



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

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From the ACES Director

Welcome to the January 2008 issue of the *Army Food Net*. We hope that you find this issue full of interesting, timely, and helpful information. In this issue, we welcome our new acting Director of Training, provide updates on policy and contracting issues, and provide practical guidance to reduce excess inventory in Army dining facilities. For field feeding concerns, pay special attention to the Army Food Advisor’s corner, where he discusses improvements to the Food Sanitation Center.

I would like to leave you with the following poem. I realize that Christmas is over for another year, but the Holiday season is still with us. Please take a moment to remember why we in the Army Food Program are here: to support Soldiers who are serving their country at home, in the AOR, and around the world. Never forget that, at the end of the day.....it’s all about the Soldier!

THE SANDS OF CHRISTMAS
 by Michael Marks

I had no Christmas spirit when I breathed a weary sigh,
 And looked across the table where the bills were piled too high.

The laundry wasn't finished and the car I had to fix,
 My stocks were down another point, the Vikings lost by six.

And so with only minutes till my son got home from school
 I gave up on the drudgery and grabbed a wooden stool.

The burdens that I carried were about all I could take,
And so I flipped the TV on to catch a little break.

I came upon a desert scene in shades of tan and rust,
No snowflakes hung upon the wind, just clouds of swirling dust.

And where the reindeer should have stood before a laden sleigh,
Eight Humvees ran a column right behind an M1A.

A group of boys walked past the tank, not one was past his teens
Their eyes were hard as polished flint, their faces drawn and lean.

They walked the street in armor with their rifles shouldered tight,
Their dearest wish for Christmas, just to have a silent night.

Other soldiers gathered, hunkered down against the wind,
To share a scrap of mail and dreams of going home again .
There wasn't much at all to put their lonely hearts at ease,
They had no Christmas turkey, just a pack of MREs.

They didn't have a garland or a stocking I could see,
They didn't need an ornament--they lacked a Christmas tree.

They didn't have a present even though it was tradition,
The only boxes I could see were labeled "ammunition."

I felt a little tug and found my son now by my side,
He asked me what it was I feared, and why it was I cried.
I swept him up into my arms and held him oh so near
And kissed him on the forehead as I whispered in his ear.

"There's nothing wrong, my little son, for safe we sleep tonight
Our heroes stand on foreign land to give us all the right,

To worry on the things in life that mean nothing at all,
Instead of wondering if we will be the next to fall."

He looked at me as children do and said, "It's always right,
To thank the ones who help us and perhaps that we should write."

And so we pushed aside the bills and sat to draft a note,
To thank the many far from home and this is what we wrote:

"God bless you all and keep you safe and speed your way back home.
Remember that we love you so, and that you're not alone.

The gift you give you share with all, a present every day,
You give the gift of liberty and that we can't repay."

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.

From the....

Army Food Advisor's Corner

Proposed Modification Kit for Food Sanitation Center (FSC) Natick is working on an initiative to field a modification kit for the FSC. The end result will be a safer and more convenient system for our Soldiers operating in the field. The kit will add items to improve safety in operation as well as items to improve efficiency and convenience. The upgrade initiative is a two-step process. The first step includes a grease separator w/ pump, sink fill pump and hose, carbon monoxide alarm, arm guards, sink temperature labels, gloves/aprons, ground fault circuit interrupter (GFCI), 6' step ladder, thermometer calibration tool, National Sanitation Foundation (NSF) sinks and a power converter hanging bracket, 4-outlet power cord, and two lights for

From the...

Director of Operations, Army Center of Excellence Subsistence

Quality Food Service operations are a "Combat Multiplier" and are vital to the success of any mission, whether in garrison, in major training areas, or in a combat zone. Soldiers engaged in high OPTEMPO operations must have nutritious and wholesome meals to meet the demanding rigors of their mission. Commanders and leaders demand for their Soldiers quality food service operations that rival those found in upscale commercial restaurants.

Our senior Noncommissioned Soldiers, Warrant Officers, and civilian food program management staff must ensure their units and installations have in-place an effective On-the-Job-Training (OJT) program and that Soldiers returning from a major training area or deployment are returned to their dining facilities as soon as possible after completion of recovery and reset, reintegration, and/or block leave. These food operations Soldiers are needed to support the command and unit feeding and training missions.

