



# EXCHANGE STAFF VETERINARIAN

*Veterinary, Preventative Medicine and Public Health Newsletter*

Issue Number: 10-04 Published by HQ AAFES Food & Drug Safety Office, 3911 S. Walton Walker Blvd, Dallas, Texas 75236-1598 Dec 2010



**Warmest Wishes from HQ AAFES Food and Drug Safety Office for a Happy Holiday Season and a Prosperous New Year!**

## New Food & Drug Safety/Defense Organizational E-Mail Account:

We have created an organizational e-mail account: [Food-Drug.Safety@aafes.com](mailto:Food-Drug.Safety@aafes.com)

Use this e-mail account to submit/communicate any information associated with food or drug safety issues, failed facility inspections, potential foodborne illness or foreign objects, or issues associated with food and water vulnerability assessments. Individuals from both the SD QA and Food & Drug Safety Offices have access to this account.

## Food Safety Modernization Act Update:



The Senate approved the FDA Food Safety Modernization Act (S. 510) that will give the Food and Drug Administration (FDA) the authority to order food recalls and requires more frequent inspections of food

manufacturers. A vote on the bill passed with a vote of 73 to 25. This legislation represents a major milestone for food safety reform and for greater consumer protection from food-borne illness. We can only hope the House acts promptly to pass food safety through the Congress and on to the President.

## Foreign Objects/Potential Foodborne Illness Reporting:

The following procedures are provided as a guide for Exchange Food Facility Managers in the event that a customer contacts the facility and indicates that either they, or a family member, suspects their recent illness was related to food purchased from the facility.



If a customer contacts your facility and complains about a foodborne illness or foreign object you must complete the following steps:

- Interview the customer and fill out *AAFES Customer Food Safety/Foreign Object Incident Report*.
- Fill out NBFF Incident Report and follow the prescribed notification procedures by brand if NBFF restaurant is involved. Also notify SD-F brand manager.

- Isolate affected food/lots. Any remaining suspected food should be secured.
- Notify local Installation Medical authorities, AAFES Loss Prevention officials, AAFES local General Manager and Regional Food Business Manager as soon as possible.
- Notify HQ QA and Staff Vet Office via [Food-Drug.Safety@AAFES.com](mailto:Food-Drug.Safety@AAFES.com)
- If the customer wished to file a claim/suit, they should be directed to the installation legal office.

This protocol is intended to supplement each NBFF Operating Manual, when applicable, and to enhance both the installation and AAFES' Force Protection/Customer Safety.

## The Importance of Food Defense/Vulnerability Assessments:

Protecting our food supply from intentional contamination requires the practice of food defense strategies. Food defense is an extremely important concept because of the many vulnerable access points in the food supply chain.

Since 9/11, the DoD has placed increasing emphasis not only on food safety, but food defense as well. This means protecting food from intentional contamination. DoD guidelines require that each installation has a Joint Staff Integrated Vulnerability Assessment (JSIVA) assessment on a recurring basis. They are conducted by several different agencies as part of an overall installation vulnerability assessment which focuses on the installation's ability to deter and respond to a terrorist incident. Included in the overall inspection is a food vulnerability assessment (FVA) of all installation food establishments.

Listed below are the **top 5 findings** found during Army and Air Force food vulnerability assessments:

- Bulk CO2 access ports (normally located on the outside of the building) being unsecured or having very easy access.
- Unsecured bulk ice (fountain soda machines, bulk ice machines and bagged ice coolers) which may be inside and/or outside the building.
- Limited event food concessionaires having unapproved sources, and inadequate facilities for proper cleaning and sanitation.
- Vendors, contractors or visitors not signing in or out and not being escorted throughout the facility.
- Limited or no understanding of response or emergency procedures to include Random Antiterrorism Measures (RAMs). Especially true for concessionaires.

While there are several ways to mitigate vulnerabilities, any noted during an assessment must be addressed

promptly. Make sure your facilities aren't a soft target by emphasizing security practices/food defense with your associates and conduct self inspections regularly. You can also contact the food and drug safety team for consultation on mitigating any vulnerability identified in assessments of your facilities.

### Tooth Whitening Services:

Tooth whitening services affiliated with AAFES are not to be performed outside of AAFES Dental Clinic operations.



