

**BY ORDER OF THE  
SECRETARY OF THE AIR FORCE**

**DEPARTMENT OF THE AIR FORCE  
INSTRUCTION 48-116**



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***Aerospace Medicine***

***FOOD PROTECTION PROGRAM***

**COMPLIANCE WITH THIS PUBLICATION IS MANDATORY**

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This instruction implements Air Force Policy Directive (AFPD) 48-1, *Aerospace & Operational Medicine Enterprise (AOME)*. It provides guidance for all Department of the Air Force food service operations and medical food and sanitation inspection offices in preventing foodborne illnesses. This instruction should be used with the most recent edition of the AFMAN 48-147, *Tri-Service Food Code*. This publication applies to the entire Department of the Air Force (DAF), including the United States Air Force, the United States Space Force, the Air Force Reserve, and the Air National Guard. This instruction applies to employees working under government contract or private contractors performing work under government contracts, or State employees with traditional Guard positions, who are covered under their organizational standards. Contractors are solely responsible for compliance with Occupational Safety and Health Administration standards and the protection of their employees unless otherwise specified in their contract. This publication requires the collection and/or maintenance of information protected by the Privacy Act of 1974. The authorities to collect and or maintain the records prescribed in this publication are Title 26 United States Code, Section 402.502 and Executive Order 9397, *Numbering Systems for Federal Accounts Relating to Individual Persons*. Forms affected by the Privacy Act must have an appropriate Privacy Act statement. System of records notice F044 F SG E, Electronic Medical Records System, applies. Ensure all records generated as a result of processes prescribed in this publication adhere to Air Force Instruction 33-322, *Records Management and Information Governance Program*, and are disposed in accordance with the Air Force Records Disposition Schedule, which is located in the Air Force Records Information Management System.

This publication may be supplemented at any level, but all direct supplements must be routed through Headquarters (HQ) to the office of primary responsibility (OPR) of this publication for coordination prior to certification and approval. Send comments and suggested improvements on DAF Form 847, *Recommendation for Change of Publication*, through appropriate functional chain of command, to Surgeon General of the AF, AF Medical Readiness Agency, Public Health Branch (AFMRA/SG3PM), 7700 Arlington Blvd Ste. 5151, Falls Church, VA 22042-5151. The authorities to waive wing, unit, or delta level requirements in this publication are identified with a Tier (“**T-0, T-1, T-2, T-3**”) number following the compliance statement. See DAFMAN 90-161, *Publishing Processes and Procedures*, Table A10.1, for a description of the authorities associated with the Tier numbers. Submit requests for waivers through the chain of command to the appropriate Tier waiver approval authority, or alternately, to the Publication OPR for non-tiered compliance items.

### **SUMMARY OF CHANGES**

This version of DAFI 48-116, *Food Protection Program*, has been substantially revised and needs to be completely reviewed. Major changes include: (1) Change in title from *Food Safety Program* to *Food Protection Program*; (2) reorganization of sections; (3) updated roles and responsibilities of Public Health (PH); (4) updated guidance for Food and Water Risk Assessments.

**1. Program Overview:** Food protection and quality assurance standards outlined in this instruction apply to all food service operations on Department of the Air Force installations. This instruction is to be used in addition to federal, state, local, and tribal regulations.

1.1. For Joint Bases where the Department of the Air Force (DAF) is the installation Supporting Component, Air Force PH and Sister Service Preventive Medicine shall implement and enforce the guidance in this instruction for all food service operations unless the Joint Base installation commander directs otherwise in writing. **(T-3)**

1.2. For Joint Bases where the Air Force or Space Force is the Supported Component, DAF PH shall implement and enforce the guidance in this instruction when conducting regulatory authority oversight of DAF operated food service operations, unless the Joint Base installation commander directs otherwise in writing. **(T-3)**

### **2. Roles and Responsibilities.**

#### **2.1. The Air Force Surgeon General (AF/SG) will:**

2.1.1. Serve as the Office of Primary Responsibility for providing oversight and guidance for the Food Protection Program.

2.1.2. Establish an effective food protection program across the Department of the Air Force (DAF).

2.1.3. Establish resources and implementation instructions for Food Protection Program to protect public health.

#### **2.2. Defense Center Public Health – Dayton (DCPH – Dayton) will:**

2.2.1. Provide epidemiologic and operational support for the Food Protection Program through the Epidemiology Consult Service Division (DCPH – Dayton). Support includes, but is not limited to:

2.2.1.1. Development and/or validation of technical guidance and tools for food protection.

2.2.1.2. Foodborne/waterborne illness outbreak investigation consultation and response.

2.2.1.3. Pathogen detection for food samples implicated during an outbreak investigation submitted to the DCPH – Dayton Food Operational Response and Technology Lab.

2.2.1.4. Analysis of available food protection and foodborne illness-related data.

### 2.3. Installation Commander or Director will:

2.3.1. Establish and support an effective food protection and quality assurance program and ensure familiarity with and adherence to additional DoD, DAF, Federal, State, local/tribal regulations (e.g., State/local guidelines for child care centers, cottage food production, etc.). (T-0).

