

# SUBSISTENCE INSPECTION MANUAL DPSCM 4155.6

SUBSECTION 218.1

19 Jul 86

## DESTINATION INSPECTION GENERAL INFORMATION

### I. REFERENCES.

- A. DLAM 4155.6, Appendix B, Quality Control Depot Serviceability Standards.
- B. DPSCM 4255.7, Subsistence In-Storage Quality Control and Inspection.
- C. MIL-STD-105, Sampling Procedures and Tables for Inspection by Attributes.
- D. AR 40-657/NAVSUPINST 4355.4/AFI63-2/MCOP 10110.31, Medical Services-Veterinary Food Inspection.
- E. MIL-STD-904A, Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence.
- F. AR 40-34, AFR 163-6, Veterinary Overseas Destination Inspection of Fresh Fruits and Vegetables.
- G. USDA Quick Reference Manual for Fresh Fruit and Vegetables.

### II. PURPOSE AND SCOPE

- A. This subsection prescribes the procedures for performing destination inspections as subsistence items procured on Defense Logistics Agency contracts and subsistence items received from Depots or Supply Points. Other subsections pertaining to specific situations (e.g., nonconformance reporting, verifying net weights, destination verification testing, etc.) within DPSCM 4155.6 are used in conjunction with these procedures to accomplish destination inspections. This subsection is applicable to Veterinary/Medical Quality Assurance QARs performing destination inspections and Contract Quality Assurance Element (CQAR) personnel
- B. This subsection is not applicable to:
  1. Shell Eggs. Refer to DPSCM 4155.6, Subsection 218.8 for instructions.
  2. Dairy Products being delivered on DLA contracts citing DLA Manual # 200.1, Appendix A.
  3. Operational Ration Components delivered to ration assembly plants are Government Furnished Material (GFM).

### III. SIGNIFICANT CHANGES. This subsection contains major policy and procedure changes regarding destination inspections of subsistence items and should be reviewed in its entirety.

### IV. POLICY.

- A. Defense Subsistence Regions (DSRs) may supplement this subsection to assure the procedures are workable as non-COMUS (destinations outside the Continental United States) destinations. Supplements shall be coordinated with this Center (ATTN: DPSC-HQ) and appropriate headquarters of the Army Veterinary and/or Air Force Medical Food Inspection Personnel.
- B. The Government desires to rely on origin inspection results to the extent consistent with the acceptable risk, but retains the right to reject nonconforming supplies as destination for legitimate cause.
- C. Inspections shall be conducted properly upon arrival with priority given to deliveries of perishable foods. Every effort shall be made to complete the inspections and appropriate documentation with minimal delay.
- D. Destination Quality Assurance Representatives (DQARs) shall have access to all contractually referred documents, and must be thoroughly familiar with all these documents and also contractual origin and destination inspection requirements, appropriate subsections to this Manual, and the procedures in this subsection prior to performing destination inspections. The appropriate CQAE should be contacted for any assistance required if any contractually required document(s) are not available.
- E. DQARs normally need not verify net weight, drained weight, volume, or count in deliveries of the following items unless shortage, gross error, or fraud is suspected:
  1. Items for which origin inspection was performed by the U.S. Department of Commerce (USDC).
  2. Items other than Fresh Fruits and Vegetables (FF&V) for which the origin inspection was performed by the U.S. Department of Agriculture (USDA). (See paragraph IV.F. for FF&V items).
  3. Semiperishable items.
  4. Bakery or frozen dairy items.
  5. Supply Bulletin, Brand Name, or Acquisition and Distribution of Commercial Product (ADCoP) items which are repackaged to consumer/retail packages.
- F. DQARs shall perform limited destination inspection on all carlot shipments of FF&V. At DPSC Supply Points routine destination inspections for quality, condition and quality of locally procured FF&V shall be performed

only when requested, in writing, by the Defense Supply Office (DSO) Chief. DQARs may assist the government purchasing agent by performing destination inspection of local purchase FF&V for quality, condition and quantity on specific occasions when requested verbally by the DSO Chief and followed-up in writing. Notwithstanding the above, DQARs shall perform wholesomeness inspections of FF&V as required by reference I.D.

- G. Recognized inspection procedures for FF&V items are those prescribed by either the appropriate US Standards for Grade, USDA Market Inspection Inspections, USDA Combined Market and Shipping Point Inspection Instructions, and/or instructions provided by this Center.
- H. The guidelines in reference I.E. are applicable to inspections performed under this subsection.
- I. Where health factors are concerned (such as non-exempt products from unidentified sources or sources not sanitarily approved or unwholesome products, etc.) product shall not be accepted without the concurrence of the responsible military medical authority.

