NATO STANDARD

AMedP-4.7

INSPECTION OF FOOD SERVICES CATERING FACILITIES IN DEPLOYED OPERATIONS

Edition B, Version 1

MARCH 2019

NORTH ATLANTIC TREATY ORGANIZATION

ALLIED MEDICAL PUBLICATION

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NORTH ATLANTIC TREATY ORGANIZATION (NATO)

NATO STANDARDISATION OFFICE (NSO)

NATO LETTER OF PROMULGATION

29 March 2019

1.   The enclosed Allied Medical Publication AMedP-4.7, Edition B, Version 1, INSPECTION OF FOOD SERVICES CATERING FACILITIES IN DEPLOYED OPERATIONS, which has been approved by the nations in the Military Committee Medical Standardization Board, is promulgated herewith. The agreement of nations to use this publication is recorded in STANAG 2556.

2.   AMedP-4.7, Edition B, Version 1, is effective upon receipt and supersedes AMedP-4.7, Edition A, Version 1, which shall be destroyed in accordance with the local procedure for the destruction of documents.

3.   No part of this publication may be reproduced, stored in a retrieval system, used commercially, adapted, or transmitted in any form or by any means, electronic, mechanical, photo-copying, recording or otherwise, without the prior permission of the publisher. With the exception of commercial sales, this does not apply to member or partner nations, or NATO commands and bodies.

4.   This publication shall be handled in accordance with C-M(2002)60.

Zoltan GULYAS
Brigadier General, HUNAF
Director, NATO Standardization Office

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RECORD OF RESERVATIONS

CHAPTER	RECORD OF RESERVATION BY NATIONS
Note: The reservations listed on this page include only those that were recorded at time of promulgation and may not be complete. Refer to the NATO Standardization Document Database for the complete list of existing reservations	

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RECORD OF SPECIFIC RESERVATIONS

[nation]	[detail of reservation]
CZE	1. CZE obeys the principles of good manufacturing and hygiene practices, Codex Alimentarius, hazard analysis and critical control points and national legislation based on the EU I legislation during the food distribution, stocking, and processing.
DNK	This STANAG with AMedPs, covering principles for foodproduction, - audits and – control, are considered important documents for INTOPS and e.g. outsourcing of foodproduction and DNK agree on these principles. However, DNK will not be able to fully implement on a national level, as parts of these tasks are being taken care of by civil authorities.
FRA	Implementation of AMedP 4.6 and AMedP 4.7 will be limited to stabilized theatres with so called "infrastructural" catering faciles.
USA	Various and detailed reservations were submitted that have been forwarded to the document custodian for review and consideration.
Note: The reservations listed on this page include only those that were recorded at time of promulgation and may not be complete. Refer to the NATO Standardization Document Database for the complete list of existing reservations.	

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CHAPTER 1   INTRODUCTION
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1.   The aim of this AMedP is to establish a standardized approach to inspect catering facilities during all field operations (exercises, Article 5 or non-Article 5 operations) and ensure compliance with AMedP-4.6 and AMedP-4.12 In addition, this AMedP will provide a template for inspection reports.

2.   In using AMedP-4.7, participating nations agree that provision of safe food in the field is an operational necessity, and that health related risks and quality of food should be assessed when inspecting catering facilities. The veterinary service and preventive medicine personnel will use AMedP-4.7 for the supervision, monitoring and audit/inspection of all stages of feeding operations Such information should be included in a report and exchanged with participating nations that request such information. In addition, participating nations should be notified when a catering facility does not meet these minimum standards. The audit/inspections should be performed by personnel of the national military veterinary or preventive medicine personnel who have a meaningful amount of academic training in food safety and quality management systems, as well as sufficient experience doing food safety audits or inspections.

3.   The inspection/audit form for catering facilities is found at Annex A to this AMedP. Explanation for the completion of this form is found at Annex B to this AMedP. Annex C is a table showing the link between the requirements of AMedP-4.6 and the inspection/audit form at Annex A.

