

APP C
DSCPH 4155.2

DSCP-HQS
14 Nov 03

FOREWORD

(Supplementation is permitted.)

Appendix C, DSCPH 4155.2, is an aid for the inspection of Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations. It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability.

This Appendix will be maintained in a current status and reviewed biennially.

Users of this publication are encouraged to submit comments and recommended changes to improve this publication, through channels, to DSCP, ATTN: DSCP-HQS

BY ORDER OF THE COMMANDER

A handwritten signature in black ink, reading "Kathryn Griffin". The signature is written in a cursive, flowing style.

Kathryn Griffin
Chief, Support Services Division
Directorate of Support

DISTRIBUTION

Special

<http://www.dscp.dla.mil/subs/subsbo/qapubs/qapubs.htm>

PARAGRAPH	TABLE OF CONTENTS	PAGE
I. GENERAL.		1
A. Purpose and Scope		1
B. Explanation of Inspection Concept		1
C. Receipt Inspection Guidance		1
D. Inspection Test Date (ITD) Extensions		1
E. Disposition Recommendations		1
F. Inspection Equipment		3
G. Definitions		4
II. ROUTINE INSPECTION GUIDANCE.		6
A. STEP 1: Determine Lot Size		6
B. STEP 2: Determine Sample Size		7
Table A, Sampling Criteria for Inspection of Shipping Containers (Normal Inspection)		7
Table D, Sampling Criteria for Inspection of Menu Bags and Contents, Including Accessory Bags and Contents (Normal Inspection)		7
Table H, Sampling Criteria for Destructive Open Package Inspection (DOPI) (Normal Inspection)		8
C. STEP 3: Select Sample Cases from Lot		8
D. STEP 4: Inspect Shipping Containers and Selection of Menus		8
E. STEP 5: Perform Closed Package Inspection of Ration Bag		10
F. STEP 6: Perform Closed Package Inspection of Ration Bag Contents		10
G. STEP 7: Perform Closed Package Inspection of Accessory Bags		11
H. STEP 8: Perform Closed Package Inspection of Accessory Bag Components		11
I. STEP 9: Perform Destructive Open Package Inspection (DOPI)		11
J. STEP 10: Seal Useable Sample Rations and Repack Into the Shipping Containers		12
K. STEP 11: Determine if Special Inspection is Required		12
L. STEP 12: Determine Disposition		12
M. STEP 13: Provide Results and Recommendations to Accountable Officer/Agency		12
III. SPECIAL INSPECTION GUIDANCE.		13
A. Background Information		13
B. STEP 1: Determine Lot Size		13

III. SPECIAL INSPECTION GUIDANCE (Cont).	
C. STEP 2: Determine Sample Size for Each Component	143
Table B, Sampling Criteria for Inspection of Shipping Containers (Special Inspection)	13
Table E, Sampling Criteria for Inspection of Ration Bags and Contents Including Accessory Bags and Contents (Special Inspection)	14
Table I, Sampling Criteria for Destructive Open Package Inspection (DOPI) (Special Inspection)	14
D. STEP 3: Select Sample Cases from the Lot	15
E. STEP 4: Inspect Shipping Containers and Select Sample Units from Sample Cases	15
F. STEP 5: Perform Closed Package Inspection	15
G. STEP 6: Perform Destructive Open Package Inspection	15
H. STEP 7: Seal Useable Sample Rations and Repack Them Into the Shipping Containers	16
I. STEP 8: Determine Disposition of the Lot	16
J. STEP 9: Provide Results and Recommendations to Accountable Officer/Agency	16
IV. INSPECTION TABLES	17
A. Table C, Inspection of Shipping Containers	17
B. Table F, Inspection of Unopened Ration and Accessory Bags	18
C. Table G, Closed Package Inspection of Components	19
D. Table J, Destructive Open Package Inspection (DOPI)	20
E. Table K, Specific Defect Codes	22
V. USEABILITY AND SERVICEABILITY TABLES	25
A. Table L, Ration Usability Table	25
VI. MEAL, COLD WEATHER/FOOD PACKET, LONG RANGE PATROL CONTENTS AND ABBREVIATIONS	26
A. Table M, Contents of the MCW/LRP, Ration	26
B. Table N, Component and Classification List	28
VII. INSPECTION RECORDS	30
A. Inspection Form	30
B. Distribution	30

I. GENERAL.

A. Purpose and Scope. This Appendix provides a reference and guide for the inspection of Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) rations and was written and coordinated to facilitate use on both DLA/DSCP controlled MCW/LRP's 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 rations and their estimated remaining shelf-life. 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 L.

