

USAPHC Circular 40-1, Appendix O

FREC Approved: 19 August 2016

Department of Defense Food Safety and Quality Assurance Laboratory Action Levels

This appendix is the primary reference document for food/bottled water product laboratory testing in support of worldwide Department of Defense missions. As such, it is the official reference for all DoD food analysis laboratories, commercial audits, food defense, and food and water risk assessments.

Every test listed may not be conducted for products submitted to laboratories. Each laboratory will maintain a list of tests which it routinely performs on each sample type as well a list of additional tests that can be contracted out upon request. Changes to the routinely performed test panels require approval by the Food Risk Evaluation Committee. Contact the local supporting laboratory for any testing questions.

When used in conjunction with commercial sanitation audits, not every test listed for each product may be required for production plants to be in compliance. Refer to the latest version of the MIL -STD-3006 and the local supporting laboratory to determine the appropriate tests.

Any pathogen or other adulterant detected follows established notification and response procedures directed in AR 40-657. These include contacting the appropriate public health authority and purchasing agency, medical hold actions and possible product suspension and recall (ALFOODACT) actions.

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
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ALL FOOD PRODUCTS^P

Pesticides					
				9, 35	All food products ^P must meet EPA and/or FDA tolerances for pesticide residues.
Radioisotopes					
				36	Derived Intervention Levels (DILs) for each radionuclide group for food. Applicable to foods ^P as prepared for consumption.
	Strontium-90		160 Bq/kg		
	Iodine-131		170 Bq/kg		
	Cesium-134 + Cesium 137		1200 Bq/kg		
	Plutonium-238 + Plutonium-239 + Americium-241		2 Bq/kg		
	Ruthenium-103 + Ruthenium-106		(C3 / 6800) + (C6 / 450) <1 Bq/kg		The DIL for the Ruthenium group is set at less than one.

8905: MEAT, POULTRY, FISH, SHELLFISH

Raw meats (excluding poultry) ^B	Standard Plate Count (SPC)	<100,000 CFU/g	37, 38	performed in beef only ^V
	coliforms	<1000 CFU/g	37, 38	performed in beef only ^V
	E. coli	<500 CFU/g	37, 38	performed in beef only ^V
	E. coli O157:H7/STEC ^R	not detected	17, 34	performed in beef only
	Salmonella spp.	not detected	37, 38	performed in beef only
	percent fat	per package label	customer	
	Bacillus cereus	10,000 CFU/g	20	
Campylobacter jejuni	not detected	15		
Clostridium botulinum toxin	not detected	15		

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
	Meats and poultry, Ready-to-eat ^A	Clostridium perfringens (vegetative cells)	< 1000 CFU/g	16	performed in anaerobic products
		Clostridium perfringens toxin	not detected	31	
		E. coli O157:H7/STEC ^R	not detected	17	performed in beef only
		Listeria monocytogenes	not detected	6	
		Salmonella spp.	not detected	18, 28	
		Staphylococcus aureus	<10,000/g (MPN)	20	
	All fish (these tests apply to all following categories of fish in addition to what is listed individually)	Clostridium botulinum toxin	not detected	19	
		Salmonella spp.	not detected	19	
		Staphylococcus aureus	<10,000/g (MPN)	19	
		Polychlorinated Biphenyls	2ppm	19	
	Cured, salted, smoked fish	Clostridium botulinum toxin	not detected	31	
		Clostridium perfringens	< 1000 CFU/g	16	performed in anaerobic products
		Sodium nitrite	10 ppm in smoked cured tuna; 200 ppm in smoked, cured shad, salmon and sablefish	12	
		Water phase salt (WPS)	2.5% air packaged; 3.5% vacuum or MAP; 3.0% vacuum or MAP and 100-200 ppm sodium nitrite	25	
		Aldrin (fin and shellfish only)	0.3 ppm	19	
		Amnesic Shellfish Poison	20 ppm domoic acid, 30 ppm (dungeness crab)	19	
		Caribbean ciguatoxin	0.1 ppb	19	
		Chloramphenicol	not detected	19	
		Chlordane	0.3 ppm	19	

