

**Army Regulation 40-656  
NAVSUPINST 4355.10A  
MCO 10110.48**

**Medical Services**

# **Veterinary Surveillance Inspection of Subsistence**

**Headquarters  
Departments of the Army,  
the Navy,  
and the Marine Corps  
Washington, DC  
28 August 2006**

**UNCLASSIFIED**

# ***SUMMARY of CHANGE***

AR 40-656/NAVSUPINST 4355.10A/MCO 10110.48  
Veterinary Surveillance Inspection of Subsistence

This major revision, dated 28 August 2006--

- o Changes the types of surveillance inspections (para 1-6).
- o Adds guidance for the inspection of prime vendor equivalent subsistence items (para 1-6b).
- o Adds definitions for receipt and conveyance inspections (para 1-6).
- o Defines the requirements for pest infestation inspections (para 1-6c).
- o Adds additional guidance for sample selection (para 1-7).
- o Defines inspections utilizing biased sampling (para 1-7b).
- o Changes the requirements for open package inspection (para 1-8b).
- o Adds the requirement to utilize the U.S. Standard for Condition of Food Containers, with the U.S. Department of Agriculture Visual Aids or Gauges for Containers (para 1-9b).
- o Adds guidance for the use of approximate keeping times (AKT) (para 1-12b).
- o Replaces the statistical sampling tables with a new sampling table (table 2-1).
- o Adds requirements for the frequency of inspection of semi-perishable foods (para 2-2).
- o Deletes appendix C.
- o Deletes appendix D.
- o Deletes appendix E.
- o Deletes appendix F.

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Effective 28 September 2006

## Medical Services

# Veterinary Surveillance Inspection of Subsistence

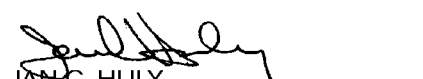
By Order of the Secretary of the Army, Navy, and Marine Corps:

PETER J. SCHOOMAKER  
*General, United States Army  
Chief of Staff*

D.H. STONE  
*Rear Admiral, SC, U.S. Navy  
Commander  
Naval Supply Systems Command*

Official:

  
JOYCE E. MORROW  
*Administrative Assistant to the  
Secretary of the Army*

  
JAN C. HULY  
*Lieutenant General, U.S. Marine Corps  
Deputy Commandant  
Plans, Policies and Operations  
Headquarters, U.S. Marine Corps*

**History.** This publication is a major revision.

**Summary.** This regulation establishes uniform methods for inspecting Army, Navy, and Marine Corps-owned subsistence. It defines the United States Army Veterinary Service's responsibility for surveillance-type inspection of all Service-owned subsistence received, stored, issued, sold, or shipped by military installations (including those items received from all depots and supply points). It implements AR 40-657/NAVSUPINST 4355.4H/MCO P10110.31H as it pertains to veterinary service food hygiene, safety, and quality assurance inspections. This regulation includes specific instructions for inspections of semi-perishable and perishable subsistence. Operational rations will be inspected in accordance with DSCP Handbook 4155.2 and the appropriate appendix.

**Applicability.** This regulation applies to the Active and Reserve Components of the Army, Navy, and Marine Corps; and the National Guard/National Guard of the

United States of the Army, unless otherwise stated.

**Proponent and exception authority.** The proponent and exception authority to this regulation is The Surgeon General. The proponent has the authority to approve exceptions to this regulation that are consistent with controlling law and regulations. The proponent may delegate the approval authority, in writing, to a division chief within the proponent agency or its direct reporting unit or field operating agency in the grade of colonel or the civilian equivalent. Activities may request a waiver to this regulation by providing justification that includes a full analysis of the expected benefits and must include formal review by the activity's senior legal officer. All waiver requests will be endorsed by the commander or senior leader of the requesting activity and forwarded through their higher headquarters to the policy proponent. Refer to AR 25-30 for specific guidance.

**Army management control process.**

This regulation contains management control provisions and identifies key management controls that must be evaluated.

**Supplementation.** Supplementation of this regulation and establishment of command and local forms are prohibited without prior approval from HQDA (DODVSA/OTSG), 5109 Leesburg Pike, Falls Church, VA 22041-3258. (For Army users only.)

**Suggested improvements.** Users are invited to send comments and suggested improvements on DA Form 2028 (Recommended Changes to Publications and Blank Forms) directly to: HQDA (DODVSA/OTSG), 5109 Leesburg Pike, Falls Church, VA 22041-3258.

**Distribution.** Army: This publication is available in electronic media only and is intended for medical activities only at command level C for the Active Army, C for the Army National Guard, and D for the Army Reserve.

