



# Navy & Marine Corps Public Health Center “Quick Hits”



October 2012

## Tri-Service Food Code

- ▶ The [Naval Manual of Preventive Medicine \(NAVMED P-5010\), Chapter 1](#), currently titled Food Safety, will become known as the **Tri-Service Food Code (TSFC)**.
- ▶ It is still considered the Navy’s chapter 1 of the [NAVMED P-5010-1](#).
- ▶ The TSFC establishes standardized military food safety standards, criteria, procedures, and roles for sanitary control and surveillance of food to mitigate risk factors known to cause food-borne illness.
- ▶ The TSFC supports the strategic course for Navy Medicine by incorporating readiness and jointness.
  - ◆ Readiness: Food safety ensures the well-being of the war fighter and ensures no disruption to the mission due to a food-borne illness.
  - ◆ Jointness: Navy, Army, and Air Force subject matter experts worked tirelessly to identify the similarities in each service food safety publication and to build a consensus incorporating new guidance and forms.

### Major Benefits...

- ▶ Standardization among all services:
  - ◆ Inspection reports
  - ◆ Risk assessments
- ▶ Reduces the need to train to different services’ Food Safety guidelines
- ▶ Increases the availability of food safety training to their personnel
- ▶ Streamline food contracting requirements
- ▶ Increase usage of Federal and industry food safety standards
- ▶ Criteria provided to score the facility and assign the inspection ratings.



### Major Changes...

- ▶ Potentially hazardous food now include: heat-treated plant foods (e.g. cooked rice, beans, or vegetables), raw seed sprouts, cut melons, cut leafy greens, and cut tomatoes.
- ▶ Inspection frequency based on risk assessment
- ▶ Cold holding temperature changed from 40°F to 41°F (5°C) or below.
- ▶ Hot holding reduced from 140°F to 135°F (57°C) or above.
- ▶ Leftovers: Cold hold up to 72 hours; Hot hold until consumed or discarded
- ▶ Time as a Public Health Control. 4-hour rule unchanged; 6-hour rule: Chilled PHF (TCS) food may be held for up to 6 hours outside of the safe temperature zone as long as the food does not exceed 70°F at any time during the 6-hour period.

### POC and Links

- NMCPHC Homepage: <http://www.nmcphc.med.navy.mil/>
- FDA Food Code: <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/>
- CDC and Food Safety: <http://www.cdc.gov/foodsafety/cdc-and-food-safety.html>
- NMCPHC Tri-Service Food Code Information: (757) 953-0712