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
Raw fish	Chlordecone	crabmeat: 0.4 ppm other: 0.3 ppm	19		
	DDT, TDE and DDE	5.0 ppm	19		
	Dieldrin (fin and shell fish only)	0.3 ppm	19		
	Diethylstilbesterol	not detected	19		
	Fluoroquinolones	not detected	19		
	Heptachlor or Heptachlor epoxide	0.3 ppm	19		
	Mirex	0.1 ppm	19		
	Nitroimidazoles	not detected	19		
	Nitrofurans	not detected	19		
	Methylmercury	1.0 ppm	19		
	Pacific Ciguatoxin	0.01 ppb	19		
	Paralytic Shellfish Poison	0.8 ppm saxitoxin equivalent	19		
	Simazine (finfish only)	12 ppm	19		
Ready-to-eat fish ^C	Listeria monocytogenes	not detected	19		
	Vibrio vulnificus	not detected	19		
Tuna, Mahi-Mahi, and related fish	Histamine	50 ppm	19		
Clams, oysters, mussels, and whole and roe-on scallops, fresh or frozen	APC	1 sample exceeding 1.5M/g or 2 or more exceeding 500,000/g.	19		sample size must be 5
	E. coli	1 sample exceeding 330/100 g (MPN) or 2 or more exceeding 230/100g (MPN)	19		sample size must be 5
	Salmonella spp.	not detected	19		
	Diarrhetic Shellfish Poison	0.2 ppm	19		
	Neurotoxic Shellfish Poison	0.8 ppm brevetoxin-2	19		
	Vibrio cholerae	not detected	19		
	Vibrio parahaemolyticus	< 30/g (MPN)	package label		
	Vibrio vulnificus	< 30/g (MPN)	package label		

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8910: ALL DAIRY FOOD & EGGS

Grade A pasteurized milk and/or milk products ^D	Acidity	no limit specified	customer	performed on whole milk only
	Coliforms	10 CFU/ml or g	11	
	Phosphatase	<350 milliunits/L (fluid products); <500 milliunits (other)	11	Does not apply to acidified or cultured milk and/or milk products, eggnog, cottage cheese.
	Standard Plate Count (SPC)	20,000/ml	11	Does not apply to acidified or cultured milk and/or milk products, eggnog, cottage cheese.
	Drug residues ^U	No positive results on drug detection methods	11	Test method must be listed in the current revision of FDA Memorandum M-a-98. Does not apply to acidified or cultured milk and/or milk products; eggnog; cottage cheese; pasteurized and ultra pasteurized flavored (non-chocolate) milk and/or milk products; and other milk and/or milk products as identified in the latest revision of M-a-98.
	Acidity	no limit specified	customer	performed on whole milk only
	Coliforms	10 CFU/ml or g	11	
	Standard Plate Count (SPC)	20,000/ml	11	Does not apply to acidified or cultured milk and/or milk products, eggnog, cottage cheese.

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
	Grade A ultrapasteurized ^T milk and/or milk products	Drug residues ^U	No positive results on drug detection methods	11	Test method must be listed in the current revision of FDA Memorandum M-a-98. Does not apply to acidified or cultured milk and/or milk products; eggnog; cottage cheese; pasteurized and ultra pasteurized flavored (non-chocolate) milk and/or milk products; and other milk and/or milk products as identified in the latest revision of M-a-98.
	Grade A pasteurized concentrated (condensed) milk and/or milk products	Coliforms	10 CFU/ml or g	11	
	Yogurt	Coliforms	10 CFU/g	13	
		yeasts and molds	50 CFU/g	13	
	Sour Cream	Coliforms	10 CFU/g	14	
		yeasts and molds	10 CFU/g	14	
	Cottage Cheese	Coliforms	10 CFU/g	4	
		yeasts and molds	10 CFU/g	4	
	Ice Cream Products	Coliforms	10 CFU/g (plain) 20 CFU/g (complex) ^F	5	
		Salmonella spp.	not detected	23	
		Standard Plate Count (SPC)	50,000 CFU/g	5	
	Fresh eggs and egg products ^Q	Salmonella spp.	Not detected	22	
	Cheeses ^G	Bacillus cereus	10,000 CFU/g	23	
		E. coli	100/g (MPN)	23	
		E. coli O157:H7/STEC ^R	not detected	17, 23	
		Listeria monocytogenes	not detected	26	
		Salmonella spp.	not detected	15, 23	
		Staphylococcus aureus	<10,000/g (MPN)	23	

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
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8915: FRUITS & VEGETABLES

Fresh fruits and vegetables ^H	E. coli O157:H7/STEC ^R	not detected	17, 24	
	E. coli	<10/g MPN	32	excessive counts may indicate lack of sanitation but is not a regulatory requirement
	Listeria monocytogenes	not detected	26	
	Salmonella spp.	not detected	28	
	Staphylococcus aureus	<10,000/g (MPN)	20	
Kimchee	Bacillus cereus	10,000 CFU/g	20	
	Clostridium botulinum toxin	not detected	31	
	Clostridium botulinum	not detected	31	
	E. coli	not detected	19	
	Total coliforms	no limit specified		
	Listeria monocytogenes	not detected	26	
	Salmonella spp.	not detected	28	
	Staphylococcus aureus	<10,000/g (MPN)	20	
	Acidity (total, as lactic acid)	>1.0% m/m	29	
	salt content	1.0-4.0% m/m	29	
Juices and Nectars	E. coli	<1 CFU/10 mL		excessive counts may indicate lack of sanitation but is not a regulatory requirement
	E. coli O157:H7/STEC ^R	not detected	17, 33	
	Salmonella	not detected	33	
	Cryptosporidium parvum	not detected	33	
	Lead	50 ppb	33	
	Sulfites	10 ppm	33	
	Patulin	50 ppb	33	performed in apple juice only