C. Receipt Inspection Guidance. For receipt inspection, use the same sampling criteria and defect tables as for surveillance. In addition, inspectors shall advise DSCP (HQ AFMWRSA/MWHF for Air Force inspection activities) when containers/products fail to comply with other 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 guidance concerning additional requirements for warranty action.

D. Inspection Test Date (ITD) Extensions. Inspectors may extend an ITD based on condition codes determined IAW with table N. General guidelines for shelf life extension IAW condition code can be found in section I,G,5 of this manual. Remarking of the unitized loads/cases with a revised ITD will be accomplished in accordance with DLAR 4155.37, Appendix S, and/or the appropriate service regulation.

E. Disposition Recommendations.

1. The accountable officer/agency will be informed of inspection results by the Army Veterinary Inspector (AVI). Inspectors will include (as a minimum): the condition code as determined with this Appendix; estimated remaining shelf-life, and a summary concerning integrity of packaging and packing. 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 product be reworked?
- b. Can the defective ration(s)/component(s) be removed just prior to consumption?
- c. How rapidly is the most defective component expected to deteriorate to the point that it is unlikely to be consumed?
- d. Can the lot be issued and supplemented with similar commercial items, supply catalog items, or operational ration component(s)?
- e. Who is the most likely consumer of the rations and what are the conditions under which the rations will be fed? For example, the same disposition recommendation for rations that are expected to be consumed on a ration per day basis, might not be appropriate for feeding plans that call for use of (MCW/LRP's) for a longer duration.

F. Inspection Equipment. The items listed below are recommended as the minimum necessary to perform the inspections of (MCW/LRP's). 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).
5. Spatula(s).
6. Blotter paper or paper towels.
7. Scissors, general use.
8. Tape (NSNs 7510-00-079-7906, 7510-00-663-0196, 7510-00-266-5016, 7510-00-159-4450, or 7510-00-159-4451).
9. Scissors, general surgical, straight, 5-1/2 inches (NSN 6515-00-365-1200).
10. Dish, 140 mm (laboratory "weigh boats").
11. Kimwipes, 5 x 8-1/2 wipe or towels, paper, type I, small (NSN 7920-00-721-8884).
12. Paper, white, chart size.
13. Paper, wax impregnated, white roll.
14. Sterilized Whirl-Pak bags or other similar sample bags.
15. Cups, glass or ceramic, recommended.
16. A source of potable water, hot and cold.

G. Definitions.

1. Monograph. An information and instruction sheet that provides the inspection activity with a description of a (MCW/LRP) 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.

2. Component Classification. The Monograph index (refer to Section VI, Table R.) indicates the classification for each component. Component classification shall be determined by coordination of the Surgeon General and the Food Service Headquarters of the Military Services.

a. **Primary.** Any individual component in the (MCW/LRP) which, if unserviceable, will make the meal nutritionally inadequate for any method of intended use.

b. **Secondary.** Any individual component in the (MCW/LRP) 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 (MCW/LRP) 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. Product Codes.

a. **Assembly Code Information.** Contract and component identification markings found on the shipping container, ration 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 that reflects the producer's name, the USDA Establishment Number, the production lot number of the component, the nomenclature, etc.

4. Action Number (AN). A number which, when reached or exceeded, normally indicates additional inspection is necessary or indicates a component is deteriorated beyond acceptable limits and the ration that contains it must be evaluated for serviceability.

5. Condition Coding. Traditionally, condition codes have been based primarily on estimates of remaining shelf-life. (MCW/LRP) serviceability will be determined based on the usability status of all rations. 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 Nutraisin mix component and supplement with Troop Issue Canned Nuts, 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 L (warranty action hold): Any item placed on hold pending warranty action.
- f. Condition Code J (laboratory testing, medical hold, rework, or reclassification hold): Any item on hold pending laboratory analysis, rework, or awaiting authority for disposal.

6. Ration Usability. A method of classifying individual rations based on the condition of each type of component (primary, secondary, and ancillary) contained in the ration. The usability classifications are: fully useable; limited use; restricted use, and unusable (refer to Table N). Once the usability status of each ration is determined, a lot may be condition coded.

7. (MCW/LRP) Lot Serviceability. Three factors are considered when determining the overall serviceability of a (MCW/LRP) lot. First the lot is condition coded using Tables N. Next, the best possible estimate of remaining shelf life based on section I,G,5, the rations environmental history if known and the inspectors experience. Finally, the integrity of the packaging and packing is considered. It is recognized that the status of a (MCW/LRP) lot initially declared unserviceable might change as the result of a rework effort or special instructions provided by the accountable officer at/prior to issue.

