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# **Soldier's Manual and Training Guide**

**MOS 68R**

**Veterinary Food Inspection Specialist**

**SKILL LEVELS 1/2/3/4/5  
with  
Readiness Requirements**

**NOVEMBER 2020**

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**Headquarters, Department of the Army**

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## MOS 68R

### Veterinary Food Inspection Specialist

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**with**  
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## Preface

This publication is for skill levels 1, 2, 3, 4, and 5, including Readiness Requirements, Soldiers holding military occupational specialty (MOS) 68R and for trainers and first-line supervisors. It contains standardized training objectives, in the form of task summaries, to train and evaluate Soldiers on critical tasks that support unit missions during wartime. Trainers and first-line supervisors should ensure Soldiers have access to this publication. This STP is available for download from the Central Army Registry (CAR).

This publication applies to the Active Army, the Army National Guard (ARNG) and the United States Army Reserve (USAR) unless otherwise stated.

Unless this manual states otherwise, masculine pronouns do not refer exclusively to men.

The proponent of this publication is United States Army Training and Doctrine Command (TRADOC). The preparing agency of STP 8-68R15-SM-TG is the U.S. Army Medical Center of Excellence, Directorate of Training and Doctrine, Doctrine Literature Division. Send Comments and recommendations on Department of the Army (DA) Form 2028, (*Recommended Changes to Publications and Blank Forms*), directly to [usarmy.jbsa.medical-coe.mbx.cddtraining@mail.mil](mailto:usarmy.jbsa.medical-coe.mbx.cddtraining@mail.mil) or the U.S. Army Medical Center of Excellence (MEDCoE), ATTN: ATMC-DTC-M, 3599 Winfield Scott Rd Suite B0204, Joint Base San Antonio-Fort Sam Houston, TX 78234-4669.

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## Chapter 1

### Introduction

**1-1. General.** This Soldier Training Publication (STP) identifies the individual military occupational specialty (MOS) training requirements for Soldiers in MOS 68R. Another locate to find this STP are the [CAR](#) and also at the [Army Training Network](#). Commanders, trainers, and Soldiers should use the STP to plan, conduct, and evaluate individual training in units. In conjunction with Army Doctrine Publications (ADP) 7-0, *Training*, STP 21-1-SMCT, *Soldier's Manual of Common Tasks Warrior Skills Level 1*, and collective training products, the STP establishes effective training plans and programs that integrate leaders, Soldiers and collective tasks. This chapter explains how to use the STP in establishing an effective individual training program, describes doctrinal principles and their implications outlined in ADP 7-0. Based on these guidelines, commanders and unit trainers must tailor the information to meet the requirements for their specific unit.

**1-2. Training Requirement.** Every Soldier, noncommissioned officer (NCO), and officer has one primary mission — to be trained and ready to fight and win our nation's wars. Success in battle does not happen by accident; it is a direct result of tough, realistic, and challenging training.

a. Operational Environment.

(1) An *operational environment* (OE) is a composite of the conditions, circumstances, and influences that affect the employment of capabilities and bear on the decisions of the commander. An OE encompasses physical areas of the air, land, maritime, space, and cyberspace domains; as well as the information environment (which includes cyberspace), the electromagnetic spectrum, and other factors.

(2) The current OE faced by our forces presents enormous challenges to operate across the range of military operations. Factors that affect operations extend beyond the boundaries of a commander's assigned area of operations (AO). Commanders and their staffs must develop and maintain a thorough understanding of their particular OE. Real world planning considerations for conducting large scale combat operations are focused against adversaries. Peer threats can employ resources across multiple domains to create lethal operational environments. Large-scale combat operations are sustained combat operations involving multiple corps and divisions. They present the greatest challenge for Army forces.

(3) Army forces must be organized, trained, and equipped to meet worldwide challenges against a full range of threats. The Army accomplishes its mission by supporting the joint force in its strategic roles. Within each phase of a joint operation, the Army's operational concept of unified land operations guides how Army forces conduct operations. In large-scale combat operations, Army forces combine offensive, defensive, and stability tasks to seize, retain, and exploit the initiative in order to shape OEs, prevent conflict, conduct large-scale combat operations, and consolidate gains in support of the joint force and unified action partners. The Army's primary mission is to conduct prompt and sustained land combat to defeat enemy ground forces and seize, occupy, and defend land areas. The ability to deploy the right combination of Army forces to the right place at the right time requires unit leadership focused on the training and readiness essential to a successful deployment.

(4) Training is the most important thing the Army does to prepare for operations. It is the cornerstone of combat readiness and the foundation for successful operations. Effective training must be commander driven, rigorous, realistic, and to the standard and under the conditions that units expect to operate in during combat. Units execute effective individual and

collective training based on the Army's principles of training. Through training and leader development, units achieve the tactical and technical competence that builds confidence and allows them to conduct successful operations across the competition continuum.

(5) A chemical, biological, radiological, and nuclear (CBRN) event could potentially occur during both military combat and peacetime operations. To assist commanders and leaders in unit training, CBRN-related information should be included in United States (U.S.) Army Medical Center of Excellence (MEDCoE) collective training. Even though most collective tasks within a military occupational specialty training plan (MTP) may support a CBRN event, those tasks that will most directly be impacted must be clearly identified with a statement in the CONDITION that reads: "THIS TASK MAY BE USED TO SUPPORT A CBRN EVENT." These collective tasks and any supporting individual tasks in this Soldier's Manual should be considered for special training emphasis.

(6) Leaders at all echelons should actively seek training opportunities that directly involve the Active Component, United States Army Reserve (USAR), and the Army National Guard (ARNG), combat training centers (CTCs), unified action partners, and during deployments. Training individual tasks occurs in the institutional, operational, and self-development training domains. Individual skill proficiency is the basis for collective task proficiency.

### b. How the Army Trains.

(1) Training is a team effort and the entire Army — Department of the Army, major commands (MACOMs), the institutional training base, units, the CTCs, each individual Soldier, and the Civilian workforce — has a role that contributes to force readiness. Department of the Army and MACOMs are responsible for resourcing the Army to train. The Institutional Army, including schools, training centers, and NCO academies, for example, train Soldiers and leaders to take their place in units in the Army by teaching the doctrine and tactics, techniques, and procedures (TTP). Units, leaders, and individuals train to standard on their assigned critical individual tasks. The unit trains first as an organic unit and then as an integrated component of a team. Before the unit can be trained to function as a team, each Soldier must be trained to perform their individual supporting tasks to standard. Operational deployments and major training opportunities, such as major training exercises, CTCs, and Combined Arms Training Systems (CATS) evaluations provide rigorous, realistic, and stressful training and operational experience under actual or simulated combat and operational conditions to enhance unit readiness and produce bold, innovative leaders. The result of this Army-wide team effort is a training and leader development system that is unrivaled in the world. Effective training produces the force — Soldiers, leaders, and units — that can successfully execute any assigned mission.

(2) The Army Training and Leader Development Model centers on developing trained and ready units led by competent and confident leaders. The model depicts an important dynamic that creates a lifelong learning process. The three core domains that shape the critical learning experiences throughout a Soldier's and leader's time span are the operational, institutional, and self-development domains. Together, these domains interact using feedback and assessment from various sources and methods to maximize warfighting readiness. Each domain has specific, measurable actions that must occur to develop our leaders. Refer to Figure 1-1, on page 1-3.

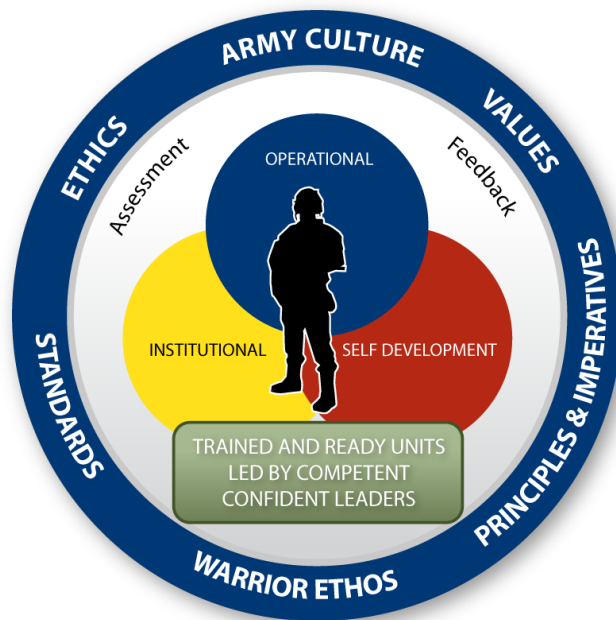


Figure 1-1. Army Training and Leader Development Model

- The operational domain includes home station training, CTC rotations, and joint training exercises and deployments that satisfy national objectives. Each of these actions provides foundational experiences for Soldier, leader, and unit development.
- The institutional domain focuses on educating and training Soldiers and leaders on the key knowledge, skills, and attributes required to operate in any environment. It includes individual, unit and joint schools, and advanced education.
- The self-development domain, both structured and informal, focuses on taking those actions necessary to reduce or eliminate the gap between operational and institutional experiences.

(3) Throughout this lifelong learning and experience process, there is formal and informal assessment and feedback of performance to prepare leaders and Soldiers for their next level of responsibility. Assessment is the method used to determine the proficiency and potential of leaders against a known standard. Feedback must be clear, formative guidance directly related to the outcome of training events measured against standards.

c. Leader Training and Leader Development.

(1) Competent and confident leaders are a prerequisite to the successful training of units. It is important to understand that leader training and leader development are integral parts of unit readiness. Leaders are inherently Soldiers first and should be technically and tactically proficient in basic Soldier skills. They are also adaptive, capable of sensing their environment, adjusting the plan when appropriate, and properly applying the proficiency acquired through training.

(2) Leader training is an expansion of these skills that qualifies them to lead other Soldiers. As such, doctrine and principles of training require the same level of attention of senior commanders. Leader training occurs in the Institutional Army, the unit, the CTCs, and through self-development. Leader training is just one portion of leader development.

(3) Leader development is the deliberate, continuous, sequential, and progressive process, grounded in Army values, that grows Soldiers and Civilians into competent and confident leaders capable of decisive action. Leader development is achieved through the life-long synthesis of the knowledge, skills, and experiences gained through institutional training and education, organizational training, operational experience, and self-development. Commanders play the key role in leader development that ideally produces tactically and technically competent, confident, and adaptive leaders who act with boldness and initiative in dynamic, complex situations to execute mission-type orders achieving the commander's intent.

(4) The life cycle management diagram combined with the 68R MOS Training Plan forms the Soldiers career development model. This information, combined with the MOS Training Plan in Chapter 2, forms the career development model for the MOS.

d. Training Responsibility. Soldier and leader training and development continue in the unit. Using the institutional foundation, training in organizations and units focuses and hones in on individual and team skills and knowledge.

(1) Commander Responsibility.

(a) The unit commander is responsible for the wartime readiness of all elements in the formation. The commander is, therefore, the primary trainer in the organization and is responsible for ensuring that all training conducted is in accordance with the STP and to the Army standard.

(b) Commanders ensure STP standards are met during all training. If a Soldier fails to meet established standards for identified MOS tasks, the Soldier must retrain until the tasks are performed to standard. Training to standard on MOS tasks is more important than completion of a unit training event such as CATS evaluation. The objective is to focus on sustaining MOS proficiency — this is the critical factor commanders must adhere to when training individual Soldiers in units.

(2) NCO Responsibility.

(a) A great strength of the United States Army is its professional NCO Corps who takes pride in being responsible for the individual training of Soldiers, crews, and small teams. The NCO support channel parallels and complements the chain of command. It is a channel of communication and supervision from the Command Sergeant Major (CSM) to the First Sergeants (1SGs) and then to other NCOs and enlisted personnel. NCOs train Soldiers to the non-negotiable standards published in STPs. Commanders delegate authority to NCOs in the support channel as the primary trainers of individual, crew, and small team training. Commanders hold NCOs responsible for conducting standards-based, performance-oriented, battle-focused training and providing feedback on individual, crew, and team proficiency. Commanders define responsibilities and authority of NCOs to their staffs and subordinates.

(b) Professional development programs enhance the individual's career, through developmental assignments, experiential learning, continuing education, workshops and seminars, and by working with experienced professionals. Professional programs strengthen and augment the employee's skills while building their expertise. A "career map" of these professional programs is available for every Soldier by accessing <https://actnow.army.mil>, selecting "My Planner" and clicking on the button labeled "Printable Career Map."

(c) NCOs continue the Soldierization process of newly assigned enlisted Soldiers, and begin their professional development. NCOs are responsible for conducting standards-based, performance-oriented, battle-focused training. They identify specific individual, crew, and small team tasks that support the unit's collective mission essential tasks; plan,

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prepare, rehearse, and execute training; and evaluate training and conduct after action reviews (AARs) to provide feedback to the commander on individual, crew, and small team proficiency. Senior NCOs coach junior NCOs to master a wide range of individual tasks.

(3) **Soldier Responsibility.** Each Soldier is responsible for performing individual tasks identified by the first-line supervisor based on the unit's mission essential task list (METL). Soldiers must perform tasks to the standards included in the task summary. If Soldiers have questions about tasks or which tasks in this manual they must perform, they are responsible for asking their first-line supervisor for clarification, assistance, and guidance. First-line supervisors know how to perform each task or can direct Soldiers to appropriate training materials, including current Field Manuals, Technical Manuals, and Army Regulations. Soldiers are responsible for using these materials to maintain performance. They are also responsible for maintaining standard performance levels of all *Soldier's Manual of Common Tasks* (SMCT) at their current skill level and below. Periodically, Soldiers should ask their supervisor or another Soldier to check their performance to ensure that they can perform the tasks.