2.3.2. Ensure food and water safety are included in mission threat briefings for deploying personnel and in-processing briefs in high threat areas. (T-0).

2.3.3. Incorporate Risk Management and Force Protection measures into the entire food and bottled water life cycle from origination to consumption (i.e., approved sources, procurement, contracting, shipment, receipt, storage, food handling procedures, consumption and disposition). (T-1).

2.3.4. Ensure food/water assets receipt, shipment, and storage points are protected from intentional contamination, harmful, and/or malicious tampering as part of installation vulnerability assessments and response plans in accordance with AFMAN 10-246, *Food & Water Protection Program*. (T-1).

2.3.4.1. For joint installations, ensure food vulnerabilities are assessed for the entire installation.

2.3.5. Ensure food establishments or sponsoring agencies complete food protection requirements for installation food events in accordance with AFMAN 10-246, to include background checks in accordance with DoDM5200.08V3\_AFMAN31-101V3, *Installation Perimeter Access Control* AFI 31-113, *Installation Perimeter Access Control*, and DAFI 31-101, *Integrated Defense*. (T-1).

2.3.6. Establish installation policy (as applicable) for using color or letter-grading systems, as well as facility posting of inspection grades, as authorized by AFMAN 48-147\_IP, *Tri-Service Food Code*, Table 8-4..

2.3.7. Approve or disapprove hosting of Farmer's Market at non-located Regular AF and Guard bases using PH's recommendations. At non-located or GSU ANG installations will need to have written approval for each market season. (T-1) At a collocated installation where the Guard is tenant the host procedures will be followed. Approval is intended to have the mission and safety of the wing personnel as priority and to educate the wing commander on accepted liabilities.

2.4. **Force Protection Working Group/Threat Working Group** will serve as the commander's primary advisory body on Food Defense and, through the proper implementation

of the risk management process, mitigate identified risks to an acceptable level for protection of consumable assets and personnel in accordance with AFI 10-2501 and AFMAN 10-246.

**2.5. Procurement/Contracting Offices will:**

2.5.1. Purchase foods from approved sources in collaboration with PH. **(T-1)**.

2.5.2. Procurement/Contracting Officers must ensure the approved food sources conform to the following criteria:

2.5.2.1. Listed in the US Army Public Health Center (USAPHC) Circular 40-1, *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*, unless exempt in accordance with USAPHC Circular 40-1. This circular also describes procedures for requesting an initial sanitation audit of new vendors. **(T-0)**.

2.5.2.2. Listed by PH as a locally approved establishment. **(T-0)**.

2.5.2.3. Food Establishments listed in Federal Approved Sources, US Department of Agriculture, US Department of Commerce, Food and Drug Administration may serve as sources for Armed Forces Procurement for the covered or coded products as listed in USAPHC Circular 40-1. **(T-0)**.

**2.6. Base Civil Engineering will:**

2.6.1. Review site selection and construction for field contingency food services with PH. **(T-1)**.

2.6.2. Review new food facility (also referred to as “food establishment” in AFMAN 48-147) designs, food facility remodeling plans and equipment packages, with PH and Bioenvironmental Engineering to ensure facilities are designed to meet food protection and water supply design appropriate to their intended use at in-garrison and deployed locations. **(T-1)**.

2.6.3. Provide technical consultation to food facility managers on entomology activities and pesticide application at in-garrison and deployed locations. **(T-1)**.

**2.7. Food Facility Supervisors/Managers will:**

2.7.1. Ensure foods are procured from approved sources in collaboration with the Procurement/Contracting Office and the PH Office. **(T-0)**.

2.7.2. Inspect Time/Temperature Control for Safety (TCS) food upon receipt for wholesomeness, condition, age at time of delivery, packaging integrity, source approval, and sanitary condition of delivery vehicles. **(T-1)**.

2.7.2.1. Ensure documentation of receipt inspections of fresh meats, waterfoods (all varieties of fresh and salt-water finfish and shellfish), and shell eggs are completed for every delivery. **(T-1)**. Other receipt inspections are conducted daily and require proper documentation weekly. **(T-1)**.

2.7.2.1.1. If a discrepancy is not noted, documentation is kept for 1 year and disposed of as outlined in the Record Disposition Schedule (RDS) located in Air Force Records Information Management System (AFRIMS). **(T-1)**.

2.7.2.1.2. If a discrepancy is noted, documentation is to be kept for 1 year after the discrepancy is resolved and disposed of in accordance with the Record Disposition Schedule (RDS) located in Air Force Records Information Management System (AFRIMS). **(T-1)**.

2.7.2.2. The Facility Supervisors/Managers shall use integrated pest management procedures to control pests and to minimize the use of chemical pesticides in accordance with base integrated pest management plan. **(T-2)**.

