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

OPERATIONAL RATIONS INSPECTION PROCEDURE (IP10)
1 March 2013

Kosher for Passover Meal (Religious Meal) Inspection

1.0 **PURPOSE**: To establish standardized procedures for Kosher for Passover Meal (Religious Meal) surveillance inspection.

2.0 **SCOPE**:

2.1 This document applies to Army Veterinary Inspectors (AVI) assigned to post, camp, or stations with responsibility for performing surveillance inspections of Religious Meals.

2.2 This document discusses procedures and inspection guidance not covered in Defense Logistics Agency (DLA) Troop Support Handbook 4155.2 and related appendices.

3.0 **DEFINITIONS**:

3.1 DLA Troop Support Handbook 4155.2, Paragraph V.

3.2 DLA Troop Support Handbook 4155.2, Appendix A,

Paragraph I.H. 3.3 USAPHC Oprats IP02

3.4 Meal, Religious, Kosher for Passover – Meals utilized to feed those individuals in the military service who maintain a Kosher for Passover diet. Provides three meals per day for not more than eight days during their observance of Passover.

3.5 Characteristics – Each meal consists of one Kosher for Passover certified entrée and religiously certified/acceptable complimentary items sufficient to provide the recommend daily nutritional requirements. Like the MRE, it is a totally self-contained meal combined in one single flexible meal bag. Each case of religious rations contains 12 meals in individual meal bags. Each meal bag consists of an entrée, complimentary food items, and accessory items. Additionally, each case has a box of matzo crackers and feedback survey.

3.6 Availability – Limited to the months leading up to Passover holiday time frame.

3.7 Number of entrees –

3.7.1 Kosher for Passover – Four different entrees, so expect duplicate entrees to achieve the 12 meals in each case.

3.8 Shelf life) – Minimum expected shelf life at delivery is: Nine months.

NOTE: Bear in mind, entrees may have a manufacturer shelf-life of 5-years stamped on carton; it's the accessory pack items that have the short shelf-life.

3.9 Nutritional data – Each menu provides approximately 1200 calories (Protein 9-13%, Fat 29-42%, and Carbohydrate no less than 48%).

4.0 **REFERENCES**:

4.1 DLA Troop Support Handbook 4155.2

4.2 DLA Troop Support Handbook 4155.2, Appendix A

4.3 DSCP website, https://www.troopsuport.dla.mil/subs/rations/programs/index.asp , select "MENUS" for additional information and guidance

4.4 MEDCOM Regulation 40-28

4.5 MEDCOM Pamphlet 40-13

4.6 Natick Pamphlet 30-25, 8th Edition

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

5.0 **PROCEDURES**:

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 defect.

5.1.2 Religious Meal shipments delivered to various installations directly from the MRE assembly plants (Wornick, Ameriqual, 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 a transportation damage or obvious defect that may affect the product is observed, the AVI will perform a complete receipt inspection.

5.1.4 Religious Meal deliveries from commercial vendors other than the assemblers discussed in paragraph 5.1.2 above require a complete receipt inspection.

5.2 **ROUTINE INSPECTION GUIDANCE**.

5.2.1 **STEP 1: Evaluation of Storage Conditions**

5.2.1.1 Storage conditions vary significantly. As a minimum, storage areas should be clean and dry. Religious meals should not be stored directly on the floor. The area should be free of pests in accordance with:

5.2.1.1.1 MIL-STD 904C, Detection, Identification, and Prevention of Pest Infestation of Subsistence.

5.2.1.1.2 TG-38, Protecting Meals, Ready-To-Eat Rations (MREs) During Storage. This document also applies to religious meals.

5.2.1.2 When multiple pallets of religious rations are warehoused, the storage facility should meet the additional standards of MIL-STD 3006C, Requirements for Auditing Food Establishments. Religious meals 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 pallets. The pallet (s) above shall not be in contact with or supported by the pallets beneath. Temperature history of storage locations must also be considered when recommending final condition codes and dispositions.

5.2.1.3 The AVI will repair all cases opened for inspection, or damaged, in a manner sufficient to ensure protection of the product during subsequent storage and handling. The AVI will backfill the cases so that no more than one case will have less than 12 meals.

5.2.2 **STEP 2: Determine Lot Size**.

5.2.2.1 Lot size is expressed as the total number of menus in the contractors or grand lot. One religious meal case consists of 12 entrees/complimentary food items/accessory items. Determine how many shipping cases there are in the lot; multiply that number by 12 meals in a full case of religious meals. (i.e. 3,500 cases x 12 menus = 42,000 menus).