V. DEFINITION.

- A. FULL DESTINATION INSPECTION. A detailed inspection using sampling procedures to determine end-tiem conformance with all terms of the contract.
- B. LIMITED DESTINATION INSPECTION. An inspection using sampling procedures to detect obvious discrepancies in identity, condition, or quantity.
- C. OBVIOUS DISCREPANCY. The total quantity of defects/defectives observed which, in the QAR's judgement, would result in finding the item to be nonconforming to contract requirements or otherwise unacceptable if full destination inspection was performed.
- D. INSPECTION FOR IDENTITY. A determination that the item delivered conforms to contractual requirements for product characteristics, packaging, packing, labeling, markings, and unitization (unit loads) as appropriate. It is also a determination that, if the item was inspected at origin, it is in fact the item produced, inspected, and shipped for the contract.
- E. INSPECTION FOR CONDITION. A determination that the product's wholesomeness and serviceability at time of delivery are as required by contractual documents. It is also a determination that the packaging and packing adequately protect the product and, if appropriate, that it is delivered at the required internal temperature and/or within "age at time of delivery" requirements.
- F. INSPECTION FOR QUANTITY. A determination that the net weight, drained weight, volume or count per shipping container, intermediate container, primary container or unit is as specified in the contractual documents, and that the total quantity actually received is within applicable variation in quantity requirements. This determination is not to be confused with tally-in at the total amount being delivered which is the responsibility of the receiving personnel.
- G. OPEN PACKAGE INSPECTION. An inspection of the individual unit, piece or item of product is to determine identity, condition and quantity, as applicable, without causing any loss, destruction, or alteration of product characteristics affecting intended use. Upon completion of the inspection, the product shall be replaced in its original primary container, sealed and returned to the master container for future issue.
- H. DESTRUCTIVE INSPECTION. An inspection of the individual unit, piece or item of product, to determine identity, condition and quantity, as applicable, which results in the loss or destruction of protective packaging or product, or the alteration of product characteristics precluding intended use. Upon completion of the inspection, the unit, piece or item of product is disposed of according to the local policy.
- I. DESTINATION QUALITY ASSURANCE REPRESENTATIVE(S) (DQARs). Veterinary/Medical food inspection personnel of the United States Army and Air Force.

VI. PROCEDURES.

- A. DETERMINING IF FULL OR LIMITED DESTINATION IS REQUIRED.
  - 1. A full destination inspection shall be performed on the following items delivered directly by contractors for acceptance inspection:
    - a. All Troop Issue/Resale Items purchased under Institutional Meat Purchase Specifications and Schedules (IMPs) which do not receive origins USDA inspection.
    - b. All Resale Items purchased in accordance with specification MIL-S-43941 (Beef Market Ready Cuts, Chilled or Frozen).
    - c. Any item when directed by CQAR.
    - d. Any item when, in the DQAR's judgement, the results of a limited destination inspection indicate full destination inspection is necessary to protect the Government's interest.

NOTE: Full destination inspection procedures for the above items are provided in paragraph VI.B. If full inspection cannot be performed because the product is frozen, perform a limited inspection, accept the product (if no significant defects are found), and schedule a post-acceptance warranty inspection to be performed as soon as practical.

