



Food and Water Risk Assessment Process and Procedures

FWRA Introduction

A **Food and Water Risk Assessment (FWRA)** is a required Force Health Protection measure for OCONUS establishments supplying subsistence purchased with Department of Defense (DOD) funds to be used during short-term DOD sponsored events when approved sources are not readily available.

The FWRA will allow a formally trained assessor to evaluate sources of food and provide a **“risk-based” assessment** to the Commander or Person-In-Charge. The **Operational Commander** will then decide which feeding plan to authorize in accordance with the risks identified, mitigations recommended, and needs of the mission.

An FWRA is conducted to evaluate the risk of food and water that may be potentially consumed by DOD personnel and/or at DOD sponsored events. Since many places around the world do not have the same health standards of the United States, it is prudent to assume that the facility you assess may not meet U.S. health and hygiene requirements. As the assessor it is up to you to come up with realistic mitigations to achieve force health protection goals and to support the Operational Commander by communicating real risk to force.

FWRA Scope

- Only active or reserve component Army Environmental Science and Engineering Officers, **Navy Environmental Health Officers (NOBC-0861)**, Air Force Biomedical Specialist Public Health Officers, and Army Veterinary Corps Officers that have successfully completed the DHA Army Veterinarian FWRA course are authorized to perform FWRAs.
- Enlisted personnel are not currently permitted to be the primary assessor.
- FWRA shall be applied to short-term events (less than 30 days).
- An Occupational and Environmental Health Site Assessment (OEHSA) is needed for exercise/events greater than 30 days in duration.
- FWRAs are appropriate when no approved sources exist and/or logistics support is not available or feasible.

The FWRA Process Steps

1. Receive mission tasking or OPORD.
2. Generate mission tasking or OPORD.
3. Pre-assessment.
4. Conduct Food and Water Risk Assessment.
5. Brief the Operational Commander or designated representative.





NAVY AND MARINE CORPS FORCE HEALTH PROTECTION COMMAND IMPROVING READINESS THROUGH PUBLIC HEALTH ACTION

FWRA Procedures

- FWRA's must be requested through the COCOM Veterinarian.
- For Navy and USMC FWRA's, planners must contact the Navy and Marine Corps Force Health Protection Command (NMCFHPC) Preventive Medicine FWRA Subject Matter Experts during the planning phase for situational awareness.
- **When possible, requests should be sent more than 120 days prior** to the event or exercise execution.
- FWRA's should be executed **no later than 60 days prior** to the event.
- Planners of events/exercises must inform the facility points of contact (POCs) of the FWRA requirement before FWRA execution.
- Facility must be deemed secure by the Security Cooperation Office (SCO).
- FWRA assessor must have the name of the establishment, contact information, and names of key personnel before traveling to perform the FWRA.
- FWRA assessor or SCO will contact the establishment to set up time/date of assessment and logistical support, if needed.
- Additional requested information includes line of accounting, meal plan, number of personnel (PAX), length of the exercise or event, etc.
- Is the event requesting catering?
- If so, what is the distance from the establishment to the event site?
- Will catered meals be transported by U.S. Government vehicles, or caterer vehicles?
- The assessor will conduct no more than two FWRA's per day.
- One in the morning and one in the afternoon.
- The FWRA report, after action report (AAR), water samples, and cover memo will be available approximately two weeks after the assessment is completed.



For More Information, Resources and Tools for FWRA's, visit:

- [Food and Water Risk Assessment Website](#) (VSO contact information)
- [Approved Sources Website](#)
- [Veterinary Service Information Management System \(VSIMS\) Website](#) (CAC Enabled)
- [USDA Food Safety Inspection Service: Eligible Foreign Establishments](#)
- [Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables](#)
- [Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement](#)