5.2.2.2 Lotting procedures will be as follows:

5.2.2.2.1 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.

5.2.2.2.2 Grand lots for the purpose of religious meal

inspections will be composed of rations from the same assembly contractor that have the same contract number. Grand lots may contain rations from more than one contractor's lot as long as the contractor and contract numbers are the same. Additionally, the rations must have been stored under substantially similar storage conditions. 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.

5.2.2.2.3 Segregate defective contractor's lots from grand lots and inspected individually when one or more of the following occurs:

5.2.2.2.3.1 A Major A defect is found in the contractor’s lot.

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

5.2.2.2.3.3 The AVI determines for any reason, based on initial inspection results, that inspection of the contractor's lot is justified.

5.2.2.2.4 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.

5.2.3 **STEP 3: Inspect Shipping Containers (Master Case) and Selection of Menu Samples**.

5.2.3.1 IAW Table A, select appropriate sample size for shipping container examinations. Obviously damaged shipping cases should not be selected unless they are truly representative of the lot. Damaged cases should be set aside, inspected and salvaged.

5.2.3.2 Conduct routine inspections using a single sampling plan.

5.2.3.3 Using the defects listed in Table C, the AVI should check each sample case for previously opened cases. While this indicator may be the result of tampering, each may also be due to other reasons (e.g., a wholesale rework of a lot). The AVI will contact their supervisors for guidance if pilferage or tampering is suspected.

5.2.3.4 Open the sample cases to determine how many different menus they contain. Religious meal cases are designed to have 12 menus in each case. The AVI will encounter double packing of two or more menus.

5.2.3.5 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:

5.2.3.5.1 Whether the pests were alive or dead.

5.2.3.5.2 Identification of the pests (preferably based on entomological or laboratory identification).

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

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

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

5.2.4 **STEP 4: Perform Closed Package Inspection of Entrée, Complimentary Food Items, and Accessory Packet**.

5.2.4.1 Select the appropriate number of menus IAW Table D. Open the case to collect sample menus.

5.2.4.2 Inspect the entree for applicable defects in accordance with Table G.

5.2.4.3 Inspect the complimentary food items & accessory items for defects IAW Table F. Inspect accessory pack components for defects IAW Table G.

5.2.4.4 Thoroughly examine all pouches and primary packaging under a good light source and, if available, with the aid of a magnification lens. When a pouch or primary package exhibits more than one defect, classify the defect by the most serious defect it possesses. However, for the purpose of gathering additional information, note the lesser defects. Record the following information for all defective components:

5.2.4.4.1 Entree name/nomenclature.

5.2.4.4.2 Assembler's lot number.

5.2.4.4.3 Accessory packet component nomenclature and code.

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

5.2.4.4.5 Defect number.

5.2.4.4.6 Specific defect code (if applicable).

5.2.4.4.7 Narrative description of defect (if necessary).

5.2.4.4.8 Tally defects (Major A, Major B, Minor) according to type of component.

5.2.4.5 Discard all components (entrée and complimentary food items and accessory packet components) observed during the inspection with Major A or Major B defects (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.

5.2.4.6 Open component packages with a Major A or Major B packaging defect to evaluate the effect the defect has on the product. Record any findings as a note on the inspection record.

NOTE: Do not confuse this inspection with the normal open package inspection. Open package inspection is a phase of inspection during which only those components that did not show any external Major A or Major B packaging defects are examined.

5.2.5 **STEP 5: Perform Destructive Open Package Inspection (DOPI)**.

5.2.5.1 Perform open package inspection in accordance with Table H and those defects listed in Table J.

5.2.5.2 If an entrée, complimentary food item, or accessory packet component already had a defect scored against it prior to this point, it cannot be used for DOPI. Draw new sample menu to replace those with previous defects, and utilized for DOPI only.

5.2.5.3 Currently, there a no monographs for the components of the religious meals. The AVI will use best judgment when performing DOPI. With the exception of the main entrée, all accessory components of the religious meal are commercially available items.

5.2.5.4 Open and inspect each component of the sample menus (including all accessory pack items). 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 is considered complete.

5.2.5.5 Classify each defective by the most serious defect it possesses.

5.2.6 **STEP 7: Determine if Special Inspection is Required**.

