

Food Safety on Fort Polk

Food safety and sanitation are high priority for the Fort Polk Community. One objective of the Preventive Medicine Environmental Health Mission includes safeguarding the health of Soldiers, civilian and contractor employees, and other eligible beneficiaries by reducing incidence of communicable diseases while improving mission readiness.

Patrons of food establishments on Fort Polk will now see publicly displayed grades that signify the food establishment's level of compliance with sanitation standards outlined in Technical Bulletin 530 Tri-Service Food Code, 2014. Similar to restaurant inspections in the state of Louisiana, Public health Environmental health routinely inspect businesses serving food to ensure restaurants and other food retail outlets are following safe food handling procedures. Local laws regulate how frequently these inspections take place, and what specific items the inspectors look for. The military employs similar standards outlined in TB MED 530 Tri-Service Food Code aligned with the National Food code to ensure that safeguards are in place to protect food from contamination by food handlers, cross-contamination, and contamination from other sources in the a food establishment.

The grading system will be as follows:

Rating	Criteria	Grade
Fully Compliant	No deficiencies	A
Substantially Compliant	No Imminent Health (IHH) and - Five or less Non-Critical findings	A-
Substantially Compliant	No Imminent Health (IHH) and - Two or less Critical findings Corrected Onsite (COS)	B
Partially Compliant	No (IHH) and - three or more Critical findings COS; and /or - Six or more Non-Critical findings	C
Non-Compliant	Imminent Health Hazard (IHH) is present; or - Any Critical finding not Corrected Onsite(COS)	D

The Department of Preventive Medicine Environmental Health conducts comprehensive food sanitation inspections of all eating establishments monthly. Feedback and recommendations are provided to enable the effective demonstration of compliance standards regarding food safety. Food safety will include everything from proper food storage, preventing cross contamination of foods during preparation, washing hands, proper cooking temperatures, clean up and disinfection and several steps in between. The Food Sanitation Grading Program will help to demonstrate food service commitment of all eating establishments to high standards in all aspects of food safety and handling.

For more information please call 337-531-2272/3402/4757/8321.