DLA Troop Support-FTSA
22 Nov 10

FOREWORD
(Supplementation is permitted.)

Appendix C is an aid for the inspection of Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations. It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability.

This Appendix will be maintained in a current status and reviewed triennially.

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-FTSA. Changes will be coordinated with the Military Services and implemented as appropriate.

BY ORDER OF THE COMMANDER

KATHRYN YONTZ
Chief, Administrative. Support &
Base Supply Division
Office of Base Support Services

DISTRIBUTION
Special
DLA Troop Support- FTR, FTRB, FTRE, FTRA, FTSA, FTW
VETCOM

This DLA Troop Support Handbook 4155.2, App-C, supersedes DSCP Handbook 4155.2, App C Mar 09

TABLE OF CONTENTS

IV. INSPECTION TABLES.

V. INSPECTION RECORDS.

I. GENERAL.

A. **Purpose and Scope.** This Appendix provides a reference and guide for the surveillance inspection of Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations and was written and coordinated to facilitate use on both DLA/DLA Troop Support controlled MCW/LRP's 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 rations and their estimated remaining shelf-life. It involves a two step process: (1) Determine if any components exceed an action number. (2) Classify menus containing the defective components using the criteria contained in Table L.

C. **Receipt Inspection Guidance.** For receipt inspections, use the same sampling criteria and defect tables as for surveillance. In addition, inspectors shall advise DLA Troop Support when containers/products fail to comply with other essential receipt criteria identified in the appropriate monographs. 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) Extensions.** Inspectors may extend an ITD based on condition codes determined IAW with Table L. General guidelines for shelf life extension IAW condition code can be found in section I.G.8 of this Appendix. Remarking of the unitized loads/cases with a revised ITD will be accomplished in accordance with DLAM 4155.37, Appendix S, and/or the appropriate service regulation. Posting of extensions can be accomplished by posting stickers containing updated ITD information to each pallet or case.

E. **Disposition Recommendations.**

1. The accountable officer/agency will be informed of inspection results by the Army Veterinary Inspector (AVI). 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 product be reworked?
b. Can the defective ration(s)/component(s) be removed just prior to consumption?
c. How rapidly is the most defective component expected to deteriorate to the point that it is unlikely to be consumed?

d. Can the lot be issued and supplemented with similar commercial items, supply catalog items, or operational ration component(s)?

e. Who is the most likely consumer of the rations and what are the conditions under which the rations will be fed? 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 (MCW/LRP's) for a longer duration/mission.

F. **Inspection Equipment.** The items listed below are recommended as the minimum necessary to perform the inspections of (MCW/LRP's). However, this list is not intended to be all encompassing.

1. Adequate lighting.
2. Inspection trays and pans, white enamel or plastic.
3. Magnification lens (3 to 5 power recommended).
4. Metal ruler (32nd inch graduation).
5. Paper plates.
6. Paper cups.
7. Paper towels.
8. Scissors, general use (must be strong enough to easily cut menu bags and flexible pouches).
9. Tape (for retaping menu bags and cases).
10. Sharpie Pen.
11. Alcohol swabs/wipes.
12. Paper, white, chart size.
13. Paper, wax impregnated, white roll.
14. Sharp knife, box cutter, or scalpel that can be sanitized.
15. Number 2 stylus.
16. Bottle water (for rinsing palate).

G. **Definitions.**

1. **Monograph.** An information and instruction sheet that provides the inspection activity with a description of a (MCW/LRP) component, 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. Monographs can be accessed at https://www.dscp.dla.mil/subs/support/qapubs/appc/mono-c.asp.

2. **Component Classification.** The Monograph index indicates the classification for each component. Component classification is determined by coordination of the Surgeon General and the Food Service Headquarters of the Military Services. See Table N.

a. **Primary.** Any individual component in the (MCW/LRP) which, if unserviceable, will make the meal nutritionally inadequate for any method of intended use.

b. **Secondary.** Any individual component in the (MCW/LRP) 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 (MCW/LRP) which contributes little or no nutrition to the meal and if unserviceable, will not cause the meal to be nutritionally deficient for any intended use.

