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# UNITED STATES MARINE CORPS

3D MARINE DIVISION (-) (REIN)  
UNIT 35801  
FPO AP 96602-5801

DivO P10110.8G  
G-4FS

29 JUN 1998

## DIVISION ORDER P10110.8G

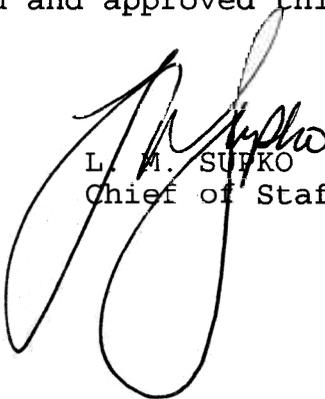
From: Commanding General  
To: Distribution List

Subj: STANDING OPERATING PROCEDURES FOR FOOD SERVICE (SHORT TITLE:  
FOOD SERVICE SOP)

Encl: (1 LOCATOR SHEET

Reports Required Monthly Personnel Roster (Report Control Symbol  
SC-43, 1300) par. 1013

1. Purpose. To establish procedures for the operation of the Food Service Program within the 3d Marine Division.
2. Cancellation. DivO P10110.8F
3. Summary of Revision. This revision contains a substantial number of changes and must be completely reviewed.
4. Action. The Food Service Program will be operated in accordance with this Manual.
5. Recommendation. Recommendations concerning the contents of the SOP for Food Service are invited. Such recommendations will be forwarded to this Headquarters (AC/S, G-4FS) via the appropriate chain of command.
6. Certification. Reviewed and approved this date

  
L. M. SUTKO  
Chief of Staff

DISTRIBUTION A

LOCATOR SHEET

Subj: STANDING OPERATING PROCEDURES FOR FOOD SERVICE (SHORT  
TITLE: FOOD SERVICE SOP)

Location: \_\_\_\_\_  
(Indicate location(s) of copy(ies) of this Order.



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FOOD SERVICE SOP

CHAPTER 1

GENERAL PROCEDURES

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# FOOD SERVICE SOP

## CHAPTER 1

### GENERAL PROCEDURES

#### 1000. CONTROL AND ADMINISTRATION OF THE FOOD SERVICE PROGRAM

1. Control. In compliance with instructions contained in MCO P10110.14, financial control of all enlisted mess halls within the Consolidated Food Service System is exercised by the Commanding General, Marine Corps Base, Camp Smedley D. Butler. The instructions contained in BO P10110.36, Quad-Command Food Service Standing Operation Procedures for Marine Corps Bases, Japan will govern the operation of 3d Marine Division's Food Service Program while units are located on Okinawa. This Manual provides amplifying instructions inherent to food service operations within the 3d Marine Division.

#### 2 General Administration

a. The Commanding General, 3d Marine Division, has designated following units to operate each enlisted mess hall and units to be subsisted therein:

<u>UNIT</u>	<u>MESS HALL ASSIGNED</u>	<u>OPCON</u>
HQBN	#4328 Camp Courtney	CO, HQBN
4th Mar 3d Mar (UDP) 7th Mar (UDP)	#3613 Camp Schwab	CO, 4th Mar
CAB 2nd Mar (UDP) 8th Mar (UDP) 6th Mar (UDP)	#3322 Camp Schwab	CO, CAB
12th Mar Btry (UDP) Btry (UDP) Btry (UDP) L Btry	#200 Camp Foster	CO, 12th Mar
Jungle Warfare Training Center	#500 JWTC	OIC, Jungle Warfare Training Center

b. Unit commanders exercising operational control of enlisted mess halls on Okinawa will be guided in their duties by the detailed provisions of BO P10110.36.

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1001. MISSION. The mission of the Division Food Service Section is to assist in command management of mess halls, both garrison and field, within 3d Marine Division and to lend technical assistance to commanding officers operating such facilities. The Division Food Services Section functions under the general staff cognizance of the Assistant Chief of Staff, G-4.

1002. COMMANDING OFFICER. Commanding officers are responsible for ensuring that their Marines are provided well prepared food of good quality and sufficient quantity. Specific responsibilities are listed in paragraph 3005 of MCO P10110.14.

1003. MESS HALL STANDARDS. The basic standards for Marine Corps mess halls are set forth in MCO P10110.14 which states, "Mess halls will be designed to assure the latest state of the art equipment, a pleasant environment with decor consistent with that found in first class commercial cafeteria and commercial fast food restaurants. Appropriated funds may be used for this purpose." MCO P1710.17 states, "Recreation funds may be used to procure furniture and decorations to improve the appearance and enjoyment of areas such as the mess halls, reception rooms, waiting rooms, and guard or duty rooms." Both appropriated and nonappropriated funds can be used for improvement of decor and habitability of the mess hall.

1004. CASH VERIFICATIONS. Commanders operating mess halls will appoint an individual to perform quarterly audits and surprise verifications of funds held by authorized custodians and cashiers at least once per quarter. Results of the audits shall be prepared and forwarded to the Commanding General, Marine Corps Base, (AC/S, G-4) via Commanding General, 3d Marine Division, (AC/S, G-4). A copy of the report must be retained on file in the mess hall.

1005. MAN-DAY FED REPORT VERIFICATIONS. The commanding officer having operational control of the mess hall will designate an officer, other than the Mess Officer, to certify the Man-Day Fed Report.

1006. BASIC DAILY FOOD ALLOWANCE (BDFEA). The Basic Daily Food Allowance (BDFEA) is the monetary value authorized for the subsistence of one enlisted person for one day. The monetary value of the BDFEA is computed at each activity using a partial BDFEA provided by CMC (LFS-4) and applying the local purchase unit price of white bread, whole wheat bread, hamburger rolls, and low fat milk. The applicable percentage breakdown of the BDFEA entitlement by meals is as follows: breakfast - 20 percent, lunch - 40 percent, and dinner - 40 percent. Weekend and

holiday percentages are: breakfast/brunch-45 percent and dinner brunch-55 percent. The sample below identifies the specific allowance per meal utilizing the applicable percentages.

B DFA:	5.794		
Breakfast:	$5.794 \times .20 = 1.1588$		
Lunch:	$5.794 \times .40 = 2.3176$		
Dinner:	$5.794 \times .40 = 2.3176$		Total B DFA = 5.794
Breakfast/Brunch:	$5.794 \times .45 = 2.6073$		
Dinner/Brunch:	$5.794 \times .55 = 3.1867$		Total B DFA = 5.794

1007. MEAL RATES. The Office of the Secretary of Defense (OSD) Comptroller has eliminated the requirement for personnel to individually pay a surcharge rate when subsisting in an appropriated fund messhall. Food service offices are authorized to deduct 30 percent from total messhall cash collections as reimbursement for messhall operation expenses. This 30 percent will be credited back to local messhalls using the same method as previous fiscal years.

1. The OSD Comptroller has established two sets of meal rates. These meal rates will apply regardless of rank or age. The discounted meal rate will apply only to certain categories of personnel exempted from paying the full meal rate by statutory laws. These categories are identified in ALMAR 369/96. All other persons will be charged the full meal rate for meals consumed at Marine Corps appropriated fund messhalls.

2. Enlisted personnel not receiving the subsistence portion of per diem or who are authorized to subsist at government expense (subsistence-in-kind) remain unaffected by these changes.

1008. INVENTORY TOLERANCE LEVEL. If total losses and gains to the mess hall's subsistence inventory equals one percent or less of stores consumed for the reporting period, the Mess Officer may approve adjustments to the inventory if the following criteria is satisfied. Adjustments not meeting these criteria or those exceeding the one percent tolerance level must be forwarded to the commander having operational control for endorsement/approval.

1. Total adjustment is not for single line items

2. Adjustments were not caused by individual negligence or abuse.

1009. MESS HALL SURVEYS. Food items accounted for at the mess hall level may be surveyed without investigation when:

1. Loss, damage, or destruction is not the result of negligence or willful misconduct. This determination shall be made by the installation commander prior to instituting survey procedures.
2. Total value of the subsistence to be surveyed equals one percent or less of the total stores consumed for the reporting period. Explanation of the survey must be reflected in the remarks section of the Subsistence Operational Analysis Report.

1010. INVESTIGATIONS. An investigation (formal or informal) will be conducted into the circumstances surrounding the loss, damage, or destruction of food items belonging to or on charge to the Marine Corps when any of these conditions exists:

1. The cause of the condition is unknown
2. The value of food items exceeds one percent.
3. Responsibility for the food items may be placed on one or more individuals.
4. Whenever the commander deems appropriate.

1011. DIVISION FOOD SERVICE OFFICER. The Division Food Service Officer under the cognizance of the Assistant Chief of Staff, G-4 is responsible for staff supervision and management of all mess halls operated by the Division Commander. The Division Food Service Officer's general duties are as prescribed by paragraph 2007 of MCO P10110.14, Food Service Management Manual.

1012. MESS HALL EVALUATIONS

1. Technical Evaluations. The Division Food Service Officer will conduct quarterly technical evaluations in accordance with MCO P10110.14. Announcements of the quarterly technical evaluations will be conveyed to the operational control command's S-4. The quarterly evaluations will consist of two unannounced and graded staff assistance visits and two regularly announced technical evaluations. Commanders are encouraged to use appendix B to conduct quarterly internal inspections.
2. Staff Visits. In an effort to assist all commands within 3d Marine Division, the Food Service Section will conduct staff assistance visits periodically on a solicited or unsolicited basis. These visits are aimed at assisting the command with their Food

## FOOD SERVICE SOP

Service Program and to recommend courses of action to improve their mess hall operation. The unit S-4 will be briefed on all visits.

1013. MONTHLY PERSONNEL ROSTER. Each Division organization will submit a monthly personnel roster containing all Division food service Marines (see figure 1-1 as a sample format) to the Division Food Service Office. The personnel roster must reach the Division Food Service Office no later than the sixth working day of each month.

1014. PATRON EDUCATION PROGRAM. Commanders will ensure that mess hall patron education training is conducted semi-annually as required in accordance with MCO P10110.14 (Food Service and Subsistence Management Manual). The training will be designed, to the maximum extent feasible, to permit the attendance and participation of every enlisted person supported by the mess hall. The Division Food Service Officer will provide a patron education program lesson plan and a food service patron education handbook to all units upon request.

1015. FOOD SERVICE MARINE OF THE QUARTER AWARD. The "Food Service Marine of the Quarter Award Program" is established in order to recognize superior performance demonstrated by individuals and to create incentive for food service personnel to strive for excellence during the day-to-day operations within their respective command mess hall.

1. Commanding Officers with operational control of a mess hall will:

a. Nominate a food service specialist (corporal and below), once a quarter, assigned to the unit mess hall for the "Food Service Marine of the Quarter Award." Food service Marines participating in the Unit Deployment Program are encouraged to participate as well.

b. Submit in letter format (see figure 1-2) to the Commanding General, (AC/S, G-4 FSO) the nominee's name and the basis for selection.

2. A screening board will be convened consisting of the Division Food Service Technician and staff noncommissioned officers of the food service Marines competing for the award. The board will conduct the competition as follows:

a. An oral test will be administered consisting of essential subjects, current events, and appropriate food service questions.

b. A written exam will be administered consisting of sixty-six multiple choice food service related questions.

c. A recipe conversion sheet will be administered requiring participants to demonstrate their ability to properly and accurately convert recipes.

3. The selected Food Service Marine of the Quarter will receive a Certificate of Commendation from the Commanding General, 3d Marine Division and an engraved plaque.

1016. BEST MESS HALL OF THE QUARTER. The Division Best Mess Hall of the Quarter program is designed to enhance mess hall operations, focus command attention, encourage new ideas, and promote competitive teamwork. All aspects of the mess operation are evaluated with prime consideration given to food preparation, financial management, training, sanitation, and command support. The Best Mess Hall recipient is based on the results of quarterly technical evaluation and unannounced staff assistance visits which will collectively determine the Division's Best Mess Hall winner. A certificate of excellence and a trophy will be awarded from the Commanding General.

1017. BEST QUAD-COMMAND MESS HALL. The quarterly Best Mess Hall will represent 3d Marine Division in the Quad-Command competition. An evaluation team will be composed of one major subordinate command (MSC) Food Service Officer and Food Service Technicians from the MSCs. The Food Service Officer, Marine Corps Base, will promulgate the results of the evaluation via the Commanding General, Marine Corps Base and will coordinate the award presentation.

FOOD SERVICES

MONTHLY PERSONNEL ROSTER

From: Mess Hall Manager, Acct No. \_\_\_\_\_

To: Food Service Officer, 3d Marine Division

Subj: PERSONNEL ROSTER, 3300 FIELD

1. The following roster of 3300 field personnel is submitted:

<u>NAME</u>	<u>RANK</u>	<u>SSN#</u>	<u>RTD</u>	<u>DUTY</u>	<u>FOOD HANDLER CARD</u>				
					<u>Y/NO</u>	<u>LAST</u>	<u>CLASS</u>		

<u>Pay Grade</u>	<u>E-8/9</u>	<u>E-7</u>	<u>E-6</u>	<u>E-5</u>	<u>E-4</u>	<u>E-3</u>	<u>E-2</u>	<u>E-1</u>	<u>Total</u>
<u>3381</u>									
<u>3361</u>									

Personnel due to Transfer this Month

<u>Pay Grade</u>	<u>E-8/9</u>	<u>E-7</u>	<u>E-6</u>	<u>E-5</u>	<u>E-4</u>	<u>E-3</u>	<u>E-3</u>	<u>E-2</u>	<u>E-1</u>	<u>Total</u>
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Signature

Figure 1-1.--Monthly Personnel Roster

FOOD SERVICE SOP

SAMPLE NOMINATION LETTER FOR FOOD SERVICE MARINE OF THE QUARTER

From Commanding Officer, (Unit Level)  
To: Commanding General, 3d Marine Division (AC/S, G-4 FS)  
Subj: FOOD SERVICE MARINE OF THE QUARTER AWARD  
Ref (a) DivO P10110.8G

1 In accordance with the reference, \_\_\_\_\_ is  
(Rank) (Name and SSN)  
recommended for Marine of the Quarter for Mess Hall \_\_\_\_\_

2 The following information is provided

- a. Rifle Marksmanship Score
- b. PFT Score \_\_\_\_\_  
(Date)
- c. Average Duty Proficiency
- d. Average Duty Conduct
- e. Marine Corps Institute Courses (list completed courses.)  
\_\_\_\_\_

f. Off Duty Education (list completed courses.)  
\_\_\_\_\_

g. Personal Awards (Letter of Appreciation, Meritorious  
Mast, Certificate of Commendation, etc.)  
\_\_\_\_\_

3 Point of contact for additional information is  
\_\_\_\_\_ at DSN \_\_\_\_\_  
(Rank, Name, Section) (Phone Number)

(Signature)

Figure 1-2.--Sample Nomination Letter For Food Service Marine Of  
The Quarter

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CHAPTER 2

FOOD SERVICE PROCEDURES WHEN DEPLOYED

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# FOOD SERVICE SOP

## CHAPTER 2

### FOOD SERVICE PROCEDURES WHEN DEPLOYED

#### 2000 TYPES OF OPERATIONS

1. On-Island Operations. Commanders desiring to establish field mess sites on-island must submit ration requests to the Division Food Service Officer at least 90 days in advance to ensure the availability of rations to facilitate feeding requirements. Training rations will be requisitioned from Defense Personnel Support Center, Philadelphia and stored for unit use at Rations Platoon, Supply Battalion, 3d Force Service Support Group, Camp Kinser. The exclusive use of "A" rations in the field is not authorized as the unitized "B" and "T" Rations are the Marine Corps operational training rations.

a. Jungle Warfare Training Center. Commanders conducting field mess exercises in these training areas must ensure strict adherence to field sanitation policies contained in chapters (1) and (9) of NAVMED P5010.

b. Waste Water (Grey Water) Disposal. Commanders will ensure that soakage pits are constructed in accordance with instructions outlined in chapter (9), paragraph 9-28 of NAVMED P5010.

c. Garbage Disposal. Commanders will ensure that garbage resulting from preparation, cooking, and serving of food is bagged up and transported to the using unit's garrison mess hall for disposal.

