

MASTER DIRECTIVE FILE



UNITED STATES MARINE CORPS
MARINE CORPS BASE
CAMP LEJEUNE, NORTH CAROLINA 28542-5001

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BASE ORDER 10110.11B

From: Commanding General
To: Distribution List

Subj: Hazardous or Potentially Hazardous Food Recall System

Ref: (a) MCO 10110.38B

1. Purpose. To prescribe policy guidance and assign responsibilities within the Command to be followed when All Food Activity (ALFOODACT) messages are received from the U. S. Food and Drug Administration, U. S. Department of Agriculture, or other government agencies.

2. Cancellation. Base Order 10110 11A.

3. Information

a. ALFOODACT messages announce the recall of hazardous foods or advise of potentially hazardous foods when there is evidence of substantial nonconformance to specification requirements.

b. This Order is applicable to all activities (appropriated and/or nonappropriated) that are involved in the procurement, inspection, shipment, distribution, issue, sales and preparation for feeding of food supplies.

c. This Order establishes the Command Hazardous Food Recall System as prescribed in the reference.

4. Definitions

a. Authorized Food Inspection Personnel. U. S. Army Veterinary Services personnel.

b. Food Accountable/Responsible Personnel. Individuals who have accountability and/or responsibility for food and its custody, care and safekeeping while in the accounts of troop feeding facilities or located at supply points. This term includes individuals with similar obligations at commissary stores, exchanges, clubs and other appropriated or nonappropriated funded activities.

c. Food Recalls. Announcements or alerts of emergency or priority situations involving the removal from the marketplace of hazardous foods or suspected hazardous foods, the consumption of which could cause life threatening immediate or long range sickness.

d. Hazardous Foods. Foods not free or suspected of not being free from disease or noxious elements which would render them a health hazard or unfit for human consumption.

5. Action. The following responsibilities are assigned and are effective upon receipt of this Order.

a. Officer in Charge, Communications Center. The Officer in Charge, Communications Center will ensure that ALFOODACT messages are processed as "priority" communications precedence.

b. Base Adjutant. The Base Adjutant will deliver ALFOODACT messages to the section head of all food accountable/responsible personnel as listed below:

<u>Section Head</u>	<u>Accountable/Responsible Activity</u>
Assistant Chief of Staff, Morale, Welfare and Recreation	Marine Corps Exchange, Clubs and Messes
Assistant Chief of Staff, Logistics	Commissary Store, Base Food Services, Veterinarian, Subsistence Branch, DSSC
Commanding Officer, Naval Regional Medical Center	Chief, Food Management Service
Complex Officer, East Coast Commissary Complex	East Coast Commissary Complex

c. Food Accountable/Responsible Personnel. Upon receipt of an ALFOODACT food accountable/responsible personnel will:

- (1) Immediately identify stocks of hazardous foods on hand. (Negative telephonic reports will be made to the Assistant Chief of Staff, Logistics (Phone 2507/2508)).
- (2) Segregate and secure the hazardous food items in a hold status to preclude their further issue, sale and use.
- (3) Supply point personnel will notify the end users of hazardous food items in instances when issue has been made prior to receipt of an ALFOODACT message.
- (4) Food accountable/responsible personnel will not contact commercial food suppliers directly, unless message instructions direct such contact.
- (5) The Assistant Chief of Staff, Logistics, Marine Corps Base will be notified of the hazardous foods on hand as prescribed below:
 - (a) Item nomenclature or brand name
 - (b) National Stock Number (if applicable)
 - (c) Prime contractor/subcontractor/manufacturer/distributor and addresses
 - (d) Government Inspection Plant Code (e.g., USDA Est No.) if applicable
 - (e) Contract/purchase order/delivery order numbers(s)
 - (f) Source of Item (i.e., specific depot, supply point, direct vendor delivery, etc.)
 - (g) Date received
 - (h) Quantity received
 - (i) Description of container(s): type size and number per case
 - (j) Manufacturer's lot number(s), production code(s), or other coded information on unit containers and/or cartons
 - (k) Date of manufacture/pack from unit container and/or carton
 - (l) Quantity of product on hand and specific location
 - (m) Reason item is suspected to be hazardous. (Note: Product merely evidencing deterioration due to long term storage is not necessarily a hazardous food item.)

(n) Symptoms of illness or death attributed to or suspected to be caused by the item, number of persons affected, and contact point for medical authority cognizant of the incident.

(o) Laboratories to which samples have been submitted for test/analysis, date shipped, and mode of shipment.

(p) Laboratory test/analysis results when available.

(6) Retain hazardous foods in a hold status until final disposition instructions have been received.

(7) Notify the Assistant Chief of Staff, Logistics whenever foods have been identified through local determination as being on hand in a local property account as prescribed in paragraph 5c(5).

(8) Retain copies of ALFOODACT messages for a minimum period of one year.

d. Veterinary Subsistence Inspectors. Upon receipt of an ALFOODACT message veterinarian subsistence inspectors will:

(1) Assist food accountable/responsible personnel to identify and supervise segregation and security of hazardous foods found at the receiving activity warehouse/storeroom, etc.

(2) Monitor retained stocks held in a hold status to ensure that hazardous foods are not issued, sold or used, and are disposed of in accordance with official instructions.

(3) Notify the Assistant Chief of Staff, Logistics whenever a hazardous food item has been identified through local determination.

(4) Conduct inspections and submit samples of hazardous food items to laboratories for testing as required.

(5) Retain copies of ALFOODACT messages for a minimum period of one year.

e. Assistant Chief of Staff, Logistics. The Assistant Chief of Staff, Logistics, Marine Corps Base is designated as the Hazardous Food Coordinator and will be responsible for the administration of the subject program for all Marine Corps Base and tenant commands located at Camp Lejeune.

6. Concurrence. This Order has been coordinated and concurred in by the Commanding Generals, 2d Marine Division (Rein), FMF, 6th Marine Amphibious Brigade, FMF, 2d Force Service Support Group (Rein), FMF, and the Commanding Officers, Marine Corps Air Station, New River and Naval Hospital.


M. C. HARRINGTON
Chief of Staff

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