

APP A
DSCPH-4155.2

FOREWORD
(Supplementation is permitted.)

Appendix A is an aid for the inspection of Meal, Ready-to-Eat (MRE) rations. It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability

Users of this publication are encouraged to submit comments and recommended changes to improve this publication, through channels, to DSCP, ATTN: DSCP-HSQ. Changes will be coordinated with the Military Services and implemented as appropriate.

BY ORDER OF THE COMMANDER



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I. GENERAL.

A. Purpose and Scope. This Appendix provides a reference and guide for the surveillance inspection of Meal, Ready-to-Eat (MRE) rations and was written and coordinated to facilitate use on both DLA / DSCP controlled MREs and those controlled by the individual Military Services.

B. Explanation of Inspection Concept. This Appendix incorporates the concept of condition coding a lot based on the serviceability of the various components contained within the different menus and their estimated remaining shelf life. Basically, it involves a two step process: (1) Determine if any components exceed an action number and if so, (2) classify menus containing the defective components using the criteria contained in Table N.

C. Receipt Inspection Guidance. For receipt inspections, use the same sampling criteria and defect tables as for surveillance. In addition, inspectors shall advise DSCP (AFESC / DEHF for Air Force inspection activities) when containers/products fail to comply with essential receipt criteria identified in the appropriate monographs. Notification should be by the most expeditious means when there is a possibility that warranty action can be initiated. Inspectors will be provided additional guidance concerning warranty inspection/actions if required.

D. Inspection Test Date (ITD) Extensions. Inspectors may extend an ITD based on their estimate of the lot's remaining shelf-life. Table N is provided to aid the inspectors in arriving at the best estimate possible without the benefit of laboratory testing. Remarketing of the unitized loads/cases with a revised ITD will be accomplished in accordance with DLAM 4155.2, Appendix S, and/or the appropriate service regulation. Posting of extensions can be accomplished by posting stickers containing updated ITD information to each pallet or case.

E. Disposition Recommendations.

1. The accountable officer/agency will be informed of inspection results by the Veterinary/Medical Food Inspector. Inspectors will include (as a minimum): the condition code as determined with this Appendix, estimated remaining shelf-life, TTI stage, and a summary of general lot characteristics. Inspectors are also encouraged to provide additional comments that will assist the accountable officer/agency in determining a final disposition.

2. Final disposition instructions for lots placed on medical hold require review and approval by the local medical authority.

3. The points listed below should be considered when developing a disposition recommendation. This list is not all inclusive and each point will not always apply.

- a. Can the defective menu(s)/component(s) be removed just prior to consumption?
- b. How rapidly is the most defective component expected to deteriorate to the point that it is unlikely to be consumed?
- c. Can the lot be issued and supplemented with similar commercial items, supply catalog items, or operational ration component(s)?

F. Inspection Equipment. The items listed below are recommended as the minimum necessary to perform the inspections of MREs. However, this list is not intended to be all encompassing.

1. High intensity lamp.
2. Inspection trays and pans, white enamel or plastic.
3. Magnification lens (3 to 5 power recommended).
4. Metal ruler (32nd inch graduation).

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5. Spatula(s).
6. Blotter paper or paper towels.
7. Scissors, general use.
8. Tape.
9. Scissors, general surgical, straight, 5-1/2 inches.
10. Dish, 140 mm (laboratory "weigh boats").
11. Kimwipes, 5 x 8-1/2 wipe or towels, paper, type I, small.
12. Paper, white, chart size.
13. Paper, wax impregnated, white roll.
14. Sterilized Whirl-Pak bags or other similar sample bags.

