



NYARNG FY 17 FOOD SERVICE MANAGEMENT BOARD

CW2 Nakia Dukes
MSG Scott Kyle



Agenda

- DOL opening Statements (or alternate)
- Review 21 Day Menu
- FY17 CLRT Findings
- Food Service Annual Review Checklist
- Food Service Records Management
- Head Count Over Projection
- Cash Collection
- Vendor (TBD)
- 92G Training Program (Unit level)
- AFMIS Inventory
- Phillip A. Connelly Award Program
- The Way Ahead



Director of Logistics

LTC GONYO

or alternate



Review 21 Day Menu

New Features:

- Menu Day 1:
 - BRK- Added bacon and hard boiled eggs, rolled oats (bulk)
 - LUN- Added chocolate chip cookies
- Menu Day 2:
 - BRK- Added hard boiled eggs and rolled oats
 - DIN- Added apple pie
- Menu Day 3:
 - BRK- Added hard boiled eggs and rolled oats
- Meal Day 4:
 - BRK- Added hard boiled eggs, Farina (bulk)
 - LUN- Added seasoned corn and snickerdoodle cookies





Review 21 Day Menu

New Features:

- Menu Day 5:
 - BRK- Added bacon and hard boiled eggs
 - DIN- Added peanut butter cake
 - *Roast pork substitute
- Menu Day 6:
 - BRK- Added hard boiled eggs
 - *Stuffed green pepper substitute
- Menu Day 7:
 - DIN- Added almond flavored cake
- Meal Day 8:
 - LUN- Added penne noodles and apple pie
 - DIN- Added brown gravy





Review 21 Day Menu

New Features:

- Menu Day 9:
 - LUN- Added egg noodles to Menu Report (Catering)
- Menu Day 10:
 - DIN- Deleted assorted salad PC's
- Menu Day 11:
 - LUN- *Vermicelli noodle substitute
- Menu Day 13:
 - LUN- Added banana cake
 - DIN- Added steamed rice





Review 21 Day Menu

New Features:

- Menu Day 14:
 - LUN- Added turkey gravy
 - DIN- Added brown gravy
- Menu Day 15:
 - DIN- Added Mexican corn, deleted corn
- Meal Day 16:
 - LUN- Added strawberry short cake
- Meal Day 17:
 - LUN- Added strawberry short cake
 - * Caribbean catfish substitute





Review 21 Day Menu

New Features:

- Menu Day 18:
 - DIN- Added brown gravy
 - * Hard boiled eggs (continental)
- Menu Day 19:
 - * Potato wedges or oven fried potatoes
- Meal Day 20:
 - LUN- Added Italian sausage, deleted tossed salad and Salad PC's
- Meal Day 21:
 - LUN- Deleted shrimp cocktail





FY 17 CLRT Findings

CLRT-X:

Sustain:

- Overall assessment for Food Service Management is 97%, **Noteworthy**.
- AFMIS is implemented at 100% throughout the State.
- ARIMS files are well organized and uniform.
- Food personnel have been properly licensed on equipment.

Improve:

- Over-projections were not evaluated
- Cash collection process



Food Service Annual Review Checklist

Non-Cooking Unit:

- Duplicate questions
- Erroneous questions
- Format

Cooking Unit:

- Duplicate questions
- Erroneous questions
- Format

29 April 2016 APPENDIX F NYARNG Pam 30-22
NEW YORK ARMY NATIONAL GUARD RECORDS REVIEW ID/TAT

Non-Cooking Unit

Unit: _____ Date: _____
Cdr: _____ FSO: _____
1SG: _____ FOS: _____
MACOM: _____ Food Adv: _____

Annual Review Checklist for Food Service Operations: IDT _____ AT _____
AR 15-6 Recommended: (explain below) YES _____ NO _____

Deficiencies were noted in the areas checked below:

___ I. ADMINISTRATIVE
___ II. HEADCOUNT AND CASH COLLECTION
___ III. RECORDS MANAGEMENT
___ IV. ARMS AND CATERED MEALS
___ V. MAINTENANCE/EQUIPMENT
___ VI. PUBLICATIONS/FISCAL YEAR SUMMARY

Items marked with an asterisk (*) indicate significant importance and a NO for that item will result in an UNSAT in that area. Three or more area UNSAT's will rate an overall UNSAT.

