

# AREA 13 FOOD SERVICE MANAGEMENT (UNIT LEVEL)

Equipment Display/Setup

Maintenance

Driver License

Administration

Preparation Guide for

Command Logistic Review Team (CLRT)

## Containerized Kitchen (CK) and/or Mobile Kitchen Trailer (MKT)

1. Set up the CK according to  
TM-7360-226-13&P.

OR

2. Set up the MKT according to  
TM 10-7360-20313



Containerized Kitchen is shown .

## Containerized Kitchen (CK) and/or Mobile Kitchen Trailer (MKT)

Have Basic Issue Items (BII)  
displayed as illustrated.



# Containerized Kitchen (CK) and/or Mobile Kitchen Trailer (MKT BII

Can, Water will be set up as  
illustrated.



## Containerized Kitchen (CK) and/or Mobile Kitchen Trailer (MKT BII

Beverage Dispensers will be set up as illustrated. Faucet assembly will be removed and placed inside the dispenser.



# Insulated Food Containers

1. Set up the food containers as illustrated.
2. Remove the Lid Cover Gasket and place inside the container.
3. Make sure the all pan cover gaskets seams are clean.



# Insulated Food Containers

Another example.



# Food Sanitation Center

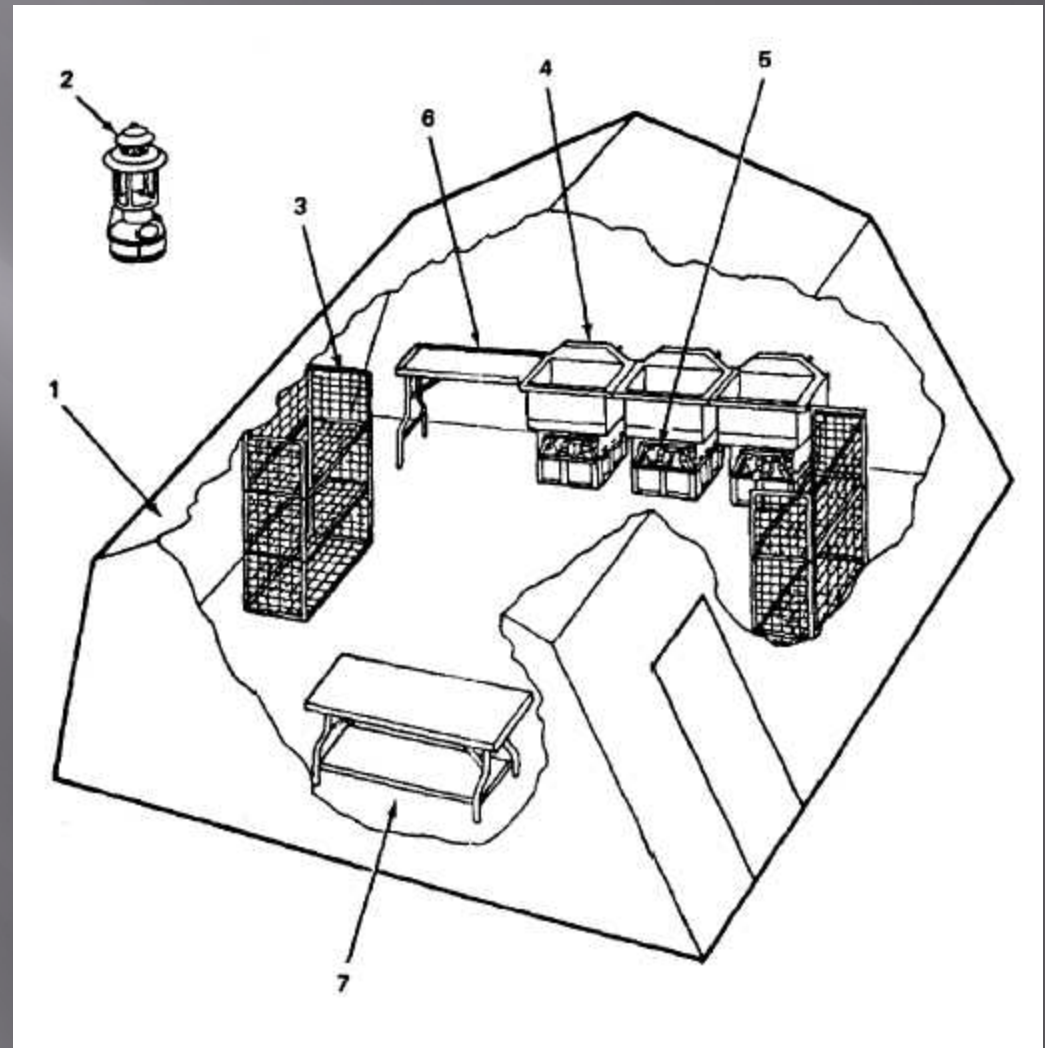
Set up the Food Sanitation Center as illustrated.

