

On staff to ensure the safety, security and sanitation of your groceries

Medical food inspectors:

U.S. Army Veterinary Command and U.S. Air Force Public Health personnel perform scheduled sanitary evaluations of DeCA commissaries to protect our patrons' health by ensuring compliance with the Federal Food and Drug Administration Food Code.

DeCA sanitation coordinator:

Coordinators manage all food safety efforts within their particular commissaries. They work with the military food inspector, vendors and store workers to ensure all food is received, stored and displayed safely.

Consumer safety officer:

Army warrant officers (or civilian equivalents) work at DeCA regions and in the field serving as food safety and quality assurance officers. They review sanitary inspections, provide training to DeCA employees, monitor trends and advise senior management.

HQ DeCA Public Health staff:

The Public Health staff at DeCA Headquarters develops and implements policy for food safety and quality assurance programs. They also serve as liaison to U.S. Army Veterinary Command, U.S. Air Force Public Health, and other federal regulatory agencies that govern food safety and quality assurance.

Food security checks at delivery to the commissary

- Delivery vehicles are checked to meet sanitation standards
- Deliveries are checked for proper invoices to protect against possible product tampering
- Container integrity is checked for prevention of contamination
- Code dates are checked for shelf life
- Product is inspected to ensure no evidence of pest infestation
- Temperature is checked to ensure freshness of perishable products
- DeCA's policy to prevent bioterrorism parallels the Food and Drug Administration recommended policy



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Food safety, security and sanitation



DeCA's multi-tiered food inspection process



When you purchase products from the commissary you can be assured that they have passed through a multi-tiered inspection process designed to safeguard and protect the food you bring home to your family.

DeCA works with the military services to ensure the safety and security of your groceries.

Before the food is ordered

The first line of defense begins during the procurement process. All food sold in military commissaries comes from approved sources. Approving authorities for these sources include FDA, USDA, USDC, European Union and the US Army Veterinary Command.

Daily inspection and surveillance

The next line of defense is a coordinated effort of receipt and surveillance inspections. These inspections begin when the food arrives at the commissary or central distribution center and continue until it is purchased by you, the customer.

Better than commercial supermarkets

What makes the military commissary food inspection process unique from commercial supermarkets is that medical food inspectors from the US Army Veterinary Command and US Air Force Public Health work right in the commissary.



At most locations the medical food inspector maintains an office right on the commissary receiving floor. In cases where medical food inspectors are not available, DeCA has trained

receiving personnel to ensure only safe, wholesome food comes through the door.



When food is received at the commissary or central distribution center dock, it's checked for temperature, sanitation and signs of tampering or other damage.



When in storage or on display in the commissary, the food is continuously monitored to ensure proper temperature, sanitation and rotation is maintained.