2. Another Installation. Units of the 3d Marine Division when deployed aboard another installation with an established food service program will operate under the instructions set forth by the installation's commander.

3. Force Type Operations. When the 3d Marine Division is deployed as part of a larger force, the Division Food Service Program will be operated in accordance with instructions issued by the force commander.

4. Independent Operations. The instructions contained in chapters (2) and (3) of this Manual apply when 3d Marine Division is deployed on independent operations.

5. Subsistence Reports. Subsistence Reports will be prepared by units using "B" or "T" rations as their primary ration type during field feeding scenarios. Independent field messes must operate within the financial parameters established by the ration type. A Subsistence Report will be submitted to this Headquarters (AC/S,G-4FS)

no later than 10 days after return to Okinawa at the conclusion of field exercises. The same reporting procedures are applicable to units of 3d Marines upon return to Marine Corps Base, Kaneohe Bay, Hawaii. "A" ration enhancements/supplements may be added to increase B/T ration menu variety. Enhancements to "B" rations will be limited to 15 percent of the total "B" ration cost for procurement of fresh vegetables and fruits. Additionally, enhancements to "T" rations will be limited to 15 percent of the total "T" ration cost for procurement of bread and milk. Commanders must ensure strict adherence to the "A" ration enhancement policy (percentages). Commanders will submit their reports to the Commanding General, III Marine Expeditionary Force (AC/S, G-4) via Commanding General, 3d Marine Division (AC/S, G-4). These reports must be thoroughly reviewed for accuracy and compliance with current directives and local instructions prior to submission.

6. Subsistence Operational Analysis Reports (SOAR). Subsistence Operational Analysis Reports will be prepared by units preparing "A" rations as their primary ration type during periods when training rations are not available to facilitate unit feeding requirements. Commanders will submit their reports to the Commanding General, III Marine Expeditionary Force (AC/S, G-4) via Commanding General, 3d Marine Division (AC/S, G-4). These reports must be thoroughly reviewed for accuracy and completeness prior to submission.

7. Incremental Training. The 10 day cyclic menus contained in appendix F will be used during all field feeding scenarios. These menus are available at the Division Food Service Office. The menu items were selected and developed on the basis of nutrition, acceptability, and availability of field food service equipment. Two or more field refrigerator boxes (350 CU) along with electronic refrigeration units (ERU 4000) may be required in support of the menu

a. Commanding officers exercising operational control of field mess halls are directly responsible to the Commanding General for the financial operation of the exercise.

b. Deviation from the established menu will adversely affect subsistence planning and support capabilities. Menu changes are not permitted except when authorized by the Division Food Service Officer

c. Commanding officers operating a field mess hall at a deficit will advise the Commanding General, III Marine Expeditionary Force via the Commanding General, 3d Marine Division (AC/S, G-4) in writing, listing specific causes for the deficit and the corrective action taken.

## 8 Camp Fuji Deployments

a. Units deploying to the Camp Fuji training area are required to transport their organizational field food service equipment (vacuum jugs and food containers) to support field feeding requirements.

b. Subsistence support will be provided by the Commanding Officer, Headquarters Battalion (S-4) North Camp Mess Hall.

c. Cooks (1 per 50) and mess attendants (1 per 25) must be sent on the advance party to augment Subunit One, Camp Fuji food service personnel in preparing meals to accommodate inbound training units.

d. Additionally, the deploying unit's mess hall officer and mess hall manager will report to the Division Food Service Officer no later than two weeks prior to deployment to obtain a detailed brief.

### 2001. CONTROL OF DIVISION FIELD MESS HALLS

1. Management Control. Management control of all field mess halls within the 3d Marine Division is exercised by the Commanding General through the Assistant Chief of Staff, G-4 and the Division Food Service Officer.

2. Operational Control. Operational control of each mess hall is exercised by the commanding officer of the designated organization.

3. Commanding Officer. It is the responsibility of the commanding officer to ensure that Marines and Sailors in their charge are provided quality meals and services during periods of field feeding. Commanding officers will utilize the instructions contained in MCO P10110.14 and the letter of instruction provided for off-island exercises in the operation of a field mess hall.

4. Division Food Service Officer. In addition to the duties set forth in MCO P10110.14, paragraph 2007, the Division Food Service Officer will exercise technical and administrative guidance over all field mess halls established by 3d Marine Division units.

2002. PUBLICATIONS. When deployed, MCO P10110.14, Food Service and Subsistence Management Manual; MCO P10110.42, Armed Forces Recipe Service; MCO P10110.17, Marine Corps Menus; MCO P10110.25, Standard "B" Ration for the armed Forces; MCO 10110.34, Food Service Management Guide for Commanders; TM 5-4540-202-12P, Heater, Immersion, Liquid,

Fuel Fired; TM 10736020413P, Range outfit, Fuel Gasoline, M59; NAVMED P5010, Manual of Naval Preventive Medicine Chapters 1, 9, and this Manual will be used as references or guides for 3d Marine Division field mess hall operations.

2003. MASTER MENU. The 10 Day "B" and "T" ration cyclic menus contained in Appendix F will be used during all Division mess hall operations when deployed to areas mentioned in paragraph 2000.5 of this Manual. All food except "B" Rations will be prepared in accordance with MCO P10110.42. "B" Rations will be prepared in accordance with MCO P10110.25.

2004. ACCOUNTING PROCEDURES. MCO P10110.14, this Manual, and the letter of instruction provide detailed accounting procedures for units in a deployed status.

2005. UTILIZATION OF STANDARD FORMS. Standard forms will be utilized in the operation of all field mess halls as outlined in MCO P10110.14 while deployed.

1. Identification Procedures. When deployed and subsisting aboard an installation with an established food service program, meal cards will be issued in accordance with instructions set forth by that installation's commander.

## 2 Meal Signature Record

a. The Meal Signature Record, NAVMC 10789, will be utilized to record the receipt for meals by various categories of personnel entitled to subsist at government expense.

b. When deployed independently, the commanding officer having operational control of the mess hall will prescribe the most practical signature procedures to account for personnel fed. They are:

(1) Individual Signatures. Each individual signs upon entering the mess hall for consumption of meals.

(2) Group Signatures. A signed statement entered on the meal signature record by the individual responsible for the unit group or formation. Example: "I acknowledge receipt of 10 (number) meals, this date which are for Ten (must be spelled out) individuals under my charge and who are entitled to subsistence-in-kind." This is essential to ensure accurate recording and to obtain credit for personnel subsisted.

(3) Supervision. The unit commander responsible for the operation of the mess hall will be responsible for providing personnel to supervise the recording of SSNs on the Meal Signature Records. These individuals will be appointed in writing. Chapter 4, MCO P10110.14 provides detailed instruction for maintaining the Meal Signature Record to document the group entry.

2006. PROCUREMENT OF ICE. When units of the 3d Marine Division are deployed aboard an installation with an established food service program, ice will be provided through normal supply channels. When units are deployed and operating independently, instructions for procurement of potable ice (when required) will be provided by this Headquarters. Ice for use in field messes will not be procured with subsistence funds, Project 31, but will be chargeable to the allotment of funds for utilities. It is imperative that mess hall personnel handle and store ice in as sanitary a manner as potable water since it is used in beverages for human consumption.

#### 2007 REQUISITIONING TRAINING RATIONS (CLASS I)

1. When units of the 3d Marine Division are scheduled for deployment and will operate as part of a Marine Air Ground Task Force (MAGTF), the combat service support element (CSSE) will be provided the following information via the AC/S, G-4.

a. E-75. The type of operational ration desired (B or T), the number of personnel estimated to be subsisted, period of operation, and location of the exercise.

b. E-45. The number of MREs desired for the operation

2. Mess Officers will submit their subsistence requisitions during deployment to the CSSE at the ration issue point and draw their subsistence (MREs) as needed.

3. When units of the 3d Marine Division are scheduled for deployment and will operate an independent field mess, the following information will be submitted to the AC/S, G-4.

a. E-75. Unit S-4 officers and mess managers must coordinate all ration requirements with the Food Service Officer, 3d Marine Division in an effort to determine the appropriate ration type. Considerations for food service sustainment will include the type of operational rations desired (B or T), number of personnel estimated to be subsisting by day, the period of operation, and location of the exercise.

b. E-60. Request any personnel augmentation desired for the field mess operation. Additionally, the unit should identify any inherent personnel shortages and request augmentation via the AC/S, G-1, if required.

c. E-45. Submit temporary loan requirements for food service equipment that is not available within the deploying unit but is required for the operation.

d. E-30. Appoint in writing a unit mess officer and mess hall manager to be responsible for the mess operation when deployed. These individuals should make direct liaison with the Division Food Service Officer for specific guidance and assistance concerning the set up/operation of the field mess site. A letter of instruction will be prepared for the exercise. Direct liaison with the issuing activity, Food Service Section, and Troop Issue Support Activity is required and is the responsibility of the deploying unit.

#### 2008. PROCUREMENT OF MEALS, READY TO EAT (MREs)

1. On-Island. MREs will be requisitioned through normal supply channels from Rations Platoon, 3d Supply Battalion, 3d Force Service Support Group via the Division Supply Officer.
2. Camp Fuji. MREs for training purposes will be requisitioned from Fleet Industrial Supply Center, Yokosuka, Japan via Combat Service Support Detachment, 3d Force Service Support Group.
3. Korea. MREs for training purposes will either be embarked from Okinawa or procured from the United States Army, Pusan, Korea supply channel. Procurement from Army sources must be coordinated via the Marine Liaison Team in Taegu.
4. Thailand. MREs for training purposes will be embarked from Okinawa.
5. Hawaii. MREs for training purposes will be requisitioned from the Combat Service Support Detachment, 3d Force Service Support Group, based in Kaneohe Bay, Hawaii.

#### 2009 ADDITIONAL INSTRUCTIONS

1. Sources of subsistence supplies, frequency of issue, submission of requisitions, personnel and equipment requirements, payroll checkage, menu, and sanitation vary with the type, location, duration of the exercise, and type of rations utilized; therefore, additional instructions of this nature will be issued when required.

2. Specific guidance and details will be outlined in a letter of instruction prepared by this Headquarters (AC/S, G-4FS). All field mess operations which are of short duration (less than 10 days) where two or less hot meals are prepared must be given careful consideration. These type of operations are discouraged due to financial, personnel, and equipment difficulties experienced in establishing short duration field mess operations. Such operations will be briefed to the Commanding General, 3d Marine Division, (AC/S, G-4) prior to establishment.

FOOD SERVICE SOP

CHAPTER 3

FIELD MESSING EQUIPMENT

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# FOOD SERVICE SOP

## CHAPTER 3

### FIELD MESSING EQUIPMENT

3000. APPLICABILITY. The instructions contained in this chapter apply to field mess operations conducted in Okinawa, Japan and when deployed within the Western Pacific.

3001. RESPONSIBILITY. The commanding officer is responsible for ensuring that the unit's field messing equipment is maintained in a high state of operational readiness and that food service personnel within the unit are properly instructed in maintenance, operation, and cleaning of this equipment.

3002. SAFETY PRECAUTIONS. The following safety precautions will be used in the operation of field messes:

1. Only personnel who have been trained in the operation of field messing equipment will be allowed to operate and refuel the M-2 Burner Unit and Immersion Water Heater.
2. The M-2 Burner Unit and Immersion Water Heater will be shut down and allowed to cool completely before refueling.
3. A fire extinguisher will be readily available adjacent to burner units and immersion heaters while in operation. Additionally, a fire extinguisher will be available in the refueling area.
4. Refueling will take place outside the cooking enclosure and at least 50 feet away from burner units that have not cooled completely.
5. Smoking or open flames of any sort will not be allowed within 50 feet of the refueling area.
6. All personnel will be cautioned about the dangers inherent in the handling of flammable liquids.

3003. INSPECTIONS. Commanders will conduct quarterly internal inspections and inventories to ensure that field messing equipment is maintained in a high state of operational readiness. Commanders are encouraged to use appendix E. Inspection results must be retained on file in the field food service warehouse for four months.

1. Frequency. The Division Food Service Officer will inspect all units' field messing equipment annually, as a commodity of the Maintenance Management Officer's (MMO) Logistical Readiness Inspection (LRI) Team, prior to deployment and upon redeployment.

2. Report. An inspection report will be prepared following each inspection and will be provided as an enclosure to the overall LRI team report. Appendix E will assist inspectors in identifying the required items and guide food service personnel in displaying the equipment for inspection.