8940: DIETARY FOODS & SPECIALTY PREPARATIONS

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
	Infant Formula	Aerobic Plate Count	1000 CFU/g	21	
		Bacillus cereus	1000 CFU/g	21	
		Cronobacter sakazakii	Not detected	21	
		E. coli O157:H7	Not detected	21	
		Listeria monocytogenes	Not detected	21	
		Salmonella spp.	Not detected	21	
		Staphylococcus spp.	<10,000/g (MPN)	21	
		Staphylococcal enterotoxin	Not detected	21	
		Total coliforms	3/g (MPN)	21	
	Ready-to-Eat Products ¹ and Ready-to-Cook Products ⁰	Bacillus cereus	10,000 CFU/g	20	
		Clostridium botulinum toxin	not detected	15	
		Clostridium botulinum (vegetative)	not detected	15	
		Campylobacter jejuni	not detected	15	performed in RTE products
		Clostridium perfringens (vegetative cells)	< 1000 CFU/g	16	performed in anaerobic products
		E. coli O157:H7/STEC ^R	not detected	17, 34	performed in beef products only
Listeria monocytogenes		not detected	26		
Salmonella spp.		not detected	18, 28		
Staphylococcus aureus		<10,000/g (MPN)	20		

8960: BEVERAGES, NON-ALCOHOLIC

Microbiological					
	E. coli	Not detected in 100	7		
	Total coliforms	< 1 CFU/100 mL	7		
	Heterotrophic Plate Count	500 CFU/mL	30		
	P. aeruginosa	no limit specified			excessive counts may indicate lack of sanitation but is not a regulatory requirement
Physical					
	Turbidity	5 NTU	7		

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
		Color	15 units	7	
		Odor	Threshold odor #3	7	mineral water exempt
		pH	6.5-8.5	30	mineral water exempt
		Chemical (Mineral waters are exempt from allowable level)			
		Chloride	250 mg/L	7	
		Iron	0.3 mg/L	7	
		Manganese	0.05 mg/L	7	
		Total Dissolved Solids	500 mg/L	7	
		Sulfate	250 mg/L	7	
		Zinc	5 mg/L	7	
		Inorganic Contaminants			
		Aluminum	0.2 mg/L	7	
		Antimony	0.006 mg/L	7	
		Arsenic	0.01 mg/L	7	
		Barium	2 mg/L	7	
		Beryllium	0.004 mg/L	7	
		Cadmium	0.005 mg/L	7	
		Chromium	0.1 mg/L	7	
		Copper	1.0 mg/L	7	
		Cyanide	0.2 mg/L	7	
		Fluoride	2.4 mg/L	7	domestic non-fluoridated
			1.4mg/L	7	imported non-fluoridated
			1.7 mg/L	7	domestic fluoridated
			0.8 mg/L	7	imported fluoridated
		Lead	0.005 mg/L	7	
		Mercury	0.002 mg/L	7	
		Nickel	0.1 mg/L	7	
		Nitrate	10 mg/L (as N)	7	
		Nitrite	1 mg/L (as N)	7	
		Total Nitrate and Nitrite	10 mg/L (as N)	7	
		Selenium	0.05 mg/L	7	

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes	
	Bottled Water, non-carbonated	Silver	0.1 mg/L	7		
		Thallium	0.002 mg/L	7		
		Volatile Organic Compounds (VOCs)				
		Benzene	0.005 mg/L	7		
		Carbon Tetrachloride	0.005 mg/L	7		
		o-dichlorobenzene	0.6 mg/L	7		
		p-dichlorobenzene	0.075 mg/L	7		
		1,2-Dichloroethane	0.005 mg/L	7		
		1,1-Dichloroethylene	0.007 mg/L	7		
		cis-1,2-Dichloroethylene	0.07 mg/L	7		
		trans-1,2-Dichloroethylene	0.1 mg/L	7		
		Dichloromethane	0.005 mg/L	7		
		1,2-Dichloropropane	0.005 mg/L	7		
		Ethylbenzene	0.7 mg/L	7		
		Monochlorobenzene	0.1 mg/L	7		
		Styrene	0.1 mg/L	7		
		Tetrachloroethylene	0.005 mg/L	7		
		Toluene	1 mg/L	7		
		1,2,4-Trichlorobenzene	0.07 mg/L	7		
		1,1,1-Trichloroethane	0.02 mg/L	7		
		1,1,2-Trichloroethane	0.005 mg/L	7		
		Trichloroethylene	0.005 mg/L	7		
		Vinyl chloride	0.002 mg/L	7		
		Xylenes (Total)	10 mg/L	7		
		Pesticides and other SOCs				
		Aalachlor	0.002 mg/L	7		
		Atrazine	0.003 mg/L	7		
		Benzo[a]pyrene	0.0002 mg/L	7		
		Carbofuran	0.04 mg/L	7		
		Chlordane	0.002 mg/L	7		
		Dalapon	0.2 mg/L	7		

