

**TECHNICAL EXHIBIT 1**

**PERFORMANCE REQUIREMENTS  
SUMMARIES**

**TECHNICAL EXHIBIT 1  
PERFORMANCE REQUIREMENT SUMMARY (PRS)**

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## TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENT SUMMARY (PRS)

1. **GENERAL.** The Performance Requirements Summary (Summaries) in this Technical Exhibit will be used to measure performance of services for the purposes of determining the continuation of service under this contract and any applicable non-performance deductions. The rights of the Government and remedies described in this Section are in addition to all other rights and remedies set forth in this solicitation. Specifically, the Government reserves its right under the Inspection of Services and Default Clauses. Any deductions pursuant to the Performance Requirement Summary (PRS) (Summaries) shall reflect the reduced value of service performed under this contract. The Contractor shall not be relieved of full performance of the services hereunder and may be terminated for default based upon inadequate performance of services even if a deduction was previously taken for inadequate performance. The Government may modify the type and frequency of inspections and methods of surveillance as it deems necessary. Requirements not included in the PRS remain subject to separate quality assurance evaluations and deductions from payments under the "Inspection of Services" clause of this contract.

2. **EXPLANATION OF THE PERFORMANCE REQUIREMENT SUMMARY (SUMMARIES) (PRS).** The PRS contained on the PRS Tables lists those required services for which the Government will make deductions from payment due the Contractor when service fails to meet the established Acceptable Quality Level (AQL). Due to the interrelated requirements of a food service operation, many tasks will have direct impact on the overall acceptability of a single required service. Therefore, the PRS's have been developed, where possible, to cover required services rather than the individual performance of tasks. Each listed required service will pass or fail based on the acceptability of the tasks, which comprise that service.

3. **PRS TABLE OVERVIEW.** The PRS tables contained herein as Technical Exhibits 1a, 1b and 1c provide the following information:

3.1. **Required Service (RS) - Column 1.** Column 1 of each PRS Table lists the Required Services (RS's) which are considered necessary for acceptable contract performance. The Government will measure contract performance in each of these various areas to determine overall performance and contract payment. Each RS on the PRS Tables will be evaluate in accordance with the established Acceptable Quality Levels (AQL's) listed in Column 3 of each PRS Table. The absence from this PRS of any contract requirement, however, shall not detract from its enforceability or limit the rights or remedies of the Government under any other provisions of the contract, including the clause entitled "Inspection of Services". Column 1 also contains the Statement of Work (SOW) reference paragraph number (this includes all subsequent subparagraphs) that describe the RS.

3.2. **Standard - Column 2.** Column 2 of each PRS Table lists which document the standards of performance (requirements) are located in for each RS listed in Column 1.

3.3 **Lot Sizes and Acceptable Quality Levels (AQL's).** - Column 3. Column 3 of each PRS Table lists the applicable Lot Size and Acceptable Quality Levels (AQL's) for each RS listed in Column 1.

3.4. **Method of Surveillance - Column 4.** Column 4 of each PRS Table sets forth the primary surveillance method to be used by the Government for each RS listed in Column 1.

3.5. **Maximum Payment Percentage for Meeting the Performance Requirement - Column 5.** Column 5 of each PRS Table sets forth the maximum payment percentage of the contract price for each RS listed in Column 1. The dollar amount as computed by each percentage represents the relative value of each RS to the Government. Column 5 sets forth the percentage of the contract price that each service output listed in Column 1 represents.

## TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENT SUMMARY (PRS)

4. **INSPECTION METHODS.** The Government may use a variety of surveillance methods to evaluate the Contractor's performance. The Government may unilaterally change the type and frequency of inspections as it deems necessary. Both scheduled and unscheduled surveillance will be used to review either total or part of the work performed by the Contractor. Valid customer complaints will not be added to the defective samples found under the random or planned sampling processes for the purposes of deductions in contract payment. For the purposes of this contract, the word "sampling" is synonymous with the word "inspection".

4.1. **Random Sampling.** A method of reviewing Contractor performance in a lot to determine the quality of that lot against a standard. Random sampling will be the primary method of surveillance for this contract. Random sampling will be conducted for those services identified on the Performance Requirement Summary (PRS) in accordance with the American National Standard Sampling Procedures and Tables for Inspection by Attributes (ANSI/ASQCZ1.4) to determine compliance to the specific Acceptable Quality Level (AQL) of performance.

4.2. **Planned Sampling.** Planned surveillance of output items (weekly, monthly, quarterly, or annually) as required by the COR when necessary to assure a sufficient evaluation of Contractor performance. Planned sampling may be conducted in conjunction with random sampling in each messhall to ensure complete contract compliance. Typically, planned sampling is performed on tasks performed less frequently than daily.

4.3. **Unscheduled Sampling.** A method of looking at selected work outputs on an unscheduled basis usually because conditions are such that inspection of the work output can be accommodated, although the inspection was not formally scheduled. Inspection results will only serve as supporting documentation for contract enforcement actions.

4.4. **100% Inspection of Output.** A method of reviewing all performance under this contract.

4.5. **Customer Comments/Complaints.** An informal method of review by the Government based upon performance concerns noted by unit commanders and/or messhall patrons through the use of an established Customer Comment/Complaint Form.

5. **PERFORMANCE INSPECTIONS.** The Contractor shall have work complete and ready for inspection in accordance with the terms of the contract. The Government will perform quality assurance inspections to measure overall performance and determine contract payment. Government inspections will be conducted according to the appropriate surveillance method (s) to compare Contractor's performance to contract requirements and standards. When the Contract Messhall Manager is not available during an inspection to receive the inspection results, acceptance or rejection of that work will be made on the basis of the initial inspection.

5.1 **Measuring Performance.** The Government will use the PRS in the contract as the primary tool to measure contract performance. The American National Standard Sampling Procedures and Tables for Inspection by Attributes (ANSI/ASQCZ 1.4) will be used to determine the number of inspections and the number of allowable defects for each messhall per fiscal quarter. Contract performance will be measured each quarter by comparing the recorded defects on the sampling guides to the number of allowable defects as determined by the AQL. Defects are the Contractor's failure to meet contract provisions, requirements and standards. A single defect constitutes failure of one inspection of one service task listed on the PRS during an evaluation period.

5.1.1 **Performance Tolerance for Random Sampling.** When the method of surveillance of a service task listed on the PRS is *random sampling*, tables in the ANSI/ASQCZ 1.4 will be used to determine the number of allowable defects and when each service should be accepted or rejected.

## TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENT SUMMARY (PRS)

**5.1.2 Performance Tolerance For Planned Sampling.** When the method of surveillance of a service listed on the PRS is *planned sampling*, the following procedure will be used to determine when that service should be accepted or rejected. The AQL will be multiplied by the lot size to determine the number of allowable defects. If the resulting value has a decimal, it will be rounded to the next higher whole number, if the decimal is 0.5 or greater; and to the lower whole number if the decimal is less than 0.5. One additional defect will be the point at which the service will be rendered defective.

**5.1.3 Acceptable Performance.** Contractor performance will be acceptable when all requirements have been met and the number of allowable defects (as determined above) has not been exceeded, whether random or planned sampling techniques were used during the inspection process.

**5.1.4 Unacceptable Performance.** Services listed on the PRS will be unacceptable and rated defective when the number of recorded defects exceeds the allowable number of defects. Defects will result when performance does not meet contract provisions, *or* was not IAW contract requirements and standards, *or* was not completed by the specific time, *or* was not completed in its entirety. Once a defect has been identified by the Government it remains a defect, regardless if it has been corrected by the Contractor.

**5.1.4.1** Each required service is evaluated for each individual messhall. The AQL recorded in Column 3 of each PRS Table is the total number of expendable deficiencies allowed for each individual messhall regardless of service category (FFS, M&MA or Brig M&FP). If performance does not meet the AQL and performance is deemed unacceptable, the Government will not pay the full percentage in Column 5 of the PRS Table for that service task.

**6. CRITERIA FOR ACCEPTANCE/REJECTION.** The Contractor shall have work complete and ready for inspection in accordance with all terms of the contract. Government inspections will be made according to the surveillance method (s) used, to compare Contractor's performance to contract standards and requirements. When Government inspectors are unable to contact the Contractor, to notify the Contractor of inspection results, acceptance or rejection of work will be made on the basis of the initial inspection and the provision for reinspection and credit for reperformance under paragraph 12 below, will not be exercised by the Government.

**6.1. Acceptance.** Performance of a listed service will be accepted when the number of defects found during contract surveillance does not exceed the number of defects allowed as specified in the AQL, Column 3 of each PRS Table.

**6.2. Rejection.** When the Contractor's performance does not meet contract requirements *or* is not performed in accordance with the approved work plan *or* is not performed in accordance with the standard specification *or* was not performed within the allowed time frame *or* is not completed in its entirety, it will be considered to be defective and will be rejected. Following the issuance of a Contract Discrepancy Report (CDR) by the Contracting Officer the Contractor shall explain, in writing, why performance was unacceptable and how recurrence of the problem will be prevented in the future.

**6.3 Deduction for Defective Service.** Any performance of the Contractor which is determined to be less than that specified in the Accepted Quality Level (AQL), set forth in Technical Exhibit 1, shall be considered defective and may be grounds for deduction and/or cause for termination.

**6.4 Payment Deductions.** When the Contractor fails to meet contract requirements of those services listed on the PRS Table; e.g., the number of recorded defects exceeds the number of allowable defects (AQL's); performance will be deemed defective. The Contractor will be subject to a deduction in contract price based on the value of the service established by the percentages in Column 5 of the PRS Tables. Payment for services not conforming to the specified AQL will be calculated quarterly as described below.

## TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENT SUMMARY (PRS)

**7. DETERMINING PRS DEDUCTIONS FOR RANDOM SAMPLING.** To determine a deduction in contract payment for unacceptable service, the maximum contract payment per (Column 5) is multiplied by the percentage of the sample found unacceptable. The total number of defects found, not just those in excess of the reject level, are used to determine the percentage of the sample found unacceptable.

**7.1 Random Sampling Example:** Assume that the contract payment for an individual full food service messhall is \$171,127.50.

Assume that the contract payment for a fiscal quarter (three month period) for Messhall #620 under this contract is \$171,127.50. Further assume that the cost for the subsistence used during this same quarterly period at this messhall is \$101,932.13. Subtract the subsistence cost from the quarterly payment cost of \$171,127.50 for a baseline starting figure of \$69,195.37. This based line figure will be used on Line 1 below.

For the purposes of this example and for determining a starting point for non-performance deductions under this contract, the payment figure listed above is determined by multiplying the target *price-per-meal cost* stated in Section B (by the Contractor) times (X) the *total number of meals served* for the same quarterly period listed in Technical Exhibit 2 (TE2) for that messhall which incurred the defect. After contract award the most recent meal served data will be used for this computation vice information contained in TE2.

With an AQL of 6.5%, general inspection level of II, normal degree of inspection and a lot size of 93, using the ANSI/ASQCZ 1.4 table, the resulting Sample Size would be 20 inspections during the quarter with a reject level of 4 defects. If 6 defects were found during the evaluation period for this messhall the payment computation would be as discribed below (*Note: Although not depicted herein, this exact same formula would be used for M&MA Messhalls and Brig M&FP Messhalls.*):

### RANDOM SAMPLING FULL FOOD SERVICE MESSHALL EXAMPLE

Assume that evaluation of RS 6 (Provide Subsistence Quality Control) in a single full food service messhall disclosed that 6 of 20 (Sample Size) quarterly evaluations of this required service were determined to be unsatisfactory. Computation of payment for acceptable work is as follows:

#### RS6, RANDOM INSPECTION (AS NOTED IN COLUMN 4 OF PRS TABLE)

1. Maximum contract payment for a full food service messhall	\$69,195.37
2. Maximum payment percentage for the service (Column 5 of PRS Table)	4.0%
3. Maximum payment for acceptable work	\$2,767.81
4. 6 defects exceed AQL level of 6.5% (Column 3 of PRS Table)	*****
5. 6/20 or defects divided by sample size	30%
6. Deduction for unacceptable work	\$830.34
7. Amount to be paid for acceptable work (Line 6 minus line 3)	\$1,937.47

**TECHNICAL EXHIBIT 1  
PERFORMANCE REQUIREMENT SUMMARY (PRS)**

**8. DETERMINING PRS DEDUCTIONS FOR PLANNED SAMPLING.** To determine a deduction in the contract payment for unacceptable services the maximum contract payment per Column 5 of the PRS Table is multiplied by the percentage of the sample found unacceptable. The total number of defects found, not just those in excess of the reject level are used to determine the percentage of the sample found unacceptable.

**8.1 Planned Sampling Example:**

The payment formulation will be affected based upon the individual messhall that the unacceptable service applies.

In this example, three months meal data from TE2 for Messhall #620 at MCRD San Diego, CA was extracted. A total of 45,634 meals were served during the quarterly period. This was multiplied by a artificial target price-per-meal-cost of \$3.75 per meal for a total of \$171,127.50 used on Line 1 below.

Assume that the contract payment for a fiscal quarter (three month period) for Messhall #620 under this contract is \$171,127.50. Further assume that the cost for the subsistence used during this same quarterly period at this messhall is \$101,932.13. Subtract the subsistence cost from the quarterly payment cost of \$171,127.50 for a baseline starting figure of \$69,195.37. This based line figure will be used on Line 1 below.

For the purposes of this example and for determining a starting point for non-performance deductions under this contract, the payment figure listed above is determined by multiplying the target price-per-meal cost stated in Section B (by the Contractor) times (X) the total number of meals served for the same quarterly period listed in Technical Exhibit 2 (TE2) for that messhall which incurred the defect. Then the total cost of subsistence during this same period is extracted from the total contract price for that provisional payment. After contract award the most recent meal served data will be used for this computation vice information contained in TE2.

Assume the maximum baseline amount for this computation is \$69,195.37, an AQL of 6.5%, and a lot size of 93. To determine the accept and reject level (different from random sampling formulation), the number of defects is divided by the lot size and rounded at .5 to the next whole number.

Therefore, multiply 6.5% (AQL) by 93 (lot size) to obtain the reject level of 6 defects. If 7 defects were found during the evaluation period the payment computation would be as described below (*Note: Although not depicted herein, this exact same formula would be used for M&MA Messhalls and Brig M&FP Messhalls.*):

**PLANNED SAMPLING FULL FOOD SERVICE MESSHALL EXAMPLE**

Assume that evaluation of RS 9 (Subsistence Requisitioning, Receiving, Storage, Inventory and Issues) in a full food service messhall disclosed that 7 of 93 (Lot Size) evaluations were determined to be unsatisfactory. Computation of payment for acceptable work is as follows:

**RS 9, PLANNED INSPECTION (AS NOTED IN COLUMN 4 OF PRS TABLE)**

1. Maximum contract payment for a full food service messhall	\$69,195.37
2. Maximum payment percentage for the service (Column 5 of PRS Table)	X 4.0%
3. Maximum payment for acceptable work	\$2,767.82
4. 7 defects exceed AQL level of 6.5% (Column 3 of PRS Table)	*****
5. 7/93 or defects divided by lot size (7/93 = 7.5%)	7.5%
6. Deduction for unacceptable work	\$207.59
7. Amount to be paid for acceptable work (Line 3 minus line 6)	\$6,732.20

**TECHNICAL EXHIBIT 1**  
**PERFORMANCE REQUIREMENT SUMMARY (PRS)**

9. **CONTRACTOR PAYMENT.** When the number of *recorded* rejects exceeds the number of *rejects allowed* the next quarterly invoice (known as the Adjustment Invoice) payment to the Contractor under this acquisition will be affected with a payment (non-performance) deduction.

10. **CONTRACT DISCREPANCY REPORT (CDR).** When a PRS service is defective, the Government will issue the Contractor a Contract Discrepancy Report (CDR). The Contractor shall reply in writing to the Government CDR by the suspense date annotated in the CDR explaining why performance was unacceptable and how recurrence of the problem will be prevented in the future. The Contracting Officer will evaluate the Contractor's explanation and determine if other remedies; partial payment, or contract termination may be warranted.

11. **REPERFORMANCE OF DEFECTIVE WORK.** Except as otherwise provided by this paragraph, the work required by the contract is of such a nature that defective or incomplete performance disclosed by Government inspection is not subject to correction by the Contractor by reperformance or late performance. The Contractor shall not be required or entitled to reperform, perform late, or otherwise correct defective work for the purpose of avoiding a defect for the day of evaluation and any applicable reduction in contract price.

11.1 **Reperformance Requirements.** At the sole election of the Government and upon notification to the Contractor, the Contractor may be required to reperform or perform late any or all defective work. Where the Government so elects, the Contractor shall be notified promptly after inspection that specified defective work will be reperformed or performed late and completed within the reperformance period specified by the Government. In such cases, the Government will reinspect work designated for reperformance or late performance.

11.2 **Conditions of Reperformance.** Contractor's reperformed work shall comply with same requirements as their initial work. The requirement for Contractor to reperform defective work will not alleviate the Contractor from responsibility to perform all other work in accordance with the terms and conditions of the contract. The Contractor's original inspection results will not be modified when work is reperformed in accordance with the contract. The Contractor may be held liable for any damages sustained by the Government including, for example, the costs associated with reinspection.



**TECHNICAL EXHIBIT -1 a**  
**PERFORMANCE REQUIREMENTS**  
**SUMMARY**

**Full Food Service - (FFS)**

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
BASE YEAR

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	4.0%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.0%
<b>RS7</b> This RS is Reserved for Future Use.				