3004. MAINTENANCE. Maintenance will be performed on field messing equipment as follows:

1. Using Units. The using unit is responsible for such organizational maintenance of field messing equipment and internal inspections, cleaning, servicing, lubrication, adjusting, and preservation as required. The unit is also responsible for maintaining T/E allowances and replacing components.

2. Repairs or Modifications. Repairs or modifications to field messing equipment beyond the capabilities of the using organization will be performed by support organizations. Requests for such repairs and modifications will be submitted to the General Support Maintenance (GSM) Company, 3d Maintenance Battalion, 3d Force Service Support Group, as appropriate, on an equipment repair order (ERO).

3. Maintenance Echelons. The three categories of maintenance are subdivided into five echelons. Defined here are the first four echelons that pertain to food service personnel regarding field messing equipment.

a. Organizational Maintenance. The maintenance authorized for, performed by, and within the responsibility of a using organization for its own equipment, normally consisting of inspections, cleaning, servicing, lubrication, and adjusting as required. It may also consist of minor parts replacement not requiring technical skills.

(1) First Echelon. The maintenance performed by the user or operator of the equipment in providing the proper care, use, operation, cleaning, preservation, lubrication, adjustment, minor repair, testing, and parts replacement as may be prescribed by pertinent technical publications, tools, and parts allowances.

(2) Second Echelon. The work designated to be performed by specially trained personnel provided for that purpose in the using organization. Appropriate publications authorize the second echelon

additional tools, necessary parts, supplies, test equipment, and skilled personnel to perform maintenance beyond the capabilities of the first echelon.

b. Intermediate Maintenance. The maintenance authorized and performed by designed maintenance activities in direct support of unit organizations. This category is normally limited to maintenance consisting of replacement of unserviceable parts, subassemblies, or assemblies.

(1) Third Echelon. The maintenance authorized by appropriate publications to be performed by specially trained units in direct support of using organizations. A unit responsible for third echelon maintenance provides support to one or more using organizations. In special cases, however, third echelon maintenance may be performed by organic maintenance units within the organization. Third echelon is authorized a larger allowance of parts, subassemblies, assemblies, and more precise tools and test equipment. This also supports the lower echelons by providing technical assistance, mobile repair crews, and repair parts when necessary. The maintenance is tasked to the 3d FSSG within their mission and capabilities. To have third echelon maintenance performed, the unit mess manager will submit a Maintenance Contact Team Support message via the battalion supply officer within the organization, stating specific work to be accomplished.

(2) Fourth Echelon. The maintenance authorized by appropriate publications is to be performed by units organized as semi-fixed shops to serve lower echelons within a geographical area. In certain cases units may be authorized to perform fourth echelon maintenance. Fourth echelon maintenance activities are authorized a larger assortment of parts, subassemblies, assemblies, additional and more precise tools and test equipment than the lower echelons, when required. The principal function of fourth echelon maintenance is repair of subassemblies, assemblies, and major items for return to lower echelons. Maintenance which could not be performed by third echelon would be accomplished by 3d FSSG. To have fourth echelon maintenance performed, the unit mess manager will submit a Maintenance Contact Team Support message via the battalion supply officer stating specific work to be accomplished.

3005. REQUEST FOR EVALUATION OF UNSATISFACTORY FIELD MESSING EQUIPMENT. Proper procedures are necessary to ensure that field messing equipment and component parts thereof received from supply agencies of distribution points are in satisfactory condition upon receipt and during storage or use. In the event an item is suspected of being deficient in quality upon receipt, breaks down under normal use, or is detected as being unsatisfactory under normal storage

## FOOD SERVICE SOP

conditions, a request for evaluation of unsatisfactory field messing equipment will be submitted to the Commanding General, 3d Marine Division, (AC/S, G-4). The correct format is contained in figure 3-1.

3006. PROCEDURES FOR REQUESTING REPAIR OF FIELD RANGE CABINETS. The following procedures are to be used when requesting repairs on the field range cabinets:

1. The cabinet of the field range is the only component that can be repaired at General Support Maintenance (GSM) Company. All cabinets requiring repair must be brought to the Support Platoon Facility, building 607, Camp Kinser.
2. All field range cabinets brought to General Support Maintenance (GSM) Company for repair must have a limited technical inspection (LTI) conducted by the Food Service Technician, 3d Marine Division, utilizing the form shown in figure 3-2. The LTI must reflect the current condition of the cabinets. Cabinets will not be cannibalized at the organizational level.
3. Units must have 2d echelon, category code "N" Equipment Repair Order (ERO) resident in Marine Corps Integrated Management System (MIMMS) and a 3d echelon, category code "C" ERO, prepared for each field range cabinet needing repair. The 3d echelon ERO will be prepared as outlined in TM 4700-15/1H. A copy of a completed LTI will accompany the ERO.
4. Field range cabinets inducted for repairs will not be released prior to the completion of those repairs. A four to six week turn around time can be expected when replacement parts are requisitioned. It is recommended that all ERO's be inducted by an 05 priority.
5. All questions concerning the repair of field range cabinets should be directed to the maintenance operations section, GSM Company, 3d Maintenance Battalion at 637-3525/2259.

3007. PAINING AND CORROSION CONTROL. Items of field messing equipment will be painted only in the original color code. Immersion heaters will be painted above the water line using approved primers and enamel olive drab paint. Items susceptible to oxidation will be kept as free of rust as possible during use. Prior to storage, all rust will be removed from these items and they will be lightly coated with graphite grease or petrolatum. Air conditioning pipes for immersion heaters will be kept free from rust and dents as far as practicable. Prior to storage they will be cleaned, straightened, and painted using a black heat resistant paint.

3008. CRATES (MOUNT-OUT BOXES FOR FIELD MESSING EQUIPMENT)

1. Construction. Packing crates (mount-out boxes) will be constructed in accordance with the instructions contained in the SOP for embarkation, DivO P4600.1H. Units requesting packing crates will submit their requests through the Commanding Officer, 3d Supply Battalion, 3d Force Service Support Group, with an approved endorsement provided by AC/S, G-4 Embark.
2. Markings. Crates for field messing equipment will be tactically marked in accordance with DivO P4600.1H.

3009. TRAINING. Effective training in field messing operations is emphasized in MCO P10110.34. Accordingly, commanders will ensure that food service personnel conduct two hours of field mess training per month. Training sessions will be documented in individual training records and retained on file in the mess hall for three months.

1. Establishing a Field Mess. Appendix C contains information to be used in planning and establishing a field mess.
2. Use of Field Mess Equipment. Commanding officers will, when practicable, utilize field messing equipment in connection with unit field exercises.

3010. TECHNICAL PUBLICATIONS. Current publications pertaining to field messing equipment cover all equipment or items of equipment that are in use as follows:

1. Technical Publications. Commanders will maintain a full allowance of necessary technical publications based on the units authorized echelon of maintenance. The SL-1-2 provides a listing of publications by type and equipment. The DivO P4790.1 (Maintenance Management SOP) provides guidance for determining required publications allowances and procedures for maintenance of publications which will be complied with. The following is a partial list of required publications which must be reconciled quarterly with the SL-1-2/SL 1-3:

- a. TM 5-4540-202-12&P, Heather immersion, Liquid fuel fired, 35,000 BTU output for corrugated cans.

- b. TM 08444A-15/1. Field sanitation system, with hot water heater and circulating system.

- c. TM 10-7360-204-13&P, Operator, organizational and direct support maintenance manual including repair parts and special tools list, for range outfit, field, gasoline, model M-59.

FOOD SERVICE SOP

UNSERVICEABLE EQUIPMENT REPORT

From: Commanding Officer, (Unit Level)

To: Commanding General, 3d Marine Division

Subj: REQUEST FOR UNSERVICEABLE FIELD MESSING EQUIPMENT EVALUATION

Ref: (a) DivO P10110.8G

1. This paragraph should state the time, nomenclature, national stock number, and brand name if applicable.
2. This paragraph should state a narrative description of unsatisfactory quality and identification of defects.
3. This paragraph should state a brief history of the manner in which the equipment became unsatisfactory (delivered unsatisfactory or became unsatisfactory through normal use, etc.).
4. This paragraph should state recommendations for new items or modification to component parts, etc.

Signature

Figure 3-1.--Unserviceable Equipment Report

00

UNIT CAB

LOCAL M.

TECHNICAL

ON

ITEM TO BE INSPECTED

SERVICEABLE

UNSERVICEABLE

REMARKS

b. Ro

d. A: amb

d.

d

Do amb

Do

d.

INSPECTOR'S TITLE

INSPECTOR'S SIGNATURE

b.

d. f

FOOD SERVICE | SOP

APPENDIX A

STANDARDS OF SANITATION FOR 3D MARINE DIVISION MESS HALLS

1. GENERAL. The Manual of Naval Preventive Medicine, Chapter 1 and this Manual set forth sanitation standards for the messhalls operated by the 3d Marine Division, including sanitary supervision of all storage, refrigeration, preparation, and serving of food destined for human consumption. Disposal of food waste is also covered.
  - a. "Food service personnel" include all military personnel who supervise, prepare, or serve food or drinks at mess halls.
  - b. The term "utensils" includes any kitchenware, tableware, cutlery utensils, containers, and other equipment with which food or drink comes in contact during storage, preparation, or distribution.
  - c. All doors, windows, and other openings into outer air will be in good repair and effectively screened to preclude entry of insects and rodents. Doors shall open outward and have self closing mechanisms to facilitate insect control.
  - d. Floors of all rooms of spaces in which food or drink is stored, prepared, served, or in which utensils are washed or stored will be kept clean. Particular attention will be devoted to pits in the galley to ensure that food waste from cleaning of steam kettles is not permitted to drain directly on the deck. A colander or another type of utensil will be used to collect food waste when cleaning or draining steam kettles.
  - e. All rooms in which food, beverage equipment, or occupational mess clothing are stored, or in which utensils are washed shall be well lighted.
  - f. Under no conditions will utensils or equipment be washed in outside areas other than for field messes.
  - g. Signs shall be conspicuously posted directing all personnel to wash hands after using the head facilities.
  - h. All food items and food preparation equipment shall be placed at least six inches away from walls, decks, and adjacent equipment.
  - i. Cadmium plating, lead, or other injurious materials shall not be used in food preparation or serving equipment. Solder containing a minimum of lead may be used for joining.

## FOOD SERVICE SOP

j. The entire physical plant of the mess hall and the environs shall be maintained in a scrupulously clean condition at all times. Rodent and vermin proof containers provided with clean, tight fitting covers will be utilized for all garbage, refuse, and other material conducive to harborage and multiplication of rodents and insects. All liquid waste shall be disposed of promptly and in a sanitary manner. Trash and rubbish accumulations, which may provide harborage or shelter for rodents and insects, will not be permitted within food preparation areas.

k. All food and beverages shall be clean, wholesome, free from spoilage, and so prepared, stored, and served as to be safe for human consumption.

l. No person shall offer ready-to-eat food that has been previously served or exposed to a patron.

m. Food is judged contaminated if it consists in whole or in part of any filthy, putrid, or decomposed substance or if held under unsanitary conditions where it may have been rendered injurious to health.

### 2. DISHWASHING PROCEDURES

a. Scraping and Sorting. Scraping is the removal of gross particles of food or refuse from the dishes and utensils and is accomplished upon arrival of dishes at the sink. Scraping may be done with hand or with a rubber scraper, but brushes will not be used for this purpose. Chipped or cracked glassware or tableware will be discarded at this point.

b. Pre-Washing. Dishes shall be prewashed by a steam or spray of warm water under line pressure. A compartment of the dish sink may be used for this purpose.

c. Dishwashing. Dishwashing and dish racking will be in accordance with Chapter 1, NAVMED P5010, Manual of Naval Preventive Medicine.

d. Drying. Whenever high humidity or excessive steam vapors are present in the room where dishwashing operations are performed, suitable means must be provided for their removal. Sufficient clean dish table areas must also be provided to permit at least one minute of drying time prior to unloading the utensil rack. All utensils will be air dried. Towels will not be used. Utensils washed and sanitized by heat at prescribed temperatures in properly ventilated areas should thoroughly dry in one minute.

## FOOD SERVICE SOP

e. Storage. Utensils are to be stored in a clean, dry place protected from dust and contamination, and will be handled in a manner to prevent contamination so far as practical since improper handling and storage will nullify the sanitizing process. Personnel shall be required to wash their hands between the handling of contaminated articles and the handling of sanitized articles. Cups, glasses, bowls, etc. will be stored inverted in wire or other approved storage racks. Knives, forks, and spoons shall be separated and stored with the handles upright so that the part coming in contact with the users mouth will not be handled by others. Silverware will be inspected daily and forks with bent or broken tines will be removed immediately from use. Badly worn, rough-edged spoons, cracked or chipped cups, dishes, glasses, and other china will be removed and discarded.

### 3 MESS DECK

a. Mess tables will be cleaned after each use and wiped dry with a cellulose sponge and sanitizing solution. Since silverware and some food items are placed directly on the table surfaces, the use of sponges with disinfectant solution is considered the most efficient method of cleaning dining tables and other similar food contact surfaces. Tables are to be clean underneath and all foreign material such as gum, etc., removed after each meal.

b. Sponges will be cleaned after each use and submerged in sanitizing solution to prevent growth of harmful bacteria.

c. Mess chairs will be cleaned after each meal to remove fingerprints, swab marks and other foreign material. Chairs are to be cleaned underneath, as well as front and back.

d. All condiment bottles, salt and pepper shakers, and napkin holders are to be cleaned after each meal and items inspected by the chief attendant on watch.

e. Milk machines are to be cleaned after each meal and defrosted when required to prevent formation of ice deposits.

f. Artificial flowers are to be washed when required to remove accumulation of dust, green film, and other foreign material.

g. Decks are to be cleaned thoroughly after each meal. They are to be scrubbed vigorously, rinsed with clear water, and swabbed dry with a clean swab at least twice daily.

h. Windows and screens will be cleaned as often as necessary to maintain a clean, sanitary condition.

## FOOD SERVICE SOP

i. All doors are to be cleaned daily to remove fingerprints, kick marks, and swab marks.