II. ROUTINE INSPECTION GUIDANCE.

A. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of rations in the contractor's or grand lot.

2. Determine how many shipping cases there are in the lot; multiply that number by twelve (twelve rations) in a full case of (MCW/LRP's) (i.e., 3500 cases x 12 rations = 42,000 rations).

3. 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 (MCW/LRP) 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 contractor's lots, even if the next highest sample size needs to be used. Identity of samples from each subplot must be maintained throughout the inspection. Defective contractor's lots will be segregated from grand lots and inspected individually when one or more of the following occurs:

(1) A Major A defect is found in the contractor's lot.

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

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

c. 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.

B. STEP 2: Determine Sample Size. Sample sizes will be determined in accordance with the following tables:

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

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
0-500	5	Major B	1
		Minor	3
501-35,000	20	Major B	2
		Minor	8
35,001-5000,000	32	Major B	3
		Minor	11
> 500,001	50	Major B	4
		Minor	15

1/ For use on Table C, Section IV.

2/ The following was developed using ANSI/ASQC Z1.4-1993, Inspection Level S-3, AQLs 2.5 and 15.0, single sampling, and normal severity.

TABLE D 1/ 2/ 3/ 4/
SAMPLING CRITERIA FOR INSPECTION OF
MENU BAGS AND CONTENTS INCLUDING ACCESSORY
BAGS AND CONTENTS (NORMAL INSPECTION)

LOT SIZE (MENUS)	SAMPLE SIZE (MENUS)	DEFECT CLASS	ACTION NUMBER
ALL Lot Sizes	32	Major A	1
		Major B	1
		Minor	11

1/ For use on Table F and G, Section IV.

2/ The following was developed using ANSI/ASQC Z1.4-1993, Inspection Level S-3, AQLs 0.40, 2.5, and 15.0, single sampling, and normal severity. The action number for the Major B AQL was lowered to decrease the level of risk.

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

4/ 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 H
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	MIN
12-3, 000	12	1	1	11
3, 001-6, 000	24	1	1	15
6, 001-36, 000	36	1	1	22
36, 001 or more	48	1	1	33

C. STEP 3: Select Sample Cases from Lot.

1. Based on the type of lot, shipping containers will be selected proportionally to represent all contractors' lots.
2. Obviously damaged shipping cases should not be selected unless they are truly representative of the lot. Normally, damaged cases should be set aside and the contents should be 100% inspected to determine the extent of damage to the rations.
3. Routine inspections will be conducted using a single sampling plan.
4. The use of random numbers to select samples is not required if the inspector judges it impractical and/or unnecessary. In such cases, sample selection should be as representative of the lot as possible.

D. STEP 4: Inspect Shipping Containers and Selection of Ration Samples.

1. Open the sample cases to determine how many different menus they contain. While the (MCW/LRP) was designed to have twelve different menus in each case, inspectors may encounter double packing of one or more menus.

2. Using defects listed in Table C, observe each case for signs of rodent damage or insect infestation. If either condition is observed, annotate the worksheet accordingly. The notes should include the following:

- 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 ration bags or vice-versa.

3. Using the defects listed in Table C, the inspectors should check each sample case for evidence of pilferage and tampering such as 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, 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. Classify each defective case by the most serious defect it possesses.

5. Select the appropriate number of rations being sure the samples are proportionally representative of the rations in the lot.

a. For example, if all twelve rations were represented in the sample cases, the following simplified method of selection may be used:

<u>CASE NUMBER</u>	<u>MENU NUMBERS</u>
1	1, 2, 3
2	4, 5, 6
3	7, 8, 9
4	10, 11, 12
5	1, 2, 3
6	4, 5, 6
Etc.	Etc.

b. However, if only 11 different menus are included in each case (e.g., if menu 1 had been substituted for 2) then the method of selection might be as follows:

<u>CASE NUMBER</u>	<u>MENU NUMBERS</u>
1	1, 1, 3
2	4, 5, 6
3	7, 8, 9
4	10, 11, 12
5	1, 1, 3
Etc.	Etc.

E. STEP 5: Perform Closed Package Inspection of Ration Bags.

1. Vacuum chamber testing is not required but may be used to confirm package defects that do not adequately prevent the exclusion of air. See subparagraph II.D. for guidance concerning insect/rodent problems or suspected pilfering/tampering.
2. Inspect for defects listed in Table F.

