

INSPECTION CHECKLIST - FOOD SERVICE (FIELD KITCHENS)

UNIT:		INSPECTOR:			
DATE:		PHONE:			
	WEIGHT	YES	NO	NA	REMARKS*
1. DOES UNIT HAVE ALL MANUALS, PUBLICATIONS, AND DOCUMENTS?					
a. AR 30-1 (Army Food Service Program, dtd 15 Aug 89)	.5				
b. AR 30-18 (Army TISA Operating Procedures, dtd 4 Jan 93)	.5				
c. AR 30-21 (Army Field Feeding System, dtd 2 Jul 94)	1				
d. DA PAM 25-40	.5				
e. DA PAM 738-750 (Army Maintenance Management System)	.5				
f. FM 10-23 (Army Field Feeding & CL 1 Operations)	.5				
g. FM 10-23-2 (Army Garrison Operations)	.5				
h. FM 21-10 (Field Hygiene & Sanitation)	.5				
i. FM 21-10-1 (Unit Field Sanitation Team)	.5				
j. TB MED 530 (Occupational & Environment Health Food Service)	.5				
k. TM 10-7360-211-13&P (Food Sanitation Center)	.5				
l. TM 10-7310-281-13&P (Modern Burner Unit)	.5				
m. TM 10-412 (Recipe Cards)	.5				
n. TM 5-4540-202-12&P (Immersion Heater)	.5				
o. TM 10-10-7360-204-13&P (Range Outfit Gas 59)	.5				
p. TM 10-7360-206-13 (MKT)	.5				
q. TM 10-7360-206-23P (MKT)	.5				
r. TM 10-7360-204-13 & P (M2 burner unit)	.5				
s. TM 10-8340-224-13 & P (Extendable Modular Tent)	.5				
t. TM 10-8340-211-13 (GP Medium Tent)	.5				
u. TM 9-2330-267-14&P (Water Trailer 400 Gallons)	.5				
ALL MSDS for stored chemicals	4				
w. Are the hand receipts on hand and current IAW Supply Catalog? (CD ROM EM 0074/ AR 710-2,pg 180 appx. F-4)	1				
x. Is the Field Kitchen SOP reviewed and approved IAW BDE FSO, including Field Load Plan?	2				
y. Are operator's licenses current IAW AR 385-55, AR 600-55, chap 4-1 & 6and TB 600-1?	2				

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IS THE UNIT PERFORMING MAINTENANCE IAW DA PAM 750-1, AND LOCAL UNIT SOP?					
2. M-59 FIELD RANGE					
a. Are ranges and components maintained IAW TM 10-7360-204-13&P DA PAM 750-1, par 3-1a					
1. Are ranges complete to include MBU unit? (Ref: TM 10-7360-204-13&P Appendix C, FM 10-23-1)	2				
2. Are ranges clean (free of burned on grease and food particles) (Ref: TM 10-7360-204-13&P pg 4-5, Sec VI)	1				
3. Are ranges numbered? (Ref: DA Pam 738-750 pg 8 para 3-3e)	1				
4. Are metal rails inside cabinet coated with aniseize compound to prevent rust? (Ref: TM 10-7360-204-13&P pg 3-1 para 3-2-a)	1				
5. If the range outfit is not to be used for several days or weeks is it covered with corrosion preventive compound P14 or a comparable substitute? (Ref: TM 10-7360-204-13&P pg 16 & 21)	1				
b. Is the DA Form 5988-E filled out IAW DA PAM 738-750 par 3-4,pg 161 & TM 10-7360-204-13& P and any Messages.	2				
3. MODERN BURNER UNIT (MBU)					
a. Are the Modern Burner Units being maintained IAW TM 10-7310-281-13&P DA PAM 750-1, par 3-1a					
1. Is burner unit empty of fuel? (Ref: TM 10-7360-204-13&P pg 4-15 para 4-9.5)	1				
2. Is Modern Burner Unit free of food waste and debris? (Ref: TM 10-7360-281-13&P)	1				
3. Are power cables frayed, damaged or dirty? (Ref: TM 10-7360-281-13&P)	1				
4. Are Mandatory Replacement Parts on Hand for MBU? (Ref: TM 10-7310-281-13&P)	1				
5. Is Fuel Can Adapter housing and Fuel Hose free of cracks and leaks? (Ref: TM 10-7310-281-13&P)	1				
6. Are burner units numbered? (Ref: DA Pam 738-750 pg 8 para 3-3e)	1				
7. Is Power Converter free of visible damage? (Ref: TM 10-7310-281-13&P)	1				

