



Information Brief
For
ACES Workshop 2007

*Class I and Food
Service Support in the AOR
&
Future of the 92G*



Class I & Food Service MTT Assistance Mission



Class I & Food Services in the AOR

*Observations, Issues,
Conclusions
&
Recommendations*



SPV Food Audit

- Conducted by DSCP, USDA and USDC
- ACES & CFLCC Participated
- Food items ranging from meats, to seafood to canned goods evaluated IAW USDA & USDC Standards

**Exceptional Rating
100%**





**Trained 900+
To date
In the AOR**

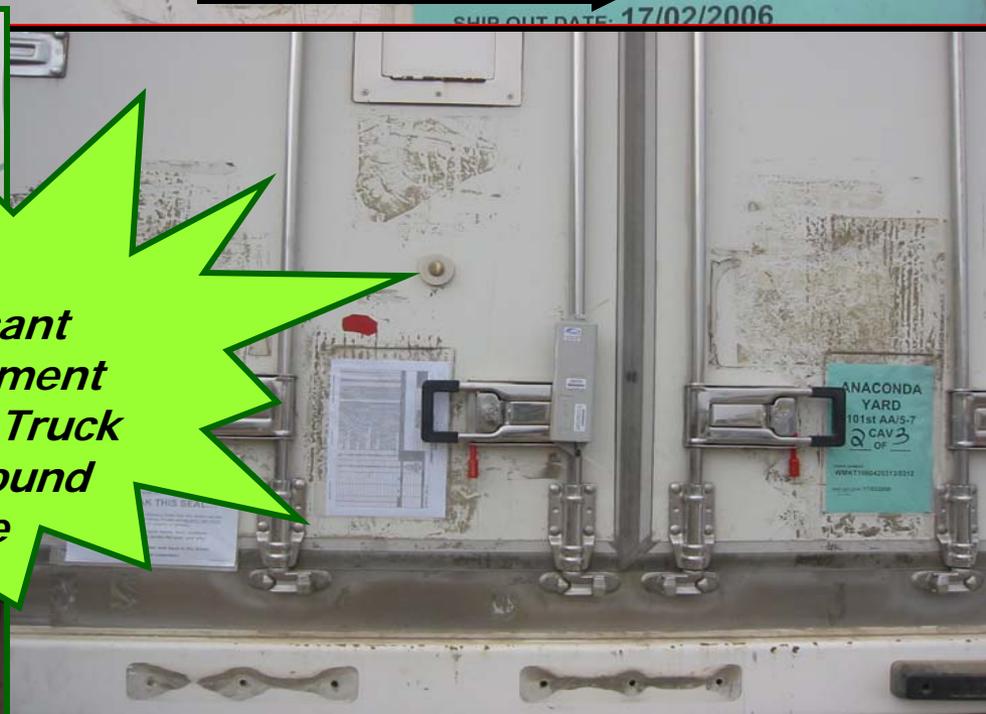
COTR Training & Certification

- **Follow-on duties as COTR & PEs**
- **Positive impact towards progress realized in account management discipline**
- **Future on site training requested to be conducted in Iraq**
- **Consider RC train-up at MOB Site**
- **Develop TTP**





**Significant improvement
In Agility Truck
Turn-around time**





Class I & Food Service MTT Observations & Conclusions



❑ Class I & SPV (Agility) Support in the IZ AOR:

▪ Observations: Significant Improvement During Past Year

- Turn-around Time of Agility Trucks (from Kuwait to stage-for-return)
 - ✓ BIAP 3-5 days - **TQ 14 days**
 - ✓ LSA Anaconda-DFACs 3-6 days; Arrow Exp 2 Days; **MKT's 19 days**
 - ✓ Speicher 10-12 days
- Contributing Factors:
 - ✓ Agility Transportation Officers at all HUBs
 - ✓ Agility Squad Leader Program accompany convoys
 - ✓ Agility Micro Transportation System (truck tracking & level 6 data)
 - ✓ Private Security
 - ✓ **Trucks held/not released due to security reasons or held due to lack of refrigeration at the MKT site**
- KBR and Military COTRs report satisfaction with fill rates & condition of product received at dining facility