Accomplishing this is not always an easy task for the military operated dining facilities due to current pre and post deployments and associated mandatory training and reintegration requirements. Our food service Soldiers are being pulled in many directions during unit pre-deployment training phases while the daily food service mission must continue to be provided. Many other Military Occupational Specialties (MOS) will basically shut down daily operations for training – weapons ranges, convoy operations, motor stables, CIF issues, NBC ,etc; however ,the food service MOS must continue to provide three quality meals a day, while trying to accomplish the same tactical skills training and

FSCs issued with gas lanterns. The sink fill pump and hose will enable soldiers to pump water into the sinks directly from the water trailer.

Step two will consist of a sink exhaust assembly and a gray-water pump assembly.

Another possible item is a portable pump and hose used conserve water by utilizing the first rinse water for wash once the wash water has to be discarded. The sanitizing water would then be pumped into the first rinse sink and fresh water added to the sanitizing sink. An estimated 80 gallons of water a day could be saved utilizing this procedure. For those of you who have been around long enough to remember, this is how the mess kit laundry was operated. The grease separator will be hooked in line with the drain hose from the 3 compartment sinks. This will eliminate the need for a field expedient system for preventing grease from contaminating the soil around the FSC.

administrative processing as the rest of the unit.

Current deployments in support of the global war on terror have increased both the scope and size of the Army food service mission. These changes require that we change or adjust current Army food operations policy and doctrine to support on-going operations. To accomplish this task we have also changed the support requirements for the Installation Management Command (IMCOM) and our installation base operations personnel during deployments. Sustainment operations are required for uninterrupted food service support. IMCOM and Commanders have supported and continue to support the food service installation mission using a variety of ways; from consolidation of facilities to direct hire cooks to full food service contracts. While these options fill the void for continued food service operations during deployments, they are costly – in dollars, in lost training opportunities, and in personnel development.

Combat Service Support (CSS) MOSs all face a similar dilemma in changing environments and expectations as the Striker Brigades and Future Force operations are being developed and fielded. CSS operations and food service support operations and capabilities are changing with each deployment and support systems upgrade.

Simply stated, military operated food service dining facility operations save IMCOM and DOD considerable funds when comparing them to the cost of operating Full Food Service contracted dining facilities at installations and garrisons. They also provide a critical daily training base for food service Soldiers to maintain and increase their skills. Food service Soldiers coming from Advanced Individual Training (AIT) and those who have served outside of the food operations field for some time must continue to grow their skills through on-the-job-training. Realize that they have been given the basics but do not have the skills or knowledge required for a complete food service operation. Many young Soldiers deploy and depending on their unit's AOR mission might not work in a food service operation for their entire tour of duty. Many have been detailed to convoy security, site security, truck driver, mail clerk, etc. These Soldiers will be promoted and when they re-deploy back to home station will need OJT to increase their food service skills.

We must all be involved and stay abreast of the changes in operational requirements and even more importantly, keep our Commanders informed of the changes affecting food service support mission for their units. Keep current by reviewing the CASCOM website (<http://www.cascom.army.mil> – See Futures Tab at top) on future concepts for CSS operations relating to your food service operations/mission.

Keep up the great support you are providing today in support of your mission. You are a “Combat Multiplier” and key asset to

unit morale. Stay sharp and Stay safe.

Welcome CPT Williams!



CPT Terrence Williams is serving as the Director of Training (Acting), Army Center of Excellence, Subsistence, Quartermaster Center and School, Fort Lee, VA.

CPT Williams' previous Food Service assignments have included: Theater Class I Officer, Joint Logistics Command, Afghanistan; Commander, Company B, MOS 92G Food Service Specialist, 266th Quartermaster Battalion, Fort Lee, VA; Training With Industry Officer, Labatt Food Service, San Antonio, TX.

CPT Williams received his Commission from Alabama Agricultural and Mechanical University with a Bachelors of Science in Business Management. He is a graduate of the Quartermaster Officer Basic and the Combined Logistics Captain's Career Courses. His awards and decorations include the Bronze Star Medal, Meritorious Service Medal, Army Commendation Medal, Army Achievement Medal (1 OLC), Afghanistan Campaign Medal, Global War on Terrorism Expeditionary Medal, Senior Parachutist Badge, and Parachute Rigger Badge.

CPT Williams has been married to his wife, Habibah for 8 years. They have two children, Nasira and Terrence II.

