AREA 13
FOOD SERVICE
MANAGEMENT (UNIT LEVEL)

Equipment Display/Setup
Maintenance
Driver License
Administration
Preparation Guide for
Command Logistic Review Team (CLRT)
1. Set up the CK according to TM-7360-226-13&P.

OR

2. Set up the MKT according to TM 10-7360-20313
Have Basic Issue Items (BII) displayed as illustrated.
Can, Water will be set up as illustrated.
Beverage Dispensers will be set up as illustrated. Faucet assembly will be removed and placed inside the dispenser.
1. Set up the food containers as illustrated.
2. Remove the Lid Cover Gasket and place inside the container.
3. Make sure all pan cover gaskets seams are clean.
Insulated Food Containers

Another example.
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
1. Manhole cover gasket - check for holes, rips, tears, and cleanliness.

2. Plug under the water trailer – check to ensure it is not cracked.

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

<table>
<thead>
<tr>
<th>NSN:</th>
<th>Description</th>
<th>Usage</th>
</tr>
</thead>
<tbody>
<tr>
<td>4210-00-889-2221</td>
<td>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 1/2, with mounting bracket.</td>
<td>On general purpose vehicles, material handling equipment, construction equipment; in tents &amp; bunkers where liquid fuel heaters are used; on food preparation equipment in food processing areas.</td>
</tr>
<tr>
<td>4210-00-775-0127</td>
<td>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)</td>
<td>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.</td>
</tr>
<tr>
<td>4210-01-149-1356</td>
<td>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.</td>
<td>On food preparation equipment food sanitation system and general purpose vehicles.</td>
</tr>
</tbody>
</table>
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.
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.
The CLRT placed special emphasis on the following regulations and requirements that MUST be on hand:
- 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 keep IDT and AT folders separate.
- 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.