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8. Is Battery Pack control panels and power connectors damaged? (Ref: TM 10-7310-281-13&P)	1				
9. Is Battery charge less than 40% and is Power Converter free of damage? (Ref: TM 10-7310-281-13&P)	1				
10. Are operating hours for Air Filter, Fuel Filter, Ignitor and Fuel Nozzle annotated on DA 5988-E? (Ref: 10-7310-281-13&P)	1				
b. Is the DA Form 5988-E filled out IAW DA PAM 738-750 par 3-4,pg 161 & TM 10-7360-204-13& P and any Messages.	2				
4. ACCESSORY OUTFITS					
a. Are all items clean, serviceable and maintained IAW TM 10-7360-204-13& P?					
1. Are all items in accessory outfit on hand, clean, and serviceable? (Ref: TM 10-7360-204-13&P pg C-3)	0.4				
2. Are any missing parts on order? (Ref: DA Pam 738-750 pg 12 para 3-9)	0.4				
3. Is the bake rack set clean and serviceable? (Ref: TM 10-7360-204-13&P pg 2-18 para 2-5-5)	0.4				
4. Are fire extinguishers charged and properly tagged? (Ref: TM 10-7360-204-13&P PG C-5 Sec III)	0.4				
5. Are Knives and cutting boards clean and free of damage? (Ref: TM 10-7360-204-13&P pg 4-1 para 4-6)	0.4				
b. Are the hand receipts on hand and current IAW Supply Catalog? (Ref: CD ROM EM 0074/ AR 710-2,pg 180 appx. F-4)	2				
c. Are missing tools on a valid requisition? (Ref: AR 710-2, pg 180, appx F-4)	2				
5. IMMERSION HEATERS					
a. Are all Immersion Heaters maintained IAW TM 9-4540-202-12&P?					
1. Is the inside of the combustion chamber coated with oil lubrication grade 10? (Ref: TM 5-4540-202-12&P pg E-2)	0.4				
2. Are there 4 sections of stove pipe for each heater? (Ref: TM 5-4540-202-12&P pg 2-5 para 2-3)	0.4				
3. Are the stovepipes clean and coated with oil to prevent rust? (Ref: TM 5-4540-202-12&P pg 3-9 para 3-5-b)	0.4				
4. Are the heaters missing any parts? (Ref: TM 5-4540-202-12&P pg 4-1 Chapter 4)	0.4				
5. Is the top 6 inches of heater body painted? (Ref: TM 5-4540-202-12&P pg 3-6 para 3-4)	0.4				