Federal Supply Class	Food Category	Microbe or toxin ^N	Not to Exceed Limit ^S	Source of Requirement	Notes
		1,2-Dibromo-3-chloropropane	0.0002 mg/L	7	
		2,4-D	0.07 mg/L	7	
		Di(2-ethylhexyl)adipate	0.4 mg/L	7	
		Di(2-ethylhexyl)phthalate	0.006 mg/L	7	
		Dinoseb	0.007 mg/L	7	
		Diquat	0.02 mg/L	7	
		Endothall	0.1 mg/L	7	
		Endrin	0.002 mg/L	7	
		Ethylene Dibromide	0.0005 mg/L	7	
		Glyphosate	0.7 mg/L	7	
		Heptachlor	0.0004 mg/L	7	
		Heptachlor Epoxide	0.0002 g/L	7	
		Hexachlorobenzene	0.001 mg/L	7	
		Hexachlorocyclopentadiene	0.05 mg/L	7	
		Lindane	0.0002 mg/L	7	
		Methoxychlor	0.04 mg/L	7	
		Oxamyl	0.2 mg/L	7	
		Pentachlorophenol	0.001 mg/L	7	
		PCB's as decachlorobiphenyl	0.0005 mg/L	7	
		Picloram	0.5 mg/L	7	
		Simazine	0.004 mg/L	7	
		2,3,7,8-TCDD (Dioxin)	3x10 ⁻⁸ mg/L	7	
		Toxaphene	0.003 mg/l	7	
		2,4,5-TP (Silvex)	0.05 mg/l	7	
		Disinfection Byproducts			
		Bromate	0.01 mg/L	7	
		Chlorite	1.0 mg/L	7	
		Total Trihalomethanes (TTHM)	0.08 mg/L	7	
		Haloacetic Acids five (HAA5)	0.06 mg/L	7	
		Residual Disinfectants			
		Chloramine	4.0 mg/L (as Cl ₂)	7	

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		Chlorine	4.0 mg/L (as Cl ₂)	7		
		Chlorine Dioxide	0.8 mg/L (as ClO ₂)	7		
		Radiological Quality				
		Combined Radium 226/228 Activity	5 pCi/L	7		
		Gross Alpha Activity	15 pCi/L	7		
		Gross Beta Activity	8 pCi/L	7		Samples exceeding this value must be further tested for individual isotopes.
		Uranium	30 µg/L	7		
	Ice	E. coli	Not detected in 100	10		
		Total coliforms	< 1 CFU/100 mL	10		
		Heterotrophic Plate Count	500 CFU/mL	10		
		P. aeruginosa	no limit specified			excessive counts may indicate lack of sanitation but is not a regulatory requirement
		Turbidity	5 NTU	7		
		Antimony	6.0 µg/L	7		
		Arsenic	10.0 µg/L	7		
		Barium	2,000 µg/L	7		
		Beryllium	4.0 µg/L	7		
		Cadmium	5.0 µg/L	7		
		Chloride	250 mg/L	7		
		Chromium	100 µg/L	7		
		Copper	1,000 µg/L	7		
		Cyanide	200 µg/L	7		
		Fluoride	2.4 mg/L	7		
		Lead	0.005 mg/L	7		
		Manganese	50 µg/L	30		
		Mercury	2.0 µg/L	7		
		Nickel	0.1 mg/L	7		
		Total Nitrate and Nitrite	10 mg/L (as N)	7		

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		Selenium	0.05 mg/L	7	
		Sulfate	250 mg/L	30	
		Thallium	2.0 µg/L	7	
		Uranium	30 µg/L	7	
		Zinc	5,000 µg/L	30	

MISCELLANEOUS

Surface swab of food service equipment- military establishments only	Aerobic Plate Count	100 CFU/50 cm2	no requirement	excessive counts may indicate lack of sanitation but is not a regulatory requirement
	E. coli	1 CFU/50 cm2	no requirement	excessive counts may indicate lack of sanitation but is not a regulatory requirement
	Total coliform	10 CFU/50 cm2	no requirement	excessive counts may indicate lack of sanitation but is not a regulatory requirement
	Listeria spp.	not detected	no requirement	excessive counts may indicate lack of sanitation but is not a regulatory requirement

CONUS REFERENCES

To avoid purchase or consumption of unwholesome food, the DOD relies upon a system that includes an audit of the food processor, inspection through transportation and storage, and laboratory testing of products at production, storage and destination. Federal statute sometimes identifies a specific laboratory analyte as an adulterant, identified below as "Federal Standard", which are enforced by federal food safety agencies like the US Food and Drug Administration. When there is not a federal statute that applies to the specific circumstance, the DOD relies upon enforcement of the food procurement contract that requires that food be from an approved source (Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement) and meet specific laboratory standards (This document, Appendix O of the Directory). The latter case is identified below as "DOD standard", which is generally based upon federal agency guidelines or other widely accepted standard.

