

## **Food Risk Management**

DA Pam 30-22 requires Army garrison food operations to apply fundamental Hazard Analysis Critical Control Point (HACCP) procedures to help mitigate potential food risks.

The HACCP presentation on this page will guide the dining facility manager on how to implement the food risk management requirements using a step-by-step process for preparing forms, identifying products for monitoring, and conducting follow-up actions.

After downloading the Presentation, print the document in the “Notes page” format to view the briefing notes. Notes are required to guide you through the presentation and will provide you with the necessary information.

### **Presentation Preview:**

#### **Purpose:**

1. Introduce food protection requirements.
2. Provide orientation to:
  - a. Food Risk Management Procedures
  - b. Risk Management responsibilities of the Food Operation Sergeant (FOS) and Food Program Manager (FPM)
  - c. DA Forms 7458 & 7459
3. Provide guidance for food risk management implementation.

### **The Army Food Program:**

1. AR 30-22, The Army Food Program, 10 May 2005
  - a. Provides Program Policy
  - b. Requires establishment of an installation Food Program Management Office
2. DA Pam 30-22, Operating Procedures for the Army Food Program, 6 Feb 2007.
  - a. Provides basic guidance for program execution

### **Introduction:**

1. Proactive development & execution of food safety and sanitation procedures
2. Coordination with supporting Preventive Medicine (PM) Activity
3. Installation food safety and sanitation program requirements:
  - a. Food risk management
  - b. Food safety and sanitation training

- c. Integrated pest management

### **Training and Integrated Pest Management:**

1. Food Sanitation Training
  - a. Supervisor Certification required every 4 years
  - b. 4 hours annual refresher for all workers
2. Integrated Pest Management (IPM) Plan
  - a. Food Program Manager develops
  - b. Coordination with Food Operation Sergeant, preventive medicine, etc.
  - c. Track structural deficiencies and corrective actions
  - d. Prescribes non-chemical controls and guidance for initiating pest control contracts

### **How to Implement:**

1. Have blank copies of DA Forms 7458, 7459 and 7460 on hand.
  - a. Provide clipboard for each form
  - b. Make clipboards accessible to all shift leaders/supervisors
2. FOS reviews programmed menu for the week.
  - a. Pre-select menu items to be monitored for each meal period each day
  - b. Enter item description and category on appropriate forms (cooking, cold holding, hot holding)
  - c. Identify individuals responsible for monitoring (by meal period and day)
3. FOS spot checks monitoring logs at end of each meal period.
  - a. Ensure monitoring was performed
  - b. Ensure forms completed properly
  - c. Ensure forms are legible
  - d. Note any food safety violations
4. FOS collects and files monitoring logs.
  - a. At end of each day
  - b. Note reoccurring discrepancies
  - c. File with PM inspection reports
5. Initiate and track work orders to correct faulty equipment
  - a. Hot water capability of steam table
  - b. Temperature calibration of warming units, griddles, ovens and refrigerators

6. Initiate and track work orders to correct faulty equipment
  - a Cooking temperatures
  - b Hot/cold holding temperatures
  - c Cooling methods
  - d Thermometer calibration