

DEFENSE LOGISTICS AGENCY
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DPSCM 4155.7
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FOREWORD
(Supplementation is permitted at all levels.)

DPSC Manual 4155.7 is published to provide guidance to the Military Services in establishing uniform quality control and inspection programs within Defense Personnel Support Center Europe and Pacific and each storage facility to assure compliance with Defense Logistics Agency (DLA) policy concerning stock readiness of supplies.

This Manual will be maintained in a current status and reviewed biennially.

Users of this publication are encouraged to submit recommended changes and comments to improve the publication, through channels, to Directorate of Subsistence, ATTN: DPSC-H.

BY ORDER OF THE COMMANDER

- 2 Encl
1. Monthly Cyclic
Inspection Report (Sample)
2. DD Form 1232 (Sample)

B. ARINSBERG
Chief, Administrative Support &
Base Supply Division
Office of Base Support Services

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CHAPTER I
GENERAL INSTRUCTIONS

1. REFERENCES.

A. DoD Manual 4140.27, Identification, Control and Utilization of Shelf Life Items.

B. DLAM 4145.12, Joint Service Manual For Storage and Materials Handling.

- C. TB MED 263/AFR 163-16, Veterinary Service, Identification of Inspected Foods.
- D. Military Handbook H-53, Quality and Reliability Assurance Handbook, Guide for Sampling Inspection.
- E. DLAM 4155.2, Quality Assurance Program Manual for Defense Supply Centers.
- F. DLAR 4140.55, Reporting of Item and Packaging Discrepancies.
- G. DLAR 4145.4, Care of Supplies in Storage, Inspection, Reporting, and Readiness.
- H. DLAR 4155.21, DLA Metrology and Calibration Program.
- I. DLAR 7500.1, Accountability and Responsibility for Government Property in the Possession of the Defense Logistics Agency.
- J. AR 40-657/NAVSUPINST 4355.4/MCO P10110.31, Veterinary/Medical Food Inspection and Laboratory Service.
- K. DPSCM 4140.2, DPSC Perishable Subsistence Supply Operations Manual.
- L. DPSCM 4155.61, Subsistence Inspection Manual.
- M. DPSCM 4155.42, Subsistence Supply Point Quality Assurance Management.
- N. DPSCR 4500.7, Government Owned Perishable Subsistence Supplies Damaged in Transit.
- O. ASTM - ANSI/ASQCZ1.4-1993, American National Standard, Sampling Procedures and Tables for Inspection.
- P. MIL-STD-909, Sanitary Standards for Food Storage Facilities.
- Q. DPSC Master Solicitations for Perishable Subsistence.
- R. Master Item Identification List-MIIL (Perishables).

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II. PURPOSE AND SCOPE.

A. The purpose of this Manual is to prescribe procedures for in-storage quality control and inspection of perishable subsistence controlled by the Directorate of Subsistence (DPSC-H).

B. This Manual is applicable to the Quality Assurance Specialists in each Commodity Business Unit (CBU's), (DPSC-H), Supply operations (DPSC-H), Contracting and Production (DPSC-H), Defense Subsistence Personnel Support Centers Pacific and Europe (DPSCP and DPSCE), Defense Subsistence Offices (DSO), and destination U.S. Army Veterinary Food Inspection elements having cognizance over DPSC-owned subsistence supplies received, stored and shipped from:

1. Commercial and Government-owned refrigerated warehouses.
2. Contractor's plants as Property Receipt Purchase (PRP).

III. RESPONSIBILITIES.

A. The Chiefs of Quality Assurance Specialist (DPSC-H), Supply Operations (DPSC-H), Contracting and Production (DPSC-H), Commanders of DPSCE and DPSCP shall ensure that:

1. In-storage quality control and inspection program for perishable subsistence stored in Government and commercial refrigerated warehouses is established and monitored.

2. The quality control and inspection program for perishable subsistence supplies received, stored and issued from Government and commercial refrigerated warehouses is accomplished with the optimum utilization of available resources.

3. Controls are established for Quality Systems Management Visits (reference I.E) to monitor the methods of inspection as prescribed by this Manual and to evaluate the effectiveness of the DLA Quality and Reliability Assurance Program.

4. Stock control records and procedures are reviewed to determine whether products are being warehoused and rotated in accordance with reference I.B. and warehouse service contract requirements as applicable.

B. The DSO Chief, as DPSC representative, is responsible for:

1. Acting as Contracting Officer's Representative; monitoring the operation, and assuring compliance with terms of the warehouse service contract and agreements.

2. Acting as the certifying official for the disposal of accountable products that have been condemned.

3. The contract quality assurance functions for DSO purchases.

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C. Commanders of DPSCE and DPSCP, are authorized to issue necessary implementing/supplementing instructions. Any modification of policy will be coordinated with DPSC-H.

D. The Quality Assurance Representatives (QAR) are responsible for supporting the DSO Chief and other DPSC elements in the performance of quality assurance functions as described in this Manual and other DPSC/DLA publications.

IV. OBJECTIVES OF SURVEILLANCE. The objectives of surveillance are to:

1. Assure that supplies are maintained in a stock readiness condition at all times so they can be delivered to the customer in a serviceable condition.

2. Maintain quality control for the supply point system.

3. Provide data regarding storage conditions and keeping quality of food stocks.

4. Provide feedback data to use in evaluating origin inspection criteria and procedures.

5. Provide feedback data to the engineering support activity through the Technical Services Branch, Technical Operations, and Quality Assurance in applicable CBU,S for evaluation of Specification or other contractual requirements.

6. Provide information concerning stated subsistence to

activities within DPSC-H.

7. Assure that the shelf-life criteria and operational guidelines of reference I.B. are used relative to troop issue perishable items.

V. WAREHOUSE INSPECTION FACILITIES AND INSPECTION EQUIPMENT REQUIREMENTS.

A. QARs at the commercial storage warehouses shall review the commercial warehouse service contract for the specific facilities required. Any discrepancy should be reported to the DSO Chief for corrective action, with information copies to the Quality Assurance Storage Support/Quality Audit Specialist (DPSC-H), DPSCE, or DPSCP, as applicable. Information copies shall also be sent to the U. S. Army Veterinary Command (VETCOM) or applicable medical command.

B. The following is a recommended listing of the inspection facility requirements and equipment applicable to both commercial and Government-owned cold storage warehouses. For Government-owned storage sites not under a service contract, these requirements may be adjusted by the DSO Chief with concurrence of the Quality Assurance Storage Support/Quality Audit SPECIALIST (DPSC-H), DPSCP, DPSCE, as appropriate, to suit the type of service performed DPSC-H, DPSCP or DPSCE will coordinate with the applicable major medical command veterinary staff.

1. Room Size: Four hundred square feet (20x20) without quality audit. Five hundred square feet (20x25) with quality audit (if applicable). If either of these rooms are partitioned in a storage room, the wall should be at least eight feet high, of permanent construction, with a ceiling.

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2. Location: On or immediately adjacent to the receiving dock ("immediately adjacent" is defined as on the same level and not more than 50 feet away).

3. Door: Self-closing, capable of being locked, tight fitting, large enough for free movement of palletized loads and at least five feet wide.

4. Temperature: Thermostatically controlled to maintain temperature in the inspection room between 40 and 50 degrees Fahrenheit and equipped with an independent reading thermometer.

5. Walls, Floors and Ceiling: Constructed of light colored, smooth, impervious materials which can be easily cleaned and sanitized. (Recommend that floors be coated with an approved non-skid sealant).

6. Floor: Must be gradually sloped to a properly trapped and functional floor drain. (A floor drain near the center of the room is the preferred location).