Tooth whitening stations must comply with state law. To avoid disparities, AAFES Professional Services holds AAFES healthcare to the highest credentialing and state law standards. Tooth whitening is a contentious issue in healthcare with increasing interest as concerns continue to

grow regarding teeth whitening operations outside of licensed dental clinics and/or performed without the supervision of licensed dentists or personnel.

Consistent with a growing number of state dental laws, AAFES Professional Services endorses teeth whitening only within professional AAFES Dental Clinic operations.

The trend across the nation is to amend/toughen state laws to regulate tooth whitening.

Tooth whitening services may be offered in what appears to be a dental chair in a salon where attendants who claim to have received appropriate training, provide the tooth-whitening materials to the customer. Technicians at such operations may hand or present the bleaching trays to patients for the patients to place into patients own mouths to skirt prosecution for practicing dentistry without a license. Some versions include the use of a light situated beside the chair. The salon employee hands a tray to the customer which contains bleaching gel. The customer places the tray in the mouth, and a light is used to shine, or activate, the bleaching gel. Recent studies raise health concerns about such light outside of dental control.

Remember, AAFES contractors do not enjoy sovereign immunity from state laws even though they might operate on federal property.

When damage and/or misadventures occur patients typically find themselves dumped into the dental care network without good results. Consistent with regulators in the healthcare industry and in the interest of patient health and safety, **tooth whitening services affiliated with the Exchange are not to be performed outside of professional dental clinic operations.**

### Holiday Food Safety Tips:

Each year, hundreds of people become ill and some are hospitalized because food they ate at a holiday meal was handled or prepared in an unsafe way. Follow these tips to protect you and your family:



### Buying and Preparing

- Keep raw meats separate from other foods, especially fruit and vegetables in your shopping cart and grocery bags. Raw meats that are wrapped for display often leak. Put meat into a plastic bag to prevent drips that may

contaminate other food.

- Always wash hands before you begin to prepare food and after handling raw meats. Use warm water, soap and paper towels. Remember that hands that look clean may be contaminated with millions of germs. Inadequate hand washing is a leading cause of foodborne disease today!
- Keep your kitchen and utensils clean. Wash cutting boards, knives and countertops that come into contact with raw meat.
- Do not re-use wash cloths after wiping countertops, especially after cleaning up raw meat juice.
- Thaw meat (turkey) in the refrigerator. Frozen meat is easy to undercook.
- Cook food to safe temperatures. Use a food thermometer to check.
  - Turkey, chicken, and poultry, stuffed meat and pasta - minimum of 165°F.
  - Ground meat (including beef, pork, other meat) - minimum of 155°F.
- Refrigerate foods right away. Do not leave food on the counter to "cool down." Cut or divide solid food into small pieces and cool in containers without lids in the refrigerator. Wait until the food is cold, below 45°F before you put on the lid.

### Serving

- Refrigerate, reheat, or throw away perishable food after 2 hours at room temperature. Keep track.
- Think small. Arrange and serve food on several small plates instead of one large one. Keep the rest of the food either hot or cold.
- Keep hot foods hot - above 135°F. Use warming trays or pots, if possible.
- Keep cold foods cold - below 41°F. Nest dishes in bowls of ice, if possible.
- Don't serve raw eggs mixed into drinks or food.

### Storing

- Refrigerate leftovers right away.
- Reheat all leftovers to at least 165°F.

The following website is provided as an additional source for safe food handling tips and reducing the risk of foodborne illnesses: [www.fightbac.org](http://www.fightbac.org)

### Contact us:

[Food-Drug.Safety@aafes.com](mailto:Food-Drug.Safety@aafes.com)

LTC Culver:

214-312-3604 or [CulverDA@aafes.com](mailto:CulverDA@aafes.com)

LTC Lawrence:

9-011-49-6134-715-475 or [LawrenceSR@aafes.com](mailto:LawrenceSR@aafes.com)

SMSgt Piotrowski:

214-312-3736 or [PiotrowskiB@aafes.com](mailto:PiotrowskiB@aafes.com)

Mr. Parikh:

214-312-3420 or [Parikh@aafes.com](mailto:Parikh@aafes.com)

### Useful links (control click to use):

[VETCOM Approved Sources](#)

[Staff Vet/Food & Drug Safety Program \(AAFES Associates Only\)](#)

[Staff Vet/Food & Drug Safety Pgm \(Non-AAFES Associates\)](#)