

REVIEW AREAS	References	Points	Points Awarded	Comments
<b>Section I: Analyst Review Areas</b>				
<b>A. FOOD PROGRAM MANAGEMENT OFFICE: 1 PT</b>				
A1. Staffing		1		
A2. Installation Footprint				
<b>B. SUBSISTENCE SUPPLY MANAGEMENT OFFICE: 1 PT</b>				
B1. Staffing-qualified SSM appointed within 30 days of vacancy	AR 30-22, 5-5	1		
<b>C. ANNUAL BUDGET:2 PTS</b>				
C1. FY Submission/ Funded Date	AR 30-22, 3-12.a(3); TM 4-41.12 Ch. 2	1		
C2. GPC Card: Operational Supplies (Self-service/Take out items)/ ASC funding for operational supplies	DA PAM 30-22, 3-63; TM 4-41.12	1		
<b>D. Required Actions: 13 PTS</b>				
D1. Account Monitoring	AR 30-22, 3-12.a (4)	1		
D2. Provide assistance to DFAC Food Service Staff	AR 30-22, 3-12.a(7)	1		
D3. Semi-Annual /End-of-year inventory conducted by disinterested party	AR 30-22, 3-26.d	1		
D4. Mid Year Financial Reviews	AR 30-22,3-15.a; DA PAM 30-22, 3-20(4)	1		
D5. Food Service Management Plan on file	AR 30-22,3-10.c	1		
D6. EOY FLIPL/LOD/Procedures/copy on file	AR 30-22, 3-16.d,3-17	1		
D7. AFMIS Maintenance/Recipe update	AFMIS Help Menu	1		
D6. Are records being transferred using the SF135 or equivalent forms by designated individual	AR25-400-2, CH 5&7; DA PAM 25-403, 7-3	1		
D9. Unannounced Cash Count and Quarterly Reviews completed and filed	AR 30-22, 3-1.d; DA PAM 30-22, 3-9, App C	1		
D10. Contract Cost Placed in AFMIS	TM 4-41.12, 2-10	1		
D11. Auto Receipt	AFMIS Help Menu	1		
D12. Has designated individuals submitted in writing a request for authorized change fund	DOD7000 14R, Vol 5, Ch. 3 030404, AR 30-22, 3-28(b)	1		
D13. Are dining facility to dining facility transfers being conducted IAW regulatory guidance.	<b>DA PAM 30-22, 3-22</b>	1		
<b>E. CASH CONTROL BOOK 4 PTS</b>				
E1. Installation Cash Control Office Appointment Orders on file	AR 30-22, 3-29 3d	1		
E2. Installation Commander has designated in writing a Meal Card Control Books Control Officer	AR 600-38, 2-2	1		
E3. Validated Cash Book	AR 30-22,3.29e	1		
E4. Cash Book Validation on file	DA PAM 30-22, 3-36d	1		
<b>F. PROGRAMS 9 PTS</b>				
F1. Food Safety and Nutrition Training program developed	AR 30-22, 3-57	1		
F2. Food Risk Management	DA PAM 30-22 3-7.b(1),3-7.b(3)	1		
F3. Integrated Pest Management	DA PAM 30-22 3-7.b(1),3-7.b(3)	1		
F4. Nutrition Program	AR 30-22, 3-1.u,3-58	1		
F5. Safety Program	AR 30-22, 3-54	1		
F6. HAZCOM	TB MED 530 CH 11 TRI-Service Food Code, 7-101.11	1		
F7. Food Safety	AR 30-22, 3-57; DA PAM 30-22 3-7.b.(1) (b) (2)	1		
F8. Training	AR 30-22, 3-57; DA PAM 30-22 3-7.b(2)	1		
F9. Preventive Medicine Inspections	TB MED 530, CH 11-12; TRI-Service Food Code,8-4; AR 40-5	1		
<b>G. UTILIZATION RATE REVIEWS: 1 PTS</b>				
G1. Conduct Annual Review and Utilization Rate	AR 30-22, 3-1j, 3-8; DA PAM 30-22, 3-5; TM 4-41.12, 1-15, 6	1		
<b>H. DINER USE POLICY: 3 PTS</b>				
H1. Current policy in use and signed by current CDR	AR 30-22, 3-1g. 3-37	1		
H2. Copy of current policy filed at FPM office	AR 30-22, 3-37	1		
H3.Copy of Current Policy in each HC SOP	DA PAM 30-22 App D	1		

<b>I. FOOD SERVICE MANAGEMENT BOARD: 5 PTS</b>				
I1. Conducted Qtrly/Minutes Published	DA PAM 30-22, 3-69(3); AR 30-22, 3-56	1		
