



AAFES STAFF VETERINARIAN

Veterinary, Preventive Medicine and Public Health Newsletter

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Food & Drug Safety/Defense Team Update:



We have many changes to the Food & Drug Safety/Defense Team this month. LTC Bormanis and LTC Neidert departed for command assignments in Fort

Carson, CO and Fort Leavenworth, KS respectively. LTC Don Culver and SMSgt Brian Piotrowski arrived this month as replacements for LTC Bormanis and CMSgt Williams



respectively. LTC Neidert's replacement will arrive in September 2010. We wish LTC Bormanis and LTC Neidert all the best as they begin their new

assignments and welcome LTC Culver and SMSgt Piotrowski to the AAFES team.

Barber/Beauty/Day Spa Sanitation: Protecting our customers from communicable diseases is an integral part of providing our customers quality service at a great value. To achieve this goal it extremely important to follow established procedures for proper personal hygiene and equipment sanitation. AAFES policy, as well as Army and Air Force regulations requires all barber and beauty equipment and instruments are thoroughly cleaned, sanitized and dried with disposable tissue after each patron and at the close of business. Additionally,



sanitizing solutions must be changed at least daily to ensure effectiveness. As we all know, cleaning must first occur in order for the sanitation step to be effective. Placing dirty combs and other instruments into sanitizing jars without proper cleaning reduces

effective disinfection and increases the risk of disease transmission. Sanitizing jars are for clean instruments and should not contain any hair or other debris. Electric clippers must be disassembled daily to effectively clean and sanitize blades and other parts that may come in contact with the customer's skin. Only EPA, USDA, or FDA (or EU equivalent for OCONUS locations) licensed cleaning agents and disinfectants are approved for use in AAFES facilities. Likewise, associates are required to wash their hands between customers.

ARE YOU ServSafe® Certified? If you're an SBM, AFM, FBM, shoppette manager, food facility manager, or a shift leader left in charge of a food facility (Defined as a Person in Charge – PIC) then you are required to be ServSafe® Certified! To insure



compliance with both Army and Air Force regulatory requirements as outlined in the FDA Food Code and TB Med 530, AAFES has

mandated that personnel requiring ServSafe® training be recertified every three years. Training compliance is an inspectable item and will be reviewed during NBFF and

EcoSure® inspections. If you or any of your managers haven't received training or your certification has lapsed, please contact Corporate University or your local learning facilitator to get trained and certified.

Approved Sources: All food offered to customers on military installations must come from a VETCOM, USDA, FDA, or equivalent federal agency approved source. This includes all retail, restaurant, and concessionaire foods. SBMs should periodically check their food operations to ensure compliance. You can determine whether a food source/supplier is approved by visiting the [VETCOM Approved Sources](#) website, contacting your local public health, preventive medicine, veterinary authority or the AAFES Food & Drug Safety Team.

Receipt Inspections: Every food delivery to your establishment **must** be inspected to promote food safety as well as food defense. Food is an ideal vehicle for spreading chemical and biological agents and is highly susceptible to intentional contamination throughout the "farm to fork" supply chain. Product tampering, as well as improper handling (e.g. temperature abuse) is a concern for all food facilities. It may cause harm to customers, and result in serious economic consequences to our organization. So do you know what to look for when conducting receipt inspections? Your facility's receipt inspection program should address the following:

- procedures for identifying evidence of tampering (e.g. integrity of packaging, suspicious leaks or substances, packaging color changes, damaged/opened product, etc)
- training associates on receipt inspection procedures
- matching deliveries with invoices/purchase requests
- verification of approved sources
- ensuring perishable food arrives at correct temperatures (e.g. <41°F for chilled foods and <10°F for frozen foods)
- ensuring compliance with all terms of the contract (e.g. count, quality, condition, remaining shelf life)
- "Accept" and "Reject" criteria
- maintaining product identity with legible lot codes for traceability in the event of a recall

Receipt inspections are your first line of defense in food safety/protection and reduce the risk of foodborne illness to our customers.

Salute to Top Performers on 2nd Quarter EcoSure® Inspections:

★ Motivate your associates and give them a goal to shoot for! Here are the top five installations EcoSure® certified during 2nd Quarter, 2010: **Fort Benning (Ingersol), GA (100% average score); Edwards AFB, CA (98% average score); Fort Drum, NY (98% average score); Fort Riley, KS (97% average score); and Fort Benning (Shopping Center), GA (97% average score).**

Congratulations to the food associates and managers of these installations!

Handwashing 101: Handwashing is the most critical aspect of personal hygiene. When done correctly, hand washing is the single most effective way to prevent the spread of communicable diseases.