F. STEP 6: Perform Closed Package Inspection of Ration Bag Contents.

1. Open the ration bags by cutting off one seal.
2. Ration bag components will be inspected in accordance with Table G.
3. Thoroughly examine all pouches within the ration bag (except the accessory bags which will be examined later) 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. Ration 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 (i.e., Major A, Major B, Minor)
according to type of component.

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. 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.

Vacuum packaged product shall be inspected for "inadequate vacuum" by firmly grasping the edges of the package and attempting to pull or stretch the material away from the package for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. Also gently attempt to move the product within the pouch by pressing on the product's edge. Product with adequate vacuum should not move within the pouch.

G. STEP 7: Perform Closed Package Inspection of the Accessory Bags.

1. Vacuum chamber testing is not required. See subparagraph II.D. for guidance concerning insect/rodent problems or suspected pilfering/tampering.
2. Inspect for defects listed in Table F.

H. STEP 8: Perform Closed Package Inspection of Accessory Bag Components.

1. Open the accessory bags and examine all accessory components for external defects listed in Table G.
2. Record the same information for defective accessory components as that previously cited for ration components.
3. Classify each defective by the most serious defect it possesses.

I. STEP 9: 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. Only those closed package sample units that did not exhibit any external Major A or Major B defects will be examined.
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.

For dehydrated or powdered components, the initial examination should be done in the dehydrated (dry or powdered) state. Final examination should be done after product is rehydrated by covering with 12 ounces of hot water for 10-15 minutes, or in accordance with the instructions on the package. Serviceability is considered significantly affected when 25% or more of the product fails to rehydrate.

4. The inspector should select, as a minimum, the equivalent of twelve complete and different rations. If less than twelve different rations are available in the lot, the samples will be selected to be proportionally representative of the lot.

5. Each component of the sample rations (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.

6. Classify each defective by the most serious defect it possesses.

J. STEP 10: Seal Useable Sample Rations and Repack Them into the Shipping Containers.

K. STEP 11: Determine if Special Inspection is Required. Special inspection is required when:

1. Any Major A or Major B defect (not considered an isolated instance) is noted on routine inspection.

2. When the AN for minor defects combined for all components inspected has been equaled or exceeded, the decision to perform a special inspection is left up to the inspector. Generally, the decision would be based on the type(s) of defects noted and defect distribution. If a particular component exhibits a significant number of minor defects, even though the AN for the combined number of defects has not been equaled or exceeded, a special inspection should be performed on that component(s).

L. STEP 12: Determine Disposition.

1. Disposition based on routine inspection results may be determined when:

a. No Major A or Major B defects were noted or the action number for minor defects combined has not been reached or:

b. The number of Major B or Minor defects equals or exceeds the special inspection ANs for these categories (see table N).

2. Normally the Condition Code of a lot may only be downgraded based on special inspection results. Exceptions are at the discretion of the inspection activity when extenuating circumstances exist, as addressed in Step 11.

3. If deemed necessary, samples may be submitted to the appropriate supporting laboratory. The lot will then be placed in a hold status pending results of the tests.

M. STEP 13: Provide Results and Recommendations to Accountable Officer/Agency.

1. The inspection results shall include all applicable information (included in subparagraph 2 below). The recommendations to the accountable officer agency shall include an estimated remaining storage life and when the next inspection is scheduled.

2. One of the most important factors concerning the packaging of the RCW/LRP components is the information that is printed on the package itself. For example, component pouches contain numerous required markings. They include the product name, date of pack (date product was packed into the pouch), the official establishment number and/or the name and address of the producer, the lot number, preparation instructions (as applicable) and net weight. It is essential that inspectors as well as soldiers extract as much information from the component package as possible when a problem arises, during an inspection and/or while the product is being consumed. All too often reports/complaints are received where the only information received is that from the shipping container.

III. SPECIAL INSPECTION GUIDANCE.

A. Background Information. When a special surveillance inspection is performed, the inspector may choose to inspect all of the components in a ration 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 caused the special inspection to be done will be inspected. All defective samples will be classified by the most serious defect they possess.

B. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of individual suspected defective components. Each suspect component(s) will be inspected as a separate lot. To determine component lot size, you must determine which rations and ration bags contain the suspect component(s) utilizing Table M (RCW/LRP) and the inspection results.

2. Determine, which rations contain the suspect component(s). These will normally be the only rations selected for the special inspection.