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## **Glossary**

## Chapter 1 Introduction

### 1–1. Purpose

This regulation establishes uniform methods for inspection of government–owned foods, to include wholesale stocks of food that are under the logistical control of the Defense Logistics Agency (DLA). It defines the U.S. Army Veterinary Service responsibility for surveillance-type inspection of all Service-owned food stored, issued, sold or shipped by installations. It implements AR 40–657/NAVSUPINST 4355.4H/MCO P10110.31H as it pertains to veterinary food hygiene, safety, food defense, and quality assurance inspections. This regulation prescribes procedures to ensure maximum serviceability for all government-owned foods in storage and at the time of issue or sale. It provides sampling plans and standardized nomenclature to describe common deteriorative conditions. Operational rations will be inspected in accordance with DSCP Handbook 4155.2 and the appropriate appendix.

### 1–2. References

Required and related publications and prescribed and referenced forms are listed in appendix A.

### 1–3. Explanation of abbreviations and terms

Abbreviations and special terms used in this regulation are explained in the glossary.

### 1–4. Responsibilities

*a. The Surgeon General (TSG), Department of the Army (DA).* TSG, DA will—

- (1) Develop uniform, efficient procedures for inspection of all subsistence for use by the Armed Forces.
- (2) Ensure that veterinary medical food inspection (MFI) personnel use the procedures of this regulation to determine if foods are being stored and handled properly.
- (3) Assign veterinary personnel for food inspection support in response to surveillance requirements and requests from commanders.
- (4) Coordinate (1), (2), and (3) above with TSG, Department of the Navy or designated representative.

*b. Installation Management Agency (IMA) Regional Directors, Commanders of Major Army Commands (MACOMs), and Commanders of Direct Reporting Units (DRUs).* Regional Directors of the IMA, Commanders of MACOMs, and, where applicable, Commanders of DRUs will—

- (1) Ensure command implementation of veterinary surveillance inspections of subsistence within each area of responsibility by the U.S. Army Veterinary Service personnel.
- (2) Ensure provision of adequate inspection facilities (building/site/location) at sites requiring veterinary inspections.
- (3) Coordinate inspections with other commands and Commanders of Services, through their medical department personnel.
- (4) Ensure that accountable or responsible officers ensure timely and proper rotation and inspection of subsistence.
- (5) Assign veterinary inspection personnel to perform inspections as prescribed by this regulation.

*c. MACOM veterinarians.* These veterinarians will—

- (1) Administer surveillance food inspection services within their commands through regulations, inspection handbooks, and technical letters.
- (2) Coordinate with other veterinary commanders and staff medical personnel of Navy/Marine commands as necessary.

*d. Veterinary food inspection personnel.* These personnel will—

- (1) Develop and publish an installation support plan (ISP) coordinated with accountable officers/store managers.
- (2) Coordinate food inspections with other veterinary personnel to avoid duplication of effort or excessive expenditure of resources.
- (3) Perform surveillance inspections as prescribed by procedures established in this regulation.
- (4) When appropriate, select samples and submit for laboratory analysis. Coordinate with laboratory personnel.
- (5) Perform inspections and report deficiencies using descriptive terms (see appendix B) on written or electronic reports submitted to the accountable officer and service (ACES, HQs LFS-4, USMC, and NAVSUP). Reports will include identification of the product, detailed description of the defects noted, the percent of the lot affected, the effect on product serviceability, and recommended disposition.
- (6) Routinely monitor stored product for possible pest and rodent infestation.
- (7) Furnish the accountable officer with written recommendations for disposition of unfit subsistence.
- (8) Immediately notify and consult with a Veterinary Corps Officer (VCO)/Warrant Officer (WO) when critical defects are observed, or a potential health hazard is identified.

*e. Accountable officers.* Accountable officers will—

- (1) Provide personnel and equipment necessary for assisting veterinary food inspection personnel in removing food samples from the storage area(s) and transporting the samples to the inspection station.

- (2) Notify the veterinary officer-in-charge of expansion or reduction of workload, facilities, or any other significant changes (permanent or temporary) that might affect the amount of veterinary resources needed to support the operation.
- (3) Take immediate corrective actions when advised of deficiencies in product quality or storage conditions.
- (4) Ensure timely and proper rotation of subsistence.
- (5) Request special inspections as required.
- (6) Provide accurate inventories of subsistence that include identification of products in storage by lot number, date of delivery, date of pack, and inspection test date (ITD) or approximate keeping time (AKT).
- (7) Ensure products are re-marked with the appropriate ITD or AKT when veterinary personnel extend product shelf life.
- (8) Ensure that subsistence placed on medical hold is appropriately marked and controlled (that is, designated area in store or specific warehouse location) to prevent shipment or improper release prior to written approval from the appropriate medical authority.

### **1-5. Inspection policies**

The policies for inspection of subsistence are as follows:

- a. Veterinary food inspection personnel will inspect subsistence at time of delivery or as soon as possible after it is received. Thereafter, further inspection will be performed periodically to minimize the possibility that unacceptable subsistence will be issued or sold.*
- b. Base priority of inspection on those items that have the least estimated remaining shelf life, items deemed potentially hazardous or highly perishable, and those items that are more susceptible to insect or rodent infestation.*

### **1-6. Types of surveillance inspections**

*a. Receipt inspection.* Perform these inspections in accordance with appropriate inspection documents and by a documented installation support plan (ISP) or standing operating procedure (SOP) that has been developed by each veterinary unit in accordance with AR 40-657/NAVSUPINST 4355.4H/MCO P10110.31H. Inspect operational rations deliveries in accordance with DSCP Handbook 4155.2 and the appropriate appendix.