1	7 CFR 58.345, Butter requirements, Federal standard.
2	7 CFR 58.519, Dairy product requirements, Federal standard.
3	USDA AMS Pesticide Data Program Annual Summary 2009 - Appendix B: Distribution of Residues by Pesticide in Fruit and Vegetables (w/EPA limits)
4	7 CFR 58:528, Microbiologic requirements for cottage cheese bearing USDA official identification. Federal standard.
5	7 CFR 58.648, Microbiologic limits for ice cream, Federal standard.
6	9 CFR 430.4, Control of <i>Listeria monocytogenes</i> in post-lethality exposed ready-to-eat products. Federal standard.
7	21 CFR 165:110, Requirements for bottled water. Federal standard.
8	40 CFR 141.66, National Primary Drinking Water Standards. Federal standard.
9	40 CFR 180 - Tolerances and Exemptions for Pesticide Chemical Residues in Food. Federal standard.
10	International Packaged Ice Association: Packaged Ice Quality Control Standards (PIQCS) Manual; January 2013.
11	FDA CFSAN Grade "A" Pasteurized Milk Ordinance (PMO), 2013 version; Table 1. Federal standard.
12	21 CFR 172.175 Sodium Nitrite. Federal Standard
13	USDA Specifications for Yogurt, Nonfat Yogurt and Lowfat Yogurt
14	USDA Specifications for Sour Cream and Acidified Sour Cream
15	CDC Guidelines for Confirmation of Foodborne-Disease Outbreaks, MMWR March 17,2000 49(SS01); 54-62. DOD Standard.
16	A Risk Assessment for <i>C. perfringens</i> in RTE and Partially Cooked Meat and Poultry Products, Executive Summary Sep 2005. DOD Standard.
17	Federal Register Vol 61, No. 144, 25 July 1996, E coli O157:H7 in raw meat declared an adulterant. DOD Standard.

18	9 CFR 318.17, Requirements for the production of cooked beef, roast beef, and cooked corned beef products. DOD Standard.
19	FDA Guidance for Industry: Fish and Fishery Products Hazards and Controls Guidance, Appendix 5: FDA and EPA Safety Levels in Regulations and Guidance. November 2011. DOD Standard.
20	DODVSA Memorandum, Department Of Defense Food Safety And Quality Assurance Laboratory Action Levels. DOD Standard.
21	FDA Compliance Program Guidance Manual 7321.006; Chapter 21 - Food Composition, Standards, Labeling and Economics - Infant Formula. DOD Standard.
22	Federal Register Vol 74, No. 130, 09 July 2009, Prevention of Salmonella Enteritidis in Shell Eggs During Production, Storage, and Transportation. DOD Standard.
23	FDA Compliance Policy Guide Sec 527.300 Dairy Products-Microbial Contaminants and ALK PHOS Activity (CPG 7106.08) - Draft Industry Guidance. DOD Standard.
24	FDA Guide to Minimize Microbial Food Safety Hazards of Leafy Greens. July 2009 Draft Industry Guidance. DOD Standard.
25	FDA Processing Parameters Needed to Control Pathogens in Cold Smoked Fish; Appendix A, Summary of Cold-Smoking Process. DOD Standard.
26	FDA: Listeria monocytogenes Compliance Policy Guide, Feb 2008. Draft Industry Guidance. DOD Standard.
27	FDA/CFSAN and USDA/FSIS <i>Listeria monocytogenes</i> Risk Assessment dtd September 2003. DOD Standard.
28	FDA Compliance Policy Guide Sec 555.300 Foods, Except Dairy Products - Adulteration with Salmonella. DOD Standard.
29	CODEX STAN 223. DOD Standard.
30	40 CFR 143.3, National Secondary Drinking Water Regulation. DOD Standard.
31	9 CFR 381.150. Requirements for the production of fully cooked poultry products and partially cooked poultry breakfast strips. DOD Standard.
32	USDA Microbiological Data Program results of E. coli enumeration in produce.
33	FDA CFSAN Guidance for Industry: Juice HACCP Hazards and Controls Guidance First Edition, Final Guidance, February 2004. http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Juice/ucm072557.htm#iv .
34	Federal Register Vol 76, No. 182, 20 September 2011, Shiga Toxin-Producing Escherichia coli in Certain Raw Beef Products. DOD Standard.
35	FDA Compliance Policy Guide Sec. 575.100 Pesticide Residues in Food and Feed - Enforcement Criteria. DOD Standard.
36	FDA Compliance Policy Guide Sec. 560.750 Radionuclides in Imported Foods - Levels of Concern. DOD Standard.

