



governmentattic.org

"Rummaging in the government's attic"

Description of document: Minutes of the Army Food Program Advisory Board (AFPAB) Meetings, 2008-2012

Requested date: 20-September-2012

Released date: 30-November-2012

Posted date: 08-April-2013

Source of document: TRADOC Office of the G-6
Freedom of Information Office (ATIM-II)
661 Sheppard Place
Fort Eustis, VA 23604-5733
Fax: (757) 501-6509
[Email FOIA Request](#)

The governmentattic.org web site ("the site") is noncommercial and free to the public. The site and materials made available on the site, such as this file, are for reference only. The governmentattic.org web site and its principals have made every effort to make this information as complete and as accurate as possible, however, there may be mistakes and omissions, both typographical and in content. The governmentattic.org web site and its principals shall have neither liability nor responsibility to any person or entity with respect to any loss or damage caused, or alleged to have been caused, directly or indirectly, by the information provided on the governmentattic.org web site or in this file. The public records published on the site were obtained from government agencies using proper legal channels. Each document is identified as to the source. Any concerns about the contents of the site should be directed to the agency originating the document in question. GovernmentAttic.org is not responsible for the contents of documents published on the website.



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY
HEADQUARTERS, UNITED STATES ARMY TRAINING AND DOCTRINE COMMAND
950 JEFFERSON AVENUE
FORT EUSTIS, VIRGINIA 23604-5700
November 30, 2012

Office of the Deputy Chief of Staff, G-6

This is in response to your Freedom of Information Act (FOIA) request to the U.S. Army Installation Management Command, Fort Lee Garrison, dated September 20, 2012. The request is for the Army Food Program Advisory Board for the years 2009 to the present. The U.S. Army Training and Doctrine Command (TRADOC) received the complete packet on November 26, 2012, and assigned activity control number FA 13-0005.

As requested, enclosed are the responsive TRADOC records, located from the record search. Portions of the records have been redacted, and the FOIA exemption that prohibits the information disclosure is cited.

FOIA exemption (b)(6) exempts information contained in personnel, medical files, and similar files that if disclosed to a person other than the person about whom the information is about, would result in a clearly unwarranted invasion of personal privacy. 5 U.S.C. § 552(b)(6) implemented by 32 CFR 518.13(f). There is no discretion in release of information/records that qualify for withholding pursuant to FOIA exemption (b)(6).

This decision is considered a partial denial of your FOIA request. General Robert C. Cone, Commanding General, U.S. Army Training and Doctrine Command, is the Initial Denial Authority (IDA) and by position I am the delegated IDA. You may appeal this partial denial of release to the Secretary of the Army. You should address any such appeal to: U.S. Army Training and Doctrine Command, Office of the G-6 (ATIM-II), 661 Sheppard Place, Fort Eustis, VA 23604-5733, and it will be forwarded to the Army General Counsel for final disposition on behalf of the Secretary of the Army. To meet the deadline for the appeal, the appeal letter must be received by this office and forwarded to the Secretary of the Army within sixty (60) days of the date of this initial partial denial letter.

Based on your FOIA request in the other category, there are **no assessable fees** under the FOIA/Privacy Act for processing this request.

Point of contact is Mrs. Anastasia Kakel, FOIA Officer, (757) 501-6519,
usarmy.jble.tradoc.mbx.hq-tradoc-g-6-atim@mail.mil.

Sincerely,

A handwritten signature in black ink, appearing to read "C. E. Harris III". The signature is stylized and cursive.

Charles E. Harris, III
Colonel, U.S. Army
Deputy Chief of Staff, G-6

Enclosures



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER CENTER AND SCHOOL
ARMY CENTER OF EXCELLENCE, SUBSISTENCE
1201 22D STREET
FORT LEE, VIRGINIA 23801-1601

ATSM-CES-O

15 May 2009

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 14 May 2009 via Video-Teleconference

1. Purpose: To summarize the discussion of issues at the 14 May 09 meeting of the AFPAB.
2. Attendees:

Mr. Staples, ACES

(b) (6)

(b) (6)

3. Summary of Discussion:

- a. Mr. David Staples, Director of Operations, ACES, opened the meeting.
- b. Mr. Staples began by reviewing Old Business from the previous AFPAB board meeting.

(1) Previously discussed at last AFPAB was an introduction to the ACES Award Program. (b) (6) stated that ACES is awaiting approval of program draft.

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 17
November 2008

c. Mr. Staples closed Old Business and moved to MACOM New Business

(1) (b) (6) discussed the USASOC topic of Supplemental Food Allowance policy.

(2) (b) (6) next discussed FORSCOM topics starting with requesting an update on statuses of FM 4-20.2, AR 30-22 and DA PAM 30-22. (b) (6) stated that (b) (6) and (b) (6) were currently working on these regulations. Within 30 days to be staffed internally, 60 days staffed to AFPAB board and expect to see published first of calendar year. **UPDATE:** AR 30-22 and DA PAM 30-22 have been forwarded to Army G4 pending approval. Once they are approved they will be submitted to Army Publication Directorate (APD) for worldwide publication. FM 40-22.2 has been changed to ATTP 4-41 and retitled Army Field Feeding and Class I Operations. The publication has been completed, approved by the SCoE Commander, and is awaiting complete new re-numbering guidance.

(3) Next (b) (6) discussed the intent of the Assault Kitchen (AK) and whether the Army was cancelling the fielding of it due to a lot of received negative feedback. He stated that there are Stryker units that benefit from the use of the AK. (b) (6) stated that in the future Family of Medium Tactical Vehicles (FMTV) are being looked into and will be fielded to the Stryker Brigade

(4) (b) (6) asked about the status of the Battlefield Kitchen (BK) and whether it was going to be the replacement for the Mobile Kitchen Trailer (MKT). A VTC was being held 29 May 09 with Natick to discuss the BK. **UPDATE:** Awaiting current update on BK from Natick.

(5) Next (b) (6) questioned the status of the 92G reduction and CASCOM plan for the reduction. (b) (6) stated that he spoke with (b) (6) who stated that the CASCOM proposal currently is to cut 1500 92Gs. (b) (6) went on to discuss that the state of the Foodservice mission in Afghanistan is hurting and completely different than that of Iraq's.

(6) Lastly for FORSCOM topics, (b) (6) discussed the abundance of the UGR-E on-hand. He stated that they should be pushed out to the Special Operations units in the AOR being that they were designed for the AOR and therefore should be used for that purpose. Mr. Staples stated that there are currently 100K cases in AOR but that problems lie within DCSP.

d. Mr. Staples next moved to ACES New Business.

(1) First discussion was subsistence support to JROTC, SROTC and other non-profit organizations. Cadet command wants to reimburse the supporting installation by means of a Military Interdepartmental Purchase Request (MIPR) but the installations say it's not worth it to

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 17 November 2008

process a MIPR and therefore do not want to accept a MIPR. **UPDATE:** See attached memorandum. Specific guidance will be contained in the next revision of the AR 30-22 and DA PAM 30-22.

(2) Next discussion was IMCOM representatives' role during Food Management Assistance Team (FMAT) visits. Management Assistance Division (MAD) requests that IMCOM representatives provide information prior to visit and also ask them to be a part of the "team". (b) (6) asked for specifics regarding what MAD was requesting of representatives. (b) (6) responded with, "common everyday tasks pertaining to visits". (b) (6) stated that IMCOM is willing to assist. (b) (6) agreed and thanked (b) (6) for allowing IMCOM representatives to attend FMAT visits and for ACES funding representatives to attend.

(3) (b) (6) next discussed novel food and beverage products. She stated that there are a lot of energy bars and drinks that are being presented to dining facilities without approval. Some of these products are prone to causing interrupted sleep or a rush and crash effect. (b) (6) would like there to be a committee of experts to review the benefits and non-benefits of these products. (b) (6) stated that she fully supports this action. (b) (6) also stated that he supports a committee as well and feels that these foods and beverages can be detrimental to health. Mr. Staples stated that some of these products are currently in the AOR but that they were approved. He asked that it be brought to the attention of ACES if this issue is raised at an installation.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1) (b) (6) raised the issue of the Army Audit Agency (AAA) inquiring about A-La-Carte facilities and whether or not there are problems recovering food cost. (b) (6) stated that she didn't believe there was an issue recovering food cost but that there is an increase in supply cost. **UPDATE:** A-La-Carte facilities are currently found at Ft. Irwin (2), Ft. Riley (2), Site R (1), Natick (1) and Monterey (1). **TASKER:** FMAT to determine if these A-La-Carte facilities are following proper cost methods for products.

(2) (b) (6) asked if it would be possible for Camp Zama to receive the AFMIS system. Currently everything is done manually. **UPDATE:** Expected timeframe for fielding of AFMIS is early November.

(3) (b) (6) raised the issue of there being one military and one contractor winner for Connelly. IMCOM WEST concurred with IMCOM NE. Mr. Staples recommended that there be one winner for each but that there is only one runner-up whether military or contractor. **TASKER:** Mr. Jackson and (b) (6) to meet and make a decision on this recommendation.

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 17
November 2008

(4) IMCOM West stated there were no issues for Open Floor Discussion.

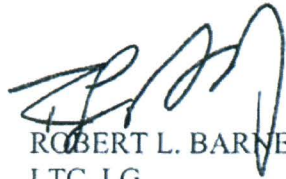
f. Mr. Staples closed Opened Floor Discussion.

4. Recommended date for next Army Food Program Advisory Board is October 2009 via VTC.
Notice will be given at a later date on exact date and time of AFPAB.

Meeting Adjourned

Minutes Prepared By:

(b) (6)
20 August 2009



ROBERT L. BARNES, JR.
LTC, LG
Director, Army Center of Excellence,
Subsistence

encl
as
Enclosure

SUBJECT: SUBSISTENCE SUPPORT FOR JUNIOR RESERVE OFFICERS' TRAINING CORPS (JROTC) AND SENIOR RESERVE OFFICERS' TRAINING CORPS (SROTC) CADETS AND OTHER NON-PROFIT ORGANIZATIONS

1. EFFECTIVE 1 MAY 09, THE POLICY FOR MEALS FURNISHED TO MEMBERS OF JUNIOR RESERVE OFFICERS' TRAINING CORPS (JROTC) AND SENIOR RESERVE OFFICERS' TRAINING CORPS (SROTC) CADETS WILL BE DESCRIBED IN THIS MEMORANDUM. THIS GUIDANCE WILL BE CONTAINED IN THE NEXT REVISION OF AR 30-22 AND DA PAM 30-22.

2. THE FOLLOWING PROCEDURES WILL BE ACCOMPLISHED TO ACCOUNT FOR MEALS ON AN ACTIVE ARMY INSTALLATION:

A. ALL CADETS WHILE IN A TRAINING STATUS WITH AN ACTIVE ARMY UNIT ON ACTIVE ARMY INSTALLATIONS WILL BE FED ON A COMMON SERVICE BASIS. THE HEADCOUNT FOR JROTC AND SROTC CADETS WILL BE ENTERED INTO THE ARMY FOOD SERVICE MANAGEMENT INFORMATION SYSTEM (AFMIS) UNDER THE CATEGORY OF ROTC.

B. WHEN NOT IN A TRAINING STATUS, REIMBURSEMENT FOR MEALS WILL BE ACCOMPLISHED BY A CASHIER'S CHECK, CASH OR MONEY ORDER TO THE SUPPORTING APPROPRIATED DINING FACILITY (APF). THE DISCOUNTED MEAL RATE (PER ANNUAL MEAL RATE MESSAGE) WILL BE APPLIED TO ALL CADETS.

C. CADRE, INSTRUCTORS AND OTHER PERSONNEL WILL PAY FOR THEIR MEALS INDIVIDUALLY AND WILL BE CHARGED THE STANDARD MEAL RATE.

3. THE FOLLOWING PROCEDURES WILL BE ACCOMPLISHED TO ACCOUNT FOR MEALS ON AN ARMY NATIONAL GUARD (ARNG) OR US ARMY RESERVE (USAR) INSTALLATION:

A. MEALS FURNISHED TO JROTC AND SROTC CADETS WHILE IN A TRAINING STATUS ON AN ARNG OR USAR INSTALLATIONS WILL REIMBURSE THE SUPPORTING INSTALLATION BY A MILITARY INTERDEPARTMENTAL PURCHASE REQUEST (MIPR).