G. Definitions.

1. Monograph. An information and instruction sheet that provides the inspection activity with a description of a MRE component, including normal characteristics and signs of deterioration, as well as special instructions on how to examine the item. Special notes concerning inspection techniques are also included in some Monographs. Monographs can be accessed at <http://www.dscpl.dla.mil/subs/proserv/qapubs/monograp.htm>

- 2. Component Classification.** The Monograph index (Table M) indicates the classification for each component. Component classification is determined by coordination of the Surgeon General and the Food Service Headquarters of the Military Services.
- a. Primary. Any individual component in the MRE which, if unserviceable, will make the meal nutritionally inadequate for any method of intended use.
 - b. Secondary. Any individual component in the MRE which, if unserviceable, will reduce the nutritional value of the meal but will not render the meal unfit for its intended purpose.
 - c. Ancillary. Any component in the MRE which contributes little or no nutrients to the meal and if unserviceable, will not cause the meal to be nutritionally deficient for any intended use.

3. Major A Defect. This classification should be used for defects that are likely to cause hazardous or unsafe conditions for individuals using, maintaining or dependent upon the product. The words 'are likely to' are important. They do not mean 'could possibly' since it is always possible to develop grand scenarios that transform trivial happenings into major catastrophes. Therefore, the use of this classification requires experience, prudence and sound judgment.

4. Major B Defect. These are defects that are not hazardous or unsafe. However, they may restrict the use of the product or make its consumption unlikely under the conditions for which the rations were originally designed. Examples: Extreme color (darkening), odor (rancidity), or flavor (bitterness) changes in primary components of a ration that make them unlikely to be consumed under normal field conditions where resupply or alternative feeding strategies are available. However, under more restrictive conditions the components could be consumed without concern that illness could be produced.

5. Minor Defect. These are defects that make the product less useful than it should be, but not seriously so. Minor defects usually do not affect serviceability. However, their identification is important since they often reveal early signs of deterioration and can be detected before the item reaches a condition that makes its consumption unlikely under conditions of normal use. Their early detection may lead to a predictive intervention by the accountable officer to ensure consumption before the component or menu loses its serviceability.

6. Product Codes.

- a. Assembly code information: Contract and component identification markings found on the shipping container, menu bags, and/or accessory bags that reflect ration assembly information only (e.g., assembly contractor, date of pack, assembly lot numbers, Inspection Test Date (ITD) etc.).
- b. Component code information: Item identification markings found on the primary package and, when applicable, the secondary package (e.g., thermostabilized pouch cartons) that reflects the producer's name, the USDA Establishment Number, the production lot number of the component, the nomenclature, etc.

7. Action Number (AN). A number which, when reached or exceeded, indicates additional inspection is necessary or indicates a component has deteriorated beyond acceptable limits.

8. Condition Coding. Traditionally, condition codes have been based primarily on estimates of remaining shelf-life. MRE serviceability will be determined based on the usability status of all menus. However, to aid accountable officers in choosing the best disposition option, inspectors will provide them the best possible estimate of remaining shelf-life. A list of applicable condition codes and their descriptions are as follows:

- a. Condition Code A (issuable without qualification): Refer to Table N.
- b. Condition Code B (issuable with qualification): Refer to Table N. Accountable Officers are required to determine what qualifications will be specified in order to issue Condition Code B stock (e.g., issue with instructions to consume within 60 days; issue with instructions not to consume dehydrated fruit component and supplement with fresh fruit, etc.).
- c. Condition Code C (issuable with qualification): Refer to Table N. Accountable officers are required to determine what qualifications will be specified in order to issue Condition Code C stock.
- d. Condition Code H (unserviceable - destroy in accordance with local policy). Refer to Table N. This classification will be used only when the entire lot has been deemed unserviceable.
- e. Condition Code J (laboratory testing, medical hold, rework, or reclassification hold): Any item on hold pending laboratory analysis, rework, or awaiting authority for disposal.

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f. Condition Code L (warranty action hold): Any item placed on hold pending warranty action.

9. Thermostabilized Component. Any component subjected to a thermal process in a closed retort approved by a process authority.

10. MRE Lot Serviceability. Two factors are considered when determining the overall serviceability of a MRE lot. First the lot is condition coded using Table N. The integrity of the packaging and packing is considered. It is recognized that the status of a MRE lot initially declared unserviceable may change as the result of a rework effort or special instructions provided by the accountable officer at/prior to issue.

