

2 SEPTEMBER 2004

Aerospace Medicine

FOOD SAFETY



COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

NOTICE: This publication is available digitally on the AFDPO WWW site at:
<http://www.e-publishing.af.mil>

OPR: MDOS/SGOAM (Major Robert Shampo)
Supersedes MAFBI 48-104, 19 Oct 1999

Certified by: MDG/CC (Colonel David L. Doty)
Pages: 8
Distribution: F

It is the policy of the Department of Defense and the United States Air Force to ensure a safe food supply for all assigned personnel and dependents. The purpose of this instruction is to outline responsibilities and procedures for ensuring the safety of food sources at Malmstrom AFB, Montana. It applies to all fixed food service activities as well as booster clubs, special squadron functions, and all other temporary food operations. Records created as a result of prescribed processes in this publication are maintained in accordance with AFMAN37-123, *Management of Records*, and disposed of as indicated in the Records Disposition Schedule available in WebRIMS.

SUMMARY OF REVISIONS

This document is substantially revised and must be completely reviewed.

Requirements for a safe food program clarified in greater detail to include eliminating jargon and providing better descriptors to various criteria.

1. Responsibilities.

- 1.1. The Installation Commander will establish and enforce an effective food safety program in accordance with (IAW) AFI 48-116.
- 1.2. Group and Squadron Commanders will ensure all personnel under their command are aware of and comply with this instruction.
- 1.3. Procurement offices (including points of contact for temporary food facilities) will:
 - 1.3.1. Purchase all food items only from approved sources in collaboration with Public Health (PH).
 - 1.3.2. Notify PH when receiving food products not in excellent condition to ensure receipt inspection by a PH food inspector for wholesomeness.

1.4. Food facility supervisors/managers will:

- 1.4.1. Purchase all food items only from approved sources in collaboration with PH.
- 1.4.2. Ensure all food items are inspected at delivery prior to acceptance (including deliveries after duty hours, during weekends, and on holidays).
- 1.4.3. Follow and enforce Air Force and local policies on food safety within their facility.
- 1.4.4. Train receiving personnel to conduct receipt inspection of all food deliveries to ensure are wholesome and meet contract requirements.
- 1.4.5. Maintain a vendor quality history log to document receipt inspection completion and establish a vendor history. The vendor history can be used to support reduced frequency of receipt inspections. Vendor quality history logs must be available for PH review as needed.

1.5. Public Health will:

- 1.5.1. Manage the Food Safety Program under the authority of the Installation Commander and IAW AFI 48-116.
- 1.5.2. Ensure a PH food inspector is on call and available 24 hours/day, 7 days/week to respond to notification of any food-related contingency.
- 1.5.3. Maintain the list of local approved food sources. See [Table A2.1](#).
- 1.5.4. Conduct initial inspections of local food sources as requested by procurement offices (see para. [2.1.3](#)).
- 1.5.5. Perform periodic unannounced inspections of base/local food production operations, at a frequency established by the Aerospace Medicine Council, to ensure sanitary standards are being maintained.
- 1.5.6. Provide periodic supervisor food handler and receipt inspection training
- 1.5.7. Review/approve facility food handler training programs and provide general guidance on food safety.

1.6. Operators of temporary food booths or unit fund raisers will:

- 1.6.1. Coordinate all activities involving the sale of food to the general base populace with Public Health at least 5 calendar days prior to the event.
- 1.6.2. Acquire all foods that are prepared/served from approved sources only. Approved sources include, but are not limited to the Commissary and local grocery stores (Albertson's, County Market, Wal-mart, Sam's Club, etc.) and maintain all receipts at the temporary food booth for review by PH.
- 1.6.3. All food products to be served at a temporary food booth must be prepared on site, subject to PH approval and inspection. Under no circumstance should any preparation be accomplished at a home or other location not explicitly approved by PH.
- 1.6.4. Operate temporary food operation within the sanitary guidelines established by the FDA Food Code and AFI 48-116.

1.6.5. Train all food event workers, cooks, and servers in principles of food protection and safety before beginning food operations. Basic food safety instructions will be received through the Public Health office before event approval.

