

European College of Veterinary Public Health (ECVPH)
Annual Congress Perugia, Italy, October 18th 2018

FOOD SAFETY IN MILITARY OPERATIONS

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ITA ARMY VS, DVM

PURPOSE

To give an overview about organization and procedures on food safety within force health protection during military operations.

AGENDA

- MILITARY OPERATIONS
- NATIONAL ORGANIZATION
- INTERNATIONAL STANDARDIZATION
- CONCLUSIONS

MILITARY OPERATIONS

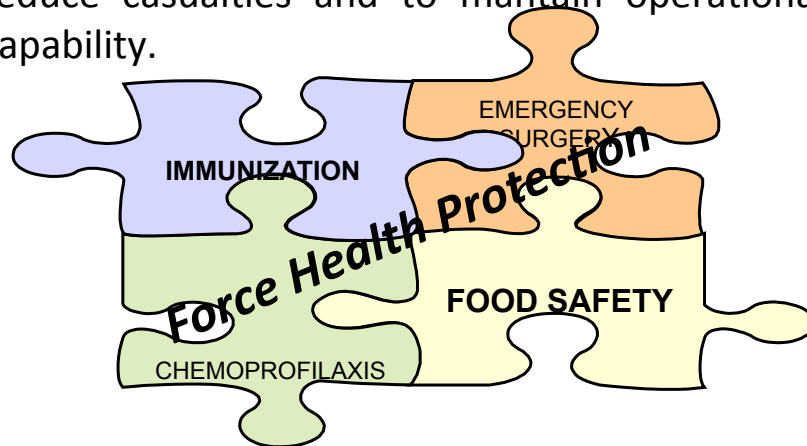
ITA MILITARY FORCES MISSION

- Homeland security
- North Atlantic territories security and concerns
- Supporting peace and international security according to Human Rights and UN Charter
- Supporting other national branches in case of emergency (earthquake, flooding, etc.)

MILITARY OPERATIONS

Force Protection

Measures and/or procedures to prevent or reduce casualties and to maintain operational capability.



FOOD SAFETY IN MILITARY OPERATION



NATIONAL ORGANIZATION



Ispettorato Generale della Sanità Militare



IGESAN - 003

Direttiva interforze inerente alla
attività di controllo igienico-sanitario
delle derrate alimentari ed alla
sicurezza degli alimenti per i
contingenti impiegati all'estero

Edizione 2014

TARGET: CDR, MED./VET.,
FOOD CHAIN PERSONNEL

REF.:

- EU REGULATION
- NATIONAL LEGISLATION
- NATO PUBLICATIONS

AIM:

- LEGISLATION KNOWLEDGE
- FOOD PRODUCTION
FACILITIES REGISTRATION
AND
HYGIENIC MANAGING
- GUIDELINES ON AUDIT,
INSPECTIONS AND CONTROLS

MILESTONES

REGISTRATION

INFRASTRUCTURE MINIMUM REQUIREMENTS
GMP - GHP

TRAINING OF PERSONNEL

INSPECTIVE AUTHORITY

INTERNATIONAL ORGANIZATION FOR MILITARY OPERATIONS

(example)

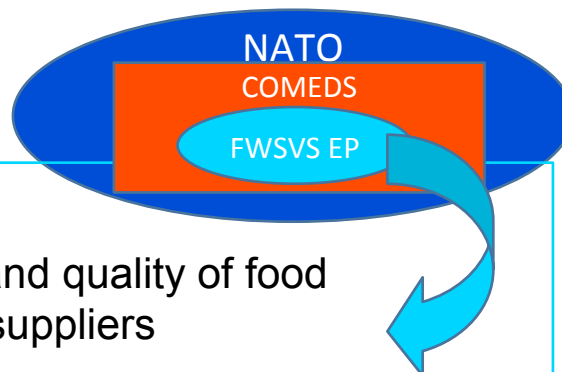
NATO - COMEDS

(Committee of the Chiefs of Military Medical Services)

NATO - FWSVS EP


(Food and Water Safety and Veterinary Services
Expert Panel)

STANDARDIZATION



- interoperability
- safety, defence and quality of food processors and suppliers
- audit reports
- guidance on food production
- minimum requirements for food production facilities

NATO STANDARD
AMedP-4.5
AUDIT PRINCIPLES AND RISK ASSESSMENT OF FOOD PROCESSORS AND SUPPLIERS PROVIDING FOOD TO THE MILITARY
Edition A Version 1
 SEPTEMBER 2014



NORTH ATLANTIC TREATY ORGANIZATION
ALLIED MEDICAL PUBLICATION
Published by the
 NATO STANDARDIZATION OFFICE (NSO)
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3 CHAPTERS

Purpose

Audit protocol


Minimum criteria for food processors and suppliers

2 ANNEXEES

Audit report Food Processors

Audit report Food Suppliers

NATO STANDARD
 AMedP-4.5
 AUDIT PRINCIPLES AND RISK ASSESSMENT OF FOOD PROCESSORS AND SUPPLIERS PROVIDING FOOD TO THE MILITARY





