

ARMY FOOD NET

January 2007



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The Army Center of Excellence, Subsistence (ACES).

The Army Center of Excellence, Subsistence receives direction and guidance from the Army G4 in matters pertaining to the worldwide Army Food Service and serves as the executive agent for administration of the Army Food Program. Click [here](#) for the ACES mission statement.

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Happy New Year from the Army Food Net!



We here at ACES hope your holidays were safe and enjoyable. Here's to another great year of supporting Soldiers with the best possible food operations. Please remember those deployed in support of the Global War on Terrorism, who cannot be home at this time to celebrate.

This quarterly food service newsletter is an extension of the [ACES mission](#). We have attempted to include information and articles that cover all areas of the Army Food Program and we have solicited input from all functional teams within ACES.

You can click on the pictures in Contents to link you to the appropriate topic or you can just scroll through the document.

Additional information regarding ACES and the entire Army Food Program is available on the ACES website, [http:// www.quartermaster.army.mil/aces/](http://www.quartermaster.army.mil/aces/). Archived issues of "Army Food Net" are on the website as well.

We hope that you find the information contained in *Army Food Net* both interesting and useful. We request your feedback in making future issues the best they can be. Please click [here](#) to leave feedback.



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Happy New Year from the Army Food Net!



ACES Mission

Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training, and directorship of the Army Food Program.

Train soldiers, civilians, and members of other services/countries in Army subsistence and food service for wartime, garrison, and field training, hands-on training, training as we fight and training to standard.

Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.

Ensure the Army Center of Excellence, Subsistence sustains, maintains, and optimizes available resources to carry out its mission.

The new split top loaf (Pouch bread)

The Army Center of Excellence, Subsistence (ACES) and Defense Supply Center, Philadelphia (DSCP) request increased item consumption to preclude loss to the government.

The new split top loaf bread is a standardized product with easy to open packaging. Bread should be served as a MRE supplement as well as an enhancement to the UGR-Heat & Serve(H&S)and the UGR-A.

The ACES would like to request all units, specifically more remote units that may normally order fresh bread, to immediately begin ordering the split top loaf bread. For all other field feeding operations who are serving the UGR-H&S and UGR-A, we would like to request consumption of the split top loaf bread in place of fresh bread.

FACTS: Bread, Shelf-Stable, Split-Top, Fully Baked, one intact unit of bread flexibly & vacuum packaged, 1.8 oz, 48 pouches total per shipping box; \$ 25.37 per case. The Shelf life is 24 months.

The National Stock Number for a case of Bread, Shelf-Stable, Split Top is 8920-01-506-6298. Point of contact to request for order information with DSCP is at (215) 737-2965, DSN: 444-2965.

For immediate assistance on, Individual Rations, the ACES Point of Contact, call Helen Richardson, (804) 734-3304, DSN: 687-3304; email: helen.richardson@us.army.mil

Safe egg handling

To avoid the possibility of foodborne illness, fresh eggs must be handled carefully. Even eggs with clean, uncracked shells may occasionally contain bacteria called *Salmonella* that can cause an intestinal infection. The most effective way to prevent egg-related illness is by knowing how to buy, store, handle and cook eggs—or foods that contain them—safely.

DA-Pam 30-22, Operating Procedures for the Army Food Program, recommends the use of pasteurized liquid,

frozen egg products for recipe requirements instead of raw shell eggs. Use raw shelled eggs only for preparation of fried (grilled), boiled or poached eggs to order. When customer demand warrants, cholesterol-free eggs may be offered. Consider offering bulk prepared scrambled eggs on the main line rather than grilled to order for labor saving opportunities. The use of liquid pasteurized eggs will permit bulk preparation without product discoloration.