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ANNEX A – NATO FOOD OPERATION INSPECTION REPORT

NATO FOOD OPERATION INSPECTION REPORT Refer to AMedP-4.6 for guidance on catering food safety and AMedP-4.7 for use of this form			
FACILITY NAME AND LOCATION	DATE (YYYYMMDD)	START TIME	END TIME
INSPECTOR (rank, name)	INSPECTOR PHONE	INSPECTOR E-MAIL	
INSPECTOR UNIT/ORGANIZATION	INSPECTION TYPE: ☐ Routine ☐ Complaint ☐ Follow-up ☐Preoperational ☐Other _____		
PERSON IN CHARGE (full name)	PERSON IN CHARGE PHONE	PERSON IN CHARGE OFFICIAL E-MAIL	

INFRASTRUCTURE FINDINGS ____Critical _____Major _____Observation	INFRASTRUCTURE INSPECTION RATING ☐ Compliant ☐ Partially Compliant ☐ Unsatisfactory	Recommend Closure ☐Yes ☐ No
HYGIENE FINDINGS ____Critical _____Major _____Observation	HYGIENE INSPECTION RATING ☐ Compliant ☐ Partially Compliant ☐ Unsatisfactory	Date follow-up scheduled: _____

Item	Infrastructure			**FINDING** **C** = Critical, **M** = Major, **O** = Observation, **S** = Satisfactory	Hygiene			
	C	**M**	**O**		**C**	**M**	**O**	**S**
				Administration, Management, & Records				
1	■	■	■	Required records and documents available: medical, training, SOPs, HACCP; Personnel trained				
				Food Procurement				
2	■	■	■	Food and water from approved sources				
				Receipt of Food Supplies				
3	■	■	■	Delivery inspection procedures adequate; Food in good condition, safe, and unadulterated; Receipt temperature; Disposition of unsafe or expired food				
				Food Storage				
4				Designated areas; Food separated and protected; Properly labeled; Temperature; Stock rotation				
				Food Preparation and Handling				
5				Contamination prevented (sanitation, personnel, tasting); Designated areas; Fresh fruits and vegetables properly treated				
6				Approved thawing methods; Time and temperature controls; Proper cooling procedures				
				Cooking				
7				Proper cooking and reheating time and temperatures; Thermometers available & used				
				Service				
8				Proper holding temperatures; Adequate management of dispersed meals; Food protected				
				Recovery of Leftovers				
9				Proper date marking, labeling, storage, handling and disposition				
				Personnel				
10				Personal hygiene: clothing, hair restraint, jewelry; No eating or drinking in food preparation areas; Personal items stored properly				
11				Hand washing: adequate facilities, supplied, accessible, properly used; Proper glove use				
12	■	■	■	Ill employee: reporting, restriction & exclusion; Medical clearance (return to duty); Bandaged cuts				

				Cleaning and Sanitation				
13				Ware-washing equipment: adequate, proper use, procedures & maintenance; Sanitation test kits				
14				Food contact surfaces are cleanable & sanitized; nonfood contact surfaces cleaned				
				Utensils, Equipment (Kitchenware & Tableware), and Linens				
15				Utensils, equipment and linens: sufficient quantities; serviceable; Properly dried, stored, handled				
16				Calibrated thermometers: available; properly used, maintained, sanitized				
				Pest Control				
17				Monitor and control of insect and animals; Proper use of controls; Pest entry & harborage prevented				
				Facilities				
18				Chemical substances properly identified, stored and used; Approved for food service				
19				Approved plumbed system; Hot & cold potable water available; Adequate capacity and pressure;				
20				Plumbing cross connections; Backflow devices; Sewage & waste water properly disposed; Grease traps				
21				Garbage/refuse proper management & disposal; Facilities maintained; Covered receptacles				
22				Adequate building structures & designated rooms/areas to support the food operation; Floors, walls, ceilings properly installed & maintained; Toilet rooms supplied & maintained				
23				Lighting: adequate; proper fixtures, shielded, clean				
24				Ventilation - general and local exhaust, hoods and filters; adequate, maintained				
25				Ice machines properly maintained and operated; Cross contamination prevented				
				Food Defence				
26				If this location is a NATO run food services operation, does this operation have a completed Food Services Assessment				
27				Does this food services location (NATO run or contracted) have a completed written Food Defence Plan?				
28	██████			By observation or asking questions, does this food services location (NATO run or contracted) adhere to the following:				
28a				If local food sources are used, has audits been conduct as per AMedP 4.5 of STANAG 2556?				
28b				Are food supply records kept for a minimum of six months?				
28c				During transportation operations, is food secured (locked) at all times?				
28d				Is there adequate physical security within and outside of food services buildings so that unauthorized individual(s) are not able to gain access?				
28e				Is there a system to adequately reduce food defence vulnerabilities in the receiving area(s)?				
28f				With the whole food services operation (receiving, storage, processing, finished goods, distribution areas etc.) is food or non-food items either observed at all times (eyes on) or secured (locked)?				
28g				Are chemicals secured (locked) at all times except when be used?				
28h				Is access restricted to computer and data systems and sensitive information to only those personnel with appropriate clearances?				
28i				Do employees have adequate level of security that is determined by Theatre security elements?				