37	USDA AMS Technical Requirements Schedule - BB- 2013 For USDA Purchases of Fresh Chilled, Boneless Beef for Further Processing. DOD Standard.
38	USDA AMS Technical Requirements Schedule - GB- 2013 For USDA Purchases of Ground Beef Items, Frozen. DOD Standard.

DEFINITIONS

A	Processed meats including beef, pork, lamb/mutton, goat and poultry: 1) thermally processed, commercially sterile; 2) not-heat treated shelf-stable; 3) Perishable, cured, canned; 4) cooked, uncooked fermented, dried or semi-dried sausages; 5) fully cooked and partially cooked, fresh or frozen; 6) sliced, cured packed under vacuum; 7) dried, including gelatin.
B	Ground, unground, comminuted meat, edible organs, boneless meat (beef, pork, lamb/mutton, goat), carcass meat (frozen and refrigerated)
C	The term "fish" refers to fresh or saltwater finfish, crustaceans, mollusks, and other forms of aquatic life other than birds or mammals, where such animal life is intended for human consumption. Ready-to-Eat fish include smoked, fresh or frozen seafood salad and cocktails; cooked fresh or cooked frozen; thermally processed, commercially sterile; not-heat treated shelf stable; perishable, cured, canned; cooked or uncooked fermented, fully or partially cooked, fresh or frozen; cured packed under vacuum.
D	Cream, sour cream, half & half, acidophilus, buttermilk and other fermented milks, flavoured milk or skim milk drinks, egg nog, and fresh cheese (cottage, ricotta), yogurt, including soft serve mix
E	Powdered or canned milk, ripened cheese, butter, powdered whey, lactose, and sterilized or UHT milk and simple ice cream (milk, cream, sugar, stabilizers, gelatin, flavouring), sherbets
F	Complex ice cream (simple ice cream plus any of the following: fruits, nuts, chocolate, meringue, biscuit, vegetable fat, synthetic sweeteners), novelties, ice milk mixes.
G	Cheese: includes raw and pasteurized, ripened or unripened soft cheese made from milk or whey
H	Including unprocessed, pre-cut, prepackaged, fresh and frozen, and hermetically sealed, including bagged salads. Includes sprouts, sprout seeds, mushrooms, juices and nectars
I	Including prepared salads with a primary ingredient other than meat or vegetables such as egg salad, macaroni salad, tunafish salad, sandwiches. Includes sunflower seeds which are considered snacks in the federal supply system.
J	Minced meat: means boned meat that has been minced into fragments and contains less than 1% salt

K	Mechanically separated meat (MSM): means the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fiber structure
L	Meat preparations: means fresh meat ^M , including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fiber structure of the meat and thus eliminate the characteristics of the fresh meat
M	Fresh meat: means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere
N	The pesticides, herbicides and other hazardous chemicals listed in Appendix O represent those which have FDA- or USDA-approved tolerances. Many more chemicals are considered adulterants at any level, and will be identified and reported as such.
O	Includes ready to cook items such as pot pies, soups, stews, ravioli, pizza and vegetarian burgers.
P	Food products other than bottled water.
Q	Including fresh, shell-on and shell-off liquid, frozen, and dried egg products
R	Includes E. coli O157:H7 testing as well as 6 additional serotypes of Shiga Toxin-producing E. coli (STEC): O26, O45, O103, O111, O121, and O145
S	Unless otherwise specified, "not detected" refers to a 25g sample size.
T	Products that have been thermally processed at or above 138°C (280°F) for at least two (2) seconds, either before or after packaging, to produce a product which has an extended shelf life (ESL) under refrigerated conditions
U	Beta lactam testing is required. Sulfonamide, chloramphenicol and tetracycline testing may be performed to validate the raw milk testing for these drugs by the dairy.
V	Raw beef products that have undergone further processing in a DOD facility are exempt from this requirement, except for quality control purposes
W	Percent fat testing is tied to the Destination Monitoring and Prime Vendor Destination Audit Programs, as well as verification testing when required as part of the Installation Support Program Surveillance inspection at DeCA facilities. Percent fat testing is not a required test during Initial, Directed Routine, or Special Sanitation audits.