National Nutrition Month 2008

National Nutrition Month® (NNM) is a nutrition education and information campaign sponsored annually by the American Dietetic Association (ADA). The campaign is designed to focus attention on the importance of making informed food choices and developing sound eating and physical activity habits. This year's theme is "Nutrition: It's a matter of Fact". NNM also promotes ADA and its members to the public and the media as the most valuable and credible source of timely, scientifically based food and nutrition information. Visit them at <http://www.eatright.org>

Reserve Component Updates

The Army National Guard and Army Reserve will hold its annual Conference and Work Shops, 25 – 29 February 2008 at the John Ascuaga's Nugget Hotel Resort in Sparks Nevada. The Reserve and National Guard Food Advisors are currently receiving registrations. For additional information or questions you may contact CW3 Christensen or Mr. Frazier at 804-734-4282/4285, or DSN 687-4282/4285. Get your request for attendance in early to avoid any last minute funding problems, look forward to seeing as many of you as possible!



Installation and Garrison Food Program Managers should begin planning now in conjunction with your supporting registered dietitian for the annual March event. Providing healthy eating and food choice information to your Soldiers/diners will provide them with valuable information that will assist them in becoming informed diners. As food program professionals, we should always emphasize the healthy choice and “Healthy Heart” menu items we routinely offer for service to our Soldier and diners. Food program oversight in emphasizing NNM and Soldier wellness through nutrition emphasis during the year should be a year around goal of all Army food operations and management staff.



Garrison Food Program Manager Operations Annual Budget Management and Planning

A RATIONAL APPROACH FOR THE PLANNING AND DISTRIBUTION OF FUNDING TO SUPPORT EXPENDABLE SUPPLIES CONSUMED IN ARMY GARRISON DINING FACILITIES.



“Hey Mr. Gomes, when are we going to get more money for expendable supplies?” This question is or one very similar is often heard by Installation Management Command Food Program Managers as they discuss dining facility and food program operations at their quarterly Food Service Management Boards or when they visit their US Army Garrison (USAG) Dining Facilities. Funding to support the supplies and products required for the sanitary maintenance, upkeep, and operation of Army garrison dining facilities is neither a given fact nor funded by Army subsistence account dollars. These supplies are funded as a result of the installation food service operations budget process developed annually by the installation/USAG food program manager. Is there a standard methodology for developing this annual funding requirement used by all garrison food program managers? Do all food program managers use the same methods for determining this requirement? Is there overarching policy guidance that directs food program managers to use specific metrics and procedures to develop this annual requirement? Do they use last year’s requirements and add 10 percent? The answer to all these questions is no. That being the case, we now understand that garrison food program managers must be very familiar with the operation and mission of the garrison dining facilities on their installation or garrison. The FPM must invest the time required and conduct the research necessary, using available food program data such as: size of the dining facilities and number of serving lines, headcount, hours of operation, remote feeding supported from the garrison dining facilities, operational duty days, holidays, training holidays, policy driven sanitation requirements, equipment failure, and other unique requirements for the provision of safety equipment or other supplies when developing their annual budget submission for expendable supplies.

Let’s review, and let me suggest a rational and systematic formula driven approach that can be used by the installation food program manager when building the annual installation budget requirements and also for making an equitable distribution of funding based on research data accumulated to support garrison dining facility operations. The Army’s current dining facility definitive designs are based on specific design capacities and square footage. (Army definitive dining facility design plans can be found on the ACES webpage at <http://www.quartermaster.army.mil/aces/>). Army definitive design specifies four dining facility design sizes and capacities;

☞ 150-250 Personnel (13, 245 Square Feet) ☞ 251-500 Personnel (22, 389 Square Feet) ☞ 501-800 Personnel (27,550 Square Feet) ☞ 801-1300 Personnel (30, 257 Square Feet). Size does not always mean that this is the number of diners that are actually subsisted in each facility; size will dictate the how many square feet require cleaning.

In Europe, Korea and other parts of the world, food program managers may find many non- standard design facilities (in troop barracks, locally designed etc) that may be grouped as Small (up to 14,000

Square Feet) , Medium (14, 001 – 27,000 Square Feet), and Large (Over 27,000 Square Feet) based on their overall square footage and dining room capacity. These type facilities may or may not mirror definitive design capacities. No matter what the case, the review of funding requirements based on the above food program historical data must be accomplished to ensure adequate expendable supplies are available for sanitary and safe operation.