2. A limited destination inspection shall be performed when there is no requirement to perform a full destination inspection.
  - a. Limited destination inspection procedures for items received from sources other than Depots or Supply Points are provided in paragraph VI.C.
  - b. Limited destination inspection procedures for items received from Depots or Supply Points are provided in paragraph VI.D.
- B. PROCEDURE FOR FULL DESTINATION INSPECTION OF THE ITEMS RECEIVED FROM SOURCES OTHER THAN DEPOTS OR SUPPLY POINTS.
  1. Determine if the delivery is authorized. The DQAR should have a copy of the contract or a valid document setting forth the essential contract requirements. Oral instructions from the CQAE shall be adequate authority for performing the inspection.
  2. Determine if the delivery is delinquent (early/late). The DQAR must refer to contractual documents and DPSCM 4155.6, Subsection 212.1 to determine if the delivery is within the acceptable time limitations.
  3. Determine receipt of properly executed origin within inspection reports, DD Form 250, USDA/USDC/State Inspection/Report Certificate, Certificates of Conformance (CoC's), and/or shipping documents as required by the contractual documents.
  4. Determine if the product originates from a sanitarily approved establishment and from the source designated in the contractual documents (if applicable).
  5. Report any nonconformance to contract requirements noted in the procedures of paragraphs VI.B.1 through VI.B.4 immediately to the appropriate CQAE/Ordering Officer prior to continuing inspection. If directed to proceed with the inspection, continue with the following instructions.
  6. Develop an appropriate sampling plan:
    - a. The inspection shall be accomplished in accordance with the end item criteria of the contractual documents. If end item examination cannot be performed without excessive destructive inspection, call the CQAE for further guidance. When the contractual documents do not contain sampling criteria for a particular requirement, the inspection for that requirement shall be accomplished in accordance with single sampling plans for normal inspection as outlined in MIL-STD-105 and the following:
      - (1) The lot size and sample units shall be expressed in the number of containers, cuts, pieces, etc., as appropriate for that particular requirement.
      - (2) For other than FF&V items, lots of greater than 2200 but less than 5000 primary containers or units of product, only two primary containers or units need to be sampled.
      - (3) For other than FF&V items, lots of 5000 or more primary containers or units of product, only three primary containers or units need to be sampled.
      - (4) For other than FF&V items, lots of 5000 or more primary containers or units of product, only three primary containers or units need to be sampled.
      - (5) For Meals, Combat, Individual; Meals, Ready-to-Eat; Food Packets, In-Flight; and Food Packets, Long Range Patrol, only the number of Meals/Menus equal to one full shipping case need to be sampled for destructive inspection of component items.
  7. Determine sanitary condition of the delivery conveyance and, for perishable, record the opening temperature.
  8. After selecting samples, perform inspection for identity, condition, and quantity requirements.
    - a. If temperature is a factor of condition, one sample shall be selected, if practical, from the rear, center, and front of the delivery conveyance prior to off-loading. If this screening procedure indicates a potential nonconformance, additional samples shall be taken prior to reporting a temperature nonconformance. The total number of temperature samples (initial plus additional) shall equal the contractual sample size

NOTE: These "limiting" rules do not preclude the DQAR from using discretion either in not selecting or selecting additional samples in keeping with those factors particular for that delivery (vendor/item quality history, multiple deliveries of same item on same day, obvious discrepancies noted, etc.).

- for full inspections; i.e., the contractual sample size less than the initial sample size equals the sample size required for additional temperature sampling.
- b. If impractical to select temperature samples prior to off-loading, the contractual number of samples shall be taken in appropriate increments as the delivery conveyance is off-loaded.
  - c. Product temperature nonconformances shall be based on the results of all samples examined and shall be reported immediately to the appropriate CQAE/Ordering Officer prior to continuing the inspection.
9. An item found conforming to contract requirements shall be accepted. A nonconforming item shall be rejected and then nonconformances reported in accordance with the procedures outlined in DPSCM 4155.6, Subsection 209.1.

C. PROCEDURE FOR LIMITED DESTINATION INSPECTION OF ITEMS RECEIVED FROM SOURCES OTHER THAN DEPOTS OR SUPPLY POINTS.

1. Determine if the delivery is authorized. The DQAR should have a copy of the contract or a valid document setting forth the essential contract requirements. Oral instructions from CQAE shall be adequate authority for performing the inspection.
2. Determine if the delivery is delinquent (early/late). The DQAR must refer to contractual documents and DPSCM 4155.6, Subsection 212.1 to determine if the delivery is within acceptable time limitations.
3. Determine receipt of properly executed origin inspection reports, DD Form 250, USDA/USDC/State Inspection/Export Certificates, Certificates of Conformance (CoC's) and/or shipping documents as required by contractual documents.
4. Determine if the product originates from a sanitarily approved establishment and from the sources designated in the contractual documents (if applicable).
5. Report any nonconformances to contract requirements noted in the procedures of paragraphs VI.C.1 through VI.C.4 immediately to the appropriate CQAE/Ordering Officer prior to continuing inspection. If directed to proceed with the inspection, continue with the following instructions.
6. Develop an appropriate sampling plan. Strict random sampling is not required; however, for results to be representative of the shipment, sample units should be drawn from various locations throughout the load (i.e., rear, center, and front of load). Sampling plan criteria is provided in paragraph VI.C.6.a. for semiperishable items; VI.C.6.b. for perishable items; VI.C.6.c. for Direct Commissary Support System (DICOMSS) and multi-line item deliveries (six or more separate line items) of semiperishable or perishable items; and VI.C.6.d. for destructive inspection.

