CHAPTER 11

Food Standards as Published or Used by the Veterans Administration

The Veterans Administration is an independent agency of the federal government. It is not a part of any of the ten departments headed by a member of the President's Cabinet. The Veterans Administration is responsible directly to the office of the President. In the operation of its hospitals and convalescent facilities, the VA uses substantial quantities of a wide variety of foods. Procurement of the foods must be systematic and must assure fine quality, safety, and wholesomeness. The entire food operation requires suitable food standards.

Most food standards utilized by the Veterans Administration have been originated and published by other branches of the federal government. Federal specifications as prepared, published, and distributed by the General Services Administration (see Chapter 12) are said to be most widely used by the VA. Some standards also used by the VA are issued by the Department of Agriculture, the Public Health Service, the Food and Drug Administration, and the Bureau of Commercial Fisheries. A representative of the VA indicated that military specifications issued by the Department of Defense (see Chapter 7) are used only to a small extent.

Food standards which are utilized by the VA may or may not be published in the Federal Register and in the Code of Federal Regulations. Only those would be so published as are codified in the CFR books related to the Department of Agriculture, the Food and Drug Administration, the Public Health Service, and others, as shown in Chapter 2.

Supply Service of the VA

The Supply Service, Veterans Administration, Washington 25, D.C., has issued several booklets, together with continuing revision sheets as necessary, all relating to its food standards. These are usually available on request to the VA. There is no indication that they are obtainable through the Superintendent of Documents. The leaflets, of which the latest editions should be utilized, are:

1. VA Pamphlet 10-19, Veterans Administration Standard Specifications for Packing House and Dairy Products, Supply Service
2. VA Pamphlet 10-28, Veterans Administration Standard Specifica-
EXAMPLE OF VA STANDARD SPECIFICATIONS

Example of VA Standard Specifications

To show the format and scope of standard specifications, there is reproduced here verbatim and in full the standard for Ice Cream Mix. This one is from page 116 of VA Pamphlet 10-19, Revised January 1959, Change 2, as published January 17, 1961. It follows:

ICE CREAM MIX, FRESH, LIQUID
(No covering Federal specification)

VA ITEM 178: ICE CREAM MIX, FRESH, LIQUID.—Shall be a liquid of clean, sound cream or cream and milk (fresh), sugar, and suitable stabilizers. Shall be prepared under sanitary conditions in accordance with good commercial practice. The milk and cream used shall be from healthy cows located in areas designated by the USDA as a modified tuberculosis-free area, or from cows in herds fully accredited as tuberculosis-free by the USDA. The entire mix shall be pasteurized at not less than 155° F. and held at that temperature for 30 minutes or by some other recognized method of pasteurization acceptable. Shall be properly homogenized. Shall contain 15 percent by weight of sugar, 12 percent by weight of milk fat (except where local or State ordinances require a higher milk fat percentage or where local producers manufacture a mix of lower milk fat content which is acceptable to the hospital), 11 percent by weight of milk solids, and 0.5 percent by weight of stabilizer. (Slight variation from the above percentage will be allowed for testing purposes, but the average of an entire lot should average as indicated.) The product shall not contain more than 50,000 bacteria per gram. The coliform shall be not more than 20 per gram. The mix shall be maintained at a temperature of not over 40° F., consideration being given to distance and manner of shipment so that the mix upon arrival will not be over the temperature indicated. Chemical and/or bacteriological analyses, if required, shall be made in accordance with the Association of Official Agricultural Chemists or those required by the latest edition of Standard Methods of Milk Analysis, published by the American Public Health Association, respectively, in effect on date of invitation for bids.

Shall be delivered in sterile cans of 5 or 10 gallon capacity, or as otherwise specified in the IFB. Each container shall be sealed by wire or other means so arranged as to detect opening while enroute. Each container shall have parchment paper between the cap and the mouth of the can.

Referring to the VA Supply Catalog (item no. 3 above), the foods are listed alphabetically, from Allspice to Yeast. For each there is provided
the stock number, notes, nomenclature, and description, unit of issue, classification, and package and packing. For guidebook purposes here, only the names of the respective items are shown. They are:

- Allspice, ground
- Apples, canned
- Apples, dehydrated
- Apple Butter
- Applesauce, canned
- Applesauce with raspberry puree
- Apricots, canned
- Apricots, dehydrated
- Apricot Nectar, canned
- Asparagus, canned
- Asparagus, frozen
- Baking Powder
- Baking Soda
- Barley, pearl
- Bay Leaves, whole
- Beans, black-eyed, dry
- Beans, green, canned
- Beans, green, frozen
- Beans, kidney, canned
- Beans, lima, canned
- Beans, lima, dry
- Beans, lima, frozen
- Beans, snap
- Beans, white, dry
- Beef, corned, canned
- Beets, canned
- Beet Puree
- Blackberries or Boysenberries, canned
- Blueberries, canned
- Bouillon Cubes
- Bouillon, granulated
- Boysenberries, frozen
- Broccoli, frozen
- Brussel Sprouts, frozen
- Carrots, canned
- Carrot Puree
- Catsup, tomato
- Cauliflower, frozen
- Cereal, rolled oats
- Cereal, rolled wheat
- Cereal, wheat, farina
- Cereal, whole wheat meal
- Cherries, canned
- Cherries, maraschino
- Chili Sauce
- Chocolate, cooking
- Chocolate Sirup
- Chowchow
- Cinnamon, ground
- Cinnamon, whole
- Clams, canned
- Cloves, ground
- Cloves, whole
- Cocoa
- Coconut, prepared
- Cod, salted
- Coffee, roasted
- Corn, canned
- Corn, frozen
- Cornstarch, edible
- Cracker, graham
- Cracker, soda
- Cranberry Sauce, canned
- Cream of Tartar
- Currants, dried
- Dessert Powder
- Egg, whole, frozen
- Egg White, frozen
- Egg Yolk, frozen
- Figs, canned
- Flour, wheat
- Fruit Cocktail, canned
- Fruit Salad, canned
- Gelatin, plain, edible
- Ginger, ground
- Grapefruit, canned
- Grapefruit Juice Crystals
- Grapes, canned
- Hominy, whole, canned
- Hominy Grits
- Honey
- Jam
- Jelly