Food Service Sanitation / General Sanitation

Food protection is an essential part of the EH program, considering the vast variety of food produced, the enormous potential for disease, and the short- and long-range problems of chemicals entering our food supply. Foodborne disease outbreaks probably account for millions of illnesses each year, the various long-range problems related to foodborne disease cannot even be estimated.

Food protection consists of proper plan review, the development and use of adequate facilities in a correct manner; the procurement and use of correct equipment; necessary cleanliness; proper storage, preparation, and serving of food; and adequate disposal of food remnants. The cleaning and sanitizing techniques utilized are an essential facet of food protection. Important factors also include the health and potential for spreading disease of humans. A variety of inspectional techniques are utilized on a regular and special basis, depending on the nature of the food establishment and the types of problems likely to occur. Proper techniques and foodborne disease investigations eliminate outbreaks and prevent future outbreaks of disease.

EH is proud to provide the following services to the Fort Campbell community:

Basic Food Handler’s Training (Classroom). Please contact us at (270) 412-3984 for details and or scheduling.

EH is proud to offer the following services to all (Fort Campbell, Fort McCoy, and Rock Island) communities:

- Basic Food Handler’s Training (On-line). For all FRG volunteers and support staff, you can now take the Basic Food Handler’s Class online. Instructions and frequently asked questions to the online training can be obtained by calling (270) 461-4650.
- Food Service Manager Training/Certification. Please contact us at (270) 412-3979 (Fort Campbell) or (270) 461-4650 (Fort McCoy and Rock Island) to discuss our Manager’s Certification Program.
- Food Handler’s 101 (Classroom). The purpose of the food handler’s training course is to prepare food handlers to

Resources:
Reference: TB MED 530—Tri-Service Food Code

If hyperlink does not connect you follow these steps:
1. Go to the Army Publishing Directorate.
2. Click on Publications.
3. From the options click on Medical and then TB MED—Technical Bulletin Medical.
4. Find the TB MED 530.

FRG—Basic Food Handler’s Training Memo.
enter the workforce by providing food service principles and procedures in accordance with Federal and State standards. To get more information about this training and scheduling, please contact us at (270) 412-3984 (Fort Campbell) or (270) 461-4650 (Fort McCoy and Rock Island).