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. (MCW/LRP) serviceability will be determined based on the

usability status of all menus. 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/fully useable): Refer to Table L.

b. **Condition Code B** (issuable with qualification/limited or restricted use): Refer to Table L. 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/unusable - destroy in accordance with local policy): Refer to Table L. This classification will be used only when the entire lot has been deemed unserviceable.

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

e. **Condition Code L** (warranty action): 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. **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 L). Once the usability status of each ration is determined, a lot may be "Condition Coded".

10. **(MCW/LRP) Lot Serviceability.** Two factors are considered when determining the overall serviceability of a MCW/LRP lot. First the lot is condition coded using Table L and then the integrity of the packaging and packing is considered. It is recognized that the status of a MCW/LRP lot initially declared unserviceable may change as the result of a rework effort or special instructions provided by the accountable officer at/prior to issue.

11. **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.

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

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

14. **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.

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

16. **Stress Crack**. It is possible that the foil barrier layer in the MCW/LRP 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.

17. **Barrier Layer.** For an MCW/LRP flexible pouch this is the lamination (foil) that prevents transmission of light, water vapor, or oxygen into out of the flexible pouch.

18. **Product Contact Layer.** For an MCW/LRP flexible pouch, this would be the inner lamination (polymeric film layer) which is in contact with the food.

19. **Adhesive**. Bonding material that binds the laminations (thin sheets of Polymeric film layer, foil, polyester, or nylon) that make up the flexible pouch material.

20. **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 MCW/LRP 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.

21. **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 80F or less.

II. ROUTINE INSPECTION GUIDANCE.

A. **STEP 1: Cursory or Full Inspection**. A complete receipt inspection is required unless:

1. The Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations are delivered to the installation directly from the assembly plant, a full receipt inspection is not required. Inspect these deliveries only for transportation damage/obvious defects.

2. Normally, rations received will receive a full destination inspection. If the depot or storage location that the rations were received from performed a cursory inspection, then a full receipt inspection shall be performed at destination. The Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations are delivered from a depot or other installation and a current (within the last 30 days) inspection report, completed at the point of origin (for example, a depot,

not another installation that received the same lot) accompanies the shipment. The accompanying inspection report should match the lot number and manufacturer/assembler information on the shipping container, plus the delivery origin.

B. **STEP 2: Evaluation of Storage Conditions (Surveillance).**

1. Storage conditions vary significantly. MCW/LRP rations 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 military exercise or engagement. Ration 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-904B, 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 MCW/LRP's.

2. When multiple pallets of rations are warehoused, the storage facility should meet the additional standards of MIL-STD-3006C, Requirements for Food Establishments (Appendix A, Only). MCW/LRP's cannot 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) above, 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 will be back filled so that no more than one case will have less than the required number of menus as indicated on the shipping container marking/labeling.

4. All ration food component shelf-life's are shortened by high temperatures. Ration storage temperatures in excess of 80°F should be reported to DLA Troop Support-FTR and DLA Troop Support-FTRE.

C. **STEP 3: 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 MCW/LRP 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 contractors 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 action number 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.

D. **STEP 4: Determine Lot Size.**

1. Lot size is expressed as the total number of inspection modules, menus, or components as appropriate:

a. For inspection of shipping containers, verify total number of modules/cases.

b. For inspection of Menu Bags and contents (including accessory bags), the sample unit is the menu, and the lot size would be the total number of menu bags in the lot. To determine this multiply the total number of inspection modules by 12.

E. **STEP 5: Inspect Shipping Containers and Selection of Menu Samples.**

1. IAW Table A, select the 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, inspected, and salvaged separately.

2. Using the 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.

3. Open the sample cases to determine how many different menus they contain. While the MCW/LRP was designed to have 12 total menus, one of each different type of menu, in each case, inspectors may encounter double packing of one or more menus.

