DLA Troop Support -FTSA
21 Dec 2023

FOREWORD
(Supplementation is permitted.)

Appendix H is an aid for the inspection of Survivor Daily Rations (SDRs) and Survival Daily Rations- Vegetarian (SDR-Vs). It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability. Users of this publication are encouraged to submit comments and recommended changes to improve this publication, through channels, to DLA Troop Support, ATTN: DLA Troop Support- FTSC. Changes will be coordinated with the Federal Emergency Management Agency (FEMA) and implemented as appropriate.

BY ORDER OF THE COMMANDER

KING.JOHN.R.1142174240 Digitally signed by KING.JOHN.R.1142174240 Date: 2023.12.21 13:52:19 -05'00'

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Army Veterinary Services, Federal Emergency Management

This DLA Troop Support Handbook 4155.2, App-H, supersedes DLA Troop Support Handbook

4155.2, App H, November 2010

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I. GENERAL.

A. Purpose and Scope. This Appendix provides a reference and guide for the Survivor Daily Ration (SDR) and Survival Daily Ration- Vegetarian (SDR-V). It was written and coordinated to facilitate use on both DLA/DLA Troop Support/Federal Emergency Management Agency (FEMA) controlled SDR and SDR-V and those controlled by the individual Military Services.

B. Explanation of Inspection Concept. This Appendix incorporates the concept of condition coding a lot based on the serviceability of the various components contained within the different menus and their estimated remaining shelf life. It involves a two-step process: (1) Determine if any components exceed an action number. (2) Classify food packets containing the defective components using the criteria contained in Table N.

C. Receipt Inspection Guidance. For receipt inspections, use the same sampling criteria and defect tables as for surveillance. Due to commercial nature of the components used in this ration, there are no monographs for the organoleptic evaluation the individual food components. However, due to the similarities between the SDR/SDR-V components and the components used in other individual operational rations, inspectors can use monographs for those rations as a reference, if needed. Inspectors shall notify DLA Troop Support/FEMA when containers/products fail to comply with essential receipt criteria. Notification should be by the most expeditious means when there is a possibility that warranty action can be initiated. Inspectors will be provided guidance concerning additional requirements for warranty action.

D. Inspection Test Date (ITD) Extension. Inspectors may extend an ITD based on their best estimate of the lot's estimate remaining shelf-life. Table N is provided to aid the inspectors in arriving at the best estimate possible without the benefit of laboratory testing. Remarking of the unitized loads/cases with a revised ITD is the responsibility of the accountable officer.

E. Disposition Recommendations.

1. The accountable officer/agency will be informed of inspection results by the Army Veterinary/Medical Food Inspector. Inspectors will include (as a minimum): the condition code as determined with this Appendix; estimated remaining shelf-life, and a summary concerning integrity of packaging and packing. Inspectors are also encouraged to provide additional comments that will assist the accountable officer/agency in determining a final disposition.

2. Final disposition instructions for lots placed on medical hold require review and approval by the local medical authority.

3. The points listed below should be considered when developing a disposition recommendation. This list is not all-inclusive, and each point will not

always apply.

a. Can the defective ration(s)/component(s) be removed just prior to consumption?

b. How rapidly is the most defective component expected to deteriorate to the point that it is unlikely to be consumed?

c. Can the lot be issued and supplemented with similar commercial items, Supply Catalog items, or operational ration component(s)?

d. Who is the most likely consumer of the rations and what are the conditions under which the rations will be used? For example, the same disposition recommendation for rations that are expected to be consumed on a ration per day basis, might not be appropriate for feeding plans that call for use of the SDR/SDR-V for a longer duration/mission.

F. Inspection Equipment. The items listed below are recommended as the minimum necessary to perform the inspections of SDRs/SDR-Vs. However, this list is not intended to be all encompassing.

1. Adequate lighting.
2. Magnification lens. (3 to 5 power recommended).
3. Metal ruler.
4. Scissors general use (must be strong enough to easily cut menu bags and retort pouches)
5. Tape (for retaping food packets and cases).
6. Disposable cutlery.
7. Paper cups.
8. Paper plates.
9. Paper towels.
10. Paper, white, chart size.
11. Sharpie pen/marker.
12. Sharp knife, box cutter, or scalpel that can be sanitized.
13. Alcohol swabs/wipes.
14. Number 2 stylus.
15. Bottled water (for rinsing palate).

G. Definitions.

1. **Monograph.** An information and instruction sheet that provides the inspection activity with a description of the operational ration components, to include normal characteristics and signs of deterioration, as well as special instructions on how to examine the item. Special notes concerning inspection techniques are also included in some Monographs. Due to commercial nature of the components used in this ration, there are no monographs for the organoleptic evaluation the individual food components. However, due to the similarities between the SDR/SDR-V components and the components used in other individual operational

rations, inspectors can use monographs for those rations as a reference. Monographs can be accessed at https://www.dla.mil/Troop-Support/Subsistence/QA-Publications/ . The Quality Assurance Publications page contains the appendices for several of the individual operational rations and under those appendices, the Table M will have links to monographs that can be used as a reference for the components.

