

**DEPARTMENT OF THE ARMY
UNITED STATES ARMY PUBLIC HEALTH COMMAND
ARMY INSTITUTE PUBLIC HEALTH VETERINARY SERVICES**

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP07)
1 March 2013**

Tailored Operational Training Meal (TOTM) Inspection

1.0 **PURPOSE:** To establish standardized inspection procedures for Tailored Operational Training Meals (TOTM).

2.0 **SCOPE:** This documents applies to Army Veterinary Inspectors (AVI) assigned to post, camp, or station with responsibility for performing receipt, in-storage, warranty, prior-to - issue, and special inspections of TOTM.

3.0 DEFINITIONS:

3.1 TOTM.

3.1.1 The TOTM's purpose is to provide an alternative operational training meal in lieu of "sack lunches" and catered commercial meals to organizations (primarily the National Guard) that engage in inactive duty training (IDT) for usage in situations where employment of traditional operational ration meals is not mandated.

3.1.2 TOTMs may be used in any situation where traditional ration meals are not mandated. As a training tool, this meal is similar to the standard MRE in packaging and contains many of the same components. However, it employs commercial packaging to reduce costs.

3.1.3 The TOTM is not an MRE, nor is it designed to take the place of the MRE.

3.1.4 There are three sets of menus, one from each of the three MRE assemblers. Each set is comprised of twelve menus. There are twelve meals per case, ideally one of each of the twelve menus.

3.1.5 Shelf-life requirements at time of delivery to customer are 18 months to no less than 12 months shelf-life when stored at 80 degrees Fahrenheit.

3.1.6 The TOTM is a Direct Vendor Delivery (DVD) item that is not intended for long term storage like the MRE, and should be disposed of when the original/manufacture shelf-life expires.

3.1.7 USAPHC Oprats IP02.

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4.0 REFERENCES:

4.1 DLA Troop Support Handbook 4155.2, Inspection of Composite Operational Rations

4.2 DLA Technical Data Packet for Tailored Operational Training Meals (TOTM)

4.3 DLA Troop Support Handbook 4155.2, Appendix A

4.4 DLA-Troop Support website,
<https://www.troopsupport.dla.mil/subs/rations/programs/index.asp>, select "MENUS" for additional information and guidance

4.5 USAPHC Handbook 40-3, Installation Support Plan (ISP) Program

5.0 PROCEDURES:

NOTE: Per DLA-Troop Support guidance, TOTMs should be disposed of once the original/manufacture shelf-life expires. TOTMs may be condemned based solely on the original/manufacture shelf-life expiration. Use the following justification: "No longer fit for intended purpose due to age". The Accountable Officer, however, has authority to request an inspection. When this occurs, follow procedures described below.

NOTE: DLA Troop Support Handbook 4155.2, Appendix A and its monographs will be the primary inspection document to conduct this inspection. So when you see an "IAW Table" referenced in this IP it is referring to Appendix A.

5.1 GENERAL EXAMINATION FOR TRANSPORTATION DAMAGE /OBVIOUS DEFECTS.

5.1.1 A complete receipt inspection is not required if a current inspection report accompanies the shipment. Inspect the shipment for transportation damage/obvious defects.

5.1.2 TOTM shipments delivered to various installations directly from the MRE assembly plants (Wornick, Ameriquel, and Sopakco) do not require a complete receipt inspection. Inspect these deliveries only for transportation damage/obvious defects. Included in this group are the rations that were shipped from the MRE assemblers to Tracy or Mechanicsburg Depot for further shipment to an installation.

5.1.3 In the event that transportation damage or obvious defect that may affect the product is observed the AVI will perform a complete receipt inspection.

5.2 ROUTINE INSPECTION GUIDANCE.

5.2.1 Follow the routine inspection guidance in DSCPH 4155.2 Appendix A, Paragraph II.

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5.2.2 Step 1: Evaluation of Storage Condition.

The evaluation of storage conditions is IAW DLA Troop Support Handbook 4155.2 Appendix A, Paragraph II, Subparagraph B.

5.2.3 Step 2: Determine Lot Size.

5.2.3.1 Lot size is expressed as the total number of menus in the contractor or grand lot. One case of TOTM consists of 12 meals, one of each menu.

5.2.3.2 Determine how many shipping cases there are in the lot; multiply that number by 12 meals in a full case of TOTMs. (i.e. 2,500 cases X 12 menus = 30,000 menus).

5.2.3.3 Lotting procedures are IAW DLA Troop Support Handbook 4155.2 Appendix Appendix A, Paragraph II, Routine Inspection Guidance, Subparagraph C.1.

