INSPECTION OF SUBSISTENCE SUPPLIES AND SERVICES

(Supplementation is permitted by Primary Level Field Activities.)

I. PURPOSE AND SCOPE.

To prescribe policy guidance and assign responsibilities within DoD to be followed for providing inspection service support for subsistence supplies. This publication is applicable to HQ DLA; Defense Personnel Support Center (DPSC); Defense Supply Centers (DSCs) with depot operations; Defense Depots (DDs); Defense Contract Management Districts (DCMDs) Army, Navy, Air Force, and Marine Corps; and those activities of the Military Services including Reserve Forces (hereinafter referred to as the Services) involved in the contracting, inspection, administration, shipment, storage, distribution, and maintenance of subsistence supplies and services. This publication implements DoD Directive 4155.1, Quality Program, DoD Directive 6015.5, Joint Use of Military Health and Medical Facilities and Services, DoD Federal Acquisition Regulation Supplement 46.471-1. It has been coordinated with and concurred in by the Defense Medical Standardization Board and the Services.

II. POLICY
A. Quality assurance inspection of subsistence supplies and services includes inspection performed in contractor's plant, in transit, at destination prior to acceptance, in storage in Government, contractor or contracted facilities, and inspections at time of issue.

B. Under the Federal Food Program the United States Department of Agriculture (USDA) has been designated as the executive agent responsible for Federal Quality Assurance and specification management of all Federal Agency food acquisitions in the United States. Within this program the USDA will perform all in-plant quality assurance inspections except for United States Department of Commerce (USDC), which will be responsible for waterfoods. The military veterinary/medical food inspection personnel will be utilized to perform receipt, in-storage, and prior to shipment inspections of all subsistence items received, stored or shipped at depots, supply points, posts, camps, stations, and bases. Military inspection in contractor facilities will normally be limited to in-plant Contract Quality Assurance (CQA) actions in overseas locations, operational ration assembly, and in the event of a general mobilization, the military veterinary/medical food inspection personnel may be utilized in contractor facilities located in the United States.

C. Maximum utilization will be made of existing inspection and grading services of other Federal agencies to perform CQA actions in processing plants economically and efficiently. This includes CQA actions on food components (animal and non-animal) for operational rations.

D. The Surgeons General of the Services are responsible for establishing acceptance criteria, sanitary standards, technical requirements, and inspection procedures needed to assure wholesomeness and for certifying the workability of acceptance criteria based on technical requirements developed to assure subsistence is suitable for its intended use.

E. The DCMDs will be utilized to perform CQA for nonfood rations components and may be utilized to perform CQA on selected non-animal semiperishable subsistence items.

F. The Food and Drug Administration (FDA) will be utilized to perform preaward and postaward evaluation of leaf tea and the National Coffee Association of the U. S. (NCA) will perform grading and certification of green coffee on an as required basis.

III. DEFINITIONS

A. Inspection Assignment. The purchasing office determines which Federal or DoD agency can provide the most economical and effective inspection support, depending upon the commodity involved and the point of inspection. Inspection assignments for subsistence materials are normally made to the USDA, USDC, DCMDs or under special circumstances the military veterinary/medical personnel. Inspection assignments to the military veterinary/medical personnel are based on the current letter, "Location of Military Veterinary Personnel Available for Inspection and Services", Office of the Surgeon General, Department of the Army. Inspection assignments to DCMDs are based on DoD 4105.59-H, DoD Directory of Contract Administration Services Components; USDA inspection/grading support is arranged directly with regional USDA offices; USDC inspection/grading support is arranged directly with USDC.
B. Technically Qualified Personnel. Includes military veterinary/medical food inspection personnel, personnel of other Federal agencies, FDA inspectors, DPSC Quality Assurance Specialists, DCMD Quality Assurance Specialists, and DLA Defense Depot personnel designated as subsistence qualified. In the absence of inspection support from the Army military veterinary inspection personnel at Naval and Marine Corps receiving facilities, inspection will be provided by technically qualified personnel of the receiving Service. Such personnel would include military medical personnel, the receiving officer, or their designated representatives.

C. Worldwide. Includes any facility in or outside Continental United States (CONUS) which stores or issues DLA-managed subsistence supplies.

IV. SIGNIFICANT CHANGES.

This publication has been changed to incorporate the transfer of responsibilities within DLA, to reflect organization name changes, and revise terminology.

