

**BY ORDER OF THE COMMANDER
36TH WING**

36TH WING INSTRUCTION 48-102

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Aerospace Medicine

MEDICAL FOOD INSPECTION SERVICE

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This instruction implements AFPD 48-1, *Aerospace Medical Program*, AFI 48-101, *Aerospace Medicine Enterprise*, and AFI 48-116, *Food Safety Program*. This instruction outlines responsibilities for delivery and inspection of all food items, provides guidance for temporary food activities at Andersen Air Force Base, and outlines procedures to be used in the event of a food facility power outage. This instruction applies to all food facilities on Andersen Air Force Base and will also apply to the Air National Guard and Air Force Reserve Command. Ensure that all records created as a result of processes prescribed in this publication are maintained in accordance with Air Force Manual (AFMAN) 33-363, *Management of Records*, and disposed of in accordance with Air Force Web-RIMS *Records Disposition Schedule (RDS)*. Public Law 104-13, *The Paperwork Reduction Act of 1995* and AFI 33-360 *Publications and Forms Management*, affect this publication. The use of the name or mark of any specific manufacturer, commercial product, commodity, or service in this publication does not imply endorsement by the Air Force. Refer recommended changes and questions about this publication to the Office of Primary Responsibility (OPR) using the AF IMT 847, *Recommendation for Change of Publication*; route AF IMT 847s from the field through the appropriate chain of command.

1. Responsibilities.

1.1. 36 MDOS/SGOAH, Public Health (PH) will:

1.1.1. Ensure all foods delivered to Andersen AFB come from one of the approved sources listed in AFI 48-116 and the local US Army Approved Sources Directory. All vendor vehicles are subject to inspection for cleanliness and temperature requirements in accordance with AFI 48-116 and individual contract requirements (AAFES, DeCA and FSS).

1.1.2. Inspect government-owned MREs upon receipt, while in storage and before issue, shipment or sale. Inspection frequency will be quarterly IAW MIL-STD 904C and based on current guidelines, vendor history, and storage conditions. Provide instructions and/or recommendations on the disposition of food items to the applicable accounting officer, and appropriate forwarding agencies as required or requested.

1.2. Food facility supervisors and designated receiving agents are trained by PH to inspect and accept direct carrier deliveries at their facilities. PH assistance is available for any questionable deliveries which affect product wholesomeness. If an inspector is needed after normal duty hours, the facility supervisor can call PH at 687-1219. Invoices for inspections performed by food facility supervisors will require the receiver's signature to ensure the government's interests have been protected in regards to food being delivered within the proper temperature range and in good condition.

1.3. 36 CONS, 36 FSS & DeCA must forward a copy of all food vendor contracts to 36 MDOS/SGOAH to ensure PH performs an inspection of the food facility prior to the start of food service.

1.4. 36 CES will coordinate new food facility designs and food facility remodeling plans with PH to ensure facilities are designed to meet food safety and sanitation standards.

2. Program Elements:

2.1. Temporary food activities:

2.1.1. Persons wishing to operate a temporary food activity must request permission from the PH Office and other required base agencies (FSS, Legal, etc.). **NOTE:** Major event coordinators (i.e., 4th July, Air Shows, Winter Wonderland), must include PH on the planning committee to ensure compliance with site selection, set up, and food procurement, receipt, storage and preparation.

2.1.2. PH will approve the types of food to be served and provide food handler training on cooking and serving (safe food handling) procedures required to food facility POCs and supervisors.

2.1.3. PH will perform on-site inspections for temporary food facilities during all major events.

2.2. Inspection of temperature-stressed foods:

2.2.1. Managers of food facilities storing perishable foods (i.e., chilled and frozen foods), will immediately contact PH to evaluate the wholesomeness of temperature-stressed foods, when freezer and/or refrigerator temperatures are found to be compromised. **NOTE:** PH will utilize digital photography to document food lost. If PH is not available before the temperature-stressed food is discarded, the facility manager is responsible for taking digital photographs to document all discarded food.

2.2.2. PH will evaluate all potentially temperature-stressed foods prior to utilization or serving.

2.2.3. Food facility supervisors will list foods identified as unwholesome or unfit for their intended purpose on AF Form 3516, Inventory Transfer Receipt (or other appropriate forms), for signature by PH representative. The PH Officer is required to sign for any losses exceeding \$1,000.00.

STEVEN D. GARLAND, Brigadier General, USAF
Commander

Attachment 1**GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION*****References***

AFI 48-116, *Food Safety Program*, 17 March 2004, certified current 19 March 2010

AFPD-1, Aerospace Medical Program

AFI 48-101, Aerospace Medicine Enterprise

Adopted Forms

Air Force Form 3516, *Inventory Transfer Receipt*, 1 January 1991

AF Form 847, *Recommendation for Change of Publication*

Abbreviations and Acronyms

OPR—Office of Primary Responsibility

MRE—Meals Ready to Eat

PH—Public Health

POC—Point of Contact