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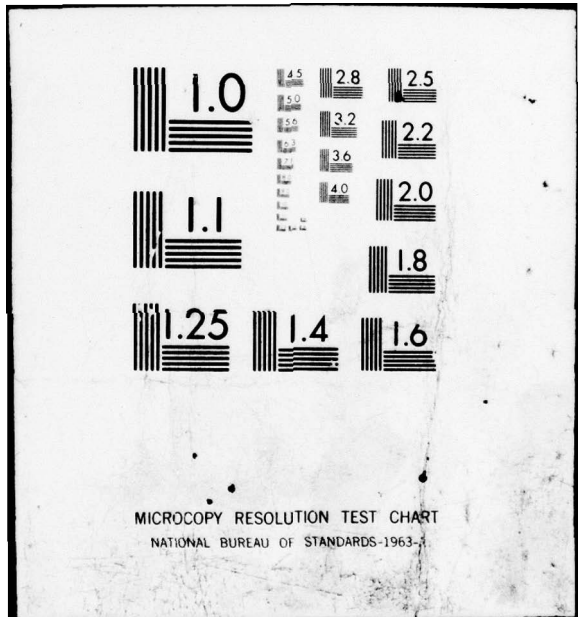
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INSTITUTE REPORT NO. 74

SUMMARY OF FOOD MICROBIOLOGICAL
DATA FROM THE CENTRAL FOOD
PREPARATION SYSTEM EVALUATION
FORT LEE 1976 - 1978

JOHN T. FRUIN, DVM, PhD, LTC, VC
HARVEL F. ALISHOUSE, DVM, MPH, MAJ, VC
AVALON L. DUNGAN, PhD, LTC, QM

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20. More than 4000 food samples were obtained at predetermined critical control points during production and delivered to the laboratory. Special discretionary sampling occurred when problems were identified during routine sampling or as the consequence of analytical results. Analyses were conducted in accordance with normal laboratory procedures to determine aerobic plate, coliform, Clostridium perfringens, Staphylococcus aureus, Escherichia coli, Salmonella, and yeast and mold counts. No Salmonellae were isolated. Of the samples tested, 1.5% contained more than 100/g S. aureus and 4.9% contained more than 100/g C. perfringens. One hundred and sixty eight samples were E. coli positive.

The laboratory identified many lots of food for further testing and for review of production procedures. Three potentially serious public health hazards were found and corrective actions were taken to preclude their recurrence. One involved the use of equipment constructed so that proper sanitization was impossible. The other two were production practices. Laboratory monitoring of mass centrally prepared food items was demonstrated as not only feasible but essential to assure wholesomeness.

The Medical Advisory Committee suggested microbial guidelines and procedures for centrally prepared foods. The committee recommendations were based on sound epidemiological principles, the data collected at CFPS, and current food wholesomeness philosophy.

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A food quality control laboratory was established to assess the wholesomeness of food items prepared under the Fort Lee, Virginia, Central Food Preparation System (CFPS). The CFPS was a concept of centralized preparation, storage, and delivery of foods to unit dining facilities. Unit level food service provided final preparation and serving of these foods.

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PREFACE

The authors wish to express appreciation to LTC Robert Howarth for the development of sampling plans, critical control points, establishment of laboratory procedures, and microbial guideline criteria.

The authors also wish to express appreciation to Miss Anne Regh for preparation of the typescript.

Author Alishouse's current address is US Army Medical Activity, Fort Huachuca, Arizona. Author Dungan's current address is HQDA, Office of the Department Chief, Research Development and Acquisitions, ATTN: DAMA-CSS-D/LTC Avalon Dungan, Washington, DC 20310.

TABLE OF CONTENTS

	<u>Page</u>
Abstract	i
Preface	ii
Table of Contents	iii
BODY OF REPORT	
INTRODUCTION	1
MATERIALS AND METHODS	3
RESULTS AND DISCUSSION	3
CONCLUSIONS	11
RECOMMENDATIONS	11
REFERENCES	12
Appendix	13
Glossary of Terms and Abbreviations	28
Distribution List	29

INTRODUCTION

It is the responsibility of the Department of Army (DA) to provide prepared, nutritionally adequate, wholesome meals to active duty personnel in garrison. Maintenance of dining facilities at the unit level requires the expenditure of considerable resources. DA established the Central Food Preparation System (CFPS) at Fort Lee, Va. in an attempt to integrate modern prepared food industry resource management and technology into the garrison feeding system while retaining the current nutritional and wholesomeness standards at a minimum (1,2).

From a wholesomeness standpoint, the key operating elements of the CFPS were the Ingredient Preparation Area (IPA), Central Food Preparation Facility (CFPF), Technical Support Office (TSO), Troop Issue Subsistence Activity (TISA), Satellite Dining Facilities (SDF), and the Pilot Kitchen. Briefly, the functions of these elements were as follows. a) The IPA was concerned with the tempering and cutting of meats, the weighing and measuring of ingredients, and the washing, cutting, and packaging of vegetable items. Items handled in this area were either prepared for direct delivery to the dining facilities (i.e., tempered meats, sliced luncheon meats, or salad items) or sent to the ingredient staging area of the CFPF for further processing. Raw ingredients for some items, such as salisbury steak and meatballs, were mixed and formed in the IPA before they were forwarded to the CFPF. b) CFPF was established for the preparation of food items which required personnel with advanced cooking skills or high labor capability and intensive preparation techniques were routinely required. Selected menu items were prepared for inventory in sufficient quantities to assure economic production and inventory levels in support of projected headcount and preference ratios. Foods prepared at CFPF were held under controlled temperatures and subsequently issued to SDFs for finishing and serving to authorized personnel. The CFPF was composed of the following areas: ingredient staging; dessert production; entree production; portioning and packaging; and storage. Its capacity was designed to produce at least 9,000 meals per day. Certain menu items were completely processed and packaged within the CFPF so the only subsequent actions required at the SDFs were heating (when appropriate), garnishing and serving. Other items were partially processed so that a few simple additional steps at the SDFs produced a finished menu item (i.e., salads). Certain items continued to be delivered directly to dining facilities for preparation under the conventional garrison system (i.e., hamburgers, brown and serve rolls, eggs, and steaks). c) The

1. Fruin, J.T. et al, Report No. 54, Presidio of San Francisco, California: Letterman Army Institute of Research, July 1978
2. US Army Troop Support Agency, Evaluation Report, Fort Lee, Virginia, December 1978

TSO had operational control of Medical Department Activity personnel in the form of a Quality Control/Microbiology Laboratory Team (QC/MLT). This team and an Internal Sanitation Team (IST) assisted in providing the troops with food items that met wholesomeness, nutritional, and quality standards. The TSO also assisted in maintaining acceptable safe working environments in and around the CFPS facilities. d) The SDF made final preparations and served the completed meals to the troops. There were 13 SDFs with designed capacities ranging from 120 to nearly 800 in CFPS. e) The TISA performed troop issue, subsistence accounting and requisitioning, and conducted receipt, storage, and issue functions. The TISA supplied raw food materials to the IPA for scaling and subsequent issue to the CFPF. After preparation, the finished products were transferred from the CFPF into the TISA's inventory for subsequent issue to the SDF. f) The Pilot Kitchen was used to provide the following: refinement/development of production operating guides and formulations without disrupting the regular or full-scale production runs in the CFPF; limited CFPF backup in the event of equipment malfunction; and preparation of entree items subject to deterioration during summer months when the temperature in the Central Kitchen becomes a critical factor (unlike the CFPF, the Pilot Kitchen had a temperature controlled environment) (2).

During the formulation of the CFPS concept, Army planners recognized that potential food wholesomeness or nutritional problems could result from major changes in the conventional garrison feeding system. A Medical Advisory Committee (MAC) was formed to assist in the development of operational plans and concepts. The MAC consisted of member physicians, veterinarians, dietitians and selected specialists requested as needed, i.e. the Surgeon General's Consultants in nutrition and in food hygiene were ad hoc members of the committee. The MAC made recommendations regarding the formation and the staffing of the Quality Control/Microbiology Laboratory Team as well as evaluating available facilities to house the laboratory. The MAC also made recommendations regarding operational procedures, frequency of laboratory testing, and the establishment of wholesomeness criteria. The MAC functioned as a key element in the CFPS concept from a food wholesomeness and nutritional standpoint.