*b. In-storage inspection.* Veterinary personnel will conduct surveillance inspections for all types of government-owned appropriated and non-appropriated fund foods at DA, Department of the Navy, and U.S. Marine Corps installations, storage facilities, ships, and activities. These inspections are made to determine if government-owned foods (to include dry pet food) are wholesome and suitable for further storage, shipment, issue, sale or consumption. These inspections are performed on a planned recurring basis for condition and serviceability. Walk-through inspections shall be performed for obvious defects, incorrect temperatures, infestation, faulty warehouse facilities, or other practices that may lead to deterioration. Sanitation deficiencies found may indicate a need for specific product surveillance inspection. Schedule these inspections in accordance with the local ISP. Provide a report to the accountable officer. Inspect prime vendor deliveries in accordance with U.S. Army Veterinary Command Installation Prime Vendor Handbook 40-2 or other Veterinary Service directives.

*c. Other inspections.*

(1) *Warranty inspections.* Some subsistence contracts require that the contractor guarantee supplies after the procurement receipt date at destination. The supplies furnished will be free from defects in material and workmanship and will conform to all contract requirements. The warranty inspection is usually initiated by finding excessive defects or deterioration during another inspection (such as receipt of government-owned foods or in storage inspections). The procurement agencies will provide item specific guidelines and reference documents used for this inspection. The length of the warranty period varies depending on type of subsistence item. Use DD Form 1714 (Product Verification Record) to record the results of the warranty inspection.

(2) *Special inspections.* These inspections are requested by the accountable officer, the contracting officer, as directed by the MACOM veterinarian, or at the discretion of the food inspector.

(3) *Isolated lots.* These are inspections of lots of unknown storage history, such as captured enemy rations, donated coalition nation rations, lots found in a storage area with no record of inspection, or returned stocks. Inspect these lots for all appropriate defects that may be applicable.

(4) *Inspection of unit basic loads (UBLs).* UBLs are individual operational rations stored by units. Perform these inspections in accordance with DSCP Handbook 4155.2 and its appropriate appendix.

(5) *Conveyance inspections.* Inspect conveyances to determine if they meet the requirements for sanitation, product protection, and temperature requirements.

(6) *Pest infestation inspection.* Perform in accordance with MIL-STD 904.

(7) *Salvage inspections.* Inspect to determine serviceability, usability, and/or continued storage of food stocks.

### **1-7. Selection of samples**

*a. Select samples that are representative of the lot.* Inspectors will backfill cases during sample selection to minimize slack filled shipping containers. Sample accountability will be maintained in accordance with command directives and unit SOP.

*b. Methods of inspection and sampling.*

(1) *Statistical sampling inspection.* An inspection that estimates the condition of the entire lot based on examination or testing of a random representative sample from that lot. Samples selected should be representative of the lot. For warranty inspections, strict random sampling is required based on a predetermined statistical sampling plan.

(2) *100 percent inspection.* An inspection in which every unit of product is examined or tested. Usually performed on smaller lots or when the presence of defects would pose a health hazard.

(3) *Biased sampling.* Performed when deterioration of a lot is suspected due to adverse storage conditions. Samples are selected from those locations where defects are most likely to occur.

### **1–8. Phases of inspections**

*a. Closed-package inspection (CPI).* Closed package inspection is an examination of shelf life, packing and packaging material, and signs of pest infestation without destroying the inner packaging material or product within packaging. These examinations are completed before the start of an open-package inspection. Following CPI, the sample unit will normally be returned to the lot from which drawn, unless it is subsequently used for open-package phase of inspection.

*b. Open-package inspection (OPI).*

(1) This inspection may detect deterioration in the contents of normal appearing packages. It is performed after the CPI has been completed. OPI may destroy the inner packaging material, such as by opening the can or by cutting or tearing the flexible packaging material. If the product or packaging has been destroyed, the product shall not be returned to the lot. Sample units for product quality and extension of shelf life will be selected only from normal appearing units used for a CPI (those units that did not show critical or major defects).

(2) Examine each sample unit for end item criteria defects and interior packaging defects. Cooking or preparation of product may be required. Product should be prepared or cooked according to manufacturers instructions or using similar preparation methods to those of the end user (i.e., frying, baking, boiling, etc.). Inspectors should be careful not to create defects by improper preparation methods. For instance, cooking meat items in a microwave oven will often create unacceptable texture and odor defects that would not be found using conventional cooking methods.

(3) OPI will be conducted—

(a) For warranty inspections.

(b) When the product reaches its maximum shelf life.

(c) At the customer's request.

(d) On isolated lots.

(e) As directed based on the inspector's findings.