NORTH ATLANTIC TREATY ORGANIZATION


CHAPTER 2

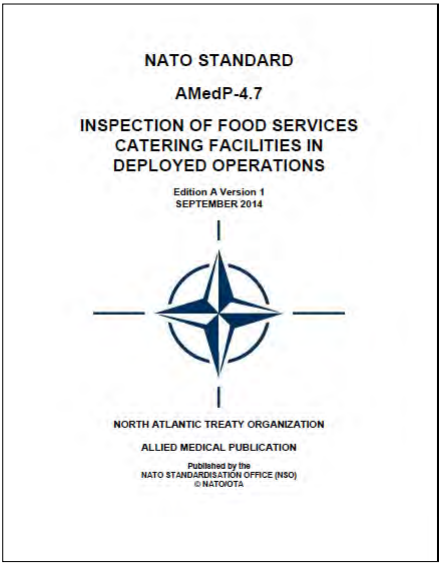
AUDITOR AUDIT AUDITEE SCORING THE REPORT (critical, major, observations)

DATE:	DURATION:		
AUDITOR			
NAME:	RANK:		
COUNTRY:	UNIT:		
PHONE:	EMAIL:		
<small>Describe shortly auditors compliance:</small>			
COMPANY			
Name			
Address	Phone		
Contact-person	email		
Scope			
DATA:	Area of construction:	Number operations:	
General information	Surface size:	Annual production volume:	
General advise by auditor			
POSITIVE - NEGATIVE - CONDITIONAL	Condition (if applicable)		
Critical items			
Major items			

<p style="text-align: center;"> NATO STANDARD AMedP-4.6 FOOD SAFETY, DEFENCE, AND PRODUCTION STANDARDS IN DEPLOYED OPERATIONS <small>Edition A Version 1 SEPTEMBER 2014</small>  NORTH ATLANTIC TREATY ORGANIZATION ALLIED MEDICAL PUBLICATION <small>Published by the NATO STANDARDISATION OFFICE (NSO) © NATO/OTA</small> </p>	<p style="text-align: center;">5 CHAPTERS</p>
	<p style="text-align: center;">FOOD SUPPLY AND PRODUCTION PROCESSES</p>
	<p style="text-align: center;">FOOD SERVICES PERSONNEL</p>
	<p style="text-align: center;">CLEANING AND SANITATION</p>
	<p style="text-align: center;">PEST CONTROL</p>
	<p style="text-align: center;">BUILDINGS AND STRUCTURES</p>

<p style="text-align: center;"> NATO STANDARD AMedP-4.6 FOOD SAFETY, DEFENCE, AND PRODUCTION STANDARDS IN DEPLOYED OPERATIONS <small>Edition A Version 1 SEPTEMBER 2014</small>  NORTH ATLANTIC TREATY ORGANIZATION ALLIED MEDICAL PUBLICATION <small>Published by the NATO STANDARDISATION OFFICE (NSO) © NATO/OTA</small> </p>	<p style="text-align: center;">14 ANNEXEES</p>
	<p style="text-align: center;">Pathogenic micro-organism</p>
	<p style="text-align: center;">Storage guidelines for different food</p>
	<p style="text-align: center;">Internal Cooking Temperatures for Meal Dishes</p>
	<p style="text-align: center;">Meal Production Control Chart, Menu Planning to minimize Food Safety Risk</p>
	<p style="text-align: center;">Acceptable Standards –Regular, Cold and Hot Meal</p>
	<p style="text-align: center;">Model for Cleaning and Sanitation</p>
	<p style="text-align: center;">Medical Fitness To Handle Food</p>
	<p style="text-align: center;">Definitions</p>