Much of the same centrally prepared food production technology used in the CFPS is being applied in the new Walter Reed Army Medical Center (WRAMC). "Prepared" food production concepts have met with considerable success in many commercial ventures; normally the number of menu items is quite limited. Likewise wholesomeness and quality assurance criteria are limited. CFPS at Ft. Lee and the new feeding system at WRAMC have the responsibility for providing the total ration, thus menu diversification is essential. Since most menu items require their own unique production, shipping, storage and final preparation instructions, the complexity of wholesomeness and quality assurance criteria is increased and, likewise, the preventive medicine surveillance effort is enhanced. Consequently, the larger and more complete the microbiological data base for each food item, the more realistically

developed the microbial guidelines or criteria can be.

This report will present in tabular form the food microbiological surveillance data collected over a three year period, discuss these data compared to CFPS criteria, and discuss significant events as related to food hygiene.

MATERIALS AND METHODS

Sample Collection: Food samples were aseptically collected from a statistically determined number of finished product containers, (MIL-STD-105D sample plan S1 or S2, depending upon food item) (3,4). Additional samples were collected during processing and preparation at critical control points specified in CFMF HAD 75-01 (3), and at specific points determined by the sample collector. Samples were maintained in a chilled state prior to delivery to the laboratory and initiation of analysis.

Preparation of Food Homogenate: A 100 g portion was aseptically removed from each sample. Fifty grams were weighed into a sterile blender and 450 ml of sterile phosphate buffered water added. The combined sample and diluent were blended together for 2 minutes. The remaining 50 g portion was placed in 450 ml of lactose broth for Salmonella pre-enrichment and shaken to prepare the homogenate (3).

Isolation, Identification and Counting Procedures: The procedures given in the Food and Drug Administration's Bacteriological Analytical Manual (5) for the isolation and identification of Escherichia coli, Salmonella, Staphylococcus aureus, and Clostridium perfringens and for coliform counts, aerobic plate counts, and yeast and mold counts were followed (1).

RESULTS AND DISCUSSION

From the onset of operation, in early 1976, the microbiological content of food samples from the Pilot Kitchen was analyzed by the Quality Control/Microbiology Laboratory Team (QC/MLT). During November and December of 1977, while the CFPP was completed, staffed, personnel trained, and equipment checked, the QC/MLT remained quite active in collecting food samples and conducting environmental surveys. In January and February of 1978, serious production began and the formal CFPS evaluation was conducted from March to October 1978.

3. US Army Troop Support Agency, Laboratory Procedures Manual Number HAD 75-01, Fort Lee, Virginia, November 1974
4. Department of Defense. Military Standard 105D. Washington, DC, April 1963, and Change 1, March 1964
5. Food and Drug Administration, Bacteriological Analytical Manual for Foods. Washington, DC: US Department of Health, Education and Welfare, Public Health Service, Division of Microbiology, 1971

During the period of the evaluation, more than 4000 individual samples representing 198 different foods from 18 food classifications were analyzed to determine the microbiological content. From the start of production, in early 1976 through the end of 1978, the following numbers of analyses were performed: 3803 aerobic plate counts (APC), 3907 coliform most probable number (MPN) determinations, 3886 S. aureus MPN determinations, 2219 E. coli MPN, 1649 Salmonella determinations and 692 C. perfringens counts.

Interim microbiological guidelines were established for CFPS in 1974 (3). Four guideline categories were formulated for the different food classifications, based on expected microbial counts and history of involvement in food-borne disease outbreaks. The guidelines were formulated by using the sample size and rejection number specified in MIL-STD-105D (4) for sampling plan S1 or S2, the choice of which was dependent upon the food item being tested. The four CFPPF guideline criteria were: (a) precooked vegetables, red meats, poultry, entrees, salad ingredients, gravies and soups: negative for E. coli/g and an APC of not more than 100,000/g; (b) desserts (ready to eat puddings and cream-type pies): negative for E. coli/g and an APC of not more than 50,000/g; (c) vegetable salads (raw vegetables only): negative for E. coli/g and an APC of not more than 10,000,000/g; (d) prepared sandwiches: components conform to applicable guidelines (a) or (c) above.

For foods in all food categories, except raw vegetables, trigger criteria for APCs and fecal coliforms in excess of 10,000/g and 3.6/g, respectively, were prescribed. When the trigger criteria were exceeded, the following additional analyses and guidelines were supplied: Salmonella - negative/25 g; C. perfringens - not more than 1,000/g; and S. aureus (coagulase positive) - not more than 100/g (3).

When a food was found to exceed the guidelines, the lot was immediately placed on hold. The laboratory then would retest the lot to confirm the original findings. If the original findings appeared to be in error, i.e., the retest did not reveal any problems, the lot would be released for consumption without further action. If, however, the retest confirmed the original findings, the Deputy for Veterinary Activities was asked to review the findings and to recommend action deemed appropriate, i.e., clear, rework or condemn. Further actions taken when the retest confirmed that the guidelines were exceeded included a comprehensive review of the product operational guide, analysis of raw components, and a detailed examination of production procedures. These actions were all aimed at locating the cause(s) of high microbial counts and correction of the problem for subsequent production lots (2).

In actual practice the sampling of food items did not rigidly adhere to the procedure set forth in the Laboratory Procedure Manual (3). After sample collectors and laboratory technicians became experienced, they developed their own system of collecting and analyzing products.

The specific analyses, i.e., Salmonella, C. perfringens, and S. aureus, called for only when "trigger" criteria were exceeded were conducted with considerable frequency. In fact, most samples were analyzed for S. aureus, about 40% for Salmonella, and about 20% for C. perfringens. From the standpoint of overall efficiency, the system developed and implemented was quite good. However, some criticism of the failure to submit samples exceeding criterion and trigger values for further testing is due. For example, a total of 119 and 275 pork samples exceeded the APC and coliform trigger criteria, respectively, but only 66 were analyzed for C. perfringens. By making the conservative but highly unlikely assumption that all of the 119 samples exceeding the APC trigger criteria also exceeded the coliform criteria, at least 209 additional samples should have been analyzed for C. perfringens, and 142 samples for Salmonella.

The data by food and analysis are shown in Table 1. These same data shown in Table 1 are summarized by food classification in Table 2 for ease of review. Table 3 lists the number of samples, by food classification, which exceeded the microbial guidelines and trigger criteria, it also lists other significant results. Table 4 provides a listing of yeast and mold counts, by food item.

The only bakery product with an excessively high APC was one sample of peach pie, which represents 2% of all bakery products tested. One blueberry pie sample also exceeded the trigger limits. No direct explanation for the high counts of these two samples can be gleaned from the laboratory reports. However, based on first-hand observations of the CPPF by one of the authors (Fruin) during a day of maximum production, the blast freezer was unable to accommodate the entire day's production. As a result a large portion of the production, including unprotected pies, was placed in the holding freezer, which was not capable of handling either the heat or moisture load. It could be speculated that such a situation of inadequate cooling, permitted microbial growth and/or possibly contamination by dripping condensation.

A total of 26 samples of cooked beef items, 3.5% of all samples, exceeded the APC guidelines. Samples exceeding the guidelines were either, chicken fried patties, roast, steaks, or stew. The majority of the samples exceeding the coliform trigger criteria were also from those four food items. All beef samples with S. aureus or C. perfringens exceeding 100/g were roasts. One sample had a S. aureus count of 190,000/g. Beef items positive for E. coli were chicken fried patties, meat loaf, roast and meatballs. Because of its sensitivity to heat, E. coli contamination is normally presumed to be the result of post preparation contamination. High aerobic plate, S. aureus and C. perfringens counts were probably due to bacterial growth resulting from improper or inadequate chilling after cooking. During a site visit, one of the authors (Fruin), observed the preparation of Swedish meatballs. Due to some equipment failure and management error, the meat balls, after cooking, were held at room temperature for a number

of hours before being manually placed in disposable aluminum containers with a measured amount of gravy. The gravy had been prepared in a steam-jacketed kettle and transferred into movable stainless steel tubs with a capacity of several hundred quarts. The gravy remained in the tubs at ambient temperature for several hours, the temperature never falling below 160°F. However, the temperature of the meat balls declined slowly to a room temperature of 75-80°F. Laboratory records for that particular lot of Swedish meatballs indicated APCs of less than 1,000/g and S. aureus and C. perfringens counts of less than 100/g. In this incident the high gravy temperature may have reduced the bacterial counts when poured over the meatballs. Although no health hazards were identified, this incident provides a basis for speculation about the reasons for high bacterial counts appearing elsewhere in this report and for which no reasons were indicated by the laboratory.

