KANDAHAR AIRFIELD
HEADQUARTERS
AFGHANISTAN

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COMMAND GROUP

STANDARD OPERATING PROCEDURE 428

COMKAF FOOD HYGIENE & FOOD SAFETY			
Originator:	MEDAD	Issue Date: 20 NOV 12	Review due: 19 NOV 13
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REFERENCES

A. HQ ISAF SOP 1141, Preventive Medicine, dated 3 June 12
B. RC(S) SOP 4597, Force Health Protection (FHP)/Medical Force Protection (MFP)
C. UK MoD Joint Service Publication (JSP) 456, Vol 1 and Vol 3
D. USCENTCOM MOD 11

PURPOSE

1. The provision of safe food for KAF personnel is an operational imperative and a core responsibility of the Chain of Command. This SOP does not replace NATO policy concerning safe food supplies, but is intended to compliment existing policy with the purpose of reducing the incidence of Disease Non Battle Injury (DNBI) within KAF.

APPLICABILITY

2. This SOP is applicable to all food preparation facilities on KAF that produce any food items on site.

ORGANISATION AND RESPONSIBILITIES

3. The following positions have responsibilities in order to ensure adequate food hygiene management at KAF:

a. **COMKAF**. As the Commanding Officer, COMKAF has the ultimate responsibility for the health and safety of personnel living and working within KAF. Therefore, all food sold or distributed within the base needs to be approved under his authority.

b. **COMKAF MEDAD**. As the medical advisor to COMKAF, the MEDAD is the manager of this SOP and the point of contact between food services and the KAF Preventative Medicine (PM) Services. The MEDAD will keep records of all food inspection reports and publish or distribute them as appropriate to ensure that all PM staffs are made aware of pertinent details and schedules of inspections. MEDAD has authority from COMKAF to arrange the functional application of Food Safety enforcement. He also holds the authority to 'authorise' PM staff to act as officers of COMKAF during Food Hygiene inspections.

c. **NSPA**. As the contract supervisor, NSPA ensures that the quality assurance (QA) program is conducted as per the contract (where applicable), reporting any food safety issues to the COMKAF MEDAD.

d. **COMKAF (PM) Services**. Its personnel become Authorised Officers under COMKAF MEDAD's authority and inspect all DFACs quarterly and all food concessions monthly. If required, more frequent inspections may be carried out, as directed by the COMKAF MEDAD. Written reports will be sent to COMKAF MEDAD for appropriate action. All authorised officers must adhere to the enforcement powers detailed in this document.

e. **Food Business Operator**. For the purposes of this SOP, a proprietor of a food business at KAF shall include: DFAC Manager or Owner/Occupier of a Food Concession including contractors.

FOOD SAFETY ARRANGEMENTS AT KAF

4. **Standards**. References A, B, and C are based on current NATO doctrine and should be used as a Reference documents on Force Health Protection matters. This SOP will be the reference document for standards of food hygiene at KAF. The common principles of food safety for a food business operating at KAF are detailed in Annex A to this document.

5. **Authorized Officers (AOs)**. AOs are those suitably qualified PM practitioners who operate on behalf of COMKAF through the delegated authority of the MEDAD. AOs may use discretion whilst enforcing the provisions of this SOP based on risk and reasonableness (it may not be appropriate to request that a proprietor undertake expensive remedial works in order to control a low risk hazard in his business). However, all proprietors are expected to implement the recommendations from the AO's reports within the timeframe recommended between the (AO), MEDAD, and proprietor. The duties, powers of entry and enforcement options available to AOs are listed at Annex B.

6. **Presumptions Regarding Food:** The following presumptions apply:

a. Any food found on any premises used for the preparation, storage, or placing on the market of that food, is presumed to be used for human consumption, until the contrary is proven.

b. Any article or substance commonly used in the manufacture of food for human consumption which is found on any premises used for the preparation, storage or placing on the market of that food, shall be presumed to be intended for human consumption.

c. Any article or substance capable of being used in the composition or preparation of any food used for human consumption which is found on any premises on which food is prepared shall, be presumed to be intended for human consumption,.

7. **Food Safety**. Food safety is a result of several factors: SOPs should lay down minimum hygiene requirements; official controls should be in place to check food business operators' compliance; and food business operators should establish and operate food safety programmes and procedures based on the Hazard Analysis Critical Control Points (HACCP) principles.