7. Lighting: Shielded daylight fluorescent bulbs to provide 100 foot candles at table height (approximately 30 inches from the floor) throughout the room.

8. Telephones: Two unrestricted local lines plus hold, intercom and DSN or FTS capabilities. In addition two additional DSN lines for computer and Fax capabilities. Extensions are to be provided in both the inspection office and the inspection room, also add a dedicated line for a computer modem.

9. Candling: An adequate area for candling eggs if necessary.

10. Electrical Outlets: Without quality audit - at least six duplex receptacles (110V AC, 20 amp single phase, 60 HZ, 3-prong, grounded)

plus two 220V, 100 amp 60 HZ, grounded receptacles. With quality audit - at least eight 110V receptacles and three 220V receptacles as described above.

11. Sink: Commercial standard food service three compartment sink (each compartment approximating 24"L x 30"W x 15"D); constructed of corrosion-resistant material; two drainboards (approximating 36"L x 30"D); hot (140 degree Fahrenheit minimum) and cold water supply routed through mixing valves to a single faucet (equipped with a standard hose coupling) and separate rinse/sprayer attachment; and an industrial strength garbage disposal (located in either end compartment).

NOTE: There should be a sufficient supply of hot water for cleaning procedures throughout the workday.

12. Cabinets: Lockable wall-mounted and/or undercounter shelved cabinets must be provided for storage of inspection equipment, utensils and supplies. Cabinets must be constructed of materials that are readily cleanable. Minimum dimensions will be 12'L x 2-1/2'D x 3'H.

13. Scale: A standard commercial, 100 lb. minimum capacity, 600 square inch platform, preferably waist high, which reads in 1/4 lb. increments. An electronic digital scale is preferred but must be accurate to 0.01 lb. The scale must be equipped with necessary

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test weights to verify accuracy. The scale will be state or local Government certified quarterly and the test weights certified annually at the expense of the contractor.

14. Control: Room must be securable and under veterinary control (i.e., the veterinary supervisor will determine scheduling if room is to be shared with the U.S. Department of Agriculture).

15. Ventilation: Mechanically controlled with sufficient capacity to prevent the accumulation of condensates, dust, molds, or odors. Direct venting hoods will be required for quality audit sites equipped with deep fat fryers.

16. Cleaning: Janitorial services supplied daily or more often as needed.

17. Trash: Two 30-gallon, easily sanitizable, covered waste receptacles, with liners.

18. Maintenance: Room must be maintained at all times in a condition meeting the standards of MIL-STD-909.

19. Labor: Labor and equipment to transport and collect receipt, surveillance and quality audit samples to and from inspection room will be provided by warehouse at no extra charge. Contractor labor will be required monthly to pick samples from stock, deliver to the QAR, and return to stock for the monthly cyclic inspection.

20. Parking: Sufficient parking spaces for Government vehicles and employees must be provided.

21. Office Space: Lockable office space of at least 60 square feet per authorized employee must be provided, with a minimum of 180 square feet in those facilities with three or fewer personnel authorized. At least six duplex 110V AC, 20 amp single phase, 60 HZ, three-prong grounded receptacles will be provided, and the facility will be adequately heated, air conditioned, ventilated, and lighted. Daily janitorial services and all necessary maintenance services will also be provided. Telephone service will include extensions in both the inspection office and the inspection room, with a minimum of two-line access and hold, intercom, and DSN or FTS capabilities.

NOTE: Partitions in storage rooms are not acceptable; joint usage of water and toilet facilities should be understood.

C. The following equipment should be provided by the U.S. Army Veterinary Food Inspection element:

1. Balance, Trip, Lab, Dbl, 6670-00-401-7195.
2. Beaker, 4,000 ML, FSC 6640.
3. Calculator, Electronic, w/Printer, Nonstandard.
4. Camera, Still Picture, SX-70, 6720-00-500-6968.
5. Can Opener, Mounted, Mechanical, Table Style, 7330-00-204-3151, and/or Wall Style, 7330-00-251-1515.

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6. Flashlight, Right Angle, FSC 6230.
7. Fry Pan, Electric, Nonstandard.
8. Gauge, Food Blemish, Veterinary, Plastic, 6695-00-409-9808.
9. Hot Plate, Electric, 1200-1500 Watts, 120 Volt, 7310-00-782-0005 (not required if oven with burners is available).
10. Microwave, Nonstandard (not required if oven with burners is available).
11. Knife, Boning, 7340-00-223-7765.
12. Knife, Cook's, 10-inch, 7340-00-205-3335.
13. Lamp, High-Intensity, 6550-00-428-7010.
14. Magnification Lens, 6650-00-550-6111 and/or 6550-00-252-6250.
15. Metal Sieve with Catch Pan (USA Testing Sieve, A.S.T.M.-9450 E-11, Specification Sizes No. 8 and 20).

16. Opener, Crate, Double-faced Hammerhead, 9" long, Size 11, 5120-00-809-9450.
17. Oven (conventional), with Burners (not required if microwave and hot plate are available).
18. Pan, Baking and Roasting, 19-7/8" x 17-3/8" x 7", with Cover, 7330-00-263-8504.
19. Pliers, Lineman's 8", Plain Handles, 5120-00-756-1156.
20. Pot, Cooking, Aluminum, 14 qt, 7330-00-205-4146.
21. Refrigerator, Mechanical, 120 Volt.
22. Ruler, Machinist's Steel Rule; graduated to 1/8", 1/16", 1/32", and 1/64", 12" long, 5220-00-234-5224.
23. Scale, 10-12 lb. capacity, over/under, graduated to 1/16 of a pound, Nonstandard.
24. Shears, Metal, 10" cut, 5110-00-221-1087.
25. Spatula,, Stainless Steel, 14", 6330-00-684-8740.
26. Spoon, Plain Bowl, Basting, 7340-00-240-7080.
27. Stone Assembly, Sharpening, FSC 5345.
28. Storage Cabinet, 2 Door, 7125-00-641-5436 (not required if adequate built-in storage cabinets are available).
29. Strainer, Pot, 7330-00-656-0879.
30. Table, Food Preparation, Crescent Steel with Shelf, 36" x 72" x 30", 7330-00-269-9231 (not required when adequate inspection counter space is available).
31. Thermometer, Self-indicating, Mercury, 6685-00-444-5000.
32. Test Weight Set, 1/2 oz., 1 oz., 2 x 1 lb., 5 lb., 25 lb., x 50 lb., Nonstandard.
33. Timer # Interval, 115V, 6645-00-089-6156.
34. Tong, Food Serving, 121, 7330-00-616-0997.
35. Trays, Service, Plastic Laminated, FSC 7350.
36. Weight Set, 0.1 Gram through 50 Grams (must be calibrated annually).
37. Miscellaneous - spoons, forks, knives, towels, paper cups, etc.
38. Individual Items of Issue:
 - a. Knife, Pocket, FSC 5110.
 - b. Thermometer, Self-indicating, Bi-Metallic (Baby Dial), 6685-00-444-5000.
39. Analyzing Kit, Meat Fat Content, 6695-00-926-4502, with Nonstandard Hobart Replacement Parts.
40. Voltage Line Monitor, 100-140 Volt Range, Nonstandard.
41. Comparator, Color, Hydrogen ION Food Testing, Chlorophenal Red, with Carrying Case, 6630-00-806-6100.

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42. Deep Fat Fryer with minimum 14 lb. Fat Capacity, 120 Volt, 1800 Watts.