The microbial content of raw beef was within normal limits. All isolations of E. coli were from raw ground beef. The grinding process is notorious for dispersing the surface microbial flora throughout a product. Grinding also increases surface area and permits greater oxygenation.

The high incidence of E. coli isolated from cheese was traced to a mechanical food slicing machine which could not be dismantled for proper sanitization. The machine was taken out of service, the manufacturer was notified, and an unsatisfactory material report was filed to preclude future DOD purchase of the item. Prompt investigative action by QC/MLT personnel prevented what could have resulted in recurring massive outbreaks of food-borne illness. This incident supports the need for routine microbiological analyses in large-scale, centrally prepared food facilities.

Only 1 and 14 of 82 chili samples exceeded the APC guideline and trigger levels, respectively. One sample was E. coli positive. The high APC counts are most likely due to bacterial growth during the time lag prior to entering the blast freezer. The presence of E. coli can probably be attributed to post cooking contamination.

Luncheon meat samples were restricted to pickle and pimiento loaf, and thus must be classified as a cultured product having no APC or trigger criteria. The one sample tested had a S. aureus count greater than 100/g but less than 1,000/g. This is neither unexpected nor excessively high.

Only one food sample (chocolate ice cream), from the miscellaneous classification failed to pass the APC guidelines. Six samples exceeded the APC trigger value. The chocolate ice cream sample also exceeded the coliform trigger value and was E. coli positive. Chocolate, as a raw ingredient, is frequently contaminated and therefore requires persistent surveillance to assure acceptable bacterial quality. Four other samples exceeded the coliform trigger value, two of which were

positive when tested for E. coli. One sample, ham and cheese omelet, had greater than 100/g S. aureus.

Pork samples tested had 6.2% exceeding the APC guideline, and 17.9% and 41.0% exceeding the APC and coliform trigger criterion, respectively. Of the 41 samples exceeding the APC guideline, 31 were either sliced or diced ham and the remaining 10 were pork roast. Sliced and diced ham accounted for the bulk of the pork samples that exceeded the trigger criteria. These products are cured, remain in cold storage for long periods, for the most part are not heated in CFPF, and were subjected to contamination because of the extensive amount of handling. Twenty six of 87 samples of pork roast had greater than 100/g S. aureus and 22 of 31 samples had greater than 100/g C. perfringens, the highest count being 57,000/g for C. perfringens. A number of production lots were placed in hold status and subsequently reworked, cleared, or condemned. After the QC/MLT identified this problem, investigation disclosed that the high counts occurred during tests to determine maximum production capacity of CFPF. Production personnel were unable to complete processing the item within their 8 hour shift and in an effort to hold down labor costs overtime payments were not permitted. In reconstructing the events that led to high bacterial counts, on at least one occasion, it was observed that after being cooked, the product was held at room temperature for an undetermined period of time. Next, 400 to 500 pounds of roast were placed in a stainless steel tub and held in a -20°F freezer for overnight storage. The next morning, prior to processing, the temperature of the roast in the interior of the tub was 85°F, thus ideal growth conditions for both S. aureus and C. perfringens had existed for several hours. Theoretically, enormous bacterial populations could have developed during that incubation period. CFPF management took corrective action to limit the time cooked items could be held unrefrigerated and made the appropriate restrictions regarding how items were to be refrigerated. Here, again, the supporting microbiological laboratory proved its value by identifying the potential hazards prior to an outbreak of food-borne illness.

Poultry represented the meat food classification with the lowest percentage of samples exceeding the APC guideline. The number of samples exceeding the trigger criteria for APC and coliform counts was low, no samples had greater than 100/g S. aureus or C. perfringens and no samples were E. coli positive.

Salad samples were also of high quality with regard to APC. Less than 10% of all samples analyzed were positive for E. coli. However, 60 of 63 cole slaw samples were positive, thus only 9 of the remaining fresh salad samples contained E. coli, which is lower than expected. No epidemiological reason for the high incidence of E. coli in cole slaw was presented.

No explanation is presented for the large number (29.7%) of sandwich samples exceeding the coliform trigger criteria. One sample

in 44 had greater than 100/g S. aureus, which is not unexpected for these products.

Sauces, soups and toppings presented no results of public health significance.

Sausage products have a long shelf life and are often susceptible to psychotropic bacterial growth. Thus the 31 bologna samples with APCs greater than the guidelines were presumed to be the result of harmless psychotropic growth and not considered to be of public health significance.

The only seafood sample exceeding the APC guidelines was tuna and noodles. Eight of the 9 samples exceeding APC trigger criterion were tuna and noodles. When one considers the type of food item, i.e., casserole which takes considerable time to heat and cool, these results were not unexpected. However, the production procedures for this product should be reviewed and revised.

All 5 of the veal samples exceeding the APC guidelines were ground veal as were 8 of the 9 samples exceeding the coliform trigger criterion. Veal has a reputation for carrying a high level of contamination. However, cooking should be sufficient to reduce this contamination to an insignificant level. No explanation for these high bacterial counts are presented. Seven samples of veal were E. coli positive.

Fourteen vegetable samples exceeded the APC guideline while 32 exceeded the trigger criterion. There were 17 samples exceeding the coliform trigger criteria. No other significant results were reported.

Near the end of the CFPS evaluation period the MAC was consulted by Fort Lee Veterinary activity personnel for advice regarding the high C. perfringens counts in roast pork. A MAC review of sampling procedures and microbiological guidelines set forth in the laboratory procedures manual (3), the microbiological data collected, and current literature regarding microbial standards resulted in a number of new recommendations for CFPS and the centrally prepared dietary menus at WRAMC. The sampling plan from MIL-STD-105D (4) was replaced by a fixed sample size of 5. Samples were collected aseptically in portions of 100 g or more taken one at the start and one at the end of production and the remaining 3 collected randomly. Specific microbial analyses were to be done in accordance with the Compendium of Methods for the Microbiological Examination of Food (6); these included APC, E. coli MPN, S. aureus MPN, C. perfringens count and Salmonella spp. 25 g

6. Speck, M.L. (Editor). Compendium of Methods for the Microbiological Examination of Foods. Washington, D.C.: American Public Health Association, 1976

preenrichment method. Referral of the lot to the medical activity for disposition occurred as follows:

<u>Analysis</u>	<u>Refusal Criteria, Case 1</u>	<u>Refusal Criteria, Case 2</u>
APC	2 samples > 10 ⁵ /g	1 sample > 10 ⁶ /g
<u>E. coli</u> (MPN)	" " > 3/g	" " > 10 ² /g
<u>S. aureus</u> (MPN)	" " > 10/g	" " > 10 ³ /g
<u>C. perfringens</u>	" " > 10 ² /g	" " > 10 ³ /g
<u>Salmonella</u> spp.	if positive/25 g	Same as case 1

Special consideration must be made for high count items, i.e., those containing cultured products, fresh fruit, vegetables, raw meat, etc.

The CFPS Evaluation Report (2) recommended the CFPS concept be abandoned principally because it failed to compete on an economic basis with the conventional garrison feeding system. The report made a number of noteworthy conclusions regarding the public health aspect of CFPS:

"a. Large scale centralized food preparation poses a significant health risk to diners unless positive steps are taken to control wholesomeness.

b. It is possible to control the risk of food-borne illness in a large scale food preparation system.

c. Timely and accurate laboratory results are required prior to the issue of centrally prepared foods as a final safety measure.

d. The continuous presence of an independent authority is required to assure that good manufacturing practices, as pertain to public health, are not subverted in the interest of attaining production goals"(2).

The report went on to make the following recommendations:

"a. The responsible medical authority should have full-time inspection coverage of the central facility.

b. The responsible medical authority should have the authority to cause the full and immediate cessation of any production activity that could or does result in an unwholesome end item, to include denying the use of unsanitary areas, equipment, or utensils.

c. The medical authority should be responsible for the selection of samples for microbiological analysis, for making the analysis, and for interpreting the results, as well as for establishing the standards to be applied.

d. The medical authority should have access to fast and accurate laboratory support in order to ascertain the microbiological quality of each product lot prior to the release of that lot for consumption. In some geographic locations, this requirement can only be fulfilled with in-house laboratory capabilities.

e. The operator of the Central Preparation System should have no influence over the determination of wholesomeness but should abide by the decision of the medical authority"(2).

CONCLUSIONS

In addition to the conclusions presented in the CFPS Evaluation Report (2) the following conclusions, specifically related to the QC/MLT, are presented:

a) The QC/MLT demonstrated its ability to identify hazardous food items prior to their consumption. b) The QC/MLT was an essential organizational element in the CFPS.