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 or laboratory identification).

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

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

F. **STEP 6: Perform Closed Package Inspection of Menu Bags**.

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

2. If the inspection lot has been grand lotted, always mark each menu bag with the assemblers lot code from the case from which the menu was taken. Use a sharpie or a self-adhesive label or some other method that will not easily rub off. The assembler's lot code is a four digit number (Julian Date) taken from the side panel of the case. In this way, if the action number is exceeded, then the inspector can determine whether all the contractor's lots require a Special Inspection. It is also recorded on the inspection report for each defect even if the action number is not exceeded.

3. Inspect for defects listed in Table F.

G. **STEP 7: Perform Closed Package Inspection of Menu Bag Contents Including Accessory Bags and Accessory Bag Contents.**

1. Select samples from the menu bags selected in accordance with II. F. Step 6.

2. Inspect menu bag components in accordance with Defect Table G. Inspect accessory bags and their components IAW Defect Table G. When inspecting flexible and thermostabilized pouches, use the following Non-Destructive Open package Inspection (NDOPI) method:

3. Open the menu and accessory bags.

a. Remove pouch from protective carton (if there is one).

b. Lay pouch on flat surface; check for swelling.

c. Visually scan both sides of the surface of the pouch. Use the light source by changing the position of the pouch in relation to the light source to better spot anomalies, such as delamination. Run fingers along both sides of the pouch surface, particularly along the ridges of wrinkled areas, feeling for breaks in the outer layer of the laminate. These will feel like small snags. Using a nylon is a good way to find abrasions or draw a stylus gently across the possible abrasion. It may also be helpful to examine possible abrasions with a magnifying glass.

d. Press down firmly on the pouch, pushing the food towards the outer edge.

e. Look at the edge of the pouch, looking for indication that product has leaked through the pouch seal.

f. Examine the seal area around the pouch. Look for abnormalities.

3. When inspecting freeze dried entrees and other freeze dried items, use the following Non-Destructive Open package Inspection (NDOPI) method:

a. The filled and vacuum seal pouches shall be visually examined for conformance to the vacuum requirement. The sealed pouch shall continue to exhibit tight adherence to the surface contours of the contents when a pulling force is applied at the top and bottom seal. This force shall be applied by holding the top and bottom seal between thumb and forefinger of each hand, while simultaneously exerting a slight pull with both hands. Any evidence of loss of vacuum shall be classified a Major defect.

4. Thoroughly examine all pouches within the menu bag under a good light source and, if available, with the aid of a magnifying glass. 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.

H. **STEP 8: 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. Select menu bags that did not already have defects noted during the closed package inspection. Use the following procedures for inspecting each flexible pouch and thermostabilized pouch in the DOPI sample:

a. Lay pouch on flat surface; check for swelling.

b. Visually scan both sides of the surface of the pouch. Use the light source by changing the position of the pouch in relation to the light source to better spot anomalies, such as delamination. Run fingers along both sides of the pouch surface, particularly along the ridges

of wrinkled areas, feeling for breaks in the outer layer of the laminate (abrasions). These will feel like small snags. Using a nylon is a good way to find abrasions or draw a stylus gently across the possible abrasion. It may also be helpful to examine possible abrasions with a magnifying glass.

c. Press down firmly on the pouch, pushing the food towards the outer edge.

d. Look at the edge of the pouch, looking for indication that product has leaked through the pouch seal.

e. Examine the seal area around the pouch. Look for abnormalities such as foldover wrinkles or entrapped matter**.**

f. Using a sharp scalpel-type knife that is sanitary, make an "X" incision across the body cavity. Peel back the flaps.

g. Look at the food, smell it, and transfer to a plate for sensory exam.

h. Clean pouch and determine if the seam areas are intact by running a Number 2 stylus down the now exposed inner surface of the pouch seal area, and using a magnifying glass if necessary. The purpose of this is to determine if there are weak seal areas or channels that were plugged by the food inside the pouch.