Federal Supply Class	Food Item	Listing Required for Products Produced in the Continental United States, Alaska, and Hawaii	Listing Required for Products Produced in Australia, Japan, and New Zealand	Listing Required for Products Produced in Guam, Hong Kong, Singapore, and Taiwan
8905	All fish, meat, poultry, and shellfish, including:	Yes	Yes	Yes
	Buffalo meat.	Yes	Yes	Yes
	Crabs, live.	No	No	No
	Crawfish, live.	No	No	No
	Fish, canned.	Yes (FSSV)	Yes	Yes
	Fish, pouched.	Yes	Yes	Yes
	Fish, fresh or fresh smoked, modified atmospheric packaged.	Yes	Yes	Yes
	Fish, fresh or frozen, whole and/or eviscerated, head on or off, unscaled, unpackaged.	No	No	Yes
	Lobster, live.	No	No	No
	Rabbits.	Yes	Yes	Yes
	Salmon, smoked.	Yes	Yes	Yes
	Shrimp, fresh or frozen, processed (including breaded, peeled, deveined).	Yes	Yes	Yes
	off.	No	No	Yes
	Squid and octopus, unprocessed..	No	Yes	Yes
	Squid and octopus, processed.	Yes	Yes	Yes
8910	All dairy foods and eggs, including:	Yes	Yes	Yes
	Cream, sterilized.	Yes	Yes (*Note 14)	Yes
	Creamer, coffee, dairy.	Yes	Yes (*Note 14)	Yes
	Dairy mixes, liquid.	Yes	Yes	Yes
	Dairy mixes, powdered.	No	Yes	Yes
	Dairy products, canned and retorted.	No	Yes	Yes
	Desserts/puddings, frozen (not canned).	Yes	Yes (*Note 14)	Yes
	Egg nog, canned.	No	Yes (*Note 14)	Yes
	Egg substitutes.	Yes	Yes (*Note 14)	Yes
	Italian ices and frozen novelties, non-dairy, non-fruit filled.	No	Yes	Yes
	Topping, real cream.	Yes	Yes (*Note 14)	Yes
	Yogurt, fresh or frozen.	Yes	Yes	Yes

8915	Fruits and vegetables, pre-cut pre-packaged, minimum processed, ready-to-eat.	Yes	Yes	Yes
	Fruits and vegetables, unprocessed, fresh.	No	No	No
	Fruits and vegetables, frozen.	No	Yes	Yes
	Fruits and vegetables, hermetically sealed.	No	No	No
	including frozen concentrates and shelf stable.	No	No	Yes (*Note 14)
	Kimchee	Yes	Yes (*Note 14)	Yes (*Note 14)
	Mushrooms, whole.	Yes	Yes	Yes
	Mushrooms, sliced.	Yes	Yes (*Note 14)	Yes (*Note 14)
	Salads, non-meat, with or without dressing, not USDA listed.	Yes	Yes	Yes
	Sprouts.	Yes	Yes	Yes
	Tofu and soy-based products.	Yes	Yes	Yes
8920	Bakery and cereal products, baked and unbaked, frozen and fresh, specifically:			
	Bakery items filled with meat or dairy cream fillings.	Yes	Yes	Yes
	Bakery items filled with fillings other than meat and dairy cream fillings.	No	Yes	Yes
	Batter mix, dry.	No	No	No
	Biscuits, canned.	No	No	Yes
	Cake mix, dry.	No	No	No
	Cheesecakes	Yes	Yes	Yes
	Cookie dough, chilled.	No	No	Yes
	Cookie mix, dry.	No	No	Yes
	Cookies and crackers, unfilled.	No	No	No
	Dough, frozen or chilled.	No	No	No
	Dumplings, frozen.	No	No	Yes
	Flour.	No	No	No
	Melba toast.	No	Yes	Yes
	Pancake batter, frozen.	No	No	No
	Pancake and waffle mix.	No	No	No
	Pancakes, frozen.	No	No	No
	Pasta, wet (noodles).	Yes	Yes	Yes
	Pasta, dry (noodles).	No	No	No
	Pie crusts, unfilled.	No	No	Yes
	Pizza crust, unfilled.	No	No	Yes
	Quiche.	Yes	Yes	Yes
	Taco shells.	No	No	No
	Tortillas, corn and flour.	Yes (FSSV)	Yes	Yes

