

The Submarine Division of the Naval Safety Center Presents:

FLASH

Factual Lines About Submarine Hazards

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Editor's Note

After the upcoming January/February FLASH, we no longer will mail FLASH to shore based commands that have a .mil domain. We will post the new issues of FLASH (as always) on the Naval Safety Center web site at www.safetycenter.navy.mil. If you want us to notify you of the release of the new FLASH, you need to e-mail to me your .mil domain address at jeffery.shull@navy.mil. Once we place the new issue of FLASH on our web site, I will e-mail you a notification that you can download the new FLASH.



How to Sanitize Fresh Fruits and Vegetables

HMCS(SS/FMF) Darnell

Recently, the Naval Environmental Health Center (NEHC) informed us that the sanitizing procedures for fresh produce outlined in CSL/CSP INST 6000.2C must be changed. Article 6.1.5.b.(4) directs the use of a 25 ppm solution of Wescodyne for sanitizing fruits and vegetables suspected of parasitic or bacteriological contamination. According to NEHC, **it is against federal law to use Wescodyne in this manner**, since Wescodyne has not been approved by the EPA nor listed with the FDA for this purpose. Article 3-2.6 of NAVMED P-5010 Manual of Preventive Medicine, has this to say:

3-2.6 Washing Fruits and Vegetables

a. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. **b.** Vegetables of uncertain origin and those purchased in foreign countries, as well as those suspected of being contaminated with pathogenic organisms, must be chemically disinfected by immersion for at least 15 minutes in a 100 ppm free available chlorine (FAC) solution or for 30 minutes in a 50 ppm FAC solution (or other approved solution). Following disinfection, vegetables must be thoroughly rinsed with potable water before being cooked or served.Head items such as lettuce, cabbage, celery, etc., must be broken apart before disinfecting. Let me emphasize, that a thorough washing of produce (per 3-2.6 a.) not only helps to get rid of possible surface contaminants, but it is paramount for chemical effectiveness i.e., disinfecting produce when indicated. Unnecessary organic material on your produce may hinder the desired chemical contact and activity.

Well, we can't carry bleach (sodium hypochlorite, per 3-2.6 b.) around with us on submarines just in case we get some questionable produce on board. So, what are we allowed to use to sanitize produce? **The Submarine Material Review Board (SMRB) and NAVSEA have approved for submarine use, a product called Pro-San® Cleaner & Sanitizer for Food Contact Surfaces and Fruit and Vegetable Wash Powder Concentrate. Pro-San® has been added to the Submarine Material Control List (SMCL) and Atmosphere Control Manual.** Pro-San® is 66% citric acid, and 3.6% sodium dodecylbenzene sulfonate. It is advertised to kill 99.9% of bacteria, and is approved by the FDA and EPA ("gras" – generally recognized as safe) as a secondary direct chemical food additive. Here's what you need to know to procure Pro-San® for your command. NSN – 9G-6840-01-497-0420, Sanitizer-Detergent, General Purpose, U/I: 67BX, U/P: There are 12 packets per box. One packet, when mixed with eight gallons of potable water will produce a 1% solution suitable for chemically washing produce. The manufacturer is:

Microcide® Inc. 2209 Niagara Drive ,Troy, MI 48083-5933

Telephone: 1-800-342-7289 , E-mail: info@microcideinc.com

Website: <http://www.microcideinc.com>

The CSL/CSP 6000.2 is currently undergoing a total revision. When released, the revised 6000.2 will contain guidance on sanitizing produce, using Pro-San®. It is important to remember that all chemicals must be used in accordance with the EPA registration approval. Refer to the manufacturer's instructions, label, Material Safety Data Sheet, etc. for use, storage, health and safety considerations. The best choice is to obtain food supplies only from established/approved food sources to minimize risks from contaminated food.