



(June 16, 2016)

In order to further improve the lines of communication and to respond to the concerns between the National VA Council and you our members, I have established a National VA Council Briefing. This NVAC Briefing will bring you the latest news and developments within DVA and provide you with the current status of issues this Council is currently addressing. I believe that this NVAC Briefing will greatly enhance the way in which we communicate and the way in which we share new information, keeping you better informed.

Alma L. Lee
National VA Council, President

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**In This Briefing: OSC reports on unsanitary food conditions at D.C. VAMC**

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OSC reports on unsanitary food conditions at D.C. VAMC

The Office of Special Counsel last week informed Congress and the White House concerning “widespread sanitation issues” in the main food preparation area at the Department of Veteran Affairs Medical Center in Washington, D.C.

By FederalSoup Staff
JUN 13, 2016

The Office of Special Counsel last week informed Congress and the White House concerning “widespread sanitation issues” in the main food preparation area at the Department of Veteran Affairs Medical Center in Washington, D.C.

A former supervisory cook in the hospital’s Nutrition and Food Services Program, Robert Johnson, informed OSC of the problems, which were later confirmed by a VA investigation, OSC said.

“The agency investigation substantiated many of Mr. Johnson's allegations, finding violations of VA and Veterans Health Administration (VHA) policies and a substantial and specific danger to public health and safety at the Medical Center,” Special Counsel Carolyn Lerner said in a letter to the president and lawmakers.

An investigation performed by VA after the disclosure revealed general uncleanliness in the kitchen—including “a cockroach infestation, open and undated packages of meat, spoiled produce, and inconsistent food labeling.”

OSC said the hospital took corrective actions in the wake of the inquiry. Lerner also noted that prior to the investigation, the current chief of the facility’s Nutrition and Food Services Program terminated four employees and reprimanded six others for failing to uphold standards.

“Mr. Johnson did the right thing by blowing the whistle on the disturbing conditions in the VA hospital kitchen in our nation’s capital,” Lerner said.

Reader Comments

TUE, JUN 14, 2016

The truth of the matter is the person above "Robert Johnson" was responsible for a lot of the areas in that kitchen. Mr. Johnson failed to perform his tasks and for that reason and more he was terminated. He decided to retaliate by whistle blower and it was his right to do so. Some of what is written in the above is embellished to make OSC look as if they came and correct that kitchen and some things are true. No employee was terminated nor were any reprimanded so there are the facts. This article is very misleading. PLEASE GET THE FACTS STRAIGHT AND LET THE REAL TRUTH BE TOLD.

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It is so sad that they fired so many workers...the people who were doing their jobs to the standard they were made responsible for. No supervisors who are meant to uphold the standards were fired? No one from Environmental Services? That place is so backwards and vile in their physical environment and their practices.