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| **Inspection Guide Summary for Performance Requirements Summary – Full Food Service (FFS)** | | | | |
| Date: |  | Bldg.: |  | Meal/Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Proj HC: \_\_\_\_\_\_\_\_\_\_\_ Actual HC: \_\_\_\_\_ |
|  |  |  |
| **PRS #** | **Satisfactory** | **Defective** | **N/A** | **Remarks** |
| 1 | Clean & Sanitize Food Service Equipment & Surfaces | | | |
|  |  |  |  |
| 2 | Wash, Rinse & Sanitize Pots & Pans in Three Compartment Sinks | | | |
|  |  |  |  |
| 3 | Operate & Maintain Mechanical Dishwasher Machine | | | |
|  |  |  |  |
| 4 | Clean & Maintain Dining Facility Interior and Exterior Areas | | | |
|  |  |  |  |
| 5 | Maintain & Prepare Dining Room Service Areas | | | |
|  |  |  |  |
| 6 | Furnish & Maintain Expendable Cleaning & Sanitary Supplies | | | |
|  |  |  |  |
| 7 | Establish & Maintain Administration Operations  ***Planned Inspection (based on contract??)*** | | | |
|  |  |  |  |
| 8 | Maintain Automated & Manual Headcount Procedures | | | |
|  |  |  |  |
| 9 | Manage, Maintain & Account for Government Subsistence – ***Planned Inspection*** | | | |
|  |  |  |  |
| 10 | Food Preparation | | | |
|  |  |  |  |
| 11 | Safeguard & Serve Food | | | |
|  |  |  |  |
| 12 | Prepare Meals for Remote Site Feeding – ***Planned Inspection*** | | | |
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| **Note: Signing the guide acknowledges receipt of this evaluation and does not indicate agreement with the findings.** | | | | |
|
| ACOR/COR:  Print Name & Signature | | | |  |
| CONTRACTOR REPRESENTATIVE: Print Name & Signature | | | |  |

***INSPECTION GUIDES FOR:***

***DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS 3.1.1***

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| **PRS 3.1.1 DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS- (Clean & Sanitize Food Service Equipment & Surfaces 3.1.1.1)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 2 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling / AQL: 6.5% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Food contact surfaces & equipment cleaned and sanitized using proper procedures for mechanical, manual, or in-place method (TRI-SERVICE FOOD CODE).  Example: Cleaned & sanitized equipment is air dried (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Cleaned & sanitized equipment reassembled and protected from contamination between uses and not stored in prohibited areas. |  |  |  |  |
| Cleaning clothes are for a designated purpose and properly stored. The sanitizer solution should be changed as required and maintain concentration (Tri-Service Food Code 4-501.114). |  |  |  |  |
| Are all lines cleaned after each use-Beverage, Serving, Salad Bar. |  |  |  |  |
| Ice Machines are emptied, drained, cleaned and sanitized at least every 30 days or as often as needed to prevent accumulation of mold and mildew. Is the cleaning schedule posted and initialed to ensure compliance IAW cleaning schedule. |  |  |  |  |
| **Not more than 2 remaining standards from the list below are found defective during the evaluation period** | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Spilled food debris on floors, shelves and in refrigerators & freezers routinely cleaned (TRI-SERVICE FOOD CODE). Example: Walk-in Refrigerators/Freezers. (Check for debris, food, dirty gaskets, and or spills) |  |  |  |  |
| No signs of accumulation of dirt, dust, grease, food particles or debris around equipment (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Bussing carts for dispensing dinnerware, refrigerators, warming equipment and toasters cleaned and sanitized (i.e., tray, dinnerware, cups and mug dispensers). |  |  |  |  |
| Exhaust hoods, filters, ledges & drip pans cleaned IAW cleaning schedule (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Equipment de-scaled to reduce the accumulation of lime deposits as needed (i.e., Combi ovens, Steam jacketed kettles, serving lines, etc.). |  |  |  |  |
| **NOTES:** |  |  |  |  |

