



UNITED STATES MARINE CORPS
2D MARINE AIRCRAFT WING
II MARINE EXPEDITIONARY FORCE
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WING ORDER 10110.2

From: Commanding General, 2d Marine Aircraft Wing
To: Distribution List

Subj: 2D MARINE AIRCRAFT WING (2D MAW) STANDARD OPERATING
PROCEDURES (SOP) FOR FOOD SERVICE AND SUBSISTENCE SUPPORT
(SHORT TITLE: 2D MAW FOOD SERVICE SOP)

Ref: (a) MCO 10110.14M
(b) MCRP 4-11.8A
(c) NAVMC 3500.35
(d) MCO P4790.2C
(e) UM 4400-124
(f) 31 U.S.C. 1517
(g) MCO 4400.39h w/Ch 1
(h) MCO 10110.48
(i) NAVMED P 5010.1
(j) MCO P4400.151B
(k) MCO P7300.21
(l) 31 U.S.C. 1535
(m) FMFPACO 4080.2D
(n) FMFLANTO 4400.18B
(o) II MEF FOOD SERVICE SOP
(p) WgO 5041.2
(q) ASO 10110.3B
(r) FM 10-23
(s) FMFLANTO 10110.2C

Encl: (1) 2d MAW Food Service SOP.

1. Situation. To promulgate policies and procedures authorized by reference (a) and established in reference (b). To amplify these policies and set forth the responsibilities, restrictions, procedures for food service and subsistence management within the 2d MAW.

2. Cancellation. All previous 2d MAW Food Service policies.

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MAR 26 2012

3. Mission. To provide policies for the management, individual training standards, operation, budget and administration of the 2d MAW Food Service program.

4. Execution

a. Commander's Intent and Concept of Operations

(1) Commander's Intent. This Order provides the direct guidance and administrative instructions for implementing and managing the Food Service program throughout the 2d MAW. Commanders are responsible for the implementation of the policies and procedures contained herein.

(2) Concept of Operations

(a) This Order establishes procedures for Food Service support and should be reviewed in its entirety. The contents of this Order supplement the instructions provided in the references.

(b) The Commanding General (CG), II Marine Expeditionary Force (II MEF), has financial responsibility for the management of 1105 funds designed for II MEF Subsistence-In-Kind. These funds are administratively managed by the AC/S G-4, Food Service Officer (FSO). This financial responsibility shall not be delegated to subordinate commanders.

b. Tasks. Subordinate Commands/Elements; appoint a Mess Chief/Staff Non-Commissioned Officer In Charge (SNCOIC), MOS 3381, to function as a subject matter expert to provide day-to-day management, recommended action and interpret policies and directives that concern appropriated fund food service matters and food service and subsistence matters in accordance with this Order and the references.

5. Administration and Logistics. Upon signature this Order supersedes all previous guidance provided.

6. Command and Signal

a. Command. This Order is applicable to all Marine Corps units conducting training or operations in the 2d MAW.

MAR 26 2012

b. Signal. This Order is effective the date signed.


R. W. REGAN
Chief of Staff

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MAR 26 2012

LOCATOR SHEET

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(SOP) FOR FOOD SERVICE AND SUBSISTENCE SUPPORT (SHORT
TITLE: 2D MAW FOOD SERVICE SOP)

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MAR 26 2012

RECORD OF CHANGES

Log completed change action as indicated.

Change Number	Date of Change	Date Entered	Signature of Person Incorporated Change

MAR 26 2012

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
Chapter 1	POLICY AND GENERAL INFORMATION.	1-1
1.	General.	1-1
2.	Mission.	1-1
3.	Objective.	1-1
4.	Administration.	1-1
5.	2d MAW Food Service Officer Responsibilities.	1-2
6.	2d MAW Food Technician Responsibilities.	1-3
7.	Unit Commanding Officer (CO) Responsibilities.	1-4
8.	Unit Mess Chief.	1-4
9.	Publications.	1-6
10.	Mess Hall Inspections.	1-7
11.	Staff Assist Visits (SAVs)	1-7
12.	Courtesy Inspection.	1-7
Chapter 2	BUDGET.	2-1
1.	General.	2-1
2.	Budget Responsibilities.	2-1
3.	Budget Formulations.	2-1
4.	Budget Submission.	2-2
5.	Field Feeding Policy.	2-3
6.	DD 448 Military Interdepartmental Purchase Request (MIPR).	2-5
7.	Comptroller of the Navy (NAVCOMPT) 2275 Order for Work and Services.	2-6
8.	Reimbursement for Sale of Rations.	2-6
9.	Determination and Findings.	2-6
Chapter 3	AUTHORIZED RATIONS AND STORAGE.	3-1
1.	General.	3-1
2.	Field Feeding Policy.	3-1
3.	Master Menu.	3-1
4.	Rations and Control Procedures.	3-1
5.	Operational Rations.	3-1
6.	Individual Rations.	3-2
7.	Unitized Group Rations.	3-3
8.	Enhancements and Supplements.	3-4
9.	Individual Ration Heating Devices.	3-5
10.	Health and Comfort Packs (HCP).	3-6
11.	Storage.	3-6
12.	Food Safety.	3-7
Chapter 4	RATIONS INSPECTIONS.	4-1
1.	General.	4-1
2.	Time and Temperature.	4-1
3.	War Reserve Material.	4-1

Enclosure (1)

MAR 26 2012

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
4.	Inspection of Rations.	4-2
5.	Investigations.	4-4
6.	Disposition Instructions.	4-4
Chapter 5	RATIONS REQUISITIONING.	5-1
1.	General.	5-1
2.	Appropriation Data and Basic Daily Food.	5-1
3.	Field Food Service Operations.	5-1
4.	Planning.	5-3
5.	Preparation for Food Service Support for Deployments and Exercises.	5-4
6.	Consideration for Redeploying.	5-5
7.	Safety Precautions.	5-5
8.	Sale of Meals from the Field Mess Hall.	5-6
9.	Personnel Authorized To Subsistence-In- Kind (SIK).	5-7
10.	CONUS Requisitioning Procedures.	5-7
11.	OCONUS Requisitioning Procedures.	5-9
12.	Accountability of Rations.	5-9
13.	Operational Subsistence Financial Report (OSFR).	5-10
14.	Crossing Accounting Periods.	5-11
15.	Packaged Operational Ration (POR) Report.	5-11
16.	Restock Procedures.	5-11
Chapter 6	FOOD SERVICE EQUIPMENT.	6-1
1.	General.	6-1
2.	Personnel.	6-1
3.	Responsibility.	6-1
4.	Training.	6-1
5.	Maintenance.	6-1
6.	Painting of Field Food Service Equipment.	6-2
7.	Embarkation/Mount Out Boxes.	6-2
8.	Serialization of Equipment.	6-2
9.	Preservation/Packing Guidance.	6-3
10.	Inspections.	6-4
11.	Field Food Service Equipment.	6-6
12.	Accountability of Food Service Equipment.	6-7
13.	Reporting.	6-7

MAR 26 2012

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
Chapter 7	DESTRUCTIVE WEATHER PLANNING.	7-1
1.	Overview.	7-1
2.	Hurricane Conditions and Preparation Procedures.	7-1
Chapter 8	AVIATION LOGISTICS SUPPORT SHIP (T-AVB)	8-1
1.	Purpose.	8-1
2.	Food Service Mission.	8-1
3.	Staffing.	8-1

MAR 26 2012

Chapter 1

POLICY AND GENERAL INFORMATION

1. General. 2d MAW will participate in the consolidated Food Service program. Under the program, 2d MAW and Marine Corps Air Station (MCAS) units will combine their Food Service Specialist manpower Military Occupational Specialty (MOS) 3381) and utilize common facilities. Field food service operations differ significantly from garrison operations, primarily due to the varying types of rations and equipment used, as driven by the geographical environments in which field operations are conducted. Normally, buildings and equipment are limited in the field; consequently, meals must be prepared and served under various conditions. The tactical situation and the Commander's intent are the primary factors that will govern the establishment of a field food service operation. Therefore, a feeding concept must be established early in the planning phase with the Squadron Mess Chief to reduce potential problems before, during and after the training exercise or deployment.

2. Mission. The mission of the 2d MAW Food Service Program is to budget and administer Subsistence-In-Kind (SIK) funds to support 2d MAW combat readiness with the right personnel, rations, equipment and training.

3. Objectives. The objectives of the Marine Corps Food Service and Subsistence Program are outlined in reference (a), The Marine Corps Food Service SOP and in reference (b), The Marine Corps Field Feeding Program.

a. Ensure every Marine in 2d MAW is provided with meals that are sufficient in quantity and nutritionally optimized to support mission requirements.

b. Ensure the efficient and effective use of personnel, equipment, training and financial resources.

c. Provide standard procedures for the delivery of rations and recovery of rations not utilized during field training.

4. Administration. Administration of the Food Service Program by Marine Corps activities is a function of command. 2d MAW Commanders shall ensure that personnel under their charge are provided with food which is of good quality, sufficient quantity and is well prepared.

Enclosure (1)

MAR 26 2012

5. 2d MAW Food Service Officer Responsibilities. The 2d MAW FSO is a special Staff Officer under the cognizance of the AC/S, G-4. In addition to the duties set forth in references (a) and (b), the 2d MAW FSO is responsible for the following:

a. Maintaining liaison with higher, lower and adjacent echelons on food service and Class I combat service support related matters.

b. Serving as the commodity manager for food service equipment for 2d MAW; monitoring equipment readiness, recommending allocation of assets, coordinating fielding, modernization and modifications to food service Table Of Equipment (T/E) assets.

c. Planning and managing Class I Military Personnel Marine Corps (MPMC) SIK funding support for all Marine Aircraft Groups which includes annual projections, requirements, quarterly budget updates and reporting of funds expended in support of Fleet Marine Force (FMF) operational and exercise units.

d. Making recommendations to the Assistant Chief of Staff (AC/S), G-1 on assignment of food service personnel.

e. Exercising appropriate technical, tactical and logistical coordination with general and special staff sections and with staffs of interested units.

f. Monitoring the training of all food service personnel to ensure that they meet their combat mission requirements.

g. Validate all feed plans, in support of exercises, prior to submission to II MEF.

h. Submit annual, quarterly and periodic consolidated subsistence budget updates in accordance with this Order.

i. Ensure proper supporting documentation for the execution of MPMC/1105 subsistence funds is maintained.

j. Develop plans, interpret policy and develop procedures to support the Field Food Service program.

k. Monitor all food service personnel augmented to the Fleet Assistance Program (FAP), in regards to assignments, reassignments, school quotas and rotation of qualified personnel for training exercises.

Enclosure (1)

MAR 26 2012

l. Advise CG 2d MAW, on all matters pertaining to food service to include food service personnel and equipment assets within 2d MAW.

m. Provide technical assistance to units anticipating deployments, in regard to field site selection, environmental precautions, sanitation, types of rations available, equipment and personnel.

n. Make periodic staff visits to mess halls where 2d MAW personnel work and subsist, to ensure that food service operations are applicable with food service orders and directives.

o. Conduct monthly staff visits, as required, to 2d MAW units who are accountable for field food service equipment. Ensure that adequate maintenance is being performed and that proper embarkation capabilities exist.

6. 2d MAW Food Service Technician Responsibilities. The 2d MAW Food Service Technician is responsible for the following:

a. Make periodic staff visits to mess halls where 2d MAW personnel work and subsist, to ensure that food service operations are applicable with food service orders and directives.

b. Conduct monthly staff visits, as required, to 2d MAW units who are accountable for field food service equipment. Ensure that adequate maintenance is being performed and that proper embarkation capabilities exist.

c. Advise the Marine Aircraft Group (MAG) S-4 Officers on all matters pertaining to food service, to include food service personnel and equipment assets within the 2d MAW.

d. Provide technical assistance to units anticipating deployments, in regard to field site selection, environmental precautions, sanitation, types of rations available, equipment and personnel.

e. Monitor all food service personnel augmented to the FAP, in regards to assignments, reassignments, school quotas and rotation of qualified personnel for training exercises.

f. Ensure 2d MAW food service personnel receive instructions on the proper usage of equipment.

Enclosure (1)

MAR 26 2012

g. Ensure accuracy of all Quarterly Subsistence Financial Reports (QSFR), prior to submittal for endorsement.

h. Ensure accuracy of quarterly Packaged Operational Reports (POR), prior to submitting to II MEF, G-4.

i. Request input for all annual training exercises from units, in order to support the annual SIK budget.

j. Monitor the staffing requirements for all station mess halls within 2d MAW. Ensure that food service personnel are not serving in collateral duties and that a minimum staff of three is on hand within each Marine Wing Support Squadron (MWSS) field mess at all times.

7. Unit Commanding Officer (CO) Responsibilities. In addition to the duties set forth in reference (a) and (b), the unit commanders are responsible for the following:

a. Maintain a financially sound mess hall when deployed by enforcing portion control, supply accountability, proper food preparation methods and maintain liaison between the mess hall and all support agencies.

b. When subsisting in a mess hall, require the Command Duty Officer (CDO) to eat one meal during his tour of duty and make comments in the respective logbook and the Officer of the Deck (OOD) mess hall checklist; which can be found in the Commander's Guidance for the Continental United States (CONUS) Garrison Food Service Contract.

c. Ensure that a meal card, DD Form 714, is issued to all SIK for proper identification and accounting of personnel fed. Meal card Supervisor's duties are described in reference (c), chapter 3.

d. Assign a food service SNCOIC MOS 3381 Responsible Officer (RO) for the unit's field mess equipment.

8. Unit Mess Chief Responsibilities

a. In coordination with local/Command FSO (MOS 3302), develop and submit the annual MPMC (1105) budget for all PORs required for exercises in accordance with annual guidance published by II MEF, AC/S G-4.

Enclosure (1)

MAR 26 2012

b. As part of the confirmation brief, the unit Mess Chief must present the plan for class I support to the unit Commander and to the 2d MAW FSO.

c. Ensure the Mess Manager takes all necessary documents to the field, (i.e., cost analysis, financial status, meal verification records, block signature stamp, temperature charts, man-day fed reports, sanitation cards, required publications/technical manuals). Use of Automated Data Processing Equipment (ADPE) is authorized to automate processes associated with field mess operations.

d. Redeploy non-prepared remaining rations.

e. The Mess Chief maintains complete responsibility of all rations and residuals until returned to an authorized storage facility.

f. Prior to leaving the field exercise, the mess chief should contact the army veterinary activity to schedule a "ration inspection" appointment. Rations platoon will not accept rations not previously inspected by the veterinary office. The veterinary office will determine the level of inspection required based on the amount of time the unit retained the rations and the conditions in which they were maintained.

g. Ensure all food service equipment assigned to the command is functioning properly and ready to deploy in support of II MEF missions.

h. Establish a training program to ensure Marines (3381) are trained in accordance with reference (c) and prepared to deploy in support of II MEF missions.

i. Ensure Section Material File (SMF) on T/E, field food service equipment is accurate and up to date.

j. Ensure field food service equipment is maintained in a high state of operational readiness, as outlined in references (a) and (s).

k. Ensure field food personnel within the unit are properly trained in the maintenance management, operation, deployment serviceability and storage of field food service equipment.

Enclosure (1)

MAR 26 2012

1. Ensure the unit's food service personnel are thoroughly familiarized with field food service operations, as well as the guidelines set forth in references (a) and (b).

9. Publications. All 2d MAW units will utilize the following publications while conducting food service operations, both in garrison and deployment exercises.

a. Marine Corps Order (MCO) 10110.14M Marine Corps Food Service and Subsistence Program.

b. MCO 10110.42C Armed Forces Recipe Service.

c. MCO 10110.43G Index of Recipes, Armed Forces Recipe Service.

d. MCO 10110.25C The Standard "B" Ration for Food Service.

e. Wing Order (WgO) 10110.2D 2d MAW Food Service SOP.

f. Air Station Order (ASO) 10110.1R SOP for Food Service.

g. NAVMED 5010 Manual of Naval Preventive Medicine, chapters 1 and 9.

h. TM-10-7360-204-13 and P Range Outfit Field Gasoline Model M59, Burner Unit, Gasoline.

i. FM 10-23 Basic Doctrine for Army Field Feeding.

j. TM-4700-15/1H W/CH 3, Ground Equipment Record Procedures, 31 January 02.

k. TM 08955C 14 and P1, Sup 1, QUADCON, 31 July 00.

l. TM 10757A-12P Beverage (GB-3) and (GB-7) Container Ruggedized, April 02, April 2002.

m. Marine Corps Bulletin (MCBUL) 10110 Management and Accountability of Rations During Field Training/Exercises w/Ch 1, 04 December 01.

n. Fleet Marine Force Atlantic (FMFLANT) 10110.2C SOP for Food Service and Subsistence Support within the FMF.

o. MCRP 4.11-8A Marine Corps Reference Publication for Field Food Service.

Enclosure (1)

MAR 26 2012

p. User's Logistic Support Summary (ULSS) 001302-15 Field Food Service System (FFSS), Rev II, January 05.

q. TM 09211A-14 and P, Supplemental 1, w/Ch 1 Tray Ration Heating System (TRHS).

r. NAVMC DIR 3500.91 Food Service Operations Training and Readiness Manual, (MOS 3381/3302).

s. MCO 4790.2C Ch 1 Marine Corps Integrated Maintenance Management System (MIMMS) Field Procedures.