### 4. GALLEY EQUIPMENT

a. Steam jacket kettles are to be scrubbed, inside and out, after each use with a scrub brush and detergent, and then rinsed with clean hot water at 180 degrees F. The component parts (drain valves, drains, caps, plugs, and vapor exhaust line) will be disassembled after each use, thoroughly cleaned, and sanitized.

b. Grease filter screens and drip pans will be cleaned as often as necessary to maintain a clean, sanitary condition.

c. Special non-wooden cutting boards shall be used for cleaning or cutting poultry, liver, fish, hot meats, fruits, and vegetables. Boards shall be cleaned and sanitized after each use, and especially before another food product, other than the one previously prepared, is placed on the board.

d. Doors on all ovens are to be cleaned after each meal

e. Ovens and grills will be thoroughly cleaned once each week, in addition to the daily after-use cleaning. This includes unit covers, drip pans, grease receptacles, hoods, and other non-food contact surfaces.

f. Deep fat fryers are to be drained and the grease strained after each use. Grease will be placed under refrigeration with the exception that one clean deep fat fryer may be filled and ready for standby use.

g. Stainless steel inserts for food lines will be cleaned thoroughly after each use, run through the dishwashing machine or other sanitizing process, then stored inverted in a clean location for air drying until needed.

h. Baking and roasting pans and other utensils used in the cooking process will be cleaned thoroughly after each use. Accumulations of carbonized grease will be removed during each cleaning process.

i. Food and dish carts will be cleaned thoroughly after each meal. The cleaning will include the top and bottom of the shelves and the wheels.

j. The use of steel wool for cleaning equipment and utensils is prohibited. Metal sponges available in the supply system shall be used.

## FOOD SERVICE SOP

k. All sponges used in cleaning utensils and equipment shall be cleaned and sanitized after each meal period.

5. DAIRY PRODUCTS. All dairy products shall be received, stored, and dispensed in accordance with Chapter 1, NAVMED P5010, The Manual of Naval Preventive Medicine.

6. STORAGE OF SUBSISTENCE ITEMS. All subsistence items will be stored in accordance with NAVMED P5010, The Manual of Naval Preventive Medicine.

### PERSONNEL SUPERVISION

a. All food service personnel shall be thoroughly indoctrined in personal hygiene and food sanitation, as well as in the methods and importance of preventing food-borne infection and intoxications. All food service personnel shall attend formal food sanitation training classes conducted in accordance with the NAVMED P-5010, The Manual of Naval Preventive Medicine. Temporary food service mess attendants must be indoctrinated by supervisory personnel prior to, or at the time of, assignment to duty in mess halls.

b. The mess manager or senior responsible food service supervisor shall inspect all food service personnel and mess attendants daily for personal cleanliness.

c. All food service and mess attendant personnel will be physically clean and will wear clean garments when working in mess halls. Head covers will be worn at all times. Female Marines on mess duty will wear hair nets in addition to head covers.

d. Personnel will keep their fingernails clean, trimmed short, and give special attention to the cleanliness of their hands.

### 8. PREPARATION OF FOOD

a. The preparation of food will be in accordance with the MCO P10110.42 and will be so planned that the time between preparation and serving is kept to a minimum. Hot foods must be kept hot (140 F) and cold foods must be kept cold (40 F). If, for any reason, food is to be held longer than two hours between preparation and serving, it will either be thoroughly chilled to a temperature of 40 F or lower (but not frozen) as soon as possible, or it will be held at a constant temperature of 140 F or higher. These temperatures hold the development of pathogenic bacteria to a minimum. Food awaiting preparation or serving will be covered at all times to prevent contamination.

## FOOD SERVICE SOP

b. Meals will be planned to avoid excessive leftover food. When there are leftovers, they will be placed in shallow containers to a depth of not over three inches and refrigerated immediately. Care must be taken to ensure thorough and complete chilling to the center of the mass of food. Leftovers will not be used after 36 hours.

c. Ground food will be cooked or served immediately after grinding. Items will never be ground in advance and returned to the refrigerator for later use. All ground, chopped, or diced foods must be suspected of containing pathogenic bacteria and the precautions must be strictly adhered to.

d. Fresh vegetables and produce will be processed on receipt at the dining facility. Vegetables which may be contaminated with pathogenic organisms or chemicals will be thoroughly washed or chemically sanitized by approved methods before serving.

e. The thawing of frozen provisions should not be carried out to an extent beyond the point necessary to permit cutting, slicing, or other treatment preparatory to cooking. Frozen foods that have been thawed will not be refrozen.

f. The freezing of chilled food which shows signs of spoilage is prohibited.

g. Frozen meats, fish, and other poultry will not be thawed by exposure to heat or immersion in water.

h. Pork, or other meat products containing pork, whether fresh or frozen, shall be thoroughly heated to bring the center of the meat or product to a temperature of at least (185 degrees F) prior to serving.

i. Salads shall be freshly prepared and served as soon as practicable.

j. Sandwiches are considered potentially hazardous food because of the method of preparation, type of filling, and handling procedures. Sandwiches will be prepared in accordance with the current editions of MCO P10110.42.

k. All food is to be served in a sanitary manner. Food items on serving lines will be protected by covers at all times except when food is actually being served.

l. Food lines are to be constantly policed to remove any spilled or dropped food during meal periods.

## FOOD SERVICE SOP

m. Serving will be set up with sufficient individual spoons, forks, tongs, etc. for the proper serving of entrees, salads, pastries, etc.

n. The cook in charge of the serving line shall ensure sanitary serving conditions by having an adequate number of appropriate serving utensils near or with the food items. The lines are to be carefully supervised throughout the meal period to keep foods neatly arranged and replenished as needed.

o. Food items on the serving line will be replenished from the galley. Excess quantities on the serving line will not be permitted. Food in hot food lines will be kept at 140 degrees F or above until served. Food line inserts will not be stacked on top of one another or placed on the deck while waiting to be placed in food lines for serving.

**FOOD SERVICE SOP  
APPENDIX B**

ORGANIZATION:			
DATE:			
EVALUATOR:			
<b>CATEGORY A: ACCOUNTING</b>			
<b>FUNCTIONAL RATING 0 - 5</b>			<b>Points</b>
Financial Reporting			
Subsistence Control Forms			
Subsistence Requisitioning			
Financial Status			
Food Service Reconciliation			
CATEGORY RATING			
<b>CATEGORY B: MANAGEMENT</b>			
<b>FUNCTIONAL RATING 0 - 5</b>			<b>Points</b>
Feeding Projection Procedures			
Real Count			
Conformance w/MCO P10110.14L			
Authorized Receiving Personnel			
Cash Collection Procedures			
CATEGORY RATING			
<b>CATEGORY C: PERSONNEL</b>			
<b>FUNCTIONAL RATING 0 - 5</b>			<b>Points</b>
Manning and Supervision			
Sanitation Cards/Mess Physicals			
Cook's and Server's Uniforms			
Personal Work Habits			
Cleanliness and Appearance of Personnel			
CATEGORY RATING			
<b>CATEGORY D: FOOD PREPARATION</b>			
<b>FUNCTIONAL RATING 0 - 5</b>			<b>Points</b>
Following Recipes			
Timely Preparation			
Progressive Cooking			
Salad Preparation			
Utilization of Leftovers			
CATEGORY RATING			

## APPENDIX B

<b>CATAGORY E: SANITATION</b>		
<b>FUNCTIONAL RATING 0 - 5</b>		<b>Points</b>
Refrigeration Units		
Cleanliness/Repair of Food Preparation Areas		
Hand Washing Stations		
Safe Storage of Leftovers		
Personnel Inspections		
CATEGORY RATING		
<b>CATEGORY F: FOOD ACCEPTABILITY</b>		
<b>FUNCTIONAL RATING 0 - 5</b>		<b>Points</b>
Today's and Past Menus		
Adequacy of Portions		
Plate Waste		
Quality		
Quantity		
CATEGORY RATING		
<b>CATEGORY G:</b>		
<b>SERVING TECHNIQUES</b>		
<b>FUNCTIONAL RATING 0 - 5</b>		<b>Points</b>
Arrangement of Serving Lines		
Food Attractively Displayed		
Serving Temperatures		
Serving Technique		
Courtesy of Servers		
CATEGORY RATING		
<b>CATAGORY H: MESS</b>		
<b>ATTENDANT AREA</b>		
		<b>Points</b>
Dish Washing Area		
Pot and Pan Wash Area		
Dining Area		
Refuse and Disposal Area		
Cash Collection		
CATEGORY RATING		

# FOOD SERVICE SOP

CATEGORY I: EQUIPMENT		
FUNCTIONAL RATING 0 - 5		Points
Operating Instructions Posted		
Safety Instructions Posted		
Proper Utilization of Equipment		
First Echelon Maintenance		
Replacement Program		
CATEGORY RATING		
CATEGORY J: FACILITY IMPROVEMENT PROGRAM		
FUNCTIONAL RATING 0 - 5		Points
Exterior Improvement		
Interior Appearance		
Dining Area Decor		
Upkeep and Repair		
Utilization		
CATEGORY RATING		
CATEGORY K: RECEIVING &		
FUNCTIONAL RATING 0 - 5		Points
Inventory Control		
Stock and Rotation		
Condition of Items		
Storage Practices		
Cleanliness of Storage Spaces		
CATEGORY RATING		
CATEGORY L: TRAINING		
FUNCTIONAL RATING 0 - 5		Points
Patron Education Program		
Records of Training Program		
MCFMIS Training		
Field Gear Training		
MCI Participation		
CATEGORY RATING		

## APPENDIX B

APPLICABLE DIRECTIVES/GUIDELINES CATEGORY A-L		
A		
B.		
C.		
D.		
E.		
F		
G	NAVMED P5010-1/MCO P10110.14L*	
H	NAVMED P5010-1/NAVSUPP421*	
I	NAVMAT P55100/NAVSUPP421	
J.	MCO 11014.B	
K.	NAVMC 1101	
L	MCO P10110.14L/MCO 1580.6	
	* Professional Judgment of Evaluator	
EVALUATION INSTRUCTIONS/CATEGORY A-L POINTS RATING		
Outstanding (maximum achievement)		5
Excellent (improvement possible)		4
Above Average (improvement desired)		3
Average (meets acceptable standards)		2
Below Standards (major improvement required)		1
Not in Compliance (task not being performed)		0
RATING GUIDE		
285 to 300 points = Outstanding		
270 to 284 points = Excellent		
240 to 269 points = Above Average		
210 to 239 points = Average		
209 or less = Below Standards		
EVALUATION TOTALS		
A	Accounting	0
B.		0
C		0
D.		0
E.		0
F.	Food Acceptability	0
G.	Serving Techniques	0
H.	Mess Attendant's Areas of Responsibility	0
I.	Equipment	0
J.	Facility Improvement Program	0
K.	Receiving and Storage Procedures	0
L.	Training	0
	<b>TOTAL SCORE</b>	

## FOOD SERVICE SOP

<b>CATEGORY A: ACCOUNTING</b>			
<b>FUNCTIONAL AREA A-1</b>			<b>YES NO POINTS 0 - 5</b>
<b>Financial Reporting</b>			
Is the ManDay Fed report signed by the Commanding Officer?			
Are ManDay Fed reports fully supported by meal verification records?			
Are the cash meal payment sheets issued and received in sequence?			
Does the Custodian maintain a logbook for cash meal payment sheets?			
Do the funds on hand coincide with completed documents and are not in excess of authorized amounts?			
Functional area sub-total			
Sub-total divided by 5 = functional area points			
<b>FUNCTIONAL AREA A-2</b>			
<b>Subsistence Control Forms</b>			<b>YES NO POINTS 0 - 5</b>
Are the ingredients on the PICKLIST being verified by the chief cooks?			
Are personnel checking out items from the storeroom authorized in writing?			
Do additions to the Picklist include ingredients number and NSN?			
Are issues created by the PICKLIST being utilized?			
Are FASTINV printouts properly filed with log entries and letters of adjustment?			
Functional area sub-total			
Sub-total divided by 5 = functional area points			
<b>FUNCTIONAL AREA A-3</b>			
<b>Subsistence Requisitioning</b>			<b>YES NO POINTS 0 - 5</b>
Are there any indications of excess subsistence items on hand?			
Are the proper subsistence items being ordered per the Mater Menu? (Refer to ORGUIDE)			
Are subsistence items ordered in accordance with the requisition schedule?			
Are requisitions being closed out with correct delivery date in ORDENTRY?			
Is a Daily Cost Data being maintained on the DCA?			
Functional area sub-total			
Sub-total divided by 5 = functional area points			

## FOOD SERVICE SOP

<b>FUNCTIONAL AREA A-4</b>		
<b>Financial Status</b>		<b>YES NO POINTS 0 - 5</b>
Are the INV file up-date (FASTINV) printouts on file for all indicated inventory level adjustments on the DCA?		
Is the INVTRANS program being utilized properly for receiving refs, IMT's and surveys?		
Does the DCA and INVAL match within a + or - .10 gram rounding margin?		
Are RCV RPTS being checked against the bill and DCA and kept on file?		
Functional area sub-total		
Sub-total divided by 4 = functional area points		
<b>FUNCTIONAL AREA A - 5</b>		
<b>Food Service Reconciliation</b>		<b>YES NO POINTS 0 - 5</b>
Are daily financial transactions being sent to the BFS and save cost run each day?		
Functional area sub-total		
Sub-total divided by 1 = functional area points		
<b>CATEGORY B: MANAGEMENT</b>		
<b>FUNCTIONAL AREA B - 1</b>		
<b>Feeding Projection Procedures</b>		<b>YES POINTS 0 - 5</b>
Is acceptability data being updated daily and used in REALCNT programs?		
Are local records being used relative to the acceptability of food items?		
Is the command providing written information to the Manager of future feeding requirements?		
Is the previous years holiday feeding data on file?		
Functional area sub-total		
Sub-total divided by 4 = functional area points		
<b>FUNCTIONAL AREA B - 2</b>		
		<b>YES NO POINTS 0 - 5</b>
Is Realcount program being utilized daily? (Ref. to HISDATE)		
Functional area sub-total		
Sub-total divided by 1 = functional area points		

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<b>FUNCTIONAL AREA B - 3</b>			
<b>Conformance with MCO P10110.14L</b>	<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are all orders required by MCO P10110.14L on hand and current?			
Are all appointment letters on-hand and current?			
Are all control procedures for Government funds in-place?			
Has the mess hall exceeded the BDFA during the last accounting period? (refer to DCA)			
Are the mess hall's administrative forms properly completed?			
Functional area sub-total			
Sub-total divided by 5 = functional area points			
<b>FUNCTIONAL AREA B - 4</b>			
<b>Authorized Receiving Personnel</b>	<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are appointment letters available for personnel authorized to sign for subsistence?			
Are personnel authorized to sign for subsistence actually the individual signing the documents?			
Functional area sub-total			
Sub-total divided by 2 = functional area points			
<b>FUNCTIONAL AREA B - 5</b>			
<b>Cash Collection Procedures</b>	<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Is the Cash Verifier appointed in writing and conducting quarterly cash verification?			
Do meal Signature Supervisors demonstrate a complete understanding of their duties?			
Does the Cash Meal Verification Supervisor understand their duties?			
Is the Cash Meal Verification Supervisor appointed in writing?			
Functional area sub-total			