8. **Hazard Analysis and Critical Control Points (HACCP).** Successful implementation of the procedures based on the HACCP principles will require the full cooperation and commitment of food business employees. To this end, employees should undergo training. The HACCP system is an instrument to help food business operators attain a higher standard of food safety. The HACCP system should not be regarded as a method of self-regulation and does not replace official controls.

9. **Food Safety Audits**. Food safety audits at KAF will be carried out by AOs on a regular basis as deemed appropriate by the COMKAF MEDAD. All audits will be on a no-notice basis. Food business operators must facilitate an AO's visit and have all documentation readily available in accordance with the requirements of this SOP.

10. **Medical Requirements for Food Handlers at KAF**. The medical requirements for food handlers at KAF are detailed in Annex C.

11. **Food Security**. The abuse of the food chain as means of attack is an ever-present risk in any conflict. This will be through direct contamination at some stage in the food production prior to consumption by friendly forces.

a. IAW Ref A, B, and C, only approved food and water sources will be used.

b. All bulk foods: whether raw, frozen, dry, prepared, canned or pre-cooked will come from an approved source. Approving authority for food sources may be NATO or a member of nation that applies European Union or equivalent or United States Government regulations for the acquisition of food provisions for the armed forces. Food and water may be locally approved by qualified COMKAF AO's. All food must be must be transported by authorised means, with regulated food handling controls in place at all times.

c. Receipt Inspections: all bulk food as described above that is received on KAF will be inspected upon arrival by COMKAF AO's.

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ANNEXES:

ANNEX A: COMMON PRINCIPLES OF FOOD SAFETY AT KAF

ANNEX B: POWERS OF ENTRY, OFFENCES AND ENFORCEMENT POWERS

ANNEX C: MEDICAL SUPERVISION OF FOOD HANDLERS

ANNEX A TO
SOP 428
DATED: **20 NOV 12**

COMMON PRINCIPLES OF FOOD SAFETY AT KAF

GENERAL PROVISIONS

1. This SOP shall apply to all stages of production, processing and distribution of food and details general rules for food business operators, including contractors, on the hygiene of foodstuffs, taking particular account of the following principles:

a. Primary responsibility for food safety rests with the food business operator;

b Guides to good practice are a valuable instrument to aid food business operators at all levels of the food chain in compliance with food hygiene rules and with the application of the HACCP principles

DEFINITIONS

2. For the purposes of this SOP:

a. "Food hygiene", hereinafter called "hygiene", means the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff, taking into account its intended use;

b. "Primary products" means products of primary production including products of the soil, of stock farming, of hunting and fishing;

c. "Establishment" means any unit of a food business;

d. "Competent authority" means COMKAF or his delegated AOs.

e. "Equivalent" means, in respect of different systems, capable of meeting the same objectives;

f. "Contamination" means the presence or introduction of a hazard;

g. "Potable water" means bottled or piped supplied water that has come from a Coalition Forces approved source meeting the minimum stakeholder nation requirements (e.g. BRITFOR JWP 01).

h. "Wrapping" means the placing of a foodstuff in a wrapper or container in direct contact with the foodstuff concerned, and the wrapper or container itself;

i. "Packaging" means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself;

j. "Hermetically sealed container" means a container that is designed and intended to be secure against the entry of hazards;

k. "Processing" means any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes;

l. "Unprocessed products" means foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed;

m. "Processed products" means foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics.

FOOD BUSINESS OPERATORS' OBLIGATIONS

3. Food business operators shall ensure that all stages of production, processing and distribution of food under their control satisfy the relevant hygiene requirements laid down in this SOP and Ref A, B, and C.

HAZARD ANALYSIS CRITICAL CONTROL POINTS

4. Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles and include the following:

a. Identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;

b. Identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;

c. Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;

d. Establishing and implementing effective monitoring procedures at critical control points;

e. Establishing corrective actions when monitoring indicates that a critical control point has been reached;

f. Establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively; and establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f) and

g. When any modification is made in the product, process, or any step, food business operators shall review the procedure and make the necessary changes to it.