B. THE DISCOUNTED MEAL RATE (PER ANNUAL MEAL RATE MESSAGE) WILL BE CHARGED FOR ALL CADETS. CADRE, INSTRUCTORS AND OTHER PERSONNEL WILL PAY FOR THEIR MEALS INDIVIDUALLY AND WILL BE CHARGED THE STANDARD MEAL RATE.

C. WHEN OPERATIONAL RATIONS (MRES) ARE PROVIDED BY AN ACTIVE ARMY TISA TO CADETS, THEY WILL BE CHARGED AGAINST THE INSTALLATIONS' MPA ACCOUNT. WHEN THE SUPPORT IS PROVIDED FROM THE ARNG OR USAR TISA THE REQUESTING ORGANIZATION WOULD PROVIDE THE APC P400 AND FSN 012120.

4. JROTC AND SROTC SUPPORT WHEN NOT IN A TRAINING STATUS WILL PROVIDE REIMBURSEMENT FOR MEALS. THIS WILL BE ACCOMPLISHED BY A CASHIER'S CHECK, CASH OR MONEY ORDER TO THE

SUPPORTING APPROPRIATED DINING FACILITY (APF) WHEN CONSUMING A

5. MEMBERS OF ORGANIZED NONPROFIT YOUTH GROUPS SPONSORED AT THE NATIONAL OR LOCAL LEVEL SUCH AS BOY/GIRL SCOUTS, CIVIL AIR SUPPORT ORGANIZATIONS WILL PAY THE DISCOUNTED MEAL RATE (PER ANNUAL MEAL RATE MESSAGE) WHEN TRAINING ON AN ACTIVE ARMY, ARNG, OR USAR INSTALLATIONS. REIMBURSEMENT WILL BE ACCOMPLISHED BY A CASHIER'S CHECK, CASH OR MONEY ORDER TO THE SUPPORTING APPROPRIATED DINING FACILITY (APF).

6. THE POC FOR THIS ACTION IS (b) (6)

(b) (6)



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER CENTER AND SCHOOL
ARMY CENTER OF EXCELLENCE, SUBSISTENCE
1201 22D STREET
FORT LEE, VIRGINIA 23801-1601

ATSM-CES-O

20 January 2010

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 20 January 2010 via Video-Teleconference

1. Purpose: To summarize the discussion of issues at the 20 January 2010 meeting of the AFPAB.

2. Attendees:

LTC Barnes, Jr, JCCoE



3. Summary of Discussion:

a. LTC Robert Barnes, Jr, Director of Joint Culinary Center of Excellence, opened the meeting. He discussed that the importance of this board meeting is to resolve issues and to be sure that that does happen. He said the Joint Culinary Center of Excellence (JCCoE) is here to

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 20 January 2010

assist those out in the field. He went on to mention the devastation of Haiti and that he knows it is affecting everyone out there.

b. Next, (b) (6) began by reviewing Old Business from the previous AFPAB board meeting.

(1) First discussed was the Connelly tasker in reference to a decision being made on the recommendation of there being one military winner and one contractor winner for the Connelly Awards. Per Dave Staples, this was actually a closed issue. (b) (6) had previously indicated that there was not enough funding in the program to have two sets of winners. Action is considered closed.

(2) Secondly discussed was the topic of A La Carte facilities and the FMAT determining if these facilities are following proper cost methods for products. A meeting was coordinated and held between the Concepts, Systems and Policy Division (CSPD) and the Management Assistance Division (MAD) to discuss A La Carte pricing. The FMAT will continue to visit these A La Carte facilities to determine if proper cost methods are being used. The action is now considered a closed action for the AFPAB but is an on-going G4 issue for FMAT.

c. (b) (6) closed Old Business and moved to MACOM New Business

(1) First topic discussed was Composite Risk Management by USARC's (b) (6) and (b) (6)

(2) (b) (6) next discussed FORSCOM topics starting with requesting an update on statuses of FM 4-20.2, AR 30-22 and DA PAM 30-22. (b) (6) stated that (b) (6) and (b) (6) were currently working on these regulations. Within 30 days to be staffed internally, 60 days staffed to AFPAB board and expect to see published first of calendar year. UPDATE: AR 30-22 and DA PAM 30-22 have been forwarded to Army G4 pending approval. Once they are approved they will be submitted to Army Publication Directorate (APD) for worldwide publication. FM 40-22.2 has been changed to ATTP 4-41 and retitled Army Field Feeding and Class I Operations. The publication has been completed, approved by the SCoE Commander, and is awaiting complete new re-numbering guidance.

(3) Next (b) (6) discussed the intent of the Assault Kitchen (AK) and whether the Army was cancelling the fielding of it due to a lot of received negative feedback. He stated that there are Stryker units that benefit from the use of the AK. (b) (6) stated that in the future Family of Medium Tactical Vehicles (FMTV) are being looked into and will be fielded to the Stryker Brigade

(4) (b) (6) asked about the status of the Battlefield Kitchen (BK) and whether it was going to be the replacement for the Mobile Kitchen Trailer (MKT). A VTC was being held

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 20 January 2010

29 May 09 with Natick to discuss the BK. UPDATE: Awaiting current update on BK from Natick.

(5) Next (b) (6) questioned the status of the 92G reduction and CASCOM plan for the reduction. (b) (6) stated that he spoke with (b) (6) who stated that the CASCOM proposal currently is to cut 1500 92Gs. (b) (6) went on to discuss that the state of the Foodservice mission in Afghanistan is hurting and completely different than that of Iraq's.

(6) Lastly for FORSCOM topics, (b) (6) discussed the abundance of the UGR-E on-hand. He stated that they should be pushed out to the Special Operations units in the AOR being that they were designed for the AOR and therefore should be used for that purpose. Mr. Staples stated that there are currently 100K cases in AOR but that problems lie within DCSP.

d. (b) (6) next moved to JCCoE New Business.

(1) First discussion was subsistence support to JROTC, SROTC and other non-profit organizations. Cadet command wants to reimburse the supporting installation by means of a Military Interdepartmental Purchase Request (MIPR) but the installations say it's not worth it to process a MIPR and therefore do not want to accept a MIPR. UPDATE: See attached memorandum. Specific guidance will be contained in the next revision of the AR 30-22 and DA PAM 30-22.

(2) Next discussion was IMCOM representatives' role during Food Management Assistance Team (FMAT) visits. Management Assistance Division (MAD) requests that IMCOM representatives provide information prior to visit and also ask them to be a part of the "team". (b) (6) asked for specifics regarding what MAD was requesting of representatives. (b) (6) responded with, "common everyday tasks pertaining to visits". (b) (6) stated that IMCOM is willing to assist. (b) (6) agreed and thanked (b) (6) for allowing IMCOM representatives to attend FMAT visits and for ACES funding representatives to attend.

(3) (b) (6) next discussed novel food and beverage products. She stated that there are a lot of energy bars and drinks that are being presented to dining facilities without approval. Some of these products are prone to causing interrupted sleep or a rush and crash effect. (b) (6) would like there to be a committee of experts to review the benefits and non-benefits of these products. (b) (6) stated that she fully supports this action. (b) (6) also stated that he supports a committee as well and feels that these foods and beverages can be detrimental to health. Mr. Staples stated that some of these products are currently in the AOR but that they were approved. He asked that it be brought to the attention of ACES if this issue is raised at an installation.

e. (b) (6) closed New Business and moved to Open Floor Discussion.

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 20 January 2010

(1) (b) (6) raised the issue of the Army Audit Agency (AAA) inquiring about A-La-Carte facilities and whether or not there are problems recovering food cost. (b) (6) stated that she didn't believe there was an issue recovering food cost but that there is an increase in supply cost. UPDATE: A-La-Carte facilities are currently found at Ft. Irwin (2), Ft. Riley (2), Site R (1), Natick (1) and Monterey (1). TASKER: FMAT to determine if these A-La-Carte facilities are following proper cost methods for products.

(2) (b) (6) asked if it would be possible for Camp Zama to receive the AFMIS system. Currently everything is done manually. UPDATE: Expected timeframe for fielding of AFMIS is early November.

(3) (b) (6) raised the issue of there being one military and one contractor winner for Connelly. IMCOM WEST concurred with IMCOM NE. Mr. Staples recommended that there be one winner for each but that there is only one runner-up whether military or contractor. TASKER: Mr. Jackson and (b) (6) to meet and make a decision on this recommendation.

(4) IMCOM West stated there were no issues for Open Floor Discussion.

f. (b) (6) closed Opened Floor Discussion.

4. Recommended date for next Army Food Program Advisory Board is October 2009 via VTC. Notice will be given at a later date on exact date and time of AFPAB.

Meeting Adjourned

Minutes Prepared By:

(b) (6)
22 January 2010

ROBERT L. BARNES, JR.
LTC, LG
Director, Army Center of Excellence,
Subsistence

encl
as

ATSM-CES-O

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 20 January 2010

Enclosure



DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER SCHOOL
Joint Culinary Center of Excellence
16th STREET, B AVE
FORT LEE, VIRGINIA 23801-1601

REPLY TO
ATTENTION OF

ATSM-CES-OC

28 July 2010

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 14 June 2010

1. Purpose: To summarize the discussion of issues at the 14 June 2010 meeting of the AFPAB.
2. Attendees:

(b) (6)

COL George Dilly, MEDCOM
LTC Robert Barnes, Jr, JCCoE
Mr. Dave Staples, JCCoE

(b) (6)

(b) (6)

3. Summary of Discussion:

a. Mr. David Staples, Joint Culinary Center of Excellence (JCCoE), Army Center of Excellence, Subsistence (ACES), Operations Director opened the meeting by providing an overview of the agenda. Mr. Staples introduced the JCCoE Director, LTC Robert Barnes. LTC Barnes informed the members on the synopsis of this board and thanked the members for their outstanding support of the Army Food Program. LTC Barnes informed the board that this would be his last official event while serving as the JCCoE Director due to his selection for attendance at the Army War College. LTC Barnes informed the members that LTC Rossie Johnson has been selected to replace him as the next JCCoE Director. Mr. Staples asked that all members introduce themselves.

b. Mr. Staples reviewed Old Business from the previous AFPAB board meeting.

(1) Discussion on subsistence support to JROTC, SROTC and other non-profit organizations. UPDATE: Revised AR 30-22 and DA PAM 30-22 states that all cadets while in a training status with an active Army unit will be fed on a common service basis in a Garrison environment. When not in a training status, all cadets will pay the discounted meal rate.

(2) IMCOM representatives' role during Food Management Assistance Team (FMAT) visits. Update: Ongoing: IMCOM will coordinate issues and concerns with FMAT prior to scheduled visits.

(3) Fielding of AFMIS in Japan (Camp Zama). UPDATE: Action closed. AFMIS fielded in Japan Jul 2010.

c. Mr. Staples closed Old Business

d. Mr Staples opened New Business.

(1). Philip A. Connelly, [REDACTED] raised the issue concerning the recommendation to separate the garrison category so that military operated dining facilities would only compete against military operated dining facilities and contractor operated dining facilities would only compete against contractor operated dining facilities. Also discussed was having additional evaluators to evaluate this competition. Mr. Staples reiterated that this action had been closed from the previous AFPAB. However, Mr. Staples informed the board members that (b) (6) [REDACTED] will be conducting a workshop with ACOM and IMCOM senior food advisory representatives on 15 June 10 to revise DA Forms 5415, Garrison Category Competition Checklist and 5416, Field Category Competition Checklist.

UPDATE: The revised checklists were forwarded to the JCCoE, Chief, Special Programs Directorate, Mr. Jackson, for review and approval on 23 Jul 10. Mr. Jackson approved the revised document and JCCoE, ACES OD, CSPD will submit to Army G4 for approval. JCCoE Action Closed. Revised forms are pending release by Army Publication Directorate.

(2). Army Food Service Workshop. Mr. Staples provided general information pertaining to this year's Army Food Service Workshop. He informed the members that there will be three breakout sessions during the workshop based on the number of attendees. The Army Food Advisor, (b) (6) will be conducting a Food Service Warrant Officer Professional Development, SGM Lee, JCCoE Sergeants Major, will conduct a Noncommissioned Officer Professional Development, and representatives from Software Engineering Center-Lee (SEC-L) will be providing updates on Automated Headcount (AHC), Meal Cost Report, and Scan & Go procedures. Mr. Staples emphasized that the updates provided by SEC-L has been scheduled for participants by IMCOM regions to ensure that everyone will be afforded the opportunity to attend.