C. STEP 2: Determine Sample Size for Each Component.

1. Sample size will be determined in accordance with tables B, E, and I:

TABLE B, SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (SPECIAL INSPECTION) ^{1/} _{2/}

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-150	5	Major B	1
		Minor	3
151-500	20	Major B	2
		Minor	8
501-1, 200	32	Major B	3
		Minor	11
1, 201-3, 200	50	Major B	4
		Minor	15
3, 201-10, 000	80	Major B	6
		Minor	22
10, 001-35,000	125	Major B	8
		Minor	31
> 35, 001	200	Major B	11
		Minor	45

^{1/} For use on Table C, Section IV.

_{2/} Was developed using ANSI/ASQC Z1.4-1993 Level I, AQLs 2.5 and 15.0, single sampling, and normal severity (except for lot sizes of 10,001 and greater).

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

LOT SIZE (MENU/COMPONENT)	SAMPLE SIZE (MENU/COMPONENT)	DEFECT CLASS	ACTION NUMBER
All lot sizes	32	Major A Major B Minor	1 3 11

1/ For use on Table F and G, Section IV.

2/ was developed using ANSI/ASQC Z1.4-1993, Inspection Level S-3, AQLs 0.40, 2.5, and 15.0, single sampling, and normal severity.

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

**TABLE I 1/ 2/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN
PACKAGE INSPECTION (DOPI) (SPECIAL INSPECTION)**

LOT SIZE COMPONENTS	SAMPLE SIZE COMPONENT	DEFECT CLASS AND ACTION NUMBERS		
		MAJOR A	MAJOR B	MINOR
12-3,000	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, Section IV.

2/ Not more than five DOPI component samples will be selected from a sample case when performing a special inspection.

D. STEP 3: Select Sample Cases from the Lot

1. For special inspections, good sample representation of the lot is extremely important to help preclude unnecessary destruction of lots that appear to be worse than they actually are. If deemed appropriate by the inspector, grand lots may be subdivided and a special inspection may be performed on each subplot.

2. The sample size for each component involved will normally dictate the minimum number of cases that must be selected for special inspections. The inspector may increase the number of cases from which samples are drawn for cogent reasons.

3. In any case, the sample cases selected for the special inspection will be selected in a manner so as to be representative of the entire lot. Samples for special inspections will not be deliberately selected from portions of the lot known or suspected of representing the worst condition of the lot. If storage conditions or other factors are so different that the inspector considers it necessary, sublots may be formed and inspected so that each condition (or other factor) is represented.

E. STEP 4: Inspect Shipping Containers, if necessary, and Select Sample Units from Sample Cases. The sample rations will be drawn from the cases and inspected in the sequence most convenient for the inspector; however, ration identity must be maintained throughout the inspection. Samples will be selected proportionally to ensure components are representative of all rations that contain the suspected item.

F. STEP 5: Perform Closed Package Inspection.

1. If only open package defects were noted during the normal inspection, special closed package inspection is not necessary unless deemed appropriate by the inspector.

2. Ration bags, accessory bags and their components will be inspected by the same procedure used during routine inspections. Tables F and G will be used for defect identification.

3. During special inspections, the entire ration may be inspected if deemed appropriate by the inspector. Such a decision might be made if the type of defect involved or the storage and handling conditions were such that there is reason to suspect other defective components probably escaped detection during the routine inspection. Normally, however, only those components found defective during routine inspection will be inspected.

G. STEP 6: Perform Destructive Open Package Inspection. If only closed package defects were noted during the normal inspection, open package inspection is not necessary, but may be performed if the inspector has cogent reasons. If a destructive sample is deemed necessary, sample guidance will be provided in Table I and appropriate defects are listed in Table J.

H. STEP 7: Seal Useable Sample Rations and Repack Them into the Shipping Containers.

I. STEP 8: Determine Disposition of the Lot.

1. Once the special inspection has been completed, the defects for each component will be tallied and compared to the ANs.

2. If none of the ANs are equaled or exceeded, each ration is considered to be fully useable and the Condition Code of the lot may remain unchanged.

3. For each AN that is equaled or exceeded, a determination must be made as to the usability status of the ration(s) involved. Refer to Table L.

4. After the usability status of each ration is determined, the Condition Code of the lot must be determined. Refer to Table M.

5. Estimate remaining serviceable storage life. Refer to Table N.

6. Summarize packaging and packing integrity.

J. STEP 9: Provide Results and Recommendations to Accountable Officer/Agency. Refer to Table O to estimate percentage of defective components in the lot if applicable.

