

DEPARTMENT OF THE ARMY
HEADQUARTERS, UNITED STATES ARMY VETERINARY COMMAND
OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15)
Revision 11, 3 March 2011

Unitized Group Ration – A, Receipt/Destination Inspection

1.0 **PURPOSE**: To establish standardized procedures for Unitized Group Ration – A (UGR-A) receipt/destination inspections.

2.0 **SCOPE**: This document applies to Army Veterinary Inspectors (AVI) assigned to installations with responsibility for performing receipt/destination inspections of UGR-As.

NOTE: This inspection procedure does not apply to procurement/in-plant inspection.

3.0 DEFINITIONS:

3.1 Ration Module. The ration module is the end-item ration, which contains the entire contents of the menu to feed one meal to a specified number of individuals. The ration module includes the perishable module and the semi-perishable module. Perishable modules and the semi-perishable modules may be ordered as separate NSNs.

3.2 Perishable Module. The perishable module is comprised of one case containing all the frozen perishable components of the ration module.

3.3 Semi-Perishable Module. The semi-perishable module consists of two cases that contain the complete semi-perishable and disposable components of the ration module.

3.4 Case. A case is an individual shipping container.

3.5 Component. A component is an individual item in each case of the semi-perishable and perishable modules.

3.6 Grossly Observable Discrepancy. An immediately observable defect, or obvious, that, in the AVI's judgment, does not conform to contractual requirements.

3.7 Complete UGR-As module: designed to feed 50 complete meals.

3.8 There are 14 lunch/dinners and 7 breakfast menus.

3.9 Expected shelf-life of 18 months at 80 degrees Fahrenheit.

3.10 Each meal provides an average of 1450 kilocalories (14% protein, 32% fat, and 54% carbohydrates)

4.0 **REFERENCES**:

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

4.1 MEDCOM Regulation 40-28

4.2 MEDCOM Pamphlet 40-13

4.3 DSCP Handbook 4155.2, Inspection of Composite Rations

4.4 Current UGR-A Assembler Contracts, posted on the DLA-Troop Support website,
<http://www.dscp.dla.mil/subs/rations/programs/ugr/uaci.asp>

4.5 ANSI/ASQ Z1.4-2003

4.6 United States Standards for Condition of Food Containers

4.7 DSCP Manual 4155.20

4.8 DLA-Troop Support website,
<https://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp#menu>

4.9 Natick Pam 30-25, 8th Edition

4.10 VETCOM Handbook 40-3, Installation Support Plan (ISP) Program

5.0 PROCEDURES:

5.1 Receipt/Destination Inspection

5.1.1 Receipt/Destination Inspection. The AVI will conduct a limited receipt inspection on every delivery prior to acceptance. This consists of:

5.1.1.1 Inspection for condition, identity, grossly observable discrepancies, and wholesomeness.

5.1.1.2 The current UGR (e.g. UGR-A11) database does contain many posted delivery orders for the various delivery locations. However, it may not always contain all the delivery orders, so it is the responsibility of each installation food inspection office to coordinate with their destination accountable officer to ensure that they are properly notified upon receipt of all UGR-A deliveries. The applicable UGR-A contracts identify specific delivery times and days of UGR-A receipts. If coordination between the AVI and the Accountable Officer cannot be reached, the AVI will make every effort to be at the delivery location during the times and dates identified in the contract to ensure receipt inspections are performed. If problems cannot be resolved between the Accountable Officer and the AVI, the Branch NCOIC or OIC will contact the Operational Rations Section, VETCOM HQ via Lotus Notes email.

5.1.1.3 Contracts, solicitation, and other applicable inspection documents

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

may be found at DLA-Troop Support website,
<http://www.dscpl.dla.mil/subs/rations/programs/ugr/uaci.asp>

5.1.2 Surveillance Inspection. The AVI will perform UGR-A surveillance inspections IAW VETCOM OPRATS IP16.

5.1.3 Special Inspection. DLA-Troop Support, in conjunction with HQ VETCOM and the Accountable Officer, will direct this inspection based upon initial receipt inspection results. The Accountable officers are the Installation Troop Issue Subsistence Officer (TISO).

5.1.4 Warranty Inspection. Only DLA-Troop Support will direct this type of inspection.

5.2 Formation of the Lots. Inspectors will utilize identical lot sizes for the inspection of perishable and semi-perishable modules.

5.2.1 The lot size for perishable modules is the total number of perishable modules by menu. The sample unit will consist of one complete perishable module.

5.2.2 The lot size for semi-perishable modules is the total number of semi-perishable modules by menu. The sample unit will consist of one complete semi-perishable module (2 cases, Box 1 & Box 2 as labeled on cases).