28j				Is there a written food defence training plan that describes who needs to be trained to what level?				
28k				Does the operation have visitor policy whereby visitors are escorted or have the proper security clearance?				
				Other Findings				
29								

TEMPERATURE OBSERVATIONS *Circle the temperature scale used*					
Food Item and Location	**Temp °F / °C**	**Food Item and Location**	**Temp °F / °C**	**Food Item and Location**	**Temp °F / °C**

REMARKS **Observations and Corrective Actions**	
Item Number	Summary of findings and recommended corrective actions. Identify the applicable item number for findings listed on the previous page. **Deficiencies cited in this report must be corrected within the time frames specified below**
Inspection Ratings:	**Compliant** = Zero (0) Critical or Major, **and** 5 or less Observational findings; **Partially Compliant** = Zero (0) Critical, 2 or less Major, **and** 10 or less Observational findings; **Unsatisfactory** = ≥ 1 Critical, **or** 3 or more Major, **or** 11 or more Observational findings
Signature on this form represents acknowledgement that the person in charge has been briefed on the deficiencies noted, corrective actions and time frame for completion, the final inspection ratings, and date scheduled for follow-up inspection *(Unsatisfactory ratings only)*.	
PERSON IN CHARGE SIGNATURE:	DATE:
INSPECTOR SIGNATURE:	DATE:

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ANNEX B – INSTRUCTIONS FOR COMPLETING THE NATO FOOD OPERATION INSPECTION REPORT

B.1.   ORGANIZATION OF THE FORM

1.   Administrative information is contained at the top portion on each page of the inspection report.

2.   Page one of the report provides a summarized list of food catering facility and food safety provisions identified in AMedP-4.6. The report is formatted to follow the flow of food through the facility from receipt to service. Provisions associated with each step in the flow of food are contained within the respective item groupings. Provisions related to management, facilities, and equipment are grouped separately. The report is further formatted to distinguish infrastructure non-conformances from hygiene non-conformances.

  a.   The *Infrastructure* category is used to identify physical non-conformances related to availability, suitability, and serviceability of equipment and building structures.

  b.   The *Hygiene* category is used to identify non-conformances in food quality, food safety and handling practices, personal hygiene, facility sanitation, administrative requirements, and other items under the direct control or influence of the food service manager.

3.   Page two of the report provides blank spaces for the inspector to document temperature measurements taken from multiple equipment locations or food items and to further describe the observations and corrective actions related to the deficiencies that were marked on page one. A quick reference guide is provided at the bottom of page two to assist the inspector when assigning the inspection rating. The bottom of page two provides spaces for the inspector and food operation manager or person-in-charge to sign and date the form upon conclusion of the inspection.

B-2.   ADMINISTRATIVE INFORMATION

1.   <u>Facility Name and Location</u>.

  a.   Provide the "usual/common" name that is specific to the food establishment or operation. Include the name at the top of pages one and two of the report and on all associated continuation pages.

  b.   At a minimum, the location description should include the name of the camp. When there are multiple food operations on the camp with a similar common name, for example, "coffee shop" or "dining facility (DFAC)", you

must provide an additional location description to distinguish the facility.

2.   Date.   Provide the date of the inspection, using the numeric format, YYYYMMDD, starting with the 4-digit year followed by the 2-digit month and 2-digit day. For example, August 4, 2011 is written as 20110804. Include the date on page two and all associated continuation pages.

3.   Start Time.   Using a 24-hour clock notation, indicate the actual time the inspection begins.

4.   End Time.   Using a 24-hour clock notation, indicate the actual time the inspection officially ends.

5.   Inspector.   Provide the rank and first and last name of the person conducting the inspection.

6.   Inspector Phone.   Provide the official contact telephone number of the inspector or medical authority's office. Because various telecommunication systems may be available during deployment, you must specify the type of phone service being used (e.g., Commercial, DSN, SVOIP (mobile)) or include the country code if commercial (landline) phone number is used.

7.   Inspector E-mail.   Provide the official (unit/organization) electronic mailing address of the inspector.

8.   Inspector Unit/Organization.   Identify the military unit or organization and nation that the inspector is assigned to and officially represents during the inspection.