RECOMMENDATIONS

The following are in addition to the recommendations of the CFPS Evaluation Report (2):

a) Any mass military feeding system, utilizing central preparation, should have microbiological laboratory facilities available and those laboratory facilities should be tasked to provide support similar to that provided CFPS by the MLT. b) Any laboratory data generated in support of central preparation kitchens should be put in a data bank for use as reference data or for establishing microbiological criterion.

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LIST OF TABLES

	<u>Page</u>
Table 1: Microbial Results of Analyzing Foods Prepared by the Central Food Preparation System	14-24
Table 2: Microbiological Results by Food Classification of Foods Prepared by the Central Food Preparation System	25
Table 3: The Number of Food Samples, Listed by Food Classification, Which Failed to Meet Guideline Criteria When Analyzed for Aerobic Plate Count (APC) and Coliform Count (CC)	26
Table 4: Yeast and Mold Counts of Food Samples Produced by the Central Food Preparation System	27

APPENDIX

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System

FOOD ITEM	N	Aerobic Plate Count/c								N	Coliforms/g										
		<10 ²	10 ² -10 ³	10 ³ -10 ⁴	10 ⁴ -10 ⁵	10 ⁵ -10 ⁶	10 ⁶ -10 ⁷	10 ⁷ -10 ⁸	10 ⁸ -10 ⁹		<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
<u>BAKERY PRODUCTS</u>																					
Apple Pie	4	3	0	0	1	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0
Banana Cream Pie	1	0	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Blueberry Pie	7	6	0	0	1	0	0	0	0	7	4	0	0	0	0	0	0	0	0	0	2
Brownies	2	2	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Butterscotch Brownies	1	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Cherry Pie	3	3	0	0	0	0	0	0	0	3	2	0	0	0	0	0	0	0	0	0	1
Chocolate Cream Pie	3	0	0	3	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0
Coconut Cream Pie	4	2	1	1	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0
Cream Pie	1	1	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Danish Pastry	1	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Doughnuts	6	4	1	1	0	0	0	0	0	6	3	0	0	0	0	0	0	0	0	0	0
Jelly Roll	2	1	1	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Lemon Jelly Roll	1	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1
Lemon Pie	1	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Peach Pie	7	1	4	1	0	0	1	0	0	7	5	0	0	0	0	0	0	0	0	0	0
Pineapple Cake	1	1	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Pineapple Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pumpkin Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Raisin Pie	1	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Yellow Cake, Maple Icing	1	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
<u>BEEF COOKED</u>																					
BBO, All	37	24	8	4	1	0	0	0	0	37	36	0	0	0	0	0	0	0	0	0	0
Braised	31	24	4	1	2	0	0	0	0	31	31	0	0	0	0	0	0	0	0	0	0
Chicken Fried Patties	49	5	3	16	15	4	1	0	0	50	38	0	2	1	1	3	0	0	2	0	3
Corned	49	27	14	7	1	0	0	0	0	49	43	2	0	0	0	1	0	0	0	0	3
Corned Hash	8	8	0	0	0	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0	0
Creamed Ground	53	42	4	6	1	0	0	0	0	53	52	0	0	0	0	0	0	0	0	0	1
Meat Balls	58	13	22	21	2	0	0	0	0	55	53	0	0	1	0	0	0	0	0	0	1
Meat Loaf	69	7	36	24	2	0	0	0	0	69	56	5	0	0	1	0	0	0	0	0	5
Noodles	2	1	1	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Pot Pie	1	0	1	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Roast	221	70	72	42	23	14	0	0	0	216	180	4	5	0	2	1	0	0	0	1	4
Steaks	108	46	23	23	10	6	0	0	0	90	88	0	0	0	0	0	0	0	0	0	2
Stew	47	28	15	3	0	1	0	0	0	47	46	0	0	0	0	0	0	0	0	0	1
Stuffed Roll	4	1	2	1	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0
<u>BEEF RAW</u>																					
Ground	9	2	0	0	0	1	3	1	0	7	0	0	0	0	0	0	0	0	0	0	4
Meat Balls	3	0	0	1	1	1	0	0	0	4	0	0	0	1	0	0	0	0	0	0	2
Meat Loaf	20	0	1	2	9	8	0	0	0	19	1	0	0	2	0	1	0	0	0	1	14
Roast	2	1	0	0	0	1	0	0	0	2	1	0	0	0	0	0	0	0	0	0	1
Stew	1	0	0	0	0	0	1	0	0	1	0	1	0	0	0	0	0	0	0	0	0
Stuffed Roll	1	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	<u>S. aureus</u> Count/g		<u>C. perfringens</u> Count/g		<u>Salmonella</u>		<u>E. coli</u>	
	N	<100	N	>100	N	POS	N	POS
<u>BAKERY PRODUCTS</u>								
Apple Pie	4	4	0	-	1	0	1	0
Banana Cream Pie	1	1	0	-	1	0	0	-
Blueberry Pie	7	7	0	-	0	-	0	-
Brownies	2	2	0	-	0	-	0	-
Butterscotch Brownies	0	-	0	-	0	-	0	-
Cherry Pie	2	2	0	-	0	-	0	-
Chocolate Cream Pie	3	3	0	-	3	0	2	0
Coconut Cream Pie	4	4	0	-	4	0	4	0
Cream Pie	2	2	0	-	2	0	1	0
Danish Pastry	1	1	0	-	0	-	0	-
Doughnuts	4	4	0	-	0	-	0	-
Jelly Roll	1	1	0	-	0	-	0	-
Lemon Jelly Roll	1	1	0	-	0	-	0	-
Lemon Pie	1	1	0	-	1	0	1	0
Peach Pie	7	7	0	-	0	-	0	-
Pineapple Cake	2	2	0	-	0	-	0	-
Pineapple Pie	1	1	0	-	0	-	0	-
Pumpkin Pie	1	1	0	-	0	-	0	-
Raisin Pie	1	1	0	-	1	0	1	0
Yellow Cake, Maple Icing	1	1	0	-	0	-	0	-
<u>BEEF CROCKED</u>								
BBO, All	37	37	0	15	0	32	19	0
Braised	31	31	0	21	0	31	25	0
Chicken Fried Patties	49	49	0	5	0	43	39	11
Corned	46	46	0	28	0	43	38	1
Corned, Hash	8	8	0	-	0	8	0	-
Creamed Ground	52	52	0	13	0	51	12	0
Meat Balls	58	58	0	29	0	56	38	1
Meat Loaf	69	69	0	33	0	56	44	4
Noodles	2	2	0	0	-	1	0	-
Pot Pie	1	1	0	0	-	1	0	-
Roast	216	202	16*	127	116	176	166	12
Stew	109	109	0	44	44	78	65	0
Stuffed Roll	48	48	0	32	0	47	35	0
	4	4	0	4	0	4	1	0
<u>BEEF RAY</u>								
Ground	9	9	0	-	-	3	7	5
Meat Balls	13	13	0	2	0	10	5	1
Meat Loaf	21	19	2	-	-	5	16	10
Roast	2	2	0	-	-	2	1	0
Stew	1	1	0	-	-	1	1	0
Stuffed Roll	1	1	0	-	-	1	1	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	Aerobic Plate Count/g						Coliforms/g												
	N	<10 ²	10 ² -10 ³	10 ³ -10 ⁴	10 ⁴ -10 ⁵	10 ⁵ -10 ⁶	N	<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
CHEESE																			
American	3	2	0	1	0	0	3	3	0	0	0	0	0	0	0	0	0	0	
Cheddar	136	23	1	11	5	30	252	193	9	8	2	5	1	4	1	0	9	20	
Mixed	1	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0
Provolone	6	0	1	2	0	0	11	11	0	0	0	0	0	0	0	0	0	0	0
Swiss	16	8	0	3	0	0	16	12	0	1	0	0	0	0	0	0	0	0	0
CHILI																			
Chili	7	2	0	4	1	0	7	7	0	0	0	0	0	0	0	0	0	0	0
Con Carne	54	1	3	38	11	1	55	55	0	0	0	0	0	0	0	0	0	0	0
Macaroni	21	3	10	7	1	0	22	22	0	0	0	0	0	0	0	0	0	0	0
LUNCHEON MEAT																			
Pickle & Pimiento	63	19	0	10	12	12	63	57	1	1	1	0	0	0	0	0	0	0	3
MISCELLANEOUS																			
Chocolate Ice Cream	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	1
Chop Suey	14	6	6	1	1	0	14	14	0	0	0	0	0	0	0	0	0	0	0
Cloves, Ground	1	1	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Corn Dog	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Corn Bread Dressing	5	1	3	1	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0
Corn O'Brien	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Egg, Potato Patty & Bacon	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Franks & Beans	6	0	0	4	2	0	6	6	0	0	0	0	0	0	0	0	0	0	0
Franks, Cheese & Bacon	6	1	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0
French Toast	1	1	0	0	0	0	7	5	0	0	0	0	0	0	0	0	0	0	0
Gravy	34	15	6	11	2	0	35	35	0	0	0	0	0	0	0	0	0	0	0