I2. Voting/Non Voting Members/Vets identified	AR 30-22,3-56.d(1),3-56.d(2); DA PAM 30-22, 3-69(1)	1		
I3. Is the FPM coordinating with DLA-TS Vendor Contract Rep to resolve vendor related issues?	Doing Business with the Army Food Program; Vendor Catalog Buyer's Guide; DA Pam 30-22, H-4.b	1		
I4. Is the FPM recommending changes to items listed on the catalog IAW DA PAM 30-22 (i.e. catalog items added/deleted by qualified FSMB members vote)	DA PAM 30-22 App I	1		
I5. Procedures for new subsistence items followed	DA PAM 30-22, 3-12, App I	1		
<b>J. INSTALLATION CONTINGENCY PLAN: 2 PTS</b>				
J1. Are contingency subsistence plans established	AR 30-22, 3-47d; DA PAM 30-22, 3-56 h. (2)(b)2; TM 4-41.12, 3-18	1		
J2. Is a copy filed with Food Advisor and PM	AR 30-22, 3-47d; DA PAM 30-22, 3-56 (2)(b)2	1		
<b>K. SUBSISTENCE VENDOR CONTRACT</b>				
K1. Corrective Action/ Status	AR 30-22, 3-46	1		
K2. Form properly filled	DA PAM 30-22, App H	1		
K3 Forwarded to DLA Rep and JCCoE	DA PAM 30-22, App H 4; AR 30-22, 3-46a	1		
<b>L. SUBSISTENCE PRIME VENDOR CUSTOMER SERVICE: FOR INFORMATION ONLY NO POINTS AWARDED</b>				
L1. Vendor	DA PAM 30-22, App H			
L2. Quality	DA PAM 30-22, App H			
L3. Communication	DA PAM 30-22, App H			
L4. Performance	DA PAM 30-22, App H			
<b>M. CONTRACTING: 2 PTS</b>				
M1. Have all measures been considered to reduce contract costs	TM 4-41.12, 3-10	1		
M2. Are contractors wearing proper uniform IAW Military guidelines and policies	TB Med 530 Tri Service Food Code; AR 670-1	1		
M3. No. of Contract DFACS	TM-4-41.12, CH3			
<b>N. CONTRACT OFFICER REP AND PERFORMANCE ASSESSMENT EVALUATOR TRAINING AND SURVEILLANCE: 4 PTS</b>				
<b>A score of 0 for items in bold in this section results in a "Needs Improvement" for the entire inspection</b>				
N1. Has COR been appointed in writing by KO (LOD)	AR 3-42 d(1); DA PAM 30-22, 3-56(3); TM 4-41.12, 3-6,3-7	1		
N2. Training Certificates valid and on file (DAU, CLC 106, CLM 003)	DA Pam 30-22, 3-56; TRI-Service Food Code, 2; TM 4-41.12, 3-8	1		
N3. TB MED 530 Section V, 2-18/ Tri-Service Food Code	DA PAM 30-22, 3-56, TRI-Service Food Code, 2; TM 4-41.12, 3-8	1		
<b>N4. Does the COR and QAE have a valid JCCoE FSCM certification.</b>	<b>TM 4-41.12, 3-8</b>	1		
<b>O. CONTRACTOR: 3 PTS</b>				
O1. Performance Assessment Plan mirrors the Performance Work Statement (PWS)	AR 30-22, 3-42; DA PAM 30-22, 3-56	1		
O2. Is AFMIS/MILSTAD being used to generate Surveillance Schedule	AR 30-22, 3-42, DA PAM 30-22, 3-56	1		
O3. Performance Assessment Plan (PAP) followed IAW documented contract	DA PAM 30-22, 3-56, ATTP 4-41, 8-19; TM 4-41.11, 3-10	1		
<b>P. TRAINING: 2 PTS</b>				
P1. Are training records on each individual maintained and on file in DFAC	DA PAM 30-22, 3-56; TM 4-41.11, 1-20; Tri-Service Food Code 2-505.11	1		
P2. Is training IAW contract requirements	AR 30-22, 3-43; DA PAM 30-22, 3-56; TM 4-41.11, 1-20	1		
<b>Q. CONTRACT: INFORMATION ONLY NO POINTS AWARDED</b>				
Q1. NAME	EX: Firm Fixed Price, Performance Based, Food Service Contract			
Q2. TENURE	EX: Firm Fixed Price, Performance Based, Food Service Contract			
Q3. COST	EX: Firm Fixed Price, Performance Based, Food Service Contract			
Q4. PERSONNEL	EX: Firm Fixed Price, Performance Based, Food Service Contract			