5. Food business operators shall:

a. Provide the competent authority with evidence of their compliance with paragraph 4 in the manner that the competent authority requires, taking account of the nature and size of the food business;

b. Ensure that any documents describing the procedures developed in accordance with this SOP are up-to-date at all times;

c. Retain supporting documents and records pertinent to the food safety, unless otherwise stipulated by the competent authority, for a period of 6 months. These documents are to be readily available for perusal by AOs carrying out inspections;

d. Register their business as a food outlet with the COMKAF CJ1 and MEDAD prior to trading as a food business at KAF; and

e. Ensure that the COMKAF CJ1 AND MEDAD always have up-to-date information on establishments, including by notifying any significant change in activities and any closure of an existing establishment.

GENERAL REQUIREMENTS FOR FOOD PREMISES

6. Food premises are to be kept clean and maintained in good repair and condition at all times and are subject to annual Food Vulnerability Inspections by COMKAF AO's.

7. The layout, design, construction, sitting and size of food premises are to:

a. Permit adequate maintenance, cleaning disinfection, to avoid or minimize air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations;

b. Be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;

c. Permit good food hygiene practices, including protection against contamination and, in particular, pests and vermin; and

d. Where necessary, provide clean, suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures. Freezers and refrigerators will contain inside thermometers and there temperatures will be monitored and recorded at a minimum three times a day.

8. An adequate number of clean, flush lavatories are to be available and connected to an effective drainage system. Lavatories are not to open directly into rooms in which food is handled or open food stored.

9. An adequate number of hand sinks are to be available, suitably located and designated for cleaning hands only. They are to be provided with hot and cold running water, soap for cleaning hands and disposable paper towels for hygienic drying. Facilities for washing food are to be separate from the hand sinks.

10. There is to be suitable and sufficient means of natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area will be avoided. Ventilation systems are to be so constructed as to enable filters and other parts requiring cleaning or replacement to be readily accessible.

11. Sanitary conveniences are to have adequate natural or mechanical ventilation.

12. Food premises will have adequate lighting to include emergency lighting as required.

13. Drainage facilities are to be adequate for the purpose intended. They are to be designed and constructed to avoid the risk of contamination. Where drainage channels are fully or partially open, they are to be so designed as to ensure that waste does not flow from a contaminated area towards or into a clean area, in particular an area where foods likely to present a high risk to the final consumer are handled.

14. Where necessary, adequate changing facilities for personnel are to be provided.

15. Cleaning agents and disinfectants will not to be stored in areas where food is handled or open food stored.

SPECIFIC REQUIREMENTS IN ROOMS WHERE FOODSTUFFS ARE PREPARED, TREATED OR PROCESSED (EXCLUDING DINING AREAS)

16. In rooms where food is prepared, treated or processed (excluding dining areas, but including rooms contained in means of transport), the design and layout are to permit good food hygiene practices, including protection against contamination between and during operations. In particular:

a. Floor and wall surfaces are to be maintained in a clean/sound condition. They must be easy to clean and disinfect. This will require the use of impervious, non-absorbent, washable and non-toxic materials as approved by the AO's. Where appropriate, floors are to allow adequate surface drainage and will be slip resistant.

b. Ceilings and overhead fixtures are to be clean and constructed/finished so as to prevent the accumulation of dirt and reduce condensation, the growth of undesirable mould and the shedding of particles.

c. Windows and doors will be clean and are to be constructed as to prevent the accumulation of dirt. Those which can be opened to the outside environment are to be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination, windows are to remain closed and fixed during production.

d. All surfaces, including where foods are handled, are to be clean and maintained in a sound condition and, when necessary disinfected with appropriate cleaners.

17. All utensils will be kept clean and dry when not in use. Knifes will be properly stored for safety.

18. Adequate provision is to be made, for washing food IAW stated SOP's. Every sink utilized for washing food is to have an adequate supply of hot and/or cold potable water and be kept clean, in good repair and disinfected.

REQUIREMENTS FOR MOVABLE AND/OR TEMPORARY PREMISES (SUCH AS MARQUEES, MARKET STALLS, MOBILE SALES VEHICLES) AND VENDING MACHINES

19. All Marquees and vending machines will be inspected by the COMKAF AO's prior to their use. They are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests. They will be maintained in the same manner IAW Para 16, 17, and 18 of this SOP.

TRANSPORT

19. Conveyances and/or containers used for transporting foodstuffs are to be kept clean, maintained in good repair and condition and will protect foodstuffs from contamination. They are to be designed and constructed to permit adequate cleaning and/or disinfection.