10. Mess Hall Inspections. The Station FSO will inspect Garrison mess halls. The 2d MAW FSO will inspect Squadron Field Mess procedures and field equipment. The inspection checklist contained in Appendix G is provided as a guide for inspection preparation of field food service equipment and procedures. Units maintaining field food service equipment will be inspected in accordance with reference (p), SOP for Commanding General Readiness Inspection (CGRI) chapter 3 paragraph 10 of this Order. Inspections will be scheduled by the AC/S, G-4 and will be conducted by the 2d MAW FSO or his/her representative. A written report of corrective action should be completed within 30 days of inspection by the appropriate unit, in conjunction with the Supply Maintenance Assistance Team (SMAT) CGRI inspections. Liaison will be made with the Commander of the unit being inspected prior to and at the conclusion of each inspection. Noted discrepancies will be covered in detail, as well as recommended courses of action. Follow-up inspections will be scheduled and conducted within 90 days, if required.

11. Staff Assist Visits (SAVs). Unofficial evaluations requested by a unit or directed by a senior Commander. The results will be exclusively for the purpose of training unit personnel and will not be used to compare or to provide the basis of evaluation of past performance. The results are provided only to the Commander or the Officer In Charge (OIC) of the visited unit. Functional Area Managers may informally request assistance visits from their respective Groups. If the Group staff is unable to provide the Staff Assist Visit (SAV) The Group should forward the request via e-mail or phone call to the Command Inspector's office.

12. Courtesy Inspection. A Courtesy Inspection is more formal and broader in scope than an SAV. It consists of one or more duty experts from the Group or Subject Matter Experts from the Wing looking at a group of related Functional Areas. Wing-level

Enclosure (1)

WgO 10110.2

MAR 26 2012

Courtesy Inspections must be requested in writing to the Inspectors office by the CO via the chain of command. Commanders are encouraged to request Courtesy Inspections prior to external agency inspections.

MAR 26 2012

Chapter 2

BUDGET

1. General. The CG, II MEF, maintains a MPMC 1105 SIK Operating Budget, as authorized by Headquarters Marine Corps (HQMC) per reference (a). The 1105 SIK budget provides subsistence funding for all II MEF field exercises, deployments or other special situations requiring subsistence support. Water and ice are not authorized for purchase utilizing SIK funds. Per references (f) and (k) 1105 SIK money should only be used to purchase food.

2. Budget Responsibilities. All MAG Commanders within 2d MAW are responsible for formulating and submitting an annual budget and quarterly updates to the CG 2d MAW (Attn: AC/S G-4, FSO). The submitted budget and quarterly updates will contain quantities of Meals Ready to Eat (MRE), Unitized Group Rations B (UGR-B), Unitized Group Ration-Heat and Serve (UGR-H&S) and enhancements for field training conducted in CONUS and Outside the Continental United States (OCONUS). Additionally, the budget will identify host nation support, host nation messing and contracting requirements.

3. Budget Formulations. A major factor in developing unit subsistence budget input is the proper review of the Training Exercise and Evaluation Plan (TEEP). Once the TEEP is reviewed an exercise feed plan is developed to support the goals of the unit. Planning considerations for the formulation of a feed plan include: flow of forces, exercise requirements, supported mission, liberty, other eating establishments, i.e. MCCA food establishments, liberty schedule and location of the training unit. Additionally, requirements for Host Nation Messing (HNM) and Host Nation Support (HNS) which are based upon historical data (actual costs) should be included in the unit's subsistence budget input.

a. The electronic Quarterly Subsistence Financial Report (QSFR) spreadsheet file will be used to determine the amount of rations required for each exercise throughout the Fiscal Year (FY). Upon annual rations price updates, 2d MAW G-4 Food Service Office will provide an updated QSFR to the MAGs.

b. When calculating ration, enhancement and other costs for the QSFR for budgeting requirements use the following guidance:

Enclosure (1)

MAR 26 2012

(1) Unitized Rations Dollar Value. Determine the meal to be consumed (breakfast or dinner) and the number of personnel consuming the meal, multiply by number of days, divide by number of meals inside the modules and multiple by cost of the module. This will provided the cost of the modules to be consumed for breakfast and dinner. Take the amount of modules and cost and place in the QFSR under the type of rations.

Example:

Select the meal: Dinner

Number of patrons: 125

Number of days: 8

Step #1: 125 (patrons) X 8 (days) = 1000 portions.

Step #2: 1000 (portions) / 50 (man modules) = 20 modules.

Step #3: 20 (modules) X \$287.50 (module price) = \$5750.00.

Step #4: Place this dollar figure in the QFSR.

Figure 2-1

(2) "A" Ration Enhancements for Unitized Rations Dollar Value. Use the supplemental allowance of 15 percent of the total cost of unitized rations to calculate the cost for enhancements. If more than one ration is used, the supplemental allowance of the enhancements will not exceed 15 percent of the module cost of the primary ration consumed for which the enhancements are requested.

(3) "A" Ration Enhancements for Individual Packaged Operational Rations dollar value. Use the supplemental allowance of 8 percent per box/case of individual rations. Authorized enhancement funding will not exceed total rations consumed during the exercise.

(4) Use the actual unit (case/module) price for the fiscal year in which the purchase will occur. If future FY prices are unavailable use current FY prices to submit budget requirements.

4. Budget Submission. Accurate budget submissions are essential to maintain good stewardship of 1105 funding. To ensure funding is available for all exercises within the 2d MAW, Subordinate Commands must include all exercises when submitting annual budget requirements.

Enclosure (1)

MAR 26 2012

a. In order to meet submission requirements to HQMC the Subordinate Commands must submit timely budget reports to the 2d MAW Food Service Office.

(1) Annual SIK budget requirements are due No Later Than (NLT) 1 July of the current Fiscal Year for the following Fiscal Year.

(2) Quarterly SIK budget updates are due NLT the 5th day of the 2d month of the accounting period (5 November, 5 February, 5 May and 5 August). Monthly updates are due during the 4th Quarter of each Fiscal Year (5 July, 5 August and 5 September).

b. The electronic QSFR (appendix a) will be used to submit requirements, which may be obtained from the 2d MAW, FSO.

5. Field Feeding Policy. II MEF field feeding policy is based upon two hot meals and one MRE per day, which parallels the Marine Corps Wartime feeding policy outlined in reference (a) and (b). Ideally, breakfast and dinner should be hot meals, while the MRE is provided for the lunch meal.

a. Hot meals will consist primarily of UGR-B or UGR H&S rations. A-Ration enhancements may be added to augment UGRs variety, dietary fiber and increase troop acceptance. The emphasis should be primarily on the usage of operational rations to support field feeding and to maintain MOS proficiency of food service personnel.

b. Using UGR-Bs aides in the rotation of War Reserve Stocks (WRS) thereby ensuring adequate "B" Rations, with recent Dates of Pack (DOP), are stocked for wartime requirements. UGR-Bs reduced the need for refrigeration assets and reduces the likelihood of losses due to spoilage.

c. Every effort should be made to dispense hot meals as soon as possible both tactically and logistically. As a minimum, for field operations of four days or more, a field mess hall providing hot meals should be established by day four. This procedure is established to achieve subsistence economy, enhance troop morale and effectively train food service personnel in use of field food service equipment and supplies. Recommend the first hot meal be a lunch or dinner meal to ensure adequate personnel are available to support messing requirements.

Enclosure (1)

MAR 26 2012

d. UGRs. UGRs will be used during all field exercises when field kitchens are established. All UGRs will be supplemented with "A" Ration enhancements, which will be used in the development of feed plans/menus and budgeting for all field exercises when field and/or garrison mess halls are used. "A" Ration enhancements will primarily consist of fresh fruits, Ultra High Thermostablized milk, fresh bread and selected produce items (lettuce, tomatoes, carrots, celery, etc.).

e. HNF. HNS may consist of two types of support:

(1) HNS. HNS is defined as a procedure where in bulk subsistence items are procured from a Host Nation and prepared by Marine Corps food service personnel.

(2) HNM. HNM is defined as Marine Corps personnel subsisting in a Host Nation mess hall (civilian or military) in which the Marine Corps reimburse the Host Nation for meals provided (non-contractor support). Reimbursement is in cash or on a cross service basis, unless agreements have been made between the United States and the foreign government for other procedures and charges. Reimbursement for meals furnished to foreign military personnel from a Marine Corps field mess located in a Host Nation will be effected as follows:

(a) A signed receipt will be prepared by the Mess Officer listing the number of foreign officers and enlisted personnel receiving meals, the specific meal received and the meal cost.

1. The request to provide subsistence to foreign military members must be forwarded to II MEF, AC/S, G-4 via 2d MAW, AC/S, G-4, FSO for approval.

2. If approved, foreign military members subsisting in the field mess or garrison mess hall must arrange for payment prior to consuming the meal. They must pay the full meal rate for that FY for the meals to be consumed. The payment will be submitted to the II MEF comptroller for deposit in the 1105 line of accounting.

(b) A North Atlantic Treaty Organization (NATO) invoice or approved billing document will be presented to the Host Nation government for payment ability. This will normally be accomplished through a designated military liaison or the appropriate U.S. Embassy.

Enclosure (1)

MAR 26 2012

(c) A copy of the billing invoice or document will be submitted to the appropriate force Commander with the command QSFR for review.

f. Contract Feeding. Contracted field meals are not a substitute for essential Marine Air Ground Task Force (MAGTF) organic feeding and Combat Service Support (CSS) feeding capabilities. The use of a commanders organic and CSS feeding capability will be the first viable option for field feeding. This maintains the proficiency of food service personnel on field equipment, ration preparation, field sanitation and ensures the required rotation of operational rations to support the war reserve requirements per reference (a).

(1) Contracted field meals require review of the cost per meal, menu and other associated costs prior to funding being provided from HQMC (LFS-4) by the Commandant of the Marine Corps (CMC) (P&R). When contract feeding is approved for funding, the MPMC appropriation will reimburse the contractor at the published USD cost discount meal rate. Commanders requesting contracted field meals will pay the difference between the MPMC appropriation reimbursement and the cost of the contracted meals, to include all other associated costs. Exceptions to the cost the MPMC appropriation will reimburse for contracted field meals will be approved by the Defense Counsel (DC), I&L prior to negotiating and executing the contract.

(2) Contracted field meals during active duty training exercises shall be identified on the commands annual, quarterly and monthly budget submissions. Full justification for contracted field meals during active duty training must be provided to include the reason why the commander's organic and CSS feeding capability is not utilized.

g. Reciprocal Unit Exchange Program (RUEP). The RUEP was established to provide training and related support (to include subsistence) to military and civilian defense personnel of a friendly foreign country or international organization. This provision of training and subsistence support must be journalized as part of a bona-fide international agreement. Under the agreement, the recipient foreign country will provide, on a reciprocal basis, comparable training and support within a 12 month period.

6. DD 448 Military Interdepartmental Purchase Request (MIPR). For the purpose of Host Nation Feeding and contract feeding a point of contact for the accepting official with e-mail, phone

Enclosure (1)

MAR 26 2012

number and mailing address is required for execution of the funding request that will initiate the MIPR. The DD 448 authorizes funds for an external command, outside the Department of the Navy, to perform work or services for the requesting command. For example, if a Marine unit is training at an Army base, the Marine unit will send funds to the Army Base comptroller with the DD 448 to fund work or services required by the Marine unit. DD 448 is always a commitment document because it documents the request to the external command to perform the services required. The external command has the option of accepting or declining the work request.

7. Comptroller of the Navy (NAVCOMPT) 2275 Order for Work and Services. The NAVCOMPT 2275 is used to request reimbursable work or services from any components within the Department of the Navy (DoN). The form authorizes funds for an external command to perform work or services for the requesting command. For example, a Marine unit is training at a different Navy or Marine Corps base other than their own. The training unit will send funds to the external fiscal office or comptroller to perform work or services for the unit that is conducting the training. The NAVCOMPT 2275 requires a Source Document Number (SDN) with a Document Type Code (DTC) of work requested. Prior to the acceptance by the performing activity, the NAVCOMPT 2275 is considered a commitment document to the requestor. Once signed and accepted by the performing activity the form becomes an obligation document.

8. Reimbursement for Sale of Rations. Reimbursement of funds for sale of rations is to be coordinated through the individual Major Subordinate Commanders (MSC) Comptroller via II MEF Comptroller to receive the Line of Accounting for deposit.

9. Determinations and Findings (D&F). Is a special form of written approval by an authorized official that is required by stature or regulation as a prerequisite to taking certain contracting actions. The "determination" is a conclusion or decision supported by the "findings." The findings are statements of fact or rationale essential to support the determination and must cover each requirement or the stature or regulation. For the purpose of Host Nation Feeding and contract feeding per reference (1), the D&F is required when there are no provisions of the Implementation Arrangement between the United States Department of Defense (DoD) and another countries DoD concerning Mutual Logistic Support. MSC FSOs must check with their comptrollers' office to ensure a D&F is completed or a Mutual Logistic Support Agreement has been completed.

Enclosure (1)

MAR 26 2012

Chapter 3

AUTHORIZED RATIONS AND STORAGE1. General

a. Operating Under Established Food Service Program. When units of the 2d MAW are deployed aboard a Marine Corps installation with an established food service program, they will operate under the instructions set forth by the Installation Commander.

b. Independent Operations. Appropriate instructions contained in this Order and also in references (a), (b), (o) and (p) will be utilized when units of 2d MAW are deployed on independent operations.

2. Field Feeding Policy. The FMF Field Feeding Policy is based upon one MRE and two hot meals per day, which parallels the Marine Corps' Wartime Feeding Policy. Ideally, breakfast and dinner should be hot meals, while an MRE is provided for the lunch meal. Hot meals will consist primarily of unitized B-rations or UGR H&S variety. Further guidance is provided in references (a), (b), (o) and (p).

3. Master Menu. When participating in a consolidated food service program aboard a Marine Corps installation, the existing master menu will be utilized. When deployed, the master menu will originate from the 2d MAW Food Service Office. All food in the mess hall will be prepared in accordance with MCO 10110.25C, Standard B-ration for the Armed Forces.

4. Rations and Control Procedures. Unit Responsibilities; the CO of a unit operating a field mess hall in the MCAS Cherry Point, MCAS Beaufort or Marine Corps Base Camp Lejeune area, which receives Class I support from one of these installations, will be responsible to 2d MAW for operating a financially sound operation. If operating independently, the CO is responsible to the command that is required to submit the Operation Subsistence Financial Report (OSFR). Under all conditions, the CO is responsible for operating the mess hall within the provisions contained in references (a), (b), (o) and (p).

5. Operational Rations. The Marine Corps family of field rations authorized for use for field feeding consists of individual rations, unitized group rations and A-ration

Enclosure (1)

MAR 26 2012

enhancements. Current menus and meal components for each operational ration can be found at:

<http://www.dscp.dla.mil/subs/rations/programs/index.asp>

6. Individual Rations. Individual rations are designed for individual or small group feeding when the tactical situation does not allow for the establishment of a field mess. Individual rations include MREs, First Strike Ration (FSR), Religious Meals (Kosher and Halal), Humanitarian Daily Rations (HDR), and Meal Cold Weather (MCW)/Long Range Patrol (LRP).

a. MRE. The MRE is the Marine Corps' primary individual ration. Each MRE is designed to sustain an individual engaged in heavy activity such as military training or during actual military operations. MREs are packaged meals designed for consumption by a single individual for one meal or issued in multiples of three, to complete a full day's ration. Except for the beverages, the entire meal is ready to eat. MREs should not be used as the sole daily diet beyond 21 days of sustained service. Hot meals should be integrated into the feed plan as soon as the situation permits. If MREs are prescribed to be the sole ration for periods exceeding three days, enhancements should be incorporated after the third day in order to fulfill daily dietary fiber requirements. Each MRE also contains a flameless ration heater in each flexible pouch to heat the entrée.

b. FSR. The FSR is a compact, eat-on-the-move, assault ration intended to be consumed during the first 72 hours of intense conflict by forward deployed units. All components are comprised of a variety of shelf stable eat-out-of-hand foods that require little or no preparation. It is a totally self contained meal and the packaging enables the beverages to be reconstituted and consumed directly from the drink pouch. The FSR is designed to be the size of one MRE meal bag, with enough food to replace three MRE meals. If all components are hydrated, the water requirement is 30 ounces per meal.

c. Meal, Religious. Religious meals consist of Kosher and Halal meals. These meals feed individuals serving in the military who have been screened by their command and whose religious preferences require them to maintain a strict Kosher or Halal diet. These packaged meals are designed for consumption by a single individual for one meal or issued in multiples of three, to complete a full day's ration. Each meal consists of one Kosher or Halal certified entrée and religiously certified/acceptable complementary items sufficient to provide

Enclosure (1)

MAR 26 2012

the recommended daily nutritional requirements. It is a totally self contained meal; however, it is not combined in a flexible meal pouch. Except for the beverages, the entire meal is ready to eat. Due to the short shelf life of these meals, these rations must be ordered 30 days prior to the delivery date.

d. HDR. The state department is responsible for HDRs. These rations are not funded for or intended for consumption by military personnel. Combatant commanders may be tasked to transport HDRs. After arriving on site in the Area of Operations (AO), appropriate nongovernmental agencies or embassy personnel assume managerial responsibility of these rations. HDRs are designed for feeding large populations of displaced persons or refugees under emergency conditions. These rations are not Kosher or Halal certified entrées and have not been religiously certified. The HDR is similar in concept to the MRE as it is composed of ready-to-eat thermo-stabilized entrees and complementary components, which are packaged in materials structurally similar. The entrees may be eaten cold, but are generally more desirable when heated. The entrée package may be immersed in hot water or the contents may be placed in a pot for heating over flame. The meal is designed as a complete day's supply of food.

e. Meal Cold Weather/Long Range Patrol (MCW/LRP). The MCW/Food Packet, MCW/LRP provides an operational ration for two separate operational scenarios. The MCW is intended for cold weather feeding, it will not freeze and supplies extra drink mixes for countering dehydration during cold weather activities. It can be issued at three per day for a complete cold weather ration. The MCW is packaged in a white camouflage pouch similar to the RCW. The Food Packet, LRP is a restricted calorie ration meant for special operations, where resupply is not available and weight and volume are critical factors. It is issued at one per soldier per day for up to ten days. The LRP is packaged in a tan camouflage menu pouch similar to the current MRE. The combined product assembly consists of twelve ration/meals packets per shipping container. The net weight per case is approximately 15 pounds and 1.02 cubic feet, while each pallet weighs 758 pounds and is approximately 57.1 cubic feet.

