



UNITED STATES MARINE CORPS
MARINE CORPS RECRUIT DEPOT/EASTERN RECRUITING REGION
PO BOX 19001
PARRIS ISLAND, SOUTH CAROLINA 29905-9001

IN REPLY REFER TO:
DepO 1550.9M
BHC

DEC 13 2019

DEPOT ORDER 1550.9M

From: Commanding General
To: Distribution List

Subj: FOOD SANITATION TRAINING

Ref: (a) NAVMED P-5010-1, Chapter 1, Tri-Service Food Code
(b) OPNAVINST 4061.4
(c) MCO 4061.1

1. Situation. References (a), (b) and (c) require food sanitation training for individuals who work with food.
2. Cancellation. DepO 1550.9L
3. Mission. To provide instructions for the implementation of food sanitation training in accordance with the references.
4. Execution
 - a. Commander's Intent and Concept of Operations

(1) Commander's Intent. Per reference (b), all person(s), military (officer and enlisted) and civilian, who are:

(a) Designated as "food safety instructors" are required to have completed either the Catalog of Navy Training Course (CANTRAC) B-322-2101, "Food Safety Manager's/Supervisor's Course," or alternatively successfully demonstrated food safety core competency knowledge by obtainment of a food protection manager certification via a Conference for Food Protection/American National Standards Institute (CFP/ANSI) accredited examination. Food safety instructor(s) and persons-in-charge (PIC) shall maintain a current food safety training certification in order to comply with minimum requirements. Furthermore, all safety instructors should maintain current food safety knowledge via continuing education and training.

(b) Designated as a PIC of a food establishment are required to obtain and maintain a manager-level food safety training certification. Training certification is valid for a maximum of five years unless a specific CFP/ANSI accredited exam specifies a shorter interval. Renewal certification shall follow requirements set forth by the current Navy Marine Corps Public Health Center or CFP/ANSI accredited certification procedures.

(c) Designated as a food employee, bartender, or temporary food employee are required to receive a minimum of four hours initial food safety training prior to working in a food establishment. In addition to the initial training, food employees shall receive a minimum of four hours food safety training annually. Refresher food safety training is not required to be delivered in a consecutive four hour block of time. Food safety training

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shall include, but is not limited to the Centers for Disease Control (CDC) and prevention five food borne illness outbreak risk factors.

(2) Concept of Operations

(a) Reference (a) defines the PIC as the individual present at a food establishment responsible for the operation at the time of inspection. It also describes "food employee" as an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

(b) Depot food service managers are responsible for ensuring that all PICs, food employees, bartenders, and temporary food employees receive the required training. This training must be documented in each employee's training record and a copy forwarded to the area preventive medicine officer.

(c) The area Preventive Medicine Officer administers the food sanitation training program under the provisions of reference (a) and (b). Any PIC who has completed training is authorized to conduct the employee food safety training.

(d) Training schedules shall be promulgated as required to ensure maximum participation.

5. Administration and Logistics

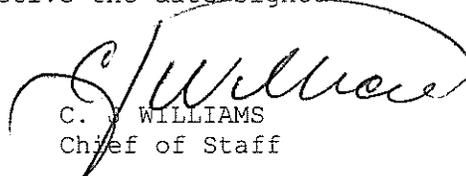
a. Recommendations concerning the contents of this Order will be forwarded to Branch Health Clinic via the appropriate chain-of-command.

c. Directives issued by MCRD/ERR PI are published and distributed electronically. Electronic versions can be viewed on the G-1 SharePoint.

6. Command and Signal

a. Command. This Order is applicable to MCRD/ERR PI.

b. Signal. This Order is effective the date signed.


C. WILLIAMS
Chief of Staff