**1-3. Battle-Focused Training.** Battle focus is a concept used to derive peacetime training requirements from assigned and anticipated missions. The priority of training in units is to train to standard on the wartime mission. Battle focus guides the planning, preparation, execution, and assessment of each organization's training program to ensure its members train as they are going to fight. Battle focus is critical throughout the entire training process and is used by commanders to allocate resources for training based on wartime and operational mission requirements. Battle focus enables commanders and staffs at all echelons to structure a training program that copes with non-mission-related requirements while focusing on mission essential training activities. It is recognized that a unit cannot attain proficiency to standard on every task whether due to time or other resource constraints. However, unit commanders can achieve a successful training program by consciously focusing on a reduced number of METL tasks that are essential to mission accomplishment.

a. **Linkage between METL and STP.** A critical aspect of the battle focus concept is to understand the responsibility for and the linkage between the collective mission essential tasks and the individual tasks that support them. For example, the commander and the CSM/1SG must jointly coordinate the collective mission essential tasks and supporting individual tasks on which the unit will concentrate its efforts during a given period. This task hierarchy is provided in the task database in the CAR. The CSM/1SG must select the specific individual tasks that support each collective task to be trained. Although NCOs have the primary role in training and sustaining individual Soldier skills, officers at every echelon remain responsible for training to established standards during both individual and collective training. Battle focus is applied to all missions across the full spectrum of operations.

b. **Relationship of STPs to battle-focused training.** The two key components of any STP are the Soldier's manual (SM) and trainer's guide (TG). Each gives leaders important information to help implement the battle-focused training process. The trainer's guide relates Soldier and leader tasks in the MOS and skill level to duty positions and equipment. It states where the task is trained, how often training should occur to sustain proficiency, and who in the unit should be trained. As leaders assess and plan training, they should rely on the trainer's guide to help identify training needs.

(1) Leaders conduct and evaluate training based on Army-wide training objectives and on the task standards published in the Soldier's manual task summaries or in the Central Army Registry. The task summaries ensure that:

- Trainers in every unit and location define task standards the same way.

- Trainers evaluate all Soldiers to the same standards.

(2) Table 1-1 demonstrates how battle-focused training relates to the trainer's guide and Soldier's manual:

- The left column shows the steps involved in training Soldiers.
- The right column shows how the STP supports each of these steps.

Table 1-1. Relationship of Battle-Focused Training and STP

BATTLE-FOCUS PROCESS	SUPPORT PROCESS
Select supporting Soldier tasks	Use TG to relate tasks to METL
Conduct training assessment	Use TG to define what Soldier tasks to assess
Determine training objectives	Use TG to set objectives
Determine strategy; plan for training	Use TG to relate Soldier tasks to strategy
Conduct pre-execution checks	Use SM task summary as source for task performance
Execute training; conduct after action review	Use SM task summary as source for task performance
Evaluate training against established standards	Use SM task summary as standard for evaluation
<b>Legend</b> METL – Mission Essential Task List TG – Training Guide SM – Soldier Manual	

**1-4. Task Summary Format.** Task summaries outline the wartime performance requirements of each critical task in the SM. They provide the Soldier and the trainer with the information necessary to prepare, conduct, and evaluate critical task training. As a minimum, task summaries include information the Soldier must know and the skills that he must perform to standards for each task. The format of the task summaries included in this SM is as follows:

- Task Title. The task title identifies the action to be performed.
- Task Number. A 10-digit number identifies each task or skill. This task number, along with the task title, must be included in any correspondence pertaining to the task.
- Conditions. The task conditions identify all the equipment, tools, references, job aids, and supporting personnel that the Soldier needs to use to perform the task in wartime. This section identifies any environmental conditions that can alter task performance, such as visibility, temperature, or wind. This section also identifies any specific cues or events that trigger task performance, such as a chemical attack or identification of a threat vehicle.
- Standards. The task standards describe how well and to what level the task must be performed under wartime conditions. Standards are typically described in terms of accuracy, completeness, and speed.
- Performance Steps. This section includes a detailed outline of information on how to perform the task. Additionally, some task summaries include safety statements and notes.

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Safety statements (danger, warning, and caution) alert users to the possibility of immediate death, personal injury, or damage to equipment.

f. **Evaluation Preparation (when used).** This subsection indicates necessary modifications to task performance in order to train and evaluate a task that cannot be trained to the wartime standard under wartime conditions. It may also include special training and evaluation preparation instructions to accommodate these modifications and any instructions that should be given to the Soldier before evaluation.

g. **Performance Measures.** This evaluation guide identifies the specific actions that the Soldier must do to successfully complete the task. These actions are listed in a GO/NO-GO format for easy evaluation. Each evaluation guide contains an evaluation guidance statement that indicates the requirements for receiving a GO on the evaluation.

h. **References.** This section identifies references that provide more detailed and thorough explanations of task performance requirements than those given in the task summary description.

**1-5. Training Execution.** All good training, regardless of the specific collective, leader, and individual tasks being executed, must comply with certain common requirements. These include adequate preparation, effective presentation and practice, and thorough evaluation. The execution of training includes preparation for training, conduct of training, and recovery from training.

a. **Preparation for Training.** Formal near-term planning for training culminates with the publication of the unit training schedule. Informal planning, detailed coordination, and preparation for executing the training continue until the training is performed. Commanders and other trainers use training meetings to assign responsibility for preparation of all scheduled training. Preparation for training includes selecting tasks to be trained, planning the conduct of the training, training the trainers, reconnaissance of the site, issuing the training execution plan, and conducting rehearsals and pre-execution checks. Pre-execution checks are preliminary actions commanders and trainers use to identify responsibility for these and other training support tasks. They are used to monitor preparation activities and to follow up to ensure planned training is conducted to standard. Pre-execution checks are a critical portion of any training meeting. During preparation for training, battalion and company commanders identify and eliminate potential training distracters that develop within their own organizations. They also stress personnel accountability to ensure maximum attendance at training.

(1) Subordinate leaders, as a result of the bottom-up feed from internal training meetings, identify and select the individual tasks necessary to support the identified training objectives. Commanders develop the tentative plan to include requirements for preparatory training, concurrent training, and training resources. At a minimum, the training plan should include confirmation of training areas and locations, training ammunition allocations, training simulations and simulators availability, transportation requirements, Soldier support items, a risk management analysis, assignment of responsibility for the training, designation of trainers responsible for approved training, and final coordination. The time and other necessary resources for retraining must also be an integral part of the original training plan.

(2) Leaders, trainers, and evaluators are identified, trained to standard, and rehearsed prior to the conduct of the training. Leaders and trainers are coached on how to train, given time to prepare, and rehearsed so that training will be challenging and doctrinally correct. Commanders ensure that trainers and evaluators are not only tactically and technically competent on their training tasks, but also understand how the training relates to the organization's METL. Properly prepared trainers, evaluators, and leaders project confidence

and enthusiasm to those being trained. Trainer and leader training is a critical event in the preparation phase of training. These individuals must demonstrate proficiency on the selected tasks prior to the conduct of training.

(3) Commanders, with their subordinate leaders and trainers, conduct site reconnaissance, identify additional training support requirements, and refine and issue the training execution plan. The training plan should identify all those elements necessary to ensure the conduct of training to standard. Rehearsals are essential to the execution of good training. Realistic, standards-based, performance-oriented training requires rehearsals for trainers, support personnel, and evaluators. Preparing for training in Reserve Component (RC) organizations can require complex pre-execution checks. RC trainers must often conduct detailed coordination to obtain equipment, training support system products, and ammunition from distant locations. In addition, RC pre-execution checks may be required to coordinate Active Component assistance from the numbered continental United States of America (CONUS), training support divisions, and directed training affiliations.

b. Conduct of Training. Ideally, training is executed using the crawl-walk-run approach. This allows and promotes an objective, standards-based approach to training. Training starts at the basic level. Crawl events are relatively simple to conduct and require minimum support from the unit. After the crawl stage, training becomes incrementally more difficult, requiring more resources from the unit and home station, and increasing the level of realism. At the run stage, the level of difficulty for the training event intensifies. Run stage training requires optimum resources and ideally approaches the level of realism expected in combat. Progression from the walk to the run stage for a particular task may occur during a one-day training exercise or may require a succession of training periods over time. Achievement of the Army standard determines progression between stages.

(1) In crawl-walk-run training, the tasks and the standards remain the same; however, the conditions under which they are trained change. Commanders may change the conditions, for example, by increasing the difficulty of the conditions under which the task is being performed, increasing the tempo of the task training, increasing the number of tasks being trained, or by increasing the number of personnel involved in the training. Whichever approach is used, it is important that all leaders and Soldiers involved understand in which stage they are currently training and understand the Army standard.

(2) An AAR is immediately conducted and may result in the need for additional training. Any task that was not conducted to standard should be retrained. Retraining should be conducted at the earliest opportunity. Commanders should program time and other resources for retraining as an integral part of their training plan. Training is incomplete until the task is trained to standard. Soldiers will remember the standard enforced, not the one discussed.

c. Recovery from Training. The recovery process is an extension of training, and once completed, it signifies the end of the training event. At a minimum, recovery includes conduct of maintenance training, turn-in of training support items, and the conduct of AARs that review the overall effectiveness of the training just completed.

(1) Maintenance training is the conduct of post-operations preventive maintenance checks and services, accountability of organizational and individual equipment, and final inspections. Class IV, Class V, training aids, devices, simulators, and simulations, and other support items are maintained, accounted for, and turned in, and training sites and facilities are closed out.

(2) AARs conducted during recovery focus on collective, leader, and individual task performance, and on the planning, preparation, and conduct of the training just completed. Unit



AARs focus on individual and collective task performance, and identify shortcomings and the training required to correct deficiencies. AARs with leaders focus on tactical judgment. These AARs contribute to leader learning and provide opportunities for leader development. AARs with trainers and evaluators provide additional opportunities for leader development.

**1-6. Training Assessment.** Assessment is the commander's responsibility. It is the commander's judgment of the organization's ability to accomplish its wartime operational mission. Assessment is a continuous process that includes evaluating individual training, conducting an organizational assessment, and preparing a training assessment. The commander uses his experience, feedback from training evaluations, and other evaluations and reports to arrive at their assessment. Assessment is both the end and the beginning of the training management process. Training assessment is more than just training evaluation, and encompasses a wide variety of inputs. Assessments include such diverse systems as training, force integration, logistics, and personnel, and provide the link between the unit's performance and the Army standard. Evaluation of training is, however, a major component of assessment. Training evaluations provide the commander with feedback on the demonstrated training proficiency of Soldiers, leaders, battle staffs, and units. Commanders cannot personally observe all training in their organization and, therefore, gather feedback from their senior staff officers and NCOs.

a. **Evaluation of Training.** Training evaluations are a critical component of any training assessment. Evaluation measures the demonstrated ability of Soldiers, commanders, leaders, battle staffs, and units against the Army standard. Evaluation of training is integral to standards-based training and is the cornerstone of leader training and leader development. STPs describe standards that must be met for each Soldier task.

(1) All training must be evaluated to measure performance levels against the established Army standard. The evaluation can be as fundamental as an informal, internal evaluation performed by the leader conducting the training. Evaluation is conducted specifically to enable the individual undergoing the training to know whether the training standard has been achieved. Commanders must establish a climate that encourages candid and accurate feedback for the purpose of developing leaders and trained Soldiers.

(2) Evaluation of training is not a test; it is not used to find reasons to punish leaders and Soldiers. Evaluation tells Soldiers whether or not they achieved the Army standard and, therefore, assists them in determining the overall effectiveness of their training plans. Evaluation produces disciplined Soldiers, leaders, and units. Training without evaluation is a waste of time and resources.

(3) Evaluations are used by leaders as an opportunity to coach and mentor Soldiers. A key element in developing leaders is immediate, positive feedback that coaches and leads subordinate leaders to achieve the Army standard. This is a tested and proven path to develop competent, and confident adaptive leaders.

b. **Evaluators.** Commanders must plan for formal evaluation and must ensure the evaluators are trained. These evaluators must also be trained as facilitators to conduct AARs that elicit maximum participation from those being trained. External evaluators will be certified in the tasks they are evaluating and normally will not be dual-hatted as a participant in the training being executed.

c. **Role of Commanders and Leaders.** Commanders ensure that evaluations take place at each echelon in the organization. Commanders use this feedback to teach, coach, and mentor their subordinates. They ensure that every training event is evaluated as part of training execution and that every trainer conducts evaluations. Commanders use evaluations to focus

command attention by requiring evaluation of specific mission essential and battle tasks. They also take advantage of evaluation information to develop appropriate lessons learned for distribution throughout their commands.

d. After Action Review. The AAR, whether formal or informal, provides feedback for all training. It is a structured review process that allows participating Soldiers, leaders, and units to discover what happened during the training, why it happened, and how it can be done better. The AAR is a professional discussion that requires the active participation of those being trained.

**1-7. Training Support.** This manual includes the following information which provides additional training support information.

a. Glossary. The glossary, which follows the last appendix, is a single comprehensive list of acronyms, abbreviations, definitions, and letter symbols.

b. References. This section contains two lists of references, required and related, which support training of all tasks in this SM. Required references are listed in the conditions statement and are required for the Soldier to do the task. Related references are materials that provide more detailed information and a more thorough explanation of task performance.

## Chapter 2

### Trainer's Guide

**2-1. Readiness Requirements.** The Readiness Requirements (RR) are tasks that have been identified by the MOS-specific proponent at the MEDCoE as essential for preparing Soldiers for deployment. The RR tasks are a part of the complete MOS critical performance list, but special emphasis must be put on these tasks to ensure the Soldiers are obtaining the skills crucial to missions that contribute to lethality. RR tasks are identified in each MOS. The task title, the appropriate skill level, frequency of training and training location are also provided. The tasks can be tracked for individual or unit accountable. The RR tasks can be used as an individual or collective training assessment tool for preparing and sustaining Soldier's skills.