2. Inspectors should refer to the component monographs 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. Monographs contained in the MCW/LRP can be accessed at https://www.dscp.dla.mil/subs/support/qapubs/appc/mono-c.asp.

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

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

I. **STEP 9: Recording Results**.

1. Record the following information for all defective components:

a. Menu number.

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.

J. **STEP 10: Determine if Special Inspection is Required**. Special inspection is normally required when any action number is reached/exceeded. However there are rare occasions when an action number 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 through out 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 action numbers. If a Special inspection is deemed necessary, go to Section III for procedures.

K. **STEP 11: Determine Disposition**. 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. The Condition Code of a lot may only be downgraded based on special inspection results or if a factor such as heat stress or infestation causes uniform degradation throughout the lot.

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

L. **STEP 12: Provide Results and Recommendations to Accountable Officer/Agency.**

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

2. Currently there is no VETCOM database to report inspection results. You can find a writable version of the DLA Troop SupportForm 5117 at the following website, https://www.dscp.dla.mil/subs/support/qapubs/appa/5117.pdf.

M. **STEP 13: 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 80-100F, inspect within 3 months. If average storage temperatures are in excess of 100F, 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 80-100F. If average storage temperatures are in excess of 100F, 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 Action Numbers during the Normal Inspection. All defective samples will be classified by the most serious defect they possess. If you are performing a grandlot 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 Action Numbers 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**. Initially determine lot size of the individual suspected defective components as determined during routine inspection (reached/exceeded Action Number). Each defective component will be inspected as a separate lot. To determine component lot size, you must determine which menus contain the defective component(s) utilizing Table M and the previous inspection results. These menus will be the only menus selected for the special inspection.

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

1. Sample size will be determined in accordance with Table B, E or I. Special Inspections are performed only on contractor's lots.

2. Inspect IAW applicable defect table (Table F, G or J).

a. The sample size for each component involved will dictate the minimum number of cases that must be selected for special inspections.

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 (ANs) 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 L 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 copy of report to accountable officer.

2. Currently there is no VETCOM database to report inspection results. You can find a writable version of the DLA Troop Support Form 5117 at the following website, https://www.dscp.dla.mil/subs/support/qapubs/appa/5117.pdf.

3. If rations are placed in *less than condition code A,* notify DLA Troop Support-FTRE/FTSA telephonically @ (215) 737-7773/4477/7771 (DSN 444).

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
0-500	5	Major B Minor	1 3
501-35,000	20	Major B Minor	2 8
35,001-500,000	32	Major B Minor	3 11
> 500,001	50	Major B Minor	4 15

1/ **For use with Table C.**
2/ American National Standard ANSI/ASQ Z1.4-2003 was the basis for the sampling tables within this appendix.

TABLE B 1/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (SPECIAL INSPECTION) 1/ 2/

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-150	5	Major B Minor	1 3
151-500	20	Major B Minor	2 8
501-1, 200	32	Major B Minor	3 11
1, 201-3, 200	50	Major B Minor	4 15
3, 201-10, 000	80	Major B Minor	6 22
10, 001-35,000	125	Major B Minor	8 31
> 35, 001	200	Major B Minor	11 45

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

TABLE C 1/ 2/ 3/
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).

618	Shrink Wrap is torn or does not cover all four sides.
619	TTI is attached to case strap (as applicable).
620	Exterior of case shows mold growth.
623	Case strap or straps missing.

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

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

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS	ACTION NUMBER
ALL Lot Sizes	32	Major A Major B Minor	1 1 11

1/ **For use with Table F and G.**
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 including accessory bags and contents will be combined and compared to the normal inspection action numbers.