9.   Inspection Type.   Identify the reason for the inspection by marking an **"X"** in the box corresponding to the inspection type. Also mark the inspection type at the top of page two and all associated continuation pages.

   a.   Routine. A routine inspection is the unannounced, periodic or cyclic inspection normally scheduled by the medical authority or representative to assess compliance with food sanitation and safety provisions.

   b.   Complaint. A complaint inspection is an unscheduled survey conducted when there are customer reports or complaints involving food quality, employee hygiene, or facility sanitation or structural issues that warrant investigation.

   c.   Follow-up. A follow-up inspection is a scheduled inspection coordinated with the food service manager and conducted to assess the status of corrective actions following an unsatisfactory rating. Multiple follow-up inspections may be conducted until all

critical non-conformances have been resolved in the food operation.

d. Preoperational. A preoperational inspection is conducted for new food operations before they are opened to consumers. The inspection provides assurance that a food establishment can safely store, prepare, serve, or sell food.

e. Other. If "other" is marked, specify the reason for the inspection in the space provided.

10. <u>Person in Charge</u>. Provide the first and last name of the food establishment manager or person-in-charge.

11. <u>Person in Charge Phone</u>. Provide the person-in-charge's official (business) contact telephone number. Specify the type of number used (e.g., Commercial, DSN, SVOIP (mobile)) and include the country code if commercial (landline) phone number is used.

12. <u>Person in Charge Official E-mail</u>. Provide the official business electronic mailing address of the manager or person-in-charge.

13. <u>Findings and Inspection Rating</u>. The NATO Food Operation Inspection Report provides a separate assessment rating for findings associated with facility infrastructure (equipment and buildings) and the sanitary/hygienic controls employed in the food operation.

a. Findings. At the conclusion of the inspection, count the total number of items under the *Infrastructure* column that are marked with CRITICAL, MAJOR, and OBSERVATION findings. Record the respective totals in the space provided for *INFRASTRUCTURE FINDINGS*. Repeat this process under the *Hygiene* column and record the totals in the space provided for *HYGIENE FINDINGS.*

b. Inspection Rating. Using the guide at the bottom of page two of the inspection report, determine a separate inspection rating for infrastructure and hygiene and mark the appropriate boxes on the report.

(i) Compliant. A compliant rating may only be awarded when there are no critical or major findings documented for the rated category and there were 5 or less observational findings reported.

(ii) Partially Compliant. A partially compliant rating indicates multiple deficiencies were noted that could increase the potential for a food-borne illness occurrence if improvements are not made

throughout the operation. A partially compliant rating is awarded when 10 or less observational findings were noted and there were 2 or less major and no critical deficiencies.

(iii)   Unsatisfactory. An unsatisfactory rating indicates the food operation is not conforming to the catering requirements prescribed in AMedP-4.6 and AMedP -4.7, which significantly increases the risk for a food-borne illness occurrence. An unsatisfactory rating is awarded for the rated category when any one of the following conditions is met: one or more critical deficiencies were found; 3 or more major deficiencies were found; or 11 or more observational findings were noted.

14.   Recommend Closure. The inspector may recommend closure of the food operation when either the infrastructure or the hygiene inspection rating is unsatisfactory. Not all unsatisfactory ratings justify a recommendation for closure; however, an unsatisfactory rating is required for recommendation to close a food services facility. The inspector must fully weigh the impact of the deficiencies observed during the inspection and use professional judgment when making a recommendation for closure.

15.   Date Follow-up Scheduled.   For unsatisfactory inspection ratings, provide the calendar date in which a follow-up inspection will be conducted. Follow-up inspections for an unsatisfactory hygiene rating should normally be conducted within 5 calendar days. The inspector should consider logistical constraints when determining a suitable timeframe to schedule a follow-up for unsatisfactory infrastructure.

16.   Continuation pages. Starting at the top of page two and including subsequent pages used to document findings or remarks, identify the page number and total number of pages associated with the inspection, for example, page 2 of 3; each side of the inspection report is counted as one page. Include the facility name and inspection date on each side of the continuation page. The facility manager should initial each continuation page in order to show that all pages have been reviewed.

17.   Signing and Dating the Report. Signature by the person-in-charge represents acknowledgement that he/she has been briefed on all of the deficiencies noted in the report, corrective actions and associated timeframe for completion, the final inspection ratings for infrastructure and hygiene, and for unsatisfactory inspections, the date in which a follow-up inspection will be conducted.

a.   The person-in-charge must sign and date the report upon receiving the brief-back by the inspector. Signature on the form

does not constitute agreement or disagreement with the inspector's findings.

b. The inspector signs and dates the report upon completion of the inspection. Signature provides a formal indication that an inspection was completed on the specified date.