Based on past historical experience, and as a general rule, the number of diners served will dictate the majority of the basic costs related to the use of expendable supplies, such as: napkins, paper towels, hand sanitizers, soaps, mops, brooms, hairnets, paper caps, bleach, and dish machine chemicals, (if not centrally contracted). The chart below is a good rule of thumb planning factor for budget development and internal garrison distribution of funding to support quarterly dining facility expendable supplies. A good rule of thumb, based on past food program management experience is summarized in the following chart, which can be used as a base line determination for the development and distribution

of funding to dining facilities in support of expendable supplies used /consumed /expended, to meet basic sanitary and service requirements.

<u>Cumulative diners served</u> (Daily Headcount)	<u>Basic Funding</u> (Per Quarter)
10 -----	\$100.00
20 -----	\$200.00
50 -----	\$500.00
100 -----	\$1000.00
200 -----	\$2000.00
300 -----	\$3000.00
400 -----	\$4000.00
500 -----	\$5000.00

This basic operational planning formula is based on the average cumulative numbers of diners served (headcount), and uses the 5 mill rounding rule, e.g. 5 (headcount) or higher will round up to the next higher number, 4 or lower will round down. Using this formula will ensure that the necessary basic expendable supplies required for mandatory sanitary operation of the garrison dining facility are available each quarter of the fiscal year.

Now let's look at the other additional expendable supplies required for operation of the dining facility, these expendables can be grouped into four categories: **Administrative Supplies**, such a computer paper, printer cartridges, pens, pencils, file folders and other miscellaneous office type supplies necessary to maintain standard operations. **Mandatory Safety Equipment** for dining facility attendants such as: protective gloves, eye protection, aprons, hairnets, safety shoes, and anti-slip mats. **Carry-out Supplies** to support "To Go" meals or "Grab and Go" meals such as: plastic-ware, paper or plastic bags, paper cups, cup lids, wax paper, or sandwich wrap, paper or lightweight plastic meal containers with lid. **Dining / Meal Service Replacement Products**, such as: dinner plates, coffee cups, glasses, silverware, trays, bowls, vegetable dishes, etc. These four categories of expendable supplies are not included in the calculation above by headcount for basic operating health and sanitation supplies, these four categories of supplies and funding are driven by the actual number of diners supported, number of dining facility attendants, and operating days per month and meal service replacement product loss and breakage (which should be monitored).

The garrison food program manager must complete the research necessary to ensure that they are aware of the current pricing for the additional expendable supplies outlined in the above four categories, to ensure that sufficient funding is calculated and included in their annual operating budget. Past historical data based on real time garrison dining facility operations has shown that approximately \$ 500.00 + - of today's dollars per additional category per quarter is sufficient to maintain these supplies in each garrison dining facility. Again, installation/garrison FPM must know each dining facilities support requirements and have a general idea of the cost of the expendable supplies either provided through an installation Self Service Supply Center (SSSC) local GSA store, or commercial vendors and ensure that receipts for expendable supplies are being maintained at individual dining facilities with copies provided to their office to ensure that funding is being spent to meet actual requirements and not to create stockpiles of expendables beyond demonstrated necessary and required support requirements. Being aware of costs at the FPM level also allows the FPM to forecast additional requirements based on actual product cost and inflation for budget out years.

An example of the formula using basic operational costs and plugging in (based on actual mission driven support requirements) the four mission-driven and mandatory safety requirements for expendable supplies is provided below.

Example:

Dining Facility- Facility Size - Average Daily H/C - Administrative Supplies – Replacement – Carry-out – Safety.
14th ACR Medium 220 = \$2,200.00 + \$300.00 + \$500.00 + \$500.00 + \$500.00

3d Quarter Total for 14th ACR Expendable Supplies: \$4,000.00

One additional planning factor that must be taken into account for those installation /USAG FPM managing IMCOM garrison dining facilities in some OCONUS locations is dining facility attendant uniforms for the local national or dependant hire workforce performing dining facility attendant duties. Uniform costs will vary according to your location and seven (7) wash and wear uniforms per individual are generally provided to meet this requirement annually.



