

Logistics and Food Unit Leader Educational Material

Communication with the Caterer:

- Understand and communicate contract requirements and modifications for 2021 and be involved in meal distribution planning.
- Increase coordination/communication between the FDUL/LSC/IMTs and the caterer, particularly regarding meal numbers and caterer location set-up (determine space requirement for most efficient set up).
- Be proactive, work with Operations and the caterer on meals requirements 48-72 hours out, when possible.
- Provide caterers with consistent messaging across IMTs. Consistent standard operating procedures would be beneficial for IMTs, caterers, and assigned resources.

Dining areas/Seating:

- Caterers will not set up dining areas.
- Incident Management Teams (IMT) are strongly discouraged from setting up alternate dining areas where incident personnel may gather.

Catering Set Up Location:

Locate mobile food service units (MFSU) and distribution sites closer to resources. Consider risks associated with driving semi-trailers into mountainous/remote locations and if delivery trucks can reach the MFSU vendors. Each IMT will need to evaluate risk/benefits of moving caterer closer to line personnel (e.g. ground support delivery vs resource pick-up).

Primary Meal Delivery Option:

- Meals will be packaged in clamshells and available for pick up at the serving window for resources located near the caterer.
- Ensure adequate spacing for resources in line at catering window.

Hot Food and Beverage Containers (hot cans):

- Will be the primary method for food delivery to resources in remote locations. Clamshells will be supplied by caterers for meals to be served from hot food containers. Meals may be served into clamshells for resources to facilitate dispersion at remote locations/camps. Hot food containers may be packaged at the resource level or shared between multiple resources. Send with gloves to ensure hygiene precautions can be met.
 - NFES# 0244 CONTAINER - HOT/COLD BEVERAGE
 - NFES# 0246 CONTAINER - HOT/COLD FOOD

Labeling of Hot Food and Beverage Containers:

The following labeling information should be provided:

THIS PACKAGE CONTAINS:

PORTION SIZE:

PACKAGED ON: (Date) (Time) (By)

MUST BE SERVED WITHIN 4 HRS OF TIME PACKAGED

DESTINATION:

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- If meals cannot be consumed within 4 hours, other feeding options shall be considered (see feeding options summary document).

Meals Ready to Eat (MRE)s with complementary food items:

Utilize when resources are remote and cannot maintain food temperatures because of delivery time. Resources have been encouraged to order complementary food items (fresh produce, complementary items – items from shift provisions excluding the main entree). These are available from National MFSU's only.

Shelf-stable food boxes (pending availability):

Each box provides shelf-stable food items for two people for three days (see feeding options summary document). Items include freeze-dried meals, canned goods, snack items, and utensils. NFES #001848 or #007478

- **WATER IS REQUIRED FOR RECONSTITUTING SOME MENU ITEMS**

The boxes are built to meet all delivery capabilities – air or ground

Food Safety: 4-hour food temperature limitations

- Food Code Section 3-501.19, Time as a Public Health Control
(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:
 - (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control;
 - (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control;
 - (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and
 - (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded.

Type 3 Caterer Use:

- For incidents that meet the National requirement and there are no National MFSU's available, ordering a Type 3 caterer must be approved by the Contracting Officer.
- Any time mobile food services are needed for federal wildland fire incidents in the western United States, the Federal Wildland Fire Agencies, hereinafter referred to as The Government, are obligated to order services from the National MFSU Contractors any time (a) the number of people to be fed is at or above 150 persons per meal and; (b) the headcount is estimated to remain at those numbers, or greater, for at least 72 hours from when the headcount first reaches 150 per meal, provided that the Contractor can reasonably meet the incident's needs and required time frames.
- MFSU Contractors will be given the opportunity to provide three meals per day up to their maximum stated capacity, unless other arrangements are mutually agreed to with the FDUL or the needs of the incident require different meal options such as Meals Ready to Eat (MRE). When the Government's needs at an incident exceed the Contractor's stated maximum capacity, the Government may alternatively source meals as required.

Lessons Learned from 2020:

- Establish a field logistics (LOGS) position. They can assist with meal counts and enforcement of COVID-19 mitigations, contract modifications, and serving of meals.

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- Order multiple Food Unit Leaders (FDULs), identify an on-site point of contact for the caterer.
- Utilize box vehicles for transport to maintain heat/reduce exposure of packaged meals.
- Establish FDUL phone line in areas with adequate cell coverage for call in or text of resources meal pick up times (resources called/texted ETA for pick up so distribution sites were prepared)
- Package hot meals separate from cold items to preserve food temperatures.