2. **Component Classification.** The component classification for the SDR/SDR-V components can be found in Table M in this document.

a. **Primary.** Any individual component in the SDR/SDR-V which, if unserviceable will make the meal nutritionally inadequate for any method of intended use.

b. Secondary. Any individual component in the SDR/SDR-V which, if unserviceable, will reduce the nutritional value of the meal but will not render the meal unfit for its intended purpose.

c. Ancillary. Any component in the SDR/SDR-V which contributes little or no nutrition on the meal and if unserviceable, will not cause the meal to be nutritionally deficient for its intended purpose.

3. **Major A Defect**. This classification should be used for defects that are likely to cause hazardous or unsafe conditions for individuals using, maintaining, or dependent upon the product. The words *"are likely to"* are important. They do not mean *"could possibly"* since it is always possible to develop grand scenarios that transform trivial happenings into major catastrophes. Therefore, the use of this classification requires experience, prudence, and sound judgment.

4. **Major B Defect**. These are defects that are not hazardous or unsafe. However, they may restrict the use of the product or make its consumption unlikely under the conditions for which the rations were originally designed. Examples: Extreme color (darkening), odor (rancidity), or flavor (bitterness) changes in primary components of a ration that makes them unlikely to be consumed under normal field conditions where resupply or alternative feeding strategies are available. However, under more restrictive conditions the components could be consumed without concern that illness could be produced.

5. **Minor Defect**. These are defects that make the product less useful than it should be, but not seriously so. Minor defects usually do not affect serviceability. However, their identification is important since they often reveal early signs of deterioration and can be detected before the item reaches a condition that makes its consumption unlikely under conditions of normal use. Their early detection may lead to a predictive intervention by the accountable officer to ensure consumption before the component or menu loses its serviceability.

6. **Product Codes.**

a. **Assembly Code Information/Assembler's lot number.** Contract and component identification markings found on the shipping container, ration bags, and/or accessory bags that reflect ration assembly information only (e.g., assembly contractor, date of pack, assembly lot numbers, Inspection Test Date (ITD), etc.).

b. **Component Code Information/Component Lot Number.** Item identification markings found on the primary package and, when applicable, the secondary package (e.g., thermostabilized pouch cartons) that reflects the producer's name, the USDA Establishment Number, the production lot number of the component, the nomenclature, etc.

7. **Action Number (AN).** A number which, when reached or exceeded, indicates additional inspection is necessary or indicates a component has deteriorated beyond acceptable limits.

8. **Condition Coding.** Traditionally, condition codes have been based primarily on estimates of remaining shelf-life. SDR/SDR-V serviceability will be determined based on the usability status of all food components. However, to aid accountable officers in choosing the best disposition option, inspectors will provide them the best possible estimate of remaining shelf-life. A list of applicable condition codes and their descriptions are as follows:

a. **Condition Code A.** (issuable without qualification): Refer to Table N.

b. **Condition Code B.** (issuable with qualification): Refer to Table N. Accountable officers are required to determine what qualifications will be specified in order to issue Condition Code B stock (e.g., issue with instructions to consume as soon as possible; or to replace specific components with supplements, provided that the inspector has determined that supplementary components are available).

c. **Condition Code H.** (unserviceable): Refer to Table N. This classification will be used only when the entire lot has been deemed unserviceable.

d. **Condition Code J.** (laboratory testing, medical hold, rework, pest activity, or reclassification hold): Refer to Table N. Any item on hold pending laboratory analysis, rework, or awaiting authority for disposal.

e. **Condition Code L.** (warranty action): Refer to Table N. Any item placed on hold pending warranty action. Warranty inspections will be directed by the contracting officer and/or the chain- of-command. Inspectors who are asked to perform a warranty inspection will be supplied with specific sampling and inspection instructions.

9. **Thermostabilized Component.** Any component subjected to an approved thermal process in a retort approved by a processing authority.

10. **SDR/SDR-V Lot Serviceability.** Based on usability and condition code, the

integrity of the packaging and packing is also considered.

11. **Survivor Daily Ration (SDR).** A case that contains 10 menus with each menu consisting of one (1) day's recommended daily allowance of nutrients at a maintenance level of 2000 Kilocalories for a short period of time. Each case consists of 2 of 5 different menus for a total of 10 menus per case. The 5 menus have various meat entrees and components as well as a plastic spoon, salt, pepper, paper napkin and a pre-moistened towelette. A primary difference between the SDR and the MRE is that menu bag is a full day's ration in the SDR. However, with the MRE, a troop is normally allotted one menu bag per meal. **For SDR inspection, the terms ration and menu may be used interchangeably.**

12. **Survivor Daily Ration- Vegetarian (SDR-V).** A case that contains 10 menus with each menu consisting of one (1) day's recommended daily allowance of nutrients at a maintenance level of 2000 Kilocalories for a short period of time. Each case consists of 2 of 5 different menus for a total of 10 menus per case. The 5 menus have various vegetarian entrees and components as well as a plastic spoon, salt, pepper, paper napkin and a pre-moistened towelette. A primary difference between the SDR-V and the MRE is that menu bag is a full day's ration in the SDR-V. However, with the MRE, a troop is normally allotted one menu bag per meal. **For SDR-V inspection, the terms ration and menu may be used interchangeably.**

13. **Ration Usability.** A method of classifying individual rations based on the condition of each type of component (primary, secondary, and ancillary) contained in the ration. The usability classifications are fully useable; limited use; restricted use, and unusable (refer to Table N). Once the usability status of each ration is determined, a lot may be "Condition Coded".