7. Unitized Group Rations. Unitized group rations include the UGR-H&S and the UGR-B. The UGR-B is best used when units are located in more stable or uncontested regions on the battlefield or AO. These meals require more time and resources to prepare and depend upon a secure area and the logistical capability to

Enclosure (1)

MAR 26 2012

deliver, prepare and serve all components. "A" ration enhancements will be added to the menu as they become available.

a. UGR-H&S. The UGR-H&S consists of thermally processed, pre-prepared, shelf-stable food items packaged or unitized in 50-man modules designed for short term group feeding situations. These rations best support forward feeding of maneuver units or any time when the tactical, logistical or operational situation precludes the establishment of an organized field mess. The UGR-H&S is a bridge between individual rations and the UGR-B. Long term sole subsistence on UGR-H&S will have the same effect on physiology and morale as individual rations. This ration requires no refrigeration, unless A-ration enhancements are added to the menu. UGR-H&S items include entrées, starches, vegetables and desserts. UGR-H&S items are packaged in hermetically sealed rectangular pans; however, some vegetables are packaged in number 10 cans. Trained food service Marines MOS 3381, are required for preparation of the UGR-H&S rations using the Tray Ration Heating System/Enhanced-Tray Ration Heating System (TRHS/E-TRHS). UGR-H&S menus include 3 breakfast meals and 14 lunch/dinner meals and each module also contains disposable service support items (tableware, trays, cups and trash bags) to feed 50 individuals. Information pertaining to the nutrition, weight, cube and ordering requirements can be found at <http://www.dscp.dla.mil/subs/rations/programs/index.asp>

b. UGR-B. The UGR-B is the Marine Corps primary unitized group ration. The UGR-B consists of canned/dehydrated items unitized in 50-man modules and is designed to sustain groups of military personnel when the tactical, logistical or operational situation permits the establishment of an organized field mess. This ration requires no refrigeration, unless A-ration enhancements are added to the menu. The UGR-B menu items include entrées, starches, vegetables, desserts, drink mixes, juices and bread mixes. Trained food service Marines MOS 3381, are required for preparation of the UGR-B rations using the field food service system.

8. Enhancements and Supplements. An enhancement is the subsistence item added to the meal for nutritional purposes (fresh fruits and vegetables, milk and bread). A supplement is the authorized monetary allowance to be added to the cost of the meal for procurement of the enhancement items. For security and safety purposes, A-ration enhancements that are not provided by a DSCP approved prime vendor must be certified as an approved source of supply before procurement. Local procurement of food will not be made without coordination and approval from a

Enclosure (1)

MAR 26 2012

veterinary services or Navy PMA. Additional planning considerations are; A-ration enhancements are perishable items that require refrigeration and increase transportation, fuel, equipment and water requirements. The workload, liquid and solid waste disposal and sanitation requirements for food service personnel are also increased. Concurrent with the introduction of perishable rations into the theater of operations, refrigerated transportation and storage assets are required from the receiving theater subsistence distribution activity to the using field mess. Refrigeration sources include existing T/E assets (organic tactical refrigeration refrigerated International Organization for Standardization (ISO) containers from Maritime Prepositioning Ships (MPS) and contracted refrigeration).

a. Enhancements to Individual Rations. A-Ration enhancements are authorized for use with individual rations when the individual ration is the sole daily diet. Individual rations A-Ration enhancements will be limited to hot/cold beverages, soups, fresh fruits and/or vegetables. The amount of monetary supplement authorized for individual ration enhancements is limited to 8 percent per individual ration box cost consumed. The cost of the Ultra Heat Treated (UHT) milk is not included in the authorized 8 percent supplemental allowance.

b. Enhancements to UGRs. When the tactical, logistical and operational situations permit, A-ration enhancements may be added to UGR-B and UGR-H&S meals in order to provide a complete menu. Authorized A-Ration enhancements consist of bread, milk, cereal, fresh fruits and vegetables (salad bar type items). The supplemental allowance of the enhancements will not exceed 15 percent of the module cost of the primary ration consumed. UHT milk costs are not included in the 15 percent supplemental allowance.

9. Individual Ration Heating Devices. There are three individual ration heating devices available for Marines to heat individual ration entrée packets and water for instant soups and beverages. These devices are the canteen cup stand, Ration Supplement Flameless Heater (RSFH) and Fuel Bar Trioxane (FBT).

a. Canteen Cup Stand. This reusable, lightweight, aluminum stand fits over the standard canteen cup for travel. The stand allows the Marine to heat the POR entrée by immersing it in a canteen cup of hot water. Water is heated by the standard FBT heat tablet or if necessary, any other combustible material.

Enclosure (1)

MAR 26 2012

The stand can also be used to heat water for soups, beverages and dehydrated entrée items.

b. RSFH. The FRH is a water-activated, exothermic, chemical heating pad. It is packaged with each MRE to heat the main entrée items. Hydrogen gas is a byproduct of heating process; therefore, users need to ensure they use the heaters in an area that provides enough ventilation to ensure the hydrogen dissipates as quickly as possible.

c. FBT. The FBT is a compressed, solid fuel bar used for heating water in a canteen cup. An MRE entrée can be placed in the canteen cup for heating or the heated water can be used for POR hot beverage mixes and hydrating of the MCW and RCW entrées. Packaged three bars per box, each bar will burn approximately 7 to 9 minutes. If individual heating devices are not available, each MRE requires one fuel bar with each meal for heating beverages. Each MCW and RCW requires two fuel bars for heating water to hydrate components and beverages.

10. Health and Comfort Packs (HCP). The DC, I&L, Logistics Plans, Policies and Strategic Mobility Division, Logistics Capabilities Center, Supply Chain Capabilities Team (LPC-3) is responsible for policy guidance on the acquisition HCPs. The HCP is classified as a gratuitous item under Class I vice Class VI (personal demand/nonmilitary sales). An HCP is a service contingency item designed to provide health and comfort items for male and female personnel. HCPs are delivered into theater as outlined in DLA Regulation 4145.36, Operational Rations and Health and Comfort Items or until forward area exchange facilities are established. HCPs are not held in peacetime as part of War Reserve Material (WRM).

11. Storage

a. Rations lot number identity must be maintained at all levels from acquisition to consumption. Rations shall not be removed from their original packing containers until required for use (consumption).

b. Using units are not authorized to store rations per reference (e). At the completion of any training or exercise all unbroken boxes and complete modules will be turned into the respective storage facility for use in future exercises.

c. Using units are authorized to hold broken boxes of rations returned from training/exercises for use in future

Enclosure (1)

MAR 26 2012

exercise for 30 days. Unit will submit complete inventory of all residuals to G-4 FSO. Every attempt must be made to use broken boxes for future training. If residuals can not be used within 30 days, but are needed for upcoming planned exercises, authorization to extend the holding period must be requested via higher command level to the local office responsible for the issue/receipt and control of the rations; however, rations will not be held by the using unit in excess of 60 days. Rations that cannot be used within the authorized time frame will be turned into the Authorized Class I ration section for redistribution.

12. Food Safety. The safety of storing and preparing subsistence in a field environment can not be over emphasized. Using units are required to follow the guidance outlined in reference (i) to ensure Marines receive the safest food possible while conducting II MEF missions.

Chapter 4

RATIONS INSPECTIONS

1. General. The importance of proper storage cannot be over emphasized. Basic principles in warehouse management and storage rotation will apply; i.e., oldest DOP issued first. Exceptions to this principle should be made only when periodic inspections by qualified veterinary food inspectors indicate a newer DOP should be used to preclude loss to the government.

2. Time and Temperature. The most important factors that influence the deterioration of processed foods are time and temperature. Fluctuation of temperature, depending on the severity, may cause accelerated deterioration, especially repeated freezing, thawing and extreme temperatures of heat. The following shelf life information is provided:

a. The MRE has a minimum shelf life of 36 months when stored at 80°F and 6 months when stored at 100°F.

b. The FSR has a minimum shelf life of 24 months at 80°F and 6 months when stored at 100°F.

c. The Meal, Religious has a maximum shelf life of 10 months; the minimum shelf life at the time of delivery will be 3 months.

d. The HDR has a shelf life of 36 months when stored at 80°F and 6 months when stored at 100°F.

e. The UGR-H&S has a shelf life of 18 months at 80°F.

f. The UGR-B has a shelf life of 18 months at 80°F.

3. War Reserve Material

a. The Deputy Commandant for I&L and the Defense Logistics Agency maintain a Performance Based Agreement (PBA). The PBA outlines the responsibilities of each agency and the quantities stored in war reserves.

b. Landing Force Operational Reserve Material (LFORM). MREs stored in LFORM can be expected to experience temperature ranges which allow them to last for 18 months. Therefore, those rations will be rotated to operating stock annually to ensure quality control and to reduce premature deterioration.

MAR 26 2012

Consideration should be made in placing individual rations in the coldest section of the LFORM storage space when designing the load plan

(1) Temperature logs will be maintained on LFORM storage areas where MREs are held to ensure the rations are fit for human consumption.

(2) Requests for on-load/off-load dates will be submitted per reference (m). Reference (m) additionally provides the guidance on the quantity of rations for LFORM and who is authorized to release them.

4. Inspection of Rations

a. Pest control management techniques are contained in Office of the Chief of Naval Operations (OPNAV) instruction of the 6250 series and shall be employed to preclude loss to the government.

b. Identifying deterioration of rations can be accomplished most effectively through periodic inspections by qualified food inspectors.

(1) Inspections must be scheduled at such intervals that allows for the detection of changes while they are still minor in nature and ensures that the rations can be used before the meals or components become unfit for consumption.

(2) Inspections should function as a means to determine the condition of rations upon receipt, during storage and to provide a basis for accelerated rotation, if required.

(3) The responsibility for the conduct of inspections and reporting procedures is assigned to veterinary food inspectors. DoD Directive 6400.4, DoD Veterinary Services Program defines the U.S. Army Veterinary Service responsibility for surveillance-type inspection of all service-owned food stored, issued, sold or shipped by installations.

(a) Implements reference (h), Veterinary Surveillance and Inspection of Subsistence as it pertains to veterinary food hygiene, safety, food defense and quality assurance inspections.

(b) Prescribes procedures to ensure maximum serviceability for all government-owned foods in storage and at the time of issue or sale.

(c) Provides sampling plans and standardized nomenclature to describe common deteriorative conditions.

(d) Veterinary food inspection personnel will perform the following:

1. Perform surveillance inspections as prescribed by procedures established in this regulation.
2. When appropriate, select samples and submit for laboratory analysis, coordinate with laboratory personnel.
3. Perform inspections and report deficiencies using descriptive terms on written or electronic reports. Reports will include identification of the product, detailed description of the defects noted, the percent of the lot affected, the effect on product serviceability and recommended disposition.
4. Routinely monitor stored product for possible pest and rodent infestation.
5. Provide written recommendations for disposition of unfit subsistence.
6. Immediately notify and consult with a Veterinary Corps Officer/Warrant Officer (VCO/WO) when critical defects are observed or a potential health hazard is identified.

(e) 2d Marine Logistics Group (2d MLG), Supply Battalion, Rations Platoon Staff Non-Commissioned Officer (SNCO) will perform the following:

1. Provide personnel and equipment necessary for assisting veterinary food inspection personnel in removing food samples from the storage area(s) and transporting the samples to the inspection station.
2. Notify the veterinary OIC of expansion or reduction of workload, facilities or any other significant changes (permanent or temporary) that might affect the amount of veterinary resources needed to support the operation.

MAR 26 2012

3. Take immediate corrective actions when advised of deficiencies in product quality or storage conditions.

4. Ensure timely and proper rotation of subsistence.

5. Request special inspections as required.

6. Provide accurate inventories of subsistence that include identification of products in storage by lot number, date of delivery, date of pack and Inspection Test Date (ITD) or Approximate Keeping Time (AKT).

7. Ensure products are re-marked with the appropriate ITD when veterinary personnel extend product shelf life.

8. Ensure that subsistence placed on medical hold is appropriately marked and controlled (that is, designated area in mess hall or specific warehouse location).

(4) At installations where veterinary food inspection personnel are not assigned or available the Preventive Medicine Authority (PMA) can perform veterinary food inspection personnel duties.

5. Investigations. If a survey or investigation is required due to the findings of the inspections, the II MEF, G-4, FSO shall be notified via 2d MAW, AC/S G-4, Food Service Office within 24 hours. Procedures for determining if an investigation is required and procedures for conducting the investigation are outlined in chapter 18 of reference (a).

6. Disposition Instructions

a. Individual rations that have been on hand past the optimum storage period should be consumed as soon as practical if a food inspector indicates they are fit for consumption.

b. If consumption of meals in this manner is considered to be impractical, the number of excess meals should be reported to the 2d MAW, AC/S G-4, FSO for redistribution.

c. When rations have been determined to be unfit for human consumption by food inspectors per reference (h), a certificate of unfitness (DA 7538) will be prescribed. Instructions for the

Enclosure (1)

MAR 26 2012

disposal of the rations will be determined once the quantity of rations to be disposed of is determined.

d. Should disposal of rations result in the need for a replacement to meet operational requirements, a request shall be submitted to the II MEF Food Service Office, via 2d MAW Food Service Office, for replenishment.

Chapter 5

RATIONS REQUISITIONING

1. General. Accurate rations requirements are essential to support training units. Requisitioning excessive rations creates additional burdens on the command; therefore, accurate feed plans must be developed to support training evolutions. Appendix (c) is provided to guide using units through developing feed plans.

2. Appropriation Data and Basic Daily Food

a. Allowance. When operating as an attached unit on deployment, the Landing Force Commander will normally provide appropriation data and the basic daily food allowance. When operating independently, unit commanders will submit request for appropriation data and basic daily food allowance per reference (q) to CG II MEF via the CG 2d MAW (Attn: FSO).

b. Requisitioning Instruction

(1) When requesting Standard B Rations, MCO 10110.25C will be utilized. This Order also includes a 10-day menu, recipes and information relative to alternate or substitute items.

(2) Units desiring to receive hot chow in the Camp Lejeune area will request in writing to the CG Marine Corps Base, Camp Lejeune, NC (A/C Log), via the CG 2d MAW, AC/S, G-4 FSO stating: type of subsistence requested, number of personnel to be supported and dates subsistence is required. This request should be submitted a minimum of 30 days prior to the desired date rations are required.

3. Field Food Service Operations. Many factors will govern the operations of a field mess, but the tactical situation and the COs intent will be the prime factors. Some additional factors to be considered when discussing field food service operations are discussed below.

a. The Field Mess Chief is responsible for establishing a field mess operation, should thoroughly plan to ensure that a safe, sanitary and efficient operation could be managed. The MCRP 4.11-8a, USMC reference publication for Field Feeding and the FM 10-23 Army Food Service Operations, display a diagram of

MAR 26 2012

a typical field mess layout. When using the field food service equipment, use the specified diagram for placement of equipment.

b. The field mess site should be placed, when practical, upgrade and at least 100 feet from bivouac areas. The pot washing area should be at least 50 feet downrange from the galley and situated in such a manner to facilitate expeditious entrance and exit from the messing area. Proper drainage is washing and refuse water, but also for rainwater during inclement weather. The ideal terrain for these areas should be sandy and slightly sloping ground. However, one seldom encounters the ideal situation in field operations; therefore, the planner should improvise by constructing this type of terrain at each area where water is utilized. Personnel charged with the responsibility of cleaning these areas should be thoroughly instructed on the importance of keeping the area free of garbage and stagnant water, in order to minimize unpleasant odors and unsanitary conditions.

c. The refuse site should be located at least 50 feet away and in close proximity to the pot washing area. While on field operations aboard Marine Corps installations, liaison will be made with the local Food Service Office to establish refuse collection. When operating at other than a Marine Corps installation, liaison must be made in advance with the installation representative to coordinate grey water and refuse collection and removal. When required, the environmental protection agency of the host country will be contacted for specific regulations and guidelines pertaining to that particular region. The pot washing area should be located 50 feet down grade from the mess area, located on sandy or gravel ground with good drainage. Sufficient trashcans and trashcan lids will be provided.

d. Sanitation. A very important fact to remember when setting up the pot washing and utensil-washing areas is that after several days of use, these areas will produce a foul odor even when the most intricate planning is used. Personnel responsible for the operations of the field mess operations should plan ahead and be sure that sufficient amounts of disinfectant agents such as wescodyne or iodine are on hand through their supply system.

e. Continuous Planning. After the field mess site is established and operating, the entire food service staff should continue to improve the field mess site throughout the operation.