**DO NOT** set up the tent just the components/equipment.

**Figure 1-1**

*Food Sanitation Center, Major Components/Equipment Orientation (tent cut-away).*

1. TENT
2. LANTERN, GASOLINE OR ELECTRIC LIGHT
3. STORAGE RACK ASSEMBLY
4. SINK ASSEMBLY
5. BURNER UNITS
6. DRAIN TABLE
7. WORK TABLE



Reference: TM 10-7360-211-13&P  
1-4 Change 7



# Water Trailers

1. Manhole cover gasket - check for holes, rips, and cleanliness.
2. Plug under the water trailer - check to ensure it is not cracked.
3. Inside the Trailer - check for cleanliness and serviceability.
4. Water faucets - check for cleanliness and serviceability.
5. Break lines - check to ensure they are not dry rotted. This will deadline the water trailer.

Container Exterior - On both sides will be marked:

“Potable Water Only”

Any faults must be annotated on DA Form 5988-E.



# Modern Burner Unit (MBU)

1. All MBUs should have the Modification Work Order (MWO) completed to bring the MBU to the version of the MBU V-3.
2. If the MWO was not completed this must be annotated on DA Form 5988-E.
3. Proper cleaning of the MBU and components must be completed. The burner top pan and tube must be clean; especially the air vents on the regulator and float valve assemblies. All connectors, including those on the power cables must be cleaned with a dry brush. Battery pack and power converter housing will be cleaned with a soapy damp rag to remove dust and stains. DO NOT use steel or stainless steel scrubbing pads on any surface other than the burner tube and top pan as they will become damaged.
4. Reference TM10-7310-281-13&P (page 0009 00-2)



# Hand Wash Station

1. Check for cleanliness and serviceability.
2. The hand wash station will not have any soap and/or water residue.



# Ice Machines

1. Ice machines must be free of mold and mildew; especially the seals.
2. The vents must be free of dust and debris.
3. Need to have on hand documentation on when the last service was performed.
4. The ice scoop will be stored outside the ice machine.



# Refrigerator Thermometers

1. ALL refrigerators in the Dining Facility AND the Containerized Kitchen (CK) MUST have a refrigerator thermometer placed inside.



# FIRE EXTINGUISHERS

1. Make sure all fire extinguishers are inspected monthly and annually and annotated on extinguisher tags. This information can be presented on a spreadsheet which shows location, type and inspections being conducted monthly and annually. Reference: 29 CFR 1910.157
2. All Dining Facility Kitchens will have fire extinguishers.
3. Containerized Kitchens (CK) - BII consists of 4 each. TM10-7360-226-13&P.
4. Mobile Kitchen Trailer (MKT) – BII consists of 2 each. TM10-7360-206-13.
5. Food Sanitation Center (FSC) – BII consists of 1 each. TM10-7360-211-13&P.
6. 2KW Military Tactical Generator Set – Additional Authorization List consists of 1 each. TM9-6115-673-13&P
7. 10KW Generator Set – Additional Authorization List consists of 1 each. TM9-6115-642-10



