DEPARTMENT OF THE NAVY
BUREAU OF MEDICINE AND SURGERY
2300 E STREET NW
WASHINGTON DC 20372-5300

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From: Chief, Bureau of Medicine and Surgery
To: Ships and Stations Having Medical Department Personnel

Subj: NAVMED P-5010, MANUAL OF NAVAL PREVENTIVE MEDICINE, CHAPTER 1, FOOD SAFETY

1. The revision to the Naval Preventive Medicine Manual (NAVMED Pub P-5010) Chapter on Food Safety is complete. Chapter 1 of the previous version of P-5010 is hereby cancelled.

2. This chapter can be found under publications on the Virtual Naval Hospital's web site: http://www.vnh.org. Forms found in the revised chapter will have a preprinted standard stock number at the bottom or can be accessed via these web sites: http://web1.whs.osd.mil/icdhome/DDEFORMS.HTM or http://web1.whs.osd.mil/icdhome/SFEFORMS.HTM.

3. For follow up to this manual and its chapter, contact the Preventive Medicine directorate at the Navy Environmental Health Center, Norfolk, Virginia. Telephone: COM (757)462-5591/5451 DSN 864-.

S. T. FISHER
Deputy Chief

MANUAL OF NAVAL PREVENTIVE MEDICINE
CHAPTER 1
FOOD SAFETY

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