14. **Time-Temperature Indicator.** A small label attached to the outer case used to monitor storage conditions. The TTI should be used as a tool only and shall not be the sole factor for determining disposition of rations in storage.

15. **Abrasion.** A break or crack in the outer lamination of the flexible pouch.

16. **Foldover wrinkle.** Pouch material is overlapped on itself in the seal area that reduces the closure seal to less than 1/16 inch.

17. **Entrapped Matter**. Foreign material may be trapped in the seal area when the pouch is sealed or bonded. Entrapped matter weakens the seal, but as long as there is 1/16 inch of continuous seal all the way across the seal area (i.e. from one side of the pouch seal to the other), then the seal is considered acceptable.

18. **Delamination.** Delamination is the separation of laminated films in a flexible laminated pouch.

19. **Stress Crack**. It is possible that the foil barrier layer in the Food Packet pouch

material may break, but the outer layer (lamination) of polyester is still intact. This would be called a stress crack, and it is not scored as a defect.

20. **Barrier Layer.** The layer of the pouch laminate in food packet flexible pouches that serves as the barrier to prevent transmission of light, water vapor, or oxygen into or out of the flexible pouch.

21. **Product Contact Layer.** The layer of the pouch laminate that is in direct contact with the food in a food packet flexible pouch.

22. **Adhesive**. Bonding material that binds the laminations that make up the flexible pouch material.

23. **Inspection Module**. In Operational Rations, the word module typically means a set of boxes whose combined contents yield the components necessary to feed one meal to a given number of soldiers. For the purposes of SDR/SDR-V inspection, we will refer to a full/complete single case as an inspection module. This is meant to minimize confusion. The unit of issue is a single case (or box). In order to make sure that inspection covers all the menus/components during inspections, inspectors will make use the term "inspection modules". An inspection module is a full/complete case.

24. **Commercially Sterile**. Food that is free of all pathogens and those spoilage organisms capable of growth during normal storage and transportation conditions. Normal transportation and storage temperature is defined as 80°F or less.

II. INSPECTION GUIDANCE.

A. STEP 1: Evaluation of Storage Conditions (Surveillance).

1. Storage conditions vary significantly. SDRs/SDR-Vs may be stored in small quantities, but it is more likely that these rations will be maintained in a warehouse until shipped to support a mass feeding situation. SDR/SDR-V storage areas should be clean, dry, and not subject to extreme temperatures. The facility should be free of pests in accordance with:

a. MIL-STD-904D, Detection, Identification, and Prevention of Pest Infestation of Subsistence.

b. TG-38, Protecting Meals Ready-To-Eat Rations (MREs) and Other Subsistence During Storage. Although this is primarily written for MREs it is still applicable to the SDR/SDR-V.

2. When multiple pallets of SDR/SDR-V are warehoused, the storage facility should meet the additional standards of the current version of MIL-STD 3006, Sanitation Requirements for Food Establishments. SDR/SDR-V should not be stacked more than 4

pallets high without the use of storage aids, pallet racks/pallet sets, etc. These pallet racks/pallet sets should support the full weight of any additional pallet(s) and shall not be in contact with or supported by the pallets beneath. Temperature history of storage locations must also be considered when recommending/determining when the next inspection is due.

3. All cases opened for inspection or damaged, shall be recouped or repaired in a manner sufficient to ensure protection of the products during subsequent storage and handling. Cases should be back filled so that the same location will not have more than one case with less than 10 menu bags.

4. SDR/SDR-V shelf life is shortened by high temperatures. When SDR/SDR-V storage temperatures exceed 80°F, the accountable officer should be advised that the elevated temperatures will negatively affect the shelf life of the rations.

B. STEP 2: Determine If Grand Lotting Is Appropriate.

1. Lotting procedures will be as follows:

a. Contractor's lots are composed of rations from the same assembly contractor, having the same contract number and lot number, and stored under substantially similar storage conditions.

b. Grand lots for the purpose of SDR/SDR-V inspections will be composed of rations from the same assembly contractor that have the same contract number. Grand lots will contain rations from two or more contractor's lots as long as the contractor (assembler) and production year are the same. Additionally, the rations must have been stored under substantially similar storage conditions (Check the TTI values on cases from each contractor's lot, they should be nearly the same). Samples from grand lots must represent all individual lots proportionally, even if the next highest sample size must be used. Identity of samples from each sublot must be maintained throughout the inspection. This will be done by marking the menu bags with the lot code from the case that the menus are drawn from.

2. When the AN is reached or exceeded during routine/normal inspection of a grand lot, complete the routine/normal inspection of the grand lot and then perform a special inspection of the affected component(s) from the nonconforming lot(s).