43. Egg Inspection Set, 6546-00-805-8700 (required only if receiving/storing eggs).
44. Gauge, Fruit & Vegetable Sizing, Aluminum Alloy, 6695-00-762-5930.
45. Rubber Styrene Slicing Board, 18" x 24" x $\frac{3}{4}$ ", 7330-00-900-9861.
46. Saw, Meat Cutting, 24" Butcher Saw, 7330-00-224-9180 (with blades - 7330-00-243-4851).
47. Stirring Bar Set, Magnetic, 6640-00-926-1260.
48. Vegetable Inspection Table, Stainless Steel, Nonstandard or Local Construction.
49. Thermometer, Self-indicating, Bi-Metallic (Baby Dial) 40 F to 120 F, Nonstandard.
50. Freezer Coats and Pants.

D. All test measurement and diagnostic equipment (TMDE) utilized in inspection (examinations and tests) shall be calibrated in accordance with the policies established by reference I.H.

E. The U. S. Army Veterinary Food Inspection element is also responsible for providing administrative office furniture and equipment.

VI. Medical Service STAMP. The DoD Complete Inspection Approval Medical Service Stamp will be used in accordance with guidelines in reference I.C.

VII. INSPECTION PRIORITIES AND TYPES OF SAMPLING.

A. The subsistence inspection program will be continuous to include receipt, warranty, cyclic, prior to shipment inspections, and Prime Vendor. The priority of inspections are: (1) receipt, (2) special, (3) warranty, (4) surveillance, and (5) prior to shipment, and Prime Vendor. Items having oldest date of pack; items highly susceptible to rapid deterioration, and items containing deficiencies that require other than normal supply action will have inspection priority over other items.

B. Statistical sampling inspection will be performed in accordance with the instructions prescribed herein. A modified method of sample selection may be used provided the selected samples are representative of the lot when supplies are warehoused in such a manner as to render true random selection of samples impractical or economically prohibitive. Additional sampling should be performed if product has been subjected to undue stress.

C. One hundred percent inspection will be performed at the request of the responsible contract quality assurance office, and/or when sampling inspection results indicate it is necessary, provided it is economically feasible and the personnel and equipment are available.

VIII. LOT CONTENT.

A. A warehouse lot is a collection or grouping of units representing one item of product received and warehoused by the cold storage

facility as one line item. It may contain one or more contractor's lots. Upon receipt the warehouse will placard all cases received with warehouse lot numbers.

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B. A contractor's lot is the collection or grouping of units of a specific product based on the same stock number, package size, contractor, contract number, date of pack, and quality and storage record.

IX. SERVICEABILITY EVALAUTION TECHNIQUES

A. Serviceability is defined as an items suitability for its intended purpose. Inspection for serviceability involves an examination of several randomly selected or representatively selected shipping containers in which the overall contents or units of product within are observed and a determination is made as to the condition of the product for intended use.

B. The use of Serviceability Quality Levels (SQL), accept and reject numbers, and critical, major, and minor defects are not applicable to surveillance inspection of perishable subsistence; however, Acceptable Quality Levels (AQL) are necessary for warranty inspections. When subsistence is Government-owned awaiting issue, a more general form of inspection is sufficient to monitor serviceability on a cyclic basis. It is, therefore, important that in the course of surveillance inspection, the QAR uses good judgment and consults with experienced personnel, when necessary, regarding the observing and reporting of any deficiencies found when determining a lot to be serviceable, distressed, or unfit for issue.

C. Table A, Inspection Level S-3, will be used for the initial level of surveillance inspection, the lot size being expressed as the number of shipping cases in the lot, and the sample unit being a shipping case of product. During inspection, the entire contents of the sample cases will be inspected to determine if the product is suitable for issue, exhibits evidence of stress, or is unfit for intended use. Table A also indicates A minimum number of individual packages or pieces of product to be sampled for nondestructive open package inspection. Whenever possible, samples selected for nondestructive open package inspection will be carefully-and cleanly opened, examined, and then reseal6d by tape, or other adequate means so that the product can be placed back into the sample case and be used by the customer. Those samples that cannot be resealed and utilized, such as cans or resale products, will be sampled and handled in accordance with instructions in Chapter II, paragraph IX.

D. Deficiencies found as a result of surveillance inspection will be reported by such descriptive, quantitative terminology as slight

dehydration, two percent browning, moderate off flavor, strong objectionable odor, ten percent freezer burn, five out of 13 samples dirty, etc. Tables E and F list those defects most likely to be encountered during inspection of the various classes of subsistence. This listing is by no means meant to indicate that these are the only defects that may be found. Any other unlisted defects should definitely be noted and considered when determining the serviceability of a lot.

E. In addition to describing the nature and extent of the defects found, the QAR must report the suitability for issue of the subsistence inspected by using the terms Normal Issue, Priority Issue, Condemnation or Hold which are defined in Chapter II, subparagraph V.A.

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F. True random selection of sample cases for the purpose of surveillance inspection, should be used if at all possible but, may not be practical, especially when the time and manpower required to break down a stack location is considered. Instead, samples should be drawn so as to be representative of the lot, paying more attention to obtaining some of the samples from possible areas of storage stress, such as in contact with warehouse walls, near the ceiling, areas close to cooling coils and doors, etc. If at any time a more detailed or closer inspection is necessary, the QAR may increase the sample size by using Tables B, C, or D.

G. An example of a surveillance inspection follows which will further illustrate the techniques involved: A lot consisting of 430 shipping cases of frozen mixed vegetables (each case containing 12 packages of product) are to be inspected for a cyclic inspection. Using Table A, Inspection Level S-3, as the initial level of inspection, the QAR determines that for a unit pack of 12 packages per case, three cases are to be inspected. He also notes that a minimum of nine individual packages from among the three cases of the vegetables are to be selected for nondestructive open package inspection. The QAR observes that this particular lot of subsistence is stored adjacent to a freezer door which is heavily used. He, therefore, obtains one of his three cases from a location nearest the door since these cases may possibly be stressed by fluctuating temperatures. The QAR chooses a second case from the top of the pallet stack and a third case from another area of the stack. The QAR inspects the entire contents of these cases and finds that there are no problems associated with the packing and packaging. The QAR then selects three packages from each case, examines these individual packages consulting Tables E and F for the defects most likely to be found, and notes a small amount of dehydration and slight discoloration. The packages selected from the case obtained near the doorway show no adverse storage stress. The

case, however, is dirty due to dust created by traffic through the doorway, but the packing protection offered by the case is adequate and the dirty condition does not affect the product within. (Note that this defect is not listed under the deterioration codes for frozen fruits and vegetables, Table F.) The QAR then carefully reseals and replaces the nine sample packages and reports his findings as "slight dehydration with accompanying slight discoloration and several dirty cases". His recommendation as to the serviceability of the lot is "Priority Issue" due to the dehydration and discoloration. Following his inspection, the QAR notifies the warehouse representative that the dirty cases must be cleaned. Incidental to his inspection, the QAR finds a corner case that has been torn open by a forklift. He inspects its contents and finds the product serviceable. He then notifies the storage facility to repair/recoup the damaged case.

X. USE OF LABORATORY TESTING

A. Requests for testing of supplies must be controlled to prevent unnecessary testing. Food supplies that are overaged, excess returns, or determined to be unsuitable for issue, intended purpose, or human consumption will not be routinely submitted for laboratory testing when serviceability can be determined by local testing or sensory examination by the QAR. When the condition of subsistence is questionable and requires laboratory testing, QARs at CONUS installations will coordinate testing through the Quality Assurance Storage Support/Quality Audit Specialist (DPSC-H)/DPSCP, as applicable. Overseas QARs will coordinate testing with their supporting area medical laboratory and applicable DPSC contract quality assurance function.

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B. Samples from Government-owned stocks will be submitted to the applicable laboratory (the supporting Army Medical Laboratory for CONUS installations and the supporting Area Medical Center Laboratory for overseas installations) in accordance with DPSCM 4155.6, Subsection 207.1.