Ham & Cheese Omelet	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Lasagne	39	14	9	6	3	5	41	40	1	0	0	0	0	0	0	0	0	0	0
Liver & Onions	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Macaroni & Cheese	17	1	3	3	4	5	19	18	0	1	0	0	0	0	0	0	0	0	0
Savory Bread Dressing	9	3	5	1	0	0	9	9	0	0	0	0	0	0	0	0	0	0	0
PORK																			
Bacon	19	15	0	4	0	0	19	19	0	0	0	0	0	0	0	0	0	0	0
Chops	7	4	2	0	1	0	8	8	0	0	0	0	0	0	0	0	0	0	0
Ham	9	8	0	1	0	0	9	7	0	1	0	0	0	0	0	0	0	0	0
Ham, Diced	277	95	43	76	40	22	286	128	15	15	11	9	7	5	4	0	7	85	
Ham, Sliced	228	80	61	61	18	8	229	121	19	9	9	7	7	1	8	2	6	40	
Ribs	30	17	3	2	8	0	26	26	0	0	0	0	0	0	0	0	0	0	0
Roast	64	8	26	10	8	2	64	57	3	1	1	0	0	0	0	0	0	0	0
Roast, Sliced	24	11	11	1	1	0	24	24	0	0	0	0	0	0	0	0	0	0	0
Sweet & Sour Pork	6	4	1	1	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	<u>S. aureus</u> Count/R		<u>C. perfringens</u> Count/R		<u>Salmonella</u>		<u>E. coli</u>	
	N	<100	N	>100	N	POS	N	POS
<u>CHEESE</u>								
American	3	3	0	-	0	-	0	-
Cheddar	233	229	4	-	18	0	18	33
Mixed	1	1	0	-	0	-	0	-
Provolone	11	11	0	-	0	-	5	1
Swiss	16	16	0	-	0	-	2	0
<u>CHILI</u>								
Chili	7	7	0	5	5	0	6	0
Con Carne	55	55	0	38	38	0	55	0
Macaroni	22	22	0	3	3	0	21	0
<u>LUNCHEON MEAT</u>								
Pickle & Pimiento Loaf	55	54	1	-	4	0	4	0
<u>MISCELLANEOUS</u>								
Chocolate Ice Cream	1	1	0	-	0	-	1	1
Chop Suey	14	14	0	9	9	0	11	0
Cloves, Ground	1	1	0	-	0	-	1	0
Corn Dog	1	1	0	-	0	-	1	0
Corn Bread Dressing	6	6	0	5	5	0	5	0
Corn O'Brien	1	1	0	-	0	-	1	0
Egg, Potato Patty, & Bacon	1	1	0	-	0	-	1	0
Franks & Beans	6	6	0	1	1	0	6	0
Franks, Cheese & Bacon	7	7	0	-	0	-	7	0
French Toast	1	1	0	-	0	-	0	-
Gravy	35	35	0	6	6	0	19	0
Ham & Cheese Omelet	1	0	1	-	1	0	1	0
Lasagne	41	41	0	23	23	0	41	0
Liver & Onions	1	1	0	-	0	-	0	-
Macaroni & Cheese	19	19	0	4	4	0	18	0
Savory Bread Dressing	9	9	0	4	4	0	9	0
<u>PORK</u>								
Bacon	19	19	0	-	0	-	-	-
Chops	8	8	0	2	2	0	8	0
Ham	7	7	0	-	0	-	4	0
Ham, Diced	275	270	5	-	0	-	1	0
Ham, Sliced	228	228	0	-	0	-	0	-
Ribs	30	30	0	11	11	0	30	0
Roast	87	61	26	31	9	22**	63	0
Roast, Sliced	24	24	0	19	18	1	23	0
Sweet & Sour Pork	5	5	0	3	3	0	4	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	N	Aerobic Plate Count/g						N	Coliforms/g										
		<10 ²	10 ² -10 ³	10 ³ -10 ⁴	10 ⁴ -10 ⁵	10 ⁵ -10 ⁶	10 ⁶ -10 ⁸		<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
<u>POULTRY</u>																			
Chicken, BBQ	19	14	3	2	0	0	0	19	19	0	0	0	0	0	0	0	0	0	0
Chicken	6	3	2	1	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0
Chicken Cacciatore	19	17	1	1	0	0	0	19	19	0	0	0	0	0	0	0	0	0	0
Chicken, Fried	100	55	37	7	1	0	0	100	94	2	0	0	0	0	0	0	0	2	2
Chicken, Noodle	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Chicken Parmesan	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Chicken Pot Pie	1	0	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Chicken, Savory Baked	30	12	5	3	7	3	0	30	24	0	0	0	0	0	0	0	0	0	6
Chicken, Steamed	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Chicken Vega	1	0	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Turkey Chow Mein	12	0	0	12	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0
Turkey Pot Pie	2	0	2	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Turkey, Scalloped	28	3	11	14	0	0	0	28	26	1	1	0	0	0	0	0	0	0	0
Turkey, Sliced	1	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1
<u>SALADS</u>																			
Banana Jello	10	7	2	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0
Bean	2	0	0	2	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Cabbage & Carrot	4	0	0	1	1	1	1	4	0	0	0	0	0	0	0	0	0	0	4
Cabbage & Celery	1	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1
Carrot & Celery	1	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	1
Carrot & Raisin	39	6	0	7	20	5	1	39	12	0	3	0	1	0	0	0	0	2	21
Carrot, Raisin, & Celery	15	4	0	1	3	4	3	15	4	1	0	0	0	0	0	0	0	1	9
Chef	23	0	0	0	9	10	4	23	2	0	2	1	0	0	0	0	0	0	18
Cherry Jello	8	5	3	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0	0
Cole Slaw	73	2	4	8	34	19	6	73	12	2	7	0	3	0	0	1	0	8	40
Cranberry, Pineapple	40	30	7	3	0	0	0	40	40	0	0	0	0	0	0	0	0	0	0
Fruit Cocktail	24	21	0	3	0	0	0	27	27	0	0	0	0	0	0	0	0	0	0
Fruit Cocktail Jello	7	5	1	0	1	0	0	7	7	0	0	0	0	0	0	0	0	0	0
Fruit Gelatin	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Garden	32	1	0	1	4	19	7	32	2	0	2	0	0	0	0	0	0	2	26
Golden Glow	46	28	14	3	1	0	0	46	46	0	0	0	0	0	0	0	0	0	0
Jellied Cherry	3	3	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0
Jellied Fruit Cocktail	5	4	1	0	0	0	0	4	3	0	0	1	0	0	0	0	0	0	0
Jellied Orange Pineapple	4	4	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0
Jellied Pears	5	5	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0
Jellied Pineapple Pear	8	6	2	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0	0
Jellied Strawberry Pineapple	2	1	1	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Jello	6	5	1	0	0	0	0	6	5	0	1	0	0	0	0	0	0	0	0
Lemon Jello	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Lettuce	23	0	1	3	5	13	1	23	3	1	2	0	0	0	0	0	0	0	17
Lettuce & Cucumber	13	0	0	2	2	6	3	13	1	0	0	2	2	0	0	0	0	0	8
Lettuce & Onion	1	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	1
Lettuce & Tomato	6	2	0	0	0	1	0	6	3	0	1	0	0	0	0	0	0	0	1
Meat & Cheese	1	0	0	0	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	<i>S. aureus</i> Count/2		<i>E. perfringens</i> Count/2		<i>Salmonella</i>		<i>E. coli</i>		
	N	<100	>100	N	<100	>100	N	POS	NEG
Chicken, BRQ	19	19	0	18	18	0	19	0	15
Chicken	6	6	0	0	0	0	3	0	2
Chicken Cacciatore	19	19	0	15	15	0	18	0	15
Chicken, Fried	100	100	0	25	25	0	97	0	83
Chicken, Noodle	1	1	0	0	0	0	0	0	0
Chicken Parmesan	1	1	0	1	1	0	1	0	1
Chicken Pot Pie	1	1	0	0	0	0	0	0	0
Chicken, Savory Baked	30	30	0	1	1	0	29	0	24
Chicken, Steamed	1	1	0	0	0	0	1	0	0
Chicken Vega	1	1	0	0	0	0	0	0	1
Turkey Glow Mein	12	12	0	8	3	0	12	9	9
Turkey Pot Pie	2	2	0	0	0	0	2	0	0
Turkey, Scalloped	23	28	0	8	8	0	27	0	25
Turkey, Sliced	1	1	0	0	0	0	0	1	0
<u>POULTRY</u>									
Banana Jello	10	10	0	0	0	0	0	0	0
Bean	2	2	0	0	0	0	0	1	1
Cabbage & Carrot	4	4	0	0	0	0	0	4	4
Cabbage & Celery	1	1	0	0	0	0	0	1	0
Carrot & Celery	1	1	0	0	0	0	0	1	0
Carrot & Raisin	36	35	1	0	0	0	0	32	32
Carrot, Raisin, & Celery	15	15	0	0	0	0	0	13	12
Chef	23	23	0	0	0	0	0	22	21
Cherry Jello	8	8	0	0	0	0	0	0	0
Cole Slaw	69	69	0	0	0	0	0	63	60
Cranberry, Pineapple	33	33	0	0	0	0	0	0	0
Fruit Cocktail	27	27	0	0	0	0	0	0	0
Fruit Cocktail Jello	7	7	0	0	0	0	0	0	0
Fruit Gelatin	0	0	0	0	0	0	0	0	0
Garden Glow	27	27	0	0	0	0	0	27	26
Golden Glow	46	46	0	0	0	0	0	1	0
Jellied Cherry	3	3	0	0	0	0	0	0	0
Jellied Fruit Cocktail	5	5	0	0	0	0	0	0	0
Jellied Orange Pineapple	4	4	0	0	0	0	0	0	0
Jellied Pears	5	5	0	0	0	0	0	0	0
Jellied Pineapple Pear	8	8	0	0	0	0	0	0	0
Jellied Strawberry Pineapple	2	2	0	0	0	0	0	0	0
Jello	5	5	0	0	0	0	0	1	0
Lemon Jello	1	1	0	0	0	0	0	0	0
Lettuce	20	20	0	0	0	0	0	17	2
Lettuce & Cucumber	13	13	0	0	0	0	0	3	0
Lettuce & Onion	1	1	0	0	0	0	0	1	0
Lettuce & Tomato	6	6	0	0	0	0	0	6	6
Meat & Cheese	1	1	0	0	0	0	0	0	0
<u>SALADS</u>									