Decision Flowchart – Establishing Field Catering Operation 



1 CHAPTER - Introduction

3 ANNEXEES

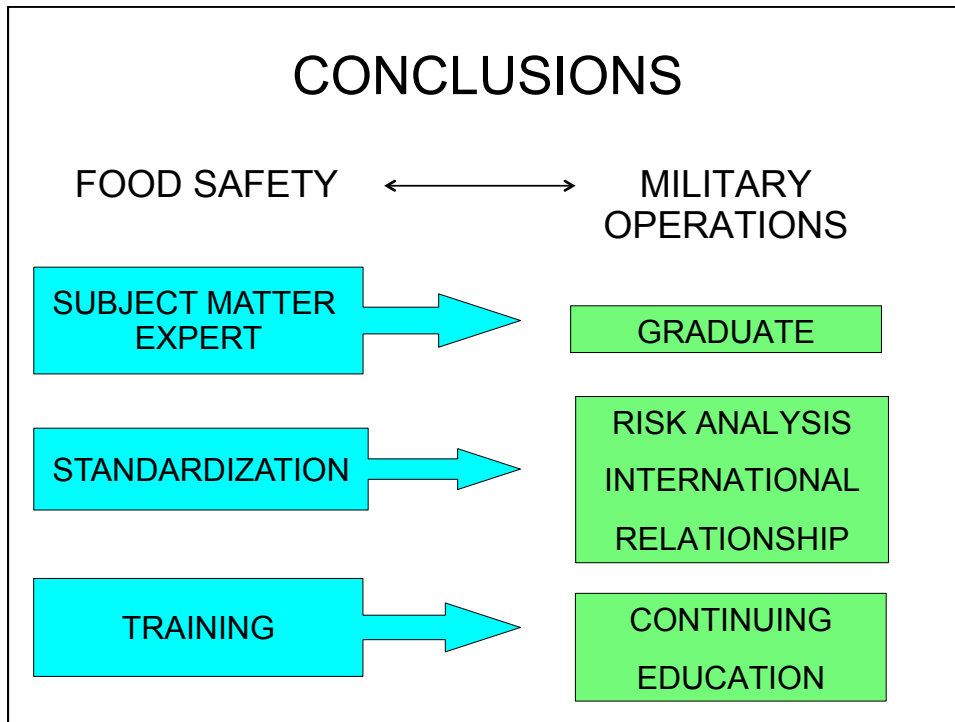
Food operation inspection report

Instruction for completing inspection report

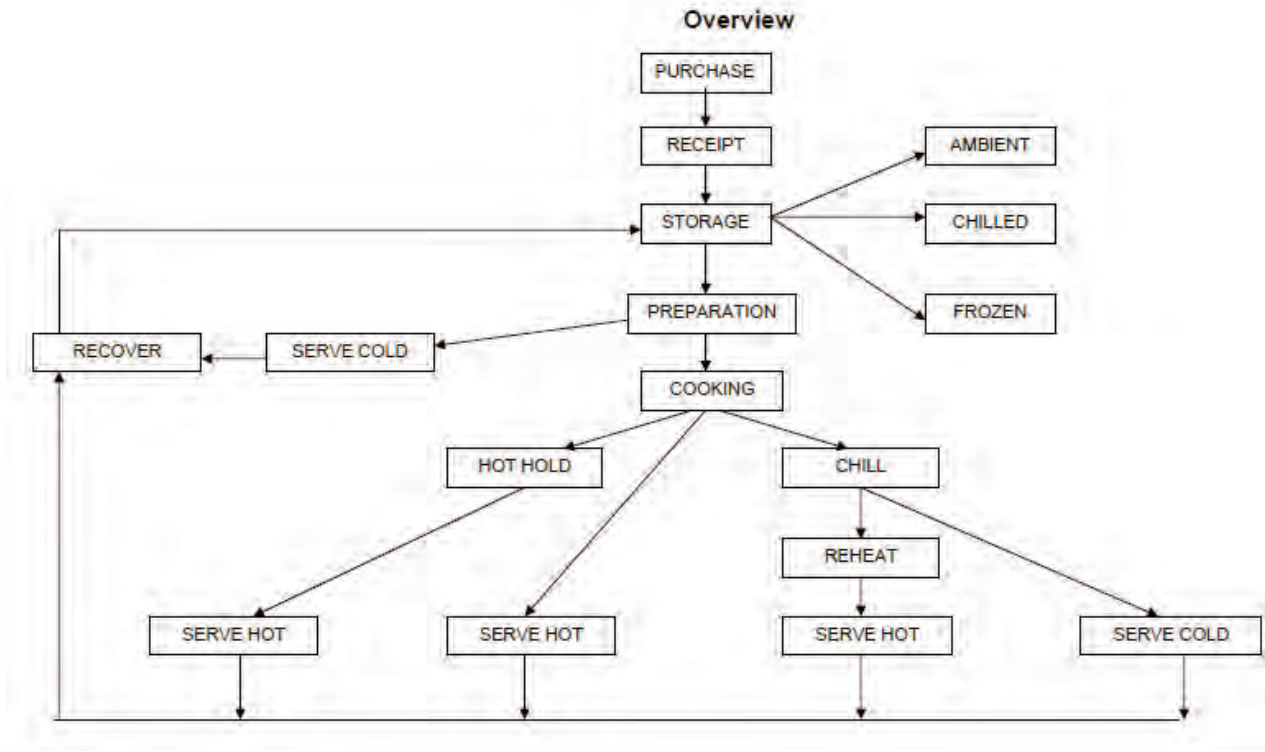
References for inspection/audit report

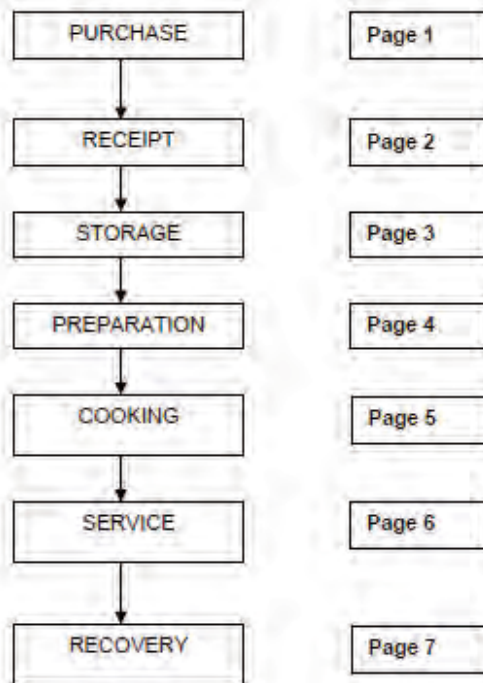
INSPECTION FORM

FACILITY NAME AND LOCATION		DATE (YYYYMMDD)	START TIME	END TIME
INSPECTOR (rank, name)	INSPECTOR PHONE	INSPECTOR E-MAIL		
INSPECTOR UNIT/ORGANIZATION	INSPECTION TYPE: <input type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Follow-up <input type="checkbox"/> Preoperational <input type="checkbox"/> Other			
PERSON IN CHARGE (full name)	PERSON IN CHARGE PHONE	PERSON IN CHARGE OFFICIAL E-MAIL		
INFRASTRUCTURE FINDINGS ___ Critical ___ Major ___ Observational	INFRASTRUCTURE INSPECTION RATING <input type="checkbox"/> Compliant <input type="checkbox"/> Partially Compliant <input type="checkbox"/> Unsatisfactory	Recommend Closure <input type="checkbox"/> Yes <input type="checkbox"/> No Date follow-up scheduled: _____		
HYGIENE FINDINGS ___ Critical ___ Major ___ Observational	HYGIENE INSPECTION RATING <input type="checkbox"/> Compliant <input type="checkbox"/> Partially Compliant <input type="checkbox"/> Unsatisfactory			
REMARKS Observations and Corrective Actions				
Item Number: _____ Summary of findings and recommendations (provide details, identify the appropriate item number for findings noted on the previous page. Deficiencies cited in this report must be corrected within the time frames specified below.)				
Inspection Rollings: Compliant = Zero (0) Critical, 0 or less Major, and 0 or less Observational findings. Partially Compliant = Zero (0) Critical, 2 or less Major, and 10 or less Observational findings. Unsatisfactory = 1 or more Critical, or 3 or more Major, or 11 or more Observational findings. <small>*Signatures on this form represent acknowledgment that the person in charge has been notified of the deficiencies noted, corrective actions and time frame for completion, the final inspection ratings, and date scheduled for follow-up inspection (for satisfactory ratings only).</small>				
PERSON IN CHARGE SIGNATURE:		DATE:		
INSPECTOR SIGNATURE:		DATE:		