Enclosure (1)

4. Planning. Submit requests to operate a field mess in writing to the 2d MAW Food Service Office, G-4, via the appropriate chain of command. The unit Mess Chief will commence the planning phase of the field mess operations: the Mess Chief will make all logistical arrangements for establishing the field mess site. This is an ideal opportunity for training subordinate personnel in the managerial phase of field food service operations. The Mess Chief will be under the direct supervision of the unit S-4 Officer.

a. Make contact with the 2d MAW Food Service Office for technical assistance, menu selection, ration procurement, special subsistence requirements and availability of subsistence items.

b. Notify the unit S-4 Officer within a minimum of 30 days prior to embarkation to review all logistical requirements such as generator support, electricity, transportation, water trailers, tentage, fuel, Etc.

c. The training schedule will supply the number of personnel to subsist, length of operation and any unit to be attached. Some major items of equipment to be utilized are listed below:

<u>TAMCN</u>	<u>NOMENCLATURE</u>
KIS537	Range, Outfit, Field, M-1959.
C5820	Accessory Outfit, Field, (A Pack).
C0034	Enhanced Field Kitchen.
C6621	Tray Ration Heater, Burner, Babington.
C0035	Enhanced Tray Ration Heating System.
C4545	Jug, Cambro, Beverage, Insulated 5 Gallon Capacity.
C4546	Jug, Cambro, Beverage, Insulated 3-Gallon Capacity.
B1180	Ice Making Machine.
B0049	Large Field Refrigeration System.

MAR 26 2012

B0049 Large Field Refrigeration System.

B0075 Small Field Refrigeration System.

C4880 Food Container, Cambro, Insulated.

C4881 Food Container, Cambro, 7-Gallon Insulated.

C6420 Tent Maintenance.

C6410 Tent, General Purpose.

C4870 Tent Fly.

N/A Hand Washing Station (NSN 7360 01 480 8487).

B0891 Generator set, 10KW, 60HZ, Skid-MTD.

B1021 Generator set, 60KW, 60HZ, Skid-MTD.

B1045 Generator set, 100KW, 60HZ, Skid-MTD.

B0571 Drum, Fabric, Water, 500 Gallon.

B2086 Storage Tank, Module, Water (SIXCON).

B2130 Tank, Fabric, Collapsible, Water, 3000 Gallon.

D0880 Trailer, Tank, Water, 400 Gallon.

5. Preparation for Food Service Support for Deployments and Exercises

a. Appoint a Mess Hall Manager, Unit Custodian and Cashier in accordance with reference (a), paragraph 4208 (if applicable).

b. Inspect all field messing equipment: verify completeness and serviceability of equipment.

c. Ensure sufficient personnel are assigned to the operation and are instructed on the proper use and maintenance of the equipment.

Enclosure (1)

MAR 26 2012

d. Ensure adequate provisions are made for transportation and storage of foods in the field (dry storage, refrigeration units, etc.).

e. Conduct a site survey, accompanied by the Mess Chief and the Assistant Mess Chief, of the area where the field mess hall is to be established. Identify the location of the galley, serving line, pot washing area, utensil washing area, water trailers, garbage, grey water and refuse storage, refrigeration units, refueling and maintenance areas.

f. Ensure that all of the forms identified in references (a) and (b) are on hand.

6. Consideration for Redeploying

a. Return of excess Class I supplies to the supporting supply activity.

b. Perform cleanup of area and equipment.

c. Back load of equipment.

d. Review quantity of personnel departing, in order to reduce excess rations on hand before changing the menu.

e. Conduct a detailed cleanup and maintenance of equipment prior to deploying.

f. Utilize the food service pre-deployment checklist to ensure that all areas are mission capable.

g. All food service personnel not actively serving in the field mess should be returned to the station mess hall within 10 days after operation has been completed.

7. Safety Precautions. Safety, in or out of the field, is a subject that must be emphasized due to the large amount of highly flammable liquids and the open flames predominant throughout a field mess area. At a minimum, the following safety precautions will be exercised in a field food service operation:

a. All fire extinguishers in the accessory pack should be checked prior to a unit's deployment and during the unit's quarterly inspections.

Enclosure (1)

MAR 26 2012

b. Only personnel who have been trained in the operation of the field food service equipment will be allowed to operate or refuel the M-2 burner unit or the Babington burner.

c. M-2 burner unit and the Babington burner/TRHS will be shut down and allowed to cool completely before refueling.

d. Rechargeable fire extinguishers will be readily adjacent to M-2 burner units and Babington burner units while in operation. In addition, a fire extinguisher will be available in the refueling, lighting and galley areas.

e. In accordance with Marine Corps Reference Publication (MCRP) 4-118a, refueling will take place outside the cooking area and not less than 50 feet away from fire units, which have not cooled completely. The refueling area will also be posted with "NO SMOKING" signs. Fuel storage areas should be at least 50 feet away from the lighting area and galley.

f. Smoking near open flames will not be allowed within 50 feet of refueling area.

g. All personnel will be cautioned about the danger inherent in the handling of flammable liquids.

h. Under no circumstances will field food service equipment be stored inside buildings or packing crates prior to the removal of flammable liquids, to include gasoline, diesel and JP8.

8. Sale of Meals from the Field Mess Hall. The sale of cooked meals shall be made in accordance with chapter 6 of reference (a). The CO will designate in writing, collection agents to accept money from the sale of operational rations. Sale of operational rations will be documented on Navy Marine Corps (NAVMC) 10298 cash meal payment sheets. Funds received from these sales shall be turned in to the unit cash collection agent or local disbursing office. The organization receiving funds from the sale of meals will prepare a DD 1131 for disbursing and/or collection, to reflect the total of all collections turned over to a disbursing officer or deposited in a government depository. Basic Allowance for Subsistence (BAS) for Officers and commuted rations for enlisted personnel should be terminated prior to departing for the training exercise, in accordance with DODFMRS.

Enclosure (1)

MAR 26 2012

9. Personnel Authorized To Subsistence-In-Kind (SIK). Each person entitled to SIK, who receives a meal from the mess hall must provide the meal card number and command or unit on the meal verification record, NAVMC 10789 prior to each meal, except under the following conditions:

- a. While in a combat area.
- b. During catastrophe feeding.
- c. During maneuvers and field exercises when actually subsisting under field conditions.
- d. While in a status that requires mass feeding within a specific time frame: such as recruit training, School of Infantry (SOI) and Officer's Candidate School (OCS).
- e. Under those circumstances when an individual, who is part of a unit, group or formation, subsists at a remote location by means of box lunches, flight meals or containerized hot meals.
- f. During mass troop movements by air, rail or vehicle convoy.
- g. While in a confined status.
- h. While a patient in a hospital or dispensary.

10. CONUS Requisitioning Procedures

a. All 2d MAW commands located within CONUS will requisition for operational rations requirements through utilization of the Combined Logistics Command and Control System (CLC2S).

b. All PORs (i.e. MREs) requests for local exercises within the vicinity of Camp Lejeune, NC will be submitted from the MSC G-4 Food Service Office directly to the 2d MLG rations warehouse NLT 3 working days prior to the requested pick up date.

c. All MRE requests for exercises outside of the Camp Lejeune, NC area and requiring delivery of rations to the exercise area, will be submitted from the respective MSC to the II MEF G-4 Food Service Office NLT 30 working days prior to the requested delivery date.

Enclosure (1)

MAR 26 2012

d. The following documents are required for submission when requisitioning for MREs:

(1) Command-endorsed MRE request letter from requesting unit.

(2) Personnel unit roster depicting actual number of personnel needing to be supported.

(3) Payroll deduction letter with command endorsement.

(4) Payroll Deduction Receipt from the unit Integrated Personnel Administration Center (IPAC) pre-deployment section.

e. All operational rations (i.e. UGR and UHT Milk) requests for local exercises within the vicinity of Camp Lejeune, NC will be submitted from the respective MSC to the II MEF G-4 Food Service Office NLT 15 working days prior to the requested pick up date.

f. All operational rations requests for exercises outside of the Camp Lejeune, NC area and requiring delivery of rations to the exercise area, will be submitted from the respective MSC to the II MEF G4 Food Service Office NLT 30 working days prior to the required delivery date.

g. All "A" Ration enhancement requests will be submitted via email to the II MEF Food Services Office via the 2d MAW Food Service Office. CONUS requests will be submitted no earlier than 14 days and NLT 7 days from the required delivery date and OCONUS "A" Ration enhancements requests will be submitted 30 days prior to the required delivery date.

h. The following documents are required for submission when requisitioning for operational rations:

(1) Feed plan endorsed by unit CO or designate.

(2) Automated feed plan excel spreadsheet outlining requirements.

(3) Personnel unit roster depicting actual number of personnel needing to be supported.

(4) Payroll deduction letter with command endorsement.

Enclosure (1)

MAR 26 2012

(5) Payroll deduction receipt from the unit IPAC pre-deployment Section.

11. OCONUS Requisitioning Procedures

a. Due to the unavailability of CLC2S for deployed Marine Expeditionary Units (MEU) and other 2d MAW units operating OCONUS, all OCONUS operational rations requirements will continue to be requisitioned utilizing the Automated Message Handling System (AMHS). Once CLC2S capabilities are implemented for OCONUS 2d MAW units, utilization of the system will then become mandatory.

b. All OCONUS MRE and operational rations requests will be submitted from the respective MSC to the II MEF G-4 Food Service Office NLT 45 working days prior to the required delivery date.

12. Accountability of Rations

a. The designated unit Mess Chief (CONUS or OCONUS) is responsible for the receipt and accountability of all operational rations and other types of subsistence items issued from the 2d MLG rations warehouse, civilian prime vendors, the Defense Logistics Agency (DLA) or Defense Supply Center Philadelphia (DSCP).

b. The unit Mess Chief will immediately notify their respective MSC hierarchy (i.e. unit S-4 or Food Service Office) if DD FORM 1348-1A (Issue Release/Receipt Document) or any form of receipt is not received upon pickup/delivery of all rations from the issuing entity.

c. If "A" Ration enhancements are authorized for issuing and not received by the requesting unit by 1300 on the required delivery date, the unit Mess Chief should contact their respective MSC hierarchy (i.e. unit S-4 or Food Service Office) to obtain status.

d. Upon retrograde from exercises (CONUS or OCONUS), all remaining, unused Operational Rations will be inspected by certified U.S. Army or Air Force veterinary personnel to determine serviceability.

(1) If deemed serviceable, coordination between the using unit, II MEF G-4 Food Service Office, via the 2d MAW Food Service Office and the 2d MLG Rations Platoon warehouse must

Enclosure (1)

MAR 26 2012

occur to facilitate turn-in procedures of all unused, serviceable ration.

NOTE: Procedures for the turn in of rations are the responsibility of 2d MLG, Rations Platoon.

(2) If deemed unserviceable, coordination between the using unit, the II MEF Food Service Office, via the 2d MAW Food Service Office and the U.S. Army or Air Force veterinary office that conducted the inspection, should be made in order to obtain disposition instructions of the assets in accordance with disposal procedures.

13. Operational Subsistence Financial Report (OSFR)

a. The OSFR will be submitted from the respective using unit to the 2d MAW G-4 Food Service Office NLT 10 days upon retrograde of any exercise where PORs or operational rations were ordered and consumed.

b. The following documentation is required when submitting an OSFR package:

- (1) OSFR cover letter endorsed by unit CO or designate.
- (2) OSFR cover letter signed by respective MSC (i.e. unit S-4 or Mess Chief).
- (3) OSFR form.
- (4) Consolidated man-day fed report (NAVMC 565-1).
- (5) DD FORM 1348-1A (Issue Release/Receipt Document) and local vendor issue receipts (if applicable).
- (6) Veterinary Service Food Sample Record (Medical Command (MEDCOM) Form 57-R).
- (7) Voucher for Disbursement and/or Collections (SF 1080 or DD Form 1131) (if applicable).
- (8) HSN and/or HNM Billing Documentation (if applicable).
- (9) Copy(s) of Invitational Travel Orders (ITO) for foreign military personnel (if applicable).

Enclosure (1)

MAR 26 2012

(10) Inter/Intraservice support agreements or MOUs/Agreements (if applicable).

14. Crossing Accounting Periods. When an exercise crosses fiscal quarters the units must ensure that they submit OSFRs for each quarter. This is accomplished by closing out at the end of the accounting period and opening the following day. For example, if an exercise was conducted in the later part of 2d Quarter, but did not conclude until the beginning of the 3rd Quarter, the using unit is required to submit a 2d Quarter OSFR and a 3rd Quarter OSFR for the rations consumed during that accounting period.

15. Packaged Operational Ration (POR) Report. The POR report reflects the usage of operational rations not used during a field mess exercise utilizing the OSFR. It is the responsibility of the using unit to submit the POR report to their higher MSC. The POR report is due to 2d MAF Food Service Office NLT the 1st day of the ending quarter (1 January, 1 April, 1 July and 1 September). A sample POR report is located in Appendix (F).

16. Restock Procedures. 2d MLG, Rations Platoon maintains ration stocks to support exercises within the II MEF area of operation. These stocks will be utilized for all training evolutions and contingency operations (when required). When feasible, these stocks will be included in the time phased force and deployment data to support OCONUS exercises. When required, 2d MLG Rations Platoon will request rations from the II MEF G-4 Food Service Office to maintain stock-age levels to support anticipated training requirements.

Enclosure (1)

MAR 26 2012

Chapter 6

FOOD SERVICE EQUIPMENT

1. General. Organic II MEF food service equipment (with corresponding operators (MOS 3381)) must be maintained in order to ensure optimum operational readiness when deployed in support of II MEF mission requirements.

2. Personnel

a. A minimum of three food service specialists (MOS 3381) will be assigned to each TRHS and to ensure MIMMS procedures and embarkation capabilities are in effect.

b. Liaison between respective unit ROs and the 2d MAW FSO will ensure the availability of food service personnel to properly conduct quarterly preventive maintenance inspections.

3. Responsibility. Each unit Commander possessing field food service equipment is responsible for maintaining the equipment in a high state of operational readiness and ensuring that food service personnel are properly trained on the operation, maintenance, safety and cleaning of equipment.

4. Training. In accordance with reference (q), Marine units should train in peacetime, as they would in combat. Therefore, units possessing field food service equipment should coordinate with the 2d MAW FSO, in order to establish a field food service operation for training purposes. Training food service personnel with field food service equipment should be conducted at least semi-annually or in accordance with the current training and readiness manual (NAVMC 3500).

5. Maintenance

a. Maintenance Echelons. There are three categories of maintenance; organizational, field and depot. Defined herein are the first two categories subdivided into four echelons that will pertain to units possessing field food service equipment.

b. Organizational Maintenance. Organizational maintenance is maintenance authorized for, performed by and within the responsibility of the using organization for its own equipment. It normally consists of inspecting, cleaning, servicing, preserving, lubricating and adjusting as required. It may also

Enclosure (1)

MAR 26 2012

consist of minor parts replacement required, not beyond authorized echelons identified below.

c. First Echelon. The maintenance performed by the user, wearer or operator of the equipment in providing the proper care, use, operation, cleaning, preservation, lubrication, adjustment, minor repair, pertinent technical manuals may prescribe testing and replacement as required.

d. Second Echelon. The work designated to be performed by specially trained personnel within the using organization. Appropriate publications authorized the second echelon additional tools, parts, supplies, test equipment and skilled personnel to perform maintenance beyond the capabilities and facilities of the first echelon.

e. Field Maintenance. The maintenance authorized and performed by designated maintenance activities in direct support of maintenance consisting of replacement of unserviceable parts, sub-assemblies.

f. Organizational Maintenance. Third and fourth echelon maintenance will be accomplished by the 2d MLG. References (k) and (t) describe procedures to be followed.

g. MIMMS Procedures. Procedures for maintaining the MIMMS program within 2d MAW are outlined in Wing Order (WgO) 4790.8G, SOP for Maintenance Management.

6. Painting of Field Food Service Equipment. Items of field food service equipment will be painted only in the original color code. Additionally, the sides of the mount out boxes, toolboxes and each piece of T/E food service equipment will be painted. All technical manuals will be followed.

7. Embarkation/Mount Out Boxes. Crates for embarkation and storage of field food service equipment will be constructed for a permanent nature and kept on hand. These crates will be displayed as part of the field equipment for all inspections. Embarkation/Mount out boxes should be constructed of approved treated material, so as to offer maximum protection of equipment and handling to include lining the crates with water paper (NSN 7240-00-754-1298).

8. Serialization of Equipment. The unit's S-4/Supply section will provide a block of numbers upon request, for serialization of field mess equipment (food containers, field ranges and M-2

Enclosure (1)

MAR 26 2012

burner units). This group of numbers should be etched into dog tags and attached to each piece of equipment.

9. Preservation/Packing Guidance. The purpose for preservation/packing of food service equipment is to reduce man-hours dedicated to equipment maintenance, reduce corrosion of equipment, decrease occurrence of missing/misplaced parts and increased equipment readiness. MCO P4030.31D, Packing of Material Preservation, provides technical guidance relative to the degree of preservation/packing authorized for all material. Those guidelines provide for:

a. Level A Pack. Maximum protection designed to preserve material against the most severe conditions. This level applies to long term (2-10 years) storage and is the most expensive in regards to packing material and labor costs.

b. Level B Pack. Intermediate protection required to protect material against known favorable conditions. This level applies to medium term (7-24 months) storage.

c. Level C Pack. Minimum protection against favorable shipping and storage conditions. This level is commonly used when equipment would be unpacked for use/inspection within 6 months or less.