5.2.3 When multiple delivery orders are received on the same conveyance, the AVI will calculate the total number of ration modules delivered, by menu, for the lot size. Multiple delivery orders received throughout the day on multiple conveyances may be combined when appropriate.

5.3 Sampling Plan. The sample size for perishable and semi-perishable modules is in accordance with Table I, Inspection Level S-2 and Table II-A (single sampling plans for normal inspection-Master Table) ANSI/ASQ Z1.4-2003. Acceptable Quality Levels (AQLs) are not used in determining the acceptability of the lot. The AVI will utilize the table below in determining sample size criteria.

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

Sampling Criteria for Inspection of UGR-A Rations ^{1/} (Nondestructive CPI)			
<i>LOT SIZE (MODULES)</i>	<i>SAMPLE SIZE (MODULES)</i>	<i>AQL's</i>	
		<i>Ac</i>	<i>Re</i>
2 - 25	2	0	1
26 - 150	3	0	1
151 - 1200	5	0	1
1201 - 35000	8	0	1
35001 or more	13	0	1

^{1/} The term module refers to the semi-perishable and perishable module.

5.3.1 Closed Package Inspection (CPI). The AVI will sample the perishable and semi-perishable modules by menu and inspect them individually based on the sample size generated. Strict random sampling is not required.

5.3.2 Destructive Open Package Inspection. DOPI is not authorized unless specifically authorized by the Contracting Officer for UGR-A at DLA-Troop Support. Specific requests for DOPI from the accountable officer and/or the inspector may be coordinated through the Operational Rations Section, VETCOM HQ. The AVI will not perform a DOPI without the explicit consent of the contracting officer.

NOTE: UGR-As delivered to an installation are contractor-owned until the accountable officer or his or her representative signs the delivery invoice. The receiving accountable officer can reject any UGR-A delivery for cogent reasons.

NOTE: If a nonconformance that may affect the product is observed (i.e. hole on the box that pierced through the perishable component, freezer burn, discolored), the AVI will recommend to the accountable officer that the entire module be rejected.

NOTE: The AVI will not perform a DOPI on contractor-owned UGR-As. If the inspection results indicate that the status of the modules cannot be determined without DOPI, then recommend rejection of the damaged/questionable module or box (i.e. box 2 of 3) and recommend that the accountable officer request immediate replacement(s) for the rejected module(s) or box(es) through proper channels. The success of the replacement is dictated by whether the replacement can be accomplished by the time of the scheduled use of the UGR-A order.

5.4 Performing the Inspection. Receipt inspections will be limited to condition, identity, grossly observable deficiencies, and wholesomeness. To have the background knowledge necessary to adequately perform the destination inspection, the AVI will be familiar with the following requirements:

5.4.1 Substitution of Menu Items or Brand/Labels. IAW the requirements listed in the contract. The AVI will compare both the menu sheet in Box 1 of the semi-perishable

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

module and the menu sheet in Attachment 1 of the contract to the contents of the UGR-A modules. Written authorization for substitutions, as stated in the contract, also applies to email notification received by the contractor from DLA-Troop Support and will be provided to the in-plant inspector by the contractor. There are no origin inspections for CONUS deliveries, so these should receive receipt inspection. Once the UGR-A are received at the installation they become part of the DOD inventory. For CONUS deliveries, UGR-A suppliers are required to include any authorization emails along with shipments.

5.4.2 Date-of-Pack (DOP)/Shelf Life/Freshness. IAW the requirements listed in the contract, the AVI will base shelf life computation on the shortest shelf life component contained in the ration module. To determine the shelf life remaining/Inspection Test Date

(ITD), use Attachment 1 of the contract. For ITD determination of condiment components, the AVI will utilize the inspection requirements listed in the contract.

5.4.3 Packaging, Packing, Marking and Labeling. IAW the requirements listed in the contract.

5.4.4 Delivery, Shipping, and Storage. IAW the requirements listed in the contract and paragraph 5.4.6.1 below, the AVI will place emphasis on the condition, wholesomeness, and temperature requirements associated with the perishable module components.

5.4.5 Approved Source Requirements. IAW the requirements listed in the contract.

5.4.6 Additional Inspection Requirements. The AVI will use the following guidance to supplement the contractual requirements:

5.4.6.1 Temperature Determination. The AVI will place emphasis on the temperature requirements associated with the perishable module components. The perishable frozen components will show no evidence of thawing, refreezing or other off-condition.

5.4.6.1.1 If temperatures of delivery conveyances containing the perishable modules are above the contractually required temperature, this could indicate a possible product temperature non-conformance.

NOTE: The AVI will not recommend to the Accountable Officer acceptance or rejection of the delivery based on conveyance temperature, but rather on perishable component temperature and/or ability of product to meet shelf-life requirements.