(3). A-La-Carte dining facilities. Mr. Staples stated that we don't have that many A-La-Carte facilities left. He stated that one of the biggest concerns within these facilities is the lack of quality training and limited management knowledge of the food service personnel who operate in these types of facilities. He stated that it's an equipment and labor intensive operation. It requires a manager to stay actively engaged on a daily basis to ensure that the facility is well-managed. JCCoE can provide a Mobile Training Team (MTT) to assist DFACs that require assistance with A-La-Carte operations. Additionally, Mr. Staples stated that some A-La-Carte facilities have been closed without proper notification to JCCoE. UPDATE: The board members were reminded that when requesting to close an A-La-Carte facility, the Installation Commander must submit a written request to Army G-4 to close an A-La-Carte facility 90 days prior to the last operating day of the DFAC. Additionally, there's an enormous amount of money provided for equipment, and design layout to fund A-La-Carte facilities. It's imperative that you have designed a plan to allocate/distribute all remaining equipment and supplies to other operating DFACs upon closure.

(4). JCCoE website. Mr. Staples informed the panel members that the JCCoE website is currently being revised by (b) (6) and (b) (6). The initial suspense for the revised website completion was 30 Jun 10. The revised website will contain detailed information to assist food service personnel at all levels. The revised website will be much easier to navigate around in and will be more structured and user-friendly. Mr. Staples informed the board that the intent for this website is also designed to serve as a tool to solicit some feedback, recommendations, and ideas from the field to enhance the website. He further stated that there is a copy of a deployment Class I Standard Operating Procedures (SOP) on the website that's available to assist food advisors with developing SOPs for future deployments. ACTION: The website has been completed as of 06 Aug 10.

(5). FORSCOM Deployment Guidance. FORSCOM has developed a pre-deployment, post-deployment, and re-integration chart that provides guidance in regard to the 92Gs release and return back to the DFAC. FORSCOM policy requires that all cooks return back to the DFAC 90 days after all reintegration procedures have been completed. Policies on

returning cooks back into the DFACs continue to be a highly critical issue after re-deployment. The primary objective of this initiative is to establish a suitable timeline that is sensible and reduces the amount of contracted personnel required to operate the DFAC at installations worldwide. Every region and installation has a different policy and all members agreed to establish through some policy to meet a 90 day requirement upon completion of reintegration procedures to have military food service personnel resume operational responsibilities of the DFAC. However, it was also agreed that there may be an exception to policy due to a specific ACOM unique requirement. It's crucial that Food Advisors are part of the initial advance party when preparing for future deployments to the AOR. Their level of expertise within the Class I arena is very important to the Commander to ensure that 92Gs are gainfully engaged in support of all food service operations. DUE OUT: ACOMs and IMCOM regions develop a local Reintegration of 92Gs Memorandum of Agreement to be reviewed by their senior logistician and approved by the approving commander.

(6). Reduction in Force (92Gs). Mr. Staples and (b) (6) alerted everyone that there will be a 1,500 personnel reduction of 92Gs in FY 11. Some speculation about this cut may be attributed to Combatant Commanders perception on the utilization of 92Gs serving in food service roles while deployed on combat missions in the AOR at some of the major camps, however, these reductions were a result of a decision to reduce several sustainment career management fields throughout the Army. Most of the reductions are slated for units such as Engineer, Military Intelligence, Military Police, and Sustainment. The Sustainment Brigades will see the most critical cuts as a result of this reduction. ACTION: We must remain diligent and constantly defend our 92Gs to continue to prove how relevant they are to the mission of the commanders in the field and to the Army Food Program.

(7). Government Purchase Card (GPC) under Military Personnel, Army (MPA). JCCoE researched throughout the Resource Management community and couldn't find any policies/procedures that govern how they established their GPC under MPA. JCCoE continues to acquire information to establish how GPCs can be issued to all installation FPMs. Under the rules from the Army Budget Office (ABO), the FFMIA compliance is a huge part of it. You have to have the obligation in before you pay the money. Under the GPC, you may buy products/services before ABO ever sees what the bill was for. JCCoE is trying to come up with a way to associating the card with dollars. A recommendation from a previous meeting was to place a limit on the card. As you spend it, for whatever emergency requirements, it will be reimbursed back to the authorized limit. There's still ongoing dialogues of determining how are we going to accomplish this initiative. For example, the Potable Ice issue is currently a big problem and will be discussed later during this session. JCCoE, ACES, has been working with the ABO and Army G-4 to establish a line code of action of how money flows, how payments are done, where it comes in, and all the different lines out there that are accounted for. The ABO is tracking installations by DODAACs. UPDATE: Personnel need to contact regional contracting command to obtain a credit card. They need to coordinate with local resource management offices to have the MPA line of accounting attached to the credit card and establish limits for this card.

(8). Installation Status Report (ISR). (b) (6) asked if any food program manager has checked the status of their ISR. She further stated that when you look at the current ISR for food service, N/A will be listed. The reason for this rating was that the very first Performance Metrics (PM) formula wasn't embedded to produce a metric that actually captures a true picture of the inventory. No matter what numbers you placed in, you could never get a rating above black. HQ IMCOM asked DA G-4 to make that one metric, not reportable. (b) (6) informed the board that she was unaware that only one of the four PMs is used to determine the yearly rating which happened to be the one that was causing the N/A rating. Representatives from the Army G-4 wanted to know if anyone had any recommendations on how a metric could tie in to the actual cost so that it could be used as a pacing measure to establish the requirements. This initiative will be discussed during the Worldwide Food Conference, hosted by (b) (6) and (b) (6). (b) (6) stated that we need to provide Army G-4 with a good metric by the end of the week. ACTION: ISR Metric – do 2 things: tie into dollars for establishing requirements and provide a good metric to evaluate requirement. (b) (6) stated that there is a need to ensure we are working the right 30 day matrix for inventory management/accountability for the ISR. (b) (6) stated that AFMIS will change the 6 day objective to reflect current month usage at the next SCP update.

(9). Inventory Management and Accountability. The ISR provides a limited view of the inventory management process and inventory accountability. (b) (6) recommended a change should be implemented in the ISR due to the fact it only captures one month worth of information. She feels that we should capture every month in a quarter and produce an average which presents a clearer picture of what is actually happening in a DFAC. FPMs stated that they are having difficulties holding managers accountable for efficiently managing inventories. They commented that there is no penalty for failure to properly control acceptable inventory. (b) (6) stated that during the FMAT visits that some type of awareness by the leadership is warranted. (b) (6) requested that the FMAT clearly state the deficiencies from their visits during the out brief to the Garrison Commander and on their final report. Additionally, (b) (6) feels that the FPM should attend the out briefing with a copy of the last FMAT visit report to see what changes have occurred. Normally, the senior IMCOM representative sitting in the FMAT outbrief is the Director of Logistics (DOL). But when you look at all the money that's tied up and how it affects our Soldiers and the warfighters, we should be better guardians of this money. (b) (6) stated that JCCoE, ACES OD has received some feedback from the field about changing the current formula for calculating the DFAC inventory objective (six days average from the previous month). He further stated that the new AR 30-22 will calculate the inventory objective by utilizing the preceding six days of the current month. Mr. Staples stated that if you never hold anyone liable and the commander doesn't care about having excessive inventories, then it doesn't matter what you do. (b) (6) will provide a copy of the Army Audit Agency, ISR After Action Review (AAR) to Mr. Staples that addresses all recommendations from the installations and the regions. LTC Barnes asked the members of the board to courtesy copy JCCoE, ACES on any information you provide to Army G-4. He wanted to convey that JCCoE is the executive agent for the Army G-4 for The Army Food Program. You may send it to Army G-4; however, they will be returned to us to provide recommendations.

(10). Commercial Activity Study. (b) (6) informed the board that IMCOM will not be initiating any A-76 studies. Mr. Staples asked what about the TIGER teams that are currently

doing assessments on the installations? (b) (6) stated that the TIGER team mission is to assist the installations with ways to cover their funding shortfalls. ACTION CLOSED.

(11). Special Packaging by Prime Vendor. (b) (6) voiced a concern about the requirement to the purchase case lots from the Prime Vendor. Mr. Staples informed the board that inventory doesn't count against account status; however, spices and other condiments do have an impact on the inventory of a DFAC that has an average daily headcount below 100. For example, the DFAC may have to purchase a case of basil, oregano, or parsley which would impact their account due to the length of time it will take to use these products. We no longer have special allowances, they're granted by exception only. You must have a strong justification to be considered for an exception. (b) (6) informed the board that (b) (6) couldn't be in attendance today. (b) (6) asked the DLA-TS (Pacific) account manager to send her a few items to review from the Camp Zama DFAC. After careful review, (b) (6) requested DSS access for 20 days to review Camp Zama inventory and provide advisory support to the Pacific region FPM. (b) (6) stated that he would ensure that (b) (6) received DSS visibility after the conclusion of the Army workshop.

(12). Purchase of Potable Ice. Installation Food Program Managers (FPM) must establish procedures to ensure continued ice support for Soldiers while maintaining FFMIA compliance. Ice is not authorized to be purchased with MPA dollars because it's not considered food. JCCoE has developed three courses of action (COA) to accomplish this requirement. (b) (6) opened this session by providing some historical information on how ice is procured at Joint Base Lewis-McChord, WA. From June 2009 to June 2010, Joint Base Lewis-McChord has purchased 40,618 bags of ice at a price of six dollars per bag (\$243,708). Numerous man-hours are spent trying to implement a policy for not using the GPC to purchase ice. In regard to AFMIS, the SSMO uses the DODAACs and APCs of units field training; however, she stated her largest customer is the contractor operated facilities responsible for feeding Reserves Officer Training Corps (ROTC) during their annual training. The resource management representatives keep asking the FPM office to purchase ice upfront to prevent having to go out to each unit while in training to seek their requirements and having the unit procure ice from a local vendor with their unit GPC. ACTION: Installations must decide best COA for support of the ice requirements for installations without using MPA funds. FPMs will develop a SOP and MOA for units to follow. Additionally, they will brief units on new requirements, and publish messages to off-post customers supported by SSMO. MPA funding will no longer be used for ice purchases effective 1 October 2010.

(13). Local Market Purchases. Mr. Staples requested members to provide information about which installation has local market ready contracts. He stated that down in the southeast region, there are quite a few individual bread, milk and soda contracts. ABO is tracking lines of accounting and needs to comply with FFMIA requirements of having an obligation before an accrual. Mr. Staples recommended that we do away with local market contracts and utilize DLA-TS for contracting everything. ACTION: IMCOM Regions – provide data on which installations still have LMR contracts outside of DLA-TS SPV. Mr. Staples asked if 30 days was enough time to collect all pertinent information regarding local contracts. The IMCOM Region representatives concurred to providing JCCoE with an update on the status of local contracts.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1). (b) (6) requested that in the future only Active Army units be used in testing and evaluating equipment used in support of Active Army food service operations. FORSCOM stated they had coordinated with NATICK on an Active Army unit to support this last requirement for AK that was tested with NG in CA. FORSCOM volunteered their units to evaluate all future testing and evaluating of future equipment and subsistence since they consist of nearly 75% of the Army's warfighters. ACTION: Mr. Staples directed that the JCCoE, ACES, OD, Facilities and Equipment Division (FED) will notify Natick of this requirement. All requests by Natick for future testing and evaluating equipment/subsistence will be sent to JCCoE for coordination with FORSCOM. JCCoE has no issues with Natick using Reserve Components (RC) for testing and evaluating food since all three components consume the same type of operational rations. Mr. Staples informed the board that a report would be released to outline procedures for this issue.

(2). Operational Rations Forecast. (b) (6) informed the board that Ft. Carson has been scheduled to evaluate some new UGR-A menu items. Mr. Staples stated that right now the whole training base usage of Heat and Serve (H&S) rations for the whole year is 4,000 modules. Commanders don't want to use them. They want to go directly from MREs to UGR-As to a catered meal contract or LOGCAP. If it wasn't for the AOR, we couldn't keep the industrial base up. JCCoE recommendation is to use UGR-H&S as part of the menu cycle while training at national and local training centers. One issue regarding the lack of using UGR-H&S is at JRTC, Ft. Polk, LA. On North Ft. Polk, units are being provided UGR-A meals from the contracted operated DFAC. At one point, the contractor was providing both types of operational rations. However, UGR-H&S are not currently part of the menu cycle in those facilities. The "Blue Book", is issued to all units prior to training at JRTC. This document outlines all policies and procedures associated with rotating units on North Ft. Polk. JCCoE is recommending that UGR-H&S menu be inserted into the Blue Book as a regulatory requirement in regard to the menu cycle for rotational units. This will greatly assist with reducing the size of the UGR-H&S inventory and supporting the industrial base.