5.2.6.1 Special inspection is required when any action number is reached/exceeded. If a special inspection is deemed necessary, go to Section 5.3 below for procedures.

5.2.6.2 Region/District Commander or designated representative may waive the Special Inspection if Routine Inspection results reveal that a Special Inspection will

provide no further useful information to determine disposition of rations. Inspector will annotate name of person who grated the Special Inspection waiver on the DSCP Form 5117.

5.2.7 **STEP 8: Determine Disposition**.

5.2.7.1 Determine disposition based on routine inspection results when no Major A or Major B defects were noted or the action number for minor defects has not been reached.

5.2.7.1.1 Downgrade the Condition Code of a lot based on special inspection results only.

5.2.7.1.2 If deemed necessary, submit samples to the appropriate supporting laboratory. Place the lot in Condition Code J pending results of the tests.

5.2.8 **STEP 9: Provide Results and Recommendations to the Accountable Officer/Agency**.

5.2.8.1 Complete DSCP Form 5117, and provide copy of report to accountable officer.

5.2.8.2 Locally file the DSCP Form 5117.

5.2.8.3 Do not post the inspection report in the Lotus Notes MRE Inspection database.

5.3 **SPECIAL INSPECTION GUIDANCE**.

5.3.1 **Background Information**: When a special inspection is performed, the inspector may choose to inspect all of the components in a menu during the special inspection if he/she deems it necessary to ascertain the true condition of the lot. Otherwise, inspect only the component(s) that exhibited the defects that initiated the special inspection. All defective samples will be classified by the most serious defect they possess.

5.3.2 **STEP 1: Determine Lot Size**.

5.3.2.1 Lot size is expressed as the total number of 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 will determine the following:

5.3.2.1.1 Determine which of the 12 entrees are double packed in the case, if the special inspection will be on one of the entrees.

5.3.2.1.2 All accessory pack component items are the same for each accessory pack.

5.3.3 **STEP 2: Determine Sample Size for Each Component and Select Sample Cases**.

5.3.3.1 Determine sample size in accordance with Table B, E or I.

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

5.3.3.3 For special inspections, good sample representation of the lot is extremely important to help preclude unnecessary destruction. Grand lots shall be subdivided and a special inspection will be performed on each Kosher contractor's lot. If routine inspection defects tend to be associated with a certain lot or lots, inspect these as a single unit(s).

5.3.4 **STEP 3: Determine Disposition of the Lot**.

5.3.4.1 If none of the ANs (Action Numbers) are reached or exceeded, each menu is considered fully useable and the Condition Code of the lot may remain unchanged.

5.3.4.2 For each AN equaled or exceeded, determine the condition code of the lot. Refer to Table N.

5.3.5 **STEP 4: Provide Results and Recommendations to the Accountable Officer/Agency**.

5.3.5.1 Complete DSCP Form 5117, and provide copy of report to the accountable officer.

5.3.5.2 Locally file the DSCP Form 5117.

5.3.5.2 Do not post the inspection report in the Lotus Notes MRE Inspection database.

TABLE L
CONTRACTOR ABBREVIATION (ABV)

http://www.troopsupport.dla.mil/subs/support/qapubs/appa/index.asp

TABLE M 1/ 2/
COMPONENT AND CLASSIFICATION LIST
http://www.troopsupport.dla.mil/subs/support/qapubs/appa/index.asp

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CONDITION CODE CRITERIA
DEFECTS FROM SPECIAL INSPECTION RESULTS
(COMPONENTS THAT EQUALS OR EXCEEDS
AN ACTION NUMBER)

	CATEGORY		
CONDITION CODE A	**MAJOR A**	**MAJOR B**	**MINOR**
Primary	0	0	1
Secondary	0	1	2
Ancillary	0	1	2
CONDITION CODE B			
Primary	0	1	2
Secondary	0	2	3
Ancillary	0	2	3
CONDITION CODE J			
Primary	1	2	NA
Secondary	1	3	NA
Ancillary	1	3	NA

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.
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/ Components determined to be unwholesome will be classified Condition Code J and final disposition will be made by the responsible veterinarian.

5.4 **Shelf Life Extensions/Scheduling of Inspections.**

5.4.1 At three month interval once the ITD has been reached but the ration is still in Condition Code A.

5.4.2 At one month interval once the ration has been placed in Condition Code B.

6.0 **RECORD, REPORT, AND FORMS**: 6.1

DSCP Form 5117.

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

6.3 DO NOT post Religious Meal 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.