exempt from Directory listing are of two general types as follows:

- (1) Those listed by other Federal agencies and recognized by TSG, DA, as sanitarily approved sources. (See paras 2-15a through f.)
- (2) Those that produce or handle foods unlikely to present wholesomeness problems. (See paras 2-15g and h.)

b. The military services will rely on the listed Federal agency to correct sanitary deficiencies when such establishment is listed in the Directory. The military services will initiate liaison with that Federal agency at the lowest practical level. If the deficiencies are not corrected by the establishment within a reasonable length of time, the matter will be directed through channels to the applicable military commander. Command veterinarians will inform TSG, DA, of cases in which—

- (1) Deficiencies were not corrected at the MACOM level.
- (2) Sufficient evidence exists that unsanitary conditions are affecting the wholesomeness of the product.

c. The military services will take action to correct observed or reported sanitary deficiencies in establishments exempted from Directory listing. (See paras 2-15g and h.) These actions may include conducting a formal sanitary inspection when conditions that present a threat to health are brought to the attention of the applicable commanders. The reasons for sanitary inspections may be consumer complaints, requests of contracting officers, adverse condition reports, or other valid reasons. The military services will arrange liaison with the Food and Drug Administration (FDA), and State, county, and municipal officials having an interest in the sanitation of those establishments in which the sanitary status of the establishment prevents production of wholesome products.

2-17. Locally approved food establishment lists

Commanders of installations may authorize publication of locally approved food establishment lists. Establishments appearing on local lists will serve as sources only for the installation responsible for their sanitary approval. When an establishment supplies more than one military installation, it will be listed in a Directory and not on a local list. However, a list of Directory-listed establishments near an installation may be compiled for use by local procurement personnel along with locally approved lists. For other Services, the MACOM or DN commander will prescribe these procedures. Personnel authorized to inspect for local lists for other Services are the same as those listed in paragraphs 2-1a through d. The sanitary standards for establishments appearing in a local list will be the same as those in the Directory.

2-18. Sanitary inspections of carriers

The sanitary surveillance of vehicles used to transport food is a continuing practice. Normally, surveillance is done when a contractor is actually furnishing or transporting supplies to or from a military installation or storage point. The establishment is responsible for the sanitary control of commercial vehicles used for deliveries to military agencies. Recommendation on the sanitary inspections of carriers will be forwarded to the appropriate command. (See paras 2-5, 2-6, 2-7, and 2-8.) Recommendations on the sanitation of vehicles or carriers transporting Government-owned food will be sent to the responsible transportation officer and medical staff.

2-19. Preaward surveys

Preaward surveys will be conducted according to the following guidance:

a. Purpose of surveys. Preaward surveys are made to evaluate a contractor's ability to meet the terms of a proposed contract.

b. Request for surveys. Requests for veterinary/medical personnel to take part in preaward surveys of food establishments will be prepared and sent by the appointed survey monitor to—

- (1) Commander, U.S., Army Veterinary Command, ATTN: MCVS-FI, Fort Sam Houston, TX 78234-6000.

- (2) The concerned overseas MACOM.

c. Conduct and reports of preaward surveys. Preaward surveys will be made and reported by survey teams according to the FAR, section I, paragraph 1-900, and appendixes F and K. Veterinary/medical personnel will take part in surveys to the extent requested by the survey monitor. These personnel will be limited to obtaining facts on the establishment's production and quality control system. In CONUS, veterinary personnel participation in preaward surveys will be limited to the type of food establishments in which Army veterinary inspectors perform in-plant quality assurance functions.

**Table 2–2
Summary of Directory listing requirements (See note 1)**

FSC	Food item	Listing required	Exceptions (see notes below)
8905	All fish, meat, poultry, and shell fish	Yes	2, 3
8910	All dairy foods and eggs	Yes	4, 5
8915	All fruits, juices, nectar, and vegetables	No	6
8920	Bakery and cereal products; specifically: Bread, rolls, and filled bakery items (baked and unbaked, fresh and frozen)	Yes	5, 7, 8
	All others	No	
8925	All confectionery, nuts, and sugars	No	
8930	All jams, jellies, and preserves	No	
8935	Bouillons and soups	No	
8940	Dietary foods and specialty preparations; specifically: Fish, meat, poultry, dairy, egg, and shellfish products	Yes	2, 4, 9
	All others	No	
8945	Fats and food oils	No	
8950	All condiments and related products	No	
8955	All cocoa, coffee, and tea	No	
8960	Beverages, nonalcoholic; specifically: Ice and bottled water	Yes	10
	All others	No	
8965	All beverages, alcoholic	No	
8970	All composite food packages	Yes	11
8975	All tobacco products	No	

Notes:

- ¹ For complete item listing within each class of the 8900 (subsistence) FSC Group, refer to Federal Supply Catalog C8900–SL, Stock List—FSC Group 89 Subsistence.
- ² Establishments referenced in paragraph 2–15a, d, f, and g.
- ³ Establishments on the Interstate Certified Shellfish Shippers List (ICSSL). These establishments are exempt from Directory or local listing only when the listing covers all shucking, packing, and processing of the oysters, clams, and/or mussels (bivalve molluscan shellfish). Establishments supplying other fish products must be Directory or local listed unless exempt under other parts of this regulation.
- ⁴ Establishments referenced in paragraph 2–15b, c, e, f, and g.
- ⁵ Semiperishable and nonanimal origin ingredient sources for items such as ready-to-eat bakery products and ice cream are normally exempt.
- ⁶ Establishments processing ready-to-eat, chilled, and prepared salads (such as potato, egg, tuna, chicken, turkey, ham, bean, macaroni, or cole slaw). These establishments must be listed unless exempted by paragraph 2–15a, b, or e.
- ⁷ Establishments producing such items as crackers, unfilled pie crusts, unfilled cookies, and unfilled cakes are exempt from Directory listing. (See appropriate Directory for specific exemptions.) Natural and artificial cream or fruit filled pie crusts, cakes, and cookies are also exempt if the finished item will not support pathogenic microbial growth.
- ⁸ Establishments below that meet both the following requirements may be recommended for exemption from normal routine sanitary inspection.
 - a. Establishments that participate in the American Institute of Baking (AIB) Inspection Program and have received a rating in excess of 725 on the last AIB inspection or participate in Quality Bakers of America (QBA) Cooperative Sanitation Evaluation Program and have received a rating of at least 70 points in each of the nine different sanitation areas or subscribe to the American Sanitation Institute inspection program with an inspection frequency of not less than semiannual and receive a rating of 850 or higher.
 - b. Those that have excellent sanitation and quality control programs as determined during an initial, update, or routine sanitary inspection. These establishments will be listed in the Directory. The exemption will be reconfirmed annually.
- ⁹ Establishments referenced in paragraph 2–15a and b or establishments producing finished products containing less than 3 percent by weight components of animal origin may be exempted by the command publishing the Directory. Establishments which provide unpackaged and unprocessed (head on or off, eviscerated included as unprocessed) fresh fish are exempt from listing.
- ¹⁰ For Army users, MIL–STD 906, AR 40–5, and TB MED 530 apply.
- ¹¹ Establishments referenced in paragraph 2–15a.