Class I & Food Service MTT Observation & Conclusions



❑ LOGCAP Dining Facilities:

▪ **Observations: Maintaining high standards in facilities and overall food service operations and service in the IZ**

- ✓ Meets or exceeds standards in most cases (KBR with Sub-contractors Gulf Catering at BIAP, Tamimi Global at Anaconda and Renaissance at Speicher)
- ✓ Food Safety – PM Providing Monthly Sanitary Inspections
- ✓ 92G/922A trained & performing as COTR & QA/PE-making a difference in all areas of food service operations in the IZ AOR

LOGCAP KBR DFAC
Gulf Catering
Baghdad, Iraq





KBR DFAC
(Tamimi Global Co.)

LSA Anaconda, Iraq





Class I & Food Service MTT Observations & Conclusions



❑ LOGCAP Account Management Procedures continued:

▪ MTT Account Mgt Processes & Procedures:

- ✓ Implemented Headcount Procedures
- ✓ Implemented Portion Control
- ✓ Eliminated High Dollar Self Service Bars
- ✓ Eliminated Carry-out Abuse
- ✓ Implemented BDFFA and Account Management
- ✓ AFMIS to Start in CY2007/Training in August 07

*On Track!
brought discipline
to the ordering
and inventory
control
processes*



**Food Service at the FOB's
UGR-A's w/ S/O Supplements**





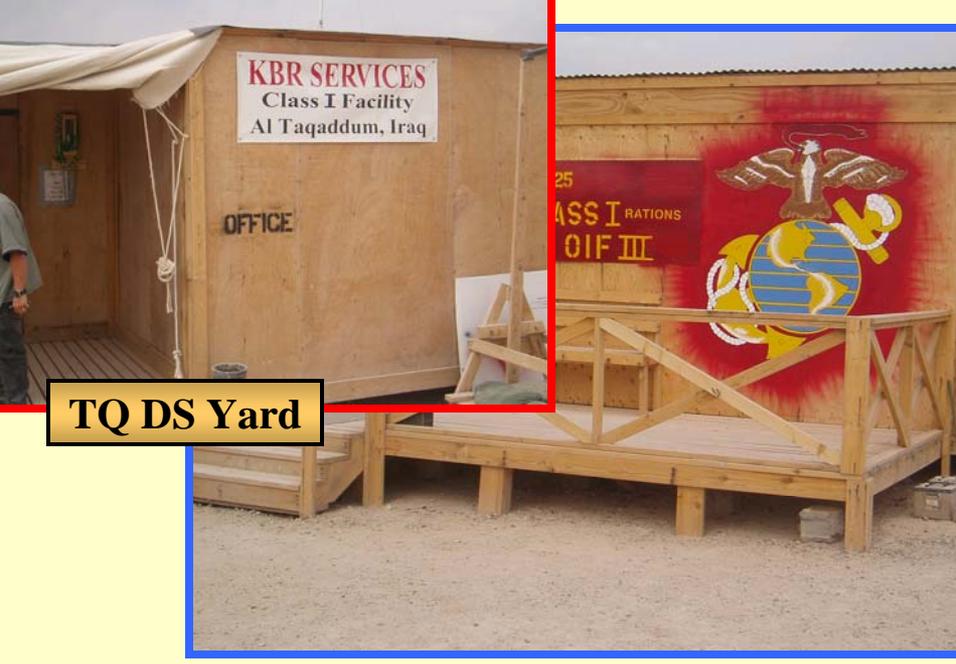
Class I MTT & Assistance Visit Observations & Conclusions



❑ **Operational Ration Stockage Objectives: Significant progress made to reduce operational stocks (MRE's, UGR-H&S &UGR-A)**

- **MRE Stockage Objective Reduced:**
 - ✓ **GS from 15 to 5 DOS**
 - ✓ **DS from 5 to 3 DOS**

