



UNITED STATES MARINE CORPS
MARINE CORPS BASE
Camp Lejeune, North Carolina 28542

BO 6240.6A Ch/
O&PMD/mlm
2 Jan 1987

BASE ORDER 6240.6A w/ch 1

From: Commanding General
To: Distribution List

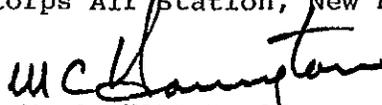
Subj: FOOD SERVICE SANITATION TRAINING

Ref: (a) SECNAVINST 4061.1B
(b) Manual of Naval Preventive Medicine (NAVMED P-5010)

1. Purpose. To establish standard procedures for Food Service Sanitation Training Instruction aboard Camp Lejeune and Marine Corps Air Station, New River under the guidelines of references (a) and (b).
2. Cancellation. BO 6240.6.
3. Applicability. The provisions of this instruction are applicable to all military and civilian personnel who handle, butcher, wrap, serve or otherwise work in association with food and/or drink.
4. Background. Epidemiological investigations have demonstrated that more than one-half of all reported outbreaks of food-borne illnesses are the results of carelessness and deficiencies in food-service sanitation. Food-borne illness outbreaks can be prevented by rigid adherence to acceptable sanitary standards.
5. Action
 - a. Training Requirements. All Food Service workers/handlers are required to attend an initial six (6) hour training course in Food Service Sanitation. After completing the basic course, all Food Service workers must thereafter attend an annual ~~three (3)~~ ^{SIX (6)} hour refresher course. The courses are conducted by the Occupational and Preventive Medicine Department (O&PMD), Naval Hospital at Building 65, Marine Corps Base, Camp Lejeune.
 - b. Certification of Training. All personnel who attend the basic six (6) hour course are issued a Food Service Sanitation Certificate (NAVMED 4061/1) which should be retained by management at the work site. All personnel attending the ~~three (3)~~ ^{SIX (6)} hour refresher course are required to bring their Food Sanitation Training Certificate with them to the class ^{to document updated training,}
 - c. Class Schedule. Class schedules will be published periodically, by separate notice.
 - d. Quota Schedule. Due to limited seating capacity, management personnel should call extension 1930 or 5707 to confirm the availability of seats. Subsequently, a list naming those nominated for training will be submitted to the Occupational and Preventive Medicine Department, Training Section, Building 65. Upon receipt of written nominations individual seats will be reserved.
6. Responsibility. Officers-in-Charge, Managers and/or Supervisors who employ Food Service workers, as defined in paragraph "3" above, shall insure these and refresher training annually thereafter.

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7. Concurrence. This Order has been coordinated and concurred in by the Commanding Generals, II Marine Amphibious Force, 2d Marine Division, FMF, 2d Force Service Support Group (Rein), FMF, 6th Marine Amphibious Brigade, FMF, and the Commanding Officers, Naval Hospital and Marine Corps Air Station, New River.


M. C. HARRINGTON
Chief of Staff

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UNITED STATES MARINE CORPS
MARINE CORPS BASE
CAMP LEJEUNE, NORTH CAROLINA 28542-5001

BO 6240.6A Ch 1
O&PMD/eks
23 Feb 1988

BASE ORDER 6240.6A Ch 1

From: Commanding General
To: Distribution List

Subj: FOOD SERVICE SANITATION TRAINING

1. Purpose. To direct pen changes to the basic Order.
2. Action
 - a. Page 1, paragraph 5a, change "three (3)" to "six (6)."
 - b. Page 1, paragraph 5b, change "three (3)" to "six (6)" and add the following at the end of paragraph b "to document updated training."


M. C. HARRINGTON
Chief of Staff

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