11. Time-Temperature Indicator. A small label attached to the outer case used to monitor storage conditions. The TTI should be used as a tool only, and shall not be the sole factor for determining disposition of rations in storage.

II. ROUTINE INSPECTION GUIDANCE.

A. STEP 1: Evaluation of Storage Conditions

1. Storage conditions vary significantly. As a minimum MRE storage areas should be clean and dry. MREs should not be stored directly on the floor. The area should be free of pests in accordance with:

a. MIL-STD 904, Detection, Identification, and Prevention of Pest Infestation of Subsistence.

b. TIM-38, Protecting Meals, Ready-To-Eat Rations (MREs) During Storage.

2. When multiple pallets of MREs are warehoused, the storage facility should meet the additional standards of MIL-STD 3006, Guidelines for Auditing Food Establishments. MREs cannot be stacked more than 4 pallets high without the use of storage aids, pallet racks/pallet sets, etc. These pallet racks/pallet sets should support the full weight of any additional pallets. The pallet (s) above shall not be in contact with or supported by the pallets beneath. Temperature history of storage locations must also be considered when recommending final condition codes and dispositions.

3. All cases opened for inspection, or damaged, shall be recouped or repaired in a manner sufficient to ensure protection of the product during subsequent storage and handling. Cases should be back filled so that no more than one case will have less than 24 menu bags.

B. STEP 2: Determine Lot Size.

1. Lot size is expressed as the total number of **menus** in the contractor's or grand lot. One MRE case consists of 1 box A and 1 box B.

Determine how many shipping cases there are in the lot; multiply that number by twenty four meals in a full case of MREs. (i.e. 3,500 cases x 24 menus = 84,000 menus).

2. Lotting procedures will be as follows:

a. Contractor's lots are composed of rations from the same assembly contractor, having the same contract number and lot number, and stored under substantially similar storage conditions.

b. Grand lots for the purpose of MRE inspections will be composed of rations from the same assembly contractor that have the same contract number. Grand lots may contain rations from more than one contractor's lot as long as the contractor and contract numbers are the same. Additionally, the rations must have been stored under substantially similar storage conditions. Samples from grand lots must represent all individual lots proportionally, even if the next highest sample size must be used. Identity of samples from each subplot must be maintained throughout the inspection.

3. Defective contractor's lots will be segregated from grand lots and inspected individually when one or more of the following occurs:

a.. A Major A defect is found in the contractor's lot.

b. The Major B or Minor defects found seem to be concentrated in one or more of the contractor's lots comprising the grand lot.

c. The inspector determines for any reason, based on initial inspection results, that inspection of the contractor's lot is justified.

4. Grand Lotting is encouraged (to conserve inspection resources) whenever it is considered appropriate by the inspection activity. Grand lotting will not be used when performing warranty inspections or on inspections of lots reported as possibly having wholesomeness deficiencies.

C. STEP 3: Inspect Shipping Containers and Selection of Menu Samples.

1. IAW Table A, select appropriate sample size for shipping container examinations. Obviously damaged shipping cases should not be selected unless they are truly representative of the lot. Damaged cases should be set aside, inspected and salvaged.

2. Routine inspections will be conducted using a single sampling plan.

3. Using the defects listed in Table C, the inspectors should check each sample case for loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering,

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each may also be due to other reasons (e.g., a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if pilferage or tampering is suspected.

4. Open the sample cases to determine how many different menus they contain. While the MRE was designed to have 24 different menus in each case, inspectors may encounter double packing of one or more menus.
5. Using defects listed in Table C, observe each case for signs of rodent damage or insect infestation. Post infestation findings on the inspection report, to include:
 - a. Whether or not the pests were alive or dead.
 - b. Identification of the pests (preferably based on entomological or laboratory identification).
 - c. Probable origin of pests (see DSCP Handbook 4155.2, paragraph XIII.).
 - d. Probable movement of pests. For example, from outside the shipping container into the menu bags or vice-versa.
6. Classify each defective case by the most serious defect it possesses.