NOTE: Instructions are outlined in DPSCM 4155.6, Subsection 207.5 for the frequency of destination sampling and testing to verify CoC's on deliveries of the following items:

Margarine (Specification EE-M-45)

Shortening (Specification EE-S-321)

Cheese, Processed, Pasteurized (Specification C-C-291)

Cheese, Pasteurized Processed Swiss; Pasteurized Processed Swiss and Cheddar or American (Perishable Product only) (Specification C-C-305)

Cheese, Swiss, Natural (Specification C-C-302)

Cheese, Mozzarella and Provolone, Natural (Specification MIL-C-35088)

Cheese, Blue-Veined, Natural (Blue and Corgonzola) (Specification MIL-C-35091)

a. Semiperishable Items:

- (1) The lot size shall be expressed as the number of primary containers. The sample unit shall be one primary container.
- (2) The number of sample units, the number of shipping containers from which the sample units shall be selected, and the number of pallets from which the shipping containers shall be selected shall be determined in accordance with Table II, Enclosure 1.
- (3) The shipping containers from which the primary containers were selected shall be the samples used to determine compliance with shipping container and intermediate container identity, condition, and quantity requirements. If unitization is a contractual requirement, only those pallets from which sample shipping containers were selected shall be inspected for unit load requirements.

b. Perishable Items.

- (1) The lot size shall be expressed as the number of shipping containers. The number of shipping containers to select and the number of pallets from which the shipping containers shall be selected shall be in accordance with Table III, Enclosure 1.
  - (2) The sample unit from each sample shipping container for inspection of FF&V items may be whichever of the following that is most appropriate: one unit of product, one pound of product, a sample unit prescribed by either recognized inspection procedures, or the entire contents of the shipping container.
  - (3) The sample shall wait for inspection of items other than FF&V shall be one primary container or unit of product within each sample shipping container.
  - (4) The shipping containers from which product samples were selected shall be the samples used to determine compliance with shipping container and intermediate container identity, condition and quantity requirements. If shipping containers were selected shall be inspected for unit load requirements.
- c. DICOMSS and multi-line item deliveries (six or more appropriate line items) of semiperishable or perishable items.
- (1) One shipping container of each line item shall be inspected to determine compliance with shipping container condition and marking requirements, and product shelf-life or date of pack limitations.
  - (2) On deliveries of 6 to 20 line items, one sample shipping container shall be selected for each line item to determine conformance of the item(s) with product identity, condition, and quantity requirements; on deliveries of more than 20 line items, only one shipping container shall be selected from each pallet. The DQAR shall consider the overall quality history of the various products on the pallet and the quantity of each line item being delivered when selecting the one sample container per pallet (on deliveries of more than 20 line items).
    - (a) For FF&V items, the number of sample units per sample shipping container shall be one unit of product, one pound of product, or the sample unit produced by the recognized inspection procedures for the items inspected.
    - (b) For other items, the sample to determine conformance of the item(s) with product identity, condition and quantity requirements shall be five primary containers or units of product from each sample shipping container. This “limiting” rule does not prevent the DQAR from inspecting additional samples from each sample shipping container to better determine identity, condition, and quantity compliance. If less than five primary containers or units of product are present, then the entire contents of the sample shipping container will be inspected.
  - (3) The shipping containers from which product samples were selected shall be the samples used to determine compliance with shipping container and intermediate container identity, condition, and quantity requirements. If unitization is a contractual requirement, only those pallets from which sample shipping containers were selected shall be inspected for unit load requirements.
- d. Destructive Inspection.
- (1) At DPSC/DLA Depots or Supply Points, DQARs shall perform destructive inspections on:
    - (a) All Troop Issue line items received (always perform at least the minimum destructive inspection indicated in subparagraph (3) below).
    - (b) Direct Commissary Support System (DICOMSS) deliveries – The products selected for destructive inspection shall be consistent with the quality history of the products delivered (see Note below).
  - (2) At Posts, Camps, or Stations, the DQAR’s decision is to perform destructive inspection shall be made in consideration of the following (see Note below).
    - (a) If the products have been inspected at origin by another government agency and identity can be established by comparing can codes, inspection stamps, etc., destruction inspection need not be performed.
    - (b) If the condition of the product can be determined without destructive inspection, it need not be performed.
    - (c) On multi-line item deliveries, the products selected for destructive inspection shall be consistent with the DQAR’s experience with the quality history of the products delivered.
  - (3) The sample size for destructive inspection shall normally be limited in accordance with the following:

- (a) For FF&V items, the number of sample units per sample shipping container shall be one unit of product, one pound of product, or the sample unit prescribed by the recognized inspection procedures for the items inspected.
- (b) For other than FF&V items, lots equal to or less than 1200 primary containers or units of product, only two primary container or unit need be sampled.
- (c) For than FF&V items, lots of greater than 1200 but less than 5000 primary containers or units of product, only three primary containers or units need be sampled.
- (d) For than FF&V items, lots of 5000 or more primary containers or units of product, only three primary containers or units need be sampled.
- (e) For Meals, Combat, Individual; Meals, Ready-to-Eat; Food Packets, In-Flight; and Food Packets, Long Range Patrol, the number of Meals/Menus equal to one full shipping case shall be sampled for destructive inspection of component items.