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6. Is each heater and fuel tank numbered? (DA Pam 738-750 pg 8)	0.4				
7. Are parts to heaters clean and free of soot, grease, rust, or in need of additional work? (Ref: TM 5-4540-202-12&P pg 4-10 Sec 4-7)	0.4				
8. Are fuel tanks for immersion heaters empty of any fuel, water, or other contaminants? (Ref: TM 5-4540-202-12&P pg 4-10 Sec 4-7)	0.4				
9. Do fuel cans have warning decals attached? (Ref: TM 5-4540-202-12&P pg F-11 Sec II)	0.4				
10. Are the 32-gallon cans clean and painted?	0.4				
b. Is the DA Form 5988-E filled out IAW DA PAM 738-750 par 3-4,pg 161 & TM 9-4540-202-12&P?	2				
6. LIQUID DISPENSER and 5 & 10 gallon jugs					
a. Are beverage dispensers being maintained IAW TB MED 530 and PVM Messages?					
1. Are beverage jugs complete with faucet, wing nut, washer, and gasket for cover and locking handles	2				
2. Are beverage jugs clean to include inside of faucet assembly?	1				
3. Do the beverage jugs have air vent closure cap?	1				
4. Are beverage jugs clean and free of odor?	1				
5. Are beverage jugs numbered? (Ref: DA Pam 738-750)	1				
7. INSULATED FOOD CONTAINERS / ICE CHEST					
a. Are all insulated food containers maintained IAW TB Med 530					
1. Are food containers clean and stored where they can air dry? (Ref: FM 10-23-1 pg 12-9)	0.5				
2. Does each food container have 3 inserts, 3 insert lids, 3 rubber gaskets for insert lids, and 1 rubber gasket for food container lid and are handles attached? (Ref: FM 10-23-1 pg 12-9)	0.5				
3. Are food container lids partially open to allow air circulation ? (Ref: FM 10-23-1)	0.5				
4. Are food containers numbered and have appropriate decals? (Ref: DA Pam 738-750 pg 8 para 3-3-e)	0.5				
5. Are food containers serviceable? (Ref: DA Pam 738-750 pg 8 para 3-3-e)	0.5				

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6. Are the insides and gaskets free of damage? (Ref: FM 10-23-1 pg 12-19)	0.5				
7. Are all parts clean and free of food particles and odors? (REF: FM 10-23-1 pg 12-19)	0.5				
8. Are ice chests clean with lids open to allow air to circulate? (Ref: FM 10-23-1 pg 12-12 para 2)	0.5				
9. Is the rubber gasket on the ice chest lid serviceable? (Ref: FM 10-23-1 pg 12-12 para 2)	0.5				
10. Is safety chain and drain stopper attached to the inside of the ice chest? (Ref: FM 10-23-1 pg 12-12)	0.5				
11. Are hinges serviceable? (Ref: FM 10-23-1 pg 12-12)	0.5				
12. Are there four legs mounted on each chest? (Ref: FM 10-23-1 pg 12-12)	0.5				
8. IS THE MOBILE KITCHEN TRAILER being maintained IAW TM 10-7360-206-13 including changes 1-14					
1. Are corner struts able to hold up platform assembly? (Ref: TM 10-7360-206-13)	2				
2. Does the platform assembly have all braces on the front and rear? (Ref: TM 10-7360-206-13)	2				
3. Are all slide lock bolts on hand? (Ref: TM 10-7360-206-13)	2				
4. Is the platform assembly free of damage? (Ref: TM 10-7360-206-13)	2				
5. Is all damage reported on DA Form 5988-E or DA Form 2404? (Ref: TM 10-7360-206-13)	2				
6. Are all bubble levels free of damage? (Ref: TM 10-7360-206-13)	2				
7. Are all four jacks operable and jack handles available? (Ref: TM 10-7360-206-13)	2				
8. Are stabilizer arms and braces free of dirt, mud, grease, and debris? (Ref: TM 10-7360-206-13)	2				
9. Are all push lock pins available and attached to the stabilizing arm? (Ref: TM 10-7360-206-13)	2				
10. Are personnel knowledgeable on performing PMCS tasks?	2				
9. Are the WATER TRAILERS being maintained IAW TM 9-2330-267-14 & P and PVM Inspections? (AR 40-5)	8				

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10. Field Food Service Administration IAW AR 30-21					
1. Are memorandums requesting Class I support on file IAW AR 30 21? (Ref: AR 30-21)	0.5				
2. Are file established and maintained per requirements of AR 25-400-2? (Ref: AR 25-400-2)	1				
3. Are all of the following forms available; DA 3034, DA 3161, DA 5913-R & DA 5914?	1				
3. Is the End-of-Field Training Report (DA Form 5913-R) on file and has it been stamped by TISA? (Ref: AR 30-12)	0.5				
5. Were DA Forms 3034 prepared properly for each UGR-A and UGR-H&S ? (Ref: AR 30-12)	0.5				
6. Are the number of A-Ration main entrees posted correctly to the DA Form 3034? (Ref: AR 30-21)	0.5				
7. Do records indicate deletion of enhancements and supplements to reduce on hand inventory prior to the end of the exercise?	0.5				
8. The mathematical accuracy of documents reporting meals drawn, issued for consumption, turn-in, transferred, or destroyed are correct.	0.5				
9. Have residuals been transferred to the dining facility IAW AR30-21 Army guidelines?	0.5				
10. Has the Food Service Advisor reviewed all residual transfer documents for End-of-Mission closeout?	1				
12. Are all files maintained in the unit PAC or company? (AR 31-21)	0.5				
13. Did the Food Service Advisor review Class I requisitions ?	0.5				
14. Are operational rations (MREs) being properly accounted for IAW AR 30-21?	0.5				