### **1–9. Defect classification**

*a. Defective units will be classified into one of the following categories:*

(1) *Critical* - The defect makes the product unfit for its intended use or unfit for human consumption (unwholesome). Unwholesome product denotes that consumption or use of the product will cause serious adverse health consequences. A Veterinary Corps officer/warrant officer must be consulted to verify any defective unit or lot of product classified as unwholesome.

(2) *Major* - The defect seriously affects the usability of the product and is likely to result in product failure.

(3) *Minor* - The defect detracts from the acceptability of the product; however, the product can still be used for its intended purpose. Each unit will be classified by its most serious defect (expressed as percent defective).

*b. Classify defects of containers in accordance with part 42, title 7, Code of Federal Regulations (7 CFR 42) (The U.S. Standards for Condition of Food Containers). Utilize the U.S. Department of Agriculture (USDA) Visual Aids or Gauges for Containers. (See app A.)*

*c. Appendix B of this regulation list common types of defects for subsistence and packaging.*

### **1–10. Laboratory analysis**

Perform laboratory sampling and analysis in accordance with AR 40–657/NAVSUPINST 4355.4H/MCO P10110.31H or other command directives.

### **1–11. Disposition**

The veterinary inspector-in-charge will furnish the accountable officer a written disposition recommendation for those lots of product unfit for normal storage, shipment, issue, and/or sale. The recommendation will become a part of the inspection reports required by paragraph 1–13 below. (See AR 40–657/NAVSUPINST 4355.4/MCO P10110.31 and app C for guidance and examples of disposition recommendations.)

### **1–12. Shelf Life Determination**

*a. Shelf life for several troop issue subsistence items are published in TM 38–400/NAVSUP PUB 572/AFMAN 23–210/MCO 4450–14/DLAM 4145.12. The data contained in that document is based on products stored under optimal*

storage conditions and should be used as a guide only. Variations in initial product quality and actual storage conditions can greatly affect the estimated shelf life. The same holds true for commercial brand name items, in that the manufacturer's recommended shelf life assumes the product will be held under specific conditions during distribution and storage. Actual remaining shelf life can vary considerably based on actual environmental conditions of storage and handling.

b. Extension of approximate keeping times (AKTs) and inspection test dates (ITDs) may be given after performing open package organoleptic examination of product(s) as follows.

(1) Perishable products will normally be extended for not more than 30 days. Products may receive multiple extensions if they are found serviceable.

(2) Inspectors may extend the ITD of semiperishable subsistence up to 180 days or one-half of its original shelf life, whichever is less.

(3) Inspectors will provide accountable officers with the new ITD/AKT based on inspection results. Accountable officers will ensure that case markings are changed to reflect the new ITD/AKT or use a suitable method (labels, stamps, and so forth), to identify the lot as having been extended.

(4) Sensitive items such as baby foods and formulas, vitamins, and health and beauty aids will not be extended.

### **1-13. Reports**

Reports will be completed according to the following guidance:

a. For warranty inspections, DD Form 1714 will be completed in detail. Disposition will be limited to Accept or Reject, and all appropriate lot identification data and sampling criteria will be documented. Estimated remaining shelf life and recommended disposition (other than Accept or Reject) will not be included on the DD 1714.

b. Report other surveillance inspections electronically, on DD Form 1232 (Quality Assurance Representative's Correspondence), or as directed by the ISP or local SOP.

c. Copies of all reports, to include warranty inspections reports, will be distributed as follows.

(1) Forward the original to the accountable officer after receipt of all inspection results.

(2) Send additional copies to—

(a) The veterinary food inspection office.

(b) Higher headquarters upon request.

(c) The contracting officer will receive all warranty inspection reports. Send other types of inspection reports to contracting officers only upon request.

### **1-14. DOD Hazardous Food and Nonprescription Drug Recall Program (ALFOODACT)**

a. ALFOODACT inspections will be made according to AR 40-660/DLAR 4155.26/NAVSUPINST 10110.8C/AFR 161-42/MCO 10110.38C.

b. If a food item is suspected to contain a potentially hazardous condition or during an investigation of a customer complaint, a hazardous condition is discovered, the DSCP Consumer Safety Officer must be notified immediately.

## **Chapter 2**

### **Inspection of Semi-Perishable Foods (other than Operational Rations)**

#### **2-1. Formation of lots**

Inspect products in batches or lots based on those products assumed to be of similar quality. Product is segregated as follows:

a. *Homogeneous lot.* Used when performing periodic in-storage surveillance inspections. Products should be identical as to—

(1) Product (NSN, UPS, or SKU).

(2) Package Type and Size.

(3) Month of Pack.

(4) Storage history.

b. *Manufacturer's lot.* Used when performing warranty inspections. Products should be identical as to—

(1) Manufacturer.

(2) Product (NSN, UPS, or SKU).

(3) Package Type and Size.

(4) Date of Pack.