B-3. MARKING THE FINDINGS

1. Abbreviations used for compliance status. Non-conformities noted by the inspector will be divided into 3 categories: critical, major, and observations.

a. Critical (C). A critical defect or finding is a condition, practice, step or procedure that if in noncompliance presents a biological, chemical or physical property that causes food to be unsafe for consumption, and conditions where the food safety hazard cannot be prevented, eliminated or reduced by a subsequent practice, step or procedure. A critical finding regarding infrastructure presents an unsafe condition or situation involving buildings or equipment that is more likely than other deficiencies to contribute to food contamination or environmental health hazard. Examples of critical findings regarding infrastructure include, but are not limited to, loss of electricity for an extended period of time, long-term loss of potable water, or severe contamination of food services production and storage facilities by raw sewage or other similar contaminants.

b. Major (M). A major defect or finding is a condition, practice, step or procedure which is not an imminent food safety concern, yet affects or can affect the safety or usability of the products. For example, a food safety program for one area is not implemented at all. A major finding regarding infrastructure presents a moderate risk for physical safety and food safety, and over time may elevate to a higher risk level. Examples include deterioration of physical structures that may facilitate pest entry or physical hazards to food, inoperable refrigeration units that result in foods being improperly stored or over-packed in the few units that are operating properly.

c. Observations (O). Observations document non-conformities that are not Critical or Major. Examples include: a food safety program for one area is partially implemented, but is fully implemented in other areas; one out of three refrigeration units had a broken thermometer but the refrigerator was found to be operating at the proper temperature; one employee was observed not wearing a hair restraint. An observation may represent a single occurrence that was corrected and is generally not an indicator of a chronic or systemic problem. When multiple observations are made

regarding the same non-conformance, the finding is documented as a Major Defect.

    d.   Satisfactory (S). A mark in the "S" column indicates the item was inspected and no non-conformances were found regarding infrastructure or hygiene.

2.   Findings. Use the table at Annex C as a reference guide when marking non-conformances. The section and paragraph number from the AMedP-4.6 are provided to locate the catering requirements.

    a.   For each item, mark an **"X"** in the appropriate box(es) under *Infrastructure* and/or *Hygiene* to indicate the severity of the non-conformance or finding that occurred within the specified provision grouping.

    b.   For most items, it is possible to mark an "**X**" in multiple boxes under *Infrastructure* and *Hygiene* to indicate a non-conformance was found in each of the categories (Critical, Major, and Observational).

    c.   Item number 26 is used to document other non-conformances or issues not otherwise specified in the provision groupings for Items 1 – 25. If marked, provide a brief description of the deficiency in the space provided.

    d.   Mark the box in the "**S**" column for each item when there are no deficiencies noted within the item grouping.

    e.   Items not observed or inspected are annotated with a visible line through the appropriate box for that item.

3.   Temperature Observations. Temperature measurements taken from food items and equipment are recorded in the spaces provided under *Temperature Observations* on page 2 of the report. Record equipment ambient operating temperatures and the internal product temperature of foods measured at various points throughout the food operation, for example, cold storage, cooking, hot holding, and serving.

    a.   For food items, record the common name of the food and the location of the food at the time of monitoring, for example, "meatloaf; serving line;" "leftover chili, refrigerator #1."

    b.   When measuring equipment holding temperatures, specify the equipment type and location if not otherwise distinguished, for example, "hot hold cabinet #2;" "serving line;" "walk-in meat refrigerator."

c.   Temperatures, whether in compliance or   out of compliance should be documented on the inspection report.

d.   Record the temperature measurement indicated on the inspector's thermometer, not the thermometer provided with the equipment. Specify the measurement scale used – Celsius (^{o}C) or Fahrenheit (^{o}F) – by circling the appropriate unit of measure on the form.

e.   If there is insufficient space for the number of temperatures taken, record the additional temperatures in the *Remarks* section of the inspection report.

4.   Observations and Corrective Actions. The *Remarks* section is used to document observations, corrective actions, and additional information relevant to the inspection. Indicate the item number related to the finding and provide a concise summary with sufficient detail of the deficiencies observed. Also include corrective actions that were taken at the time of the inspection.