	All other bakery and cereal products.	No	Yes	Yes
8925	All confectionary, nuts, sugars, and honey.	No	No	No
8930	All jams, jellies, and preserves.	No	No	Yes (*Note 14)
8935	Soups, frozen or chilled.	Yes	Yes	Yes (*Note 14)
	Bouillon and soups, shelf stable or dehydrated.	No	No	Yes (*Note 14)
8940	Dietary foods and specialty preparations, specifically: Fish, meat, poultry, dairy, egg, and shellfish products with >3% ingredients of animal origin.	Yes	Yes	Yes
	Baby formula, canned.	No	Yes	Yes
	Cheese, nacho, canned.	No	Yes (*Note 14)	Yes (*Note 14)
	Chips, nacho or potato.	No	No	Yes
	Chocolate drink mix, non-dairy.	No	No	No
	Cook-chill products.	Yes	Yes	Yes
	Creamer, coffee, imitation (non-dairy).	No	No	Yes
	Dips, dairy.	Yes	Yes (*Note 14)	Yes (*Note 14)
	Dips, non-dairy.	No	Yes (*Note 14)	Yes (*Note 14)
	Eggs, pickled.	Yes	Yes	Yes
	Frozen dinners with meat/poultry.	Yes	Yes	Yes
	Frozen dinners, without meat/poultry.	No	Yes	Yes
	Gelatin.	No	No	Yes
	Guacamole.	Yes	Yes	Yes
	Pizzas.	Yes	Yes	Yes
	Popcorn.	No	No	Yes
	Pudding novelties, frozen or chilled.	Yes	Yes	Yes
	Pudding novelties, shelf-stable.	No	Yes (*Note 14)	Yes (*Note 14)
	Sandwiches, meat and non-meat.	Yes	Yes	Yes
	Soy drinks. including soymilk.	Yes	Yes	Yes
	Toppings, non-dairy.	No	No	No
	All other dietary foods and specialty preparations.	No	No	No
8945	Fats and food oils, including margarine.	No	No	Yes (*Note 14)
8950	Condiments and related items, specifically: Salsa, fresh.	Yes	Yes	Yes (*Note 14)
	Salsa, shelf-stable.	No	No	Yes (*Note 14)
	Salad dressings.	No	No	Yes (*Note 14)

	Olives.	No	No	No
	All other condiments and related items.	No	No	No
8955	Cocoa, coffee, and tea, dry.	No	Yes (*Note 14)	Yes (*Note 14)
	Cocoa, coffee, and tea, ready-to-drink, dairy, canned and retorted.	No	Yes (Australia and New Zealand No (Japan))	Yes
	Cocoa, coffee, and tea, ready-to-drink, non-dairy.	No	No	No
8960	Beverages, non-alcoholic, specifically:			
	Beverages, carbonated.	No	No	Yes
	Beverages, non-carbonated, to include energy drinks.	No	No	Yes
	Fruit drink mix containing no fruit juice.	No	No	Yes (*Note 14)
	Ice	Yes	Yes	Yes
	Water, bottled, carbonated.	No	No	Yes
	Water, bottled, non-carbonated.	Yes	Yes	Yes

Yes Yes

No No

Yes No

No Yes

Yes No

Yes Yes

Yes No

Yes Yes

Yes Yes

Yes No

Yes No

Yes No

Yes Yes

Yes Yes

Yes No

Yes No

Yes Yes

Yes No

Yes Yes

Yes Yes

Yes No

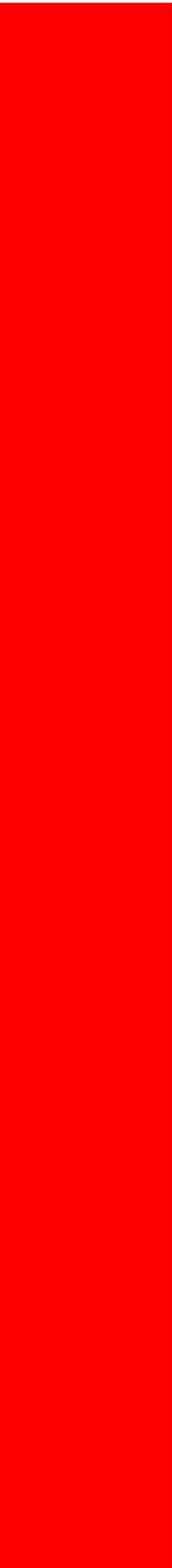
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Yes Yes

Yes No

Yes (*Note 14) Yes

Yes Yes

Yes Yes

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Yes Yes

Yes No

Yes Yes

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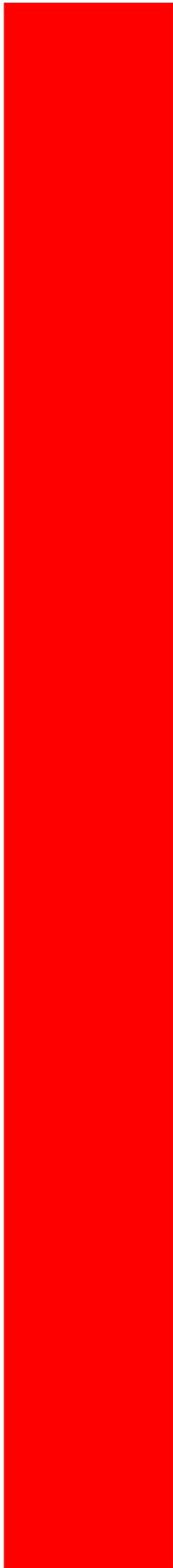
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Yes No

Yes Yes

Yes Yes

Yes Yes



Yes (*Note 14) No

No No

Yes (*Note 14) Yes

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Yes Yes

No No

Yes No

Yes Yes

Yes Yes

Yes Yes

Yes No

Yes Yes

