

**DEPARTMENT OF THE ARMY  
HEADQUARTERS, UNITED STATES ARMY VETERINARY COMMAND**

**OPERATIONAL RATIONS INSPECTION PROCEDURE (IP16)  
Revision 12, 3 March 2011**

**Unitized Group Ration – A, Surveillance Inspection**

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

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

**NOTE**: This inspection procedure does not apply to origin/in-plant or destination (receipt) inspections. Please refer to OPRATS IP14 and IP15 for those inspection procedures.

3.0 **DEFINITIONS**: See VETCOM OPRATS IP15

4.0 **REFERENCES**:

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

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, 8<sup>th</sup> Edition

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

5.0 **PROCEDURES**:

5.1 The AVI will conduct surveillance inspections to determine product condition once the UGR-As have reached their Inspection Test Date (ITD).

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5.2 Formation of the Lots. The AVI 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 for a single menu. The sample unit is one complete perishable module.

5.2.2 The lot size for semi-perishable modules is the total number of semi-perishable modules for a single menu. The sample unit is one complete semi-perishable module (Box 1 & Box 2).

5.3 Sampling Plan. The sample size for perishable and semi-perishable lots 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. No Acceptable Quality Levels (AQLs) are used in determining the acceptability of the lot. AVI will use the table below in determining sample size criteria.

<b>Sampling Criteria for Inspection of UGR-A Rations (Nondestructive CPI)</b>			
<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

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

5.3.2 **The AVI will conduct Destructive Open Package Inspection (DOPI) during surveillance inspections.** The AVI will coordinate this inspection with the Accountable Officer in accordance with the Installation Support Plan to ensure inventory records have been properly adjusted. When possible, the AVI will conduct DOPI jointly with food operations personnel to preclude product loss. The DOPI sampling criteria is as follows:

<b>Sampling Criteria for Inspection of UGR-A (DOPI)</b>			
<i>LOT SIZE (MODULES)</i>	<i>SAMPLE SIZE (MODULES)</i>	<i>AQLs</i>	
		<i>Ac</i>	<i>Re</i>

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All Lot Sizes	1	0	1
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5.4 Performing the Inspection. Surveillance inspections are limited to condition, identity, grossly observable deficiencies, and wholesomeness. To have the background knowledge necessary to adequately perform the surveillance inspection, AVI should be familiar with the following:

5.4.1 Packaging, Packing, Marking and Labeling. The AVI will place emphasis on obvious damage during storage caused by mechanical equipment, infestation, or pilferage.

5.4.2 Storage. The AVI will place emphasis on the condition, wholesomeness and temperature requirements associated with the perishable components.

5.4.3 Additional Inspection Requirements. The AVI will use the following guidance to supplement the surveillance inspection requirements.

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

5.4.3.1.1 If temperatures of refrigerated storage containing perishable products are above the required temperature; this could indicate a possible product temperature non-conformance. The AVI will not recommend condemnation of the product based on freezer room temperature, but on product temperature.

5.4.3.1.2 For product temperature, the AVI will place the thermometer between two primary units. If initial temperature results indicate a temperature nonconformance, the AVI will take the actual internal product temperature by inserting the thermometer directly into the frozen product IAW DSCP Manual 4155.20. The only perishable items that the AVI can probe are those that are NOT in a boil-in-bag. Care must be taken to ensure no boil-in-bags are punctured during the surveillance inspection.

5.4.3.1.3 When thawing is evident, 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.

5.4.3.2 The AVI will classify can defects IAW the U.S. Standards for Condition of Food Containers. "Minor" and "Insignificant" defects shall not be reported.

5.4.3.3 Inspectors will not physically stress the integrity of the UGR-A component packaging in an attempt to verify suspected damage or leakage.

5.5 Nonconformance Reporting.

5.5.1 The AVI will report all non-conformances identified during surveillance

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inspection to the Accountable Officer.

5.5.2 When the Accountable Officer or the Joint Culinary Center of Excellence (JCCoE) questions the inspector's non-conformance inspection results, the AVI will notify the Operational Rations Section, VETCOM HQ through their chain-of-command.

