



DEPARTMENT OF THE ARMY
U.S. ARMY MEDICAL DEPARTMENT ACTIVITY
1650 COCHRANE CIRCLE
Fort Carson, Colorado 80913-4604

MCXE-PMD-EH

3 January 2013

MEMORANDUM FOR RECORD

SUBJECT: Food Service Information and Training Calendar **2013**

1. References:

- a. AR 40-5, Preventive Medicine, 25 May 2007
- b. TB MED 530, Occupational and Environmental Health Food Sanitation, 30 October 2002

2. For the 2013 calendar year, Environmental Health (EH) will incorporate several changes in the area of food service sanitation. This includes a modification of the grading system, conducting an annual comprehensive inspection of each food facility, and placing a special emphasis on ensuring facilities meet all food handler training requirements. As Army public health transitions from TB MED 530 to the Tri-Service Food Code in 2013, EH will provide guidance as policies are implemented.

3. EH will grade food facilities based on the enclosed matrix. Note that any critical deficiencies not corrected on-the-spot will result in a non-compliant (Unsatisfactory) rating.

4. TB MED 530, paragraph 12-23, requires an annual comprehensive inspection of all food facilities. Comprehensive inspections are formal inspections designed to evaluate the physical facilities and equipment, as well as the facilities' capability to support food service operations. The minimum duration for this type of inspection is one complete meal cycle to include preparation, service, and cleanup. EH will perform an unannounced comprehensive inspection of each facility in place of one routine inspection during the year. This inspection provides the facility manager and EH a thorough assessment of the facility.

5. Based on the risk of foodborne illness inherent to food service operations, food handler training is mandatory and is a cost of doing business. Training records for each employee must be available for inspection at the facility where the employee works. Training deficiencies noted during inspections must be addressed with a plan of action for correction. Repeat deficiencies escalate in severity and will lead to a non-compliant rating for the facility. Training requirements for all food service employees are found in TB MED 530, paragraph 2-18 and 2-19, and are summarized below:

- a. Managers, Supervisors, and Persons-in-Charge will attend a formal certified training program in food sanitation equivalent to the National Restaurant Association's *ServSafe Food Protection Manager* course. This training must be obtained from off-post sources as EH does not currently provide this course.

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SUBJECT: Updated Food Service Information and Calendar

b. All food employees, to include KP supervisors and Family Child Care providers, will receive a minimum of 8 hours introductory food sanitation training, and this training will be conducted within 30 days of beginning food service duties. Employees with a current ServSafe certification meet the requirement of this training. EH provides an **8-hr Initial Food Handler** course on the first Friday of every month, except for July due to the Independence Day holiday. Dates for 2013 are: 4 January, 1 February, 1 March, 5 April, 3 May, 7 June, 12 July, 2 August, 6 September, 4 October, 1 November, and 6 December. Training is held at building 2059 from 0800-1600.

c. All supervisors, persons-in-charge, and food employees will receive a minimum of 4 hours annual food sanitation refresher training. A ServSafe certification does NOT exempt an individual from this requirement. EH provides a **4-hr Annual Food Handler Refresher** course on the second Thursday of every month. Dates for 2013 are: 10 January, 14 February, 14 March, 11 April, 9 May, 13 June, 11 July, 8 August, 12 September, 10 October, 14 November, and 12 December. Training is held at building 2059 from 0800-1200.

6. Any group or entity selling food on post temporarily, such as fundraisers and special events, must obtain a permit through EH. Events found without the proper authorization may be terminated upon discovery. Permit applications are available by contacting EH or by visiting <http://www.evans.amedd.army.mil/pm/eh.htm> and requests should be submitted at least 7 days in advance of the event. As a condition of approval, all events must have at least one certified food handler present at all times to act as the supervising Person-in-Charge. EH provides a **1-hr Temporary Event Food Handler** class on the third Wednesday of every month. Dates for 2013 are: 16 January, 20 February, 20 March, 17 April, 15 May, 19 June, 17 July, 14 August, 18 September, 16 October, 20 November, and 18 December. Training is held at building 2059 from 1300-1400.

7. EH requires sign-up in advance for all classes with name and contact information as training may be cancelled based on a low number of planned attendees. Personnel must arrive so that training may begin promptly at the scheduled times. At the discretion of the instructor, those arriving late will be denied admission.

8. Point of contact for this memorandum is Michael Dombrowski, EH Sanitarian at 719-524-0730. Questions and sign-up for training may also be forwarded to the EH group email address EACHEnvHealth@amedd.army.mil



GRAHAM S. CLARK
1LT, MS
Chief, Environmental Health

Encl

Environmental Health Food Service Inspection Grading Criteria

The Environmental Health (EH) section of Preventive Medicine conducts routine sanitation inspections of all food facilities on Fort Carson. *TB MED 530: Occupational and Environmental Health Food Sanitation* provides information for managers in the proper operation of a food service facility including: personnel, food, equipment and utensils, facility maintenance, and more. EH conducts inspections for compliance with *TB MED 530*.

Grades are assigned based on the following table:

Grade	Criteria
A Fully Compliant	No Imminent Health Hazard (IHH) No deficiencies noted during inspection.
B Substantially Compliant	No IHH 2 or less critical deficiencies corrected on-the-spot (COS) and/or 5 or less non-critical deficiencies.
C Partially Compliant	No IHH 3 or more critical deficiencies COS and/or 6 or more non-critical deficiencies.
F Non-Compliant	Any IHH Any critical deficiency not COS

2013 Food Handler Training Dates

* Training conducted at Preventive Medicine, building 2059. RSVPs are required for all training to 524-0730 or EACHEnvHealth@amedd.army.mil

8-hr Initial Food Handler Training – 0800-1600

4 January
1 February
1 March
5 April
3 May
7 June
12 July
2 August
6 September
4 October
1 November
6 December

4-hr Annual Food Handler Training – 0800-1200

10 January
14 February
14 March
11 April
9 May
13 June
11 July
8 August
12 September
10 October
14 November
12 December

1-hr Temporary Event Food Handler Class – 1300-1400

16 January
20 February
20 March
17 April
15 May
19 June
17 July
14 August
18 September
16 October
20 November
18 December