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

LOT SIZE (Menu/Component)	SAMPLE SIZE (Menu/Component)	DEFECT CLASS	ACTION NUMBER
All lot sizes	32	Major A Major B Minor	1 3 11

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

TABLE F 1/ 2/
UNOPENED MENU BAG DEFECTS

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
	503		Rodent damage/insect infestation of menu bag.2/
	514		Less than 12 menus in a case.
		602	Visible tear/cut/hole/open seam in menu bag.

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

TABLE G 1/ 2/ 3/ 4/ 5/ 6/
CLOSED PACKAGE DEFECTS OF FOOD COMPONENTS AND ACCESSORY BAG ITEMS

CATEGORY			DEFECT
MAJOR A	**MAJOR B**	**MINOR**	
401			Swollen pouch. **3/**
402			Tear/cut/hole/open seal in primary package of peanut butter cheese spread, or dehydrated entrée/component.
406			Menu bag is missing an 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 with moderate to extreme effect on product. **5/**

508		Foldover wrinkle extending into the seal such that the closure seal is reduced to less than 1/16 inch (flexible 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/hole/open seam in accessory bag.
	604	Rupture of normal appearing cheese spread or peanut butter package when kneaded.
	605	Presence of delamination when multi-layered laminate is used. (not applicable to dehydrated components).
	608	Tear/cut/hole/open seal or loose lid (hot sauce) in package of ancillary component.
	609	Presence of delamination when multi-layered laminate is used. (dehydrated components).
	610	Abrasion in the exterior surface of flexible or thermostabilized pouches.
	617	Ancillary component missing from the menu bag.
	621	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 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
12-3,000	12	1	1	11
3,001-6,000	24	1	1	15
6,001-36,000	36	1	1	22
36,001 or more	48	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 on menu bags and contents including accessory bags and contents will be combined and compared to the normal inspection action numbers.

TABLE I 1/ 2/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) (SPECIAL INSPECTION)

LOT SIZE (Components)	SAMPLE SIZE (Components)	DEFECT CLASS AND ACTION NUMBERS		
		MAJOR A	MAJOR B	MINOR
12-3,000	12	1	1	8
3,001-6,000	20	1	2	9
6,001-36,000	32	1	3	10
36,001 or more	50	1	3	11

1/ **For use with Table J.**
2/ Not more than five DOPI component samples will be selected from a sample case when performing a special inspection.

TABLE J 1/ 2/ 3/
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) DEFECTS

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, 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	Evidence of mechanical damage to secondary or ancillary component significantly affecting serviceability (e.g., crushed gum).

1/ **For use with Table H and I.**
2/ Requires immediate corrective action according to local Pest Management Programs.
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 (not applicable to freeze dried products).
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 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 form on 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 L 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	1
Ancillary	0	1	1
CONDITION CODE B			
Primary	0	0	1
Secondary	0	2	2
Ancillary	0	2	2
CONDITION CODE H or J (see note 5)			
Primary	1	2	3
Secondary	1	3	4
Ancillary	1	4	4

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

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 secondary 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 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, than 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.

TABLE M 1/
Contents of the MCW/LRP, Ration

Menu 1	Menu 2	Menu 3	Menu 4
Spicy Oriental Chicken w/Rice	Beef Stroganoff w/Noodles	Chili Macaroni	Turkey Tetrazzini
Fig Bar	Chocolate Sports Bar	MRE Crackers 1/	Dessert Bar, Mocha
Ice Cream Sandwich	Chocolate Covered Coffee Beans	Cheese Spread 1/	MRE Crackers 1/
Dairyshake 1/	Raisin Nut Mix	Soup, Noodle, Ramen, Instant 1/	Cheese Spread 1/
MRE Beverage Base 1/	MRE Beverage Base 1/	Pan Coated Chocolate w/ Peanuts	Orange Beverage Base
Accessory Pack	Accessory Pack	Cappuccino 1/	Cappuccino 1/
Spoon	Spoon	Accessory Pack & Spoon	Accessory Pack & Spoon