20. Conveyances in vehicles and/or containers are not to be used for transporting anything other than foodstuffs where this may result in contamination. After each use the containers will be cleaned and inspected for damage. Separate conveyances and or containers should be used for each category of foodstuff, dry good, frozen or chilled.

21. Conveyances and/or containers used for transporting frozen or chilled foodstuffs will be capable of maintaining such foodstuffs at their appropriate temperatures and their temperatures will be monitored.

EQUIPMENT REQUIREMENTS

22. All articles, fittings and equipment with which foodstuffs come into contact are to:

a. Be effectively cleaned and, where necessary, disinfected. Cleaning and disinfection are to take place at a frequency sufficient to avoid any risk of contamination.

b. Be so constructed, be of such materials and be kept in such good order, repair and condition as to minimize any risk of contamination.

23. Where chemical additives are used to prevent corrosion of equipment and containers, they are to be used in accordance with good practice and must not be allowed to contaminate food.

FOOD WASTE

24. Food waste, non-edible by-products and other refuse/trash will be removed from the kitchens and dining rooms as quickly as possible, so as to avoid their accumulation, food contamination and possible pest/rodent attraction.

25. Food waste, non-edible by-products and other refuse/trash will be deposited into closable trash bag lined, containers. These containers are to be of an appropriate construction, kept in sound condition, clean and--when necessary--disinfected.

26. Adequate provision is to be made for the storage and disposal of food waste/trash through CJ1 and KBR Waste Management. Refuse stores and their surrounding area will be kept clean and lids closed at all times.

27. All waste is to be eliminated in a hygienic and environmentally friendly way in accordance with applicable KAF SOPs to that effect, and is not to constitute a direct or indirect source of contamination or possible pest/rodent attraction.

WATER SUPPLY

28. Only approved water sources will be used in the preparation of all foods/foodstuffs.

29. All Ice which contacts foodstuffs will be made from an approved water source and will be handled and stored to protect it from contamination and disposed of after its use.

30. Steam used in the preparation of food/foodstuffs will come from an approved water source.

PERSONAL HYGIENE

31. All personnel working in the preparation, immediate area of, or handling of any food/foodstuff will maintain a high degree of personal cleanliness and will wear suitable, clean and--where necessary—protective clothing. Clean hats/hair restraints will be worn at all times in the kitchens and open toe shoes are not permitted. Disposable gloves will be worn appropriately and discarded as frequently as hands are washed. Gloves must be discarded immediately after touching food that can contaminate other food.

32. With the exception of wedding rings, no other jewelry will be worn when preparing or handling foods. Handlers should be encouraged to keep their fingernails short, clean, and without nail polish.

33. Personnel who handle or serve food must not be given other duties including cleaning of latrines, refuse points, sewers, drains, grease traps, or perform similar custodial duties during food preparation times. Catering staff may perform "clean as you go" procedures.

34. All food handlers will wash their hands prior to all food preparation using running water and soap.

35. No person suffering from, or being a carrier of any disease likely to be transmitted through food or food preparation, such as infected wounds, skin disorders, open sores, nausea, vomiting or diarrhea will be permitted to enter any food-handling area in any capacity. Furthermore, the sick employee will report to their supervisor immediately. Should the food handler get sick at work while preparing food, all food that has been in contact with said worker will be disposed of immediately to prevent possible spread of the illness or contamination of other food and his supervisor notified immediately.

PROVISIONS APPLICABLE TO FOODSTUFFS

36. Due to the inherent risks with locally produced food, only approved sources are to be used. Approval of a food source is completed by a COMKAF AO and approved food sources may be NATO or a member of nation that applies European Union or equivalent or United States Government regulations for the acquisition of food provisions for the armed forces. All food business operators, including contractors will not accept raw materials or ingredients, or any other material used in processing products, if they are known to be, or might reasonably be expected to be, contaminated with parasites, pathogenic microorganisms or toxic, decomposed or foreign substances which may make the final product unfit for human consumption.

37. Perishable food that requires refrigeration or freezing should be placed in refrigerators/freezers immediately upon receipt and be marked with date of arrival and expiration date. Temperature sensitive food will be kept under adequate temperature control and the temperature monitored and recorded at least three times a day.

a. The maximum allowable temperature for refrigerators should be **5°C** (**41° F**).

b. Frozen food when not in the process of defrosting should be stored at a temperature of **-18 °C** or below.

c. Foods being thawed for consumption will be thawed in a confined refrigerated area away from other foodstuffs so as to prevent cross contamination. Thawing food will be placed on the bottom of the refrigerator not to allow juices to flow into other foodstuffs. Frozen food will not be thawed open to room air or within water baths. Run off fluids from the thawing material will be cleaned and disposed of immediately.

d. Easily readable thermometers will be located in every refrigerator or freezer and the temperature monitored and recorded at least three times a day.