C. Shipments of food supplies received directly from acquisition sources where inspection and acceptance is at origin or shipments of subsistence accompanied by a Certificate of Conformance (CoC) will not be routinely laboratory tested unless specified in DPSCM 4155.6, Subsection 207.5, or requested by the responsible contract quality assurance function as a result of possible nonconformances for analytical or microbiological requirements.

D. When samples are to be submitted to the laboratory, three units of the suspected abnormal product and three units of normal appearing product will be randomly selected from the lot unless otherwise directed by the responsible contract quality assurance function.

Samples will be labeled to show complete contractual information including nomenclature, stock number, contract number, contractor's name and address, storage facility's lot number, contractor's lot number, date of pack, type of pack and any other necessary additional information. The samples will also be marked to identify abnormal from normal units. Samples will be properly prepared for shipment to prevent damage or deterioration.

XI. SAMPLES FOR EVIDENCE. The receipt, sampling and testing of subsistence held for evidence suspected of being contaminated, adulterated, deteriorated, or nonconforming will be as directed in DPSCM 4155.6, Subsection 207.10, in order to establish and protect the integrity of evidence for use in litigation.

XII. SUSPECTED VIOLATIONS OF THE FEDERAL FOOD, DRUG AND COSMETIC (FFD&C) ACT.

A. Suspected breaches of the FFD&C Act shall be reported in accordance with DPSCM 4155.6, Subsection 212.6. The responsible Contract quality assurance function shall be notified immediately. The suspect items will continue to be scheduled for cyclic inspections after the report has been submitted unless directed otherwise by the responsible contract quality assurance function.

B. The responsible Quality Assurance Specialist shall advise the Chief, DPSC-H, DPSCP or DPSCE, as applicable, regarding any matters of concern to other federal agencies; requests by other federal agencies for samples of food supplies; requests for placement of stock in a hold status, and any other significant actions or status change.

C. QARs shall honor written requests by other federal agencies for samples after first coordinating with the Accountable officer. Stocks placed in hold will be properly placard and identified by veterinary food inspection personnel to ensure they are not shipped.

XIV. SHELF-LIFE GUIDELINES AND DETERMINATION.

A. The recommended storage, temperature, and humidity data in reference I.B. are

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not intended to denote the exact storage life and conditions, but rather the average storage life under ideal conditions. In determining the storage life, the age of items other than fresh produce is computed using the month following the Date of Pack (the month of manufacture is not counted).

XIII. STOCK HANDLING PROCEDURES, SANITATION INSPECTIONS, AND VERIFTCAITON OF STORAGE TEMPERATURES.

A. Sanitary inspections will be conducted by the responsible U.S. Army veterinary medical activity in accordance with reference I.J. using MIL-STD-909. In addition, QARs assigned to DPSC storage locations will continuously monitor all procedures and practices which might have an effect on the quality and/or condition of the products received, stored and shipped at the supply point. QARs must be alert to any practices or circumstances contrary to efficient and proper handling of subsistence while in storage such as temperature, stacking, air circulation, movement and handling in non-refrigerated areas, unloading and loading procedures, and any other improper storage practices. In order to observe these abuses, potentially lost lots, and/or damaged product, a daily walk-through inspection will be conducted. HSC Form 2, (Sanitary Inspection Report) will be prepared and provided to the DSO Chief once a week unless immediate corrections are required. File copies of HSC Form 2 shall be maintained by the QARS. If necessary, as in the case of a continuing or repeated adverse situation, a special written report will be forwarded to the DSO Chief and DPSC-H, DPSCP or DPSCE, as applicable. HSC Form 2 may be used to report packing and packaging deficiencies, warehousing discrepancies, improper storage methods, sanitation problems, inadequate temperature and humidity, erroneous lotting, rough handling procedures, etc. An information copy of the quarterly inspection report will be forwarded to DPSC-H, DPSCP or DPSCE, as applicable, and the applicable Major Medical Command Veterinary Office when the rating score for the facility inspected is below 90. The QAR will also report to the Military Liaison Function (DPSC-H) or DPSCP, as applicable, any withdrawal of USDA Sanitary Approval of Contracted Facilities.

B. The responsible Quality Assurance Representative shall advise DPSC-H, DPSCP or DPSCE, as applicable, regarding any matters of concern "to other federal agencies"; requests by other federal agencies for samples of food supplies; requests by other federal agencies for placement of stock in a hold status, and any other significant actions or status change.

C. Surveillance inspection of facilities and operations will be scheduled and conducted concurrently with the sanitary inspection. The U.S. Army veterinary activity representative conducting the inspection will also complete the checklist of MIL-STD 909 (Surveillance Inspection of Facilities and Operations) and HSC Form 2 (Sanitary Inspection Report). The original of the report will be retained by the inspection agency. One copy of each report will be provided to the DSO Chief; the contractor, if applicable, and the Storage Support Function, Quality Assurance Storage Support/Quality Audit Specialist, AND DPSC-HRS. One copy will also be provided to DPSCE for those facilities in their area of responsibility.

D. The contractor is required to maintain a permanent record of all storage temperatures and required humidities by use of automatic

recording devices. These recording devices shall be maintained and calibrated in accordance with the

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manufacturer's recommendation. They must also be state or local Government certified semi-annually. The records shall be maintained for the entire time any lot is in storage and three months thereafter. The records shall be made available for immediate review upon the request of any Government representative. Once each week, on a random, unscheduled basis, the QAR will verify that the temperatures being maintained at the storage facility are in accordance with storage temperatures prescribed by the warehouse service contract, local arrangements, or DLAM 4145.12, as applicable. This shall be accomplished by physically measuring the temperature with a calibrated thermometer. The DSO Chief will be provided with a copy of the results upon completion of the verification inspection. Appropriate records will be maintained by QAR's. Any discrepancies will be reported to the DSO Chief, DPSC-H, DPSCP or DPSCE, as appropriate.

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CHAPTER II
DETAILED INSPECTION APPLICATIONS

I. INTRODUCTION. This Chapter should be completely reviewed since the different applications relate to each other.

II. RECEIPT INSPECTION. Incoming items from any source will be inspected immediately upon receipt. When items are received direct from acquisition sources (contractors or vendors), inspection procedures shall be in accordance with Joint Receipt Inspection Manual. Results of the receipt inspection shall provide the initial data for the historical record. Historical records are files maintained of all inspections performed on warehouse stocks. Records will be maintained and disposed of in accordance with applicable filing requirements. Subsistence received from other supply points shall be inspected in accordance with the Joint Receipt Inspection Manual. Returns from posts, stations or bases will be inspected for condition and identity using either Table B, Inspection Level S-4, or 100% inspection, as applicable. The veterinary food inspection personnel will advise the DSO Chief when damaged Government-owned stocks are detected upon receipt. The DSO Chief will report damages and discrepancies to the Transportation Office in accordance with reference I.O. Receipt of nonconforming supplies will be reported in accordance with DPSCM 4155.6, Subsection 209.1.