**2-2. General.** The MTP identifies the essential components of a unit training plan for individual training. Units have different training needs and requirements based on differences in environment, location, equipment, dispersion, and similar factors. Therefore, the MTP should be used as a guide for conducting unit training and not a rigid standard. The MTP consists of two parts. Each part is designed to assist the commander in preparing a unit training plan which satisfies integration, cross training, training up, and sustainment training requirements for Soldiers in this MOS. The MTP shows the relationship of an MOS skill level between duty position and critical tasks. These critical tasks are grouped by task commonality into subject areas.

- **Subject Area Column.** This column lists the subject area number and title.
- **Task Number Column.** This column lists the task numbers for all tasks included in the subject area.
- **Title Column.** This column lists the task title for each task in the subject area.
- **Training Location Column.** This column identifies the training location and how the training is distributed to the Soldier (institutional, operational, or self-development). This STP uses codes to define the environments where training takes place. For example, if the task is first trained to standard in the unit, the word "OP" will be in this column. Table 2-1 contains a list of training locations and their corresponding brevity codes.

Table 2-1. Training locations

<b>INST</b>	<b>Institutional</b>
<b>OP</b>	<b>Operational</b>
<b>S-D</b>	<b>Self-Development</b>

- **Sustainment Training Frequency Column.** This column indicates the recommended frequency at which the tasks should be trained to ensure Soldiers maintain task proficiency. Table 2-2 identifies the frequency codes used in this column. Refer to Table 2-2, refer to page 2-2.

Table 2-2. Sustainment training frequency codes

<b>AN</b>	Annually
<b>SA</b>	Semi-annually
<b>MO</b>	Monthly

- **Sustainment Training Skill Level Column.** This column lists the skill levels of the MOS for which Soldiers must receive sustainment training to ensure they maintain proficiency to Soldier's manual standards. (Also see Table 2-3.)

### 2-3. Subject Area Codes.

Table 2-3 is a list of subject areas appearing in chapter three. The columns reflect which subject areas coincide across Readiness Requirements (RR) and skill levels (SL).

Table 2-3. Subject area codes

SUBJECT AREAS	SL1	SL2	SL3	SL3	SL5
Subsistence Inspections	X				
Installation Support	X	X	X		
Laboratory	X				
CBRN	X		X		
Medical Detachment Veterinary Services Support				X	X
Food Defense		X	X		
<b>LEDGEND:</b> SL = Skill Level CBRN = Chemical,					

### 2-4. Subject Area Titles.

Chapter 2-4 lists subject area titles used throughout the MTP. These subject areas are used to define the training requirements for each duty position within an MOS.

#### Readiness Requirements

##### Skill Level 1

1. Subsistence Inspections
2. Installation Supprt
3. Laboratory
4. Chemical Biological Radiological Nuclear High Yield Explosives (CBRN)

**Skill Level 2**

- 5. Installation Supprt
- 6. Food Defense

**Skill Level 3**

- 7. Installation Supprt
- 8. Chemical Biological Radiological Nuclear High Yield Explosives (CBRN)
- 9. Food Defense

**Skill Level 4**

- 10. Medical Detachment Veterinary Services Support

**Skill Level 5**

- 11. Medical Detachment Veterinary Services Support

**22-5. Duty Position Training Requirements.**

Table 2-4 identifies the total training requirement for each duty position within an MOS and provides a recommendation for cross training and train-up/merger training.

- **Duty Position Column.** This column lists the duty positions of the MOS, by skill level, which have different training requirements.
- **Subject Area Column.** This column in Section 2-3 (on page 2-2) lists, by numerical key, the subject areas a Soldier must be proficient in to perform in that duty position.
- **Cross Train Column.** This column lists the recommended duty position for which Soldiers should be cross trained.
- **Train-up/Merger Column.** This column lists the corresponding duty position for the next higher skill level or MOS code (MOSC) the Soldier will merge into on promotion.

**Table 2-4. Duty position training requirements**

SKILL LEVEL	DUTY POSITION	SUBJECT AREAS	CROSS TRAIN	TRAIN-UP/MERGER
1	Food Inspector	1-4	X	Food Inspection NCO
2	Food Inspector Sergeant	1-6	X	Food Inspection NCO
3	Food Inspector NCO Procurement NCO	1-6	X	Food Inspection NCO
4	Food Inspector NCO Detachment Sergeant Platoon Sergeant First Sergeant	1-6	X	First Sergeant Chief Veterinary NCO
5	First Sergeant Chief Veterinary NCO	1-6	X	
	<b>Legend</b> NCO=noncommissar officer			

**2-6. Critical Tasks List.****MOS TRAINING PLAN**

Table 2-5 cross references each task in all skill levels for a specific MOS with training location , sustainment training frequency, and sustainment training skill level.

**Table 2-5. MOS training plan**

<b>Task Number</b>	<b>Title</b>	<b>Location</b>	<b>Frequency</b>	<b>Skill Level</b>
<b>Skill Level 1</b>				
<b>Subject Area 1: Subsistence Inspections</b>				
081-000-0168	Determine the Shelf Life of Subsistence	INST	AN	1-5
081-000-0169	Perform a Receipt Inspection of Subsistence	INST	AN	1-5
081-68R-0001	Calibrate a Bimetallic Direct Reading Thermometer	INST	AN	1-5
081-68R-0007	Determine Whether a Subsistence Item is from an Approved Source	INST	AN	1-5
081-68R-0008	Perform a Prime Vendor Product Inspection	INST	AN	1-5
081-68R-0009	Determine Serviceability of Subsistence Following a Refrigeration Failure	INST	AN	1-5
081-68R-0010	Determine Serviceability of Distressed (Salvage) Subsistence	INST	AN	1-5
081-68R-0011	Perform Shelf Life Extension of Subsistence	INST	AN	1-5
081-68R-0002	Perform Temperature Determinations of a Conveyance or Storage Area	INST	AN	1-5
081-68R-0003	Perform a Surveillance Inspection of Subsistence	INST	AN	1-5
081-68R-0006	Inspect Subsistence for Infestation	INST	AN	1-5
<b>Subject Area 2: Installation Support</b>				
081-68R-0014	Perform a Walk-thru Sanitary Inspection of a Military Food Establishment	INST	AN	1-5
081-68R-0015	Monitor Procedures of a Hazard Analysis Critical Control Point Program	INST	AN	1-5
081-68R-0012	Perform Sample Management	INST	AN	1-5
081-68R-0013	React to Subsistence Recalls	INST	AN	1-5
<b>Subject Area 3: Laboratory</b>				
081-68R-0016	Perform Surveillance Laboratory Procedures	INST	AN	1-5
081-68R-0017	Submit Subsistence Samples for Laboratory Testing	INST	AN	1-5
081-68R-0020	Test Food Contact Surfaces Using Bioluminescence Technology	INST	AN	1-5
081-68R-0018	Establish a Baseline on a Food Contact Surface	INST	AN	1-5
081-68R-0019	Test Water or Ice Using Bioluminescence Technology	INST	AN	1-5

Table 2-5. MOS training plan (continued)

Task Number	Title	Location	Frequency	Skill Level
<b>Subject Area 4: Chemical Biological Radiological Nuclear High Yield Explosives (CBRN)</b>				
081-68R-0021	Perform Food Protection in a Chemical, Biological, Radiological, and Nuclear Environment	INST	AN	1-5
<b>Skill Level 2</b> <b>Subject Area 5: Installation Support</b>				
081-68R-2000	Assemble an Inspection Data Packet	OP	AN	2-5
<b>Subject Area 6: Food Defense</b>				
081-68R-2001	Conduct a Military Installation Food Protection Assessment	INST	AN	2-5
081-68R-2002	Conduct a Vulnerability Assessment of a Special Event on a Military Installation	OP	AN	2-5
<b>Skill Level 3</b> <b>Subject Area 7: Installation Support</b>				
081-000-0166	Evaluate a Hazard Analysis Critical Control Point Program	INST	AN	3-5
081-68R-3003	Perform a Sanitary Inspection of a Military Food Establishment	INST	AN	3-5
081-68R-3000	Manage an Installation Support Plan	INST	AN	3-5
081-68R-3001	Manage the Subsistence Recall Program	INST	AN	3-5
081-68R-3002	Manage the Sample Management Program	OP	AN	3-5
<b>Subject Area 8: Food Defense</b>				
081-68R-3004	Manage Food Protection in a Chemical, Biological, Radiological, and Nuclear Environment	INST	AN	3-5
<b>Subject Area 9: Installation Support</b>				
081-68R-3005	Manage an Installation Food Defense Program	INST	AN	3-5
<b>Skill Level 4</b> <b>Subject Area 10: Medical Detachment Veterinary Services Support</b>				
081-68R-4000	Maintain a Support Agreement	S-D	AN	4-5
<b>Skill Level 5</b> <b>Subject Area 11: Medical Detachment Veterinary Services Support</b>				
081-68R-5000	Direct Usage of Veterinary Service Resources and Assets	S-D	AN	5

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## Chapter 3

### Skill Level Tasks

#### Skill Level 1

#### Readiness Requirements

#### Subject Area 1: Subsistence Inspections

#### Determine the Shelf Life of Subsistence

081-000-0168

**Conditions:** You have subsistence requiring inspection. You must determine the shelf life of the subsistence. Given the manufacturer's code sheet, julian calendar, computer, internet access, access to Army Regulation (AR) 40-656, *Veterinary Surveillance Inspection of Subsistence*, Veterinary Service Information Management System (VSIMS), product code sheet database(s), Technical Manual (TM) 38-400, *Joint Service Manual for Storage and Materials Handling* and local standing operating procedures (SOP).

**Standards:** Determine the shelf life of subsistence in according with applicable documents, manufacturer's code sheet, and TM 38-400.

#### Performance Steps:

1. Locate manufacturer's code date on product's outer packaging in according with manufacturer's code sheet.
2. Determine the shelf life of the product.

**NOTE:** Calculate shelf life using the product's date of pack and expiration date/best used by date. Calculate remaining shelf life using the product's date of receipt and expiration date/best used by date.

- a. If the product has an open code, utilize the manufacturer's code sheet to determine shelf life.
- b. If the product has a closed code, utilize the manufacturer's code sheet to decipher the code and determine shelf life.

3. Document findings in according with local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

#### Performance Measures

GO NO GO

1. Located manufacturer's code date on product's outer packaging in according with manufacturer's code sheet.
2. Determined the shelf life of the product.

\_\_\_\_\_  
\_\_\_\_\_

3. Documented findings in according with local SOPs. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
AR 40-656  
TM 38-400

**Related**  
None

## Perform a Receipt Inspection of Subsistence

081-000-0169

**Conditions:** You are performing a receipt inspection of subsistence. Given a calibrated bi-metallic thermometer, flashlight, paper, pen/pencil, computer, inspection data packet, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Defense Logistics Agency (DLA) Troop Support Handbook (TSH) 4155.2 *Subsistence: Inspection of Composite Operational Rations*, United States Department of Agriculture (USDA) *Grades and Standards for Eggs*, *USDA Grades and Standards for Fish-Seafood*, *The Berry Amendment* (Section 2533a, Title 10, United States Code ([10 USC 2533a])), and local standard operating procedures (SOP).

**Standards:** Perform a receipt inspection of subsistence in according with the inspection data packet, applicable references, command policies, and local SOPs.

### Performance Steps:

1. Determine the type of receipt inspection to perform in according with AR 40-657.
2. Utilize applicable inspection data packet.
3. Determine the temperature of the conveyance. (See task 081-68R-0002.)
4. Inspect the exterior and interior of the conveyance for sanitation and signs of tampering in according with contractual requirements and local SOP.
5. Determine sample size in according with DLA TSH 4155.2, applicable operational ration appendices, and SOP.
6. Determine the product's approved source or status. (See task 081-68R-0007.)
7. Determine if product complies with The Berry Amendment, if applicable.
8. Determine compliance at delivery and remaining shelf life requirements. (See task 081-000-0168.)
9. Perform a closed package inspection (CPI) in according with AR 40-657.
10. Take the internal temperature of the sample(s), if applicable, in according with specific product requirements.
11. Inspect subsistence for identity, condition, quantity, and quality compliance in according with AR 40-657 and contractual requirements.
  - a. Inspect perishable subsistence.
    - (1) Inspect shell eggs in according with *USDA Grades and Standards for Eggs*.
    - (2) Inspect meats in according with contractual documents.
    - (3) Inspect fresh fruits and vegetables in according with contractual documents and *USDA Grades and Standards for Fish-Seafood*.
    - (4) Inspect water foods in according with contractual documents.
    - (5) Inspect dairy products in according with contractual documents.

(6) Inspect the perishable module of unitized group rations in according with DLA TSH 4155.2.

b. Inspect semi-perishables.

(1) Inspect individual operational rations in according with DLA TSH 4155.2.

(2) Inspect unitized group rations in according with DLA TSH 4155.2.

12. Determine disposition of samples by complying with sample management program. (See task 081-68R-0012.)

13. Report inspection findings in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the type of receipt inspection to perform in according with AR 40-657.	_____	_____
2. Utilized applicable inspection data packet.	_____	_____
3. Determined the temperature of the conveyance.	_____	_____
4. Inspected the exterior and interior of the conveyance for sanitation and signs of tampering in according with local SOP.	_____	_____
5. Determined sample size in according with DLA TSH 4155.2, applicable operational ration appendices, and local SOPs.	_____	_____
6. Determined the product's approved source status.	_____	_____
7. Determined if the product complied with The Berry Amendment, if applicable.	_____	_____
8. Determined compliance at delivery and remaining shelf life requirements.	_____	_____
9. Performed a CPI in according with AR 40-657.	_____	_____
10. Took the internal temperature of the sample(s), if applicable.	_____	_____
11. Inspected subsistence for identity, condition, quantity, and quality compliance in according with AR 40-657 and contractual requirements.	_____	_____
12. Determined disposition of samples by complying with sample management program.	_____	_____
13. Reported inspection findings in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all

performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657

DLA TSH 4155.2

*USDA Grades and Standards Eggs and Fish*

The Berry Amendment (10 USC 2533a)

**Related**

None

## Calibrate a Bimetallic Direct Reading Thermometer

**081-68R-0001**

**Conditions:** You need to calibrate a bimetallic direct reading thermometer. Given a bimetallic direct reading thermometer with a scale of -40 degrees fahrenheit (F) to 160 degrees F and a bimetallic direct reading thermometer with a scale of 0 degrees to 220 degrees F, a one pint insulated container (4-6 inch minimum depth), smock, heating element, cooking pot, potable ice, potable water, clock, adjustable wrench, Defense Logistics Agency (DLA) Troop Support Defense Supply Center Philadelphia Manual (DSCPM) 4155.20, *Determining Temperature of Chilled and Frozen Products*, and local standing operating procedures (SOP).