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| **PRS 3.1.1 DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS- (Wash, Rinse and Sanitize Pots and Pans in Three Compartment Sinks 3.1.1.1.1)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 1 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling / AQL: 6.5% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Thermometers & chemical test kits on-hand & used to verify temperatures and sanitizing agent concentration. |  |  |  |  |
| Are dishes scraped/rinsed before washing/ the wash, rinse, and sanitize sinks at proper temperatures for manual ware washing in three-compartment sinks IAW TRI-SERVICE FOOD CODE.  3 Compartment Wash Solution (110 degrees F (43 degrees C)  3 Compartment Rinse Solution (120 degrees F (49 degrees C)  Sanitizing rinse during manual ware washing meets one of the following: (TRI-SERVICE FOOD CODE)  a. Hot water at 171°F with a 30 second complete immersion  b. Approved chemical sanitizer used IAW Mfg.’s label.  c. Chlorine solution at 100-PPM; water 75-110°F, complete immersion for 15 seconds. |  |  |  |  |
|  |  |  |  |  |
| Utensils, pots & pans washing performed without cross contamination (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Three compartments sink drained and sanitized when water or soap solution does not meet standards IAW TRI-SERVICE FOOD CODE. |  |  |  |  |
| Air-dry pots/pans and utensils after items have been cleaned and sanitized. Items should be stacked in a self-draining position that allows air drying, wet stacking/wet nesting. |  |  |  |  |
| Stored clean equipment & utensils protected from contamination and not in prohibited areas. |  |  |  |  |
| For Mechanical pot washer in three compartment sink area:   1. Mfg.’s recommended chemical & detergents on hand & used during mechanical ware washing (i.e., Mfg.’s detergents, de-scaling agent, chlorine solution). 2. Dish washing machine drained & cleaned after meal period. 3. Hot water sanitizing rinse for mechanical ware washing yields minimum contact temperature of 180⁰ F (TRI-SERVICE FOOD CODE 4-501.112. |  |  |  |  |
| **Not more than 1 remaining standards from the list below are found defective during the evaluation period** |  |  |  |  |
| **OTHER STANDARDS** | | | | | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Non-food contact surfaces cleaned after each meal period (floors, walls, shelving, etc.) (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Pots, pans & utensils are progressively washed and not permitted to accumulate. |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.1. DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS - (Operate and Maintain Mechanical Dishwashing Machine 3.1.1.1.2)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 2 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling: AQL: 6.5% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Mechanical dishwashing machine assembled correctly prior to use IAW applicable user’s manual. |  |  |  |  |
| Dinnerware from previous meal cleaned NLT the scheduled start of the following meal serving period (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Plates and eating utensils are visibly free of grease, food particles and foreign matter prior to use. |  |  |  |  |
| Clean & sanitize dish wares are handled as to prevent cross-contamination (i.e., same person does not handle the dirty and clean dishes without washing hands in-between). |  |  |  |  |
| Dinnerware protected from cross contamination and not stored in prohibited areas (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Hot water sanitizing rinse for mechanical ware washing yields minimum contact temperature of 180⁰ F (TRI-SERVICE FOOD CODE 4-501.112). |  |  |  |  |
| Mfg.’s recommended chemical & detergents on hand & used during mechanical ware washing (i.e., Mfg.’s detergents, de-scaling agent, chlorine solution). |  |  |  |  |
| Thermometers & prescribed chemical test kits on-hand & used to verify temperatures & sanitizing agent concentration. |  |  |  |  |
| Dish washing machine drained & cleaned after each use. Curtains removed and catch trays cleaned. |  |  |  |  |
| Dishwashers maintain customer flow rates. Sufficient soiled tray drop-off area is available to allow diners to exit without waiting. Dinnerware and utensils are available to diners without delay. |  |  |  |  |
| **Not more than 2 remaining standards from the list below are found defective during the evaluation period.** | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Diner wares & trays pre-scraped and rinsed prior to washing. |  |  |  |  |
| Non-food contact surfaces in wash areas cleaned and sanitized (floors, walls, storage carts, etc.) after each meal period (TRI-SERVICE FOOD CODE). |  |  |  |  |
| COR notified 100% upon occurrence when dishwasher is not operating properly. |  |  |  |  |
| Single use dinnerware items provided during power/mechanical failures (TRI-SERVICE FOOD CODE). As part of a Full Food Service contract (Not DFA) |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.1 DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS – (Clean and Maintain Dining Facility Interior and Exterior Areas 3.1.1.2)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if the critical standards are met and not more than 3 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling: AQL: 10% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Facilities & equipment in need of repair reported to DPW & recorded on Maintenance Request Register, DA Form 2405 and installation policy/procedures; & maintained 100% accurate (AR 30-22). |  |  |  |  |
| Clean restrooms, dining facility hand washing stations and employee locker rooms. Fixtures, partitions, and mirrors are visible free of dirt, grime, grease, residue, any foreign matter, prior to schedule start of each meal period and prior to closing. Restroom trash has been removed and new liners installed in waste containers. Restroom soap dispenser’s and dining room entry and exit area hand sanitizers are supplied with manufactures recommended products and are available 100% of the time. Restroom paper towels and toilet tissue are available 100% of the time IAW Tri Service food Code (TRI-SERVICE FOOD CODE). |  |  |  |  |
| **Not more than 3 remaining standards from the list below are found defective during the evaluation period.** | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Grease waste is discarded in proper containers. |  |  |  |  |
| Receptacles and recycling containers are clean. |  |  |  |  |
| Mop racks used to store mops. Mops & brooms stored properly in organized closets (mop heads down) TRI-SERVICE FOOD CODE. |  |  |  |  |
| Entry rugs/mats and non-slip mats are visibly clean at the scheduled start of each meal period and prior to closing for the day. |  |  |  |  |
| Non-food contact surfaces are cleaned (floors, walls, etc... TRI-SERVICE FOOD CODE). |  |  |  |  |
| Door windows, door kick plates and windowsills are visibly free of dust, dirt, grease, and debris. |  |  |  |  |
| Fixtures, partitions, and mirrors are visibly free of dirt, grime, grease, residue, and foreign matter, prior to the scheduled start of each meal serving period and prior to closing of day. |  |  |  |  |
| Clean and polish stainless steel doors for refrigeration unit and warmer cabinets. |  |  |  |  |
| Dispose of trash when containers are full and prior to closing for the day. |  |  |  |  |
| Garbage and trash receptacles remain covered while not in continuous use (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Maintain and clean interior dining facility floors before, during and after each meal service. |  |  |  |  |
| Safety practices adhered to. The Contractor shall follow installation, local, state and federal policies. |  |  |  |  |
| Personnel practice energy conservation measures: shut lights, equipment, and water off when not in use. |  |  |  |  |
| Conduct effective integrated pest management no signs of infestation detected, holes in bulk packages, rodent droppings, and visible pests (TRI-SERVICE FOOD CODE). |  |  |  |  |