Chapter 3 Veterinary/Medical Food Inspections

3–1. Antemortem and postmortem inspections

a. *Types of inspections.* The types of antemortem and postmortem inspections are as follows:

(1) *Antemortem inspections (class 1).* Antemortem inspection involves the physical examination of live animals or fowl before slaughter to detect disease or noxious conditions that would make them unfit for human consumption. Antemortem inspections are needed because there are diseases and conditions hazardous to human health that can be detected in live animals but not in dead ones.

(2) *Postmortem inspections (class 2).* Postmortem inspection involves the examination (and testing when required) of carcasses and viscera of animal or fowl immediately after slaughter to determine if they are free of diseases or conditions that would make them unfit for human consumption.

b. *Inspection policies.* Antemortem and postmortem inspections will be conducted as follows:

(1) Domestic animals and poultry (including pen raised game and game birds such as deer and quail) slaughtered for use by the Armed Forces will have antemortem and postmortem inspections. These inspections will be made by veterinary personnel, other Federal agencies, or acceptable State inspection agencies.

(2) Wild game mammals or wild game birds for resale or use in troop messes, clubs, or other military food-serving facilities will have postmortem inspections as specified by the Commander, VETCOM or overseas MACOM commander.

(3) Domestic or game animals used for survival training are exempt from class 1 and class 2 inspections.

(4) The Humane Slaughter Act, Public Law 85-765, applies in the United States, Puerto Rico, and other U.S. territories. This public law applies to animals from which meats, meat byproducts, and meat food products are derived regardless of the place of slaughter.

(5) The commanders of overseas MACOMs will provide veterinary personnel to supervise antemortem and postmortem inspections of all animals or poultry slaughtered for use by the Armed Forces. The inspections performed by foreign countries may be approved and accepted at the discretion of the overseas MACOM commander on the recommendation of the MACOM veterinarian. Before making a recommendation, the MACOM veterinarian will thoroughly review the following:

- (a) Applicable regulations.
- (b) Available enforcement procedures.
- (c) Qualifications of the inspection personnel in that foreign country.

c. Foreign slaughtering establishments. The overseas MACOM veterinarian will—

(1) Provide and enforce sanitary standards for foreign slaughtering establishments.

(2) Issue directives for reporting diseased or unsound carcasses.

(3) Ensure that diseased or unsound carcasses are not accepted for military use.

d. Exceptions. Exceptions to this slaughtering policy for foreign establishments are listed in the USDA publication "Directory of Consumer Protection Programs, Establishments, Circuits, and Officials." TSG, DA, recognizes these listed establishments as having adequate antemortem and postmortem inspection services.

3-2. Procurement inspections

Procurement inspections will consist of examining and testing, as needed, contractor-owned food (components, ingredients, and packaging materials).

a. Purpose of procurement inspections.

(1) Procurement inspections are made to prevent acceptance of food that is—

- (a) Unwholesome.
- (b) Unfit for its intended purpose.
- (c) A potential danger to health.
- (d) In violation of the requirements of other regulatory agencies.

(2) Procurement inspections also protect the financial interests of the Government and NAF activities by determining whether quality factors comply with procurement contracts.

b. Types of procurement inspections. All units of a lot may be inspected if it is necessary to ensure food is wholesome when accepted. Inspections for other purposes such as quality requirements may use statistical sampling. Statistical sampling procedures may include verification procedures to test the adequacy of inspections made by contractors.

c. Product deficiencies. When product deficiencies present imminent health hazards, the inspector will reject the product and notify the contracting officer of the inspection results. If, however, product deficiencies only exceed prescribed tolerances, the inspector will notify the contracting officer or his or her representative and recommend rejection based on inspection results. Contracting officer decisions to accept products exceeding tolerances will be documented on the inspection report and forwarded to procurement and inspection staffs as required by contracting agencies and/or medical authorities.

d. Prior to purchase (origin) inspection (class 3). Origin inspection is performed to ensure that food products comply with the requirements for wholesomeness, quality, and net weight (when applicable). (Verification and preaward inspections are included.)

Class 3 inspections are made at the facilities of the commercial contractor. Origin inspection of food—

(1) Can be made by veterinary personnel in CONUS as part of a cooperative training program between DA and other Federal agencies to maintain personnel inspection skill that will be needed in overseas inspections. (TSG, DA, must approve those personnel taking part in these training programs.)

(2) Will be made by veterinary personnel in CONUS during mobilization or emergency situations when Federal agencies are unable to provide the inspections.

(3) Will be made by U.S. Army veterinary service personnel in overseas areas under the conditions below.

(a) On request when food is locally procured by DA or DN installations.

(b) On request of a central procurement agency; for example, Defense Personnel Support Center (DPSC), DA, or DN procurement activities.

(c) When TSG, DA, decides that wholesomeness factors can be fully determined only during the processing stage.

e. On delivery at purchase (destination) inspection (class 4). The destination inspection, including the verification inspection, is made when food is delivered to the Armed Forces. Food products are inspected to determine whether they comply with the requirements of sanitation, wholesomeness, and quality in the contract (or other purchase instrument). Class 4 inspections will be accomplished according to the guidance below.

(1) The destination inspection is the last inspection before ownership of food products is transferred to the Government. This inspection is normally limited to condition, identity, count, and other limits as prescribed by the purchasing agency.

(2) The final recommendation to the receiving officer to accept or reject foods will be based on the destination inspection.

f. Exceptions to destination inspections. Veterinary personnel will provide the final recommendation for all food received for military use except in the cases described below.

(1) At Navy activities, when veterinary inspection food personnel are not assigned.

(a) When food products are received, the food service officer or his or her designated assistant, or in their absence such other qualified and responsible person as may be designated in writing by the commanding officer, will inspect the food items for count, condition, and identity, in accordance with NAVMED P-5010-1, article 1-5, and NAVSUP P-486, volume 1, paragraphs 4001, 4030, and 4032.