**Standards:** Calibrate a bimetallic direct reading thermometer to within +/- 2 degrees F in according with DLA DSCPM 4155.20.

### Performance Steps:

1. Determine the calibration method to use in according with DLA DSCPM 4155.20

**CAUTION:** Use caution when using the boiling point method. Boiling water can cause burns if contact is made to exposed skin.

2. Calibrate a bimetallic direct reading thermometer to within +/- 2 degrees F.
  - a. Using the ice point method in according with DLA DSCPM 4155.20.
  - b. Using the boiling point method in according with DLA DSCPM 4155.20.
3. Record results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the calibration method to use in according with DLA DSCPM 4155.20.	_____	_____
2. Calibrated a bimetallic direct reading thermometer.	_____	_____
3. Recorded results in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

### References:

**Required**  
DLA DSCPM 4155.20

**Related**  
None

## Determine Whether a Subsistence Item is from an Approved Source

081-68R-0007

**Conditions:** You must determine whether subsistence is from an approved source. Given a smock, pencil, pen, paper, calculator, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, , United States Department of Agriculture (USDA), *Meat, Poultry and Egg Product Inspection Directory*, *USDA Grades and Standards, Interstate Milk Shipper's (IMS) List, Dairy Plants Surveyed and Approved for USDA Grading Service, Dairy Plants Surveyed and Approved for USDA Grading Service*, *Shellfish Directory, Interstate Certified Shellfish Shippers List*, and local standing operating procedures (SOP).

**Standards:** Determine whether a subsistence is from an approved source in according with AR 40-657.

### Performance Steps:

1. Select any subsistence to determine whether it is from an approved source.
2. Determine if the subsistence requires directory listing in according with the applicable local policyA.

**NOTE:** Foreign establishments whose prepacked finished products are imported by distributors or brokered into the United States and sold to the Armed Forces procurement agency for commissary store resale or non appropriated fund (NAF) use do not have to be directory listed in according with AR 40-657.

- a. If the subsistence does not require listing, task is complete.
  - b. If the subsistence requires listing, determine the directory to utilize.
3. Determine if the subsistence is listed in the local SOP or any of the federal directories.
  4. Report findings in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Selected any subsistence to determine whether it is from an approved source.	_____	_____
2. Determined if the subsistence requires directory listing in according with the applicable local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

### References:

<b>Required</b>	<b>Related</b>
AR 40-657	None
<i>Meat, Poultry and Egg Product Inspection Directory</i>	
<i>Grades and Standards</i>	
<i>Operating Under USDA Poultry and Egg Grading Programs</i>	
<i>IMS List</i>	
<i>Dairy Plants Surveyed and Approved for</i>	
<i>USDA Grading Service</i>	
Shellfish Directory	
<i>ICSS List</i>	



## **Perform a Prime Vendor Product Inspection**

**081-68R-0008**

**Conditions:** You have received a tasking from Higher Headquarters to conduct a prime vendor product inspection. Given a pen, access to the Veterinary Service Information Management System (VSIMS), inspection audit data packets, *Defense Occupational and Environmental Health Readiness System (DOEHRS) Veterinary Services User Manual*, DA Pam 30-22, *Operating Procedures for the Army Food Program* appropriate local command handbook and local standing operating procedures (SOP).

**Standards:** Perform a prime vendor product inspection in according with audit data packets, applicable references, and local SOPs.

### **Performance Steps:**

1. Contact food service management (under DLA contract) to determine product availability.
2. Request substitute if tasked product is unavailable.
3. Determine when the product will be served based on the latest menu from the Dining Facility (DFAC) and discussion with foodservice management.
4. Evaluate product in its frozen state in according with audit data packet and applicable references.
5. Evaluate product in its thawed state in according with audit data packet and applicable references.
6. Conduct sensory evaluation in product's cooked state in according with audit data packet and applicable references.
7. Enter results in DOEHRs in according with local policy and DOEHRs user manual.
8. Submit audit in DOEHRs as "Ready for Review" in according with DOEHRs user manual.

**NOTE:** If no changes are required by the senior product auditor (SPA), the task ends here.

9. Make necessary changes as required by the SPA.
10. Resubmit audit in DOEHRs as "Ready for Review" in according with DOEHRs user manual.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Contacted foodservice management (under DLA contract) to determine product availability.	_____	_____
2. Requested substitute if tasked product is unavailable.	_____	_____
3. Determined when the product will be served based on the latest menu from the DFAC and discussion with foodservice management.	_____	_____
4. Evaluated product in its frozen state in according with audit data packet and applicable references.	_____	_____
5. Evaluated product in its thawed state in according with audit data packet and applicable references.	_____	_____
6. Conducted sensory evaluation in product's cooked state in according with audit data packet and applicable references.	_____	_____
7. Entered results in DOEHRS in according with local policy and DOEHRS user manual.	_____	_____
8. Submitted audit in DOEHRS as "Ready for "Review" in according with DOEHRS user manual.	_____	_____
9. Made necessary changes as required by the SPA.	_____	_____
10. Resubmitted audit in DOEHRS as "Ready for "Review" in according with DOEHRS user manual.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

DA Pam 30-22  
DOEHRS manual

**Related**

None

## Determine Serviceability of Subsistence Following a Refrigeration Failure

081-68R-0009

**Conditions:** You have a refrigeration failure involving subsistence. Given a calibrated bimetallic thermometer, watch or clock, pen, paper, Department of the Army (DA) Form 7538 (*Subsistence Serviceability Certificate*) and local standing operating procedures (SOP).

**Standards:** Determine serviceability of the subsistence following a refrigeration failure in according with local policies, procedures or forms.

### Performance Steps:

1. Determine the length of time foods have been stressed at an ambient temperature of 42°F (6°C) or greater.
2. Classify the temperature stressed food item as SAFE or RISK.
3. Determine the product's internal temperature using a calibrated bimetallic thermometer (See task 081-68R-0001.)
4. Determine if the food has exceeded its time-temperature limit.
5. Prepare a DA Form 7538.
6. Report findings in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the length of time foods had been stressed at an ambient temperature of 42°F (6°C) or greater.	_____	_____
2. Classified the temperature stressed food item as SAFE or RISK.	_____	_____
3. Determined the product's internal temperature using a calibrated bimetallic thermometer.	_____	_____
4. Determined if the food item has exceeded its time-temperature limit	_____	_____.
5. Prepared a DA Form 7538.	_____	_____
6. Reported findings in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
DA Form 7538

**Related**  
None

## Determine Serviceability of Distressed (Salvage) Subsistence

**081-68R-0010**

**Conditions:** You are in a military food establishment with distressed subsistence that requires inspection. Given a bimetallic thermometer, pen/pencil, flashlight, black/ultraviolet light, a can opener, scissors, box cutter, Technical Manual (TM) 38-400, *Joint Service Manual for Storage and Materials Handling*, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, AR 40-656, *Veterinary Surveillance Inspection of Subsistence*, and local standing operating procedures (SOP).

**Standards:** Determine the serviceability of distressed (salvage) subsistence in according with TM 38-400, AR 40-656, AR 40-657, and local standing operating procedures (SOP).

### Performance Steps:

1. Conduct a closed package inspection (CPI) in according with AR 40-656.
2. Conduct an open package inspection (OPI) in according with AR 40-656.
3. Determine serviceability of distressed subsistence in according with inspection results.

**NOTE:** Distressed subsistence, to include pet food, will not be sold unless items are approved by medical food inspectors. Expired products will not be extended in the continental United States (CONUS). Expired products may be extended outside the continental United States (OCONUS) in according with 081-68R-0011.

4. Determine the disposition of distressed subsistence in according with AR 40-657, applicable policies, and local SOP.
5. Report inspection results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Conducted a CPI in according with AR 40-656.	_____	_____
2. Conducted an OPI in according with AR 40-656.	_____	_____
3. Determined serviceability of distressed subsistence in according with inspection results.	_____	_____
4. Determined the disposition of distressed subsistence in according with AR 40-657, applicable policies, and local SOP.	_____	_____
5. Reported inspection results in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all

performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
AR 40-656  
AR 40-657  
TM 38-400

**Related**  
None

## Perform Shelf Life Extension of Subsistence

081-68R-0011

**Conditions:** You are in a military establishment outside the continental United States (OCONUS) with expired subsistence. The accountable officer is requesting a shelf life extension. Given a computer, pen, paper, access to internet, Veterinary Service Information Management System (VSIMS), Julian calendar, calculator, code sheet, Army Regulation (AR) 40-656, *Veterinary Surveillance Inspection of Subsistence*, Technical Manual (TM) 38-400, *Joint Service Manual for Storage and Materials Handling*, Department of the Army (DA) Form 7539 (*Request For Veterinary Laboratory Testing & Food Sample Record*), Defense Logistics Agency (DLA) Troop Support Handbook (TSH) 4155.2, *Subsistence: Inspection of Composite Operational Rations*, applicable policies, and local standard operating procedure (SOP).

**Standards:** Perform a shelf life extension of expired subsistence in according with applicable policies and local SOP.

### Performance Steps:

1. Receive request for a shelf life extension.

**NOTE:** Extensions of troop feeding subsistence must first be approved through local troop support. Subsistence requiring extension cannot already be expired.

2. Determine temperature of storage area. (See task 081-68R-0002).
3. Select subsistence samples in according with the sample size listed in AR 40-656.
4. Complete a DA Form 7539 in according.
5. Conduct a closed package inspection in according with AR 40-656.
6. Conduct an open package inspection in according with AR 40-656.
7. Determine the product's shelf life extension in according with AR 40-656, agency policy, and local SOP.

**NOTE:** Product requiring extension within the Exchange Services will be extended in according with the Army Air Force Exchange (AAFES) *Guidance for Extension of Shelf Life of Food and Beverage Items*.

8. Conduct shelf life extension of operational rations in according with DLA TSH 4155.2 and applicable policies.
9. Record inspection findings on applicable documents and in VSIMS.
10. Furnish copies of the inspection report to the accountable officer, local files, and any other person deemed necessary in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Received request for a shelf life extension.	_____	_____
2. Determined temperature of storage area.	_____	_____
3. Selected subsistence samples in according with the sample size listed in AR 40-656.	_____	_____
4. Completed a DA Form 7539.	_____	_____
5. Conducted a closed package inspection in according with AR 40-656.	_____	_____
6. Conducted an open package inspection in according with AR 40-656.	_____	_____
7. Determined the product's shelf life extension in according with AR 40-656, agency policy, and local SOP.	_____	_____
8. Conducted shelf life extension of operational rations in according with DLA TSH 4155.2 and applicable policies.	_____	_____
9. Recorded inspection findings on applicable documents and in VSIMS.	_____	_____
10. Furnished copies of the inspection report to the accountable officer, local files, and any other person deemed necessary in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-656

DA Form 7539

DLA TSH 4155.2

TM 38-400

**Related**

None



## Perform Temperature Determinations of a Conveyance or Storage Area

081-68R-0002

**Conditions:** You must determine the temperature of a conveyance, carrier, and/or storage area. Given a thermometer with case, string, probe, watch or clock, flashlight, access to applicable inspection data packet, inspection procedures documents, Defense Logistics Agency (DLA) Troop Support [Defense Supply Center Philadelphia Manual (DSCPM)] 4155.20,, *Determining Temperature of Chilled and Frozen Products*, contractual requirements, and local standing operating procedures (SOP).

**Standards:** Determine the temperature of a conveyance or storage area in according with DLA DSCPM 4155.20, contractual requirements, or local SOP as applicable.

### Performance Steps:

1. Locate the middle of the conveyance or storage area.
2. Place the thermometer 5 feet from the floor in the middle of the conveyance or storage area.

**NOTE:** If unable to suspend the thermometer, place it in the area to prevent contact with the contents and conveyance. Ensure that the thermometer is not in the direct path of air flow from a cooling unit.

3. Close the door of the conveyance or storage area completely, if applicable.
4. Wait 10 minutes.
5. Record thermometer temperature reading in according with local SOP.
6. Report results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Located the middle of the conveyance or storage area.	_____	_____
2. Placed the thermometer 5 feet from the floor in the middle of the conveyance or storage area.	_____	_____
3. Closed the door of the conveyance or storage area completely, if applicable.	_____	_____
4. Waited 10 minutes.	_____	_____
5. Recorded thermometer temperature reading.	_____	_____
6. Reported results in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

DLA DSCPM 4155.20

**Related**

None

## Perform a Surveillance Inspection of Subsistence

**081-68R-0003**

**Conditions:** You have government owned subsistence requiring inspection. You will need a flashlight, thermometer, paper for writing, pen/pencil, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, AR 40-656, *Veterinary Surveillance Inspection of Subsistence*, Defense Logistics Agency (DLA) Troop Support Handbook (TSH) 4155.2, *Subsistence: Inspection of Composite Operational Rations*, United States Department of Agriculture (USDA) *Grades and Standards for Eggs*, USDA *Grades and Standards for Fish-Seafood*, Technical Bulletin Medical (TB MED) 530, *Tri-Service Food Code*, The Berry Amendment (10 USC 2533a), inspection data packet, and local standing operating procedures (SOP).

