



DECA DIRECTIVE 30-25

PUBLIC HEALTH & FOOD SAFETY

Originating Component:	Health & Safety Directorate
Effective:	August 5, 2021
Releasability:	Unlimited. This directive is approved for public release and is located on DeCA's internet website at www.commissaries.com .
Establishes	DeCA Directive 30-25, Public Health & Food Safety, August 5, 2021
Approved by:	Arthur Yarbrough, Chief, Administration Division

Purpose: This directive

- Establishes policy and guidance for the production and handling of safe, quality food throughout the Defense Commissary Agency (DeCA).
- Assigns Public Health & Food Safety responsibilities.
- Establishes policies/procedures for implementation of applicable public law, executive orders, government regulations, and national consensus standards criteria concerning food safety and food defense.
- Assigns Health and Safety Directorate (SOH) responsibilities.
- Is established in compliance with Department of Defense Directive (DoDD) 5105.55, "Defense Commissary Agency (DeCA)," and other regulatory documents listed within this document.

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SECTION 1: GENERAL ISSUANCE INFORMATION

1.1. APPLICABILITY. This directive applies to all DeCA activities and all DeCA personnel in accordance with DoDD 5105.55 and contains internal management control provisions that are subject to evaluation and testing as required by DeCAD 70-2, “Internal Control Program.”

1.2. POLICY. It is DeCA’s policy to:

a. Users of this directive will comply with the policies as defined in the Defense Commissary Agency Directive (DeCAD) 30-25, “Public Health & Food Safety Directive,” and establishes DeCA Manual (DeCAM) 30-25.01, “Public Health & Food Safety.”

b. The effectiveness of the DeCA Public Health Program depends upon the degree of emphasis placed on the program by the Director of DeCA, Functional Process Owners (FPO), Special Staff Group (SSG), area directors, zone managers, Central Distribution Center (CDC)/Central Meat Processing Plant (CMPP) managers, store directors, supervisors, and employees who are responsible for the food safety programs.

c. Officials at each management level, including first-line supervisors, shall, to the extent of their authority, comply with United States (U.S.) Department of Defense (DoD) and DeCA SOH guidance and regulations; and provide DeCA employees and patrons with a safe, quality food and an enjoyable shopping environment.

d. Integrate SOH functions into all operations and activities.

e. Comply with the instructions provided within DeCAM 30-25.01.

SECTION 2: RESPONSIBILITIES

2.1. DeCA DIRECTOR: The Director of DeCA shall:

- a. Implement this directive and any implementing guidance.
- b. Use the vision, mission, and goals of the Code of Federal Regulations (CFR) Title 21 to guide SOH decision making.
- c. Provide and maintain a sufficient number of personnel trained to form a knowledge-based workforce capable of effectively managing SOH aspects of DeCA's mission.
- d. Plan, program, and budget for SOH resource requirements.

2.2. FUNCTIONAL PROCESS OWNERS/SPECIAL STAFF GROUP (FPO/SSG) AND AREA DIRECTORS. FPO/SSG and area directors shall:

- a. Have overall responsibility for the implementation and execution of the SOH program within their area of responsibility.
- b. Allocate sufficient resources to fund an active, viable public health and food safety program.
- c. Cooperate and communicate with SOH on all health & safety matters.

2.3. ZONE MANAGERS.

- a. Promote, implement, and ensure compliance with SOH criteria within their zone.
- b. Communicate and coordinate with their assigned Area Consumer Safety Officer on all SOH matters.

2.4. STORE DIRECTORS AND CENTRAL DISTRIBUTION CENTER (CDC)/ CENTRAL MEAT PROCESSING PLANT (CMPP) MANAGERS:

- a. Establish, manage, and actively support an internal SOH program that implements the requirements of this directive.
- b. Communicate and coordinate with their assigned Area Consumer Safety Officer on all SOH public health & food safety matters.

c. Additional duties and responsibilities are addressed in DeCAM 30-25.01.

GLOSSARY

G.1. ACRONYMS.

CDC	Central Distribution Center
CFR	Code of Federal Regulations
CMPP	Central Meat Processing Plant
DeCA	Defense Commissary Agency
DeCAD	Defense Commissary Agency Directive
DeCAM	Defense Commissary Agency Manual
DoD	Department of Defense
DoDD	Department of Defense Directive
FPO	Functional Process Owner
HSF	Health & Safety Food
SOH	Health and Safety Directorate
SSG	Special Staff Group
U.S.	United States

REFERENCES

Code of Federal Regulations, Title 21 Food and Drugs, April 1, 2019
DeCA Directive 70-2, "Internal Control Program," December 17, 2007
DeCA Manual 30-25.01, "Public Health & Food Safety," August 5, 2021
DoD Directive 5105.55, "Defense Commissary Agency (DeCA)," March 12, 2008