1.6.6. Be subject to no-notice food safety/sanitation inspections by PH.

1.7. Home food business operators will:

1.7.1. Acquire approval for business operations through 341 SVS, installation commander, and Public Health.

1.7.2. Purchase all food ingredients for sale to the base population from approved sources.

1.7.3. Comply with sanitary guidelines established in AFI 48-116 and the FDA Food Code.

1.7.4. Obtain safe food handling training procedures from Public Health before beginning home business operations.

1.7.5. Be subject to no-notice food safety/sanitation inspections by PH.

2. Procedures.

2.1. Approved Sources.

2.1.1. All food offered for sale or consumption by US sponsored activities will come from an approved source. Approved sources are inspected regularly by either US Army VETCOM, USDA or USAF PH food inspectors. PH maintains the current approved source list. See [Table A2.1](#).

2.1.2. For booster clubs, fund-raisers, etc, foods may be procured from the Commissary, Base Exchange, 341st Services Squadron, or directly from any establishment listed as an approved source. See [Table A2.1](#).

2.1.3. Any organization desiring to purchase food on the local economy from a source not on the approved list must secure from the management of that local source a letter to Base Contracting requesting an approval inspection. Base Contracting will forward the letter to PH for coordination of inspection procedures. PH will contact the proposed local vendor/source and inspect within 30 days for approval.

2.2. Food Handling (reference the FDA Food Code, most current version with AF changes for details).

2.2.1. All food delivered to and transported on Malmstrom AFB will be maintained at temperatures appropriate for the food item, properly boxed, secured, wrapped, packaged, and transported in a clean, covered vehicle.

2.2.2. Food received, stored, issued, or sold on this installation will be handled in a sanitary manner. Food will be protected against sun, heat, insects, rodents, and other damaging or contaminating agents.

2.2.3. PH is the final approval authority for condemnation of food considered “not fit for human consumption.”

2.3. Inspections:

2.3.1. All food service operations will be approved by PH before initial opening.

- 2.3.2. PH food inspectors must have access to all food operations (including temporary food booths and home kitchens) during all phases of operation to assess compliance with this instruction.
- 2.3.3. Violations that result in the potential to cause illness will be reported to the Commander, 341st Medical Group, and the Commander, 341 Space Wing.
- 2.4. Food Handler Training. Personnel involved in any phase of food handling or preparation must receive training on safe food handling practices to protect the health of patrons, prior to handling any foods on site.
- 2.5. Refrigerator/Freezer Outage. On-base food service facilities will contact PH immediately following discovery of a refrigerator/freezer malfunction or power outage to minimize product and financial loss.
- 2.6. Resale/Use of Out-Dated Food Products. On-base food facilities will contact PH to approve the continued use/resale of food products beyond the manufacturer's "sell-by" or "use-by" date. PH will conduct testing to determine the product's quality/safety for continued use.
- 2.7. PH operates food inspection activities Monday through Friday, 0700-1600 hours, extension 4405. PH inspectors may be reached after duty hours by paging #87-410.
- 2.8. Game Animals:
- 2.8.1. All game animal products that are received for sale or service must meet the requirements specified in section 3-201.17 of the currently adopted US FDA Food Code, most current version with AF changes.
- 2.9. Directory Exempt Foods:
- 2.9.1. Certain foods and/or food processing establishments may be exempt from Directory listing, based on their low risk for supporting pathogenic microbial growth.
- 2.9.2. **Table A3.1.** provides a listing of food products, requirements for Directory listing, and exceptions.

EVERETT H. THOMAS, Colonel, USAF
Commander

Attachment 1

GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION

References

AFI 48-101, *Aerospace Medical Operations*

AFI 48-102, *Medical Entomology Program*

AFI 48-116, *Food Safety Program*

AFI 48-117, *Public Facility Sanitation*

US Food and Drug Administration, Food Code, 1997

Abbreviations and Acronyms

FDA—U.S. Food and Drug Administration

IAW—In Accordance With

PH—Public Health

USDA—US Department of Agriculture

VETCOM—US Army Veterinary Command

Attachment 2

APPROVED SOURCE LIST FOR FOOD PROCUREMENT

Table A2.1. Approved Source List for Food Procurement.