**Standards:** Perform a surveillance inspection of subsistence in according with inspection data packet, applicable references, and inspection documents.

### Performance Steps:

1. Determine the type of surveillance inspection to perform in according with AR 40-657.
2. Determine the temperature of the storage area. (See task 081-68R-0002.)
3. Inspect the storage area for sanitation and signs of tampering in according with AR 40-656, and local SOP.
4. Select sample(s) in according with the sampling tables in AR 40-656.
5. Determine the product's approved source or exemption status. (See task 081-68R-0007.)
6. Determine if the product complies with The Berry Amendment, if applicable.
7. Determine the shelf life of subsistence. (See task 081-000-0168.)
8. Inspect for packing, packaging, marking, and labeling (PPM&L) in according with contractual requirements.
9. Inspect subsistence for condition and applicable contractual requirements.
  - a. Inspect perishable subsistence.
    - (1) Inspect shell eggs in according with *USDA Grades and Standards for Eggs*.
    - (2) Inspect meats in according with contractual documents.
    - (3) Inspect fresh fruits and vegetables (FF&V) in according with contractual documents and *USDA Grades and Standards for Fish-Seafood*.
    - (4) Inspect water foods in according with contractual documents.
    - (5) Inspect dairy products in according with contractual documents.
  - b. Inspect semi-perishable subsistence.
    - (1) Inspect individual operational rations in according with DLA TSH 4155.2
    - (2) Inspect unitized group rations in according with DLA TSH 4155.2.
10. Determine disposition of samples by complying with the sample management program. (See task 081-68R-0012.)

11. Report inspection findings in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the type of surveillance inspection to perform in according with AR 40-657.	_____	_____
2. Determined the temperature of the storage area.	_____	_____
3. Inspected the storage area for sanitation and signs of tampering in according with AR 40-656, and local SOP.	_____	_____
4. Selected the sample(s) in according with the sampling tables in AR 40-656.	_____	_____
5. Determined the product's approved source or exemption status.	_____	_____
6. Determined if the product complies with The Berry Amendment, if applicable.	_____	_____
7. Determined the shelf life of subsistence.	_____	_____
8. Inspected for PPM&L in according with contractual requirements.	_____	_____
9. Inspected subsistence for condition and applicable contractual requirements.	_____	_____
10. Determined disposition of samples by complying with the sample management program.	_____	_____
11. Reported inspection findings in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

Required	Related
AR 40-656	None
AR 40-657	
DLA TSH 4155.2	
TB MED 530	
<i>USDA Grades and Standards Fish and Eggs</i>	
10 USC 2533a	

## Inspect Subsistence for Infestation

**081-68R-0006**

**Conditions:** You have a subsistence storage facility requiring inspection. You will need a knife, tape, tweezers, petri-dish, white paper, specimen collection bottle with 70% alcohol, notebook, map identifying the location of rodent traps and/or bait stations within the facility, a well-lit, 3' x 6' work surface (free of cracks or crevices, and readily cleanable), ultraviolet light, flashlight right angle or any portable high-intensity light source, magnifier, inspection trays, sieve sizes; US Standard Sieve Series No. 5, 10, 20, 30, 40, and 50, Defense Logistics Agency (DLA) Troop Support Manual 4155.6, Subsection 218.2, *Entomological Laboratory Identification Services*. Army Regulation (AR) 40-656, *Veterinary Surveillance Inspection of Subsistence*, Department of Defense (DD) Form 1222 (*Request For and Results of Tests*), Technical Medical Bulletin (TB MED) 530, *Tri-Service Food Code*, and local standard operating procedure (SOP).

**Standards:** Detect infestation of subsistence in according with applicable documents.

### Performance Steps:

1. Inspect storage areas for signs of pest infestation in according with TB MED 530.
2. Conduct a closed package inspection i in according with AR 40-656.
  - a. If no pest activity is detected the task ends.
  - b. If pest activity is detected select samples in according with AR 40-656.
3. Perform an open package inspection.
4. Label all infested subsistence stocks with "MEDICAL HOLD" placard in according with AR 40-656.

**NOTE:** Recommend all stocks of "MEDICAL HOLD" labeled products be segregated from unaffected product stocks and stored in a chilled storage area.

5. Collect pest samples in according with AR 40-656.
6. Prepare pest samples for submission to entomology in according with AR 40-656.
7. Complete DD Form 1222 in according with local SOP.
8. Send samples to entomology for identification in according with AR 40-656 and local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Inspected storage areas for signs of pest infestation in according with TB MED 530.	_____	_____
2. Conducted a closed package inspection.	_____	_____
3. Performed an open package inspection.	_____	_____

4. Labeled all infested subsistence stocks with "MEDICAL HOLD" placard in \_\_\_\_\_ according with AR 40-656.
5. Collected pest samples in according with AR 40-656. \_\_\_\_\_
6. Prepared pest samples for submission to entomology in according with AR 40-656. \_\_\_\_\_
7. Completed DD Form 1222 in according with local SOP. \_\_\_\_\_
8. Sent samples to entomology for identification in according with AR 40-656 and local SOP. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-656  
DD Form 1222  
DLA Troop Support Manual 4155.6  
TB MED 530

**Related**

None

## Subject Area 2: Installation Support

### Perform a Walk-thru Sanitary Inspection of a Military Food Establishment

081-68R-0014

**Conditions:** You have a military food establishment that requires a walk-thru sanitary inspection. Given a computer with access to the Veterinary Service Information Management System (VSIMS) database, a white smock, calibrated direct reading bimetallic thermometer, flashlight, black-light, Technical Bulletin Medical (TB MED) 530, *Tri-Service Food Code*, Department of Defense (DD) Form 2973 (*Food Operation Inspection Report*), local installation support plan (ISP), and local standing operating procedures (SOP).

**Standards:** Perform a walk-thru sanitary inspection of a military food establishment in according with TB MED 530, local procedures, and SOP.

#### Performance Steps:

1. Conduct the walk-thru sanitary inspection of the military facility in according with the TB MED 530, applicable references, and local SOP.
2. Record daily findings in according with local SOP.
3. Report findings to the accountable officer.
4. Submit a daily paperwork into VSIMS.
5. Complete a weekly sanitary roll-up report on a DD Form 2973 in according with local SOP and TB MED 530.
6. Report weekly sanitary roll-up paperwork to the accountable officer.
7. File paperwork in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Conducted the walk-thru sanitary inspection of the military facility in according with TB MED 530, applicable references, and local SOP.	_____	_____
2. Recorded daily findings in according with local SOP.	_____	_____
3. Reported findings to the accountable officer.	_____	_____
4. Submitted a daily report into VSIMS.	_____	_____
5. Completed a weekly sanitary roll-up report on a DD Form 2973 in according with local SOP and TB MED 530	_____	_____

6. Reported weekly sanitary roll-up report to the accountable officer. \_\_\_\_\_
7. Filed paperwork in according with local SOP. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

DD Form 2973  
TB MED 530

**Related**

None



## Monitor Procedures of a Hazard Analysis Critical Control Point Program

081-68R-0015

**Conditions:** You are monitoring a Hazard Analysis Critical Control Point (HACCP) Program assigned at a Defense Commissary Agency (DeCA) store and have a pen, paper, thermometer, Potential of Hydrogen (pH) meter, the approved HACCP plan, approved verification checklist, all applicable command policies, and local standing operating procedures (SOP).

**Standards:** Monitor the procedures of a HACCP program in according with all applicable command policies and local SOPs.

### Performance Steps:

1. Obtain the approved HACCP plan for each DeCA processing department that requires one.
2. Verify the processing department's compliance with their approved HACCP plan.

**NOTE:** Verification will be conducted by visual observation of all procedures within the HACCP process.

3. Review all critical control points (CCP) records.
4. Document results in according with local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Obtained the approved HACCP plan for each DeCA processing department that requires.	_____	_____
2. Verified the processing department's compliance with their approved HACCP plan.	_____	_____
3. Reviewed all CCP records.	_____	_____
4. Documented results in according with local SOPs.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

### References:

**Required**  
None

**Related**  
None

## Perform Sample Management

**081-68R-0012**

**Conditions:** You have subsistence requiring samples to be drawn for laboratory submission and/or local inspection. Given a computer with Veterinary Service Information Management System (VSIMS) access, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Technical Bulletin Medical (TB MED) 263, *Medical Service, Identification of Inspected Foods*, U.S. Army Public Health Center(USAPHC) Training Guide (TG) 361, *DoD Veterinary Food Analysis and Diagnostic Laboratory Sample Submission Guide*, Department of the Army (DA) Form 7539 (*Request For Veterinary Laboratory Testing & Food Sample Record*), and local standing operating procedures (SOP).

**Standards:** Perform sample management in according with applicable references and local SOP.

### Performance Steps:

1. Select subsistence samples in according with applicable reference.
  - a. For receipt inspection utilize in according with local policies, procedures or forms.
  - b. For surveillance inspection utilize AR 40-656.
2. Obtain control numbers from your public health activity.
3. Complete a DA Form 7539 in according with USAPHC TG 361.
4. Perform a receipt inspection inspection of the samples, if necessary. (See task 081-000-0169).
5. Perform a surveillance inspection of the samples, if necessary. (See task 081-68R-0003).
6. Submit samples requiring laboratory submission. (See task 081-68R-0017).
7. Record sample information in control log in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Selected samples in according with applicable reference.	_____	_____
2. Obtained control numbers from your public health activity.	_____	_____
3. Completed a DA Form 7539 in according with DOD Veterinary Food Analysis and Diagnostic Laboratory Sample Submission Guide.	_____	_____
4. Performed a receipt inspection inspection of the samples, if necessary.	_____	_____
5. Performed a surveillance inspection of the samples, if necessary.	_____	_____

6. Submitted samples requiring laboratory submission. \_\_\_\_\_
7. Recorded sample information in control log in according with local SOP. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657  
DA Form 7539  
TB MED 263  
USAPHC TG 361

**Related**

None

## React to Subsistence Recalls

**081-68R-0013**

**Conditions:** You must react to a subsistence recall message. Given a pen, pencil, paper, smock, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, DHA-MSR 6025.01, *DOD Hazardous Food and Nonprescription Drug Recall System* and local standing operating procedures (SOP).

**Standards:** React to a subsistence recall message in according with DHA-MSR 6025.01 and local SOP.

### Performance Steps:

1. Notify all food service and DOD pharmacy facilities in the area of responsibility of the subsistence recall message in according with local SOP.

**NOTE:** The notification of a recall takes priority over all missions, except for food defense.

- a. Distribute recall message by telephone, email, or fax to all facilities.
- b. Visit each facility to confirm positive or negative results.

**NOTE:** Inspect facilities outside of reasonable driving distance (in according with local SOP) for all previous recall messages during the next scheduled visit.

2. Conduct an inspection of those food stocks that could have the suspected items.
3. Identify, segregate, and place the suspected item(s) on medical hold pending final disposition.
4. Comply with the instructions of the message.
5. Report positive and negative findings in according with DHA-MSR 6025.01 and local SOP.
6. File the food recall message in according with DHA-MSR 6025.01 and local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Notified all food service facilities in the area of responsibility of the subsistence recall message in according with local SOP.	_____	_____
2. Conducted an inspection of food stocks that could have the suspected items.	_____	_____
3. Identified, segregated, and placed suspected item(s) on medical hold pending final disposition.	_____	_____
4. Complied with the instruction of the message.	_____	_____

- |   |       |       |
|---|-------|-------|
| 5. Reported positive and negative findings in according with DHA-MSR 6025.01 and local SOP. | _____ | _____ |
| 6. Filed the food recall message in according with DHA-MSR 6025.01 and local SOP.           | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657

DHA-MSR 6025.01

*Hazardous Food and Nonprescription*

*Drug Recall System*

**Related**

None

### Subject Area 3: Laboratory

#### Perform Surveillance Laboratory Procedures

081-68R-0016

**Conditions:** You are assigned as a Certified Surveillance Food Laboratory Technician or Manager. You must perform surveillance laboratory procedures. Given a Field Microbiological Diagnostic Veterinary Equipment Set (VES), manufacturer's instructions, Surveillance Food Laboratory Program Guide (SFLPG), *Compendium of Methods for the Microbiological Examination of Foods*, and local standing operating procedures (SOPs).

**Standards:** Perform surveillance laboratory procedures in according with the Surveillance Food Laboratory Program Guide and local SOP.

#### Performance Steps:

1. Prepare the lab area, necessary supplies, and equipment in according with SFLPG and local SOPs.

**NOTE:** Always use aseptic techniques and personal protective equipment (PPE).

2. Perform subsampling of solid food sample in according with the *Compendium of Methods for the Microbiological Examination of Foods*.

3. Prepare a liquid sample in according with the *Compendium of Methods for the Microbiological Examination of Foods*.

4. Prepare serial dilutions in according with the *Compendium of Methods for the Microbiological Examination of Foods*.

5. Prepare Petrifilm(s) in according with manufacturer's instructions.  
a. Use a flat, sanitized surface.  
b. Label each Petrifilm with the dilution factor, date, sample number, initials, and other information in according with local SOP.

6. Shake or vortex the prepared dilution(s) prior to plating the petrifilm(s) to obtain a representative sample in according with *Compendium of Methods for the Microbiological Examination of Foods*.

7. Plate the petrifilm(s) in according with manufacturer's instructions (interpretation guide).

**NOTE:** For ECC and HSCC Petrifilm(s), roll the top film back into place without trapping air bubbles. Trapping air bubbles will give you a false positive result. For all other petrifilm(s), drop the top film back in place.