(b) When food products are received, the receiving individual will also coordinate with the medical department representative. The medical officer or his or her representative will inspect all food items received direct from contractors to approve their fitness for human consumption.

(2) Nonanimal origin semiperishable foods such as sugar, salt, or coffee will not normally be inspected upon receipt at Army installations. If the procuring agency has filed a specific inspection request, veterinary personnel will inspect the food items before acceptance. Infestible subsistence will be inspected according to MIL-STD 904.

g. Purchase by NAF activities inspection (class 8). Veterinary personnel will inspect, at the time of delivery to the military users, all animal-origin and perishable foods. Nonanimal origin semiperishable foods will not be inspected unless special circumstances exist, or unless the procuring activity has requested inspection. Infestible subsistence will be inspected according to MIL-STD 904. Class 8 inspections will be conducted as described below.

(1) Inspections of foods for NAF activities normally are made at the time of delivery. However, in overseas areas, inspection may be made in the facilities of the contractor during production if the contract requires it. These inspections will determine whether food complies with the sanitation, wholesomeness, and quality requirements in the contract.

(2) Food sold by nonmilitary concessions (fixed or mobile) on military reservations will be inspected if Armed Forces personnel or family members purchase or use that food. Any food procured by activities such as embassy clubs located on military reservations

must be from approved sources and must be inspected by veterinary/medical personnel.

h. Reporting and certifying procurement inspections. Procurement inspection reports will be completed as follows:

(1) *Product inspection reports.* Inspection reports of food products will be made as required by this regulation and the purchasing agency. These reports include—

- (a) Test results.
- (b) Inspection records.
- (c) Product verification records.
- (d) Comparative examination reports.

(2) *Technical reports for the medical services.* Technical reports for inspections performed at Army, Navy, and Marine Corps installations will be made according to DA Pam 40-17; DPSCM 4155.6 (subsecs 209.1, 218.1, and 218.8); or Exchange Service Manual (ESM) 1-2.

(3) *Certification of receiving reports.* The accountable or receiving officer certifies that required inspections have been completed based on inspection reports or DOD Food Inspection Stamped invoices. The DOD Food Inspection Stamp impression on the invoice signifies the product was inspected and conforms to contractual requirements. In some cases, an invoice is not available or cannot be completed until the actual delivery of the product is accomplished. In these cases, the inspector must initial a locally-produced form stating the contractor's name, date of delivery, items to be delivered, and accompanying code information. This form is stamped with the current DOD Food Inspection Stamp to report to the receiving facility that the vehicle and contents were inspected. On the next delivery, the vendor will furnish the inspector with the total quantity of each item delivered.

(4) *Reports and certificates relative to nonconforming foods.* Veterinary/medical personnel or receiving activity personnel (DN) will not prepare or sign acceptance inspection reports such as DD Form 1234 (Report of Inspection of Subsistence Products), or stamp invoices when—

- (a) The foods are unwholesome.
- (b) The establishments that produced the foods cannot be identified from container markings or accompanying shipping documents. (Code sheets or certificates of conformance identifying the establishment that manufactures the product are considered acceptable accompanying shipping documents.) If the source cannot be verified by any of these, but can be verbally verified with the contracting officer (followed up in writing), invoices may be stamped for a 10-day grace period so that contractor conformance to this requirement can be effected.

(c) The foods do not comply or it cannot be determined that the foods comply with contract requirements. However, if written or verbal authority is received from the contracting officer, nonconformities may be accepted. (Verbal authority must be confirmed later in writing.) The circumstances and authority for acceptance will be outlined in the "Remarks" section of the inspection report.

(5) *Reports of rejected foods.* Rejection of foods during any class of inspection for unwholesomeness or suspected violation of Federal or State regulations will be reported to the Government agency with regulatory jurisdiction over the product. Reports will be made to the regional office of the Government agency nearest the destination locations. Reports of rejected foods will be reported as follows:

(a) Rejection reports for meat, meat products, poultry, and poultry products will be made to USDA. Listings of current regional USDA officers are in the Inspection Directory.

(b) Other types of rejections will be reported to the FDA. A listing of current regional or district FDA offices may be obtained from any district FDA office.

(c) All rejection reports will be made by the veterinary officer in charge of the inspection office unless other channels of reporting are directed by the MACOM commander. Unwholesome or potentially dangerous items should be reported expeditiously by telephone and confirmed in writing on DD Form 1232 (Quality Assurance Representative's Correspondence). Rejections for other reasons may be reported by mail using DD Form 1232. When stating a suspected

violation of Federal or State regulations, the report will be marked FOR OFFICIAL USE ONLY and handled as an exempt report under AR 335-15, paragraph 5-2b. This report should be in narrative form and contain at least the following data:

1. Name, grade, telephone number, and organization of the veterinary inspector making the report.
2. Contract number, lot number, nomenclature of product, location of product, manufacturing establishment number (USDA, USDC, or State plant number), and the name of the contractor.
3. Quantity, date, time, place, and cause of the rejection.
4. Any other pertinent information.

3-3. Surveillance inspections

Surveillance inspections are made to determine if Government-owned foods are wholesome and suitable for further storage, shipment, issue, sale, and consumption.

a. Surveillance factors. Factors to be considered in making determinations include, but are not limited to the following:

- (1) The evidence of actual or potential deterioration or spoilage due to contamination by microorganisms or their toxins.
- (2) An exposure to chemicals, radioactive materials, or other foreign matter.
- (3) The suitability of the item for the purpose intended.
- (4) Aesthetic considerations that are warranted under the circumstances in which the inspections are conducted.
- (5) Rodent and/or insect infestations.

b. Range of recommendations. Recommendations or notices for the disposition of inspected foods should range from suitable for use as intended, to unsuitable for consumption, to condemnation.

c. Surveillance inspections at installations, depots, and activities. Veterinary personnel will make surveillance inspections for all types of Government-owned foods at DA and DN installations, depots, and activities. (See para 3-2f(1) for the DN exception procedure.) NAF foods stocks will be inspected, if required, according to local conditions and when considered to be in the best interest of the U.S. Government to perform this inspection.

d. Wholesale stocks. Veterinary personnel will inspect wholesale stocks of food that are under the logistical control of the Defense Logistics Agency (DLA). Veterinary personnel will inspect prepositioned war reserve stocks under the supply control of the U.S. Army Materiel Command, the Navy Fleet Materiel Support Office, and the Commandant of the Marine Corps. Navy stocks of food under the supply control of DLA will also be inspected. These inspections will be made according to this regulation and the directives of the accountable agency.

e. Any receipt except purchase inspection (class 5).