(5) Storage history.

c. *Isolated lot.* Used when the history, condition, and wholesomeness of the product is not known. It includes products that have an unknown storage and inspection history such as captured rations, lost lots, or lots returned to



storage from field units (retrograde food items). These lots will always receive comprehensive CPI and OPI to the extent necessary to determine the serviceability and wholesomeness of the product.

## 2-2. Frequency of inspections

a. Minimum frequency for inspection of government-owned semi-perishable subsistence is every three months after receipt if held under normal storage conditions.

b. Frequency may be changed to every six months if held under controlled conditions (ambient temperatures less than 70°F).

c. Inspect infestable items on a frequency consistent with climatic conditions, (that is, monthly during summer months and every three months during winter months). Refer to MIL STD 904 for inspection guidance if infestation is suspected.

d. Inspect salvage items on a frequency consistent with local directives. At a minimum inspect items every two weeks to ensure frequent disposition and reduce chances of attracting rodents or insects as well as the items being mistaken for wholesome items.

e. Inspection prior to shipment will be cursory if in-storage inspections have been properly conducted.

f. Inspection at receipt may be restricted to cursory examination for transportation damage if recent inspection data accompanies (or is available) for the products received. Receipt inspection should always include screening for temperature abuse and transportation damage.

## 2-3. Developing sampling plans

a. Express lot size in number of primary containers (that is, cans, bags, jars, and so forth).

b. Sample unit is the primary container (that is, cans, bags, jars, and so forth).

c. Use table 2-1 to determine sample size and action numbers.

d. Express defects as percent defective. Sample units that contain multiple defects will be recorded as one defective unit and classified according to the most severe defect.

## 2-4. Classification of defects

For information on classification of defects, see paragraph 1-9.

## 2-5. Disposition of Lot

a. Storage conditions, particularly high temperatures, can greatly accelerate deterioration of semi-perishable foods. As a general rule, each rise of 18°F (10°C) effectively doubles the rate of deterioration. For this reason, when products are held at higher than recommended storage temperatures OPI will be performed regardless of product age. Note storage conditions on the inspection reports, especially when they are less than optimal. Storage factors influencing deterioration are discussed in TM 38-400/NAVSUP PUB 572/AFMAN 23-210/MCO 4450.14/ DLAM 4145.12.

b. Record all defective units using descriptive terms on the inspection report. Defects frequently associated with semi-perishables are listed in appendix B, section I.

c. When the number of defective units exceeds the action number cited in table 2-1, the inspector will immediately notify the accountable officer and provide a recommended disposition. Dispositions may include reworking the product to remove defective units, immediate issue of product, or other recommendations appropriate for the condition of the lot. When a lot is found to be unwholesome or unfit for its intended use, the inspector will place the product on "Medical Hold" and provide a certificate of unfitness to the accountable officer in addition to the detailed inspection report.

**Table 2-1**  
**Sampling plans for surveillance inspection of semi-perishable subsistence**

Lot Size	Closed Package (External Defects)			Open Package (Internal Defects)		
	Action Numbers <sup>1/</sup>			Action Numbers <sup>1/</sup>		
	Sample Size	Major Defects	Minor Defects	Sample Size	Major Defects	Minor Defects
1-150	8	2	3	3	2	3
151-500	13	3	4	5	3	4
501-3200	20	4	6	8	4	5

**Table 2-1**  
**Sampling plans for surveillance inspection of semi-perishable subsistence—Continued**

3201-10,000	32	6	8	13	5	6
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Notes:

<sup>1</sup> Immediately report the finding of any critical defects to the accountable officer. Place product on Medical Hold until a VCO/WO determines wholesomeness of product.

**2-6. Inspection of operational rations**

Inspect operational rations in accordance with DSCP Handbook 4155.2 and the appropriate appendix. This document contains guidelines for sampling, inspecting, classifying defects, and determining lot disposition for the various types of composite operational rations.

**Chapter 3**  
**Inspection of Perishable Foods**

**3-1. Formation of lots**

For information on formation of lots, see paragraph 2-1.

**3-2. Frequency of inspections**

- a. Minimum frequency for inspection of government owned perishable subsistence is every month after receipt if held under normal storage conditions.
- b. Frequency may be changed to every three months for frozen products that have not reached the end of their estimated shelf life.
- c. Inspect short shelf life items (less than one month) daily.

**3-3. Special requirements for surveillance inspection of perishable products**

- a. Inspect fresh fruits and vegetables daily. Report any item greater than 5% defective to the accountable officer with appropriate disposition recommendations to avoid further loss.
- b. Inspect products affected by refrigeration failures immediately upon notification in accordance with the Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure or other published guidelines.
- c. Storage of perishable foods should comply with compatibility and storage recommendations in accordance with TM 38-400/NAVSUP PUB 572/MCO 4450.14/DLAM 4145.12.

**3-4. Requirements of surveillance products**

Inspect fresh fruits and vegetables daily. Report any item greater than 5% defective to the accountable officer with appropriate disposition recommendations to avoid further loss.fer to paragraph 2-1.