The use of the above basic formula and the four (five OCONUS) additional category additives can be used by food program management staff to develop a rational systemic approach to the annual budget and funding process. One additional note for your consideration regarding funding of expendable supplies is based on the meal rate charged cash customers that are authorized by the installation/garrison commander to purchase meals in Army appropriated fund dining facilities, the FPM in conjunction with the installation commander and installation/USAG resource manager should ensure that all OMA collections related to the service of cash meals is specifically targeted to support the installation/USAG expendable program. The earnings generated by the sale of meals to cash customers are earned (the difference between discount and standard meal rate) in the dining facility and should be returned to the installation/USAG FPM to support the dining facility mission. This may be assumed as happening; however, I can tell you for a fact, that if the local and regional food program management staff are not tracking these funds and ensuring that these dollars earned in the dining facility are being returned to support the local food program, then they are being used by the installation /garrison to support other garrison missions. If you're unsure that your program is

receiving these dining facility earned funds, you need to check and correct. In summary, the old adage “if you fail to plan, you plan to fail” is especially true when it comes to the budgeting and management of expendable supplies that support all Army garrison dining facilities. POC for this article is Mr. Michael Damico, Food Service Systems Analyst, Concepts, Systems and Policy Division, ACES.

Reducing Your Dining Facility Surplus Inventory

Army garrison dining facilities, excluding our dining facilities in the AORs, cumulatively have 2 to 4 million dollars of surplus inventory on hand at any one time. As a dining facility manager, do you know how much of this surplus inventory is yours and why it is important to reduce it?

The Army Inventory Objective Standard

According to AR 30-22, paragraph 2-24, the Army’s inventory objective is for each dining facility to maintain no more than 6 days of rations. This standard was established at 6 days in an effort to bring the freshest foods to our diners through constant stock rotation since each dining facility can receive up to three subsistence prime vendor deliveries per week. One of the main purposes of the subsistence prime vendor program was to get the Government out of the food warehousing business. Unfortunately, as indicated by the statistic in the first paragraph, many Army dining facilities have turned into mini food warehouses.

How Inventory Objective and Surplus Inventory Values are Calculated

Your dining facility inventory objective can be obtained by determining the previous month’s average daily earnings (last month’s total earnings divided by number of operational duty days) and then multiplying it by 6. To determine your surplus inventory value, subtract your inventory objective by last month’s ending inventory. Examples of both calculations are shown below.

<u>Example of how to calculate Inventory Objective</u>		<u>Example of how to calculate Surplus Inventory</u>	
Last Month’s Earnings:	\$60,000.00	Last Month Ending Inventory	\$20,000.00
Divide by Last Month’s		Minus Inventory Objective	<u>\$12,000.00</u>
Number of Operational Days:	<u>30</u>	Equals Surplus Inventory	\$ 8,000.00
Equals (average daily earnings):	\$ 2,000.00		
Target days of Inventory	<u>X 6</u>		
Inventory Objective:	\$12,000.00		

Note: AFMIS automates these calculations in the Decision Support System (DSS); however, this report is currently not available in the dining facility operations (DFO) module. An inventory objective and surplus inventory report will be added to the AFMIS SCP 14-00 DFO module in the future.

Why Surplus Inventory is Bad

There are a number of reasons we don’t want surplus inventories in our dining facilities:

1. We want the freshest foods for our Soldiers. Foods stored for long periods of time deteriorate in quality, spoil, or expire. Food thrown away is wasted money.

2. Food service personnel use more food when they have more of it. If there are 10 cases of onion rings in the freezer, they are more inclined to over prepare since they don't have to worry about running out. Think about it like your tube of toothpaste. When you get a new tube, you generally use more at the beginning than you do when you get to the end of the tube.

3. Surplus inventory takes up more storage space and uses more labor hours to inventory, rotate, and maintain on a daily basis. Think of all the extra refrigerators, freezers, and storage buildings we have behind our dining facilities. Do we really need them?

4. Surplus inventory invites pilferage. Will you miss a bottle or case of something when you have 20 already? Probably not as much.

What You can do to Reduce Your Surplus Inventory

There are a number of actions you can take to reduce your surplus inventory over a period of months. If you reduce your inventory level too quickly, you may start running out of food items if you have not established good menu planning, ordering, and inventory control procedures. Continually practicing the procedures below is the key to reducing and maintaining an acceptable dining facility inventory level.

1. Establish a cycle menu. A cycle menu is a menu for a certain number of days or weeks that is repeated after a set amount of time. Having a cycle menu adds predictability to ration ordering and generally reduces the number of food items you must stock in inventory.