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<b>CATEGORY C: PERSONNEL</b>					
<b>FUNCTIONAL AREA C - 1</b>					
<b>Manning and Supervision</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are all Food Service personnel assigned to the messhall working within their MOS?					
Are supervisory personnel effectively employed in the mess hall?					
Do messhall personnel show a positive attitude?					
Are there indications that messhall personnel are continually trying to improve by searching out more efficient and innovative ways of accomplishing the mission?					
Functional area sub-total					
Sub-total divided by 4 = functional area points					
<b>FUNCTIONAL AREA C-2</b>					
<b>Sanitation Cards/Mess Physicals</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Have all food service personnel received their sanitation training classes and do they have a current sanitation training card on file in their training folder?					
Have all mess attendants received a mess physical and are the qualifying results on file in their training folders?					
Have all food service personnel had a medical checkup and are their qualifying and current results on file in their training folders in the mess hall?					
Functional area sub-total					
Sub-total divided by 3 = functional area points					
<b>FUNCTIONAL AREA C - 3</b>					
<b>Cook's and Server's Uniforms</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are the uniforms of all messhall personnel clean, neat and serviceable?					
Functional area sub-total					
Sub-total divided by 1 = functional area points					
<b>FUNCTIONAL AREA C - 4</b>					
<b>Personal Work Habits</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Do all personnel exhibit good personal work habits?					
Functional area sub-total					
Sub-total divided by 1 = functional area points					

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<b>FUNCTIONAL AREA D - 4</b>					
<b>Salad Preparation</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are vegetables washed prior to salad preparation?					
Are salads prepared in a timely fashion to prevent spoilage?					
Are mixed salads (high protein) being immediately place under refrigeration upon completion of preparation?					
Are the salad bars properly refrigerated or iced down in order to maintain proper serving temperature?					
Are vegetables being cleaned in such a manner as to conserve water?					
Are vegetables being trimmed in such a manner to prevent unnecessary waste?					
Functional area sub-total					
Sub-total divided by 6 = functional area points					
<b>FUNCTIONAL AREA D - 5</b>					
<b>Utilization of Leftovers</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are there any indications that leftovers are being properly utilized?					
Are leftovers being considered in determining future portions to prepare?					
Are leftovers being re-worked to provide a different look to the product?					
Are leftovers being used or discarded within the 36 hour limitation?					
Are unopened and unused subsistence items being returned to stock after the meal?					
Functional area sub-total					
Sub-total divided by 5 = functional area points					
<b>CATEGORY E: SANITATION</b>					
			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are temperature logs being maintained on each walk-in refer?					
Are temperature logs maintained on all reach-in refers?					
Are all walk in refers neat, clean and odor free?					
Are walk-in refer storage racks clean?					
Functional area sub-total					

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<b>FUNCTIONAL AREA E - 2</b>					
<b>Cleanliness/Repair of Food Preparation Areas</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>	
Are all food production areas kept in a high state of cleanliness and repair (bulkheads, portholes, and hatches)?					
Is the "clean as you go" program in effect?					
Are can openers cleaned and sanitized after each meal?					
Is the equipment in food preparation areas clean and in a high state of repair?					
Are cooking oils in deep fat fryers being properly filtered and refrigerated at the end of the work day?					
Are sponges being stored in a sanitizing solution?					
Are cleaning supplies being stored away from food preparation areas and apart from food storage areas?					
Is the general purpose soap being used for the cleaning of equipment non-toxic?					
Functional area sub-total					
Sub-total divided by 8 = functional area points					
<b>FUNCTIONAL AREA E - 3</b>					
<b>Hand Washing Stations</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>	
Is soap available at all hand washing stations?					
Are signs posted conspicuously in all heads reminding workers to wash their hands before they return to work after using the head?					
Functional area sub-total					
Sub-total divided by 2 = functional area points					
<b>FUNCTIONAL AREA E - 4</b>					
<b>Safe Storage of Leftovers</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>	
Are leftovers being stored no more than three inches deep in storage pans?					
Are leftovers covered and marked with the item, time, and date prepared?					
Are leftovers being utilized within the 36 hours time restraint?					
Functional area sub-total					
Sub-total divided by 3 = functional area points					

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<b>FUNCTIONAL AREA E - 5</b>				
<b>Personnel Inspections</b>		YES	NO	POINTS 0 - 5
Were all food service personnel given a personal hygiene inspection prior to their commencement of work?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>CATEGORY F: FOOD ACCEPTABILITY</b>				
<b>FUNCTIONAL AREA F - 1</b>				
<b>Today's and Past Menus</b>		YES	NO	POINTS 0 - 5
Is acceptability data being updated daily and used in the REALCNT program?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA F - 2</b>				
<b>Adequacy of Portions</b>		YES	NO	POINTS 0 - 5
Are the portions/amounts served correct and adequate?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA F - 3</b>				
<b>Plate Waste</b>		YES	NO	POINTS 0 - 5
Are there any indications of excessive plate waste?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA F - 4</b>				
<b>Quality</b>		YES	NO	POINTS 0 - 5
On a scale of one to five, five being the highest score, how do patrons rate the quality of the food provided?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA F - 5</b>				
<b>Quantity</b>		YES	NO	POINTS 0 - 5
On a scale of one to five, five being the highest score, how do patrons rate the quantity of the food provided?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				

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<b>CATEGORY G: SERVING TECHNIQUES</b>					
<b>FUNCTIONAL AREA G - 1</b>					
<b>Arrangement of Serving Lines</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are items placed on the serving line in such a manner to maintain ease of servicing?					
Is dishware readily available for service?					
Is dietetic information available for each item on the serving line?					
Functional area sub-total					
Sub-total divided by 3 = functional area points					
<b>FUNCTIONAL AREA G - 2</b>					
<b>Food Attractively Displayed</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are all items on the serving line garnished?					
Is garnish maintained on the food items during the entire meal period?					
Functional area sub-total					
Sub-total divided by 2 = functional area points					
<b>FUNCTIONAL AREA G - 3</b>					
<b>Serving Temperatures</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are hot foods served "hot" (140 degrees F or higher)?					
Are cold foods served "cold" (40 degrees F or lower)?					
Functional area sub-total					
Sub-total divided by 2 = functional area points					
<b>FUNCTIONAL AREA G - 4</b>					
<b>Serving Technique</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Is food being placed on patrons plates in a manner to enhance appearance?					
Are the tools used for serving of the proper size and type for serving?					
Are all portions for each product uniform in size?					
Functional area sub-total					
Sub-total divided by 3 = functional area points					
<b>FUNCTIONAL AREA G - 5</b>					
<b>Courtesy of Servers</b>			<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are mess personnel on the serving line neat and clean?					
Are mess personnel on the serving line courteous?					
Functional area sub-total					
Sub-total divided by 2 = functional area points					

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CATEGORY H: MESS ATTENDANT'S AREAS OF RESPONSIBILITY			
FUNCTIONAL AREA H - 1			
Dish Washing Area	YES	NO	POINTS 0 - 5
Is silverware being properly pre-washed, washed, and cleaned?			
Is the wash temperature of the dishwasher maintaining 150 - 160 degrees Fahrenheit?			
Is the rinse temperature of the dishwasher maintaining 160 - 180 degrees Fahrenheit?			
Is the final rinse temperature of the dishwasher maintaining 180 - 195 degrees Fahrenheit?			
Is the proper soap being used in the dishwasher?			
Can the dishwasher operators properly explain dish washing procedures?			
Are dish washing racks kept off the deck?			
Is the dish washing machine being thoroughly cleaned after each meal?			
Is the dish washing area neat and clean?			
Are bulkheads, portholes, hatches, and tables clean, neat and in a high state of repair?			
Are portholes properly screened?			
Is all cleaned flatware free of food particles and excessive water spotting?			
Is the dish washing area free of workers' excess clothing and personal items?			
Is the dish washing machine being de-scaled regularly?			
Are sponges being stored in a sanitizing solution?			
Functional area sub-total			
Sub-total divided by 15 = functional area points			

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<b>FUNCTIONAL AREA H - 2</b>				
<b>Pot and Pan Wash Area</b>		YES	NO	POINTS 0 - 5
Are pots and pans being cleaned by either hand or machine as prescribed in NAVMED P5010-1?				
Are pots and pans being stored in manner which will allow water to drain and air dry?				
Can workers properly explain pot and pan washing procedures?				
Is the deck clean and void of excess food and water which may present a slip hazard?				
Are pots and pans which have already been cleaned free of any residual food and grease?				
Are bulkheads, portholes, hatches, tables, and shelves clean, neat, and in a good state of repair?				
Are portholes properly screened?				
Is the dish washing area free of workers excess clothing and personal items?				
Are sponges being stored in a sanitizing solution?				
Functional area sub-total				
Sub-total divided by 9 = functional area points				
<b>FUNCTIONAL AREA H - 3</b>				
<b>Dining Area</b>		YES	NO	POINTS 0 - 5
Are tables and chairs clean and in good repair?				
Are condiment bottles being cleaned after each meal?				
Are all portholes clean and properly screened?				
Are bulkheads clean and well maintained?				
Are all milk machines clean?				
Is the frost buildup on the milk machine removed before the thickness exceeds 1/8th of an inch?				
Are all dispensing machines clean and in a good state of repair?				
Does the general appearance of the dining area present a neat and orderly appearance?				
Is the deck clean and free of debris?				
Functional area sub-total				
Sub-total divided by 9 = functional area points				



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<b>FUNCTIONAL AREA I - 3</b>					
<b>Proper Utilization of Equipment</b>			YES	NO	POINTS 0 - 5
Is care taken when handling dangerous, sharp instruments, or operating dangerous equipment?					
Are utensils properly utilized?					
Do personnel display a thorough knowledge of the operation of the equipment?					
Are proper cleaning procedures followed?					
Is equipment properly utilized?					
Functional area sub-total					
Sub-total divided by 5 = functional area points					
<b>FUNCTIONAL AREA I - 4</b>					
<b>First Echelon Maintenance</b>			YES	NO	POINTS 0 - 5
Are equipment folders being maintained?					
Are copies of all work requests on file in the messhall?					
Is the emergency work request log being maintained?					
Are letters of appointment for the signing of equipment current and available?					
Is first echelon maintenance being performed every two weeks and recorded on the first echelon maintenance data sheet?					
Are the first echelon maintenance data sheets on file inside of each equipment jacket?					
Functional area sub-total					
Sub-total divided by 6 = functional area points					
<b>FUNCTIONAL AREA I - 5</b>					
<b>Replacement Program</b>			YES	NO	POINTS 0 - 5
Is the required amount of clothing on-hand as reflected on the Monthly Minor Property Report?					
Is replacement dishware being procured on a monthly basis to replace any breakage?					
Are sufficient cleaning supplies available to maintain sanitation standards?					
Has the facility overexpended allocated O&MMC funds during the previous quarter?					
Are O&MMC expenditures being reconciled with Base Food Service Property?					
Are monthly Minor Property reports being signed by the unit commanders?					
Functional area sub-total					
Sub-total divided by 6 = functional area points					

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CATEGORY J: FACILITY IMPROVEMENT PROGRAM			
<b>FUNCTIONAL AREA J - 1</b>			
<b>Exterior Appearance</b>		YES	NO POINTS 0 - 5
Is the exterior of the messhall clean, neat, and professional in appearance?			
Functional area sub-total			
Sub-total divided by 1 = functional area points			
<b>FUNCTIONAL AREA J - 2</b>			
<b>Interior Appearance</b>		YES	NO POINTS 0 - 5
Is the interior of the messhall clean, neat and professional in appearance?			
Does a plan exist to continue to enhance the appearance of the mess hall's interior?			
Functional area sub-total			
Sub-total divided by 2 = functional area points			
<b>FUNCTIONAL AREA J - 3</b>			
<b>Dining Area Decor</b>		YES	NO POINTS 0 - 5
Is the decor of the messhall consistent with a first-class commercial food service establishment?			
Functional area sub-total			
Sub-total divided by 1 = functional area points			
<b>FUNCTIONAL AREA J - 4</b>			
<b>Upkeep and Repair</b>		YES	NO POINTS 0 - 5
Is there an effort to maintain the upkeep and repairs of the messhall?			
Are work requests to repair areas of the messhall aggressively followed up?			
Functional area sub-total			
Sub-total divided by 2 = functional area points			
<b>FUNCTIONAL AREA J - 5</b>			
<b>Utilization</b>		YES	NO POINTS 0 - 5
Are areas of the messhall utilized for the purpose for which they were intended?			
Functional area sub-total			
Sub-total divided by 1 = functional area points			

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FUNCTIONAL AREA K - 3					
Condition of Items		YES	NO	POINTS 0 - 5	
When subsistence items are lost, damaged, or destroyed, is appropriate action taken?					
Are items which are awaiting veterinary disposition segregated from regular stock?					
Have rusted, springer, and leaker cans been identified and appropriate action taken?					
Functional area sub total					
Sub-total divided by 3 = functional area points					
FUNCTIONAL AREA K - 4					
Storage Practices		YES	NO	POINTS 0 - 5	
Are adequate safeguards in place to ensure positive control of subsistence supplies?					
Are proper storage racks / dunnage contained within the subsistence storage area?					
Are odorous and non-ferrous foods stored separately?					
Are items wrapped and / or covered?					
Have fruits and vegetables been culled and trimmed?					
Have paper wrappers been removed from fruits and vegetables?					
Is the frozen food reefer free of excessive frost?					
Are cans stored neatly?					
Is the semi-perishable storage room maintained at a temperature of 70 degrees Fahrenheit?					
Are items kept off of the deck?					
Are CO2 containers properly secured?					
Functional area sub total					
Sub-total divided by 11 = functional area points					
FUNCTIONAL AREA K - 5					
Cleanliness of Storage Spaces				POINTS 0 - 5	
On a scale of one to five, with five being the highest score, how do you rate the cleanliness of the storage spaces?					
Dry					
Meat					
Functional area sub total					
Sub-total divided by 5 = functional area points					