3. Defective contractor's lots will be segregated from grand lots and inspected individually when one or more of the following occurs:

a. A Major A defect is found in the contractor's lot.

b. The Major B or Minor defects found seem to be concentrated in one or more of the contractor's lots comprising the grand lot.

c. The inspector determines for any reason, based on initial grand lot inspection

results, that inspection of each individual contractor's lot is necessary.

4. Grand Lotting is encouraged (to conserve inspection resources) whenever it is considered appropriate by the inspection activity. Grand lotting will not be used when performing warranty inspections or on inspections of lots reported as possibly having wholesomeness deficiencies.

C. STEP 3: Determine Lot Size.

1. Lot size is expressed as the total number of menus in the contractor's or grand lot.

2. Determine how many cases there are in the lot; multiply that number by 10 menus (i.e. 3,500 cases x 10 menus = 35,000 menus).

D. STEP 4: Inspect Shipping Containers and Selection of Samples.

1. Based on type of lot, shipping containers will be selected proportionally to represent all contractors' lots.

2. IAW Table A, select appropriate sample size for shipping container examinations. Obviously, damaged shipping cases should not be selected unless they are truly representative of the lot. Damaged cases should be set aside, and the contents should be inspected to determine the extent of damage to the menus, separately.

3. Using defects listed in Table C, the inspectors should check each sample case for loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering, each may also be due to other reasons (e.g., a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if pilferage or tampering is suspected.

4. Using defects listed in Table C, observe each case for signs of rodent damage or insect infestation. Post infestation findings on the inspection report, to include:

a. Whether or not the pests were alive or dead.

b. Identification of the pests (preferably, based on entomological/laboratory identification).

c. Probable origin of pests (see DLA Troop Support Handbook 4155.2, paragraph XI.).

d. Probable movement of pests. For example, from outside the shipping container into the food packets or vice-versa

5. Open the sample cases to determine how many different menus they contain. While the SDR/SDR-V was designed to have 5 different menus, two of each menu per case containing 2 entrees in each menu, inspectors may encounter double packing of one or more menus.

6. Classify each defective case by the most serious defect it possesses. List each defect in the inspection report. If the AN is not reached or exceeded, the lot passes the shipping container inspection.

E. STEP 5: Perform Closed Package Inspection of Menu Bags and Accessory Bags.

1. IAW Table D, select the appropriate number of menus being sure the samples are proportionally representative of the menus in the lot(s).

2. Inspect the menu and accessory bags IAW Table F.

3. Inspect the menu bag for integrity, seal, cleanliness, marking, and damage. Open the menu bag by cutting off one seal.

F. STEP 6: Perform Closed Package Inspection of Menu Bag and Accessory Bag Contents.

1. Select content samples from the menu bags selected in accordance with II. E. Step 5.

2. Ensure the menu and accessory bags being sampled are proportionally representative of the lot.

3. Thoroughly examine the components within the menu and accessory bags. Perform this inspection under a good light source and, if available, with the aid of a magnification lens. When a component exhibits more than one defect, it will be classified by the most serious defect it possesses. However, for the purpose of gathering additional information, the lesser defects will also be noted.

4. The contents will be inspected for applicable defects IAW Table G.

G. STEP 7: Perform Destructive Open Package Inspection (DOPI).

1. Open package inspection will be performed in accordance with Table H and those defects listed in Table J.

2. Only those closed package inspection sample units that did not exhibit any external Major A or Major B defects will be examined DOPI. A new sample menu must be drawn to replace those with previous Major A or B defects and utilized for the DOPI only.

3. Inspectors should refer to the component monographs (see paragraph I.G.1.) for

information relative to the product's normal characteristics, the most likely deteriorative conditions to be observed and any unique inspection information and special notes concerning the item. When a monograph is not available for a particular item, inspectors should evaluate the organoleptic characteristics to identify any deteriorative conditions based on their experience. If the inspector needs additional guidance, contact DLA Troop Support- FTSC (215) 737-7771/7773 (DSN 444) or Email: IndividualRationInspectionReporting@dla.mil.

4. The inspector should select, as a minimum, 5 different menus. If less than 5 different menus are available in the lot, the samples will be selected in a manner that is proportionally representative of the lot(s).

5. Each component of the sample menus (including all accessory items) will be opened and inspected. If no Major A or Major B defects are noted and the AN for minor defects is not exceeded during normal open package inspection, this phase of the inspection should be considered complete.

6. Classify each defective component by the most serious defect it possesses.

H. STEP 8: Recording Results.

1. Record the following information for all defective components:

a. Menu number, if applicable.

b. Assembler's lot number.

c. Component nomenclature and code.

d. Processor's and/or plant name (if available).

e. Defect Table.

f. Defect number.

g. Specific defect code (if applicable).

h. Narrative description of defect (if necessary). Note: Anytime an inspector uses the defect description for "other", they will need to enter a description to complete the report.

i. Tally defects (Major A, Major B, Minor) according to type of components.

2. All components observed during the inspection with Major A or Major B defects will be discarded (whether they are part of the sample or not). Components not exhibiting defects or those exhibiting only minor defects may be reassembled into the lot.