**3-5. Developing Sampling Plans**

- a. Express lot size in number of primary containers (i.e. cans, bags, jars, etc.). For fresh fruits and vegetables, determine lot size by number of cases.
- b. Sample unit will be a primary container (that is, cans, bags, jars, and so forth). For fresh fruits and vegetables, the sample unit is a case.
- c. Use Table 3-1 to determine sample size and action numbers.
- d. Express defects as percent defective. Record sample units that contain multiple defects as one defective unit and classify according to the most severe defect.

**Table 2-1**  
**Sampling plans for surveillance inspection of semi-perishable subsistence**

Lot Size	Closed Package (External Defects)			Open Package (Internal Defects)		
	Action Numbers <sup>1/</sup>			Action Numbers <sup>1/</sup>		
	Sample Size	Major Defects	Minor Defects	Sample Size	Major Defects	Minor Defects
1-150	5	1	2	2	1	1
151-500	8	2	3	3	1	2
501-3200	13	3	4	5	2	3
3201-10,000	20	4	6	8	2	4

Notes:

<sup>1</sup> Immediately report the finding of any critical defects to the accountable officer. Place product on Medical Hold until a VCO/WO determines wholesomeness of product.

**3-6. Classification of defects**

For information on classification of defects, see paragraph 1-9.

**3-7. Disposition of lots**

For information on disposition of lots, see paragraph 2-5.

## **Appendix A References**

### **Section I Required Publications**

#### **AR 40-657/NAVSUPINST 4355.4H/MCO P10110.31H**

Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service. (Cited in paras 1-1, 1-6a, 1-10, 1-11, app C-2.)

#### **TM 38-400/NAVSUP Pub 592/AFMAN 23-210/MCO 4450.14/DLAM 4145.12/**

Joint Service Manual (JSM) for Storage and Materials Handling. (Cited in paras 1-12a, 2-5ab, 3-1c.)

#### **DSCP Handbook 4155.2**

Inspection of Composite Operational Rations. (Cited in paras 1-1, 1-6a, 1-6c(4).) (Available at <http://www.dscp.dla.mil/subs/>.)

#### **MIL-STD 904**

Detection, Identification, and Prevention of Pest Infestation of Subsistence. (Cited in paras 1-6c(6), 2-2c.) (Available at <http://assist.daps.dla.mil/>.)

#### **USDA Visual Aids or Gauges for Containers**

(Available at <http://www.ams.usda.gov/fqa/visualaids.htm>.) (Cited in para 1-9b.)

#### **7 CFR 42**

U.S. Standards for Condition of Food Containers. (Cited in para 1-9b.) Available at <http://www.gpoaccess.gov/cfr/index.html>.)

### **Section II Related Publications**

A related publication is a source of additional information. The user does not have to read it to understand this regulation.

#### **AR 11-2**

Management Control.

#### **AR 30-22**

The Army Food Program.

#### **AR 710-2**

Supply Policy Below the National Level.

#### **AR 40-660/DLAR 4155.26/NAVSUPINST 10110.8B/AFR 161-42/MCO 10110.38B**

DOD Hazardous Food and Nonprescription Drug Recall System.

#### **AR 735-11-2/SECNAVINST 4355.18A/AFJMAN 23-215/ DLAI 4140.55/**

Reporting of Supply Discrepancies.

#### **ANSI/ASOC Z1.4-1993**

Sampling Procedures and Tables for Inspection by Attributes. (Available at [www.ansi.org/](http://www.ansi.org/).)

#### **DA Pam 30-22**

Operating Procedures for the Army Food Program.

#### **DLAR 4155.37/AR 702-18/NAVSUPINST 4410.56A/AFMAN 23-232/MCO 4450.13A**

Materiel Quality Storage Standards Policy for Shelf-Life Materiel. (Available at [http://www.shelflife.hq.dla.mil/policy\\_documents.asp](http://www.shelflife.hq.dla.mil/policy_documents.asp).)

**MEDCOM Pam 4-13**

U.S. Army Veterinary Command Guidelines and Procedures. (Available at <http://www.dscp.dla.mil/subs/support/qapubs/medcom/40-13.pdf>.)

**NAVSUP PUB 486, Vol 1**

Food Service Management, General Messes. (Available at <http://www-nehc.med.navy.mil/>.)

**VETCOM Handbook 40-2**

U.S. Army Veterinary Command Installation Prime Vendor Handbook. (This handbook may be obtained from the Commander, U.S. Army Veterinary Command, ATTN: MCVS, Fort Sam Houston, TX 78234-6005.)

**Section III**

**Prescribed Forms**

This section has no entries.