5.4.6.1.2 For initial perishable component temperature, the AVI will place the thermometer between two perishable components. At time of receipt (IAW current contract requirements), frozen components should be NMT 10°F. If initial temperature results indicate a temperature nonconformance and there is evidence of thawing and/or

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

refreezing, the AVI report the nonconformance telephonically to DLA-Troop Support and request guidance as to whether additional inspection is needed. Care must be taken to ensure that no boil-in-bag components are punctured during the destination inspection.

5.4.6.1.3 When there is evidence of thawing the AVI will determine the degree of nonconformance and thoroughly describe the condition of the item to the Accountable Officer and on the inspection report.

5.4.6.2 Count or Weight Discrepancies. When grossly observable discrepancies exist, the AVI will verify the count and/or weight of these components to ensure conformance to the menu sheet (attachment 1) in box 1 of the semi-perishable module. There is no requirement to count or weigh all components on every delivery, however, based on product quality history or customer complaints, count and/or weight may be verified.

5.4.6.3 The AVI will classify can defects IAW the U.S. Standards for Condition of Food Containers/USDA Visual Inspection Gauge for Metal Containers. "Minor" and "Insignificant" defects will not be reported.

5.4.6.4 The AVI will not physically stress the integrity of the UGR-A components' packaging in an attempt to verify suspected damage or leakage.

5.4.7 Inspection of UGR-A Components for quality and identity. UGR-A food components are expected to meet the requirements in Table II of the procurement contract. Table II is found in the DLA-Troop Support website at:

<https://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp#menu>

5.4.7.1. Inspectors should compare the description in Table II with the labeling on the case/product.

5.5 Nonconformance Reporting.

5.5.1 The AVI will report all inspection nonconformances identified at receipt to the accountable officer who will ultimately accept or reject the delivery. The only time that Veterinary Services personnel would be able to require rejection would be in the event of unwholesomeness. Unwholesomeness must be determined by a Veterinary Corps Officer. If unwholesomeness is suspected, and the accountable officer wants to accept the delivery, contact your chain of command immediately and request that Veterinary Corps Officer verify whether or not the food is wholesome.

5.5.1.1 If the accountable officer rejects the delivery based on the AVI's inspection results, DLA-Troop Support will be contacted telephonically.

5.5.1.2 There is no requirement to contact DLA-Troop Support if the Accountable Officer accepts delivery based on the AVI's inspection results.

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

5.5.2 When the Accountable Officer or DLA-Troop Support questions the AVI's nonconformance inspection results, the Operational Rations Section, HQ VETCOM will be notified.

5.5.3 The AVI will post all inspection results for both conforming and nonconforming inspections, in the current UGR database. This provides notification to DLA-Troop Support's Operational Rations Quality Assurance Specialist or Food Technologist in accordance with the contract.

5.5.3.1 When documenting nonconformances in the UGR database, the AVI will describe the condition, wholesomeness, and grossly observable deficiencies in enough detail that individuals reading the report can fully understand (visualize) the nonconformance.

5.5.3.2 When instances warrant, the AVIs will use digital cameras to capture nonconformances.

5.5.4 The AVIs do not need to generate a DD Form 1232 to report nonconformances; the UGR database performs this function.

5.6 Inspection Reports.

5.6.1 The AVI will post all destination inspection results, (both conforming and nonconforming, in the UGR database. This will be done within 24 hours of completion. The AVI will provide a copy of this report to the Accountable Officer. See **Enclosure 1** for an example of a completed report. Follow this example for correctness and completeness.

6.0 **RECORDS, REPORTS, AND FORMS:**

6.1 Inspection Reports are entered and found in the current Lotus Notes UGR inspection database.

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

Enclosure 1 below (Example of completed UGR-A Inspection Report)

UGR-A INSPECTION REPORT

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

Type of Report:	Destination Inspection	Contractor:	AMERQUAL
Inspector:	Mr Smith	Contract Number:	SPM300-06-D-Z214
Delivery Location:	Fort Hope	Delivery Order Number:	PK0001027/SH0005764/SH0005765
Number of Modules:	144	Supervisor:	CPT Carl
Date of Inspection:	07/15/2008	Status of Origin Inspection:	

NOTE: To calculate menu sample size, utilize the sampling criteria found in UGR-A Inspection Procedure 03 or the Sampling Criteria Table below.

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		Ac	Re
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26 - 150	3	0	1
151 - 1200	5	0	1
1201 - 35000	8	0	1
35001 or more	13	0	1

Destination Inspection			
Are all items from an Approved Source?	Yes	Conveyance opening temperature:	See Inspectors Remarks F
Were defects noted on this order?	Yes	Initial product temperature:	See Inspectors Remarks F
Accepted:	Yes	Internal product temperature:	See Inspectors Remarks F (If applicable)
Per:	Accountable Officer		
Record Name of Person:	Brian Hare, Assistant TISO		

Inspector Comments:

Inspection of UGR-A Received at the Fort Hope TISA (Building P-60).