(3). Revised Menu Standards and JSPB Overview. COL George Dilly, Chief Dietician to the Army Surgeon General provided an update on the scheduled JSPB and revised menu standards. He stated that (b) (6) the JCCoE dietician, has been developing a template for menu standards for essentially all of the military services. These menu standards will be implemented into AR 40-25. They are not nutrient standards and not focusing on calcium, but they are practical recommendations that once they are published, everyone will follow. Generally in the garrison arena, these standards will apply. During deployments, obviously, the rules change. New changes will include two 100% juices will be available during breakfast. Nutrition is a very hot subject amongst the General Officer population throughout the Army. They are looking at the way we are feeding and the fitness level of our Soldiers. They're looking at the personnel that coming into the Army and our Soldiers returning back from combat deployments. There are pressures on both MEDCOM and the Army Food Program to come up with standards to push it up to a higher level. COL Dilly re-emphasized that now we have an opportunity for us to work together and push these standards out there. The thinking is that we want to feed a Soldier like we would feed a professional athlete. The intent is set the right

example when a Soldier walks into the DFAC. Some general examples are two or more fresh fruit choices per meal, one canned or frozen fruit on the dessert bar, two cooked vegetables per meal, no more than one fried vegetable per day on the mail line, gravies and sauces served on the side unless the recipe calls for it, no more than one starch for lunch and dinner meals, standard salad bar includes leafy green vegetables, at least seven fresh toppings such as carrots, radishes, cucumbers, tomatoes, mushrooms, etc. One main lean meat entrée such as fish, baked/grilled meat entrée with the fat removed. Fish will be served at least three times a week.

(4). Meal Kits Standards. Mr. Staples stated that the new meal kit standards will be published on the JCCoE website. Mr. Staples asked everyone to go back to their installations to make sure that they understand that if the meal kits are not on the approved list, the vendor has to submit request to JCCoE for approval. If the currently used meal kits are not approved, then they must stop using them and follow the approved list on the JCCoE website. (b) (6) informed the board that the meal kits are approved by menu not by a specific company. The projected implementation date is 1 October 2010.

(5). Financial Liability Investigation of Property Loss (FLIPL). Mr. Staples stated that we're seeing an over-abundance use of FLIPLs prior to the end of the year. FLIPLs should only be used to bring an account status into tolerance for the end of the year unless it's a refrigerator breakdown or an act of God or something is lost and veterinary personnel condemns it. We're seeing FLIPLs being initiated throughout the year when management changes. We shouldn't be doing FLIPLs with a manager just to bring their account into tolerance. We need to make sure that they are approved and forwarded. If they exceed the dollar limit (\$4,000) as stated in AR 30-22, a copy of the FLIPL must be forwarded to JCCoE, ACES OD. Too many FLIPLs are being submitted to alleviate mis-management by DFAC managers. We must hold people liable for what they are and are not doing.

(6). AR 30-22 & DA Pamphlet 30-22. (b) (6) stated that we have been getting minimal replies back on the revisions of AR 30-22 & DA Pamphlet 30-22. The intent to acquire feedback from the field is to ensure that your comments and recommendations are considered. ACTION: JCCoE will publish AR, DA Pamphlet, ATTPs, and GTSMs on the JCCoE Website for all to review prior to official tasking. Currently, the field is receiving the official tasking down from higher headquarters with little to no time to staff with lower level for review. Our posting and email to all will provide this additional time and get better comments/recommendations from the field.

(7). Food Service Uniform. (b) (6) stated that there is a significant issue with the tan boots replacement of the black boots. With this change, no action was taken in the CIF OCIE menu, no brown_suede safety boots were entered for 92Gs when wearing the food service uniform. The condition of the tan boots is appalling due to their short life cycle when continuously exposed to food, grease, and water. (b) (6) would like to see the Army G-4 authorize the black safety boot for food service and maintenance Soldiers in garrison. ACTION: JCCoE will send out a slide and/or an information paper on the cook's uniform so the field is informed with the current status. JCCoE requested comments from the ACOMs and IMCOM on their safety concerns and requirements for new uniform/shoes. Due Out: CSPD develop a presentation and information paper on the new uniform/shoes status.

(8). Training for Food Program Managers and Subsistence Supply Managers. (b) (6) addressed the board by asking what type of training is available for a newly hired Food Program and Subsistence Supply Manager. (b) (6) asked who is responsible to train an inexperienced SSM? He stated that on some installations, the FPM office and the SSMO are two separate entities and the FPM has no authority over the SSMO. Mr. Staples stated that it depends on how the installation is stood up. The FMAT has documented on several occasions that the two are not under the same umbrella. It's a major problem that needs to be fixed because the FPM is responsible for the operation of the SSMO. JCCoE, ACES, OD, CSPD is available to assist with the training of SSMO operations.

f. Mr. Staples closed the Open Floor Discussion.

4. Next Army Food Program Advisory Board is tentatively scheduled for October 2010 via VTC. Exact date and time of AFPAB will be sent out to all members.

Meeting Adjourned

Minutes Prepared By:

(b) (6)
28 July 2010



ROSSIE D. JOHNSON
LTC, LG
Director, Joint Culinary
Center of Excellence

Encl: AFPAB Action Items



DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER SCHOOL
Joint Culinary Center of Excellence
1630 Byrd Avenue Building 4200
FORT LEE, VIRGINIA 23801-1601

REPLY TO
ATTENTION OF

ATSM-CES-OC

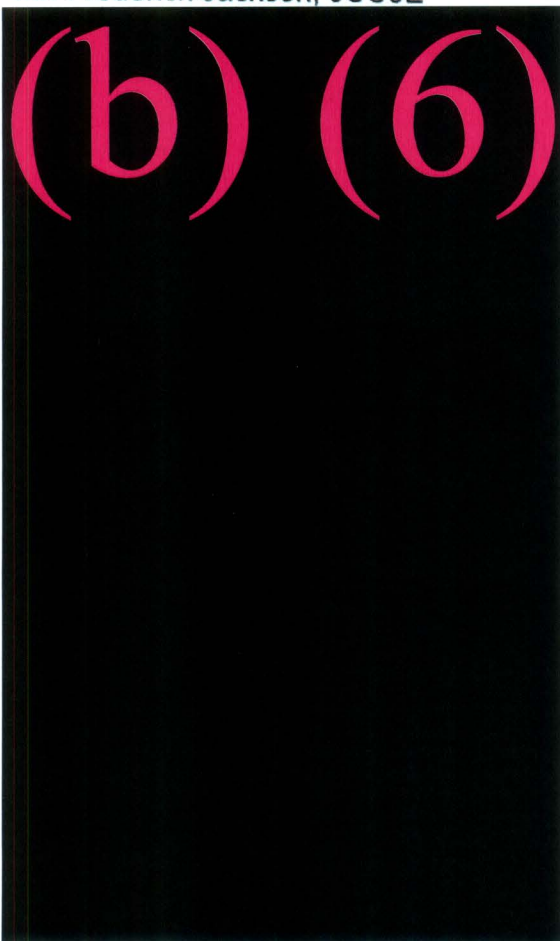
2 February 2011

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 27 January 2011

1. Purpose: To summarize the discussion of issues at the 27 January 2011 meeting of the AFPAB.
2. Attendees:

LTC Rossie Johnson, JCCoE
Mr. Dave Staples, JCCoE
Mr. Frederick Jackson, JCCoE



(b) (6)

3. Summary of Discussion:

a. Mr. David Staples, Joint Culinary Center of Excellence (JCCoE), Army Center of Excellence, Subsistence (ACES), Operations Director opened the meeting by providing an overview of the agenda. Mr. Staples introduced the new Director, JCCoE, LTC Rossie Johnson. LTC Johnson introduced himself to the board and provided a brief update on his experience and participation in this process and the Army Food Program mission. He looks forward to all of the issues that we are here to discuss and getting some good ideas out of this meeting to improve the Army Food Program. Mr. Staples asked that all members introduce themselves.

b. Mr. Staples reviewed Old Business from the previous AFPAB board meeting.

(1) Discussion on action item number 1 – reopen. Need to do a DAG4 Memo on policy for reintegration for 92Gs, Food Service personnel for pre-, during and post-deployments. Currently there are different timelines for each ACOM and just updating the FORSCOM policy to 90 Days does not support UASREUR, USARPAC and 8th Army, Korea. The policy memo will direct 92Gs for pre-deployment training 90 days prior to deployment and 90 days post-deployment or sooner when reintegration is completed. This action provides continuity and direction for support; reducing contract costs for FFS operations or cook augmentation; gets 92Gs back into dining facility to development MOS skills. There is a current policy from DA for MPs and Medical personnel.

(2) Discussion on use of operational rations In support of training at local training areas and national training centers to increase usage in support of surge requirements and maintaining the industrial base. (b) (6) stated it is imperative units forecast operational ration requirements for training each year. This is critical in providing Defense Logistics Agency- Troop Support (DLA-TS) with projections for contract development for procurement of operational rations to support the mission. QUAD has not received any operational rations forecast for FY11. Mr. Staples stated if units don't give us the proper projections we can't provide DLA-TS with proper numbers to support requirements for all types of operational rations. (b) (6) asked when do we have to send our forecast in, once a quarter? (b) (6) stated forecasts are due annually and AR 30-22 states forecasts are required by July of each year to take a look at the upcoming fiscal year and submit your forecast requirements. Mr. Staples, directed a message be sent to the field on projection for OPRATs for this year and provide policy

to ACOM and IMCOM for LTA and NTC usage.

c. Mr. Staples closed Old Business

d. Mr. Staples opened New Business.

(1) Ice. Mr. Staples asked if everyone understood the changes in requirements and why we had to make those changes. (b) (6) stated she really did not know if there were any issues with the new requirement because she does not have any direct installations. She stated it may be hard to assess because of the time of year and low ice consumption. Mr. Staples stated if there is no contract in place it doesn't matter, if they use one bag or no bags. If they do not have a contract in place they need to let ACES OD, CSPD know. This will be tracked by Army Budget Office (ABO) in the upcoming months. This requirement is outside of the AOR; for CONUS, and OCONUS installations.

(2) Nutrition Update.

(a) Initial Military training (IMT). (b) (6) provided a brief overview of all nutrition initiatives. She stated IMT Soldier Fueling Initiative (SFI) kicks off 1 February 2011. She stated if units have any questions regarding the standards of the implementation to call her. (b) (6) also stated the Department of Defense (DOD) menu standards will be published soon. The Army has already incorporated DOD menu standards into the upcoming DA PAM 30-22. (b) (6) asked if they could take a little longer to fully implement the program if they were already implementing most of the program? (b) (6) stated we know everyone will not be 100 percent by 1 February 2011. Mr. Staples stated this is the Army program and everyone should be using this one now. Mr. Staples stated SFI is only for IMT and to continue, to educate your commanders on the program as we are receiving a lot of phone calls from permanent party installations wanting to implement this program, and this is only for IMT. (b) (6) asked is this something that Big Army is moving toward? Should we be looking towards this change as a way ahead for all dining facilities? (b) (6) stated no, SFI is not going to all Army. There will be DOD nutrition standards which are some of the things that are incorporated into the SFI program that will be going to permanent party dining facility operations.

(b) Go For Green Program. The materials, posters and line cards are available on JCCoE website under the nutrition section. There is also a guide available on how to set up the program.

(c) Meal Kits. Meal kits have new listing on JCCoE website. Need to ensure your current cataloged meal kit meets these new requirements and specifications and you are only using the approved meal kits listed on the website.

(3) Joint Services Operational Rations Forum update. (b) (6) stated the forum will be conducted on the 1st and 2nd of February 2011. This process was established during Desert Storm, to discuss ways of improving the quality of our operational rations. There will be representatives from all departments of defense and any agency that has anything to do with procuring rations for our war fighters. Approximately 43 topics will be discussed. This will provide information and the Army plans for Operational Rations. Mr. Staples stated if you are seeing problems out there (FORSCOM, Korea or Europe) send feedback forms to (b) (6). She can address with NATICK to have them look at your issue. Without your input from the field we don't make good decisions on product changes within the operational rations. NATICK uses the hedonic scale to determine product acceptability and make changes on products used within the operational ration menus. Ensure you stay on top of these rations with your personnel.