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| Outside areas and 20 feet surrounding dumpsters are visibly free of trash, cigarette butts, raw food/ingredients, food waste, grease and foreign matter at the schedule start of the meal period. | |  |  |  |  |
| Loading docks free of excess pallets, debris & equipment (TRI-SERVICE FOOD CODE). | |  |  |  |  |
| Snow and ice are partially removed from sidewalks and access areas within 50 feet of the dining facilities during precipitation and completely removed within 2 hours after precipitation stops. | |  |  |  |  |
| Follow installation, local, state and federal policies concerning recycling and environmental waste program. TRI-SERVICE FOOD CODE, PARAGRAPH 5-503.11, Environmental Compliance and Protection Manual MCO P5090.2. |  | |  |  |  |
| **NOTES:** | | | | | |

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| **PRS 3.1.1 DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS – (Maintain and Prepare Dining Room Service Area of Operations- 3.1.1.2.1)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 2 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling: AQL: 10% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Dining areas are clean prior to the scheduled start of meal periods & upon closing for the day. |  |  |  |  |
| Each diner has a clean table & chair to eat without waiting. |  |  |  |  |
| The Contractor shall ensure spills are cleaned and soiled trays are bussed within 5 minutes of occurrence |  |  |  |  |
| The Contractor shall display and remove holiday decorations. The Contractor shall ensure decorations are displayed on the day of the Army’s birthday and NLT one week prior to Thanksgiving and Christmas. The Contractor shall remove all applicable decorations within 96 hours after the Thanksgiving, Christmas, and the Army’s birthday (Army Reserve’s Birthday). |  |  |  |  |
| **Not more than 2 remaining standards from the list below are found defective during the evaluation period.** | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Condiment dispensers are visibly clean & product available (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Napkin holders visibly clean & napkins available without diner delay. |  |  |  |  |
| Buss and replace trays, cups, mugs, and dinnerware carts during meal serving periods without diner delay. |  |  |  |  |
| Does the contractor provide a customer feedback program IAW the contractors Quality Control Plan |  |  |  |  |
| Clean dining room walls baseboards, door/doorframes, windows/ledges, ceiling fans, TV’s pictures, wall art, artificial plants, trophies/display cases, drapes/curtains, venetian blinds, and microwaves. |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.1 DINING FACILITY SANITATION AND CUSTODIAL OPERATIONS- (Furnish and Maintain Expendable Cleaning and Sanitary Supplies-3.1.1.2.2)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 1 non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling: AQL: 6.5% | | | | |
| **CTRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Hazardous Chemicals segregated from food storage and preparation areas. (TRI-SERVICE FOOD CODE). |  |  |  |  |
| 100% compliance with CFR 1910.1200 hazard communication standards.   1. Warning labels on hazardous chemicals. 2. Safety Data Sheets (SDS) available on-site for all chemicals. |  |  |  |  |
| The Contractor shall ensure sanitation supplies are available during operations to support cleaning and sanitation operations of the dining facility. For informational purposes, a typical supplies list is provided in Attachment E - Sample Materials List. |  |  |  |  |
| **Not more than 2 remaining standards from the list below are found defective during the evaluation period** | | | | |
| **OTHER STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Hazardous chemical area is organized and clean. |  |  |  |  |
| Maintain accountability of chemicals sanitizers and supplies (inventory current & on-hand). |  |  |  |  |
| **NOTES:** | | | | |