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	N	Aerobic Plate Count/g							N	Coliforms/g										
		<10 ²	10 ² -10 ³	10 ³ -10 ⁴	10 ⁴ -10 ⁵	10 ⁵ -10 ⁶	10 ⁶ -10 ⁸	10 ⁸ -10 ⁶		<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
<u>SALADS (Cont)</u>																				
Meiba Jello	30	23	5	2	0	0	0	30	0	0	0	0	0	0	0	0	0	0	0	0
Orange Pineapple Jello	29	21	5	3	0	0	0	29	0	0	0	0	0	0	0	0	0	0	0	0
Peach Jello	16	14	2	0	0	0	0	16	0	0	0	0	0	0	0	0	0	0	0	0
Pear Jello	31	20	7	4	0	0	0	31	0	0	0	0	0	0	0	0	0	0	0	0
Perfection	54	24	22	8	0	0	0	54	0	0	0	0	0	0	0	0	0	0	0	0
Pineapple Banana	1	1	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Pineapple, Lettuce & Cheese	5	0	0	0	0	0	4	5	0	0	0	0	0	0	0	0	0	0	0	0
Pineapple, Pear Jello	19	10	8	1	0	0	0	19	0	0	0	0	0	0	0	0	0	0	0	0
Pineapple Cheese	9	0	0	1	1	5	2	9	5	1	0	0	0	0	0	0	0	0	0	0
Pineapple, Pear & Banana	12	12	0	0	0	0	0	12	11	1	0	0	0	0	0	0	0	0	0	0
Spiced Cherry Jello	26	20	5	1	0	0	0	26	25	1	0	0	0	0	0	0	0	0	0	0
Spiced Peach	20	12	6	1	0	1	0	20	20	0	0	0	0	0	0	0	0	0	0	0
Spring	23	0	0	0	5	10	8	23	1	0	0	0	3	0	0	0	0	0	0	18
Strawberry Banana	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Strawberry Pineapple	10	7	3	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0
Strawberry Pineapple Banana	12	9	3	0	0	0	0	12	11	0	0	0	0	0	0	0	0	0	0	0
Three Bean	20	5	2	7	5	1	0	20	16	1	0	0	0	0	0	0	0	0	0	3
Tossed	55	0	0	2	18	22	13	55	7	3	1	0	1	0	0	0	0	0	0	40
Vegetable, Marinated	6	3	0	2	1	0	0	6	5	0	1	0	0	0	0	0	0	0	0	0
<u>SANDWICHES</u>																				
BBQ Beef	2	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Bologna & Cheese	7	1	1	1	0	3	1	7	1	0	0	0	0	0	0	0	0	0	0	0
Bologna, Cheese & Salami	1	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0
Bologna & Salami	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Cheese	1	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Cheese & Ham	14	1	3	2	2	5	1	14	7	0	1	1	0	0	0	0	0	0	0	1
Cheese, Ham & Salami	4	1	0	2	0	0	1	4	2	0	0	0	0	0	0	0	0	0	0	5
Cheese & Salami	1	0	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	2
Chicken Fried Steak	1	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	1	1	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Salami	7	1	0	5	1	0	0	7	6	0	0	0	0	0	0	0	0	0	0	0
Sloppy Joe	3	1	0	2	0	0	0	3	3	0	0	0	0	1	0	0	0	0	0	0
Steak & Onion	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
<u>SAUCES</u>																				
BBQ	14	6	1	5	2	0	0	14	14	0	0	0	0	0	0	0	0	0	0	0
Chili	4	0	2	2	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Fish	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Raisin	2	2	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Seafood Cocktail	1	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Spaghetti	61	35	24	2	0	0	0	60	57	0	0	0	1	0	0	0	0	0	0	2
Tartar	2	1	1	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Veal Parmigiana	12	3	9	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	<u>S. aureus</u> Count/%		<u>C. perfringens</u> Count/%		<u>Salmonella</u>		<u>E. coli</u>		
	N	<100	>100	N	POS	NEG	N	POS	NEG
<u>SALADS (Cont)</u>									
Melba Jello	30	30	0	0	0	-	0	-	-
Orange Pineapple Jello	29	29	0	0	0	-	0	-	-
Peach Jello	16	16	0	0	0	-	6	0	6
Pear Jello	31	31	0	0	0	-	6	0	6
Perfection	45	45	0	0	0	-	9	0	9
Pineapple Banana	1	1	0	0	0	-	0	-	-
Pineapple, Lettuce & Cheese	5	5	0	0	0	-	3	0	3
Pineapple Pear Jello	18	18	0	0	0	-	0	-	-
Pineapple Cheese	8	8	0	0	0	-	7	3	4
Pineapple, Pear & Banana	12	12	0	0	0	-	0	-	-
Spiced Cherry Jello	25	25	0	0	0	-	0	-	-
Spiced Peach	20	20	0	0	0	-	0	-	-
Spring	22	22	0	0	0	-	22	1	21
Strawberry Banana	1	1	0	0	0	-	0	-	-
Strawberry Pineapple	10	10	0	0	0	-	0	-	-
Strawberry Pineapple Banana	12	12	0	0	0	-	0	-	-
Three Bean	20	20	0	0	0	-	11	0	11
Tossed	55	55	0	0	0	-	55	0	55
Vegetable, Marinated	6	6	0	0	0	-	2	0	2
<u>SANDWICHES</u>									
BBQ Beef	2	2	0	0	0	1	0	1	0
Bologna & Cheese	7	7	0	0	7	0	7	0	1
Bologna, Cheese & Salami	1	1	0	0	1	0	1	0	-
Bologna & Salami	1	1	0	0	1	0	1	0	-
Cheese	1	1	0	0	1	0	1	0	1
Cheese & Ham	14	13	1	0	12	0	12	8	9
Cheese, Ham & Salami	4	4	0	0	3	0	3	1	0
Cheese & Salami	1	1	0	0	1	0	1	0	-
Chicken Fried Steak	1	1	0	0	1	0	1	0	1
Roast Beef	1	1	0	0	1	0	1	0	-
Salami	7	7	0	0	7	0	7	1	0
Sloppy Joe	3	3	0	0	3	0	3	1	0
Steak & Onion	1	1	0	0	1	0	1	1	0
<u>SAUCES</u>									
BBQ	14	14	0	6	0	13	0	6	6
Chili	4	4	0	4	0	4	0	4	0
Fish	1	1	0	0	0	1	0	1	0
Raisin	2	2	0	0	0	1	0	1	0
Seafood Cocktail	0	-	-	0	-	-	-	-	-
Spaghetti	61	61	0	45	0	60	0	48	0
Tartar	2	2	0	0	0	0	0	0	0
Veal Parmigiana	12	12	0	8	0	12	0	10	0