(1) *Introduction.* Government-owned food will be inspected when received from other Government and DOD agencies. This food will also be inspected when received from facilities of a commercial contractor where the product has already been inspected and accepted by the Government. This inspection includes the vehicles in which supplies are transported.

(2) *Purposes of class 5 inspection.* The purposes of this inspection are to—

- (a) Detect any damage or deterioration that occurred en route.
- (b) Advise receiving officers regarding the conditions of the food's keeping qualities and warehousing requirements.
- (c) Detect faulty handling, transportation, or other correctable deficiencies to prevent similar losses in the future.
- (d) Verify origin inspection results on free on board (FOB) origin shipments received directly from vendors and to detect nonconforming products within the warranty period.

(3) *Overseas receipt inspection.* Supplies that are source loaded in CONUS for overseas shipment become Government-owned at the port of embarkation. However, the supplies are not inspected by the Government before leaving CONUS. These products must be given receipt inspection for contractual compliance upon arrival overseas. Reports of nonconformances at overseas receipt inspection are crucial to warranty action.

f. Prior to shipment inspection (class 6). These inspections are performed immediately before Government-owned subsistence is

shipped from one government installation or accountable officer to another. The inspection is performed to ensure that the product is suitable for shipment and its intended purpose on arrival. This prevents labor, transportation, and subsistence from being wasted, through the shipment of material that is damaged, or deteriorated, or has no value upon arrival. Damage that has occurred during commercial storage is also detected and appraised. The conveyance used to transport the food and the loading operations will also be inspected. Inspection prior to shipment will be made on a timely basis avoiding any delays in the shipping schedules. The inspection will include inspection of the vehicles in which the supplies are to be shipped. Requirements for inspection may be based on problems identified on class 4, 5, or 9 inspections, or upon a request from an accountable officer or representative.

g. At issue or sale inspections (class 7). Inspections of Government-owned foods are made at the time of issue to troop dining facilities, other Government dining facilities, and after receipt but before sale of food in commissary stores. The inspection will include inspection of the vehicles in which the supplies are to be shipped. Requirements for inspection may be based on problems identified on class 4, 5, or 9 inspections, or upon a request from an accountable officer or representative. Sufficient samples of a product will be inspected to assure that no contaminated, decomposed, or otherwise unwholesome foods are issued or sold. All cans and packages of products submitted for inspection prior to reduced price sale must be inspected and if found fit for consumption will be positively identified. The date inspected will be included.

h. During-storage inspection (class 9). During-storage inspections are made of Government-owned food held in storage or reserve for any appreciable length of time.

(1) Class 9 inspections will—

(a) Detect early signs of deteriorating food. Any signs of deteriorating food should be reported to the accountable officer. The accountable officer may then make arrangements to issue or otherwise dispose of such food before additional deterioration occurs.

(b) Not be performed routinely in CONUS on locally stored resale items for the commissary unless storage conditions are such that these inspections would be in the best interest of the Government. Normal rotation practices and warehousing procedures are usually sufficient to rotate stocks. Problem areas of improper stock rotation should be reported to the responsible property officer during sanitary evaluations.

(c) Implement Navy policy and procedures for the proper disposition of foods in conjunction with decommissioning, fleet rehabilitation, overhauls, emergency repairs, returning Combat Logistic Force ships, and temporary or permanent closure of dining facilities. (See NAVSUPINST 4442.12.)

(2) Class 9 inspections will be made on Army, Navy (ashore and afloat), Marine Corps, and DLA installations, depots, and activities. Accountable officers will identify and request items to be inspected at any location.

(a) Each Army- or Navy-owned lot of semiperishable and perishable food on hand in storage will be inspected according to AR 40-656/NAVSUPINST 4355.10/MCO 10110.45.

(b) Fresh fruits and vegetables and other highly perishable foods. These in-storage inspections will be performed according to AR 40-656/NAVSUPINST 4355.10/MCO 10110.45 or DPSCM 4155.7, as applicable.

(c) Class 9 inspections of DLA/DPSC-owned subsistence will be conducted in accordance with DLAM 4155.5/TB 740-10, appendix S.

(3) More frequent inspections of stocks are necessary if conditions at the storage location are below standards, or if requested by the accountable officer. Class 9 inspections will be made of all foods centrally stored by DA or DN activities. NAF and Club system food stocks should be inspected if indicated by local conditions and considered to be in the best interest of the Government or upon request by the accountable officer.

i. Audits and surveys (class 9). Quality audits for DPSC, surveys

for the Armed Forces Consumer Level Subsistence Appraisal Committee (AFCLSAC) Program, and similar inspections will be made according to the directives of these agencies. Audit and survey data collected from DN and Marine Corps subsistence activities will be provided to the Navy Food Service Systems Office (Code SV) and the Commandant of the Marine Corps (Code LFS-4).

j. Recommendations for disposition. Surveillance inspections are advisory in nature. The findings and recommendations for disposition will be presented to the accountable officer according to the guidelines below.

(1) *General.* Appropriate measures will be recommended (in writing) to the accountable officer when either—

(a) Food has deteriorated but is usable, or

(b) Preventive or corrective action is needed to avoid further deterioration and loss.

(2) *Examples of measures.* Examples of appropriate measures include transfer, turn-in, early issue, forced issue (see AR 30-18 or NAVSUPINST 4442.12), reworking, further inspection, or laboratory testing.

(3) *Certificate of unfitness.* Veterinary personnel may determine through surveillance inspection, that the food is unfit for human consumption or its intended purposes. If so, a certificate of unfitness will be issued. Army inspectors at troop issue subsistence activities will use the certificate prescribed by AR 30-18. If specific instructions for defining unfitness are not prescribed, the certificate of unfitness will include one of the following statements:

(a) The subsistence items listed above are unfit for human consumption, but may possess some resale value as animal food or for manufacturing purposes. Recommend disposition through Defense Property Disposal Office channels.

(b) The subsistence items listed above are unfit for human consumption and create a health or safety hazard within the facility. Recommend disposition by immediate destruction.

(c) The subsistence items listed above are unfit for human consumption and possess no resale value per coordination with the accountable officer or local disposal officer. Recommend disposition by immediate destruction.

(4) *Circumstances of loss or condemnation.* In addition to the information in (3) above, written details of the circumstances surrounding loss or condemnation will be included on the certificate of fitness. For example, after freezer and display case outages, identify the temperature of products at the top, middle, and bottom of stacks and estimate the length of exposure to high-temperature conditions. For insect infestation, give important information including the date the product is received, length of time in storage, appearance of the product according to previous class 9 inspection reports, and recommendations at that time (also submit DD Form 1222 (Request for and Results of Tests) to a military entomology laboratory as per MIL-STD 904).