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
BASE YEAR

1	2	3	4	5
<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3, C5A3, and C5A4	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.0%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.0%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5A.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.0%
<b>RS11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS12</b> Perform Main Entrée Line Services  Par. C5.8.1 and C5A4.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
BASE YEAR

1	2	3	4	5
REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS 14</b> Perform Salad Bar Service Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.7%
<b>RS 15</b> Perform Specialty Bar Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 16</b> Perform Pastry/Dessert Bar Service Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11, C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.5%
<b>RS 18</b> Provide Meal Preparation for Meals to be Consumed Away from the Messhall Par. C5.9 and C5A.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
BASE YEAR

1	2	3	4	5
<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.8%
<b>RS20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS21</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
BASE YEAR

1	2	3	4	5
REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS 24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.4%
<b>RS 25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.4%
<b>RS 26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 28</b> Perform Supplementary Support Service Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.0%

**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS:6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS:7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS:8</b> Master Menu Compliance, Planning, and Posting Par. C5.3, C5A3, and C5A4	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS:9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	[REDACTED]	3.9%
<b>RS:10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery Par. C5A.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%



**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS11</b> Perform Cashier Services Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS12</b> Perform Main Entrée Line Services Par. C5.8.1 and C5A4.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS13</b> Perform Fast Food/Carry-Out Services Par. C5.8.2 and C5A4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Salad Bar Service Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS15</b> Perform Specialty Bar Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Perform Pastry/Dessert Bar Service Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS18</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11, C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS18</b> Provide Meal Preparation for Meals to be Consumed Away from the Messhall Par. C5.9 and C5A.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.5%
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS20</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
FIRST OPTION YEAR

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS24</b> Perform Supplementary Support Services Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Panel Inspection	3.9%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers  Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services  Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms  Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services  Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical  Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS6</b> Provide Subsistence Quality  Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3, C5A3, and C5A4	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.9%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5A.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS12</b> Perform Main Entrée Line Services  Par. C5.8.1 and C5A4.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS13</b> Perform Fast Food/Carry-Out Services Par. C5.8.2 and C5A4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Salad Bar Service Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS15</b> Perform Specialty Bar Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Perform Pastry/Dessert Bar Service Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11, C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS18</b> Provide Meal Preparation for Meals to be Consumed Away from the Messhall Par. C5.9 and C5A.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS21</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%



**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.3%
<b>RS25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.3%
<b>RS26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.4%
<b>RS27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.3%
<b>RS28</b> Perform Supplementary Support Services Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.9%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS8</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3, C5A3, and C5A4	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Planned Inspection</del>	3.9%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5A.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%

**TECHNICAL EXHIBIT  
PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS14</b> Perform Main Entrée Line Services Par. C5.8.1 and C5A4.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Fast Food/Carry-Out Services Par. C5.8.2 and C5A4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Salad Bar Service Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS15</b> Perform Specialty Bar Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Perform Pastry/Dessert Bar Service Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11, C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS18</b> Provide Meal Preparation for Meals to be Consumed Away from the Messhall Par. C5.9 and C5A.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%

**TECHNICAL EXHIBIT  
PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)  
THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS20</b> Perform Dishwashing Services  Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS21</b> Perform Pot, Pan and Utensil Cleaning Service  Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS22</b> Perform Equipment Cleaning Services  Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS23</b> Perform Trash and Garbage Services  Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services  Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS 25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS 26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS 27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS 28</b> Perform Supplementary Support Services Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%		3.9%

**TECHNICAL EXHIBIT -1 b**

**PERFORMANCE REQUIREMENTS  
SUMMARY**

**MANAGEMENT AND MESS ATTENDANT  
SERVICES (M&MA)**

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**BASE PERIOD:**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: .65%	100%	4.0%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.9%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.9%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 6.5%	Random Inspection	4.0%



**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**BASE PERIOD:**

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
<b>RS7</b> This RS is Reserved for Future Use.				
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.0%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.0%
<b>RS10</b> Provide Salad Room and Vegetable Preparation Services in Compliance with Standard Recipes  Par. C5B.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.0%
<b>RS11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS12</b> Perform Main Entrée Line Services  Par. C5.8.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**BASE PERIOD:**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS13</b> Perform Fast Food/Carry-Out Line Services Par. C5.8.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS14</b> Perform Salad Bar Line Services Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS15</b> Perform Specialty Bar Line Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS16</b> Perform Pastry/Dessert Bar Line Services Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11 and C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS18</b> Provide Support for Meals to be Consumed Away from the Messhall Par. C5.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%		3.6%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**BASE PERIOD:**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS 19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.8%
<b>RS 20</b> Perform Dishwashing Services  Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS 21</b> Perform Pot, Pan and Utensil Cleaning Service  Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS 22</b> Perform Equipment Cleaning Services  Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%
<b>RS 23</b> Perform Trash and Garbage Services  Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

**TECHNICAL EXHIBIT**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**BASE PERIOD:**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS 24</b> Perform Restroom, GI House, Grease Recovery, Disposal and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.4%
<b>RS 25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.4%
<b>RS 26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.6%
<b>RS 28</b> Perform Supplementary Support Service Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.0%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSENGER ATTENDANT (M&MA)**  
**FIRST OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers  Par. C1.2 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services  Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms  Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services  Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical  Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS6</b> Provide Subsistence Quality  Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS-7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS-8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS-9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%
<b>RS-10</b> Provide Salad Room and Vegetable Preparation Services in Compliance with Standard Recipes  Par. C5B.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS-11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS-12</b> Perform Main Entrée Line Services  Par. C5.8.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS13</b> Perform Fast Food/Carry-Out Line Services Par. C5.8.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Salad Bar Line Services Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS15</b> Perform Specialty Bar Line Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Perform Pastry/Dessert Bar Line Services Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11 and C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS18</b> Provide Support for Meals to be Consumed Away from the Messhall Par. C5.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.5%
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**FIRST OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS 20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS 21</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS 22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS 23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS 24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS 25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS 26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%



**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSENGER ATTENDANT (M&MA)**  
**FIRST OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS22</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS23</b> Perform Supplementary Support Service Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.9%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESS ATTENDANT (M&MA)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS8</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%
<b>RS10</b> Provide Salad Room and Vegetable Preparation Services in Compliance with Standard Recipes  Par. C5B.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS12</b> Perform Main Entrée Line Services  Par. C5.8.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSENGER ATTENDANT (M&MA)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS14</b> Perform Fast Food/Carry-Out Line Services Par. C5.8.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS14</b> Perform Salad Bar Line Services Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS15</b> Perform Specialty Bar Line Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Perform Pastry/Dessert Bar Line Services Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS17</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11 and C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS18</b> Provide Support for Meals to be Consumed Away from the Messhall Par. C5.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%		3.5%
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSAGE ATTENDANT (M&MA)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS21</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSENGER ATTENDANT (M&MA)**  
**SECOND OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS28</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS28</b> Perform Supplementary Support Service Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	3.9%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS:8</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.8%
<b>RS:8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3 and C5B.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS:9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.9%
<b>RS:10</b> Provide Salad Room and Vegetable Preparation Services in Compliance with Standard Recipes  Par. C5B.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	3.9%
<b>RS:11</b> Perform Cashier Services  Par. C5.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS:10</b> Perform Main Entrée Line Services  Par. C5.8.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%



**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS11</b> Perform Fast Food/Carry-Out Line Services Par. C5.8.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.6%
<b>RS12</b> Perform Salad Bar Line Services Par. C5.12.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS13</b> Perform Specialty Bar Line Services Par. C5.12.1.2 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS14</b> Perform Pastry/Dessert Bar Line Services Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS15</b> Provide Condiment, Bread, Beverage, Ice, and Ice Cream Services Par. C5.12.1.11 and C5.13 through C5.13.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS16</b> Provide Support for Meals to be Consumed Away from the Messhall Par. C5.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS19</b> Perform Sanitation, Housekeeping and Dining Area Preparation Services Par. C5.14 through C5.14.12 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.7%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MAINTENANCE ATTENDANT (M&MA)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS20</b> Perform Dishwashing Services Par. C5.14.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS21</b> Perform Pot, Pan and Utensil Cleaning Service Par. C5.14.6	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%
<b>RS22</b> Perform Equipment Cleaning Services Par. C5.14.7	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.5%
<b>RS23</b> Perform Trash and Garbage Services Par. C5.14.8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS24</b> Perform Restroom, GI House, Grease Recovery, Disposal, and Cleaning Services Par. C5.14.9., 10 and 11	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS25</b> Perform Grounds Maintenance Services Par. C5.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS26</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.4%

**TECHNICAL EXHIBIT 1b**  
**PERFORMANCE REQUIREMENT SUMMARY**  
**MANAGEMENT AND MESSAGE ATTENDANT (M&MA)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS27</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.3%
<b>RS28</b> Perform Supplementary Support Service Tasks Par. C6.1 through C6.2.4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	3.9%

**TECHNICAL EXHIBIT -1 c**

**PERFORMANCE REQUIREMENTS SUMMARY**

**Brig Messhall Management & Food Preparation  
Services - (M&FP)**

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**BASE PERIOD**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: .65%	100%	5.0%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	5.0%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	5.0%
<b>RS7</b>  This RS is Reserved for Future Use.				

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**BASE PERIOD**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS 8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3 and C5C18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.9%
<b>RS 9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Planned Inspection	4.9%
<b>RS 10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5C17	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.9%
<b>RS 11</b> Perform Self-Service Subsistence Support Services  Par. C5C20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.5%
<b>RS 12</b> Perform Salad Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.5%
<b>RS 13</b> Perform Specialty Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.5%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**BASE PERIOD**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS14</b> Perform Pastry/Dessert Bar Support Services (Food Prep Service Only)  Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.5%
<b>RS15</b> Provide Support for Meals to be Consumed Away from the Messhall  Par. C5.9 and C5C8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.7%
<b>RS16</b> Perform Sanitation and Housekeeping Services Par. C5.14 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27  <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	5.4%
<b>RS17</b> Provide Accountability and Security of Office Supplies, Food Service Utensils, Equipment, Packaging Materials and Chemicals  Par. C5C10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 4%	Random Inspection	6.0%
<b>RS18</b> Provide Equipment Cleaning Services Par. C514.7 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.4%
<b>RS19</b> Perform Trash and Garbage Services Par. C5.14.8  <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**BASE PERIOD**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS 20</b> Perform Restroom, Grease Recovery, Disposal, and Cleaning Services  Par C514.9 and C514.11 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.4%
<b>RS 21</b> Perform Administration Requirement Services  Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS 22</b> Perform Miscellaneous Requirement Services  Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%



**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: .65%	100%	5.0%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.8%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 6.5%	Random Inspection	4.8%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.8%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5C17	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS11</b> Perform Self-Service Subsistence Support Services  Par. C5C20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS12</b> Perform Salad Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**FIRST OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS13</b> Perform Specialty Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS14</b> Perform Pastry/Dessert Bar Support Services (Food Prep Service Only)  Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS15</b> Provide Support for Meals to be Consumed Away from the Messhall  Par. C5.9 and C5C8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Planned Inspection</del>	4.6%
<b>RS16</b> Perform Sanitation and Housekeeping Services Par. C5.14 and Perform Cleaning Services per Technical Exhibit 4 - Cleaning Frequency Requirements Par. C1.27 <b>(Contractor- Responsible Areas Only)</b>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	5.0%
<b>RS17</b> Provide Accountability and Security of Office Supplies, Food Service Utensils, Equipment, Packaging Materials and Chemicals  Par. C5C10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 4%	Random Inspection	5.2%
<b>RS18</b> Provide Equipment Cleaning Services Par. C514.7  <b>(Contractor- Responsible Areas Only)</b>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.2%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**FIRST OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS19</b> Perform Trash and Garbage Services Par. C5.14.8 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.1%
<b>RS20</b> Perform Restroom, Grease Recovery, Disposal, and Cleaning Services Par C514.9 and C514.11 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.0%
<b>RS21</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS22</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**SECOND OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS1</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: .65%	100%	5.0%
<b>RS2</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS3</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS4</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS5</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.8%
<b>RS6</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 6.5%	Random Inspection	4.8%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY --**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**SECOND OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Planned Inspection</del>	4.8%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5C17	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS11</b> Perform Self-Service Subsistence Support Services  Par. C5C20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS12</b> Perform Salad Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY –**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**SECOND OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS14</b> Perform Specialty Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS17</b> Perform Pastry/Dessert Bar Support Services (Food Prep Service Only)  Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS15</b> Provide Support for Meals to be Consumed Away from the Messhall  Par. C5.9 and C5C8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Planned Inspection</del>	4.6%
<b>RS16</b> Perform Sanitation and Housekeeping Services Par. C5.14 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	5.0%
<b>RS17</b> Provide Accountability and Security of Office Supplies, Food Service Utensils, Equipment, Packaging Materials and Chemicals  Par. C5C10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 4%	Random Inspection	5.2%
<b>RS18</b> Provide Equipment Cleaning Services Par. C514.7  <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.2%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**SECOND OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS19</b> Perform Trash and Garbage Services Par. C5.14.8 <b>(Contractor- Responsible Areas Only)</b>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.1%
<b>RS20</b> Perform Restroom, Grease Recovery, Disposal, and Cleaning Services Par C514.9 and C514.11 <b>(Contractor- Responsible Areas Only)</b>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.0%
<b>RS21</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.7%
<b>RS22</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	3.9%



**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY –**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**THIRD OPTION YEAR**

<i>REQUIRED SERVICE (RS)</i>	<i>STANDARD</i>	<i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	<i>METHOD OF SURVEILLANCE</i>	<i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
<b>RS</b> Provide Contract Manager and Messhall Managers Par. C1.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: .65%	100%	5.0%
<b>RS</b> Perform Quality Control Services Par. C1.5.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS</b> Provide Uniforms Par. C1.15	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS</b> Perform Personnel Management Services Par. C1.20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.5%
<b>RS</b> Medical Par. C1.21	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.8%
<b>RS</b> Provide Subsistence Quality Par. C4.1.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 6.5%	Random Inspection	4.8%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY –**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS7</b> Perform Food Preparation and Serving Equipment (FPSE) Maintenance and Repair (M&R) Services  Par. C4.2	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS8</b> Master Menu Compliance, Planning, and Posting  Par. C5.3	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS9</b> Subsistence Requisitioning, Receiving, Storage, Inventory and Issues  Par. C4.1, C5.4 and C5.5	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.8%
<b>RS10</b> Provide Food Preparation, Compliance with Standard Recipes, and Progressive Cookery  Par. C5C17	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 6.5%	Random Inspection	4.8%
<b>RS11</b> Perform Self-Service Subsistence Support Services  Par. C5C20	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS12</b> Perform Salad Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1.1	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY –**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS11</b> Perform Specialty Bar Support Services (Food Prep Service Only)  Par. C5.12.1.1 through C5.12.1.9	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS11</b> Perform Pastry/Dessert Bar Support Services (Food Prep Service Only)  Par. C5.12.1.10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.3%
<b>RS14</b> Provide Support for Meals to be Consumed Away from the Messhall  Par. C5.9 and C5C8	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	<del>Random Inspection</del>	4.6%
<b>RS16</b> Perform Sanitation and Housekeeping Services Par. C5.14 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27 <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	5.0%
<b>RS17</b> Provide Accountability and Security of Office Supplies, Food Service Utensils, Equipment, Packaging Materials and Chemicals  Par. C5C10	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 4%	Random Inspection	5.2%
<b>RS18</b> Provide Equipment Cleaning Services Par. C514.7  <i>(Contractor- Responsible Areas Only)</i>	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter  AQL: 10%	Random Inspection	4.2%

**TECHNICAL EXHIBIT 1c**  
**PERFORMANCE REQUIREMENT SUMMARY -**  
**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)**  
**THIRD OPTION YEAR**

<b>REQUIRED SERVICE (RS)</b>	<b>STANDARD</b>	<b>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</b>	<b>METHOD OF SURVEILLANCE</b>	<b>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</b>
<b>RS19</b> Perform Trash and Garbage Services Par. C5.14.8 (Contractor- Responsible Areas Only)	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.1%
<b>RS20</b> Perform Restroom, Grease Recovery, Disposal, and Cleaning Services Par C514.9 and C514.11 (Contractor- Responsible Areas Only)	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.0%
<b>RS21</b> Perform Administration Requirement Services Par. C5.18	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	4.7%
<b>RS22</b> Perform Miscellaneous Requirement Services Par. C5.19	Per Government RFP and/or successful Offerors Technical Proposal	LOT SIZE: 93 Lot size is the number of operating days in a fiscal quarter AQL: 10%	Random Inspection	3.9%

**TECHNICAL EXHIBIT -2**

**MESHALL ESTIMATED WORK LOAD  
INFORMATION**

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Marine Barracks 8th and I Streets, SE, Washington, DC Messhall Tower 1, Post 5.

**FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 **hours** prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 **hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)**

**Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0700	N/A
Lunch	1130-1245	1130-1245
Dinner	1630-1745	1630-1745
Breakfast/Brunch	0800-1000	0800-1100
Supper	1630-1730	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - patrons

b. Estimated Seating Capacity - One Turn - 186 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	1	
Taco Bar (s)	1	
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)	1	
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: **Parking is included with unit. (Assigned parking and limited street parking.)**

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: None.

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	3,390	3,422	2,681	750	768
Feb 98	2,984	3,249	2,468	703	660
Mar 98	4,057	4,206	3,318	827	867
Apr 98	3,692	4,505	3,354	535	519
May 98	3,626	4,315	3,492	787	578
Jun 98	3,562	4,385	3,770	580	569
Jul 98	2,954	3,183	3,568	529	574
Aug 98	3,306	4,152	4,135	1,089	807
Sep 98	3,443	3,750	3,230	768	776
Oct 98	2,399	2,983	1,766	438	392
Nov 98	2,528	3,181	1,451	542	522
Dec 98	3,060	3,306	1,937	401	665
<b>Total</b>	39,001	44,637	35,170	7,949	7,697



**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98	75	860	0	0	0
Apr 98	60	70	75	10	0
May 98	50	20	75	5	0
Jun 98	65	10	150	10	0
Jul 98	55	15	150	0	0
Aug 98	60	15	100	5	0
Sep 98	50	10	30	0	0
Oct 98	55	20	10	0	0
Nov 98	60	15	10	0	0
Dec 98	75	20	10	0	0
<b>Total</b>	605	995	610	30	0

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	15	
WEEKEND DAYS	8	
HOLIDAYS		

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	75	Quarry Tile
Dining Areas (Mess Decks)	200	Carpet
Serving Lines (Main Menu and Fast Food)	50	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	25	Quarry Tile
Galley (Kitchen)	175	Quarry Tile
Scullery (Dishwashing & Clean Storage)	80	Quarry Tile
Pot and Pan Washing and Storage	40	Quarry Tile
Bakery (may be part of Galley)	65	Quarry Tile
Vegetable Preparation Room	20	Quarry Tile
Non-Food Storage Rooms (Property Room)	60	Quarry Tile
Office Spaces	75	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	30	Asphalt
Rest Rooms (employee and patron)	10	Quarry Tile
Dry Stores Room	60	Quarry Tile
GI House (Cleaning Equip Storage)	20	Concrete
Loading Dock, Ramps, Steps, & Aprons	25	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	20	Concrete
<b>TOTAL SQUARE FOOTAGE</b>	<b>1,030</b>	

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	15	
Interior Windows	1	Office Window
Venetian/Vertical Blinds	0	
Drapes and/or Curtains	8 long/24 short	
Ceiling Fans	12	
Artificial Foliage/Plants	6	
- Hanging	0	
- Floor		
- Corner	8	
Television Sets & Brackets	1	
Wall Art (Pictures, Paintings, Plaques, Etc.)	13	
Decorative Carts	0	
Trophies And Trophy Cases	1	

**13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

\_\_\_\_\_ a. 20 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

**14. Total estimated number of meals served annually (actual Calendar Year 1998 data):**

\_\_\_\_\_ a. 134,454 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Henderson Hall, Messhall 25  
 Headquarters Battalion, HQMC  
 Arlington, VA.

**FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1hr 30 min following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0630-0800	0630-0800
Lunch	1000-1300	1100-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	0900-1200	0900-1200
Supper	1600-1800	1600-1800

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>	1 EVENT	This messhall will be closed to install new dishwashing machine in potshack. Patrons will be fed at nearby messhall. (2) Two days.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**5. Building capacity:**

a. Estimated Messhall Design Capacity - **320** patrons

b. Estimated Seating Capacity - One Turn - **110** (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	Ran off main line Tuesday and Thursday (L&D)
Taco Bar (s)	1	Ran off main line Wednesday (L)
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	1	Ran off main line
Soup Bar (s)	1	
Potato Bar (s)	1	Ran off main line Thursday (L&D)
Ice Cream Bar (s)	1	
<b>Misc Areas:</b>		
Decorative Carts	1	
Individual Serving Cereal Dispensers	1	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Six

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: N/A

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	2,319	3,129	2,351	597	518
Feb 98	2,468	3,214	2,269	563	425
Mar 98	2,470	3,299	2,148	547	535
Apr 98	2,468	2,883	2,269	401	363
May 98	2,540	3,166	2,129	523	527
Jun 98	2,470	2,443	1,961	479	425
Jul 98	2,541	3,166	2,342	352	363
Aug 98	2,384	2,883	2,213	537	529
Sep 98	2,464	2,627	2,129	543	518
Oct 98	2,102	2,443	1,940	437	402
Nov 98	1,918	2,435	1,654	1,124	622
Dec 98	2,000	2,259	1,753	463	514
<b>Total</b>	<b>28,144</b>	<b>33,947</b>	<b>25,158</b>	<b>6,566</b>	<b>5,741</b>

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	25	25	0	50	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	25	25	0	50	0

## ESTIMATED WORK LOAD INFORMATION (cont'd)

Nov 98	0	0	0	0	0
Dec 98	0	15	0	0	0
<b>Total</b>	<b>50</b>	<b>65</b>	<b>0</b>	<b>100</b>	<b>0</b>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	1	0	0	0
Feb 98	0	1	0	0	0
Mar 98	0	0	1	0	0
Apr 98	1	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	1	0	0	0
Jul 98	1	0	1	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	1	0	0	0
Nov 98	0	0	0	0	0
Dec 98	1	0	0	0	0
<b>Total</b>	<b>3</b>	<b>4</b>	<b>2</b>	<b>0</b>	<b>0</b>

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	6	Morning physical training sessions.
WEEKEND DAYS	0	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	?	Quarry Tile
Dining Areas (Mess Decks)	?	Carpet
Serving Lines (Main Menu and Fast Food)	?	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included w/serving line	Quarry Tile
Galley (Kitchen)	?	Quarry Tile
Scullery (Dishwashing & Clean Storage)	?	Quarry Tile
Pot and Pan Washing and Storage	?	Quarry Tile
Bakery (may be part of Galley)	?	N/A
Vegetable Preparation Room	?	Quarry Tile
Non-Food Storage Rooms (Property Room)	?	Quarry Tile
Office Spaces	?	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	?	Quarry Tile
Rest Rooms (employee and patron)	?	Quarry Tile
Dry Stores Room	?	Quarry Tile
GI House (Cleaning Equip Storage)	Included w/ loading dock	Concrete
Loading Dock, Ramps, Steps, & Aprons	?	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	?	Concrete
<b>TOTAL SQUARE FOOTAGE</b>	<b>7,320</b>	



**ESTIMATED WORK LOAD INFORMATION (cont'd)****12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	35	
Interior Windows	6	
Venetian/Vertical Blinds	3	
Drapes and/or Curtains	3	
Ceiling Fans	3	
Artificial Foliage/Plants	27	
- Hanging	20	
- Floor	7	
- Corner	0	
Television Sets & Brackets	2	
Wall Art (Pictures, Paintings, Plaques, Etc.)	49	
Decorative Carts	N/A	
Trophies And Trophy Cases	1	

**13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

       a. **50** square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

**14. Total estimated number of meals served annually (actual Calendar Year 1998 data):**

       a.   99,556   meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA Headquarters and Service Battalion, Messhall 2000 (Bruce Hall)

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour 30 min** prior to the serving of the first meal of the operational day and to a minimum of **1 hour 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	
Lunch	1100-1300	
Dinner	1630-1800	
Breakfast/Brunch	0900-1130	
Supper	1530-1730	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>		
number of weekdays serving 3 meals	245	
number of weekdays serving 2 meals	14	National holidays
<b>Weekend Days</b>		
number of weekend days serving 3 meals	1	
number of weekend days serving 2 meals	105	
Projected closures	0	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 420 patrons

b. Estimated Seating Capacity - One Turn - 420 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	4	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	4	
Fast Food Line	0	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	Used different days as Pasta, Deli, or Taco Bar.
Pasta Bar (s)	1	
Taco Bar (s)	1	
Deli Bar (s)	0	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	0	
Potato Bar (s)	0	
Ice Cream Bar (s)	1	
<b>Misc Areas:</b>	***	
Decorative Carts	2	
Individual Serving Cereal Dispensers	1	
Headcount/cashier/point of sale stations	2 / 2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

a. Number of parking spaces available: Limited.

8. Designated dining area for Contractor personnel (if applicable):

a. Number of seats available: None.

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	3,333	7,083	5,081	1,604	1,522
Feb 98	3,557	6,762	4,700	1,204	1,208
Mar 98	4,042	8,644	5,616	1,553	1,435
Apr 98	4,055	8,382	5,629	1,235	1,043
May 98	2,434	6,192	4,506	1,645	1,193
Jun 98	3,352	9,986	5,862	1,430	1,191
Jul 98	3,828	7,836	6,526	1,262	1,268
Aug 98	3,969	8,587	6,435	1,891	1,495
Sep 98	2,875	7,349	5,402	1,204	1,250
Oct 98	4,452	8,173	6,363	3,337	1,390
Nov 98	3,299	6,858	5,274	1,873	1,629
Dec 98	3,148	6,640	5,323	1,410	1,598
<b>Total</b>	42,344	92,492	107,217	19,648	16,222

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	497	130	50	0
Feb 98	516	995	421	38	0
Mar 98	133	2,394	384	56	20
Apr 98	743	470	692	110	0
May 98	142	1,374	424	30	30
Jun 98	471	2,107	556	150	0
Jul 98	789	845	952	244	0
Aug 98	205	2,268	155	220	80
Sep 98	104	2,513	104	59	20
Oct 98	1,209	1,333	2,116	112	296
Nov 98	399	755	965	0	0
Dec 98	393	1,236	1,896	380	306
<b>Total</b>	5,104	16,787	8,795	1,449	752

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	0	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>	0	0	0	0	0

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	750	Total qtr hours per year
WEEKEND DAYS	200	Total qtr hours per year
HOLIDAYS	50	Total qtr hours per year

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	525	Vinyl Tile
Dining Areas (Mess Decks)	13,246	Carpet
Serving Lines (Main Menu and Fast Food)	950	Quarry tile
Self Serve Areas (Main Menu and Fast Food)	Included in Dining Area	
Galley (Kitchen)	2,158	Quarry tile
Scullery (Dishwashing & Clean Storage)	520	Quarry tile
Pot and Pan Washing and Storage	599	Quarry tile
Bakery (may be part of Galley)		Quarry
Vegetable Preparation Room		Quarry
Non-Food Storage Rooms (Property Room)	369	Concrete
Office Spaces	272	Vinyl
Refrigerated Storage Areas (Freezers and Chillers)	650	Quarry
Rest Rooms (employee and patron)	424	Vinyl tile
Dry Stores Room	518	Vinyl tile
GI House (Cleaning Equip Storage)	60	Concrete
Loading Dock, Ramps, Steps, & Aprons	682	Concrete
Exterior (Outdoor) Walk-in Reefer (s)		
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,973</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	48	1,586 sq ft
Interior Windows	40	
Venetian/Vertical Blinds	40	
Drapes and/or Curtains	0	
Ceiling Fans	4	
Artificial Foliage/Plants	***	
- Hanging	15	
- Floor	8	
- Corner	14	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	1/40	1 84" x 84" painting. 40 - 8 X 10 pictures.
Decorative Carts	1	
Trophies And Trophy Cases	2	Or display cabinets.

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 20 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 237,423 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** MCB Quantico, Va, Marine Corps Air Facility (MCAF)  
Messhall 2109

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 \_\_\_\_\_ b. Weekend days per week: 2  
 \_\_\_\_\_ c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour  
 \_\_\_\_\_ prior to the serving of the first meal of the operational day and to a minimum of 1 hour  
 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	
Lunch	1030-1230	
Dinner	1530-1730	
Breakfast/Brunch	1000-1130	
Supper	1500-1700	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	257	
number of weekdays serving 3 meals	245	
number of weekdays serving 2 meals	5	National holidays
<b>Weekend Days</b>	98	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	98	
Projected closures	6	Weekends
Projected closures	11	Weekdays



## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity: 40

a. Estimated Messhall Design Capacity - 40 patrons

b. Estimated Seating Capacity - One Turn - 40 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	1	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line		
Fast Food/Carry-Out Line		
<b>Salad Bars:</b>	***	
Main Line		
Fast Food Line		
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)		
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):

a. Number of seats available: As required

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	1,094	1,876	1,341	501	440
Feb 98	1,289	2,284	1,714	474	339
Mar 98	1,590	2,736	1,748	497	369
Apr 98	1,177	1,875	1,159	355	525
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	0	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>					

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		150	48		24
Feb 98		210	48		24
Mar 98		80	50		25
Apr 98		60	30		25
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	0	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>					

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	244	Total per year
WEEKEND DAYS	84	Total per year
HOLIDAYS		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (Currently Messhall 2109 is under renovation approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	80	
Dining Areas (Mess Decks)	1,560	carpet & vinyl tile
Serving Lines (Main Menu and Fast Food)		
Self Serve Areas (Main Menu and Fast Food)		
Galley (Kitchen)	1900	
Scullery (Dishwashing & Clean Storage)		
Pot and Pan Washing and Storage	105	quarry tile
Bakery (may be part of Galley)		
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)		
Office Spaces		
Refrigerated Storage Areas (Freezers and Chillers)	396	
Rest Rooms (employee and patron)	40	quarry tile
Dry Stores Room		
GI House (Cleaning Equip Storage)		
Loading Dock, Ramps, Steps, & Aprons		
Exterior (Outdoor) Walk-in Reefer (s)		
<b>TOTAL SQUARE FOOTAGE</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows		
Interior Windows		
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants		
- Hanging		
- Floor		
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)		
Decorative Carts		
Trophies And Trophy Cases		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 23,383 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** MCB Quantico VA, Marine Corps Brig Messhall 3247

## BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&amp;FP)

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour 30 min** prior to the serving of the first meal of the operational day and to a minimum of **1 hour 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0700	
Lunch	1100-1200	
Dinner	1600-1700	
Breakfast/Brunch	0900-1100	
Supper	1600-1700	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

### ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:** 100

a. Estimated Messhall Design Capacity - 100 patrons

b. Estimated Seating Capacity - One Turn - 100 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line		Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	1	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line		
<b>Salad Bars:</b>	1	
Main Line	1	
Fast Food Line		
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: None

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: As required

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98	2,226	2,362	2,174	818	786
May 98	1,883	1,999	1,876	1,064	1,012
Jun 98	2,110	2,216	2,059	753	742
Jul 98	2,087	2,116	2,046	818	803
Aug 98	2,022	2,021	2,075	927	895
Sep 98	1,805	1,838	1,729	752	721
Oct 98	1,881	2,013	1,863	868	846
Nov 98	1,579	1,667	1,513	1,002	968
Dec 98	1,711	1,764	1,567	909	860
<b>Total</b>					



## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98		80			
May 98		25			
Jun 98		100			
Jul 98		112			
Aug 98		80			
Sep 98		109			
Oct 98		60			
Nov 98		60			
Dec 98		40			
<b>Total</b>					

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	100	
WEEKEND DAYS	100	
HOLIDAYS		

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers		
Dining Areas (Mess Decks)	2,100	tile
Serving Lines (Main Menu and Fast Food)	320	
Self Serve Areas (Main Menu and Fast Food)	400	
Galley (Kitchen)	900	
Scullery (Dishwashing & Clean Storage)	40	
Pot and Pan Washing and Storage	40	
Bakery (may be part of Galley)		
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)	100	
Office Spaces	80	
Refrigerated Storage Areas (Freezers and Chillers)	All reefers are located out the messhall and must pass through a security door each time.	
Rest Rooms (employee and patron)	40	
Dry Stores Room	80	
GI House (Cleaning Equip Storage)		
Loading Dock, Ramps, Steps, & Aprons		
Exterior (Outdoor) Walk-in Reefer (s)	(4) 100 sq ft each	
<b>TOTAL SQUARE FOOTAGE</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	2	
Interior Windows		
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants		
- Hanging		
- Floor		
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)		
Decorative Carts		
Trophies And Trophy Cases		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 10 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 67,749 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Marine Corps Base, Quantico VA, Officer Candidate School (OCS), Messhall 5000 (Bobo Hall)

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 6
- b. Weekend days per week: 1  
(When candidates are not aboard)
- c. Weekday per week: 5
- d. Weekend days per week: 2
- e. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Weekdays/Weekends
	Off Season Oct-Nov-Dec-Jan-Feb-April each year	Peak Season Jun-Jul-Aug each year
Breakfast	0530-0730	0530-0830
Lunch	1130-1300	1130-1400
Dinner	1700-1800	1700-1930
Breakfast/Brunch	0900-1100	0900-1100
Supper	1530-1730	1630-1830

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	245	
number of weekdays serving 3 meals	222	60 of these days are during peak season
number of weekdays serving 2 meals	23	4 of these days are during peak season
<b>Weekend Days</b>	64	
number of weekend days serving 3 meals	42	19 of these days are during peak season
number of weekend days serving 2 meals	22	3 of these days are during peak season
<b>Projected week day closures</b>	14	2 of these days are during peak season
<b>Projected weekend closures</b>	42	4 of these days are during peak season

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity: 504**

a. Estimated Messhall Design Capacity - 504 patrons

b. Estimated Seating Capacity - One Turn - 504 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	0	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>		
Full Menu/Cafeteria Line	4	
Fast Food/Carry-Out Line		
<b>Salad Bars:</b>		
Main Line	2	
Fast Food Line	0	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	0	
Taco Bar (s)	0	
Deli Bar (s)	0	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	0	
Potato Bar (s)	2	
Ice Cream Bar (s)	2	
<b>Misc Areas:</b>		
Decorative Carts	0	
Individual Serving Cereal Dispensers	4	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: limited

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: As required

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	2,351	2,621	2,338	300	397
Feb 98	8,022	8,305	7,014	365	906
Mar 98	6,877	6,709	6,283	557	1,380
Apr 98	1,275	1,679	962	232	195
May 98	1,120	2,948	1,348	496	898
Jun 98	31,059	30,585	31,631	315	1,186
Jul 98	30,021	29,633	28,649	584	2,300
Aug 98	12,764	12,843	10,989	450	2,480
Sep 98	418	1,094	642	0	0
Oct 98	7,589	8,252	7,241	143	638
Nov 98	6,498	7,103	6,264	802	1,546
Dec 98	2,620	2,364	1,431	127	367
<b>Total</b>	110,614	114,136	104,792	4,371	12,293

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	35	1,037	0	250	0
Feb 98	120	387	423	0	0
Mar 98	301	785	279	0	0
Apr 98	0	231	0	0	0
May 98	125	502	0	0	0
Jun 98	2,432	5,845	3,356	0	0
Jul 98	1,288	984	1,669	0	0
Aug 98	623	1,952	465	0	0
Sep 98	0	72	0	0	0
Oct 98	0	0	0	0	0
Nov 98	108	108	0	0	0
Dec 98	0	40	120	0	0
<b>Total</b>	5,032	11,943	6,312	250	0

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	1,484	Total per year
WEEKEND DAYS	160	
HOLIDAYS	20	

**11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers		
Dining Areas (Mess Decks)	13,246	Quarry Tile
Serving Lines (Main Menu and Fast Food)	950	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included in Dining Area	
Galley (Kitchen)	2,158	Quarry Tile
Scullery (Dishwashing & Clean Storage)	520	Quarry Tile
Pot and Pan Washing and Storage	599	Quarry Tile
Bakery (may be part of Galley)	Galley	
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)	369	Quarry Tile
Office Spaces	272	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	650	Quarry Tile
Rest Rooms (employee and patron)	424	Quarry Tile
Dry Stores Room	518	Concrete
GI House (Cleaning Equip Storage)	60	Concrete
Loading Dock, Ramps, Steps, & Aprons	682	Concrete
Exterior (Outdoor) Walk-in Reefer (s)		
<b>TOTAL SQUARE FOOTAGE</b>		



## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	78	1,471 sq ft
Interior Windows	78	
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants		
- Hanging		
- Floor		
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)		
Decorative Carts		
Trophies And Trophy Cases		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

       a. 100 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

       a. 346,206 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA  
Support Battalion, (Maxam Hall)  
Messhall 24002

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
b. Weekend days per week: 2  
c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour 30 min** prior to the serving of the first meal of the operational day and to a minimum of **1 hour 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0730	
Lunch	1100-1300	1100-1300
Dinner	1630-1830	Fast food items upon request
Breakfast/Brunch	1000-1200	
Supper	1600-1700	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>		
number of weekdays serving 3 meals	241	
number of weekdays serving 2 meals	18	National holidays
<b>Weekend Days</b>		
number of weekend days serving 3 meals	1	
number of weekend days serving 2 meals	105	
<b>Projected closures</b>	0	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:** 120

a. Estimated Messhall Design Capacity - 120 patrons

b. Estimated Seating Capacity - One Turn - 120 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	3	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line		
Fast Food/Carry-Out Line		
<b>Salad Bars:</b>	***	
Main Line		
Fast Food Line		
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)		
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1 /1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: As required

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: As required

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	Closed	*	*	*	*
Feb 98	*	*	*	*	*
Mar 98	*	*	*	*	*
Apr 98	*	*	*	*	*
May 98	*	*	*	*	*
Jun 98	1,316	2,781	1,643	534	715
Jul 98	1,428	2,695	2,048	1,014	997
Aug 98	1,617	2,939	1,952	1,136	1,483
Sep 98	1,761	2,906	2,559	1,100	1,232
Oct 98	1,773	3,093	2,460	1,016	1,437
Nov 98	1,239	2,230	1,608	806	1,155
Dec 98	1,497	1,807	1,647	934	902
<b>Total</b>					

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	130	130	130	0	0
Aug 98	40	240	260	120	0
Sep 98	0	84	100	0	0
Oct 98	0	368	368	0	0
Nov 98	0	0	300	0	0
Dec 98	613	2,899,289	613	0	0
<b>Total</b>	783	1,111	1,771	120	0

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	750	Total per year
WEEKEND DAYS	200	Total per year
HOLIDAYS	50	Total per year

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers		
Dining Areas (Mess Decks)	1,960	carpet
Serving Lines (Main Menu and Fast Food)	336	tile
Self Serve Areas (Main Menu and Fast Food)	Included in Din Area	
Galley (Kitchen)	1,229	concrete
Scullery (Dishwashing & Clean Storage)	284	concrete
Pot and Pan Washing and Storage	105	concrete
Bakery (may be part of Galley)		
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)	254	concrete
Office Spaces	382	tile
Refrigerated Storage Areas (Freezers and Chillers)	499	concrete
Rest Rooms (employee and patron)	160	tile
Dry Stores Room	400	tile
GI House (Cleaning Equip Storage)	64	concrete
Loading Dock, Ramps, Steps, & Aprons	348	concrete
Exterior (Outdoor) Walk-in Reefer (s)		
<b>TOTAL SQUARE FOOTAGE</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	18	726 sq ft
Interior Windows		
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants		
- Hanging		
- Floor		
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)		
Decorative Carts		
Trophies And Trophy Cases		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 57,460 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA,  
 The Basic School (TBS)  
 O'Bannon Hall,  
 Messhall 24165

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
- a. Weekdays per week: 5
  - b. Weekend days per week: 0
  - c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour 30 min** prior to the serving of the first meal of the operational day and to a minimum of **1 hour 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0700	
Lunch	1100-1300	
Dinner	1700-1900	Closed every Dinner (Fri)
Breakfast/Brunch	1000-1200	
Supper	1600-1700	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>		
number of weekdays serving 3 meals	191	
number of weekdays serving 2 meals	50	National holidays
<b>Weekend Days</b>		
number of weekend days serving 3 meals	0	



**ESTIMATED WORK LOAD INFORMATION**

number of weekend days serving 2 meals	0	
<b>Projected closures</b>	19	Weekdays
<b>Projected closures</b>	105	Weekends

**5. Building capacity:**

a. Estimated Messhall Design Capacity - 305 patrons

b. Estimated Seating Capacity - One Turn - 305 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	1	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line		
<b>Self-Serve Bars:</b>		
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	1	Used for Taco, Deli, Potato and Pasta Bars.
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	0	

**ESTIMATED WORK LOAD INFORMATION**

Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts	4	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2 / 2	Patron flow sensitive.