(1) The following guidance is provided for reservation/packing:

(2) Only food service equipment not necessary for normal unit operations may be preserved/packed.

(3) The level of preservation/packing must be based on the frequency of equipment use and economy.

(4) Equipment must be inspected and approved for preservation/packing by the Wing Food Service Office.

(5) The level of packing must be consistent with MCO P4030.31D, to prevent unnecessary expense of packing material and labor cost.

d. Preservation/packing will be done only by the 2d MLG preservation, packing and packaging section.

Enclosure (1)

MAR 26 2012

10. Inspections

a. Inspections of field food service equipment are normally held on a semi-annual basis. This formal type inspection necessitates that all field equipment be displayed for physical sighting and inventory by the inspectors. The RO will have a copy of the current, signed CMR and Unit Deployment List (UDL) on hand during inspections to answer any questions pertaining to the quantities of field food service equipment.

b. Units possessing field food service equipment will hold a physical inventory of all mount-out equipment to ensure serviceability and to check against losses during each quarter. A statement of discrepancies and corrective action taken will be submitted to the 2d MAW, G-4, Food Service Office at the end of each quarter annotating discrepancies found during the inspection (NOTE: a statement of corrective action should only be submitted when discrepancies are noted).

c. Quarterly Inspections. 2d MAW Food Service Office will conduct quarterly inspections of subordinate unit field food service mess equipment. Inspections results from the conduct of the Commanding Generals Inspection Program (CGIP), East Coast Food Management Team inspection or the Inspection Generals Inspection Program (IGIP) may be used in lieu of the 2d MAW Food Service Office inspection. 2d MAW food service Mess Chiefs will, at a minimum, ensure the following is being conducted:

(1) All food service equipment is functioning properly to support II MEF missions.

(2) Food service Marines (MOS 3381) are properly trained and qualified in their assigned jobs and capable of meeting mission requirements.

(3) Ensure all food equipment is properly accounted for and reported on the unit consolidated memorandum receipts.

(4) Using units are adhering to the guidance provided in reference (d) to include: having copies of the Equipment Repair Order Shopping List (EROSL) on hand or available, opening an Equipment Repair Order (ERO) for missing or inoperable equipment/parts and ensure annotation onto the unit's Daily Process Report (DPR).

Enclosure (1)

MAR 26 2012

NOTE: subordinate unit Mess Chiefs must notify 2d MAW Food Service Office of items that have been on order for more than 90 days.

(5) Validate actual equipment status against what is reported in the Marine Corps Equipment Readiness Information Tool (MERIT).

(6) Individual equipment records are properly maintained.

(7) Field food service equipment desk top procedures are up to date.

(8) The conduct of scheduled preventive maintenance.

NOTE: It is recommended that at least 8 hours of monthly MOS training be provided on the utilization of field food service equipment. A copy of the training schedule will be submitted to the respective 2d MAW FSO and annotated in the Marines' individual training folder.

d. SAVs. SAVs are conducted to provide an objective assessment of the unit's maintenance and supply posture, to facilitate completion of the Commander's certification in support of redeployment and to assist in the reestablishment of sound management practices, techniques and procedures. These visits are unofficial evaluations requested by a unit or directed by a senior Commander. The results from SAVs are provided only to the Commander or the OIC of the visited unit.

(1) All field food service equipment should be inventoried and verified for accountability in accordance with the command's T/E.

(2) All field food service equipment should be inspected for serviceability and should be in high state-of-readiness.

(3) Actions required by the Commander's certification program include verifications of records and reports, maintenance related programs, Preventive Maintenance Checks and Services (PMCS) and Corrective Maintenance (CM), ensuring that the PLMS is on line and functioning for the entire unit and continues internal review by persons in supervisory positions.

Enclosure (1)

MAR 26 2012

11. Field Food Service Equipment

a. Each item of field equipment is illustrated and identified by item, stock number, nomenclature and quantity required.

b. The following is a list of lubricants needed to preserve field food service equipment:

(1) Petroleum, white, USP NSN 6505-00-133-8025 Unit of Issue (U/I) can. Used on knives, forks or any other food preparation equipment.

(2) Corrosion prevention Compound, P-14 NSN 8030-00-251-5048 U/I gallon. Used as a corrosion protectant on field range cabinets after they have been cleaned prior to storage.

(3) WD-40 NSN 8030-00-838-7789 U/I CN (16oz). Silicone rust inhibitor for non food service preparation equipment.

c. Field food service equipment is subdivided into five categories.

(1) FFSS.

(2) Expeditionary Field Kitchen (EFK).

(3) TRHS.

(4) E-TRHS.

(5) Food and Beverage Containers. This equipment will support expeditionary feeding operations from platoon-size to MAGTF-size operations in all operational environments. Specific technical information for field food service equipment can be found in reference (b).

d. Maintenance. Maintenance will be performed on field food service equipment in accordance with equipment technical manuals and MCO P4790.2C, w/Ch 1 (MIMMS Field Procedures Manual).

(1) Using Unit. The using unit is responsible for all organizational maintenance on field food service equipment such as inspecting, cleaning, servicing, lubricating, adjusting and preserving as required. The unit is also responsible for minor parts replacement. A PEB of minor replacement parts, which

Enclosure (1)

MAR 26 2012

contains high-usage, maintenance-related consumable materials that have been expended from the supply department stock records and financial accounts, can be approved by the unit CO. Recommended food service equipment PEB items can be located in chapter 4 of reference (b).

(2) Repairs or Modifications. Repairs or modifications to field food service equipment beyond the capabilities of the using organization will be performed by support organizations. Procedures for obtaining parts and obtaining support beyond the organizational capabilities can be found in reference (d). Technical manuals and parts lists for food service equipment can be located in Appendix D of reference (d).

(3) Corrosion prevention measures must be taken in order to ensure food service equipment reaches its service life expectation. Corrosion prevention and control measures must be an integral part of the preventive maintenance program. Using unit Field Mess Chiefs must review reference (d) and implement an effective corrosion prevention program.

12. Accountability of Food Service Equipment. Using units must maintain strict accountability of field food service equipment assets.

a. Equipment inventories should be conducted:

(1) Upon returning from a field exercise or operation.

(2) On a quarterly basis.

b. Any/All missing equipment/parts, once identified, must be placed on order in accordance with reference (d).

c. The transfer of equipment from one unit to another must adhere to the guidance provided in reference (g), which outlines the procedures for conducting command adjustments.

13. Reporting. Subordinate units will submit accountability and status reporting of all field food service equipment to the 2d MAW G-4 Food Service Office NLT the 15th day of the last month of each quarter.

Enclosure (1)

MAR 26 2012

Chapter 7

DESTRUCTIVE WEATHER PLANNING

1. Overview. Hurricane season occurs between 1 June and 30 November of each year. During this time, MCAS Cherry Point will serve as the contingency feeding site in support of the active duty Marines, their family members and local civilian population who are contracted to make repairs aboard the base.

2. Hurricane Conditions and Preparation Procedures. The various hurricane conditions will dictate the actions taken by the Emergency Operations Center (EOC). The Station Destructive Weather Team is selected during the 2d quarter of the year and will be kept abreast of the changing conditions. In addition, a barracks occupancy report will be provided to the 2d MAW G-4 Food Service Office NLT 1 June of each year. This report will support the amount of MREs to be received by tenant commands authorized to draw MREs for their respective Group.

a. Condition V. Beginning or start of the season.

b. Condition IV. Storm is 72 hours from land. Normal activities continue. Begin preparation for defensive measures. The Station Supply Officer or their representative, is responsible for making liaison with Base Food Service to draw a 1-day supply of MREs.

c. Condition III. Storm is 48 hours from land. Upon entering Destructive Weather Condition (DWC) III, Group Commanders or their representatives, need to call the EOC and request MREs to be issued. MREs will be issued to units subsequent to DWC II only with approval from the EOC.

d. Condition II. Storm is 24 hours from land. Group Commanders will begin receiving MREs once DWC II is entered.

e. Condition IC. All non-essential activities secure.

f. Condition IE. MREs will be issued to individuals living in the barracks only during DWC I (E) if the Mess Hall is closed. All MREs issued will be accounted for using NAVMC Form 10789.

g. Condition IR. Designated support resources re-open if conditions permit. Station Supply Officer will make

Enclosure (1)

MAR 26 2012

coordination with subordinate units to coordinate turn-in procedures.

(1) The total MREs consumed will be submitted to MCAS Cherry Point Food Service Office within 48 hours of DWC IR. The NAVMC Form 10789 will be maintained by the Supply Officer, Station Supply.

(2) Within two weeks after the termination of DWC IR, all remaining MREs will be returned, by the Groups, to building 150.

Enclosure (1)

MAR 26 2012

Chapter 8

AVIATION LOGISTICS SUPPORT SHIP (T-AVB)

1. Purpose. The primary mission of the T-AVB is to provide dedicated sealift for the movement of a MALS to support the rapid deployment of United States Marine Corps' fixed and rotary wing aircraft units. Specifically, the MALS supports the Aviation Combat Element (ACE) of a MAGTF. There are two T-AVB ships; the SS Curtis (3rd MAW) and the SS Wright (2d MAW).

2. Food Service Mission. To provide food service support to the MALS while embarked.

a. Prior planning for training operations should be conducted at least six months in advance. Recommended planning steps are:

(1) Determine the type of rations to be used. Funding is provided by MSC when utilized Group Rations, Commander in Chief Atlantic Fleet/Commander in Chief Pacific Fleet (CINCLANTFLT/CINCPACFLT) will provide funding.

(2) The 2d MAW FSO will provide a sound nutritional Master Menu for use while embarked. Ensure that the COT has thoroughly reviewed and approved it.

(3) Upon approval of the Master Menu, subsistence items will be ordered via the ship's steward or II MEF, depending on which submitted sixty (60) days prior to the T-AVB exercise.

(4) Inspect Galley. Ensure that equipment is serviceable and operational. Report maintenance issues to the ship's Captain as soon as possible.

(5) Upon notification of upcoming operations, the Mess Chief should conduct an on-site survey of galley and storage facilities.

3. Staffing. Support Staffing is as follows:

<u>Billet</u>	<u>MOS</u>	<u>Rank</u>	<u>Qty</u>
Mess Chief	3381	GySgt/SSgt	1
Cook	3381	LCpl-Sgt	4

One cook per 72 and one messman per 25 personnel will be required to support, once activated.

Enclosure (1)

MAR 26 2012

OPERATION NAME				CLEAR				RATIONS RECEIVED				RATION TURN INS				VET INSPECTIONS / SURVEYS			
MSC/Unit				UGR H&S				UGR H&S				UGR H&S				UGR H&S			
QTR				UGR H&S				UGR H&S				UGR H&S				UGR H&S			
VERSION 4.2				UGR H&S				UGR H&S				UGR H&S				UGR H&S			
Ration Type	Total Received	Enh % Auth	Total Enh Auth	BRK DAY	MODS	COST	TOTAL	BRK DAY	MODS	COST	TOTAL	BRK DAY	MODS	COST	TOTAL	BRK DAY	MODS	COST	TOTAL
UGR B	\$0.00	15%	\$0.00	1		\$338.38	\$0.00	1		\$338.38	\$0.00	1		\$338.38	\$0.00	1		\$338.38	\$0.00
UGR H&S	\$0.00	15%	\$0.00	2		\$338.38	\$0.00	2		\$338.38	\$0.00	2		\$338.38	\$0.00	2		\$338.38	\$0.00
UGR A	\$0.00	15%	\$0.00	3		\$338.38	\$0.00	3		\$338.38	\$0.00	3		\$338.38	\$0.00	3		\$338.38	\$0.00
MRE/MCW	\$0.00	-0%	\$0.00																
A Ration Funding	\$0.00		\$0.00																
Total	\$0.00		\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00
	Total Enh Auth	Spent	Balance	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL
	\$0.00	\$0.00	\$0.00	1		\$317.37	\$0.00	1		\$317.37	\$0.00	1		\$317.37	\$0.00	1		\$317.37	\$0.00
Enh Balance	\$0.00	\$0.00	\$0.00	2		\$317.37	\$0.00	2		\$317.37	\$0.00	2		\$317.37	\$0.00	2		\$317.37	\$0.00
ENHANCEMENT ORDERS SECTION				3		\$317.37	\$0.00	3		\$317.37	\$0.00	3		\$317.37	\$0.00	3		\$317.37	\$0.00
Order #	DATE	COST	Total	4		\$317.37	\$0.00	4		\$317.37	\$0.00	4		\$317.37	\$0.00	4		\$317.37	\$0.00
1				5		\$317.37	\$0.00	5		\$317.37	\$0.00	5		\$317.37	\$0.00	5		\$317.37	\$0.00
				6		\$317.37	\$0.00	6		\$317.37	\$0.00	6		\$317.37	\$0.00	6		\$317.37	\$0.00
			\$0.00	7		\$317.37	\$0.00	7		\$317.37	\$0.00	7		\$317.37	\$0.00	7		\$317.37	\$0.00
2				8		\$317.37	\$0.00	8		\$317.37	\$0.00	8		\$317.37	\$0.00	8		\$317.37	\$0.00
			\$0.00	9		\$317.37	\$0.00	9		\$317.37	\$0.00	9		\$317.37	\$0.00	9		\$317.37	\$0.00
			\$0.00	10		\$317.37	\$0.00	10		\$317.37	\$0.00	10		\$317.37	\$0.00	10		\$317.37	\$0.00
			\$0.00	11		\$317.37	\$0.00	11		\$317.37	\$0.00	11		\$317.37	\$0.00	11		\$317.37	\$0.00
			\$0.00	12		\$317.37	\$0.00	12		\$317.37	\$0.00	12		\$317.37	\$0.00	12		\$317.37	\$0.00
3				13		\$317.37	\$0.00	13		\$317.37	\$0.00	13		\$317.37	\$0.00	13		\$317.37	\$0.00
			\$0.00	14		\$317.37	\$0.00	14		\$317.37	\$0.00	14		\$317.37	\$0.00	14		\$317.37	\$0.00
			\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00
			\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00
UGR A				UGR A				UGR A				UGR A							
			\$0.00	1		\$290.91	\$0.00	1		\$290.91	\$0.00	1		\$290.91	\$0.00	1		\$290.91	\$0.00
			\$0.00	2		\$217.78	\$0.00	2		\$217.78	\$0.00	2		\$217.78	\$0.00	2		\$217.78	\$0.00
			\$0.00	3		\$277.94	\$0.00	3		\$277.94	\$0.00	3		\$277.94	\$0.00	3		\$277.94	\$0.00
			\$0.00	4		\$241.78	\$0.00	4		\$241.78	\$0.00	4		\$241.78	\$0.00	4		\$241.78	\$0.00
			\$0.00	5		\$203.20	\$0.00	5		\$203.20	\$0.00	5		\$203.20	\$0.00	5		\$203.20	\$0.00
			\$0.00	6		\$200.00	\$0.00	6		\$200.00	\$0.00	6		\$200.00	\$0.00	6		\$200.00	\$0.00
			\$0.00	7		\$237.07	\$0.00	7		\$237.07	\$0.00	7		\$237.07	\$0.00	7		\$237.07	\$0.00
			\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00
			\$0.00	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL
			\$0.00	1		\$233.21	\$0.00	1		\$233.21	\$0.00	1		\$233.21	\$0.00	1		\$233.21	\$0.00
			\$0.00	2		\$249.94	\$0.00	2		\$249.94	\$0.00	2		\$249.94	\$0.00	2		\$249.94	\$0.00
			\$0.00	3		\$248.74	\$0.00	3		\$248.74	\$0.00	3		\$248.74	\$0.00	3		\$248.74	\$0.00
			\$0.00	4		\$217.90	\$0.00	4		\$217.90	\$0.00	4		\$217.90	\$0.00	4		\$217.90	\$0.00
			\$0.00	5		\$240.84	\$0.00	5		\$240.84	\$0.00	5		\$240.84	\$0.00	5		\$240.84	\$0.00
			\$0.00	6		\$274.99	\$0.00	6		\$274.99	\$0.00	6		\$274.99	\$0.00	6		\$274.99	\$0.00
			\$0.00	7		\$271.72	\$0.00	7		\$271.72	\$0.00	7		\$271.72	\$0.00	7		\$271.72	\$0.00
			\$0.00	8		\$209.79	\$0.00	8		\$209.79	\$0.00	8		\$209.79	\$0.00	8		\$209.79	\$0.00
			\$0.00	9		\$195.43	\$0.00	9		\$195.43	\$0.00	9		\$195.43	\$0.00	9		\$195.43	\$0.00
			\$0.00	10		\$216.68	\$0.00	10		\$216.68	\$0.00	10		\$216.68	\$0.00	10		\$216.68	\$0.00
			\$0.00	11		\$276.61	\$0.00	11		\$276.61	\$0.00	11		\$276.61	\$0.00	11		\$276.61	\$0.00
			\$0.00	12		\$199.06	\$0.00	12		\$199.06	\$0.00	12		\$199.06	\$0.00	12		\$199.06	\$0.00
			\$0.00	13		\$207.30	\$0.00	13		\$207.30	\$0.00	13		\$207.30	\$0.00	13		\$207.30	\$0.00
			\$0.00	14		\$311.58	\$0.00	14		\$311.58	\$0.00	14		\$311.58	\$0.00	14		\$311.58	\$0.00
			\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00	TOTAL DIN	0	\$0.00	\$0.00
			\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00	TOT BRK/DIN	0	\$0.00	\$0.00
UGR B				UGR B				UGR B				UGR B							
			\$0.00	1		\$229.55	\$0.00	1		\$229.55	\$0.00	1		\$229.55	\$0.00	1		\$229.55	\$0.00
			\$0.00	2		\$212.55	\$0.00	2		\$212.55	\$0.00	2		\$212.55	\$0.00	2		\$212.55	\$0.00
			\$0.00	3		\$215.63	\$0.00	3		\$215.63	\$0.00	3		\$215.63	\$0.00	3		\$215.63	\$0.00
			\$0.00	4		\$201.88	\$0.00	4		\$201.88	\$0.00	4		\$201.88	\$0.00	4		\$201.88	\$0.00
			\$0.00	5		\$227.50	\$0.00	5		\$227.50	\$0.00	5		\$227.50	\$0.00	5		\$227.50	\$0.00
			\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00	TOTAL BRK	0	\$0.00	\$0.00
			\$0.00	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL	DIN DAY	MODS	COST	TOTAL
			\$0.00	1		\$227.89	\$0.00	1		\$227.89	\$0.00	1		\$227.89	\$0.00	1		\$227.89	\$0.00
			\$0.00	2		\$169.93	\$0.00	2		\$169.93	\$0.00	2		\$169.93	\$0.00	2		\$169.93	\$0.00
			\$0.00	3		\$323.23	\$0.00	3		\$323.23	\$0.00	3		\$323.23	\$0.00	3		\$323.23	\$0.00
			\$0.00	4		\$158.49	\$0.00	4		\$158.49	\$0.00	4		\$158.49	\$0.00	4		\$158.49	\$0.00
			\$0.00	5		\$300.33	\$0.00	5		\$300.33	\$0.00	5		\$300.33	\$0.00	5		\$300.33	\$0.00
			\$0.00	6		\$220.35	\$0.00	6		\$220.35	\$0.00	6		\$220.35	\$0.00	6		\$220.35	\$0.00
			\$0.00	7		\$198.45	\$0.00	7		\$198.45	\$0.00	7		\$198.45	\$0.00	7		\$198.45	\$0.00
			\$0.00	8		\$145.74	\$0.00	8		\$145.74	\$0.00	8		\$145.74	\$0.00	8		\$145.74	\$0.00
			\$0.00	9		\$187.25	\$0.00	9		\$187.25	\$0.00	9		\$187.25	\$0.00	9		\$187.25	\$0.00
			\$0.00	10		\$315.33	\$0.00	10		\$315.33	\$0.00	10		\$315.33	\$0.00	10		\$315.33	\$0.00
			\$0.00	11															