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***INSPECTION GUIDE FOR:***

***Dining Facility Administration AND Food Preparation Operations 3.1.2***

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| **PRS 3.1.2 Dining Facility Administration and Food Preparation Operations-(Establish and Maintain Administration Operations 3.1.2.1)** | | | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if all critical standards are met and not more than 3 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards are deficient. | | | | | | |
| **CRITICAL STANDARDS:** | **SAT** | | **DEF** | | **N/A** | **EXPLANATION** |
| Use DA Form 3546 to issue Cash Meal Payment Sheets and cash to cashier. |  | |  | |  |  |
| Receive and account for DD Form 1544, Cash Meal Payment books/sheets. |  | |  | |  |  |
| Are security and turn in procedures for cash, credit card, payment book sheets, AFMIS generated 1131s and the OTC generated Turn-ins IAW AR 30-22 / DA Pam 30-22 and local policy / SOP. |  | |  | |  |  |
| Dining facility accounts are within tolerance (monthly, quarterly, and annually) IAW AR 30-22 and / or local SOP. Statement of cause/remedial actions to correct dining facility account when above or below prescribed tolerances. |  | |  | |  |  |
| Documented QC inspections on hand IAW the approved QCP. |  | |  | |  |  |
| Documented open/ close/ deep cleaning tasks IAW the approved contract. |  | |  | |  |  |
| Completed DA Form 7800 cooking holding, cooling, reheating Risk Management Data Log on file. |  | |  | |  |  |
| Contractor complies with all local current SOP’s. |  | |  | |  |  |
| **Not more than 3 remaining standards from the list below are found defective during the evaluation period** | | | | | | |
| **OTHER STANDARDS** | | **SAT** | | **DEF** | **N/A** | **EXPLANATION** |
| Files are established & maintained current IAW AR 25-400 ARIMS. | |  | |  |  |  |
| Employee training records are current and on file at the dining facility. | |  | |  |  |  |
| Subsistence inventories have been reconciled & are on file (weekly & monthly). | |  | |  |  |  |
| Monthly Financial Worksheet completed on the last day or the month & on file. | |  | |  |  |  |
| Production Schedule completed correctly and signed on file. | |  | |  |  |  |
| Kitchen Requisitions on file. | |  | |  |  |  |
| Completed Daily Refrigerator/Freezer Temperature logs on file. | |  | |  |  |  |
| Earnings & expenditures report and account status report on file. | |  | |  |  |  |