D. STEP 4: Perform Closed Package Inspection of Menu Bags.

1. IAW Table D, select the appropriate number of menus being sure the samples are proportionally representative of the menus in the lot.
2. Inspect for defects listed in Table F.

E. STEP 5: Perform Closed Package Inspection of Menu Bag Contents and Accessory Bag.

1. Open the menu and accessory bags.
2. Menu bag components will be inspected for defects in accordance with Table G. Accessory bags will be inspected for defects IAW Table F.
3. Thoroughly examine all pouches within the menu bag under a good light source and, if available, with the aid of a magnification lens. When a component exhibits more than one defect, it will be classified by the most serious defect it possesses. However, for the purpose of gathering additional information, the lesser defects will also be noted. Record the following information for all defective components:
 - a. Menu number.
 - b. Assembler's lot number.
 - c. Component nomenclature and code.
 - d. Processor's and/or plant name (if available).
 - e. Defect number.
 - f. Specific defect code (if applicable).
 - g. Narrative description of defect (if necessary).
 - h. Tally defects (Major A, Major B, Minor) according to type of component.

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4. All components observed during the inspection with Major A or Major B defects will be discarded (whether they are part of the sample or not). Components not exhibiting defects or those exhibiting only minor defects may be reassembled into the lot.
5. Component packages with a Major A or Major B packaging defect should be opened to evaluate the effect the defect has on the product. Any findings should be recorded as a note on the inspection record.

NOTE: This inspection should in no way be confused with the normal open package inspection. Open package inspection is a phase of inspection during which only those components that did not show any external Major A or Major B packaging defects are examined.

F. STEP 6: Perform Destructive Open Package Inspection (DOPI).

1. Open package inspection will be performed in accordance with Table H and those defects listed in Table J.
2. If a menu bag has already had a defect scored against it prior to this point, it cannot be used for DOPI. A new sample menu must be drawn to replace those with previous defects, and utilized for DOPI only.
3. Inspectors should refer to the component monographs for information relative to the product's normal characteristics, the most likely deteriorative conditions to be observed and any unique inspection information and special notes concerning the item. Monographs contained in the MRE can be accessed at <http://www.dscp.dla.mil/subs/proserv/qapubs/monograp.htm>
4. Each component of the sample menus (including all accessory items) will be opened and inspected. If no Major A or Major B defects are noted and the action number for minor defects is not exceeded during normal open package inspection, this phase of the inspection should be considered complete.
5. Classify each defective by the most serious defect it possesses.

G. STEP 7: Determine if Special Inspection is Required. Special inspection is required when any action number is reached/exceeded. If a Special inspection is deemed necessary, go to Section III for procedures.

H. STEP 8: Determine Disposition.

1. Disposition based on routine inspection results will be determined when no Major A or Major B defects were noted or the action number for minor defects combined has not been reached.

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- a. The Condition Code of a lot may only be downgraded based on special inspection results.
- b. If deemed necessary, samples may be submitted to the appropriate supporting laboratory. The lot will then be placed in Condition Code J pending results of the tests.

I. STEP 9: Provide results and recommendations to accountable officer/agency.

1. Input data to the appropriate Lotus Notes (LN) database, and provide a copy of inspection report to accountable officer.
2. If LN access is not available, complete DSCP Form 5117, and provide copy of report to accountable officer.

III. SPECIAL INSPECTION GUIDANCE.

Background Information: When a special inspection is performed, the inspector may choose to inspect all of the components in a menu during the special inspection if he/she deems it necessary to ascertain the true condition of the lot. Otherwise, only the component(s) that exhibited the defects that initiated the special inspection will be inspected. All defective samples will be classified by the most serious defect they possess.

A. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of individual suspected defective components as determined during routine inspection (reached/exceeded Action Number). Each defective component will be inspected as a separate lot. To determine component lot size, you must determine which menus contain the defective component(s) utilizing Table S and the previous inspection results. These menus will be the only menus selected for the special inspection.

B. STEP 2: Determine Sample Size for Each Component and Select Sample Cases.

1. Sample size will be determined in accordance with Table B, E or I.
2. Inspect IAW applicable defect table (Table F, G or J).
 - a. For special inspections, good sample representation of the lot is extremely important to help preclude unnecessary destruction. Grand lots shall be subdivided and a special inspection will be performed on each subplot/contractor's lot. If routine inspection defects tend to be associated with a certain lot or lots, these should be inspected as a single unit(s).

- b. The sample size for each component involved will dictate the minimum number of cases that must be selected for special inspections.

C. STEP 3: Determine Disposition of the Lot.

1. If none of the ANs are reached or exceeded, each menu is considered to be fully useable and the Condition Code of the lot may remain unchanged.
2. For each AN equaled or exceeded, determine the condition code of the lot. Refer to Table N.

D. STEP 4: Provide results and recommendations to accountable officer/agency.

1. Input data to the appropriate Lotus Notes database, and provide a copy of inspection report to accountable officer.
2. If LN access is not available, complete DSCP Form 5117, and provide copy of report to accountable officer.
3. If rations are placed in *less than condition code A* and not entered into the LN database, notify DSCP-HSQ telephonically @ (215) 737-7770/2911 (DSN 444).

IV. SAMPLING AND EXAMINATION TABLES.

TABLE A 1/ 2/ 3/
SAMPLING CRITERIA FOR INSPECTION OF
SHIPPING CONTAINERS (NORMAL INSPECTION)

LOT SIZE (CASES)	SAMPLE SIZE (BOXES A+B)	DEFECT CLASS	ACTION NUMBER
1-250	6	Major B Minor	1 3
251-17,500	20	Major B Minor	2 8
17,501-250,000	32	Major B Minor	3 11
> 250,000	50	Major B Minor	4 15

1/ **For use with Table C.**

2/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

3/ If there is a disproportionate amount of BOXES, than pull samples proportionately using the following formula: $A + B = \text{Total}$; $(A \text{ or } B) \text{ divided by Total, multiply by } 100 = \text{Proportion of } (A \text{ or } B) \text{ to Inspect.}$ (i.e. 620 cases of A and 80 cases of B. To determine the percentage of A to inspect: $620 + 80 = 700$, $620 / 700 = .9714 \times 100 = 97\%$ (rounded) The sample size for this lot is 20. $20 \times .97 = 19$ rounded. The inspector would inspect 19 cases of A and 1 case of B.)

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TABLE B 1/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS
(SPECIAL INSPECTION)

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-75	3	Major B Minor	1 3
76-250	10	Major B Minor	2 8
251-600	16	Major B Minor	3 11
601-1,600	25	Major B Minor	4 15
1,601-5,000	40	Major B Minor	6 22
5,001-17,500	63	Major B Minor	8 31
> 17,500	100	Major B Minor	11 45

1/ For use with Table C.

TABLE C 1/
INSPECTION OF SHIPPING CONTAINERS

CATEGORY	DEFECT
MAJ B MINOR	
501	Evidence of rodent or insect infestation on or in the shipping container. <u>2/</u>
502	Container damaged, contents exposed or affected.
601	Container damaged, contents not exposed or affected.
616	Missing TTI

1/ For use with table A and B.

2/ Requires immediate corrective action according to local Pest Management Program.

**TABLE D 1/ 2/ 3/
SAMPLING CRITERIA FOR INSPECTION OF
MENU BAGS AND CONTENTS INCLUDING ACCESSORY
BAGS AND CONTENTS (NORMAL INSPECTION)**

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ	MIN
24 - 6, 000	24	1	1	15
> 6, 001	48	1	1	33

1/ For use with Table F and G.

2/ Sample menus will be selected from the shipping containers selected for the Table C examination.