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ANNEX C – AMEDP-4.6 REFERENCES FOR INSPECTION/AUDIT
REPORT

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
Administration, Management, Records:			
1	- Medical: initial screening and periodic exams are conducted; documents are on file	NA	2.2. 2.3.
	- Training: supervisor and employees trained in food safety & hygiene: records are on file	NA	2.6.
	- Procedure documents/records: SOPs, control charts, equipment manuals, manufacturer instructions & HACCP plan/records (when required) are available	NA	1.15.1. 1.15.3. 3.1(2)
Food Procurement:			
2	- food & bottled water from approved sources	NA	1.3.1.
	- local procurement pre-approved prior to purchasing	NA	1.3.1.
Receipt of Food Supplies:			
3	- proper delivery inspections conducted: receipt temperatures verified (in transport vehicle & food): food in good condition, safe, unadulterated	NA; *debit missing or unserviceable thermometers using Item 16*	1.4.1.
	- delivery rejections: disposition of unsafe or expired food	NA	1.4.2.
Food Storage:			
4	- designated areas; adequate number or size of refrigerators, freezers & dry storage areas	5.3.25. 5.3.26.	1.5. 1.5.4. 1.5.5. 1.5.6. 1.7. 1.8.
	- adequate refrigerator/freezer operating temperatures; equipped with serviceable thermometers; temperature monitored and recorded daily	1.7. 1.8. 5.3.18. 5.3.25.	1.5.4. 1.5.5.
	- food separated and protected	1.6.4. 1.6.6.	1.5.4. 1.5.6.

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
			1.7.
	- foods properly labeled (original packaging; bulk storage bins)	NA	1.3.6. 1.5.4. 1.5.6. 1.7.
	- stock rotation; no expired foods (expired food cleared by veterinary personnel)	NA	1.5.1. 1.5.2.
	- shelving area sanitation (no residual food debris on shelves or floors)	NA	1.5.6. 3.3.
Food Preparation and Handling:			
5	- contamination prevention: designated areas for food prep; food contact surfaces cleaned/sanitized; personnel employ proper hand washing & proper glove use during food prep; proper tasking procedures	1.11.1. 5.3.5.	1.10.1. 1.10.2 1.10.3. 1.10.4.
	- fresh fruits & vegetables properly treated	NA	1.12.
6	- Thawing: approved methods and procedures used; cross contamination controls (plastic packaging not removed when using water method; covered pans and segregation in reefers)	NA	1.11. 1.11.1. 1.11.2. 1.11.3. 1.11.4. 1.13.
	- refrigeration equipment has adequate space available and is operated at proper cold holding temperature	5.3.25.	1.5.4.
	- time/temperature controls (temperature danger zone minimized; batch prep; proper cooling procedures)	NA; *debit missing or unserviceable thermometers using Item 16*	1.9. 1.9.1. 1.14.3.
Cooking:			
7	- proper food cooking and reheating time & temperatures; suitable equipment to achieve proper cooking temperatures	1.15.6. 5.3.17.	1.14.1. 1.14.5. Annex C
	- calibrated food thermometers available & used	5.3.18.	1.14.2.
Service:			

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
8	- food held at proper hot & cold holding temperatures; temperatures monitored	NA; *debit missing or unserviceable thermometers using Item 16*	1.16.1. 1.16.2. 1.16.3. 1.16.4. Annex C
	- adequate equipment for hot/cold hold and service; proper use of hot/cold holding equipment (to include insulated food containers)	5.3.17. 5.3.25.	1.16.1. 1.16.2. 1.16.7.
	- food protected during service (sneeze guards: individual serving utensils; food product not stored directly on ice)	NA	1.16.4. 1.16.5. 1.16.6
	- dispersed meals properly managed	NA	1.16.2.
Recovery of Leftovers:			
9	- Disposition: serving line items not retained; leftovers discarded when held too long	NA	1.17.1.
	- proper handling (cooling procedures)	NA	1.16.4.
	- proper labeling & date marking	NA	1.3.6(2) 1.17.1(3)
	-storage (covered; held at proper temperature)	NA	1.5.4.
Personnel:			
10	**Personnel Hygiene**		
	- appropriate work clothes; proper hair restraints; jewelry not worn	NA	1.10.2. 2.4. 2.4.1. 2.4.2. 2.4.3.
	- personal items not stored in food prep or storage areas; designated area provided to store personal items	2.4.1(1)	1.10. 1.10.4(h) 2.6 (4.a., 4.g.)
	- no eating, drinking, smoking in food prep/storage areas	NA	2.5. 2.5.3.
11	**Hand Washing**		
	- adequate facilities (available, serviceable, accessible, supplied with soap & paper towels)	2.4.4. 5.3.21. 5.3.23.	NA
	- hands washed when required; proper hand wash procedures	NA	2.5.1.