38. Where foodstuffs are to be held or served at chilled temperatures, they are to be cooled as quickly as possible (**no more than 90 minutes**) following the heat-processing stage, or final preparation stage (if no heat process is applied) to a temperature which does not result in a risk to health: **5°C** (**41°F**).

39. All food that is cooked must reach a core temperature of **70°C (159°F)** for at least 30 seconds. Food that is to be hot held, for example on a hot serving dish, must be held at or above **63°C** (**145.4°F**). To ensure that the process employed achieves the desired objectives, food business operators will regularly check the core temperature of the cooked foodstuffs.

40. Food, that has been adequately stored and handled, may be regenerated once by reheating and must be used within 24 hrs. Regeneration temperature requirements are the same as those stated in paragraph 40.

41. Food may be held outside of the safe storage temperatures: **5°C (41°F) and 63°C (145.4°F)**, for a single maximum period not exceeding 2 hrs **and must be discarded at the end of this period.** Food that has been stored outside of this temperature zone for less than 1 hour may be rapidly cooled and chilled stored or cooked immediately. Food that has experienced more than two out-of-temperature control events will be immediately disposed of.

42. Adequate procedures will be in place to control pests, rodents and animals. If a pest, rodent or animal problem does exist the food operator will call the local pest control service for assistance.

TRAINING

43. Food business operators, including contractors, will ensure compliance with all stated SOP's/regulations and ensure:

a. That all food handlers are supervised and instructed/trained in food hygiene matters commensurate with their work activity and HACCP procedures.

b. It is incumbent upon management to ensure that the training delivered is relevant, understood, implemented and refreshed where appropriate. Managers are strongly encouraged to maintain records of all staff training as these will be required during AO inspection periods.

ANNEX B TO
SOP 428
DATED **20 NOV 12**

POWERS OF ENTRY, OFFENCES AND ENFORCEMENT POWERS

POWERS OF ENTRY

1. An AO of COMKAF shall have a right at all reasonable hours:

   a. To enter any premises within KAF for the purpose of ascertaining whether there is or has been any contravention of the provisions of this or other referenced SOP's.

   b. To enter any premises for the purpose of the performance by AOs in the functions of this or other referenced SOP's.

OBSTRUCTION OF AN COMKAF AUTHORISED OFFICER (AO)

2. Any person, including contractors, directors, managers, secretary, or corporate body who:

   a. Intentionally obstructs an AO acting in the execution of this SOP; or

   b. Without reasonable cause, fails to give an AO acting in the execution of this or other referenced SOP's, any assistance, or who knowingly furnishes false or misleading information which the AO may reasonably require for the performance of the AO's duties shall be guilty of the offence of Obstruction of an AO. If said person or body is deemed to be found guilty of the offense of Obstruction of a COMKAF AO, they shall be subject to administrative and disciplinary actions, up to and including debarment and/or demobilization at their own expense from KAF.

INSPECTION AND SEIZURE OF SUSPECTED FOOD

3. An AO of COMKAF may at all reasonable times inspect any food/foodstuffs intended for human consumption which is in storage, being prepared or has been sold or offered for sale on KAF.

4. During an inspection, if the AO of COMKAF observes that a food/foodstuff is not from an approved source or the preparation of, or the food/foodstuff itself may cause food poisoning or any disease communicable to human beings, they will give notice to the person in charge of the food that, the food or any specified portion of it will not be used for human consumption. The food/foodstuffs will then either be condemned and removed and disposed of by the owner or seized by the AO. After seizure the food/foodstuffs will then be stored appropriately by the owner until a decision for its use, or none use, can be determined by the AO, MEDAD or COMKAF within a reasonable time.

5. Any expense incurred in connection with the seizure, condemnation, storage or the disposal of such food will be the responsibility of the owner of the food.