3/ All defects noted on menu bags and contents and accessory bags and contents will be combined and compared to the normal inspection action numbers.

**TABLE E 1/ 2/
SAMPLING CRITERIA FOR INSPECTION OF MENU BAGS
AND CONTENTS INCLUDING ACCESSORY BAGS
AND CONTENTS (SPECIAL INSPECTION)**

LOT SIZE (Components)	SAMPLE SIZE (Components)	DEFECT CLASS AND ACTION NUMBERS		
		MAJOR A	MAJOR B	MINOR
24 – 36 ,000	24	1	2	9
> 36, 001	48	1	3	11

1/ For use on Table F and G.

2/ On special inspections, compare separate component inspection results to the action numbers.

**TABLE F 1/ 2/
INSPECTION OF UNOPENED MENU BAGS**

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
	503		Rodent damage/insect infestation of menu bag. <u>2/</u>
		602	Visible tear/cut/hole/open seam in menu bag.

1/For use with Tables D and Tables E.

2/ Requires immediate corrective action according to local Pest Management Programs.

**TABLE G 1/ 2/ 3/ 4/ 5/ 6/
CLOSED PACKAGE INSPECTION OF FOOD COMPONENTS AND ACCESSORY
BAG ITEMS**

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
401			Swollen pouch.
402			Tear/cut/hole/open seal in primary package of peanut butter cheese spread, or thermostabilized component.
	504		Rodent damage/insect infestation of accessory bag.
	505		Complete loss of menu.
	506		Tear/cut/hole/open seal in primary package

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507	<p>(other than those covered by defect 402 or 608).</p> <p>Inadequate vacuum, and/or delamination with moderate to extreme effect on product.</p>
603	<p>Visible tear/cut/hole/open seam in accessory bag.</p>
604	<p>Rupture of normal appearing cheese spread or peanut butter package when kneaded.</p>
605	<p>Component exhibiting delamination that ruptures when tested.</p>
606	<p>Inadequate vacuum, product not affected or only slightly effected.</p>
607	<p>Unserviceable carton (e.g., carton missing, severely torn, flaps not glued).</p>
608	<p>Tear/cut/hole/open seal or loose lid (hot sauce) in package of ancillary component.</p>
609	<p>Any component, other than dehydrated, exhibiting delamination or spreading that does not rupture when tested. Product not affected or only slightly affected.</p>
610	<p>Any dehydrated component exhibiting delamination that does not rupture when tested.</p>

1/ For use with Table D and Table E.

2/ Cake items often exhibit more internal air than thermostabilized items. Do not score as swellers due solely to their naturally puffy appearance.

3/ Score when one or more defective components cause the entire menu to be unserviceable. For example, one or more leaking, ruptured, or contaminated packages may effect the other components.

4/ This defect does not apply to inner wrapper of freeze dried components.

5/ See component Monograph (defects 507 and 606 apply to vacuum packaged items only).

6/ See component Monograph.

TABLE H 1/ 2/ 3/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN
PACKAGE INSPECTION (DOPI) (NORMAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MINOR
24 - 6, 000	24	1	1	15
6, 001 or more	48	1	1	33

- 1/ For use on Table J.
- 2/ Sample menus will be selected from those shipping containers selected for the Table C examination.
- 3/ All defects noted will be combined and compared to the normal inspection action numbers.

TABLE I 1/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN
PACKAGE INSPECTION (DOPI) (SPECIAL INSPECTION)

LOT SIZE (Components)	SAMPLE SIZE (Components)	DEFECT CLASS AND ACTION NUMBERS		
		MAJOR A	MAJOR B	MINOR
1 – 3 ,000	12	1	1	8
3, 001 - 6, 000	20	1	2	9
6, 001 - 36, 000	32	1	3	10
36, 001 or more	50	1	3	11

- 1/ For use with Table J.