2.7.2.3. Inspect incoming products for signs of tampering or counterfeiting and validate information on the Bill Of Lading (BOL). Annotate the inspection on the BOL or receipt inspection forms at the receiving facility in accordance with AFMAN 10-246. Contact PH if there are any questions and/or concerns with any receipt inspections. **(T-1)**.

2.7.3. Ensure food handlers are trained on identifying unwholesome foods and their proper disposition. **(T-1)**.

2.7.4. Integrate food protection procedures into all aspects of food service operations. **(T-1)**.

2.7.5. As defined and specified in AFMAN 48-147, be or designate a “Person In Charge,” who is a certified Food Protection Manager. Ensure “Person In Charge” is present at the food facility during all hours of operation. **(T-0)**.

2.7.6. As specified in AFMAN 48-147, conduct a minimum of 4 hours of initial food protection training for food employees (individuals working with unpackaged food, food equipment, or utensils, or food-contact surfaces) within 30 days of employment, as well as formal, continuous, on-the-job training throughout their employment. **(T-0)**. Refresher training is completed annually. **(T-0)**. Facility Supervisors/Managers must ensure all training includes or is supplemented with the unique aspects of a military population and the impact food handling can have on readiness. **(T-2)**. Specific training requirements and exemptions are outlined in the AFMAN 48-147.

2.7.7. Monitor the effectiveness of food protection training programs using Hazard Analysis and Critical Control Point (HACCP) principles, or equivalent system that has been approved by PH. **(T-0)**.

2.7.8. Ensure employees are free of apparent health conditions that would preclude them from safely handling food and notify PH of such conditions as required in accordance with Chapter 2 of AFMAN 48-147. **(T-0)**.

2.7.9. Reject foods that are unfit for their intended purpose (i.e., retail sale due to low customer appeal) and/or that are unwholesomeness (unsafe for consumption). Contact PH concerning wholesomeness issues. **(T-0)**.

2.7.10. Ensure food service equipment meets or exceeds National Sanitation Foundation standards or equivalent standards in AFMAN 48-147. **(T-0)**.

2.7.11. Investigate and follow up on DoD food recall (ALFOODACT) messages (<https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>) and any other vendor recalls in accordance with DHA MSR 602501, *DoD Hazardous Food*

and *Nonprescription Drug Recall System* and/or applicable guidance. Notify PH when items of interest are identified. **(T-0)**.

2.7.12. Ensure all vending machines are approved by the National Sanitation Foundation, or meet National Automatic Merchandising Association Standards. Assure PH involvement when planning to install vending machines with TCS foods, or if they presently exist. **(T-0)**.

2.7.13. Comply with food manager requirements as specified in AFMAN 48-147. **(T-0)**

2.7.14. Ensure posting of a sign or placard in a location in the food facility that is conspicuous to customers, informing customers that a copy of the most recent establishment inspection report is available upon request. **(T-0)**. Local installation policy may require posting of inspection ratings.

## 2.8. Aerospace Medicine Council will:

2.8.1. Approve the frequency of food facility sanitary inspections recommended by PH for the installation in accordance with AFMAN 48-147. **(T-1)**.

2.8.2. Approve the frequency of inspection recommended by PH for locally approved sources. **(T-1)**.

2.8.3. Approve the frequency and procedures recommended by PH for assuring food safety on military aircraft that serve TCS foods. **(T-1)**. Note: This applies to aircraft that serve food not prepared in the in-flight kitchens.

## 2.9. Public Health (PH) will:

2.9.1. Be the “regulatory authority” for DAF Food Protection activities as prescribed in AFMAN 48-147 while in-garrison and at deployed locations. **(T-0)**. “Food Protection” is the overarching term that includes both Food Safety (i.e., unintentional food contamination) and Food Defense (i.e. intentional food contamination).

2.9.1.1. Identify all food and water assets on the installation, including any source(s) or procurement systems approved for use by DAF personnel, beginning from origination (e.g., approved food sources) to consumption and disposition.

2.9.2. The full-time Bioenvironmental Engineer and PH technicians at stand-alone Air Force Reserve Command (AFRC) installations will fill this role as the program managers. Reserve 4E enlisted and 43H officers will support the full time Reserve staff or Active Duty component when in status and/or while on annual tour to meet readiness requirements for both stand-alone and co-located installations.

2.9.3. The DoD food facility forms have different purposes, which are described in the AFMAN 48-147\_IP, *Tri-Service Food Code*, under Appendices.