III. WARRANTY INSPECTION. Subsistence contracts, except for fresh fruits and vegetables, eggs, milk, and milk products, require that the contractor warrants for four months (120 days) after receipt of supplies at destination (unless otherwise specified by the contract), that the supplies furnished will be free from defects in material and workmanship and will conform to all contract requirements. Compliance/noncompliance with this provision is determined by means of warranty inspections conducted by the QAR at destination. Any inspection, including regular cyclic inspections conducted within this warranty period, is considered a warranty inspection. If, however, during this warranty period the results of any of these inspections show excessive deterioration, and/or if the stocks are determined to be unserviceable by the QAR, then an inspection will be immediately made using the end item inspection criteria (for only those defects found) cited in the contract. This inspection will constitute the official warranty inspection and all nonconformances found will be immediately reported. Except as provided in DPSCM 4155.6, Subsection 207.5, for

items under destination verification testing, if a nonconformance is found at time of receipt, inspection results will be reported promptly to the contract quality assurance function of the applicable acquisition office for disposition. If a warrantable nonconformance is found on a product already in storage, the applicable contract quality assurance function will be immediately notified of inspection findings. A DD Form 1232 recommending warranty action will be furnished which completely describes the nonconformance. The DD Form 1232 will be promptly forwarded to the applicable contract quality assurance function. The QAR must be cautioned that nonconformances or unserviceability resulting from mishandling by the Government or commercial warehouse are NOT subject to contractor's warranty.

IV. CYCLIC INSPECTION.

A. Scheduling of cyclic inspections will be accomplished by the Supply Operations

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(DPSC-H) or the applicable DPSC. This schedule, in the form of a mechanized Automated Data Processing (ADP) listing, will be provided to the QAR of the supply point monthly. The ADP listing will be transmitted to each DSO on the first Monday of each month. The DSO will provide the supply point QAR with two copies of the schedule. This list, applicable to foods held in storage over one month, will include the name and address of the storage facility and a list of items to be inspected as identified by the warehouse lot number, date of receipt, date of pack, and number of cases in the lot (see Enclosure 1).

B. Based on the type of subsistence item, cyclic inspections are scheduled on a one month, two month, or three month cycle and are assigned code numbers 1, 2, and 4 respectively for computer programming purposes. Inspection cycles are based on the date of receipt. If any one month cyclic item is received during the same month in which it was packed, inspection will be performed on receipt and again during the following month. Example: An item packed in January, received on January 7, will be inspected on receipt and again during February (first cyclic inspection). If an item is received during the month the first cyclic inspection is due, the receipt inspection will also constitute the first cyclic inspection for that item. Example: A two month cyclic item packed in January, but received in March, will be inspected on receipt only. This inspection will also serve as the first cyclic inspection. The next cyclic inspection will be performed during April.

1. One Month Cycle (Code 1). Items which are susceptible to accelerated deterioration and have a recommended storage life of two

months or less, are scheduled for inspection during the calendar month in which the one month cycle ends (based on date of pack) and every month thereafter. The minimum level of inspection shall be Table A, Inspection Level S-3.

2. Two Month Cycle (Code 2). Items which have a recommended storage life of more than two 'Months, but less than six months, are scheduled for inspection during the calendar month in which the two month cycle ends (based on date of pack) and every month thereafter. The minimum level of inspection shall be Table A, Inspection Level S-3.

3. Three Month Cycle (Code 4). Items which have a recommended storage life of six months or more are scheduled for first inspection within the 120 day warranty period, every three months until the item becomes overaged, and every month thereafter. However, a three month inspection cycle may be utilized for overaged stock if condition and estimated remaining shelf-life warrant, as determined by veterinary food inspection personnel. The minimum level of inspection shall be Table A, Inspection Level S-3.

4. Highly perishable chilled foods in storage subject to very rapid deterioration will be inspected daily to determine condition and remaining storage life. Highly perishable items require a closer degree of scrutiny during the daily inspection. If deterioration is noted, a detailed inspection will be performed to determine the extent of deterioration and the effect on storage life. Findings will be reported to the DSO for action (see paragraph XI, Fresh Fruits and Vegetables (FF&V)).

C. Perishable items on hold are identified by an alpha or numeric code on the ADP

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listing under heading "Freeze Code". The numeric characters indicate a temporary suspension from issue to resolve supply imbalances or make stock accounting adjustments. These code numbers are 2, 4, 5, 6, 7, 8, and 9 depending on the nature of the stock adjustment. Alpha characters denote the various holds from issue that are a concern to the veterinary food inspection personnel. These codes are:

<u>**New Freeze Code</u>	<u>Definition</u>
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A	Wall to wall inventory
---	------------------------

A

S	B	Special inventory
4	C	Freeze due to denial
9	D	Freeze due to receipt for Europe
5	E	Accounting adj pending
2	F	IM assigned to force issue latest DOP
4	G	Adj action pending Zero balance
none	K	Denial due to none reclassification of assets
8	M	To control overaged or distressed lots for merchandising
H	H	Condemned product
J	J	Product on hold for testing
L/W	L	Product on Litigation or Warranty hold
	X	Product on Medical hold
	M	

The following guidelines are to be used when inspecting 'hold" coded items:

1. Items on hold for inventory adjustments and imbalances, identified by codes 2, 4, 5, 6, 7, and 8, will continue to receive normal routine inspection.

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2. Items on hold for laboratory testing (Code J) will not be inspected unless by specific request of the applicable contract quality assurance function. If the results of laboratory tests are conforming, the stocks will be immediately inspected for serviceability prior to release for issue. If the laboratory tests indicate a warrantable nonconformance, the stocks will remain on hold and DPSC will be notified at once so the code can be changed from J to W.

3. Items under litigation, medical hold, or warranty, coded L, M, or W, will not be inspected unless by specific request of the applicable contract quality assurance function. Lot integrity and identity must be maintained on this material. ADP reports will be annotated with a verified case count and the term "HOLD" will be entered in the column "Condition of Product" (see paragraph V).

4. The veterinary food inspection personnel will scan the ADP listing and annotate on the report any omitted or incorrect alpha codes. Veterinary food inspection personnel will not attempt to interpret, change, or correct any of the numeric codes.

D. To obtain the sample size for cyclic inspections, the initial level of inspection will be Table A, Inspection Level S-3. At the discretion of the QAR, when a larger number of sample units are necessary to determine the serviceability of an item, the sampling plans provided in Tables B, C, and D may be used. In addition, the cycles of inspection as described in subparagraph IV.B. may be shortened at the option of the QAR when it becomes necessary to further monitor the serviceability of any item due to items that have exceeded their recommended storage times, stocks showing evidence of premature deterioration, and supplies subject to temperature variations that might cause product quality deterioration.

E. Condiments that have exceeded their expiration date or inspect/test dates, will be inspected to determine suitability for continued use and, if warranted, expiration date or inspect/test date will be extended by a time interval (two, three or six months) determined to be adequate as a result of inspection findings. In addition, each stack will be placard to indicate that the required markings must be added to each exterior container prior to shipment to customers.

F. Shelf Life extension for Naval operations will be extended by a time interval not to exceed 9 months after determination of suitability and wholesomeness by responsible Veterinary/Medical personnel.

V. REPORTING CYCLIC INSPECTIONS.

A. The QAR will annotate the ADP listing in the appropriate column provided for each item inspected to show the count or number of shipping containers in the lot at the time of inspection based on warehouse inventory records or current Daily Inventory Status Report

(DISR) for the purpose of establishing a realistic sample size (QAR will indicate correct count if different from the count shown on the ADP listing). The QAR will indicate the number of units sampled and give a description of product and container conditions as excellent, good, slight dehydration, freezer burn, damaged cases, moldy cartons, torn boxes, etc. Tables E and F list those defects most likely to be found during inspection of the various classes of subsistence. This listing is by no means meant to indicate that these are the

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only defects that may be found. Any other unlisted defects must be noted on the ADP listing. The deterioration codes in Tables E and F are used for reference purposes only. These codes are MT to be annotated on the ADP listing. QAR will telephonically inform the Quality Assurance Element for Supply Operations in order to inform the items managers of items that are determined necessary for condemnation or priority issue. In addition, the QAR will indicate in the column for inspector's comments the serviceability of the lot by using the terms below (e.g., NI or Normal Issue, as preferred by the QAR):

1. NORMAL ISSUE (NI) for serviceable lots.
2. PRIORITY ISSUE (PI) for lots requiring issue as soon as possible due to decrease in the level of serviceability.
3. CONDEMNATION (C) for unserviceable stocks that should be recommended for destruction as unfit for human consumption :
4. HOLD (H) for those lots temporarily suspended from issue as a result of litigation or other special actions and requests.
5. NIS for those lots found not in stock based on warehouse records or current DISR.
6. Items that are on the records, but cannot be found in the warehouse, will be described as - Records show cases but warehouse cannot locate (NIL).