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| **Dining Facility Administration and Food Preparation Operations-(Establish and Maintain Administration Operations 3.1.2.1) (CONTINUED)** | | | | |
| Subsistence Vendor Contract Discrepancy Reports on file, COR, SSMO and Veterinary Service notified when subsistence issues require inspection. |  |  |  |  |
| Preventive Medicine inspection reports on file. |  |  |  |  |
| Completed subsistence transfer reports on file. |  |  |  |  |
| Subsistence receipts on file. |  |  |  |  |
| Pest control log on-hand and filed. |  |  |  |  |
| Contractor maintains a change fund as expressed in DA PAM 30-22. |  |  |  |  |
| Are inventories being conducted IAW DA 30-22. Weekly, monthly, and semi-annually. |  |  |  |  |
| Equipment Maintenance log DA Form 2405 on file. |  |  |  |  |
| DA Form 3032 for manual headcount complete and on file. |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.2. Dining Facility Administration and Food Preparation Operations-(Conduct and Maintain Automated and Manual Headcount Procedures 3.1.2.1.1)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective. Performance will be rated as satisfactory if all critical standards are met and not more than 2 of the non-critical standards are deficient. Performance will be rated defective if any one of the critical standards is unsatisfactory.  Random Sampling: AQL: 10% | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Headcounters performing duties IAW App D, AR 30-22 & locally developed SOP’s. |  |  |  |  |
| Operate point of sales system (POS), record headcount, cash collection, cash turn-ins, and safeguard funds collected IAW AR 30-22, DA PAM 30-22. |  |  |  |  |
| Verifying the entitlement of each diner i.e., ITDLM / BAS / SIK / One Line Entry / FAO. Diners not entitled to eat free are paying cash for their meals. |  |  |  |  |
| Approved change fund sufficient to make change for cash meals. |  |  |  |  |
| Perform headcount duties as not to impede serving line flow rates. (DA PAM 30-22, para 3-26/3-29) |  |  |  |  |
| **Not more than 2 of the remaining standards from the list below is found defective during the evaluation period.** | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| SOP, instructions, DA 3032 & DA 1544 located at each station. |  |  |  |  |
| Headcount collection forms & cash meal data closed upon end of schedule meal period. Are manual headcounts added into AFMIS prior to the next scheduled meal period. |  |  |  |  |
| Do all headcount personnel have a CAC card and is it safeguarded. |  |  |  |  |
| Employees are courteous & polite. |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.2. Dining Facility Administration and Food Preparation Operations (Manage, Maintain and Account for Government Subsistence 3.1.2.1.2)** | | | | | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if none of the critical standards are deficient and not more than 2 of the non-critical tasks are deficient. Performance will be rated defective if more than 1 of the critical standards are found to be deficient.  Planned sampling AQL: 6.5% | | | | | | | | |
| **CRITICAL STANDARDS:** | **SAT** | | **DEF** | | **N/A** | | **EXPLANATION** | |
| Designated individual oversees deliveries (CH 13, TM 4-41.11). |  | |  | |  | |  | |
| Subsistence is checked for count, condition & identity (CH 13, TM 4-41.11). |  | |  | |  | |  | |
| Temperature of subsistence is randomly inspected using accurately calibrated thermometers (CH 13, TM 4-41.11). |  | |  | |  | |  | |
| TCS items are received at 41°F or below. Rejected if above 41°F (TRI-SERVICE FOOD CODE). |  | |  | |  | |  | |
| Milk & egg products are received at 45°F or below. Rejected if above 45° F (TRI-SERVICE FOOD CODE). |  | |  | |  | |  | |
| Perishable items are free of evidence of pest, rot & mold, evidence of re-freezing, thawing, slime, off color & odor. |  | |  | |  | |  | |
| Perishable subsistence is refrigerated promptly but NLT 2 hours after receipt. |  | |  | |  | |  | |
| Frozen items received frozen & stored at 0°F or below. |  | |  | |  | |  | |
| Subsistence stored in separate location from chemicals. (TBMED 530)  Are items stored in FIFO or LIFO and not in unauthorized areas. |  | |  | |  | |  | |
| Numerically scaled indicating thermometers are used to monitor refrigeration & freezer temps (TRI-SERVICE FOOD CODE) Chilled items stored at 34°F to 41°F. |  | |  | |  | |  | |
| **Not more than 2 of the remaining standards from the list below are found deficient during the evaluation period.** | | | | | | | | |
| **OTHER STANDARDS** | | **SAT** | | **DEF** | | **N/A** | | **EXPLANATION** |
| Invoice (delivery document) compared to subsistence order. | |  | |  | |  | |  |
| Semi perishable items are free from severe dents, swells, severe rust, leaks, moisture & discoloration on packing. | |  | |  | |  | |  |
| Items/products with expired dates rejected. | |  | |  | |  | |  |
| Receiving documents correctly annotated & signed  with receive date. | |  | |  | |  | |  |
| Stored subsistence protected from cross contamination (stored 6 inches off the floor). | |  | |  | |  | |  |