3. Component packages with a Major A or Major B packaging defect (other than swelling) should be opened to evaluate the effect the defect has on the product. Any findings should be recorded as a note on the inspection record. Do not taste product from defective pouches.

NOTE: This inspection is an exception to normal destructive open package inspection (DOPI), during which product is given a sensory examination and compared to criteria found in the applicable monograph.

I. STEP 9: Determine if Special Inspection is Required. Special inspection is normally required when any AN is reached/exceeded. However, there are rare occasions when an AN may be exceeded and it may be appropriate to waive the Special Inspection. This would normally be a situation in which it can be determined that there is degradation throughout the grand lot. For example, a situation in which the entire lot is heat stressed or infested. If the TTI value is 4 or 5 and the Normal Inspection shows that multiple components are heat stressed in numbers in excess of the ANs. If a Special inspection is deemed necessary, go to Section III for procedures.

J. STEP 10: Determine Disposition of the Lot. Disposition based on routine inspection results will be determined when no Major A or Major B defects were noted or the action number for minor defects combined has not been reached.

1. If the lot passes all three inspections (Shipping Case, CPI, DOPI), the lot is fully useable and the condition code is Condition Code A, unless the SDR/SDR-V are 5 or more years old. SDRs/SDR-Vs in excess of 5 years old may be no higher than Condition Code B.

2. If the lot fails the shipping container inspection for minor defects, but has no major defects, the lot may be judged to be condition code A, if the inspector deems the lot to be fully serviceable.

3. The Condition Code of a lot may only be downgraded based on special inspection results.

4. If deemed necessary, samples may be submitted to the appropriate supporting laboratory for testing. The lot will then be placed in Condition Code J pending results of the lab testing.

5. Otherwise recommend destruction, Condition Code H to the accountable officer. If the lot may be unwholesome notify the supervising Army Veterinary Services Officer or Air Force Preventive Medicine Officer.

K. STEP 11: Provide Results and Recommendations to Accountable Officer/Agency.

1. Complete DLA Troop Support Form 5117 and provide copy of report to accountable officer.

2. There is currently no Veterinary Service Information Management System (VSIMS) database to report inspection results. You can find a writable version of the DLA

Troop Support Form 5117 at https://www.dla.mil/Troop-Support/Subsistence/QA-Publications/Appendix-H/

L. STEP 12: Scheduling the Next Surveillance Inspection.

1. Condition Code A – Reinspect in 6 months if this lot is in stock. If average storage temperatures are between 80-100ºF, inspect within 3 months. If average storage temperatures are in excess of 100ºF, inspect within 1 month.

2. Condition Code B – Reinspect within 3 months if this lot is still in stock and if average storage temperatures are between 80-100ºF. If average storage temperatures are in excess of 100ºF, inspect within 1 month.

III. SPECIAL INSPECTION GUIDANCE. During a Special Inspection, the inspector pulls an additional quantity of only those components that met or exceeded the ANs during the Normal Inspection. All defective samples will be classified by the most serious defect they possess. If you are performing a grand lot inspection and defects are present for a particular lot or lots, complete the Normal Inspection and then perform a Special Inspection on the lot(s) that require further examination. There may be situations in which it is not necessary to perform a Special Inspection. Normally this would be due to a deteriorative condition throughout the lot that is readily apparent during the Normal Inspection. Possible examples would be heat stress or infestation throughout the lot. When ANs are exceeded, but the inspector believes that a Special Inspection is not necessary, then the inspector must discuss this with his chain-of-command and request approval to forego the Special Inspection. The approving officer and the reason for not performing the inspection should be documented on the inspection report.

A. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of individual suspected defective components/packet as determined during routine inspection (reached/exceeded AN). Each defective component/packet will be inspected as a separate lot.

2. To determine component lot size, you must determine which menus contain the defective component(s) utilizing Table S and the previous inspection results. These menus will be the only menus selected for the special inspection.

3. All defective samples will be classified by the most serious defect they possess.

B. STEP 2: Determine Sample Size for Each Component and Select Samples.

1. Sample size will be determined IAW Tables B, E, and I. Special Inspections are performed only on contractor's lots.

2. Inspect IAW applicable defect tables (Tables F, G, or J).

C. STEP 3: Perform Inspection of Selected Components. This will be done in the same manner as performed on individual components during Normal Inspection, to include pouch examination, DOPI, and comparison with characteristics in the monographs.

D. STEP 4: Determine Disposition of the Lot.

1. If none of the action numbers are reached or exceeded, each menu is considered to be fully useable, and the Condition Code of the lot may remain unchanged.

2. Compare defects noted with the ANs for each type of component (primary, secondary, ancillary) and use the criteria in Table N to determine the condition code of the lot.

E. STEP 5: Provide Results and Recommendations to Accountable Officer/Agency.

1. Complete DLA Troop Support Form 5117 and provide a copy of the report to the accountable officer.

2. There is currently no database to report inspection results. You can find a writable version of the DLA Troop Support Form 5117 at the following website: https://www.dla.mil/Troop-Support/Subsistence/QA-Publications/Appendix-H/

3. If rations are placed in less than condition code A must be telephonically reported to DLA Troop Support- FTSC (215) 737-7771/7773 (DSN 444) or Email: IndividualRationInspectionReporting@dla.mil.