**7. Designated parking area for Contractor personnel (if applicable):**

- a. Number of parking spaces available: As required

**8. Designated dining area for Contractor personnel (if applicable):**

- a. Number of seats available: As required

**9. Historical meal data:** MH 24165 is closed on weekends and/or weekend preceeding/following any Government National holiday. MH 24156 also supports the Marine Corps Marathon which requires that approximately 500 box lunches be prepared on two occasions. The dates will fall toward the end of October or the beginning of November, each year. MH 24165 from time to time will support various Marine Corps reserve units. Approximately thirty (30) times per year these requirements shall be met; an average of 150-200 field feeding portions of prepared meals can be expected. Additionally, MH24165 supports various civilian groups (i.e. Boy Scouts, guests of the command etc.) approximately 50-100 per requirements, these groups normally subsist in the messhall and can be expected 35-40 times per year. All the meal requirements are contained in meal data herein.

- a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	1,454	7,931	2,908	1,159	1,105
Feb 98	5,654	9,542	5,534	1,025	941
Mar 98	5,733	8,995	7,022	1,759	1,276
Apr 98	3,426	9,414	4,821	956	986
May 98	5,709	10,965	4,719	1,722	1,563
Jun 98	7,177	10,263	7,353	443	668
Jul 98	3,668	7,982	3,502	0	0
Aug 98	3,422	8,211	3,929	0	0
Sep 98	2,399	10,069	3,786	0	0
Oct 98	5,334	11,480	6,782	23	35
Nov 98	2,424	6,435	1,972	0	0

**ESTIMATED WORK LOAD INFORMATION**

<b>Dec 98</b>	2,039	4,613	1,195	0	0
<b>Total</b>	48,439	105,900	53,523	7,087	6,574

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	350	989	425	390	539
Feb 98	8,679	1,692	9,009	1,504	1,504
Mar 98	283	1,023	1,171	207	207
Apr 98	1,134	612	1,052	125	535
May 98	2,201	1,983	1,593	0	146
Jun 98	2,075	240	3,212	334	290
Jul 98	1,868	1,080	1,760	0	0
Aug 98	544	125	370	0	0
Sep 98	521	867	521	0	0
Oct 98	1,648	2,215	1,758	0	0
Nov 98	769	0	247	0	0
Dec 98	252	24	504	0	0
<b>Total</b>	20,284	10,850	21,622	2,560	3,221

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0

**ESTIMATED WORK LOAD INFORMATION**

Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	0	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>	0	0	0	0	0

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<b>DAYS</b>	<b>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</b>	<b>REMARKS</b>
<b>WEEKDAYS</b>	750	Total per year
<b>WEEKEND DAYS</b>	0	Not open on weekend.
<b>HOLIDAYS</b>	250	Total per year special occasions

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<b>FUNCTIONAL AREA</b>	<b>ESTIMATED SQUARE FOOTAGE</b>	<b>FLOOR COMPOSITION</b>
<b>Entrance Queying/Foyers</b>		
Dining Areas (Mess Decks)	8,010	Ccarpet
Serving Lines (Main Menu and Fast Food)	5,456	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included in Serving Lines	
Galley (Kitchen)	9,265	Quarry Tile
Scullery (Dishwashing & Clean Storage)	714	Quarry Tile
Pot and Pan Washing and Storage	567	Quarry Tile
Bakery (may be part of Galley)		

## ESTIMATED WORK LOAD INFORMATION

<b>Vegetable Preparation Room</b>		
<b>Non-Food Storage Rooms (Property Room)</b>	324	Quarry Tile
<b>Office Spaces</b>	4,810	Vinyl Tile
<b>Refrigerated Storage Areas (Freezers and Chillers)</b>	7844	Quarry Tile
<b>Rest Rooms (employee and patron)</b>	630	Quarry Tile
<b>Dry Stores Room</b>	2,106	Concrete
<b>GI House (Cleaning Equip Storage)</b>	80	Concrete
<b>Loading Dock, Ramps, Steps, &amp; Aprons</b>	600	Concrete
<b>Exterior (Outdoor) Walk-in Reefer (s)</b>	N/A	
<b>TOTAL SQUARE FOOTAGE</b>	40,406	

12. Additional service areas/responsibilities:

<b>ITEM</b>	<b>QUANTIT Y</b>	<b>REMARKS</b>
<b>Exterior Windows</b>	292	1,972 sq ft
<b>Interior Windows</b>		
<b>Venetian/Vertical Blinds</b>	14	
<b>Drapes and/or Curtains</b>		
<b>Ceiling Fans</b>	7	Six without lights. One fan with lights.
<b>Artificial Foliage/Plants</b>		
<b>- Hanging</b>		
<b>- Floor</b>	11/8	Eleven room dividers. Eight brass potted.
<b>- Corner</b>		
<b>Television Sets &amp; Brackets</b>		
<b>Wall Art (Pictures, Paintings, Plaques, Etc.)</b>	1	Picture inside trophy case.
<b>Decorative Carts</b>	2	

**ESTIMATED WORK LOAD INFORMATION**

**1. Camp/Building Number/Command:** MCB Quantico, VA, Weapons Training Battalion  
MessHall 27219

**FULL FOOD SERVICE (FFS) SERVICES**

**2. Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour** prior to the serving of the first meal of the operational day and to a minimum of **1 hour** following the serving of the last meal of each operational day.

**3. Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0645	Same
Lunch	1130-1300	Same
Dinner	1630-1730	Same
Breakfast/Brunch	0900-1100	
Supper	1500-1600	

**4. Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	244	
number of weekdays serving 3 meals	244	
number of weekdays serving 2 meals	0	National holidays
<b>Weekend Days</b>	86	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	86	
<b>Projected weekday closures</b>	17	
<b>Projected weekend closures</b>	18	

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**5. Building capacity: 40**

a. Estimated Messhall Design Capacity - 40 patrons

b. Estimated Seating Capacity - One Turn - 40 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	1	
<b>Beverage Lines:</b>		
Full Menu/Cafeteria Line		
Fast Food/Carry-Out Line		
<b>Salad Bars:</b>	***	
Main Line		
Fast Food Line		
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)		
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: As required

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	474	984	565	144	92
Jun 98	1,205	1,542	1,226	82	53
Jul 98	360	1,079	517	115	74
Aug 98	582	1,487	574	123	112
Sep 98	652	1,443	732	128	177
Oct 98	1,342	1,143	1,462	120	66
Nov 98	277	1,095	335	103	58
Dec 98	210	872	247	0	0
<b>Total</b>					



## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	0	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	0	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	690	920	690	1	2
Nov 98	0	0	0	30	0
Dec 98	0	32	0	0	0
<b>Total</b>	690	952	839	81	2

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	244	Total per year
WEEKEND DAYS	84	Total per year
HOLIDAYS		

11. Messhall estimate square footage. \*

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	80	Vinyl tile
Dining Areas (Mess Decks)	1,735	Carpet/Vinyl
Serving Lines (Main Menu and Fast Food)	160	Vinyl Tile
Self Serve Areas (Main Menu and Fast Food)		
Galley (Kitchen)	900	Quarry Tile
Scullery (Dishwashing & Clean Storage)	40	Quarry Tile
Pot and Pan Washing and Storage	36	Quarry Tile
Bakery (may be part of Galley)		
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)	100	
Office Spaces		
Refrigerated Storage Areas (Freezers and Chillers)		
Rest Rooms (employee and patron)	40	Quarry Tile
Dry Stores Room		
GI House (Cleaning Equip Storage)		
Loading Dock, Ramps, Steps, & Aprons		
Exterior (Outdoor) Walk-in Reefer (s)		
<b>TOTAL SQUARE FOOTAGE</b>		

\* Note: Proposed renovation at this messhall will add additional square footage for dry stores room and male/female rest rooms.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	10	
Interior Windows		
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants		
- Hanging		
- Floor		
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)		
Decorative Carts		
Trophies And Trophy Cases		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 21,852 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Elmore (Allen) - Messhall # MCA-602  
 Marine Corps Security Force Battalion, Norfolk, VA 23511

**FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour prior to the serving of the first meal of the operational day and to a minimum of 1 hour following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0745	0600-0745
Lunch	1100-1300	1100-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	0900-1100	0900-1100
Supper	1600-1700	1600-1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		Dinner Meal -Marine Corps Ball near Nov 10th each year.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

a. Estimated Messhall Design Capacity - 200 patrons

b. Estimated Seating Capacity - One Turn - 152 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	0	
Taco Bar (s)	0	
Deli Bar (s)	0	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	1	
Potato Bar (s)	0	
Ice Cream Bar (s)	1	
<b>Misc Areas:</b>		
Decorative Carts	1	
Individual Serving Cereal Dispensers	1	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Limited (10 ). New Parking lot under construction bid.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: N/A

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<b>Month/Year</b>	<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>	<b>Breakfast/Brunch</b>	<b>Dinner/Brunch (Supper)</b>
<b>Jan 98</b>	1,864	2,533	1,785	469	523
<b>Feb 98</b>	1,759	2,714	1,598	598	587
<b>Mar 98</b>	2,364	3,590	2,408	743	578
<b>Apr 98</b>	1,854	2,402	1,473	401	414
<b>May 98</b>	1,511	1,799	1,078	298	324
<b>Jun 98</b>	2,017	2,413	1,985	481	382
<b>Jul 98</b>	2,387	2,910	2,164	701	591
<b>Aug 98</b>	1,865	2,254	1,872	411	440
<b>Sep 98</b>	1,645	2,332	1,291	390	401
<b>Oct 98</b>	2,035	2,700	1,918	677	609
<b>Nov 98</b>	1,776	2,559	1,998	539	463
<b>Dec 98</b>	1,457	1,685	1,221	577	461
<b>Total</b>	22,534	29,891	19,991	6,285	5,773

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	8	187	32	0	0
Mar 98	29	255	50	0	43
Apr 98	52	52	0	0	0
May 98	103	82	0	0	0
Jun 98	100	61	0	0	0
Jul 98	18	264	89	0	0
Aug 98	80	94	96	0	0
Sep 98	10	53	0	0	0
Oct 98	36	63	49	0	0
Nov 98	37	37	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>	553	1,148	397	0	43

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	0	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	369	349	0	0
Apr 98	0	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	0	386	354	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	0	0	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>	0	755	703	0	0

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	20	
WEEKEND DAYS	10	Rescheduled deployments
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	144	Quarry Tile
Dining Areas (Mess Decks)	1,875	Carpeted Area
Serving Lines (Main Menu and Fast Food)	104	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	213	Carpeted Area
Galley (Kitchen)	1,140	Quarry Tile
Scullery (Dishwashing & Clean Storage)	270	Quarry Tile
Pot and Pan Washing and Storage	100	Quarry Tile
Bakery (may be part of Galley)	N/A	N/A
Vegetable Preparation Room	155	Quarry Tile
Non-Food Storage Rooms (Property Room)	76	Concrete
Office Spaces	230	Carpeted Area
Refrigerated Storage Areas (Freezers and Chillers)	347	Concrete
Rest Rooms (employee and patron)	221	Quarry Tile
Dry Stores Room	123	Concrete
GI House (Cleaning Equip Storage)	65	Concrete
Loading Dock, Ramps, Steps, & Aprons	210	Concrete/ Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	371	Stainless Steel
<b>TOTAL SQUARE FOOTAGE</b>	<b>5,644</b>	



## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	20	
Interior Windows	12	
Venetian/Vertical Blinds	7	
Drapes and/or Curtains	0	
Ceiling Fans	12	
Artificial Foliage/Plants		
- Hanging	1	
- Floor	2	Banister Type
- Corner	0	
Television Sets & Brackets	2	
Wall Art (Pictures, Paintings, Plaques, Etc.)	10	
Decorative Carts	1	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 50 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 84,474 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Cherry Point, NC,  
Messhall Bldg 3451

## MANAGEMENT AND MESS ATTENDANT (M&amp;MA)

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 90 min  
 prior to the serving of the first meal of the operational day and to a minimum of 60 min  
 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	0630-0830 M-F only
Lunch	1030-1045 early chow 1100-1245 regular chow	1100-1300 M-F only
Dinner	1530-1545 early chow 1600-1800 regular chow	1600-1800 M-F only
Breakfast/Brunch	0830-1100	Closed
Supper	1500-1700	Closed
MidRats	2300-0000 Sunday-Thursday closed Sunday & Monday '96'	Closed

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	MidRats start Sunday night for Monday workweek Tuesday night for after '96' weekend for Wednesday
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>	0	

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 5,000 patrons

b. Estimated Seating Capacity - One Turn - 675 in place (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	3	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	5	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	3	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	3	
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)	2	
Potato Bar (s)	3	
Ice Cream Bar (s)	4	3 soft serve machines; 1 novelty freezer
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	0	
Headcount/cashier/point of sale stations	3	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: N/A

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: 48 + overflow in adjoining area.

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)	MidRats
Jan 98	14,273	25,384	23,417	5,190	5,541	2,627
Feb 98	12,213	21,432	18,854	3,458	3,748	2,253
Mar 98	14,873	26,510	22,799	4,168	4,350	2,991
Apr 98	13,975	24,367	21,299	3,913	3,752	2,541
May 98	13,019	24,259	19,747	4,692	4,234	2,355
Jun 98	15,258	29,039	23,864	3,674	4,125	2,896
Jul 98	13,885	27,518	22,492	3,656	3,776	2,812
Aug 98	13,869	26,301	21,965	3,684	4,658	1,971
Sep 98	14,073	24,950	21,646	4,252	4,311	2,358
Oct 98	11,395	23,058	19,569	4,072	4,530	2,408
Nov 98	10,401	21,865	17,088	4,741	5,555	2,072
Dec 98	10,581	20,136	14,931	3,088	3,710	1,264
<b>Total</b>	<b>157,815</b>	<b>294,819</b>	<b>247,671</b>	<b>48,588</b>	<b>52,290</b>	<b>28,548</b>

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)	In-Flight
Jan 98	1,412	1,475	662			5,238
Feb 98	719	715	479			1,616
Mar 98	1,313	717	479			483
Apr 98	1,356	599	9			189
May 98	761	543	199			60
Jun 98	1,613	1,128	496			126
Jul 98	870	815	376			3,053
Aug 98	997	600	64			749
Sep 98	1,284	973	283			854
Oct 98	742	607	578			566
Nov 98	498	779	78			76
Dec 98	862	887	254			502
<b>Total</b>	<b>12,427</b>	<b>9,838</b>	<b>45,330</b>			<b>13,512</b>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		1,248			168
Feb 98		1,500			
Mar 98		1,293			
Apr 98					186
May 98		4,280			449
Jun 98					445
Jul 98		1,325			
Aug 98					
Sep 98		2,762			
Oct 98		1,473			
Nov 98		3,255			284
Dec 98					170
<b>Total</b>		<b>17,136</b>			<b>1,702</b>

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	0	
WEEKEND DAYS	0	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	1,208 SqFt	Quarry Tile
Dining Areas (Mess Decks)	2,220 /1,7740 SqFt	Quarry Tile/Carpet
Serving Lines (Main Menu and Fast Food)	2,480 SqFt	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	2,355 SqFt	Quarry Tile
Galley (Kitchen)	8,100 SqFt	Quarry Tile
Scullery (Dishwashing & Clean Storage)	5,150 SqFt	Quarry Tile
Pot and Pan Washing and Storage	1,650 SqFt	Quarry Tile
Bakery (may be part of Galley)	5,900 SqFt	Quarry Tile
Vegetable Preparation Room	6,150 SqFt	Quarry Tile
Non-Food Storage Rooms (Property Room)	4,280 SqFt	Concrete
Office Spaces	1,284 SqFt	Carpet/Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	21,450 SqFt	Quarry Tile
Rest Rooms (employee and patron)	17,120 SqFt	Quarry Tile
Dry Stores Room	5,280 SqFt	Concrete
GI House (Cleaning Equip Storage)	6,150 SqFt	Concrete
Loading Dock, Ramps, Steps, & Aprons	3,160 SqFt	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	4,950 SqFt	Aluminum Deck Plating
<b>TOTAL SQUARE FOOTAGE</b>	<b>14,7283 SqFt</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	30	Entry/Exit Foyer Windows
Interior Windows	28	25 in building exterior wall; 3 in interior walls
Venetian/Vertical Blinds	25	Venetian; 2ft x 8ft
Drapes and/or Curtains	25	Canopy Style Valance
Ceiling Fans	12	
Artificial Foliage/Plants		
- Hanging		
- Floor	6	2ft x 6ft planters
- Corner	9	Potted Plants
Television Sets & Brackets	5	
Wall Art (Pictures, Paintings, Plaques, Etc.)	28	
Decorative Carts	0	
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

       a.   100   square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

       a.  870,041  meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Auxiliary Landing Field (MCALF)  
Bogue, NC / Bldg 8052 / MWSS-271, 2dMAW, MCAS Cherry Point, NC