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| **PRS 3.1.2. Dining Facility Administration and Food Preparation Operations (Manage Maintain and Account for Government Subsistence3.1.2.1.2) *(CONTINUED)*** | | | | |
| Bulk food items stored in original containers or in food-grade plastic liner/ingredient bin & labeled (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Temperatures of refrigerators & freezers are recorded on daily temperature logs twice daily (start of day & prior to closing). |  |  |  |  |
| Inventory Management: Does High dollar inventory items match quantity on hand. |  |  |  |  |
| Subsistence Vendor Contract Discrepancy Reports initiated when required. |  |  |  |  |
| **NOTES:** | | | | |

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| **PRS 3.1.2 Dining Facility Administration and Food Preparation Operations-(Food Preparation Service 3.1.2.2)** | | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if none of the critical standards is deficient and not more than 2 of the non-critical tasks are deficient. Performance will be rated defective if any one of the critical standards is deficient.  Random Sampling: AQL: 6.5% | | | | | |
| **CRITICAL STANDARDS:** | **SAT** | | **DEF** | **N/A** | **EXPLANATION** |
| All menus (I.E. SFI, THOR 3, Enterprise, Etc.) reviewed and approved by the Government are 100% in compliance. |  | |  |  |  |
| Are food service personnel following approved recipe cards (SOP’s), are on hand for all products (AFMIS, TM 10-412, local approved recipes). |  | |  |  |  |
| Are proper cutting and mixing methods used, are scales and measuring utensils available and being used. |  | |  |  |  |
| Food items & TCS progressively prepared/cooked close to serving time and protected from cross contamination (TRI-SERVICE FOOD CODE). Example is covering food when not being served. |  | |  |  |  |
| Poultry, dressings, stuffed meats, fish, and pastas cooked to 165°F or above for 15 sec (TRI-SERVICE FOOD CODE). |  | |  |  |  |
| Pork, ground/chopped/flake fish & ground meats cooked to 155°F or above for 15 sec (TRI-SERVICE FOOD CODE). |  | |  |  |  |
| Whole muscle beef, fish fillets or lamb cooked to 145°F or above for 15 sec or IAW Table 2-1 (TRI-SERVICE FOOD CODE). |  | |  |  |  |
| Food Temperatures monitored and recorded on required data logs (DA 7458/ 7459) throughout the cooking/reheating period (HACCP Plan). |  | |  |  |  |
| Cooks minimize time TCS’s are kept in the TDZ (41°F - 135°F) during preparation (no more than 4hrs. cumulative, TRI-SERVICE FOOD CODE). |  | |  |  |  |
| Hot foods held for service at 135°F or above and cold foods held for service at 41°F or below (TRI-SERVICE FOOD CODE). |  | |  |  |  |
| Leftovers are rapidly reheated to 165°F or above within 2 hours. (TRI-SERVICE FOOD CODE). Annotated on the DA 7800. |  | |  |  |  |
| **Not more than 2 of the remaining standards from the list below are found defective during the evaluation period.** | | | | | |
| **OTHER STANDARDS** | **SAT** | **DEF** | | **N/A** | **EXPLANATION** |
| Food production & usage recorded on production schedule and kitchen requisitions (reflects the meal being prepared and signed prior to use by manager). |  |  | |  |  |
| Are G4G nutrition labels displayed in the DFAC, in proper sequence, and on the serving line (DA PAM 30-22, 3-7) |  |  | |  |  |
| All leftovers are offered for service once within 7 days & discarded. |  |  | |  |  |
| All prepared food is properly stored & labeled. |  |  | |  |  |
| Only individually wrapped items offered for service are retained as leftovers. |  |  | |  |  |
| Frozen foods tempered IAW (TRI-SERVICE FOOD CODE). |  |  | |  |  |
| Raw fruits and vegetables are washed prior to cooking & serving and protected from cross contamination (TRI-SERVICE FOOD CODE). |  |  | |  |  |
| Oil is free of food particles and strong odor upon start of cooking each day and does not cause food to smoke during the cooking process. |  |  | |  |  |
| Employee sanitation training records are current and on file at the dining facility. |  |  | |  |  |
| Personnel in clean & proper uniforms practicing good hygiene (TRI-SERVICE FOOD CODE). |  |  | |  |  |