Thank you for your attention

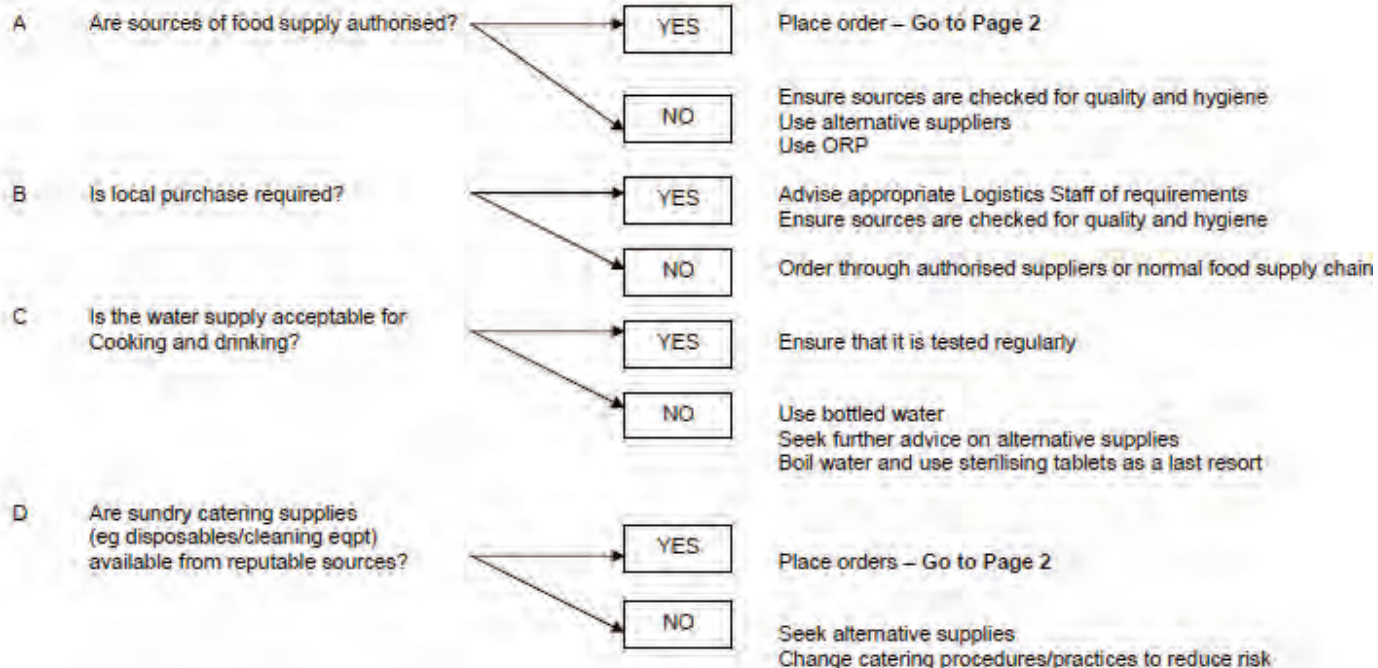




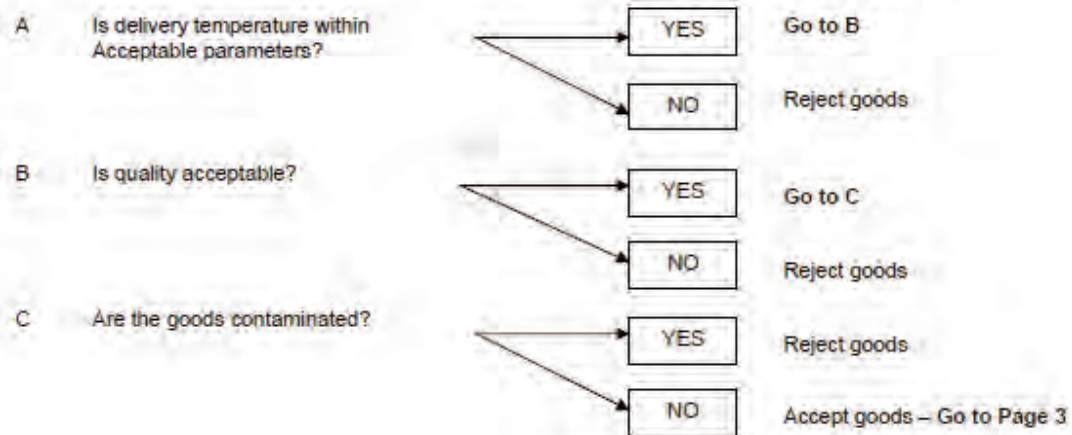
INDEX

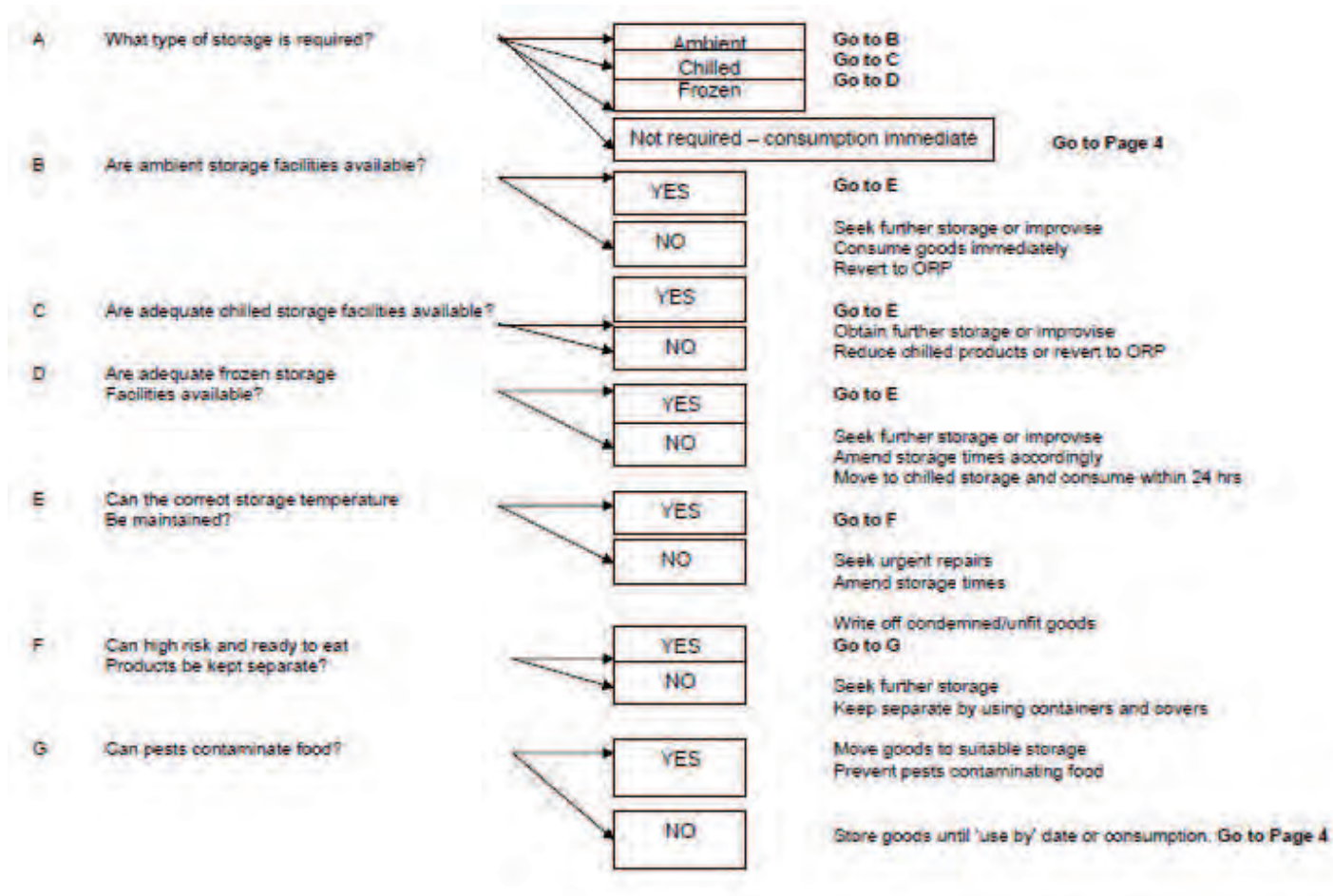
PERSONNEL	Page 8
CLEANING	Page 9
PEST CONTROL	Page 10
BUILDINGS & STRUCTURE	Page 11
MENU PLANNING	Page 12