<b>FOOD MANAGEMENT OFFICE TOTAL POINTS</b>		<b>55</b>	<b>0</b>	

SECTION II: FMAT NCO REVIEW AREAS:	References	Points	Points Awarded	Comments
<b>A. ARIMS: 2 PTS</b>				
A1. Files/Folders/Containers labeled properly IAW regulation	AR 25-400-1-7; DA AR25-403, Ch. 7	1		
A2. Are records being transferred from CFA to RHA using the SF135 or equivalent forms by designated	AR 25-400-2; DA PAM 25-403, Ch. 7	1		
<b>B. AFMIS/ADMINISTRATION: 6 PTS</b>				
B1. Does the DFAC/FPM have a working knowledge of AFMIS procedures	AFMIS Help Menu	1		
B2. Have the FSP communicated recipe deviations to the DFM/FPM for AFMIS update	AFMIS Help Menu	1		
B3. Are AFMIS Production Schedule Reports AJK-S001-1 properly prepared and adhered to	AFMIS Production Schedule Report AJK-S001-1 Tutorial: TM 4-41.11, 7-1,7-2; DA PAM 30-22, 3-23	1		
B4. Meal Request for Support being submitted, NOT exceeding 72hrs	TM 4-41.11, 9-3; AR 30-22, 3-39; DA PAM 30-22, Ch. 4	1		
B5. Meal Card Verifications	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5	1		
B6 Auto Receipt	AFMIS Help Menu	1		
B7. Are personnel Living in Barracks on Meal Card Versus BAS	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5			
B8. S1/G1 ensuring BAS recoupment is being implemented for Field Training Exercises	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5			
B9. S1/G1, Mil Finance Office processing/submitted DA Form 4187 to DFAS for BAS recoupment	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5			
B10. Food Advisor or Senior NCO verifying with S1/G1 of payroll deduction/BAS recoupment is being initiated	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5			
B11. Food Advisor has a comprehensive MICP checklist covering BAS collections	ALARACT DAG4 Meal Card Policy (Dec 2013) ; AR 600-38 Ch. 5			
<b>C. CASH: 7 PTS</b>				
C1. Cash and cash books safeguarded	AR 30-22, 3-29; DA PAM 30-22, 3-27	1		
C2. Unannounced Cash Counts conducted and filed at DFAC	AR 30-22, 3-29; App D; TM 4-41.12, 5-12	1		
C3. Open Cash Vouchers	DA PAM 30-22, 5-15,5-16	1		
C4. Cash on hand	DA PAM 30-22, 3-27	1		
C5. Change Fund Authorization	DA PAM 30-22, 3-26, DoD 7000 14R, Vol 5, Ch. 3 030404; DA PAM 30-22, 3-26	1		
C6. Cash Turn In Procedures	DA PAM 30-22, 3-29; TM 4-41.12, 5-12	1		
C7. Authorization memorandum on File for cash on hand	DA PAM 30-22, Ch 3	1		
<b>D. HEADCOUNT PROCEDURES: 4 PTS</b>				
A score of 0 for items in bold in this section results in a "Needs Improvement" for the entire inspection				
D1. Updated Headcount SOP	AR 30-22, 3-28; DA PAM 30-22, 3-25, App D-3	1		
D2. Supervision of Headcounters during meal	AR 30-22, 3-28; DA PAM 30-22, 3-25 & App D-3; AR 25-400-2; DA PAM 30-22, App D-3	1		
D3. Diner Use Policy available	AR 30-22, 3-28; DA PAM 30-22, 3-25 & App D-3; AR 25-400-2; DA PAM 30-22, App D-3	1		
<b>D4. Verification of ID/Meal Cards</b>	<b>AR 30-22, 3-28; DA PAM 30-22, 3-25 &amp; App D-3; AR 25-400-2; DA PAM 30-22, App D-3</b>	<b>1</b>		
<b>E. ACCOUNT MANAGEMENT: 1 PT</b>				
E1. Earnings & Expenditures; Is the current account status IAW regulatory guidance	<b>AR 30-22, 3-34, 3-35; DA PAM 30-22, 3-44, 3-45; TM 4-41.11, Ch. 2</b>	1		
<b>F. Inventory Management: 2PT</b>				
F1. Days of Supply (DOS)	<b>AR 30-22, 3-26; DA PAM 30-22, 3-20, 4-19; ATTP 4-41, Ch. 6-51</b>	1		
