

LESSON PLAN

1. FOOD SERVICE SUPERVISOR/MANAGER CERTIFICATION	B-322-2101
Topic 1.7 Inspection and Storage of Food	Class periods: <u>1</u>
	Lab periods: <u>0</u>

Enabling Objectives

- 1.30 **DEFINE** Prime Vendor concept
- 1.31 **LIST** the types of food inspections
- 1.32 **EXPLAIN** criteria used to accept or reject perishable subsistence items
- 1.33 **STATE** criteria used to accept or reject semi-perishable items
- 1.34 **DESCRIBE** general storage requirements for subsistence items

Trainee Preparation Material:

- A. Trainee Support Materials:
 - 1. Student Workbook
- B. Reference Publications: None

Instructor Preparation

- A. Review Assigned Trainee Material
- B. Reference Publications:
 - 1. NAVMED P-5010, Chapter 1
 - 2. AR 40-28
 - 3. FM A-30
- C. Training Materials Required:
 - 1. Power Point Presentation

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1. Introduction

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1. Establish contact.

Introduce yourself and give any background information that might be of interest.

Establish readiness.

Motivating statements.

Tell the trainees how they will use the course material.

Tell trainees why they need to know the lesson material.

Refer to Student Workbook and review objectives.

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2. Prime Vendor concept and practices

a. Procurement of food items:

- (1) Subsistence Prime Vendor (SPV) is a major reengineering effort within the Department of Defense
- (2) A single distributor serves as the major provider of subsistence to various customers within a geographical region or zone
- (3) Some of the commands serviced include:
 - (a) Galleys/dining facilities
 - (b) Ships
 - (c) NEX/AAFES
 - (d) Clubs
- (4) Subsistence will no longer be delivered from a DLA warehouse
 - (a) The Prime Vendor will deliver subsistence directly to the customer within 48 hours of ordering

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- (b) Customer determines the number of deliveries and the day of the week the deliveries should be made
- (c) The ordering activity may accept or reject product at the time of delivery
- (5) Prime Vendors will be selected based on best value criteria and contracted by Defense Supply Center Philadelphia for the region or zone
- (6) Changes due to SPV:
 - (a) Greater efficiency
 - (b) Better partnership with industry
 - (c) First in line deliveries
 - (d) Best value contracting
 - (e) Electronic data interchange
 - (f) Shared production agreements
- (7) Basic concepts that have not changed:
 - (a) All food will originate from an approved source

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(b) Vet inspection not required

1 Items suspected of being unwholesome will not be accepted without the concurrence of the responsible PMA

(c) Fitness for human consumption is still required on local purchases not delivered by SPV

b. Approved sources

(1) All food delivered by SPV will originate from facilities listed in The U.S. Army Veterinary Services Directory of Sanitarily Approved Food Establishments. Exceptions include products listed in other publications and are therefore considered exempt:

(a) USDA Publications

1 Meat and Poultry Inspection Directory

2 Plants operating under USDA Poultry and Egg-Grading Products Inspections Programs

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(b) FDA Publications

- 1 Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers List (IMSL)
- 2 Dairy Plants Surveyed and Approved for USDA Grading Service
- 3 Interstate Certified Shellfish Shippers List

(c) USDC Publications

- 1 Approved List of Fish Establishments and Products

(d) Miscellaneous

- 1 Certain foods imported by distributors or brokers into US (AR 40-657)
- 2 Plants located in US that process food known to possess little or no potential health hazards (NAVSUPPUB 4355.4, AR 40-657, MCO P10110.31)

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3. Acceptance authority(AA)

- a. Acceptance will be performed at the food establishment or the location chosen by the activity
 - (1) Each activity is responsible for accepting or rejecting supplies at receipt
 - (2) The ordering activity shall designate in writing those individuals authorized to accept or reject delivered supplies
 - (a) This receiving official, or AA, has the final authority for accepting or rejecting a product
 - (b) Suspected unwholesome products of any kind will not be accepted without the concurrence of the responsible PMA
- b. PMA and AA should liaison with local food personnel including, Army Veterinary Services, USDA, and USDC inspectors to maintain current resources

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4. Inspection of food items

- a. Army Veterinary Inspectors (AVI) and the Navy PMA will assume a new role in support of food inspection and the acceptance of subsistence delivered to DOD activities under SPV. AVI will perform five types of inspections:
 - (1) Cursory: Inspections at receipt for obvious defects and wholesomeness
 - (2) Routine: Inspections for all terms of the contract
 - (a) Performed at the receiving facility
 - (b) May include cooking and organoleptic testing
 - (3) Special: Inspections for all terms of the contract; initiated at the request of DSCP or the customer
 - (4) Surveillance: Inspections of subsistence held in storage for an extended period of time
 - (5) Wholesomeness: Inspections of subsistence in cases of possible contamination