OPERATIONAL SUBSISTENCE FINANCIAL REPORT VERSION 4.2		THIS SPREADSHEET WAS UPDATED ON MARCH 16, 2011 BY MSGT MEDA.LI NEF FOOD SERVICE												
OPERATION NAME	QUARTER	DO NOT INCLUDE ACCOUNTABILITY OF MRE'S/RCWS/MCW OR THE ENHANCEMENTS USED FOR THESE IN THIS SECTION OF THE REPORT												
	0	TOTAL COST OF UNLIMITED RATIONS RECEIVED FOR EXERCISE (UGR-B + UGR-HAS)		TOTAL RATION ENHANCEMENTS RECEIVED COST (\$)		TOTAL UHT MILK RECEIVED FOR EXERCISE COST (\$)		TOTAL SURVEYS		TOTAL TURN IN COST (\$)		TOTAL VALUE OF RATIONS RECEIVED FOR EXERCISE		
	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	
SECTION 2 COST BREAKDOWN OF RATIONS CONSUMED - (TOTAL CONSUMPTION MUST AGREE WITH VALUE SUPPLIES CONSUMED REFLECTED ABOVE)														
EXERCISE NAME	CONUS OR OCONUS	CONUS	UGR-B COST	UGR-HAS COST (\$)	UGR-HAS MODS CONSUMED	UGR-HAS COST (\$)	UGR-HAS ARATION ENHANCEMENT COST (\$)	UHT MILK CASES CONSUMED	UHT MILK COST (\$)	TOTAL RATIONS CONSUMED COST (\$)				
0	CONUS	0	\$0.00	\$0.00	0	\$0.00	0	0	\$0.00	\$0.00				
SECTION 3 BREAKDOWN OF PACKAGED OPERATIONAL RATION (POR) CONSUMPTION														
EXERCISE NAME	CONUS OR OCONUS	CONUS	REGULAR MRE'S CASES	REGULOUS MRE'S HALAL CASES	REGULOUS MRE'S HALAL KOSHER CASES COST	REGULOUS MRE'S HALAL COST	MCWILRP BOXES	MCWILRP COST (\$)	TOTAL ENHANCEMENTS COST (\$)					TOTAL COST (\$)
0	CONUS	0	0	0	\$0.00	0	0	\$0.00	\$0.00					\$0.00
SECTION 4 BREAKDOWN OF MEALS FED DURING CONTRACT/MOST NATION FEEDING														
EXERCISE NAME	CONUS OR OCONUS	CONUS	CONTRACT MEALS FED MARINE CORPS RESERVES	CONTRACT MEALS FED MARINE CORPS OFFICER	CONTRACT MEALS FED NAVY RESERVES	CONTRACT MEALS FED NAVY OFFICER	CONTRACT MEALS FED ARMY REGULARS	CONTRACT MEALS FED ARMY RESERVES	CONTRACT MEALS FED ARMY / AIR FORCE OFFICER	CONTRACT MEALS FED AIR FORCE COAST GUARD REGULARS	CONTRACT MEALS FED AIR FORCE COAST GUARD RESERVES	CONTRACT MEALS FED FOREIGN (SPECIFY)	CONTRACT MEALS FED FOREIGN CASH SALES	CONTRACT TOTAL MEALS FED
0	CONUS	0	0	0	0	0	0	0	0	0	0	0	0	0
SECTION 5 BREAKDOWN OF UGR FEEDING														
EXERCISE NAME	CONUS OR OCONUS	CONUS	UGR MEALS FED MARINE CORPS RESERVES	UGR MEALS FED MARINE CORPS OFFICER	UGR MEALS FED NAVY RESERVES	UGR MEALS FED NAVY OFFICER	UGR MEALS FED ARMY REGULARS	UGR MEALS FED ARMY RESERVES	UGR MEALS FED ARMY / AIR FORCE OFFICER	UGR MEALS FED AIR FORCE COAST GUARD REGULARS	UGR MEALS FED AIR FORCE COAST GUARD RESERVES	UGR MEALS FED FOREIGN (SPECIFY)	UGR MEALS FED FOREIGN CASH SALES	UGR TOTAL MEALS FED
0	CONUS	0	0	0	0	0	0	0	0	0	0	0	0	0
SECTION 6 BREAKDOWN OF MRE FEEDING														
EXERCISE NAME	CONUS OR OCONUS	CONUS	MRE MARINE CORPS RESERVES	MRE MARINE CORPS OFFICER	MRE FED NAVY RESERVES	MRE FED NAVY OFFICER	MRE FED ARMY REGULARS	MRE FED ARMY RESERVES	MRE FED ARMY / AIR FORCE OFFICER	MRE FED AIR FORCE COAST GUARD REGULARS	MRE FED AIR FORCE COAST GUARD RESERVES	MRE FED FOREIGN (SPECIFY)	MRE MEALS FED CASH SALES	MRE TOTAL BOXES FED
0	CONUS	0	0	0	0	0	0	0	0	0	0	0	0	0

DATE SUBMITTED: 03/27/12 09:47 AM

MAR 26 2012

UGR MANDAY FED REPORT

TYPE OF PERSONNEL	TYPE OF REPORT										TOTAL MEALS BY TYPE OF PERSONNEL	
	Operational											
	BREAKFAST MEALS	LUNCH MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	NIGHT MEALS		
MARINE CORPS												(1)
REGULAR RESERVE												(2)
NAVY												(3)
REGULAR RESERVE												(4)
ARMY												(5)
REGULAR RESERVE												(6)
AIR FORCE												(7)
REGULAR RESERVE												(8)
COAST GUARD												(9)
REGULAR RESERVE												(10)
NATIONAL GUARD												(11)
(Specify Service)												
CADETS												(12)
(Specify Service)												
OTHERS												(13)
(Specify Service)												
FOREIGN												(14)
(Specify)												
OFFICER												(15)
MARINE CORPS												
PAYROLL												(16)
NAVY												
CHEACKAGE												(17)
OTHER												(18)
CASH MEAL PAYMENT												
OTHER (Specify)												
TOTAL MEALS	0	0	0	0	0	0	0	0	0	0	0	(19)

I certify that the total number of man-day credits for 2011 is correct.

By direction USMC, COMMANDING

MRE MANDAY FED REPORT

REPORTING ACTIVITY: MISC		TYPE OF REPORT						Date Prepared:	
		Operational							
TYPE OF PERSONNEL	BREAKFAST MEALS	LUNCH MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	TOTAL MEALS BY TYPE OF PERSONNEL	
MARINE CORPS	REGULAR							0 (1)	
	RESERVE							0 (2)	
NAVY	REGULAR							0 (3)	
	RESERVE							0 (4)	
ARMY	REGULAR							0 (5)	
	RESERVE							0 (6)	
AIR FORCE	REGULAR							0 (7)	
	RESERVE							0 (8)	
COAST GUARD	REGULAR							0 (9)	
	RESERVE							0 (10)	
NATIONAL GUARD (Specify Service)								0 (11)	
CADETS (Specify Service)								0 (12)	
OTHERS (Specify Service)								0 (13)	
FOREIGN (Specify)								0 (14)	
OFFICER	MARINE CORPS							0 (15)	
PAYROLL	NAVY							0 (16)	
CHEACKAGE	OTHER							0 (17)	
CASH MEAL PAYMENT								0 (18)	
OTHER (Specify)								0 (19)	
TOTAL MEALS	0	0	0	0	0	0	0	0	

I certify that the total number of man-day credits for 2011 is correct.

By direction USMC, COMMANDING

CONTRACTED / HOST NATION MANDAY FED REPORT

REPORTING ACTIVITY: <i>MISC</i>	TYPE OF REPORT				Date Prepared:			
	Operational							
	BREAKFAST MEALS	LUNCH MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS	TOTAL MEALS BY TYPE OF PERSONNEL
MARINE CORPS								(1)
REGULAR								(2)
RESERVE								(3)
NAVY								(4)
REGULAR								(5)
RESERVE								(6)
ARMY								(7)
REGULAR								(8)
RESERVE								(9)
AIR FORCE								(10)
REGULAR								(11)
RESERVE								(12)
COAST GUARD								(13)
REGULAR								(14)
RESERVE								(15)
NATIONAL GUARD <i>(Specify Service)</i>								(16)
CADETS <i>(Specify Service)</i>								(17)
OTHERS <i>(Specify Service)</i>								(18)
FOREIGN <i>(Specify)</i>								(19)
OFFICER								
PAYROLL								
CHEACKAGE								
CASH MEAL PAYMENT								
OTHER <i>(Specify)</i>								
TOTAL MEALS	0	0	0	0	0	0	0	0

I certify that the total number of man-day credits for 2011 is correct. USMC, COMMANDING

By direction

UGR, MRE AND CONTRACT / HOST NATION FEEDING

CONSOLIDATED MEALS FED REPORT

REPORTING ACTIVITY: MSC		TYPE OF REPORT										Date Prepared:	
		Operational											
TYPE OF PERSONNEL		BREAKFAST MEALS	LUNCH MEALS	DINNER MEALS	BRUNCH		NIGHT MEALS		TOTAL MEALS BY TYPE OF PERSONNEL				
					BREAKFAST MEALS	DINNER MEALS	BREAKFAST MEALS	DINNER MEALS					
MARINE CORPS	REGULAR	0	0	0	0	0	0	0	0	0	0	(1)	
	RESERVE	0	0	0	0	0	0	0	0	0	0	(2)	
NAVY	REGULAR	0	0	0	0	0	0	0	0	0	0	(3)	
	RESERVE	0	0	0	0	0	0	0	0	0	0	(4)	
ARMY	REGULAR	0	0	0	0	0	0	0	0	0	0	(5)	
	RESERVE	0	0	0	0	0	0	0	0	0	0	(6)	
AIR FORCE	REGULAR	0	0	0	0	0	0	0	0	0	0	(7)	
	RESERVE	0	0	0	0	0	0	0	0	0	0	(8)	
COAST GUARD	REGULAR	0	0	0	0	0	0	0	0	0	0	(9)	
	RESERVE	0	0	0	0	0	0	0	0	0	0	(10)	
NATIONAL GUARD		0	0	0	0	0	0	0	0	0	0	(11)	
	(Specify Service)	0	0	0	0	0	0	0	0	0	0		
CADETS		0	0	0	0	0	0	0	0	0	0	(12)	
	(Specify Service)	0	0	0	0	0	0	0	0	0	0		
OTHERS		0	0	0	0	0	0	0	0	0	0	(13)	
	(Specify Service)	0	0	0	0	0	0	0	0	0	0		
FOREIGN		0	0	0	0	0	0	0	0	0	0	(14)	
	(Specify)	0	0	0	0	0	0	0	0	0	0		
OFFICER	MARINE CORPS	0	0	0	0	0	0	0	0	0	0	(15)	
PAYROLL	NAVY	0	0	0	0	0	0	0	0	0	0	(16)	
CHEACKAGE	OTHER	0	0	0	0	0	0	0	0	0	0		
CASH MEAL PAYMENT		0	0	0	0	0	0	0	0	0	0	(17)	
OTHER		0	0	0	0	0	0	0	0	0	0	(18)	
	(Specify)	0	0	0	0	0	0	0	0	0	0		
TOTAL MEALS		0	0	0	0	0	0	0	0	0	0	(19)	

I certify that the total number of man-day credits for 2011 is correct. USMC, COMMANDING

By direction

MAR 26 2012

Appendix B

SUBSISTENCE SUPPORT REQUEST VIA AMHS

MSGID/GENADMIN/CG 2D MLG FSO/-/APR 10//
 SUBJ/SUBSISTENCE SUPPORT AND PRESTAGE OF "UGR" H&S, RATIONS AND
 AUTHORITY FOR "A" RATION ENHANCEMENTS FOR UNIT NAME, EXERCISE
 NAME, EXERCISE LOCATION//
 REF/A/DOC/FMFLANTO P10110.2C/-/24 MAY 89//
 NARR/REF A/SOP FOR FOOD SERVICE/SUBSISTENCE SUPPORT WITHIN
 FMF.//

POC/NAME/RANK/: DSN 751-0000/-/BILLET//
 RMKS/1. PER REF A, REQUEST APPN DATA AND PRESTAGE OF
 OPERATIONAL RATIONS, AND UHT MILK FOR UNIT NAME AND EXERCISE
 NAME.

2. EXERCISE IS TO BE CONDUCTED at EXERCISE LOCATION.
 THE FOLLOWING APPLIES:

- 2. A. NUMBER OF PERSONNEL: 366
- 2. B. INCLUSIVE DATES: START DATE - END DATE
- 2. C. TYPE OF FEEDING PLAN/RATIONS: UGR HEAT AND SERVE
- 2. C. 1 TWO HOT MEALS DAILY
- 2. C. 2 UGR H&S BREAKFAST (READ IN SIX COLUMNS)

NSN	NOMENCLATURE	U/I	QTY	PRICE	EXTENDED
8970-01-529-6785	DAY NO. 3	MD	40	\$298.00	
					\$11,920.00

- 2. C. 3 UGR DINNER (READ IN SIX COLUMNS)

NSN	NOMENCLATURE	U/I	QTY	PRICE	EXTENDED
8970-01-432-9988	DAY NO. 6	MD	8	\$287.90	\$2,303.20
8970-01-432-9951	DAY NO. 2	MD	8	\$287.90	\$2,303.20
8970-01-432-9976	DAY NO. 5	MD	8	\$287.90	\$2,303.20
8970-01-432-9959	DAY NO. 3	MD	8	\$287.90	\$2,303.20
8970-01-469-3048	DAY NO. 11	MD	8	\$287.90	\$2,303.20
TOTAL UNITIZED GROUP RATIONS:					\$23,436.00

- 2. C. 4 "A" RATION ENHANCEMENT: \$23,436 X 15% \$ 3,515.40

- 2. D. UHT MILK REQUIREMENT (READ IN SIX COLUMNS)

NSN	NOMENCLATURE	U/I	QTY	PRICE	EXTENDED
8910-01-474-2623	LOWFAT WHITE	CS	30	\$8.06	\$ 241.80
8910-01-474-2621	LOWFAT CHOC	CS	35	\$8.69	\$ 304.15
TOTAL "UHT" MILK REQUIRED =					\$ 545.95

- 2. E. MRE REQUIREMENT: 153 BX X \$86.74

- 2. F. PROJECTED FEED PLAN: (READ IN FOUR COLUMNS)

DATE(S)	BRK	LUN	DNR
13APR	366 (UGR)	366 (MRE)	366 (UGR)
14APR	366 (UGR)	366 (MRE)	366 (UGR)

MAR 26 2012

15APR	366 (UGR)	366 (MRE)	366 (UGR)
16APR	366 (UGR)	366 (MRE)	366 (UGR)
17APR	366 (UGR)	366 (MRE)	366 (UGR)

2. G. SOURCE OF SUPPLY: DSCP / DLA

2. G. 1 REQUESTING UNIT DELIVERY DODAAC, AND ADDRESS WHERE OPERATIONAL RATION NEED TO BE DELIVERED

2. G. 2 REQUESTING UNIT DELIVERY DODAAC, AND ADDRESS WHERE "A" RATION ENHANCEMENTS NEED TO BE DELIVERED

2. H. SPECIAL REQUIREMENT: REQUESTED RATIONS TO BE DELIVERED NET DATE AND NLT DATE

2. I. EST DOLLAR AMT FOR THIS EXERCISE IS: \$40,768.57

2. J. POC AT LOCATION: RANK, NAME AND PHONE NUMBER AT LOCATION

2. K. UNIT ID CODE: DODAAC

BT

MAR 26 2012

Appendix C

SAMPLE SUBSISTENCE REQUEST



UNITED STATES MARINE CORPS
UNIT LETTERHEAD

IN REPLY REFER TO:
10110
Fld Mess
DATE

From: Commanding Officer, UNIT
To: Commanding General, MSC
(Attn: G-4/Food Service Office)

Subj: SUBSISTENCE SUPPORT FOR UNIT NAME/EXERCISE/LOCATION

Ref: (a) MCO P10110.14M

1. Per the references, subsistence support is requested for unit name, exercise, location. The following information is submitted.