V. RESPONSIBILITIES

A. HQ DLA

1. The Executive Director, Quality Assurance, DLA (DLA-Q) will:

   a. Provide policy guidance and exercise staff supervision for the quality assurance of subsistence material and services managed by DPSC and for CQA actions performed by DCASR elements on DPSC-issued subsistence contracts assigned for source inspection.

   b. Be the point of contact for DLA-procured/managed subsistence items with the Services, other Government agencies, and industry on subsistence inspection policies.

2. The Chief, Depot Operations Division, Directorate of Supply Operations, DLA (DLA-OW) will:

   a. Administer the application of policy, programs, and procedures related to the inspection of DLA-managed subsistence items received, stored, maintained, or issued at worldwide wholesale subsistence, storage, and issue facilities.

   b. Monitor the application of inspection procedures for DLA-managed subsistence in worldwide facilities.

B. DLA Field Activities
1. The Commander, DPSC will:

   a. Assure the quality of DLA-managed subsistence supplies and services meets the requirements of DLA customers through efforts including but not limited to:

      (1) Establishment of contractor responsibilities for inspection.

      (2) Selection of appropriate contract quality requirements based on item application and complexity.

      (3) Development of acquisition and storage data packages and review of technical data packages.

      (4) Establishment of CQA procedures as appropriate for military veterinary/medical food inspection personnel and coordinate with USDA and USDC to ensure that all USDA, USDC originated CQA procedures are compatible with DLA and DPSC policy.

   b. Coordinate standards, technical programs, and procedures relating to sanitation, quality, and wholesomeness of subsistence supplies and services with the Surgeons General of the Military Services.

   c. Arrange for the necessary preaward survey and sanitary inspection by DCMD, USDA, USDC, and U.S. Army Veterinary food inspection personnel, as appropriate.

   d. Arrange for the necessary U.S. Army Veterinary inspection support at Defense Subsistence Region (DSR) Supply Points.

   e. Arrange for effective and economical utilization of available subsistence inspection resources through inspection assignments which are the most advantageous to the Government.

   f. Develop a continuing program to evaluate the adequacy of technical requirements, product conformance to contract requirements, and the effectiveness of technical direction in conjunction, where necessary, with the activity responsible for coordinating technical requirements (U.S. Army Natick Research, Development, and Engineering Center). This program will include Quality Systems Management Visits to contractor facilities; DLA/DPSC Worldwide Integrated Management of Subsistence storage sites and other Government activities; contractor and Government laboratories; and USDA, USDC, and military subsistence inspection sites and policy offices for the purpose of evaluating the adequacy of specified requirements, determining conformance of product to specified requirements, and providing technical support/assistance.
g. Develop and administer a continuing program to assure the reliability of contractor testing systems.

h. Develop and administer in-storage quality control and inspection programs to assure the serviceability of stored subsistence.

i. Designate the senior veterinary officer assigned to the Subsistence Directorate, DPSC, to act as the principal point of contact on wholesomeness matters between DPSC and the Surgeons General of the Military Services.

j. Designate the Chief, Contract Quality Assurance Element, DSR, as the principal point of contact on wholesomeness, quality, and suitability for intended use matters with:

1. The Military Veterinary/Medical Services Representatives of the installations serviced.

2. The regional offices of the FDA.

3. The inspector in charge of the servicing USDA establishments.

4. The DCASRs administering DPSC-assigned contracts.

5. The U.S. Army Health Services Command (USAHSC), overseas U.S. Army (USA) Major Command(s) and the U.S. Air Force (USAF) Major Command(s) in the area serviced by the DSR.

k. Develop procedures facilitating direct communication between DPSC and the Commander, USAHSC, overseas USA Major Command(s), and each USAF Major Command on subsistence inspection matters.

l. Establish continuing liaison between DPSC, U.S. Army Natick Research, Development, and Engineering Center; U.S. Army Troop Support Agency; Air Force Engineering and Services Center; U.S. Navy Food Service Systems Office; HQ U.S. Marine Corps; and DCMDs on matters related to subsistence inspection support, nonconforming subsistence materials, quality complaints, and inspection system improvements.

m. Devise a reporting system which is designed to advise Federal regulatory agencies of the rejection of centrally procured subsistence.

n. Operate a notification system in accordance with DLAR 4155.26/ AR 40-660/NAVSUPINST 10110.8/AFR 161-42/MCO 10110.38, DoD Hazardous Food and Nonprescription Drug Recall System, for hazardous
food alerts and recalls received from FDA, USDA, USDC, or other agencies which may involve the Military Services.