(4) UGR-A Short Order Ration Update. (b) (6) stated if anyone was not familiar with short order feeding concept? It is a UGR concept test for short order feeding and will be conducted at Fort Carson and Fort Stewart. We began this month visiting both Installations to give them insight on what we are looking for with this new concept feeding. Both installations seemed excited with this new concept. There are a total of 2 new breakfast menus and 5 new dinner menus. The final decision will be based on the feedback from the field. The decision will also be impacted by equipment, do we have enough equipment on the Mobile Kitchen Trailer (MKT) or Containerized Kitchen (CK) to prepare these additional items. (b) (6) stated, when these tests are being conducted FORSCOM be informed ahead of time, so they are kept abreast of what the feedback was and how the test went. (b) (6) stated, she would forward all information that went out to the units to (b) (6) and will coordinate all further actions with FORSCOM in the future. Mr. Staples and (b) (6) requested that they be kept in the loop on all actions pertaining to this test. Ensure FORSCOM Food Advisor and SGM are invited to installations when units are using ration during the test phase. Provide all updates and briefs completed to date with timeline of future actions.

(5) BDFA Update. (b) (6) explained the BDFA process. She receives a spreadsheet from DLA-TS and this spreadsheet is based on the Food Cost Index Market Basket. In the market basket are a number of products selected to represent what a healthy balanced diet should consist of. Mainly basic ingredients, not

ready prepared foods, make up the market basket. The labor cost is not in there and there is no intent from the DAG4 side to pay for heat and serve items in the garrison dining facility. We are looking at ingredient cost not the cost of the plate. The ingredients are what you get in your Basic Daily Food allowance (BDFA). Mr. Staples stated that your BDFA does not include soda, but there is a condiment percentage that is added to that total. (b) (6) asked the question pertaining to removal of soda for replacement of vitamin water and the increase in cost and how this would be calculated into the BDFA. Mr. Staples stated that when you go into contract renewal with DLA-TS for your soda contract you can make changes and coordinate with contracting personnel to negotiate that cost to keep it in line with current soda costs. Under the DOD menu standards 100 percent juice is not offered at lunch and dinner. If your command requests 100 percent juice served at lunch and dinner meals advise them of the cost and what you will have to offset to account for this additional cost. (b) (6) stated, take a look at the catalog when you are looking at new items, really do a good cost analysis on all those pre-prepared products that are being added into the prime vendor catalog as this affects the BDFA more than anything else. (b) (6) (b) (6) stated, when she spoke to (b) (6) at DAG4, he stated because of budget pressures there is no intent to change the current formula for determining the BDFA.

(6) (b) (6) Mr. Jackson stated we are looking at replacing the large & small categories with military & civilian categories. This will guarantee or provide the opportunities for military units to win and be recognized every year. We are going to empower our evaluators so that we can use them in multiple evaluations. We are in the process of trying to regionalize so that we don't have three teams going to Fort Carson for example, wherein if we create a military and civilian category regardless of size, excellence is excellence, and instead of sending two teams we will be able to send one. (b) (6) asked if they would be replacing the large and small categories with military and civilian? Mr. Jackson stated yes. (b) (6) asked when would this change take affect? Mr. Jackson stated, the sooner the better, but I need to hear from the field. Mr. Staples stated, the Connelly office will update the AR and DA PAM 30-22 with new language for evaluation in line with AFPAB discussion and provide to ACOMs and IMCOM for dissemination and comments/approval. PAC Office suspense is 18 Feb 11; ACOM and IMCOM Suspense back is 1 Jun 11. Final policy update and coordination with ACOM and IMCOM on Final language is 20 June 11 and suspense approval from field is 8 July 11.

(7) Garrison Commanders Responsibilities on Installations after October 2011. (b) (6) stated she would like to get information regarding AR 30-22, the roles of the

installation and garrison commanders after transfer of dining facilities from IMCOM to AMC. Under the current version of AR 30-22, some of these responsibilities will automatically be moving to AMC by virtue of the mission, i.e., "Designation of a Food Program Management Office". Other issues such as who can dine in a facility and which dining facilities will remain open or closed will become cloudy with the transfer. How will this transfer impact dining facility operations as it relates to the mission of garrison commanders and the new role assumed by AMC? When can we anticipate changes to be made regarding DA PAM 30-22 and AR 30-22 to align with the new roles and responsibilities which impact the Army Food Program? Mr. Staples asked (b) (6) (b) (6) what her thoughts on this were. (b) (6) stated (b) (6) gets more information than she does on this transition and other IMCOM Installations are in direct contact with AMC, ASC. Mr. Staples asked, do you think when duties and responsibilities move to AMC they are going to change the responsibility of the installation commander? When we look at AR 30-22 most of the duties and responsibilities we have listed under IMCOM will also move to AMC side. I don't think AMC is going to change the duties and responsibilities currently in the policy however, some changes are inevitable. (b) (6) stated, the Responsible, Accountable, Supportive, Consulted, Informed (RASCI) which outlines areas for responsibilities for each level of command support is one of the tools looked at. However the biggest issue they looked at are some policies that we never put in place. For example, utilization, IMCOM does not have any control or influence. She stated that she does not think AMC can change policy to say Army Field Support Brigade AFSB Commanders will have the authority to close a facility unless they have the responsibility listed under the unit commander. Unit commander that has Mission Table of Organization and Equipment (MTOE) has the operational control of that facility, but responsible to IMCOM Installation Commander on execution. Mr. Staples stated, we all have to be on the same sheet of music, in that all functions have to be the same for Hawaii, Korea, Europe and stateside. ACES OD will make sure the regulation is right. (b) (6) inquired if anything comes up to let her know. Mr. Staples asked (b) (6) if he had heard of what the proposal was for USAREUR? (b) (6) stated, (b) (6) (b) (6) IMCOM-EURs office is moving to Kaiserslautern. Chief stated he believed diner policy rests with the Mission Commander who has operational control, because he has the military manpower. When the military manpower leaves, IMCOM or garrison commander has the diner policy. Currently policy in USAREUR is all civilians can eat in the dining facility (b) (6) IMCOM-Korea stated IMCOM transition to AMC and giving operational control to them to make decisions is going to present a challenge. They are not looking at the entire picture. Consideration from IMCOMs perspective, we are looking at controlling spending, whereas operational commanders may not. Mr. Staples stated he understood the concerns and would update the AR & DA PAM duties

and responsibilities to reflect better direction. IMCOM and ACOM food service leadership discussed the language in the policy dealing with the opening and closing of the dining facilities reference Garrison, Installation and Mission commander responsibilities and duties. Language needs to provide distinction between who has the authority and coordination (step-by-step process) that is required prior to execution.

(8) Installation Status Report (ISR) Formulas. (b) (6) IMCOM-Korea requested review of the funding formula used for ISR as it is not calculating correctly for Korea.

(9) (b) (6) Lean Six Sigma (LSS) Black Belt Project. Mr. Staples informed the panel that funds are critical right now and will be even more stringent in the future so we can't continue to do business as usual. (b) (6) project will re-look current deployments and Overseas Contingency Operations (OCO). She stated, dollars are drying up, we have to take a look at how we are doing business and how we transition to AMC. While ensuring we are doing smart things and working for the Soldier diner. (b) (6) stated that her LSS project was to find ways to reduce cost within our program. (b) (6) stated questions were being raised at very high levels, why the contract costs were high on installations that have military cooks and what are those cooks doing? Army Materiel Command (AMC) has Logistics Civil Augmentation Program (LOGCAP) over in the Area of Responsibility (AOR) and those costs aren't as high in some cases. Additionally, why do we have facilities open with a low utilization rate. (b) (6) continued on to say, Military Construction Army (MCA) dollars are drying up; however, there is still a lot of construction in future years. The Army is really struggling to fund these requirements. Again, questions are being asked, are there better ways to operate? A couple of issues; cooks are not coming back into the facilities after they return from deployment. In the AOR where we have LOGCAP, some cooks are not working in their assigned MOS. MCA dollars are drying up; however, the food service ISR standards are generally black so that indicates the need for more money. Is it worth it to spend the money we spend year after year on food service contracts and the Soldier?

(10) (b) (6) asked when will the new regulations be available? Mr. Staples stated AR 30-22 and DA PAM 30-22 are just waiting on the final JAG review. GTSMs are waiting to be published. Army Publishing Directorate has revamped the length of time it takes to publish regulations. This new process should speed up regulations getting out to the field. CSPD will provide AFPAB members with update of the status of the AR and GTSMs.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1) (b) (6) invited everyone to the upcoming Food Service Workshop this year in Anaheim, California, 16-20 August 2011. He stated, the goal is to get the word down to the lowest level for maximum participation. Mr. Staples added all ACOMs, IMCOMs, Regions, Installations Food Advisors and their Sergeants Major should be at this workshop. Military personnel - If you are not able to attend because of funding let us know, we may be able to help a few of you out. We conducted an AAR after last year's DSCP Worldwide Customer Conference and Army Food Service Workshop. A primary focus of our AAR was the low attendance. What we discovered there are possible resources available; however, they come with certain restrictions. In order for installation and regional food program managers to tap into these resources they have to belong to a Career Program. The good news is this can be corrected with the help of your supervisors and local CPAC. Your supervisor will need to verify your duties are within CP-13, (Supply Management) and your CPAC CP Classifier will need to make the change to your PD and update your information in the system. Time is of the utmost importance in getting funds for this year, so please don't hesitate in getting this corrected.

(2) (b) (6) Army Food Advisor discussed the Proposed Garrison Uniform. No information has been sent out to the field on this action because we are still working issues and do not have any concrete information at this time. However we are working the issue diligently and I will send an update immediately when we have new information on status of the cooks uniform. (b) (6) discussed the Army Food Advisor Innovation Award and the feedback from the field on the process being too difficult, stating the memo was too long, and they really did not understand it. She will create another slide presentation, consisting of two slides and send back out to the field for feedback. This should simplify the process for everyone. (b) (6) requested that the Senior Warrant Officers get together quarterly to discuss issues and to keep everyone informed on projects, policy and any other changes affecting the Army Food Program. (b) (6) agreed and ACES OD will establish a quarterly teleconference for all ACOMs and IMCOM HQs and Regions for updates on food program and actions pending to keep all abreast of mission areas affecting the Army Food Program.

f. Mr. Staples closed the Open Floor Discussion.

g. LTC Johnson reiterated, he really appreciated all of the great discussion topics that were brought forward. The presentations were outstanding and he stated one of things our Quartermaster General ask us to do on a daily basis is ask ourselves if we

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 27 January 2011

are a value added organization, and if we are relevant. From the discussion topics it is apparent that JCCoE is trying their best to tackle the issues at hand. The AFPAB is a very relevant value added board. If you feel there are additional issues we need to work for you don't hesitate to give us a call. If you need immediate assistance call my Director of Operations, Executive Officer, Army Food Advisor or my Sergeant Major we are all here for you. This is our job!

4. Next Army Food Program Advisory Board meeting is tentatively scheduled for August 2011. Exact date and time of the AFPAB meeting will be sent out to all members; the location will be Anaheim California, the site of the Worldwide Food Service Workshop.