2. The exercise is to be conducted at location, Camp Lejeune, N.C. The following applies:

a. Number of personnel: 110.

b. Inclusive dates: 14 March 2010-2 April 2010.

c. Type of feeding plan/rations: two Hot Meals Daily, Breakfast and Dinner-Unitized group Rations Bulk, with A-Ration enhancements and MRE for lunch meal.

d. Unitized Group Rations (B) requested:

(1) BREAKFAST:

Menu 1	12 Modules @ \$202.49 = \$2,429.88
Menu 2	12 Modules @ \$186.86 = \$2,242.32
Menu 3	12 Modules @ \$185.46 = \$2,225.52
Menu 4	12 Modules @ \$175.85 = \$2,110.20
Menu 5	12 Modules @ \$200.67 = \$2,408.04
Total:	\$11,415.96

Enclosure (1)

MAR 26 2012

(2) DINNER:

Menu 1	6 Modules @ \$200.84 = \$1,205.04
Menu 2	6 Modules @ \$146.90 = \$881.40
Menu 3	6 Modules @ \$258.88 = \$1,553.28
Menu 4	6 Modules @ \$137.64 = \$825.84
Menu 5	6 Modules @ \$255.67 = \$1,534.02
Menu 6	6 Modules @ \$191.39 = \$1,148.34
Menu 7	3 Modules @ \$175.01 = \$525.03
Menu 8	3 Modules @ \$118.62 = \$355.86
Menu 9	3 Modules @ \$162.60 = \$487.80
Menu 10	3 Modules @ \$252.01 = \$756.03
Menu 11	3 Modules @ \$122.18 = \$366.54
Menu 12	3 Modules @ \$197.15 = \$591.45
Menu 13	3 Modules @ \$296.75 = \$890.25
Menu 14	3 Modules @ \$166.96 = \$500.88
Total:	\$11,621.76

(3) Total Unitized Group Rations: \$23,037.72

(4) Breakdown of Daily Meals as follows:

<u>Dates</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>
14 Mar	UGR B 110	MRE 110	UGR B 110
15 Mar	UGR B 110	MRE 110	UGR B 110
16 Mar	UGR B 110	MRE 110	UGR B 110
17 Mar	UGR B 110	MRE 110	UGR B 110
18 Mar	UGR B 110	MRE 110	UGR B 110
19 Mar	UGR B 110	MRE 110	UGR B 110
20 Mar	UGR B 110	MRE 110	UGR B 110
21 Mar	UGR B 110	MRE 110	UGR B 110
22 Mar	UGR B 110	MRE 110	UGR B 110
23 Mar	UGR B 110	MRE 110	UGR B 110
24 Mar	UGR B 110	MRE 110	UGR B 110
25 Mar	UGR B 110	MRE 110	UGR B 110
26 Mar	UGR B 110	MRE 110	UGR B 110
27 Mar	UGR B 110	MRE 110	UGR B 110
28 Mar	UGR B 110	MRE 110	UGR B 110
29 Mar	UGR B 110	MRE 110	UGR B 110
30 Mar	UGR B 110	MRE 110	UGR B 110
31 Mar	UGR B 110	MRE 110	UGR B 110
01 Apr	UGR B 110	MRE 110	UGR B 110
02 Apr	UGR B 110	MRE 110	UGR B 110

f. Supplemental A-Rations: \$23,037.72 x 15% = \$3,455.68

Enclosure (1)

MAR 26 2012

g. MRE requirements: 184 cases @ \$86.74 = \$15,960.16

h. UHT Milk Requirements:

(1) White Milk 26 cases @ \$8.06 = \$209.56

(2) Choco Milk 15 cases @ \$8.48 = \$127.20

(3) Straw Milk 15 cases @ \$8.69 = \$130.35

Total: \$467.11

i. Source Of Supply:

(1) Marine Corps owned stock - UGR-B, MREs and UHT milk.
STORES WEB - Supplemental A Rations.

j. Request Rations pick up at 2D MLG Rations Platoon Bldg.
1211 Camp Lejeune, NC NET 11 March 2010. (IF RATIONS ARE
REQUIRED TO BE DELIVERED INCLUDE DELIVERY DODAAC, AND ADDRESS).

k. Mark for M21420 unit ID code.

l. Estimated Dollar amount for this exercise is \$42,920.67.

m. This is a budgeted training exercise.

3. The point of contact at the requesting unit is SSGt at (910)
451-0000.

I. A. MARINE
By direction

Enclosure (1)

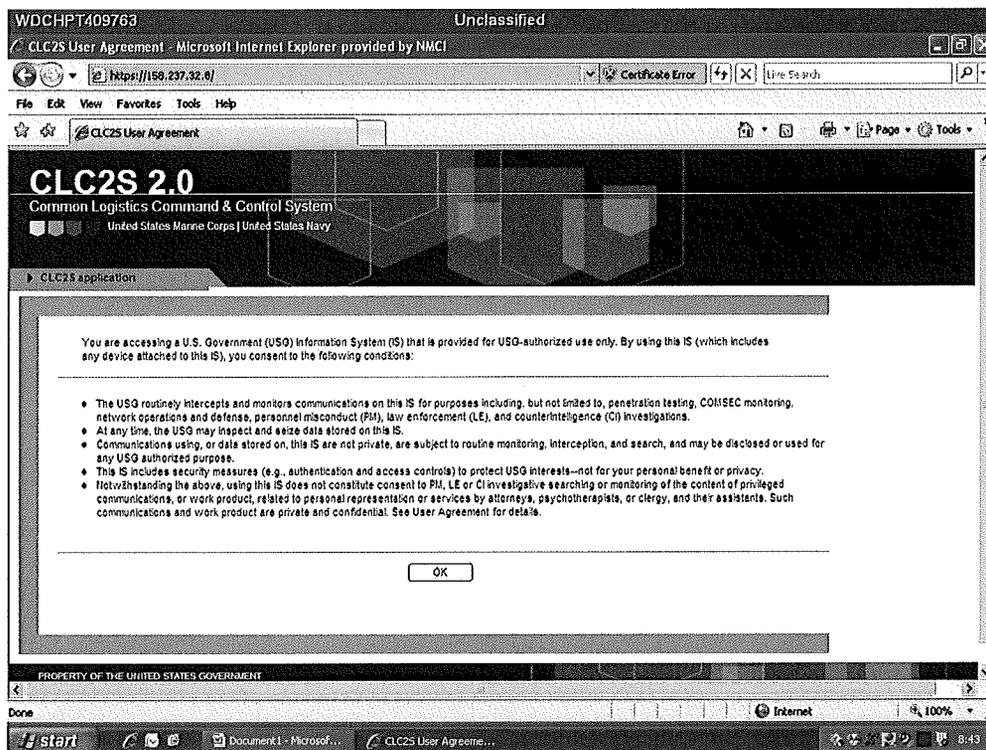
MAR 26 2012

Appendix D

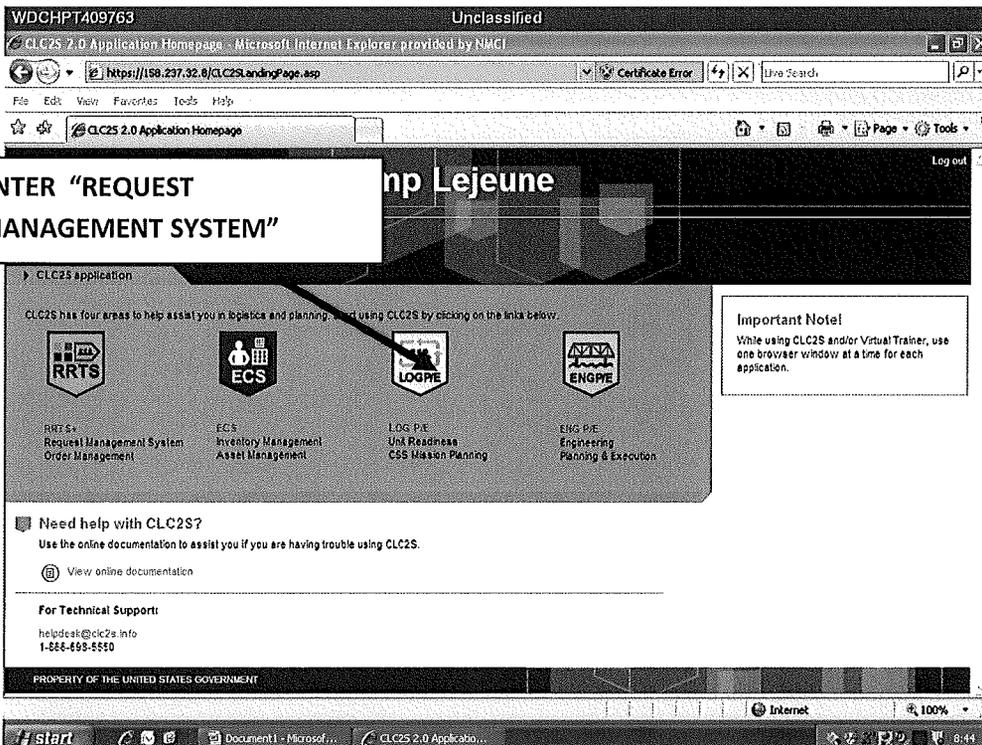
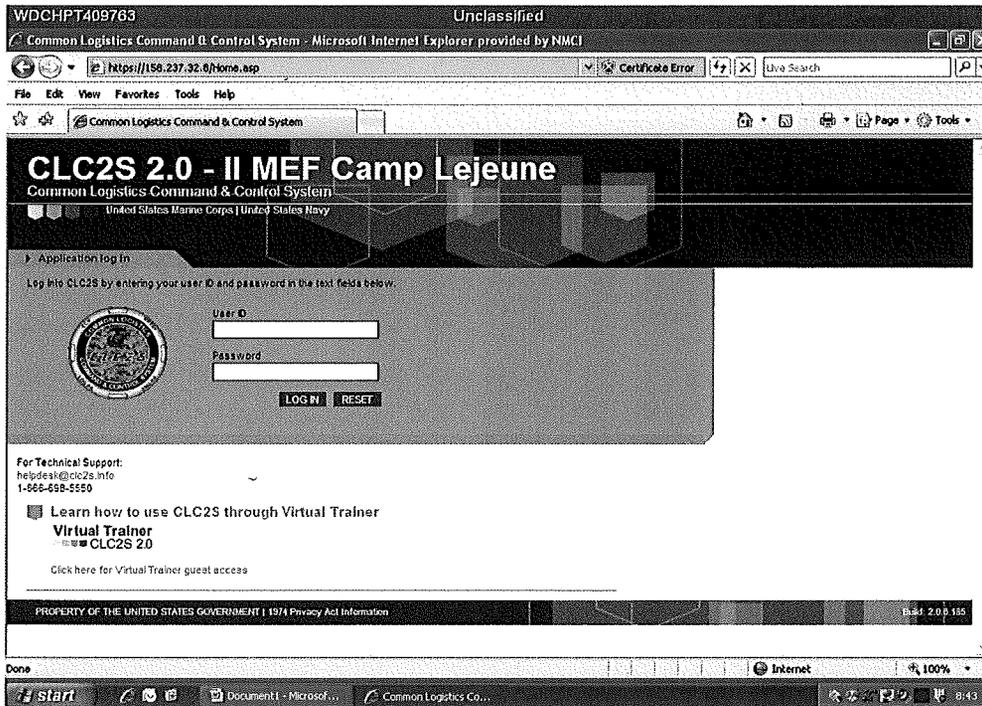
COMMON LOGISTICS COMMAND & CONTROL SYSTEM
CLC2S

MRE REQUEST PROCEDURES

WEBSITE: <https://158.237.32.8/>

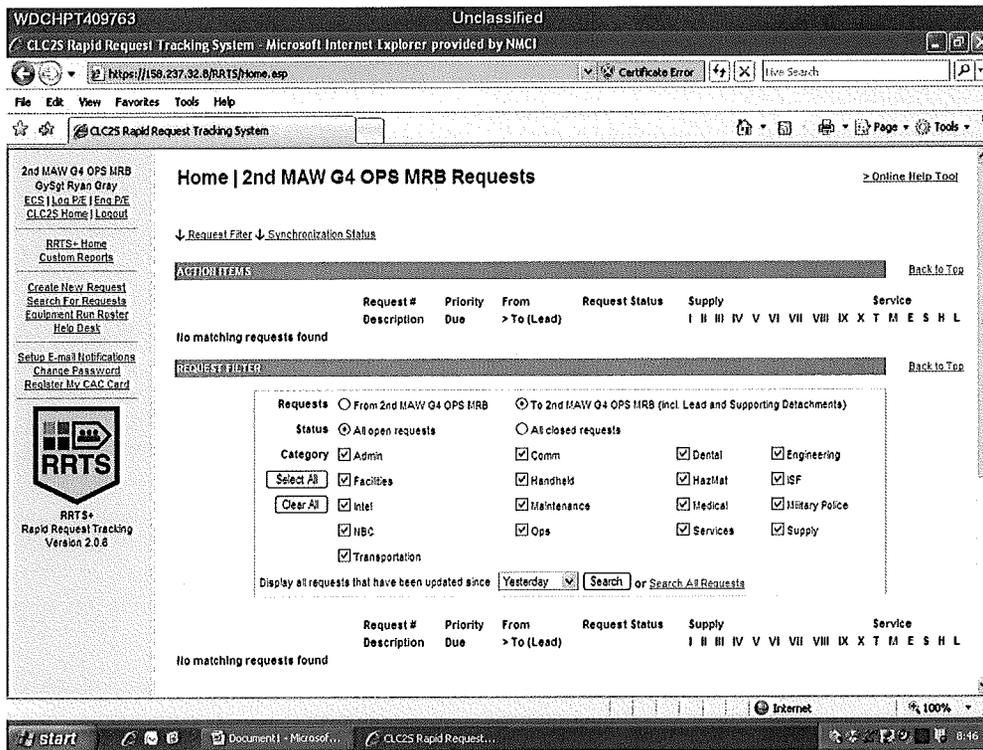


WgO 10110.2
MAR 26 2012



Enclosure (1)

MAR 26 2012



SUBMIT TO YOUR HIGHER HEADQUARTERS FOR APPROVAL (S-4/ GROUP).

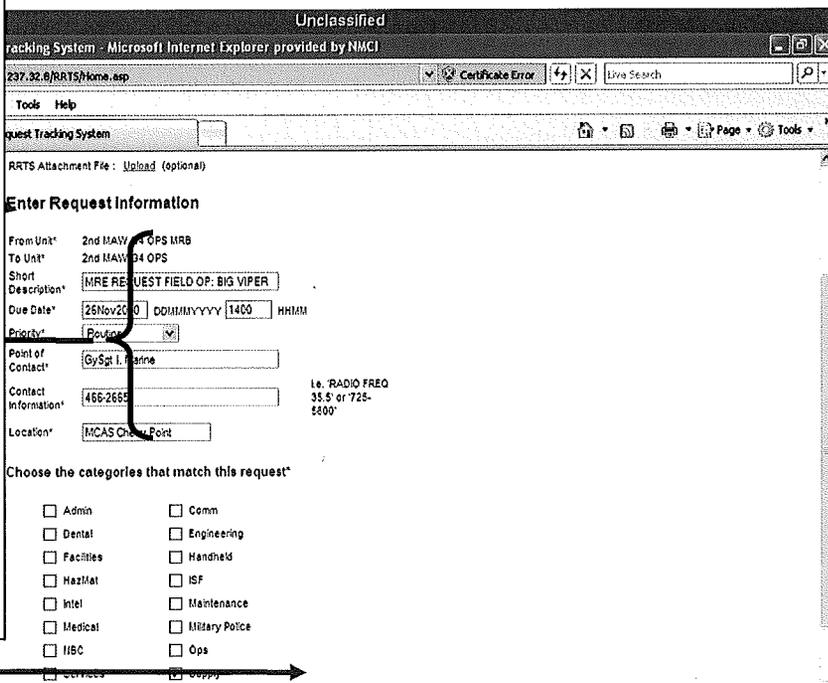
THEN IT GOES TO 2DMAW G-4 OPS.