OVERALL PERCENTAGE:		<u>Yes Points</u> 100 - N/A Points		
OVERALL RATING:		90% - 100% FMC	75% - 89% MC/NI	< 75% = NMC Reinspect Unit Within 90 Days

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Ft. Bliss Installation INSPECTION CHECKLIST - FOOD SERVICE (BN FOOD SERVICE)					
UNIT:			INSPECTOR:		
DATE:			PHONE:		
	WEIGHT	YES	NO	NA	REMARKS*
a. Does the battalion have a designated NCO identified by name to perform required maintenance checks? (Ref: DA Pam 738-750 pg 9 para 3-4)	20				
b. Is the battalion representative performing maintenance checks on company mess teams before and after returning from field training exercises? (DA Pam 738-750 pg para 3-4)	20				
c. Does the battalion have required maintenance checks performed by the designated NCO on file?	15				
d. Are annotated shortcomings being re-inspected?	10				
e. Is the battalion representative using DA Form 5988-E to inspect field food service equipment? (Ref: DA Pam 738-750 para 3-4)	15				
f. Is the battalion representative checking document numbers to insure document numbers are valid? (Ref: DA Pam 738-750 pg 12 para 3-9)	10				
h. Are all assigned/attached food service personnel (MOS 92G) working in their MOS?	10				
	TOTAL:	100			
	OVERALL PERCENTAGE:		<u>Yes Points</u> 100 - N/A Points		
	OVERALL RATING:		90% - 100% FMC	75% - 89% MC/NI	< 75% = NMC Reinspect Unit Within 90 Days

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Ft. Bliss Installation INSPECTION CHECKLIST - (FIELD SANITATION)

UNIT:		INSPECTOR:			
DATE:		PHONE:			
	WEIGHT	YES	NO	NA	REMARKS*
a. Is there a minimum of two personnel assigned and on appointment orders (one is an NCO)? (Ref: AR 40-5 para 14-3b(1))	5				
b. Is the FST conducting training on Preventive Medicine on a quarterly basis, and is this training being recorded in the unit training schedule and sign-in sheets? (Ref: AR 40-5, para 14-3(b)(1))	10				
c. Are the following reference materials on hand? a) AR 40-5 d) FM 21-11 b) FM 21-10-1 c) FM 21-10	5				
d. Is current SOP on hand? (Ref: AR 40-5, FM 21-10)	5				
e. Are required materials on hand or on order? (Ref: AR 40-5) 10ea. Calcium Hypochlorite, 6810-00-255-0471 3ea. Chlorination Kits, 6850-00-270-6225 2 per Soldier, Personal Repellent, 6840-01-284-3982 or 6840-01-003-9589 144 cn, D-phenotrin Insecticide, 6840-01-067-6674 3 per Soldier, Permethrin, 6840-01-278-1336 2 per Soldier, Iodine Water Purification Tablets, 6850-00-985-7166	60				
f. Are unit Water Trailer(s) satisfactory for use and Record of Quarterly inspections on file?	10				
g. Is at least one (1) Medical Chest for storage of supplies on hand? NSN 6545-00-914-3480	5				
	TOTAL:	100			
	OVERALL PERCENTAGE:	<u>Yes Points</u> 100 - N/A Points			
	OVERALL RATING:	90% - 100% FMC		75% - 89% MC/NI	< 75% = NMC Reinspect Unit Within 90 Days

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