LTC Johnson Adjourned the Meeting

Minutes Prepared By: (b) (6) 2 February 2011



ROSSIE D. JOHNSON
LTC, LG
DIRECTOR, Joint Culinary
Center of Excellence

Encl: AFPAB Action Items



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER SCHOOL
JOINT CULINARY CENTER OF EXCELLENCE
1630 BYRD AVENUE BUILDING 4200
FORT LEE, VIRGINIA 23801-1601

ATSM-CES-OC

16 November 2011

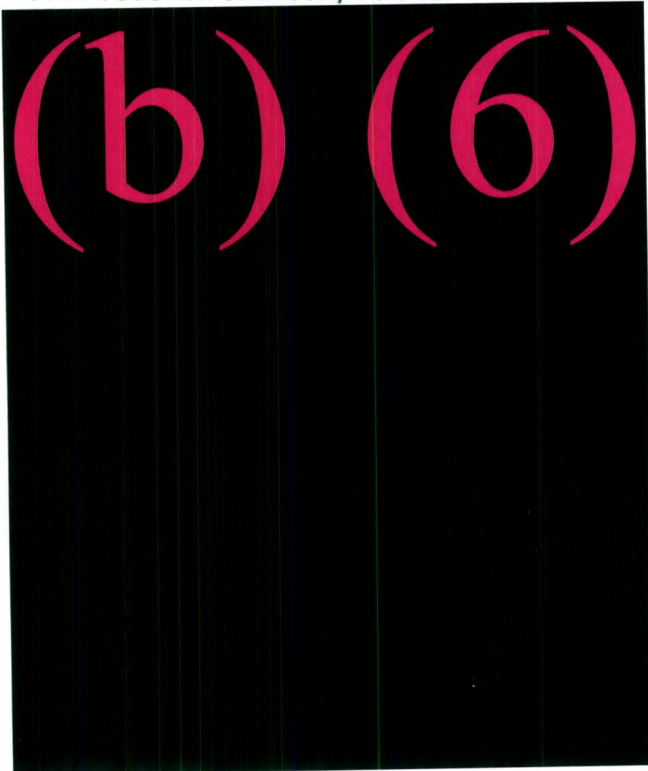
MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting,
9 November 2011

1. Purpose: To summarize the discussion of issues at the 9 November 2011 meeting of the AFPAB.

2. Attendees:

LTC Rossie Johnson, JCCoE
Mr. David Staples, JCCoE
Mr. Frederick Jackson, JCCoE



3. Summary of Discussion:

a. Mr. David Staples, Joint Culinary Center of Excellence (JCCoE), Army Center of Excellence, Subsistence (ACES), Operations Director opened the meeting by providing an overview of the agenda. Mr. Staples introduced the Director, JCCoE, LTC Rossie Johnson. LTC Johnson stated for the first time he knew everyone on the net as he has been on the job now long enough to meet everyone. He believes the meeting shows a lot of team work. He is grateful that everyone has taken out the time to participate and he looks forward to all of the issues that we are here to discuss and getting some good ideas out of this meeting to improve the Army Food Program. Mr. Staples asked that all members introduce themselves.

b. Mr. Staples reviewed Old Business from the previous AFPAB board meeting.

(1) Minutes from last meeting were approved as published.

(2) Discussion on action item number 4. Mr. Staples stated there was a message that went out to the field reference Operational Rations projections, e.g. Unitized Group Rations (UGR) Short Order and UGR Heat & Serve requirements for the upcoming year. (b) (6) asked if the Short Order menu option would be available for USAREUR? (b) (6) informed him they would be available just like any other UGR-A; however, they will not be available before 1 February 2012. This is the date Defense Logistics Agency Troop Support (DLA-TS) believes they will have enough in inventory. Mr. Staples stated regarding UGR-E, we are looking at projections at the beginning of the fiscal year; we are having a hard time with projections right now. (b) (6) stated requests are coming in from Kosovo now; however, we are being told they are not available because they are all projected to go to Afghanistan. (b) (6) stated, the primary reason for that is because we did not forecast our demand. We need the Food Advisor, Subsistence Supply Managers (SSM) to get together and give new forecast for the full family of operational rations, suspense is 20 December 2011.

c. Mr. Staples closed Old Business

d. Mr. Staples opened New Business.

(1) Impact of Manufacturer Pricing Agreement (MPA) on the food procurement process for OCONUS food programs. (b) (6) stated she discussed this issue with DLA-TS. DLA-TS is taking a closer look at the MPA process and trying to make it more efficient. DLA-TS optimal time frame is 30 days from the time they receives a request to the time they approve the request from the manufacturer. Ms.

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

(b) (6) also stated as new contracts are awarded, the MPA process will be a prerequisite for all theatre operations. Mr. Staples stated we are not talking about the Army MPA funds; we are talking about the Manufacturer Pricing Agreement. The Manufacturer has to sign the MPA with DLA-TS in order to do business in OCONUS areas of responsibility. This is similar to the National Allowance Pricing Agreement (NAPA) program; however, it actually depicts all associated cost, from distribution through the delivery price. Mr. Staples stated during the Joint Service Policy Board meeting it was agreed that if a company does not have an MPA they will not be able to do business with the services in OCONUS areas. During the MPA process fair and reasonable are not required as this the MPA is a guaranteed price.

(2) DLA-TS directive to eliminate "sole" sourcing of food service items. Mr. Staples asked if everyone understood what is meant by "sole" sourcing? He stated Army food program does not participate in sole sourcing as we conduct competitive cuttings. When you are looking at introducing new products, or cataloging follow the guidelines outlined in AR 30-22 and DA PAM 30-22. Mr. Staples stated document your process used to introduce new items in your Food Service Management Board Minutes, this will prevent any potential allegations of using sole sourcing. (b) (6) asked how this will impact when dealing with National Industries for the Blind or National Industries for the Severely Handicap? Mr. Staples stated we are required by law to use National industries for the Blind or National Industries for the Severely Handicap. However, you need to watch that they do not expand into anything else, right now they are trying to expand into spices. (b) (6) stated the dining facilities want to order (b) (6) however, we were told they could not use because Unistel has a competing product. Mr. Jackson stated he is having a meeting next week with the representative to discuss Unistel products. If you have any quality issues with these products, send him an email immediately so he could bring to the attention of the representative. Mr. Staples stated bring any issues like this to the attention of (b) (6) (b) (6) who will be able to get with Ability One to resolve this issue and subsequent issues as they arise. (b) (6) stated to assist everyone with cutting procedures there are two items located on JCCoE website, the Doing Business with the Army Guide which breaks down how manufacturers should be approaching the Army also the Army Buyers Guide which contains general guideline of standards of what products you should or should not purchase. She stated as an example, we should not be buying a fritter with great than 35% breading on a product. Mr. Staples stated we are seeing products like that out there during DLA-TS audits. You want to make sure if DLA-TS is conducting an audit of your prime vendor you are in attendance.

(3) Operation Order (OPORD) 12-057: Optimization of dining facility operations.

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

Mr. Staples stated IMCOM is looking at saving contract dollars and the cost of MCA projects for future construction. He stated DA G1, 3 and 4 are working in concert to achieve the budget cuts identified in the guidance from the Secretary of the Army. That guidance stated we would not exceed the spending levels of FY10. If the DFAC does not have a 65% or better utilization rate it will be closed. If a DFAC has no SIK diners it is going to be closed. If a DFAC is within close proximity of another DFAC consolidation will be looked at if they are operating at below 65%. He stated DA G1 reform will direct Commanders, if they have enlisted Soldiers living in the barracks in the rank of E-5 and below to issue those Soldiers a meal card. He also implored the Food Program Managers to work with their Installation Master Planners to ensure we are building in the right location and the right size. The majority of DFACs are being built too large, thus causing our utilization to be down. (b) (6) asked if the determination to close the DFACs was based on information that comes from Decision Support System (DSS)? He stated based on some of the charts IMCOM has provided a lot of that data is erroneous. (b) (6) asked whether we had the ability to just look at SIK diners utilization, it is his understanding utilization is all wrapped together based on the headcount? Mr. Staples stated you are correct. We have submitted a request for change to update the reports in DSS. He stated he sent an email to SEC-L to make this change as soon as possible. Once updated, DSS will be able to deliver reports both ways, current utilization policy and with SIK diners only. **(THIS ACTION IS COMPLETE IN DSS)** However, IMCOM will only look at SIK for utilization. Mr. Staples stated we know a lot of the design capacities are incorrect. He stated before we could lock the fields, the users were going in and changing the numbers to fit their needs. (b) (6) Division will go back and revalidate all DA 1391s to ensure we have the correct design capacities. (b) (6) stated he will be meeting with the Corp of Engineer to look at reducing the dining facility sizes in relation to their functional requirement. (b) (6) stated it is very important for Food Program Managers to attend design charette meetings. (b) (6) stated the calculation used to compile the data it is inaccurate. He stated the policy can't take a cookie cutter approach, each mission is significantly different, therefore should be looked at independently. Mr. Staples stated, if you have a viable justification why a dining facility should stay open make sure you send it through the commander. The policy is hard and fast when it says you will close a dining facility, however, the Installation Commander will have the final say. (b) (6) (b) (6) stated that AMC has been approved to fill a CW5 slot next year, which should help with Food Service issues.

(4) Funding designated for the Installation food service program is not fenced. Mr. Staples stated this is a topic that is being discussed with IMCOM budget personnel and DA G4 MPEG Managers at the Pentagon. Food Service professionals agree the money should be fenced, not sure if the current process will ever be changed though.

(5) Changes to the Basic Daily Food Allowance calculation. (b) (6) (b) (6) stated, the current market basket items are not in line with the new DOD menu standards. (b) (6) stated we definitely have some work to do with DLA-TS in this area. Mr. Staples stated the DOD 1338.10 controls the market basket items and pulls in DOD 1338.10M. The 1338.10 and 1338.10M are currently under review at DoD for final review. Mr. Staples stated we have the ability to make changes in the 1338.10M. (b) (6) was concerned about the requirement to serve Omega 3 style fish weekly, which this is an item that is not in the market basket for determining the BDFA. So therefore if polluck or tuna steaks are used we will lose money. Mr. Staples stated we are conducting a study on the Omega 3 requirements, so hopefully it won't just include fish. Mr. Staples continued on to say if the folks in the field are struggling with the BDFA then someone needs to address that to us. As we look across the board some IET Installations are doing really well and some are not.

(6) Request information on Cash Collection Vouchers & Deposit Ticket procedures. Mr. Staples stated this problem is a result of GFEBS. The new requirement is that each dining facility must complete two separate DD 1131's when they process a cash turn in so the money hits the correct line of accounting. (b) (6) (b) (6) stated we have been working to resolve this issue with DFAS. The problem is the line of accounting, the correct allocation for reimbursement to MPA and OMA funding was not happening. (b) (6) also stated, a message was sent to the field containing the procedures to process DD 1131's, if there are any questions on the procedures please contact him directly.

(7) Operational Rations for Disaster or Emergency Conditions. Mr. Staples stated, if there is a national disaster FEMA will reimburse for all cost. He stated if we are directed to provide to support there will be a fund site made available to charge against. He stated we will have to address this in the regulation so there isn't any confusion.

(8) Request information on the use of military procurement account for government subsistence credit card for culinary for civilian employees. Mr. Staples stated a growing trend to support food service seminars and competitions involving other than food service personnel. He stated there was a request to train SIK Soldiers living in the barracks food safety classes and prevention of cross contamination using government equipment. Mr. Staples stated this is not in the program to conduct this type of training. If it is not an Army Food Program or Culinary Art Program and we are not supporting seminars with government subsistence for training of non food service personnel.

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

(9) Proper procedures for closing DFACS. (b) (6) stated an information paper was sent to the field on the correct procedures to follow when closing a dining facility account. He also requested that installations notify JCCoE when any dining facility is scheduled for closure. That information is monitored at the Army level. Mr. Staples stated dining facility closure requirements are contained within AR 30-22 also DA PAM 30-22.

(10) Installation and unit use of full family of operational rations. (b) (6) stated all ACOM Food Advisor's should have received an email brochure policy guide for Army Field Feeding, dated 1 February 2012. The brochure lays out the Pentagon Feeding Plan Policy when using rations in the field. He stated there is a due out requiring a forecast from each ACOM for projected OPRATS usage for the remainder of the FY. This requirement includes the entire family of OPRATS, e.g. MREs, Meals Cold Weather, First Strike Rations, UGR-A, UGR-H&S and UGR-E. There is a requirement in AR 30-22 to submit your OPRAT requirement in July of each year for the upcoming FY. However, due to the policy change we are requesting you submit your requirement by 20 December for the remainder of FY 12 and then again in July for FY 13. (b) (6) (b) (6) stated he believes we need to engage the DOL Leadership regarding this policy. This is the policy that governs when units go to the field. If it is not a directive from the DOL, he is concerned that units will work around this requirement. Mr. Staples stated the regulation changed and the language has changed. The gate keeper will be the SSMO. (b) (6) requested any testing of OPRATs in the future that FORSCOM is involved in that test. Mr. Staples reassured (b) (6) that FORSCOM would be included in testing of OPRATs. He also stated that the Guard and Reserve would not be used to test rations they would not use. (b) (6) requested (b) (6) and (b) (6) (b) (6) ensure they inform their leaders regarding this new policy change. (b) (6) stated he was concerned about the cost to the National Guard because they are not funded for using OPRATs during training. He stated when we received support in the past they were paid for by Army MPA and that is no longer the case. However, now we are being required to use these OPRATs for training. Mr Staples stated the NGB would approve their exceptions to policy to approve the ration cycle before it goes to the SSMO.

(11) M-Neat Nutrition Assessment Tool. (b) (6) stated this is a Joint Services tool that looks at healthy eating environment of the military community. It does not look solely at the dining facility; it encompasses any establishment where food is served. This tool has the support of all stakeholders involved. The piloted location will be in FORSCOM footprint, where they have the health promotion council. She stated this is not necessarily a dietician tool, but a community tool. The focus will be on

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

vending machines, fitness centers, schools, commissary, convenience stores and also any sit down establishment on the installation. The Army is looking at the dining facility portion, the local dietician can use this tool to assess the DFACs to see how well they are doing with the DOD Menu Standard. The information gathered will be reported back to the Public Health Command.