8. Incubate petrifilm(s) in according with manufacturer's instructions.

9. Analyze petrifilm(s) in according with manufacturer's instructions.

10. Report results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Prepared the lab area, necessary supplies, and equipment in according with the SFLPG and local SOPs.	_____	_____
2. Performed subsampling of solid food sample in according with the <i>Compendium of Methods for the Microbiological Examination of Foods</i> .	_____	_____
3. Prepared a liquid sample in according with the <i>Compendium of Methods for the Microbiological Examination of Foods</i> .		
4. Prepared serial dilutions in according with the <i>Compendium of Methods for the Microbiological Examination of Foods</i> .	_____	_____
5. Prepared Petrifilm(s) in according with manufacturer's instructions.	_____	_____
6. Shook or vortexed the prepared dilution(s) prior to plating the petrifilm(s) to obtain a representative sample in according with <i>Compendium of Methods for the Microbiological Examination of Foods</i> .	_____	_____
7. Plated the petrifilm(s) in according with manufacturer's instructions (interpretation guide).	_____	_____
8. Incubated petrifilm(s) in according with manufacturer's instructions.	_____	_____
9. Analyzed petrifilm(s) in according with manufacturer's instructions.	_____	_____
10. Reported results in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
Compendium of Methods  
SFLPG

**Related**  
None

## Submit Subsistence Samples for Laboratory Testing

081-68R-0017

**Conditions:** You have subsistence requiring submission to the laboratory. Given sample containers (sterile specimen cups or sterile whirlpak bags), insulated shipping containers, gloves, plastic bags, dry ice, frozen chemical ice packs, shipping tape, shipping labels, bubble wrap, dunnage, permanent marker, Department of the army (DA) Form 7539 (*Request For Veterinary Laboratory Testing & Food Sample Record*), USAPHC Technical Guide (TG) 361, DoD Food Analysis and Diagnostic Laboratory (FADL) Sample Submission Guide, and local standing operating procedures (SOP).

**Standards:** Submit subsistence samples for laboratory testing in according with USAPHC TG 361 and local SOPs.

### Performance Steps:

1. Determine the sample quantity in according with USAPHC TG 361.
2. Select a representative sample from the lot in according with USAPHC TG 361, and local SOP.
3. Prepare the DA Form 7539 for laboratory submission in according with USAPHC TG 361 and local SOP.
4. Prepare samples for shipment in according with USAPHC TG 361, and local SOP.
5. Pack the sample(s) for shipment in according with USAPHC TG 361 and local SOP.
6. Label the shipping container in according with local SOP.

**NOTE:** Laboratory shipping addresses can be found in the USAPHC TG 361.

7. Deliver the shipping container(s) to the designated shipping point in according with local SOP.
8. Obtain laboratory results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the sample quantity in according with USAPHC TG 361.	_____	_____
2. Selected a representative sample from the lot in according with USAPHC TG 361, and local SOP.	_____	_____



- |  |       |       |
|--|-------|-------|
| 3. Prepared the DA Form 7539 for laboratory submission in according with USAPHC TG 361, and local SOP. | _____ | _____ |
| 4. Prepared samples for shipment in according with USAPHC TG 361, and local SOP.                       | _____ | _____ |
| 5. Packed the sample(s) for shipment in according with USAPHC TG 361 and local SOP.                    |       |       |
| 6. Labeled the shipping container in according with local SOP.   | _____ | _____ |
| 7. Delivered the shipping container(s) to the designated shipping point in according with local SOP.   | _____ | _____ |
| 8. Obtained laboratory results in according with local SOP.  | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

DA Form 7539  
USAPHC TG 361

**Related**

None

## Test Food Contact Surfaces Using Bioluminescence Technology

**081-68R-0020**

**Conditions:** You have a food contact surface that requires bioluminescence testing. Given a luminometer, compatible swabs, alcohol pads, thermometer, electronic calculator, marking pen, timer, computer, manufacturer's instructions, and local standing operating procedures (SOP).

**Standards:** Test food contact surfaces using bioluminescence technology in according with manufacturer's instructions and local SOPs.

### Performance Steps:

1. Select the food contact surface that requires testing in according with local SOP.
2. Prepare the luminometer in according with manufacturer's instructions.

**NOTE:** Perform negative control in according with manufacturer's instructions.

3. Swab the selected surface in according with the manufacturer's instructions.
4. Activate the swab in according with manufacturer's instructions.
5. Insert the food contact surface testing swab into the luminometer in according with manufacturer's instructions.
6. Run the luminometer test in according with manufacturer's instructions.
7. Interpret the luminometer test results in according with manufacturer's instructions and local SOP.

**NOTE:** Reading must be compared to the established baseline. Never use the bioluminescence monitor results as the sole basis for failing any military or commercial establishment.

8. Report results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Selected the food contact surface that requires testing in according with local SOP.	_____	_____
2. Prepared the luminometer in according with manufacturer's instructions.	_____	_____
3. Swabbed the selected surface in according with the manufacturer's instructions.	_____	_____
4. Activated the swab in according with manufacturer's instructions.	_____	_____

- |   |       |       |
|---|-------|-------|
| 5. Inserted the food contact surface testing swab into the luminometer in according with manufacturer's instructions. | _____ | _____ |
| 6. Ran the luminometer test in according with manufacturer's instructions.  | _____ | _____ |
| 7. Interpreted the luminometer test results in according with manufacturer's instructions and local SOP.              | _____ | _____ |
| 8. Reported results in according with local SOP.  | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
None

**Related**  
None

## Establish a Baseline on a Food Contact Surface

**081-68R-0018**

**Conditions:** You are establishing a baseline for a food contact surface using bioluminescence technology. Given a luminometer, access to Veterinary Service Information Management System (VSIMS) database, compatible swabs, marker, calculator, computer, US Army Surveillance Food Laboratory Program Guide (SFLPG) Worksheets, and local standing operating procedures (SOPs).

**Standards:** Establish a baseline for a food contact surface using bioluminescence technology in according with manufacturer's instructions and local SOPs.

**NOTE:** Generate a baseline for brand new equipment. Each individual piece of equipment shall have a baseline established once for its lifetime.

### Performance Steps:

1. Create a list of equipment and surfaces requiring swabbing for each department in according with local SOP.
2. Develop a plan to obtain a baseline for each piece of equipment and surface identified on your list.
3. Swab the equipment or surface after monitoring the cleaning of the equipment or surface in according with manufacturer's instructions. (See task 081-68R-0020.)

**NOTE:** Soldiers are required to obtain a minimum of six swab test results during different cleaning cycles.

4. Enter the six readings in VSIMS in according with local SOP.
5. Interpret the baseline.
6. Record official baseline for each piece of equipment and surface swabbed in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Created a list of equipment and surfaces requiring swabbing for each department in according with local SOP.	_____	_____
2. Developed a plan to obtain a baseline for each piece of equipment and surface identified on your list.	_____	_____
3. Swabbed the equipment or surface after monitoring the cleaning of the equipment or surface in according with manufacturer's instructions.	_____	_____

- |  |       |       |
|--|-------|-------|
| 4. Entered the six readings in VSIMS in according with local SOP.  | _____ | _____ |
| 5. Interpreted the baseline.   | _____ | _____ |
| 6. Recorded official baseline for each piece of equipment and surface swabbed in according with local SOP. | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
*SFLPG*

**Related**  
None

## Test Water or Ice Using Bioluminescence Technology

**081-68R-0019**

**Conditions:** You have water or ice that requires bioluminescence testing. Given a luminometer, compatible swabs, alcohol pads, gloves, specimen container, electric calculator, marking pen, timer, computer, manufacturer's instructions, and local standing operating procedures (SOP).

**Standards:** Test water or ice using bioluminescence technology in according with manufacturer's instructions and local SOPs.

### Performance Steps:

1. Select water or ice samples that require testing in according with local SOP.

**NOTE:** Water and ice samples will be swabbed using the compatible swab.

2. Prepare the luminometer in according with manufacturer's instructions.

**NOTE:** Perform negative control in according with manufacturer's instructions.

3. Swab the selected water or ice sample using the compatible swab in according with the manufacturer's instructions.

4. Activate the compatible swab in according with manufacturer's instructions.

5. Insert the compatible swab into the luminometer in according with manufacturer's instructions.

6. Run the WaterGiene test in according with manufacturer's instructions.

7. Interpret the results from the luminometer in according with manufacturer's instructions and local SOP.

**NOTE:** A Reading other than zero is presumptive and must not be used as the sole basis for failing a military or commercial establishment or making a determination on the safety of a food product. Positive readings require further analyses at a confirmatory laboratory.

8. Report results in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Selected water or ice samples that require testing in according with local SOP.	_____	_____
2. Prepared the luminometer in according with manufacturer's instructions.	_____	_____

- |  |       |       |
|--|-------|-------|
| 3. Swabbed the selected water or ice sample using the compatible swab in according with manufacturer's instructions. | _____ | _____ |
| 4. Activated the compatible swab in according with manufacturer's instructions.                                      | _____ | _____ |
| 5. Inserted the compatible swab into the luminometer in according with manufacturer's instructions.                  | _____ | _____ |
| 6. Ran the compatible test in according with manufacturer's instructions.  | _____ | _____ |
| 7. Interpreted the results from the luminometer in according with manufacturer's instructions and local SOP.         | _____ | _____ |
| 8. Reported results in according with local SOP.   | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
None

**Related**  
None

**Subject Area 4: Chemical Biological Radiological Nuclear High Yield Explosives****Perform Food Protection in a Chemical, Biological, Radiological, and Nuclear****Environment****081-68R-0021**

**Conditions:** You have subsistence with possible chemical, biological, radiological, and nuclear (CBRN) contamination. You must perform food protection. Given mission-oriented protective posture (MOPP) gear, Soldier Training Publication (STP) 21-1-SMCT, *Soldier's Manual of Common Tasks Warrior Skills Level 1*, CBRN detection and monitoring equipment, RADIAC set, appropriate equipment technical manual (TM), necessary lab sample submission supplies, ATP 4-02.7/MCRP 4-11.1F/NTTP 4-02.7/AFTTP 3-42.3, *Multi-Service Tactics, Techniques, and Procedures for Health Service Support in a Chemical, Biological, Radiological, and Nuclear Environment*, and local standing operating procedures (SOP).

**Standards:** Perform food protection in a CBRN environment in according with ATP 4-02.7/MCRP 4-11.1F/NTTP 4-02.7/AFTTP 3-42.3 and local SOPs.

**Performance Steps:**

1. Assume appropriate MOPP level in according with STP 21-1-SMCT and local SOPs.
2. Determine if chemical agents or radiation are present on subsistence using appropriate detection equipment in according with appropriate equipment technical manual.

**NOTE:** The presence of biological agents can only be determined through laboratory identification, there are no further biological actions needed.

3. Remove MOPP gear in according with STP 21-1-SMCT.
4. Report findings by decontamination groups to your supervisor in according with local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

<b>Performance Measures</b>	<b>GO</b>	<b>NO GO</b>
1. Assumed appropriate MOPP level in according with STP 21-1-SMCT and local SOPs.	_____	_____
2. Determined if chemical agents or radiation were present on subsistence using appropriate detection equipment in according with appropriate equipment technical manual.	_____	_____
3. Removed MOPP gear in according with STP 21-1-SMCT.	_____	_____
4. Reported findings by decontamination groups to your supervisor in according with local SOPs.	_____	_____



**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

ATP 4-02.7/MCRP 4-11.1F/NTTP 4-02.7/AFTTP 3-42.3  
STP 21-1-SMCT

**Related**

None

## Skill Level 2

### Subject Area 5: Installation Support

#### Assemble an Inspection Data Packet

**081-68R-2000**

**Conditions:** You must assemble an inspection data packet (IDP) prior to the inspection of a subsistence item. Given a computer, all applicable contracts, solicitations, technical data sheets, amendments, access to waivers, invoice/manifest, a computer with internet access, Army and Air Force Exchange (AFFES) Service 03-01, *AAFES Supplier Requirement Agreement Section 9 - Food and Beverage*, DeCA Resale Ordering Agreement (ROA) Defense Commissary Agency (DeCA) *Brand Name Resale Ordering Agreement [ROA] Master Terms and Conditions*, DeCA *Blanket Purchase Agreement (BPA)*, Technical Bulletin Medical (TB MED) 530, *Tri-Service Food Code*, Defense Logistics Agency (DLA) Troop Support Handbook (TSH) 4155.2, *Subsistence: Inspection of Composite Operational Rations*, applicable inspection procedures (IP), and local standing operating procedures (SOP).

**Standards:** Assemble an IDP with all required documents in according with the applicable agency references and local SOP.

#### Performance Steps:

1. Identify the type of IDP to assemble in according with applicable agency references and local SOPs.

**NOTE:** All Department of Defense subsistence is procured under a contract. The terms and provisions of a contract provide food inspection personnel with the information necessary on which to base an inspection. Many contractual documents are a part of the contract by reference. They are not physically part of the contract, but the terms of the referenced documents must be met. The inspector must have access to these documents to perform an inspection.

2. Gather all contractual documents to assemble IDPs for DLA Troop Support, DeCA, and Exchange Services.

**NOTE:** Applicable invoice will accompany each IDP.

- a. For DLA Troop Support assemble the following documents:
  - (1) Troop Feeding.
    - (a) DLA contract and associated solicitation.
    - (b) Subsistence Total Order & Receipt Electronic Systems (STORES) catalog.
    - (c) TB MED 530.
  - (2) Subsistence Supply Management Office (SSMO).
    - (a) DLA TSH 4155.2.
    - (b) Applicable appendices.
    - (c) Applicable inspection procedures (IP).
    - (d) TB MED 530.
- b. For DeCA IDP assemble the following documents:
  - (1) Resale ordering agreement.

- (2) Blanket purchase agreement.
- (3) Applicable DeCA Technical Data Sheet.
- (4) TB MED 530.
- c. Exchange Services IDP.
  - (1) *AAFES supplier requirement agreement.*
  - (2) TB MED 530.