(5) *Unfitness procedures.* The accountable property officer should contact the local property disposal office (PDO) to make sure that unfit food is not saleable for some other purpose; for example, unfit food may be sold for animal foods or to manufacturers of soap, candles, and fertilizers. The veterinary officer will ensure that the quantities shown on the certificate of unfitness are the same as the amounts inspected and found unfit.

(6) *Disposal of unfit food.* The PDO will dispose of unfit food based on the guidance in DOD 4160.21-M. The veterinary officer will give technical advice or aid to the PDO (as needed) on the denaturing, decharacterizing, disposal, and destruction of food that is unfit for human consumption or its intended purpose. Veterinary personnel will not witness or certify to the destruction of unfit food.

(7) *Method of destruction.* Normally, the veterinary officer will not recommend the method of destruction of unfit food. However, when the veterinary officer decides that unfit food is a public health hazard and requires disposal, he or she will make separate, written recommendations for the method of disposal to the PDO. The accountable officer will ensure that all unfit food is marked as unfit until its disposal.

k. Reporting of surveillance inspections. Surveillance inspections will be reported according to AR 40-34/AFR 161-45, AR 40-656/

NAVSUPINST 4355.10/MCO 10110.45, AR 30–16, DA Pam 40–17, MIL–STD 904, and directives issued by the accountable agency (such as DN, DLA, DPSC, and AAFES).

3–4. All food/drug activities (ALFOODACT)

ALFOODACT inspections will be made according to DLAR 4155.26/AR 40–660/NAVSUPINST 10110.8/ AFR 161–42/MCO 10110.38.

3–5. Identification of inspected food

Veterinary/medical personnel will identify inspected food with DOD procurement and surveillance inspection medical service stamps. These inspection stamps will be applied to food items—

- a. According to TB MED 263/AFR 163–16.
- b. As directed by the procurement or accountable agencies (DPSC and AAFES).

Chapter 4 Veterinary Laboratory Service

4–1. Official laboratories

Official laboratories furnishing laboratory services are as follows:

- a. Regional veterinary laboratories at designated medical facilities of the VETCOM and overseas Army medical facilities.

- b. Regional Veterinary Laboratory, Veterinary Services, William Beaumont Army Medical Center, Fort Sam Houston, TX 78234–6200.

- c. Veterinary Pathology Division, Armed Forces Institute of Pathology, WASH DC 20306–6000.

- d. USPHS laboratories and those State, county, city, and municipal laboratories approved by the USPHS for the wholesomeness testing of fresh dairy products. Approved laboratories are listed in the current edition of the FDA's IMS List.

- e. Other laboratories as individually authorized by TSG, DA, according to the provisions of paragraph 4–3.

- f. Limited microbiology food laboratory support may be obtained from one of the Navy Environmental and Preventive Medicine units listed below.

- (1) Navy Environmental and Preventive Medicine Unit No. 2, Norfolk, VA 23511–6288, Commercial: (804) 444–7671, AUTOVON: 564–7671.

- (2) Navy Environmental and Preventive Medicine Unit No. 5, Naval Station, Box 143, San Diego, CA 92136–5143, Commercial: (619) 696–6130, AUTOVON: 958–6130.

- (3) Navy Environmental and Preventive Medicine Unit No. 6, Box 112, Pearl Harbor, HI 96860–5040, Commercial: (808) 471–9505, AUTOVON: 430–0111, ext 9505.

- (4) U.S. Navy Environmental and Preventive Medicine Unit No. 7, Naples, Italy, Mailing address: Box 41, FPO New York 09521–4200, AUTOVON: 625–1110, ext 4499.

4–2. Laboratory functions

Veterinary laboratory services of the various VETCOM and major overseas medical laboratories include the following functions:

- a. Conducting microbiological, chemical, toxicological, and radiological analysis of subsistence, nonprescription drugs and cosmetics to assist submitting inspectors to determine their—

- (1) Fitness for consumption, issue or resale.
- (2) Conformance with contractual requirements.

- b. Conducting diagnostic laboratory and consultant services in the fields of veterinary microbiology, and clinical and anatomical pathology. Services are necessary for the diagnosis, control, and treatment of diseases occurring among publicly–owned and privately–owned animals. Concerning the latter group of animals, diagnostic laboratory support will be limited to those diseases which may adversely affect the military community and the contiguous civilian population through transmission. When authorized, these

laboratories conduct epidemiological and serological surveys and research of such diseases.

- c. Supervising the procurement, care, housing, feeding, breeding, and management of all animals used by the laboratory. The laboratories conduct investigations on diseases that may affect these animals.

- d. Conducting annual technical inspections and proficiency surveys of the dairy testing facilities used by overseas dairy contractors supplying products for U.S. Forces procurement as well as military quality assurance (QA) laboratories which are authorized under the provisions of paragraph 4–3 to perform analysis of fresh dairy foods.

- e. Training personnel in veterinary laboratory procedures.

- f. Maintaining liaison with various laboratories for the purpose of obtaining and disseminating technical information on veterinary problems peculiar to the area. This includes commercial, Federal, State, city, county, education institutions, or laboratories of foreign or host countries. Technical data obtained is for information purposes only. In the analysis of subsistence for contract compliance, the veterinary laboratory must use only those procedures designated in contractual documents. The methods of analysis obtained from other sources that are determined superior to those designated in contractual documents will be submitted to the Regional Veterinary Laboratory, Veterinary Services, WBAMC, for review and recommendation.

4–3. Use of installation laboratories

- a. *Authorization.* Laboratory facilities located at U.S. military installations or elsewhere may be used for the testing of fresh dairy foods or other substances when authorized by the Commander, VETCOM or MACOM surgeon. These authorized laboratories may be used for the quality and sanitary control of fresh dairy food delivered to installations which will be based on the recommendations of the officers performing surveys prescribed by paragraph 1–4j. The scope of the authorizations will be stated. For example, state whether the testing is unofficial testing for all requirements instead of what is to be performed in official laboratories.

- b. *Supervision.* For purposes of making these tests, authorized installation laboratories will be under the technical supervision of the chief of the veterinary laboratory service of the applicable official laboratory. This supervision will consist of, but not be limited to, the following:

- (1) An annual technical inspection of each laboratory by the laboratory officer or his or her representative from the official control laboratory.

- (2) Proficiency surveys.

- (3) Training of personnel.