# FIRE EXTINGUISHER TYPES

## IAW TM 5-4200-200-10 Table of DA Approved Fire Extinguishers for Army Users

<b>NSN:</b>	4210-00-889-2221
<b>DESCRIPTION:</b>	Extinguisher, Fire, Dry Chemical, Potassium, Bicarbonate Base (purple K), 2 1/2 lb, disposable, Sealed Pressure Type~. Fed. Spec. A-A-393, TYPE III, Class 2, Size 2 I/2, with mounting bracket.
<b>USAGE:</b>	On general purpose vehicles, material handling equipment, construction equipment; in tents & bunkers where liquid fuel heaters are used; on food preparation equipment in food processing areas.
<b>NSN:</b>	4210-00-775-0127
<b>DESCRIPTION:</b>	Extinguisher, Fire, Dry Chemical, Potassium Bicarbonate Base (Purple K), 5 lb, Fed. Spec. A-A-393, Type I, Class 2, Size 5, with mounting bracket. (C10-A-A-393)
<b>USAGE:</b>	On food preparation equipment and areas; in vehicles used for transporting five or more passengers, flammable Class A or B explosives, or other hazardous materials which the vehicle to be marked or placarded in accordance with AR 55-355.
<b>NSN:</b>	4210-01-149-1356
<b>DESCRIPTION:</b>	Extinguisher, Fire, Dry Chemical, Potassium Bicarbonate Base (Purple K), 5 lb. Disposable, Commercial Item Description A-A-393, Type 1, Class 2, Size 5, with mounting bracket.
<b>USAGE:</b>	On food preparation equipment food sanitation system and general purpose vehicles.

# Food Service Equipment that needs to be loaded into The Standard Army Maintenance System – Enhanced (SAMS-1E):

The SAMS-1E is used at the unit and field levels to manage maintenance actions, workloads and resources. This computer system replaced the Unit Level Logistics System – Ground (ULLS-G).

All reportable items and items that require a service will be loaded into the SAMS-1E.

Food Service Sergeant can request from the unit's SAMS-1E operator or the Field Maintenance shop to run a "Major End Item Report". The report will show all of the unit's equipment that is loaded into the SAMS-1E.

- ▣ Assault Kitchens (AK)
- ▣ Containerized Kitchens (CK)
- ▣ Food Sanitation Centers (FSC)
- ▣ Generators – **ALL**
- ▣ Kitchen Company Level Field Feeding (KCLFF)
- ▣ Mobile Kitchen Trailer (MKT)
- ▣ Modern Burner Units (MBU) – Each MBU **MUST** Be loaded individually.
- ▣ Multi-Temperature Refrigerate Container Systems
- ▣ Trailer, Water
- ▣ Vehicles **ALL**



# Food Service Equipment

DA Form 5988-E or DA Form 2404, a copy **MUST** be maintained on **ALL** Food Service Equipment and placed in the Food Service Files under - 738 Maintenance Files KE 5988-E.

Note: DA Form 5988-E is an automated document that can be printed out of the SAMS-1E on each piece of equipment.

DATE: 14-JAN-98 EQUIPMENT MAINTENANCE AND INSPECTION WORKSHEET DA FORM 5988-E

WFO4AA 297<sup>th</sup> Transportation Company

----- EQUIPMENT DATA -----

ADMIN NUM: 29706 EQUIP SERIAL NUM: 009187  
 EQUIP MODEL: M998 REGISTRATION NUM: NG2NP9  
 EQUIP NUON: TRK UTL CGO 1.25T 4X4 TYPE INSPECTION: W  
 EQUIP NSN: 2320011077155 CURRENT READING: M 035759

NUMBER DATE CHANGE NUMBER  
 PUBLICATION: TM 9-2320-280-10 01/95 00  
 PUBLICATION: TM 9-2320-280-20-1 01/95 00

INSPECTORS LIC # \_\_\_\_\_ TIME: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_ TIME: \_\_\_\_\_

----- PARTS REQUESTED -----

FAULT	DOC NUM	NIIN	NOUN	QTY	DUE/REC	STATUS	DATE	PRI	DLC
0215	7233	0223	013166624			----	BB 98012	0	12 N
0262	7245	0225	012184968			00000	BA 97249 98014	05	N
0264	7248	0226	006783115			----	BB 97248	0	02 D
0286	8013	0209	008451096			----		0	12 N
0286	8013	0210	002775533			----		0	12 N