2.9.3.1. Utilize DD Form 2972, *Food Facility Risk Assessment Survey*, to conduct initial facility risk assessments and to justify either a reduction or an increase to prescribed inspection frequencies of retail stores and food establishments. Submit recommended minimal inspection frequencies to Aerospace Medicine Council (AMC) at the minimum, inspections must be conducted at the frequency listed in AFMAN 48-147; Appendix D, Table 8-2. **(T-0)**. Inspection ratings resulting in “Partially compliant” and “Noncompliant” in the DD Form 2973, *Food Operation Inspection*

- Report*, may warrant increased facility inspection frequencies during the year as determined by AMC.
- 2.9.3.2. Inspect installation food operations and document inspections using the DD Form 2973, *Food Operation Inspection Report*. (T-0). PH will ensure inspections are conducted IAW AMC approved frequencies and evaluate all phases of facility operations (e.g., weekend, midnight meal, and dinner) **(T-0)**.
- 2.9.3.3. Senior PH personnel (i.e., trained officer, civilian equivalent or enlisted) shall document review of at least 3 inspection forms or 10% of all inspection forms monthly whichever is greater for completion, accuracy, and proper application of AFMAN 48-147 **(T-2)**. Discuss concerns and issues with inspector and re-educate when needed after each completed inspection.
- 2.9.3.4. PH will send non-compliant inspections with the re-inspection results to the Aeromedical commander (or equivalent), Medical Treatment Facility commander (or equivalent), Force Support Squadron commander and Mission Support Group commander (or equivalent) **(T-1)**. PH must inform the Wing Commander (or equivalent) of issues that could impact the mission. **(T-1)**.
- 2.9.3.5. PH personnel will also send non-compliant reports on contractor-operated, Exchange, or DeCA facilities to the contracting authority, HQ Exchange; [food-drug.safety@aafes.com](mailto:food-drug.safety@aafes.com), or HQ DeCA; [foodsafety4@deca.mil](mailto:foodsafety4@deca.mil) respectively. **(T-1)**.
- 2.9.3.6. The DOEHRS- Environmental Health (EH) module utilization is required in garrison and at deployed locations **(T-2)**. The DOEHRS-EH database contains DoD inspection forms and maintains completed inspections under each installation in one database
- 2.9.3.7. PH personnel will maintain a hard copy or electronic file of all inspections to include dates and outcomes, as well as for operational rations (T-2). PH personnel will provide completed inspection reports to the accountable officer. **(T-2)**.
- 2.9.3.8. Provide an annual status update/trend analysis of the installation Food Safety Program to the AMC, medical treatment facility commander, the Force Support Squadron commander, the Mission Support Group commander, Exchange and Defense Commissary Agency (DeCA) managers and the installation commander. **(T-1)**.
- 2.9.4. Provide guidance on how to use the approved food sources listing to procurement offices using the USAPHC, *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement* (Circular 40-1). CIR 40-1 is used by DoD and non-DoD agencies for worldwide food procurement for US Forces when using appropriated and non-appropriated funds. **(T-0)**.
- 2.9.4.1. Only by installation leadership request, inspect and provide assessment for local food establishments which are not listed in the *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement* **(T-1)**. Use DD Form 2973, *Food Operation Inspection Report* or or Mil Std 3006C, Sanitation Requirements for Food Establishments with Mil HDBK 3006C, *Guidelines for Auditing Food Establishments* depending on whether the entire food operation is being inspected or the food safety process of a certain food product. **(T-1)**.

2.9.4.1.1. After inspection, PH will either recommend approval and inspection frequency or disapproval to the AMC. **(T-1)**. AMC will provide the final recommendation for approval or disapproval to installation leadership.

2.9.4.1.2. If installation leadership approves the local food source, then the locally approved food source can only be procured to the installation to which it was approved. (T1). PH may consult with the US Air Force School of Aerospace Medicine Epi Consult Division (DCPH - Dayton) Food Protection Team for further guidance at [foodprotection@us.af.mil](mailto:foodprotection@us.af.mil).

2.9.4.1.3. The DAF Local Food Approval process is outlined in the PH AFSC/CMRP training located on the Defense Health Agency (DHA) Knowledge Exchange (Kx) (<https://kx.health.mil/kj/kx7/PublicHealth/Pages/content.aspx#/>) **(T-0)**.

2.9.5. Communicate and collaborate with local, state, and federal food safety officials on current food safety issues. **(T-0)**. Maintain a current contact list of persons responsible for a foodborne illness outbreak investigation, (i.e., state lab officials, local/state health officials) or any other entities required to conduct an outbreak investigation).

2.9.6. Train and provide consultative services to food facility managers concerning wholesomeness, condition, packaging integrity, source approval, sanitary condition of delivery vehicles, and proper storage of foods at delivery to ensure suitability for intended purposes. **(T-0)**. Ensure requirements for training and topics are conducted IAW AFMAN 48, 147\_IP, *Tri-Service Food Code*, Chapter 2.

2.9.6.1. Conduct receipt inspections when requested by the facility managers to prevent major financial losses to the government. Review documentation of receipt inspections at each routine evaluation. **(T-0)**.

2.9.7. Provide medical expertise on food protection while in-garrison and at deployed locations. **(T-0)**.

2.9.7.1. Review and communicate food protection requirements prior to construction and major remodeling of food facilities, both in-garrison and at deployed locations. **(T-1)**.