Menu 5	Menu 6	Menu 7	Menu 8
Chicken & Rice	Seafood Chowder	Beef Stew	Spaghetti w/Meat Sauce
Chocolate Cookies	Shortbread Cookies	Pound Cake 1/	Raisin Nut Mix
Toasted Corn Kernels	Chocolate Covered Coffee Beans	Toasted Corn Kernels	Chocolate Peanut Spread
First Strike Bar, Cran-Raspberry	Raisin Nut Mix	Chocolate Cookies	MRE Crackers 1/
Cappuccino 1/	MRE Crackers 1/	MRE Beverage Base 1/	Chocolate Disks,

			Pan Coated
Accessory Pack	MRE Beverage Base 1/	Accessory Pack	Sugar Free Beverage
Spoon	Accessory Pack & Spoon	Spoon	Accessory Pack & Spoon

Menu 9	Menu 10	Menu 11	Menu 12
Rice & Chicken, Mexican	Scrambled Eggs w/Cheese, Western Omelet	Scrambled Eggs w/Bacon	Scrambled Eggs w/Cheese, Western Omelet
Shortbread Cookies	Granola w/Blueberries	Oatmeal, Flavored 1/	Oatmeal, Flavored 1/
Smoked Almonds	Chocolate Sports Bar	Raisin Nut Mix	Toaster Pastry
Dried Cranberries	Filled, Pretzels 1/	Fig Bar	Starch Jelly Candy
Dessert Bar, Chocolate Banana	Orange Beverage Base	Orange Beverage Base	Dairyshake 1/
MRE Beverage Base 1/	Cocoa Beverage Powder	Cocoa Beverage Powder	Cocoa Beverage Powder
Accessory Pack	Accessory Pack	Accessory Pack	Accessory Pack
Spoon	Spoon	Spoon	Spoon

1/ An equal quantity of at least three flavors of oatmeal (menus 11, 12), two flavors of soup (menu 3), three flavors of cakes (menu 7), two flavors of cheese (menu 3, 4), two flavors of crackers (menus 3, 4, 6), two flavors of filled pretzels (menu 10), three flavors of beverage base (menus 1, 2, 6, 7, 9), two flavors of dairyshake (menus 1, 12), and two flavors of cappuccino (menus 3, 4, 5) will be procured and distributed in as uniform a manner as possible.

TABLE N 1/ 2/
COMPONENT AND CLASSIFICATION LIST

The abbreviations listed below for each component are provided for use when completing the inspection records

COMPONENT	ABBREVIATION	CLASSIFICATION
1. **GENERAL**		
A. Meal, Cold Weather	MCW	NA
B. Food Packet, Long Range Patrol	LRP	NA
C. Shipping container	CSE	NA
D. Ration bag	RBG	NA
E. Accessory bag	ACC	NA
F. MCW/LRP packaging	PKR	NA

