



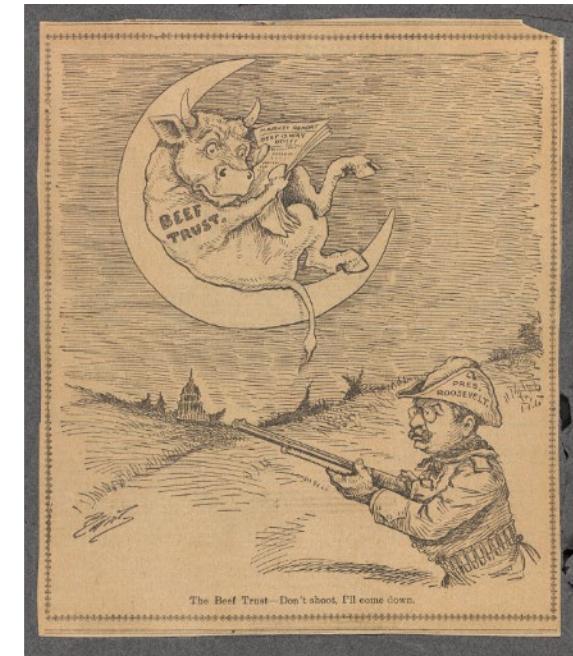
U.S. Army Veterinary Services: Protecting Military Food Since 1916

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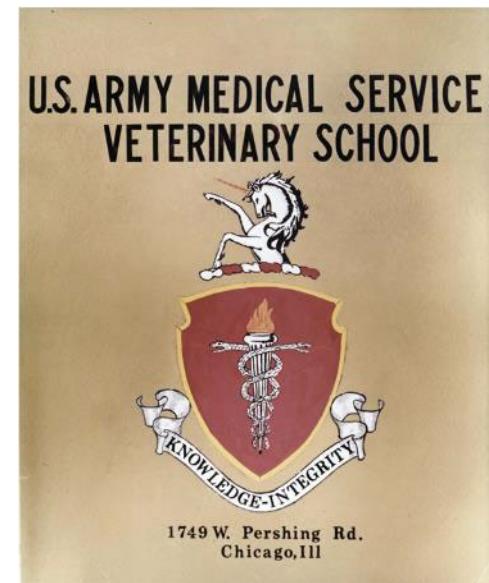
2 December 2025

- History
- Military Installation Overview
- Military Public Health Role
- Army Veterinary Services Role
- Retail Programs
- Commercial Audit Program
- Partnerships
- Operational Rations

- Military Veterinary Medicine – 1792
 - Civilian contracted
 - Mainly Horseshoers and Farriers (1777)
- Civil War
 - Veterinary Surgeon authorized 1863
- Spanish-American War
 - Army Veterinary Food Inspection Service started
 - Embalmed meat scandal
- USDA transferred a veterinarian to Meat Inspector, subsistence
- 1906 – Six Army food inspectors conducting ante- and post-mortem inspections on local beef



- National Defense Act of 1916
 - Created Veterinary Corps
 - Moved control of Veterinary Corps to Medical Department
- Created Active Duty, Reserve, and National Guard for Corps
- Special Regulation 70
 - Inspection of meat-producing animals
 - Inspection of dairy herds
 - Dressed carcasses



- Nine Classes of Inspection
- Air Force Veterinary Corps created in 1949
- Laboratory testing of food occurs as early as 1950's
- Department of Defense Instruction No. 4155.5, Origin Procurement Inspection of Subsistence 11MAR54 – transferred 140 meat plants to USDA
- Army Veterinary Corps oversees DoD missions - 1979
- 1980 Air Force Veterinary Corps disestablished – Army only one left



FIGURE 91.—Inspecting vegetables and fruit at a U.S. general depot in England.



FIGURE 2.—Training veterinary enlisted men in feeds and forage inspection in the Course for Veterinary Technicians, Medical Department Enlisted Technicians School, Army Medical Center, Washington, D.C., August 1943.

- Three Classes of Inspection
- Quality Checks
- Food Safety Checks
- Laboratory Analysis
- DOD Missions Around the World
- Food and Water Risk Assessments
- Food Defense



- Mini city
 - Grocery store
 - Child Development Centers
 - Specialty areas (ski, hunting, camping)
 - Department store
 - Food Court
 - Cafeterias
 - Medical and Dental clinics
 - Veterinary clinic
 - Hotel
 - Gas station



- Army Preventive Medicine
- Air Force Public Health
- Navy Public Health



- Ensure the health and welfare of the Soldiers, Airmen, Sailors, and Marines by ensure sanitation compliance on food service facilities and safe food products are served.



- Veterinary public health.
 - Practice of preventive veterinary medical care; animal welfare; human-animal bond advocacy; food protection; zoonotic and endemic animal disease surveillance, epidemiology, control, and prevention; health education and extension; shared management of domestic and wild animal populations; and assistance in preparing for and responding to public health emergencies.
- Animal health.
 - Comprehensive medical and surgical care of military working animals and other animals entitled to veterinary care by the Army
- Food protection.
 - Implement/evaluate food protection measures (food safety and food defense)
 - Food ingredients and food products
 - Wholesome, quality standards, free from unintentional and intentional contamination and adulteration.