OVERALL REVIEW FINDINGS:
1. Satisfactory _____ Rank/Name of Reviewer _____
2. Unsatisfactory _____ Phone Number _____
3. Needs Improvement _____ E-mail address _____

Comments: _____

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29 April 2016 APPENDIX E NYARNG Pam 30-22
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___ VII. TRAINING
___ VIII. PUBLICATIONS/FISCAL YEAR SUMMARY

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Food Service Records Management

Required Documentation:

- DA Form 5914 Ration Control Sheet
- DA Form 5913 Strength and Feeder Request/Report (AFMIS)
- DA Form 3988 Equipment Replacement Record (AFMIS)
- DA Form 3953 Purchase Request (GCSS-Army)
- DA Form 7458/59 Risk Management Data Log (Cooking/Serving)
- DD 2977 (CRM) Deliberate Risk Assessment Worksheet
- DA Form 1687 Signature Card
- DD Form 577 Signature Card/ Letter of Intent (LOI)
- DA Form 3032 Signature Headcount Sheet (not required)



Head Count Over Projection

- Accountability
- Commander's Responsibility (FLIPL)
- Headcount update 30 days prior to mission (SUTA, school, Soldier performing duty in another location, AGR, ADSW, and Officer's) All discrepancies between the DA form 5913 request and feeder report need to be annotated in the Remarks column, block 10 on the feeder and in the **remarks section in AFMIS closeout.**
- Internal overage audits at unit level quarterly (FSO) .
- Meals sold for cash (DD 1544 Cash Meal Collection Sheet)
- 3 month average for projecting headcount for SIK Soldiers



Cash Collection

- Regulatory Guidance - AR 30-22, para 3-29, DA PAM 30-22, para 3-27
- Forms – CMPB, DD 1544, CMPB Register, DA Form 3546
- **Issue and control of Cash Meal Collection Book**
- Unannounced cash count inspections
- Verification and Revalidations
- Turn in procedures (Revised turn-in procedures)
- Suspense dates



Vendor (Ginsberg's)

Brands:

- Dairy- Cabot, Lactalis Foodservice, Land-O-Lakes
- Protein- Sunny Fresh, Farmland, Hormel Foods, Maple Leaf Foodservice, Pierce Chicken, Butterball
- Staples- Unilever, Kraft Foods, ConAgra Foods, General Mills, Campbell's
- Appetizers- Windsor, Mc Cain
- Desserts- Pianetdosi, Rich's, SaraLee



92G Training Program (Unit Level)

- MNL Memorandum- Culinary Specialist (92G) Sustainment Training, dated 3 June 2016
- Additional Training events:
 1. Food Safety & Sanitation (one to two times per year)
 2. Field Sanitation Team (Given by Preventative Med) – FY14 MNL facilitated course cancelled
 3. Other classes available (<https://almc.ellic.learn.army.mil/>)
 4. Basic Refresher 92G Training
 5. Advanced Refresher 92G Training
 6. Food Service Officer
 7. Meal Card Management
- * Food Service Management Course(PEC)



AFMIS Raw Inventory

5 Steps:

- Generate Grocery order
- Grocery Receipt
- Production Schedule
- **Kitchen Requisition and Turn-in**
- Headcount/Close out (Require comments)



MRE Accountability

- Issue Procedures (TISA/SSMO or DSCA)
- DA Form 5914 (Ration Control Sheet)
- Inspection for Expired MRE's (VETCOM)
- Disposition (Destruction Process)
- Turn-in Procedures (TISA/SSMO or DSCA)



Nutritional Awareness

- March 2015 is National Nutrition Month “Bite into a Healthy Lifestyle.”
- ChooseMyPlate.gov
- ARMY “Go For Green”
- NYARNG Food Service Website





Phillip A. Connelly Award Program

- Nominations due NLT 31 Dec each year (Include prep cost estimate)
- Winner of State Level may be nominated for NGB level (following FY)
- Food Service MTOE Training
- Command Support



The Way Ahead

- Update Food Service webpage (www.dmna.ny.gov)
- Eliminate DA Form 3953 for food contracts
- Partnership with GOCOM's (Weekly Log Sync's)
- GOCOM representation (Food Service Warrants)
- New Titles for 92G's (FMS Web)
- NGB Guidance on DA Form's 5913 and 5914
- Statement of Works (Food Contracts)
- New Regulations (TB MED 530/Tri-Service Food Code, Unit Field Sanitation Teams, 30 APR 14)
- Regional Teams – 92G's
- Food Donation Program



NYARNG Food Service Management Board

QUESTIONS?