2.9.7.2. All PH personnel assigned to a deployment band in accordance with AFI 41-106, *Medical Readiness Program Management*, must remain proficient performing Food Operation Inspections in accordance with AFMAN 48-147 and Food Vulnerability Assessments in accordance with AFMAN 10-246. **(T-0)**.

2.9.8. Coordinate with the Procurement/Contracting Office for consultation on all Food and Water contractual agreements.

2.9.9. Conduct surveillance inspections in accordance with the *Joint Surveillance Manual for Storage and Materials Handling*, AFJMAN 23-210, Chapter 5. The frequency of such inspections should be based on amounts of rations stored, storage conditions and mission requirements. **(T-0)**.

2.9.10. Reject or condemn unwholesome foods. **(T-1)**.



- 2.9.10.1. The PH representative will evaluate distressed or damaged items only if they are to be sold or distributed to consumers. **(T-2)**. A PH Officer (43H or civilian equivalent) or 7-level PH Technician (in absence of a PH Officer), must sign the loss certificate if the loss exceeds \$2000 per incident. PH technicians (Craftsman or higher) may sign certificates for losses less than \$2000 per incident. Prior to rejecting or condemning unwholesome foods, an official inspection must be conducted. PH is not required to sign for items being rejected based on quality only. PH will accompany the Accountable Officer to witness destruction. **(T-2)**. Standalone ANG units full time qualified PH Technicians, craftsman or higher, can sign off for the PH Officer when the duty status guardsman Officer is not available.
- 2.9.10.2. Determine wholesomeness of foods exposed to refrigeration failure **(T-1)**. Recommend use of the NATICK/TR-88/050 *Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure*. This can be found on the DHA Kx under PH then Food Protection, <https://kx.health.mil/kj/kx7/PublicHealth/Pages/content.aspx#/Comm/Food>.
- 2.9.10.3. Investigate, document, and report infested subsistence in accordance with MIL- STD 904C, *Guidelines for Detection, Evaluation, Identification, and Prevention of Pest Infestation of Subsistence* and DLAM 4155.6, *Entomological Laboratory Identification*. **(T-0)**.
- 2.9.10.4. Report unsalvageable foods on the “current food and/or financial loss form” provided by the facility/Agency (e.g., DeCA) or use the forms below as certificates of unfitness **(T-2)**.
- 2.9.10.4.1. For DeCA: DeCA Form 10-21, *Product Inspection Report*. or DeCA Form 40-70, *Government Property Lost or Damaged Survey Certificate* **(T-2)**.
- 2.9.10.4.2. For other government owned food: DD Form 708, *Inventory Adjustment Monetary Account*
- 2.9.10.5. The PH representative will provide written feedback to the responsible commander (e.g., FSS) or general manager (AAFES or DeCA) on how to prevent future losses during storage and maintain a copy of the feedback in the facility’s folder in PH. **(T-2)**.
- 2.9.11. PH will inspect operational rations for line units in accordance with the Defense Logistics Agency (DLA) Troop Support Handbook 4155.2, *Inspection of Composite Operational Rations*. **(T-0)**. For all operational rations guidance, visit the Defense Logistics Agency (DLA) Troop Support website: <https://www.dla.mil/TroopSupport/Subsistence/OperationalRations/qapubs/> Additional guidelines for War Reserve Rations (WRM) are found in AFMAN 34-240, *Appropriated Fund Food Program Management*.
- 2.9.11.1. PH personnel will maintain a log of all inspections to include dates, current condition code of the rations and disposition (i.e., extended date, consumed or destroyed). **(T-2)**.
- 2.9.11.2. PH personnel will provide completed inspection reports to the accountable officer. **(T-2)**.

2.9.12. Consult with facilities, threat working group and force protection working groups on food defense reviews and issues in accordance with AFI 10-2501, *Air Force Emergency Management Program*, AFMAN 10-246, and AFI 41-106, *Medical Readiness Program Management* and *DoD Instruction O-2000.16, Volume 1, DoD Antiterrorism (AT) Program Implementation: DoD AT Standards*. (T-1).

2.9.12.1. PH personnel will provide expertise, utilizing an Operational Risk Management approach (specifically Hazard Analysis and Critical Control Point (HACCP) principles), in defining critical points in the food system from origination to consumption, as applicable, which must be protected from intentional contamination in support of PH's annual food protection program responsibilities. (T-1). Instances where source assessment may be applicable are temporary food facilities, deployed settings or instances when locally procured food is involved. This includes food operations within the responsibility of the Medical Treatment Facility commander. (T-1).

2.9.13. Conduct an annual Food Vulnerability Assessments (FVA) on your installation IAW AFMAN 10-246, *Food and Water Protection Program*. This is referred to as the "local" FVA. Tools for conducting a FVA are found on the DHA Kx under PH then Food Defense such as the Food Facility Defense Plan and FVA Report template.

