

**Forest Service Manual  
National Headquarters - Washington Office  
Washington, DC**

**Forest Service Manual 7400 – Public Health and Pollution Control Facilities**

**Chapter 7490 - Food Service**

**Amendment:** 7400-2000-1

**Effective date:** October 31, 2000

**Duration:** This amendment is effective until superseded or removed.

**Approved by:** Mike Dombeck, Chief

**Date approved:** October 31, 2000

**Responsible Staff:**

**Last Change:**

**Superseded Document(s):** 7400 Contents, Amendment 7400-95-3; 7400 Zero Code, Amendment 7400-90-1; 7410, Amendment 7400-90-1; 7420 Contents, Amendment 7400-95-1; 7420, Amendment 7400-95-2; 7430, Amendment 7400-90-1; 7440, Amendment 7400-90-1; 7460, Amendment 7400-90-1; 7490, Amendment 7400-90-1

**Digest:** Following is an explanation of the changes throughout the directive by section.

**Posting Instructions:** This is a technical amendment that converts the format and style of this FSM title from Applixware to the current corporate word processing application. Since this amendment replaces all text except Interim Directives (ID's), do not check for the last transmittal received for this title; instead place this transmittal sheet at the front of the title. DO NOT remove ID's when posting this amendment. ID's are not being reformatted at this time.

Please read the new posting instructions (above) carefully.

**7400:** The entire amendment text has been reformatted and replaced, so that the amendment text on the Service-wide Directives Home Page in the Forest Service Web/Intranet (<http://fsweb.wo.fs.fed.us/directives/index.html>) corresponds with the amendment text on the Forest Service Directives Home Page in the Forest Service World Wide Web/Internet (<http://www.fs.fed.us/im/directives>).

**Forest Service Manual 7400 – Public Health And Pollution Control Facilities**

**Chapter 7490 - Food Service**

**Amendment:** 7400-2000-1

**Effective date:** October 31, 2000

Although some minor typographical and technical errors have been corrected, substantive direction has not been changed.

Forest Service Manual 7400 – Public Health And Pollution Control Facilities

Chapter 7490 - Food Service

Amendment: 7400-2000-1

Effective date: October 31, 2000

Table of Contents

7490.1 - Authority..... 4

7490.2 - Objective..... 4

7490.3 - Policy ..... 4

7490.4 - Responsibility..... 4

    7490.41 - Regional Foresters and Station Directors ..... 4

    7490.42 - Forest Supervisors and Assistant Directors, Research Support Services ..... 5

7490.5 - Definitions..... 6

7491 - Foodborne Illness..... 6

    7491.07 - References..... 6

    7491.2 - Preventive Measures ..... 6

7492 - Food Service Alternatives and Requirements..... 7

7493 - Program Compliance Procedures..... 7

    7493.1 - Inspections..... 7

    7493.2 - Training..... 7

    7493.3 - Reporting of Illness..... 8

### **7490.1 - Authority**

1. Food and Drug Administration Food Service Sanitation Ordinance (1976). This ordinance establishes sanitation standards for food, food protection, food service operations, personnel, equipment and facilities; it establishes requirements for permits and licenses, and inspection/enforcement at food service establishments. See Food Service and Sanitation Manual, HEW publication (FDA) 78-2081.

2. State and Local Regulation, Ordinances, and Codes. These further define requirements for food service establishments.

### **7490.2 - Objective**

The objective of the Forest Service is to provide safe and healthful conditions for Forest Service personnel and the National Forest user. Accomplishing this objective requires that food provided for human consumption at any administrative site or public-use area on lands administered by the Forest Service shall be:

1. Protected against contamination to minimize the opportunity for any communicable disease or food borne illness.

2. In a sound condition, that is, undamaged, clean, free from adulteration, and otherwise suitable for human consumption.

### **7490.3 - Policy**

It is the policy of the Forest Service to comply with all laws, regulations, and ordinances to achieve the objectives cited in FSM 7490.2. This policy necessitates compliance with the substantive portions of the 1976 edition of the Food and Drug Administration's Food Service Sanitation Ordinance and with State and local ordinances. Where the Forest Service cannot achieve these objectives to the degree defined in this chapter, the Forest Service shall not make food available and shall close food service facilities until completion of adequate corrective measures.

Throughout this chapter, where State or local regulations are more restrictive than the requirements listed, the more stringent regulations shall apply.

### **7490.4 - Responsibility**

#### **7490.41 - Regional Foresters and Station Directors**

These personnel shall:

1. Review and approve project criteria and engineering reports for food service facilities prior to design.

**Forest Service Manual 7400 – Public Health And Pollution Control Facilities**

**Chapter 7490 - Food Service**

**Amendment:** 7400-2000-1

**Effective date:** October 31, 2000

2. Review and approve design drawings and construction specifications for all food service facilities. They shall also coordinate necessary State review and approval.

3. Monitor construction activities for food service facilities to ensure competent performance for the duration of the project.

4. Conduct periodic inspections of food service facilities, including preoperational inspection of new food service facilities.

5. Provide an adequate number of qualified personnel with training in food service facilities.

6. Periodically monitor the Forest's operation and maintenance of food service facilities. They shall recommend corrective actions necessary to achieve the objective in FSM 7490.2.

Stations without qualified engineers shall obtain the professional and technical expertise needed to carry out these responsibilities from Regional Offices. Regional Foresters may delegate the responsibility for review and approval of food service sanitation projects, if the requirement for a qualified independent engineering review of design drawings and specifications can be met at the Forest level.