3. Assemble the documents in according with applicable references and local SOPs.

4. File assembled IDP in the food inspection document library in according with local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Identified the type of IDP to assemble in according with applicable agency references and local SOPs.	_____	_____
2. Gathered all contractual documents to assemble IDPs for DLA Troop Support, DeCA, and Exchange Services.	_____	_____
3. Assembled the documents in according with applicable references and local SOPs.	_____	_____
4. Filed assembled IDP in the food inspection document library in according with local SOPs.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AAFES 03-01  
DeCA BPA  
DeCA ROA  
DLA TSH 4155.2  
TB-MED 530

**Related**

None

**Subject Area 6: Food Defense****Conduct a Military Installation Food Protection Assessment****081-68R-2001**

**Conditions:** You have a military installation requiring an Installation Food Vulnerability Assessment (IFVA). Given a computer with Veterinary Service Information Management System (VSIMS) access, paper, pen, USAPHC Technical Guide (TG) 374, *Water System Vulnerability Assessment* and local standing operating procedures (SOP).

**Standards:** Conduct a food vulnerability assessment of a facility on a military installation in according with USAPHC TG 374, and local SOPs.

**Performance Steps:**

1. Develop a comprehensive list of food assets in according with USAPHC TG 374 and local SOP.

**NOTE:** Ensure food asset list includes local national food facilities, for example, the KATUSA Bar, German Katinas, etc.

2. Conduct an on-site assessment in according with USAPHC TG 374.

3. Identify hazards and vulnerabilities in according with USAPHC TG 374

4. Assess hazards and vulnerabilities in according with USAPHC TG 374.

5. Recommend controls and determine residual risk in according with USAPHC TG 374.

6. Generate a report for the Installation Commander in according with USAPHC TG 374 and local SOP.

7. Update the appropriate VSIMS database to track report completion.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

<b>Performance Measures</b>	<b>GO</b>	<b>NO GO</b>
1. Developed a comprehensive list of food assets in according with USAPHC TG 374 and local SOP.		
2. Conducted an on-site assessment in according with USAPHC TG 374.	_____	_____
3. Identified hazards and vulnerabilities in according with USAPHC TG 374.	_____	_____
4. Assesseds hazards and vulnerabilities in according with USAPHC TG 374.	_____	_____

5. Recommended controls and determined residual risk in according with USAPHC TG 374. \_\_\_\_\_
6. Generated a report for the Installation Commander in according with USAPHC TG 374 and local SOP. \_\_\_\_\_
7. Updated the appropriate VSIMS database to track report completion. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
USAPHC TG 374

**Related**  
None

## Conduct a Vulnerability Assessment of a Special Event on a Military Installation

081-68R-2002

**Conditions:** You are assigned to the food defense assessment team. You must conduct a vulnerability assessment for a special event on a military installation. Given a special event, USAPHC Technical Guide (TG) 374, *Water System Vulnerability Assessment* and local standing operating procedures (SOPs).

**Standards:** Conduct a vulnerability assessment for a special event on a military installation in according with USAPHC TG 374 and local SOP.

### Performance Steps:

1. Receive mission request from the food and water defense team (FDAT) chief or special event security manager in according with USAPHC TG 374.
2. Assemble a FDAT if a pre-established team does not exist in according with USAPHC TG 374.
3. Perform a vulnerability assessment in according with USAPHC TG 374.
4. Communicate food and health risks to the commander in according with USAPHC TG 374.
5. Develop controls for food and health risks in according with USAPHC TG 374.
6. Supervise the implementation of controls during the special event in according with USAPHC TG 374.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Received mission request from the food and water defense team chief or special svent security manager in according with USAPHC TG 374.	_____	_____
2. Assembled a FDAT if a pre-established team does not exist in according with USAPHC TG 374.	_____	_____
3. Performed a vulnerability assessment in according with USAPHC TG 374.	_____	_____
4. Communicated food and health risks to the commander in according with USAPHC TG 374.	_____	_____
5. Developed controls for food and health risks in according with USAPHC TG 374	_____	_____
6. Supervised the implementation of controls during the special event in according with USAPHC TG 374.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
USAPHC TG 374

**Related**  
None

### Skill Level 3

#### Subject Area 7: Installation Support

#### Evaluate a Hazard Analysis Critical Control Point Program

081-000-0166

**Conditions:** You are evaluating a Hazard Analysis Critical Control Point (HACCP) Program and have a thermometer, Potential of Hydrogen (pH) tester, test strips, pen, paper, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Technical Bulletin Medical (TB MED) 530, Tri-Service food Code, the approved HACCP plan, all applicable command policies, and local standing operating procedures (SOPs).

**Standards:** Evaluate HACCP programs in according with all applicable command policies and local SOPs.

#### Performance Steps:

1. Review the food establishment's approved HACCP plan.
2. Verify the food establishment's compliance with the HACCP plan.
  - a. Review documentation and ensure procedures stated in the HACCP plan are followed.
  - b. Ensure that critical control points (CCP) limits are monitored and recorded.
  - c. Verify any corrective actions.
3. Evaluate the food inspector's monitoring of the HACCP program.
  - a. Confirm military food inspector (MFI) is performing checks.
  - b. Ensure corrective actions have been taken.
  - c. Confirm MFI is documenting results.
4. Document results in according with local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Reviewed the food establishment's approved HACCP plan.	_____	_____
2. Verified the food establishment's compliance with the HACCP plan.	_____	_____
3. Evaluated the Food Inspector's monitoring of the HACCP program.	_____	_____
4. Documented results in according with local SOPs.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.



**References:**

**Required**  
AR 40-657  
HACCP

**Related**

## Perform a Sanitary Inspection of a Military Food Establishment

**081-68R-3003**

**Conditions:** You are in a military food establishment that requires a sanitary inspection. Given a calibrated bimetallic thermometer, flashlight, black-light, sanitizer test strips, note pad, pen, pencil, smock, hair restraint, or patrol Cap, access to the Defense Occupational and Environmental Health Readiness System (DOEHRS), DOEHRS Veterinary Service User Manual, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Technical Bulletin Medical (TB MED) 530, *Tri-Service Food Code*, Department of Defense (DD) Form 2973 (*Food Operation Inspection Report*), and local standing operating procedures (SOP).

**Standards:** Perform a sanitary inspection in according with the TB MED 530 and local SOP.

### Performance Steps:

1. Determine the frequency of sanitary inspections in according with local SOP.
2. Determine the type of sanitary inspection to perform in according with the TB MED 530.
3. Conduct the sanitary inspection in according with the TB MED 530 and local SOP.
4. Record inspection findings on the DD Form 2973 in according with the TB MED 530.
5. Submit the sanitary report in the DOEHRS database in according with the DOEHRS Veterinary Services User Manual.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Determined the frequency of sanitary inspections in according with local SOP.	_____	_____
2. Determined the type of sanitary inspection to perform in according with the TB MED 530.	_____	_____
3. Conducted the sanitary inspection in according with the TB MED 530 and local SOP.		
4. Recorded inspection findings on the DD Form 2973 in according with the TB MED 530.	_____	_____
5. Submitted the sanitary report in the DOEHRS database in according with the DOEHRS Veterinary Services User Manual.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657

DD Form 2973

DOEHRS Veterinary Services User Manual

**Related**

None

## Manage an Installation Support Plan

**081-68R-3000**

**Conditions:** You are the noncommissioned officer in charge (NCOIC) and must manage the installation support plan (ISP) within your area of responsibility. You have access to paper, pen, computer, written ISP, access to Veterinary Service Information Management System (VSIMS), ISP, and local standing operating procedures (SOP).

**Standards:** Manage an ISP in according with applicable regulations and local SOPs.

### Performance Steps:

1. Verify the written ISP is current in according with local SOP.

**NOTE:** Provide recommendations to the branch officer in charge (OIC) of updates and/or changes to the written ISP for the installation commander's brief.

- a. Meet with all agency point of contacts (POCs) to ensure current support provided is adequate.
- b. Complete an agency contact paperwork (update if applicable).
- c. Complete a facility contact paperwork (update if applicable).
- d. Request the removal of all closed facilities from VSIMS through the public health activity food safety officer.

2. Ensure veterinary support is provided to all applicable agencies in according with local SOP.

3. Review ISP paperwork in VSIMS in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Verified the written ISP is current in according with local SOP.	_____	_____
2. Ensured veterinary support is provided to all applicable agencies in according with local SOP.	_____	_____
3. Reviewed ISP paperwork in VSIMS in according with local SOP.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

### References:

**Required**  
None

**Related**  
None

## Manage the Subsistence Recall Program

081-68R-3001

**Conditions:** You have been assigned to manage the subsistence recall program. Given access to a computer, DHA-MSR 6025.01, *DOD Hazardous Food and Nonprescription Drug Recall System* and local standing operating procedures (SOP).

**Standards:** Manage the subsistence recall program in according with local SOP and applicable documents.

### Performance Steps:

1. Monitor the subsistence recall database in according with local SOP.
2. Ensure the compliance of subsistence recall is performed properly. (See task 081-68R-0013.)
3. Report the results in according with DHA-MSR 6025.01 and local SOP.
4. Maintain files for subsistence recalls in according with DHA-MSR 6025.01 and local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Monitored the subsistence recall database in according with DHA-MSR 6025.01 and local SOPs.	_____	_____
2. Ensured the compliance of subsistence recall was performed properly.	_____	_____
3. Reported the results in according with DHA-MSR 6025.01 and local SOP.	_____	_____
4. Maintained files for subsistence recalls in according with DHA-MSR 6025.01 and local SOPs.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

### References:

**Required**  
DHA-MSR 6025.01

**Related**  
None

## Manage the Sample Management Program

**081-68R-3002**

**Conditions:** You are the noncommissioned officer in charge (NCOIC) and must maintain the Sample Management Program within your area of responsibility. Given a Department of the Army (DA) Form 7539 (*Request For Veterinary Laboratory Testing & Food Sample Record*), access to a computer with Veterinary Service Information Management System (VSIMS) capabilities, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Technical Bulletin Medical (TB MED) 263, *Medical Service, Identification of Inspected Foods*, and local standing operating procedures (SOP).

**Standards:** Manage the Sample Management Program in according with applicable references and local SOP.

### Performance Steps:

1. Review sample management program policies in according with applicable references and local SOPs.
2. Verify sampling procedures are properly followed in according with local SOPs.
3. Verify the use of control numbers are properly followed in according with local SOPs.
4. Review all completed sampling forms in according with local SOPs.
5. Annotate any discrepancies found not complying with the sample management program in according with local SOPs.
6. Report findings to appropriate levels for further action, as necessary.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Reviewed sample management program policies in according with applicable references and local SOPs.	_____	_____
2. Verified sampling procedures are properly followed in according with local SOPs.	_____	_____
3. Verified the use of control numbers are properly followed in according with local SOPs.	_____	_____
4. Reviewed all completed sampling forms in according with local SOPs.	_____	_____
5. Annotated any discrepancies found not complying with the sample management program in according with local SOPs.	_____	_____
6. Reported findings to appropriate levels for further action, as necessary.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657  
DA Form 7539  
TB MED 263

**Related**

None

## Subject Area 8: Chemical Biological Radiological Nuclear High Yield Explosives (CBRN)

### Manage Food Protection in a Chemical, Biological, Radiological, and Nuclear

#### Environment

081-68R-3004

**Conditions:** You have chemical, biological, radiological, and nuclear (CBRN) contaminated subsistence. You are in the appropriate mission oriented protective posture (MOPP) level. Given applicable chemical and radiological detection equipment, packing material, black marking pen, ATP 4-02.7/MCRP 4-11.1F/NTTP 4- 02.7/AFTTP 3-42.3, *Multi-Service Tactics, Techniques, and Procedures for Health Service Support in a Chemical, Biological, Radiological, and Nuclear Environment*, ATP 4-02.8, *Force Health Protection*, and local standing operating procedures (SOP).

**Standards:** Determine the disposition of CBRN contaminated subsistence in according with ATP 4-02.7/MCRP 4-11.1F/NTTP 4- 02.7/AFTTP 3-42.3 and local SOPs.

#### Performance Steps:

1. Make disposition recommendations to the accountable officer based on the initial inspection results.

2. Recommend methods for decontamination in according with ATP 4-02.7/MCRP 4-11.1F/NTTP 4- 02.7/AFTTP 3-42.3, if necessary.

**NOTE:** If the accountable officer chooses not to decontaminate subsistence, the task ends here.

3. Confirm successful decontamination of subsistence using the appropriate detection equipment.

4. Report decontamination disposition to the Veterinary Corps Officer (VCO) and accountable officer in according with local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

Performance Measures	GO	NO GO
1. Made disposition recommendations to the accountable officer based on the initial inspection results.	_____	_____
2. Recommended methods for decontamination in according with ATP 4-02.7/MCRP 4-11.1F/NTTP 4- 02.7/AFTTP 3-42.3, if necessary.	_____	_____
3. Confirmed successful decontamination of subsistence using the appropriate detection equipment.	_____	_____



4. Reported decontamination disposition to the VCO and accountable officer \_\_\_\_\_  
in according with local SOP.

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

ATP 4-02.7/MCRP 4-11.1F/NTTP 4- 02.7/AFTTP 3-42.3

**Related**

None

**Subject Area 9: Food Defense****Manage an Installation Food Defense Program****081-68R-3005**

**Conditions:** You are the v (NCOIC) and must maintain the Installation Food Defense Program (IFDP) within your area of responsibility. Given paper, pen, computer, Department of Defense Directive (DODD) 6400.04E, *DoD Veterinary Public and Animal Health Services*, USAPHC Technical Guide (TG) 374, *Water System Vulnerability Assessment* and local standing operating procedures (SOP).