NOTE: These “limiting” rules do not preclude the DQAR from using discretion either in not selecting or selecting additional samples in keeping with those factors particular for that delivery (vendor/item quality history, multiple deliveries of same item on same day, obvious discrepancies noted, etc.).

- 7. Determine sanitary condition of the delivery conveyance and, for perishables, record its opening temperature.
- 8. After selecting samples, perform inspection for identity, condition, and quantity requirements.
  - a. If temperature is a factor of condition, one sample shall be selected, if practical, from the rear, center, and front of the delivery conveyance prior to off-loading. If this screening procedure indicates a potential contract nonconformance, additional samples shall be taken prior to reporting a temperature nonconformance. The total number of temperature samples (initial plus additional) shall equal the contractual sample size for full inspection; i.e., the contractual sample size less than the initial sample size equals the sample size required for additional temperature sampling.
  - b. If impractical to select temperature samples prior to off-loading, the contractual number of samples shall be taken in appropriate increments as the delivery conveyance is off-loaded.
  - c. Item temperature nonconformances shall be based on the results of all samples examined and shall be reported immediately to the appropriate CQAE/Ordering Officer prior to continuing the inspection.

NOTE: If the quality of the packing components is questionable for ADCoP Items having Type Pack 2 (TPE-2) packing for which there are testing requirements specified (e.g., weather resistant shipping cases), then samples shall be submitted for verification testing in accordance with DPSCM 4155.6, Subsection 207.8.

- 9. If no obvious discrepancy is noted, further inspection is not required.
- 10. If no obvious discrepancy is noted, additional inspection is not required to determine a nonconformance if the number of sample units inspected is equal to or larger than the sample size required by the contractual documents. However, if the number of sample units inspected is less than the sample size required by contractual documents, additional samples shall be selected. The total number of sample units (initial plus additional) shall equal the sample size required by the contractual documents. Determination of an item nonconformance shall be based on the results of all samples inspected.
  - a. The inspection of additional samples normally shall be limited to those contractual tables, paragraphs of examination, or requirement paragraphs listing the defects/defectives found in the initial samples. This “limiting” rule does not preclude the DQAR from inspecting the additional samples for other obvious discrepancies or performing a full destination inspection for all terms of the contract to protect the Government’s interest.
  - b. When the item is required to comply with the contractual documents that do not contain end-item sampling criteria for a particular requirement, the inspection for that requirement shall be accomplished in accordance with single sampling plans for normal inspection as outlined in MIL-STD-105 and the following:
    - (1) The lot size shall be expressed as the number of sample units (containers, cuts, pieces, etc.) as appropriate for that particular requirement.
    - (2) The sample size shall be the number of sample units indicated by Inspection Level S-3. Any defects observed shall be classified according to their appropriate severity (Critical, Major, or Minor) as defined in MIL-STD-105. The Acceptable Quality Levels (AQLs) exp ressed as defects per hundred

units, shall be 4.0 for Major Defects and 10.0 for Minor Defects. To standardize procedures and minimize confusion in using MIL-STD-105 to obtain a sampling plan (i.e. sample size, acceptance and rejection numbers) when a Table of Examination has more than one class of defects (e.g. major, minor, total) and a combination of AQLs, the inspector shall follow the instructions in the applicable table of MIL-STD-105 to arrive at one sample size, with corresponding acceptance and rejection numbers, to be used for all classes of defects in the examination. When there are compelling reasons to use separate sample sizes for the different classes of defects, approval shall be obtained from the quality assurance element of the acquisition activity. The finding of any critical defect shall be cause for rejection.

11. An item found conforming to contract requirements shall be accepted. A nonconforming item shall be rejected and the nonconformance reported in accordance with the procedures outlined in DPSCM 4155.6, Subsection 209.1.