2. Mark all food item cans and boxes with the date received from the subsistence prime vendor.

3. Check dates in ration storage areas to determine if food items are being utilized within a 6-day period. Determine the cause for food items that are not used within a 6-day period. These may include:

- *The food item may no longer be included on the cycle menu.* If the food item is not included on the cycle menu, put it on the cycle menu to use it up prior to the next end of month inventory.
- *The food item may have limited use on the cycle menu.* If you have a food item that has limited use on the cycle menu, readjust your cycle menu to increase its use or replace it on the cycle menu with another food item if possible.
- *Minimum prime vendor order quantity sizes may be too large for dining facility operations to use within the 6-day period.* Common examples are spices and some semi perishable food items. When ordering spices, order them by individual cans or jars; not by the case.
- *Dining facility may be ordering rations without checking on-hand, due in, and projected use balances first.* This is called "blind ordering". You may be ordering food items that you already have in stock.

4. Prior to ordering rations, compare the AFMIS shopping list requirements with your current inventory balance on hand, projected due-ins (ration orders already submitted), and projected due-outs (production schedules already generated) before ordering. Only order the amount you need for the

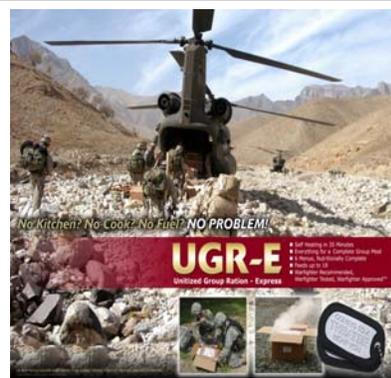
current ration cycle. AFMIS SCP 14-00 already does this on the Order Worksheet Report and Stockage Level Report. If you don't have AFMIS SCP 14-00, you can create a simple chart listing those items you want to track:

Item	On-Hand	Due-In	Projected Use	Projected On-Hand	Order
Bacon	90 lb	40 lb	60 lb	70 lb	0
French Fries	250 lb	0	300 lb	-50 lb	50 lb
White Milk Bulk	2 containers	2 containers	3 containers	1 container	1 container

5. After each issue cycle, review food item usage to see if the amount you projected was correct. Ask yourself if you could have ordered less and lower the amount of the food item being maintained in the dining facility inventory. Accurate projections are the key to maintaining a low inventory level.

6. Conduct and track your weekly and monthly inventory values. Conducting 100% weekly inventories provides you with a better indication on how the dining facility is controlling the inventory. Review weekly and monthly inventories for field residuals, large quantities, and slow moving food items. Field residuals are not charged to the dining facility account and should not be included on the AFMIS weekly and monthly inventories.

For further information, contact ACES CSPD, andrew.pisney@us.army.mil or 804-734-4861, DSN 687-4861.



UGR-E De-listed as Hazardous Waste – It's hot, but not too hot

By Mike Eck, USAEC

Nothing tastes better to a Soldier working or training in remote, austere environments than a special, hot meal. The Army has developed the Unitized Group Ration – Express (UGR-E) – a heat and serve meal – to provide up to eighteen personnel with something as close as you can reasonably get to a feast in the field.

Until recently though, the difficulty of disposing the UGR-E meal's heating element almost

made it more of a burden for Soldiers than a comfort.

That's because the flameless ration heaters in the UGR-E were considered by the Environmental Protection Agency (EPA) to be solid hazardous waste and had to be disposed of accordingly. This meant collecting the unused meals, transporting them in from the field, and turning them in to the environmental office.

Now the EPA says that the Army can dispose of unused heaters in the UGR-E the same way it disposes of waste chemical heaters from Meals, Ready to Eat (MRE) – as regular trash.

This finding comes from EPA following a request by the Army to provide guidance on how to dispose of the UGR-E heaters. After reviewing the material safety data sheet (MSDS) prepared by the manufacturer of the flameless heaters contained in the UGR-E, as well as test results prepared by the Army, EPA determined that the heaters react in a controlled way, providing enough heat for preparing hot food, but not so hot that unused heaters could eventually explode or cause a fire. Since saline is used to activate the heaters, the chance of explosion through exposure to fresh water, which might come in contact with the heaters in a landfill or waste disposal situation, is even more remote.

The EPA's guidance not only is good news for Soldiers in the field, it's also good news for Soldiers back on base since it also applies to any expired UGR-Es that might be in storage.

So, for the record, UGR-Es can be disposed of as follows:

- used heaters – regular trash.
- unused heaters – regular trash.
- expired UGR-Es still packaged with its four unused heaters – regular trash.