2.9.13.1. "Higher Headquarter (HHQ)" FVA are conducted every three years for Active Duty installations to include expeditionary locations and every six years for Reserve/Guard installations. The HHQ FVA may take the place of the annual local FVA for that installation only during that year. For more information, contact your MAJCOM leadership or email [foodprotection@us.af.mil](mailto:foodprotection@us.af.mil).

2.9.14. Food and Water Risk Assessments (FWRA):

2.9.14.1. Is a program conducted under specific circumstances by veterinary or PH personnel to assess food operations to identify and mitigate risk from intentional and unintentional contamination.

2.9.14.2. Circumstances under which an assessment is conducted include short term deployments, for deployed forces during initial entry deployment, exercises and other short-term operations conducted outside the United States or its territories.

2.9.14.3. FWRAs are designed to identify foodborne and waterborne hazards and facilitate the communication of associated health risks to U.S. Forces during missions where approved sources of food and water may not exist.

2.9.14.4. FWRAs are performed on hotels, restaurants, caterers, Host Nation (HN) military dining facilities (DFACs) and other food facilities being evaluated as a source of food or water for U.S. Forces.

2.9.14.5. The intent of a FWRA is to evaluate and communicate notable PH risks for troop feeding IAW DoDD 6200.04, *Force Health Protection*, and DoDI 6490.03, *Deployment Health*, so U.S. Forces can prioritize health risk mitigation efforts. The results of the FWRA are then provided to the Operational or Exercise Commander. The FWRA is an assessment and does not "approve" or "disapprove" a specific area or facility.

- 2.9.14.6. PH personnel may be certified to conduct FWRAs (T-1). This course is conducted by the U.S. Army and is not affiliated with the annual Food and Water Vulnerability Assessment (FWVA). FWRA are described in DoDD 6400.04E, *Veterinary Public and Animal Health Services*, DoD Mil-Std 3041 and Mil-HDBK 3041.
- 2.9.14.6.1. PH personnel cannot conduct a FWRA unless they have completed official FWRA training held by the U.S. Army. Contact your MAJCOM PH Officer for the next course offering.
- 2.9.14.6.2. For DAF-specific missions (e.g., humanitarians), the tasked FWRA assessor will immediately notify the Food Protection Program via email, [foodprotection@us.af.mil](mailto:foodprotection@us.af.mil). The Food Protection Program Lead will coordinate with the AFMRA and the COCOM Veterinarian office to request an assignment instruction memorandum (AIM). The AIM will be forwarded to the FWRA assessor to initiate the VSIMS record.
- 2.9.14.6.3. For DAF-specific missions (e.g. AFSOC forces, Contingency Response Group, etc.) that fall outside of 2.9.14.6.2. and conduct FWRAs in remote classified locations, VSIMS is not used for the documentation of the assessment. The training requirement is the in-person Contingency Preventive Medicine (CPM) course at USAFSAM.
- 2.9.14.6.4. For Sister-Service support FWRAs, the FWRA assessor will receive the AIM from the COCOM Veterinarian office. The FWRA assessor will use the AIM to initiate the VSIMS record.
- 2.9.14.6.5. Results of FWRA must be submitted into Veterinary Services Information Management Systems (VSIMS) database IAW DoDI 6490.03 and DHA-PI 6490.03, *Deployment Health Procedures*.
- 2.9.14.6.6. FWRAs are valid for exercises or events in VSIMS for 6 months, individual exposure to the food service operations may not exceed 30 days.
- 2.9.15. Conduct annual local training on foodborne illness (FBI) outbreak investigation (T-1). Training must include the following personnel and topics:
- 2.9.15.1. All medical personnel that would be critical to the proper investigation of a foodborne illness including PH, emergency departments, primary care management teams, pro-staff, and laboratory personnel. An actual foodborne illness outbreak investigation may substitute for the annual training if there is multiple clinic participation and the incidents' after-action report is briefed to the medical personnel listed above. This requirement also applies to all Traditional Reserve, Air National Guard PH and medical personnel critical to the proper investigation of a foodborne illness who are assigned to a Reserve Medical Unit (RMU) or Guard Medical Unit (GMU).
- 2.9.15.2. Topics must include patient diagnostic testing, patient 3-day food history interviews/data collection, epidemiological analysis of data collected, food sample collection if available for testing and installation Food Operation risk mitigation (e.g., PH verifies approved food sources, re-train food handlers, etc.) and after-action report.

