



DEPARTMENT OF THE ARMY

MADIGAN ARMY MEDICAL CENTER
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TACOMA WA 98431-1100

MCHJ-NOP-E

23 August 2022

MEMORANDUM FOR Joint Base Lewis-McChord Morale Welfare and Recreation (MWR), 2013B Box 339500 MS 20, North 3rd Street, Joint Base Lewis-McChord, WA 98433-9500

SUBJECT: MWR Concession Facility food sanitation capability assessment report, updated 23 August 2022

1. References:

- a. AR 40-5, Army Public Health Program, 12 May 2020
- b. DA PAM 40-11, Army Public Health Program, 18 May 2020
- c. Tri-Service Food Code (TSFC), Occupational and Environmental Health Food Service Sanitation, 1 March 2019
- d. JBLM Regulation 40-1, Occupational and Environmental Health Food Sanitation and Surveillance Program, 29 January 2019

2. The purpose of this memorandum is to outline recommended limits in accordance with the Tri-Service Food Code (TSFC) for types of food dispensed by [Soldier and Family Readiness Groups (SFRG) or other volunteer type organizations at organizational food events] in Morale Welfare and Recreation (MWR) designated concession locations.

3. Food types authorized for sale during organizational food events are categorized into Time/Temperature Control for Safety (TCS) Foods and non-TCS/commercially prepackaged food. These constraints are directed by food safety and sanitation requirements in the TSFC and resources available at each proposed location:

Location	Food Type Authorized	Inspection Requirement	Constraints
Shoreline Park (concession booth)	TCS (<i>requires food handler certificate</i>) & non-TCS	Pre-operational; periodic	Requires cleaning, disinfection of food contact surfaces, pest removal

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Location	Food Type Authorized	Inspection Requirement	Constraints
Summer Cove <i>(outdoor area)</i>	non-TCS only <i>(commercial pre-packaged food only)</i>	None	Location only; no facility; requires overhead protection
Lewis-North Activity Center <i>(concession booth)</i>	non-TCS only <i>(commercial pre-packaged food only)</i>	Pre-operational; periodic	Requires cleaning, disinfection of food contact surfaces, can support refrigeration
McChord Pool <i>(outdoor area on pool deck)</i>	non-TCS only <i>(commercial pre-packaged food only)</i>	None	Location only; no facility; requires overhead protection
Shotgun Shooting Complex <i>(outdoor area)</i>	non-TCS only <i>(commercial pre-packaged food only)</i>	None	Location only; no facility; requires overhead protection
Sounders Lanes <i>(outdoor grill and inside pizza warmer)</i>	TCS-requires food handler certificate <i>(Authorized food: hotdogs, pizza, hamburgers) & non-TCS (soda, chips, catsup, mayo, mustard)</i>	Pre-operational; periodic	Requires hot and cold holding unit; tomatoes, onions, and lettuce not authorized; leftovers must be discarded. Food contact surfaces must be cleaned and disinfected. Wear hair restraints.

5. Environmental Health Service (EHS) provides support and guidance as requested including food safety training, assistance in developing procedures, and addressing other needs as they arise. Contact EHS to schedule preoperational inspections (reference column 3 of the table).

6. The point of contact for this memorandum is the undersigned at 253-968-4340 or matthew.j.holuta.mil@mail.mil.

Encl

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