(Inspected IAW DSCP Handbook 4155.2, VETCOM OPRATS IP15, and MEDCOM Pam 40-13)

Menu #	Lot Size	Sample Size	Lot # (Perishable)	Lot # (Semi-Per)	Defects, Observations, Notes
B1	*12	2	8192	8191	*6 boxes short (Perishables). Ordered 18 received 12
B2	18	2	8192	8191	See Remarks Below
B3	12	2	8192	8177/8178	See Remarks Below
B4	6	2	8192	8185	See Remarks Below
B5	6	2	8192	8184	See Remarks Below
B6	12	2	8192	8184	See Remarks Below
B7	12	2	8192	8192	See Remarks Below
L/D1	6	2	8193	8176	See Remarks Below

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

L/D2	12	2	8193	8184	See Remarks Below
L/D5	6	2	8193	8184/8191	See Remarks Below
L/D6	6	2	8193	8184	See Remarks Below
L/D7	6	2	8193	8192	See Remarks Below
L/D8	6	2	8193	8185	See Remarks Below
L/D9	6	2	8193	8191	See Remarks Below
L/D13	12	2	8193	8177 sub w/LD3	See Remarks Below
L/D14	6	2	8193	8169	See Remarks Below

1. This delivery conveyance was a mixed load with 3 thin Styrofoam dividers used to segregate the semi-perishables and perishables (freeze) portions of the modules. Opening temperature of conveyance where semi-perishables were located (tail end) was 9 degrees Fahrenheit. This low opening temperature necessitated a detailed examination of product for freeze damage. Numerous internal product temperatures (using nondestructive methods) indicated temperatures ranged from 6-17 degrees Fahrenheit. Condiments in the shipment were slightly frozen to solidly frozen, due to their small portion size. Puddings revealed slight ice crystallization. Large Items such as #10 cans did not appear frozen.

2. Product temperature discrepancy was immediately reported to the TISO staff and DCSP, Ms Linda Carlin, Contacting Officer. Product was accepted pending a detailed examination of product for freeze damage, with focus on condiments such as Ketchup, Mustard and Salad Dressing which may have ingredient separation due to freeze damage. Further examination confirmed freeze damage to condiments contained in Menus B1 thru B7 and D2.

3. Medical Food Inspector (MFI) provided quantities of condiments and menus involved to DCSP. Assembler agreed to provide replacement condiments for menus B1 thru B7 and D2. received at the TISA. On 16 Jul 08, the TISA received replacement condiments for the supplemental issue to consumers. MFI prepared a DD 1232 (Quality Assurance Representative Correspondence) containing replacement instructions/info for units receiving rations and the supplemental issue. DD 1232 is attached below:



1232UGR-AFreeze damage.xfdl

4. Inadequate segregation of mixed loads is a recurring problem. Attached below are links to previous inspection reports noting inadequate segregation of mixed load shipments of UGR-A's.

5. Recommend future mixed loads deliveries have adequate barriers to ensure protection of semi perishables from freeze damage and undesirable condensation on packaging. Condensation may contribute to rust on canned products.

6. Other Observations/Deficiencies: Steak Sauce, Ketchup, Mustard, Salad Dressing and Relish packets are required to not be older than 60 or 90 days old at assembly date as stated on Table I footnotes. Date of pack on these items are not embossed, stamped or marked on individual packets or master bags (plastic bag). Age of product at time of assembly cannot be determined.

DSCP Comments:

Destination Inspection Defects:

Defective Item:	Condiments not marked w/ Date of Pack	Item Lot #:	unknown
Defects Noted:	Other nonconformance, not listed	Menus Affected:	B1-SP thru B7-SP, D2-SP, D7-SP
Module DOP:	All DOP's received		
Defect Description:	Steak Sauce, Ketchup, Mustard, and Relish packets are required to be NMT 90 days old at time of assembly. Salad Dressing required to be NMT 60 days old. Age of product at time of assembly cannot be determined.		

**OPERATIONAL RATIONS INSPECTION PROCEDURE (OPRATS IP15),
Revision 11, 3 March 2011**

Defective Item:	Condiments, Ketchup, Mustard and Salad Dressing Received Soft to Solid Frozen	Item Lot #:	Unknown, condiments not marked w/ Date of Pack
Defects Noted:	Freeze or Chill Damage	Menus Affected:	B1-SP thru B7-SP and D2-SP
Module DOP:	8177, 8178, 8184, 8185, 8191 & 8192		
Defect Description:			

Defective Item:		Item Lot #:	
Defects Noted:		Menus Affected:	
Module DOP:			
Defect Description:			