## MANAGEMENT AND MESS ATTENDANT (M&amp;MA) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 105 min prior to the serving of the first meal of the operational day and to a minimum of 60 min following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0645-0730	N/A
Lunch	1130-1230	N/A
Dinner	1545-1630 M-Th only	N/A
Breakfast/Brunch	0900-1000	N/A
Dinner/Brunch	Closed (Bag/Box Meals)	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	231	Fridays meals are breakfast, lunch & bag meal for dinner.
number of weekdays serving 2 meals	10	National holidays. Br-Brunch in messhall & bag D-Brunch, messhall closed.
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	96	Br-Brunch in messhall & bag D-Brunch, messhall closed.
<b>Projected closures</b>	28	8 weekend days; 20 weekdays. FTX field feeding



## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 100 patrons

b. Estimated Seating Capacity - One Turn - 68 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive. Full Menu/ Fast Food served on same line
Fast Food/Carry-Out serving line	N/A	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	2	Carousel Pastry Cabinets
Pasta Bar (s)	1	Wednesday only, 5-hole mobile hot serving line.
Taco Bar (s)	1	Thursday only, 5-hole mobile hot serving line.
Deli Bar (s)		
Pancake/Waffle Bar (s)	1	M-F only, 5-hole mobile hot serving line.
Soup Bar (s)	1	Soup Crock on Beverage Bar
Potato Bar (s)	1	Tuesday only, 5-hole mobile hot serving line.
Ice Cream Bar (s)		
<b>Misc Areas:</b>		
Decorative Carts	0	
Individual Serving Cereal Dispensers	0	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available:

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available:

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	511	1,079	568	148	38
Feb 98	617	1,306	621	164	81
Mar 98	652	1,103	700	111	129
Apr 98	2,773	3,689	3,082	429	401
May 98	2,308	2,896	2,093	262	270
Jun 98	732	1,490	680	196	168
Jul 98	410	1,239	478	59	74
Aug 98	532	890	640	166	132
Sep 98	1,092	1,233	956	203	97
Oct 98	1,295	1,870	1,056	256	327
Nov 98	2,217	2,993	1,992	517	250
Dec 98	500	1,002	441	138	136
<b>Total</b>	13,639	20,790	13,307	2,649	2,103

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98			62		38
Feb 98			69		81
Mar 98			64		129
Apr 98			365		401
May 98			527		270
Jun 98			110		168
Jul 98			87		74
Aug 98			126		132
Sep 98			105		97
Oct 98			107		327
Nov 98			300		250
Dec 98			53		136
<b>Total</b>			1,975		2,103

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.): **Already included in meal counts.**

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98		400			
Dec 98					
<b>Total</b>		400			

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	180	During FTX feeding
WEEKEND DAYS	120	During FTX feeding
HOLIDAYS	60	During FTX feeding

**11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	175	Vinyl Tile
Dining Areas (Mess Decks)	1,015	Vinyl Tile
Serving Lines (Main Menu and Fast Food)	168	Vinyl Tile
Self Serve Areas (Main Menu and Fast Food)	437	Vinyl Tile
Galley (Kitchen)	1,470	Quarry Tile
Scullery (Dishwashing & Clean Storage)	260	Quarry Tile
Pot and Pan Washing and Storage	200	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	Part of Galley	Quarry Tile
Non-Food Storage Rooms (Property Room)	100	Quarry Tile
Office Spaces	230	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	240	Aluminum Deck Plating
Rest Rooms (employee and patron)	90	
Dry Stores Room	120	
GI House (Cleaning Equip Storage)	22	Dirt (outdoor storage)
Loading Dock, Ramps, Steps, & Aprons	150	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	N/A	
<b>TOTAL SQUARE FOOTAGE</b>	<b>4,677</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	18	In Exterior Building Walls
Interior Windows	0	
Venetian/Vertical Blinds	0	
Drapes and/or Curtains	8	
Ceiling Fans	4	
Artificial Foliage/Plants		
- Hanging	0	
- Floor	6	2 ea 5ft x 2ft & 4 ea 10ft x 2ft planters
- Corner	20	Potted Plants
Television Sets & Brackets	2	
Wall Art (Pictures, Paintings, Plaques, Etc.)	20	
Decorative Carts	0	
Trophies And Trophy Cases	1	
Information/Entree Display Tables		

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 100 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 24,960 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Stone Bay Rifle Range (Powder Lane), Messhall RR-3, Rifle Range Detachment, MCB,

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0430 to 0630	0430 to 0630
Lunch	1130 to 1300	1130 to 1300
Dinner	1600 to 1730	1600 to 1730
Breakfast/Brunch	0900 to 1000	0900 to 1000
Supper	1500 to 1600	1500 to 1600

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	All weekend meals shall consist of a modified menu serving only one main entre' from the master menu one serving line set up. Fast food/carry-out service is not required during weekends.
number of weekend days serving 3 meals	21	
number of weekend days serving 2 meals	83	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 1,404 patrons

b. Estimated Seating Capacity - One Turn - 468 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: 4

**9. Historical meal data:**

## a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	2,995	10,334	4,131	763	639
Feb 98	3,335	9,276	5,268	716	628
Mar 98	3,473	8,445	3,998	771	719
Apr 98	4,422	10,968	5,551	749	745
May 98	3,813	10,640	6,460	724	1,094
Jun 98	3,505	11,976	4,678	737	728
Jul 98	3,483	8,415	3,449	589	848
Aug 98	3,871	7,940	4,109	1,635	1,689
Sep 98	4,065	9,126	4,702	2,096	1,923
Oct 98	7,420	14,701	9,072	402	501
Nov 98	2,732	7,023	3,504	1,174	1,231
Dec 98	2,444	6,260	2,432	1,790	1,626
<b>Total</b>	45,558	115,104	57,354	12,146	12,371

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		4,026	1,818		
Feb 98		3,678	1,722		
Mar 98		5,334	1,452		432
Apr 98		4,682	1,267		1,757
May 98		6,235	1,305		1,011
Jun 98		5,113	1,772		588
Jul 98		8,508	2,846		314
Aug 98		5,335	1,849		474
Sep 98		6,541	1,919		803
Oct 98		5,834	1,702		1,309
Nov 98		5,178	2,117		2,721
Dec 98		7,405	2,619		736
<b>Total</b>		67,869	22,388		10,145



**ESTIMATED WORK LOAD INFORMATION (cont'd)**

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	40	
WEEKEND DAYS	8	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,000	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile

## ESTIMATED WORK LOAD INFORMATION (cont'd)

Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	52	
Interior Windows	2	
Venetian/Vertical Blinds	26	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants		
- Hanging	36	
- Floor	20	
- Corner	0	
Television Sets & Brackets	10	
Wall Art (Pictures, Paintings, Plaques, Etc.)	25	
Decorative Carts	2	
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 242,533 meals.

**MESS HALL # BB-7  
FULL FOOD SERVICE  
ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Courthouse Bay (Middle Street)  
Marine Corps Engineer School (MCES),  
Messhall BB-7

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 Hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)**

**Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530 to 0700	0530 to 0700
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	1530 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 1,767 patrons

b. Estimated Seating Capacity - One Turn - 589 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)****7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: 4

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	10,440	16,573	12,602	3,596	5,029
Feb 98	11,069	14,170	10,577	3,107	2,845
Mar 98	11,256	17,099	11,226	3,390	2,777
Apr 98	9,166	16,240	11,563	2,584	2,204
May 98	8,532	15,740	9,715	2,641	2,525
Jun 98	8,610	15,517	9,640	2,394	2,170
Jul 98	7,054	14,081	9,780	1,509	1,579
Aug 98	7,223	16,817	8,140	1,873	1,639
Sep 98	5,742	12,034	7,954	2,566	2,814
Oct 98	7,826	14,037	9,670	2,449	2,055
Nov 98	7,787	12,255	8,014	3,210	2,922
Dec 98	6,200	9,695	7,206	2,602	3,411
<b>Total</b>	100,905	174,258	116,087	31,921	31,970

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		120			
Feb 98		90			
Mar 98		145			
Apr 98		60			
May 98		25			
Jun 98	626	30	626		
Jul 98		180			
Aug 98		96			
Sep 98	1,444	325	1,444		
Oct 98		270			
Nov 98	1,074	140	1,074		
Dec 98	898	68	898		
<b>Total</b>	4,042	1,549	4,042		

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		602			
Feb 98	401				
Mar 98					
Apr 98		458			
May 98					
Jun 98	398				
Jul 98		503			
Aug 98	438				
Sep 98		477			
Oct 98					
Nov 98	358	481			
Dec 98					
<b>Total</b>	1,595	2,521			

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	4	
WEEKEND DAYS	2	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	12,3581	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	65	
Interior Windows	0	
Venetian/Vertical Blinds	25	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants	***	
- Hanging	0	
- Floor	14	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	12	
Decorative Carts	2	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 455,141 meals.



## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (Post Lane), Headquarters Bn Messhall 9, 2d FSSG

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)**

**Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0730	0630-0800
Lunch	1100-1230	1100-1300
Dinner	1630-1800	1600-1800
Breakfast/Brunch	0900-1100	0900-1100
Supper	1500-1700	1500-1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,320 patrons

b. Estimated Seating Capacity - One Turn - 440 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	4,115	8,235	5,504	584	643
Feb 98	2,301	8,452	4,462	1,382	1,210
Mar 98	3,104	10,838	4,959	1,179	1,125
Apr 98	4,197	11,083	6,888	923	1,338
May 98	3,074	12,322	4,764	607	555
Jun 98	3,165	10,808	5,456	783	624
Jul 98	2,344	10,384	4,809	469	809
Aug 98	3,246	10,860	4,903	713	790
Sep 98	2,031	10,240	4,887	515	634
Oct 98	2,366	11,760	4,972	651	638
Nov 98	1,955	9,489	5,122	1,045	882
Dec 98	2,083	8,840	4,266	657	744
<b>Total</b>	33,981	123,311	60,992	9,508	9,992

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		378			
Feb 98		378			
Mar 98		314	70	70	70
Apr 98	380	378			
May 98	380	378			
Jun 98	380	378			
Jul 98	380	378			
Aug 98	380	378			
Sep 98	380	378			
Oct 98		378			
Nov 98		378			
Dec 98		378			
<b>Total</b>	2,280	4,472	70	70	70

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		600			
Feb 98		600			
Mar 98					
Apr 98	125	900			
May 98					
Jun 98					
Jul 98	700				
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>	825	2,100			

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	4	
WEEKEND DAYS	2	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,812	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	64	
Interior Windows	2	
Venetian/Vertical Blinds	28	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants	***	
- Hanging	25	
- Floor	0	
- Corner	3	
Television Sets & Brackets	12	
Wall Art (Pictures, Paintings, Plaques, Etc.)	14	
Decorative Carts	2	
Trophies And Trophy Cases	3	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 237,748 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (A Street)  
 Messhall #122, 8th Marine Regiment, 2d MarDiv

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530 to 0730	0530 to 0730
Lunch	1030 to 1230	1030 to 1230
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	1500 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

\_\_\_\_\_ a. Estimated Messhall Design Capacity - 1,512 patrons

b. Estimated Seating Capacity - One Turn - 504 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor Served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers Choice
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4



## ESTIMATED WORK LOAD INFORMATION (cont'd)

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	11,455	16,938	17,266	4,001	4,964
Feb 98	9,679	16,891	12,797	3,013	3,220
Mar 98	13,471	20,947	17,560	4,655	4,675
Apr 98	11,332	21,856	17,656	3,529	3,899
May 98	8,452	19,664	12,570	3,848	3,340
Jun 98	10,287	17,190	18,351	3,890	3,578
Jul 98	8,394	14,581	13,338	3,153	3,292
Aug 98	10,295	16,454	13,722	2,842	2,502
Sep 98	7,986	14,614	10,511	4,549	4,905
Oct 98	9,393	15,453	12,502	2,969	3,099
Nov 98	8,001	15,629	11,076	3,712	3,813
Dec 98	4,467	11,059	10,595	3,780	3,965
<b>Total</b>	113,212	201,276	167,944	43,941	45,252

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98	547				
Apr 98		235	628		
May 98					
Jun 98					
Jul 98					
Aug 98	138				
Sep 98	978		2,278		
Oct 98					
Nov 98		1,200	800	300	
Dec 98				300	
<b>Total</b>	1,663	1,435	3,706	600	

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98		600			
Apr 98					
May 98					
Jun 98		1,600			
Jul 98					
Aug 98					
Sep 98		3,500			
Oct 98					
Nov 98					
Dec 98			800		
<b>Total</b>		5,700	800		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	30	
WEEKEND DAYS	7	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,812	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	64	
Interior Windows	2	
Venetian/Vertical Blinds	27	
Drapes and/or Curtains	25	
Ceiling Fans	16	
Artificial Foliage/Plants	***	
- Hanging	36	
- Floor	14	
- Corner	34	
Television Sets & Brackets	8	
Wall Art (Pictures, Paintings, Plaques, Etc.)	10	
Decorative Carts	2	
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 571,625 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point ( F Street)  
 Messhall 211, 2d Marine Regiment, 2d Mar Div

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500 to 0730	0600 to 0730
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	1500 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,284 patrons

b. Estimated Seating Capacity - One Turn - 428 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable)

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	10,455	17,203	16,915	5,023	5,991
Feb 98	6,813	11,768	10,566	2,555	3,101
Mar 98	9,532	17,457	15,547	3,306	3,093
Apr 98	10,046	15,851	13,932	3,293	3,736
May 98	8,076	16,453	13,164	3,451	3,712
Jun 98	6,214	11,596	10,620	2,657	2,439
Jul 98	6,747	12,146	11,772	1,748	1,855
Aug 98	8,263	15,202	12,296	2,099	2,135
Sep 98	7,281	12,151	10,879	1,879	3,082
Oct 98	9,201	15,950	14,223	3,677	3,564
Nov 98	3,897	8,744	5,846	2,503	3,779
Dec 98	7,271	11,736	9,956	2,662	2,891
<b>Total</b>	93,796	166,257	145,716	34,853	39,378

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98	547				
Apr 98		235	628		
May 98					
Jun 98					
Jul 98					
Aug 98	138				
Sep 98	978		2,278		
Oct 98					
Nov 98		1,200	800	300	
Dec 98				300	
<b>Total</b>	1,663	1,435	3,706	600	

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98		600			
Apr 98					
May 98					
Jun 98		1,600			
Jul 98					
Aug 98					
Sep 98		3,500			
Oct 98					
Nov 98					
Dec 98			800		
<b>Total</b>		5,700	800		



## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	56	
WEEKEND DAYS	9	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,812	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	68	
Interior Windows	2	
Venetian/Vertical Blinds	5	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants	***	
- Hanging	42	
- Floor	19	
- Corner	3	
Television Sets & Brackets	8	
Wall Art (Pictures, Paintings, Plaques, Etc.)	11	
Decorative Carts	2	
Trophies And Trophy Cases	2	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 480,000 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/French Creek Barker St  
Messhall FC-303, 8th Engineer Support Bn, 2d FSSG

## MANAGEMENT AND MESS ATTENDANT (M&amp;MA) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	0530-0730
Lunch	1100-1300	1100-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	0800-1100	0800-1100
Supper	1500-1700	1500-1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

- a. Estimated Messhall Design Capacity - 1,350 patrons

b. Estimated Seating Capacity - One Turn - 450 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor Served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers Choice
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	7,049	16,398	16,724	3,788	4,286
Feb 98	6,267	14,055	12,676	2,657	3,140
Mar 98	5,972	15,690	13,994	3,467	3,123
Apr 98	7,052	18,761	17,949	3,712	3,205
May 98	9,204	21,677	18,189	3,350	3,943
Jun 98	7,230	18,575	16,947	3,821	3,805
Jul 98	7,604	18,029	16,565	2,880	2,680
Aug 98	7,256	19,153	15,493	2,813	3,020
Sep 98	5,444	13,491	11,821	4,124	4,807
Oct 98	7,473	17,451	17,543	3,537	4,150
Nov 98	6,169	13,910	11,816	3,188	3,368
Dec 98	4,214	10,774	10,507	3,248	3,567
<b>Total</b>	80,934	197,964	180,224	40,585	43,094

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	2,000	2,000	2,000	1,000	1,000
Feb 98	2,000	2,000	2,000	1,000	1,000
Mar 98	2,000	2,000	2,000	1,000	1,000
Apr 98	2,000	2,000	2,000	1,000	1,000
May 98	2,000	2,000	2,000	1,000	1,000
Jun 98	2,000	2,000	2,000	1,000	1,000
Jul 98	2,000	2,000	2,000	1,000	1,000
Aug 98	2,000	2,000	2,000	1,000	1,000
Sep 98	2,000	2,000	2,000	1,000	1,000
Oct 98	2,000	2,000	2,000	1,000	1,000
Nov 98	2,000	2,000	2,000	1,000	1,000
Dec 98	2,000	2,000	2,000	1,000	1,000
<b>Total</b>	24,000	24,000	24,000	12,000	12,000

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	500	2,500	1,000	500	500
Feb 98	500	2,500	1,000	500	500
Mar 98	500	2,500	1,000	500	500
Apr 98	500	2,500	1,000	500	500
May 98	500	2,500	1,000	500	500
Jun 98	500	2,500	1,000	500	500
Jul 98	500	2,500	1,000	500	500
Aug 98	500	2,500	1,000	500	500
Sep 98	500	2,500	1,000	500	500
Oct 98	500	2,500	1,000	500	500
Nov 98	500	2,500	1,000	500	500
Dec 98	500	2,500	1,000	500	500
<b>Total</b>	6,000	30,000	12,000	6,000	6,000

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	7	
WEEKEND DAYS	2	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	Included in mess deck	Poured aggregate epoxy
Dining Areas (Mess Decks)	6,992	Poured aggregate epoxy
Serving Lines (Main Menu and Fast Food)	1,152	Poured aggregate epoxy
Self Serve Areas (Main Menu and Fast Food)	Included in mess deck	Poured aggregate epoxy
Galley (Kitchen)	2,817	Quarry Tile
Scullery (Dishwashing & Clean Storage)	585	Quarry Tile
Pot and Pan Washing and Storage	180	Quarry Tile
Bakery (may be part of Galley)	1,180	Quarry Tile
Vegetable Preparation Room	330	Quarry Tile
Non-Food Storage Rooms (Property Room)	214	Quarry Tile
Office Spaces	773	Poured aggregate epoxy

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

Refrigerated Storage Areas (Freezers and Chillers)	1,037	Quarry Tile
Rest Rooms (employee and patron)	371	Quarry Tile
Dry Stores Room	572	Quarry Tile
GI House (Cleaning Equip Storage)	267	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	800	Cement
Exterior (Outdoor) Walk-in Reefer (s)	221	Stainless Steel
<b>TOTAL SQUARE FOOTAGE</b>	<b>17,889</b>	

**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	74	
Interior Windows	4	
Venetian/Vertical Blinds	41	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	120	
- Hanging	31	
- Floor	7	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	9	
Decorative Carts	0	
Trophies And Trophy Cases	0	

**13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

**14. Total estimated number of meals served annually (actual Calendar Year 1998 data):**

a. 542,801 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (L Street)  
 Messhall #411, 6th Marine Regiment, 2d Mar Div

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530 to 0730	0600 to 0730
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1530 to 1730	1530 to 1730

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		



### ESTIMATED WORK LOAD INFORMATION (cont'd)

#### 5. Building capacity:

a. Estimated Messhall Design Capacity - 1,254 patrons

b. Estimated Seating Capacity - One Turn - 418 (total number of seats available in the dining area for patron use if all were occupied at the same time).