**7490.42 - Forest Supervisors and Assistant Directors, Research Support Services**

These personnel shall:

1. Provide for adequate inspection and supervision of construction by qualified personnel for all Forest Service food service facilities. Through special-use administration procedures, they shall monitor construction supervision of permitted projects provided by the permittee.

2. Ensure that license or permit applications for special-use food service facilities are filed through special-use permit administration procedures.

3. Provide basic data, such as project objectives, criteria, and constraints for food service facilities.

4. Prepare project criteria and engineering reports for Forest Service-owned food service facilities. They shall monitor owner/permittee prepared reports to ascertain adequacy.

5. Monitor permittee prepared designs to ascertain that they comply with State/county requirements. This may be handled through the State or county licensing system.

6. Operate and maintain all Forest Service facilities in accordance with standards and regulations. They shall ensure proper operation of permitted facilities through special-use permit inspections.

7. Conduct, and/or participate with State and local health officials in scheduled health inspections of Forest Service facilities.

**Forest Service Manual 7400 – Public Health And Pollution Control Facilities**

**Chapter 7490 - Food Service**

**Amendment:** 7400-2000-1

**Effective date:** October 31, 2000

8. Review operation and maintenance of food service facilities to ascertain compliance with standards. Perform corrective follow-up action, including documentation, for all items not in compliance.

9. Maintain all required records and reports and report all incidents of food borne illness as required by FSM 6730 and State and local health authorities.

10. Delegate the responsibility for day-to-day food service operations as appropriate, to those District Rangers qualified to complete the tasks in accordance with standards and regulations.

### **7490.5 - Definitions**

1. Fixed Food Service Facility. A permanent facility operated either on a year-round or seasonal basis. The facility employs full-time food service personnel, such as cooks and cook's helpers. Examples include: Working Capital Fund (WCF) mess operations, Civilian Conservation Center mess operations, and residential Youth Adult Conservation Corps (YACC) and Youth Conservation Corps (YCC) mess operations.

2. Modified Food Service Facility. A facility that can be either permanent or temporary, but operates seasonally for some duration. It may use full-time food service personnel depending on crew size. Facilities and equipment used generally are less sophisticated than those used in a fixed food service facility. Examples include: project work crew mess operations, and remote "spike" camp operations of long duration.

3. Semiprivate Food Service Facility. A facility designed for individual(s) use in providing food service to a limited number of persons. "Bachelor quarters" food service operation is an example.

4. Temporary Food Service Facility. A facility planned for transitory use and limited in duration to approximately 2 weeks. Examples include: Forest Fire camp mess operations and project "spike" camp mess operations of short duration.

### **7491 - Foodborne Illness**

#### **7491.07 - References**

See FSM 7493.3 for procedures on reporting food borne illness.

See FSH 7409.11 for details on food borne diseases.

#### **7491.2 - Preventive Measures**

Food borne diseases can be prevented through utilization of a combination of the following measures: 1) properly caring for food, 2) furnishing adequate equipment and facilities, and 3) employing competent food handlers (FSH 7409.11, ch. 30).

## 7492 - Food Service Alternatives and Requirements

All Forest Service-operated food service facilities must comply with the sanitary procedures and requirements in FSH 7409.11, ch.30. Physical or other limitations may preclude providing all equipment and facilities. If so, alter the method of operation to compensate. All Forest Service-operated food service facilities as defined by FSM 7490.5 shall provide equipment and/or operations capable of ensuring compliance with the criteria listed in FSH 7409.11, sec. 32. The method of operation shall equal the criteria specified in the handbook. If the specified criteria are not followed for any reason, prepare and maintain Form FS-6700-7, Safety and Health Hazard Analysis, according to instructions in FSM 6741.

## 7493 - Program Compliance Procedures

### 7493.1 - Inspections

1. Fixed and Modified Food Service Facilities. Inspect permanent year-round food service facilities and operations at least twice a year. More frequent inspections may be desirable, such as the quarterly inspections at the Civilian Conservation Center food service facilities. Inspect seasonal food service facilities and operations at least once per season. Conduct this inspection within approximately 2 weeks of startup, to allow for correction of violations early in the season.

Consider contracting the services of State or county health officials to conduct these inspections. If these officials cannot conduct the inspections, invite them to participate in Forest Service inspections on an "as available" basis. Inspections shall be conducted by Forest or Regional personnel trained in food service inspection procedures and not involved in the day-to-day management or operation of the facility being inspected (FSH 7409.11, ch. 30).

2. Temporary Food Service Facility. Inspect at least one-third of all temporary food service operations on a random sample basis, on each management unit each year. Document these inspections and discuss them with unit managers. Trained Forest or Regional personnel not involved in day-to-day management or operation of the facility shall conduct these inspections.

3. Semiprivate Food Service Facility. The unit manager shall inspect Forest Service-owned facilities utilized by small groups of individuals for semiprivate food service operations periodically, weekly if needed, but at least once per month. These inspections shall concentrate on the care and cleanliness of the facility and equipment.

### 7493.2 - Training

Provide training for all personnel engaged in preparing or serving food to the consumer. This includes both permanent and temporary employees who work in kitchens and similar areas used for food service. Managerial personnel, who may not be actively engaged in preparing or serving food, should also participate in training courses (FSH 7409.11, ch. 30).

### 7493.3 - Reporting of Illness

FSM 6730 and applicable Regional Supplements describe the procedures and reports used in reporting occupational illnesses, such as food poisoning or other related food borne diseases. In addition, notify State or local health agencies when any food service employee has or is suspected of having a communicable disease. Timely notification of appropriate engineering/safety/State personnel is particularly significant in tracing the cause of, and preventing food borne illness.