Where possible, unused UGR-E heaters that are sealed in their original packaging should be removed from the UGR-E case and returned for recycling or reuse to the Defense Resource Management Office (DRMO) or the heater manufacturer (TrueTech Inc., 680 Elton Avenue, Riverhead, NY 11901-2585).

Keep in mind that individual CONUS states and OCONUS host nations may have tougher disposal rules than the EPA. Food preparation and disposal personnel should check with the installation environmental office to be sure of local disposal guidelines for the UGR-E.

Army Food Program Policy Update

It's a classic case of "bad news/good news"!

What's the bad news? Publication of the next revision to AR 30-22 and DA Pam 30-22 has been delayed.

What's the good news? A change in policy from the Army Publications Directorate (APD) means that we now have only one scheduled revision, versus the two or three we had planned.

The Army Food Program (AR 30-22) and Operating Procedures for the Army Food Program (DA Pam 30-22), were originally published on 30 August 2002, with effective dates of 30 September 2002.

These two documents were the result of ACES consolidating four previous Army regulations and separating guidance into policy (AR 30-22) and procedures (DA Pam 30-22) per direction from HQDA.

Almost immediately after these documents were published, ACES began work to revise them to incorporate the Installation Management Agency (IMA), now known as Installation Management Command (IMCOM), and numerous other changes in the Army Food Program.

The amount of changes required in these two documents exceeded the limits for APD's rapid action revision process. As such, they became major revisions that took several years to complete. The revised AR 30-22 was published on 10 May 2005 and the revised DA Pam 30-22 was published on 6 February 2007.

ACES began to work on the next revision to AR 30-22 and DA Pam 30-22 in 2007. Again, we had more than eight pages of changes, so we decided to break them up into two or three separate rapid action revisions, released back-to-back over the course of 12-18 months.

The first of these rapid action revisions was scheduled to be published in 1st Quarter FY08. The APD, however, increased the number allowable pages of changes for a rapid action revision to 25. This will allow us to put all planned changes into one revision, currently scheduled for 3rd Quarter FY08.

So, that's the "bad news/good news". Although the next revision will be delayed a little longer, we will be able to publish all changes in an overall shorter timeframe and without the added confusion of back-to-back revisions.

For more information, contact ACES, Concepts, Systems, and Policy Division at 804-734-4852

FOOD SERVICE CONTRACT MANAGEMENT INFORMATION UPDATE

The following article is a reprint from the Northern Region Contracting Center of the US Army Acquisition Corps, Newsletter of November 2007. This article titled "CORs Need a Strong Foundation" points out the many areas that a Contracting Officer's Representative or a Performance Evaluator must be familiar with. Commanders should ensure that their personnel who will perform in these positions receive the required training foundation before assuming these duties. The ACES, CSPD Food Service Contract Management Training (FSCM) currently addresses each of the areas listed below except: Payments and Invoicing (WAWF), Contract Management Reporting (CMR), and Contract Verification system (CVS). These are being considered for addition to our training in the future. Please review this information and consider what the ACES FSCM can provide your Soldiers. The FSCM training is offered at Ft Lee as a part of the Warrant Officer Basic and Advanced courses, The NCO Advanced Course and the Food Service Management Course. It is also offered through a Mobile Training Team (MTT) for units preparing for deployment or for installations having Food Service Soldiers or civilian personnel that require this training. For additional information on this training and how to request it for your installation or unit contact Mr. Richard A. Harsh at rich.harsh@us.army.mil or through the ACES webpage.

“CORS NEED A STRONG FOUNDATION;

The government is becoming increasingly aware of the importance of the maximum return on its contract dollars. This is where the COR comes in. CORs must have a strong foundation in contracting fundamentals. More importantly, the COR must be able to develop appropriate monitoring and surveillance methods and effective problem resolution techniques. Some of the areas include:

1. COR Duties and Responsibilities

- COR Training
- Read & Understand Your COR Appointment Letter
- COR Do's and Don'ts
- Fraud and Ethical issues
- Standards of Conduct
- Gratuities
- Conflict of Interest
- Contractors in The Workplace

2. Contract Basics

- Writing the Performance Work Statement
- Methods of Contracting
- The Solicitation Process

3. Performance

- Read, read, and re-read the contract
- Understanding the PWS/SOW
- Good Contract Administration
- COR and Contractor Communication
- Government Furnished Property
- Contract Surveillance
- Inadequate Contractor Performance
- Modifications and Changes
- Delays & Equitable Adjustment Claims
- Evaluating Contractor Performance (CPARS)
- Inspection and Warranty
- Payments and Invoicing (WAWF)
- Contract Management Reporting (CMR)
- Contract Verification system (CVS)