F2. Are dining facility to dining facility transfers being conducted IAW regulatory guidance.	<b>DA PAM 30-22, 3-22</b>	1		

<b>G. FOOD PROTECTION (RECIPE CARD USE, SERVING LINE, REPLENISH, PROGRESSIVE COOKING): 6 PTS</b>				
G1. Preparation of quality products	TM 4-41.11, Chap 7; TM 10-412, App G	1		
G2. Use of recipe cards	TM 4-41.11, Chap 7; TM 10-412, App G	1		
G3. Serving line set up time	TM 4-41.11, Chap 7; TM 10-412, App G	1		
G4. Food garnished	TM 4-41.11, Chap 7; TM 10-412, App G	1		
G5.Replenishing products used	TM 4-41.11, Chap 7; TM 10-412, App G	1		
G6. Progressive Cooking used	TM 4-41.11, Chap 7; TM 10-412, App G	1		
<b>H. FOOD PROTECTION: 2 PTS</b>				
A score of 0 for items in bold in this section results in a "Needs Improvement" for the entire inspection				
<b>H1. Are foods properly protected from contamination</b>	<b>Tri-Service Food Code, 3-3</b>	<b>1</b>		
H2. Leftover Disposition	Tri-Service Food Code, 3-501.110	1		
<b>I. GO FOR GREEN®: 2 PTS</b>				
I1. Is Go for Green® properly implemented	AR 30-22, 3-57,58 (Nutritional Program; AR 40-25, 2-1f, 3-1; JCCoE Website	1		
I2. Availability of nutrition education material for diners	AR 30-22, 3-57,58 (Nutritional Program; AR 40-25, 2-1f, 3-1; JCCoE Website	1		
<b>J. MENU STANDARDS: 3 PTS</b>				
J1. Menus IAW Menu Standards	AR 30-22,3-24; DA PAM 30-22, 3-70; TM 4-41, Chap 3	1		
J2. Use of Cyclic Menu	AR 30-22,3-24; DA PAM 30-22, 3-70; TM 4-41, Chap 3	1		
J3. Fitness Bar	AR 30-22,3-24; DA PAM 30-22, 3-70; TM 4-41, Chap 3	1		
<b>K. FOOD RISK MANAGEMENT: 1 PT</b>				
K. Use of DA Forms 7458/59 properly filled out IAW regulation	DA PAM 30-22, 3-7.b(1) Table 3-1	1		
<b>L. RECEIVING AND STORAGE: 2 PTS</b>				
A score of 0 for items in bold in this section results in a "Needs Improvement" for the entire inspection				
<b>L1. Receiving and storage of delivered items procedures conducted IAW regulation</b>	<b>TM4-41.12, Chap 8</b>	<b>1</b>		
L2. Proper storage procedures to include dating, temperatures, and FIFO used and recorded in AFMIS Class I inventory	DA PAM 30-22, 3-26; TB MED 530 PAR 3-31; TRI-Service Food Code, 3-305.11	1		
<b>M. SANITATION: 1 PT</b>				
M1. Overall Sanitation throughout DFAC to include equipment	AR 40-5, 1-5, 2-27; TB MED 530; TRI-Service Food Code, 4-205.10 ; TM 4-41.11, Chap 5	1		
<b>N. SUPPORT AGENCIES: INFORMATION ONLY NO POINTS AWARDED</b>				
N1. PM conducts Comprehensive Food Establishment Inspections	Tri-Service Food Code, 8-401.30			
N2. PHC conducts Subsistence Prime Vendor (SPV) product inspections, Vets using AFMIS to report unfit subsistence	TM 4-41.12, 1-11			
N3.Are the PM/VETs supporting IAW Installation Support Plan (ISP)	MEDCOM PAM 40-13, 3&2; AR 40-657, 3.3a(1), 3-4.b; TM 4-41.12, 1-11			
N4. Are the VETS/PM providing training on food protection procedures upon request?	DA PAM 30-22, 3-7.b(2)			
<b>O.TRAINING: 3 PTS</b>				
O1. Are training records on each individual maintained and on file in DFAC	TM4-41.11, 1-15, 1-27, App A, 1-15; AR 30-22,3-57; STP 10-92G1-SM-TG; STP 10-92G25SM-TG	1		
O2. Execute training IAW On-The-Job training program/Credentialing	ATTP 4-41, Appendix A-18, TM 4-41.11,1-5; DA PAM 3-7,b(2), 3-4-.k.1	1		