Page 1 – PURCHASE



Page 2 – RECEIPT





Page 4 – PREPARATION

A	Are adequate preparation areas Available?	YES	Go to B
		NO	Move location Improvise with additional preparation areas
B	Are preparation areas able to be Hygienically cleaned between Different activities?	YES	Go to C
		NO	Keep high risk activities separate Only prepare low risk items
C	Are all food handlers adequately Trained?	YES	Go to D
		NO	Avoid staff handling food Increase supervision Provide ad hoc training until formal training is possible
D	Are suitable food washing facilities Available?	YES	Also use disinfectants – Go to E
		NO	Obtain further washing facilities Use only goods that are ready to eat
E	Can pests contaminate food?	YES	Move goods to suitable preparation areas Prevent pests contaminating food
		NO	Go to F
F	Can thawing be carried out safely?	YES	Go to G
		NO	Provide suitable thawing facilities Reduce amount of frozen items requiring thawing
G	Are there suitable storage facilities Available for prepared food?	YES	Store goods until cooking or consumption – Go to Page 5
		NO	Consume immediately Only prepare amounts of food that can be stored safely Modify menu plan accordingly

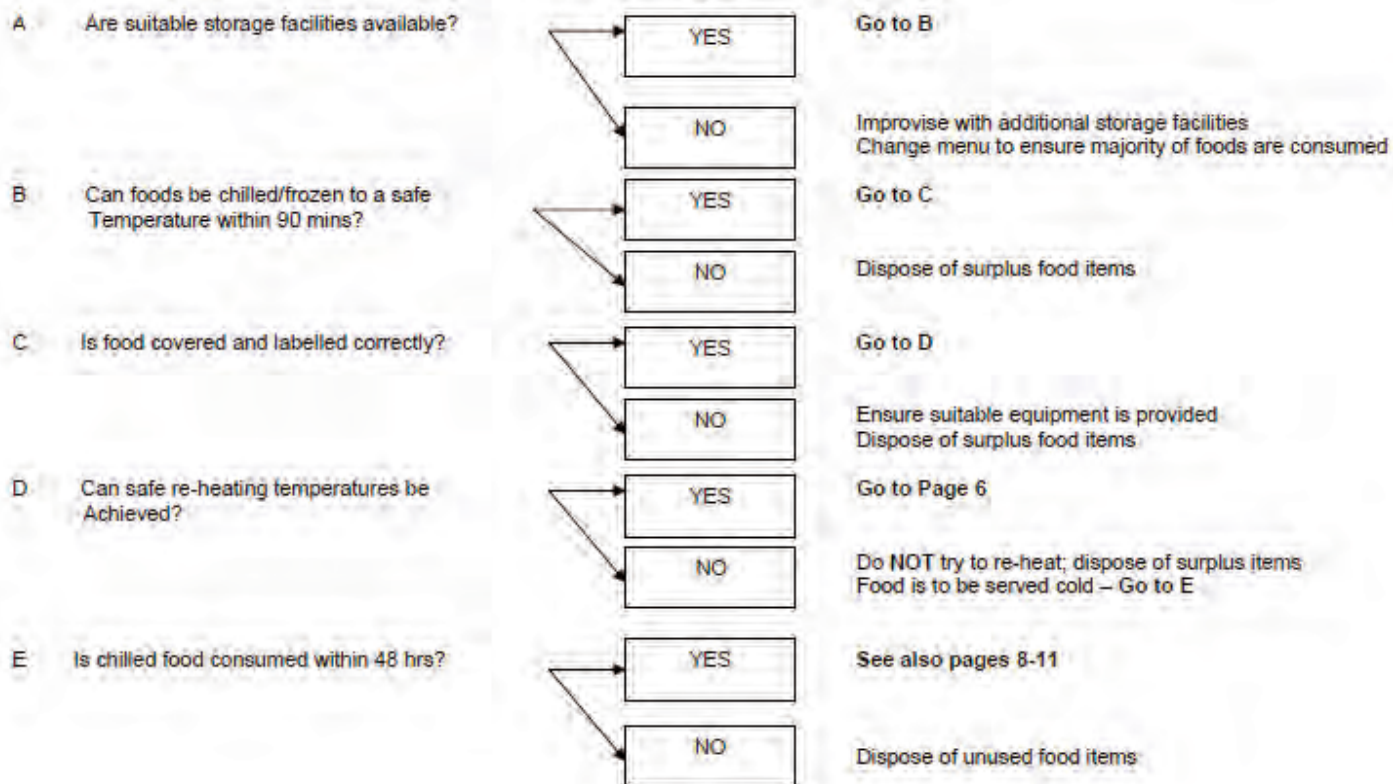
Page 5 – COOKING

A	Are adequate cooking facilities available?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Go to B Move locations Improve with additional cooking facilities Change menu to suit availability of equipment
B	Can safe cooking temperatures be Achieved?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Confirm with thermometer/probe – Go to C. Only use items which can be safely under-cooked Ensure items are fully cooked eg hard eggs, only clear cooking juices
C	Are all food handlers suitably trained?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Go to D Do not let staff handle food until trained
D	Are suitable washing facilities available?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Go to E Obtain further washing facilities Use only foods that are ready to eat
E	Are items being cooked early?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Ensure safe hot holding facilities are available Alter menu to suit equipment availability Go to F
F	Are there suitable storage facilities For cooked foods?	<input type="checkbox"/> YES <input type="checkbox"/> NO	Store goods until consumption – Go to Page 6 Provide suitable storage facilities Consume immediately Only prepare amounts of food that can be stored safely