**TABLE J 1/ 2/ 3/
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI)**

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
403			Evidence of rodent damage/insect infestation in product.
404			Product off conditions as evidenced by abnormal odor, color, flavor or texture suggesting contamination and/or spoilage for no apparent reason (e.g., package failure not evident).
405			Foreign material present, effecting wholesomeness (e. g., glass, metal, wire).
	508		Moderate to extreme texture, odor, color or flavor change in a primary component not effecting wholesomeness (product unlikely to be consumed under conditions of intended use)
	509		Mechanical damage to primary component significantly effecting serviceability.
	510		Primary component fails to rehydrate (moderate to extreme) or dissolve (extreme).
		611	Slight texture, odor, color or flavor change in a primary component not effecting wholesomeness.
		612	Primary component fails to rehydrate (slight) or dissolve (slight to moderate).
		613	Moderate to extreme texture, odor, color or flavor change in a secondary or ancillary component not effecting wholesomeness.

**TABLE J (CONT'D)
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI)**

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
		614	Secondary or ancillary component component fails to rehydrate or dissolve (moderate to extreme).
		615	Evidence of mechanical damage to secondary or ancillary component significantly effecting serviceability (e.g., crushed gum).

1/ For use with Table H and Table I.

2/ Requires immediate corrective action according to local Pest Management Programs.

3/ Specify defect(s) observed. Enter all specific defect codes that apply and a narrative description when appropriate.

**TABLE K
SPECIFIC DEFECT CODES**

A. INSECT / RODENT	
A1.	Rodent.
A2.	Insect.
A3.	Other (describe).
B. PACKAGING, PACKING, MARKING, LABELING AND UNITIZATION	
B1.	Essential case markings missing.
B2.	Essential case markings illegible.
B3.	Essential case markings incorrect.
B4.	Essential Labeling missing.
B5.	Essential Labeling illegible.
B6.	Essential labeling incorrect.
B7.	Improperly unitized load.
B8.	Unit load failure.
B9.	Missing tear notch.
B10.	Tear notches ripped or torn.
B11.	Sifter (see Monographs).
B12.	Inadequate vacuum.
B13.	Delamination (separation of layers in laminate material).
B14.	Other (describe).
C. TEXTURE CHANGES	
C1.	Too thick or pasty.
C2.	Chewy / gummy

- C3. Mealy.
- C4. Tough / stringy.
- C5. Caked or hardened
- C6. Brittle.
- C7. Crumbly, cracking.
- C8. Excessively dry.
- C9. Loss of crispness.
- C10. Soft / mushy.
- C11. Curdled.
- C12. Gritty / grainy.
- C13. Spongy / rubbery.
- C14. Syneresis (The contraction of a gel, or a homogeneous colloid system, when left standing separates into two phases: a coherent gel and a liquid. A good example is the separation or weeping of liquid of liquid from a gelatin mold when left sitting in a refrigerator too long.)
- C15. Liquefaction (passing from dry, solid, or semi-solid) to a liquid state (e.g., complete loss of gel structure in jelly component).
- C16. Caramelized.
- C17. Watery gravy or excessive product juices (probably due to product formulation and/or time-temperature abuse)
- C18. Honeycombing.
- C19. Coagulation/gelation (beverage base).
- C20. Other (describe

D. ODOR CHANGES

- D1. Medicinal, vitamin-like.
- D2. Chemical odor, solvent-like/turpentine/paint-like.
- D3. Plastic-like.
- D4. Hay-like (oxidized).
- D5. Fermented.
- D6. Scorched/burnt.
- D7. Sulfur-like.
- D8. Musty, moldy, mildew.
- D9. Overripe.
- D10. Not ripe.
- D11. Stale.
- D12. Cardboard
- D13. Soured.
- D14. Putrid.
- D15. Acidic/vinegary.
- D16. Other (describe

E. FLAVOR CHANGES

- E1. Loss of flavor, flat, bland.
- E2. Chemical flavor, solvent-like, turpentine/paint-like.
- E3. Medicinal, vitamin-like.
- E4. Plastic-like.
- E5. Hay-like (oxidized).
- E6. Bitter.
- E7. Burnt.
- E8. Soapy.
- E9. Musty, moldy, mildew.
- E10. Rancid.
- E11. Stale
- E12. Fermented.