4. Terminations

- Termination for Default
- Terminations for Convenience

5. Disputes and Remedies

- The Disputes Process
- The Claims and Contracting Officer Decision

6. Subcontracting Issues

7. COR Specifics

- Factors used to determine the extent of performance monitoring.
- How to select the most appropriate monitoring method.
- Develop an understanding of contractor progress reporting
- Actions necessary in responding to contractor requests.
- How to assess the impact of a performance problem.
- Understanding the different types of remedies.
- The importance of the contract priority rating system.
- Factors used to determine the extent of performance monitoring.
- Considerations for developing a contract administration and quality assurance plan.
- Contractor progress reporting “

If all the gravy being offered for service in your dining facility are instant mix or out of a can, your cook staff is missing valuable training and your diners are missing great gravy. All good sauces and gravies begin with the roux.

How to Make Perfect Roux

Made of equal parts flour and fat mixed together and slowly cooked **over low heat**.

Try This Technique:



Step 1. In an Baking and Roasting pan or 40-quart heavy saucepan or pot, using a spoon

Until a smooth paste is developed and it is free of lumps.



Step 2. Cook over medium to medium-low heat, stirring constantly so the roux doesn't scorch. Roux is used with stock to make gravies and thicken soups.



Step 3. For a light roux, use butter instead of fat. Cook and stir for about 10 minutes. Light roux is light reddish-brown in color and is used to thicken cream and white sauces and light soups. Dark roux is used for brown gravy and other great brown gravy varieties.

Food Operations Sergeants, remember tasks that you train in garrison will be tasks that cooks can perform in the field. **TEACH & TRAIN** –the basics!

Perfect Weather for Heart Healthy Soup Tomato-Basil Soup

Ingredients:

- 12 medium carrots, finely chopped
- 12 stalks celery, finely chopped
- 4 large onions, finely chopped
- 6 cloves garlic, minced
- 10 tablespoons olive oil
- 12 cups water
- 6 pounds tomatoes, chopped (one #10 can)
- 1 &1/2 cup snipped fresh basil or 6 tablespoons dried basil, crushed, plus 1 cup snipped fresh parsley
- 1 teaspoon salt
- 6 tablespoons balsamic vinegar

Directions : Calories: 145

1. In a large saucepan cook carrots, celery, onion, and garlic, covered, in hot oil over medium-low heat for 10 minutes, stirring occasionally. Transfer to a blender container or food processor bowl; add the water. Cover and blend or process until smooth. Return to pan.
2. Stir in half of the tomatoes, half of the fresh basil or all of the dried basil, and the salt. Bring to boiling; reduce heat. Simmer, covered, for 15 minutes. Remove from heat.
3. Stir in the remaining tomatoes, the remaining fresh basil or all of the parsley, and the balsamic vinegar; heat through. Makes 40 servings. A light soup that complements any meal and provides variety and is a change to the many canned soup only dining facilities. FYI = Canned soups are great for use in the field , however repetitious serving of canned commercial soups in the garrison dining facility , shows a lack of creativity and provides little training to the Army cook staff while increasing your overall meal costs.

FORCE PROTECTION – SUBSISTENCE

Subsistence security focuses on the prevention of the introduction of hazardous substances into subsistence. FPM/FOS/ DFM Review the subsistence 3 P's during Sergeants' Time or cook's meeting with your ration and food operations staff.

Product – increase your in-depth review of delivered subsistence at your facility- ***This is no game, don't roll the dice!***

Personnel – increase supervision of any personnel doing repair work in your dining facility or making vendor deliveries. Never let vendors or workers into your storage areas unescorted!

Property – Increase barriers to your subsistence and storage areas. Implement the ACES **3 L's**.

Light it

Lock it

Limit access

Food Service Management staff must be concerned with the following areas: Physical security of the facility to include restricting the access of visitors to food preparation and storage areas.

The segregation of hazardous chemicals and their storage away from subsistence and in locked storage area when not in use.

We hope that you find the information contained in *Army Food Net* both interesting and useful. Your comments and suggestions are always welcome. Additional information regarding ACES and the entire Army Food Program is available on the ACES website at

[http:// www.quartermaster.army.mil/aces/](http://www.quartermaster.army.mil/aces/).

Archived issues of “Army Food Net” are on the website as well.