**D. PROCEDURES FOR LIMITED DESTINATION INSPECTION OF ITEMS RECEIVED FROM DEPOTS OR SUPPLY FORMS.**

1. Determine receipt of appropriate inspection reports and/or shipping documents.
2. Develop an appropriate sampling plan. Strict random sampling is not required; however, for results to be representative of the shipment, sample units shall be drawn from various locations throughout the load (i.e., rear, center, and front of load). Sampling plan criteria is provided in paragraph VI.D.2.a. for semiperishable items; VI.D.2.b for perishable items; VI.D.2.c. for multi-line deliveries (six or more separate line items) of semiperishable or perishable items; and VI.D.2.d. for destructive inspection.
  - a. Semiperishable items:
    - (1) The lot size shall be expressed as the number of primary containers. The sample unit shall be one primary container.
    - (2) The number of sample units, the number of shipping containers from which the sample units shall be selected, and the number of pallets from which the sample units will be selected shall be determined in accordance with Table II, Enclosure 1.
    - (3) The shipping containers from which the primary containers were selected shall be the samples used to determine shipping container and intermediate container condition. The pallets from which sample shipping containers were selected shall be the samples used to determine the condition of unit loads, if appropriate.
  - b. Perishable items.
    - (1) The lot size shall be expressed as the number of shipping containers. The number of shipping containers to select and the number the number of pallets from which the shipping containers will be selected shall be in accordance with Table III, Enclosure 1.
    - (2) The sample unit from each sample shipping container for inspection of FF&V items may be whichever of the following that is most appropriate; one unit of product, one pound of product, a sample unit prescribed by other recognized inspection procedures, or the entire contents of the shipping container.
    - (3) The sample unit for inspection of other items shall be one primary container or unit of product within each sample shipping container.
    - (4) The shipping containers from which product samples were selected shall be the samples used to determine shipping container and intermediate container condition. The pallets from which sample shipping containers were selected shall be the samples used to determine the condition of the unit loads, if appropriate.
  - c. Multi-line item deliveries (six or more separate line items) semiperishable or perishable items.
    - (1) One shipping container of each line item shall be inspected to determine shipping container condition and the products remaining shelf-life as indicated by shipping container markings.
    - (2) On deliveries of 6 to 20 line items, one sample shipping container shall be selected for each line item to determine conformance of the item(s) with product identity and condition requirements; on deliveries of more than 20 line items, only one sample shipping container shall be selected from each pallet. The DQAR shall consider the overall quality history of the various products on the pallet and the quantity of each line item being delivered when selecting the one sample container per pallet (on deliveries of more than 20 line items).
      - (a) For FF&V items, the sample unit to determine conformance of the item(s) with product and condition requirements may be whichever of the following is most appropriate; one unit of

product, one pound of product, a sample unit prescribed by other recognized inspection procedures, or the entire contents of the shipping container.

- (b) For other items, the sample to determine conformance of the item(s) with product identity and condition requirements shall be five primary containers or units of product from each sample shipping container. This “limiting” rule does not prevent the DQAR from inspecting additional samples from each sample shipping container to better determine identity and condition. If less than five primary containers or units of product are present, than the entire contents of the sample shipping container shall be inspected.
- (3) The shipping containers from which product samples were selected shall be the samples used to determine shipping container and intermediate container condition. The pallets from which sample shipping containers were selected shall be the samples used to determine the condition of the unit loads, if appropriate.
- d. Destructive Inspection.
  - (1) At DPSC/DLA Depots or Supply Points, DQARs shall perform destructive inspections on:
    - (a) All Troop Issue line items received (always perform at least the minimum destructive inspection indicated in subparagraph (3) below).
    - (b) Direct Commissary Support System (DICOMSS) deliveries – The product selected for destructive inspection shall be consistent with the quality history of the products delivered (see Note below).
  - (2) At Posts, Camps, or Stations, the DQAR’s decision to perform destructive inspection shall be made is consideration of the following (see Note below):
    - (a) If product identity can be established by comparing can codes, destructive inspection need not be performed.
    - (b) If the condition of the product can be determined without destructive inspection, it need not be performed.
    - (c) On multi-line item deliveries, the products selected for this type of sampling shall be consistent with the DQAR’s experience with the quality history of the products delivered.
  - (3) The sample size for destructive inspection shall be normally be limited in accordance with the following:
    - (a) For FF&V items, the number of sample units per sample shipping container shall be one unit of product, one pound of product, or the sample unit prescribed by the recognized inspection procedures for the items inspected.
    - (b) For other than FF&V items, lots equal to or less than 1200 primary containers or units of product, only one primary container or unit need be sampled.
    - (c) For than FF&V items, lots of greater than 1200 but less than 5000 primary containers or units of product, only two primary containers or units need be sampled.
    - (d) For than FF&V items, lots of 5000 or more primary containers or units of product, only three primary containers or units need be sampled.
    - (e) For Meals, Combat, Individual; Meals, Ready-to-Eat; Food Packets, In-Flight; and Food Packets, Long Range Patrol, the number of Meal/Menu to equal one full shipping case shall be sampled for destructive inspection of component items.