- 2.9.15.3. Use the following forms for investigations:
- 2.9.15.3.1. AF Form 431, *Food Poisoning Outbreak - Individual Case History*, to record foods consumed during the last 72 hours.
  - 2.9.15.3.2. AF Form 432, *Time Distribution of Person Affected*, to tabulate onset data.
  - 2.9.15.3.3. For foodborne illness outbreaks, complete CDC 52.13, *Investigation of a Foodborne Outbreak*, and send to MAJCOM/PH Officer and in CONUS, Alaska, or Hawaii, to the state health department so they may, in turn, report complete state information to Centers for Disease Control and Prevention (CDC). Do NOT report foodborne outbreaks directly to the CDC. Air National Guard (ANG) Guard and Medical Units (GMU) must also report any food borne illness outbreaks to their State Joint Forces Headquarters. **(T-0)**.
- 2.9.16. FBI outbreak exercises may be incorporated into a large-scale installation exercise to include local civilian PH authorities. **(T-1)**.
- 2.9.16.1. FBI training and exercise tools are available on the DHA Kx under PH then Food Protection: <https://kx.health.mil/kj/kx7/PublicHealth/Pages/content.aspx#/Comm/Food/Safety/FBI>
- 2.9.17. All FBIIs must be reported to MDG leadership, MAJCOM PH Officer and reported to the state health department. **(T-1)**. If foodborne illness outbreaks are suspected to be intentionally caused, PH will also work with Security Forces and the Anti-Terrorism officer (ATO). PH will work with the medical treatment facility clinical laboratory to submit food samples to the local (to include Host Nation equivalent), state, Food Operational Response and Technology Lab, the federal Food Emergency Response Network (FERN) laboratory or DoD approved laboratory to process the samples before they degrade.
- 2.9.18. In accordance with AFMAN 48-105, *Public Health Surveillance*, report all FBI cases in AF Disease Reporting System internet (AFDRSi) that meet the case definition per the most recent Armed Forces Reportable Medical Events Guidelines and Case Definitions. Additionally, report all outbreaks or disease cluster investigations in the AFDRSi outbreak module. **(T-1)**.
- 2.9.19. Assistance in any outbreak investigation, including foodborne and waterborne, is available from the US Air Force School of Aerospace Medicine (USAFSAM) Epidemiology Consult (DCPH - Dayton) via telephone and email. Notify your MAJCOM leadership when additional assistance is required or requested. **(T-1)**. To request “on-site” support from DCPH - Dayton, the Medical Treatment Facility commander, Aeromedical commander or equivalent, Chief of Medical Staff (SGH), or Chief of Aerospace Medicine (SGP) should send the request directly to the USAFSAM Commander, PH Dept Chair, or Epidemiology. The USAFSAM team TDY costs are the responsibility of the requesting installation.
- 2.9.20. Establish daily procedures to receive and investigate DoD All Food and Drug Acts (ALFOODACT) through the Defense Logistics Agency website (<https://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT/>).

Report findings on the Veterinary Services Information Management Systems (VSIMS) database (link found on the Army Public Health Center website). Both negative and positive responses must be documented into VSIMS in accordance with DHA MSR 602501, *DoD Hazardous Food and Nonprescription Drug Recall System* within 72 hours of recall. **(T-0)**.

2.9.20.1. Each PH Office will have at least two active VSIMS account holders.

2.9.21. Determine the appropriateness and inspection frequency of aircrafts which have food service on flight after consultation with HQ Air Mobility Command (HQ AMC). Note: This does not include meals from flight kitchens since they are already a food operation which requires regular inspections.

2.9.21.1. The HQ AMC Force Protection Working Group establishes Force Protection procedures for all Air Mobility Command contracts and Statements of Work (SOW) including contracts for DOD Contract Airline support in accordance with the AMC supplement to DoDIO-2000.16V1\_AFI10-245-O.

2.9.21.2. At the request of HQ AMC, MAJCOM PH Officers may require their base-level PH personnel to assist in evaluating the processes for Air Mobility Command aircrafts at their installations. Base-level PH Flights/Elements may increase the frequency of these evaluations if Force Protection conditions warrant.

**3. Standards and Procedures.** Installation Food Events (to include air shows, cottage foods, farmers markets, festivals, and organizational food events) are addressed in AFMAN 48-147 (Chapter 8).

3.1. PH will:

3.1.1. Maintain food safety and sanitation oversight in accordance with AFMAN 48-147 and as approved through the Aerospace Medicine Council, for installation food events in which Time/Temperature Control for Safety (TCS) foods are dispensed to the general public as defined in AFMAN 48-147. **(T-0)**. The following foods, if originating from an unapproved source, cannot be served/sold to the general public: home processed wild game or other meats, or home-canned/home-jarred foods, or dairy products from unapproved sources. Except where specified in this document or exempted from listing, all foods served/sold must originate from an approved source or U.S. government inspected facility. **(T-0)**. Home-prepared foods (except as specified above) may be authorized in support of installation food events.

3.1.2. Review local health department sanitation inspections, if available, as part of the approval process to assist with determining force/food protection issues and recommendations for frequency of inspections. **(T-1)**.

3.1.3. Maintain food safety and sanitation oversight of cottage food operations in accordance with AFMAN 48-147. Cottage food operations are defined as a business that produces or packages non-Time/Temperature Control for Safety (TCS) foods in the kitchen of an operator's primary domestic residence.

3.1.4. Approve pre-operational plans and conduct pre-operational and recurring sanitation inspections for Farmers Markets in accordance with AFMAN 48-147. **(T-0)**.

3.2. Farmers Markets are public and recurring assembly of farmers or individuals selling their own products directly to the general public.