o. Process, investigate, resolve, and respond to DD Forms 1608, Unsatisfactory Materiel Report (Subsistence). Send an interim or final reply to the activity forwarding the report within 60 calendar days after the date the report was received by DPSC. If an interim reply is sent, status to date and a projected date for final reply will be given. If the projected final reply date is not met, send a followup interim. Repeat this process until the report is closed. Note: The overall guidance in DLAM 4155.2, Quality Assurance Program Manual, Section 2-8, Customer/Depot Complaints, for working customer complaints applies to DD Form 1608, as well.

p. Develop commodity oriented training courses for the purpose of technically qualifying USDA/USDC/Military inspectors when requested.

q. Render quality assurance support for first article inspection and production testing contracts.

r. Provide Quality Assurance Letters of Instruction (QALIs) as appropriate, to the assigned quality assurance activity.

s. Coordinate known or anticipated additional inspection requirements with the USDA, USDC or Military Services as appropriate.

t. Comply with DLAR 4155.21, DLA Metrology and Calibration Program, where applicable.

u. Execute Memorandum of Understanding an other agreements for inspection service support, where necessary.

2. The Commanders of DSCs with a Depot Mission and Defense Depots will:

a. Arrange for the necessary U.S. Army Veterinary personnel inspection support of DLA-managed semiperishable subsistence items received, stored, and issued.

b. Program for the necessary resources in terms of qualified personnel, equipment, and facilities to perform the necessary quality and reliability assurance function.

3. The Commanders, DCMDs will assure that subsistence contracts assigned to DCMD elements for CQA actions at source are administered efficiently and effectively in accordance with DLA-Q procedures, contract requirements, and QALIs.

C. The Military Services are jointly responsible for:
1. Establishing technical requirements and acceptance criteria to identify the quality level of subsistence acceptable for Service use.

2. Providing a competent, technically qualified inspection service within their assigned areas of responsibility.

3. Positioning military veterinary/medical food inspection personnel in a manner to support the DLA procurement, storage, distribution, and issue programs.

4. Providing military veterinary/medical food inspection personnel to determine acceptability of subsistence supplies as to condition, quality, and wholesomeness. Naval/Marine Corps activities which have no assigned military veterinary personnel will provide technically qualified personnel for this function.

5. Determining requirements for an adequate inspection workload for training and mobilization of military veterinary/medical food inspection personnel, and to provide a base for rotation of personnel between the CONUS and overseas assignments.

6. Notifying DPSC of suspected hazardous foods that are maintained in a Service property account in accordance with DLAR 4155.26. In addition, if credit is applicable, process a DD Form 1608 making certain that the requisition number and a cross reference to the All Food/Drug Activities or other message(s) involved are annotated on the form.

7. Notifying DPSC of any subsistence item that is unsatisfactory for use or determined to be nonconforming with requirements using a DD Form 1608.

D. The Surgeons General of the Military Departments are jointly responsible for:

1. Establishing acceptance criteria, technical requirements, and inspection procedures needed to assure foods are wholesome and suitable for intended use. Wholesomeness assurance measures will include but not be limited to:

   a. Evaluation of wholesomeness from a microbiological, toxicological, and radiological viewpoint.

   b. Inspection of sources for sanitation including sources of component items when required in accordance with AR 40-657/NAVSUPINST 4355.4/AFR 161-2/MCO P10110.31, Medical Services Veterinary/Medical Food Inspection.
c. Approval of manufacturing processes to assure that technical procedures 
required to assure wholesomeness, quality, and suitability for intended use 
are incorporated and used.

d. The use of test and examination techniques during processing or for the 
finished item to detect unsanitary practices or unwholesomeness of food.

2. Providing training programs, facilities, and funds for military veterinary/medical 
personnel that are responsive to the continuing development of the subsistence 
inspection systems.
3. Appointing individuals to represent the respective Medical Departments to 
pass on acceptance/rejection of subsistence with questionable wholesomeness.
4. Appointing individuals, when requested, to represent the respective Medical 
Departments to participate in the development of sanitary standards and 
wholesomeness criteria for subsistence items.
5. Developing a reporting system which will continually advise Federal and State 
regulatory agencies of the rejection of locally procured subsistence.
6. Appointing individuals, as considered appropriate, to service DCASRs in an 
attending or liaison capacity.

BY ORDER OF THE DIRECTOR

JAMES J. SINGSANK
Colonel, USA
Staff Director, Administration

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