#### 6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	7,218	15,948	14,616	3,510	4,640
Feb 98	8,694	15,612	15,480	3,191	3,713
Mar 98	12,552	21,969	18,603	4,872	4,405
Apr 98	12,849	23,539	20,413	4,155	4,735
May 98	13,974	19,944	21,912	3,602	4,947
Jun 98	13,199	23,137	20,785	4,944	4,359
Jul 98	15,632	25,533	23,710	4,039	3,913
Aug 98	22,899	19,256	30,717	8,245	8,270
Sep 98	10,928	20,338	19,725	4,283	5,308
Oct 98	13,211	20,320	24,226	5,153	6,720
Nov 98	8,018	17,594	13,079	4,577	5,178
Dec 98	6,413	13,336	13,512	4,648	4,500
<b>Total</b>	145,587	236,526	236,778	55,219	60,688

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	1,000	50	1,000	300	300
Feb 98	1,000	50	1,000	300	300
Mar 98	1,000	50	1,000	300	300
Apr 98	2,000	50	2,000	500	500
May 98	2,000	400	2,000	500	500
Jun 98	2,000	400	2,000	500	500
Jul 98	2,000	400	2,000	500	500
Aug 98	2,000	400	2,000	500	500
Sep 98	2,000	400	2,000	500	500
Oct 98	1,000	50	1,000	300	300
Nov 98	500	50	500	200	200
Dec 98	200	50	200	200	200
<b>Total</b>	16,700	2,350	16,700	4,600	4,600

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	100				600
Feb 98					
Mar 98	100				
Apr 98		1,000			
May 98	100	1,000			
Jun 98		1,000			
Jul 98	100	1,000			2,400
Aug 98		1,000			
Sep 98	100	1,000			
Oct 98					
Nov 98	100				2,200
Dec 98					400
<b>Total</b>	600	6,000			5,600

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	56	
WEEKEND DAYS	9	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,812	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	63	
Interior Windows	17	
Venetian/Vertical Blinds	26	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants	51	
- Hanging	0	
- Floor	0	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	11	
Decorative Carts	0	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 734,798 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/French Creek (Gonzales Blvd)  
Messhall FC-420, 2d Landing Support Bn, 2d FSSG

## MANAGEMENT AND MESS ATTENDANT (M&amp;MA) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530 to 0730	CLOSED
Lunch	1030 to 1230	1030 to 1230
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	1500 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,026 patrons

b. Estimated Seating Capacity - One Turn - 342 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	2	
Fast Food Line	2	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	4,083	12,988	9,677	2,074	3,022
Feb 98	4,329	12,935	8,820	2,672	2,907
Mar 98	5,136	15,245	11,293	2,900	2,792
Apr 98	5,164	16,586	12,167	2,406	2,603
May 98	4,597	16,024	11,795	3,449	3,575
Jun 98	3,271	14,264	9,404	2,047	2,171
Jul 98	3,510	13,468	8,921	1,268	1,536
Aug 98	3,630	15,010	9,866	1,918	1,996
Sep 98	3,475	13,350	10,462	2,233	2,279
Oct 98	5,572	14,221	11,527	2,222	2,897
Nov 98	3,063	11,698	7,793	3,093	3,347
Dec 98	3,247	10,672	8,481	3,199	4,050
<b>Total</b>	49,077	166,461	120,206	29,481	33,175



## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98	20	251	82		
May 98	53	243	28		
Jun 98	47	478	148		
Jul 98	567	325	386		
Aug 98	610	719	287		
Sep 98	525	209	85		
Oct 98	92	70	130		
Nov 98	30	70	20		
Dec 98	30	310	70		
<b>Total</b>	1,974	2,675	1,236		

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>					

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	8	
WEEKEND DAYS	2	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	100	Quarry Tile
Dining Areas (Mess Decks)	7,094	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	790	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	INCLUDED W/SERVING LINES	Quarry Tile
Galley (Kitchen)	2,254	Quarry Tile
Scullery (Dishwashing & Clean Storage)	703	Quarry Tile
Pot and Pan Washing and Storage	280	Quarry Tile
Bakery (may be part of Galley)	714	Quarry Tile
Vegetable Preparation Room	167	Quarry Tile
Non-Food Storage Rooms (Property Room)	182	Concrete or Quarry Tile
Office Spaces	294	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	500	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	176	Quarry Tile
Dry Stores Room	714	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	136	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	675	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	221	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>15,000</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	26	
Interior Windows	3	
Venetian/Vertical Blinds	27	
Drapes and/or Curtains	0	
Ceiling Fans	12	
Artificial Foliage/Plants	***	
- Hanging	37	
- Floor	8	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	9	
Decorative Carts	0	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 398,400 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Camp Johnson (Company "C" Street)  
Messhall 455, Marine Corps Service Support Schools  
(MCSSS)

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500 to 0700	0500 to 0700
Lunch	1100 to 1300	1100 to 1300
Dinner	1630 to 1830	1630 to 1830
Breakfast/Brunch	0900 to 1200	0900 to 1200
Supper	1500 to 1700	1500 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,377 patrons

b. Estimated Seating Capacity - One Turn - 459 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	0	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	2	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	2	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	2	
Soft Serve Ice Cream	1	Contractor Maintain
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: N/A

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	39,183	39,934	21,896	8,953	9,543
Feb 98	41,041	42,700	20,247	8,696	8,090
Mar 98	41,518	44,624	21,608	8,097	7,043
Apr 98	38,410	41,835	22,487	6,919	7,227
May 98	38,309	41,009	19,155	6,428	6,493
Jun 98	28,687	32,667	18,310	5,430	5,525
Jul 98	23,028	27,875	14,235	5,001	4,480
Aug 98	21,205	24,105	13,164	3,166	3,577
Sep 98	17,240	17,975	11,519	5,103	5,368
Oct 98	22,494	24,575	16,923	5,022	5,369
Nov 98	22,029	21,613	13,268	6,978	6,819
Dec 98	17,401	17,155	10,852	3,643	3,597
<b>Total</b>	350,545	376,067	203,664	73,436	73,131

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	500				
Feb 98	500	250			
Mar 98	500	250			
Apr 98	500	250			
May 98	500	250			
Jun 98	500	250			
Jul 98	500	250			
Aug 98	500	250			
Sep 98	500	250			
Oct 98	500	250			
Nov 98	500	250			
Dec 98					
<b>Total</b>	5,500	2,500			

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		250			
Feb 98		1,350			
Mar 98		250			
Apr 98		250			
May 98		250			
Jun 98		250			
Jul 98		250			
Aug 98		250			
Sep 98		250			
Oct 98		250			
Nov 98		250			
Dec 98					
<b>Total</b>		3,850			

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	6	
WEEKEND DAYS	2	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queying/Foyers	1,900	Quarry Tile
Dining Areas (Mess Decks)	7,080	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	Included in Mess Deck	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included in Mess Deck	Quarry Tile
Galley (Kitchen)	4,916	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,352	Quarry Tile
Pot and Pan Washing and Storage	352	Quarry Tile
Bakery (may be part of Galley)	528	Quarry Tile
Vegetable Preparation Room	396	Quarry Tile
Non-Food Storage Rooms (Property Room)	597	Concrete or Quarry Tile
Office Spaces	378	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,343	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	1,136	Quarry Tile
Dry Stores Room	874	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	572	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	1,872	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	72	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>23,368</b>	



## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	90	
Interior Windows	14	
Venetian/Vertical Blinds	9	
Drapes and/or Curtains	0	
Ceiling Fans	36	
Artificial Foliage/Plants	8	
- Hanging	0	
- Floor	0	
- Corner	0	
Television Sets & Brackets	9	
Wall Art (Pictures, Paintings, Plaques, Etc.)	0	
Decorative Carts	0	
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 1,076,843 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (O Street)  
 Messhall 521, 10th Marine Regiment, 2d Mar Div

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)**  
**Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530 to 0730	0530 to 0730
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	1500 to 1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,035 patrons

b. Estimated Seating Capacity - One Turn - 345 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	1	Contractor served.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	1	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	1	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)****7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: 4

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	8,000	15,558	13,598	3,309	4,054
Feb 98	7,379	11,487	10,694	2,145	2,375
Mar 98	6,151	12,570	9,374	1,887	2,085
Apr 98	8,963	17,393	14,188	2,832	2,729
May 98	13,994	18,763	18,805	4,682	4,329
Jun 98	9,593	15,514	14,781	3,540	3,375
Jul 98	10,374	14,963	12,718	2,816	3,368
Aug 98	11,071	14,559	13,635	2,744	2,843
Sep 98	10,372	14,702	14,308	3,595	3,154
Oct 98	8,215	13,757	12,486	2,950	3,150
Nov 98	6,547	12,797	8,761	3,602	3,646
Dec 98	8,611	10,836	12,732	3,637	4,426
<b>Total</b>	109,270	172,899	156,080	37,739	39,534

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	1,200	150	1,200	600	600
Feb 98	1,500	150	1,500	900	900
Mar 98	2,400	150	2,400	1,500	1,500
Apr 98	2,400	150	2,400	1,500	1,500
May 98	1,200	150	1,200	600	600
Jun 98	1,500	150	1,500	900	900
Jul 98	2,400	150	2,400	1,500	1,500
Aug 98	2,400	150	2,400	1,500	1,500
Sep 98	2,400	150	2,400	1,500	1,500
Oct 98	600	150	600	300	300
Nov 98	600	150	600	300	300
Dec 98	600	150	600	300	300
<b>Total</b>	19,200	1,800	19,200	11,400	11,400

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	150	2,500			
Feb 98	150				
Mar 98	150				
Apr 98	150	2,000			
May 98	150		1,000		
Jun 98	150				
Jul 98	150	1,200			
Aug 98	150				
Sep 98	150	1,200			
Oct 98	150				
Nov 98	150	4,000			
Dec 98	150	2,800	1,500		
<b>Total</b>	1,800	13,700	2,500		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	60	
WEEKEND DAYS	10	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	325	Quarry Tile
Dining Areas (Mess Decks)	11,812	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	584	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as Mess Decks	Quarry Tile
Galley (Kitchen)	2,700	Quarry Tile
Scullery (Dishwashing & Clean Storage)	504	Quarry Tile
Pot and Pan Washing and Storage	264	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	325	Quarry Tile
Non-Food Storage Rooms (Property Room)	456	Concrete or Quarry Tile
Office Spaces	729	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,008	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	187	Quarry Tile
Dry Stores Room	696	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	288	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	225	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>20,186</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	68	
Interior Windows	2	
Venetian/Vertical Blinds	5	
Drapes and/or Curtains	0	
Ceiling Fans	16	
Artificial Foliage/Plants	***	
- Hanging	42	
- Floor	19	
- Corner	3	
Television Sets & Brackets	8	
Wall Art (Pictures, Paintings, Plaques, Etc.)	11	
Decorative Carts	2	
Trophies And Trophy Cases	2	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 515,522 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune/Camp Geiger (G Street ) School of Infantry (SOI), Messhall G-640

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500 to 0730	NONE
Lunch	1100 to 1300	NONE
Dinner	1630 to 1830	NONE
Breakfast/Brunch	0800 to 1100	NONE
Supper	1530 to 1730	NONE

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		



## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 2,976 patrons

b. Estimated Seating Capacity - One Turn - 992 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	3	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Ice Cream Bar	0	Contractor served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	3	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	Managers choice.
Main Line	3	
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	3	
Fast Food Line	1	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	2	
Individual Serving Cereal Dispensers	2	
Soft Serve Ice Cream	1	Contractor maintain.
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	42,033	29,843	38,893	12,343	11,441
Feb 98	36,046	29,019	34,571	11,610	10,749
Mar 98	40,817	32,485	36,569	15,121	14,249
Apr 98	32,299	23,984	30,735	9,388	9,614
May 98	32,325	26,044	31,378	8,492	8,919
Jun 98	27,648	21,819	26,409	10,767	10,032
Jul 98	25,725	21,862	23,871	7,450	7,722
Aug 98	23,617	18,970	21,530	7,577	7,660
Sep 98	32,151	25,305	30,733	12,006	14,463
Oct 98	43,144	28,253	38,217	14,246	13,155
Nov 98	36,157	25,729	32,644	18,977	19,080
Dec 98	35,799	22,404	28,533	10,327	8,780
<b>Total</b>	407,761	305,717	374,083	138,304	135,864

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	15,000	200	8,000	3,000	2,000
Feb 98	15,000	200	9,000	3,000	1,700
Mar 98	14,000	200	9,000	4,000	2,000
Apr 98	13,295	200	7,710	2,630	1,730
May 98	16,000	200	8,000	3,000	2,000
Jun 98	15,000	200	8,000	2,000	2,000
Jul 98	14,000	200	8,000	3,000	2,000
Aug 98	13,000	200	8,000	4,000	3,000
Sep 98	14,000	200	9,000	4,000	2,000
Oct 98	14,000	200	9,000	3,000	1,800
Nov 98	15,000	200	9,000	3,000	2,000
Dec 98	16,000	200	8,000	2,000	1,800
<b>Total</b>	174,295	2,400	100,710	36,630	24,030

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98				350	
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98					
Sep 98					
Oct 98					
Nov 98					
Dec 98				350	
<b>Total</b>				700	

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	16	
WEEKEND DAYS	2	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	800	TERRAZZO
Dining Areas (Mess Decks)	20,419	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	1,600	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	3,200	Quarry Tile
Galley (Kitchen)	3,960	Quarry Tile
Scullery (Dishwashing & Clean Storage)	2,296	Quarry Tile
Pot and Pan Washing and Storage	495	Quarry Tile
Bakery (may be part of Galley)	1,131	Quarry Tile
Vegetable Preparation Room	650	Quarry Tile
Non-Food Storage Rooms (Property Room)	210	Concrete or Quarry Tile
Office Spaces	772	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	3,067	Stainless Steel Panels or Quarry Tile
Rest Rooms (employee and patron)	543	Quarry Tile
Dry Stores Room	1,189	Concrete or Quarry Tile
GI House (Cleaning Equip Storage)	176	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	1,337	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	442	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>42,287</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	87	
Interior Windows	22	
Venetian/Vertical Blinds	61	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	***	
- Hanging	41	
- Floor	22	
- Corner	0	
Television Sets & Brackets	12	
Wall Art (Pictures, Paintings, Plaques, Etc.)	26	
Decorative Carts	1	
Trophies And Trophy Cases	2	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 1,361,729 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Camp Lejeune, NC. Messhall 1041, Hadnot Point (Duncan St) Marine Corps Base Brig,

**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:** Marine Corps Air Station

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)**

**Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-0730	None
Lunch	1100-1230	None
Dinner	1630-1800	None
Breakfast/Brunch	0800-0930	None
Supper	1600-1730	None

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

\_\_\_\_\_ a. Estimated Messhall Design Capacity - 477 patrons

b. Estimated Seating Capacity - One Turn - 159 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Manager Choice Cafeteria serving line	0	Patron flow sensitive
Fast Food/Carry-Out serving line	0	Patron flow sensitive.
Ice Cream Bar	0	Contractor Served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	0	
<b>Salad Bars/Hot Bars:</b>	***	Managers Choice
Main Line	2	
Fast Food Line	0	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	2	
Fast Food Line	0	
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: Limited . First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: 4

## ESTIMATED WORK LOAD INFORMATION (cont'd)

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	4,735	4,956	4,631	2,455	2,479
Feb 98	5,269	5,472	5,232	2,264	2,271
Mar 98	5,865	6,045	5,838	2,675	2,660
Apr 98	5,951	6,551	6,124	2,558	2,510
May 98	6,385	6,975	6,510	2,616	2,588
Jun 98	5,786	6,332	5,994	2,886	2,827
Jul 98	5,403	6,129	5,665	3,017	2,981
Aug 98	6,222	7,031	6,592	2,581	2,621
Sep 98	5,114	5,566	5,540	3,417	3,592
Oct 98	6,064	6,500	6,334	2,927	2,945
Nov 98	5,274	5,752	5,377	3,540	3,489
Dec 98	5,561	5,836	5,580	3,457	3,405
<b>Total</b>	<b>67,629</b>	<b>73,145</b>	<b>69,417</b>	<b>34,393</b>	<b>34,368</b>

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	775	775	775	775	775
Feb 98	725	725	725	725	725
Mar 98	775	775	775	775	775
Apr 98	750	750	750	750	750
May 98	775	775	775	775	775
Jun 98	750	750	750	750	750
Jul 98	775	775	775	775	775
Aug 98	775	950	775	775	775
Sep 98	750	900	775	775	775
Oct 98	775	775	775	775	775
Nov 98	750	750	750	750	750
Dec 98	775	775	775	775	775
<b>Total</b>	<b>9,150</b>	<b>9,475</b>	<b>9,175</b>	<b>9,175</b>	<b>9,175</b>



**ESTIMATED WORK LOAD INFORMATION (cont'd)**

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98		300			
Mar 98					
Apr 98					
May 98		300			
Jun 98					
Jul 98					
Aug 98		300			
Sep 98					
Oct 98					
Nov 98					
Dec 98					
<b>Total</b>		900			