----- MAINTENANCE FAULTS -----

ITEM NUM	FAULT DATE	FAULT STATUS	FAULT DESCRIPTION	CORRECTIVE ACTION	OPER HRS	LIC #
0177	19-AUG-96	-	BRAKE TEST DUE 12 MAY 98			
0178	19-AUG-96	-	A/F TEST -30 09 FEB 98			
0179	19-AUG-96	-	A/L TEST BLUE 09 FEB 98			
0215	11-FEB-97	/	TOP AND DOORS TORN			
0262	02-SEP-97	X	E] FRAWLS LIGHT CRACKED	Replaced	1.0	H5399
0263	02-SEP-97	E	SAFETY			
0264	05-SEP-97	X	DRIVE SHAFT BROKEN			
0286	13-JAN-98	/	AOAP VALVE [M]			

When a part is received, the date the part was received is listed in the DATE COMP column and will show QTY Received.

When a fault is corrected, the person will enter the corrective action, man hours of the repair and their license number. If the fault is a safety or NMC, the appropriate Maintenance QA/QC personnel will initial over the status symbol after verifying that the fault has been repaired properly.

EQUIPMENT INSPECTION AND MAINTENANCE WORKSHEET  
 For use of this form, see DA PAM 738-780 and 738-781; the proponent agency is DCSLOG B-6

1. ORGANIZATION: 73 CA 214<sup>th</sup> Avn  
 2. NOMENCLATURE AND MODEL: TRK Utl CGO 1/4 T M998  
 3. REGISTRATION NUMBER: 12345  
 4. HOURS: 0  
 5. DATE: 14 JUN 98  
 6. TYPE: PMCS

7. NUMBER: TM 9-2320-280-10 1/62  
 8. DATE: Jun 91  
 9. NUMBER: \_\_\_\_\_  
 10. DATE: \_\_\_\_\_

COLUMN a - Enter TM item number.  
 COLUMN b - Enter the applicable condition status symbol.  
 COLUMN c - Enter deficiencies and shortcomings.

COLUMN d - Show corrective action for deficiency or shortcoming listed in Column a.  
 COLUMN e - Individual accepting completed corrective action initial in this column.

STATUS SYMBOLS

"X"-Indicates a deficiency in the equipment that places it in an inoperable status.  
 CIRCLED "X"-Indicates a deficiency, however, the equipment may be operated under specific limitations as directed by higher authority or as prescribed locally, until corrective action can be accomplished.  
 HORIZONTAL DASH "-"-Indicates that a required inspection, component replacement, maintenance operation check, or test flight is due but has not been accomplished, or an overdue MWO has not been accomplished.

DIAGONAL "/"-Indicates a material defect other than a deficiency which must be corrected to increase efficiency or to make the item completely serviceable.  
 LAST NAME INITIAL IN BLACK, BLUE-BLACK INK, OR PENCIL-Indicates that a completely satisfactory condition exists.  
 FOR AIRCRAFT-Status symbols will be recorded in red.

ALL INSPECTIONS AND EQUIPMENT CONDITIONS RECORDED ON THIS FORM HAVE BEEN DETERMINED IN ACCORDANCE WITH DIAGNOSTIC PROCEDURES AND STANDARDS IN THE TM CITED HEREON.

11. SIGNATURE (Person performing inspection): [Signature]  
 12. SIGNATURE (Maintenance Supervisor): [Signature]  
 13. TIME: \_\_\_\_\_  
 14. MANHOURS REQUIRED: \_\_\_\_\_

TM ITEM NO.	STATUS	DEFICIENCIES AND SHORTCOMINGS	CORRECTIVE ACTION	INITIAL WHEN CORRECTED
		11 Aug 92		RH
		12 Aug 92		RH
		13 Aug 92	W	RH
		14 Aug 92		

DA FORM 2404  
 1 APR 78  
 Replaces edition of 1 Jan 64, which will be used

Figure 3.7. Sample of a completed DA Form 2404 used for operator/crew PMCS (No fault noted)

# Driver License

All Food Operations Personnel must be properly licensed to operate all Food Service Equipment.