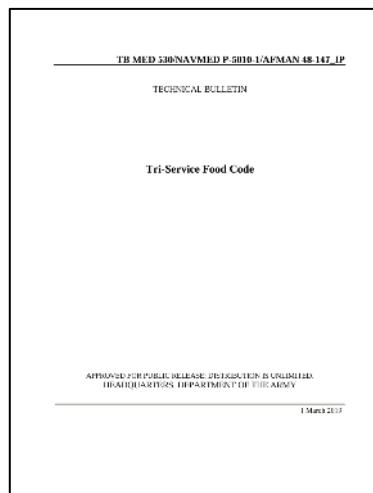
- DeCA FY24 sales \$4.755B
- AAFES FY23 sales \$8.5B 72M meals, 1400+restaurants
- NEX FY23 sales \$2.3B + \$58.8M ship stores
- DLA-TS FY23 \$2.9B



THE NATION'S LOGISTICS COMBAT SUPPORT AGENCY



- Sanitary walkthrough
- Quality checks
- Laboratory testing program
- Refrigeration failures
- Recalls
- Customer complaints
- Swabbing program
- Donations



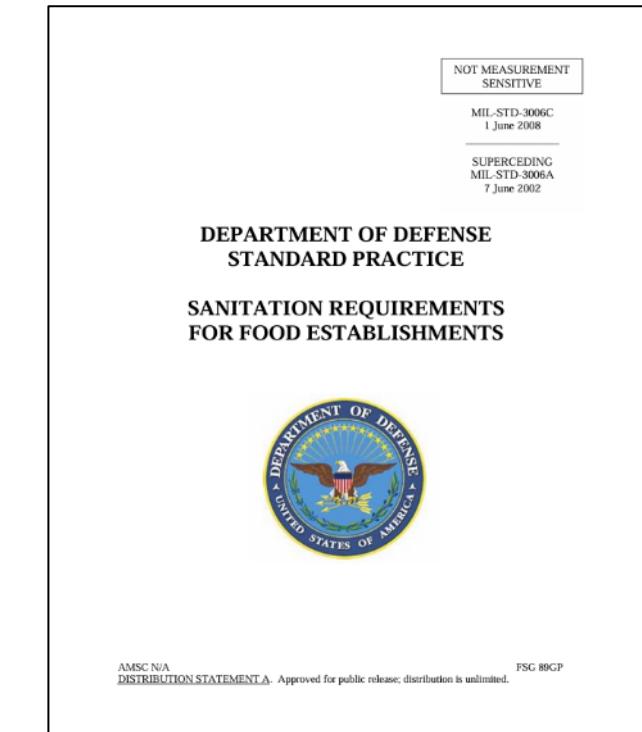
- Status of Forces Agreement activities
 - Phytosanitary inspections
 - Animal product documentation verification
- Shelf-life extension inspections
 - Qualitative sensory inspection
 - Grant new inspection test date



- Ship rider
- Navy/Marine Corps Food Management Team
- Procurement Agency
- Quality Assurance within certain manufacturing plants or warehouses
- Deployments
- Special Events
- Humanitarian Missions



- 3rd party Customer auditing system
- All food products are screened to determine audit requirement
 - Product characteristics
 - Country manufactured
- Frequencies differ from industry
- Audit guidelines
- Information sharing agreement with FDA



- Bakeries
- Cheese/dairy products
- Frozen desserts
- Fishery
- Bottled water
- Caterers/local restaurants
- Meat/Poultry in other countries
- Low Acid Canned Foods
- Minimally processed produce/sprouts/mushrooms
- Cook/chill products
- Food Defense program analyzed for all establishments
- Many, many more



Partnerships

- Military Services
- Government Agencies
- FEMA
- National Science Foundation
- Other countries Military forces
- Civilian organizations (USO, Red Cross)



- Group Rations or Individual
- One meal can be around 1300 calories
- In 2020 DLA procured,
 - MRE – 3.1M cases
 - First Strike Ration – 60K cases
 - Halal – 40K cases
 - Kosher – 8K cases
 - Totaling \$434 million (\$594M in 2025)



OPRATS – Utilized Group Rations (UGR)

- Designed for group feeding (18 or 50 personnel)
- Most shelf stable with 18 month “shelf life”
- Numerous variety (4-7 breakfast, 8-14 lunch menus)
- UGR-A/UGR-H&S/UGR-E/UGR-M



- MRE (Meal, Ready-to-Eat) 1981
- TOTM (Tailored Operational Training Meal)
- MORE (Modular Operational Rations Enhancement)
- Survival (Abandon ship or aircraft)
- Religious (Kosher & Halal)
- Even more



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***Combat Ready Care...
...This We'll Defend!***