**Section IV**

**Referenced Forms**

**DA Form 11-2-R**

Management Control Evaluation Certification Statement

**DD Form 1232**

Quality Assurance Representative's Correspondence

**DD Form 1714**

Product Verification Record

## Appendix B Common Defects of Subsistence

### Section I Semi-Perishable Foods

#### B-1. Defects most frequently classified as critical

The defects most frequently classified as critical are shown below:

- a. *Swellers*. Swellers due to any reason.
- b. *Oxidation/rancidity*. Chemical changes.
- c. *Mildew/mold/dry rot*. Any discoloration, growth, or decay caused by fungi.
- d. *Leakers*. Leakers due to any reason.
- e. *Contamination*. Presence of matter that is foreign to, deleterious to the product, or substance in which it is contained.
- f. *Infestation*. Insect or rodent infestation.
- g. *Vacuum loss*. Complete loss of vacuum in those products requiring a vacuum.

#### B-2. Other frequently identified defects (associated with loss of packaging and packing protection)

Other frequently identified defects that are associated with loss of packaging and packing protection are shown below:

- a. Separation/delamination.
- b. Closure failure.
- c. Water damage.
- d. Soiled (spots, stains, dirt).
- e. Physical damage.
- f. Reinforcement failure.
- g. Brittleness (flexible packaging).
- h. Product intermingling (flexible packing).
- i. Corrosion/rust.
- j. Cuts/abrasions/scratches.
- k. Peeling/flaking/chipping.
- l. Etching/grazing/checking.
- m. Detinning, flaking of enamel lining.
- n. Dents.
- o. Breakage.

### Section II Perishable Foods

#### B-3. Defects associated with packing

Defects associated with packing are shown below:

- a. Mildew, mold.
- b. Separation.
- c. Closure failure.
- d. Water damage.
- e. Soiled (spots, stains, dust).
- f. Physical damage.

#### B-4. Defects associated with packaging

Defects associated with packaging are shown below:

- a. Brittleness.
- b. Corrosion, rust.
- c. Leakers, pinholes, improper closures.
- d. Detinning, flaking of enamel lining, delamination.
- e. Physical damage.
- f. Vacuum loss or closure failure.
- g. Swellers.

## **B-5. Defects associated with a product**

Defects associated with a product are shown below:

- a.* Brittleness.
- b.* Crumbling, cracking.
- c.* Hardening.
- d.* Caking.
- e.* Loss of crispness.
- f.* Oxidation/rancidity.
- g.* Mildew, mold.
- h.* Odor change.
- i.* Decay, spoilage, or rot.
- j.* Flavor change.
- k.* Physical change.
- l.* Freezer burn and dehydration.
- m.* Separation.
- n.* Contamination.
- o.* Discoloration.
- p.* Freeze damage (chill items).
- q.* Defrosting.
- r.* Insect or rodent infestation.
- s.* Friability (easily crumbled).
- t.* Coagulation.
- u.* Product intermingling-grease or moisture transfer.
- v.* Liquefaction/syneresis.
- w.* Evaporation.
- x.* Particulation/precipitation/sedimentation/crystallization.
- y.* Turbidity.
- z.* Foreign objects.
- aa.* Fusion.

## **Appendix C Examples of Disposition Recommendations**

### **C-1. Questions to consider**

The following questions should be considered when developing a disposition recommendation. They will not apply in every instance but may be used as general guidelines.

- a.* Is this a wholesomeness problem?
- b.* How rapidly is the product expected to deteriorate?
- c.* How much time will elapse before the product will be consumed?
- d.* Does the number of defects equal or exceed the reject number?
- e.* Is the product to be shipped to another installation for further storage?
- f.* What are the storage conditions at present and what will they be in the future?
- g.* What is the remaining shelf life of the product?
- h.* Is the product intended for resale or issue?

### **C-2. Disposition recommendations**

Disposition recommendations will be as prescribed by AR 40-657/NAVSUPINST 4355.4/AFR 161-32/MCO P10110.31 and this regulation. Listed below are several examples of disposition recommendations; however, these examples are not all inclusive. Inspectors must base their recommendations on many factors, especially those factors listed in C-1 above.

- a.* Recommend that the product be (SALVAGED) (REWORKED) (REPACKED) and the portion that is fit for human consumption be issued immediately.
- b.* Recommend that this product be considered as a mandatory issue item (DA Pam 30-22) and issued prior to (DATE).
- c.* Recommend that the product be priority issued as soon as possible but not later than (DATE).
- d.* Recommend that this lot be issued immediately.

- e.* Recommend that the product be placed on hold pending further inspection. (SPECIFY SAMPLE UNIT OR COMPONENT TO BE INSPECTED, IF APPROPRIATE).
- f.* Recommend that the product be issued locally.
- g.* Recommend that the product be placed on medical hold pending laboratory testing of samples.
- h.* Recommend the following change in storage method for this product: (SPECIFIC RECOMMENDATION).