- **Eliminated UGR H&S from Stockage Objective**



TQ DS Yard



**MRE's 850 pallets
Heat stressed & destroyed
Loss @ \$3,548,784**



**UGR H&S 900 pallets
Heat stressed & destroyed
Loss @ \$**





**FLB Speicher
LOGCAP GS Yard**



**Move MRE's here! Prevents premature condemnation.
Retro the containers**



Produce & distribute
4 lb. man @ day
+ 1.5 lb. man @ day for DFACs

LOGCAP Ice Plants (8 in Iraq)

- **Added 4 machines in 2006**
- **24% increase in production**
- **No Supplemental Support from Kuwait or Jordan Required**



ICE PLANT LOCATIONS AND DAILY PRODUCTION CAPABILITIES

MOSUL
20 TONS
PER DAY

AL ASAD
40 TONS
PER DAY

FALLUJAH/ AR
RAMANDI / TQ
40 TONS
PER DAY

VICTORY
80 TONS
PER DAY

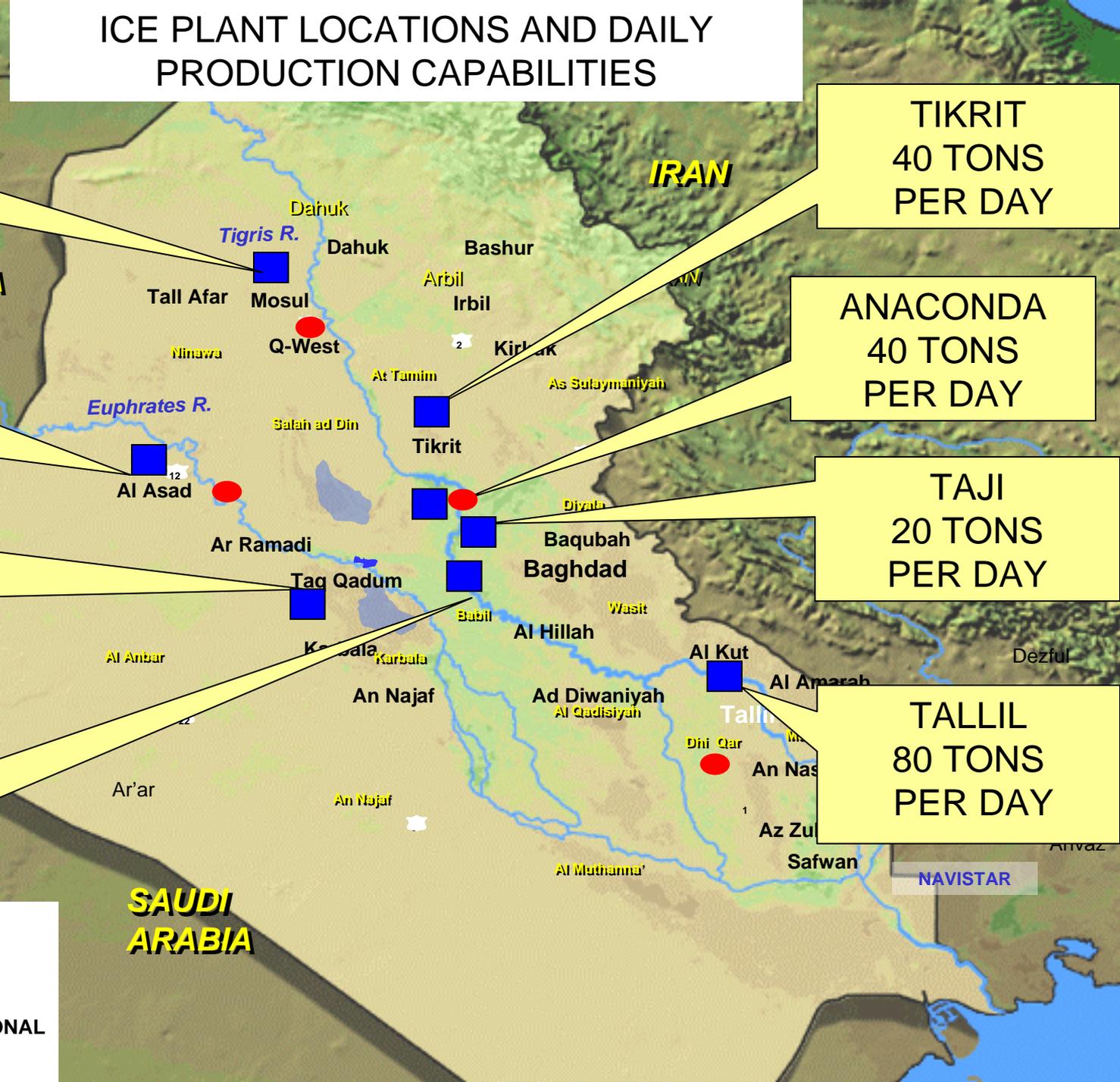
TIKRIT
40 TONS
PER DAY

ANACONDA
40 TONS
PER DAY

TAJI
20 TONS
PER DAY

TALLIL
80 TONS
PER DAY

● = GS HUBS
■ = ICE PLANTS OPERATIONAL





Bottled Water Plants:

- **6 in Iraq (production capability exceeds requirement)**
- **Excess from Baghdad Backhauled to Tallil**
- **Reduces reliance on outside sources**



*Facilitates convoy
mitigation
Significant Accomplishment!*



Class I & Food Service MTT & Assistance Visit



Follow-on Actions



Class I MTT & Assistance Visit

Observations & Conclusions



▪ Issue: Identification of Diners for Cash Collection

• Observations: DoD/DA Contractors

- ✓ DCMA Does not have Plan to Identify Entitlements
- ✓ Contracts Differ in Entitlements from Provided Meals to No Authorization Identified
- ✓ No Central Point for Consistent Identification of Entitlements by Meals on Orders, CAC or Contract.

• Observations: AAFES, MWR, Red Cross, Etc. (Support)