5.2.3.4 Segregation of defective contractor's lots from grand lots is IAW DLA Troop Support Handbook 4155.2 Appendix A, Paragraph II, Routine Inspection Guidance, Subparagraph C.3.

5.2.4 Step 3: Inspection of Shipping Containers and Selection of Menu Samples.

5.2.4.1 Sampling criteria is IAW Table A. Select appropriate sample size for shipping container examinations. The AVI will not select obviously damaged shipping cases unless they are truly representative of the lot.

5.2.4.2 Open the sample cases. Each case should have 12 meals, one of each different menu.

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

- a. Whether the pests were alive or dead.
- b. ID of the pests.
- c. Probable origin of the pests (see DLA Troop Support Handbook 4155.2, Paragraph XI).
- d. Probable movement of pests.

5.2.4.4 Classify each defective case by the most serious defect it possesses.

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NOTE: TOTMs are packed in commercial cases and would therefore be not as durable as MRE shipping containers. Do not be as stringent in classifying TOTM shipping container defects as you would on an MRE shipping container.

5.2.5 Step 4: Perform Closed Package Inspection of Menu

Bags.

5.2.5.1 Sampling criteria is IAW Table D. 5.2.5.2 Inspect for defects listed in Table F.

5.2.6 Step 5: Perform Closed Package Inspection of Menu Bag Contents and Accessory Bag.

5.2.6.1 Open menu and accessory bag.

5.2.6.2 Menu bag components are inspected for defects listed in Table G.

5.2.6.3 Accessory bags are inspected for defects listed in Table F.

5.2.6.4 Thoroughly examine all pouches within the menu bag. When a component exhibits more than one defect, it is classified by the most serious defect it possesses. However, for the purpose of gathering information, the AVI will annotate the lesser defect as well, just as a note.

5.2.6.5 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's name.
- e. Defect number.
- f. Specific defect codes, if applicable.
- g. Narrative description of defect, if necessary.
- h. Tally defects (Major A, Major B, and Minor) according to the type of component (primary, secondary, ancillary).

5.2.6.6 The AVI will discard components observed during the inspection with Major A or Major B defect. Components not exhibiting defects or those with minor packaging defects maybe reassembled back into the lot.

5.2.6.7 The AVI will open components with Major A or Major B packaging defect to evaluate the effects the defect has on the product. Any finding will be recorded as a note on the inspection report.

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NOTE: Do not confuse this inspection with the normal open (destructive) package inspection. Open package inspection is a step in the inspection process where only those components that did not show any external Major A and/or Major B packaging defects are examined.

5.2.7 Step 6: Perform Destructive Open Package Inspection
(DOPI).

5.2.7.1 Sampling criteria will be IAW Table H.

5.2.7.2 Inspect for defects listed in table J.

5.2.7.3 If a menu bag already had a defect against it during the preceding steps, the AVI cannot use the menu bag for DOPI. The AVI will draw a new sample menu to replace those with previous defects.

5.2.7.4 Refer to the MRE component monographs for information relative to the product's normal characteristics. Access the monographs at <https://www.troopsupport.dla.mil/subs/support/qapubs/appa/index.asp>.

5.2.7.5 The AVI will open and inspect all components, to include the accessory items.

5.2.7.6 Classify all defective components by the most serious defect it possesses.

5.2.7.7 If there are no Major A or Major B defects noted and the action number for minor defects is not reached or exceeded during the normal open package inspection, the inspection is considered complete.

5.2.8 Step 7: Determine if Special Inspection is required.

****NO special inspections will be performed.****

5.2.9 Step 8: Determine Disposition.

Disposition based on the results of the routine inspection will be determined based on no Major A or Major B defects and/or the action number for minor defects combined has not been reached or exceeded.

NOTE: The AVI will only assign Condition Code A, anything less, recommend disposal. Bear in mind these are not MREs and are not intended for long-term storage. Refer to paragraph 3.3.1.6 above.

5.2.10 Step 9: Provide Results and Recommendation to Accountable Officer/Agency.

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5.2.10.1 Input the data on DLA Form 5117 and provide a copy of the inspection report to the accountable officer.

5.2.10.2 Do not post TOTM inspection reports in the VETCOM MRE Inspection database.

5.3 SHELF-LIFE EXTENSIONS AND NEXT ITD.

5.3.1 The shelf-life extension and next ITD will be in 1-month intervals.

6.0 RECORDS, REPORTS AND FORMS:

6.1 DLA Form 5117.

6.2 Maintain a copy of the completed DLA Form 5117 in the local file.

6.3 Do not post TOTM inspection reports in the Lotus Notes MRE Inspection database.

6.4 A CVR will be completed for each ration inspection to establish a record in the ISP application and capture the manpower required.