Safe Handling Guidelines:

- Proper storage and handling is necessary for all egg products to prevent bacterial contamination.
- Buy only *pasteurized egg products* that bear the USDA inspection mark.
- Make sure containers are tightly sealed. Frozen products should show no signs of thawing. Refrigerated products should be kept at 40 °F or below. Dried egg products should not be caked or hardened. .
- Thaw frozen egg products in the refrigerator. **DO NOT THAW ON THE COUNTER.**
- If the container for liquid products bears a "use by" date, observe it. Follow the storage and handling instructions provided by the manufacturer.
- Reconstituted egg products must be used immediately or refrigerated and used that day.
- USDA Commodity Dried Egg Mix should be stored at less than 50 °F, preferably in the refrigerator. After opening, use within seven to 10 days. Reconstitute only the amount needed at one time and use immediately or refrigerate and use within an hour.
- Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny.
- Eggs and egg dishes, such as quiches or soufflés, may be refrigerated for serving later but should be thoroughly reheated to 165°F (74°C) before serving.



Approved Sources=Force Protection

AR 40-657, Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service, dated 21 January 2005, requires all agencies buying subsistence items for use by the Armed Forces to use establishments listed in VETCOM Circular 40-1, Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement. This approved source directory lists all approved companies manufacturing high-risk items or foods known to cause food borne illnesses (Dairy products, meats, processed fruits and vegetables, etc). The establishments listed achieved acceptable ratings from food security and sanitation audits conducted by U.S. Army Veterinary Personnel in the plants producing the relevant products.

To find the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement, follow this link: <http://vets.amedd.army.mil/vetcom/directory.htm>. Once at this website you will notice five different directories, one for each region of the world. The Pacific Region, Europe Region, CONUS and South America, Korea, and the CENTCOM Area of Responsibilities (AOR) all have their own directories. Just access the list for the region you need. Each directory has a list of establishments created from acceptable sanitation audits.

It is important for all Armed Forces food procurement agencies and their personnel to use the Worldwide Approved Source Directory because it provides another line of defense toward protecting the military food supply.

Squeezed for the facts on JUICE?

Just the Facts, Ma'am/Sir!

What is mandatory? What are your options for juices on your beverage line? Check out Para 3-70 in DA Pam 30-22!

Must do: 100 percent ORANGE JUICE must ALWAYS be offered throughout the breakfast serving period. Also, a second 100 percent fruit juice with a high vitamin C is offered as well. Traditional alternatives include 100 percent grapefruit, apple, grape, or pineapple juices- not a combination of juices or juice blends. Cranberry juice is also a wonderful source of vitamin C.

Juice Drinks can be offered at the other meals, but we recommend blends that include at least 50 percent fruit juice. Your Prime Vendor may offer other juice drinks or blends at a lower cost but the percentage of fruit JUICE is often not meeting the mark – check it out before committing to the purchase, and keep tabs on substitutes.

Questions on nutrition standards and product selections? Contact the QUALITY ASSURANCE DIVISION thru the ACES Webmaster at ACESWeb@lee.army.mil.

ACES continues Food Service Contract Management training

- As contracting for Food Services expands throughout the Army, the need for trained personnel to perform as Contracting Officer's Representatives (COR) and as Performance Assessment Evaluators (PAE) becomes evermore evident. A General Accounting Office (GAO) report of 2004 stated "*The lack of contract training for operational commanders, customers, and others with responsibilities to use, manage, and oversee logistics support contracts has adversely impacted the use of such contracts to support deployed forces in contingency operations. Commanders and other senior leaders must understand that they have a key role in identifying requirements, assuring that the contractor works in a cost effective manner, and evaluating contractor performance. Without such an understanding the government's ability to control contract costs and ensure quality service at the best possible price is severely limited.*"
- The ACES Food Service Contract Management training is designed to prepare Food Service personnel to perform in this area. The class has been revised and is now an intense five day session. This training details the duties, responsibilities, and limitations of CORs, PAEs, Monitors, and other Government Representatives when dealing with food service contractors. Special emphasis is placed on Contingency Operations and specific requirements relating to the current operations in Iraq and Afghanistan. The development of clear and concise requirements, legal parameters, sources and types of authority, property accountability, and performance assessment of contractors' efforts are keys to the program. Food safety and sanitation are stressed as inspection tools for increased force protection. Use of DA approved prototypes for food service contracts is emphasized with modifications based on activities in the AOR.
- To meet this need within Army Food Service, ACES has increased the availability of the Food Service Contract Management training class. CSPD has two teams capable of providing the training and the training is offered as a Mobile Training Team (MTT) during pre-deployment training to units preparing for rotation to the AOR. The training is also provided to all Warrant Officer Advanced and Basic Classes and to all Food Service Management students at Ft. Lee. During FY 06 this training was provided fifteen times to over 425 students. This totals over 800 students trained in the last two years.