B. QARs will be alert concerning supplies that have been previously omitted from ADP listings or missed during past cyclic inspections. It is likely that these items may have been dropped from the storage, DPSC records. These supplies may be identified by noting the date of receipt contract-number, date of inspection stamp, or by the warehouse lot identification number. Also, those lots consisting of small quantities of more than one item NSN due to improper warehouse procedures may be suspect. When such lots are found by conducting walk-through inspections of stored stock, appropriate inspection shall be performed to determine condition and the results reported to the

DSO. The ADP listing will be annotated with the condition and description of the material.

C. After the inspection is completed, the OAR NCOIC will sign and date the ADP listing in the spaces provided on the last page of the form. The accountable officer's signature block will remain blank. The reverse side of the last page of the listing may be used for reporting any additional comments or observations. A summary of items on the ADP listing that are recommended for priority issue, condemnation, or items on hold will be annotated on M Form 1232 and faxed to DPSC-H (applicable CBU's).

D. The ADP listing will be returned promptly to the requesting applicable CBU for review of findings and comments. Coordination of the listing within supply elements will be in accordance with local procedures. Listings being returned to applicable CBU from CONUS supply points must be mailed so as to arrive at DPSC no later than 25 days after the date of the report. (The report date appears on the first line of each page.) Return the original and ONE copies of the ADP listing to DPSC. Reports returned to

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DPSC-H (applicable CGU), from DPSC supply points will be mailed as soon as possible after all the items listed have been inspected. DPSCP will establish their "due" dates and procedures. Extension for completion of ADP Listings will be granted on a case basis. Extension may be granted for the following:

- a. Non-receipt of ADP
- b. Wall to Wall inventory
- c. Special inventory
- d. Special operations

All extensions will be the responsibility of the Quality Assurance Element (DPSC-H).

E. Appropriate action will be taken by the Inventory Management Section, Perishable Branch (DPSC-H, APPLICABLE CBU)/DPSCP to manage subsistence items in accordance with conditions reported. The primary value of surveillance information generated through cyclic inspections is in proper management of both normal and distressed items for maximum utilization of assets.

F. Issuable stocks will not be suspended from shipment just to perform routine cyclic inspections.

VI. INSPECTION PRIOR TO SHIPMENT

A. The surveillance inspection program is designed to assure stocks are maintained in a ready-for-issue condition at all times. ordinarily this prevents a need to perform product inspections after stocks have been selected for shipment, thus avoiding confusion and interference in the shipping assembly area. Every effort will be made by shipping and inspection personnel to assure that only serviceable supplies are shipped. QARs will monitor outbound shipments to assure that stocks are handled properly so that thawing or abuse is eliminated; van or truck temperatures are satisfactory; loading procedures are adequate to prevent product damage, and damaged supplies are not shipped. If in the event the QAR should observe during outbound shipment that the storage facility appears to be utilizing improper stock rotation by not shipping the oldest date of pack of an item, notify the DSO immediately. If it is also observed during outbound inspection that any lots do not agree with the lots shown on the shipping documents, the observation should be reported immediately to the DSO.

B. Upon completion of loading of the carrier, the QAR will stamp the reverse side of DPSC Form 2005-2 which indicates to the receiving installation that the supplies have been inspected prior to shipment. The following statement will appear after the last item listed on DPSC Form 2005-2 (Standard Use Multi Requisitioning Shipping) of the appropriate shipment:

All items have been inspected on a regular cyclic basis and found to be fully serviceable. Additionally, all over-age items have been inspected within the past 30 days and found fully serviceable except as follows:_____.

DSO Chief was provided detailed results.

NOTE: QARs will list the items displaying deterioration above acceptable tolerances (see subparagraph VI.B. above), but will not indicate the amount/percent. This

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information will be provided to the DSO Chief only, allowing the DSO to evaluate any audit requests.

C. Cases of troop issue individual serving size packaged items, e.g., mustard, catsup, jellies, relish, syrup, salad dressing, peanut butter, etc., are marked with a date of pack. If at time of shipment less than three months remain before the inspect/test date is reached, the QAR will inspect the product and if the item is considered to be serviceable for an extended period of time, the QAR will estimate a new inspect/test date, based on the .inspection findings, which will be marked on the cases prior to shipment. A request for remarking will be made to the cold storage activity through the DSO. Funding for such additional labor is provided in the warehouse service contract.

D. Troop issue perishable subsistence items selected for export shipment should have at least 90 days of shelf-life remaining when

received by the consignee. Items with 60 days or less of established shelf-life will be handled as exception items. These items must possess a minimum of 30 days remaining shelf-life at time of overseas shipment. The above data should not be applied to shell eggs and fresh fruit and vegetable items.

E. Close cooperation among DSO warehouse and inspection personnel will be required to assure prior to shipment inspections are performed. The use of stock location placards is recommended to alert shipping personnel that the above stocks should not be selected for overseas shipment after a specified date without another surveillance (update) inspection.

VII. INSPECTION OF CARRIERS EQUIPMENT.

A. QARs at supply points will comply with DPSC Manual 4155.6, Subsection 235.1, in examining transportation equipment prior to loading with outbound subsistence items shipped from DPSC accounts. Repetitive additional inspection of carrier's equipment, above what is indicated in DPSC Manual, Subsection 235.1, will be performed by QARs for "unique" shipments when requested in writing by the DSO Chief. Written requests will be reviewed by DPSC-H applicable CBU, DPSCE or DPSCP, as applicable, for approval prior to implementation. These elements will coordinate with the appropriate medical headquarters prior to approval. One time requests for additional inspection will be handled locally.

B. Whenever an irregularity is reported that may affect the quality of the subsistence being shipped (e.g., dirty or infested truck, inoperable or malfunctioning refrigerating unit, holes in the trailer, poor door seals , etc.), a copy of DPSC Form 2402 (Carrier Arrival & Loading Schedule) will be forwarded to DPSC-H applicable CBU, DPSCP, or DPSCE, as applicable.

VIII. CONDEMNED AND DAMAGED STOCKS

A. Items not within the warrant period found to be unsuitable for issue and/or human consumption, as determined by the responsible QAR, will be handled in accordance with local policy. HSC Form 404 Certificate of unfitness condemning items unsuitable, unwholesome or do not possess any value will be forwarded to the DSO Chief, and DD Form

The DD Form 1232 must be forwarded to the Accountable Officer, DPSC-applicable CBU, DPSCE, OR DPSCP, as appropriate, through DPSC-H or the DPSCP OR DPSCE contract quality assurance element providing disposition instructions for the stocks and final approval. The DD Form 1232 will be routed through the office of the DSO Chief who will review the document, either concur or nonconcur with the findings, co-sign, and forward to the appropriate Quality Assurance element. Use of messages in lieu of DD Form 1232 is acceptable in situations where expeditious action is required because of an unsanitary storage condition or health hazard. The DSO Chief is responsible for providing a witness for the destruction of the condemned supplies. To prevent possible conflicts of interest, U. S. Army Veterinary Service personnel will not serve as witnesses when supplies are destroyed. Stocks will not be destroyed until authorized and approved by the Accountable Officer unless they create a health hazard. When stocks are found to be unsuitable for issue and/or unfit for human consumption as a result of warehouse fault or neglect (e.g., forklift damage, lots lost in storage), an additional copy of the report (DD Form 1232) will be given to the DSO Chief to give to the Storage Facility Manager.