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	N	Aerobic Plate Count/g							N	Coliforms/g										
		<10 ²	10 ² -10 ³	10 ³ -10 ⁴	10 ⁴ -10 ⁵	10 ⁵ -10 ⁶	10 ⁶ -10 ⁷	10 ⁷ -10 ⁸		<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
<u>SAUSAGE</u>																				
Bologna	228	33	40	43	31	28	3	232	173	24	10	5	1	2	1	1	1	0	14	
Salami	124	30	2	45	29	18	0	125	109	4	1	2	0	2	1	1	0	0	5	
<u>SEAFOOD</u>																				
Fish, Baked	1	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Fish Patties	1	0	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Shrimp Creole	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Tuna & Noodles	16	3	1	4	7	1	0	18	17	0	1	0	0	0	0	0	0	0	0	
<u>SOUP</u>																				
Bean	10	5	3	2	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	
Beef	2	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Cream of Potato	3	0	2	1	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	
Creole	9	8	0	1	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	
Knickerbocker	10	4	2	4	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	
Minestrone	10	6	2	2	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	
Potato	1	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Spanish	5	1	2	2	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	
Vegetable	15	11	4	0	0	0	0	15	15	0	0	0	0	0	0	0	0	0	0	
<u>TOPPING</u>																				
Cherry	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Chocolate	2	0	0	2	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Vanilla	1	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
<u>VEAL</u>																				
Burgers	7	0	1	1	1	4	0	7	1	0	0	0	0	0	0	0	0	1	4	
Loaf	6	2	2	1	0	1	0	6	4	0	0	0	0	0	0	0	0	0	2	
Parmigiana	5	2	1	2	0	0	0	5	4	0	0	0	0	0	0	0	0	0	1	
Roast	2	1	0	1	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
<u>VEGETABLES</u>																				
Beans, Baked	20	8	9	3	0	0	0	19	18	0	0	0	0	0	0	0	0	0	0	
Beets	5	3	1	1	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	
Broccoli	7	0	0	3	2	2	0	7	6	0	1	0	0	0	0	0	0	0	0	
Cabbage	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Carrots	4	2	0	2	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	
Cauliflower	29	5	3	8	5	2	6	23	21	1	0	1	0	0	0	0	0	0	0	
Celery, Diced	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	
Corn Dishes	12	3	6	3	0	0	0	12	11	0	0	0	0	0	0	0	0	0	0	
Egg Plant	9	5	2	2	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont.)

FOOD ITEM	<u>S. aureus</u> Count/±		<u>C. perfringens</u> Count/±		<u>Salmonella</u>		<u>E. coli</u>				
	N	<100	>100	N	<100	>100	N	POS	NEG		
<u>SAUSAGE</u>											
Bologna	229	229	0	-	-	4	0	4	133	2	131
Salami	117	115	2	-	-	1	0	1	74	0	74
<u>SEAFOOD</u>											
Fish, Baked	1	1	0	-	-	0	-	-	1	0	1
Fish Patties	1	1	0	-	-	1	0	1	1	0	1
Shrimp Creole	0	-	-	-	-	1	0	1	1	0	1
Tuna & Noodles	18	18	0	9	9	0	17	0	12	0	12
<u>SOUP</u>											
Bean	10	10	0	1	1	0	10	0	4	0	4
Beef	2	2	0	0	-	2	0	2	2	0	2
Cream of Potato	3	3	0	0	-	3	0	3	0	-	-
Creole	9	9	0	3	3	0	9	0	6	0	6
Knickerbocker	10	10	0	0	-	10	0	10	3	0	3
Minestrone	10	10	0	3	3	0	10	0	5	0	5
Potato	1	1	0	0	-	1	0	1	0	-	-
Spanish	5	5	0	0	-	5	0	5	1	0	1
Vegetable	15	15	0	5	5	0	15	0	8	0	8
<u>TOPPING</u>											
Cherry	1	1	0	0	-	0	-	-	0	-	-
Chocolate	2	2	0	0	-	0	-	-	0	-	-
Vanilla	1	1	0	0	-	0	-	-	0	-	-
<u>VEAL</u>											
Burgers	7	7	0	0	-	3	0	3	7	5	2
Loaf	6	6	0	0	-	3	0	3	6	2	4
Parmigiana	5	5	0	0	-	3	0	3	3	0	3
Roast	2	2	0	0	-	2	0	2	2	0	2
<u>VEGETABLES</u>											
Beans, Baked	20	20	0	2	2	0	17	0	12	0	12
Beets	5	5	0	0	-	2	0	2	2	0	2
Broccoli	7	7	0	0	-	2	0	2	4	0	4
Cabbage	1	1	0	0	-	0	-	-	1	0	1
Carrots	5	5	0	0	-	2	0	2	2	0	2
Cauliflower	30	30	0	1	1	0	24	0	20	0	20
Celery, Diced	1	1	0	0	-	0	-	-	0	-	-
Corn Dishes	12	12	0	0	-	6	0	6	4	0	4
Egg Plant	9	9	0	0	-	9	0	9	4	0	4

TABLE 1: Microbiological results of analyzing foods prepared by the Central Food Preparation System (Cont)

FOOD ITEM	Aerobic Plate Count/g						Coliforms/g											
	N	<10 ²	10 ³ -10 ³	10 ⁴ -10 ⁴	10 ⁵ -10 ⁵	10 ⁶ -10 ⁶	N	<10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
Onion	7	1	4	2	0	0	7	7	0	0	0	0	0	0	0	0	0	0
Peas, Creamed	2	1	1	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Peppers, Stuffed	1	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Potato Dishes	115	44	28	30	11	2	115	106	2	1	0	0	0	0	1	0	0	4
Spanish Rice	11	6	3	2	0	0	11	11	0	0	0	0	0	0	0	0	0	0
Spinach	2	1	0	0	1	0	2	2	0	0	0	0	0	0	0	0	0	0
Summer Squash	2	2	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Sweet Potatoes	35	28	6	1	0	0	35	34	1	0	0	0	0	0	0	0	0	0
Tomatoes, Stewed	2	1	1	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Tomatoes, Fresh	1	0	1	0	0	0	1	2	0	0	0	0	0	0	0	0	0	1

VEGETABLES (Cont)

FOOD ITEM	S. aureus Count/g		C. perfringens Count/g		Salmonella		E. coli		
	N	<100	>100	N	<100	>100	N	POS	NEG
Onion	7	7	0	0	6	0	4	0	4
Peas, Creamed	2	2	0	0	0	0	1	0	1
Peppers, Stuffed	1	1	0	0	1	0	0	0	0
Potato Dishes	114	114	0	8	79	0	56	0	56
Spanish Rice	11	11	0	0	11	0	8	0	8
Spinach	2	2	0	0	0	0	1	0	1
Summer Squash	2	2	0	0	0	0	1	0	1
Sweet Potatoes	35	35	0	0	30	0	23	0	23
Tomatoes, Stewed	1	1	0	0	0	0	0	0	0
Tomatoes, Fresh	1	1	0	0	0	0	1	0	1

*Up to 190,000/g
 **Up to 58,000/g
 N - Number of sample items analyzed by specific procedure.