To request a pre-deployment MTT presentation of this training contact Mr. Richard A Harsh at harshr@lee.army.mil or Mrs. Cara Vartuli-Dusablon at cara.vartulidusablon@us.army.mil.

Comments from the US Central Third Army, Food Advisor

Preamble: I would like to start by stating that the comments made in this article are evolving based upon my personal experiences and where I see the food service program in the Third Army/U.S. Army Central Area of Responsibility (AOR). After spending 10 months in Kuwait as the Theater Food Advisor, I can tell you that we are improving daily in supporting the war fighters. With the help of DSCP, ACES, DMCA, AMC, Army G-4, Commanders, Prime Vendors, and food service personnel who are serving in the AOR, diners are providing positive feedback on our abilities to support their needs.

On Oct. 1, 2005 accounting management took center stage requiring managers to actually manage their dining facility operations. There are still some details to work out but, the Basic Daily Food Allowance (BDFFA) is working and should continue to improve our abilities to support the troops. The Food Service Management Boards (FSMB), which are held every other month in Kuwait, are an effective way of getting the proper food

service personnel (FSP) in one location to agree on policies and menu changes that improved the way we operate daily. The 21 day Contingency Operations (CONOPS) menu has been revised again as we continue to provide healthy products for our diners. It's important to know your customers and provide them quality meals to consume. The FSMB takes pride in considering the troops when making product cataloging decisions and giving feedback to ACES for recommendations on the CONOPS menu.

ACES offers the world's best Contracting Officer's Technical Representative (COTR) training once a year in the AOR. While this has been an effective method, we can do even better by the Command Food Advisors requesting ACES to come to their home stations before the units depart for the AOR. This would allow more training to personnel who perform COTR duties. Once they are trained the food service leadership must insist that commanders use these personnel in that manner once deployed. At all levels, we must ensure that FSP are receiving the training that fits their mission. If they are at a Forward Operating Base (FOB) or Mobile Kitchen Trailer (MKT) sites, we know what the daily mission entails but it's the personnel working at contracted dining facilities whose skills we must keep in tact.

There will be numerous changes in the food service arena this upcoming year. I will start with the beverage program. We would like to move from the individual serving of carbonated beverages, juices, and Gatorade towards dispensing those drinks at dining facilities operations. This will reduce cost, waste, and vehicles on the road. We are also looking at reducing the surf and turf to once every 21 days, which will also support the plan to reduce vehicles, waste, cost and assist managers with controlling their account status.

In closing, I would like everyone to go to ACES home page and click on AOR and read comments from assistance visits as well as SOPs. Prepare your organization for the changing time in the AOR. Contact the unit that you are scheduled to replace before you arrive to the AOR. Be prepared for the worst--do not let anything take you by surprise. I would like to thank everyone for your support during my stay in the AOR. I feel that improvement has been made and we will continue to improve our program with every rotation.

For more information about this article, contact CW4 Jacob Dingle at jacob.dingle@arcent.army.mil

Pineapples and Berrys

According to reliable sources, there will be no domestic solid packed pineapple available for procurement until next growing season (approximately 18 months). To comply with Berry Amendment guidance, only crushed pineapple will be available through your Subsistence Prime Vendor.