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<b>FUNCTIONAL AREA K-4</b>					
<b>Storage Practices</b>			YES	NO	POINTS 0 - 5
Are adequate safeguards in place to ensure positive control of subsistence supplies?					
Are proper storage racks/dunnage contained within the subsistence storage area?					
Are odorous and non-ferrous foods stored separately?					
Are items wrapped or covered?					
Have fruits and vegetables been culled and trimmed?					
Have paper wrappers been removed from fruits and vegetables?					
Is the frozen food refrigerator free of excessive frost?					
Are cans stored neatly?					
Is the semi-perishable storage room maintained at a temperature of 70 degrees F?					
Are items kept off of the deck?					
Are CO2 containers properly secured?					
Functional area sub-total					
Sub-total divided by 11 = functional area points					
<b>FUNCTIONAL AREA K - 5</b>					
<b>Cleanliness of Storage Spaces</b>					POINTS 0 - 5
On a scale of one to five, with five being the highest score, how do you rate the cleanliness of the storage spaces?					
Dry Stores					
Dairy					
Fresh Produce					
Meat/Frozen					
Functional area sub-total					
Sub-total divided by 5 = functional area points					
<b>CATEGORY L: TRAINING</b>					
<b>FUNCTIONAL AREA L - 1</b>					
<b>Patron Education Program</b>			YES	NO	POINTS 0 - 5
Is the unit conducting patron education classes as required by MCO P10110.14L?					
Are attendance rosters for these classes on hand at the messhall?					
Functional area sub-total					
Sub-total divided by 2 = functional area points					

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<b>FUNCTIONAL AREA L - 2</b>				
<b>Records of Training Program</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are training folders maintained for all personnel to include the manager?				
Are training folders up to date?				
Is training being conducted weekly?				
Is the training being conducted directly related to food service?				
Are lesson plans on file for each class given?				
Are attendance rosters on file for each class given?				
Functional area sub-total				
Sub-total divided by 6 = functional area points				
<b>FUNCTIONAL AREA L - 3</b>				
<b>MCFMIS Training</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Is training provided on MCFMIS?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA L - 4</b>				
<b>Field Gear Training</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Is 2 hours of field gear training being conducted each month?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				
<b>FUNCTIONAL AREA L - 5</b>				
<b>MCI Participation</b>		<b>YES</b>	<b>NO</b>	<b>POINTS 0 - 5</b>
Are personnel currently enrolled (verified with enrollment cards) in food service MCI courses?				
Functional area sub-total				
Sub-total divided by 1 = functional area points				

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## APPENDIX C

### FIELD MESSING GUIDELINES AND SUGGESTIONS

1. GENERAL. The following remarks concerning field messing are published for general information and will not supersede any information published in Marine Corps Orders, technical or field manuals now in effect.

a. Two factors normally govern the establishment and operation of a field mess. The tactical situation and the commanding officer's prerogative will be the prime factors governing the establishment of a field mess.

b. In the establishment of a field mess, the manager or chief cook should carefully and methodically plan the set up so that smooth operation, sanitation, and safety can be exercised to the maximum. Particular attention should be given to the following:

(1) The field mess should be established approximately 100 yards from the troop living area. The location of the field mess should be slightly sloping and positioned on sandy terrain to ensure proper drainage. The police of the entire field mess area must be constantly supervised in order to maintain satisfactory sanitation conditions.

(2) The garbage storage area should be located in the proximity of the food service equipment washing area. For field training aboard Okinawa, all garbage will be placed in tightly closed containers and transported to the nearest operational mess hall and placed in its garbage room for disposal.

(3) The washing areas for the pots and mess equipment should be located approximately 25 to 30 feet downgrade from the serving area. The washing area must have good drainage with sand or gravel ground. The biggest problem in this area is sanitation; also, after a period of time, the wet ground will develop a foul odor. Chemical agents such as Wescodyne or SB (decontamination agent) should be used to counteract unsanitary conditions and reduce the foul odor that may develop.

(4) After the field mess is in operation, steps should be taken to continually improve the total messing facility within limitations imposed by the tactical situation.

c. Safety, in or out of the field, must be considered paramount at all times. With the large amount of highly flammable liquids and the open flames predominant throughout a field messing area, safety

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cannot be overemphasized. All fire extinguishers in the accessory pack ("A" Pack) must be checked and ready for instant use when needed. They should be strategically located throughout the food preparation area and where immersion heaters are located. Gasoline and other flammable materials should be centrally located in an area not less than 50 feet from the field mess area and posted with "NO SMOKING" signs. The instructions concerning the lighting of the M-59 field range should be rigidly followed in accordance with TM 10-7360-204-13&P, M-59 Manual. Additionally, instructions for lighting the M-2 burner is located on the tanks of every burner unit. The instructions for lighting the immersion heaters are located on the burner hood and in TM 5-4540-202-12&P. When maintaining the above mentioned equipment, special precautions should be taken to prevent painting over the instructions.

### 2. PLANNING PHASE

a. Upon receiving notification that a field mess operation aboard Okinawa is required, the following steps should be initiated:

(1) Contact the Division Food Service Officer to ensure training rations are available to support the establishment of a field mess. If not, appropriate coordination will be made with III Marine Expeditionary Force (AC/S, G-4 FSO) to obtain funding to procure "A" rations for use in the field to facilitate training requirements.

(2) Contact the unit S-4 Officer to request logistics support as following:

- (a) Transportation.
- (b) Water trailer
- (c) Fuel.
- (d) Storage of equipment.

These requests should be made at least five days in advance, if possible. Also, contact the S-4 one day prior to the operation for confirmation of the logistic support required.

(3) The training schedule will supply the number of persons to be subsisted. The amount of equipment necessary to operate in the field can be determined from these figures. Major items of equipment that should be considered:

- (a) Range, outfit, field, Pack "B"
- (b) Accessory outfit, field, Pack "A"

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- (c) Heater, immersion, liquid fuel fired
- (d) Jug, beverage three gallon capacity
- e) Tableware outfit, field.
- (f) Food container, insulated.
- (g) Tent, general purpose.
- (h) Can, garbage and refuse
- (i) One colander and one rolling pin for every three range outfits (field, "B" Pack) are recommended. No other garrison type mess equipment will be taken to the field.

b. The equipment listed in paragraph 2a (3) should be thoroughly checked to see that it is complete and serviceable. Other items to be considered for field use are work tables and pallets that may be used for cleaning field mess equipment.

c. Training of food service personnel for field operations is covered in TM 1045 (Army Mess Operations). A training program should be in effect on a continuous basis within the unit. Being prepared to support the unit in the field is part of the unit's overall readiness.

d. Nice-to-have items such as pot washing devices and storage containers (large cans) may be prepared in advance.

e. Organizational maintenance instructions can be found in TM 10-7360-204-13&P of Manual for M-59, with accessory outfit. Ensure that personnel assigned to the field are properly trained in the operation and maintenance of the field equipment.

f. Ensure that the equipment is properly staged and loaded at prescribed time. Provide sufficient personnel for loading and security of the field equipment.

### 3. OPERATION PHASE

a. Upon arrival at the area of operation, assist the S-4 in picking a field messing site. Be prepared to establish the field mess on order.

b. Obtain, if required, assistance in establishing the field mess in order to expedite feeding operations.

c. Once the field mess is operational, concentrate on improving the total mess area.

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d. Be prepared at all times to displace the field mess on short notice

### 4. DISPLACEMENT

a. On order, cease feeding operations and commence backload of equipment.

b. Ensure the area of mess operation is in a high state of police prior to displacement. Garbage and trash must be disposed of in accordance with MCO P10110.34, Food Service Management Guide for Commanders.

### 5. REPLENISHMENT PARTS REQUIREMENTS

a. To preclude delays in food service operation, unit mess officers and managers will ensure that the following items of repair or replacement parts are included in the unit's "mount-out" items for the operation.

ITEMS	QTY
GENERATOR, PREHEATER	12
GENERATOR, ASSEMBLY	12
GASKET, FILLER CAP	12
PRESSURE GAUGE, AIR	12
VALVE ASSEMBLY, AIR	12
WASHER, DRAIN PLUG	12
TONGS, SERVING	6
PAN, BAKING AND ROASTING	3
SPOON, SERVING, 15"	6
FORK, FOOD PREPARATION, 21"	6
KNIFE, STEAK, SCIMITAR	6
KNIFE, PARING	12
KNIFE, COOK'S	12
KNIFE, BONING	12
SPATULA	6
TURNER, FOOD	6
SPOON, PERFORATED	6
DIPPER ONE (1) QUART	4
WASHER, FAUCET (FOR VAC JUG)	100
EXTINGUISHER, FIRE (RECHARGEABLE TYPE)	5

b. The following parts, while not considered repair or replacement items, are essential to proper food production and service, and will also be included in the unit's "mount-out."

FOOD SERVICE | SOP

ITEMS	QTY
HOT PADS	10
FUNNEL	6
CHINA CAP	6
COLANDER	4
SCOOP, ICE CREAM	6

# FOOD SERVICE | SOP

## APPENDIX D

### TYPES OF OPERATIONAL RATIONS

1. TYPES OF OPERATIONAL RATIONS. Operational rations are prescribed for individuals performing operational duty in time of war or other emergencies and are composed of semiperishable items. Operational rations are used in peacetime for emergencies, travel, or training in order that stocks may be rotated.

2. Packaged Operational Rations. A packaged operational ration (POR) is designed for individual or small group feeding when the tactical situation will not permit the establishment of a field mess operation. Except in cases of extreme need, POR's should not be used as the sole diet for periods in excess of 10 days. Continued consumption of individual combat meals for periods in excess of 10 days may cause irregularity due to insufficient roughage/cellulose/bulk. The approved Marine Corps field feeding standard is one MRE and two hot meals per day. Hot meals consist primarily of "B" rations.

a. Meals Ready to Eat (MRE), National Stock Number (NSN) 8970-00-149-1094. The MRE is designed to provide prepackaged individual meals containing food components that are ready to eat. It is suitable for use in the combat zone and under circumstances where resupply is established or planned but operational conditions preclude other means of providing subsistence. There are 3,600 calories per MRE ration (three meals). The MRE is packaged by individual meal. There are 12 meals (four rations) in a box. The unit of issue is box "BX" and should be requisitioned as such. Any combination of three meals will give a nutritionally complete ration for one person for one day.

b. Ration for Cold Weather (RCW), NSN, 8970-01-267-5864. A compact, lightweight, high caloric individual combat ration for cold weather operations. It will be used in arctic environments by dismounted troops moving over snow covered terrain, carrying packs and/or pulling sleds. There are 4500 calories per RCW ration. Usage requirement is box "BX" and should be requisitioned as such. There are six rations to a box (two bags taped together equals one ration). The RCW is the Marine Corps cold weather ration.

3. Enhancements. Enhancements are authorized for all MREs regardless of the date of pack. This authorization applies even when one MRE is consumed. Enhancement items will be limited to hot/cold wet beverages, soups, fruits, vegetables, and Ultra High Thermostable Milk. The amount is limited to eight percent per meal of the cost of the MRE. For example, a MRE meal rate (derived by taking current box

## FOOD SERVICE | SOP

price of 76.76 USD divided by 12 to get meal rate of 6.40 USD) times eight percent equals .51 cents per person per meal for enhancements.

4. The Standard "B" Ration. The standard "B" ration is the field ration used for mass feeding where kitchen facilities, except for refrigeration, are available. It consists of approximately 100 semiperishable items, mainly canned and dehydrated, and is supplied in bulk. Hot meals furnishing a minimum of 3,200 calories per day for men and 2,200 calories per day for women are prepared using a 10-day cycle of menus. Caloric content may be varied to meet requirements of varying climatic conditions and degree of physical activity of the troops as determined by the local medical authority.

5. The "T" Ration. With the "T" ration, tray pack items are provided for the entree, starch, vegetable, and dessert meal components. Other meal components, for example, beverages, condiments, bread, soups, and cereals are the same as with the "B" or "A" rations. Tray pack items are precooked thermostabilized bulk food items in half steamtable size trays. Each tray holds about 6-12 pounds of food. The items are fully prepared and require only heating prior to serving. Following heating, for about 30 minutes, the trays are opened and placed on the serving line. The food items are served directly from the opened trays which are discarded when empty.

6. Unitized Ration. The unitized ration includes MRE packets, "B" rations, "T" rations, dining packs, plates, cold cups, and condiments, where all components of a meal are packaged and shipped from depot as a single unit.

a. "T" Ration Module. Two boxes banded together, containing all the meal components, condiments, and disposable to subsist 36 persons for one meal. There are 10 breakfast and 10 lunch/dinner menus each with an assigned NSN.

b. "B" Ration Module. One or more boxes, shipped as a unit, containing all food components necessary to prepare meals for 100 servings. "B" ration modules are packaged upon request based on the menu and quantities specified by the requisitioner.

c. MRE Box (Module). A box containing 12 individual MRE meals. Each MRE module weighs 16 pounds and requires 0.9 cubic feet of space.

FOOD SERVICE | SOP

APPENDIX E

FOOD SERVICE LOGISTICS READINESS INSPECTION

UNIT \_\_\_\_\_

DATE

RUC \_\_\_\_\_

PHONE

SNCOIC

NCOIC \_\_\_\_\_

FUNCTIONAL AREAS:

A: FIELD FOOD SERVICE EQUIPMENT

B: PUBLICATIONS/ADMINISTRATION

C: MAINTENANCE MANAGEMENT

D: TRAINING

INSPECTORS: \_\_\_\_\_

\_\_\_\_\_

DIVISION FOOD SERVICE DSN # 622-9485/9457

FOOD :C:

FOOD EQUIPMENT

NOMENCLATURE	TAM#	NSN	T/E	O/H	ON ORDER	SHORT
RANGE OUTFIT M-59	C5200	7360000822153				
ACCESSORY OUTFIT	C4000	7360001874757				
HEATER, IMMERSION	C4980	4540004696593				
FOOD CONTAINER INSUL	C5520	7330002382411				
JUG, VACUUM, 3 GAL	C5110	7330005775864				

RAR :Q: EA

TM 10-7360-204-13 &P W/CH 10 CHANGE B DTD 13 FEB 95

TM 5-4540-202-12&P W/CH 6

S/L 3-01350A FEB90

S/L 4-03741 APR79

MCO P10110.42A RECIPE CARDS REVISED

MCO P10110.43D RECIPE INDEX

MCO P10110.14L FOOD SERVICE SOP

CHAP 9 PREVENTIVE MED FOR GROUND SOP

OF NAVMED P5010.