B. Reporting Medical and Warranty Holds in CONUS and Europe.

1. Whenever items are to be placed on hold under codes J, L, M, a DD Form 1232 will be prepared and promptly forwarded to DPSC-H applicable CBU or /DPSCE/DPSCP, as applicable. The QAR will request a warehouse inventory of the affected stock through the DSO.

2. Call DPSC-H applicable CBU/DPSCE/DPSCP to notify them of the hold. Be prepared to give the DPSC Quality Assurance Specialist the following information:

- a. Item.
- b. Contract Number.
- c. National Stock Number.
- d. Contractor.
- e. Freeze Code.
- f. Quantity (pieces and weight).
- g. Warehouse lot number.
- h. Item Code.

DD Form 1232 will be prepared in its entirety describing the nonconformance. Three completed copies will be sent to DPSCH/DPSCE/DPSCP, as applicable.

3. When items are to be placed on medical or warranty hold at the request of DPSC, follow the same procedures as outlined in subparagraphs VIII.B.1. and VIII.B.2.

IX. DESTRUCTIVE SAMPLING.

A. Destructive sampling is necessary to determine identity, condition, and/or other factors affecting serviceability or suitability for continued storage/issue. At time of receipt, destructive sampling will be in accordance with Joint Receipt Inspection manual.

Destructive sampling should be kept to a minimum and may be performed as follows based on

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the inspector's quality history of the product and contractor performance:

1. At time of warranty inspection.
2. In conjunction with cyclic inspection when three-fourths of the average storage life of the item has expired.
3. During cyclic inspections of averaged stocks.
4. When there is evidence of premature deterioration or improper warehousing.
5. When requested by the contract quality assurance element.

B. The sample unit for destructive sampling will be individual packages, pieces, boxes, bags, etc.

1. For lots containing 8500 units, or less, one unit will be opened.
2. For lots containing more than 8500 units, no less than two units will be opened.
3. Any additional sampling above Inspection Level S-1 will be done with the approval of DPSC-H Quality Assurance Specialist.

C. Removal of samples from the storage lots should be coordinated with responsible warehouse officials and the DSO. When destructive sampling is performed, the QAR will back pack the sample cases and insert a completed HSC Form 57A in any short pack case. The sample cases will then be restrapped or retaped, double stamped over the strap/tape with the DoD Medical Service Stamp. Material to be dropped from accountability as a result of destructive sampling will be reported IAW Chapter II, paragraph VIII. Destruction of less than case lot quantities are not accountable losses. Only destroyed case lot quantities need be reported to the Accountable officer.

NOTE: QARs will be alert to assure that short pack cases are issued. If a buildup of short pack cases is apparent in the cold storage warehouse(s), the DSO Chief should-be-advised.

D. Quality Audit Samples will be donated to local activities when available and upon determination of wholesomeness and serviceability by responsible QAR. Accountable officer will identify and determine receiving activity to prevent a total loss of product. All items donated must be consumed within 72 hours after receipt. Items are not authorized for refreezing. Waterfoods and poultry will not be authorized for donation or refreeze.

X. SPECIAL INSTRUCTIONS.

A. Inspection of Eggs. Eggs over two months old based on date of pack (DOP) having a grade A, with a minimum of 70% A quality, or with more than 1.5% combined leakers and loss will not be shipped overseas. Any lot(s) of eggs in storage will be inspected every month even though the lot may not appear in the Monthly Cyclic Inspection Report. The inspection findings are to be entered on the monthly report (DD Form 1237, Report of Inspection of Shell Eggs) or by a special report (DD Form 1232, Quality Assurance Representatives Correspondence).

B. Inspection of Butter . Butter having a score of less than 89 will not be shipped overseas.

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C. Inspection of Oysters: The pH of oysters will be determined only when there is a question as to the condition of the product.

XI. FRESH FRUITS AND VEGETABLES (FF&V) .

A. Inspection of PF&V. Fresh fruits and vegetables in storage will be inspected daily (after they have been in storage 24 hours) to determine condition and remaining storage life. Items that are hardy like unshelled nuts with a 24 month shelf-life at 40F, and potatoes with a shelf-life of 60 through 240 days at 40-50 F, may be inspected less frequently than daily. The determination of frequency should be based on the item's shelflife, age, storage conditions, and quality history. Sound professional judgment in establishing the frequency must be used by the inspector to assure that the items are maintained in a ready-to-issue condition. If inspection findings reveal evidence of five percent or more deterioration or loss, or has appearance factors which affects customer appeal then an additional inspection will be immediately performed using the criteria cited in the appropriate commodity standard specification or acquisition document. This information will state the cause or extent of deterioration or loss and contain a recommendation to preclude further deterioration or loss, as appropriate, and will be immediately provided to the DSO in accordance with local policy. Overseas DSOs will develop local inspection and reporting procedures to ensure proper inspection/quality control of off-shore procured items and van load shipments received from CONUS.

B. Storage Compatibility of FF&V. Although it may be necessary to store various fresh fruits and vegetables together, there are some products which should be separated whenever possible. Apples, pears, bananas, peaches, plums, cantaloupes, ripe honey dew melons, avocados, tomatoes and other ethylene producing fruits or vegetables should not be stored with lettuce (causes russeting), carrots (become bitter), cucumbers, green peppers, acorn or hubbard squash (loss of green color). Odors from apples and citrus are readily absorbed by meat,

eggs, and dairy products. Pears and apples acquire an unpleasant earthy taste and odor when stored with potatoes. The combinations which should be avoided in storage rooms are apples or pears with celery, cabbage or onions; celery with onions or carrots; green peppers with pineapples, and citrus fruit with any of the strongly scented vegetables. Green peppers can taint pineapples if the two are stored together. Onions, nuts, citrus fruit and potatoes should be stored separately whenever possible.

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TABLE A
MASTER TABLE - SPECIAL INSPECTION LEVEL S-3
(Single Sampling Plan for Normal Inspection)
Surveillance Inspection Only

LOT SIZE NUMBER OF CASES	MASTER NUMBER OF CASES TO SELECT WHEN CASES ARE PACKED WITH PACKAGES/PIECES OF:			MINIMUM NUM OF PACKAGES PIECES FOR DESTRUCTIVE INSPECTION
	6 OR LESS	7 to 12	13 AND UP	
Under 151	2	2	2	
151 - 500	3	3	3	INSPECT A MINIMUM OF PACKAGES/PI FROM EACH C SELECTED
501 - 3,200	3	3	3	
3,201 - 3,500	3	3	5	
3,501 - 500,000	4	5	7	
501,000 and over	5	7	10	

If sample size equals or exceeds lot size, do 100% inspection.

TABLE B
MASTER TABLE - SPECIAL INSPECTION LEVEL S-4
(Single Sampling Plan for Normal Inspection)
Surveillance Inspection Only

LOT SIZE NUMBER OF CASES	MINIMUM NUMBER OF CASES TO SELECT WHEN CASES ARE PACKED WITH PACKAGES/PIECES OF:				MINIMUM NUMBER OF PACKAGES/PIECES FOR NONDESTRUCTIVE INSPECTION
	6 or less	7 to 12	13 to 24	25 and up	
Under 151	2	2	2	2	INSPECT A MINIMUM OF PACKAGES/PIECES FROM EACH CASE SELECTED
151 - 500	3	3	3	3	
501 - 1200	3	3	3	5	
1201-10000	4	4	5	7	
10001-35000	5	5	7	10	
35001 and over	6	8	9	15	

If sample size equals or exceeds lot size, do 100% inspection.

