

INFORMATION PAPER

ATSM-CES-OC
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SUBJECT: Food Service Quality Audit Program

1. CONCLUSION: The Food Service Quality Audit Program is a multi-functional, multi-Service program used to improve the food service Subsistence Prime Vendor program by improving subsistence quality. It is valuable in educating and training prime vendors, suppliers, contractors, representatives and customers from all services.

2. DISCUSSION:

a. Defense Subsistence Contracting – Philadelphia (DSCP) contracts USDA and USDC inspectors/ graders to provide an impartial third party opinion of quality of subsistence randomly selected.

b. USDA and USDC inspect the product and provide insight to the quality and certify whether or not the product meets the requirements of product specifications.

3. KEY POINTS:

a. Products that do not meet the quality standards are taken off the catalog until corrective action is taken either by supplier, prime vendor, DSCP, or customer.

b. USDA and USDC provide guidelines to follow and valuable training.

c. The Army (JCCoE, CSPD) representative provides the Army standards and valuable information to further train the customer.

d. Installation Management Command Activities provide further training to their installations with decisive guidance to follow.

4. THE WAY FORWARD:

a. Continued support of the DSCP scheduled National Food Audits.

b. Subsistence quality and service to the Warfighters will improve.

c. Management of dining facilities will improve.

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