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| **NOTES:** |

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| **PRS 3.1.2 Dining Facility Administration and Food Preparation Operations-(Safeguard and Serve Food During Serving Periods 3.1.2.3)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if none of the critical standards are deficient and not more than 2 of the non-critical items are deficient. Performance will be rated defective if any one of the critical standards are deficient.  Random Sampling: AQL: 6.5. | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| Serving lines set-up, no later than 15 minutes prior and not earlier than 30 minutes prior to serving periods (3.1.2.3). |  |  |  |  |
| All menu items recorded on the Production Schedule are available for diner selection at the start of the meal period. |  |  |  |  |
| Complete meals available to all diners during scheduled meal serving period. |  |  |  |  |
| Food temperatures are monitored and recorded on required data logs throughout the meal period (HACCP Plan). |  |  |  |  |
| Hot foods served at 135°F or above (TRI-SERVICE FOOD CODE). Check every 30 minute or twice during meal period. |  |  |  |  |
| cold foods served at 41°F or below (TRI-SERVICE FOOD CODE). Check every 30 minute or twice during meal period. (Refer to 3-501.19 TSFC) |  |  |  |  |
| Are cooking thermometers available, calibrated, and being used |  |  |  |  |
| Products reheated to 165°F or above when internal temperature falls below 135°F (TRI-SERVICE FOOD CODE) and properly annotated on the DA 7800 |  |  |  |  |
| Was diner flow rate maintained IAW da pam 30-22, Appendix B-1 |  |  |  |  |
| Operate hot and cold serving lines, beverage lines & dining rooms based on projected headcounts and design capacity of the dining facility. |  |  |  |  |
| Hot foods must be removed, cooled to 41°F within 6 hours, labeled & properly stored (cooled to 70°F within 2hrs and 41°F within 4hrs, TRI-SERVICE FOOD CODE). |  |  |  |  |
| Food portions IAW AFMIS & TM 10-412 recipes. Servers know the correct portion size and utilize correct serving utensil. |  |  |  |  |

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| **Not more than 2 remaining standards from the list below are found defective during the evaluation period.** | | | | | | |
| **OTHER STANDARDS** | | **SAT** | **DEF** | **N/A** | **EXPLANATION** | |
| Menus with caloric values posted for all items prior to the meal period (AR 30-22). |  | |  |  | |  |
| Food items garnished IAW approved garnish sheet. |  | |  |  | |  |
| Spills cleaned as they occur. |  | |  |  | |  |
| Food protected from contamination (i.e., sneeze guards, food covers, domes). |  | |  |  | |  |
| Separate serving utensils used for each product to prevent cross-contamination. |  | |  |  | |  |
| All self-service items available to diners without delay throughout meal period. |  | |  |  | |  |
| Food covered prior to and during periods of slow service to maintain temperatures. |  | |  |  | |  |
| Foods items are progressively replenished. |  | |  |  | |  |
| Employees are courteous and polite. |  | |  |  | |  |

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| **NOTES:** |

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| **PRS 3.1.2 Dining Facility Administration and Food Preparation Operations-(Prepare Meals for Remote Site Feeding 3.1.2.4)** | | | | |
| **PERFORMANCE CRITERIA:** Overall performance of this service for the day of the evaluation will be rated as either satisfactory (SAT) or defective (DEF). Performance will be rated as satisfactory if none of the critical standards are deficient. Performance will be rated defective if any of the critical standards is deficient**.**  **Planned Sampling AQL 4%** | | | | |
| **CRITICAL STANDARDS:** | **SAT** | **DEF** | **N/A** | **EXPLANATION** |
| All items prepared IAW established menu. Leftovers not used for remote site feeding. (TRI-SERVICE FOOD CODE). |  |  |  |  |
| TCS’s progressively prepared/cooked close to staging time (TRI-SERVICE FOOD CODE). |  |  |  |  |
| Food containers are properly cleaned and sanitized prior to filling. |  |  |  |  |
| Inserts/Containers are properly heated/chilled prior to filling (ATP 4-41-11). |  |  |  |  |
| Hot and cold foods at proper temperatures prior to placing in the food and beverage containers (hot foods 135°F or above, cold foods 41°F or below). |  |  |  |  |
| Food containers properly labeled (contents, time & temp when filled, servings, discard time). |  |  |  |  |
| Meal components are assembled and ready for pick up. Unit is briefed on meal components, serving utensils and discard times. |  |  |  |  |
| **NOTES:** | | | | |