Must have on hand a copy of all soldiers driver license in the Food Service Files (DA Form 348-E).

The CLRT Checklist specifies the following equipment:

Modern Burner Units (MBUs)

Generators

LMTV (Prime Mover for MKT/CK)

Pintle Tow - If a soldier is qualified; this must be on their license.

**FRONT**

NAME (Last, First, Middle) AND SERVICE NUMBER Jones, John L. 111-41-7119				PERMIT (Number) NUMBER J-7119		DATE ISSUED 10 JUN 93	
				TYPE ARMY STANDARD		LIMITATIONS (SPECIFIED BY OPERATOR) RZ	
SEX M	DATE OF BIRTH 1 MAY 64	COLOR HAIR Brown	COLOR EYES Green	HEIGHT 5'9"	WEIGHT 160	POSITION TITLE (If civilian)	

**SECTION I - OFFICIAL QUALIFICATIONS**

TYPE OF EQUIPMENT	SIZE	SPECIAL QUALIFICATION <sup>1</sup>	DATE QUALIFIED	QUALIFIED AT	NAME OF EXAMINER
HEMTT, M977	10-TON	S7	10 JUN 93	FT EUSTIS, VA	Guy F. Smith Guy F. Smith

**SECTION II - BACKGROUND AND EXPERIENCE**

TYPE OF EQUIPMENT	SIZE	TYPE OF DRIVING OR OPERATION <sup>2</sup>	ADDITIONAL DRIVER'S LICENSES (State or States)	NUMBER OF OTHER DRIVER'S LICENSES	SATISFACTORY EXPERIENCE VERIFIED BY
SEDAN	5PASS.	CITY/RURAL	VA	111-41-7119/2177	Guy F. Smith

<sup>1</sup>Special equipment, special operations or conditions.      <sup>2</sup>City, rural, long haul, etc.

**SECTION III - PERFORMANCE RECORD**  
(List chronologically as "credits" - records, training, retraining, testing, retesting, roadshow, permit renewal, re-licensing, etc; and as "debits" - accidents, errors, violations, warnings, revocations, suspensions, etc.)

DATE	CREDITS	DEBITS	TYPE OR NATURE	ACTION TAKEN
4 JUN 93	TRAINING		Qualification	Completed 40 hrs driver trg. JAW AR 600-55; ROBERT E. COOK
10 JUN 93	TESTING/licensing		ARMY STANDARD	JAW AR 600-55; Guy F. Smith
12 OCT 93	TRAINING		Winter DRIVER	JAW TCFE REG 21-305; GARY L. FLY

**EQUIPMENT OPERATOR'S QUALIFICATION RECORD (EXCEPT AIRCRAFT)**  
(AR 38-1, AR 600-55 and AR 385-55)

**DA FORM 348**  
OCT 88

REPLACES DA FORM 348, 1 AUG 88, WHICH WILL BE USED AND DO FORM 1100 WHICH IS OBSOLETE FOR ARMY USE.

(Retired from personnel file or database, or appearing later.)

## Administration

- The CLRT placed special emphasis on the following regulations and requirements that MUST be on hand:
  - AR 30-22 dated 24 July 2012.
  - DA PAM 30-22 dated 6 February 2007
  - TB MED 530 dated 30 April 2014
  - Your State SOP
  - File Labels (ARMIS) – must identify each file by month and IDT and AT folders separate.
- keep
- The unit's last Annual Review.
- Food Service Officer Appointment Orders.
- Field Sanitation Team Memorandum – Primary E-5 and above, two additional soldiers with a total of three soldiers on the team (NO Cooks).
- Cater Meals must have on hand: Menu and Vendor Receipts.
- Have DA Forms 1379/1379E (Record of Reserve Training) for the FY with the Food Service Records during the time of Food Service record review.

## Remarks

- ▣ The CLRT is strict on following the Area 13 Food Service management checklist(Unit Level) dated July 2014.
- ▣ Units that are missing vital regulations, SILs, procedures, SOPs, etc., State food service personnel will provide this information to the selected units.