



UNITED STATES MARINE CORPS
MARINE CORPS AIR STATION
PSC BOX 8003
CHERRY POINT, NC 28533-0003

AirStaO 6240.10G
CLNC
19 AUG 2009

AIR STATION ORDER 6240.10G

From: Commanding Officer, Marine Corps Air Station, Cherry Point
To: Distribution List

Subj: FOOD SERVICE SANITATION TRAINING

Ref: (a) NAVMED P-5010, Manual of Preventive Medicine (NOTAL)
(b) BUMED Instruction 4061.2

1. Situation. All food service personnel will be thoroughly indoctrinated in personal hygiene and food service sanitation, as well as the methods and importance of preventing food-borne illness.

2. Cancellation. AirStaO 6240.10F.

3. Mission. To establish a standard Food Service Sanitation Training program for all personnel assigned/employed in food service facilities aboard MCAS Cherry Point, under the guidelines of the references.

4. Commander's Intent and Concept of Operations

a. Commander's Intent. To ensure all food services personnel are properly trained per the references. The term "food service personnel" is defined as all personnel, military and civilian, who supervise, cook, prepare, serve, or handle food and drinks aboard MCAS Cherry Point. These personnel include cooks, waiters, waitresses, dishwashers, managers, custodians, cashiers, Child Development Center employees, bartenders, busboys, and all other personnel who may come in contact with or exercise control over the storage, preparation, or dispensing of food and/or beverages. This includes temporary and part-time employees, commissary employees such as butchers, cutters, wrappers, produce handlers, and any other employee who handles food products. Any national, commercial food service facilities whose training and sanitation requirements differ from this instruction will adhere to the references contained herein.

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b. Concept of Operations

(1) All food service personnel will receive a minimum of four hours of initial training prior to beginning food service work and four hours of annual refresher training thereafter. An 18-hour supervisor/manager food service sanitation/food safety-training course is required for all personnel designated as a person in charge. Copies of certificates of successful completion from this course must be sent to Preventive Medicine by each food service facility manager. Each food service facility will have a designated and assigned person in charge. The supervisor/manager food service sanitation training course also certifies supervisors/managers to teach the four hour employee food safety.

(2) Food Service Sanitation Training will be conducted by certified Food Service Sanitation Instructors. This includes Environmental Health Officers, Preventive Medicine Technicians, Independent Duty Corpsmen, Navy and Marine Corps Food Management Teams, military personnel in pay grades E-4 and above, or civilian managers who have successfully completed the 18-hour Food Service Sanitation Instructor Certification Course. This course is available through the Preventive Medicine Department, Naval Hospital, MCAS Cherry Point, or the Navy Environmental and Preventive Medicine Unit Two, Norfolk, Virginia. Instructors must undergo recertification every 3 years.

(3) Facilities aboard MCAS Cherry Point, who have personnel assigned or employed in food service, will be responsible for scheduling training by contacting the Environmental Health/Preventive Medicine Department, Naval Health Clinic, at extensions 466-6530/0465. Food service facilities will also be responsible for ensuring that training is current for their employees.

(4) Upon successful completion of the four-hour Food Service Sanitation Training Course, a Food Service Training Certificate (NAVMED 4061/1) will be completed and issued by the instructor to each individual. The Food Service Training Certificate will be kept on file by the food service officer/manager at the work location. They will not be retained by the individual except on the occasion of permanent reassignment or when sent temporarily to some other food service duty such as unit deployments or field exercises. These certificates must be verified by supervisory and medical department personnel during routine sanitation inspections.

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(5) The food service training instructor will ensure that personnel attending the course remain for the entire four-hour training period. Those personnel not remaining for the entire course will not be recognized as having successfully completed the course, will not be issued a certificate, and will not be permitted to handle food until they successfully complete the next available course. A class roster must be completed with a copy being submitted to the Preventive Medicine Department, Naval Health Clinic, MCAS Cherry Point.

5. Administration and Logistics. The Commanding General, 2d Marine Aircraft Wing; the Commanding Officer's of Naval Air Depot, 12th Dental, and Combat Logistics Company-21 concur with the contents of this order insofar as it pertains to members of their command.

6. Command and Signal.

a. Signal. This Order is effective the date of signature.

b. Command. This Order is applicable to the Marine Corps Reserve.



ROBERT D. CLINTON
Executive Officer

DISTRIBUTION: A