If you feel there is a justifiable need for solid packed pineapple before this time, you can submit a request with justification to DSCP to request non-domestic pineapple. If your installation allows it, you may also obtain solid packed pineapple through DECA using your Government Purchase Card.

Soda survey

Defense Supply Center, Philadelphia is requesting assistance. They are conducting a survey for the services on soda and have received mixed comments on services provided by both Coke and Pepsi. DSCP and ACES are asking all dining facility and installation food program managers complete the survey, which may be found at: http://ice.disa.mil/index.cfm?fa=card&service_provider_id=103927&site_id=590&service_category_id=14

Charlotte is beautiful in June!

The Army Food Service Workshop is scheduled for 21-22 June in Charlotte, NC, in conjunction with the DSCP Customer Conference and Food Show 19-20 June. We are looking forward to a great time of informational updates, training, and interaction within the Army Food Program. Check the DSCP and ACES websites in the

upcoming weeks for conference information and registration. Hope to see you there!

Still waiting for the update to DA Pam 30-22?

Wait no longer!!!

Well, ok, maybe just a little bit longer, but the final proof pages have been reviewed and we have a tentative publication date in the first or second week of January 2007. Look for the updated DA Pam 30-22 on the Army Publication Directorate (APD) website starting at that time. The APD website is http://www.usapa.army.mil/usapa_home.asp.

New procedures for new products

DSCP will soon be implementing new procedures and forms for requesting new items or product changes.

DSCP will only accept new items or items changes from the customer, not from the Subsistence Prime Vendor (SPV).

This will prevent any SPV from changing any item the customer does not want changed and will provide customer feedback directly for response to the pricing and approval process. The new forms will have an added coordination block at the bottom for the account manager to ensure coordination is accomplished with the customer, account manager, acquisition specialist, and SPV.

The forms may be found at: <http://www.dscp.dla.mil/subs/support/techops/index.asp>, under the "LSN Request Forms" heading.

Food Program Managers, Food Advisors, Food Operations Sergeants, Dining Facility Managers. Food Safety never takes a back seat! Make sure that all Dial Thermometers are calibrated, if your not sure how ask your supporting PM activity for help and training. Remember the #1 cause of food borne illness is the improperly cooling of foods. Emphasize the use of thermometers with cook and ration personnel.

Dial instant-read thermometer: The stem of the thermometer needs to be inserted at least two inches into the food. For thinner foods, such as burgers and chops, insert the stem through the side of the meat cut to get an accurate reading. The thermometer will register the temperature in 15 to 20 seconds. This type of meat thermometer should not be left in food while it's cooking.



Pretreated cleaning wipes

ACES recently received some positive comments from food service operations regarding the use of pretreated, water activated sanitizing wipes. This product makes it easier to clean and sanitize equipment, eliminating the need to store cleaning chemicals and mix cleaning solutions. You just add water!

Although there may be slight variations among manufacturers, the product generally works like this:

EACH WIPER MAKES ONE GALLON OF NO-RINSE SANITIZING SOLUTION, INSTANTLY.

Fill Container With Water

Fill container with 1 gallon of water for each wiper used.



Add Wiper(s)

Place the wiper(s) in water and squeeze to activate the green sanitizing solution. Squeezed wiper is now the disposable applicator.



Use

Wipe down pre-cleaned surfaces with sanitizing solution. Wipe-up residue with wiper after 60 seconds and allow surfaces to air dry.



Re-use

Between uses, return wiper(s) to the solution. Soiled wiper(s) can be laundered for re-use.



For more information on this product, or for any other food service facility or equipment concerns, contact our Facilities and Equipment Division through the ACES webmaster at ACESWeb@lee.army.mil

As a reminder, all current guidance in TB Med 530 regarding prevention of contamination and discarding of soiled cloths are still applicable when using pretreated cloths.