- ✓ Support Personnel do not Have Contracts and No Identified Meal Entitlement

• Recommendation:

- ✓ DCMA Needs to Identify Each Contract's Meal Entitlement
- ✓ All Future Contracts Need to Include Meals Provided
- ✓ No Per Diem Entitlement for Contractors in CJOA, OIF & OEF



Class I MTT & Assistance Visit Observations & Conclusions, CJTF-82



- **Issue: Utilization of Food Service Personnel (922A/92Gs)**
 - **Observations: 922A/92Gs Not Utilized being Utilized in LOGCAP DFACs**
 - ✓ LOGCAP DFACs - KBR Personnel are Pulling Headcount Duties. Previously Noted by past MTT's and AAA
 - ✓ Contracting Officer Technical Representative (COTR) Duties are not being Performed Daily IAW Policy
 - ✓ This Is Also a Major Security Oversight Requirement in LOGCAP DFACs
 - ✓ CJTF-82 Trained Pre-deployment on COTR Duties
 - **Recommendation:**
 - ✓ Have 922As And Senior 92Gs Perform COTR Duties
 - ✓ Assign Food Service Personnel to Provide Oversight of DFACs Daily – Use COTR Checklist
 - ✓ Assign Military Headcounts to LOGCAP DFACs



Class I MTT & Assistance Visit Observations & Conclusions, CJTF-82



❑ Command Issue

▪ Issue: Bakery Items

- **Observation: Current SPV Bakery Items are Unacceptable**

- ✓ SPV is Developing New Products/New Packaging
- ✓ SPV is Installing a Blast Freezer
- ✓ SPV and CJTF-82 Sampling Products in DFAC for Soldier Acceptability

- **Recommendations:**

- ✓ Continue to Work Together to Meet Objective of Fully Acceptable Bakery Goods for the Soldier
- ✓ Ensure Vets Certify Blast Freezing Operation When Implemented with Determination of Shelf Life of Pastries
- ✓ Blaster Freezer Will Eliminate the Need for Airlift from UAE