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- b. The person in charge (PIC) must ensure that a sanitation inspection of the delivery vehicle is conducted and all items are inspected for the following:
 - (1) Sanitation of conveyance: clean, free of trash and debris, no contaminants or unpleasant odors, and the product is not stored on the deck
 - (2) Temperature of conveyance: should be taken to ensure proper shipping
 - (a) Required for refrigerated and frozen shipments
 - (b) Temperature should be measured at three sites within the truck: one towards the front, one in the center, and one near the rear
 - (c) The thermometer should remain in place in the vehicle for at least 10 minutes
 - (d) Temperatures above acceptable limit should initiate corrective action, such as increased inspections

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- (3) Temperature requirements
 - (a) Chill:
 - 1 PHF at 41°F or below, unless specified by law governing its distribution (shellfish, eggs)
 - 2 Dairy and eggs at 45°F or below
 - (b) Freeze: below 0°F
- (4) Count: Ensure proper number of cans or cases, correct poundage, etc.
- (5) Condition: Product should be in excellent condition and of high quality
- (6) Identity: Product should be the item ordered or an authorized substitute
- c. AVI are responsible for providing timely wholesomeness determinations on food items delivered to, and accepted at, SPV delivery points
 - (1) When products of questionable quality are identified prior to acceptance, receiving individual may request AVI or the PMA to provide guidance

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- d. Inspection of food items conducted without the assistance of AVI or the PMA should be approached using common sense and knowledge obtained through food service sanitation training

4. Receipt of perishables

a. Meats and poultry

- (1) The Federal Meat Inspection Act and the Poultry Products Act provided for the inspection of all meats, meat products, poultry and poultry products as an official service of the USDA for interstate shipment (all products procured by Armed Forces must originate from a plant under the supervision of the USDA)
 - (a) Guidelines for receipt inspection of meats and poultry are contained in NAVSUPPUB 421 and NAVSUPPUB 486
 - (b) Fresh meat is normally firm and elastic to the touch, reasonably dry, free from slime, abnormal odors and discoloration
 - (c) Most meat is received frozen and must be checked for signs of re-freezing:

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- 1 Blood in bottom of the box
- 2 Changes in the shape of the box
- 3 Discoloration of meat
(greenish/brownish)
- 4 Excessive ice formation

b. Fish

- (1) All fish must be legally caught or harvested and obtained from a source listed in the Directory of Sanitarily Approved Establishments or USDC Approved List of Fish Establishments and Products
- (2) Fresh fish will have:
 - (a) Bright red gills
 - (b) Prominent clear eyes

c. Firm elastic flesh

- (3) Frozen fish must be received frozen:
 - (a) Inspect for re-freezing
 - (b) Soft flabby flesh

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- (c) Sour odor
- (d) Off color
- (e) Wrapping paper slimy
- (f) Ice crystallization

c. Shellfish

- (1) Un-shucked: fresh only
 - (a) Name of stock shipper
 - (b) Kind and quantity of stock
 - (c) Certificate must be maintained for 90 days
- (2) Shucked: fresh or frozen
 - (a) Non-returnable package
 - (b) Name and address of stock shipper, packer, and shucker
 - (c) Certificate number maintained for 90 days
- (3) Fresh crustaceans (lobster, crabs)
 - (a) Must be received alive

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(b) Do not use if received dead

d. Fruits and vegetables

- (1) Inspections are based on USDA Standards for Grades. For additional information refer to NAVSUPPUB 421
- (2) Appearance: is an indication of the quality of the fruit but it is not a sufficient guide for accepting or rejecting fresh produce
- (3) Blemishes: may indicate poor quality or the beginning of decay. Taste is the best indicator. Inspect all product in a case; items on the bottom layer may be of poor quality or decaying
- (4) Size: unusually large fruit and vegetables may be coarse, tasteless and woody. Organoleptic testing is the best indicator

e. Milk and dairy

- (1) Only Grade A pasteurized fluid milk and fluid milk products from approved plants will be used or served
- (2) Dry milk and dry milk products will be made from pasteurized milk and milk products

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- (3) Milk and fluid milk products for drinking purposes will be procured and served in the original, unopened individual container of one pint or less, packaged at the milk plant, or be procured in containers approved for use with bulk milk dispensers
 - (a) Inspectors must assure that milk and milk products are from an approved source and delivered in containers which are
 - 1 In good condition
 - 2 Properly sealed
 - 3 Organoleptically acceptable
 - 4 Proper temperature of 40°F or less
- f. Butter: should be received in clean, unbroken cases, with uniform color and firm texture
- g. Shell eggs: should be received clean, intact and may not exceed the restricted tolerances for US Consumer Grade B as specified in 7 CFR 56

