



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 1550.9L  
BHC

28 MAR 2012

DEPOT ORDER 1550.9L

From: Commanding General  
To: Distribution List

Subj: FOOD SANITATION TRAINING

Ref: (a) NAVMED P-5010-1 (NOTAL)  
(b) OPNAVINST 4061.4  
(c) MCO 4061.1

1. Situation. References (a), (b) and (c) require food sanitation training be conducted for individuals who work with food.

2. Cancellation. DepO 1550.9K. This order has been completely revised and should be read in its entirety.

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 person(s) in charge 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.

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(b) Designated as a "person in charge" of a food establishment are required to obtain and maintain 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" 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 shall include, but is not limited to the centers for disease control (CDC) and prevention five food borne illness outbreak risk factors.

(d) Designated as a "bartender" that do not prepare or handle food shall receive one hour of initial training and orientation prior to working in a food establishment. Training should focus on washing and sanitizing glasses and personal hygiene.

(e) Designated as a "temporary food employee" assigned for 30 days or less shall receive two hours of initial training and orientation prior to working in a food establishment. Training should focus on the CDC risk factors for food borne disease outbreaks.

## (2) Concept of Operations

(a) Reference (a) defines the "person in charge" 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 "persons in charge," "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.

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(c) The area preventive medicine officer administers the food sanitation training program under the provisions of reference (a) and (b). Any "person in charge" 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. Recommendations concerning the contents of this order may be forwarded to Branch Health Clinic via the appropriate chain-of-command.

6. Command and Signal

a. Command. This order is applicable to MCRD/ERR, PI.

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

  
R. L. GRABOWSKI  
Chief of Staff

DISTRIBUTION: A