ROBERT I. MILLER  
Lieutenant General, USAF, MC, SFS  
Surgeon General

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

DoDD 6200.04, *Force Health Protection*, 9 October 2004

DODD 6400.04E, *DoD Veterinary Public and Animal Health Services*, 29 August 2017

DoD Instruction O-2000.16, Volume 1, *DoD Antiterrorism (AT) Program Implementation: DoD AT Standards*, 5 May, 2017

DoDI 6490.03, *Deployment Health*, 19 June 2019

AFPD 48-1, *Aerospace & Operational Medicine Enterprise (AOME)*, 7 June 2019

AFI 10-2501, *Air Force Emergency Management Program*, 10 March 2020

DAFI 31-101, *Integrated Defense*, 25 March 2020 (limited release)

AFI 33-322, *Records Management and Information Governance Program*. 23 March 2020

AFI 41-106, *Medical Readiness Program Management*, 29 July 2020

AFI 48-101, *Aerospace Medicine Enterprise*, 8 December 2014

DAFI 90-160, *Publications and Forms Management*, 14 Apr 2022

AFMAN 10-246, *Food and Water Protection Program*, 18 May 2020

AFMAN 34-240, *Appropriated Fund for Food Program Management*, 19 April 2019

DoDM5200.08V3\_AFMAN31-101V3, *Installation Perimeter Access Control*, 27 February 2020

AFMAN 48-105, *Public Health Surveillance*, 26 Jun 2020

AFMAN 48-147, *Tri-Service Food Code*, 1 March 2019

DAFMAN 90-161, *Publishing Processes and Procedures*, 14 April 2022

AFJMAN 23-210, *Storage and Materials Handling*, 12 April 1994

DLA Troop Support Handbook 4155.2, *Inspection of Composite Operational Rations, 1*, November, 2010

DHA-PI 6490.03, *Deployment Health Procedures*, 17 December 2019

DHA MSR 602501, *DoD Hazardous Food and Nonprescription Drug Recall System*, 12 September 2018

NATICK/TR-88/50, *Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure*, 1 April, 1988

MIL-HDBK 3006C, *Guidelines for Auditing Food Establishments*, 1 June, 2008

MIL-STD 3006C, *Sanitation Requirements for Food Establishments*, 1 June, 2008

DoD Mil-Std 3041, *Requirements for Food and Water Risk Assessments (FWRA)*, 1 June 2022

DoD Mil-HDBK 3041, *Guidelines for Conducting Food and Water Risk Assessments (FWRA)*, 1 June 2022

MIL-STD 904C, *Detection, Identification, and Prevention of Pest Infestations of Subsistence*, 15 July 2010

USAPHC Circular 40-1, *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*, 12 August 2013

Assistant Secretary of Defense (Readiness and Force Management) memorandum, *Review of DoD Policies Concerning Farmers Markets on Military Installations*, 30 July 2013

### ***Prescribed Forms***

AF Form 431, *Food Poisoning Outbreak*

AF Form 432, *Time Distribution of Persons Affected*

*Food Salvage Quality Assurance Summary*

### ***Adopted Forms***

DeCA Form 10-21, *Product Inspection Report*

DeCA Form 40-70, *Government Property Lost or Damaged Survey Certificate*

DD Form 708, *Inventory Adjustment Monetary Account*

DAF Form 847, *Recommendation for Change of Publication*

DD Form 2972, *Food Facility Risk Assessment Survey*

DD Form 2973, *Food Operation Inspection Report*

PHS Form 52.13 CDC, *Investigation of a Food-borne Outbreak*

### ***Abbreviations and Acronyms***

**AAFES**—Army and Air Force Exchange

**AF**—Air Force

**AFDRSi**—Air Force Disease Reporting System internet

**AFI**—Air Force Instruction

**AFMAN**—Air Force Manual

**AFPD**—Air Force Policy Directive

**AFR**—Air Force Regulation

**AFRIMS**—Air Force Records Information Management System

**ALFOODACT**—Department of Defense Hazardous Food and Non-Prescription Drug Recall System

**CDC**—Centers for Disease Control and Prevention

**CONUS**—Continental United States

**DeCA**—Defense Commissary Agency

**DAF**—Department of the Air Force



**DoD**—Department of Defense

**FDA**—Food and Drug Administration

**GMU**—Guard Medical Unit

**HACCP**—Hazard Analysis and Critical Control Points

**HHQ**—Higher Headquarters

**HQ**—Headquarters

**HQ AMC**—Headquarters Air Mobility Command

**MAJCOM**—Major Command

**MIL-HDBK**—Military Handbook

**MIL-STD**—Military Standard

**OPR**—Office of Primary Responsibility

**RDS**—Records Disposition Schedule

**RegAF**—Regular Air Force

**RMU**—Reserve Medical Unit

**TCS**—Time/Temperature Control for Safety Food

**USAFSAM**—United States Air Force School of Aerospace Medicine