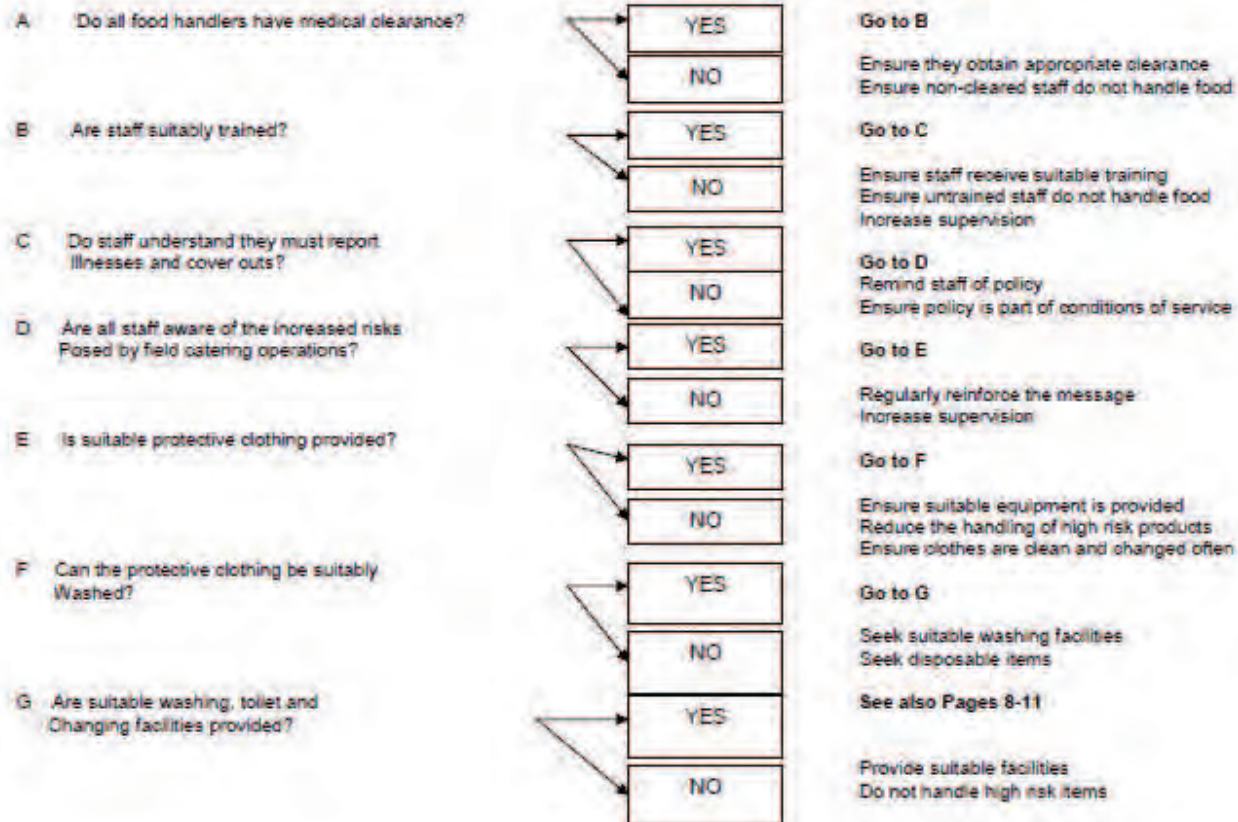
Page 6 – SERVICE

A	Are suitable serving facilities available?	YES	Go to B
		NO	Improvise with additional serving facilities Change menu to suit availability of equipment
B	Can safe holding temperatures be Achieved?	YES	Go to C
		NO	Only use items which can be served at ambient temperatures Only cook as many portions as can be safely served
C	Are all food servers suitably trained?	YES	Go to D
		NO	Do not allow staff to handle food Allow self-service
D	Are suitable washing facilities Available to food serving staff?	YES	Go to E
		NO	Obtain further washing facilities
E	Can eating items be hygienically Cleaned after use?	YES	Go to F
		NO	Provide disposable items Ensure consumers have suitable washing-up facilities
F	Is all food consumed from the Servery within 2 hrs?	YES	See also pages 8-11
		NO	Dispose of food remaining past this time Recover food for chilling/freezing – Go to Page 7 Only prepare amounts of food that are required for immediate consumption