**Standards:** Manage the IFVA program in according with applicable references and local SOP.

**Performance Steps:**

1. Notify the chain of command of the noncommissioned officer food defense certification status.
2. Ensure facilities not identified in the installation support plan (ISP) receive food defense support in according with USAPHC TG 374.
3. Ensure Food Defense is assessed during every customer visit as required by SOP.
4. Review and update as necessary, the local installation Veterinary Service (VS) Annexes in according with USAPHC TG 374 and local SOP.
5. Confirm Food Defense NCO submitted IFVA report to the Installation Anti-Terrorism Officer (ATO) in according with USAPHC TG 374 and local SOP.
6. Brief Food Defense findings to the branch officer in charge (OIC) for the out-brief to the Installation Commander.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

<b>Performance Measures</b>	<b>GO</b>	<b>NO GO</b>
1. Notified the chain of command of the noncommissioned officer food defense certification status.	_____	_____
2. Ensured facilities not identified in the ISP receive food defense support in according with USAPHC TG 374.	_____	_____
3. Ensured Food Defense is assessed during every customer visit as required.	_____	_____
4. Reviewed and updated as necessary, the local installation Veterinary Service (VS) Annexes in according with USAPHC TG 374 and local SOP.	_____	_____

5. Confirmed Food Defense NCO submitted IFVA report to the Installation ATO in according with USAPHC TG 374 and local SOP. \_\_\_\_\_
6. Briefed Food Defense findings to the Branch OIC for the out-brief to the Installation Commander. \_\_\_\_\_

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

DoDD 6400.04E  
USAPHC TG 374

**Related**

None

**Skill Level 4****Subject Area 10: Medical Detachment Veterinary Services Support****Maintain a Support Agreement****081-68R-4000**

**Conditions:** You are assigned to a unit and must maintain a support agreement. You will need the Department of Defense Directive (DoDD) 6400.04E, *DoD Veterinary Public and Animal Health Services*, Department of Defense Instruction (DoDI) 4000.19, *Support Agreements*, Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, current support agreements, and local Standing operating procedures (SOP).

**Standards:** Maintain a support agreement in according with local command policies and applicable documents.

**Performance Steps:**

1. Review interagency or host-tenant support agreements for terms and conditions in according with DoDI 4000.19 and local SOPs.
  - a. Determine the unit's capability to provide support as requested without interfering with assigned mission.
  - b. Communicate changes and/or conditions that may require modification or termination of the agreement to the chain of command in according with DoDI 4000.19.
2. Distribute copies of the support agreement(s) to applicable parties in according with DoDI 4000.19 and local SOP.
3. Ensure support is provided in according with the signed agreements in according with DoDI 4000.19 and local SOPs.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

<b>Performance Measures</b>	<b>GO</b>	<b>NO GO</b>
1. Reviewed interagency or host-tenant support agreements for terms and conditions in according with DoDI 4000.19 and local SOPs.	_____	_____
2. Distributed copies of the support agreement(s) to applicable parties in according with DoDI 4000.19 and local SOP.	_____	_____
3. Ensured support is provided in according with the signed agreements in according with DoDI 4000.19 and local SOPs.	_____	_____

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**

AR 40-657

DoDD 6400.04E

DoDI 4000.19

**Related**

None

## Skill Level 5

### Subject Area 11: Medical Detachment Veterinary Services Support

#### Direct Usage of Veterinary Service Resources and Assets

#### 081-68R-5000

**Conditions:** You are assigned as the Detachment Sergeant or First Sergeant to a Medical Detachment, Veterinary Service (MDVS). You are responsible for Veterinary Support in your Area of Operations. You must direct the usage of veterinary service resources and assets in according with mission requirements and applicable regulatory guidance. Given Army Regulation (AR) 40-657, *Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service*, Field Manual (FM) 4-02, *Army Health System*, and local standing operating procedures (SOP).

**Standards:** Direct the usage of veterinary service resources and assets in according with mission requirements, FM 4-02, applicable documents, and local SOP.

#### Performance Steps:

1. Manage personnel and their capabilities in support of various contingencies in according with FM 4-02.
2. Coordinate with division, brigade, or support battalion medical staff in the deployment of MDVS personnel for veterinary service support in according with FM 4-02.
3. Coordinate with logistical officers of other uniformed (US and allied) Services and other federal agencies for the deployment of individual veterinary service personnel or teams to support various contingencies in according with FM 4-02.
4. Consolidate paperwork submitted by geographically dispersed veterinary service personnel and teams in according with local SOP.
5. Evaluate paperwork to identify items of public health significance and resource challenges in according with local SOP.
6. Coordinate with MDVS leadership to develop necessary courses of action in according with local SOP.
7. Report mission support activities to division, brigade, or support battalion medical staff elements in according with FM 4-02 and local SOP.

**Evaluation Preparation:** You must evaluate the students on their performance of this task in a field condition related to the actual task.

#### Performance Measures

**GO**      **NO GO**

1. Managed personnel and their capabilities in support of various contingencies in according with FM 4-02.

\_\_\_\_\_

- |   |       |       |
|---|-------|-------|
| 2. Coordinated with division, brigade, or support battalion medical staff in the deployment of MDVS personnel for veterinary service support in according with FM 4-02.   | _____ | _____ |
| 3. Coordinated with logistical officers of other uniformed (US and allied) Services and other federal agencies for the deployment of individual veterinary service personnel or teams to support various contingencies in according with FM 4-02. | _____ | _____ |
| 4. Consolidated paperwork submitted by geographically dispersed veterinary service personnel and teams in according with local SOP.   | _____ | _____ |
| 5. Evaluated paperwork is to identify items of public health significance and resource challenges in according with local SOP.  | _____ | _____ |
| 6. Coordinated with MDVS leadership to develop necessary courses of action in according with local SOP.   | _____ | _____ |
| 7. Reported mission support activities to division, brigade, or support battalion medical staff elements in according with FM 4-02 and local SOP.   | _____ | _____ |

**Evaluation Guidance:** Score each Soldier according to the performance measures in the evaluation guide. Unless otherwise stated in the task summary, the Soldier must pass all performance measures to be scored GO. If the Soldier fails any step, show what was done wrong and how to do it correctly.

**References:**

**Required**  
AR 40-657  
FM 4-02

**Related**  
None

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## **Glossary**

### **Acronyms & Abbreviations**

<b>°C</b>	degrees Celsius
<b>°F</b>	degrees Fahrenheit
<b>1SG</b>	First Sergeant
<b>AAFES</b>	Army and Air Force Exchange Service
<b>ADP</b>	Army Doctrine Publications
<b>ADRP</b>	Army Doctrine Reference Publications
<b>AR</b>	Army Regulation
<b>ARNG</b>	Army National Guard
<b>CAR</b>	Central Army Registry
<b>CATS</b>	Combined Arms Training System
<b>CBRN</b>	chemical, biological, radiological, nuclear
<b>CCP</b>	critical control point
<b>CONUS</b>	continental United States
<b>CPI</b>	closed package inspection
<b>CSM</b>	Command Sergeant Major
<b>CTC</b>	combat training center
<b>DA</b>	Department of the Army
<b>DA Pam</b>	Department of the Army Pamphlet
<b>DD</b>	Department of Defense
<b>DeCA</b>	Defense Commissary Agency
<b>DHA</b>	Defense Health Agency
<b>DOEHRS</b>	Defense Occupational and Environmental Health Readiness System
<b>DSCPM</b>	Defense Supply Center Philadelphia Manua
<b>F</b>	fahrenheit
<b>FADL</b>	Food Analysis and Diagnostic Laboratory
<b>DLA</b>	Defense Logistics Agency
<b>FF&amp;V</b>	fresh fruits and vegetables
<b>HACCP</b>	hazard analysis critical control point
<b>IDP</b>	inspection data packet
<b>IMS</b>	Interstate Milk Shipper's
<b>INST</b>	institutional
<b>ISBN</b>	International Standard Book Number
<b>ISP</b>	installation support plan
<b>JBSA</b>	Joint Base San Antonio
<b>MDVS</b>	Medical Detachment Veterinary Service
<b>MEDCOM</b>	medical command
<b>METL</b>	Mission Essential Task List
<b>MOPP</b>	mission-oriented protective posture
<b>MOS</b>	military occupational specialty
<b>MSR</b>	Multi-Service Regulation
<b>MTF</b>	medical treatment facility
<b>MTP</b>	MOS Training Plan
<b>NCO</b>	noncommissioned officer
<b>NCOIC</b>	noncommissioned officer in charge
<b>OE</b>	operational environment
<b>OIC</b>	Officer In Charge

## Glossary

<b>OP</b>	operational
<b>OPI</b>	opened package inspection
<b>PPM&amp;L</b>	packing, packaging, marking, and labeling
<b>PPE</b>	personal protective equipment
<b>RC</b>	Reserve Component
<b>RR</b>	Readiness Requirements
<b>SA</b>	semi-annually
<b>SB</b>	Supply Bulletin
<b>S-D</b>	self-development
<b>SFLPG</b>	Surveillance Food Laboratory Program Guide
<b>SMCT</b>	<b>S</b> oldier's Manual of Common Tasks
<b>SM</b>	Soldier's manual
<b>SM-TG</b>	Soldier's Manual and Trainer's Guide
<b>SOP</b>	standard operating procedure
<b>SPA</b>	senior product auditor
<b>STP</b>	Soldier Training Publication
<b>TG</b>	Trainer's Guide
<b>TB</b>	Technical Bulletin
<b>TB MED</b>	Technical Bulletin Medical
<b>TM</b>	Technical Manual
<b>TSH</b>	Troop Support Handbook
<b>TOE</b>	Table of Organization and Equipment
<b>TTP</b>	tactics, techniques, and procedures
<b>TX</b>	Texas
<b>U.S.</b>	United States
<b>USAR</b>	United States Army Reserve
<b>USAPHC</b>	United States Army Public Health Center
<b>USDA</b>	United States Department of Agriculture
<b>VES</b>	Veterinary Equipment Set
<b>VSIMS</b>	Veterinary Service Information Management System

## Section II

### Terms

**ambient temperature**

Outside temperature at any given altitude, preferably expressed in degrees centigrade. (JP 3-04.1)

**battle focus**

A process to guide the planning, execution, and assessment of the organization's training program to ensure they train as they are going to fight.

**dilution**

The process of making weaker or less concentrated.

**dilution factor**

A mathematical expression (fraction) using the amount of suspension used to make the dilution over the total volume made.

**hazard**

A condition with the potential to cause injury, illness, or death of personnel; damage to or loss of equipment or property; or mission degradation. See also injury; risk. See FM 100-14, Risk Management.

**operational environment**

An operational environment (OE) is a composite of the conditions, circumstances, and influences that affect the employment of capabilities and bear on the decisions of the commander.

**salvage**

1. Property that has some value in excess of its basic material content but is in such condition that it has no reasonable prospect of use for any purpose as a unit and its repair or rehabilitation for use as a unit is clearly impractical. 2. The saving or rescuing of condemned, discarded, or abandoned property, and of materials contained therein for reuse, refabrication, or scrapping.

**segregate**

To separate or set apart from others or from the main body or group; isolate.

**vortex**

A term derived from a device used in labs; to shake homogenized samples in order to suspend food particles and microorganisms throughout the diluent.

**vulnerability**

1. The susceptibility of a nation or military force to any action by any means through which its war potential or combat effectiveness may be reduced or its will to fight diminished. 2. The characteristics of a system that cause it to suffer a definite degradation (incapability to perform the designated mission) as a result of having been subjected to a certain level of effects in an unnatural (manmade) hostile environment. 3. In information operations, a weakness in information system security design, procedures, implementation, or internal controls that could be exploited to gain unauthorized access to information or an information system.

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## References

All websites accessed on 1 September 2020

### Section 1

#### Required Publications

Required publications are sources that users must read in order to understand or to comply with this publication. These documents must be available to the intended users of this publication. Most Army doctrinal publications are available online at <https://armypubs.army.mil>.

ADP 7-0, *Training*, 31 July 2019.

DOD *Dictionary of Military and Associated Terms*, June 2020. Available online at <https://www.jcs.mil/Doctrine/>.

FM 1-02.1, *Operational Terms*, 21 November 2019.

STP 21-1-SMCT, *Soldier's Manual of Common Tasks Warrior Skills Level 1*, 7 November 2019.

### Section 2

#### Related Publications

Related publications are sources of additional information. These documents contain relevant supplemental information. They are not required in order to understand this publication. Most Army doctrinal publications are available online at <https://armypubs.army.mil>. Department of Defense Publications are available online at <https://www.esd.whs.mil/dd/>. DLA Troop Support publications are available online at <https://www.dla.mil/TroopSupport/Subsistence/OperatilRations/qapubs/>.

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- DLA TSH 4155.2, *Subsistence: Inspection of Composite Operational Rations*, November 2010.
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- VSIMS, Veterinary Service Information Management System,  
<https://phc.amedd.army.mil/organization/vhs/Pages/default.aspx>

## Section 3

### Prescribed Forms

This section contains no entries.

## References

### Section 4

#### Referenced Forms

Unless otherwise indicated, DA forms are available on the Army Publishing Directorate website at <https://armypubs.army.mil/>. DD forms are available on the Executive Services Directorate website at <https://www.esd.whs.mil/Directives/forms/>.

DA Form 2028, Recommended Changes to Publications and Blank Forms.

DA Form 7538, Subsistence Serviceability Certificate.

DA Form 7539, Request For Veterinary Laboratory Testing & Food Sample Record.

DD Form 1222, Request For and Results of Tests.

DD Form 2973, Food Operation Inspection Report.



**STP 8-68R15-SM-TG**

**05 November 2020**

By Order of the Secretary of the Army:

**JAMES C. MCCONVILLE**

*General, United States Army  
Chief of Staff*

Official:



**KATHLEEN S. MILLER**  
*Administrative Assistant  
to the Secretary of the Army  
2030307*

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