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	0	
WEEKEND DAYS	0	
HOLIDAYS	0	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	N/A	N/A
Dining Areas (Mess Decks)	3,639	Quarry Tile
Serving Lines (Main Menu and Fast Food)	250	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	N/A	N/A
Galley (Kitchen)	1,258	Quarry Tile
Scullery (Dishwashing & Clean Storage)	280	Quarry Tile
Pot and Pan Washing and Storage	850	Quarry Tile
Bakery (may be part of Galley)	N/A	Quarry Tile
Vegetable Preparation Room	300	Quarry Tile
Non-Food Storage Rooms (Property Room)	149	Quarry Tile
Office Spaces	206	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	332	Stainless Steel
Rest Rooms (employee and patron)	74	Quarry Tile
Dry Stores Room	188	Cement
GI House (Cleaning Equip Storage)	135	Cement
Loading Dock, Ramps, Steps, & Aprons	770	Cement + Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	150	Stainless Steel
<b>TOTAL SQUARE FOOTAGE</b>	<b>8,652</b>	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	14	
Interior Windows	8	
Venetian/Vertical Blinds	0	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	***	
- Hanging	12	
- Floor	0	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	0	
Decorative Carts	0	
Trophies And Trophy Cases	0	

ESTIMATED WORK LOAD INFORMATION (cont'd)

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. N/A feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 278,952 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS), New River, NC/  
(Douglas Street) Messhall #AS 4012

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0600-730	0600-730
Lunch	1130-1300	1130-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	2330-0130	2330-0130
<b>WEEKEND/HOLIDAYS:</b>		
Breakfast Brunch	0900-1100	0900-1100
Dinner Brunch	1500-1700	1500-1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 320 patrons

b. Estimated Seating Capacity - One Turn - 960 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Open B/L/D/BBr/DBr all days of the year
Manager Choice Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive Open L/D weekdays, BBr weekends
Ice Cream Bar	0	Contractor Served
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars/Hot Bars:</b>	***	<b>Managers Choice</b>
Main Line	2	2 open L/D weekdays, 1 open BBr weekdays 1 open BBr/DBr weekends & holidays
Fast Food Line	1	
<b>Pastry/Dessert Bar (s)</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Potato Bar:</b>	1	Open L/D weekdays
<b>Specialty Bar:</b>	1	Open L weekdays
<b>Misc Areas:</b>	***	
Decorative Carts	0	
Reach in Ice Cream Cabinet	2	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Limited. First come, first serve.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: 4

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	4,622	12,204	12,304	2,599	3,748
Feb 98	4,409	12,041	11,557	2,410	3,190
Mar 98	8,845	14,669	18,197	4,290	4,627
Apr 98	4,741	15,143	15,732	2,736	3,659
May 98	4,713	15,929	14,829	2,718	3,516
Jun 98	5,061	15,220	15,656	2,772	3,009
Jul 98	4,568	14,885	13,728	2,655	2,719
Aug 98	5,555	16,064	16,042	2,521	3,264
Sep 98	4,308	12,253	13,754	5,346	5,602
Oct 98	4,806	14,313	15,444	2,574	3,314
Nov 98	5,199	11,150	12,587	3,854	4,811
Dec 98	3,566	10,201	11,434	2,766	4,244
<b>Total</b>	<b>60,393</b>	<b>164,072</b>	<b>171,264</b>	<b>37,241</b>	<b>45,703</b>

### ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		2,000	1,800		679
Feb 98		3,100	12,116		800
Mar 98		3,550	1,252		467
Apr 98		3,000	2,500		758
May 98		3,100	2,400		459
Jun 98		4,000	2,700	309	1,300
Jul 98		3,050	2,800		1,007
Aug 98		3,000	1,800		850
Sep 98		3,000	2,300		750
Oct 98		3,000	2,100		974
Nov 98		3,000	2,300		1,174
Dec 98		2,200	1,193		1,000
<b>Total</b>		36,000	35,261	309	10,218

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98					
Feb 98					
Mar 98					
Apr 98					
May 98					
Jun 98					
Jul 98					
Aug 98		1,065			
Sep 98		115			
Oct 98		36			
Nov 98					
Dec 98					
<b>Total</b>		1,216			

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	40	
WEEKEND DAYS	8	
HOLIDAYS	1	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	195	Quarry Tile
Dining Areas (Mess Decks)	6,828	Poured Aggregate Epoxy
Serving Lines (Main Menu and Fast Food)	2,478	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Same as above	Quarry Tile
Galley (Kitchen)	2,208	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,064	Quarry Tile
Pot and Pan Washing and Storage	558	Quarry Tile
Bakery (may be part of Galley)	Same as Galley	Quarry Tile
Vegetable Preparation Room	252	Quarry Tile
Non-Food Storage Rooms (Property Room)	48	Quarry Tile
Office Spaces	311	Vinyl Composite Tile
Refrigerated Storage Areas (Freezers and Chillers)	593	Stainless Steel Panels Quarry Tile
Rest Rooms (employee and patron)	368	Quarry Tile
Dry Stores Room	496	Quarry Tile
GI House (Cleaning Equip Storage)	143	Concrete or Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	276	Concrete and Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	117	Stainless Steel Panels
<b>TOTAL SQUARE FOOTAGE</b>	<b>13,727</b>	



## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	69	
Interior Windows	6	
Venetian/Vertical Blinds	29	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	96	
- Hanging	36	
- Floor	20	
- Corner	0	
Television Sets & Brackets	8	
Wall Art (Pictures, Paintings, Plaques, Etc.)	25	
Decorative Carts	1	
Trophies And Trophy Cases	2	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 478,673 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Headquarters and Headquarters Squadron,  
Messhall #442 MCAS, Beaufort, SC

## MANAGEMENT AND MESS ATTENDANT (M&amp;MA) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 1/2 hours  
 prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours  
 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	0600-0800
Lunch	1100-1300	1030-1300
Dinner	1530-1800	1530-1800
Breakfast/Brunch	0800-1100	0800-1100
Supper	1500-1700	

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 1,504 patrons

b. Estimated Seating Capacity - One Turn - 376 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	1	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
<b>Salad Bars:</b>	***	
Main Line	1	
Fast Food Line	1	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)		
Pasta Bar (s)	1	Wednesday
Taco Bar (s)		
Deli Bar (s)	1	Tuesday and Thursday (lunch only)
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)	1	Monday and Friday
Ice Cream Bar (s)	2	
<b>Misc Areas:</b>		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: Unlimited. First come, first serve.

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: N/A

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	3,273	8,831	6,806	1,732	2,306
Feb 98	3,136	7,920	6,138	1,231	1,805
Mar 98	3,733	9,758	7,344	1,468	2,278
Apr 98	4,176	9,744	7,713	1,827	2,123
May 98	4,110	10,335	6,959	1,934	2,565
Jun 98	5,249	12,182	8,453	1,435	1,672
Jul 98	3,772	9,379	7,281	1,300	1,998
Aug 98	3,844	9,731	6,913	1,429	1,920
Sep 98	5,258	10,424	8,346	1,763	2,425
Oct 98	3,141	8,581	6,936	1,590	2,603
Nov 98	2,100	7,345	4,994	1,922	3,148
Dec 98	5,839	9,593	7,882	1,432	1,929
<b>Total</b>	47,631	113,823	85,765	19,063	26,772

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	547	547	2,963		
Feb 98	296	296	2,214		
Mar 98	505	505	3,796		
Apr 98	280	280	2,578		
May 98	438	438	284		
Jun 98	350	350	740		
Jul 98	183	183	620		
Aug 98	563	563	19		
Sep 98	356	356	30		
Oct 98	225	225	1,581		
Nov 98	245	245	305		
Dec 98	285	285	1,436		
<b>Total</b>	4,273	4,273	16,566		

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	1	0	0	0	0
Feb 98	0	0	0	0	0
Mar 98	0	0	0	0	0
Apr 98	1	0	0	0	0
May 98	0	0	0	0	0
Jun 98	0	0	0	0	0
Jul 98	1	1	0	0	0
Aug 98	0	0	0	0	0
Sep 98	0	0	0	0	0
Oct 98	1	1	0	0	0
Nov 98	0	0	0	0	0
Dec 98	0	0	0	0	0
<b>Total</b>	4	2	0	0	0

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	0	
WEEKEND DAYS	0	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	1,459	VINYL TILE
Dining Areas (Mess Decks)	11,022	VI
Serving Lines (Main Menu and Fast Food)	2,786	VINYL/QUARRY TILE
Self Serve Areas (Main Menu and Fast Food)	INCLUDED W/MESS DECK	VINYL TILE
Galley (Kitchen)	GOV'T CLEANED	QUARRY TILE
Scullery (Dishwashing & Clean Storage)	838	QUARRY TILE
Pot and Pan Washing and Storage	246	QUARRY TILE
Bakery (may be part of Galley)	GOV'T CLEANED	QUARRY TILE
Vegetable Preparation Room	804	QUARRY TILE
Non-Food Storage Rooms (Property Room)	GOV'T CLEANED	VINYL TILE
Office Spaces	GOV'T CLEANED	CARPET
Refrigerated Storage Areas (Freezers and Chillers)	1,234	QUARRY TILE
Rest Rooms (employee and patron)	1,775	QUARRY TILE
Dry Stores Room	712	QUARRY TILE
GI House (Cleaning Equip Storage)	W/LOADING DOCK	CONCRETE
Loading Dock, Ramps, Steps, & Aprons	2,848	CONCRETE
Exterior (Outdoor) Walk-in Reefer (s)	270	CONCRETE
<b>TOTAL SQUARE FOOTAGE</b>	<b>23,994</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	166	
Interior Windows	2	
Venetian/Vertical Blinds	5	
Drapes and/or Curtains	21/4	Valances/Curtains
Ceiling Fans	36	
Artificial Foliage/Plants		
- Hanging	38	
- Floor	24	Small planters along mess deck walls
- Corner	25	Large planter boxes
Television Sets & Brackets	10	
Wall Art (Pictures, Paintings, Plaques, Etc.)	22	
Decorative Carts		
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 54 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 293,054 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Headquarters Support Battalion Messhall # 149  
 149 Corrigidor St.  
 Parris Island, SC 29906

**FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0530-0730	0530-0730
Lunch	1100-1300	1100-1300
Dinner	1630-1800	1630-1800
Breakfast/Brunch	0800-1100	0800-1100
Supper	1530-1700	1530-1700

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
<b>Projected closures</b>		



**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**5. Building capacity:**

\_\_\_\_\_ a. Estimated Messhall Design Capacity - 1068 patrons

b. Estimated Seating Capacity - One Turn - 356 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	N/A	Patron flow sensitive. Combined with Full Menu Cafeteria Line.
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	One on each deck.
Fast Food/Carry-Out Line	N/A	
Salad Bars:	***	
Main Line	2	
Fast Food Line	N/A	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	Carousels
Pasta Bar (s)	N/A	
Taco Bar (s)	1	
Deli Bar (s)	1	Make your own subs (Lunch only)
Pancake/Waffle Bar (s)	N/A	
Soup Bar (s)	N/A	
Potato Bar (s)	N/A	
Ice Cream Bar (s)	N/A	
Misc Areas:		
Decorative Carts	N/A	
Individual Serving Cereal Dispensers	6	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: N/A

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	3,927	8,640	7,068	275	254
Feb 98	4,422	9,948	7,734	296	321
Mar 98	7,647	14,691	14,394	426	352
Apr 98	1,813	2,398	1,843	215	146
May 98	4,267	6,145	5,002	288	249
Jun 98	13,040	15,547	13,579	225	189
Jul 98	9,577	10,659	10,014	264	175
Aug 98	9,736	12,502	10,657	68	111
Sep 98	12,393	15,553	12,376	214	238
Oct 98	7,542	9,589	7,586	469	438
Nov 98	6,162	8,678	6,839	370	339
Dec 98	9,481	12,407	10,082	185	221
<b>Total</b>	90,007	126,757	107,174	3,295	3,033

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	540	740	540	N/A	N/A
Feb 98	540	740	540	N/A	N/A
Mar 98	540	740	540	N/A	N/A
Apr 98	540	740	540	N/A	N/A
May 98	540	740	540	N/A	N/A
Jun 98	540	740	540	N/A	N/A
Jul 98	540	740	540	N/A	N/A
Aug 98	540	740	540	N/A	N/A
Sep 98	540	740	540	N/A	N/A
Oct 98	540	740	540	N/A	N/A
Nov 98	540	740	540	N/A	N/A
Dec 98	540	740	540	N/A	N/A
<b>Total</b>	<b>6,480</b>	<b>8,880</b>	<b>6,480</b>	<b>N/A</b>	<b>N/A</b>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	150	400	N/A	N/A	N/A
Mar 98	N/A	350	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	450	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	N/A	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	<b>150</b>	<b>1,200</b>	<b>0</b>	<b>0</b>	<b>0</b>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	60	Hurricanes
WEEKEND DAYS	60	Hurricanes
HOLIDAYS	N/A	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	148	Quarry Tile
Dining Areas (Mess Decks)	12,636	Quarry Tile
Serving Lines (Main Menu and Fast Food)	1,142	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with serving line	Quarry Tile
Galley (Kitchen)	2895	Quarry Tile
Scullery (Dishwashing & Clean Storage)	Included with Galley	Quarry Tile
Pot and Pan Washing and Storage	858	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	1,376	Quarry Tile
Non-Food Storage Rooms (Property Room)	1335	Quarry Tile
Office Spaces	1683	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	895	Quarry Tile
Rest Rooms (employee and patron)	765	Quarry Tile
Dry Stores Room	528	Quarry Tile
GI House (Cleaning Equip Storage)	300	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,200	Concrete & Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	N/A	
<b>TOTAL SQUARE FOOTAGE</b>	<b>25761</b>	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	102	
Interior Windows	11	
Venetian/Vertical Blinds	71	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	66	
- Hanging	0	
- Floor	66	
- Corner	0	
Television Sets & Brackets	5	
Wall Art (Pictures, Paintings, Plaques, Etc.)	38	
Decorative Carts	0	
Trophies And Trophy Cases	0	

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**13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

       a.   50   square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

**14. Total estimated number of meals served annually (actual Calendar Year 1998 data):**

       a.  353,456  meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Third Battalion Messhall # 410  
 410 Atzugi Street Parris Island, SC 29905

**FULL FOOD SERVICE (FFS) SERVICE**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500-0630	0500-0630
Lunch	1100-1230	1100-1230
Dinner	1600-1730	1600-1730
Breakfast/Brunch	N/A	N/A
Supper	N/A	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	261	Includes 10 National Holidays.
number of weekdays serving 2 meals	10	National holidays
	N/A	
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**5. Building capacity:**

a. Estimated Messhall Design Capacity - 1,449 patrons

b. Estimated Seating Capacity - One Turn - 483 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	N/A	Patron flow sensitive. Combined with full Menu.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	4	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	2	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	Carousel
Pasta Bar (s)	N/A	
Taco Bar (s)	N/A	
Deli Bar (s)	N/A	
Pancake/Waffle Bar (s)	N/A	
Soup Bar (s)	N/A	
Potato Bar (s)	N/A	
Ice Cream Bar (s)	N/A	
<b>Misc Areas:</b>		
Decorative Carts	N/A	
Individual Serving Cereal Dispensers	N/A	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: N/A

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: N/A

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	16,680	16,689	16,646	0	0
Feb 98	25,944	31,277	29,665	0	0
Mar 98	24,537	28,164	27,498	0	0
Apr 98	25,636	26,090	25,501	0	0
May 98	30,764	30,210	30,129	0	0
Jun 98	40,769	42,206	40,768	0	0
Jul 98	35,166	35,345	35,070	0	0
Aug 98	8,022	8,361	8,329	0	0
Sep 98	36,496	37,740	35,914	0	0
Oct 98	31,822	31,411	32,762	0	0
Nov 98	30,761	30,724	30,899	0	0
Dec 98	24,348	24,763	25,149	0	0
<b>Total</b>	<b>330,945</b>	<b>342,980</b>	<b>338,330</b>	<b>0</b>	<b>0</b>

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	850	1,050	1,450	N/A	N/A
Feb 98	850	1,050	1,450	N/A	N/A
Mar 98	850	1,050	1,450	N/A	N/A
Apr 98	850	1,050	1,450	N/A	N/A
May 98	850	1,050	1,450	N/A	N/A
Jun 98	850	1,050	1,450	N/A	N/A
Jul 98	850	3,150	1,450	N/A	N/A
Aug 98	850	3,150	1,450	N/A	N/A
Sep 98	850	3,150	1,450	N/A	N/A
Oct 98	850	1,050	1,450	N/A	N/A
Nov 98	850	1,050	1,450	N/A	N/A
Dec 98	850	1,050	1,450	N/A	N/A
<b>Total</b>	<b>10,200</b>	<b>18,900</b>	<b>17,400</b>	<b>N/A</b>	<b>N/A</b>



### ESTIMATED WORK LOAD INFORMATION (cont'd)

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	N/A	N/A	N/A	N/A	N/A
Mar 98	N/A	N/A	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	N/A	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	300	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	N/A	300	N/A	N/A	N/A

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	416	Training Commitments
WEEKEND DAYS	100	Warriors Breakfast
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	1,744	Quarry Tile/ Concrete
Dining Areas (Mess Decks)	8,004	Marble
Serving Lines (Main Menu and Fast Food)	1,682	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with serving line.	Quarry Tile
Galley (Kitchen)	1,944	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,188	Quarry Tile
Pot and Pan Washing and Storage	728	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	440	Quarry Tile
Non-Food Storage Rooms (Property Room)	246	Quarry Tile/ Wood

Office Spaces	252	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,296	Quarry Tile
Rest Rooms (employee and patron)	375	Quarry Tile
Dry Stores Room	882	Quarry Tile
GI House (Cleaning Equip Storage)	143	Concrete
Loading Dock, Ramps, Steps, & Aprons	176	Concrete/Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	112	Quarry Tile
<b>TOTAL SQUARE FOOTAGE</b>	<b>19,212</b>	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	58	
Interior Windows	12	
Venetian/Vertical Blinds	20	
Drapes and/or Curtains	0	
Ceiling Fans	25	
Artificial Foliage/Plants	19	
- Hanging	0	
- Floor	19	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	36	
Decorative Carts	0	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 150 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 1,059,055 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** First Battalion Messhall # 590  
 590 Guantanamo Street  
 Parris Island, SC 29905

**FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week: 2
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500-0630	0500-0630
Lunch	1100-1300	1100-1300
Dinner	1630-1800	1630-1800
Breakfast/Brunch	N/A	N/A
Supper	N/A	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	261	Includes 10 National Holidays
number of weekdays serving 2 meals	N/A	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**5. Building capacity:**

a. Estimated Messhall Design Capacity - 1440 patrons

b. Estimated Seating Capacity - One Turn - 480 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	NOTE	Patron flow sensitive. Included on Full Menu Line.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	3	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	2	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	N/A	
Taco Bar (s)	N/A	
Deli Bar (s)	N/A	
Pancake/Waffle Bar (s)	N/A	
Soup Bar (s)	N/A	
Potato Bar (s)	N/A	
Ice Cream Bar (s)	N/A	
<b>Misc Areas:</b>		
Decorative Carts	N/A	
Individual Serving Cereal Dispensers	N/A	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**7. Designated parking area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of parking spaces available: N/A

**8. Designated dining area for Contractor personnel (if applicable):**

\_\_\_\_\_ a. Number of seats available: N/A

**9. Historical meal data:**

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	27,995	35,258	34,070	N/A	N/A
Feb 98	14,778	14,884	15,115	N/A	N/A
Mar 98	27,072	27,921	26,230	N/A	N/A
Apr 98	18,284	18,292	17,261	N/A	N/A
May 98	27,872	27,719	27,420	N/A	N/A
Jun 98	0	0	0	N/A	N/A
Jul 98	20,292	19,284	19,816	N/A	N/A
Aug 98	54,533	53,158	52,709	N/A	N/A
Sep 98	45,084	44,423	44,688	N/A	N/A
Oct 98	38,290	37,308	37,356	N/A	N/A
Nov 98	36,724	35,633	35,373	N/A	N/A
Dec 98	22,914	22,853	24,093	N/A	N/A
<b>Total</b>	<b>333,838</b>	<b>336,733</b>	<b>334,131</b>	<b>N/A</b>	<b>N/A</b>

### ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	850	850	1,275	N/A	N/A
Feb 98	850	850	1,275	N/A	N/A
Mar 98	850	850	1,275	N/A	N/A
Apr 98	850	2,950	1,275	N/A	N/A
May 98	850	2,950	1,275	N/A	N/A
Jun 98	N/A	N/A	N/A	N/A	N/A
Jul 98	850	850	1,275	N/A	N/A
Aug 98	850	850	1,275	N/A	N/A
Sep 98	850	850	1,275	N/A	N/A
Oct 98	850	850	1,275	N/A	N/A
Nov 98	850	850	1,275	N/A	N/A
Dec 98	850	850	1,275	N/A	N/A
<b>Total</b>	9,350	13,550	14,025	N/A	N/A

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	N/A	N/A	N/A	N/A	N/A
Mar 98	N/A	N/A	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	N/A	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	N/A	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	N/A	N/A	N/A	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	416	Training Commitments
WEEKEND DAYS	85	Warriors Breakfasts.
HOLIDAYS	N/A	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	600	Quarry Tile
Dining Areas (Mess Decks)	8,775	Quarry Tile
Serving Lines (Main Menu and Fast Food)	945	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with serving line	Quarry Tile
Galley (Kitchen)	5952	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,008	Quarry Tile
Pot and Pan Washing and Storage	500	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	391	Quarry Tile
Non-Food Storage Rooms (Property Room)	281	Quarry Tile
Office Spaces	330	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	1248	Quarry Tile
Rest Rooms (employee and patron)	328	Quarry Tile
Dry Stores Room	999	Quarry Tile
GI House (Cleaning Equip Storage)	136	Concrete
Loading Dock, Ramps, Steps, & Aprons	780	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	64	Concrete
<b>TOTAL SQUARE FOOTAGE</b>	<b>22,337</b>	

**ESTIMATED WORK LOAD INFORMATION (cont'd)**

**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	33	
Interior Windows	11	
Venetian/Vertical Blinds	0	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	41	
- Hanging	27	
- Floor	14	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	27	
Decorative Carts	0	
Trophies And Trophy Cases	0	

**13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

       a.       75       square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

**14. Total estimated number of meals served annually (actual Calendar Year 1998 data):**

       a.       1,041,627       meals.



**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Second Battalion Messhall #600  
 600 Panama Street  
 Parris Island SC 29905

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500-0630	0500-0630
Lunch	1100-1300	1100-1300
Dinner	1630-1800	1630-1800
Breakfast/Brunch	N/A	N/A
Supper	N/A	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	261	Includes National Holidays
number of weekdays serving 2 meals	N/A	National holidays
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 1584 patrons

b. Estimated Seating Capacity - One Turn - 528 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	NOTE	Patron flow sensitive. Combined with Full Menu/Cafeteria.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	3	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	2	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	Carousel
Pasta Bar (s)	0	
Taco Bar (s)	0	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	0	
Potato Bar (s)	0	
Ice Cream Bar (s)	0	
<b>Misc Areas:</b>		
Decorative Carts	0	
Individual Serving Cereal Dispensers	0	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: N/A

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: N/A

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	25,941	27,102	26,941	N/A	N/A
Feb 98	33,201	34,102	33,611	N/A	N/A
Mar 98	22,102	22,204	21,896	N/A	N/A
Apr 98	15,934	17,164	16,130	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	38,786	38,932	38,238	N/A	N/A
Jul 98	51,428	50,264	49,811	N/A	N/A
Aug 98	52,794	50,629	52,602	N/A	N/A
Sep 98	35,609	33,961	35,048	N/A	N/A
Oct 98	31,358	31,642	32,096	N/A	N/A
Nov 98	33,755	36,091	32,936	N/A	N/A
Dec 98	23,966	24,072	23,035	N/A	N/A
<b>Total</b>	364,874	366,163	362,344	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	850	850	1,275	N/A	N/A
Feb 98	850	850	1,275	N/A	N/A
Mar 98	850	850	1,275	N/A	N/A
Apr 98	850	850	1,275	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	850	850	1,275	N/A	N/A
Jul 98	850	850	1,275	N/A	N/A
Aug 98	850	850	1,275	N/A	N/A
Sep 98	850	850	1,275	N/A	N/A
Oct 98	850	2,950	1,275	N/A	N/A
Nov 98	850	2,950	1,275	N/A	N/A
Dec 98	850	2,950	1,275	N/A	N/A
<b>Total</b>	9,350	15,650	14,025	N/A	N/A

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	N/A	N/A	N/A	N/A	N/A
Mar 98	N/A	N/A	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	N/A	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	N/A	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	N/A	N/A	N/A	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	416	Training Commitments
WEEKEND DAYS	85	Warriors Breakfast
HOLIDAYS	N/A	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	480	Quarry Tile
Dining Areas (Mess Decks)	8,775	Quarry Tile
Serving Lines (Main Menu and Fast Food)	1,344	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with Serving Line	Quarry Tile
Galley (Kitchen)	4,743	Quarry Tile
Scullery (Dishwashing & Clean Storage)	972	Quarry Tile
Pot and Pan Washing and Storage	494	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	374	Quarry Tile
Non-Food Storage Rooms (Property Room)	360	Wood
Office Spaces	255	Carpet/Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,663	Quarry Tile
Rest Rooms (employee and patron)	337	Quarry Tile
Dry Stores Room	1,044	Quarry Tile
GI House (Cleaning Equip Storage)	144	Concrete
Loading Dock, Ramps, Steps, & Aprons	756	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	64	Concrete
<b>TOTAL SQUARE FOOTAGE</b>	<b>21,805</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	15	
Interior Windows	4	
Venetian/Vertical Blinds	15	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	29	
- Hanging	29	
- Floor	0	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	8	
Decorative Carts	0	
Trophies And Trophy Cases	0	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

a. 150 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 1,132,406 meals.

## ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Weapons and Field Training Battalion  
Messhall 740  
XXXXXXXX

## FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 \_\_\_\_\_ b. Weekend days per week: 2  
 \_\_\_\_\_ c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours  
 \_\_\_\_\_ prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours  
 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0430-0630	0500-0800
Lunch	1000-1200	1100-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	N/A	N/A
Supper	N/A	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	261	Includes 10 National Holidays.
number of weekdays serving 2 meals	N/A	National holidays. Serve three meals.
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
<b>Projected closures</b>		

## ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

- \_\_\_\_\_ a. Estimated Messhall Design Capacity - 704 patrons

b. Estimated Seating Capacity - One Turn - 704 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	3	Patron flow sensitive
Fast Food/Carry-Out serving line	N/A	Included with main line.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	3	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	3	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	N/A	
Taco Bar (s)	N/A	
Deli Bar (s)	N/A	
Pancake/Waffle Bar (s)	N/A	
Soup Bar (s)	N/A	
Potato Bar (s)	N/A	
Ice Cream Bar (s)	N/A	
<b>Misc Areas:</b>		
Decorative Carts	0	
Individual Serving Cereal Dispensers	0	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.



## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

a. Number of parking spaces available: 60

8. Designated dining area for Contractor personnel (if applicable):

a. Number of seats available: N/A

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals (Historical data is from other mess halls, that were closed:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	31,001	8,288	31,211	N/A	N/A
Feb 98	15,782	4,569	17,412	N/A	N/A
Mar 98	33,920	9,427	35,051	N/A	N/A
Apr 98	25,575	7,080	25,871	N/A	N/A
May 98	23,164	7,710	22,457	N/A	N/A
Jun 98	19,203	5,341	19,375	N/A	N/A
Jul 98	32,350	8,830	34,042	N/A	N/A
Aug 98	42,204	10,485	43,751	N/A	N/A
Sep 98	40,345	11,420	43,094	N/A	N/A
Oct 98	32,764	13,031	34,421	N/A	N/A
Nov 98	43,032	8,689	42,128	N/A	N/A
Dec 98	36,777	9,712	36,515	N/A	N/A
<b>Total</b>	367,207	104,862	385,328	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	15,500	33,273	4,681	N/A	N/A
Feb 98	7,936	15,617	2,611	N/A	N/A
Mar 98	16,960	32,090	5,257	N/A	N/A
Apr 98	12,787	23,350	3,880	N/A	N/A
May 98	11,582	19,559	3,368	N/A	N/A
Jun 98	9,601	17,594	2,906	N/A	N/A
Jul 98	16,175	30,240	5,106	N/A	N/A
Aug 98	21,102	36,407	6,562	N/A	N/A
Sep 98	20,172	36,869	6,464	N/A	N/A
Oct 98	16,382	33,068	5,163	N/A	N/A
Nov 98	21,516	30,983	6,319	N/A	N/A
Dec 98	18,388	33,401	5,477	N/A	N/A
<b>Total</b>	188,101	342,451	57,794	N/A	N/A

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	N/A	N/A	N/A	N/A	N/A
Mar 98	N/A	N/A	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	N/A	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	N/A	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	N/A	N/A	N/A	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	624	Inclement weather.
WEEKEND DAYS	0	
HOLIDAYS	0	

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	1,262	Quarry Tile
Dining Areas (Mess Decks)	14,787	Quarry Tile
Serving Lines (Main Menu and Fast Food)	Included with mess decks.	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with mess decks.	Quarry Tile
Galley (Kitchen)	6,040	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,065	Quarry Tile
Pot and Pan Washing and Storage	399	Quarry Tile
Bakery (may be part of Galley)	Included with galley.	Quarry Tile
Vegetable Preparation Room	611	Quarry Tile
Non-Food Storage Rooms (Property Room)	366	Tile/Wooden
Office Spaces	317	N/A
Refrigerated Storage Areas (Freezers and Chillers)	1,291	Quarry Tile
Rest Rooms (employee and patron)	578	Quarry Tile
Dry Stores Room	926	Quarry Tile
GI House (Cleaning Equip Storage)	113	Tile
Loading Dock, Ramps, Steps, & Aprons	1,314	Concrete/Asphalt
Exterior (Outdoor) Walk-in Reefer (s)	678	Metal/Tile
Locker Rooms	838	Quarry Tile
Ice/Soda Rooms	355	Quarry Tile
Bread Room	214	Quarry Tile
Electrical Room	127	Quarry Tile
Mechanical Room	622	Quarry Tile
Hallways	455	Quarry Tile
<b>TOTAL SQUARE FOOTAGE</b>	<b>32,358</b>	<b>Quarry Tile</b>

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	76	
Interior Windows	5	
Venetian/Vertical Blinds	49	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	29	
- Hanging	0	
- Floor	19	
- Corner	10	
Television Sets & Brackets	6	
Wall Art (Pictures, Paintings, Plaques, Etc.)	22	
Decorative Carts	0	
Trophies And Trophy Cases	3	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 150 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 1,454,743 meals.

**ESTIMATED WORK LOAD INFORMATION**

1. **Camp/Building Number/Command:** Fourth Battalion Messhall # 926  
 New Britain Street  
 Parris Island, SC 29905

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5  
 b. Weekend days per week: 2  
 c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 1/2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**

**Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
 Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

Meal	Weekdays/Weekends/Holidays	Fast Food/Carry-Out
Breakfast	0500-0700	0500-0700
Lunch	1100-1300	1100-1300
Dinner	1600-1800	1600-1800
Breakfast/Brunch	N/A	N/A
Supper	N/A	N/A

4. **Total estimated days this messhall is expected to be in operation each year:**

ESTIMATED DAYS	365	REMARKS
<b>Weekdays</b>	251	
number of weekdays serving 3 meals	261	Includes 10 National Holidays.
number of weekdays serving 2 meals	N/A	National holidays. Serve three meals.
<b>Weekend Days</b>	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
<b>Projected closures</b>		

**ESTIMATED WORK LOAD INFORMATION (cont'd)****5. Building capacity:**

a. Estimated Messhall Design Capacity - 696 patrons

b. Estimated Seating Capacity - One Turn - 232 (total number of seats available in the dining area for patron use if all were occupied at the same time).

**6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

TYPE	QUANTITY	REMARKS/FREQUENCY
Full Menu/Cafeteria serving line	2	Patron flow sensitive
Fast Food/Carry-Out serving line	1	Patron flow sensitive. Lunch only combined with one of the Full Menu Lines.
Self-Service Area (s)	***	
<b>Beverage Lines:</b>	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	N/A	
<b>Salad Bars:</b>	***	
Main Line	2	
Fast Food Line	N/A	
<b>Self-Serve Bars:</b>	***	
Pastry/Dessert Bar (s)	3	
Pasta Bar (s)	N/A	
Taco Bar (s)	N/A	
Deli Bar (s)	N/A	
Pancake/Waffle Bar (s)	N/A	
Soup Bar (s)	N/A	
Potato Bar (s)	N/A	
Ice Cream Bar (s)	N/A	
<b>Misc Areas:</b>		
Decorative Carts	N/A	
Individual Serving Cereal Dispensers	N/A	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

## ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of parking spaces available: N/A

8. Designated dining area for Contractor personnel (if applicable):

\_\_\_\_\_ a. Number of seats available: N/A

9. Historical meal data:

a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	13,624	14,564	14,078	N/A	N/A
Feb 98	13,508	14,439	13,958	N/A	N/A
Mar 98	8,048	8,326	8,048	N/A	N/A
Apr 98	14,265	14,994	14,374	N/A	N/A
May 98	12,612	13,804	13,116	N/A	N/A
Jun 98	10,775	12,004	10,277	N/A	N/A
Jul 98	16,731	16,970	16,359	N/A	N/A
Aug 98	18,668	17,894	17,779	N/A	N/A
Sep 98	11,148	10,095	10,114	N/A	N/A
Oct 98	15,101	17,009	15,740	N/A	N/A
Nov 98	15,654	16,048	15,225	N/A	N/A
Dec 98	7,215	6,930	6,484	N/A	N/A
<b>Total</b>	157,349	162,377	155,551	N/A	N/A

## ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	360	900	700	N/A	N/A
Feb 98	360	900	700	N/A	N/A
Mar 98	360	900	700	N/A	N/A
Apr 98	360	900	700	N/A	N/A
May 98	360	900	700	N/A	N/A
Jun 98	360	900	700	N/A	N/A
Jul 98	360	900	700	N/A	N/A
Aug 98	360	900	700	N/A	N/A
Sep 98	360	900	700	N/A	N/A
Oct 98	360	900	700	N/A	N/A
Nov 98	360	900	700	N/A	N/A
Dec 98	360	900	700	N/A	N/A
<b>Total</b>	4,320	10,800	8,400	N/A	N/A

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98	N/A	N/A	N/A	N/A	N/A
Feb 98	N/A	300	N/A	N/A	N/A
Mar 98	N/A	350	N/A	N/A	N/A
Apr 98	N/A	N/A	N/A	N/A	N/A
May 98	N/A	N/A	N/A	N/A	N/A
Jun 98	N/A	150	N/A	N/A	N/A
Jul 98	N/A	N/A	N/A	N/A	N/A
Aug 98	N/A	N/A	N/A	N/A	N/A
Sep 98	N/A	N/A	N/A	N/A	N/A
Oct 98	N/A	N/A	N/A	N/A	N/A
Nov 98	N/A	N/A	N/A	N/A	N/A
Dec 98	N/A	N/A	N/A	N/A	N/A
<b>Total</b>	N/A	800	N/A	N/A	N/A



## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	200	Due to graduation practice and training
WEEKEND DAYS	200	Warrior breakfast
HOLIDAYS		

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

FUNCTIONAL AREA	ESTIMATED SQUARE FOOTAGE	FLOOR COMPOSITION
Entrance Queuing/Foyers	225	Quarry Tile
Dining Areas (Mess Decks)	3,159	Quarry Tile
Serving Lines (Main Menu and Fast Food)	1,716	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with serving lines.	Quarry Tile
Galley (Kitchen)	2070	Quarry Tile
Scullery (Dishwashing & Clean Storage)	480	Quarry Tile
Pot and Pan Washing and Storage	315	Quarry Tile
Bakery (may be part of Galley)	Included with galley.	Quarry Tile
Vegetable Preparation Room	252	Quarry Tile
Non-Food Storage Rooms (Property Room)	240	Wooden
Office Spaces	540	
Refrigerated Storage Areas (Freezers and Chillers)	711	Quarry Tile
Rest Rooms (employee and patron)	594	Quarry Tile
Dry Stores Room	525	Quarry Tile
GI House (Cleaning Equip Storage)	70	Concrete
Loading Dock, Ramps, Steps, & Aprons	462	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	N/A	N/A
<b>TOTAL SQUARE FOOTAGE</b>	<b>11,359</b>	

## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	65	
Interior Windows	5	
Venetian/Vertical Blinds	16	
Drapes and/or Curtains	0	
Ceiling Fans	0	
Artificial Foliage/Plants	16	
- Hanging	0	
- Floor	16	
- Corner	0	
Television Sets & Brackets	0	
Wall Art (Pictures, Paintings, Plaques, Etc.)	69	
Decorative Carts	0	
Trophies And Trophy Cases	1	

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

\_\_\_\_\_ a. 120 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

\_\_\_\_\_ a. 500,197 meals.