

APPENDIX B. REFERENCES

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The following is a list of publications referenced and used in the preparation of this chapter:

**B-1 FOOD**

- a. NAVSUP PUB 7, Armed Forces Recipe Service
- b. NAVSUP PUB 421, Food Service Operations
- c. NAVSUP PUB 486, Food Service Management
- d. Marine Corps Order P10110.14 series, Food Service and Subsistence Manual
- e. NAVMED P-117, Manual of the Medical Department, chapter 22
- f. U. S. Navy Regulations 111, Quality and Quantity of Rations
- g. NAVSUPINST 4355.2 series, Inspection of Subsistence Supplies and Services
- h. NAVSUPINST 4355.6 series, DoD Veterinary/Medical Laboratory Food Safety and Quality Assurance
- i. NAVSUPINST 10110.8 series, DoD Hazardous Food and Non-prescription Recall System
- j. FDA Food Code
- k. Title 21, Code of Federal Regulations (21 CFR), Food and Drugs
- l. Title 7, Code of Federal Regulations (7 CFR), Agriculture

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### B-2 FOOD SERVICE EQUIPMENT

a. National Sanitation Foundation Standards Nos. 1, Soda Fountain and Luncheonette Equipment; 2, Food Service Equipment; 3, Commercial Spray Type Dishwashing Machines; 4, Commercial Cooking and Hot Food Storage Equipment; 5, Hot Water Generating and Heat Recovery Equipment; 6, Dispensing Freezers; 7, Food Service Refrigerators and Storage Freezers; 8 Commercial Powered Food Preparation Equipment; 12, Automatic Ice Making Equipment; 13, Refuse Compactors and Compactor Systems; 18, Manual Food and Equipment Beverage Dispensing Equipment; 20, Commercial Bulk Milk Dispensing Equipment; 21, Thermoplastic Refuse Containers; 25, Vending Machines for Food and Beverages; 26, Pot, Pan and Utensil Washers; 29, Detergent/Chemical Feeders for Commercial Spray Type Dishwashing Machines; 35, Laminated Plastics for Surfacing Food Service Equipment; 36, Dinnerware; 37, Air Curtains for Entrancesways in Food Establishments; 51, Plastic Materials and Components Used in Food Equipment; 52, Supplemental Flooring; 59, Food Carts; C-2 Special Equipment and/or Devices

b. NAVSEA S9AA0-AA-SPN-010/GEN-SPEC, General Specifications for Ships of the United States Navy, Section 651, Food Service Spaces

c. NAVSHIPS 0901-LP-340-0001, Naval Ships Technical Manual, chapter 9340, Commissary Equipment

d. Department of Defense Construction Criteria Manual, 4270.1-M

### B-3 WARE WASHING MACHINES

a. MIL-HDBK-740, Military Standardization Handbook Dishwashing Operations

b. NAVSHIPS 0901-LP-340-0001, Naval Ships Technical Manual, Chapter 9340, Commissary Equipment

### B-4 MILK

a. MIL-STD-175, Equipment and Methods for Handling of Milk Products in Bulk Milk Dispensing Operations

b. NAVSUPINST 4355.6 series, DoD Veterinary/Medical Laboratory Food Safety and Quality Assurance

c. USPH Publication NQ 229, Grade "A" Pasteurized Milk Ordinance, U. S. Department of Health and Human Services

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d. Dairy Plants Surveyed and Approved for USDA Grading Service, (Published Quarterly), USDA Agriculture Marketing Service (AMS), Dairy Division Dairy Grading Section, Washington, DC 20250

e. IMS List-Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers, (Published Quarterly), Department of Health and Human Services, Public Health Service, Food and Drug Administration, Milk Safety Branch, 200 C Street SW, Washington, DC 20204

f. Standard Methods for the Examination of Dairy Products, American Public Health Association 1010 Fifteenth Street NW, Washington, DC 20005

### **B-5 ICE**

a. Public Health Service Publication No. 1183, A Sanitary Standard for Manufactured Ice

b. Sanitary Standards for Packaged Ice, The Sanitation Committee, Packaged Ice Association, 1100 Raleigh, NC 27601; Title 21, Code of Federal Regulations, parts 103,110, and 129

### **B-6 FIELD SANITATION**

a. NAVMED P-010-9, Preventive Medicine for Ground Forces

b. FM 21-10/AFM 161-10, Joint Army and Air Force Publication, Field Hygiene and Sanitation

c. MIL-HDBK-740, Military Standardization Handbook Dishwashing Operations

### **B-7 CLUBS, MESSES, EXCHANGES, AND COMMISSARIES**

a. BUPERSINST 1710.13A, Operation of Navy Messes Ashore and Package Stores

b. NAVSUP PUB 486, Volume 11 Food Service Management, Officers' Quarters and Messes and Chief Petty Officers' Messes Afloat

c. Marine Corps Order P1700.27, Marine Corps Policy Manual

d. FDA Food Code

e. NAVRES PUB-145 Vol 1-4, Navy Exchange Manual

f. MIL-STD-903, Sanitary Standards for Commissaries

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### B-8 FOOD BORNE ILLNESSESS

- a. BUMEDINST 6220.12A, Medical Event Reports
- b. Control of Communicable Diseases Manual, Sixteenth Edition, 1995; American Public Health Association
- c. Procedures to Investigate Food Borne Illness, Fourth Edition, International Association of Milk, Food and Environmental Sanitarians, Inc.

### B-9 PEST CONTROL

- a. NAVMED P-5010, Chapter 8, Navy Entomology and Pest Control
- b. OPNAVINST 6250.4A, Pest Management Programs
- c. BUMEDINST 6250.14, Procurement of Deratting/Deratting Exemption Certificates
- d. NAVSUP PUB-486, VOL I, Food Service Management
- e. Navy Shipboard Pest Control Manual
- f. Military Standard 904A (MIL-STD-904A), Evaluation and Prevention of Pest Infestation in Subsistence