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	used (soap, paper towels, hand sanitizers)		
	- proper disposable glove use: hands washed between tasks	NA	1.10.2.(1.f.) 1.10.3(1) 2.5.2.
12	**III Employee**		
	- illness reporting: supervisor inspects workers	NA	2.3.1. 2.3.2.
	- restrictions and exclusions; proper medical clearance for return to duty	NA	2.3. 2.3.1.
	- open sores/cuts on hands, arms, and face are covered with impermeable bandage and/or glove	NA	2.3.2. 2.5.2(2)
Cleaning and Sanitation:			
13	**Ware-washing**		
	- dishwashing machines properly supplied with hot water at adequate pressure; machines properly maintained	3.2.5. 5.3.24.	3.2.5.(2)
	- 3-compartment sink provided for manual ware-washing	5.3.24.	NA
	- proper ware-washing procedures being used (wash/rinse/sanitize); proper chemical concentration and/or hot water temperatures for sanitizing	NA	3.2. 3.2.1. 3.2.2. 3.2.3.
	- cleaned/sanitized equipment/utensils protected from soiled items (personnel wash hands after handling soiled & before handling clean items in ware-washing area; separate drain boards & carts for soiled & clean items)	3.2.3(a) 5.2.17.	3.2(2) 3.2.3.
	- utensils and equipment are air dried before being stored	NA	3.2.3.
	- chemical test kits available/used for sanitizer concentration; thermometers available	NA; *debit missing or unserviceable thermometers using Item 16*	3.2.3.
14	**Equipment Surfaces**		

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	- food contact surfaces are cleanable and in good conditions (no holds, cracks or crevices for food that allow food debris accumulation)	5.3.17.	NA
	- food contact surfaces are cleaned and sanitized between use	NA	3.2.(2)
	- non-food contact surfaces are cleaned at a frequency that prevents accumulation of food & soil residues	NA	3.2.(2) 3.3.(1)
Utensils, Equipment (kitchenware & tableware), and Linens:			
15	- sufficient quantities of appropriate equipment and non-food catering supplies to support the operation	1.3.12.	NA
	- protection from contamination during storage: there are no food or soil residues on stored items or storage shelves; no water or condensation dripping or splashing onto surfaces	5.3.26.	1.15.2. 3.2(2) 3.3(1)
	- protection of food contact surfaces from contamination during handing; employees do not touch portion of utensils, plates and cups that come into contact with patrons' mouth.	NA	2.6(3d, 4g) 3.2.3(a)
16	**Food Thermometers**		
	- Probe thermometers are available for food prep, cooking, serving line, and hot water sanitizing ware-washing in 3-compartment sink to verify required temperatures; thermometers are properly maintained (calibrated & sanitized)	3.2.5(1) 5.3.18. 5.3.24.	1.14.2. 5.3.17.
Pest Control:			
17	- chemical and non-chemical controls are properly used; only authorized control devices & chemicals used; proper	4.2.	4.2. 4.3. 4.3.4.(2)

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	placement & replacement of traps/baits		
	- Pest entry: facilities are properly maintained to deny pest entry (screened windows; closed, tight fitting doors); no unauthorized animals present	5.3.9. 5.3.14. 5.3.15. 5.3.27.	4.3.3. 4.3.4(1)
	- pest harborage: general sanitation in and around the food operation prevents harborage (trash, boxes, excess equipment, excess vegetation, pallets).	5.3.1. 5.3.4. *Debit building structure using Item 22.*	4.3.1. 4.3.2. 4.3.3. 5.3.3.
Facilities			
18	**Chemical Substances**		
	- properly stored, identified, and used; only chemicals approved for food service used on food contact surfaces (equipment lubricants, detergents/degreasers, metal cleaners/polishes)	1.5.7.	1.5.7. 3.2.(2) 4.2.
	Potable Water System		
19	- an approved plumbed potable water system is used to support the food operation; plumbed system provides adequate capacity to supply the entire operation during peak demand periods (for hand washing, cooking, ware-washing, and other sanitation needs); alternate provision or procedures in place when demand cannot be achieved	5.3.19. 5.3.21. 5.3.23. 5.3.24.	NA
	- alternate provision or procedures in place when demand cannot be achieved	NA	1.13(2) 1.14.6.
	Plumbing, Sewage, and Liquid Waste		
20	- no plumbing cross connections with potable water system; backflow and back-siphonage devices are present in plumbed systems; hoses and condensation drain lines (ice	5.3.20.	5.3.19.