IV. SAMPLING AND EXAMINATION TABLES.

TABLE A 1/ 2/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (NORMAL INSPECTION)

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-250	3	Major B Minor	1 3
251-17,500	10	Major B Minor	2 8
17,501-250,000	16	Major B Minor	3 11
Over 250,001	25	Major B Minor	4 15

1/ **For use with Table C.**
2/ American National Standard ANSI/ASQ Z1.4 was the basis for the sampling tables within this appendix.

TABLE B 1/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (SPECIAL INSPECTION)

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-75	3	Major B Minor	1 3
76-250	10	Major B Minor	2 8
251-600	16	Major B Minor	3 11
601-1,600	25	Major B Minor	4 15
1,601-5,000	40	Major B Minor	6 22
5,001-17,500	63	Major B Minor	8 31
Over 17,501	100	Major B Minor	11 45

1/ **For use with Table C**.

TABLE C 1/

SHIPPING CONTAINER DEFECTS

CATEGORY		DEFECT
MAJ B	**MINOR**	
501		Evidence of rodent or insect infestation on or in the shipping container. 2/
502		Container damaged, contents exposed or affected.
	601	Container damaged, contents not exposed or affected.
	616	Missing TTI (as applicable). 3/
	618	Shrink Wrap is torn or does not cover all fours sides of pallet.
	619	TTI is attached to case strap. 3/
	620	Exterior of case shows mold growth.
	623	Strap missing or not matching color.

1/ **For use with Tables A and B.**
2/ Requires immediate corrective action according to local Pest Management Program.
3/ Defect number 616 & 619 may not apply to this time.

TABLE D 1/ 2/3
SAMPLING CRITERIA FOR INSPECTION OF MENU BAGS AND CONTENTS INCLUDING ACCESSORY BAGS AND CONTENTS (NORMAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ	MIN
10 - 3,000	10	1	1	11
3,001 - 6,000	20	1	1	15
6,001 - 36,000	30	1	1	22
Over 36,001	40	1	1	33

1/ **For use with Table F.**
2/ Sample menus will be selected from the shipping containers selected for the Table A examination.
3/ All defects noted on menu bags and contents and accessory bags and contents will be combined and compared to the normal inspection action numbers.

TABLE E 1/ 2/
SAMPLING CRITERIA FOR INSPECTION OF MENU BAGS AND CONTENTS INCLUDING ACCESSORY BAGS AND CONTENTS (SPECIAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
10 - 3,000	10	1	1	8
3,001 - 6,000	20	1	2	9
6,001 - 36,000	30	1	3	10
Over 36,001	40	1	3	11

1/ **For use with Tables F and G**.
2/ On special inspections, compare separate component inspection results to the action numbers.

TABLE F 1/
UNOPENED MENU BAG DEFECTS

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
	503		Rodent damage/insect infestation of menu bag. 2/
	514		Less than 10 menus in a case.
		602	Visible tear/cut/hole/open seam in packet.

1/ **For use with Tables D and E.**
2/ Requires immediate corrective action according to local Pest Management Programs.

TABLE G 1/
CLOSED PACKAGE DEFECTS OF MENU BAG AND ACCESSORY BAG CONTENTS

CATEGORY			DEFECT
MAJOR A	**MAJOR B**	**MINOR**	
401			Swollen Pouch. 3/
402			Tear/cut/hole/open seal in primary package. Applies to retort and thermostabilized pouches including all spread components (peanut butter, cheese, jellies, etc.).
406			Menu bag is missing the entrée.
	504		Rodent damage/insect infestation of accessory bag. 2/
	505		Complete loss of menu. 4/
	506		Tear/cut/hole/open seal in primary package (other than those covered by defect 402 or 608)
	507		Inadequate vacuum and/or delamination with moderate to extreme effects on product. 5/
	508		Foldover wrinkle extending into the seal such that the closure seal is reduced to less than 1/16 inch (retorted and thermostabilized pouches only).
	509		Presence of entrapped matter (for example, product, moisture, grease, etc.) that reduces the closure seal to less than 1/16 inch, or seal area width not a continuous 1/16 inch around the pouch.
	513		Missing secondary component from menu bag, or primary component other than the entrée is missing.
	515		Accessory pouch missing from the menu bag.

603	Visible tear/cut/open seam in accessory bag.
604	Rupture of normal appearing peanut butter package when kneaded.
605	Presence of delamination when multi-layered laminate is used. (not applicable to dehydrated components).
606	Inadequate vacuum. Product not affected/slightly affected. 5/
607	Unserviceable menu card (e.g., missing, severely torn or does not match the entrée components.
608	Tear/cut/hole/open seal in package of ancillary component.
609	Presence of delamination when multi-layered laminate is used. (dehydrated components only).
610	Abrasion in the exterior surface of retorted or thermostabilized pouches.
617	Ancillary component missing from the menu bag.
612	Missing tear notch on food component or accessory bag.
622	Spoon or eating utensil missing from the menu bag.