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E13.	Earthy.
E14.	Tart, acidic.
E15.	Overripe.
E16.	Green, not ripe.
E17.	Tobacco.
E18.	Sweet, perfume like, flowery
E19.	Metallic.
E20.	Excessively over-processed / scorched.
E21.	Canned.
E22.	Putrid.
E23.	Sour.
E24.	Excessively salty.
E25.	Other (describe).
F. APPEARANCE CHANGES	
F1.	Darkened.
F2.	Bloomed, blotchy (e.g., chocolate).
F3.	Oily, oiled-off (partial disintegration of an oil in water emulsion whereby a film, pockets, or droplets of oil form on the surface of the product or within the product).
F4.	Off-color (e.g., pink, off-white, reddish, green)
F5.	Cloudiness (beverage bases except orange).
F6.	Webbing (caffeine leeching)
F7.	Other (describe).
G. FOREIGN MATERIAL	
G1.	Potentially hazardous (e.g., glass, splinters, metal).
G2.	Not potentially hazardous.
G3.	Other (describe).
H. COMPLETE LOSS OF MENU (Does Not Consider Caloric Count)	
NOTE: The purpose of this defect category is to enable inspectors and evaluators of the inspection data to properly identify menus that contained one (or more) leaking component that adversely affected the entire meal. For example, if an applesauce pouch leaks, the entire menu may be unfit for use because of the mold growth that would likely occur inside the menu bag.	
H1.	Due to one leaking or ruptured component.
H2.	Due to more than one leaking or ruptured component.
H3.	Due to one or more components contaminated by insecticide/pesticide.
H4.	Due to one or more components contaminated by an unidentified substance.
H5.	Other (describe).

**TABLE N 1/ 2/ 3/ 4/ 5/
CONDITION CODE CRITERIA
DEFECTS FROM SPECIAL INSPECTION RESULTS
(COMPONENTS THAT EQUALS OR EXCEEDS
AN ACTION NUMBER)**

CONDITION CODE A	CATEGORY		
	MAJOR A	MAJOR B	MINOR
Primary	0	0	1
Secondary	0	1	2
Ancillary	0	1	2
CONDITION CODE B			
Primary	0	0	2
Secondary	0	2	3
Ancillary	0	2	3
CONDITION CODE C			
Primary	0	1	3
Secondary	0	3	4
Ancillary	0	3	4
CONDITION CODE J			
Primary	1	2	NA
Secondary	1	4	NA
Ancillary	1	4	NA

1/ Lots determined to be unwholesome will be classified Condition Code J until final disposition is made by the responsible veterinarian.

2/ Each column lists the maximum number of components allowed to equal or exceed an action number for that category.

3/ Each row lists the maximum number of components allowed to equal or exceed an action number by component classification.

4/ Compare the number of components from the inspection that equals or exceeds the special inspection action numbers for each category. If the number in any row/column intersection is exceeded, the lot must be downgraded to the next lower Condition Code.

5/ Components determined to be unwholesome will be classified Condition Code J and final disposition will be made by the responsible veterinarian.

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V. INSPECTION RECORDS.

A. Inspection Form. All inspections (except turn-ins) will be entered into the Veterinary Command Lotus Notes MRE Surveillance Inspection database. DSCP Form 5117 will be completed if inspectors do not have access to this database. Local reproduction of DSCP Form 5117 is authorized.

B. Distribution. For DLA owned/controlled stocks, one copy of the LN database inspection report will be provided to the accountable officer. Copies of all reports not on the LN database will also be maintained in the local quality history files. Inspections resulting in less than Condition Code A status not placed in the LN database must be telephonically reported to DSCP-HSQ (215) 737-7770/2911 (DSN 444). Other distribution will be according to the directives of the responsible inspection agency and/or Military Service.