5.5.3 The AVI will post all inspection results, whether there is a non-conformance or not, in the UGR-A11 database. This provides notification to JCCoE of the status of UGR-A's in storage.

5.5.3.1 When documenting non-conformances in the UGR-A9 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 AVI should use digital cameras to document non-conformances.

5.5.4 Inspectors need not generate a MEDCOM Form 817 to report non-conformances; the UGR-A11 database serves this purpose.

5.6 Shelf Life Extension. The AVI will extend the shelf life of UGR-As that passed the surveillance inspection. Shelf life extension is limited to the following:

5.6.1 Perishable components may be extended for 30 days past original Inspection Test Date (ITD). This extension will be determined by inspection results and storage conditions. AVI will recommend priority issue after the initial surveillance inspection. The AVI will not extend the shelf life of the perishable components longer than six months beyond the original ITD.

5.6.2 Semi-perishable components extend for six months past original ITD. The six month inspection frequency should be maintained as long as the ration inspection results do not indicate significant degradation, and the rations have not exceeded their serviceable storage life. Semi-perishable components may be replaced at destination by accountable officer to keep the semi-perishable modules complete and issuable. If accountable officer decides not to replace expired or off-condition components, then any salvageable components may be forced issued to local dining facilities for immediate consumption or given to local food recovery programs.

5.6.3 Accountable officers have the option of reordering just the semi-perishable modules to complete the full rations when the frozen items are retained and semi-perishable are salvaged and vice versa.

## 5.7 Inspection Reports.

5.7.1 The AVI will post all surveillance inspection results, (both conforming and

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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. Please see **Enclosure 1** for an example of a completed report. Follow this example for correctness and completeness.

5.8 Disposition recommendation.

5.8.1 The AVI will provide the accountable officer with disposition recommendation and will emphasize that rations should be forced issued and consumed within first 30 day extension. If the rations are still in storage 30 days after the initial surveillance inspection and accountable officer has done little to force issue rations, the AVI will contact the Operational Rations Section, VETCOM HQ via Lotus Notes email while also keeping their immediate chain-of-command informed.

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

6.1 Inspection Reports in the Lotus Notes UGR-A11 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**

Type of Report:	Surveillance Inspection	Contractor:	AMERQUAL
Inspector:	SPC John Doe	Contract Number:	SPM300-06-D-Z214
Delivery Location:	Fort Hope	Delivery Order Number:	N/A
Number of Modules:	2	Supervisor:	SGT Jane Doe
Date of Inspection:	08/01/2008	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.

Sampling Criteria for Inspection of UGR-A Rations (Nondestructive CPI)			
LOT SIZE (MODULES)	SAMPLE SIZE (MODULES)	AQL's	
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<b>Surveillance Inspection</b>	
Were defects noted on this inspection?	Yes
Have rations exceeded their ITD?	Yes

**Inspector Comments:**

Component	QTY	SS	Lot#	ITD	Semi-Perishable Stock No.	Perishable Stock No.
BRK 7	15 Mods	1 Mods	7215	4/30/2008	8970-01-525-6720	8970-01-525-6744
DIN/LUN 10	6 Mods	1 Mods	7191	4/16/2008	8970-01-525-6805	8970-01-525-6830

The contract number is incorrect. The database has not been updated with the current contract numbers. The contract number for these menus is SPM300-07-D-Z214. Box 3 (perishable) was not available due to being issued out prior to this inspection without Box 1 and Box 2. These modules need to be forced issued to dining facility. Or replacement

components for the defective items listed below and Box 3 reordered to complete the module and then forced issued. After completion of this inspection, the inspector extended the ITD to 02 June 08.

**DSCP Comments:**

**Surveillance Inspection Defects:**

Defective Item:	Strawberry Jam	Item Lot #:	7215
Defects Noted:	Off Color	Menus Affected:	B7-SP
Module DOP:	02 Aug 2007		
Defect Description:	Off color (brownish).		

Defective Item:	Ketchup	Item Lot #:	7215
Defects Noted:	Off Flavor	Menus Affected:	B7-SP
Module DOP:	02 Aug 2007		
Defect Description:	Off flavor (sour).		

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