NOTE: These “limiting” rules do not preclude the DQAR from using discretion either in not selecting or selecting additional samples, in keeping with those factors particular for that delivery (contractor/item quality history, multiple deliveries of same item on same day, obvious discrepancies noted, etc.).

- 3. Determine sanitary condition of the delivery conveyance and, for perishables, record its opening temperature.
- 4. After selecting samples, perform the inspection to the extent necessary to determine that the product delivered is the item ordered/manifested and that it is fit for continued storage and issue/resale.

NOTE: If temperature is a factor of condition, one sample shall be selected from the rear, center, and front of the delivery conveyance. If impractical to select these samples prior to off-loading, the samples shall be taken as the delivery conveyance is off-loaded. If either of these screening procedures indicates a potential nonconformance with requirements, the screening sample temperature results shall be reported immediately to the appropriate Receiving/Accountable Officer for disposition guidance prior to, continuing the inspection.



5. If no obvious discrepancy is noted, further inspection is not required.
6. If an obvious discrepancy is noted, further inspection utilizing additional representative samples is required. The inspection of additional samples normally shall be limited to the category (product workmanship, condition factors, packaging, packing, etc.) of defects/defectives found in the initial samples. This "limiting" rule does not preclude the DQAR from inspecting additional samples for other obvious discrepancies to protect the Government's interest. The additional inspection shall be conducted in accordance with either paragraph VI.D.6.a. or paragraph VI.D.6.b. below.
  - a. If the item inspected is received on an interdeport or intersupply point shipment and it is also within its warranty period, the additional inspection shall be accomplished in accordance with the warranty inspection procedures in DLAM 4155.5, Appendix S for semiperishable items or DPSCM 4155.7 for perishable items. Enough additional samples shall be inspected so that the total number of sample units (initial plus additional) inspected equals the sample size required by DLAM 4155.5, Appendix S or DPSCM 4155.7. Recommendations for warranty action shall be based on the results of all samples inspected.
  - b. The additional inspection of items other than those referenced in paragraph VI.D.6.a. shall be accomplished in accordance with single sampling plans for normal inspection as outlined in MIL-STD-105 and the following:
    - (1) The lot size shall be expressed in the number of appropriate sample units (containers, cuts, pieces, etc.).
    - (2) Enough additional samples shall be selected so that the total number of sample units (initial plus additional) inspected equals the sample size indicated by Inspection Level I for semiperishable items or Inspection Level S-4 for perishable items.
    - (3) For FF&V items, the Acceptable Quality Tolerances expressed as percent defective shall be 5.0% for decay defectives, 10/0% for other condition defectives, and 10).% for quality/size defectives. Only those quality defectives (e.g. shape, dirt, color not due to aging) and size defectives that would cause the item to be unfit for normal issue or resale shall be scored.
    - (4) For items other than FF&V, any defects observed shall be classified according to their appropriate severity (Critical, Major, or Minor) as defined in MIL-STD-105. The Acceptable Quality Levels (AQLs), expressed as defects per hundred unit, shall be 4.0 for Major defects and 10.0 for Minor defects. To standardize procedures and minimize confusion in using MIL-STD-105 to obtain a sampling plan (i.e. sample size, acceptance and rejection numbers) when a Table of Examination has more than one claim of defects (e.g. major, minor, total) and a combination of AQLs, the inspector shall follow the instructions in the applicable table of MIL-STD-105 to arrive at one sample size, with corresponding acceptance and rejection numbers, to be used for all classes of defects in the examination. When there are compelling reasons to use separate sample sizes for the different classes of defects, approval shall be obtained from the quality assurance element of the contracting activity. An item shall be considered unfit for continued storage or issue/resale if any Critical defect is found.
    - (5) Not more than five shipping containers shall be selected from any individual pallet.
    - (6) The sample unit from each sample shipping container for inspection of FF&V items may be whichever of the following that is most appropriate: one unit of product, one pound of product, a sample unit prescribed by other recognized inspection procedures, or the entire contents of the shipping container.
    - (7) On deliveries of perishable items other than FF&V, not more than five primary containers or units of product shall be selected from any individual shipping container.
    - (8) On deliveries of semiperishable items, the number of intermediate and/or primary conditions to select per shipping container shall be in accordance with Table I, Enclosure 1.
    - (9) The number of additional open-package inspection and or destructive inspection units to select shall be in keeping with those factors peculiar for the particular item and the need to protect the Government's interest.
7. A product found to be fit for continued storage and issue/resale shall be accepted. A product found to be unfit for continued storage and issue/resale or a product within warranty period found to be nonconforming shall be reported to the appropriate Receiving/Accountable officer for disposition instructions. The procedures for reporting these discrepancies are outlined in DPSCM 4155.6, Subsection 209.1.