IV. INSPECTION TABLES.

TABLE C 1/ 2/ 3/
INSPECTION OF SHIPPING CONTAINERS

CATEGORY		
MAJ B	MINOR	DEFECT
501		Evidence of rodent or insect infestation on or in the shipping container. 4/
502		Container damaged, contents exposed or affected.
	601	Container damaged, contents not exposed or affected.
	602	Missing TTI

1/ For use with Table A, Section II, and Table B, Section III.

2/ Specify defects observed. Enter all specific defect codes that apply and a narrative description when appropriate.

3/ Evidence of pilferage/tampering (e.g., as indicated by an excessive number of missing or broken straps) will be reported to the supervisory inspector and, if necessary, to the accountable officer for further investigation.

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

**TABLE F 1/ 2/ 3/
 INSPECTION OF UNOPENED RATION AND
 ACCESSORY BAGS**

CATEGORY			
MAJOR A	MAJOR B	MINOR	DEFECT
	503		Rodent damage/insect infestation of ration bag. 4/
	504		Rodent damage/insect infestation of accessory bag. 4/
		602	Visible tear/cut/hole/open seam in ration bag.
		603	Visible tear/cut/hole/open seam in accessory bag.

1/ For use with Table D, Section II, and Table E, Section III.

2/ The finding of one Major A or Major B defect will be cause for initiating a special inspection of the defective component(s) unless it is clearly evident that the defect(s) is NOT systemic in nature (i.e., an isolated incident).

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

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

**TABLE G 1/ 4/
CLOSED PACKAGE INSPECTION OF COMPONENTS**

CATEGORY			
MAJOR A	MAJOR B	MINOR	DEFECT
401			Swollen pouch. 2/
402			Tear/cut/hole/open seal in primary package of a primary component. 3/
	506		Tear/cut/hole/open seal in primary package of a secondary component. 3/
	507		Inadequate vacuum, and/or delamination with moderate to extreme effect on product 4/
		605	Component exhibiting delamination that ruptures when tested.
		606	Inadequate vacuum, product not affected or only slightly effected.4/
		607	Spoon broken/unusable/missing.
		608	Tear/cut/hole/open seal in package ancillary component.
		609	Any component exhibiting delamination that does not rupture when tested.

1/ For use with Table D, Section II, and Table E, Section III.

2/ Do not score as swellers due solely to a naturally puffy appearance due to type of product or nitrogen packaging.

3/ This defect does not apply to the inner wrap of dehydrated components.

4/ See component Monographs.

**TABLE J 1/ 2/ 3/ 4/
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI)**

CATEGORY			
MAJOR A	MAJOR B	MINOR	DEFECT
403			Evidence of rodent damage/insect infestation in product. 5/
404			Product off condition 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, affecting wholesomeness (e.g., glass, metal, wire).
	508		Moderate to extreme texture, odor, color or flavor change in a primary component not affecting wholesomeness (product unlikely to be consumed under conditions of intended use).
	509		Mechanical damage to primary component significantly affecting 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 affecting 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 affecting wholesomeness.

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

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

1/ For use with Table H, Section II, and Table I, Section III.

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

3/ The finding of one Major A or Major B defect will be cause for initiating a special inspection of the defective component(s) unless it is clearly evident that the defect(s) are NOT systemic in nature (i.e., an isolated incident).

4/ See Component Monographs.

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

TABLE K
SPECIFIC DEFECT CODES

<p>A. INSECT/RODENT</p>
<p>A1. Rodent. A2. Insect. A3. Other (describe).</p>
<p>B. PACKAGING, PACKING, MARKING, LABELING AND UNITIZATION</p>
<p>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 plies in trilaminate material). B14. Tear/Cut/Hole. B15. Open seal. B16. Other (describe).</p>
<p>C. TEXTURE CHANGES</p>
<p>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. C12. Gritty/grainy. C13. Spongy/rubbery. C19. Coagulation/gelation (beverage base). C20. Failure to rehydrate. C21. Other (describe).</p>

TABLE K
SPECIFIC DEFECT CODES (Cont'd)

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. 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. Putrid. E22. Sour. E23. Excessively salty. E24. Other (describe).

TABLE K
SPECIFIC DEFECT CODES (Cont'd)

F. APPEARANCE CHANGES
F1. Darkened. F2. Bloomed, blotchy (e.g., chocolate). F3. Off-color (e.g., pink, off-white, reddish, green). F4. Cloudiness (beverage bases except orange). F5. Other (describe).
G. FOREIGN MATERIAL
G1. Potentially hazardous (e.g., glass, splinters, metal). G2. Not potentially hazardous. G3. Other (describe).