- (4) An exception to this supervision would be when the laboratory is approved by another recognized QA system which meets the specific approval of the Chief, WBAMC Regional Veterinary Laboratory.

4–4. Transmission and collection of samples

The transmission and collection of samples will be accomplished in accordance with the following:

- a. *Introduction.* U.S. Army veterinary personnel will collect and submit samples and specimens according to the instructions contained in TM 8–340/NAVMED P–5083/AFM 160–28/VA IB 11–13, AR 40–70/NAVSUPINST 4355.6/AFR 161–46/MCO 10110.44, TB MED 264/AFR 163–15/NAVSUP PUB 515R/MCO 10110.15, and HSC Regulation 40–28. Exceptions are if the above instructions conflict with those found in specifications, contract, or other directives issued by procurement agencies. If conflicts exist, use the instructions issued by procurement agencies. Additionally, veterinary and environmental health personnel will comply with the administrative instructions published by the official laboratory as long as the instructions do not conflict with the above. Samples will be submitted according to the following:

- (1) When the submitting installation in one VETCOM region is located closer to a VETCOM laboratory of a contiguous VETCOM

region, arrangement will be made by the VETCOM so that laboratory testing can be accomplished by the most expeditious and economical means. The arrangements will be coordinated with the veterinary laboratory consultant.

(2) Samples of fresh dairy foods may be sent to those laboratories authorized in paragraphs 4-1 and 4-3 to perform such analyses.

b. Sample collection. Samples will be collected and submitted as frequently as necessary to assure that proper laboratory support and control agrees with the mission of the Army veterinary service. Samples will be tested unless—

(1) Requests for unusual analysis, determination, or the testing of excessive numbers of samples are made. Requests may be denied by the receiving laboratory after consulting with the MACOM veterinarian.

(2) The investigation reveals that requests are impractical or non-essential. The Chief, Regional Veterinary Laboratory, at his or her discretion, may apply reduced frequency testing schedules for the samples submitted or delete requests in their entirety after consultation with the MACOM veterinarian. When the above actions are taken, the commander of the receiving laboratory will notify the submitting installation.

(3) The samples cannot be tested due to a lack of equipment or other technical reasons. The receiving laboratory may forward or direct referral of those samples to a laboratory that is capable of performing the required testing.

c. Laboratory request forms. The laboratory request forms shown below will be used by the submitting installation when submitting the following classes of specimens or samples:

(1) Subsistence samples: DD Form 1222.

(2) Clinical specimens: Applicable Standard Forms (SFs) 546 through 557 (Chemistry I, Chemistry II, Chemistry III (Urine), Hematology, Urinalysis, Serology, Parasitology, Microbiology I, Microbiology II, Spinal Fluid, Immunohematology, and Miscellaneous).

(3) Tissue for histopathology: SF 515 (Medical Record—Tissue Examination).

(4) Rabies specimens: HSC Form 218-R-VC (Request For and Report of Laboratory Test for Rabies) or overseas command form.

Appendix A References

Section I Required Publications

A Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (Short Title: Directory)

(Cited in paras 1-4b and c, 2-1; 2-5b(1), c(5), and d(2); 2-6a, c(2)(e), and g; 2-7a; 2-10a; 2-11; 2-12; 2-13; 2-14; 2-15; 2-16; and 2-17; and table 2-2.) (This publication can be obtained from Commander, U.S. Army Health Services Command, ATTN: HSIM-SO, Fort Sam Houston, TX 78234-6000. Overseas MACOMs will provide their own Directory for OCONUS establishments outside the jurisdiction of HSC.)

Approved List, Sanitarily Inspected Fish Establishments.

(Cited in para 2-15d.) This publication can be obtained from USDC, P.O. Drawer 1207, Pasagoula, MS 39567-0112.

AR 10-64/OPNAVINST 6700.2/AFR 160-29/MCO 5420.18A

Joint Field Operating Agencies of the Office of The Surgeon General of the Army. (Cited in para 1-4g.)

AR 25-400-2

The Modern Army Recordkeeping System (MARKS). (Cited in para 2-11.)

AR 30-12/DLAR 4155.3/NAVSUPINST 4355.2/AFR 74-5/MCO 10110.21

Inspection of Subsistence Supplies and Services. (Cited in para 1-4k.)

AR 30-16

Food Service Data Feedback Program. (Cited in para 3-3k.)

AR 30-18

Army Troop Issue Subsistence Activity Operating Procedures. (Cited in paras 3-3j(2) and (3).)

AR 40-34/AFR 161-45

Veterinary/Medical Oversea Destination Inspection of Fresh Fruits and Vegetables. (Cited in para 3-3k.)

AR 40-70/NAVSUPINST 4355.6/AFR 161-46/MCO 10110.44

Veterinary/Medical Wholesomeness Assurance Program for Fresh and Cultured Dairy Products and Frozen Desserts. (Cited in paras 1-4k, 2-6c(2)(a), and 4-4a.)

AR 40-656/NAVSUPINST 4355.10/MCO 10110.45

Veterinary Surveillance Inspection of Subsistence. (Cited in paras 3-3h(2)(a) and (b) and k.)

AR 40-661/NAVMECOMINST 6240.2/AFR 161-72/MCO 10110.41/DLAR 4155.35

Veterinary/Medical Destination Inspection of Salad-type Convenience Food. (Cited in paras 1-4k and 2-6c(2)(d).)

DA Pam 40-17

Veterinary Activities (RCS MED-25(R6)). (Cited in paras 3-2h(2) and 3-3k.)

Dairy Plants Surveyed and approved for USDA Grading Service

(Cited in paras 2-6c(2)(g) and 2-15e.) This publication can be obtained from USDA, Food Safety and Inspection Service, 14th and Independence Avenue, S.W., WASH DC 20250.

Directory of Consumer Protection Programs, Establishments, Circuits and Officials

(Cited in para 3-1d.) This publication can be obtained from USDA, 14th and Independence Avenue, S.W., WASH DC 20250.

DLAM 4155.5/TB 740-10

Quality Control Depot Serviceability Standards: Appendix S—Subsistence. (Cited in para 3-3h(2)(c).)

DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8/AFR 161-42/MCO 10110.38

DOD Hazardous Food and Nonprescription Drug Recall System. (Cited in para 3-4.)

DOD 4160.21-M

Defense Utilization and Disposal Manual. (Cited in para 3-3j(6).)

DPSCM 4155.6

Nonconformances—Reporting (Subsections 209.1, 218.1, and 218.8). (Cited in para 3-2h(2).) This publication can be obtained from Headquarters, Defense Personnel Support Center, Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-HS), 2800 South 20th Street, Philadelphia, PA 19101.