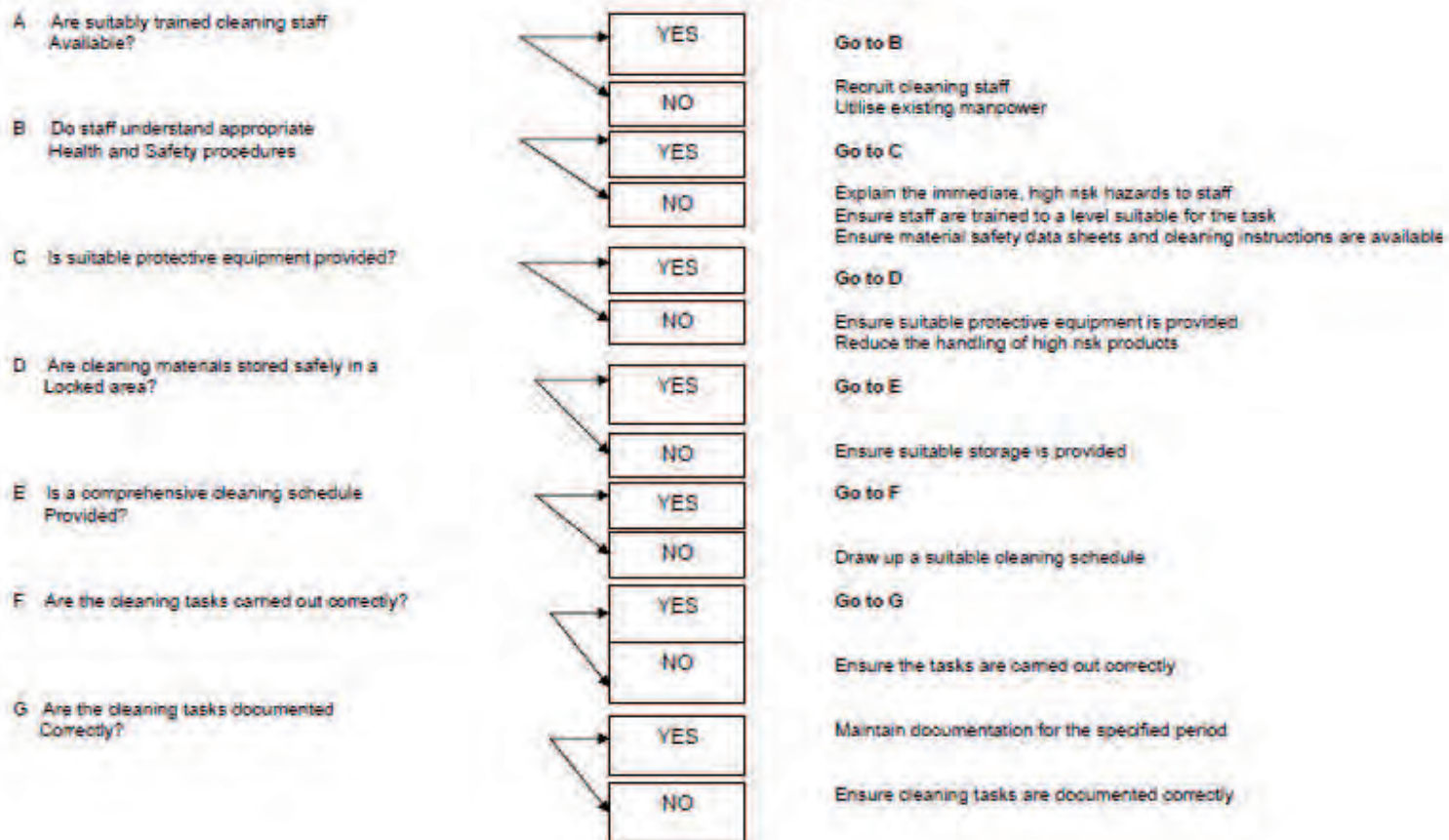
Page 7 – RECOVERY



Page 8 – PERSONNEL



Page 9 – CLEANING



Page 10 – PEST CONTROL

A Is a pest control system in place?

YES

Go to B

NO

Set up a pest control contract through Logistics Staff
Utilise trained personnel within the Unit

B Is the pest control equipment
Operating correctly?

YES

Go to C

NO

Ensure the equipment is replaced and maintained
Prevent the ingress of pests by other means
Prevent pests contaminating food or surfaces

C Are all goods checked regularly
For pest infestation?

YES

Dispose of contaminated items – Go to D

NO

Carry out regular checks

D Are the high risk areas such as
Swill areas kept clean?

YES

Go to E

NO

Ensure cleaning is carried out correctly

E Are there seasonal problems that
Can be pre-empted?

YES

Ensure control systems are established early – Go to F

NO

Alter catering systems to suit seasonal changes – Go to F

F Are the pest control procedures documented?

YES

Maintain documentation for the specified period

NO

Ensure the appropriate documentation is kept

Page 11 – BUILDINGS AND STRUCTURE

A Are catering and storage buildings
Adequate for the task?

YES
NO

Go to B

Move location
Submit works service to improve facilities
Reduce high risk activities to meet available facilities
Improvise with additional facilities

B Is there an effective preventive
And maintenance policy?

YES
NO

Go to C

Ensure the facilities are maintained correctly
Establish a preventive maintenance policy

C Are there seasonal problems
That can be pre-empted?

YES
NO

Ensure control systems are established early – Go to D

Alter catering systems to suit seasonal changes – Go to D

D Can the facilities be hygienically cleaned?

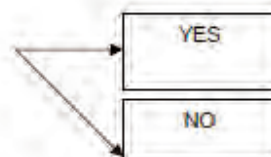
YES
NO

See Page 9

Amend procedures to reduce hygiene risks
Only use low risk foods

Page 12 – MENU PLANNING

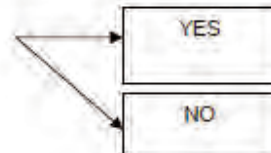
A Are there any specific food items that
Are likely to pose a high risk?



Go to B

See Page 1

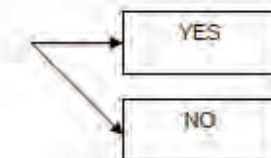
B Can the menu plan be modified to
Reduce risk?



Remove high risk foods – Go to C

Ensure as many of the risks are reduced as is practicable
Inform consumers of the risks (eg eat sandwiches within 4 hrs)
Go to Page 1

C Can the nutritional requirements and
Menu variety be achieved?



Go to Page 1

Consider using ORP
The menu must only be provided for as short a time as possible