Class I MTT & Assistance Visit Observations & Conclusions



■ Challenges in Afghanistan

- **Observation: Some Isolated Teams are on M-M-M**
 - ✓ Tough Distribution Conditions - Mountainous Terrain at 12K ft
 - ✓ Some Camps required to use Donkeys to Haul Supplies
 - ✓ No Infrastructure at Base – Food Service Equipment, Cooks, or Storage to Support Feeding Operations
- **Way Ahead / Recommendation:**
 - ✓ Maximize Utilization of UGR-E and First Strike Ration
 - ✓ Soldiers are Rotated Every Two Weeks



Class I MTT & Assistance Visit Follow-on Actions



- **Take lead to accelerate approval and production of the UGR-E to facilitate MiTT feeding requirement**
- **Monitor Operational Ration Stockage and Consumption**
- **Continue to work SPV Summit action items via teleconferences**
- **Insert Lessons Learned into doctrine, policy and training**
- **Expand 21 Day Menu to 28 Days/Make Periodic Changes**
- **Provide AFMIS Training/Implement Program**



Class I MTT & Assistance Visit Observations & Conclusions, MNF-I



- **Way Ahead in Iraq:**
- **Observations:**
 - ✓ Paper Products Used In DFACs: Major Landfill Consideration
 - ✓ Cost of Paper Products is Expensive
- **Recommendation/ Fix:**
 - ✓ Installation of Dishwashers Can Realize Savings after 6 Months
 - ✓ Modify Existing Contracts to Install Dishwashers
 - ✓ Future Construction Will Include Dishwashers
 - ✓ Required Trucks Reduced MSR



Class I MTT & Assistance Visit Follow-on Actions



- **Continue to provide COTR training via MTT (all services)**
 - ✓ **Bring Training to the IZ (BIAP or Anaconda suggested)**
 - ✓ **Take Training to Deploying Units (Pre-deployment)**
- **Incorporate Account Management Training**
 - ✓ **Conduct in conjunction with the COTR MTT**
- **Stay Engaged in “Base Consolidation Plan” and Provide Upfront Assistance**
- **Continue Coordination and Oversight with DSCP in SPV Pricing Structure**



Class I MTT & Assistance Visit Observations & Conclusions, MNF-I



- MNF-I Command Issues:
- **Getting Back to “The Good Enough” Standard**
 - **Observation:**
 - ✓ We are Way Beyond “The Good Enough Standard”
 - ✓ Additional Items put more Trucks on the Road;
More Lives at Risk
 - ✓ Soldiers/Diners are Eating Well
 - **Recommendation:**
 - ✓ Make Gradual Reductions in the Menus and SPV Catalog without Taking away from the Soldier
 - ✓ ACES will work with MNF-I/MNC-I with Recommendations



*What's the future hold for
the 92G MOS?*



MTO&E 92G Employment in Garrison



- 92G manage & operate garrison dining facilities when not deployed
- Keeps 92G motivated, and proficient in their MOS while providing IMA with *“Borrowed Military Labor”* at no cost
- 9,000 + cooks in our Force Structure

QMC&S
is proponent for
92G MOS - *no intent to
remove mil cooks from
Garrison Food Svc Op*





MTO&E 92G During Deployments and Field Exercises



- Units deploys with MTOE Cooks and Equipment
- Uses the Army Family of Rations
- Transitions to SPV, LOGCAP and the DA CONOPS 21-Day Menu during Extended Long Term Deployments
 - 92G continue to perform mission at MKT/CK's, and FOB's & Force Provider
 - Perform as COTR's or PE's at LOGCAP DFAC's





MTO&E 92G Employment in Garrison & Field OPs



•QMC&S Conclusion: *Continue to employ MTOE 92G MOS population in both garrison and field Kitchen operations*

See no Value added in outsourcing FS at TOE Installations nor having DLA assume FS acquisition





What's the future hold for the 92G MOS?



- **What can We do?**
 - **Utilize Cooks During Exercises**
 - **Ensure Personnel Remain Proficient in Their MOS**
 - **Provide Refresher Training/OJT Programs**
 - **Encourage Civilian Training Opportunities**
 - **Compete in Army Food Service Programs**



**QUESTIONS
OR
COMMENTS...?**