1/ **For use with Table D and E.**
2/ Requires immediate corrective action according to local Pest Management Programs.
3/ Cake items often exhibit more internal air than thermostabilized items. Do not score as swellers due solely to their naturally puffy appearance.
4/ Score defect 505 when one or more defective components cause the entire menu to be unserviceable. For example, one or more leaking, ruptured, or contaminated packages may affect the other components. See Table K, for further explanation.
5/ See component Monograph (defects 507 and 606 apply to vacuum packaged items only).
6/ See component Monograph.

TABLE H 1/ 2/ 3/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) (NORMAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
10 - 3,000	10	1	1	11
3,001 – 6,000	20	1	1	15
6,001 – 36,000	30	1	1	22
Over 36,001	40	1	1	33

1/ **For use with Table J**.
2/ Sample menus will be selected from the shipping containers selected for the Table A examination.
3/ All defects noted will be combined and compared to the normal inspection action numbers.

TABLE I 1/

SAMPLING CRITERIA FOR DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) (SPECIAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
10 - 3,000	10	1	1	8
3,001 – 6,000	20	1	2	9
6,001 – 36,000	30	1	3	10
Over 36,001	40	1	3	11

1/ **For use with Table J**.

TABLE J 1/ 3/
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI)

CATEGORY			DEFECT
MAJOR A	**MAJOR B**	**MINOR**	
403			Evidence of rodent damage/insect infestation in product. 2/
404			Product off conditions as evidenced by abnormal odor, color, flavor, or texture suggesting contamination and/or spoilage for no apparent reason (e.g., package failure not evident).
405			Foreign material present, affecting wholesomeness (e. g., glass, metal, wire).
	510		Primary component fails to rehydrate (moderate to extreme) or dissolve (extreme).
	511		Moderate to extreme texture, odor, color, or flavor change in a primary component not affecting wholesomeness (product unlikely to be consumed under conditions of intended use).
	512		Mechanical damage to primary component significantly affecting serviceability.
		611	Slight texture, odor, color, or flavor change in a primary component not affecting wholesomeness.
		612	Primary component fails to rehydrate (slight) or dissolve (slight to moderate).
		613	Moderate to extreme texture, color, odor, color, or flavor change in a secondary or ancillary component not affecting wholesomeness
		614	Secondary or ancillary component fails to rehydrate or dissolve (moderate to extreme)
		615	Secondary or ancillary component fails to rehydrate or dissolve (moderate to extreme)

1/ **For use with Tables H and I.**
2/ Requires immediate corrective action according to local Pest Management Program.
3/ Specify defect(s) observed. Enter all specific defect codes that apply and a narrative description when appropriate.

TABLE K
SPECIFIC DEFECT CODES

A. INSECT / RODENT
A1. Rodent.
A2. Insect.
A3. Other (describe).
B. PACKAGING, PACKING, MARKING, LABELING AND UNITIZATION
B1. Essential case markings missing.
B2. Essential case markings illegible.
B3. Essential case markings incorrect.
B4. Essential Labeling missing.
B5. Essential Labeling illegible.
B6. Essential labeling incorrect.
B7. Improperly unitized load.
B8. Unit load failure.
B9. Missing tear notch.
B10. Tear notches ripped or torn.
B11. Sifter (see Monographs).
B12. Inadequate vacuum.
B13. Delamination (separation of layers in laminate material).
B14. Foldover wrinkle.
B15. Entrapped matter or seal area width not a continuous 1/16 inch around the pouch.
B16. Abrasion.
B17. Sweller.
B18. Leaker.
B19. Other (describe).
C. TEXTURE CHANGES
C1. Too thick or pasty.
C2. Chewy / gummy.
C3. Mealy.
C4. Tough / stringy.
C5. Caked or hardened.
C6. Brittle.
C7. Crumbly, cracking.
C8. Excessively dry.
C9. Loss of crispness.
C10. Soft / mushy.
C11. Curdled.

C12. Gritty / grainy.
C13. Spongy / rubbery.
C14. Syneresis (The contraction of a gel, or a homogeneous colloid system, when left standing separates into two phases: a coherent gel and a liquid. A good example is the separation or weeping of liquid from a gelatin mold when left sitting in a refrigerator too long.)
C15. Liquefaction (passing from dry, solid, or semi-solid) to a liquid state (e.g., complete loss of gel structure in jelly component).
C16. Caramelized
C17. Watery gravy or excessive product juices (probably due to product formulation and/or time-temperature abuse).
C18. Honeycombing.
C19. Sedimentation/coagulation/gelation (beverage base).
C20. Other (describe).

D. ODOR CHANGES

D1. Medicinal, vitamin-like.
D2. Chemical odor, solvent-like/turpentine/paint-like.
D3. Plastic-like.
D4. Hay-like (oxidized).
D5. Fermented.
D6. Scorched/burnt.
D7. Sulfur-like.
D8. Musty, moldy, mildew.
D9. Overripe.
D10. Not ripe.
D11. Stale.
D12. Cardboard.
D13. Soured.
D14. Putrid.
D15. Acidic/vinegary.
D16. Other (describe).