O3. Food Safety & Sanitation Certification (Initial 8hrs & 40 hr.)	TB MED 530, par 2-18; TRI-Service Food Code ; TM 4-41.11, 1-21, 1-24	1		
<b>P. DINER SATISFACTION: 1 PT</b>				
P1. DFAC/Comment Cards/ICE	TM4-41.11, 10-6	1		
P2. DFM visible during service	TM 4-41.11, 1-2			
P3. Surveys	TM 4-41.11 , 10-7-10-9			
<b>NCO REVIEW TOTAL POINTS</b>		<b>43</b>	<b>0</b>	

FMAT FED Analyst Review Areas: (Total 49 PTS)	References	Points	Points Awarded	Comments
Number of DFACS:				
SSMO:				
Years in Operation:				
<b>A. INFRASTRUCTURE: 23 PT</b>				
<b>Facility Interior</b>				
A1. Floor/ tiles in good repair	TB MED 530/Tri-Service Food Code Chap. 6 and UFC 4-722-01	1		
A2. Walls in good repair	TB MED 530/Tri- Service Food Code Chap. 6	1		
A3. Drains in good repair	TB MED 530 /Tri Service Food Code Chap 5 Para	1		
A4. Window/ screens in good repair	TB MED 530 Tri service Food Code Chap 6-202-15	1		
A5. Lighting and electrical in good repair i.e. (plugs, receptacles, wiring and circuits) in good	TB MED 530Tri service Food Code Chap 6-303.11	1		
A6. Doors in good repair	TB MED 530Tri service Food Code Chap 10-301-11	1		
A7. Air curtain in good repair	TB MED 530 Tri service Food Code Chap 6-202-15 Para 6-202-15 (D)	1		
A9. Ceiling tiles in good repair	Tri service Food Code Chap 9-203-11	1		
A10. HVAC vents clean and in good repair (throughout the DFAC)	DA PAM 420-11/ Tri service Food Code Chap 6-202-12	1		
A11. Kitchen sinks ( Food preparation baking area) in good repair	Tri service Food Code Chap 6-101-11	1		
A12. Garbage disposal in good repair	TB MED 530/Tri -Service Food Code	1		
A13. Back siphonage/ backflow prevention and cross connection in good repair	TB MED 530/Tri-Service Food Code Chap. 5 5-202.12/13, 5-202.14 and UFC 4-722-01	1		
A14. Hand washing sinks in good repair	TB MED 530/Tri Service Food Code Chap 6 Para 6-301	1		
A15. Pot and Pan area in good repair	TB MED 530	1		
A16. Food-waste grinders (pulpier machines) in good repair	TB MED 530/Tri Service Food Code Chap 5 Para 5-202.16	1		
A17. Ventilation/filters System (Serving line, kitchen, pot & pan, dining room in good repair)	TB MED 530/Tri-Service Food Code Ch. 4, 4-202.18,UFC 4-722-01 NFPA Standard 96 for ventilation Control and Fire Protection	1		
A18. Bathrooms ventilation in good repair	TB MED 530 Food Service Food Code Chap 5 Para 5-	1		
A19. Garbage and refuse storage in good repair	TB MED 530	1		
A20. Water supply ( filters/cartridges) in good repair	TB MED 530/Tri Service Food Code Chap 5 Para 5-205.16	1		

A21. Fire extinguisher inspected and good repair	AR 420-1	1		
A22. Building security/keys control in place (DA 5513)	AR 30-22,DA PAM 30-22,AR 190-51.	1		
A23. User level maintenance and fire extinguisher training being conducted and records	TM4-41.11 Para 6-10	1		
<b>B. Facility Exterior: 9 pts</b>				
B1. lighting in good repair	TB MED 533/Tri Service Food Code Chap 6 6-303	1		
B2. Foundation	AR 420-1	1		
B3. Roof/Gutter/overhangs in good repair	AR 420-1 Chap 3-56	1		
B4. Paved surfaces in good repair i.e. loading/dumpster/sidewalk	TB MED 530/Tri-Service Food Code Chap 5 5-501.11	1		
B5. Canopy in good repair	UFC-722-01 Appx B	1		
B6. Receiving/loading dock area in good repair	TB MED 530/Tri Service Food Code Chap 5 5-501.12	1		