Federal Approved Food Sources	Local Approved Food Sources
Directory of Sanitarily Approved Food Establishments For Armed Forces Procurement, published by the US Army Veterinary Corps	Big Spring Water Company 201 1st Avenue N Lewiston, MT 59457-1725 Est. # 30-0007 1344 Product: Bottled Water
Meat and Poultry Inspection Directory, published by the US Army Veterinary Corps	Great Falls Ice 1618 9 th Alley N Great Falls, MT 59401-1344 Est.# 30-00100 1344 Product: Packaged Ice
Listing of Plants Operating Under USDA Poultry and Egg-Grading and Egg-Products Inspection Program, published by the US Food and Drug Administration	Darigold Farms 1001 N 7th Avenue Bozeman, MT 59715-2505 IMSL# 30-18 Est. # 30-0008 1344 Product: Milk Shake and Ice Cream Mixes
Sanitation Compliance and Enforcement Rating of Interstate Milk Shippers List (IMSL)	Meadow Gold Dairies, Inc. 312 3 rd Avenue S Great Falls, MT 59405-1811 IMSL #30-32 Est. #30-1340011 Product: Ice Cream, Frozen Yogurt, and Sherbet
Department of Commerce Approved List of Fish Establishments and Products	
Dairy Plants Surveyed and Approved for Grading Services	
In Continental United States (CONUS) packaged foods of foreign origin by distributors or brokers are approved due to USDA, USDC, or FDA inspection at points of entry into CONUS	
Interstate Certified Shellfish Shipper's List (ICSSL)	

Attachment 3

DIRECTORY LISTING OF EXEMPT FOOD

Table A3.1. Directory Listing of Exempt Foods.

Food Item	Listing Required	See Note(s)
All fish, meat, poultry and shellfish	Yes	5
All dairy foods and eggs	Yes	2, 3, 4, 5, 6
All fruits, juices, nectar and vegetables	No	7
Bakery and cereal products, bread, rolls, and filled bakery items (baked and unbaked, fresh, and frozen)	Yes	6, 7, 8
All confectionery, nuts, and sugars	No	
Bouillon and soups	No	
Dietary foods and specialty preparations, fish, meat, poultry, dairy, eggs, and shellfish products	Yes	5, 10
Fats and oils	No	
All condiments and related products	No	
All cocoa, coffee, and tea	No	
Beverages, nonalcoholic and ice	Yes	
All beverages, alcoholic	No	
All composite food packages	Yes	5
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 D FSC Group 89 Subsistence.
2. Fresh dairy products include all items described in the Grade A Pasteurized Milk Ordinance, 1978, section 1, part III, paragraph N, recommendations of the US Public Health Service as amended. Cottage cheese, filled and imitation milk products, yogurt mix, and aseptically processed and packaged milk are also included.
3. Frozen desserts include ice cream, mellorine (imitation ice cream), sherbet, ice milk, ice cream mix, ice milk mix, milkshake mix, and other similar frozen desserts, including frozen novelties.

4. Manufactured dairy products include cheese, processed cheese, butter, dried milk, dried skim milk, dried whey, dried buttermilk solids, evaporated milk, condensed milk, milk fat, stabilized sterilized milk and cream, and sterilized dairy drink. They also include other dairy foods that do not fall under notes 2 and 3. Distinguish between establishments approved for cheese prepared from raw milk only and establishments approved for cheese prepared from pasteurized milk.
5. See establishments referenced in the Approved Source List for Food Procurement ([Table A2.1.](#)).
6. Semi-perishable and non-animal origin ingredient sources for items such as ready-to-eat bakery products and ice cream. Normally these sources are exempt.
7. Unless exempted by the Approved List for Food Procurement ([Table A2.1.](#)), the Directory must list establishments processing ready-to-eat, chilled, prepared salads (such as potato, egg, tuna, chicken, turkey, ham, bean, macaroni, and coleslaw).
8. 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 piecrusts, cakes, and cookies are also exempt if the finished item will not support pathogenic microbial growth.
9. Establishments that meet both of the following requirements are exempt from routine sanitary inspections:
 - 9.1. Establishments that participate in the American Institute of Baking (AIB) Inspection Program and receive a rating in excess of 725, or participate in the Quality Bakers of America (QBA) Cooperative Sanitation Evaluation Program and receive a rating of at least 70 points in each of the nine different sanitation areas.
 - 9.2. Those that have excellent sanitation and quality control programs verified during an initial, update, or routine sanitary inspection. These establishments are listed in the Directory. The exemption is reconfirmed annually.
10. Establishments referenced in the Approved Source List for Food Procurement ([Table A2.1.](#)) or establishments producing finished products containing less than 3 percent by weight of animal origin components may be exempted.