E. FLAVOR CHANGES

E1. Loss of flavor, flat, bland.
E2. Chemical flavor, solvent-like, turpentine/paint-like.
E3. Medicinal, vitamin-like.
E4. Plastic-like.
E5. Hay-like (oxidized).
E6. Bitter.
E7. Burnt.
E8. Soapy.
E9. Musty, moldy, mildew.
E10. Rancid (this may also be an odor change).
E11. Stale.
E12. Fermented.
E13. Earthy.
E14. Tart, acidic.

E15. Overripe.
E16. Green, not ripe.
E17. Tobacco.
E18. Sweet, perfume like, flowery.
E19. Metallic.
E20. Excessively over-processed / scorched.
E21. Canned (over heat processed/retorted).
E22. Putrid (this may also be an odor change).
E23. Sour.
E24. Excessively salty.
E25. Other (describe).
F. APPEARANCE CHANGES
F1. Darkened
F2. Bloomed, blotchy (e.g., chocolate)
F3. Oily, oiled-off (partial disintegration of an oil in water emulsion whereby a film, pockets, or droplets of oil from the surface of the product or within the product).
F4. Off-color (e.g., pink, off-white, reddish, green).
F5. Cloudiness (beverage bases except orange).
F6. Webbing (caffeine leeching)
F7. Other (describe).
G. FOREIGN MATERIAL
G1. Potentially hazardous (e.g., glass, splinters, metal).
G2. Not potentially hazardous.
G3. Other (describe)
H. COMPLETE LOSS OF MENU (Does Not Consider Caloric Count)
NOTE: The purpose of this defect category is to enable inspectors and evaluators of the inspection data to properly identify menus that contained one (or more) leaking component that adversely affected the entire meal. For example, if an applesauce pouch leaks, the entire menu may be unfit for use because of the mold growth that would likely occur inside the menu bag.
H1. Due to one leaking or ruptured component.
H2. Due to more than one leaking or ruptured component.
H3. Due to one or more components contaminated by insecticide/pesticide.
H4. Due to one or more components contaminated by an unidentified substance.
H5. Other (describe).
J. MISSING COMPONENTS/MENUS
J1. Required component(s) missing from menu.
J2. Required menus missing.
J3. Required eating utensil (spoon) missing.

TABLE N 1/ 2/ 3/ 4/ 5/
CONDITION CODE CRITERIA
DEFECTS FROM SPECIAL INSPECTION RESULTS
(COMPONENTS THAT EQUALS OR EXCEEDS AN ACTION NUMBER)

	CATEGORY		
CONDITION CODE A	**MAJOR A**	**MAJOR B**	**MINOR**
Primary	0	0	1
Secondary	0	1	2
Ancillary	0	1	2
CONDITION CODE B			
Primary	0	0	2
Secondary	0	2	3
Ancillary	0	2	3
CONDITION CODE H, J, or L (see note 5)			
Primary	1	2	4
Secondary	1	3	4
Ancillary	1	4	5

1/ Lots determined to be unwholesome will be classified Condition Code J until final disposition is made by the responsible veterinary or medical authority.

2/ Each column lists the maximum number of components allowed to equal or exceed an action number for that category (Note this is the number of defective components with the same defect, not the total number of defects for the same component. For example, multiple observations of darkened hot sauce would be counted as one ancillary component with a Major B defect. Likewise, components that are identical except for the flavoring are also grouped together. If both the jalapeno cheese spread and the bacon cheese spread show significant darkening, that would be one primary component with a Major B defect).

3/ Each row lists the maximum number of components allowed to equal or exceed an action number by component classification.

4/ Compare the number of components from the inspection that equals or exceeds the special inspection action numbers for each category. If the number in any row/column intersection is exceeded, the lot must be downgraded to the next lower Condition Code.

5/ For lots that fail inspection and do not meet a serviceable condition code, a condition code of J or H is assessed. If it is necessary to send samples to the lab for food safety or production-related defects, or to investigate the lot further; then assess a condition code of J. If condition J is assessed, this will need to be revised once the lab evaluation or investigation is complete. Changing the condition code after the report is submitted is the responsibility of the report approver. If the defects have a readily explainable cause, such as heat stress, physical damage, or infestation, then Condition Code H (condemnation) is appropriate. Condition Code L means that warranty action is pending. Warranty inspections will be directed by the contracting officer and/or the chain- of-command. Inspectors who are asked to perform a warranty inspection will be supplied with specific sampling and inspection

instructions.

V. INSPECTION RECORDS.

A. Inspection Form. All inspections will be entered on DLA Troop Support Form 5117. Local reproduction of DLA Troop Support Form 5117 is authorized.

B. Distribution. One copy of the DLA Troop Support Form 5117 will be provided to the accountable officer. Copies of all reports will also be maintained in the local quality history files. Inspections resulting in less than Condition Code A status must be reported to DLA Troop Support- FTSC (215) 737-7771/7773 (DSN 444) or Email: IndividualRationInspectionReporting@dla.mil. Other distribution will be according to the directives of the responsible inspection agency and/or Military Service.