



DEPARTMENT OF THE AIR FORCE 86TH AIRLIFT WING (USAF)

1 February 2023

MEMORANDUM FOR ORGANIZATIONAL FOOD EVENTS

FROM: 86 OMRS/SGXM (Public Health/Food Safety & Sanitation)

SUBJECT: Sanitation Requirements

(b) AFMAN 48-147, 30 April 2014, Tri-Service Food Code

1. An “organizational food event” is an event in which food is dispensed (given away or sold) under the auspices of an installation organization through an operation that is not a food establishment. An example of an organizational food event is food prepared and dispensed by military personnel, civilian employee, or their family members to the general installation population. Individuals and private organizations operating an organizational food event must obtain approval from Ramstein’s Public Health Flight at least 48 hours prior to the event.

2. There are limitations on the food that can be served due to food preparation and storage capabilities. The Tri-Service Food Code outlines the sanitation requirements for food events to prevent foodborne illness outbreaks. The requirements are as follows:

a. All food items purchased by the private organization and/or individual(s) must be from an approved source. Food items purchased from the commissaries/AAFES stores are approved. If you wish to purchase food from the local economy the latest Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement can be found at <https://sph.health.mil/86257b8d004a4b6c/europe/>.

b. Serving temperature control safe (TCS) foods must take special precautions. TCS food must be prepared, stored, and served at temperatures below 41°F (5°C) or above 135°F (57°C). Food items that contain dairy products, eggs, meat, poultry, fish, shellfish, beans, rice, and baked potatoes are examples of TCS foods. These food items should be limited and depending on the circumstances of the event may be prohibited. A clean, sanitized meat thermometer must be present to accurately measure internal food temperatures. Food must be cooked to a minimum **INTERNAL** temperature of;

- (1) Pre-formed Hamburger: Well done, no pink inside (Meat juices must run clear)
- (2) Beef: 155°F (68°C) for at least 15 seconds
- (3) Poultry: 165°F (74°C) for at least 15 seconds
- (4) Pork: 155°F (68°C) at least 15 seconds

c. Baked goods must be individually wrapped for sale. Baked goods that are cream filled, custard filled, or has dairy toppings are prohibited.

d. To prevent contamination, food must be kept covered until ready to serve. Serving utensils must be clean and protected from contamination. Single use/disposable gloves, tongs, and individual tissue paper can be used when serving food. Individually packaged condiments are preferred; however, squeeze bottles or pump containers are acceptable. Only disposable eating utensils will be used and must be dispensed in a clean, dry and “handles up” fashion.

e. Ice that is consumed or in contact with food must be obtained from an approved source. The ice scoop must be stored out of the ice chest/container. The scoop must be stored on a tray, bowl, or bucket to prevent contamination. Never handle ice with your hands (including a gloved hand). Ice for consumption may not be used to keep canned drinks or food cold.

f. Water for cleaning and sanitizing utensils, equipment and food contact surfaces must be readily available. A chemical solution must be prepared by adding one tablespoon of plain, unscented bleach to every gallon of water. Wiping clothes to clean food contact surfaces must be kept in the solution when not in use. The solution is used for sanitizing only after cleaning the food contact surfaces. Solution must be made daily and made fresh when the solution becomes cloudy and dirty.

g. Grease, garbage and other trash must be disposed of in a manner to avoid creating a health hazard or public nuisance. Use covered trash bins, and ensure trash is covered when not in continued use.

h. All volunteers handling food for these events must be free of any communicable diseases. Volunteers will wear clean outer garments that cover their armpits and adequate hair restraints (i.e., hair net or hat). Eating and smoking is prohibited in food preparation area. The use of lids and straws for drinks is allowed and required in food preparation area but should be kept at a minimum. Volunteers will take breaks outside of preparation area. Hands must be washed prior to handling food, after handling food and after breaks. While preparing/serving food ALL jewelry must be removed, however a plain wedding band can be worn.

3. Public Health will conduct unannounced inspections to ensure organizations follow all the requirements. The point-of-contact will be held responsible for ensuring all volunteers comply with these requirements. Any questions can be directed to Public Health, Food Safety and Sanitation Office at DSN: 479-2243 or Commercial 06371-462243.

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