DPSCM 4155.7

Subsistence—In-Storage Quality Control and Inspection. (Cited in para 3-3h(2)(b).) This publication can be obtained from Headquarters, Defense Personnel Support Center, Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-HS), 2800 South 20th Street, Philadelphia, PA 19101.

ESM 1-2

Veterinary and Preventive Medicine Services. (Cited in para 3-2h(2).) This publication can be obtained from Headquarters, Army and Air Force Exchange Service, ATTN: Staff Veterinarian, Dallas, TX 75266-0202.

Federal Acquisition Regulation, section I, paragraph 1-900, and appendixes F and K

Responsible Prospective Contractors. (Cited in paras 1-7c and 2-19c.)

Federal Supply Catalog C8900-SL

Stock List—FSC Group 89 Subsistence. (Cited in table 2-2.)

HSC Regulation 40-28

Veterinary Standardization Policies and Procedures. (Cited in para 4-4a.) To obtain this regulation, see the address in the “A Directory.....” entry.

IMS List—Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers (Published quarterly.)

(Cited in paras 2-6c(2)(g), 2-15c, and 4-1d.) This publication can be obtained from Department of Health and Human Services, Public Health Service, Food and Drug Administration, Milk Safety Branch, HFF-346, 200 C Street, S.W., WASH DC 20204.

Interstate Certified Shellfish Shippers List

(Cited in table 2-2.) This publication can be obtained from Department of Health and Human Services, Shellfish Sanitation, HFF-344, Food and Drug Administration, 200 C St., S.W., WASH, DC 20204.

List of Plants Operating Under USDA Poultry and Egg-Grading and Egg Products Inspection Programs

(Cited in para 2-15b.) This publication can be obtained from USDA, Agricultural Marketing Service, Poultry Division, Grading Branch, 14th and Independence Avenue, S.W., WASH DC 20250.

Meat and Poultry Inspection Directory (Short Title: Inspection Directory)

(Cited in paras 2-15a and 3-2h(5)(a).) This publication can be obtained from USDA, Meat and Poultry Inspection, 0157 South Building, 14th and Independence Avenue, S.W., WASH DC 20250.

MIL-STD 904

Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence. (Cited in paras 2-4b, 3-2f(2) and g, and 3-3j(4) and k.) This publication can be obtained from Naval Publications and Forms Center, Code 3015, 5801 Tabor Avenue, Philadelphia, PA 19120-5099, using DD Form 1425 (Specifications and Standards Requisition).

NAVMED P-5010-1

Manual of Naval Preventive Medicine. (Cited in para 3-2f(1)(a).)

NAVSUPINST 4442.12

Procedures for Disposition of Subsistence Items. (Cited in paras 3-3h(1)(c), and j(2).)

NAVSUP P-486

Food Service Management of Enlisted Dining Facilities. (Cited in para 3-2f(1)(a).)

TB MED 263/AFR 163-16

Veterinary Service, Identification of Inspected Foods. (Cited in para 3-5a.)

TB MED 264/AFR 163-15/NAVSUP PUB 515R/MCO 10110.15

Veterinary Food Inspection Procedures for Sampling and Examining Ground Beef Requiring Fat Analysis. (Cited in para 4-4a.)

TM 8-340/NAVMED P-5083/AFM 160-28/VA IB 11-13

Methods of Preparing Pathologic Specimens for Storage and Shipment. (Cited in para 4-4a.)

Section II**Related Publications**

A related publication is merely a source of additional information. The user does not have to read it to understand this regulation.

AR 40-1

Composition, Mission, and Functions of the Army Medical Department.

AR 40-4

Army Medical Department Facilities/Activities.

AR 40-5

Preventive Medicine.

AR 40-905/SECNAVINST 6401.1/AFR 163-5

Veterinary Health Services.

AR 70-18/SECNAVINST 3900.38/AFR 169-2/DARPAINST 18/DNAINST 3216.1/USUHINST 3203

The Use of Animals in DOD Programs.

AR 335-15

Management Information Control System.

DLAR 4155.3/AR 30-12/NAVSUPINST 4355.2/AFR 74-5/MCO 10110.21

Inspection of Subsistence Supplies and Services.

DOD 4000.19-R

Defense Regional Interservice Support (DRIS) Regulation. (This publication and all standards and the handbook listed below may be obtained from the Naval Publications and Forms Center, Code 3015, 5801 Tabor Avenue, Philadelphia, PA 19120-5099, using DD Form 1425.)

FED-STD 369

Sanitary Standards for Fish Plants.

Foreign Plants Certified to Export Meat and Poultry to the United States (Short Title: USDA Report).

This publication can be obtained from USDA, Food Safety and Inspection Service, 14th and Independence Avenue, S.W., WASH DC 20250.

MIL-HDBK 154

Inspection of Fruit and Vegetable Farms and Packing Sheds in Oversea Areas.

MIL-STD 175

Equipment and Methods for Handling of Milk Products in Bulk Milk Dispensing Operations.

MIL-STD 667

Sanitary Standards for Shell Egg Plants.

MIL-STD 668

Sanitary Standards for Food Plants.

MIL-STD 671

Sanitary Standards for Milk Evaporating and Drying Plants.

MIL-STD 900

Bacterial Standards for Starches, Flours, Cereals, Alimentary Pastes, Dry Milk and Sugars Used in the Preparation of Canned Foods for the Armed Forces.

MIL-STD 903

Sanitary Standards for Commissaries.

MIL-STD 906

Sanitary Standards for Ice Plants.

MIL-STD 909

Sanitation Standards For Food Storage Facilities.

MIL-STD 1105

Sanitary Standards for Bakeries.

MIL-STD 1155

Sanitary Standards for Frozen Dessert Plants.

MIL-STD 1156

Sanitary Standards for Soft Drinks and Bottled Drinking Water Plants in Oversea Areas.

MIL-STD 1162

Sanitary Standards for Cheese and Cheese Products Plants.

MIL-STD 1481

Sanitary Standards for Meat Processing Plants in Oversea Areas.

MIL-STD 1482

Sanitary Standards for Butter and Related Products Plants.

TB MED 530

Occupational and Environmental Health: Food Service Sanitation.

USDA Meat Inspection Regulation (Part 327)—Imported Products

This publication can be obtained from USDA, Meat and Poultry Inspection, 0157 South Building, 14th and Independence Avenue, S. W., WASH DC 20250.