TABLE C
MASTER TABLE - GENERAL INSPECTION LEVEL I
(Single Sampling Plans for Normal Inspection)
Surveillance Inspection Only

LOT SIZE NUMBER OF CASES	MINIMUM NUMBER OF CASES TO SELECT WHEN CASES ARE PACKED WITH PACKAGES/PIECES OF:							MINIMUM NUMBER OF PACKAG PIECES FOR DESTRUCTI INSPECTIOI
	6 or less	7 to 12	13 to 18	19 to 24	25 to 36	37 to 48	49 and up	
Under 281	2	2	2	2	2	2	3	
281-500	3	3	3	3	3	3	5	INSPECT A MINIMUM O PACKAGES, FROM EACH SELECTED
501-1200	4	4	4	4	4	5	7	
1201-3200	5	5	5	5	5	7	10	
3201-10000	6	6	6	8	8	9	15	
10001-35000	10	10	15	15	20	20	25	
35001 and over	10	15	15	20	30	30	40	

If sample size equals or exceeds lot size, do 100% inspection.

TABLE D
MASTER TABLE - GENERAL INSPECTION II
(Single Sampling Plans for Normal Inspection)
Surveillance Inspection Only

LOT SIZE NUMBER OF CASES	MINIMUM NUMBER OF CASES TO SELECT WHEN CASES ARE PACKED WITH PACKAGES/PIECES OF:								MINIMUM NUMBE PACKAGES/PIECI FOR NON- DESTRUCTIVE INSPECTION
	6 or less	7 to 12	13 to 18	19 to 24	25 to 36	37 to 48	49 to 72	73 and up	
Under 281	4	4	4	4	4	4	5	7	
281-500	5	5	5	5	5	5	7	10	INSPECT A MINIM OF 8 PACKAGES/ PIECES FROM EA CASE SELECTED
501-1200	6	6	6	6	8	8	9	15	
1201-3200	10	10	10	15	15	20	20	25	
3201-10000	10	10	15	15	20	30	30	40	
10001-35000	15	20	20	25	30	40	50	60	
35001 and over	15	25	25	30	35	45	60	70	

If sample size equals or exceeds lot size, do 100% inspection.

TABLE E
DETERIORATION CODES

Packing

Product

B3 Mildew, Mold	A1 Brittleness
G1 Separation, delamination Cracking	A3 Crumbling,
J9 Closure Failure	A4 Hardening
K2 Water Damage	A5 Caking
K3 Soiled (spots, stains, dust) Crispness	A7 Loss of
K5 Physical Damage Reaction	B1 Bacterial
<u>Packaging</u> change	B2 Chemical
A1 Brittleness	B3 Mildew, Mold
C1 Corrosion, Rust	B4 Odor change
D9 Leakers, Pinholes, Improper Closures	B5 Decay or Rot
G5 Detinning, Flaking of Enamel	B6 Flavor Change
Change	B7 Physical
K5 Physical Damage	D2 Freezer Burn
and	Dehydration
L1 Vacuum Loss	D5 Separation
	E3 Contamination
	E4 Discoloration
	F1 Temperature
	(chilled
	F2 Defrosting
	K1 Insect or
	Infestation
Damage	
items)	
Rodent	

DPSCM 4155.7

TABLE F
SERVICEABILITY STANDARDS

<u>FSC</u> <u>CODES</u>	<u>ITEM</u>	<u>DETERIORATION</u>
8905 D9	Fish, Meat, Poultry and Shellfish	B1 B2 B4 B6 C1 D2 E3 E4 F2 K2 K5 L1
8910 C1 K1	Dairy Foods and Eggs	B1 B2 B3 B4 B6 B7 D5 D9 E3 E4 F1 F2 K2 K5 L1
8915 B7 K2	Fruits, Juices, Nectar, and Vegetables	A7 B1 B3 B4 B5 B6 C1 D9 E3 E4 F2 K1 K5 L1
8920 K1	Bakery and Cereal Products	B3 B4 B6 E3 E4 F2 K2 K5
8925 K2	Confectioner, Nuts, and Sugar	B2 B3 B4 B6 D9 K1 K5
8930 E4	Jams, Jellies, and Preserves	B2 B3 B6 B7 D5 D9 K2 K5
8940 D2 K2	Dietary Foods and Food Specialty Preparations	B1 B2 B3 B4 B6 C1 D9 E3 E4 F2 G5 K1 K5 L1
8945 K2	Fats and Food Oils	B1 B2 B4 B6 C1 D9 K5
8950 E4	Condiments and Related Products	B1 B2 B4 B6 C1 D9 F1 K2 K5 L1

71771 SUCCOTACH FRZN U.S. 89121 89353 030 00025 07870 8915001430983 FIRST TIME
INSPECTED

71754 VEGETABLES MIXED FRZ 89213 89347 030 00373 07900 8915009356620 FIRST TIME
INSPECTED

71883 VEGETABLES MIXED FRZ 89060 90045 030 00075 07900 8915009356620 OVERAGE LOT

71433 JUICE GRAPEFRUIT FZ 89032 89172 012 00009 08190 8915004112670 LAST TIME
INSPECTED 89 DEC

71549 JUICE ORANGE FZ CON 89213 89258 012 01200 08480 8915004377943 LAST TIME
INSPECTED 89 DEC 5

71533 FRUIT CAKE FRESH 89244 89249 024 00021 09240 8920001278243 LAST TIME
INSPECTED 89 DEC

71188 MAR PRINTS 1LP OR 1/ 89037 89083 030 00128 09340 8945006160078 OVERAGE LOT

71200 DRIED BEEF SLICED 87335 89089 024 00005 10613 8905002527978 OVERAGE LOT
L

71200 SCAPPPLE FRZN 87335 89089 050 00002 10641 8905000807632 OVERAGE LOT
L

INSPECTION LEVEL S-3

SIGNATURE OF INSPECTOR DATE

SIGNATURE OF NCOIC DATE

SIGNATURE OF ACCT OFFICER DATE

NUMBER OF LINES 91

QUALITY ASSURANCE REPRESENTATIVE'S CORRESPONDENCE

- | | |
|--|--|
| 1. TO: DPSC-HP
ATTN: Mr Dave Brown/Gordon Gee
2800 So. 20th Street
Philadelphia, PA 19145-5099
FAX:AV 444-7166 COM:(215)737-2925 | 2. FROM:(Name,address,ZIP Code,and office telephone r
SSG Mary Smith
NANCO, Phila.,Supply Point Section
T. Warehouse, 3333 So. Front St.
Philadelphia, PA 19148-5395 |
| 3. CONTRACT, P.O., OR O.I. NUMBER

N/A | 4. ITEM

SEE SUBJECT BLOCK BELOW |
| 5. PRIME CONTRACTOR NAME, ADDRESS AND ZIP CODE

N/A | 6. PLANT NAME, ADDRESS AND ZIP CODE

N/A |

SUBJECT: Report of Cyclic Class 9 Inspection

For the month of January 1996 this activity found the following subsistence items in less than excellent condition:

- a. The following items are recommended for condemnation : None.
- b. The following items are on medical hold: None.
- c. The following items are recommended for priority issue due to decrease in condition or serviceability:

<u>ITEM</u>	<u>REASON</u>
Cheese, Amer., Pro., Past NSN: 8910-00-000-0000 Item Code: 03180 14 cases - 420 lbs. DOP: 89214	Slight mold 5% and Slight Dehydration 10%

7. SIGNATURE OF QAR
SSG Mary Smith, Phila Supply Point

8. DATE
12 Jan 96