## **Glossary**

### **Section I Abbreviations**

#### **AKT**

approximate keeping time

#### **C**

Celsius

#### **CPI**

closed package inspection

#### **DA**

Department of the Army

#### **DLA**

Defense Logistics Agency

#### **DLAI**

Defense Logistics Agency Instruction

#### **DLAM**

Defense Logistics Agency Manual

#### **DLAR**

Defense Logistics Agency Regulation

#### **DODVSA**

Department of Defense Veterinary Services Activity

#### **DOP**

date of pack

#### **DRU**

direct reporting units

#### **DSCP**

Defense Supply Center Philadelphia

#### **F**

Fahrenheit

#### **FF&V**

fresh fruits and vegetables

#### **HQDA**

Headquarters, Department of the Army

#### **IMA**

Installation Management Agency

#### **ITD**

inspection test date

#### **ISP**

installation support plan

#### **MACOM**

major Army command

**MCO**

Marine Corps Order

**MFI**

medical food inspection

**MIL-STD**

military standard

**NAVSUP PUB**

Navy Supply Publication

**NAVSUPINST**

Navy Supply Instruction

**NSN**

national stock number

**OPI**

open package inspection

**SECNAVINST**

Secretary of the Navy Instruction

**SOP**

standing operating procedure

**TM**

technical manual

**TSG**

The Surgeon General

**UBL**

unit basic load

**USDA**

U.S. Department of Agriculture

**VCO**

Veterinary Corps Officer

**WO**

warrant officer

**Section II****Terms****Accept**

Defect totals are at or below allowable limits and lot is suitable for intended use.

**Approximate keeping time (AKT)**

Used for perishable food. The AKT is determined by adding the approximate storage life found in TM 38-400/NAVSUP PUB 752/AFMAN 23-210/MCO 4450-14/DLAM 4145 to the date of pack (not date of receipt) of the product.

**Condition**

The appearance, feel, smell and/or taste characteristics of the product.

**Critical defect**

The defect makes the product unfit for its intended purpose and unfit for human consumption (unwholesome).

Unwholesome product denotes that consumption or use of the product will cause serious adverse health consequences. In addition, any major defect that in the inspector's judgment would progress to critical severity before the next scheduled inspection will be classified as critical.

**Cursory examination**

A visual examination to detect obvious discrepancies in condition.

**Date of pack**

Date on which the product was packaged in the unit or primary container, regardless of packing or shipping.

**Defective**

A unit with one or more defects.

**Infestable food items**

Food item (to include dry pet food) whose nature and method of packaging make it subject to actual or potential pest infestation. In some locations, all grains may be considered infestable. In temperate climates, these items will require inspection monthly from April thru October and every 3 months from November thru March. Other climates may require a different frequency. If infestation occurs, refer to MIL-STD 904 for guidance.

**Inspection for condition**

An evaluation to determine that a product's appearance, feel, odor and/or taste conforms to contractual and regulatory documents. That it is wholesome and suitable for further storage, shipment, issue, sale, or consumption.

**Inspection for quantity**

To determine that product conforms to cited contractual documents for quantity; for example, net weight, drained weight, volume or count per shipping container.

**Inspection level**

The relationship between the lot size and the sample size.

**Inspection test date**

Used for semi-perishables. It is not an expiration date. It is used to indicate further inspection of product and is annotated on individual cases.

**Major defect**

A defect, other than critical, that is likely to result in product failure, or to reduce materially the usability of the unit of product for its intended purpose.

**Minor defect**

A defect that is not likely to reduce materially the usability of the unit of product for its intended purpose.

**Obvious defect**

A defect that, in the inspector's judgment, would result in finding the product to be nonconforming to contract requirements or otherwise unacceptable if a full destination inspection was performed.

**Off-condition**

Any unacceptable deviation from the expected appearance, feel, smell, or taste characteristics of a subsistence item.

**Perishable food items**

Food items that must be chilled or frozen to remain wholesome.

**Potentially hazardous food**

Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or edible crustacean (shrimp, lobster, crab, and so forth). It also includes raw seed sprouts and mushrooms or other natural or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

**Primary container**

The immediate container in which the product is packaged and which serves to protect, preserve, and maintain the condition of the product. It may be metal, glass, fiber, wood, textile, plastic, paper, or any other suitable type of material, and may be supplemented by liners, over wraps, or other protective material.

**Quality assurance provisions**

Includes all requirements for quality and reliability assurance, both administrative and technical.

**Reject**

Defect totals are greater than allowable limits; an appropriate disposition should be recommended in accordance with appendix C.

**Sample**

One or more units of a product drawn from a lot for inspection.

**Sampling plan**

A statement of the sample size or sizes to be used and the associated acceptance criteria.

**Semi-perishable food items**

Food items that are canned, dried, dehydrated, or otherwise processed to the extent that they do not normally require refrigeration.

**Serviceability**

The ability of an item or product to be used readily and effectively for its original intended use.

**Service-owned foods**

All government-owned foods procured by appropriated and non-appropriated funds.

**Unwholesome**

Food procured, packed, or held under unsanitary conditions whereby it may be injurious to the health of the consumer; food or food containers having naturally occurring or added harmful substances; food found to be filthy, putrid, decomposed, or produced from a diseased animal or an animal that died other than by slaughter.

**Section III****Special Abbreviations and Terms**

This section has no entries.

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