(12) Joint Recipe Services. (b) (6) stated the Joint Services recipe committee has met about three times. Natick has identified a bunch of recipes that will be archived, not deleted. The archived recipes will encompass recipes not being used or we no longer have the ingredients to prepare the recipes. She stated they are also looking at high usage recipes in need of repair. If you have any recipes you have identified that contain incorrect ingredients to missing ingredients let her know. Natick is working on correcting these recipes first. She requested if you need recipes created let her know that as well. Mr. Staples stated in accordance with the JSPB, DoDI 1338.10 the Navy has the lead on the recipe committee. When we began the new nutrition standards we identified a lot of problems with our recipe card system. The recipe system addressed some things but not everything, through this new process will relook everything from ingredients, preparation, and cooking methods etc. He stated if there is a unique recipe you are preparing at your installation and you would like to see incorporated into TM 10-412 submit it to QUAD, ACES OD, JCCoE.

(13) Tri-Service Food Code. (b) (6) stated the Tri-Service Food Code will be the regulation that will replace TB Med 530. There has been a major hiccup at DA Publishing Agency recently and we have sorted the problem out. We are looking at April-June 12 for the regulation being released to the services for staffing and released to the filed by late 2012. He stated this is the new regulation that preventive medicine will use when visiting food establishments. The new standards in the Tri-Service Food Code will be the standard that everyone will be required to follow. (b) (6) went on to say if you discover something that needs to be changed to contact him or (b) (6) (b) (6) Mr. Staples stated he had just attended a NATO meeting for the Kandahar area and TB Med 530 and JSP-1234 Volume 3 will both be used as the over arching food safety and food defense regulation used in theatre. He stated which ever policy has the highest standards will be the one they will follow. This change in the Tri-Service Food Code will impact across the board all operations. So it is very important when this regulation is sent out for staffing that you read it and provide feedback.

(14) AFMIS Auto receipting. (b) (6) stated we are experiencing major issues with dining facilities allowing invoices to automatically receipt. She stated auto receipts are not generated until the 5th day after delivery has been received. This is enough time for dining facilities to go in and reconcile to ensure the invoice is correct

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

and the receipting process is completed. Mr. Staples stated this issue is getting wide spread visibility at DLA-TS and they are considering shutting down installations that continue to violate the policy. This creates a problem for DLA-TS when they go into to reconcile the invoice with the prime vendor receipt. He stated we will also publish these procedures in the next FoodNet. Mr. Staples requested that the leaders present go on line and read the FoodNet, a lot of good information is provided.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1) Policy letter regarding time frame 92Gs being taken out of the DFAC. Mr. Staples stated getting 92G back into the dining facilities is in our best interest. Leaders have to make sure you are getting your Soldiers back into the DFACs as soon as they can. He stated we are finding that the contract cost is hitting us hard when we keep 92Gs out of the dining facilities longer than necessary. When you deploy in the future there probably will not be any OCO dollars to maintain dining facilities as a full food service contract.

(2) Subsistence Prime Vendor continuously out of stock on staple items. Mr. Staples asked if anyone else was having problems with staple items being out of stock? There wasn't anyone else that had any issues with items not being in stock. (b) (6) (b) (6) stated she has been receiving subsistence prime vendor discrepancy reports for items not being delivered. She stated she needed the SPV discrepancy reports to support units when dealing with DLA-TS. We spoke to DLA-TS when ships come into port (OCONUS) a lot of subsistence is being taken off at that time. We are working that issue so it does not continue to occur.

(3) Keeping dining facilities open to support the SIK diners and the mission personnel. Mr. Staples stated this topic was discussed earlier; this is when you will need to write your justification for an exception to policy to keep the DFAC open. You would include in your justification that there is no other feeding facility to support the diners.

(4) (b) (6) would like to see some type of program of instruction for 92G training in Class 1 ordering procedures. Will followup with JCTD on POI since this is an issue with small FOBs in current AOR with junior food service personnel operating these sites.

(5) (b) (6) asked where are we at with the credentialing program? Mr. Jackson stated (b) (6) conducted an assessment based on communications with Fort Stewart and Fort Hood to determine training support requirements at the user level.

ATSM-CES-OA

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

We discovered that the program implementation requires additional training on the Army Learning Management System (ALMS) to equip Food Service Staffs and Food Operations Sergeants at the DFAC level to monitor, document and assess Soldiers' progress in the program. He stated, "We are in collaboration with ALMS to provide the needed train-the trainer instructions so we can dispatch teams to the pilot installations to conduct training." Logbook maintenance is a Soldier responsibility. Upon enrollment in the program, Soldiers receive a logbook and DVD to aid them in documenting the task they complete on a daily basis. This action is essential to provide proof of tasks completed when Supervisors validate Soldiers' completion in the automated system, ALMS. Mr. Jackson stated he has coordinated with ALMS at Fort Eustis to schedule a train-the trainer session and asked if they would present the most recent information on the latest software upgrades. Training is scheduled for 28 Nov and installations can expect to see Credentialing Coordinators at their installation shortly thereafter to start conducting training.

(6) Mr. Staples stated there was a message sent to the field to update contract data in AFMIS that supports your installation. Input contract cost data by DFAC in AFMIS. This will tell us how much it costs to perform your current contract service side of the house. Great tool to show what it costs to feed a Soldier per day. Mr. Staples stated get back with your system administrators, Food Program Managers and get the data uploaded. We will send another message to the field to act on this action.

(7) (b) (6) stated that the Army Food Advisors Innovation award competition was just completed. Germany won the individual category; Fort Bragg won the organization category. The award ceremony will be held in Natick, MS. 14-18 December. She stated registration has already begun for the next year; you are able to register on the Army Food Advisor Corner on the JCCoE website, but hurry the registration period closes 31 December 2011. Registration indicates you intend to participate in the program. Projects are due 1 April 2012 to the Army Food Advisor. Next year the award ceremony will be held during the QM Symposium.

f. Mr. Staples closed the Open Floor Discussion.

g. LTC Johnson stated "great discussion" he really appreciated everyone taking the time to carve out time out of their schedule to participate. He stated this is a very important forum especially with all of the issues that are out there affecting our food program operations. He stated getting all of the Food Service Professionals together to discuss these issues is imperative as you may have an issue in your lane someone across the board may not be aware of. This type forum allows everyone to be on the same sheet of music in order to get issues at the lower level pushed to the intermediate

ATSM-CES-OA

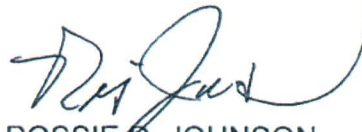
SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 9 November 2011

level and pushed to the higher level. So I appreciate everyone's time. If you need immediate assistance call my Director of Operations, Executive Officer, Army Food Advisor or my Sergeant Major we are all here for you. This is our job!

4. Next Army Food Program Advisory Board meeting is tentatively scheduled for August 2012 via teleconference. Exact date and time of the AFPAB meeting will be sent out to all members.

LTC Johnson Adjourned the Meeting

Minutes Prepared By: (b) (6) 16 November 2011



ROSSIE D. JOHNSON
LTC, LG
Director, Joint Culinary
Center of Excellence

Encl: AFPAB Action Items



DEPARTMENT OF THE ARMY
U. S. ARMY QUARTERMASTER SCHOOL
JOINT CULINARY CENTER OF EXCELLENCE
1630 BYRD AVENUE BUILDING 4200
FORT LEE, VIRGINIA 23801-1601

REPLY TO
ATTENTION OF

ATSM-CES

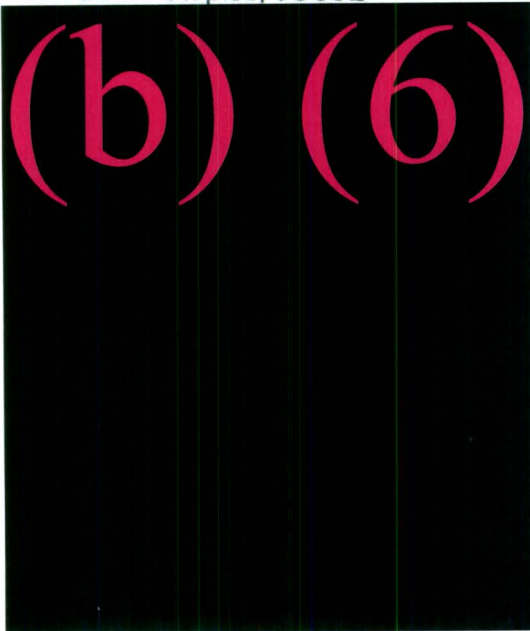
17 September 2012

MEMORANDUM FOR RECORD

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting,
15 August 2012

1. Purpose: To summarize the discussion of issues at the 15 August 2012 meeting of the AFPAB.
2. Attendees:

LTC Luis Rodriguez, JCCoE
Mr. David Staples, JCCoE



3. Summary of Discussion:

a. Mr. David Staples, Joint Culinary Center of Excellence (JCCoE), Army Center of Excellence, Subsistence (ACES), Director of Operations opened the meeting by providing an overview of the agenda. Mr. Staples introduced the new JCCoE Director, LTC Luis Rodriguez. LTC Rodriguez provided opening remarks and stated, "Good morning team this is a tremendous pleasure for me to be here for my first AFPAB meeting". He stated he was able to take a look at the concerns provided to Mr. Staples and his staff. He also discussed a little of his history as the Quartermaster School Operations Officer and Executive Officer for the 51st Quartermaster General, Gwen Bingham. He stated he has a dedicated staff within JCCoE working the issues.

ATSM-CES

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 15 August 2012

Once again he is humbled to be serving as the JCCoE Director. He thanked everyone and looked forward to meeting everyone in the future personally. Mr. Staples asked that all members introduce themselves.

b. Mr. Staples reviewed old business from the previous AFPAB board meeting.

(1) Minutes from last meeting were approved as published.

(2) Mr. Staples stated he would like to emphasize that (b) (6) and his team are looking at the operational rations (OPRATs) forecast to ensure Commands have submitted requirements and cover all of the different OPRATs both individual and group rations as we have some that are brand new.

c. Mr. Staples closed old business.

4. Mr. Staples opened New Business. The following areas from commands were discussed by the members and decisions and way ahead were determined.

a. FORSCOM topics.

(1) AMC Organizational Structure after transition between Installation Management Command (IMCOM) and Army Materiel Command (AMC). Mr. Staples commented we have been working with with AMC/ASC to identify solutions regarding this transition. We have rewritten the language in Chapter 2 of AR 30-22, The Army Food Program, regarding responsibilities during this transition for the next publication. To assist with the transition (b) (6) (b) (6) Army Food Advisor is working to fill the CW5 AMC/ASC warrant officer position.

a. (b) (6) added generally speaking, a broad overview of the ASC HQ has 26 direct reporting units, which consist of small units like Fort Meade and Natick having one or two dining facilities (DFAC). He went on to say the other Army Field Support Brigade (AFSB) will be controlling the DFACs via Regions; the 404TH will handle the West Coast and Hawaii. The 407TH will handle the middle of the country, Fort Carson, Fort Sill, Fort Hood and a few others. The 406TH will handle the East Coast, which has the largest burden, Fort Stewart, Fort Rucker, and Fort Bragg.

b. Mr. Staples stated this is basically like Army Central Command (ARCENT) and US Central Command (CENTCOM), whereby CENTCOM is the "policy people" and ARCENT are the "operators". Mr. Staples stated "when we look at IMCOM they are going to do your Base Operations (BASOPs) support and functions supporting your DFACs." The operators of the facilities and the Food Program will be AMC/ASC and their hierarchy.

c. (b) (6) FORSCOM asked who will oversee and conduct evaluations for programs such as the Philip A. Connelly awards program, the Culinary Arts program, and operational oversight of garrison operations?

ATSM-CES

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 15 August 2012

Mr. Jackson, Special Programs Director will conduct a meeting immediately following the FY13 PA Connelly evaluations, after December 15, 2012, Mr. Jackson will be the point of contact for this meeting.