AO FOOD SAFETY/ SANITATION INSPECTIONS/REPORTS

6. Regular food safety/sanitation inspections of all food vendors/contractor kitchens and dining facilities will be performed on a regular basis on KAF by an AO of COMKAF. These food safety/sanitation inspections will be unannounced and can occur at any reasonable time. During the food safety/sanitation inspection, the AO will inspect all aspects of the food vendor, contractor kitchen/dining facility IAW this SOP and those referenced. After the inspection, the AO will present to the food handler/contractor supervisor a brief report reviewing their findings, answer any questions by the supervisor, educate the supervisor and food handlers on problems identified and will provide a report card to the supervisor. Within a reasonable time, the AO will submit a written formal report by email to the MEDAD and CJ1 with the understanding that a copy will be made available to the food vendor/contractor supervisor/manager upon request. The food vendor/contractor kitchen and dining facility grading scale contained within the report card and formal report will be as follows:

a. SATISFACTORY: The food vendor has satisfactorily passed the inspection, no discrepancies or only minor discrepancies noted, until the next inspection occurs. No major food handling/processing infractions were identified that would require immediate closure or action.

b. MARGINAL: This rating is given when the sanitation performance of a food establishment shows a downward trend, such as multiple or continual minor discrepancies, and when the continued lack of proper sanitation procedures could lead to an unsatisfactory result/inspection notice. Will require re-inspection within 5 days

c. UNSATISFACTORY: This rating is given when one or more critical items, one that could possibly lead to a food-borne illness, is/are identified. The AO in making this rating is considering the potential health risk to the personnel on KAF. When this rating is given the AO will notify the MEDAD immediately. The MEDAD will then decide to partially or completely close the food vendor/contractor kitchen/dining facility until the critical item(s) have been eliminated and the threat of a possible food-borne illness has been terminated. MEDAD will notify CJ1. An Unsatisfactory rating will require re-inspection within 24 hrs.

ANNEX C TO
SOP 428
DATED **20 NOV 12**

MEDICAL SUPERVISION OF FOOD HANDLERS

1. Food, which is contaminated by harmful micro-organisms, in particular bacteria and viruses, can cause illness. Prevention of food-borne disease is based primarily on a combination of food hygiene training, good catering practice and supervision of food handlers by catering management in accordance with this SOP and those referenced. Medical supervision of food handlers is necessary.

DEFINITIONS

2 Food handlers are classified as those employed directly in the storage, production, preparation and service of food/foodstuffs, whether they are Service personnel, permanent or casual civilian directly employed labor (DEL), or contractors.

FOOD SERVICE PERSONNEL REQUIREMENTS

3. All military personnel and civilian government personnel working at a DFAC will have an annual and returning from leave, medical clearances and recommended vaccinations IAW their national regulations, contractor SOP's or Statements Of Work (SOW); this medical clearance **will** be documented in the English language. The physicals will be completed by a licensed medical practitioner stating they are fit, without limitations, for their employed duties prior to employment at KAF. Civilian Food (CF) handlers, including Local Nationals (LN) and contractors will undergo an annual (and returning from leave) health screening questionnaire, a physical exam by a licensed medical practitioner, to include stool culture for enteric pathogens, blood count with chemistry analysis, serum liver function analysis for hepatitis, serum hepatitis panel, serum HIV screening and tuberculosis screening by chest x-ray, stating they are fit for their employed duties, without limitation, prior to employment on KAF: all documentation concerning this medical examination must be documented in the English language. Potential or current food handlers will be excluded from employment on KAF if they demonstrate positive results for enteric pathogens, hepatitis, HIV, tuberculosis or fail their physical exam by the licensed medical practitioner.

4. All medical clearances will remain valid for 12 months from the date of the physical. Physicals must be documented that the catering staff/food handler is fit for the performance of their duties without limitations. The absence of an approved physical will be immediately reported to the catering/contractor manager/employer with a recommendation that the catering staff/food handler be immediately redeployed and replaced at contractor's expense. A copy of a medical certificate, in English, is to be retained on the premises by the catering/contractor manager/employer at all times for as long as the employee is employed on KAF terminator has been terminated.

5. It is the duty of ALL food handlers to immediately refrain from their food handling duties and inform their manager if they are suffering from diarrhea, vomiting, an open ulcerating skin condition or any presumed infectious or communicable medical condition. It is the duty of ALL food business operators to ensure that those persons who are ill will be immediately excluded from all food handling duties until such time as they are declared medically fit to resume their duties by a licensed medical practitioner. Furthermore, the manager will immediately discard any food the handler was preparing or cooking to prevent a food borne illness or possible food contamination.