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	machines; beverage dispensers) are properly		
	- proper disposal of sewage and waste water; grease traps properly maintained; used grease/cooking oil properly stored and disposed	5.3.20.	5.3.27.
21	**Garbage and Refuse**		
	- Proper disposal: adequate receptacles available, covered, sufficient quantities; trash liners tied before becoming too full; excess trash removed from premises	5.3.27.	1.10.4. 5.3.27.
	- Facilities maintained: trash holding/collection areas are free of residual food debris & trash; receptacles washed when soiled with food residue	NA	3.3.(1) 4.3.2.
22	**Physical Structures**		
	- suitable facilities (permanent building/containerized facilities/tents) to conduct food service safely and hygienically; floors, walls, and ceiling of kitchen, dining room, and other areas are free of food/grease residues, soil, peeling point, dust, and standing water or excessive moisture (mold/mildew)	5.1 5.2. 5.3.2. 5.3.6.	3.3(1)
	- floors, walls, ceilings, properly installed and maintained (impermeable materials; no broken/missing grout or tiles; no cracks/crevices/holes)	5.3.11. 5.3.12. 5.3.13.	4.3.3.
	- toilet rooms supplied (soap, paper towels, hand sanitizer) and sanitarily maintained	5.3.10.	3.3(3)
23	**Lighting**		
	- adequate illumination in all food prep, storage, serving, and dining areas; bulbs are shielded in all food prep and storage areas and above serving lines; fixtures	5.3.7.	3.3.(1) 3.2(2)

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	properly maintained (clean/free of soil or debris)		
24	**Ventilation**		
	- general and local exhaust ventilation is available and adequate (prevents excessive smoke, grease-laden vapors, odors, and moisture buildup)	5.3.8. 5.3.16.	NA
	- hoods and filters are clean (free of excessive grease buildup)	NA	4.3.4(1) 5.3.16.
25	**Ice Machines**		
	- potable water is used to supply ice machines	5.3.28.	NA
	- properly maintained (no buildup of mineral deposits, mold, mildew, or soil residues)	NA	3.3.(4)
	- cross contamination prevented (ice scoop properly stored; no customer access to bulk ice storage bins)	5.3.28.	1.10.2. 5.4.
	Food Defence	**AMedP-4.12 Reference for Food Defence**	
26.	- for NATO food supply and food service operations, a Food Defence Risk Assessment must be completed	1.2.7.1	
27.	-each NATO food supply and food service operation and contracted food processors, food suppliers and food services operations that supply/provide for/to NATO Operations must have a written Food Defence Plan	1.2.7.2	
28.a.	-local source(s) of food may only be approved after a qualified auditor conducts an audit in accordance with AMedP-4.5, Audit Principles, STANAG 2556.	2.2.2.1	
28.b.	-Managers must keep records of the sources of all food served in	2.2.3.1	

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
	the facility for a minimum of six months		
28.c.	-During transportation operations, food needs to be secured (locked and sealed) at all times.	**AMedP-4.12 Reference for Food Defence** 2.3.1.1 and 2.3.2.1	
28.d.	-There must be adequate physical security within and outside Food Services buildings and Food Services areas so that unauthorized individual(s) are not able to gain access	2.4	
28.e.	- A system is in place and implemented to adequately reduce food defence vulnerabilities in the receiving area(s).	2.4.2	
28.f.	-food or non-food items either observed at all times (eyes on) or secured (locked) receiving, storage, processing, finished goods, distribution areas	2.4.2, 2.4.3, 2.4.4, 2.4.5, 2.4.6, and 2.4.8	
28.g.	-Chemicals and non-food items must be secured in an area separate from food handling and food storage areas.	2.4.7,	
28.h.	-Restricted access to computer process control systems and critical data systems must be enforced at all times; only those personnel with appropriate clearances will be premitted to access these systems.	2.4.9.1	
28.i.	All personnel working in Food Services operations must have at minimum a security check performed to have the necessary security clearance to work on food services areas. The level of security clearance is determined by the Theatre security element.	2.5.1.1	

Item	Description of Requirements	AMedP-4.6 References for Infrastructure	AMedP-4.6 References for Hygiene
28.j.	-Food Defence training should be given to only those employees on a need to know basis, keeping in mind employee security clearance levels.	**AMedP-4.12 Reference for Food Defence** 2.5.2.1	
28.k.	All visitors must have an adequate security clearance to travel into or work within the Food Services operational areas or must be escorted and observed by Food Services staff for the duration of their visit.	2.5.3.1	

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AMedP-4.7(B)(1)