(2) (b) (6) asked if the current model to determine utilization rates changed based on Subsistence In Kind (SIK) headcount or do facilities continue to follow the requirement IAW AR 30-22? (b) (6) also asked if there will be written guidance as to how to calculate utilization rates if there is a change. Mr. Staples commented, JCCoE understands this is a major concern because this is the driving force for consolidation and closures of dining facilities, also how we support and work with those units possibly affected by this.

a. JCCoE briefed DA G4 on 6 August 2012 on a Holistic Food Service Program and there are some proposals in the brief to add two more types of metrics to the current metric to evaluate utilization. The current utilization in the regulation remains the same although we do have the IMCOM OPORD that looks at SIK only.

b. Mr. Staples went on to say, we are looking at all diners and that's the way G4 looks at it, to support the green- suitors, whether they are cash customers or SIK Soldiers. [So we are going to move forward in that initiative]. The other part of the metric goes back to receiving strength and feeder reports, DA Form 2970, from the units.

(3) (b) (6) asked "Is the Army Food Service Program gearing towards using Borrowed Military Manpower (BMM) to perform dining facility attendant (DFA) duties? Has JCCoE received any request to use military personnel for DFAs?" Mr. Staples commented the IPT brief JCCoE provided to the DA G4 did not include permanent party DFACs.

We are looking at the military operated DFACs to be operated by military cooks; however, we are not looking at placing permanent party Soldiers to perform DFA duties. We are looking at it as a possibility within TRADOC.

(4) With heavy budget restraints in Army Food Service in the next couple of fiscal years, what does the future for our Army Food Program hold and what is the timeline for the transition into the new 21st Century Army Food Service Program? This subject was previously discussed. The IPT will be our way ahead for the 21st Century.

b. USAREUR topics.

(1) (b) (6) would like to clarify funding responsibilities for the US Army Culinary Arts Competition. Currently AR 30-22 is too vague on this subject. JCCoE will address this real fast; [we understand what you are saying]. JCCoE understands when money gets tight everyone looks to see how they can push the cost to someone else.

(2) Next area for discussion was DFAC closure/consolidation. (b) (6) USAREUR, asked if we close the DFAC then where do our 92G maintain their proficiency? Mr. Staples stated that training for 92G will be part of the decision process in reviewing considerations for closure/consolidation.

(3) (b) (6) asked if we are taking Soldier Fueling Initiative (SFI) into consideration in the Market Basket. (b) (6) indicated the whole basic daily food cost index is on the table right now and being examined by all the services, and the DA G4 staff.

a. (b) (6) also indicated the one sticking point for how good it gets, in the congressional law there is a annual limit to how much the food cost index can go up annually. Stay tuned we are on it and looking at getting things done right. So we can serve the proper quality food but do it cost effectively.

b. Mr. Staples stated we actually rewrote the DoD 1338.10 and moved the MB information out of there, so that we can update it easier in the future. The Basic Daily Food Allowance (BDFA) is always going to be at the forefront.

c. IMCOM Pacific topics.

(1) Outstanding Deposits tickets and closing out the automated DD Form 1131 in Army Food Service Management Information System (AFMIS). (b) (6) stated when DFAS receives the log, voucher and the deposit ticket they are supposed to provide the transaction number back to the originating organizations.

a. (b) (6) went on to say that Over The Counter Network (OTCnet) is a requirement by the Department of Treasury, to handle all cash collections. The effective date is 1 October 2012, training has to be completed no later than 15 September 2012

b. Mr. Staples also commented OTCNet will have everything that's on the current DD Form 1131 to include originating organization contact information. The current system requires faxing or smart fax vouchers/deposit tickets/log to DFAS and if it isn't clear and/or, they can't read it then there is a problem with the turn-in. If the manual log doesn't match the DD 1131 or if one digit is off they are not processing the cash collection voucher. This results in a possible return of all documents and holds up the transaction process.

(2) Request for new items to be added to the Subsistence Prime Vendor (SPV) Catalog. Mr. Staples stated FMAT addressed this issue while they were in Hawaii. FMAT has coordinated efforts with CSPD and they are contacting DLA representatives on this issue.

a. (b) (6) stated any time you want to add a new product, the new product form has to be filled out and sent forward. DLA has to review each item before it is added to the catalog.

However, anytime things are not happening the way you need them to happen on ground for adding new items or you are having conflicts with DLA, JCCoE needs to be notified so we can assist you.

b. (b) (6) stated there is a process in the regulation that requires installations to forward the minutes from their Food Service Management Board meeting to JCCoE, QUAD.

(3) Discrepancies with the Inventory Adjustment Monetary Account Weekly Price Change. Mr. Staples stated there are no controls on regular menu items, in some cases items are marked up as high as 100%. Anytime you have a problem with the price increasing exponentially complete a subsistence prime vendor discrepancy report and notify CSPD.

a. Funding for DFAC Equipment Replacement. (b) (6) stated unfortunately we do not have a centralized DA G4 policy to replace food service equipment. It is still a DOL responsibility.

You have to maintain your DA Form 3988R, equipment replacement records in AFMIS. Also ensure you are submitting your annual budget to your DOL.

b. Mr. Staples went on to say the problem in Hawaii is when funding comes down that was programmed for equipment replacement it gets used for something else on the installation. The installation commander kept the money and used the money for other projects in other areas. This occurred for several years according to (b) (6).

c. Maintenance on the pulping machines. Department of Public Works and Utilities (DPW) has this responsibility on the IMCOM Base Operations (BASOP) side. They will have to continue to budget for the maintenance of food service equipment. This will remain an IMCOM responsibility. JCCoE sent some recommendations over to (b) (6) addressing this issue. At the end of the work day paper should be run through the system to clean out the pipes prior to shutting down the system.

(4) Funding for equipment replacement, office and sanitation supplies, contract and training. Mr. Staples commented it goes back to your command; let them know you need your money/funding. Explain what the potential risk are if you do not get your money/funding. Identify the safety risk and potentially food borne illness. IMCOM POMs for food service equipment; however, they do not know that you did not execute it for equipment and the commander executed those funds for something else. So all they see is executed dollars.

(5) Food service training. JCCoE is aware of this problem because Soldiers are performing other duties while deployed. JCCoE has a reintegration training program that we can support you with. You need to formally request the training.

(6) Units with DFAC ownership spending their funds on new equipment and not properly accounting for it. Mr. Staples commented this should not be happening. All

equipment should be accounted for and tracked at all times. Units don't own DFACs, the ownership belongs to IMCOM. We are the borrowed military manpower that operates the DFACs in support of the units.

(7) IMCOM Pacific Challenges. (b) (6) stated he was trying to get a better understanding regarding the transition to AMC/ASC. (b) (6) commented we still have to feed the Soldiers just like we have in the past. However we can't afford \$313 million for food service contract cost if our total budget for the Directorate of Logistics (DOL) is \$600 million dollars. The food service program is only the second largest cost driver for the DOL. If we fully fund the food service program the way it is and transportation we would be over spent by \$40 million dollars for next year.

d. Joint Culinary Center of Excellence (JCCoE).

(1) Operational Rations. (b) (6) asked if the Modular Operational Ration Enhancement (MORE) information paper provided you with enough information on the ration or do you have questions. There were no questions from the field. JCCoE is looking for your ration forecast from each installation on your planned use of operational rations for FY13. (b) (6) stated the suspense was 1 August 2012 and he sent reminders out already, if you have sent in your request disregard, [if you haven't we need the OPRAT forecast].

(2) Trans fat. (b) (6) stated Trans Fat is beginning to get more focus although trans fat has been out there for awhile now. We should not be procuring foods with trans fat, particularly the synthetic form. There may be a lot of products that say trans fat free but contain partially hydrogenated and hydrogenated fat on the label.

a. (b) (6) continued on to say they will also be reviewing catalogs with DLA to identify items containing trans fat and removing them. One of the major sources of trans fat is margarine, so if there is any in the back of the house get rid of it. Work with your prime vendor to get a trans fat free spread. Other products containing trans fat are baked goods and desserts, so look at those for trans fat.

b. Go-For-Green™ Labeling. The label card should only contain the recipe name or product category, no branding information or manufacturer name should be on the card.

(3) Unitized Group Ration (UGR)-Short Order Meals Update. (b) (6) wanted to ensure that the units were aware of the available UGR-SO menu options. We still have units unaware of the different menu choices available to them; please help get the word out. National Stock Numbers have been provided to you for ordering. The hamburger and hot dog meal has been moved and incorporated into the UGR-SO menu, menu number seven.

(4) Holistic Approach to modernize the Army Food Program. (b) (6) stated that JCCoE has conducted several briefings with LTG Mason and received his guidance. The White Paper is at DA G4 for final editing. JCCoE has identified who the White Paper will be sent to and we would really appreciate and reiterate the need for the food service community to provide prompt responses once you receive the White Paper.

(5) Veterinary Food Inspection Office Support. (b) (6) stated the VETs are rewriting their regulation that discusses how they will perform their missions worldwide. In the regulation they have significantly reduced their support to the prime vendor mission. JCCoE has requested that they relook at this change in support. VETs have identified they have a problem with office space. JCCoE needs for installation Food Program Management Office to provide a desk and computer for the VET to use in support of the VET requirements in support of your food service mission.

(6) 92G Credentialing Program. (b) (6) discussed how successful the 92G Credentialing program has been. He appreciated everyone's efforts in making the program a success. The next training initiative is Blackboard on covering the reintegration training for 92G.

e. Mr. Staples closed New Business and moved to Open Floor Discussion.

(1) Mr. Staples commented the Army Audit Agency (AAA) was out reviewing BAS recoupment. You are only responsible to ensure the paperwork and the memorandums are being filled out properly. AAA identified that G1/S1 and commanders initiated payroll deductions for Soldiers receiving BAS; however, the funds were not being recouped. AAA identified that during FY 11 BAS recoupment at Fort Hood and Fort Carson cost the Army millions of dollars because they were not collecting for meals provided to BAS Soldiers at government expense.

(2) (b) (6) has several topics he discussed. He went on to say we will have a blackboard training program available and hopefully to be online in the 1st Quarter of FY13. The training will initially cover the 10-20 level reintegration. However you have to get people involved. The thought process is next year FY14 we will have 30-40 level training on the website. So leaders have to get people involved.

(3) (b) (6) continued on with the Credentialing Program. The program has been in place a couple of years, we have spent a lot of money on it. We need to get the program moving, so it is great that Hawaii will be the first OCONUS installation. FMAT will be validating program during their assistance visits and you should be showing them how you are engaged in the program when they are on site.

ATSM-CES

SUBJECT: Minutes of the Army Food Program Advisory Board (AFPAB) Meeting, 15 August 2012

(4) (b) (6) also discussed problems with Cataloging. The problem identified today is you are not doing the paperwork correctly. So it is important that you tap into the "Doing Business Guide" and follow the correct procedures for requesting new items to be added to your catalog.

(5) (b) (6) discussed how much work the Army Food Service IPT has undertaken. The message conveyed today is the Army Food Program is changing. He also discussed when the White Paper reaches concerned parties and if you have any feedback you would like to add to so immediately. Do not let the opportunity pass and you not provide your input.

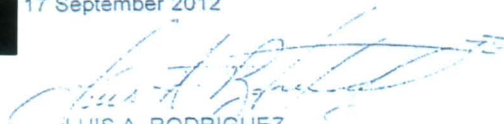
f. Mr. Staples closed the Open Floor Discussion.

g. LTC Rodriguez thanked everyone for attending the meeting today and he really appreciated all the great discussion. From the topics that were brought forward, I learned a lot from the board since this was my first AFPAB meeting. A couple key points to hit on and reemphasize what Mr. Staples and (b) (6) put out today. As logisticians and sustainers there is one thing on the horizon that will hurt us and we have delineated our plan of action. That is how we tackle our budget issues, most of the time it is very difficult to figure out how a budget is going to impact operations. Determine your requirements against your capability, prioritize your needs. Use commonsense judgment and provide solid analysis to your commander to make a decision. If there are additional needs or issues that need to be worked please don't hesitate to give us a call. You can reach us 24/7, 365 days a year via our website: www.quartermaster.army.mil/jccoe/jccoe_main.html. Click the JCCoE tab and look at the wealth of information per Directorate per Division. We want to be a conduit to your solutions, not a conduit to your problem. Thank you for participation.

5. Next Army Food Program Advisory Board meeting is tentatively scheduled for March 2013 via defense connect online. Exact date and time of the AFPAB meeting will be sent out to all members.

LTC Rodriguez Adjourned the Meeting

Minutes Prepared By: (b) (6) 17 September 2012


LUIS A. RODRIGUEZ
LTC, LG
Director

Encl: AFPAB Action Items