USPHS Publication No. 33

National Shellfish Sanitation Service Publication Program Manual of Operations (Part II, Sanitation of the Harvesting and Processing of Shellfish, US Department of Health and Human Services). This publication can be obtained from Department of Health and Human Services, Public Health Service, Food and Drug Administration, Shellfish Sanitation Branch, HFF-344, 200 C Street, S.W., WASH DC 20204.

USPHS Publication No. 229

Grade "A" Pasteurized Milk Ordinance, US Department of Health and Human Services. This publication can be obtained from HQDA (DASG-VCP), 5109 Leesburg Pike, Falls Church, VA 22041-3258.

Section III**Referenced Forms****DD Form 1222**

Request for Results of Tests.

DD Form 1231

Request for Veterinary Corps Sanitary Inspection of Establishment.

DD Form 1232

Quality Assurance Representative's Correspondence.

DD Form 1234

Report of Inspection of Subsistence Products.

DD Form 1425

Specifications and Standards Requisition.

HSC Form 218-R-VC

Request for and Report of Laboratory Test for Rabies. This form can be obtained from Commander, U. S. Army Health Services Command, ATTN: HSIM-SO, Fort Sam Houston, TX 78234-6000.

SF 515

Medical Record—Tissue Examination.

SF 546

Chemistry I.

SF 547

Chemistry II.

SF 548

Chemistry III (Urine).

SF 549

Hematology.

SF 550

Urinalysis.

SF 551

Serology.

SF 552

Parasitology.

SF 553

Microbiology I.

SF 554

Microbiology II.

SF 555

Spinal Fluid.

SF 556

Immunohematology.

SF 557

Miscellaneous.

Appendix B**Geographic Areas of Army Veterinary Service Activities Responsibilities****B-1. Overview**

Personnel of the Army available to conduct inspections may be obtained from the addressees listed by area in table B-1.

B-2. Requests

Requests for veterinary services must contain all contractual or other pertinent information. This contractual information will specify source, transport, and delivery conditions of the conveyance and foods, and other facts relative to the quantity, condition, and identity of the foods. Sanitary inspection requests must be signed by the plant owner or authorized representative and sent through the applicable military purchasing activity for evaluation prior to forwarding to the appropriate addressee.

Table B-1**Geographic Areas of U.S. Army Veterinary Service activities responsibilities****Addressee:** Commander

U.S. Army Veterinary Command (VETCOM)

ATTN: MCVS-FI

Fort Sam Houston, TX 78234-6000

Area: Continental U.S. plus North Atlantic and Caribbean areas as designated by VETCOM Commander.

Addressee: Commander

USA MEDDAC, Alaska

ATTN: HSUC-VS

Fort Wainwright, AK 99703-7300

Area: All points in Alaska

Addressee: Commander

USA MEDDAC, Panama

Unit # 7139 ATTN: HSXU-VS

APO AA 34004-5000

Area: All points in Central and South America

Addressee: Commander

Tripler Army Medical Center

ATTN: HSHK-VS

TAMC, HI 96859-5000

Area: All points in the Pacific Theater and Southeast Asia except South Korea.

Addressee: Commander

United States Forces, Korea

Unit # 15237 ATTN: FKMD-V

APO AE 96205-0010

Area: All points in South Korea.

Addressee: Commander

100th Medical Detachment (VS HQ)

Unit # 29224

APO AE 09102

Area: All points in Europe, Greenland, Iceland, United Kingdom, Ireland, Turkey, Israel, Greece, Syria, Lebanon and Africa (except Egypt, Sudan, Ethiopia, Somalia and Kenya).

Addressee: CINC

US CENTCOM

7115 S. Boundary Blvd

ATTN: CCSG

McDill AFB, FL 33621-5101

Area: Points in Africa and Southwest Asia

Glossary

Section I

Abbreviations

AAFES

Army and Air Force Exchange Service

ADPAC

animal disease prevention and control facility

AFCLSAC

Armed Forces Consumer Level Subsistence Appraisal Committee

AFIP

Armed Forces Institute of Pathology

AIB

American Institute of Baking

ALFOODACT

All Food/Drug Activities

AMS

Agricultural Marketing Service

CG

commanding general

CONUS

continental United States

CY

calendar year

DA

Department of the Army

DCVS

Deputy Commander for Veterinary Services

DLA

Defense Logistics Agency

DN

Department of the Navy

DOD

Department of Defense

DPSC

Defense Personnel Support Center

ESM

Exchange Service Manual

FAR

Federal Acquisition Regulation

FDA

Food and Drug Administration

FOB

free on board

FSC

Federal Supply Classification

HQDA

Headquarters, Department of Army

HSC

U.S. Army Health Services Command

ICSSL

Interstate Certified Shellfish Shippers List

IMS

Interstate Milk Shippers (List)

MACOM

major Army command

MEDDAC

Medical Department activity

MOS

military occupational specialty

MS

Medical Service Corps

NCO

noncommissioned officer

NAF

nonappropriated fund

OCONUS

outside continental United States

OTSG

Office of The Surgeon General (DA)

PDO

property disposal office

PM

preventive medicine

QA

quality assurance

QBA

Quality Bakers of America

RVL

regional veterinary laboratory

TSG

The Surgeon General

USA

U.S. Army

USDA

U.S. Department of Agriculture

USDC

U.S. Department of Commerce

USMC

U.S. Marine Corps

USN

U.S. Navy

USPHS

U.S. Public Health Service

VETCOM

U.S. Army Veterinary Command

WBAMC

William Beaumont Army Medical Center

WO

warrant officer

Section II

Terms

Brokers

Firms or persons paid to act as agents in making contracts or sales for food supplied from facilities not under their sanitary control.

Depot

An activity for the receipt, issue, storage, or supply of semiperishable food for more than one military installation.

Food establishments and facilities

Premises, buildings, equipment, and vehicles used by civilian suppliers (wholesale) to handle, process, manufacture, assemble, store, freeze, or transport foods. Normally, this term does not include food service establishments such as restaurants, snack bars and dining facilities, or facilities engaged in retail marketing (such as meat markets or civilian grocery stores) except when the retail marketing facilities are operating on a military installation.

Inactive establishments

Establishments that have not been bidders, suppliers, or subsuppliers for contracts of the Armed Forces or NAF activities for 2 years.

Perishable

A subsistence item that normally requires refrigeration for storage.

Port

Places and activities normally associated with sea or aerial transportation services.

Semiperishable

A subsistence item that normally does not require refrigeration for storage.

Supply point

An activity for the receipt, issue, storage, or supply of perishable (refrigeration) food for more than one military installation.

Section III

Special Abbreviations and Terms

There are no special terms.

Index

This section contains no entries.

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