E. PROCEDURES FOR LIMITED DESTINATION INSPECTION OF CONUS ORIGIN ITEMS RECEIVED AS SOURCE LOADED DIRECT VENDOR DELIVERIES (DVD) AT NON-CONUS INSTALLATIONS.

1. Determined receipt of properly executed origin inspection reports, DD Form 250, USDA/USDC/Certification of Conformance, expert certification and manifests. The lack of any required certificates or documents shall be reported to the Defense Subsistence Region responsible for administering terms of the contract by the most expeditious means.

NOTE: Lack of proper certification shall not be sufficient cause to discontinue inspection.

2. Determine if each product originated from a sanitarily approved establishment and from the source designated in the contractual documents (if applicable).
3. Develop an appropriate sampling plan. Strict random sampling is not required; however, for results to be representative of the shipment, sample units shall be drawn from various locations throughout the load. Sampling plan criteria is provided in paragraph VI.C.6.a. for semiperishable and VI.C.6.b. for perishable items, except FF&V item sampling for non-destructive inspection which shall be prescribed in Reference I.F.
4. Destructive inspection shall be performed on all DVD shipments utilizing criteria provided below:
  - a. For FF&V items, the number of sample units per sample shipping container shall be one unit of product, one pound of product, or the sample unit prescribed by the recognized inspection procedures for the items inspected.
  - b. For other than FF&V items, lots equal to or less than 1200 primary containers or units of product, only one primary container or unit need be sampled.
  - c. For other than FF&V items, lots greater than 1200 but less than 5,000 primary containers or units of product, only two primary containers or units need be sampled.
  - d. For other than FF&V items, lots of 5000 or more primary containers or units of product, only three primary containers or units need be sampled.
5. Determine sanitary condition of the delivery conveyance, and for perishable, record the opening temperature.
6. After selecting samples, perform inspection for identity, condition and quantity requirements. For perishable, three product temperatures shall be taken from the front, middle, and back.
7. If the limited inspection indicates the item(s) do not meet requirements a full inspection shall be performed. This full inspection shall be considered to be a warranty inspection (i.e. If, upon completion of inspection, the number of defects equals or exceeds the reject numbers, the results shall be reported to the appropriate DSR for warranty action).

BY ORDER OF THE COMMANDER

PATRICIA FENWICK  
Chief, Administrative Services Division  
Directorate of Installation Services

Encl (Sampling Plan Table)

DISTRIBUTION

Special  
ST-B. ST-E thru ST-Q  
ST-U and ST-V  
DAIG-INS and DAIG-IC thru DAIG-IW – 1 each  
DPSC-IA/Library – 2 cys  
DPSC-IO – 25 cys

SAMPLING PLAN TABLES

TABLE I. SAMPLING PLAN FOR FULL DESTINATION  
 INSPECTION BY SEMIPERISHABLE ITEMS

<u>Primary or Intermediate Containers for Shipping Container</u>	<u>Maximum Number of Sample Units to Select for Shipping Container</u>
1-12	6
13-60	12
61-250	14
More than 250	24

TABLE II. SAMPLING PLAN FOR LIMITED DESTINATION  
 INSPECTION OF SEMIPERISHABLE ITEMS

<u>Expressed as Primary Containers</u>	<u>Number of Pallets To Select Shipping Containers From</u>	<u>Number of Shipping Containers To Select Per Number of Units Packed Per Shipping Container</u>		
		<u>6</u>	<u>12</u>	<u>MT 12*</u>
<u>Lot Size</u>	<u>Sample Size</u>			
Under 151	5	1	2	2
151-500	8	2	3	3
501-3,200	13	2	3	3
3,201-35,000	20	2	5	3
35,001-500,000	32	3	7	5
More Than 500,000	50	3	10	7

\*More Than

TABLE III. SAMPLING PLAN FOR LIMITED DESTINATION  
 INSPECTION OF PERISHABLE ITEMS

<u>Lot Size</u>	<u>Sample Size <sup>1/</sup></u>	<u>Number of Pallets To Select Shipping Containers From</u>
2-15	1	1
16-50	3	1
51-150	5	2
151-500	8	2
501-3,200	13	3
More Than 3,200	20	3

<sup>1/</sup> For deliveries of carcass equivalent beef on Supply Bulletin contracts, at least one sample shipping container of each style/cut shall be selected.