ENTER IN ALL REQUIRED INFORMATION.

REQUEST MUST BE SUBMITTED TO YOUR HIGHER HEADQUARTERS. EVENTUALLY REACHING 2DMAW G4 OPS.

DUE DATE/TIME: IS THE REQUESTED DATE OF PICK UP. MUST BE AT LEAST TEN DAYS IN ADVANCE.

CHOOSE TYPE OF REQUEST: CLICK "SUPPLY" BOX



HOME PAGE. ALL REQUESTS WILL SHOW UP ON THIS PAGE. EACH REQUEST CAN BE TRACKED.

MAR 26 2012

CLICK "UPLOAD" TO LOAD THE REQUIRED DOCUMENTS. I.E. : MRE REQUEST LTR, ROSTERS, BAS CHECKAGE LTR, IPAC CONFIRMATION LTR

NOTE: ALL DOCUMENTS MUST BE SIGNED AND IN ONE (1) FILE.

WDCHPT409763 Unclassified
CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCI

File: Upload (optional)

Load Template Delete Template

Request Information

TO Unit* 2d MAW G4 OPS MRB
Short Description* MRE REQUEST FIELD OP: BIG VIPER
Due Date* 26Nov2010 00MMYY 1400 HHMM
Priority* Routine
Point of Contact* Gy Sgt I. Marine
Contact Information* 466-2655 Le. RADIO FREQ 35.5 or 725-5500
Location* MCAS Cherry Point

Choose the categories that match this request*

Admin Comm
 Dental Engineering
 Facilities Handheld

DOCUMENTS THAT MUST BE UPLOADED: MRE REQUEST LETTER, ENLISTED AND OFFICER ROSTERS, BAS CHECK AGE LETTER, IPAC CONFIRMATION LETTER. ALL MUST BE UPLOAD AS ONE FILE.

CLICK "BROWSE" TO LOCATE YOUR REQUEST FILE.

The screenshot shows the 'Create New Request (Step 1 of 2)' form in a Microsoft Internet Explorer browser. The browser address bar shows 'https://158.237.32.8/RRTS/home.asp'. The form includes fields for 'From Unit', 'To Unit', 'Short Description', 'Due Date', 'Priority', 'Point of Contact', 'Contact Information', and 'Location'. An 'Upload' dialog box is open over the 'RRTS Attachment File' field, showing an 'Uploding File' section with a 'Browse...' button and an 'Upload' button. The dialog also lists file type restrictions: 'File attached must be 500KB or less.', 'Only one file per request.', and 'File types must be MS Office (.doc, .xls, .mdb, .ppt, .vs*), PDF, Images (.jpg, .gif), and Plain Text (.txt)'. The taskbar at the bottom shows several open windows, including 'CLC25 TURNOVER...', 'CLC25 Rapid Request...', and 'RRTS Attachment Up...'.

SELECT FILE AND CLICK "OPEN"

This screenshot shows the same 'Create New Request (Step 1 of 2)' form, but with a file selection dialog box open over the 'RRTS Attachment File' field. The dialog box shows the 'Look in' location as 'My Documents' and lists several files and folders, including 'VMHILA-269 MRE REQUEST'. The 'File name' field contains 'VMHILA-269 MRE REQUEST' and the 'Files of type' is set to 'All Files (*.*)'. The 'Open' button is highlighted. The taskbar at the bottom shows the same set of open windows as the previous screenshot.

MAR 26 2012

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CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RRTS/home.asp

2nd MAW G4 OPS MRB
GySgt Ryan Gray
ECS | Log PE | Enq PE
CLC2S Home | Logout

Create New Request (Step 1 of 2)

Template: [Select Template] [Load Template] [Delete]

RRTS Attachment File: Upload (optional)

Enter Request Information

From Unit: 2nd MAW G4 OPS MRB
To Unit: 2nd MAW G4 OPS
Short Description: MRE REQUEST FIELD OP. BIG VIPER
Due Date: 26Nov2010 00:00:00 1400 HMM
Priority: Routine
Point of Contact: GySgt I. Marine
Contact Information: 466-2655
Location: MCAS Cherry Point

Choose the categories that match this request*

- Admin
- Dental
- Facilities
- Comm
- Engineering
- Handheld

RRTS Attachment Upload - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RRTS/Request/PostFile.asp?Mode=CreateReq

Uploading File:
D:\Documents and Settings\ryan.gray\My Doc... [Browse] [Upload]

- File attached must be 500KB or less.
- Only one file per request.
- File types must be MS Office (.doc, .xls, .mdb, .ppt, .vs*), PDF, Images (.jpg, .gif), and Plain Text (.txt)

Done [Internet] 100%

WDCHPT409763 Unclassified
CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RRTS/home.asp

2nd MAW G4 OPS MRB
GySgt Ryan Gray
ECS | Log PE | Enq PE
CLC2S Home | Logout

Create New Request (Step 1 of 2)

Template: [Select Template] [Load Template] [Delete]

RRTS Attachment File: Upload (optional)

Enter Request Information

From Unit: 2nd MAW G4 OPS MRB
To Unit: 2nd MAW G4 OPS
Short Description: MRE REQUEST FIELD OP. BIG VIPER
Due Date: 26Nov2010 00:00:00 1400 HMM
Priority: Routine
Point of Contact: GySgt I. Marine
Contact Information: 466-2655
Location: MCAS Cherry Point

Choose the categories that match this request*

- Admin
- Dental
- Facilities
- Comm
- Engineering
- Handheld

Uploading Progress - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RRTS/Request/FileUpload.asp?Mode=CreateReq

Processing File. Please wait...

File VMHLA-269 MRE REQUEST.doc was uploaded successfully.

Done [Internet] 100%

WDCHPT409763 Unclassified
CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RTS/home.asp

SELECT "ADD" TO ADD THE ITEMS REQUESTED
SELECT "CLASS 1: SUBSTANCE"

Add Supply Items

Search for the supply you would like to add
Please be warned that searching by "" may be slow.

Supply Class: **Class 1: Substance**

To list all items type "" in the search field

RTS+ Rapid Request Tracking Version 2.0.6

Done

CLICK "SEARCH" TO LOCATE THE NSN AND ITEM.

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CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCI
https://158.237.32.8/RTS/home.asp

2nd MAW G4 OPS MRB
Capt Ryan Gray
ECS | Log Out | Home Page | CLC2S Home | Logout

Add Supply Items

Search for the supply you would like to add
Please be warned that searching by "" may be slow.

Supply Class: **Class 1: Substance**

To list all items type "" in the search field

NSN	Description	DODIC	Do Not Substitute	Quantity
897001E100001	"URE, RELIGIOUS, KOSHER"	I/A	<input type="checkbox"/>	<input type="text"/>
8910014742821	"UNT MILK, LOW-FAT, CHOCOLATE"	I/A	<input type="checkbox"/>	<input type="text"/>
8910014746807	"UNT MILK, LOW-FAT, STRAWBERRY"	I/A	<input type="checkbox"/>	<input type="text"/>
8910014742823	"UNT MILK, LOW-FAT, WHITE"	I/A	<input type="checkbox"/>	<input type="text"/>
8970-00-145-109	MEALS READY TO EAT	I/A	<input type="checkbox"/>	<input type="text"/>
8970015189423	UGR-B BD 01	I/A	<input type="checkbox"/>	<input type="text"/>
8970015189435	UGR-B BD 02	I/A	<input type="checkbox"/>	<input type="text"/>
8970015189440	UGR-B BD 03	I/A	<input type="checkbox"/>	<input type="text"/>
8970015189443	UGR-B BD 04	I/A	<input type="checkbox"/>	<input type="text"/>
8970015189445	UGR-B BD 05	I/A	<input type="checkbox"/>	<input type="text"/>

RTS+ Rapid Request Tracking Version 2.0.6

Done

ENTER IN THE AMOUNT REQUESTED IN THE QUANTITY BOX FOR THE NSN REQUESTED.

CLICK "ADD" AT THE BOTTOM OF THE PAGE.

WgO 10110.2
MAR 26 2012

ENTER IN "COORDINATING INSTRUCTIONS". THIS MUST BE ADDED TO PROCEED. GOOD INFORMATION TO ADD IS: DATE OF EXERCISE, REQUESTED DATE, AND ANY OTHER INFORMATION TO

CLICK "FINISH" ONCE YOU HAVE REVIEWED THE REQUEST AND IT IS ACCURATE.

Request Confirmation

ISN	Item Name	DODIC	Do Not Substitute	Quantity	Class
8970-00-149-109	MEALS READY TO EAT	I/A		20	1

Services Required:
No Required Services in Request

Coordinating Instructions:
Date of Exercise: 5 Dec 2010 - 18 Dec 2010
Requested Date of Pick-up: 28 Nov 2010

Buttons: < Back, Cancel, Finish

Note: "*" denotes required fields

Request Confirmation

Request #: 12Nov20100907-053MRB-31412
Description: MRE REQUEST FIELD OP: BIG VIPER
From: 2nd MAW G4 OPS MRB
To: 2nd MAW G4 OPS
Due Date: 2010-Nov-26 1400
Location: MCAS Cherry Point

Requested Supply Items:

ISN	Item Name	DODIC	Do Not Substitute	Quantity
8970-00-149-109	MEALS READY TO EAT	I/A		20 CS

Requested Services:
No services were requested.

Automatically approve this request now

Done

REQUEST CONFIRMATION. CLICK "DONE"

Enclosure (1)

MAR 26 2012

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CLC2S Rapid Request Tracking System - Microsoft Internet Explorer provided by NMCJ

https://158.237.32.8/RTS/Home.asp Certificate Error Live Search

File Edit View Favorites Tools Help

CLC2S Rapid Request Tracking System

2nd MAW G4 OPS MRB
Oy Sgt Ryan Gray
ECS | Log P/E | Eng P/E
CLC2S Home | Logout

Home | 2nd MAW G4 OPS MRB Requests > Online Help Tool

Request Filter Synchronization Status

ACTION ITEMS Back to Top

Displaying 1 of 1 request(s).

Request #	Priority	From	Request Status	Supply	Service
Description	Due	> To (Lead)		I II III IV V VI VII VIII IX X T M E S H L	
1210:20100507-053MRB-31412 URE REQUEST FIELD OP: BIO VIPER	26-Nov-2010	2nd MAW G4 OPS MRB > 2nd MAW G4 OPS (I)	Requested	<input type="checkbox"/>	

REQUEST FILTER Back to Top

Requests From 2nd MAW G4 OPS MRB To 2nd MAW G4 OPS MRB (incl. Lead and Supporting Detachments)

Status All open requests All closed requests

Category Admin Comm Dental Engineering
 Facilities Handheld HazMat ISF
 Intel Maintenance Medical Military Police
 NBC Ops Services Supply
 Transportation

Display all requests that have been updated since Yesterday Search or Search All Requests

Request #	Priority	From	Request Status	Supply	Service
Description	Due	> To (Lead)		I II III IV V VI VII VIII IX X T M E S H L	
No matching requests found					

Done

start Document1 - Microsof... CLC2S Rapid Request... Internet 100% 9:04

HOME PAGE: THIS PAGE ALLOWS YOU TO TRACK WHERE YOUR REQUEST CURRENTLY SITS.

MAR 26 2012

Appendix E

SAMPLE CONTRACT FEEDING REQUEST

MSGID/GENADMIN/UNIT NAME///
 SUBJ/SUBSISTENCE SUPPORT FOR UNIT NAME, EXERCISE NAME, EXERCISE
 LOCATION//

REF/A/DOC/FMFLANTO P10110.2C/-/24 MAY 89//

NARR/REF A/SOP FOR FOOD SERVICE SUBSISTENCE SUPPORT WITHIN FMF//

POC/NAME/RANK/: DSN 751-0000/-/BILLET//

RMKS/1. PER REF A, REQUEST APPN DATA AND PRESTAGE OF
 OPERATIONAL RATIONS FOR MILITARY TO MILITARY TRAINING.

2. EXERCISE IS TO BE CONDUCTED: LOCATION.

THE FOLLOWING APPLIES:

- 2. A. NUMBER OF PERSONNEL: 72
- 2. B. INCLUSIVE DATES: START DATE - ENDING DATE
- 2. C. TYPE OF FEEDING PLAN/RATIONS: MRE AND CONTRACT FEEDING
- 2. D. 1 TWO HOT MEAL DAILY
- 2. C. 2 MEALS READY TO EAT. (READ IN SIX COLUMNS) N/A
- 2. G. PROJECTED FEED PLAN: (READ IN FOUR COLUMNS)

DATE(S)	BRK	LUN	DIN
14 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
15 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
16 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
17 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
18 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
19 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
20 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
21 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
22 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)
23 FEB	72 (CONTRACT FEED)	72 (MRE)	72 (CONTRACT FEED)

2. H. SOURCE OF SUPPLY:

- 2. H. (1) DSCP
- 2. H. (2) A-RATION SUPPLEMENTS: N/A

2. I. SPECIAL REQR: N/A

2. J. SHIP CODE: N/A

2. K. CONTRACTED BREAKFAST AND DINNER BREAKDOWN AS FOLLOWED:

- 2. K. 1 BREAKFAST PER PERSON PER DAY: \$4.50
- 2. K. 2 TOTAL BREAKFAST MEAL = 720 X \$4.50 = \$3240.00
- 2. K. 3 II MEF SUPPORT = 720 X \$1.95 = \$1,404.00
- 2. K. 4 SPS-11 SUPPORT = 720 X \$2.55 = \$ 1,836.00
- 2. K. 5 DINNER PER PERSON PER DAY: \$ 5.40
- 2. K. 6 TOTAL DINNER MEAL = 720 X \$5.40 = \$3,888.00
- 2. K. 7 II MEF SUPPORT = 720 X \$3.65 = \$2,628.00
- 2. K. 8 SPS-11 SUPPORT = 720 X \$1.75 = \$1,260.00

Enclosure (1)

MAR 26 2012

- 2. K. 9 TOTAL FOR (10) DAYS OF BREAKFAST AND DINNER =
\$7,128.00
- 2. K. 10 II MEF SUPPORT = \$4,032.00
- 2. K. 11 SPS-11 SUPPORT = \$3,096.00
- 2. L. ESTIMATED COST EXERCISE IS: \$7,128.00
- 2. M. POC AT LOCATION: NAME AND PHONE NUMBER AT LOCATION OF
EXERCISE
- 2. N. POC OF UNIT REQUIRING SUPPORT: NAME AND PHONE NUMBER
- 2. O. UNIT ID CODE: DODAAC1 //

MAR 26 2012

Appendix F

SAMPLE PACKAGE OPERATIONAL RATIONS (POR) REPORT

UNITED STATES MARINE CORPS
UNIT LETTER HEAD

IN REPLY REFER TO:
4400
S-4
DATE

From: Commanding Officer, UNIT
To: Commanding General, 2nd Marine Aircraft Wing (G-4/Grd
Sup)

Subj: UNIT CONSOLIDATED QUARTERLY PACKAGED OPERATIONAL RATIONS
(POR) REQUIREMENTS USAGE REPORT FOR THE CURRENT QUARTER
OF FY12

Ref: (a) MARFORLANTO P4400.18B

1. Per the reference, the subject is submitted

	MRE	RCW	FBT	BSS	RSFH
	BX/ML	BX/ML	BX/ML	BX/ML	BX/ML
a. BEG QTR INV:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
b. REC FROM RATIONS:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
c. ISSUES:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
d. ADJUSTMENTS:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
(1) TURN-INTO RATIONS:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
(2) TRANSFER:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)
(3) VET SURV:	0	0	0	0	0
	(0)	(0)	(0)	(0)	(0)

Enclosure (1)

MAR 26 2012

e. END QTR INV: 0 0 0 0 0
 (0) (0) (0) (0) (0)

f. BREAKDOWN OF ISSUES, BY CATEGORY, IN IND MEALS:

(1) SIK:

	MRE	RCW	FBT
(a) U.S. MARINE CORPS REGULAR:	0	0	0
(b) U.S. MARINE CORPS RESERVE:	0	0	0
(c) U.S. NAVY REGULAR:	0	0	0
(d) U.S. NAVY RESERVE:	0	0	0
(e) U.S. ARMY REGULAR:	0	0	0
(f) U.S. ARMY RESERVE:	0	0	0

MRE	RCW	FBT
------------	------------	------------

(2) COMRAT/BAS PERSONNEL:	0	0	0
---------------------------	---	---	---

g. AVERAGE WAREHOUSE TEMP: 76.56°F

h. DATES OF PACK/LOT NUM:

i. PROJECTED FISCAL YEAR REQUIREMENTS, BY QUARTER, FOR THE FORTHCOMING FISCAL YEAR (FY13):

QTR	MRE	RCW	FBT	BSS	RSFH
1ST	0	0	0	0	0
2ND	0	0	0	0	0
3RD	0	0	0	0	0
4TH	0	0	0	0	0

j. PWRMS: 0

k. DATE OF PACK (MONTH, YEAR): N/A

2. The point of contact at this command is RANK, FIRST NAME, LAST NAME at DSN XXX-XXXX.

I. M. MARINE
 By direction

Enclosure (1)