TABLE L
RATION USEABILITY TABLE
DEFECTS FROM NORMAL 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 1/	1
Ancillary	0	1	1
CONDITION CODE B			
Primary	0	0	1
Secondary	0	2 1/	2
Ancillary	0	2	2
CONDITION CODE C			
Primary	0	1	2
Secondary	0	2	2
Ancillary	0	3	3
CONDITION CODE J			
Primary	1	2	3
Secondary	1	3	4
Ancillary	1	4	4

1/ When performing receipt inspections, reduce this number by 1 (ie.e, condition code A will be 0, condition code B will be 1).

**Table M Part 1 of 2
DSCPH 4155.2**

Contents of the MCW/LRP, Ration

APP C

MENU 1	MENU 2	MENU 3	MENU 4
Spicy Oriental Chicken w/ Rice	Beef Stroganoff w/ Noodles	Sweet & Sour Pork w/ Rice	Turkey Tetrazzini
Fruit Bar	Chocolate Sports Bar	MRE Crackers	Fudge Brownie
MRE Crackers	Peanut Brittle Bar	MRE Peanut Butter	MRE Crackers
MRE Peanut Butter	Nut Raisin Mix	Soup, Noodle, Ramen, Instant	MRE Cheese Spread
MRE Beverage Base	Cocoa Beverage Powder	Cocoa Beverage Powder	Beverage Base, Orange
LRP: Accessory Pack A	LRP: Accessory Pack A	LRP: Accessory Pack A	LRP: Accessory Pack B
MCW: Accessory Pack D	MCW: Accessory Pack D	MCW: Accessory Pack D	MCW: Accessory Pack E
Spoon	Spoon	Spoon	Spoon

MENU 5	MENU 6	MENU 7	MENU 8
Chicken & Rice	Lasagna w/ Meat & Sauce	Beef Stew	Spaghetti w/ Meat Sauce
Fruit Bar	Nut Raisin Mix	Cake	Nut Raisin Mix
Soup, Noodle, Ramen, Instant	Toaster Pastry	Chocolate Toffee Roll	Toaster Pastry
Beverage Base, Orange	Shortbread Cookies	Chocolate Covered Cookie	Chocolate Disks
Cocoa Beverage Powder	Cocoa Beverage Base		Cocoa Beverage Powder
LRP: Accessory Pack A	LRP: Accessory Pack B	LRP: Accessory Pack C	LRP: Accessory Pack A
MCW: Accessory Pack D	MCW: Accessory Pack E	MCW: Accessory Pack F	MCW: Accessory Pack D
Spoon	Spoon	Spoon	Spoon

MENU 9	MENU 10	MENU 11	MENU 12
Beef Teriyaki w/ Rice	Western Omelet	Scrambled Eggs w/ Bacon	Western Omelet
Shortbread Cookie	Cream of Wheat Cereal	Oatmeal, Flavored	Oatmeal, Flavored
MRE Crackers	Granola Bar	Nuts, Dry Roasted	Fudge Brownie
MRE Peanut Butter	Peanut Brittle Bar	Fruit Bar, Fig	Granola Bar
	Beverage Base, Orange	Beverage Base, Orange	
	Cocoa Beverage Powder	Cocoa Beverage Powder	Cocoa Beverage Powder
LRP: Accessory Pack C	LRP: Accessory Pack A	LRP: Accessory Pack A	LRP: Accessory Pack B
MCW: Accessory Pack F	MCW: Accessory Pack D	MCW: Accessory Pack D	MCW: Accessory Pack E
Spoon	Spoon	Spoon	Spoon

MCW/LRP ACCESSORY PACKETS:

	A	B	C	D	E	F
Coffee	X	X	X	X	X	X
Cream	X	X	X	X	X	X
Sugar	X	X	X	X	X	X
Chewing Gum	X	X	X	X	X	X
Matches	X	X	X	X	X	X
Hot Sauce	X	X	X	X	X	X
Hand Cleaner	X	X	X	X	X	X
Toilet Paper (2)	X	X	X			
Toilet Paper (1)				X	X	X
Salt	X	X	X			
Beverage Base			X			X
Tea (w/ sweetener & lemon flavor)		X			X	

**TABLE N
COMPONENT AND CLASSIFICATION LIST**

The abbreviations listed below for each component are provided for use when completing the inspection records