MCO P4790.2C, MIMMS FIELD PROCEDURES MANUAL

USER'S MANUAL 4790.5



FOOD SERVICE | SOP

PROTECTOR, ARM, LONG	7360004022403	1
SKIMMER	7330006802635	1
SPLASH PLATE, POT	7330003792544	1
SPOON, 21"	7340002237800	2
TONGS, SERVING 9"	7330006160998	2
WARMER, ADAPTER	7330001487173	1

FOOD SERVICE | SOP

SECTION 2	RANGE OUTFIT, FIELD M-59	YES	NO	PTS
-----------	--------------------------	-----	----	-----

1. Are all range outfits and S/L components on hand or on order as prescribed by the T/E? (15%)
2. Are cabinets serviceable and tac-marked? (6%)
3. Are cabinet doors, air shutters, latches and lid hinges serviceable? (10%)
4. Are cabinets clean and free of rust and food particles? (15%)
5. Are burner rails free of rust and coated with graphite grease? (15%)
6. Are all utensils clean and free of rust and discoloration? (2%)
7. Are knife blades straight, sharpened, and unchipped? (18%)
8. Are pots and pans clean, free of rust, discoloration, and excess pits and dents? (4%)
9. Are cradles clean, free of rust and serviceable? (4%)
10. Are M-2 burners units properly assembled and fuel removed from tanks? (4%)
11. Are burner heads clean, free of rust, and lightly coated with W-40? (2%)
12. Are lighting, maintenance, and safety decals applied to each burner? (4%)
13. Could Food Service personnel properly set up and operate the field cabinet and M-2 burner? (4%)
14. Are range cabinets serialized on top right of side panel and do serial numbers match the CMR? (4%)
15. Is the PM schedule adhered to? (6%)

RANGE OUTFIT SERIAL NUMBERS:

TOTAL

FOOD SERVICE | SOP

ACCESSORY OUTFIT, FIELD RANGE

REF: TM 10-7360-204-13 &P TAM C400 NSN 7360-00-187-4757

AUTHORIZED: \_\_\_\_\_ ON HAND \_\_\_\_\_

DESCRIPTION	NSN	REQ	O/H	DPR	SHORT
ANTISIEZE COMPOUND	8030000878630	1			
BLADE, BUTCHERS	7330002283179	1			
BOARD, CUTTING	7330000785706	1			
BRUSH, WIRE	7920002915815	1			
STEEL, BUTCHER'S	7330005507592	1			
CAN, FRICTION TOP	8110008241443	1			
CHAIN ASSEMBLY, RIGHT	4010003794619	1			
CHAIN ASSEMBLY, LEFT	4010003794618	1			
CHEST, TOOL	7310003108544	1			
CLEANER, BURNER SLOT	5120003792490				
WHIP, EGG	7330008151458	1			
EXTINGUISHER, FIRE, CO2	4210002704512	1			
LUBRICATING OIL, GP	9150002526173	1			
OPENER, CAN TABLE MTD	7330002053151	1			
PUMP, INFLATING, MANUAL	4320008529036	1			
RACK SET, BAKING	7360001065965	1			
ROLL, CUTLERY	7360002747088	1			
SAW, BUTCHER'S	7330002249184	1			
SCRAPER, BAKER'S	7330002051950	1			
SCREWDRIVER, CROSS TIP	5120002348913	1			

FOOD SERVICE | SOP

SCREWDRIVER, FLAT TIP	5120002376985	1		
STONE, SHARPENING	5345001988040	1		
WRENCH, ADJUSTABLE	5120002405328	1		
GENERATOR, PREHEATER	7310009992552	4		
SPOUT, CAN, FLEXIBLE	7240001776154	1	_____	_____

FOOD SERVICE | SOP

SECTION 3.	ACCESSORY OUTFIT	YES	NO	PTS
1.	All accessory outfits and S/L components on hand or on order as prescribed by the T/E? (20%)			
2.	Are tool chests clean, tac marked, painted, and serialized on inside right of lid? (18%)			
3.	Are fire extinguishers in working order with inspection tags? (8%)			
4.	Are screwdrivers and wrenches clean and free of rust? (4%)			
5.	Are slot cleaners clean and serviceable? (4%)			
6.	Are sharpening stones clean and unbroken? (4%)			
7.	Are butcher saws and blades clean and serviceable? (4%)			
8.	Are wire brushes clean and serviceable? (4%)			
9.	Are butcher steel clean and free of rust? (4%)			
10.	Are can openers clean, free of rust and serviceable? (4%)			
11.	Are wire whips clean and serviceable? (4%)			
	Are baker scrapers clean and free of rust? (4%)			
13.	Are cutting boards clean and serviceable? (4%)			
14.	Are baking rack sets clean and serviceable with all chains attached? (4%)			
15.	Are air pumps serviceable and can they be pressurized? (4%)			
	Is the PM schedule adhered to? (6%)			

TOTAL

ACCESSORY OUTFIT SERIAL NUMBERS:

FOOD SERVICE SOP

SECTION 4.                   IMMERSION WATER HEATER (M-67)                   YES    NO    PTS

1. Are all heaters and S/L components on hand or on order as prescribed by the T/E? (15%)
2. Is the heater body free of rust and corrosion and coated with rust preventive compound? (10%)
3. Is the inside of the heater clean and free of rust? (10%)
4. Are the safety instructions in place and legible on the hood assembly? (3%)
5. Are the heaters painted in accordance with the TM? (para. 3-4, 6" water line) (3%)
6. Are the heaters tac-marked?
7. Are the hinge backing plates and locking screws in place? (3%)
8. Are wicks and retainer springs in place? (3%)
9. Are fuel tanks tac-marked and fuel free? (3%)
10. Are fuel plugs complete with chains and retainers and free of rust? (5%)
11. Are drip valves in good working order with needle valves free of foreign deposits? (3%)
12. Are A/C pipes clean, free of rust, and lightly oiled? Are rivets on hand? (3%)
13. Are the burners clean, free of rust, and lightly oiled? (3%)
14. Does each heater have a clean and serviceable 32G G.I. can with lid? (3%)
15. Could Food Service personnel properly set up and operate the immersion water heater? (8%)
16. Have heaters been inspected in accordance with MI-00438B-12/1 and modified if required? Are records on file? (6%)

FOOD SERVICE | SOP

17. Are the heaters serialized on the front of the collar assembly? Do the numbers match the CMR? (10%)

18. Is the PM schedule adhered to? (6%)

TOTAL

IMMERSION WATER HEATER SERIAL NUMBERS:

1.	2.	3.
4	5.	6.
7.	8.	9.
	11.	12
13	14.	15.
	17.	18
19.	20.	21

FOOD SERVICE | SOP

CONTAINER, FOOD INSULATED

REF: S/L3-01350A FEB90 TAM C4880 NSN 7330-00-23-2411

AUTHORIZED: \_\_\_\_\_ ON HAND \_\_\_\_\_

DESCRIPTION	NSN	REQ	O/H	DPR	SHORT
FOOD CONTAINER, INSUL	7330002382411	1			
INSERT, FOOD CONTAINER	7330002433253	3			
COVER, INSERT	7330002433254	3			
SERL, NON-METAL (INSERT)	7330000322421	3			
GASKET, OUTER COVER	7330000322722				



FOOD SERVICE | SOP

JUG, VACUUM, BEVERAGE, 3 GAL

S/L 4-03741 APR79

TAM C5110

NSN 7330-00-577-5864

AUTHORIZED: \_\_\_\_\_

ON HAND \_\_\_\_\_

DESCRIPTION	NSN	REQ	O/H	DPR	SHORT
VACUUM, BEV	7330005775864	1			
COVER, JUG	7330000511498	2			
VENT CLOSURE	7330000511501	1			
GASKET, COVER	7330000511502	1			
FAUCET BODY, W/WING NUT	7310009617571				
HANDLE, FAUCET	7330009654685	1			
PIN HANDLE, IF REQ	7330000511496	4			
BONNET, FAUCET	7330000511493				
STEM, FAUCET	7330000511494	1			
SEAT, CUP, FAUCET	7330000511495	1			
WASHER FAUCET	7330000511497				

FOOD SERVICE | SOP

SECTION 6.                   JUG, VACUUM, BEVERAGE                   YES    NO           PTS

1. Are all jugs and S/L components on hand or on order as prescribed by the T/E? (20%)

2. Are jugs free of dents and in serviceable condition? (20%)

3. Are jugs properly painted and tac-marked? (10%)

4. Are the insides of the jugs clean and free of discoloration? (10%)

5. Do the lids have the proper vent caps with gaskets? (8%)

6. Are the cover gaskets clean, free of excessive cracking, and properly fitted? (6%)

7. Are all parts to the faucet assemblies clean and serviceable? (10%)

8. Are the vacuum jugs serialized on the bottom? Do the numbers match the CMR? (10%)

9. Is the PM schedule adhered to? (6%)

TOTAL

BEVERAGE VACUUM JUG SERIAL NUMBERS:

- |     |     |     |    |
|-----|-----|-----|----|
| 1.  | 2.  | 3   | 4  |
| 5.  | 6.  | 7.  | 8. |
| 9.  | 10  | 11. | 12 |
| 13. | 14. | 15. | 16 |
| 17. | 18. | 19. | 20 |
| 21. | 22. | 23. | 24 |

FOOD SERVICE SOP

PUBLICATIONS

TWO COMPLETE LIBRARIES OF ALL TECH MANUALS ARE REQUIRED

ON HAND    SHORT    ORDERED

RANGE OUTFIT, FIELD, GASOLINE  
TM 7369-204-13&p W/CH 10 NOV 93

ACCESSORY OUTFIT  
S/L-3-00422C W/CH 1-3 OCT 88

HEATER, IMMERSION, WATER (MOD M-67)  
TM 5-4540-202-12&p W/CH 1-6 SEP 86

MI-00438B12/1 APR 79 W/ INSP REC

FOOD CONTAINER, INSULATED  
SL-3-01350A FEB 90

JUG, VACUUM, BEVERAGE, 3 GAL

MCO P10110.14L  
(FOOD SERVICE SOP)

MCO P10110.42, REVISED  
(ARMED FORCES RECIPE CARDS)

MCO P10110.43C CH5 SEP 92  
RECIPE INDEX

MCO P4790.2C  
MIMMS FIELD PROCEDURES MANUAL

CHAP 9 PREVENTIVE MEDICINE FOR  
GROUND FORCES OF THE NAVMED P5010

USER'S MANUAL 4790.5

EQUIPMENT RECORD PROCEDURES  
TM 4700-15/1H

FOOD SERVICE | SOP

APPENDIX E

FOOD SERVICE MAINTENANCE MANAGEMENT

1. Have desk-top procedures/turnover folders been prepared for each billet involving administrative and management functions? (MCO P4790.2C, paragraph 1005) (5%)

Yes. No \_\_\_\_\_ %

EQUIPMENT RECORDS

2. Are equipment records properly prepared and maintained for all equipment? (TM 4700-15/1H, Chapters 2 and 4) (5%)

Yes. No \_\_\_\_\_ %

TRAINING

3. Does the commodity manager plan and coordinate a maintenance management training program? (MCO P4790.2C, paragraph 1004.3.f(7)(a) (5%)

Yes. No \_\_\_\_\_ %

4. Does the commodity manager maintain current Individual Training Standards (ITS) for Military Occupational Specialties (MOS) in the mess hall and has training been in accordance with those standards? (MCO 1510.34A and applicable ITS orders) (2%)

Yes. No \_\_\_\_\_ %

MIMMS REPORTING

5. Do commodity personnel use an equipment repair order (ERO) in all instances where either repair parts or resources are required in the performance of requested maintenance? (MCO P4790.2C, paragraph 2004; and TM 4700-15/1H, paragraph 2-2,a) (5%)

Yes. No \_\_\_\_\_ %

6. Is the information on active EROs current? (TM-4700-15/1H, paragraph 2-2) (2%)

Yes. No \_\_\_\_\_ %

FOOD SERVICE SOP

7. Does a comparison of the MIMMS report matched against the actual source data Equipment Repair Order/Equipment Repair Order Shopping List (ERO/EROSL) indicate that unit personnel are effectively validating/reconciling information as required? (MCO P4790.2C, Appendixes C and G; MCO 4400, 16G; TM 4700-15/1G, paragraph 2-2 and UM 4790-5, Chapter 24) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

8. Are equipment serial numbers on EROs, MIMMS-AIS, and unit property records? (UM-4400-124, Part III, section 2, paragraph 2. 6 and 2.14) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

SUPPLY SUPPORT

9. Are Equipment Repair Order Shopping Lists (EROSL's) prepared and forwarded to the appropriate supply source in a timely manner? (MCO 4400.16G, Enclosure (1); MCO 4790.2C, paragraph 2004.1) (2%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

10. Are proper reconciliations being conducted between the commodities and supply? (MCO P4790.2C, Appendix C; UM 4400-124, Part 111, SECTION 5, paragraph 5.1.3) (2%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

11. Have Pre-Expended Bin (PEB) items been approved, in writing, by the unit commander and are they properly stocked? (MCO P4700.150, paragraph 5021; MCO P4790.2C, Paragraph 2004) (2%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

12. Is a bi-weekly validation of the ERO, EROSL, and layettes properly conducted? MCO P4790.2C, paragraph 2004 and Appendix C 5%

Yes \_\_\_\_\_ No \_\_\_\_\_ %

PREVENTIVE MAINTENANCE

13. Are Preventive Maintenance Checks and services (PMCS) scheduled, evenly distributed and performed in accordance with applicable equipment technical manuals (TMs)? (MCO P4700.2C, paragraph 3002; and TM 4700-15/1H, paragraph 2-4.b and c) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

FOOD SERVICE SOP

14. Does an examination of equipment indicate that corrective maintenance (CM) requirements have been identified and that corrective action has been initiated? (MCO P4790.2C, paragraph 3001.3.a and 3003) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

15. Do the commodity personnel understand the procedures for obtaining supporting maintenance service? (MCO P4790.2C, paragraph 3009 and Appendix A) (2%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