2. **ENTREE COMPONENTS**		
A. Beef Stew, Ckd, Dehyd	BSD	PRIMARY
B. Spicy Oriental Chicken w/Rice Ckd, Dehyd	OCD	PRIMARY
C. Chicken & Rice, Ckd, Dehyd	CRD	PRIMARY
D. Beef Stroganoff w/ Noodles Ckd, Dehyd	STD	PRIMARY
E. Seafood Chowder, Ckd, Dehyd	SCD	PRIMARY
F. Turkey Tetrazzini, Ckd, Dehyd	TTD	PRIMARY
G. Chili Macaroni Ckd, Dehyd	CMB	PRIMARY
H. Spaghetti w/Mt Sauce, Ckd, Dehy	SMD	PRIMARY
I. Rice & Chicken, Mexican Ckd, Dehyd	RCMS	PRIMARY
J. Eggs Scrambled w/Bacon Ckd, Dehyd	EBD	PRIMARY
K. Eggs Scrambled W/Cheese (Western Omelet) Ckd, Dehyd	EWD	PRIMARY
L. Other Entree Component 1/	OEC	PRIMARY
3. **BAKERY and CEREAL COMPONENTS**		
A. Sports Bar Chocolate	SBC	SECONDARY
B. Fig Bar	FBF	SECONDARY
C. Coated Chocolate Disk Cookies	MMD	PRIMARY
D. Pound Cake, Various 2/		PRIMARY
E. Crackers 2/	CRK	SECONDARY
F. Oatmeal, Flavored 2/		SECONDARY
G. Shortbread Cookies	CKS	SECONDARY
H. Toaster Pastry 2/		SECONDARY
I. Dessert Bar, Chocolate Banana	DBCB	PRIMARY
J. Dessert Bar, Mocha	DBM	PRIMARY
K. Granola w/Blueberries		PRIMARY
L. First Strike Bar, Cran-Raspberry		PRIMARY
M. Other Bakery Component 1/ 2/	OBC	SECONDARY

4. **BEVERAGE BASE COMPONENTS**		
A. Apple Cider Beverage Base	BBA	PRIMARY
B. Orange Beverage Base	BBO	PRIMARY
C. Cocoa Beverage Powder	CBV	PRIMARY
D. Sugar Free Beverage 2/		PRIMARY
E. Dairy Shake, Various 2/		PRIMARY
F. Drink Mixes, Coffee, Cappuccino Regular, French, Vanilla, Mocha, Or Irish Cream 2/	DMC	PRIMARY
G. Other Beverage Base Component 1/ 2/	OBC	PRIMARY
5. **SOUP COMPONENTS**		

A. Soup. Noodle. Ramen, Instant 2/	SNR	SECONDARY
B. Other Soup Component 1/ 2/	OTS	SECONDARY
6. **SNACK COMPONENTS**		
A. Chocolate Disks, Pan Coated	CCT	PRIMARY
C. Pan Coated Chocolate w/ Peanuts	MMN	PRIMARY
D. Pan Coated, Fruit Flavored Taffy Disks	CTD	PRIMARY
E. Chocolate Covered Coffee Beans		ANCILLARY
F. Raisin Nut Mix	NRM	PRIMARY
G. Peanut Butter	PBT	PRIMARY
H. Peanut Butter & Peanut Spread; Chocolate Peanut Spread	CPS	PRIMARY
I. Cheese Spread 2/		PRIMARY
J. Pretzels, Filled 2/		PRIMARY
K. Smoked Almonds	ASF	PRIMARY
L. Dried Cranberries	CSN	PRIMARY
M. Corn Nuts, Toasted		PRIMARY
N. Ice Cream Sandwich, Dehyd	ICSD	SECONDARY
O. Other Candy Component 1/ 2/	OCC	SECONDARY
7. **ACCESSORY COMPONENTS**		
A. Coffee	COF	ANCILLARY
B. Cream Substitute	CRM	ANCILLARY
C. Sugar	SUG	ANCILLARY
D. Gum	GUM	ANCILLARY
E. Salt	SLT	ANCILLARY
F. Spoon 1/	SPN	N/A
G. Closure Clip 1/	CLP	N/A
H. Other Accessory Component 1/ 2/	OAC	ANCILLARY

1/ Monographs either do not exist or not applicable.

2/ If a component is not listed under this table, refer to Table M under Appendix A. You may also need to refer to Appendix A for Monographs.

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. **Database**. There is currently no VETCOM database to report MCW/LRP's inspection results.

C. **Distribution**. For DLA owned/controlled stocks, one copy of 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 telephonically reported to DLA Troop Support-FTRE/FTSA (215) 737-7773/4477/7771 (DSN 444). Other distribution will be according to the directives of the responsible inspection agency and/or Military Service.