COMPONENT	ABBREVIATION	CLASSIFICATION
1. GENERAL		
A. Ration, Cold Weather	RCW	NA
B. Shipping container	CSE	NA
C. Ration bag	RBG	NA
D. Accessory bag	ACC	NA
E. RCW packaging	PKR	NA
2. ENTREE COMPONENTS		
A. Beef Stew, Ckd, Dehyd 2/	BSD	PRIMARY
B. Spicy Oriental Chicken w/Rice Ckd, Dehyd	OCD	PRIMARY
C. Chicken & Rice, Ckd, Dehyd	CRD	PRIMARY
D. Beef Stroganoff w/ Noodles Ckd, Dehyd	STD	PRIMARY
E. Sweet & Sour Pork w/Rice Ckd, Dehyd	SSD	PRIMARY
F. Turkey Tetrazzini, Ckd, Dehyd	TTD	PRIMARY
G. Lasagna w/Mt Sauce Ckd, Dehyd	LCD	PRIMARY
H. Spaghetti w/Mt Sauce, Ckd, Dehy	SMD	PRIMARY
I. Beef Teriyaki w/Rice Ckd, Dehyd	BTD	PRIMARY
J. Eggs Scrambled w/Bacon Ckd, Dehyd	EBD	PRIMARY
K. Eggs Scrambled W/Cheese (Western Omelet) Ckd, Dehyd	EWD	PRIMARY
J. Other Entree Component 1/	OEC	PRIMARY
3. BAKERY and CEREAL COMPONENTS		
A. Fruit Filled Bar	FFB	PRIMARY
B. Fruit Bar, Fig	FBF	SECONDARY
C. Granola Bar, Various	GBV	PRIMARY
D. Cookie Bar, Chocolate Cvred	CKC	SECONDARY
E. Cake, Various	CKV	PRIMARY
F. Cookie Bar, Oatmeal	CKO	SECONDARY
G. Crackers	CRK	SECONDARY
H. Cookie Bars, Various	CBV	SECONDARY
I. Oatmeal, Apple/Cin	OAC	PRIMARY
J. Oatmeal, Maple/Brown Sugar	OMS	PRIMARY
K. Oatmeal, Strawberry/Cream	OSC	PRIMARY
L. Shortbread Cookies	CKS	PRIMARY
M. Other Bakery Component 1/	OBC	SECONDARY

1/ Monographs are not applicable.

2/ These items were produced as dehydrated compressed bars for RCW I and as dehydrated items in subsequent years. The same abbreviation is used for these dehydrated items and dehydrated compressed items. Separate Monographs are included (same number) each type of an item.

**TABLE N
COMPONENT AND CLASSIFICATION LIST (Con't)**

COMPONENT	ABBREVIATION	CLASSIFICATION
4. BEVERAGE BASE COMPONENTS		
A. Apple Cider Beverage Base	BBA	PRIMARY
B. Orange Beverage Base	BBO	PRIMARY
C. Cocoa Beverage Powder	CBV	PRIMARY
D. Tea, Instant, Lemon Flavored	TIN	ANCILLARY
F. Other Beverage Base Component 1/	OBC	SECONDARY
5. SOUP COMPONENTS		
A. Soup. Noodle. Ramen, Instant	SNR	SECONDARY
B. Other Soup Component 1/	OTS	SECONDARY
6. SNACK COMPONENTS		
A. Choc w/Toffee Bar	CTC	PRIMARY
B. Chocolate Disks	CCT	PRIMARY
C. Nut Raisin Mix	NRM	PRIMARY
D. Peanut Butter	PBT	PRIMARY
E. Chocolate Sports Bar	SBC	PRIMARY
F. Cheese Spread	CSP	PRIMARY
G. Peanuts, Rstd., Shelled	PRS	PRIMARY
H. Other Candy Component 1/	OCC	SECONDARY
7. ACCESSORY COMPONENTS		
A. Coffee	COF	ANCILLARY
B. Cream Substitute	CRM	ANCILLARY
C. Sugar	SUG	ANCILLARY
D. Gum	GUM	ANCILLARY
E. Salt	SLT	ANCILLARY
F. Spoon 1/	SPN	N/A
G. Closure Clip 1/	CLP	N/A
H. Other Accessory Component 1/	OAC	ANCILLARY

1/ Monographs are not applicable.

VII. INSPECTION RECORDS.

A. Inspection Form. All inspections (except turn-ins) will be annotated on DSCP Form 5117. Inspection forms can be downloaded from the Veterinary Command Lotus Notes MRE Surveillance Inspection database. Local reproduction of DSCP Form 5117 is authorized.

B. Distribution. For DLA owned/controlled stocks, one copy of the inspection report will be provided to the accountable officer and another copy of the report will be maintained in the local quality history files. Inspections resulting in less than Condition Code A status 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.