B7. Garbage and refuse storage room in good repair	TB MED 530/Tri Service Food Code Chap 5 5-501.16	1		
B8. Steps, landings, and handrails in good repair (508 ADA)	Americans with Disabilities Act of 1990 (ADA)	1		
B9. Grease traps located outside in good repair	TB MED 530/Tri Service Food Code Chap 5 5-501.12	1		
<b>C. MCA/MAJOR RENOVATION: INFORMATION ONLY NO POINTS AWARDED</b>				
C1. Is the FPM coordinating with JCCoE/ ACES	AR 30-22			
<b>D. FOOD SERVICE MANAGEMENT PLAN (DA FORM 4945: 2 PTS)</b>				
D1. Is the plan up to date IAW regulation i.e. (projective construction, modernization projects dates) and color coded?	AR 30-22, 3-9; TM 4-41.12,4	1		
D2. Is a copy provided to JCCoE IAW DA PAM 30-22	DA PAM 30-22, 3-64(e)	1		
<b>E. FOOD SERVICE EQUIPMENT (FSE): 10 PTS</b>				
E1. Army Food Management Information System (AFMIS) or Equipment Replacement Record, DA Form 3988 update?	TM 4-41.12, 2-8, Ch. 4; DA PAM 30-22, 5-4	1		
E2. FSE life expectancy extension being done IAW regulation?	TM 4-41.12, 2-8, Ch. 4; DA PAM 30-22, 5-4	1		
E3. Are DFAC to DFAC FSE transfers being conducted properly	DA PAM 30-22, 3-6, AFMIS Tutorial	1		
E4. FSE in good repair and proper adjustment?	DA PAM 30-22	1		
E5. Walk-in refrigerators and freezers in good repair to include thermometers	Tri service Food Code Chap 6 6-101	1		
E6. Racks in the bottom refrigerators/ freezers		1		
E7. Excess FSE being properly account for i.e. (TI for turn-in or transfer	AR30-22,DA PAM 30-22	1		
E8. Food service utensils and equipment in compliance with regulations (wood items)	TB MED 530/Tri-Service Food Code Ch4 4-101.11-4-904.14	1		
E9. Hot water boosters and heaters installed in good repair	TB MED 530 Tri Service Food Code Par 4-204.116	1		
E10. Dishwasher system in good repair	Tri service Food Code Chap 4-205.14	1		
<b>F. FOOD SERVICE EQUIPMENT BUDGET: 1 PTS</b>				
F1. FSE/Décor Budget	TM 4-41.12, Ch. 2; AR 30-22, 3-1(h)	1		
<b>G. MAINTENANCE: 2 PTS</b>				
G1. Maintenance Request Register, (DA Form 2405)	DA PAM 30-22, 3-64(e)	1		
G2. Is Facilities engineers work request being submitted? (DA Form 4283)	DA Pam 420-6	1		
G3. Does DPW have an established PM frequency plan in place?	TM 4-41.12, 1-4 TB MED 530/Tri-Service Food Code 4-501.10			
<b>H. Energy Conservation: 2 PTS</b>				
H1. Energy and water conservation measures (turning off lights/water and FSE)	AR 30-22, 3-53; TM 4-41.11, Ch. 6	1		
H2. Energy action plan in place?	AR 30-22, 3-53; TM 4-41.11, Ch. 6	1		
H3. Zero Waste Initiative				
<b>I. Safety and Security: 1 PTS</b>				
<b>A score of 0 for items in bold in this section results in a "Needs Improvement" for the entire inspection</b>				
<b>I. Service connections and Utilities (gas) in good repair and not exposed</b>	<b>DA PAM 420-11/TB MED 530 Par 6-201-12</b>	<b>1</b>		
I24. OSHA				
<b>J. Field Feeding Equipment: INFORMATION ONLY NO POINTS AWARDED</b>				
J1. Insulated Food Containers (ISC)				
J2. Issues or Concerns with field feeding systems				
<b>FED REVIEW TOTAL POINTS</b>		<b>49</b>	<b>0</b>	
<b>TOTA POINTS</b>		<b>147</b>	<b>0</b>	
Commendable (exemplary standards)	Excellent (exceeds standards)	Success (meets standards)	Needs Improvement	
132-147	118-131	113-117	0-112	