INVENTORY CONTROL

16. Are all special tools, sets, kits, chests, and SL-3 components to end items to include sub-kits, authorized, accounted for, and inventoried as required? (MCO P4400.150D, paragraphs 2008 and 2009; MCO P4790.2C paragraphs 2004.11 and 2005 and Appendix D; and UM 4400-15, Chapter XX1, part B, paragraph 21031) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

17. Are shortages of sets, kits, chests and end items SL-3 components identified and properly requisitioned as required? (MCO P4790.2C, paragraph 3.e of Appendix D; UM 4400-15, Chapter V1, Part C, paragraph 06030; UM 4400-124, Part 111, Section 6, paragraph 6. 1; and TM 4700-15/H, paragraph 2-6) (2%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

18. Are items contained in sets, kits, chests and end items SL-3 components maintained in a clean and serviceable condition? (MCO P4790.2C, paragraph 2005.4, paragraph 3e(2) of Appendix D; and TM-10209-10/1) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

MODIFICATION CONTROL

19. Are effective procedures established for the control of items issued from sets, kits, and chests (e.g., logbook, stamped tags, ect.)? (MCO P4790.2C, paragraph 2005.2. and paragraph 3.e(4) of Appendix D) (5%)

Yes \_\_\_\_\_ No \_\_\_\_\_ %

FOOD SERVICE SOP

20. Has a Commodity Manager Modification Control Record (NAVMC 11053/11054) been established when required and do these records indicate that required modification are properly applied, recorded, and reported? (MCO P4790.2C, paragraph 3004; TM 4700-15/1H, paragraph 2-5) (2%)

Yes. No. %

CALIBRATION CONTROL

21. Is the commodity compiling with MCO 4733.1A for calibration of equipment? (MCO P4790.2C, paragraph 3005; and TI 4733-15/1C) (2%)

Yes. No. %

PUBLICATIONS AND DIRECTIVES

22. Does the commodity manage a control system which will facilitate internal distribution and retrieval of the publication it maintains? (MCO P5215.17B, paragraph 1002.7; MCO P5600.31G, paragraph 3209 and 3210.2a; and MCO P4790.2C, paragraph 2008. 1b(1) (5%)

Yes. No. %

23. Have procedures been established for a quarterly update, inventory, and review of publication requirements? (MCO 4790.2C, Appendix B; MCO P5600.31G, paragraph 3210.2C; and MCO P5000.14B, paragraph 2006) (5%)

Yes. No. %

24. Does the commodity have sufficient quantities of publications required to perform the assigned mission? (MCO P5215.17B, paragraph 1002; NAVMC 2761; SL 1-2/SL 1-3, AND MCO P4790.2C, paragraph 2008.1.C and Appendix B) (5%)

Yes. No. %

25. Are required publications properly procured? (MCO P4790.2C, paragraph 2008.1.d and Appendix B; MCO P5600.31G, and paragraph 3302) (2%)

Yes. No. %

FOOD SERVICE SOP

26. Does the commodity maintain a supply of NAVMC 10772 and are personnel familiar with the use and procedures involved in submission of recommended changes/corrections? (MCO P4790.2C, paragraph 2008.3; and MCO 5215.17G paragraph 6002) (5%)

Yes.

No \_\_\_\_\_ %

FOOD SERVICE SOP

APPENDIX F

UNITIZED "B" AND "T" RATION MENUS FOR FIELD TRAINING EXERCISES

DAY 1

BREAKFAST

NSN 8970-01-325-1181

CHILLED CANNED PEARS  
\*FRESH FRUIT  
CHILLED GRAPE JUICE  
\*ASSORTED DRY CEREAL  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
\*GRILLED HAM SLICES (L-71)  
\*HOT GRIDDLE CAKES (B-5)  
\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH

MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER

NSN 8970-325-1190

CHICKEN NOODLE SOUP (I-2)  
CRACKERS  
CHILI MACARONI (G-28)  
\*GRILLED CHEESE SANDWICH (N-6)  
BUTTERED PEAS (J-13)  
\*LETTUCE AND TOMATO SALAD (M-33)  
ASSORTED DRESSINGS  
HOT CORNBREAD (B-3)  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
APPLE COBBLER (C-9)

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS.

FOOD SERVICE SOP

OATMEAL COOKIES (C-6)  
CHILLED FRUIT COCKTAIL/PEACHES  
\*FRESH FRUIT  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 2  
UNITIZED "B" RATION, 100 PERSONS

BREAKFAST  
NSN 8970-01-325-1182

\*FRESH FRUIT  
CHILLED FRUIT COCKTAIL  
CHILLED ORANGE JUICE  
HOT CEREAL, INSTANT (D-6)  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
GRILLED BACON SLICES (G-1)  
\*FRENCH TOAST (D-22)  
\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER  
NSN 8970-325-1191

CHICKEN NOODLE SOUP (I-2)  
CRACKERS  
CREOLE SHRIMP (G-44)  
STEAMED RICE (D-4)

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

BUTTERED PEAS AND CARROTS (J-9)  
\*LETTUCE, TOMATO AND CUCUMBER SALAD (M-46)  
ASSORTED SALAD DRESSINGS  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
DEVILS FOOD CAKE W/ VANILLA FROSTING (C-1, C-3)  
\*FRESH FRUIT  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
ORANGE KOOLADE  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 3

UNITIZED "B" RATION, 100 PERSONS

BREAKFAST

NSN 8970-01-325-1183

\*FRESH FRUIT  
CHILLED PEAR HALVES  
CHILLED ORANGE JUICE  
HOT OATMEAL (D-6)  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
\*GRILLED HAM SLICES (L-71)  
GRILLED BACON SLICES (G-1)  
HOT GRIDDLE CAKES (B-5)  
MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH

MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER

NSN 8970-325-1192

ONION SOUP (I-3)  
CRACKERS  
BEEF, MACARONI, AND TOMATO CASSEROLE (G-7)

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS.

FOOD SERVICE SOP

BUTTERED GREEN BEANS (J-8, USE GREEN BEANS IN LIEU OF CARROTS)  
\*LETTUCE, TOMATO AND CUCUMBER SALAD (M-46)  
ASSORTED SALAD DRESSINGS  
\*FRUIT SALAD (M-35)  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
APPLE COBBLER (C-9)  
\*FRESH FRUIT  
COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
CHERRY KOOLADE  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 4

UNITIZED "B" RATION, 100 PERSONS

BREAKFAST

NSN 8970-01-325-1184

\* FRESH FRUIT  
CHILLED GRAPEFRUIT SECTIONS  
CHILLED ORANGE JUICE  
\*ASSORTED DRY CEREAL  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
GRILLED BACON SLICES (G-1)  
HOT GRIDDLE CAKES (B-5)  
MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH

MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

DINNER

NSN 8970-325-1193

ONION SOUP (I-3)  
CRACKERS  
HAMBURGERS BAKED IN GRAVY (G-19)  
STEAMED RICE (D-4)  
BUTTERED PEAS (J-13)  
\*LETTUCE, TOMATO AND CUCUMBER SALAD (M-23)  
ASSORTED DRESSINGS  
THREE BEAN SALAD (M-45)  
WHEAT AND RAISIN BREAD  
MARGARINE  
VANILLA PUDDING (C-16)  
CHILLED FRUIT COCKTAIL  
DEVILS FOOD CAKE W/ VANILLA FROSTING (C-1, C-3)  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
LEMONADE (A-1)  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 5

UNITIZED "B" RATION, 100 PERSONS

BREAKFAST

NSN 8970-01-325-1859

CHILLED CANNED PEARS  
\*FRESH FRUIT  
CHILLED GRAPE JUICE  
\*ASSORTED DRY CEREAL  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
\*GRILLED HAM SLICES (L-71)  
\*FRENCH TOAST (D-22)  
\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK

DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER  
NSN 8970-325-1194

TOMATO VEGETABLE (I-5)  
CRACKERS  
CHICKEN POT PIE (G-22)  
MASHED POTATOES (J-17)  
BUTTERED CORN (J-10)  
\*LETTUCE SALAD (M-32)  
ASSORTED SALAD DRESSINGS  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
YELLOW CAKE W/ CHOCOLATE FROSTING (C-1, C-2)  
\*FRESH FRUIT  
CHILLED PINEAPPLE CHUNKS  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
BEVERAGE BASE, LEMONADE (A-1)  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 6  
UNITIZED "B" RATION, 100 PERSONS

BREAKFAST  
NSN 8970-01-325-1185

\*FRESH FRUIT  
CHILLED FRUIT COCKTAIL  
CHILLED ORANGE JUICE  
HOT CEREAL, INSTANT (D-6)  
\*ASSORTED DRY CEREAL  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
GRILLED BACON SLICES (G-1)  
\*FRENCH TOAST (D-22)

DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER  
NSN 8970-325-1195

CHICKEN NOODLE SOUP (1-2)  
CRACKERS  
CHILI MACARONI (G-28)  
\*GRILLED CHEESE SANDWICH (N-6)  
BUTTERED PEAS (J-13)  
\*LETTUCE AND TOMATO SALAD (M-33)  
ASSORTED SALAD DRESSINGS  
HOT CORNBREAD (B-3)  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
APPLE COBBLER (C-9)  
OATMEAL COOKIES (C-6)  
CHILLED FRUIT COCKTAIL/PEACHES  
\*FRESH FRUIT  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
ICED TEA (A-4)  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 7  
UNITIZED "B" RATION, 100 PERSONS

BREAKFAST  
NSN 8970-01-325-1186

\*FRESH FRUIT  
CHILLED PEAR HALVES  
CHILLED ORANGE JUICE  
HOT OATMEAL (D-6)

DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
\*GRILLED HAM SLICES (L-71)  
GRILLED BACON SLICES (G-1)  
HOT GRIDDLE CAKES (B-5)  
MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER  
NSN 8970-325-1196

VEGETABLE, BEEF, AND NOODLE SOUP (I-1)  
CRACKERS  
BEEF AND GRAVY W/ VEGETABLES (G-5)  
MASHED POTATOES (J-17)  
BUTTERED CORN (J-10)  
\*LETTUCE, TOMATO AND CUCUMBER SALAD (M-46)  
ASSORTED SALAD DRESSINGS  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
MARBLE CAKE W/ CHOCOLATE FROSTING (C-1, C-2)  
\*FRESH FRUIT  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
HOT COCOA  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

DAY 8

UNITIZED "B" RATION, 100 PERSONS

BREAKFAST

NSN 8970-01-325-1187

\*FRESH FRUIT

CHILLED GRAPEFRUIT SECTIONS

CHILLED ORANGE JUICE

\*ASSORTED DRY CEREAL

SCRAMBLED EGGS, OMELETS (E-1)

\*BOILED EGGS (F-4)

CREAMED GROUND BEEF (G-17)

\*DEHYDRATED SLICED POTATOES (J-15)

HOT BISCUITS (B-2)

\*GRILLED SAUSAGE PATTIES (L-89)

GRILLED BACON SLICES (G-1)

HOT GRIDDLE CAKES (B-5)

MAPLE SYRUP

\*ASSORTED DOUGHNUTS

\*YOGURT

\*WHITE, WHEAT AND RAISIN BREAD

MARGARINE

GRAPE JELLY

PEANUT BUTTER

\*UHT MILK

HOT COFFEE (A-2)

HOT COCOA

ASSORTED CONDIMENTS

LUNCH

MEAL, READY TO EAT

POUCH BREAD

FLAMELESS RATION HEATER

DINNER

NSN 8970-325-1197

TOMATO SOUP (I-5)

CRACKERS

BREADED PORK CHOPS AND CREAM GRAVY (G-41)

CHILLED APPLESAUCE (F-1)

BAKED MACARONI AND CHEESE (D-2)

BUTTERED PEAS (J-13)

BUTTERED CARROTS (J-8)

\*TOMATO, LETTUCE AND CUCUMBER SALAD (M-46)

ASSORTED SALAD DRESSINGS

\*WHITE, WHEAT AND RAISIN BREAD

MARGARINE

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE SOP

CHERRY PUNCH (C-18)  
\*FRESH FRUIT  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
HOT COCOA  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 9  
UNITIZED "B" RATION, 100 PERSONS

BREAKFAST  
NSN 8970-01-325-1188

CHILLED CANNED PEARS  
\*FRESH FRUIT  
CHILLED GRAPE JUICE  
\*ASSORTED DRY CEREAL  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED SAUSAGE PATTIES (L-89)  
\*GRILLED HAM SLICES (L-71)  
\*HOT GRIDDLE CAKES (B-5)  
\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DINNER  
NSN 8970-325-1198

TOMATO VEGETABLE SOUP (I-5)  
CRACKERS  
BAKED CHICKEN AND RICE (G-21)

\* DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS

FOOD SERVICE \$OP

STEWED TOMATOES (J-21)  
BUTTERED CORN (J-10)  
THREE BEAN SALAD (M-45)  
\*LETTUCE AND TOMATO SALAD (M-23)  
ASSORTED SALAD DRESSINGS  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
PEACH COBBLER (C-11)  
\*FRESH FRUIT  
\*COTTAGE CHEESE  
\*ICE CREAM  
HOT COFFEE (A-2)  
HOT COCOA  
\*ASSORTED SODAS  
ASSORTED CONDIMENTS

DAY 10  
UNITIZED "B" RATION, 100 PERSONS

BREAKFAST  
NSN 8970-01-325-1189

\*FRESH FRUIT  
CHILLED FRUIT COCKTAIL  
CHILLED ORANGE JUICE  
HOT CEREAL, INSTANT (D-6)  
SCRAMBLED EGGS, OMELETS (E-1)  
\*BOILED EGGS (F-4)  
CREAMED GROUND BEEF (G-17)  
\*DEHYDRATED SLICED POTATOES (J-15)  
HOT BISCUITS (B-2)  
\*GRILLED HAM SLICES (L-71)  
GRILLED BACON SLICES (G-1)  
\*FRENCH TOAST (D-22)  
\*MAPLE SYRUP  
\*ASSORTED DOUGHNUTS  
\*YOGURT  
\*WHITE, WHEAT AND RAISIN BREAD  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
\*UHT MILK  
HOT COFFEE (A-2)  
HOT COCOA  
ASSORTED CONDIMENTS

LUNCH  
MEAL, READY TO EAT  
POUCH BREAD  
FLAMELESS RATION HEATER

DENOTES ENHANCEMENTS FOR UNITIZED "B" RATIONS