Foodhandlers must wash their hands before they start work and after using the restroom; handling raw meat, poultry and fish; touching the hair, face or body; sneezing, coughing, or using a

tissue; smoking, eating, drinking, or chewing gum or tobacco; handling chemicals that might affect the safety of food; taking out the garbage; and touching anything else that may contaminate hands. Proper handwashing procedures are easy and the whole process should take you approximately twenty seconds. First, wet your hand with running water as hot as you can comfortably stand. Then apply soap and vigorously scrub hands and arms for ten to fifteen seconds. Don't forget to clean under fingernails and between fingers. Next, rinse thoroughly under running water. Lastly, dry hands and arms with a single-use paper towel or warm-air hand dryer. If you use a hand sanitizer remember it should only be used **after** handwashing – never in place of it.

Time as Public Health Control:

A frequent finding on food facility sanitation reports is "Potentially Hazardous Foods (PHFs) being held in the temperature danger zone (between 41°F – 135° F)". Usually this finding is associated with foods located on preparation tables in sandwich and pizza operations. While it helps to cover the pans and keep the prep table lid down when not in use, there may be times when the food temperatures cannot be maintained at 41°F or below especially during peak hours of service. The Food Code ((3-501.19) authorizes the use of time in lieu of temperature as a public health control for PHFs held for immediate consumption if the food is marked to indicate the time the product is 4 hours in the temperature danger zone. Unless the product is properly marked, most inspectors will direct establishments to discard all food on the line that is above 41°F since they have no way of determining how long the food has been in the danger zone.



In order to avoid unnecessary waste and, more importantly, to ensure foods aren't kept in the danger zone for more than 4 hours, make sure associates mark pans correctly (with both date and time). Additionally, ensure associates completely remove old product before adding new product to avoid mixing food with different time limits. Lastly, avoid overfilling pans especially those with a low usage rate, which will reduce waste and temperature abuse.

Fight Back:

There are four simple rules for food safety that will help ensure an enjoyable dining experience for our customers:

Clean – wash hands, utensils, and surfaces often to keep the food preparation area clean and free of bacteria

Separate – keep foods separate to avoid cross contamination

Cook – cook to proper temperatures

Chill – refrigerate foods promptly

Ill Employees: Infected food handlers are the source of contamination in approximately 20% of bacterial or viral foodborne disease outbreaks reported in the United States. Most of these outbreaks involve enteric, i.e., fecal-oral agents. These are organisms that people shed in their stools with or without obvious signs of illness. When food handlers practice poor personal hygiene and

improper hand washing techniques, they can easily spread these organisms to food. Additionally, infected cuts,



burns, or boils on hands can serve as a source of contamination leading to foodborne illness. Viral, bacterial, and parasitic agents can also be involved.

Traditionally, food regulations have required two methods of preventing the spread of foodborne disease by food handlers. One is prohibiting food handlers from preparing food while they are infectious. The other is frequent and proper hand washing. In order to strengthen fecal-oral transmission interventions, the Food Code provides focused and specific guidance about ill food handlers and when hand washing must occur. As a final barrier, bare-hand contact with ready-to-eat food (i.e., food that is edible without washing or is not further processed to kill harmful organisms) is prohibited. Instead, ready-to-eat foods must be handled using suitable utensils such as spatulas, tongs, single-use gloves, or dispensing equipment.

Fake Bake (aka Spray Tanning): Spray tanning is a growing trend and you may see this service offered at your installation in the future. One commonly used ingredient in these products is dihydroxyacetone (DHA), a color additive that darkens the skin by reacting with amino acids in the skin's surface. The use of DHA in spray or "sunless" tanning is approved by the FDA for external use only. AAFES policy requires meeting the following



guidelines concerning spray tanning services:

- Prior to implementing spray tanning operations, the SBM or responsible manager must coordinate with the installation industrial hygiene office to conduct an air quality survey to determine ventilation/air exchange requirements to adequately accommodate the operation.
- Local PH/PM authorities must inspect and approve the spray tanning facilities prior to operation.
- Customers must be provided eye protection, nose filters, and lip balm or petroleum jelly to protect the mouth mucous membranes. Additionally, they must wear a swim suit or other adequate covering to protect nipples and genitalia.
- Associates operating spray tanning equipment should wear a protective mask during the application process or have adequate ventilation as determined by local public health authorities.

For more information, visit the Services & Vending Operations Portal.

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Useful links (control click to use):

[VETCOM Approved Sources](#)

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

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

[Consumer Food Safety Info](#)