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5. Receipt of semi-perishable subsistence

A. Canned products

1) Labeling:

- a. List of contents either on label or on the end of the can
- b. Top/bottom can code: provides a means to trace or recover suspected hazardous foods

2) Exterior Can Defects:

a. Dents:

- (1) Involving the end or side seam
- (2) Dent that causes buckling of the countersink
- (3) Dent that causes defect of interior can coating

b. Pinholes:

- (1) Tiny holes in can
- (2) Caused by high acid content

c. Swellers:

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- (1) One or both ends of can bulge out and cannot be compressed
- (2) Caused by gas formed by bacterial action inside the can
- (3) Exceptions: (natural swellers)
 - a) Coffee
 - b) Syrup
 - c) Molasses
- d. Springers:
 - (1) One or both ends of can bulge out but yield to pressure
 - (2) Caused by overfilling or gas formation due to bacterial action
- e. Flippers:
 - (1) The ends are flat but when brought down sharply on flat surface one end will bulge
 - (2) Caused by chemical or bacterial action

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- 3) Cans or food within them that are abnormal in appearance should not be opened, tasted, or served

b. Dry foods:

- (1) Labeling: ensure that the contents are in the original container or package
- (2) Inspect for the following defects:
 - (a) Tears, rips
 - (b) Dampness
 - (c) Rodent or insect infestation
- (3) Any item found with any of these defects, or pest infestation, should be rejected

6. Food storage

a. General storage requirements

- (1) Only food items may be stored in food storage areas
- (2) On some ships medical supplies may be stored in refrigerated food storage spaces if kept locked and no other space is available

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- (3) Decayed/spoiled food items must be identified and culled frequently
- (4) Foods or containers of food must not be stored close to steam pipes or other sources of heat which will reduce the shelf life of the product
- (5) Containers of prepared food must be stored at least 8 inches off the deck, away from bulkheads and adjacent stacks and must be placed on pallets, racks, or similar structures to permit adequate air circulation within the storage space
- (6) Food should be rotated on a first in, first out basis. This ensures that the oldest food items are used first
- (7) Insects and rodents must be excluded from food storage spaces. Pierside inspections are necessary to help prevent introduction of insect and rodent pests into shipboard storage spaces
- (8) All broken bags of grain, flour, sugar, etc. must be promptly cleaned up and the remaining product rebagged and sealed

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- (9) All items should be inspected regularly for signs of spoilage, damage, insect infestation or rodent contamination
- (10) In order to maintain the product for the optimum period of time and to prevent unhealthy conditions, temperature levels must be properly maintained
 - (a) Frozen: Frozen foods below 0°F
 - (b) Fresh: 41°F or less
 - (c) Eggs/Dairy: 45° or less
- b. Product compatibility
 - (1) Fresh fruits and vegetables should be grouped by type to promote maximum quality. Some products produce gasses or odors which may adversely affect others. Compatibility groups are listed in DOD 4145.19-R-1
- c. Proper air circulation
 - (1) To promote proper air circulation, food items must be stored on pallets or one inch high deck grating and away from bulkheads and cooling coils

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- (2) At least 6 inches of clearance must be maintained between the tops of the stacks and the openings of the air ducts
 - (3) Proper circulation of air is necessary to maintain the desired temperature throughout the meat and poultry reefer or freezer storage space
- d. Refrigerated storage spaces must be maintained as follows:
- (1) Temperatures must be held within the appropriate ranges. Any prolonged deviation of more than four hours from recommended storage temperatures must be promptly reported to the PIC, Food Service Officer and MDR for appropriate action
 - (2) Frost or glaze must not be allowed to accumulate to more than 1/4 inch thickness on the coils
 - (3) Interior surfaces must be routinely washed with warm water and hand dishwashing detergent and rinsed with warm, potable water
 - (4) An easily readable, non-mercuric thermometer must be provided for each refrigerated storage space

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- (5) Temperature logs must be maintained for all bulk cold storage spaces. Accurate entries will be made at least twice daily

7. Storage of semi-perishable product

- a. The term "semi-perishable" refers to food items that are canned, dried, dehydrated or otherwise processed to the extent that such items, under normal circumstances, are stored under controlled conditions of temperature, humidity, and air circulation
- b. Package interiors must be checked on a routine basis. Torn or broken bags of food must be immediately used, transferred to insect-proof containers or surveyed
- c. Heavily infested food (7 or more insects per pound) must be surveyed. Lightly infested food should be immediately removed from storage, placed in a freezer for 72 hours, sifted to remove insects and used as soon as possible

8. Summary

- a. Prime Vendor Concept and Practices
- b. Inspection of Food Items

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- c. Receipt of Perishables
- d. Receipt of Semi-perishables
- e. Storage of Food Items