TABLE 2: Microbiological results by food classification of foods prepared by the Central Food Preparation System

FOOD ITEM	Aerobic Plate Count/g										Coliforms/g																															
	N	<10 ²		10 ² -10 ³		10 ³ -10 ⁴		10 ⁴ -10 ⁵		10 ⁵ -10 ⁶		10 ⁶ -10 ⁸		N	<10		11-20		21-30		31-40		41-50		51-60		61-70		71-80		81-90		91-100		>100							
		49	31	8	1	0	1	1	0	1	1	0	1		51	41	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0				
BAKERY PRODUCTS	737	296	210	148	57	25	1	1	1	1	1	1	712	638	11	7	3	4	5	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1			
BEEF, COOKED	36	3	1	3	13	11	5						34	2	1	0	3	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
BEEF, RAW	162	33	2	22	6	30	69						283	219	9	9	2	5	1	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
CHEESE	82	6	13	49	13	1	0						84	84	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
CHILI	63	19	0	10	12	12	10						63	57	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
LUNCHEON MEAT	138	42	33	32	12	11	8						145	140	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
MISCELLANEOUS	664	242	147	156	78	38	3						671	396	37	26	21	16	14	6	12	2	2	13	128																	
PORK	222	107	63	40	9	3	0						221	206	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
POULTRY	783	323	105	66	114	122	53						785	501	11	21	4	10	0	0	1	1	1	18	218																	
SALADS	44	10	5	13	4	9	3						37	26	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
SANDWICHES	97	48	37	10	2	0	0						96	93	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
SAUCES	352	113	42	83	60	46	3						357	282	28	11	7	1	4	2	2	1	0	19																		
SAUSAGE	19	4	1	5	8	1	0						21	20	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
SEAFOOD	65	37	15	13	0	0	0						65	65	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
SOUP	4	1	0	3	0	0	0						4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
TOPPING	20	5	4	5	1	5	0						20	11	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
VEAL	266	112	65	57	18	7	7						258	241	4	2	1	1	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
VEGETABLES	3803	1432	751	728	408	321	163						3907	3026	106	81	44	39	27	15	19	7	61	482																		
TOTALS																																										

FOOD ITEM	S. aureus Count/g				C. perfringens Count/g				Salmonella				E. coli																												
	N	<100		≥100	N	<100		≥100	N	POS		NEG	N	POS		NEG																									
		46	716			14	0			356	345			11	13		0	13	0	625	5	0	5																		
BAKERY PRODUCTS	730	46	716	14	0	356	345	11	13	0	13	0	625	5	0	5																									
BEEF, COOKED	47	45	2	2	2	0	0	0	22	0	22	0	22	483	29	454																									
BEEF, RAW	264	260	4	0	0	0	0	0	18	0	18	0	18	85	34	51																									
CHEESE	84	34	0	0	46	46	0	0	82	0	82	0	82	55	1	54																									
CHILI	55	54	1	0	0	0	0	0	4	0	4	0	4	33	0	33																									
LUNCHEON MEAT	145	144	1	0	52	52	0	0	122	0	122	0	122	83	2	81																									
MISCELLANEOUS	683	652	31	0	66	43	23	0	133	0	133	0	133	446	8	438																									
PORK	222	222	0	0	76	76	0	0	210	0	210	0	210	176	0	176																									
POULTRY	749	748	1	0	0	0	0	0	0	0	0	0	0	324	69	255																									
SALADS	44	43	1	0	0	0	0	0	40	0	40	0	40	15	0	15																									
SANDWICHES	96	96	0	0	63	63	0	0	91	0	91	0	91	70	0	70																									
SAUCES	346	344	2	0	0	0	0	0	5	0	5	0	5	207	2	205																									
SAUSAGE	20	20	0	0	9	9	0	0	19	0	19	0	19	15	0	15																									
SEAFOOD	65	65	0	0	12	12	0	0	65	0	65	0	65	29	0	29																									
SOUP	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0																									
TOPPING	20	20	0	0	0	0	0	0	11	0	11	0	11	18	7	11																									
VEAL	266	266	0	0	10	10	0	0	189	0	189	0	189	144	0	144																									
VEGETABLES	3886	3829	57	0	692	658	34		1649	0	1649	0	1649	2219	168	2051																									
TOTALS																																									

TABLE 3: The number of food samples, listed by food classification, which failed to meet guideline criteria when analyzed for aerobic plate count (APC) and coliform count (CC)

Food Classification	Samples Analyzed for APC			Samples Analyzed for CC			Other Significant Results
	Number Samples Analyzed	Number Samples Exceeding Guideline	Number* Samples Exceeding Trigger Criterion	Number Samples Analyzed	Number* Samples Exceeding Trigger Criterion	Number* Samples Exceeding Trigger Criterion	
Bakery Products	49	1	2	51	10	10	None
Beef, Cooked	737	26	83	721	74	74	14/730 samples >100/r <u>S. aureus</u> , 11/356 samples >100/r <u>C. perfringens</u> , 29 samples <u>E. coli</u> positive
Beef, Raw	**	**	**	**	**	**	2/47 samples >100/r <u>S. aureus</u> , 16 samples <u>E. coli</u> positive
Cheese	***	***	***	283	64	64	4/260 samples >100/r <u>S. aureus</u> , 34 samples <u>E. coli</u> positive
Chili	82	1	14	84	0	0	1 sample <u>E. coli</u> positive
Luncheon Meat	***	***	***	63	6	6	1/55 samples >100/r <u>S. aureus</u>
Miscellaneous ****	138	1	6	145	5	5	1/145 samples >100/r <u>S. aureus</u> , 3 samples <u>E. coli</u> positive
Pork	664	41	119	671	275	275	31/683 samples >100/r <u>S. aureus</u> , 23/66 samples >100/r <u>C. perfringens</u> , 8 samples <u>E. coli</u> positive
Poultry	222	3	12	221	15	15	None
Salads	783	0	289	**	**	**	1/749 samples >100/r <u>S. aureus</u> , 69 samples <u>E. coli</u> positive
Sandwiches ****	44	0	0	37	11	11	1/44 samples >100/r <u>S. aureus</u>
Sauces	97	0	2	96	3	3	None
Sausage ****	352	31	62	357	75	75	2/346 samples >100/r <u>S. aureus</u> , 2 samples <u>E. coli</u> positive
Seafood	19	1	9	21	1	1	None
Soup	65	0	0	65	0	0	None
Topping	4	0	0	4	0	0	None
Veal	20	5	6	20	9	9	7 samples <u>E. coli</u> positive
Vegetables	266	14	32	258	17	17	None

* Guideline and trigger criteria described in Results and Discussion
 ** No criteria
 *** Not applicable to cultured product
 **** Total number of samples analyzed, but only non-cultured items reported as exceeding guidelines

TABLE 4: Yeast and mold counts of food samples produced by the Central Food Preparation System

FOOD ITEM	Number of Samples	Yeast & Mold Count/g		
		<10	10-100	>100
Bologna	2	1	1	0
Cheddar Cheese	18	16	0	2
Cheddar & Swiss Diced	2	2	0	0
Cheese & Salami Sandwich	1	1	0	0
Orange Pineapple Jello	2	2	0	0
Pineapple Pear Banana	1	1	0	0
Salami Sliced	1	0	0	1
Spiced Peach	1	1	0	0
Total	28	24	1	3

GLOSSARY OF TERMS AND ABBREVIATIONS

APC - Aerobic Plate Count	MPN - Most Probable Number
CC - Coliform Count	QC - Quality Control
CFM - Central Food Manager	SDF - Satellite Dining Facility
CFMS - Central Food Management System	TDA - Table of Distribution and Allowances
CFPF - Central Food Preparation Facility	TISA - Troop Issue Subsistence Activity
CFPS - Central Food Preparation System	TO&E - Table of Organization and Equipment
DA - Department of Army	TSA - Troop Support Agency
IPA - Ingredient Preparation Area	TSO - Technical Support Office
IST - Internal Sanitation Team	WRAMC - Walter Reed Army Medical Center
MLT - Microbiology Laboratory Team	

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Department of the Air Force
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Philadelphia, PA 19101

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Veterinary Science Division
AHS (HSA-IVS)
Ft Sam Houston, TX 78234

HQ USAF/SGV
Bolling AFB
Washington, DC 20332 (5 cys)

Deputy Technical Director
Food Service Systems Program
ORDNA-ZTF
US Army Natick Research &
Development Command
Natick, MA 01760 (2 cys)

Joint Technical Staff
US Army Natick Research &
Development Command
Natick, MA 01760 (4 cys)

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HQDA (DASG-VCA)
Washington, DC 20310

C, Quality Control Div
AAFES-VO
Army & Air Force Exchange Service
Dallas, TX 75222

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MEDDAC K
APO San Francisco 96301

US Army Medical Laboratory
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HQ US Army Troop Support Agency
Veterinary Staff Office
ATTN: DALO-TAZ-V
Ft Lee, VA 23801 (2 cys)